

THE LODGE AT
GENEVASM
ON-THE-LAKE
OHIO'S WINE COUNTRY RESORT



What is included in your wedding?

- ❖ Lakefront Gazebo Ceremony
 - ❖ 4:00PM | 4:30PM | 5:00PM
- ❖ Ballroom Reception with Patio
 - ❖ Outdoor Heaters & Fire Pit
- ❖ Linen-less Tables
- ❖ White or Black Napkins
- ❖ White Chair Covers
- ❖ China, Glassware, & Flatware
- ❖ Dance Floor
- ❖ Stage for Head Table, Band, or DJ
- ❖ Table Numbers & Stands
- ❖ Four Hour Open Bar
- ❖ Hors D' Oeuvres Display
- ❖ Coffee, Hot Tea and Iced Tea
- ❖ Choice of Passed Hors D' Oeuvres
- ❖ Cake Cutting Service
- ❖ Grand Bridal Tasting
- ❖ Gorgeous Backdrop for Photography
- ❖ Complimentary Honeymoon Suite
 - (Minimum 100 guests)

<https://www.thelodgeatgeneva.com/meetings-and-weddings/weddings>

Wedding Package Pricing Valued through December 31, 2020

Buffet Selections - \$89 per person

4 Hour Deluxe Open Bar Champagne Toast

Reception Display Table

Imported and Domestic Cheeses with Assorted Crackers
Fresh Fruit Display with Seasonal Berries – **GF**
Crisp Farm-Fresh Vegetables with Traditional Ranch Dip - **GF**

Choice of 2 Passed Hors D' Oeuvres

Bacon Wrapped Scallops	Vegetable Spring Rolls
Artichoke Antipasto Skewer	BBQ Cocktail Meatballs
Pear, Gorgonzola & Prosciutto on a Crostini	Phyllo Wrapped Brie with Raspberry
Spinach & Feta Spanakopita	Coconut & Almond Chicken Satay
Mini Crab Cakes	Tomato Bruschetta

Garden Salad

Mixed Greens Salad with Tomatoes and Cucumber with Ranch and Balsamic Dressings - **GF**
Freshly Baked Dinner Rolls with Butter Rosettes

Choice of 1 Starch

Wild Rice Pilaf
Parmesan Herb Roasted Red Potatoes - **GF**
Roasted Garlic & Herb Whipped Potatoes - **GF**

Choice of 1 Vegetable

Roasted Vegetable Blend - **GF**
Fresh Green Beans - **GF**
Fresh Roasted Summer Squash - **GF**

Choice of 2 Entrées

Seared Chicken Breast with Boursin & Sundried Tomato Cream - **GF**
Seared Chicken Breast with Marsala Wine Sauce - **GF**
Pan Seared Salmon Filets with Lemon Dill Sauce - **GF**
Pan Seared Salmon Filets with Roasted Red Pepper Couillis - **GF**
Chef Carved Beef Sirloin with Bordelaise Sauce - **GF**

Premium Upgrades

Carving Station

Takes Place of the Carved Beef Sirloin

Chef Carved Strip Loin with Bordelaise Sauce - **GF** - \$8 per person
Chef Carved Prime Rib of Beef with Caramelized Onion Demi - **GF** - \$10 per person
Extra Passed Hors D' Oeuvres - \$3 per person
Chocolate Fountain- \$7 per person

\$600 Gazebo and Ballroom Rental Fee not included in per person package price

Prices Subject to 20% Service Charge and applicable Sales Tax

All meats will be cooked to a minimal internal temperature of 145 degrees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you medical conditions or may be pregnant.

Plated Selections - \$99 per person

4 Hour Deluxe Open Bar Champagne Toast

Reception Display Table

Imported and Domestic Cheeses with Assorted Crackers
Fresh Fruit Display with Seasonal Berries – GF
Crisp Farm-Fresh Vegetables with Traditional Ranch Dip - GF

Choice of 2 Passed Hors D' Oeuvres

Bacon Wrapped Scallops	Vegetable Spring Rolls
Artichoke Antipasto Skewer	BBQ Cocktail Meatballs
Pear, Gorgonzola & Prosciutto on a Crostini	Phyllo Wrapped Brie with Raspberry
Spinach & Feta Spanakopita	Coconut & Almond Chicken Satay
Mini Crab Cakes	Tomato Bruschetta

