



Making Your Wedding Dreams Come True!

Congratulations on your engagement!

Thank you for your interest in the Ramada Geneva Lakefront for a possible venue for your wedding reception.

The Ramada Geneva is located on beautiful Seneca Lake with stunning views of the surrounding waterfront.

We have the ability to have an intimate ceremony under our Seneca Terrace tent steps from the water and an elegant reception in our well-appointed ballroom.

Below, you will find our Wedding Packages that we offer.

The packages range from our simple *Love Note* to our dreamy *Love Abound*.

Keep in mind, our packages are a stepping stone to begin creating the perfect day. We can cater to times, menus and décor options to fit a specific theme. In addition, you will have a wedding coordinator working with you throughout the planning, no detail will be overlooked. If you and your fiancé would like to set up an appointment to tour the property and discuss the possibilities in greater detail, please do not hesitate to contact me at your earliest.

I look forward to speaking with you.

Timothy Ruthven, Wedding Specialist

Ramada Geneva Lakefront

315-789-0400 X 2101

truthven@genevaramada.com

Wedding Packages Include the Following

5 Hours Private Use of the Lakefront Ballroom
Professional Wedding Planning and Day-of Wedding Coordination
All Basic Requirements for a Reception- Dance Floor, Bar, etc.
Select Linens- Table Cloth and Napkin
Cake Cutting Service
Vendor Referrals
Ready Room for the Bridal Party with Bottled Water and Mimosa Bar
Complimentary Overnight Suite for the Bride & Groom

Ballroom Room Rental \$2000

Includes: Full Ballroom, Tables, Chairs, Basic Linens, Professional Wedding Coordinator

We require a Minimum of \$9000 in Food and Beverage
For Saturday Wedding Receptions from May thru October
(not including service charge & NYS sales tax)

