



CATERING & PRIVATE EVENTS

Thank you for choosing Label 7 for your private event needs. We strive to provide an Unforgettable event experience for you and your guests by working with you closely on a personal basis. Typically, we work with our guests on a theme that they would be looking to work from; this will help in creating a style of menu. Secondly, we work around a budget that fits your event size and requirements.

At Label 7, we like to keep our business within our community. We source as many of our fresh ingredients local as possible. Therefore, our menu changes from season to season. Please keep this in mind when making your menu selections.

When choosing Label 7 to host your event, it is best to submit your requested date and time as soon as possible to ensure availability. At this time, you should also schedule a meeting to proceed in the booking process. In this meeting you will be able to discuss your menu items, budget and logistics.

A 15% non-refundable deposit will be required to hold your event date and space, as well as a signed contract with details of the event.

For private events hosted at Label 7,
please contact our Event Coordinator:

Lauren Mueller
585.370.9335
lauren@mrgrochester.com

For off-site catering,
please contact our Catering Coordinator:

Mark Bennion
585.432.0525
mbennion@mrgrochester.com

Please allow up to 36 hours for a return response. Thank you!

BASE PRICING

PRIVATE EVENTS

DAYTIME EVENTS (Tuesday-Saturday 11:00am-4:00pm)

Food as per arranged starting at \$30 p/person (<20 guests)
Mimosa station \$39 p/bottle consumed
Coffee/Soda station \$3 p/person
Cake cutting fee \$2 p/person
Entire Dining Room 20+ ppl starting at \$3,000

EVENING EVENTS (Tuesday-Saturday 4:30pm-10:30pm)

Food as per arranged starting at \$35 p/person
Table side wine service starting \$35 p/bottle consumed
Coffee/Soda station \$3 p/person
Cake cutting fee \$1 p/person

FRIDAY & SATURDAY EVENING EVENTS

Lounge only 20+ ppl starting at \$1,500
Entire Dining Room 30+ ppl starting \$8,000
Entire Restaurant 30+ ppl starting at \$14,000

MONDAY & SUNDAY EVENTS

(closed to the public, only open for private events)

We have a minimum requirement of \$3,500 to be met between food and beverage.
If the minimum is not met, the remainder is to be charged as a "room rental fee".

OFF-SITE CATERING

FOOD PRICING

Catered food pricing follows the given prices on each menu.

DELIVERY FEE

Off site deliveries require a minimum food order of \$1,000. A delivery fee of \$40 applies to any order delivered within 25 miles of the establishment. For drop off locations outside the 25 miles will incur a \$1 per mile charge.

STAFFING FEES

On-site chef \$45/hr (4 hour minimum)
Service staff \$25/hr (4 hour minimum)

UTENSILS

Plates, napkins and cutlery
\$5 p/person

NYS TAX

New York State tax of 8.0% is required on all catering orders.

Gratuity is not automatically included.

FOOD SERVICE OPTIONS

Buffet Style Meal – *host chooses items from our menu to be served on a buffet*

Limited Menu – *for parties with 10 guests or more, host chooses 3-5 menu options (budget dependent), and provides Label 7 with a pre-order consisting of quantities of each meal a week in advance*

Full Menu – *parties with less than 10 guests*

Family Style Meal – *host chooses 3-5 menu options (budget dependent) to be placed on large platters, and served to each table for guests to serve themselves and pass*

Heavy Hors D'oeuvres – *recommended for a cocktail party in our bar/lounge area, host chooses small plates to be set out for guests to enjoy*

BAR OPTIONS

Open Bar – *guests able to order any beverage available, the tab will be based on consumption*

Beer and Wine – *guests limited to ordering only beer and wine per the host*

Quantity Based – *host pays a consumption tab for a decided amount, or a round, drink tickets recommended*

Dry Event – *guests unable to order alcoholic beverages*

APPETIZER SELECTIONS

(available on or off-site)

