

Geneva On The Lake's
"Sample" Classic Wedding Package
(for 40 to 150 guests, May 20 to September 15 in the tent)
We are happy to create a Package just for you!

- ◆ A beautiful facility for your special celebration amidst the Italian Renaissance architecture, formal gardens, lawn and lakeside setting of Geneva On The Lake.
- ◆ Consultation with and the assistance of our experienced special occasion coordinator
- ◆ The architecturally stunning 3 peak white tent with beautiful plants, floor lamps and natural lighting
- ◆ Gold Chiavari chairs and 5' round tables for dinner
- ◆ A parquet wood dance floor, 15' x 18' in the tent
- ◆ A wireless hand held microphone for toasts in the tent
- ◆ Two heaters in the tent for more warmth at a moments notice
- ◆ Four ceiling fans for air circulation
- ◆ Linens, Baroque bone china, elegant stemware and candlelight
- ◆ Guests welcomed and directed by our Bell Staff
- ◆ Expert and felicitous servers
- ◆ The opportunity for pictures in the ambiance of the splendid gardens and grounds
- ◆ And the friendly hospitality of our entire staff

**~ A One-Hour Premium Pour Cocktail Reception with
Butlered Hors d'oeuvres and a Station ~**

- ◆ Assorted local and imported cheeses, fruit and crackers (station)
 - ◆ Bacon wrapped scallops
 - ◆ Tomato basil fresh mozzarella crostini
 - ◆ Stuffed mushrooms
 - ◆ Avocado Salsa Bruschetta
 - ◆ Smoked salmon cucumber canape

~ A Champagne Toast ~

~ Finger Lakes Red and White Wine to Accompany Dinner ~

Three Course Dinner

~ Salad ~

- ◆ **Mixed Green Salad** - baby greens and romaine with tomatoes, fruit, shredded carrots, pine nuts, local cheese and balsamic vinaigrette dressing

~ Entrée Selection ~

(a pre-order count of entrées is needed 1 week in advance)

- ◆ **Chicken Veronique** – classic white wine sauce, grapes
- ◆ **Filet Mignon** – grilled medium Chasseur style - brown sauce shiitake, portobello
- ◆ **Summer Vegetables and Chevre** – puff pastry, creamy basil pesto
- ◆ **Roasted Salmon** – honey citrus glaze
Fresh vegetable and starch chosen by Chef

~ Dessert ~

Delicious Special Cake

(per your picture and directions, if fondant, filling or something unusual then an additional charge)

~ Premium Pour Bar After Dinner ~

*with the addition of 3 cordials and 1 premium scotch
(for two hours)*

Price: \$187.00 * per guest

* **Price does not include:** 7.5% tax, 12% gratuity (for food server staff) and 8% administrative fee (entire amount for non-server resort staff).
Price subject to change without notice.

(Add \$20 rental fee per guest for Location and Chairs if a Ceremony)

To Reserve Please Call 315-789-7190
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