Love Note Wedding

Four Hours Open Bar

House Brands

Hors d' Oeuvres

One Displayed

Two Passed

Dinner

Served or Buffet

Three Entrée Selection

Champagne Toast

Hiding Room Amenities

Mimosa Bar

Bottled Water

Full Length Mirror

Hair and Make Up Tables

Dress Rack for Bridesmaids

\$85 per person

add 15% gratuity

5% hotel administration fee

7.5% NYS sales tax

Enhancements Options

Wine Service with Dinner

\$5.00 per person

Upgrade Level of Bar

Premium Brands \$4 per person

Ultra Brands \$6 per person

Pricing Subject to Change. Refer to Policies Section for Additional Information

Love Song Wedding

Four Hours Open Bar

House Brands

Hors d' Oeuvres

One Displayed

Four Passed

Dinner

Served or Buffet

Three Entrée Selection

Champagne Toast

Hiding Room Amenities

Mimosa Bar

Bottled Water

Full Length Mirror

Hair and Make Up Tables

Dress Rack for Bridesmaids

\$95 per person

add 15% gratuity

5% hotel administration fee

7.5% NYS sales tax

Enhancements Options

Wine Service with Dinner

\$5.00 per person

Upgrade Level of Bar

Premium Brands \$4 per person

Ultra Brands \$6 per person

Pricing Subject to Change. Refer to Policies Section for Additional Information

Love Story Wedding

Four Hours Open Bar

Premium Brands

Hors d' Oeuvres

Two Displayed

Four Passed

Dinner

Served or Buffet

Three Entrée Selection

Champagne Toast

Wine Service with Dinner

Hiding Room Amenities

Mimosa Bar

Bottled Water

Full Length Mirror

Hair and Make Up Tables

Dress Rack for Bridesmaids

\$105 per person

add 15% gratuity

5% hotel administration fee

7.5% NYS sales tax

Enhancements Options

Upgrade Level of Bar

Ultra Brands \$2 per person

Pricing Subject to Change. Refer to Policies Section for Additional Information

Love Abound Wedding

Five Hours Open Bar with Five Hour Reception

Ultra Brands

Hors d' Oeuvres

Two Displayed

Four Passed

First Course

Chilled Jumbo Shrimp Cocktail

Second Course

Served Salad

Choice of Garden Green, Caesar, Harvest or Caprese

Dinner

Served

Three Entrée Selection

Champagne Toast

Wine Service with Dinner

Hiding Room Amenities

Continental Breakfast

Mimosa Bar

Bottled Water

Full Length Mirror

Hair and Make Up Tables

Dress Rack for Bridesmaids

\$155 per person

add 15% gratuity

5% hotel administration fee

7.5% NYS sales tax

Pricing Subject to Change. Refer to Policies Section for Additional Information

Displayed Hors d' Oeuvres Selections

ARTISANAL CHEESE BOARD

A Variety of Domestic and Imported
Cheeses with an Assortment of Crackers

GARDEN VEGETABLE CRUDITÉS

Seasonal Display of Vegetables with Dips and Hummus

FRESH FRUIT DISPLAY

Seasonal Sliced Fruit with Greek Yogurt Dipping Sauce

ANTIPASTI

Selection of Cured Meats, Artisanal Cheeses, Medley of Olives and Roasted Vegetables,
Roasted Garlic Hummus and Crostini

BRIE EN CROUTE

Whole Wheel of French Brie and Blackberry Preserves Wrapped in Puff Pastry Served
with Crostini and Crackers

CAPRESE STATION

Marinated Fresh Mozzarella, Roma Tomato Slices, Grilled and Chilled Asparagus,
Flavored Balsamic Reductions and Olive Oils

HOME MADE HUMMUS & CARAMELIZED ONION

Served with Assorted Fresh Garden Vegetables

These options are available at an additional charge.

SHRIMP COCKTAIL \$8.95 per person

Jumbo Court-Bouillon Poached Shrimp with Bloody Mary Cocktail Sauce and Lemon
Slices

SMOKED NORWEGIAN SALMON \$6.95 per person

Smoked Norwegian Salmon Fillets, Diced Onion, Capers, Diced Egg, Crostini and Cream
Cheese

CAVIAR DISPLAY Market Price

Selection of Domestic Caviar, Diced Egg, Diced Onion, Capers, Bellini and Crostini

Passed Hors d' Oeuvres Selections

CHICKEN POT STICKERS

ROMA TOMATO BRUSHETTA

with Shaved Asiago Cheese

WHIPPED GARLIC HUMMUS

Sundried Tomato and Caramelized Onion in Lettuce Cup

HEIRLOOM TOMATO AND CRISPY PROSCIUTTO PIZZA

VEGETABLE ARANCINI

with Sweet and Spicy Tomato Jam

SHRIMP POT STICKERS

BACON AND GRUYERE STUFFED ARTICHOKE BOTTOMS

PORK AND LEMONGRASS POT STICKERS

BELGIAN ENDIVE

with Stilton Mousse and Crispy Prosciutto

ANTIPASTI SKEWER

with Mozzarella, Sundried Tomato and Artichoke

CRAB AND BLUE CHEESE STUFFED POTATOES

BOCCONCINI and MELON SKEWERS

TRUFFELED ASPARAGUS

on Crostini with Parmesan Cheese

VIETNAMESE PORK

Steamed Bun with Picked Vegetables

Passed Hors d' Oeuvres Selections

BACON WRAPPED SCALLOP

MINI BEEF WELLINGTON

with Mushroom Duxelle

CUCUMBER AND CRAB SALAD STACK with Roasted Peppers

MINI CRAB CAKES

with Hibiscus Remoulade

LOBSTER ROLL SLIDERS

LOBSTER SALAD on Crispy Crostini

AHI TUNA TARTAR

on a Crispy Potato Chip

MINI GOURMET GRILLED CHEESE & PROSCUITTO

SEARED ASIAN STEAK

with Pickled Vegetables in a Lettuce Cup

DECONSTRUCTED GUACAMOLE

Chilled Lime Shrimp on a Black Bean Tortilla Chip

**Special Requests may be accommodated through our Sales Office.
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Refer to Policies Section for Additional Information.**