Garden Salad

Mixed Greens Salad with Tomatoes and Cucumber with Ranch and Balsamic Dressings - GF
Freshly Baked Dinner Rolls with Butter Rosettes

Choice of 2 Entrée Selections

Grilled New York Strip Steak with Bordelaise Sauce, Garlic Whipped Potatoes, and Balsamic Roasted Vegetables
Spinach, Mushroom and Boursin Cheese Stuffed Chicken Breast with a Pesto Cream Sauce, Garlic Whipped Potatoes, and Fresh Green Beans - GF
Herb Roasted Chicken Breast with a Sherry Cream Sauce, Herb Roasted Redskin Potatoes, and Fresh Asparagus - GF
Pan Seared Salmon with a Lemon Dill Cream Sauce, Wild Rice Pilaf, and Fresh Roasted Summer Squash

Premium Upgrades

Duo Plates - \$12 per person

Grilled Filet Mignon with Demi-Glace, Herb-Roasted Chicken Breast with Boursin & Sundried Tomato Cream, Garlic Whipped Potatoes, and Fresh Green Beans - GF
Grilled Filet Mignon with Demi-Glace, Crab Stuffed Shrimp with Lemon Cream Sauce, Parmesan and Herb Roasted Redskins, and Fresh Roasted Summer Squash
Grilled Petite New York Strip Steak with Mushroom Demi, Roasted Salmon Oscar, Parmesan and Herb Roasted Redskins and Fresh Asparagus – GF

Extra Passed Hors D' Oeuvres -\$3 per person

Chocolate Fountain- \$7 per person

\$600 Gazebo and Ballroom Rental not include in per person package price

Prices Subject to 20% Service Charge and applicable Sales Tax

All meats will be cooked to a minimal internal temperature of 145 degrees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you medical conditions or may be pregnant.

Beverage Selections

Deluxe Bar

Bartender(s)

Liquors

Absolut
2 Absolut Flavored Vodkas
Bacardi Silver
Tanqueray
Jose Cuervo
Jack Daniels
Johnnie Walker Red Label
Peach Schnapps

Choice of 2 Domestic

Bottled Beer

Budweiser
Bud Light
Miller Light
Yuengling
Coors Light

House Wines

Ferrante Chardonnay
Ferrante Merlot
Ferrante Rose
Canyon Road Cabernet
Canyon Road Pinot Grigio

Also includes: Soft Drinks, Mixers, and Fruit Garnishes

Premium Bar – \$6.50 per person

Includes all above package items as well as the following:

Premium Brand Liquors

Tito's
Grey Goose
Captain Morgan Spiced Rum
Bombay Sapphire
Glenlivet
Jamison
Crown Royal
Chivas Regal
Patron Silver
Woodford Reserve

Choice of 2 Cordials

Drambuie
Chambourd
Kahula
Baily's Irish Cream
Amaretto Di Saronno
Grand Marnier

Choice of 1 Premium Beer

Corona
Heineken
Amstel Light
Great Lakes Dortmunder Gold
Leinenkugel Summer Shandy

Premium Wine

Private Label Riesling
Private Label Cabernet Franc

Extra Bar Hour

Deluxe Bar – \$7 per person
Premium Bar - \$8 per person

****A NO SHOT POLICY IS STRICTLY ENFORCED ****

Prices Subject to 20% Service Charge and applicable Sales Tax

Dressing Room Menu

Add food or beverage items to your dressing room for the day of the wedding.

Bagels - \$4 per person

Variety of Bagels (Plain, Cinnamon Raisin, & Onion) and toppings including: Peanut Butter, Butter, and assorted Cream Cheeses

Fruit Tray - \$5.00 per person

Fresh Fruit Assortment with Seasonal Melons, Berries, and Grapes

Cheese and Cracker Tray - \$5.00 per person

An Assortment of Cubed Cheeses and a variety of crackers

Yogurt Bar- \$5.00 per person

Variety of Yogurt (Blueberry, Plain, and Strawberry) with walnuts, fresh berries, and granola

Sandwich Platter- \$10.00 per person

Your choice of 2 sandwiches cut in half
Tuna Salad, Ham, Turkey, Club, or Chicken Salad
Sandwiches served with pretzels and fruit

Platter of Wraps- \$10.00 per person

Your choice of 2 wraps
Veggie, Ham, Turkey, Roast Beef, or Chicken Salad Wraps
served with pretzels and fruit

Beverage Options

Bottled Water-\$2.00 per bottle
Orange Juice - \$3.00 per bottle
Assorted Cans of Soda - \$2.00 per can
Coffee- \$23.00 per gallon
Mimosas- \$30.00 per bottle of Champagne (OJ included)

Frequently Asked Questions

Can we have a rehearsal the night before?

