



Commonwealth  
Restaurant Concepts

## PRIVATE / SEMI-PRIVATE EVENTS

**OCEAN BLUE**  
ESTABLISHED 2015

**NOSTRO**  
*restobar + lounge*

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**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.

<b>OCEAN BLUE CAPACITY</b>	<b>PLATED</b>	<b>BUFFET</b>	<b>COCKTAIL</b>
PRIVATE DINING ROOM	60	50	70
<b>NOSTRO CAPACITY</b>	<b>PLATED</b>	<b>BUFFET</b>	<b>COCKTAIL</b>
THE MURAL (SEMI-PRIVATE)	25		25
THE PALM SPRINGS SUITE (SEMI- PRIVATE)	25		25
THE LOUNGE	40		50
RESTAURANT BUYOUT	400	400	400

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**

*\$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*

### **OCEAN BLUE 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 Field Greens, 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**

*\$49 Per Person Lunch or Brunch*

*\$75 Per Person Dinner*

#### **APPETIZERS**

*Cured Meats + Cheese Station*

#### **SALAD**

*Choice of Field Greens or Caesar Salad*

#### **ENTRÉES**

*Choice of two*

#### **SIDES**

*Choice of two*

#### **DESSERT**

*Choice of Cheesecake or Flourless Chocolate Espresso Cake*

### **OCEAN BLUE 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 Field Greens, 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*

*Sliced Tenderloin (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, 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**
- Cured Meats + Assorted Cheese - \$78**
- Bang Bang Cauliflower - \$66**
- Rhode Island Style Calamari - \$78**
- Loaded Steak Fries - \$78**
- Short Rib Nachos - \$78**
- Oysters Rockefeller - \$86**
- Clams Casino - \$86**
- Shrimp Cocktail - \$90**

## **PASSED APPETIZER 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**

**Signature Butter Cake - \$18 each**

**Crème Brûlée - \$15 each**

**Mini Butter Cake - \$12 Per Person**

## **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**

**Cake Layer Stacking Fee \$35 per tier**

**Fondant Decorations \$35+ per cake**

## **CAKE FLAVORS**

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

## **FILLING FLAVORS**

Buttercream, Vanilla Pastry Cream, Raspberry, Cream Cheese,  
Lemon Curd, Ganache, Fresh Strawberries, Cannoli Filling, Pistachio Cream

## **COOKIES + PASTRIES**

*Minimum 2 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**

**\*\*We can custom make any cake upon 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**

*\$49 Per Person Lunch or Brunch*

*\$75 Per Person Dinner*

#### **SALAD COURSE**

*Choice of Sunday Dinner Salad or Arugula Salad*

#### **PASTA COURSE\***

*Choice of one Pasta*

#### **ENTRÉE COURSE**

*Choice of one Entrée and side*

#### **DESSERT COURSE**

*Nostro Tiramisu*

### **NOSTRO PREMIUM PLATED**

*\$79 Per Person Lunch or Brunch*

*\$99 Per Person Dinner*

#### **PROSCIUTTO + IMPORTED CHEESE COURSE**

*Prosciutto di Parma + Imported Cheeses*

#### **APPETIZER COURSE**

*Choice of two – Served Family Style*

#### **SALAD COURSE**

*Choice of Sunday Dinner Salad or Arugula Salad*

#### **HANDMADE PASTA COURSE\***

*Choice of one Pasta*

#### **ENTRÉE COURSE**

*Choice of one Entrée and side*

#### **DESSERT COURSE**

*Signature Vanilla Meringue Cake Slice*

***\*Additional Handmade Pasta Course available  
+\$16 Lunch, \$20 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**

*\$49 Per Person Lunch or Brunch*

*\$75 Per Person Dinner*

#### **SALAD**

*Choice of Sunday Dinner Salad or Arugula Salad*

#### **HANDMADE PASTA\***

*Choice of one*

#### **ENTRÉE**

*Choice of one*

#### **SIDES**

*Choice of two*

#### **DESSERT COURSE**

*Nostro Tiramisu*

### **NOSTRO PREMIUM BUFFET**

*\$79 Per Person Lunch or Brunch*

*\$99 Per Person Dinner*

#### **PROSCIUTTO + IMPORTED CHEESE STATION**

*Prosciutto di Parma + Imported Cheeses*

#### **APPETIZER STATION**

*Choice of two*

#### **SALAD**

*Choice of Sunday Dinner 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*

***\*Additional Handmade Pasta Course available  
+\$16 Lunch \$20 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  
Fritto Misto  
Short Rib Arancini  
House-Made Italian Sausage  
Braised Veal Meatballs  
Tuscan Bean Dip + Whipped Ricotta