Buffet Options

Dinner Buffet Includes:

Two Salad Selections, Choice of Starch,
Choice of Three Entree Selections,
Fresh Seasonal Vegetable, Freshly Baked Rolls, Gourmet Coffee

SERVED SALADS - SELECT ONE:

MIXED GREENS SALAD

Cucumbers, Grape Tomatoes and Shredded Carrots

KALE & SPINACH SALAD

Dried Cranberries, Candied Pecans, Gorgonzola, Red Onion,
Honey & Meyer Lemon Vinaigrette

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Shredded Parmesan Cheese

BUFFET SALADS - SELECT ONE:

CAPRESE SALAD

TOMATO CUCUMBER SALAD

Sliced Cucumber, Sliced Romaine Tomatoes, Red Onion, Herb Vinaigrette

ROASTED ASPARAGUS & ROASTED RED PEPPER

with Caramelized Onions Roasted Vegetable and Israeli Cous Cous, Broccoli, Cheddar and
Sweet Chili Vinaigrette

ANTIPASTI SALAD

FRUIT SALAD

SIDES - SELECT ONE:

GARLIC SMASHED POTATOES

WILD RICE PILAF

HERB ROASTED POTATOES

RED PEPPER AND FETA ISRAELI COUS COUS

Dinner Buffet Entree Selections

GARLIC AND ROSEMARY CRUSTED SLICED TOP ROUND with Red Wine Au Jus

CHIPOTLE RUBBED PORK STEAK

Green Chili and Chorizo Sauce

STUFFED PORK LOIN

Brown Sugar Cornbread and Dried Cherry

CARAMELIZED FENNEL AND ROASTED APPLE CHICKEN

Caramelized Baby Fennel, Roasted Granny Smith Apples with Cinnamon Cider Cream

CHICKEN FRENCH

Egg Battered Chicken Breast with Lemon Sherry Sauce

CHICKEN TOSCANA

Chicken Breast, Roasted Red Pepper, Asiago Cream Sauce, with Sautéed Baby Spinach

CHICKEN MARSALA

Chicken Breast with Mushroom Marsala Pan Sauce

CHICKEN CORDON BLEU

Lightly Breaded Chicken Breast, Cheese, Ham, White Cream Sauce

ROASTED ATLANTIC SALMON

with Ginger Soy Glaze, Mango, Red Peppers

SCALLOP STUFFED HADDOCK

Bay Scallop Stuffing with Citrus Chardonnay Cream

PAN SEARED MAHI-MAHI

topped with Tomato Cucumber Onion Salsa

GRILLED SWORDFISH

Seasonal Ratatouille and Olive Tapenade

TRI-COLOR TORTELLINI ALFRED WITH BROCCOLI

CHEESE RAVIOLI with Tomato Vodka Sauce

CARVING BOARD SELECTIONS:

Herbed Roast Beef

Roasted Turkey Breast

Honey Glazed Ham

Prime Rib of Beef

Served Options

ROASTED APPLE FENNEL CHICKEN

Caramelized Baby Fennel, Roasted Granny Smith Apples with Cinnamon Cider Cream

CHICKEN TOSCANA

Chicken Breast, Roasted Red Pepper and Asiago Cream Sauce, with Sautéed Baby Spinach

CHICKEN FRENCH

Egg Battered Chicken Breast with Lemon Sherry Sauce

CHICKEN MARSALA

Chicken Breast with Mushroom Marsala Pan Sauce

NY STRIP STEAK

Choice of Sauce

PRIME RIB**

Pinot Noir Au Jus

FILET MIGNON

Choice of Sauce

SAUCE CHOICES - SELECT ONE:

