

THE LODGE AT
GENEVA[™]
ON-THE-LAKE
OHIO'S WINE COUNTRY RESORT
2023 Catering Menu

Our culinary team has prepared this menu with a focus on quality products and healthy options. We prepare our food fresh with an additional focus on making a majority of items from scratch. When possible, we buy locally and look for sustainable solutions to leave a smaller footprint on our environment.

Delaware North, our management company, is strongly committed to working in harmony with the environment as we serve our guests at many locations around the world. We believe in using locally grown, organic, sustainable products whenever possible as part of our commitment to protect the environment and cherish our natural surroundings.

Our Chefs are well versed in culinary nutrition and will gladly prepare menus to accommodate special dietary needs upon request. If you need assistance with food descriptions or wine pairings, don't hesitate to contact your sales representative prior to your event.

Thank you for choosing The Lodge & Conference Center at Geneva-on-the-Lake.
We look forward to serving you and your guests.

Executive Chef, Laura Bradek, CCC



Prices subject to 20% service charge and applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices. Menus can be customized, additional fees apply.

Breakfast Selections

All breakfasts served with Orange Juice, Cranberry Juice, Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, and Assorted Hot Teas. Breakfast buffets are limited to one hour of service.

All prices are per person unless noted otherwise.

Continental Breakfasts

The English Continental | \$17

Baked Vegetable Frittata

Fresh Sliced Fruit

Coffee Cake

Bagels with Cream Cheese

Mini Parfait Cups

*Yogurt Bar will be in place of parfait cups for groups over 20.

Traditional Continental | \$14

Fresh Sliced Fruit

Pastries, Muffins, Scones

Assorted Regular and Greek Yogurt

Oatmeal Bar – Raisins, Cinnamon, Walnuts,

Granola, and Brown Sugar

Cold Continental | \$13

Fresh Sliced Fruit

Yogurt Parfaits

Cold Cereals

Muffins, Pastries, Scones

Breakfast Enhancements

Toast Station | \$2 per person

Includes White, Wheat, and Rye Toast

Mini Muffins | \$16 per dozen

Bagels | \$24 per dozen

Assorted Pastries | \$20 per dozen

Assorted Greek Yogurt | \$4 each

Assorted Regular Yogurt | \$3 each

Granola Bars | \$3 each

Breakfast Buffets

*Additional \$3 per person for groups under 20. *

The All-American Buffet | \$18

Scrambled Eggs

Pancakes with Syrup

Bacon and Sausage

Pinched Yukon Potatoes

Pastries and Muffins

Fresh Sliced Fruit

*Upgrade Scrambled Eggs to Vegetable Scramble with eggs, spinach, mushrooms, and roasted peppers & onions for an additional \$2 per person.

The Sunrise Power Plate | \$22

Scrambled Eggs

Pinched Yukon Potatoes

Sausage

Fresh Sliced Fruit

Assorted Pastries

Toppings Include:

Roasted Peppers & Onions, Arugula, Baby Kale, Salsa, Crumbled Bacon, Cheese, 5 Grain Pilaf, Hot Sauce and Ketchup

The Broadway Brunch | \$35

Vegetable Quiche

Pinched Yukon Potatoes

French Toast with Fruit Compote

Herb Roasted Chicken Breast with Boursin and

Sundried Tomato Cream Sauce

Fresh Roasted Vegetables

Bagels with Cream Cheese

Caprese Salad – Sliced Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze

Fresh Sliced Fruit

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Lunch Buffets

All lunches served with Iced Tea, Lemonade, Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, and Assorted Hot Teas.

All prices are per person. A \$3 per person upcharge applies to all groups under 20.

A \$5 per person applies when offering a lunch buffet as a dinner buffet. Lunch Service offered 11am – 3pm.

Asian Power Plate | \$28

Korean Barbecue Quinoa and Brown Rice Pilaf Mixture, Garbanzo Beans, Roasted Squash and Peppers. Toppings: Herb Roasted Chicken Strips, Crispy Tofu, Green Onions, Cucumbers, Carrots, Flat Leaf Spinach, Bell Peppers, Edamame, Sweet Chili Sauce, Teriyaki Sauce, and Sriracha Sauce. Includes Roasted Red Pepper Bisque (Vegetarian).

