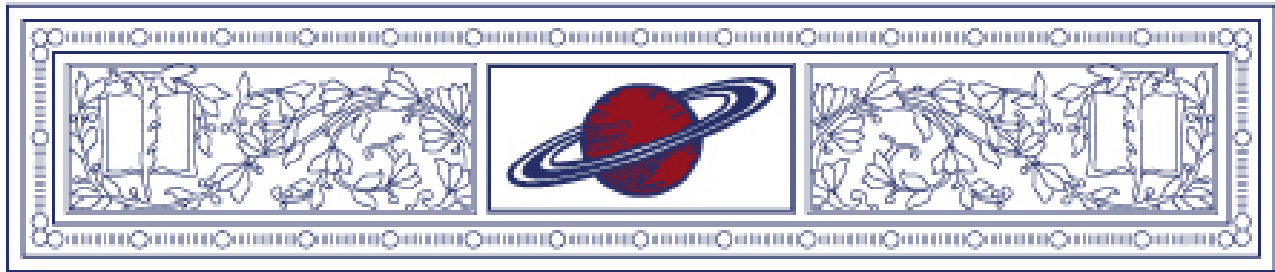


# *The Saturn Club*

## *Banquet Packet*



*977 Delaware Avenue ♦ Buffalo NY 14209*  
*(716) 884-8800 ♦ FAX (716) 884-3484*  
*[www.saturnclub.org](http://www.saturnclub.org)*



*Thank you for your interest in hosting your event at the Saturn Club. We hope that you will find this information helpful. Our food and beverage staff is available Tuesday through Saturday to discuss your needs. For more information about booking your event please contact either Chris McCann or Jessica Haahr. For general information, Monday through Saturday, you may also contact our Front Desk at (716) 884-8800 or by email at [frontdesk@saturnclub.org](mailto:frontdesk@saturnclub.org). We look forward to hearing from you!*

*— Enrique X. Jimenez  
General Manager*

*In this world of constant change, the culinary philosophy at the Saturn Club remains the same: “Buy the highest quality foods, prepare them perfectly, and serve them professionally.” Our goal was and is to make your event truly memorable. We encourage you to ask for a Chef regarding special dietary needs, menu suggestions or to answer any questions you may have. We also offer a Chef Consultation for event planning for one-on-one personalized attention. Together we will discuss a balance of flavors, hors d’oeuvres, entrees and desserts to enhance your culinary experience. To good food, good wine and good health!*

*— Richard G. DiChristina, C.C.C.  
Chef*

## ***FOOD AND BEVERAGE STAFF CONTACT INFORMATION***

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# BACKGROUND



*The first minutes of the very first Saturn Club Faculty meeting read: “No business was conducted.” From that mirthful beginning, the Saturn Club of Buffalo has prospered through more than a century as a favored meeting place for those whose careers and life accomplishments overlap. However complementary, these are secondary to the friendships developed within the Saturn Club walls. Good talk, conviviality and games of whist formed the focus of the early essentials, but now more often mix with athletics, exercise, dining, entertainment, lectures, and family activities.*

*The Saturn Club was founded in 1885 by thirteen young men as an alternative to the established clubs of that time, which catered to older, more (as they perceived them) circumspect members. The name Saturn derives from their Saturday evening meetings. The titles of the principal Club officers (Dean, Registrar, Bursar and the governing Faculty) spoofed the more conventional authority of the time, yet fit well with the group’s penchant for admitting, with few exceptions, college graduates.*

*The current building, set in the north-central part of the city on Delaware Avenue, was designed as a clubhouse and opened in October of 1922. Remodeled and renovated extensively through the years to keep pace with membership interests, the building provides an excellent setting for all member activities. Today, the Saturn Club’s elegance and appeal continue to be developed, enhanced by a \$1.5 million capital improvement plan to keep the Clubhouse without equal among city clubs.*

# *FACILITIES*

*The Main Lounge features an elaborate stage, which provides the setting for the annual meeting, or Saturnalia. It also plays host to the traditional Chairing of the Dean Ceremony, followed by the Annual Saturn Club Show, written and performed by the Membership.*

*Numerous meeting and dining rooms accommodate nearly any size group of up to 400 people, for wedding receptions, lectures, or Member-sponsored business meetings. Three or four cocktail parties can occur simultaneously throughout the Club's spacious facilities.*

*During the summer, the Courtyard is a perfect setting for a delightful breakfast, lunch, dinner or dance under the stars. In all seasons, Members and their guests may enjoy meals in the somewhat formal Delaware Room or in the less formal Red Room or Grill.*