Green Onion and Gorgonzola Cream Sauce

Chimichurri

Pinot Noir Demi-Glace

Wild Mushroom and Red Wine Demi-Glace

Horseradish and Chive Cream Sauce

ORRICHETTE

Sautéed Seasonal Vegetable with Lemon-Arugula Walnut Pesto

PASTA PRIMAVERA

Seasonal Vegetable Sautéed in Garlic Oil with Shaved Parmesan

TOMATO FETTUCINE

Heirloom Tomato Ragu, Roasted Eggplant, Baby Spinach

VEGETABLE LASAGNA ROLL

Shredded Zucchini, Roasted Garlic and 3 Cheese Ricotta Stuffed Lasagna Roll
with Marinara Sauce

CHIPOTLE RUBBED PORK STEAK

Green Chili and Chorizo Sauce

VEGETABLE WELLINGTON

Vegetable & Parmesan Risotto, Roasted Eggplant Wrapped in Puff Pastry

STUFFED PORK LOIN**

Brown Sugar Cornbread and Dried Cherry

GRILLED SWORDFISH

Seasonal Ratatouille and Olive Tapenade

PAN SEARED MAHI-MAHI

with Tomato, Cucumber, Onion Salsa

SCALLOP STUFFED HADDOCK

Bay Scallop Stuffing, Citrus Chardonnay Cream

ROASTED ATLANTIC SALMON

Ginger Soy Glaze, Mango, Red Peppers

CHICKEN CORDON BLEU

Lightly Breaded Chicken Breast, Cheese, Ham, White Cream Sauce

ROASTED RACK OF LAMB**

Cherry Balsamic Reduction

** These dishes are not available for the complimentary Tasting due to method of cooking.

**Special Requests may be accommodated through our Sales Office.
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Bar Options and Levels

VODKA

HOUSE: Recipe 21

PREMIUM: Stolichnaya, Absolut, Absolut Citron, Titos

ULTRA: Grey Goose, Ketel One

GIN

HOUSE: Recipe 21

PREMIUM: Tanqueray, Beefeaters, Bombay

ULTRA: Bombay Sapphire

RUM

HOUSE: Recipe 21

PREMIUM: Captain Morgan, Bacardi, Malibu

ULTRA: Mount Gay

WHISKEY

HOUSE: Recipe 21

PREMIUM: Black Velvet, Seagram 7, Seagram VO, Canadian Club, Southern Comfort

ULTRA: Jameson, Crown Royal, Cutty Sark

SCOTCH

HOUSE: Lauders

PREMIUM: J&B

ULTRA: Dewars, Chivas Regal, Johnnie Walker Red & Black

TEQUILA

HOUSE: Recipe 21

PREMIUM: Jose Cuervo

ULTRA: Patron

BOURBON

HOUSE: Evan Williams

PREMIUM: Jim Beam, Jack Daniels

CORDIALS

HOUSE: Triple Sec, Peach Schnapps, Amaretto, Dry & Sweet Vermouth

PREMIUM & ULTRA: Amaretto Disaronno, Bailey's, Kahlua, Midori, Black Sambuca

Bottled Beer

Select Four:

Budweiser, Bud Light, Coors Light, Mich Ultra, Corona, Heineken,
Labatt Blue, Labatt Blue Light, Miller Lite, Sam Adams, Sam Adams Seasonal, Yuengling,
Guinness, Coors Light NA

** Draft beer is not available at reception bars.

Craft Bottled Selections- Inquire with your Wedding Specialist

Bar Wine Selections

Coastal Vines, California

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Noir

Finger Lakes, New York

Fulkerson Riesling, Swedish Hill Svenska White, Red and Blush



Wine Service with Dinner

Let our Professional Servers Pour for Your Guests While They Enjoy Dinner

Wine Selections: Select One Red & One White

White Wine

Finger Lakes-

Shaw Vineyards Libella Pinot Grigio

Fulkerson Moscato

Agness Semi Dry Riesling

Boundary Breaks Riesling

Domestic & Imported

Ruffino Pinot Grigio, Italy

Kim Crawford Sauvignon Blanc, New Zealand

Red Wine

Finger Lakes-

Salmon Run Pinot Noir

Fox Run Lemberger

Long Island-

Onabay Cabernet Franc

Onabay Merlot

Domestic & Imported

Ravenswood Zinfandel, California

Diseno Malbec, Argentina

Rose Wine

Boundary Breaks Dry Rose, *Finger Lakes*

Late Night Snacks

Served either at the End of the Reception in the Ballroom or
Keep the Party Going in the Pier House Lounge.