A mutually convenient rehearsal time may be scheduled based on availability the night before.

What is the Ceremony Back-Up in case of Rain?

The back-up for ceremonies will be in the ballroom/reception area.

When can we have access to the Gazebo and Ballroom?

You will have access to the gazebo and ballroom at 1PM on the day of the wedding, unless otherwise stated by a sales manager.

What is the Latest End Time?

The latest end time for a reception 12:30 AM. The bar will close ½ hour before the reception end time.

When do you need to know our final guaranteed guest count?

We will need a guaranteed guest count 10 days prior to the event. You can increase or decrease the guaranteed count by 10% 3 days prior to event. Specific dates will be given with contract.

Do you provide a wedding planner or event coordinator?

No, the Lodge does not provide a wedding planner or coordinator. Our Catering Manager will be here the day of the wedding to line everyone up for the ceremony. Our banquet staff will take over for the reception following the lead of the DJ/Band for remaining events.

Do you offer a room-block for our overnight guests?

Yes, we will hold up to 10 guest rooms the night before and the night of the wedding.

What is the payment schedule?

A \$1,000.00 deposit is due with a signed contract.

25% of total estimated invoice is due 8 months prior to event.

50% of total estimated invoice is due 8 weeks prior to event.

Total payment in full is due 10 days prior to event.

Schedule may vary, depending on contracted date

Are linens included?

Floor Length and Overlay Linens are not included with package. We provide 72" linen-less tables with white or black standard napkins. Standard white or black floor length linens are \$15 a piece and standard white or black overlays are \$5.00 a piece. Specialty colored linens can be ordered through outside vendor.

What outside vendors can we use?

A preferred vendor list can be provided, however, you may book with whomever you would like. All vendors must bring their own equipment and confirm their set-up times prior to the wedding date. All vendors must carry their own vendor liability insurance. Due to limited space, we cannot guarantee storage of any equipment before or after your wedding reception.

Are flower petals, bird seed, sparklers, or similar items allowed outside?

Real flower petals are allowed. Fake flower petals, bird seed, rice, confetti, sparklers, and sky lanterns are not allowed on the grounds.

Is there an outdoor option for cocktail hour?

Yes, a section of the Horizon's Restaurant patio along with the fire terrace can be rented for cocktail hour for \$1,000.

2020 Wedding Guidelines & Procedures

The attentive, professional staff at The Lodge & Conference Center at Geneva on the Lake is committed to providing excellent service for your wedding. Along with suggested added touches to make your event special, we offer the highest quality food and beverage options. We are here to serve you and will ensure that all your needs and special requirements are met.

Pricing & Payments

There is a \$600 rental fee for use of the gazebo and ballroom.

Saturday receptions from May to October must have a \$12,900 food and beverage revenue minimum guarantee.

Friday receptions from May to October must have a \$7,000 food and beverage revenue minimum guarantee.

To secure a date, a non-refundable advance deposit of \$1,000 is required with a signed contract.

Pricing listed is guaranteed through December 31, 2020.

All final payments are to be made by cash, certified check, or credit card 10 days prior to your wedding.

No personal checks will be accepted for final payment.

Food & Beverage

All Food & Beverage in Function Rooms must be purchased through The Lodge.

The only exception to this rule would be wedding cakes, cupcakes, and cookies.

No food or beverages may be removed from the hotel.

Guaranteed attendance for all food and beverage functions must be received by 10 working days prior to your event. If the Lodge does not receive a guaranteed figure you will be charged for the number of persons denoted in the contract.

The Lodge will be prepared to serve not more than 5% over the final guaranteed attendance specified.

The Grand Bridal Tasting in March is included with all wedding packages for the bride, groom, and two guests of your choice (after signed contract).

With advance notice, special meals can be prepared for guests with allergies/intolerances or who are gluten free, vegetarian, or vegan.

Menu is subject to change based on market and environmental factors outside our control.

Alcohol

No outside alcohol is permitted in our function rooms. Anyone bringing in alcoholic beverages not purchased from the Lodge will be given one chance to remove those items.

