



Commonwealth
Restaurant Concepts

PRIVATE / SEMI-PRIVATE EVENTS

OCEAN BLUE
ESTABLISHED 2015

NOSTRO
restobar + lounge

Ocean Blue Restaurant & Oyster Bar
118 Columbia Street
Utica, NY 13502

Nostro Restobar + Lounge
268 Genesee Street
Utica, NY 13502

315-735-2583
commonwealthrestaurants.com

Thank you for considering Commonwealth Restaurants. We'd love to host your next cocktail party, dinner, weekend brunch, wedding, business meeting, and more. We are happy to offer a team of driven professionals to help perfectly organize and execute your next event. Our spaces offer unique dining areas to accommodate any style of event, including our private dining room, outside roof deck, or our entire dining room and bar.

At Ocean Blue and Nostro, special events are a way of extending our full restaurant experience to new guests and soon-to-be friends. Whether you know precisely the style of event you want or are unsure of all the details, we would be happy to plan it with ease. The following pages provide information and details for events at both Ocean Blue and Nostro.

PRICING

Our restaurants never charge a room fee, but require a minimum food + beverage spend for private/semi-private dining. Minimums subject to change based on seasonality and availability.

OCEAN BLUE CAPACITY	PLATED	BUFFET	COCKTAIL
PRIVATE DINING ROOM	60	50	
PATIO PRIVATE DINING			100
PATIO LOUNGE			50
RESTAURANT BUYOUT	400	400	400
NOSTRO CAPACITY	PLATED	BUFFET	COCKTAIL
THE VAULT	12	12	
THE PRIVATE DINING ROOM	30	50	
THE MURAL (SEMI-PRIVATE)	20		
THE PALM SPRINGS SUITE (SEMI- PRIVATE)	20	20	
THE LOUNGE			75
RESTAURANT BUYOUT	400	400	400
THE BRIDAL SUITE			15

Please note: a mandatory 4% coordination fee, based on the food + beverage cost, will be added to your bill. The coordination fee and all other fees charged to your event are not gratuities and are not distributed to the service staff as gratuities but are retained by the restaurant and applied towards the overhead, operating, and administrative expenses associated with your event. Pursuant to the New York State regulations, we are required to charge sales tax on this coordination fee and all other fees on your event.

Ocean Blue private and semi-private dining menus offer two tiers to choose from, Classic Plated and Premium Plated. Both tiers coordinate with the provided food list. Ocean Blue can customize menu options to match specific needs if you are looking for something that may not be provided.

OCEAN BLUE CLASSIC PLATED

\$39 Per Person Lunch or Brunch

\$59 Per Person Dinner

APPETIZER COURSE

Choice of two – Served Family Style

SALAD COURSE

Choice of Mixed Green or Caesar Salad

ENTRÉE COURSE

Choice of two Entrées with two Sides

DESSERT COURSE

*Choice of Cheesecake or Flourless Chocolate Espresso Cake
(Signature Butter Cake \$3 per person Supplement)*

OCEAN BLUE PREMIUM PLATED

\$59 Per Person Lunch or Brunch

\$79 Per Person Dinner

APPETIZER COURSE

Choice of two – Served Family Style

SEAFOOD COURSE

Shrimp Cocktail, Raw Oysters, Raw Clams – Served Family Style

SALAD OR BISQUE COURSE

Choice of Mixed Green, Caesar Salad or Signature Lobster Bisque

ENTRÉE COURSE

Choice of three Entrées with two Sides

DESSERT COURSE

*Choice of Cheesecake, Flourless Chocolate Espresso Cake
or Signature Butter Cake*

Focaccia with butter, iced tea, sparkling + flat purified water, coffee + tea included.

Gluten, Meat and Dairy free menu options available

Ocean Blue private and semi-private dining menus offer two tiers to choose from, Classic Buffet and Premium Buffet. Both tiers coordinate with the provided food list. Ocean Blue can customize menu options to match specific needs if you are looking for something that may not be provided.