Sheet Pizza with 1 Topping	\$30 per pizza
Additional Topping	\$4 each
Chicken Wings	\$15 dozen
Mild, Med, Hot, Thai	
Boneless Chicken Wings	\$70 per 50 pieces
Mild, Med, Hot, Thai	
Cheeseburger Sliders	\$80 per 50 pieces
Chicken & Cheese Quesadillas	\$15 each (serves 3-4 ppl)
Garbage Plates	\$18 per person
Cheeseburger, Hot Dog, Mac Salad, Homes Fries, Meat Hot Sauce	
Chips & Dip	\$15 per serving (serves 10 ppl)
Gourmet Cheese & Cracker Board	\$50 (serves up to 30 ppl)
Garden Vegetable Crudité Board	\$50 (serves up to 30 ppl)

Pier House Lounge Policy

*NO Outside food without the manager's consent.
ABSOLUTELY NO outside alcohol is permitted in the bar.
The Lounge will and can be shut down due
to rowdy and disrespectful behavior.*

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Rehearsal Dinner Options

We have several options to complete for wedding weekend. The Seneca Lake Pavilion is the perfect location to host your wedding party and guests the night before your reception. The Seneca Lake Pavilion can accommodate up to 100 people comfortably for either a served or buffet dinner. The pavilion is located right on the waterfront and is an elegant setting, boasting twin crystal chandeliers.

Room Rental: \$200

Rental includes: tables, chairs, bar, buffet set up if required and House linens.
Napkin color selection available upon request.

**** Room Rental is waived with an On-Site Wedding Reception**

Summer Picnic \$18.95 per person

Hamburgers & Cheeseburgers, Red & White Hots, Sliced Cheeses, Lettuce, Tomato, Onion, Condiments, Salads (Choose 2): Mixed Greens - Kale & Spinach - Caesar - Caprese - Tomato Cucumber - Fruit - Antipasti, Salt Potatoes, Seasonal Fruit Cobbler, Lemonade, Iced Tea

South of the Border \$20.95 per person

Mixed Greens Salad with Southwest Ranch Dressing, Queso Fundido, Spanish Rice, (Choose 2): Marinated Chicken - Marinated Beef - Chorizo Sausage - Fried Cod, Flour Tortillas, Shredded Lettuce, Diced Tomato, Guacamole, Salsa Cinnamon Sugar Cookies and Churros, Lemonade, Iced Tea

Bella Italia \$22.95 per person

Caesar Salad with Shaved Asiago Cheese and Garlic Croutons, Medley of Olives, Pickled and Roasted Vegetables, Sliced Cheeses, Garlic Cheese Bread, Chicken Parmesan, Ricotta Cheese Stuffed Rigatoni with Sweet Italian Sausage, Peppers and Onions, Fresh Vegetable du Jour, Cannoli and Mini Dessert Display, Lemonade, Iced Tea

Pacific Rim \$20.95 per person

Spinach Salad with Cashews, Mango, Red Onion, Cucumber Slices, Sesame Vinaigrette, Vegetable Lo Mein, Sweet & Sour Chicken, Teriyaki Pepper Steak with White Rice, Vegetable Spring Rolls, Fortune Cookies and Freshly Baked Cookies, Lemonade, Iced Tea