Guests are not permitted to serve their own drinks from behind our bars.

Our bartenders are trained to serve alcohol within the restrictions of our license. They will courteously refuse service to anyone who is underage, or who may be over-indulging.

We have a “no-shot” policy.

Damages

The Lodge at Geneva does not assume responsibility for damages to or loss of any articles left in the Lodge prior to or following a function.

Guests will be responsible for any damage to Hotel property while on the premises.

Sky Lanterns, Sparklers, Fireworks, and Open Flames are not permitted on Lodge property.

Preferred Vendors

Beauty

Jennifer & Co.
440-266-4247
www.jennifer-and-co.com

Ladies & Gentlemen
440-255-5572
www.ladiesgentlemen.com

Rocco's Hair Design
Mariella
440-477-5307 or 440-255-2880
www.roccoshairdesign.com

Styling on Broadway
440-466-5851
www.stylingonbroadway.com
Stylingonbroadway@windstream.net

Cakes

Cakes to You
Debbi: 440-946-0087
www.cakestoyou.net
cakestoyou7419@att.net

Spring Hill Market
Cindy: 440-466-0626
https://www.facebook.com/springhillcakes/
Cms6208@yahoo.com

The Cupcake Ladies
440-812-0742
cupcakes@thecupcakeladies.com

Ceremony Music

Arion String Ensembles
216-659-5431
www.arionensembles.com
info@arionensembles.com

Elegant String Quartet
440-563-5540
http://elegantstringquartet.tripod.com
elegantstrings@Comcast.net

Music Talent of Cleveland
216-881-1802
www.musictalentofcleveland.org
cfmohio@earthlink.net

Stephen Sutherland Holter
330-518-7244
www.ohiobagpiper.com
ssh1@zoominternet.net

Clergy

Pastor Michael Currier
440-942-1985
440-749-1985
mikecurrier46@yahoo.com

Reverend Debbie Muzik
440-259-5102
revndebm@yahoo.com

Feather Touch Celebrations
Reverend Patricia Ann Pasqualone Dooms
440-223-7510
www.feathertouchpathandpurpose.com
feathertouch8@att.net

Consultants

Bride's Best Friend
Denise K. Shaw
Wedding Consultant & Event Planner
440-724-2597
Denise@ReduceWeddingStress.com
www.ReduceWeddingStress.com

Entertainment

*Some DJ's may provide bundle packages that include other services; inquire within

A Bride's DJ - Marcus Jordan
216-268-5365
weddingdjccleveland.com
Yourfriends@abridesdj.com

Billy J
440-585-3004
www.billyjdjs.com
BillyJamesDJ@yahoo.com

Jesse Webb Entertainment
440-897-3331
jessewebb@msn.com
jessewebbentertainment.com

Raise the Roof
440-941-5553
www.raisetherooftentertainment.com
Info@RTREntertainment.com

Ultimate Entertainment-Ben Ricci
440-357-7468
www.benriccidjs.com

SUMRADA
440-942-5388
www.sumrada.com

Richmond Entertainment
Lisa: 440-964-9403
www.richmondrolleyandlimo.com

Florist

Blush Custom Weddings
Jessica: 440-319-9002
www.blushcustomweddings.com

Bouts & Bouquets
Meghan: 440-415-0533
Boutsandbouquetsgenevaoh.com

Countryside Florist, Inc.
Sandy: 330-659-3776
Flowers.countryside@gmail.com

Daughters Florist
440-428-5138
daughtersfloristandgiftshop.com/

The Wooden Apple
Pam Palermo: 440-645-0038
www.thewoodenapple.com

Tokar Event Design and Floral
216-431-0578
www.tokareventdesign.com/

Linens & Miscellaneous

L'Nique
Rhiannon: 216-986-1600
www.lnique.com

Sun Rental
Melanie: 440-942-6106
www.sunrental.com

Photography

Cirino Photography
Scott: 440-953-8200
www.cirinophoto.com
Scott@cirinophoto.com

Dennis Crider Photography
216-470-2887
Denniscriderphotography.com

Golightly Photography
Jack: 440-840-1055
www.golightlyphotographic.com

Jennifer M Photography
Jennifer: 234-200-6757
Jennifermphotography.com

Martello Photography
440-813-0544
www.martellophotography.com
h.e.martello@gmail.com

Prelude Photography
440-266-1677
preludephotography@gmail.com
preludephoto.com