# *SERVICES*

*Food and beverage service at the Saturn Club is superb. Every level of menu from casual to elegant is available. Dinners can be informal and cozy around roaring fireplaces in our Old English Grill, or formally served in the Red Room or Delaware Lounge. Whether for breakfasts, luncheons, dinners, meetings, receptions, wedding parties, catered events or regularly scheduled gourmet events, Saturn Club cuisine satisfies the most demanding tastes.*

*Major social events, particularly during the holiday seasons, provide ample opportunities to enjoy the facilities. Specific events are announced in our monthly newsletter, THE PLANET, and on the Saturn website, [www.saturnclub.org](http://www.saturnclub.org).*

*Guest rooms, with full access to Club facilities, are available for overnight use by Members and their guests, and provide a comfortable alternative to local hotels. Accommodations are also available, through a reciprocal arrangement, at over 60 affiliated clubs throughout the United States and the world.*

*Club decorum. Within Saturn, tradition is guarded with care and consideration, but always with an eye toward modern realities. The dress code is a mixture of the traditional and the contemporary: Formal attire is expected for Saturnalia and the Chairing of the*

*Dean, both traditional Club functions, but Business Casual attire is appropriate most of the time for members and their guests. Cellular phones must be turned off, or set to silent or vibrate, in the Club's dining areas and adjacent hallways (except in private meeting rooms upstairs or downstairs in one of the phone booths). Discrete use of business papers is allowed at luncheon tables.*

*The Membership proudly upholds the values of the Saturn Club, as a special club with a magnificent Clubhouse and a loyal, talented and experienced staff, many having served the Club for decades. The membership, open to any male or female over 21 years old, is drawn from friends, relatives and associates who understand the Saturn Tradition and will nurture it through the years ahead.*

*We're certain you'll appreciate our rich traditions during your next visit.*

*All functions must be sponsored by a Saturn Club Member in good standing with the Club. Arrangements for all private functions must be made through the Club. You may speak to a receptionist Monday from 9am until 5pm; Tuesday through Friday from 7am to 9pm and Saturday 9am to 10pm.*



# **BREAKFAST**

*These packages are designed for groups of thirty or more people. There is an additional charge per person for groups under thirty; a minimum count of fifteen people is required.*

## ***Continental Breakfast***

*Fresh Fruit Display  
Assorted Danish  
Orange Juice  
Grapefruit Juice  
Freshly Brewed Regular and Decaffeinated Coffee and Tea*

## ***Traditional Sit-Down***

*Fresh Fruit  
Scrambled Eggs  
Home Style Potatoes  
Warm Bacon or Sausage – Your choice of one  
Toast and Butter  
Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee and Tea*

## ***Breakfast Beverages***

## ***Served by the***

<i>Apple, Cranberry, Grapefruit, Orange, and Tomato Juices</i>	<i>Carafe</i>
<i>Assorted Gatorade/Snapple Flavors</i>	<i>Bottle</i>
<i>Assorted Bottled Waters</i>	<i>Bottle</i>
<i>Iced Tea</i>	<i>Pitcher</i>
<i>Lemonade</i>	<i>Pitcher</i>
<i>Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas</i>	<i>Pot</i>
<i>Regular and Diet Soft Drinks</i>	<i>Bottle</i>

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*





# LUNCHEON

*Saturn's Luncheon Entrees are priced per person and include your choice of salad or soup; your choice of starch or vegetable; bread and butter and regular and decaffeinated coffee and tea.*

## ***Saturn Strip Steak***

*An eight-ounce center cut strip steak, char-broiled; served with sautéed mushrooms.*

## ***Filet Mignon***

*A five-ounce filet of beef served with béarnaise and veal demi-glace.*

## ***Veal Cutlet***

*Breaded veal cutlet sautéed; served with lemon capers and parsley.*

## ***Sole Meuniere***

*Pan-seared filet of sole; served with lemon parsley butter.*

## ***Grilled Salmon***

*Grilled salmon with lemon butter sauce.*

## ***Crab Cake***

*A four-ounce Maryland-style crab patty; served with a lemon chive sauce.*

## ***Chicken Southwestern***

*Breast of chicken marinated and grilled; served with avocado, tomato, lime and black bean sauce.*

## ***Chicken and Pasta***

*Breast of chicken sautéed with mushrooms and vegetables; served over pasta.*

## ***Starch Selections:***

*Mashed garlic potatoes, sautéed potatoes, roasted herb potatoes or chef's choice.*

## ***Vegetable Selections:***

*Vegetable medley, mixed vegetables, green beans almondine or chef's choice.*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# *SALADS*