The Northeast Tailgater | \$28

Burgers, Barbeque Pulled Pork, Assorted Cheeses, Leaf Lettuce, Sliced Tomato, Red Onion, Baked Beans, Green Beans, Biscuits & Butter, Coleslaw, Kettle Chips and Fresh Garden Salad. **Add Black Bean Burgers for \$5 pp.**

The Lodge Lunch | \$28

Barbeque Chicken Breast, Smoked Gouda Mac N' Cheese, Fresh Green Beans, Potato Salad, Fresh Garden Salad, and Warm Rolls

Taste of Tuscany | \$27

Penne Pasta with Alfredo, Herb Roasted Chicken with Marsala Wine Sauce, Caprese Salad (Sliced Tomatoes, Fresh Mozzarella, Basil, and Balsamic Glaze), Fresh Roasted Broccoli, Fresh Garden Salad, and Garlic Breadsticks.

The Latin Bar | \$26

Herb Roasted Chicken Strips, Roasted Pepper and Onion Mix, Warm Black Beans, Warm Flour Tortillas, Cilantro Lime Rice, Shredded Lettuce, Sour Cream, Cheddar Cheese Blend, Tomato Salsa, Fresh Corn and Black Bean Salsa, Tortilla Chips, and Chicken Tortilla Soup. Corn tortillas available upon request as a gluten free option. **Add-Ons: Steak \$4pp | Tofu \$4pp | Taco Meat \$3pp Guacamole \$3pp**

The Italian | \$25

Breaded Chicken Parmesan with Marinara and Provolone Cheese, Stewed Sausage and Peppers in Tomato Sauce, Penne Pasta Alfredo, Caesar Salad, and Garlic Breadsticks

Deli Sandwich Buffet | \$24

Sliced Roast Beef, Sliced Deli Turkey, Chicken Salad, Assorted Breads, Wraps, Romaine Lettuce for Lettuce Wraps; Sliced Cheddar, Provolone, and Swiss Cheeses; Sliced Tomatoes, Leaf Lettuce, Red Onion, Pickle Spears; Mustard, Mayonnaise, Horseradish Cream, Kettle Chips, Pasta Salad, Vegetable Tray, and Choice of (1) Soup.

*Tuna salad can be substituted for chicken salad upon request. *

The Baked Potato & Salad Bar | \$24

Baked Potato, Fresh Roasted Broccoli, Herb Roasted Chicken Strips, Fresh Garden Salad, Fresh Fruit Tray, Garlic Breadsticks, and a Choice of (1) Soup. Toppings Include: Sour Cream, Cheddar Cheese, Bacon, Green Onions, Garbanzo Beans, Salsa and Butter. **Add-Ons: Tofu \$4pp**

Pizza Bar | \$23

Served with Fresh Garden Salad and Garlic Breadsticks.

Choice of (3) Pizzas: Three Cheese | Pepperoni | Garden Vegetable | Fresh Mozzarella and Tomato with Basil

Boneless Wings: Choice of (1) Sauce: BBQ | Buffalo | Garlic Parmesan. Served with Blue Cheese, Celery, and Carrots.

Lake Erie Boxed Lunch | \$17

Assorted Deli Sandwiches to include Turkey and Ham, Lays Potato Chips, Whole Fruit, Cookie, and Bottled Water.

Vegetarian wraps available upon request. Pre-boxed for grab and go convenience.

*See page 3 for soup selections. *

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Pre-Order Lunch Menus & Lunch Additions

Horizons Pre-Order Lunch Menus

*Only available for groups with 20 guests or fewer. *

Order lunch fresh on the day of the event! Each guest can choose their own entrée from our Horizons Pre-Order Lunch Menus.

Menus will be placed in the meeting space for each attendee to fill out in the morning.

Selections include a seasonal variety of salads and hot sandwiches from our Horizons Menu.

Ask your sales manager to see the current menu selections.

Lunch will be served at the agreed upon time listed on the Banquet Event Order.

The banquet staff will collect the lunch menus no later than 1 hour prior to the scheduled service time.

Lunch selections are added to the group bill the day of the event and charged to the credit card on file.

