



## **Geneva Events Center**

*2015-2016*

*Wedding Packages and Information*

# WEDDINGS AT GENEVA EVENTS CENTER

*Thank you for considering Geneva Events Center for your wedding celebration.*

*At H&J Hospitality, we have a passion for service. Our professional, attentive staff will go above and beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every customer feel unique and special; therefore your reception is designed with you in mind. From the first phone call to the last dance, we're equipped to make sure your event is simply flawless.*



## INCLUDED IN ALL PACKAGES

- |  |   |
|--|---|
| Dedicated on-site wedding coordinator              | Champagne toast                             |
| Personalized service for you and your bridal party | Assorted sodas and juices                   |
| Five hours of reception time                       | Coffee and herbal tea selection             |
| Setup of your reception accessories                | Standard white or ivory table linens        |
| Choice of standard napkins                         | Cake cutting and dessert station attendance |
| China, glassware and flatware service              |   |

# CLASSIC WEDDING PACKAGE

## COCKTAIL HOUR

Vegetable Crudités Display *an assortment of raw vegetables served with ranch dressing and red pepper hummus*

Domestic Cheese Display *A variety of domestic cheeses with crackers and seasonal fruit*

## CLASSIC BUFFET

House Mixed-Green Salad *served with Italian and Ranch dressing*

Choice of: Heirloom Tomato-Cucumber Salad, Mediterranean Couscous and Quinoa Salad or Roasted Corn and Edamame Salad

Signature Vegetable Medley

Assorted Artisan Rolls

Selection of One Entrée:

Seared Chicken Breast *with mushroom crème sauce*

Lemon-Herb Chicken *in a creamy burre-blanc sauce*

Garlic-Roasted Chicken *with grape tomatoes and fresh basil*

Beef Medallions *with Cabernet bordelaise*

Selection of One Pasta Entrée:

Traditional Baked Ziti

Cavatappi Pasta with a Gouda-Alfredo sauce

Penne with Creamy Pesto Sauce

Farfalle with a Creamy Vodka Sauce

**-OR-**

## BACKYARD BARBEQUE

Cornell Chicken (Bone-In)

Honey BBQ Pulled Pork served with Kaiser Rolls

Salt Potatoes with Herb Butter

Grilled Vegetable Kabobs

House Mixed Green Salad *served with Italian and Ranch Dressing*

Fresh Fruit Salad

Corn Bread with Sweet Butter

Cole Slaw

Shrimp Skewers *add \$4.50*

*Onsite Grilling available for an additional fee*

**\$38**

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.  
PRICES EFFECTIVE THRU DECEMBER 2015.

# CELEBRATION WEDDING PACKAGE

## COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*  
Dip Selection *spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus,*  
*served with fresh veggies, toasted crostini and pita chips.*

## BUFFET DINNER

Mixed-Green Salad *served with Italian and Ranch dressing* or Traditional Caesar Salad

Choice of: Heirloom Tomato-Cucumber Salad, Mediterranean Couscous and Quinoa Salad or  
Roasted Corn and Edamame Salad

## Selection of Two Entrées

Searched Chicken Breast *with wild mushroom brandy crème sauce*  
Garlic-Herb Roasted Chicken Breast *with garden tomatoes and basil oil*  
Lemon-Herb Chicken *with a fresh dill burre-blanc*  
Sage Roasted Pork Loin *glazed with apricots and fresh herbs*  
Center Cut Pork Loin *with an apple and pancetta stuffing and a shallot rosemary au jus*  
Petit Filet of Sirloin *grilled and served with choice of merlot demi-glace, béarnaise or au poive style*  
Prime Rib Carving Station *with a peppercorn demi-glaze or bordelaise sauce \*carving fee applies\**  
Pan-Seared Pesto Salmon *with a pomodoro sauce*  
Cannelloni *stuffed with lump crabmeat and served with a smoked Gouda béchamel sauce*  
Eggplant Rolletini *topped with our homemade tomato sauce*  
Grilled Vegetable Manicotti *folded with pesto ricotta, mozzarella and asiago cheeses*

Choice of: Garlic Mashed Potatoes, Rosemary Roasted Potatoes or Lemon Herb Orzo

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almandine, Broccoli au  
beurre

Harvest Artisan Rolls and butter

**\$46**

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# ELEGANCE WEDDING PACKAGE

## COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*  
Dip Selection *spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, served with fresh veggies, toasted crostini and pita chips.*

