

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

2023 *Picture Perfect Weddings*



Photo Credit: Photography by Hilary

Packages: What's Included?

Lakefront Gazebo Ceremony & Chairs
Ballroom Reception with Outdoor Patio*
Outdoor Heaters & Fire Pit*
Grand Bridal Tasting
White or Black Linen Napkins
White Chair Covers
White or Black Linens
China, Glassware & Flatware
Dance Floor*
Stage for Head Table, Band or DJ*
Cutting of the Cake

Table Numbers & Stands
Five Hour Open Bar
Starbucks Pike Place Roast Coffee, Hot Tea,
Lemonade & Iced Tea
Hors D' Oeuvres Display
Passed Hors D' Oeuvres
Complimentary Honeymoon Suite**
Gorgeous Lakeside Backdrop for
Photography

Items with () indicate items included for the Grand Package (ballroom receptions only).

**You must meet ballroom minimums to receive Complimentary Honeymoon Suite.

The "Grand" Ceremony & Reception Package

Up to 300 Guests

Lakefront Gazebo Ceremony
& Grand Ballroom Reception

4:00PM | 4:30PM | 5:00PM

- ❖ Setup Starts at 1pm.
- ❖ \$1,200 plus tax – unless otherwise stated on your contract. Rental fee includes: Gazebo Ceremony, Ballroom Reception, Ballroom Patio, Event Set-Up, Ceremony Back-Up Space & Rehearsal
- ❖ Menu Selections & Package Pricing on page 3, 4 & 5
- ❖ \$1000 Non-Refundable Deposit.
- ❖ Rent one section of Horizons Patio and The Lawn for Cocktail Hour - \$1000 + tax



Photo Credit: Dennis Crider Photography



Photo Credit: Sky Photography

Ceremonies, Elopements & Vow Renewals

Up to 120 Guests

Lakefront Gazebo Ceremony

11:00AM | 11:30AM | 12:00PM

- ❖ \$1,750 plus tax
- ❖ Includes: Gazebo Rental, White Folding Padded Chairs, Back-up Space in Case of Inclement Weather
- \$1000 Non-Refundable Deposit

*The wedding party is responsible for providing their own officiant. The officiant must be present for the rehearsal and ceremony.

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

The "Petite" Ceremony & Reception Package

Up to 50 Guests

Lakefront Gazebo Ceremony
& Reception Room

11:00AM | 11:30AM | 12:00PM

- ❖ Buffet - \$99 per person | Plated - \$109 per person
- ❖ \$1,200 plus tax - unless otherwise stated on your contract. Rental fee includes: Gazebo Ceremony, Western Reserve Room or Covered Bridge Room for the Reception, Event Set-Up, Ceremony Back-Up Space and Rehearsal.
- ❖ Menu Selections on Pages 3, 4 & 5.
- ❖ 3 Hour Deluxe Open Bar.
- ❖ 1 Passed Hors D' Oeuvre.
- ❖ Petite Package is *ONLY* available with the rental of Covered Bridge Room, Harbor Room or Western Reserve Room.
- ❖ Food & Beverage Minimums vary depending on day of the week and forecasted guest counts.
- ❖ Additional Hour of Bar - \$7 per person.
- ❖ \$1000 Non-Refundable Deposit.
- ❖ Rent One Section of Horizons Patio and The Lawn for Cocktail Hour - \$1000 + tax.

Western Reserve Room – Holds up to 50 Guests and Includes a Small Dance Floor. No Stage.

Covered Bridge Room or Harbor Room – Holds up to 40 Guests. No Stage & No Dance Floor.



Photo Credit: Martello Photography



Photo Credit: Lindsey Yeagley

The "Wedding Brunch"

Customize the "Petite" Ceremony & Reception Package
and Make it a Brunch!

Brunch Menu:

Baked Vegetable Frittata

Fresh Sliced Fruit

Blueberry French Toast Bake

Caprese Salad

Grilled Chicken Breast with Boursin &

Sundried Tomato Cream Sauce

Smoked Salmon Display

Fresh Roasted Asparagus

Carving Station of Sliced Beef Sirloin with Au Jus & Horseradish
Cream

*\$89 Per Person Includes: 3 Hour Deluxe Open Bar, 1 Passed Hors D' Oeuvre
and Reception Display on Pages 3, 4 and 5.

