

WADSWORTH HOMESTEAD

Congratulations on your engagement!

Authentic casual elegance. The Wadsworth Homestead is ready for your one-of-a-kind event.

Thank you for your inquiry about the Wadsworth Homestead, Western New York's spectacular full-service event space. Located at the South end of Geneseo's historic Main Street, this national historic landmark offers incredible views, fine cuisine, and attentive service.

There are two parts to our pricing, the venue and the catering:

- 1. The venue** can be rented for one day. One day venue pricing starts at \$6,400.00. The second-floor accommodations can be added to make it a multi-day event that can include rehearsal dinners and brunches in addition to the wedding day festivities. Please see the attached pricing guide to select the package that fits you best.
- 2. The catering.** In-season catering (May-October) starts at \$80.00 (+ taxes and fees) per person (pp), Variations based on day, menu, and beverage package. Catering pricing includes food, three hours of open bar* with name brands of liquor, hors d'oeuvres, fine cheeses and crudités**, complementary cake cutting, and a coffee/tea station.
- 3.**
We do not allow outside catering, other than kosher and Indian catering by our approved outside vendors.

Special Notes

- We can accommodate up to 300 guests for cocktails, passed hors d'oeuvres, seated dinner/dinner stations.
- Our rates start at: 80 Guests on Fridays and Sundays, 100 guests on Saturdays.
- In Season is May-October; Off-Season is November through April.
- Venue and Catering fees for off-season events are priced lower with lower minimums

Additional charges are as follows:

*Taxes and fees: 20% administrative charge (service fee) and 8% Sales Tax

*Three-hour open bar is required for in season Saturday bookings. additional hours of open bar \$9.00pp per hour. There are tab and cash bar options during dinner and after the three hours of open bar.

**Additional, hand passed hors d'oeuvres available a la cart

If I can assist you further, please feel free to call me directly at **585.764.9005**

I am available by phone Tuesday-Sunday 11am-7pm. **The office is closed on Mondays.**

Meetings by Appointment Only

Will Wadsworth

Owner and On-Site Coordinator,

www.wadsworthhomestead.com, Instagram: @TheWadsworthHomestead

WADSWORTH HOMESTEAD

Venue Pricing Options

Thank you for considering our premiere historic venue for your special day. We will provide everything you need for a perfect wedding for up to 300 guests.

Venue pricing includes the following services:

SITE VISITS FOR PLANNING

ONLINE TOOL FOR FLOOR PLAN MANAGEMENT AND TABLE ASSIGNMENTS

ON-SITE PLANNING AND WEDDING COORDINATOR

WEDDING REHEARSAL/PRACTICE

PARKING ATTENDANTS

EXCLUSIVE USE OF THE GROUNDS DURING YOUR EVENT

ON-SITE MARRIAGE SERVICE INCLUDING CHAIRS AND SOUND SYSTEM

CLASSIC POLE TENT (60'X 100') WITH CLEAR PANEL SIDES ON A LEVEL HARD SURFACE

PARQUET DANCE FLOOR (18'X 21')

BISTRO LIGHTING (*in the tent*)

FANS OR HEATERS IF NEEDED

The Perfect Fit... We are always happy to offer customized menus & a variety of custom add-ons to make your day unique!

Homestead Wedding Packages

Package 1: Wadsworth Homestead Destination Wedding \$8600

In addition to the services on the previous page, the Destination Wedding package *also* includes:

- Access to the house and grounds from 12pm (noon) on Friday until Sunday 11am
- Six Second floor guest rooms (12 guests) Friday and Saturday night
- Use of the Venue for a rehearsal dinner, up to 50 guests (food and beverage separate)
- Continental breakfast each morning
- Champagne Welcome for all house guests
- Wedding day Cocktail Hour in the house

Package 2: The Homestead Experience \$7500

In addition to the services on the previous page, the Experience package *also* includes:

- Rehearsal on Friday at 5pm
- Access to the house and grounds from 9am on Saturday until Checkout on Sunday at 11am
- Six second floor guest rooms (up to 12 guests) on Saturday night
- Wedding day Cocktail hour in the house

Package 3: A Homestead Wedding Day \$6400

In addition to the services on the previous page, the Wedding Day package *also* includes:

- Use of the grounds from noon until midnight of the wedding day

Optional use of master suite for bride & attendants' preparation for added fee*

Optional use of house interior for guest arrival and cocktail hour for added fee **

Package 4: A Sunday Wedding \$5,200

In addition to the services on the previous page, the Sunday Wedding package *also* includes:

- Use of our grounds from Sunday at 2:00 pm until midnight (no early access)

Optional use of master suite for bride & attendants' preparation for added fee *

Optional use of house for guest arrival and cocktail hour for added fee **

*The master suite can be rented for \$250. There will be no second-floor access beyond the master suite. The second floor will be closed once the service has started and there will be no further access until after the event.