Family Style Appetizers

Selections:	25 pieces	50 pieces	75 pieces	100 pieces
Charcuterie	\$100	\$200	\$300	\$400
Chef's Selection Dip	\$50	\$100	\$150	\$200
Bread Plate	\$25	\$50	\$75	\$100
Fried Green Tomatoes	\$75	\$150	\$225	\$300
Wings with Scotch Bonnet Sauce or BBQ	\$75	\$150	\$225	\$300
Panko Encrusted Crab Cake (3oz)	\$125	\$250	\$375	\$500
Pan Seared Scallops	\$100	\$200	\$300	\$400
Calistoga Cheddar Burger Sliders (3oz)	\$125	\$250	\$375	\$500
Barbeque Chicken Skewers	\$50	\$100	\$150	\$200
Teriyaki Steak Skewers	\$75	\$150	\$225	\$300
Mini LA Chicken & Waffles	\$125	\$250	\$375	\$500
Grilled Cheese & Tomato Bisque Shooter	\$75	\$150	\$225	\$300
Flatbread	\$75	\$150	\$225	\$300
Bruschetta	\$75	\$150	\$225	\$300
Crab Fondue with Crostini	\$100	\$200	\$300	\$400
Chipotle Meatballs	\$75	\$150	\$225	\$400

FAMILY STYLE MENU

All Family Style meals require a minimum of 15 people

Prices listed are per person

We suggest one salad and two entrée selections

All Family Style Meals include:

Artisan Bread and house made lemon herb butter

First Course Salad Offerings:

Angry Caesar - romaine, manchego, crouton, ancho roasted almonds, chipotle lime dressing.....	\$5
Saladin - mixed greens, garden vegetables, crouton, balsamic vinaigrette	\$6
Poached Pear - spring mix, red onion, candied walnuts, blu cheese, balsamic vinaigrette.....	\$6
Napa Slaw - green and red cabbage, radish, carrot, wonton noodles, ginger sesame dressing.....	\$5
Roasted Beet - baby kale, farro, pickled pearl onion, roasted pepitas, goat cheese, orange fennel vinaigrette.....	\$5

Entrée Offerings:

Flatiron Steak - sweet soy marinade, apple potato hash, red onion marmalade.....	\$11
Five Spice Seared Cod - miso butternut squash puree, winter greens, corn pomegranate relish.....	\$12
Short Rib Ragù - plantain gnocchi, red wine, tomato, carrot, onion, celery, herb ricotta.....	\$8
Enchilada - chile verde pork, queso fresco, cilantro sour cream, pickled cabbage, pice de gallo	\$9
Mini LA Chicken - belgian waffle, herb butter, NY maple syrup, buttermilk marinated chicken breast.....	\$5
Truffle Mac & Cheese - farfalle, aged cheddar, mozzarella, parmeseano regiano, truffle oil, breadcrumbs.....	\$6
Burger Sliders - hand pressed NYS beef, cured bacon, NYS cheddar, spicy pickle, blueberry ketchup, lettuce, tomato, onion.....	\$5
Miso Mushroom Ramen (Vegan) - coconut marinated SoyBoy Tofu, radish, carrot, bok choy, shiitake, mushroom, boiled egg, miso mushroom borth	\$8

LUNCH BUFFET MENU

All Lunch Buffet meals require a minimum of 15 people

Prices listed are per person

All Lunch Buffets include:
chips or fresh fruit salad

Tier 1 | \$20
Choice of 1 Entrée

Tier 2 | \$25
Choice of 2 Entrées

Tier 3 | \$30
Choice of 3 Entrées

Lunch Entrée Offerings:

Assorted Deli Sandwiches*

Assorted Wraps*

Assorted Flatbreads*

*vegetarian options available

Sides:

Salad (add \$6 per person)

Pasta Salad (add \$4 per person)

Potato Salad (add \$4 per person)

Mini LA Chicken and Waffles (add \$5 per person)

