



Commonwealth
Restaurant Concepts

PRIVATE / SEMI-PRIVATE EVENTS

OCEAN BLUE
ESTABLISHED 2015

NOSTRO
restobar + lounge

Ocean Blue Restaurant & Oyster Bar

118 Columbia Street
Utica, NY13502

Nostro Restobar + Lounge

268 Genesee Street
Utica, NY13502

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.
**Additional Outdoor patio space may also be available seasonally with the booking of indoor space.*

OCEAN BLUE CAPACITY	PLATED	BUFFET	COCKTAIL
PRIVATE DINING ROOM	60	50	70
NOSTRO CAPACITY	PLATED	BUFFET	COCKTAIL
THE MURAL (SEMI-PRIVATE)	25		
THE PALM SPRINGS SUITE (SEMI- PRIVATE)	25		
THE LOUNGE	50		50

OCEAN BLUE PLATED OPTIONS

Ocean Blue can customize menu options to match specific needs if you are looking for something that may not be provided. Refer to pages 5-7 for Appetizer, Entrée, and Dessert choices.

- CLASSIC PLATED -

\$49 Per Person Lunch or Brunch

\$75 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

- PREMIUM PLATED -

\$79 Per Person Lunch or Brunch

\$99 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 BUFFET OPTIONS

Ocean Blue can customize menu options to match specific needs if you are looking for something that may not be provided. Refer to pages 5-7 for Appetizer, Entrée, and Dessert choices.

- CLASSIC BUFFET -

\$49 Per Person Lunch or Brunch

\$75 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

- PREMIUM BUFFET DINNER -

\$79 Per Person Lunch or Brunch

\$99 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
Short Rib Nachos

ENTRÉES (Lunch / Dinner)

Grilled Salmon
Baked Stuffed Haddock
Lobster Mac & Cheese
Herb-Roasted Chicken
Garlic Rubbed Shrimp
Sliced Tenderloin (Lunch Only)
Filet Mignon-Plated (Dinner Only)
Roasted Tenderloin-Buffer (Dinner Only)
House-made 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, Sliced Fresh Fruit

** 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 - \$66
- Assorted Cheeses - \$66
- Meat + Assorted Cheese - \$78
- Bang Bang Cauliflower - \$66
- Rhode Island Style Calamari - \$78
- Short Rib Nachos - \$78
- Oysters Rockefeller - \$86
- Clams Casino - \$86
- Shrimp Cocktail - \$90

PASSED CHOICES

Minimum 2 Dozen of Each Selection

- Deviled Eggs - \$24 dozen
- Tomato + Mozzarella Skewers - \$24 dozen
- Chicken Satay - \$28 dozen
- Tomato + Basil Bruschetta - \$24 dozen
- Caesar Prosciutto Wraps - \$28 dozen
- Jumbo Lump Crab Cakes - \$66 dozen
- Bacon Wrapped Scallops - \$66 dozen
- Lobster Salad Rolls - \$86 dozen (with fries +\$14 supplement)
- Burger Sliders - \$66 dozen (with fries +\$14 supplement)

PASSED CHOICES

Minimum 3 Dozen of Each Selection

- Caramelized Onion Tartlets - \$24 dozen
- Fried Mushroom Arancini - \$48 dozen
- Coconut Shrimp - \$48 dozen
- Steak & Avocado Toast - \$48 dozen

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

OCEAN BLUE DESSERTS

Priced à la carte

Flourless Chocolate Espresso Cake - \$15 each
Cheesecake - \$15 each
Butter Cake - \$18 each
Crème Brûlée - \$14 each
Mini Butter Cakes with toppings - \$12 each

CUSTOM CAKES AND DESSERTS

Priced à la carte

6" Cake (6-8 people) \$55
8" Cake (10-12 people) \$65
10" Cake (14-16 people) \$75
12" Cake (20-28 people) \$85
14" Cake (30-36 people) \$95
½ Sheet Cake (48 people) \$120
Full Sheet Cake (96 people) \$240
Cake Layer Stacking Fee \$35 per tier
Fondant Decorations \$35+ per cake

CAKE FLAVORS

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

FILLING FLAVORS

Buttercream, Vanilla Pastry Cream, Raspberry Cream, Cream Cheese, Lemon Curd, Ganache, Fresh Strawberries, Cannoli Filling (One filling per cake)

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

COOKIES + PASTRIES

Minimum 3 dozen

Assorted Cookies - \$24 dozen
Chocolate Fudge Brownies - \$36 dozen
Assorted Mini Cupcakes - \$42 dozen
Mini Eclairs - \$48 dozen
Mini Cream Puffs - \$42 dozen
Mini Cannolis - \$42 dozen
Rice Krispie Treats - \$36 dozen

NOSTRO SEMI-PRIVATE DINING

We would love to host your next social gathering! With a variety of seating options in our comfortable lounge area and unique dining spaces, Nostro can accommodate anything from cocktail parties to larger dinner events.

While we cannot hold completely private events, our intimate semi-private dining space provides a personalized experience for your guests with our signature service, outstanding food and signature cocktails that will make your event memorable.

Our large party dining events require The Arsenale Menu – our Chef's curated tour through the menu, completely customizable to your preferences.

OCEAN BLUE + NOSTRO BEVERAGE PACKAGES

BEER + WINE ONLY OPEN BAR

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

One Hour — \$14
Two Hours — \$25
Three Hours — \$33
Four Hours — \$39

CLASSIC OPEN BAR

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

One Hour — \$16
Two Hours — \$27
Three Hours — \$36
Four Hours — \$47

PREMIUM OPEN BAR

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

One Hour — \$19
Two Hours — \$30
Three Hours — \$39
Four Hours — \$50

*****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.

When am I required to make my menu/setup selections?

In order for us to provide you with the quality and level of service expected for your event we require that all menu selections and room setup decisions are provided to the event staff no later than 7 days before the day of the event. If you are unable to make these decisions in accordance with these timeframes we will be happy to make the decisions for you based on all available information we have from previous discussions.

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.

How long do I have the event space for?

We allow 4 hours for each event. The four hours starts 1 hour before your event start time to allow you to setup the space to your liking. Please be advised that event staff may be still setting up your event during this first hour period. The last 3 hours of your event are scheduled for the event portion that your guests will be attending. Should you purchase a 4 hour beverage package, your event will be scheduled for 5 hours.

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 you handle guests with allergies?

We make every effort to ensure that guests with different allergies are taken care of with a high level of care and concern. We require that you notify us of all allergies/dietary restrictions associated with your guests within 7 days of your event. Please note that while we make every attempt to cook gluten free for our guests that request gluten free cooking, we are not a gluten free kitchen and do not and will not offer gluten free pasta.

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.

What forms of payment do you accept?

We accept all major credit cards, crypto currency, 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.

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.

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

8.75% New York State Sales Tax, and a 20% gratuity will apply to all bookings.

CANCELLATIONS

Please contact rbolton@commonwealthrestaurants.com for further information.

CONTACT

Ocean Blue Restaurant & Oyster Bar

118 Columbia Street
Utica, NY 13502

Hours:

Lunch Monday – Saturday: 11:30am – 4:00PM

Dinner Daily: 4:00PM -10PM

Dinner Friday + Saturday: 4:00PM -11PM

Sunday Brunch: 11AM - 4PM

Nostro Restobar + Lounge

268 Genesee Street
Utica, NY 13502

Hours:

Tuesday - Thursday: 4:30PM – 10PM

Friday + Saturday: 4:30PM – 11PM

PHONE

315.735.2583

WEBSITE

www.commonwealthrestaurants.com