** First floor can be rented for guest arrival & first hour of cocktails for \$500

A non-refundable deposit of \$2,000 is required to hold a date for the venue and catering. A second non-refundable \$2,000 deposit is due on December 1st the year before the event. All packages are subject to sales and use tax of 8%, a 20% administrative fee on the food and beverage, and an additional 3% room tax on the overnight accommodations. Checks can be made out to the Wadsworth Homestead and sent to PO Box 127, Geneseo, NY 14454.

Homestead Policies

Booking Policy:

- A \$2,000 ***non-refundable*** deposit is required to hold a date, and is credited 100% to final bill
- A second ***non-refundable*** payment of \$2,000 is due on the December 1st prior to your event
- The final payment is due 30 days before the event

Additional fees:

- A \$500 fee will be charged if you need to change your date within the same year (subject to date availability)
- A \$1000 fee will be charged if a date is changed to a different year

Rehearsal Dinners:

For all packages (other than the Destination Wedding) The Wadsworth Homestead is available to rent for your rehearsal dinner.

- \$15.00 per person (minimum of \$200) (max 50 guests)
- Includes tables, chairs, linens, staff, set-up, and cleanup
- Food can be brought in from a licensed vendor
- We can cater the event for an additional charge
- Bar service can be provided as open or cash bar (min. \$250)

Alcohol:

All alcohol served must be purchased from the Wadsworth Homestead. We are a licensed facility and must comply with the laws of the State of New York.

Shuttle Services:

- For an additional hourly fee you can arrange for a 28-passenger shuttle to pick your guests up at area hotels (Hampton Inn & Quality Inn in Geneseo, the Country Inn and Suites in Mt. Morris) and return them in the evening. Typical schedule includes two pick up runs in the hour before your service and three return trips at 10:00, 11:00 and 12:00. ***You must let us know one month in advance if you would like to add this service.***
- Another option is Turbo Taxi, a local private cab service. For some parties this is a less expensive option. Turbo Taxi can be reached at 585-749-6648.

Homestead Policies:

- With the understanding that The Wadsworth Homestead is an historic site with irreplaceable items, it should be treated with respect at all times
- All drinks in the house must be placed on plastic, painted or floor surfaces
- Damages will be assessed if necessary and repairs will be billed to the couple

- The property is accessible during contracted times only
- Groom's party should arrive dressed and ready at the appropriate time
- Decorating may be done during contracted times only and must be arranged in advance with the on-site wedding coordinator
- Our staff will set your tables. All other decorations are the responsibility of the wedding party
- Our staff is not responsible for moving decorations or rented furniture from one site to another during the event
- Any items that are utilized in the tent must be removed at the conclusion of your event
- Wedding cakes, desserts and fresh flowers must be delivered the day of your event and cannot be stored in our coolers
- As described above, all alcohol served to guests must be purchased from the Wadsworth Homestead. We are a licensed facility and must comply with the laws of the State of New York.
- Ladders may not be used by guests unless we receive a certificate of insurance listing the Wadsworth Homestead LLC as additional insured
- **Please** discuss with your on-site wedding coordinator any additional events or services needed well in advance of your wedding day

Prohibited Items:

- Party poppers and confetti cannons
- Fabric rose petals
- Glass in pool area
- Sky lanterns

Upstairs Rooms:

- The second floor is available for the use of overnight guests only
- In all cases, once the party has moved to the tent, the house will be secured and locked
- If a party chooses not to rent the second-floor guest rooms, they will not be available for use.

Pool:

- The pool is available for overnight guests only
- The pool will be closed and locked at dusk
- There must be no glass in the pool area

Catering:

- The Wadsworth Homestead provides our own on-site food service. A menu is included for reference. The menu is customizable; please contact us with specific questions about food and drink and special dietary concerns.
- Per-person catering price includes: linens, flatware, glassware, serving staff, hors d' oeuvres, three hours of open bar, and your meal (served or buffet). Please see the attached menus for additional details and contact us with any questions that you have.

Catering at the Wadsworth

Catering pricing starts at \$80.00 per person (+ taxes and fees) and includes:

A FULL COURSE MEAL (SERVED OR BUFFET)

THREE HOUR OPEN BAR WITH PREMIUM DBRANDS *

TWO STATIONARY HORS D'OEUVRES-CHEESE DISPLAY AND CRUDITÉS**

COMPLIMENTARY CAKE CUTTING

COFFEE STATION

ALL STAFF AND BARTENDER(S)

IVORY OR WHITE TABLECLOTHS & CHOICE OF COLORED NAPKINS

ALL CHINA, FLATWARE, GLASSWARE

VALID NY STATE LIQUOR LICENSE

PROPERLY TRAINED BARTENDERS AND STAFF

I.D. VERIFICATION SCANNING SOFTWARE AT THE BAR

**Three-hour open bar required for in season Saturday bookings*

Additional hours of open bar are \$9.00 per person per hour, please speak to Will about options for cash or tab options during dinner and late night.