*Beverage selections are available within the Pre-Order Menus. Beverage station not included. *

Lunch Enhancements

Sides & Sweets

Soup | \$4 per person

Vegetable Tray & Hummus | \$4 per person

Cheese & Cracker Tray | \$4 per person

Fresh Sliced Fruit Tray | \$4 per person

Fresh Garden Salad | \$3 per person

Starch or Vegetable | \$3 per person

Assorted Cookies | \$3 per person

Lemon Bars & Blondies | \$4 per person

Soup Selections

Chicken Noodle

Chicken Tortilla

Italian Wedding

Chili

Broccoli Cheddar (vegetarian)

Roasted Red Pepper Bisque (vegetarian)

Vegan Tomato

Beverages

Coffee Station | \$49 per Station

Includes 1 Gallon Freshly Brewed Starbucks Pike Place Roast Regular Coffee, ½ Gallon Decaffeinated Coffee, and Assorted Hot Teas - Additional \$34 per gallon for refills

Iced Tea | \$26 per Gallon

Lemonade | \$25 per Gallon

Hand-Crafted Mocktail | \$29 per Gallon

Choice of (1): Sparkling Strawberry Lemonade, Shirley Ginger, "Mint-ito"

Infused Water | \$15 per Gallon

Choice of (1): Cucumber & Mint OR Blackberry & Lemon

Assorted Cans of Soda (Pepsi products) | \$3 Each

Assorted Seltzer Water | \$3 Each

Bottled Water | \$4 Each

Dinner Buffets

All selections served with Iced Tea, Lemonade, Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, and Assorted Hot Teas.

All prices are per person. A \$3 per person upcharge applies to groups under 20.

Two Entrée Buffet - \$40 | Three Entrée Buffet - \$50

First Course Selections: Choose (1)

All dinner buffets are served with warm rolls and butter.

Fresh Garden Salad | Tomato, Cucumber; Ranch and Balsamic Vinaigrette

Caesar Salad | Romaine Lettuce, Garlic Croutons, Shaved Parmesan, and Caesar Dressing

Premium Salad | Additional \$3 per person

Baby Spinach | Goat Cheese, Candied Walnuts, Dried Cranberries, Red Onion; Balsamic and Raspberry Vinaigrette

Main Entrée Selections

Herb Roasted Chicken Breast

Choice of (1) Sauce: Marsala Wine | Boursin and Sundried Tomato Cream | Lemon Butter and Capers | Chicken Demi with Herbs de Provence

Herb Roasted Pork Loin

Port Wine and Mission Fig Demi-Glace

Herb Roasted Turkey Breast

Whole Grain Mustard Cream Sauce and Cranberry & Orange Compote

Oven Roasted Walleye

Seasonal Item

Served with Lemon and Herb Infused Extra Virgin Olive Oil

Pan Seared Salmon

Choice of (1) Sauce: Teriyaki | Lemon Dill | Maple

Sliced Beef Sirloin

Bordelaise Sauce with Mushrooms and Onions

Upgrade to a Carving Station

Served with Bordelaise and Horseradish Cream Sauce

Garlic Rubbed Sirloin of Beef | \$9

Marinated Prime Rib of Beef | \$11

Beef Tenderloin | \$15

*\$75 Chef carving fee will also apply. *

Vegetarian & Vegan Selections

*Plated meals for individual guests. *

Vegan Penne Pasta | Plant Based Penne Pasta with Marinara, Beyond Italian Sausage, Peppers, Onions, and Basil (Non-GMO, Plant Based, Vegan, Gluten Free, Dairy Free, and Nut Free)

Cedar Roasted Vegetables | Cedar Roasted Balsamic Zucchini, Yellow Squash, Asparagus, Cleveland Tofu & Marinated Tomato (Vegan, Gluten Free, Dairy Free, and Nut Free)

Side Selections

Vegetables: Choice of (1)

- ❖ Balsamic Roasted Vegetable Medley
- ❖ Fresh Green Beans
- ❖ Fresh Roasted Summer Squash
- ❖ Honey Glazed Baby Carrots
- ❖ Roasted Broccoli & Cauliflower
- ❖ Roasted Vegetable Medley

*Add additional vegetable for \$3 pp

Starches: Choice of (1)

- ❖ Baked Potato - Butter & Sour Cream
- ❖ Garlic & Herb Whipped Potatoes
- ❖ Parmesan & Herb Roasted Redskin Potatoes
- ❖ Roasted Sweet Potatoes
- ❖ Wild Rice