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Buffet Selections

Saturdays - \$115 per person | Fridays & Sundays - \$105 per person

5 Hour Deluxe Open Bar

Champagne Toast

Reception Display Table

Imported & 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

Artichoke Antipasto Skewer – GF	Spinach & Feta Spanakopita
BBQ Cocktail Meatballs	Tomato Bruschetta
Pear, Gorgonzola & Prosciutto on a Crostini	Vegetable Spring Rolls – <i>Vegan</i>
Phyllo Wrapped Brie with Raspberry & Almonds	

Garden Salad

Mixed Greens Salad with Tomatoes & Cucumber served pre-dressed with Balsamic Dressing - GF

Freshly Baked Dinner Rolls with Butter

Choice of 1 Starch

Wild Rice Pilaf

Parmesan & Herb Roasted Redskin Potatoes - GF

Garlic & Herb Whipped Potatoes – GF

Maple Roasted Cubed Sweet Potatoes – GF

Choice of 1 Vegetable

Roasted Vegetable Medley - GF

Fresh Green Beans - GF

Fire Grilled Zucchini & Squash – GF

Seasonal Asparagus with Extra Virgin Olive Oil - \$3pp – GF

Choice of 2 Entrées

Herb Roasted Chicken Breast with Boursin & Sundried Tomato Cream - GF

Herb Roasted Chicken Breast with Marsala Wine Sauce - GF

Pan Seared Salmon Filets with Lemon Dill Sauce - GF

Pan Seared Salmon Filets with Roasted Red Pepper Coulis - GF

Chef Carved Beef Sirloin with Bordelaise Sauce - GF

Premium Upgrades

Reception Display Upgrade - \$9 per person

Includes all Reception Display items as well as Assorted Breads, Prosciutto & Salami, Grilled Vegetables, Brined Olives, Fruit Compote, Beer Mustard & Honeycomb

Extra Passed Hors D' Oeuvres - \$5 per person

Choice of 1 Premium Passed Hors D' Oeuvres - \$5 per person

Bacon Wrapped Scallops with Brown Sugar Teriyaki Glaze

Coconut & Almond Chicken Satay with Sweet Chili Sauce

Mini Crab Cake with Remoulade Sauce

Chef Carved Prime Rib of Beef with Caramelized Onion Demi - GF – *Must replace the Carved Beef Sirloin*

\$8 per person (as a 2nd entrée) | \$15 per person (as a 3rd entrée)

Children's Menu Selections - \$20 per person

Choice of 1 Meal | Ages 3-10

Chicken Fingers & French Fries

Cheeseburger & French Fries

Penne Pasta with Marinara

Mac 'n Cheese

**All Meals Served with Applesauce*

**Guests 11 Years & Older – Package Price*

Meals for Guests 2 Years & Younger - \$10 per person

**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 foodborne illness, especially if you have medical conditions or may be pregnant.*

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

Vegetarian/Vegan Options

Special Plates can be Prepared to Accommodate Dietary Needs

Potato Gnocchi with Roasted Vegetables & Pesto Cream Sauce -
Vegetarian

Non-GMO Plant Based Penne Pasta with Marinara, Beyond Sausage, Bell Peppers & Onions – *Vegan, GF, DF, NF*

Cedar Roasted Balsamic Zucchini, Yellow Squash, Asparagus, Cleveland Tofu & Marinated Tomato – *Vegan, GF, DF, NF*

Plated Selections

Saturdays - \$125 per person | Fridays & Sundays - \$115 per person

5 Hour Deluxe Open Bar

Champagne Toast

Reception Display Table

Imported & 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

Artichoke Antipasto Skewer – GF	Spinach & Feta Spanakopita
BBQ Cocktail Meatballs	Tomato Bruschetta
Pear, Gorgonzola & Prosciutto on a Crostini	Vegetable Spring Rolls – <i>Vegan</i>
Phyllo Wrapped Brie with Raspberry & Almonds	