Brands include Tanqueray Gin, Tito's Vodka, Jim Beam Bourbon, Seagram's 7 Whisky, Dewar's White Label Scotch, and Cruzan Rum. House wines are from Woodbridge.

***Additional hors d'oeuvres (station or hand passed) available a la cart*

Served Meals

Below are suggested menu items only. Menus are fully customizable. Your selections may add to the price per person shown above.

*All meals include your choice of:
Mixed green or Caesar salad
and
Warm rolls and butter*

Pasta with Grilled Seasonal Vegetables
Tossed with house-made sundried tomato basil béchamel

Chicken French
with artichokes and lemon sherry sauce

Basil Seared Chicken
Basil seared chicken with a roasted plum tomatoes & garlic sauce

Vegetarian Wellington
Grilled tofu & vegetable duxelle, with mushrooms and gorgonzola baked in puff pastry with roasted red pepper sauce

Gulf Shrimp with Cous Cous
Gulf shrimp stuffed with feta cheese, wrapped in bacon and served with spinach cous cous

Miso rubbed Chilean Sea Bass - Market Price
With vegetable dumplings and basmati rice

Grilled Mahi Mahi - Market Price
Served with grilled vegetables, basmati rice, and a pineapple salsa

Norwegian Salmon
With grilled vegetables, rice pilaf and lemon dill caper sauce

Braised Boneless Short Ribs
With mashed potatoes, steamed green beans and mushroom tomato ragout

Grilled New York Strip Steak
With roasted potatoes and grilled vegetables

Slow Roasted Prime Rib Au Jus
With mashed potatoes and sautéed asparagus

Filet Mignon - Market Price
Beef tenderloin served with béarnaise sauce and roasted potatoes

Dinner Buffets

Valley Harvest Table

Sliced Fresh Fruit Display
House Mixed Green or Caesar Salad
Choice of Pasta Dish
Choice of One Chicken or Vegetarian Entree

~And~

Carving Station with Choice of Roast Top Sirloin or Roast Pork Loin
Choice of Potatoes or Rice Pilaf
Seasonal Vegetables
Coffee Station

Your choice of:

Mixed green or Caesar salad
Warm rolls and butter

Homestead Founder's Feast

Sliced Fresh Fruit Display
House Mixed Green or Caesar Salad
Choice of Pasta Dish
Choice of One Chicken or Vegetarian Entree

~And~

Carving Station Choice of Roast Prime Rib or Braised Short Ribs
Choice of Norwegian Salmon or Halibut
Choice of Potatoes or Wild Rice Pilaf
Seasonal Vegetables
Coffee Station

Your choice of:

Mixed green or Caesar salad
Warm rolls and butter

The Team Behind the Food

To assure excellence regarding your meal we have contracted with Jeff and Lisa Bleier at the Caledonia Village Inn in Caledonia NY to prepare all food served, on-site, for your special day. Jeff and Lisa are attentive, creative, and serve exceptional meals. They have worked seamlessly with our staff for fifty-two incredible events. To plan a menu consultation contact Lisa at 585-294-5130 or caledoniavillageinn@gmail.com

Everybody loves working with Lisa!

Catering Pricing Policy

All venue and food related costs will be paid to The Wadsworth Homestead, The Wadsworth Homestead pays the Caledonia Village Inn and our subsidiary Dipane Catering who holds the liquor license.

Prices quoted do not include 20% administrative charge (minimum \$100.00) or current NYS Sales Tax unless otherwise stated by Will Wadsworth.

An administrative charge of 20% of the total cost for food and beverages will be charged for the event. This charge is paid directly to The Wadsworth Homestead for costs related to administration of the food service. The administrative charge is not a gratuity and will not be distributed as gratuities to any employees who provide service at the event.

Should the client wish to add a gratuity to the final invoice, the client is welcome to do so. Discretionary gratuity shall be given to Will Wadsworth in the form of cash for distribution, we will have several captains and one server for every 20 guests.

New York State Sales Tax (8%) will be applied to food, beverage, and administrative charge. Sales tax will be added unless we have received a NYS Tax Exempt Certificate prior to your event.

Checks can be made out to The Wadsworth Homestead and sent to PO Box 127, Geneseo, NY 14454.

Next Steps

Thank you for taking the time to read through our rate card. We understand how important and personal choosing a venue is. We would love to meet with you and provide a no-obligation tour to see if our venue is right for your occasion. Please call or email our proprietor/coordinator to schedule a tour or ask any questions, Will Wadsworth, 585-764-9005, willsw@wadsworthhomestead.com

Thank You!

We hope to serve you on your special day