OCEAN BLUE CLASSIC BUFFET

\$39 Per Person Lunch or Brunch

\$59 Per Person Dinner

APPETIZERS

Charcuterie + Cheese Station

SALAD

Choice of Mixed Green or Caesar Salad

ENTRÉES

Choice of two

SIDES

Choice of two

DESSERT

*Choice of Cheesecake or Flourless Chocolate Espresso Cake
(Signature Butter Cake \$3 Per Person Supplement)*

OCEAN BLUE PREMIUM BUFFET DINNER

\$59 Per Person Lunch or Brunch

\$79 Per Person Dinner

APPETIZERS

Charcuterie + Cheese Station

SEAFOOD

Shrimp Cocktail, Raw Oysters, Raw Clams Station

SALAD + BISQUE

Choice of Mixed Green, Caesar Salad, or Signature Lobster Bisque

ENTRÉE

Choice of three Entrées with three Sides

DESSERT

*Choice of Cheesecake, Flourless Chocolate Espresso Cake
or Signature Butter Cake*

Focaccia with butter, iced tea, sparkling + flat purified water, coffee + tea included.

Gluten, Meat and Dairy free menu options available

OCEAN BLUE MENU CHOICES

APPETIZERS (Served Family Style)

Cured Meats + Assorted Cheeses

Bang Bang Cauliflower

Rhode Island Style Calamari

Loaded Steak Fries

ENTRÉES (Lunch / Dinner)

Grilled Salmon

Baked Stuffed Haddock

Lobster Mac & Cheese

Herb-Roasted Chicken

Garlic Rubbed Shrimp

Tenderloin Tips (Lunch Only)

Filet Mignon-Plated (Dinner Only)

Roasted Tenderloin-Buffer (Dinner Only)

Housemade Gnocchi

Jumbo Seared Scallops

Everything Spiced Tuna

Jumbo Lump Crab Cake

Mushroom Risotto

SIDES (Lunch / Dinner)

Mashed Potatoes, Roasted Potatoes

Jasmine Rice, Sautéed Spinach, Seasonal Vegetable

ENTRÉES (Brunch)

Scrambled Eggs

French Toast

Belgian Liège Waffles

Corned Beef Hash

Eggs Benedict with Ham or Salmon

Bacon + Cheddar Frittata

Fried Chicken + Sausage Gravy

SIDES (Brunch)

Applewood Bacon, Breakfast Sausage

Home Fries, Seasonal Vegetable

Gluten, Meat and Dairy free menu options available

OCEAN BLUE HORS D'OEUVRES

Priced à la carte

STATIONARY APPETIZER CHOICES

Minimum 1 Order, Serves 10-12 people

Seasonal Fruit - \$48

Assorted Cheeses - \$48

Meat + Assorted Cheese - \$60

Bang Bang Cauliflower - \$48

Rhode Island Style Calamari - \$60

Loaded Steak Fries - \$60

Oysters Rockefeller - \$60

Clams Casino - \$50

Shrimp Cocktail - \$60

PASSED CHOICES

Minimum 2 Dozen of Each Selection

Deviled Eggs - \$12 dozen

Tomato + Mozzarella Skewers - \$12 dozen

Chicken Satay - \$18 dozen

Tomato + Basil Bruschetta - \$12 dozen

Caesar Prosciutto Wraps - \$18 dozen

Jumbo Lump Crab Cakes - \$48 dozen

Bacon Wrapped Scallops - \$48 dozen

Lobster Salad Rolls - \$54 dozen (with fries +\$1 supplement)

Burger Sliders - \$42 dozen (with fries +\$1 supplement)

PASSED CHOICES

Minimum 3 Dozen of Each Selection

Caramelized Onion Tartlets - \$8 dozen

Bourbon BBQ Chicken Wings - \$10 dozen

Fried Mushroom Arancini - \$36 dozen

Coconut Shrimp - \$30 dozen

Steak & Avocado Toast - \$30 dozen

Gluten, Meat and Dairy free menu options available

OCEAN BLUE DESSERTS

Priced à la carte

Flourless Chocolate Espresso Cake - \$12 each

Cheesecake - \$12 each

Butter Cake - \$14 each

Crème Brûlée - \$10 each

Signature Butter Cake Station - \$15 Per Person

CUSTOM CAKES AND DESSERTS

Priced à la carte

6" Cake (6-8 people) \$45

8" Cake (10-12 people) \$55

10" Cake (14-16 people) \$65

12" Cake (20-28 people) \$75

14" Cake (30-36 people) \$85

½ Sheet Cake (48 people) \$95

Full Sheet Cake (96 people) \$180

Cake Layer Stacking Fee \$20 per tier

Fondant Decorations \$20+ per cake

CAKE FLAVORS

Vanilla, Chocolate, Marble, Lemon, Carrot, Red Velvet

FILLING FLAVORS

None (Buttercream), Vanilla Pastry Cream, Raspberry Cream, Cream Cheese, Lemon Curd, Ganache, Strawberries, Cannoli Filling (*one filling per cake*)