*Saturn's salads are served with soup, bread, butter, coffee and tea.*

## *Chicken Caesar Salad*

*Grilled breast of chicken served over a classic Caesar salad.*

## *Poached Salmon*

*Served with tossed chicories, grilled vegetables, marinated cucumbers and horseradish dill sauce.*

## *Taco Salad*

*Seasoned ground sirloin; served with tortillas, tomato, lettuce, and avocado.*

## *Greek Salad*

*Marinated grilled beef or chicken; served with a Greek-style salad with Feta cheese.*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# LUNCH BUFFETS

*Our lunch buffets include bread and butter, regular and decaffeinated coffee, and tea. Buffets are priced per person.*

## ***Classic Deli Buffet***

*Minimum of fifteen people*

*Turkey, Ham, Roast Beef*

*Assorted Sliced Cheeses and Assorted Breads*

*Pickles, Onions, Tomato, Lettuce and Assorted Condiments*

*Your Choice of Two Salads:*

*Cole Slaw, Potato Salad, Pasta Salad, Caesar Salad, Garden or Fruit Salad*

*Cookies and Brownies*

## ***Luncheon Buffet***

*This buffet is designed to serve a minimum of forty people and includes your choice of two salads, three entrees and Chef's choice of hot vegetable and starch. Our buffets include bread and butter, regular and decaffeinated coffee and tea. Please call for cost per person.*

***Salad – Please make two selections:***

*Caesar Salad*

*Grilled Vegetable Salad*

*Fresh Garden Salad with Two Dressings*

*Tomato Mozzarella Tray with Balsamic Dressing*

*Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes, and Vinaigrette Dressing*

***Entrée – Please make three selections:***

*Chicken Marsala*

*Pork Loin with Robert Sauce*

*Veal Piccata with Lemon Caper Sauce*

*Grilled Salmon with Lemon Dill Beurre Blanc*

*London Broil with Veal Demi-Glace and Avocado Relish*

*Grilled Chicken Breast with Sun-Dried Tomato Cream Sauce*

*Chicken or Beef with Asian Stir-Fry Vegetables*

*Sole topped with Scallops with a Lemon Butter Sauce*

*Please Note: Availability and prices subject to change.*

*Prices do not include New York State Sales Tax or gratuity.*



# *HORS D'OEUVRES*

*Hors d'oeuvres may be passed or displayed. Please note pricing is per piece unless otherwise noted.*

## *Hot Hors d'Oeuvres*

*Grilled Skewered Shrimp – Asian Style*

*Scallops Wrapped with Bacon*

*Petite Crab Cakes with Remoulade Sauce*

*Potato Pancakes with Smoked Salmon, or Goat Cheese and Apple Sauce*

*Clams Casino*

*Baked Italian-Style Oysters*

*Bruschetta with Grilled Chicken*

*Chicken Satays with Asian Dipping Sauce or Honey Garlic Sauce*

*Southwestern Chicken Quesadillas*

*Tenderloin of Beef Crostini with Frisse Horseradish Sauce*

*Stuffed Mushrooms with Sausage Stuffing or Spinach and Cheese*

*Baby New Zealand Lamb Chops with Mint Reduction*

*Chicago Deep Dish Pizza*

*Swedish-Style Meatballs*

*Vegetable Quiche*

*Seared Tuna with Asian Slaw*

*Spring Mushroom Strudel with Brie Cheese*

*Egg Rolls – Vegetable Egg Rolls with Sweet and Sour Sauce*

*Assorted Bruschetta – Olive Oil, Tomato and Goat Cheese*

*Spanakopita*

*Asparagus Wrapped with Parma, Ham and Filo*

*Assorted Bistro Pizza – Bistro pizzas are priced per person.*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# *HORS D'OEUVRES CONTINUED*

*Hors d'oeuvres may be passed or displayed. Please note the pricing is per piece unless otherwise noted.*

## *Cold Hors d'Oeuvres*

*Assorted Finger Sandwiches: Ham, Beef, Chicken, & Tuna by the dozen*

*Deluxe Finger Sandwiches: Chicken Salad & Shrimp by the dozen*

*Cheese Display with a Fruit Garnish; per person*

*Vegetable Platters with Dips*

*Small*

*Large*

*Decorated Poached Salmon with Dill Sauce; priced per salmon*

*Oysters on the Half Shell; priced per piece*

*Jumbo Shrimp Cocktail; priced per piece*

*Peanuts, Chips, Pretzels and Goldfish; priced per pound*

## *Snacks*

*Chicken Wings – 50 pieces*

*Chicken Fingers – 40 pieces*

*Artichoke Dip with Fried Pita; serves twenty people*

*Sheet Pizzas*

*Whole*

*Half*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# STATIONS

*The prices listed for stations are per person. Please note there is an additional charge for a Chef to staff carving stations.*