*Add additional starch for \$3 pp

Premium Sides | Additional \$3pp

- ❖ Butternut Squash Risotto
- ❖ Char Grilled Brussel Sprouts with Bacon & Caramelized Onions
- ❖ Cheesy Au Gratin Potatoes
- ❖ Gnocchi in Vodka Sauce
- ❖ Gnocchi with Marinara
- ❖ Lemon Butter Asparagus Spears
- ❖ Smoked Gouda Mac and Cheese
- ❖ Wild Mushroom Risotto

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Themed Dinner Buffets

All selections served with Iced Tea, Lemonade, Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, and Assorted Hot Teas.

All prices are per person. A \$3 per person upcharge applies to groups under 20.

From the Sea | \$55

Steamed PEI Mussels with White Wine Garlic Sauce
Butter Crumb Crusted Cod
Herb Roasted Chicken
Grilled Asparagus
Wild Rice
New England Clam Chowder
Hush Puppies with Honey Butter
Mixed Green Salad with Tomatoes, Cucumbers,
Ranch, and Balsamic Vinaigrette
Assorted Dessert Bars

Backyard BBQ | \$48

Barbeque Pork Ribs
Bratwurst
Barbeque Chicken Breast
Baked Beans
Smoked Gouda Mac n' Cheese
Fresh Green Beans
Cole Slaw
Fresh Sliced Fruit
Biscuits & Butter
Traditional Apple Pie

Tour of Italy | \$46

Stuffed Shells with Marinara
Seared Chicken Breast with Caper, Tomato,
Artichoke, and a Lemon White Wine Sauce
Parmesan Risotto
Fresh Green Beans
Caprese Salad
Caesar Salad
Garlic Breadsticks
Tiramisu

The Luau | \$45

Teriyaki Salmon
Sweet Chili Glazed Chicken Breast with Grilled
Pineapple Relish
Cilantro Lime White Rice
Roasted Vegetables
Fresh Sliced Fruit
Chips and Salsa
Mixed Green Salad with Tomatoes, Cucumbers, Ranch,
and Balsamic Vinaigrette
Kings Hawaiian Rolls & Butter
Key Lime Pie

Plated Dinner Selections

All selections served with Iced Tea, Lemonade, Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, and Assorted Hot Teas.

**For ease of service, we require place cards to be brought in with guest name and entrée selection.*

First Course Selections: Choice of (1)

All plated dinners are served with warm rolls and butter.

Mixed Green Salad | Tomato, Cucumber; Balsamic Vinaigrette

Caesar Salad | Romaine Lettuce, Garlic Croutons, Shaved Parmesan; Caesar Dressing

Premium Salad | **Additional \$3 per person**

Baby Spinach | Goat Cheese, Candied Walnuts, Dried Cranberries, Red Onion; Balsamic Vinaigrette

Entrées: Choice of up to 3

Choice of 3 Entrées must include any vegan or vegetarian selections.

All steaks are prepared medium to medium well.

*Entrées include side selections.

***Grilled Filet Mignon Medallions | \$52**

(2)-4oz. Certified Ohio Beef Filets with Bordelaise Sauce

***Surf 'n Turf | \$48**

4oz. Grilled Beef Filet Mignon with Demi-Glace and (2) Crab Stuffed Shrimp with Lemon Cream Sauce

***New York Strip Steak | \$46**

8oz. Cut Of Certified Ohio Beef Served with Bordelaise Sauce

***Duo of Filet & Chicken | \$42**

4oz. Grilled Petite Filet Mignon with Demi-Glace and Herb Roasted Chicken Breast with Sundried Tomato and Boursin Cream Sauce

***Oven Roasted Walleye | \$35**

Seasonal Item

Served with Lemon and Herb Infused Extra Virgin Olive Oil

***Fresh Salmon Filet (6oz) | \$35**

Choice of (1) Sauce: Teriyaki | Lemon Dill | Maple | Walnut Crusted with Orange Beurre Blanc

***Herb Roasted Chicken Breast | \$28**

Choice of (1) Sauce: Marsala Wine | Boursin and Sundried Tomato | Whole Grain Mustard Cream | Chicken Demi with Herbs de Provence