DINNER BUFFET MENU

All Dinner Buffet meals require a minimum of 20 people

Prices listed are per person

All Dinner Buffets include:
Caesar, Napa or Saladin
Roasted or Mashed Potatoes, Pasta Marinara or Rice (Truffle Mac & Cheese +\$2)
Seasonal Vegetables
Baker Street Bread and house made lemon herb butter

Tier 1 | \$30
Choice of 1 Entrée

Tier 2 | \$35
Choice of 2 Entrées

Tier 3 | \$40
Choice of 3 Entrées

Entrée Offerings:

Roasted Chicken Breast

Chicken French

Chicken Parmesan

Eggplant Parmesan

Pan Seared Salmon (+\$3)

Fried Chicken (Waffle +\$2)

Beef Tenderloin (+\$3)

Enchilada

Squash Lasagna (Vegan)

Chicken Cutlets

Meatballs

Pork Shank (+3)

Pan Seared Cod (+3)

CATERING & PRIVATE EVENT POLICIES

DELIVERIES

Off site deliveries require a minimum food order of \$1500. A delivery fee of \$40 applies to any order delivered within 25 miles of the establishment. For drop off locations outside the 25 miles will incur a \$1 per mile charge.

GUARANTEES

Two weeks before event date customers must meet with event coordinator to confirm menu selections (with attention to any food allergies or dietary restrictions), head count, final details, and **sign final contract**. Meetings must be done in person to ensure accuracy of event details. In the event that an in person meeting is not obtainable, and video chat may suffice. However, deposit and contract must be signed the same day of virtual meeting.

DEPOSITS

A deposit of 15% projected event price will be required to book an on or off-site private event. This amount is non-refundable. Final payment of any remaining balance is due upon completion of the event. Deposit will be applied to the final bill. Please keep in mind that suggested gratuity is 20% of the final event bill before tax. Deposit is due at time of final event meeting **two weeks** prior to event date.

PAYMENT POLICY

Deposit payments must be made to lock in the date of your event. All final payments are due on the date of the event. Payments received 30 days after will incur a 5.0% interest charge. Gratuity is not automatically included. Mueller Restaurant Group accepts cash, Visa, MasterCard, American Express, Discover. New York State tax of 8.0% is required on all catering orders and in house private events.

CAPACITY

Native cannot exceed 150 and Label 7 cannot exceed 99 . Each location includes tables and chairs for permitted amount. Each location is handicap accessible.

DAMAGE FEE

The renting party shall be responsible for any and all damages to the facility, amenities, and surrounding property above and beyond normal wear and tear during rental period. Outside decor is allowed, but tacks, screws, and any form of strips are prohibited from going on the walls and/or ceilings. If these items are used to decorate there is a \$250 cleaning and repair fee

ALCOHOL

No person under 21 shall be permitted to consume or taste alcoholic beverages at either location. MRG reserves the right to ask guests for identification to verify age. In addition, MRG reserves the right to refuse service to guests that are visibly and excessively intoxicated.

ADMINISTRATIVE FEE

There is a 10% administrative fee associated with the administration of all private events. This fee is not a gratuity and is not distributed to the employees that serviced your event.

IMPORTANT INFORMATION TO KNOW

The enclosed menus are offered as a guideline. The culinary staff within MRG would be happy to customize a menu of your choosing. In addition, you may bring in a cake, cookies, pastries, etc. Your dessert must be accompanied by a receipt with the name of the certified bakery that it came from. The bakery name must be on the receipt, no exceptions. New York State Health Law prohibits a guest from bringing in anything baked at home, no exceptions. MRG charges a \$2 per person cake cutting fee.

START/END TIMES

Event start and end times will be discussed and agreed upon in final meeting two weeks prior to event date. Customer is held liable for start and end times for event. If event exceeds agreed upon end time the customer will be charged \$30.00 per hour per staff member working the event.

Food will be served in accordance with agreement signed. MRG is not liable for late guests and or cold food.