## ***Beef on Weck***

*Roast Beef served with small Kummelweck rolls and horseradish sauce.*

## ***Roasted Turkey***

*Roasted Turkey served with small Kaiser rolls with cranberry mayonnaise and turkey gravy.*

## ***Beef and Turkey Combo***

## ***Roast Tenderloin***

*Roast Tenderloin served with mini Kaiser rolls, condiments and dill pickles.*

## ***Shrimp Scampi***

*Scampi-style Shrimp served with rice.*

## ***Stir-Fry***

*Chicken or Pork stir-fried with oriental vegetables and rice.*

## ***Pasta***

*Pasta with choice of two sauces; served with garlic bread and grated Parmesan. Sauce choices are: Vodka Cream, Marinara, or Oil and Garlic*

## ***Mediterranean Grazing***

*Skewered Beef, Chicken or Lamb, Tuscan Pizza, assorted salads, cheeses, deli meats, vegetables, lavash and bruschetta station.*

## ***Salad Stations***

*Caesar Salad*

*Assorted Greens*

*Assorted Four Salads*

## ***Pastry Station***

*Assorted French pastries, fifty person minimum.*

***CHEF'S RECOMMENDATION. . . Charged per person***  
***A combination of our Mediterranean Grazing Station, the Carved Beef and Turkey Combo Station and a Pastry and Coffee Station***

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# RECEPTION OR SIT-DOWN PACKAGE

*Saturn's Reception or Sit-Down dinners include four hours of call brand beverage service; your choice of four hors d'oeuvres, house salad with balsamic vinaigrette, choice of two plated entrees, choice of vegetable and starch, freshly baked bread and butter and tableside service of regular and decaffeinated coffee and tea. Cost of this package is per person. Additional entrée choices are available for an additional charge per person, per entrée. Caesar salad is available for an additional charge.*

## ***Beverage Service***

*Absolut Vodka, Dewars Scotch, Canadian Club Whiskey, Beefeaters Gin, Jack Daniels Bourbon, Bacardi Rum, Southern Comfort, House Red and White Wine, Domestic & Imported Beers, and Soft Drinks. Beverage service may be extended for a per person fee for every one-half hour based on your guaranteed count.*

## ***Hors d'Oeuvres***

*Your choice of four of the following hors d'oeuvres:*

*(Most hors d'oeuvres can be displayed or butler-passed.)*

*Assorted Cheeses and Fruit or Vegetable Display*

*Vegetable Quiche*

*Tuscan-Style Pizza*

*Spanakopita*

*Spring Mushroom Strudel with Brie*

*Scallops Wrapped In Bacon*

*Seared Tuna with Asian Slaw on a Crispy Tortilla*

*Southwestern Chicken Quesadilla*

*Bruschetta with Grilled Chicken*

*Asparagus Wrapped with Parma, Ham and Filo*

*Beef Tenderloin Crostini with Frisee and Horseradish Sauce*

*Vegetable Egg Rolls with Sweet & Sour Sauce*

*Stuffed Mushrooms with Sausage Stuffing or Spinach and Cheese*

*Potato Latke with Goat Cheese and Apple Chutney*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



## ***Reception or Sit Down Package Entrée Choices***

*Your choice of two of the following plated entrees:*

### ***Chicken Fontina***

*Breast of chicken rolled with vegetables, Fontina cheese, herb mousseline, breaded and baked; served with a light chive veloute.*

### ***Bistro Chicken***

*Breast of chicken seasoned with French mustard, shallots, olive oil, char-broiled; topped with mushrooms and herb sauce.*

### ***Filet Mignon***

*Seven ounces of beef tenderloin filet wrapped in lean bacon and char-broiled; served with lemon garlic mushrooms.*

### ***Roasted Strip Loin***

*Eight ounces of strip loin seasoned with sesame soy marinade, char-broiled and slowly roasted, sliced thin and served with a green peppercorn sauce.*

### ***Grilled Salmon or Sole***

*Seasoned and grilled, served with our house relish.*

### ***Classic Shrimp Scampi***

*Six Gulf shrimp sautéed with garlic, lemon and parsley; served on a rice pilaf.*

### ***Vegetables and Pasta***

*Assorted vegetables tossed with pasta, broth and herbs; finished with Parmesan Reggiano.*

***Please choose one vegetable and one starch from the following list:***

### ***Vegetable Selections:***

*Medley of vegetables, green beans almondine, seasonal vegetables or chef's choice.*

### ***Starch Selections:***

*Herb-roasted baby potatoes, rice pilaf, buttered spuds or chef's choice.*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# GRANDE BUFFET