Garden Salad

Mixed Greens Salad with Tomatoes & Cucumber served pre-dressed with Balsamic Dressing - GF
Freshly Baked Dinner Rolls with Butter

Choice of 2 Entrée Selections

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

Premium Upgrades

Reception Display Upgrade - \$9 per person

Includes all Reception Display Table items as well as Assorted Breads, Prosciutto & Salami, Grilled Vegetables, Brined Olives, Fruit Compote, Beer Mustard & Honeycomb

Extra Passed Hors D' Oeuvres -\$5 per person

Choice of 1 Premium Passed Hors D' Oeuvres - \$5 per person

Bacon Wrapped Scallops with Brown Sugar Teriyaki Glaze
Coconut & Almond Chicken Satay with Sweet Chili Sauce
Mini Crab Cake with Remoulade Sauce

Duo Plates - \$8 per person

Grilled Filet Mignon with Demi-Glace, Herb Roasted Chicken Breast with Boursin & Sundried Tomato Cream, Garlic & Herb Whipped Potatoes, & Fresh Green Beans - GF
Grilled Filet Mignon with Demi-Glace, Crab Stuffed Shrimp with Lemon Cream Sauce, Parmesan & Herb Roasted Redskin Potatoes & Fire Grilled Zucchini & Squash
Roasted Salmon Oscar, Lump Crab Meat, Béarnaise Sauce, Wild Rice Pilaf & Seasonal Asparagus – GF

****Children's Meals & Vegetarian/Vegan options listed on Page 3.**

*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 foodborne illness, especially if you have medical conditions or may be pregnant.

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Beverage Selections

Deluxe Bar

Included in Package

Liquors

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

Choice of 3 Domestic Beers

Budweiser
Bud Light
Miller Lite
Yuengling
Coors Light
White Claw

House Wines

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

*Package includes Soft Drinks, Mixers, & Fruit Garnishes.

Choice of 3 Hand-Crafted Mocktails

Non-Alcoholic

Alcohol can be added at the bar for no additional cost

Cilantro Lime Fizz
Cranberry Sangria
Lavender Lemonade
"Mint-ito"
Shirley Ginger
Strawberry Ginger Lemonade
Watermelon & Mint Soda
White Peach Sangria

Mocktail Upgrades

Non-Alcoholic

Alcohol can be added at the bar for no additional cost

Upgrade 1 Hand-Crafted Mocktail- \$2 per person

Coconut, Cucumber, lime & Mint Spritzer
Mango Mule
Seasonal Maple Ginger Cider
Turmeric Tonic

Add a Frozen Craft Mocktail - \$5 per person

Lemon Drop
Margarita
Mimosa
Old Fashioned
Peach Bellini
White or Red Sangria

Premium Bar

\$10 per person

Premium bar upgrade must be ordered to receive any of the below brands.

Premium bar upgrade includes all the deluxe bar items as well as the following:

Premium Brand Liquors

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

Choice of 1 Premium Beer

Corona
Heineken
Stella Artois
Great Lakes Dortmunder Gold
Sam Adams Seasonal

Choice of 2 Cordials

Fireball
Kahlua
Baileys Irish Cream
Campari
Grand Marnier

Premium Wine

Ferrante Private Label Riesling
Ferrante Private Label Cabernet Franc
Ferrante Private Label Sparkling Moscato

**A NO SHOT POLICY IS STRICTLY ENFORCED **

- ❖ **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 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. We will courteously refuse service to anyone who is underage or may be over-indulging.

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

Dressing Room Menu

Bagels & Fresh Fruit Tray - \$12 per person

Variety of Bagels and Toppings: Peanut Butter, Butter & Assorted Cream Cheeses

Fresh Seasonal Fruit Assortment

Premium Bagel Upgrade - \$15 per person

*Must be ordered with the Bagels & Fresh Fruit Tray.