### **HANDMADE PASTA**

Rigatoni Bolognese  
Bucatini all'Amatriciana Bianca  
Tagliolini al Limone  
Campanelle Pesto  
Gramigna alla Salsiccia  
Spaghetti Cacio e Pepe  
Rigatoni al tre Funghi  
Bucatini alle Vongole  
Ricotta Ravioli alla Pomodoro  
Orecchiette Burro e Oro

### **ENTRÉES**

Chicken al Mattone  
Shrimp Scampi  
Grilled Pork Chop  
Herb Grilled Salmon  
Filet Mignon  
Chicken Parmigiana alla Nostro  
Roasted Duck

### **SIDES**

Crispy Garlic Brussels Sprouts  
Olive Oil & Rosemary Crispy Potatoes  
Fried Sweet Peppers  
Braised Greens

## **NOSTRO HORS D'OEUVRES**

*Priced à la carte*

### **STATIONARY CHOICES**

*Minimum 1 Order, Serves 10-12 people*

- Assorted Imported Cheeses - \$66**
- Cured Meats + Assorted Imported Cheeses - \$78**
- Fritto Misto - \$78**
- White Truffle Garlic Bread - \$58**
- Braised Veal Meatballs - \$52**
- Housemade Sausage - \$52**
- Clams Casino - \$86**
- Shrimp Cocktail - \$90**
- Pappa al Pomodoro (Tuscan Tomato Dip) - \$40**

### **PASSED CHOICES**

*Minimum 2 Dozen of Each Selection*

- 'Nduja Deviled Eggs - \$24 dozen**
- Prosciutto Lollipops - \$24 dozen**
- Tomato + Mozzarella Skewers - \$24 dozen**
- Spicy Calabrian Chicken Skewers - \$28 dozen**
- Tomato + Basil Bruschetta - \$24 dozen**
- Caesar Prosciutto Wraps - \$28 dozen**
- Short Rib Arancini \$52 dozen**
- Prosciutto Wrapped Scallops - \$66 dozen**

### **PASSED CHOICES**

*Minimum 3 Dozen of Each Selection*

- Caramelized Fennel Tartlets - \$24 dozen**
- Sicilian Chicken Wings - \$24 dozen**
- Fried Mushroom Arancini - \$48 dozen**
- Garlic Pesto Shrimp - \$48 dozen**
- Steak & Gorgonzola Toast - \$48 dozen**

*\*\*Gluten, Meat and Dairy Free Menu options available\*\**

## **NOSTRO DESSERTS**

*Priced à la carte*

**Italian Christmas Cookie Plate - \$24**

**Ricotta Cheesecake - \$15**

**Vanilla Meringue Cake - \$17**

**Tiramisu - \$14**

## **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**

**Cake Stacking Fee - \$35 per tier**

**Fondant Decorations - \$35+ per cake**

### **Cake Flavors**

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

### **Filling Flavors**

Buttercream, Vanilla Pastry Cream, Raspberry, Cream Cheese,  
Lemon Curd, Ganache, Fresh Strawberries, Cannoli Filling, Pistachio

## **Cookies & Pastries**

*Minimum 3 dozen*

**Assorted Cookies \$24 dozen**

**Chocolate Fudge Brownies \$36 dozen**

**Mini Cupcakes \$42 dozen**

**Mini Eclairs \$48 dozen**

**Mini Cream Puffs \$42 dozen**

**Mini Cannoli \$42 dozen**

## **OCEAN BLUE + NOSTRO BEVERAGE PACKAGES**

### **BEER + WINE ONLY OPEN BAR**

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

*One Hour — \$16  
Two Hours — \$28  
Three Hours — \$40  
Four Hours — \$54*

### **CLASSIC OPEN BAR**

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

*One Hour — \$19  
Two Hours — \$33  
Three Hours — \$44  
Four Hours — \$60*

### **PREMIUM OPEN BAR**

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

*One Hour — \$24  
Two Hours — \$42  
Three Hours — \$50  
Four Hours — \$66*

***\*\*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 the 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 require gluten free cooking, we are not a gluten free kitchen.

## **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, 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.

**Where do my guests park?**

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

**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, a 2% booking charge, and a 18% gratuity will apply to all bookings.

**CANCELLATIONS**

Please contact [rbolton@commonwealthrestaurants.com](mailto:rbolton@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](http://commonwealthrestaurants.com)

### **RESERVATIONS**

315.735.2583

[commonwealthrestaurants.com](http://commonwealthrestaurants.com)

### **HOURS OF OPERATION**

#### **Ocean Blue Restaurant & Oyster Bar**

##### *Lunch*

Monday to Saturday 11:30am - 4pm

Dinner Daily: 4:00 – 10pm

Dinner Friday + Saturday 4pm – 11pm

Sunday Brunch: 11am – 4pm

#### **Nostro Restobar + Lounge**

##### *Dinner*

Tuesday to Thursday 4:30pm – 10pm

Friday + Saturday 4:30pm – 11pm