Braised Beef & Cremini Mushroom Ravioli | \$28

Braised Beef Tips with Demi-Glace, Fontina Ravioli with Wild Mushrooms, and Vidalia Onions

***Herb Roasted Pork Loin | \$26**

Served with Whole Grain Mustard Cream

Vegan Penne Pasta | \$25

Plant Based Penne Pasta with Marinara, Beyond Italian Sausage, Peppers, Onions, and Basil (Non-GMO, Plant Based, Vegan, Gluten Free, Dairy Free, and Nut Free)

Cedar Roasted Vegetables | \$22

Cedar Roasted Balsamic Zucchini, Yellow Squash, Asparagus, Cleveland Tofu & Marinated Tomato (Vegan, Gluten Free, Dairy Free, and Nut Free)

Upgrade to Oscar | \$9 per person

Top any entrée with Crabmeat and a Béarnaise Sauce.

Side Selections:

Vegetables: Choice of (1)

- ❖ Balsamic Roasted Vegetable Medley
- ❖ Fresh Green Beans
- ❖ Fresh Roasted Summer Squash
- ❖ Honey Glazed Baby Carrots
- ❖ Roasted Broccoli & Cauliflower
- ❖ Roasted Vegetable Medley

Starches: Choice of (1)

- ❖ Garlic & Herb Whipped Potatoes
- ❖ Parmesan & Herb Roasted Redskin Potatoes
- ❖ Roasted Sweet Potatoes
- ❖ Wild Rice

*Add additional starch for \$3 pp

Premium Sides | Additional \$3pp

- ❖ Butternut Squash Risotto
- ❖ Char Grilled Brussel Sprouts with Bacon & Caramelized Onions
- ❖ Lemon Butter Asparagus Spears
- ❖ Wild Mushroom Risotto

*Add additional vegetable for \$3 pp

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Hors D'Oeuvres & Late Night Snacks

Displays

The Geneva Grande Display | \$20 per person

A combination of 3 displays: Farmer's Market Display | Fruit Display | Gourmet Cheese Board Display

The Antipasto Display | \$28 per person

Includes all items from The Geneva Grand Display as well as Assorted Breads, Prosciutto & Salami, Grilled Vegetables, Brined Olives, Fruit Compote, Beer Mustard, and Honeycomb

The Gourmet Cheese Board Display | \$10 per person

Local, Domestic, and Imported Whole, Sliced, and Cubed Cheeses served with Assorted Crackers and Dried Fruit

The Fruit Display | \$9 per person

Seasonal, Sliced, Fresh Fruits served with Yogurt Dip.

The Farmer's Market Display | \$8 per person

A selection of our freshest, Raw Garden Vegetables served with Buttermilk Ranch Dip

Hot Hors D'Oeuvres

Priced per 50 pieces

❖ Mini Crab Cakes with Remoulade	\$200
❖ Bacon Wrapped Scallops	\$200
❖ Phyllo Wrapped Brie with Raspberry & Almonds	\$175
❖ Spinach & Feta Spanakopita	\$150
❖ Beef Empanadas	\$150
❖ Sausage Stuffed Mushroom Caps	\$150
❖ Bone-In Wings: <u>Choice of (1) Sauce</u> – BBQ Buffalo Garlic Parmesan	\$150
❖ Boneless Wings: <u>Choice of (1) Sauce</u> – BBQ Buffalo Garlic Parmesan	\$150
❖ Broccoli Cheddar Bites	\$125
❖ BBQ Cocktail Meatballs	\$125
❖ Vegetable Spring Rolls	\$125
❖ Chicken Potstickers	\$100

Cold Hors D'Oeuvres

Priced per 50 pieces

❖ Shrimp Cocktail	\$150
❖ Pear, Gorgonzola, and Prosciutto on Crostini	\$150
❖ Caprese Skewers – Mozzarella, Tomato, Artichoke, Basil and Balsamic	\$150
❖ Tomato Bruschetta on Crostini	\$150

Late Night Snacks

*Must be purchased in addition to a full meal. *

Slider Bar | \$12 per person

Build your own burger sliders with traditional condiments

Boneless Wing Bar | \$12 per person

Choice of (1) Sauce: BBQ | Buffalo | Garlic Parmesan. Served with Blue Cheese, Celery, and Carrots