*Saturn's Grande Buffet package includes four hours of call brand beverage service, your choice of four hors d'oeuvres and four entrees. The buffet is accompanied by seasonal vegetables and potatoes and your choice of three salads, freshly baked bread, triple chocolate mousse cake and tableside service of regular and decaffeinated coffee and tea. The carving station and buffet are served for one hour. Cost for this package is charged per person and includes a Chef to staff your carving station.*

## ***Beverage Service***

*Absolut Vodka, Dewars Scotch, Canadian Club Whiskey, Beefeaters Gin, Jack Daniels Bourbon, Bacardi Rum, Seagrams VO, Southern Comfort, House Red and White Wine, Domestic & Imported Beers, Soft Drinks*  
*Beverage service may be extended for a per person fee for every one-half hour based on your guaranteed count.*

## ***Hors d'Oeuvres***

*Your choice of four of the following hors d'oeuvres:*

*(Most hors d'oeuvres can be displayed or butler-passed.)*

*Assorted Cheeses and Fruit or Vegetable Display*

*Vegetable Quiche*

*Tuscan-Style Pizza*

*Spanakopita*

*Spring Mushroom Strudel with Brie*

*Scallops Wrapped In Bacon*

*Seared Tuna with Asian Slaw on a Crispy Tortilla*

*Southwestern Chicken Quesadilla*

*Bruschetta with Grilled Chicken*

*Asparagus Wrapped with Parma, Ham and Filo*

*Beef Tenderloin Crostini with Frisee and Horseradish Sauce*

*Vegetable Egg Rolls with Sweet & Sour Sauce*

*Stuffed Mushrooms with Sausage Stuffing or Spinach and Cheese*

*Potato Latke with Goat Cheese and Apple Chutney*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



## ***Grande Buffet Entrée Selections***

*Your choice of four entrees:*

### ***Carving Station***

*Your choice of one – Roasted Breast of Turkey, Pork Loin or Roasted Top Round of Beef includes rolls and condiments. Prime Rib or Beef Tenderloin are available for an additional charge per person, please call for pricing.*

### ***Chicken***

*Chicken Marsala - Breast of Chicken seasoned and sautéed; topped with assorted mushrooms and a Marsala wine sauce.*

*Seared Chicken – Breast of Chicken seasoned and sautéed; topped with a sun-dried tomato cream sauce.*

### ***Fresh Market Fish***

*Chef's choice of preparation based on your selection:*

- 1. Oven-roasted Salmon with dill sauce*
- 2. Sole or Mahi-Mahi topped with shrimp and scallops, with a lemon butter sauce*

### ***Pasta***

*Pasta with seasonal fresh vegetables, white wine, garlic and olive oil*

*Pasta with vodka cream sauce*

### ***Salad Selections – Your choice of three:***

*Caesar Salad*

*Grilled Vegetable Salad*

*Fresh Garden Salad with Two Dressings*

*Italian Antipasto*

*Marinated Potato Salad*

*Pasta Salad*

*Tomato Mozzarella Tray with Balsamic Dressing*

*Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes, and*

*Vinaigrette Dressing*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# PREMIERE BUFFET

*Saturn's Premiere Buffet package includes four hours of call brand beverage service, your choice of four entrees, accompanied by seasonal vegetables and potatoes, and your choice of three salads, freshly baked bread, triple chocolate mousse cake and tableside service of regular and decaffeinated coffee and tea. The carving station and buffet are served for one hour. Cost for this package is charged per person and includes a Chef to staff your carving station.*

## **Beverage Service**

*Absolut Vodka, Dewars Scotch, Canadian Club Whiskey, Beefeaters Gin, Jack Daniels Bourbon, Bacardi Rum, Southern Comfort, House Red and White Wine, Domestic & Imported Beers, and Soft Drinks. Beverage service may be extended for a per person fee for every one-half hour based on your guaranteed count.*

## **Entrée Selections - Your choice of four:**

### **Carving Station**

*Your choice of one – Roasted Breast of Turkey, Pork Loin or Roasted Top Round of Beef includes rolls and condiments. Prime Rib or Beef Tenderloin is available for an additional charge per person, please call for more information.*

### **Chicken**

*Chicken Marsala - Breast of chicken seasoned and sautéed; topped with assorted mushrooms and a Marsala wine sauce.*

*Seared Chicken – Breast of chicken seasoned and sautéed; topped with a sun-dried tomato cream sauce.*

### **Fresh Market Fish- Chef's choice of preparation based on your selection:**

- 1. Oven-roasted Salmon with dill lemon butter*
- 2. Sole or Mahi-Mahi topped with shrimp and scallops, with a lemon butter sauce*