## FAMILY-STYLE DINNER

Choice of Salad *individually plated*

Traditional Caesar Salad *leafy romaine, creamy Caesar dressing, garlic croutons and fresh parmesan cheese*  
Mixed-Green Salad *served with traditional vegetables and a balsamic vinaigrette*  
Spring Green Salad *with red onion, goat cheese, cucumber and sliced almonds with pomegranate vinaigrette*  
Seasonal Salad *a seasonally inspired salad based on your event date, please ask a sales manager for details*

### Selection of Two Family-Style Entrees

Seared Chicken Breast *with wild mushroom brandy crème sauce*  
Garlic-Herb Roasted Chicken Breast *with garden tomatoes and basil oil*  
Lemon-Herb Chicken *with a fresh dill burre-blanc*  
Sage Roasted Pork Loin *glazed with apricots and fresh herbs*  
Center Cut Pork Loin *with an apple and pancetta stuffing and a shallot rosemary au jus*  
Filet of Sirloin *with choice of sauce*  
Pan-Seared Pesto Salmon *with a pomodoro sauce*  
Cannelloni *stuffed with lump crabmeat and served with a smoked Gouda béchamel sauce*  
Eggplant Rolletini *topped with our homemade tomato sauce*  
Grilled Vegetable Manicotti *folded with pesto ricotta, mozzarella and asiago cheeses*

Choice of: Farfalle Pasta *with Marinara Sauce*, Penne *with Pesto Cream Sauce* or  
Cavatappi Pasta *with a Gouda-alfredo sauce*

Choice of: Garlic Mashed Potatoes, Rosemary Roasted Potatoes or Lemon Herb Orzo

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almandine or  
Broccoli au beurre

Harvest Artisan Rolls and butter

**\$52**

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# TIMELESS WEDDING PACKAGE

## COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*  
Dip Selection *spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus,*  
*served with fresh veggies, toasted crostini and pita chips.*

Selection of two butler-passed hors d'oeuvres

Cucumber-Feta Rolls  
Sausage and Asiago Stuffed Mushrooms  
Bite-Sized Meatballs *Swedish or Italian Style*  
Blue Cheese, Walnut & Pear Crostini  
Pulled Pork and Apple Crostini  
Olive Medley and Goat Cheese Crostini  
Duo of Pin-Wheel Sandwiches

Goat Cheese and Pesto Bruschetta  
White Bean and Garlic Brushetta  
Shitake Mushroom and Chevre Crostini  
Summer Berry Fruit Cups *with strawberry-basil*  
*sauce*  
Jumbo Shrimp Cocktail *add \$1.50*  
Lobster Salad Canapés *add \$1.50*

## PLATED DINNER

Choice of one Salad: Traditional Caesar Salad, Mixed-Green, Spring Green Salad or Seasonal

Selection of two entrees and one vegetarian selection for your guests to choose from  
*Entrée choices must be listed on your response cards, additional choices are an additional \$6 per person*

Entrée Choices (choose two)

Stuffed Chicken Saltimbocca *served with Chardonnay chicken supreme sauce*  
Lobster Stuffed Chicken *served with cardinal sauce*  
Apple-Pancetta Stuffed Boneless Pork Chop *served with a shallot rosemary demi*  
Center Cut Filet Mignon *served with choice of sauce*  
Center Cut NY Strip Steak *served with three mushroom demi-glace*  
Pan-Seared Pesto Salmon *with a pomodoro sauce*

Vegetarian Selections (choose one)

Stuffed Portabella *Quinoa and Israeli Cous Cous stuffed with Tomato-Basil coulis*  
Eggplant Rolletini *with pomodoro sauce*  
Grilled Vegetable Manicotti *folded with pesto ricotta, mozzarella and asiago cheeses*

Choice of Starch to accompany all entrees:

Garlic Mashed Potatoes, Rosemary Roasted Potatoes or Lemon Herb Orzo

Choice of Vegetable to accompany all entrees:

Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almandine or Broccoli au beurre

Harvest Artisan Rolls and butter

**\$62**

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# BAR PACKAGES

A thoughtful and vibrant beverage service is important for a stellar event. We've designed bar packages for every budget and take pride in offering a wide selection. If you don't see something here that meets your tastes, contact us for a personalized option.