Nacho Bar | \$11 per person

Tortilla Chips, Nacho Cheese, Salsa, Ground Beef, Black Olives, Sour Cream, Onions, and Jalapeños

Pizza | \$24 each

Selections: Three Cheese, Pepperoni, Meat Lovers, Garden Vegetable, and Fresh Mozzarella and Tomato Basil

Loaded French Fry Bar | \$11 per person

Toppings Include: Smoked Chicken, Red Hot Sauce, Warm Blue Cheese Alfredo, Scallions, Red Onions, and Ranch Dressing – OR – Beer Cheese, Bacon, Sour Cream, Scallions, Salsa, and Jalapeños

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Specialty Breaks & Enhancements

Specialty Breaks

All specialty breaks served with Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, and Assorted Hot Teas.

All prices are per person.

The Healthy Choice | \$11

Spinach & Artichoke Dip with Tortilla Chips and a Vegetable Tray with Hummus

The Sundae Bar | \$11

Vanilla Ice Cream

Toppings Include: Brownie Pieces, Hot Fudge, Caramel, Candy Pieces, Cherries, Chopped Nuts and Whipped Cream

The News Stand | \$10

Granola Bars, Individual Bags of Lays Potato Chips, and Assorted Candy Bars

The Sweet & Salty | \$7

Individual Bags of Lays Potato Chips and Assorted Cookies

Break Packages

Served with Freshly Brewed Starbucks Pike Place Roast Regular and Decaffeinated Coffee, Assorted Hot Teas, and Assorted Canned Sodas.

Packages include one mid-morning break and one afternoon break for half hour each. Break packages must be consumed on the same day. Break packages not to be substituted for breakfast.

*All prices are per person. *

The Lodge Break Package | \$18

Mid-Morning: Assorted Individual Regular and Greek Yogurt Cups, Fresh Sliced Fruit, and Individual Bags of Lays Potato Chips.

Afternoon: Spinach & Artichoke Dip served with Tortilla Chips and Assorted Cookies and Brownies.

The GOTL Break Package | \$18

Mid-Morning: Fresh Sliced Fruit Platter with Yogurt Dip, Smart Pop Popcorn, and Granola Bars.

Afternoon: Sundae Bar - Vanilla Ice Cream with Assorted Toppings to include: Brownie Pieces, Hot Fudge, Caramel, Candy Bar Pieces, Cherries, Chopped Nuts and Whipped Cream.

Break Enhancements

*Prices are per person. *

Fresh Vegetable Tray with Hummus | \$4 per person
Fresh Fruit Platter with Yogurt Dip | \$4 per person
Individual Bags of Lays Potato Chips | \$3 per person
Individual Bags of Chips & Salsa | \$5 per person
Individual Granola Bars | \$3 per person
Lemon Bars | \$4 per person
Blondie Bars | \$4 per person
Assorted Cookies | \$3 per person
Brownies | \$4 per person
Assorted Sodas | \$3 per person
Flavored Seltzer Water | \$3 per person

Themed Happy Hour Packages

A perfect treat to close out a meeting day!

*Prices are per person. *

Mexican Fiesta | \$16

Tortilla Chips, Salsa, and Guacamole
(1) Margarita on the Rocks or (1) Corona per person

Beer & Pretzels | \$14

Soft Pretzels with Beer Cheese Dip
(1) Local beer or (1) Hard Seltzer per person

Wine & Cheese | \$18

Cheese and Cracker Tray
(1) Red or White Wine per person

*Each guest will receive 1 drink ticket for Happy Hour Packages. *

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Dessert Selections & Beverages

Market Fresh Desserts

*All prices are per person unless noted otherwise. *

Frozen Treats

Ice Cream	\$6
Sorbet - Raspberry (Vegan & GF)	\$6

Pies

Reese's Peanut Butter Pie	\$9
Traditional Carmel Apple Pie	\$8
Key Lime Pie	\$7

Cakes

Lemon Berry Cream Mascarpone Cake	\$9
Salted Caramel Vanilla Crunch Cake	\$9
Carrot Cake with Cream Cheese Frosting	\$9
Chocolate Fudge Cake	\$8
Tiramisu	\$8

Mini Desserts Display | Chef's Choice \$50/doz

Assortment may contain Mini Cannoli, Chocolate Mousse, Macarons, and Chocolate Covered Strawberries.