### **Pasta**

*Pasta with seasonal fresh vegetables, white wine, garlic and olive oil  
Pasta with vodka cream sauce*

## **Salad Selections**

*Caesar Salad, Fresh Garden Salad with Two Dressings, Tomato Mozzarella Tray with Balsamic Dressing, Italian Antipasto, Pasta Salad, Marinated Potato Salad, Grilled Vegetable Salad, Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes and Vinaigrette Dressing*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# ***CLASSIC BUFFET***

*Saturn's Classic Buffet package includes your choice of four entrees, accompanied by seasonal vegetables and potatoes, your choice of three salads, freshly baked bread, triple chocolate mousse cake and tableside service of regular and decaffeinated coffee and tea. The carving station and buffet are served for one hour. Cost for this package is charged per person and includes a Chef to staff your carving station*

## ***Entrée Selections***

*Your choice of four:*

### ***Carving Station***

*Your choice of one – Roasted Breast of Turkey, Pork Loin or Roasted Top Round of Beef includes rolls and condiments. Prime Rib or Beef Tenderloin is available for an additional charge per person, please call for more information.*

### ***Chicken***

*Chicken Marsala - Breast of Chicken seasoned and sautéed; topped with assorted mushrooms and a Marsala wine sauce.*

*Seared Chicken – Breast of Chicken seasoned and sautéed; topped with a sun-dried tomato cream sauce.*

### ***Fresh Market Fish***

*Chef's choice of preparation based on your selection:*

- 1. Oven roasted Salmon with dill lemon butter*
- 2. Sole or Mahi-Mahi topped with shrimp and scallops, with a lemon butter sauce*

### ***Pasta***

*Pasta with seasonal fresh vegetables, white wine, garlic and olive oil*

*Pasta with vodka cream sauce*

## ***Salad Selections***

*Caesar Salad, Fresh Garden Salad with Two Dressings, Tomato Mozzarella Tray with Balsamic Dressing, Italian Antipasto, Pasta Salad, Marinated Potato Salad, Grilled Vegetable Salad, Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes and Vinaigrette Dressing*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# ***DINNER SELECTIONS***

*Your entrée includes our house salad, choice of vegetable and starch, fresh bread, regular and decaffeinated coffee and tea.*

## ***Grilled Salmon***

*Seasoned and grilled salmon; served with our house relish.*

## ***Roasted Tenderloin***

*Eight ounces of top-choice tenderloin of beef, seasoned with garlic, shallots, herbs and roasted; served with veal demi-glace.*

## ***Roast Strip Loin***

*Eight ounces of strip loin with house steak rub, char-broiled and roasted, sliced and served with a green peppercorn sauce.*

## ***Rack of Lamb***

*Seasoned with garlic, rosemary, and roasted; served with a mint sherry jus lie.*

## ***Sautéed Veal***

*Medallions of veal tenderloin, sautéed with mushrooms, and shallots; topped with French brie, natural veal fond.*

## ***Vegetable Napoleon***

*Layers of grilled vegetables, goat cheese, crispy leeks; served with sautéed gnocchi.*

# ***COMBINATION ENTREES***

*Your entree includes our house salad, your choice of vegetable and starch; fresh bread and regular and decaffeinated coffee and tea.*

## ***Roasted Tenderloin and Butter Poached Lobster***

## ***Roasted Tenderloin with Two Grilled Gulf Shrimp***

## ***Roasted Salmon and Grilled Chicken***

## ***Roasted Tenderloin and Grilled Chicken Breast***

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



## DESSERTS

*Cheese Cakes, Assorted Flavors*

*Apple or Cherry Pie*

*Crème Brulee with Whipped Cream*

*Mini Cream Puff Swans with White Chocolate Mousse and Raspberry Sauce*

*Profiterols with Fruit Purees*

*Ultimate Lemon Meringue Pie*

*Individual Triple Chocolate Mousse Cake*

### *Pastry Table*

*Assorted French Pastries for a Minimum of Fifty People.*

## CELEBRATION CAKES

*All of our cakes are baked on the premises with the highest quality ingredients available as our first priority. Different designs, fillings and toppings are available.*

<i>6"</i>	<i>Serves 4 – 6</i>
<i>8"</i>	<i>Serves 10 -12</i>
<i>12"</i>	<i>Serves 24 – 30</i>
<i>½ Sheet</i>	<i>Serves 40 – 50</i>
<i>Ice Cream on Desserts</i>	

## WEDDING CAKES

*We have over twenty years of baking the finest cakes in Western New York. Please ask to meet with the Chef for a consultation sample, and photos to make your dream creation!*

*The Saturn Club permits wedding parties to bring in their own wedding cake; the Club charges a fee per person for plating your cake.*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# *SATURN'S BARS*