COOKIES + PASTRIES

Minimum 3 dozen

Assorted Cookies - \$20 dozen

Chocolate Fudge Brownies - \$30 dozen

Assorted Mini Cupcakes - \$36 dozen

Mini Eclairs - \$30 dozen

Mini Cream Puffs - \$28 dozen

Mini Cannolis - \$24 dozen

Rice Krispie Treats - \$20 dozen

*****We can custom make any cake you can request*****

Nostro private and semi-private dining menus offer two tiers to choose from, Classic Plated and Premium Plated. Both tiers coordinate with the provided food list. Nostro can customize menu options to match specific needs if you are looking for something that may not be provided.

NOSTRO CLASSIC PLATED

\$29 Per Person Lunch or Brunch

\$49 Per Person Dinner

SALAD COURSE

Choice of Mixed Green, Caesar Salad or Arugula Salad

ENTRÉE COURSE*

Choice of one Entrée + one Pasta

DESSERT COURSE

Assorted Italian Christmas Cookies

(Signature Vanilla Meringue Cake Slice +\$3 Per Person Supplement)

NOSTRO PREMIUM PLATED

\$49 Per Person Lunch or Brunch

\$69 Per Person Dinner

PROSCIUTTO + IMPORTED CHEESE COURSE

Prosciutto di Parma + Imported Cheeses

APPETIZER COURSE

Choice of two – Served Family Style

SALAD COURSE

Choice of Mixed Green, Caesar Salad or Arugula Salad

HANDMADE PASTA COURSE*

Choice of one Pasta

ENTRÉE COURSE

Choice of one Entrée

DESSERT COURSE

Signature Vanilla Meringue Cake Slice

Assorted Italian Christmas Cookies (Served Family Style)

****Additional Handmade Pasta Course available
+\$8 Lunch, \$12 Dinner Per Person Supplement***

Focaccia with olive oil, iced tea, sparkling + flat purified water, coffee + tea included.

Gluten, Meat and Dairy free menu options available

Nostro private and semi-private dining menus offer two tiers to choose from, Classic Buffet and Premium Buffet. Both tiers coordinate with the provided food list. Nostro can customize menu options to match specific needs if you are looking for something that may not be provided.

NOSTRO CLASSIC BUFFET

\$29 Per Person Lunch or Brunch

\$39 Per Person Dinner

SALAD

Choice of Mixed Green, Caesar Salad or Arugula Salad

HANDMADE PASTA*

Choice of one

ENTRÉE

Choice of one

SIDES

Choice of two

DESSERT COURSE

Assorted Italian Christmas Cookies

(Signature Vanilla Meringue Cake Slice +\$3 Per Person Supplement)

NOSTRO PREMIUM BUFFET

\$49 Per Person Lunch or Brunch

\$69 Per Person Dinner

PROSCIUTTO + IMPORTED CHEESE STATION

Prosciutto di Parma + Imported Cheeses

APPETIZER STATION

Choice of two

SALAD

Choice of Mixed Green, Caesar Salad or Arugula Salad

HANDMADE PASTA*

Choice of one Pasta

ENTRÉE

Choice of one Entrée

SIDES

Choice of two

DESSERT COURSE

Signature Vanilla Meringue Cake Slice

Assorted Italian Christmas Cookies (Served Family Style)

***Additional Handmade Pasta Course available
+\$8 Lunch \$12 Dinner, Per Person Supplement**

Focaccia with olive oil, iced tea, sparkling + flat purified water, coffee + tea included.

****Gluten, Meat and Dairy free menu options available****

NOSTRO MENU CHOICES

APPETIZERS

(Served Family Style)

White Truffle Garlic Bread
Fried Calamari with Caper Butter Sauce
Beef Carpaccio with Venetian Dressing
House-Made Italian Sausage
Braised Veal Meatballs
Pappa al Pomodoro (Tuscan Tomato Dip)

HANDMADE PASTA

Maltagliati Bolognese
Bucatini all'Amatriciana Bianca
Baked Tagliolini with Prosciutto di Parma
Campanelle Chicken Pesto with Crispy Capers
Fusilli with Sausage + Broccoli Rabe
Mafaldine Cacio e Pepe
Pappardelle with Porcini Mushrooms
Linguine alla Shrimp and Crab
Veal Ravioli alla Piemontese
Orecchiette Burro e Oro (Tomato Cream Sauce)
Risotto alla Primavera