S'mores Bar \$6

Seasonal item

Graham Crackers, Hershey's Chocolate Bars, and Marshmallows.

Cheesecakes

Cheesecake Shooters	\$50/doz
White Chocolate Blueberry Cheesecake	\$10
Chocolate Brownie Caramel Cheesecake	\$9
New York Style Cheesecake -Raspberry Coulis	\$8

Non-Alcoholic Beverages

Coffee Station

\$49 | Station

Includes 1 Gallon Freshly Brewed Starbucks Pike Place Roast Regular Coffee, ½ Gallon Decaffeinated Coffee, and Assorted Hot Teas - additional \$34 per gallon for refills

Hot Chocolate & Hot Apple Cider Station

\$7 | Person

Marshmallows, Peppermint Stir Sticks, Mint Syrup, and Cinnamon Sticks. Served with Biscotti.

*Apple Cider is a seasonal item.

Freshly Brewed Starbucks Pike Place Roast Regular Coffee \$34 | Gallon

Freshly Brewed Starbucks Pike Place Roast Decaffeinated Coffee \$34 | Gallon

Iced Tea \$26 | Gallon

Lemonade \$25 | Gallon

Orange Juice \$26 | Gallon

Cranberry Juice \$26 | Gallon

Milk OR Chocolate Milk \$25 | Gallon

Hand-Crafted Mocktail \$29 | Gallon

Choice of 1: Sparkling Strawberry Lemonade, Shirley Ginger, "Mint-ito"

Infused Water \$15 | Gallon

Choice of 1: Cucumber & Mint OR Blackberry & Lemon

Assorted Cans of Soda (Pepsi products) \$3 Each

Bottled Water \$4 Each

Assorted Seltzer Water \$3 Each

Assorted Bottled Juices \$4 Each

Gatorade \$4 Each

Red Bull Energy Drink \$5 Each

Sugar Free Red Bull Energy Drink \$5 Each

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Bar Selections

Host Bar

The below selections can be limited upon request. One bill for all drinks ordered. Must pay at end of event. Tax and service charge will be added to final bill. Credit card or deposit required prior to event. A \$75 bartender fee applies if sales do not exceed \$500 pre-tax and service charge. One bartender per 100 people.

Cash Bar

Each guest is responsible for payment of each drink ordered. No tabs permitted. A \$75 bartender fee applies if sales do not exceed \$500, pre-tax and service charge. One bartender per 100 people.

Open Bar

Minimum 2 Hours of Service. Tax and service charge will be added to final bill. Liquor Open Bar prices include beer, wine, and soft drinks. A \$75 bartender fee applies if sales do not exceed \$500 pre-tax and service charge. One bartender per 100 people.

***A No Shot Policy Is Strictly Enforced. ***

Liquor

Call Brands | Host - \$9 | Cash - \$9

2 Hour Open Bar – \$23 | Additional Hours - \$5 per hour

Absolut, 2 Absolut Flavored Vodkas, Bacardi Superior, Tanqueray, Espolon Blanco, Jack Daniel's, Johnnie Walker Black Label, Peach Schnapps

Premium Brands | Host - \$10 | Cash - \$10

2 Hour Open Bar - \$29 | Additional Hours - \$5 per hour

Tito's, Grey Goose, Captain Morgan Spiced Rum, Hendrick's Gin, Glenlivet, Jameson, Crown Royal, Patron Silver, Woodford Reserve

Cordials (choice of 2) | Host - \$8 | Cash - \$8

Fireball, Kahlua, Baileys Irish Cream, Campari, Grand Marnier

Beer, Wine, Soft Drinks

2 Hour Open Bar - \$18 | Additional Hours - \$5 per hour

House Wine | Host - \$8 | Cash - \$8

Proverb Pinot Grigio, Ferrante Chardonnay, Ferrante Sangria, Proverb Cabernet Sauvignon, Ferrante Red Blend

Premium Wine | Host - \$9 | Cash - \$9

Private Label Riesling, Private Label Cabernet Franc, Private Label Sparkling Moscato

Domestic Beer (Choice of 2) | Host - \$5 | Cash - \$5

Budweiser, Bud Light, Miller Light, Yuengling, Coors Light, White Claw

Premium Beer (Choice of 1) | Host - \$6 | Cash - \$6

Heineken, Stella Artois, Corona, Great Lakes Dortmund Gold, Sam Adams Seasonal

Soft Drinks | Host - \$3 | Cash - \$3

Pepsi Products

Specialty Beverage Bars

Prices listed are per hour, per person. Minimum 2 hours of service, maximum 4 hours of service.