## **CLASSIC** *The most popular option*

Labatt Blue & Bud Light Draft

Choice of Two Bottled Beers: Budweiser, Miller Lite, Sam Adams, Blue Moon, Corona or Yuengling

Selections of Three Wines:

Penguin Bay Pinot Grigio (Finger Lakes), Fox Run Riesling (Finger Lakes), Blackstone Cabernet, Fox Run Merlot (Finger Lakes) Blackstone Merlot, Toasted Head Chardonnay, Yellow Tail Chardonnay, Penguin Bay Blush (Finger Lakes)

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

<i>Full Bar:</i>	5 hours \$30.00	1 Hour \$15.00 <i>additional hours, \$4.50/each</i>
<i>Beer and Wine Only:</i>	5 Hours \$22.50	1 Hour \$11.25 <i>additional hours, \$3.25/each</i>

## **HOUSE** *As our most economical option, personalized options are not available.*

Domestic Beer & House Pour Wines

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

<i>Full Bar:</i>	5 Hours \$20.50	1 Hour \$10.25 <i>additional hours, \$3.00/each</i>
<i>Beer and Wine Only:</i>	5 Hours \$16.50	1 Hour \$8.25 <i>additional hours, \$2.50/each</i>

## **DESIGN-YOUR-OWN**

*Have a favorite craft brew or local wine? Looking to incorporate your heritage in your beverage service? This is the package for you!!*

Your choice of two draft beers and two bottled beers or three bottled beers\*  
Your choice of three wines\*

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Premium Spirits Package: Grey Goose Vodka, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Malibu Coconut Rum

Assorted Mixers

*\*Some restrictions apply, please ask your Sales Manager for details*

	Package begins at	
<i>Full Bar:</i>	5 Hours \$36.00	1 Hour \$18.00 <i>additional hours, \$5.50/each</i>
<i>Beer and Wine Only:</i>	5 Hours \$30.00	1 Hour \$15.00 <i>additional hours, \$3.00/each</i>

# BAR PACKAGES *continued*

## **CASH & CONSUMPTION BARS**

If an open bar package isn't the right fit for your event, we're happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

Setup Fee: \$350 per bar      Drink Prices: Wine \$6, Beer \$5, Spirits \$6

## **BEVERAGE SERVICE ENHANCEMENTS**

### **Whiskey & Scotch Tasting Station**

*The perfect complement to an outdoor cigar bar!! Limited to an hour and a half of service. Pricing includes one bottle of each of the following, rocks and snifter glassware. Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, J&B Blended Scotch, Glenlivet Single Malt Scotch, Macallan Single Malt Scotch **\$750***

### **After-Dinner Package**

*Available at the bar or as a stand-alone station, these after-dinner selections offer the perfect night-cap. Pricing includes one bottle of each of the following: Grand Marnier, Kahlua, Courvoisier VSOP, Bailey's Irish Cream, Disaronno Amaretto **\$500***

### **Premium Spirits Package**

*Add the following spirits to your full-bar package. Priced per person.*

Grey Goose Vodka, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Malibu Coconut Rum 5  
Hours \$7.00      4 Hours \$5.50      1 Hour \$3.50

## **SIGNATURE DRINKS**

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your reception. Our service staff can welcome your guests with your drink of choice starting at \$2.50 per person or we can offer a custom punch or sangria for the duration of your reception beginning at \$40 per gallon. Specialty glassware is additional.

## **BAR POLICIES**

No outside alcohol may be brought onto the property!! As a licensed premise, Geneva Events Center/H&J Hospitality, is required to request proper identification of any person of questionable age and refuse alcoholic beverages to any person underage or, in our judgment, appears to be intoxicated. H&J Hospitality does not serve alcoholic shots or any alcoholic beverage with more than two alcoholic components.

## **GENERAL INFORMATION**

### *Menus*

This is just a sampling of our current wedding packages and menus. Please keep in mind that we can also develop custom menus and packages based on your tastes and budget, the enclosed serves as a guideline only.

### *Deposit and Payments*

A non-refundable deposit equal to the facility fee(s) is required when you book your event. Additional payments will be due six months and three months prior to your reception. These payments will be equal to 25% of the estimated charges. For events booked within six months of the date an alternative payment schedule will be arranged. Once your food and beverage selections are made, your Catering and Sales Manager will provide you with a more detailed payment schedule. Final payment is due seven business days prior to your reception; payable only by certified/cashier's check or credit card. Personal checks are accepted for deposits only and a \$50 returned check fee will be charged on checks returned by your bank.



### *Cancellations*

All deposits are non-refundable. In the event of a cancellation, advance payments will only be returned if your date and time are able to be re-booked by another party of equal or greater value.