ENTRÉES

Chicken al Mattone
Shrimp alla Curry
Veal Piccatine
Mustard-Crusted Salmon
Beef Tenderloin
Chicken Parmigiana alla Nostro
Veal alla Milanese
Duck Breast Braciola
Trippa alla Parmigiano (Veal Tripe)

SIDES

Broccoli Rabe with Calabrian Chili
Roasted Mushrooms
Fava Beans with Olive Oil + Torn Basil
Olive Oil + Garlic Mashed Potatoes
Arborio Rice Pilaf

NOSTRO HORS D'OEUVRES

Priced à la carte

STATIONARY CHOICES

Minimum 1 Order, Serves 10-12 people

- Assorted Imported Cheeses - \$48**
- Cured Meats + Assorted Imported Cheeses - \$60**
- Fried Calamari with Caper Butter Sauce - \$60**
- White Truffle Garlic Bread - \$42**
- Braised Veal Meatballs - \$48**
- Housemade Sausage - \$48**
- Clams Casino - \$50**
- Shrimp Cocktail - \$60**
- Pappa al Pomodoro (Tuscan Tomato Dip) - \$30**

PASSED CHOICES

Minimum 2 Dozen of Each Selection

- 'Nduja Deviled Eggs - \$18 dozen**
- Prosciutto Lollipops - \$18 dozen**
- Tomato + Mozzarella Skewers - \$12 dozen**
- Spicy Calabrian Chicken Skewers - \$18 dozen**
- Tomato + Basil Bruschetta - \$12 dozen**
- Caesar Prosciutto Wraps - \$18 dozen**
- Fried Lobster Arancini \$36 dozen**
- Braised Veal Meatballs - \$24 dozen**
- Housemade Sausage Skewer - \$24 dozen**
- Prosciutto Wrapped Scallops - \$48 dozen**

PASSED CHOICES

Minimum 3 Dozen of Each Selection

- Caramelized Fennel Tartlets - \$8 dozen**
- Sicilian Chicken Wings - \$10 dozen**
- Fried Mushroom Arancini - \$18 dozen**
- Garlic Pesto Shrimp - \$30 dozen**
- Steak & Gorgonzola Toast - \$30 dozen**

Gluten, Meat and Dairy free menu options available

NOSTRO DESSERTS

Priced à la carte

Italian Christmas Cookie Plate - \$10

Ricotta Cheesecake - \$10

Vanilla Meringue Cake - \$12

Salted Caramel Budino - \$8

CUSTOM CAKES AND DESSERTS

Priced à la carte

6" Cake (6-8 people) \$45

8" Cake (10-12 people) \$55

10" Cake (14-16 people) \$65

12" Cake (20-28 people) \$75

14" Cake (30-36 people) \$85

½ Sheet Cake (48 people) \$95

Full Sheet (96 people) \$180

Cake Stacking Fee - \$20 per tier

Fondant Decorations - \$20+ per cake

Cake Flavors

Vanilla, Chocolate, Marble, Lemon, Carrot, Rum, Red Velvet

Filling Flavors

None (Buttercream), Vanilla Pastry Cream, Raspberry Cream, Cream Cheese, Lemon Curd, Ganache, Strawberries, Cannoli Filling (one filling per cake)

Cookies & Pastries

Minimum 3 dozen

Assorted Cookies \$20 dozen

Chocolate Fudge Brownies \$30 dozen

Mini Cupcakes \$36 dozen

Mini Eclairs \$30 dozen

Mini Cream Puffs \$28 dozen

Mini Cannoli \$24 dozen

Rice Krispy Treats \$20 dozen

OCEAN BLUE + NOSTRO BEVERAGE PACKAGES

BEER + WINE ONLY OPEN BAR

*Selection of 2 House Wines,
Draft Beers + Bottled Beers*

*One Hour — \$10
Two Hours — \$18
Three Hours — \$25
Four Hours — \$30*

CLASSIC OPEN BAR

*Cocktails made with our classic spirits
Selection of 2 House Wines
Draft Beers + 1 Specialty Cocktail*

*One Hour — \$12
Two Hours — \$20
Three Hours — \$27
Four Hours — \$36*

PREMIUM OPEN BAR

*Cocktails made with our premium spirits
Selection of 4 House Wines
Bottled Beers, Draft Beers + 2 Signature Cocktails*

*One Hour — \$14
Two Hours — \$22
Three Hours — \$29
Four Hours — \$34*

*****Consumption Beverage Pricing Also Available*****

FREQUENTLY ASKED QUESTIONS

Do you offer special pricing and menus for children?