\$75.00 Bartender Fee Applies

Mimosa Bar | \$8 per hour

House Spumante, Orange Juice, Cranberry Juice and Pineapple Juice

Toppings Include: Raspberries, Blueberries, Peaches, Pineapple and Lemons

Bloody Mary Bar | \$8 per hour

House Vodka, Bloody Mary Mix, Tomato Juice
Toppings Include: Pickles, Celery, Olives, Lemons, Limes, Hot Sauce, Horseradish, Cocktail Onions, Pepper and Baby Shrimp

Upgrade: Call Vodka | \$9 per hour

Upgrade: Premium Vodka | \$10 per hour

Prices subject to 20% service charge and 6.75% sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices. Menus can be customized, additional fees apply.

Audio Visual & Linen Selections

Audio Visual Equipment

*Rentals require 30-day advance notice. *

Projection

LCD Projector | \$50

*Apple computers do not work well with the projectors. Please be prepared with a flash drive to use The Lodge's Laptop if needed and available.

AV Cart | Complimentary

Screen | Complimentary

Audio

Wireless Lapel Microphone | \$20

Wireless Handheld Microphone | \$20

Handheld Microphone with Cable | \$15

Conference Speaker Phone | \$20

Bose Speakers with Microphones | \$100

Used for presentations with audio

Video & Computer

Blue-Ray DVD Player | \$25

60-Inch Sharp TV | \$100

Laptop with Remote Presenter | \$15

Miscellaneous Equipment

Easel | \$15

Flip Chart Package | \$40

White Board (Rolling) | \$30

Extension Cord | \$5

Power Strip | \$5

HDMI or VGA Cable | \$5

Draper Laser Pointer | \$15

Podium with Microphone | \$30

Stage | Complimentary

Maximum size 12"H x 8'W x 20'L

*Additional charges apply for any rental items that are not returned to The Lodge. *

Linen Selections & Specialty Items

*Linens require 10-day advance notice. Linens will be charged for each day of the event. *

Napkins

Black or White Napkins | Complimentary

Colored Napkins | \$0.50 Each

Color Choices include: Sandalwood, Vanilla, Brown, Burgundy, Medrite Gray, Charcoal, Green, Seafoam Green, Medium Blue, Royal Blue, Navy, Yellow, Gold, Orange, Red, Pink, Orchid, and Purple

Banquet Table Linens

Round, Silver, Linen-less Tables are provided complimentary.

90"x90" Overlay | \$5 Each

Square overlay linens can be used alone on round tables or over the 130"x130" Underlay.

Color Choices include: Black, White, Vanilla, Sandalwood, Red, Burgundy, Royal Blue, Navy, Green, or Gray

132" Round Underlay | \$15 Each

Black, White, or Vanilla

Specialty Items

Gold Charger Plates | \$1 Each

Hedge Backdrop - Small Section | \$300

12'H x 6'W

Hedge Backdrop - Full Size | \$500

12'H x 12'W

Prices subject to 20% service charge and 6.75% sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices. Menus can be customized, additional fees apply.

Guidelines & Procedures

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



Food & Beverage

- ❖ All Food & Beverage in Function Rooms must be purchased through The Lodge. The only exception to this rule would be cakes, cupcakes, & cookies.
- ❖ Food safety regulations prohibit the resort from allowing any leftover food or beverages to be removed from the function space.
- ❖ Guaranteed count in attendance for all food & beverage functions must be received by 10 working days prior to your event. If The Lodge does not receive you will be charged on the basis of the greater of the actual attendees or agreed number of attendees listed on the 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 & environmental factors outside of our control.*

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.
- ❖ The group is responsible for shipping costs associated with any items left behind requiring shipment to return.
- ❖ Guests will be responsible for any damage to hotel property while on the premises.
- ❖ Sky Lanterns, sparklers, fireworks, & open flames are not permitted on The Lodge property. All lit candles on property must be contained.

Prices subject to 20% service charge and 6.75% sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices. Menus can be customized, additional fees apply.