*It is the Saturn Club's policy to charge for bar usage by actual consumption. The host of the party will select a specific scotch, bourbon, vodka, gin or rum to have available. Guests attending the function are limited to those specific brands selected by the host. Charges for the alcohol selected and served will be charged based on actual consumption. (Consumption is measured by tenths of the bottle.)*

*House: Relska Vodka, Canadian Mist Whiskey, Early Times Bourbon, Gordons Gin, Old Smuggler Scotch*

*Call: Famous Grouse Scotch, Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Canadian Club, Jack Daniels*

*Premium: Old Grand Dad Bourbon, Absolut Vodka, Tangueray Gin, Mt. Gay Rum, Seagrams VO, Dewars Scotch*

*Super Premium: Captain Morgan's Private Stock, Ketel One Vodka, Crown Royal, Maker's Mark Bourbon, Bombay Sapphire, and Johnnie Walker Black Scotch*

## *GENERAL INFORMATION*

- 1. Beer and Wine will be charged at normal sale price based on actual consumption.*
- 2. All cordials will be sold by individual drink price.*
- 3. Alcoholic beverages cannot be removed from the Club's premises.*
- 4. Each bar setup will include a per bartender charge.*
- 5. All alcohol is subject to a 20% service charge and New York State sales tax.*

## *WINE LIST*

*Several fine wine selections are available from our Wine List for your enjoyment. If a wine you desire is not currently on our list, we will order it for you.*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# *BANQUET ROOMS*

<i>Room</i>	<i>Number of Persons</i>
<i>Cabin</i>	<i>16</i>
<i>The Cellar</i>	<i>30</i>
<i>Conference Room 223</i>	<i>10</i>
<i>Conference Room 225</i>	<i>10</i>
<i>Courtyard – Front</i>	<i>150</i>
<i>Courtyard – Rear</i>	<i>60</i>
<i>Courtyard – Turtle Pond</i>	<i>20</i>
<i>Dean’s Room</i>	<i>40</i>
<i>Delaware Room</i>	<i>80</i>
<i>Founders Room</i>	<i>80</i>
<i>The Grill</i>	<i>50</i>
<i>Library</i>	<i>12</i>
<i>Lounge &amp; Loggia</i>	<i>60</i>
<i>Main Lounge</i>	<i>200</i>
<i>Red Room</i>	<i>80</i>

## *In-House Rentals*

- Television/VCR with Cart*
- Overhead Projector with Screen*
- Slide Projector with Screen*
- Screen Only*
- Podium and Microphone*
- Easel Pad and Markers*
- Votive Candles – each*
- Mobile A/V Cart (Power Point Ready)*

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



# GENERAL POLICIES

**GUARANTEES** - An approximate count is required at the time of booking. Confirmation of the final number of guests to be served must be made no later than noon, 48 hours prior to the scheduled function. All charges will be based upon the guarantee, or the actual number of guests served, if greater than the guarantee. Party substitutes not preordered will be charged a la carte menu prices. Trial or tasting dinners are charged accordingly.

**FOOD AND BEVERAGES** - In accordance with Erie County Health Department statutes, no outside food or beverage may be brought into the Clubhouse. The only exception to this rule is wedding cakes or cookies. An additional charge for cake-plating service will apply. This charge will apply to any cakes or desserts not purchased from the Club.

**BEVERAGE POLICY**- We are required by law to refuse service of alcohol to anyone under the age of twenty-one. Our bartenders are instructed to request proper identification from anyone who may be under twenty-one, in accordance with the law. The management and staff will refuse to continue to serve anyone who, in our judgment, has already consumed his/her limit of alcohol. Minors are the responsibility of the booking party and Member. If a minor is found to be in possession of alcohol, it may result in the immediate cancellation of the function.

“The sale and service of alcohol beverages are regulated by the Alcoholic Beverage Control Board. As a licensee, The Saturn Club is responsible for the administration of the regulations. It is a policy; therefore, that liquor cannot be brought into the Clubhouse from outside sources. All bottles sold must remain on The Saturn Club premises.”

**BEVERAGE ARRANGEMENTS** - Open bars are calculated upon consumption. Charges are based on current drink prices and a charge per bartender for a four-hour period. After four hours, an additional charge per bartender per hour is added. The number of bartenders needed to accommodate the function is dependent upon the number of people in attendance. We will schedule the appropriate number of bartenders to sufficiently serve the function. The Saturn Club offers several banquet packages that include bar service. Please check with one of our staff members to determine which style of service best meets your needs.