We offer special meal options and pricing for children. Guests under 21 years of age will be charged a reduced package price as well since they will not be drinking alcoholic beverages during the event.

Do my guests need to bring their IDs?

All guests that appear to be under the age of 35 will be asked for IDs at the bar or at the table. We ask that you advise all your guests to be prepared with their IDs if they intend to drink alcohol. This may include the guest of honor, party host, bride, groom and bridal party.

What is a food and beverage minimum?

Ocean Blue and Nostro require a food and beverage minimum expenditure that must be met. This minimum is met exclusively through the purchase of food and beverage and is not inclusive of tax or service charge. The food and beverage minimums are determined by location, day of

the week, time of day and time of year. Linen rentals, audio visual, ceremony fee, floral centerpieces and transportation charges do not count toward satisfying this minimum.

How do I hold a date?

Event dates are held after a non-refundable \$500.00 deposit is made and signed sales agreement is in place. Only then will a date be held on a definite basis.

What is your payment schedule and attendance guarantee policy?

A 25% food + beverage deposit is required five days prior to your event along with the final attendance guarantee. A preliminary guest count and meal count will be required three weeks prior to the event. For full restaurant buyouts, 50% of the event cost will be due 30 days prior to the event and payment must be made in full 3 days prior.

What forms of payment do you accept?

We accept all major credit cards, cash, Commonwealth Gift Cards or certified checks.

Can we use an outside event planner/photographer/band/DJ?

The Event Manager is here to assist you with details such as scheduling tastings, space diagrams, linen choices, processing payments, making transportation arrangements, monitoring your room block, etc. However, you are more than welcome to use the services of an outside company as well. Outside companies are required to adhere to all Ocean Blue / Nostro policies and must provide proof of insurance.

What is your cancellation policy?

Should you decide at any time to cancel your event, we do require a written cancellation request and penalty charges will be assessed in accordance with your sales agreement.

We're booking a wedding. Do we get to do a menu tasting?

We offer complimentary menu tastings for up to four guests with all of our wedding packages once a contract has been signed. There will be an additional charge for any guests beyond four.

Selections will be provided by the Events Manager and must be confirmed at least two weeks prior to tasting. Tastings are scheduled based on availability.

Where do my guests park?

There is ample free parking on location at both Ocean Blue and Nostro.

Can I bring in outside food or beverage?

We do not allow any outside food or beverage to be brought in. This includes wedding cakes, alcoholic beverages, pastries or specialty food vendors. Ocean Blue and Nostro would be happy to provide you with custom menu selections or enhancements that may not be featured on our

existing menus. Any perishable items being brought in for your wedding must be delivered no sooner than noon on the day of your reception. We will not be responsible for storing or refrigerating outside food items overnight.

TERMS & CONDITIONS

All event spaces are booked on a first come, first served basis, and are only secure once a contract has been signed. A credit card must be provided in order to confirm a booking, and the full balance is due on or before the date of the event. Please note that there is a required minimum spend for all exclusive bookings. All food and beverage purchases go toward meeting the minimum guarantee. Any balance thereafter is applied as a Room Rental Fee. The minimum is NOT in addition to purchases.

ADDITIONAL CHARGES

8.875% New York State Sales Tax, 4% coordination fee, and a 18% gratuity will apply to all bookings.

CANCELLATIONS

Please contact events@commonwealthrestaurants.com for further information.

FACT SHEET

Ocean Blue Restaurant & Oyster Bar
118 Columbia Street
Utica, NY 13502

Nostro Restobar + Lounge
268 Genesee Street
Utica, NY 13502

PHONE

315.735.2583

WEBSITE

commonwealthrestaurants.com

EVENTS MANAGER

Ashley Paolozzi

EXECUTIVE CHEF

Francis J. Pezzolanella

CHEF'S DE CUISINE

Rebecca Bolton & Bryan Bolton

RESERVATIONS

315.735.2583

commonwealthrestaurants.com

HOURS OF OPERATION

Ocean Blue Restaurant & Oyster Bar

Lunch

Monday to Friday 11:30am - 4pm

Dinner

Sunday to Thursday 4pm – 10pm

Friday & Saturday 4pm – 11pm

Brunch

Saturday & Sunday 11:30am – 3pm

Nostro Restobar + Lounge

Lunch

Monday – Friday 11:30am – 4pm

Dinner

Sunday to Thursday 4pm – 10pm

Friday & Saturday 4pm – 11pm

Brunch

Sunday 11:30am – 4pm