Southern Picnic BBQ \$25.95 per person

Mixed Greens Salad, Potato Salad, Brown Sugar Cornbread, Honey Bourbon Baked Beans, (Choose 2): Memphis Style Pulled Pork - Slow Cooked Pork Ribs - White BBQ Bone in Chicken, Slow Braised Collard Greens, Peach Cobbler, Lemonade, Iced Tea

Vineyard BBQ \$32.95 per person

Mixed Greens Salad, Macaroni Salad, Salt Potatoes, Corn on the Cob, Grilled NY Strip Steak, White BBQ Bone in Chicken, Apple Crisp, Lemonade, Iced Tea

New England Clambake \$42.95 per person

Mixed Greens Salad, Italian Pasta Salad, Corn on the Cob, Salt Potatoes, BBQ Bone in Chicken, Littleneck Clams (based on 3 dozen per person), Italian Sausage with Peppers & Onions, Strawberry Shortcake, Lemonade, Iced Tea

Lobster Bake Market Price

Mixed Greens Salad, Corn on the Cob, Salt Potatoes, Cole Slaw, Fresh Whole Lobsters, New York Strip Steak, Peach Cobbler, Lemonade, Iced Tea

Dinner Buffet

Includes:

Two Salad Selections

Choice of Side

Choice of Entree

Selections Fresh Seasonal Vegetable

Freshly Baked Rolls

Dessert Display & Gourmet Coffee

TWO ENTREES \$27.95 PER PERSON

THREE ENTREES \$30.95 PER PERSON

FOUR ENTREES \$35.95 PER PERSON

Green Salads- SELECT ONE:

MIXED GREENS SALAD

Cucumbers, Grape Tomatoes and Shredded Carrots

KALE & SPINACH SALAD

Dried Cranberries, Candied Pecans, Gorgonzola, Red Onion, Honey & Meyer Lemon Vinaigrette

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Shredded Parmesan Cheese

Chef Salads - SELECT ONE:

CAPRESE SALAD TOMATO CUCUMBER SALAD

Sliced Cucumber, Sliced Romaine Tomatoes, Red Onion, Herb Vinaigrette

FRUIT SALAD

ROASTED ASPARAGUS AND ROASTED RED PEPPER

WITH CAMELIZED ONIONS

ROASTED VEGETABLE AND ISRAELI COUS COUS SALAD

BROCCOLI SALAD

WITH CHEDDAR AND SWEET CHILI VINAIGRETTE

ANTIPASTI SALAD

Sides -SELECT ONE:

GARLIC SMASHED POTATOES

WILD RICE PILAF

HERB ROASTED POTATOES

RED PEPPER AND FETA ISRAELI COUS COUS

Entree Selections

GARLIC AND ROSEMARY CRUSTED SLICED TOP ROUND

Red Wine Au Jus

CHIPOTLE RUBBED PORK CHOP

Green Chili and Chorizo Sauce

STUFFED PORK LOIN

Brown Sugar Cornbread and Dried Cherry

CAMELIZED FENNEL AND ROASTED APPLE CHICKEN

Caramelized Baby Fennel, Roasted Granny Smith Apples
with Cinnamon Cider Cream

CHICKEN FRENCH

Egg Battered Chicken Breast with Lemon Sherry Sauce

CHICKEN TOSCANA

Chicken Breast, Roasted Red Pepper, Asiago Cream Sauce,
topped with Sautéed Baby Spinach

CHICKEN MARSALA

Chicken Breast with Mushroom Marsala Pan Sauce

CHICKEN CORDON BLEU

Lightly Breaded Chicken Breast with Cheese and Ham

ROASTED ATLANTIC SALMON

with Ginger Soy Glaze and Mango Chutney

SCALLOP STUFFED HADDOCK

Bay Scallop Stuffing with Citrus Chardonnay Cream

PAN SEARED MAHI-MAHI

topped with Cucumber Lime Salsa

GRILLED SWORDFISH

Seasonal Ratatouille and Olive Tapenade

TRI-COLOR TORTELLINI ALFREDO WITH BROCCOLI

CHEESE RAVIOLI WITH TOMATO VODKA SAUCE



CARVING BOARD SELECTIONS:

Roasted Top Sirloin

Roasted Turkey Breast

Honey Glazed Ham

Filet Mignon of Beef add \$5 per person

Prime Rib of Beef add \$4 per person

Open Bar

Rates are per person/ per hour			
<u>HOUR</u>	<u>HOUSE</u>	<u>PREMIUM</u>	<u>ULTRA</u>
One	\$15	\$17	\$19

(Note: Four Hours is the Maximum of Open Bar Allowed)

Host Bar

Host pays for the amount guests consume

Prices

House Cocktails	\$5
Premium Cocktails	\$6
Ultra Cocktails	\$7
Domestic & Imported Beer	\$5
House Wine	\$7
Soft Drinks	\$2

Please reference bar level and beer options from wedding package section.

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*The Ramada Geneva Lakefront is the perfect spot to say
"I Do!!"*

**Ceremony
\$1500**

Includes: tent, white folding chairs, theater style, DJ table
Ceremony rehearsal and personal wedding consultant to coordinate event



Hiding Room Enhancements

- Bloody Mary Bar** \$6.95 per person
Parfait Station \$6.95 per person
 Yogurt, Granola, Fresh Fruit
Bagels and Cream Cheese \$4.95 per person
Continental Breakfast \$8.95 per person
Cheese Display \$25 /platter
Garden Vegetable Crudité \$25 /platter
Fruit Display \$25 /platter
Wrap Station - An Array of Specialty Wraps w/ \$12.95 per person
 Garden Green Salad and Iced-tea and Lemonade

Bridal Ready Room

Room Rental \$200

(Complimentary with On-Site Wedding)

Based on availability

Includes: tables for hair and makeup, long mirror, round table for seating, bottled water

All Food & Beverage Separate

Please note: All Personal Belongings Must Be Removed before Leaving for your Reception.

The Future Mrs..... Exclusive Hiding Room Package

\$45.00 per person

Continental Breakfast

Mimosa Bar & Bottled Water

Assorted Wrap Station- w Rosemary Chips

Lemonade & Iced Tea

Pricing does not include 20% Service Charge and 7.5% NYS Sales Tax.



*Last Fling before the Ring
Bachelorette Package*

Hors D' Oeuvres: Gourmet Cheese & Salumi Board
Mini Beef Wellington
Mini Crab Cakes with Hibiscus Aioli

Mini Champagne Bottle Bar: Individual Champagne Bottles.... No glass needed!
Served in Your Hotel Room While You are Getting Gorgeous

Then Join Us in the Pier House Restaurant

Complimentary Drink Voucher for the Pier House Lounge

Three Course Dinner

Menu Selections based on Current Seasonal Menu
Reservations Required
Additional drinks separate

\$95 per person

Pricing does not include 20% Service Charge and 7.5% NYS Sales Tax.



Happily ~Ever~ After Breakfast

Continental Breakfast

\$7.95 per person

Assorted Juices
Coffee & Tea Service
Sliced Fresh Fruit Board
Assorted Pastries and Muffins

Healthy Start

\$8.95 per person

Assorted Juices
Coffee & Tea Service
Assorted Individual Yogurts
Low Fat Granola
Fresh Sliced Fruit Board
Assorted Breakfast Bars

Rise and Shine Breakfast Buffet

\$13.95 per person

Assorted Juices
Coffee & Tea Service
Fresh Sliced Fruit Board
Scrambled Eggs
 *Choice of plain, cheesy or fiesta
Bacon & Sausage Patties
Breakfast Potatoes
Waffles with Syrup
Assorted Pastries and Muffins

Party like a Rock Star!!

Mimosa Bar \$12.00 per person/hour
Bloody Mary Bar \$15.00 per person/hour
 Includes candied bacon garnishes, olives, celery

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