### *Event Timing*

All receptions are limited to five hours and must end by 12am (midnight). Additional hours for clean-up and collection of your personal items is included in your facility fee. Vendors and those needing access to the events center for setup and/or decoration purposes will be granted access two-hours before your scheduled start time.

### *Outside Food or Beverage*

All food and beverage arrangements are subject to applicable sales tax and a 20% service-charge. No outside food or beverage is allowed to be brought into the Pavilion, with the exemption of wedding cakes and/or desserts from a licensed bakery. Bakeries must supply H&J Hospitality with their current NYS Health Permits and a copy of their liability insurance policy. Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations, and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

### *Liability*

H&J Hospitality, Inc. will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by H&J Hospitality or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

### *Facility / Rental Charges*

Facility/rental charges are required for all events at the Geneva Events Center- This charge includes the rental of 6ft round tables for guest seating, white padded folding chairs, rectangular tables for food, beverage and accessory stations and an 18x20 dance floor

<b>FACILITY/RENTAL CHARGES</b>	<b>SATURDAY</b>	<b>FRIDAY OR SUNDAY</b>
GROUPS OF 130 OR MORE	\$1650	\$1050
GROUPS OF 129 OR LESS	\$1200	\$825

### *Food and Beverage Minimums*

Minimum spends for food and beverage during peak season (May-October) are \$6,500 for a Saturday and \$4,800 for Friday or Sunday. From November-April, the minimum food and beverage commitment is \$3,200 for events Friday-Sunday

### *On-site ceremonies*

A covered gazebo nearby the events center is available on a first-come, first-served basis for on-site ceremonies. Our service team will setup and breakdown the ceremony area and we will also provide a dedicated Ceremony Coordinator that will:

- ❖ Meet with you to discuss your ceremony details
- ❖ Schedule and attend your rehearsal
- ❖ Setup your ceremony accessories (*unity candle, bubbles*) according to your wishes
- ❖ Accept Vendor Deliveries
- ❖ Send everyone down the aisle
- ❖ Greet Your Guests as they arrive
- ❖ Setup and Breakdown of Chairs
- ❖ Communicate with the City Office on your behalf
- ❖ Arrange for Tent Rental, if necessary (*additional programs, charges apply*)
- ❖ Coordinate Chair Rental, if necessary (*additional charges apply*)

### **On-Site Ceremony Fees** *(all prices subject to NYS Sales Tax)*

	Gazebo Rental (City of Geneva Charge)	H&J Services	Total
150 guests or less	\$100	\$625	\$725
151 guests or more	\$150	\$750	\$900

Please note that some ceremony locations are only available as weather permits. Rain plans need to be discussed with your sales manager in advance. If rain is in the forecast the manager on duty will make the decision as to the specific location for the ceremony. This decision will be made two hours prior to the start of the ceremony.

# COMMUNITY PARTNERS

*We've partnered with the following businesses to offer discounts or special packages for couples celebrating at the Geneva Events Center. Please consider their services when planning the various aspects of your wedding. Check back often as we'll update the list as more partnerships are formed.*

## MUSIC & ENTERTAINMENT

- **RD Entertainment**                      **Disc Jockey & Up-lighting Designs**                      **www.rdedj.com**  
Contact: Rocko Dorsey (315) 345-1283 rocko@rdedj.com  
*\$50 off a five-hour reception package or \$100 off a five-hour reception and ceremony service  
-and-  
Special wireless up-lighting price of \$300*

## CAKES & DESSERTS

- **La Dolce Vita**                      **Specialty Cakes & Pastries**                      **www.ladolcevitacakes.com**  
Contact: Maria Giacona (315) 256-1030 mgiacona@gmail.com  
*\$50 off a cake or dessert for weddings of 100 guests or more*

## PHOTOGRAPHY & VIDEOGRAPHY

- **AB Photography**                      **Wedding and Portrait Photography**                      **ameliabeamish.com**  
Contact: Amelia Beamish (315) 480-4782 ameliabeamish@gmail.com  
*\$100 off any wedding package*

## EVENT PLANNERS

- **Bella-brations Event Planning**                      **Event Planning & Décor Stylizing**  
Contact: Ann Crowley (315) 730-7878 bellabrations@yahoo.com  
*10% off all packages prices. Discounted pricing starts at \$585.*

*It will be the responsibility of the customer to confirm pricing and availability of services listed.  
H&J Hospitality cannot be held liable for any incorrect information listed in this document*