**BUFFET SERVICE POLICY** - It is our policy on Hors d'oeuvres, Buffets and Sweet Tables, to prepare more than the anticipated need to assure our members of a well-stocked table that never appears skimpy and one that will never embarrass the host by running out of food. With this policy we must decline carryout containers during or after buffet-type service.

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



**TASTING** - If a trial meal is requested during menu preparation, a tasting will be arranged according to the following criteria: 1) The tasting must be at least 45 days prior to the event; 2) All tastings will be charged to the sponsoring Member's account at the time of the scheduled event, or earlier if no event is booked; and 3) no more than four (4) people may be scheduled for a trial meal.

**EQUIPMENT AND ROOM RENTALS** – If any equipment is required to accommodate your party, a rental fee will be added to your final bill. Saturn is pleased to provide some in-house rentals that eliminate the need to rent from an outside vendor. Please refer to the list provided in this packet for in-house rental prices.

A room rental fee will be charged for all rooms that are utilized for your function. The specific charges per room will be detailed on your quote and final bill. A price list for the rooms as well as the number of guests that each room will accommodate is provided in this packet.

**GUEST ROOMS** – Are available for overnight stays at current rates.

**VALET PARKING** – Every Club event over 100 people will require valet parking service. The fees for this service will be dependent on the number of people attending.

**DRESS REQUIREMENT** - Corporate/country club casual is acceptable at the very least. Prior approval must be given for theme events where attire may differ.

**DECOR** – The use of nails or staples for decorations in any part of the Clubhouse is specifically prohibited. Furniture may not be moved without the approval of the House Committee. Decorations for any occasion must be approved in advance by Club management.

**DAMAGE TO CLUB** - All repair work resulting from injury to the Club property will be done by persons or firms selected and supervised by Club management. Members who injure the property of the Club will be required to pay for the cost of repair or replacement thereof, and members are at all times responsible for the actions of their guests or any organization which they have sponsored for use of the Club facilities.

**CHAUFFEUR-DRIVEN VEHICLES** - Limos and limo-buses must be parked along the Northeast perimeter of the rear parking lot. Chauffeurs are required to stay with their vehicles. Under no circumstances will staff personnel serve limo drivers or other non-Club employees of this nature.

**SERVICE CHARGE AND TAX** - All food and beverage is subject to a 20% service charge and New York State Sales Tax.

**BILLING** - All bills will be verified and completed the first business day following the event. Sponsored events will be verified and final payment will be due within ten days. Quoted prices are subject to change to meet economic conditions with a 30-day notice.

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*



**LIABILITY FOR DAMAGES OR EXCESS CLEANING** - Any expenses incurred towards the repair, replacement or excessive clean-up of Club property after private functions will automatically be charged to the final bill. This includes special clean-up of decorations, excessive moving of furniture, carpet cleaning, etc. The use of nails or staples for decorations in any part of the Clubhouse is **strictly prohibited**.

**PARTY OVERTIME** - All luncheon parties are to be held within a four-hour duration and dinners within a six-hour duration. Both are subject to an overtime charges per person thereafter. On larger events, if the party is continued beyond the stipulated time (musical entertainment to play, etc.) a charge per hour will apply.

**PARTY PLANNERS** must meet with Club management a minimum of 30 days prior to the function. Reasonable time will be allowed for meetings. Excessive planning meetings will be billed accordingly.

**TAX EXEMPTION** - Sales tax-exempt groups must provide the Club with a copy of their tax-exempt certificate prior to the event. If the Club is held liable for taxes not paid, the group's sponsor will be required to pay back taxes.

#### **ANCILLARY SERVICES**

At your request the Club staff will be pleased to assist you. Arrangements can be made for floral centerpieces, decorations, and musical entertainment. Charges for the items arranged will be added to your final bill.

## **SPONSORED PARTY USAGE**

**SPONSOR RESPONSIBILITIES** - All parties must be hosted or sponsored by a Member in good standing with the Club. Before prices or dates can be given to non-members, the Member sponsor must contact a manager. A confirmation form will be mailed to the sponsor who must sign and return it to the Club.

**APPROVAL** - All parties requiring sponsorship, whether they be organizations, a member's friend's personal party, anniversary, wedding, etc., must have approval of the House Committee.

**DEPOSITS** - Deposits are required to secure the date for all sponsored events. The rooms desired for a sponsored banquet will not be reserved until the initial deposit has been received. Once the menu is chosen and a quote prepared, an additional deposit equal to 50% of the estimated total is required.

**CANCELLATION CHARGES** - If the event is cancelled within ninety days of the event 50% of the deposit will be refunded if the Club is able to schedule another party of similar value for the same date.

*Please Note: Availability and prices subject to change.  
Prices do not include New York State Sales Tax or gratuity.*