Smoked Salmon, Everything Bagel Cream Cheese, Dill Cream Cheese, Red Onion, Cucumber, Marinated Tomato, Capers, Roasted Red Peppers, Hard Cooked Eggs & a Coffee Station

Fruit & Cheese Tray - \$15 per person

Fresh Seasonal Fruit Assortment

An Assortment of Cubed Cheeses & Variety of Crackers

Sandwich & Wrap Platter - \$17 per person

Choice of 2 Sandwiches or Wraps (halved)

Turkey, Ham, Roast Beef, Chicken Salad, or Vegetarian
Served with Chips & Fruit

Yogurt Parfaits & Fresh Fruit Tray - \$12 per person

Individual Parfaits with Fresh Berries & Granola

Fresh Seasonal Fruit Assortment

Toasted Vanilla Waffle Bar - \$16 per person

Assorted Flavors of Whipped Butter, Ohio Maple Syrup, Fresh Berries, Chocolate & Whipped Cream

Boneless Wings To-Go - \$15 per dozen

Choice of BBQ, Buffalo, or Garlic Parmesan

Includes Ranch, Blue Cheese & Celery

16 Inch Pizzas To-Go

Cheese - \$20.99 | Pepperoni - \$22.99 | Italian Sausage, Pepperoni & Banana Peppers - \$23.99

Beverage Selections

Bottled Water - \$2 each

Bottled Orange Juice - \$4 each

Assorted Cans of Soda - \$3 each

Starbucks Pike Place Roast Coffee - \$34 per gallon

From the Bar

Available after 10AM

Build Your Own Mimosa Bar - \$100

Includes 2 Bottles of House Spumante, Orange Juice, Cranberry Juice, Pineapple Juice, & Assorted Fruit Garnishes

*Additional refills available at \$35 per bottle

Domestic Beer - \$24 per 6

Premium Beer - \$30 per 6

*Choose 1 Domestic or Premium Beer from selections on Page 5



Photo Credit: Lindsey Yeagley

Late Night Snack Menu

Boneless Wing Bar - \$11 per person

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

Nacho Bar- \$9 per person

Tortilla Chips, Nacho Cheese, Pico de Gallo, Jalapenos, and Ground Beef

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

Pizza - \$10 per person

Selections: 3-Cheese, Pepperoni, Meat Lovers, or Garden Vegetable

Slider Bar- \$12 per person

Build your own burger sliders with traditional condiments

Broccoli Cheddar Bites - \$125 per 50 pieces

Vegetable Spring Rolls - \$130 per 50 pieces

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

Newlywed Breakfast Options

Host Breakfast the Day After Your Wedding!

The "All-American" Breakfast

- ❖ Private Function Room – Complimentary
- ❖ \$18 per person

MENU:

Scrambled Eggs
Pancakes with Syrup
Bacon & Sausage
Pinched Potatoes
Pastries & Muffins
Fresh Sliced Fruit

Regular & Decaffeinated Coffee, Hot Tea
Orange Juice & Cranberry Juice

The "Traditional" Breakfast

- ❖ Maximum of 30 Guests
- ❖ Guests dine in Horizons Restaurant at their leisure between 8AM & 11AM.
- ❖ No Reserved Tables.
- ❖ Breakfast Voucher \$15.99 per person
- ❖ Voucher Provided at Check-in.

The "Alfresco" Breakfast

- ❖ \$1,000 + tax Horizons Patio Rental
- ❖ Maximum of 40 Guests
- ❖ Reserved section of Horizon's Restaurant and a section of Horizon's Patio from 9AM – 12PM (Covered Bridge Room for inclement weather.)
- ❖ Breakfast Voucher \$15.99 per person
- ❖ Voucher Provided at Check-in.



Rehearsal Dinner

Book your Rehearsal Dinner On-Site!

Private Function Space Rental Fee of \$100 + tax.

Rehearsal Dinner Menu Available. See your Sales Manager for Selections & Pricing.

Wedding Enhancements

Gold Plate Chargers - \$1 each
Hedge Backdrop for Head Table - \$500
Hedge Backdrop for Photo Booth - \$300
Rustic Wooden Arch - \$75

**Arches are complimentary when used for a back-up ceremony*

Colored Overlay - \$5 each
Colored Napkins (limited colors) - \$.50 each
Chair Sash Tying - \$2.50 each
LCD Projector & Screen - \$50
Up Lighting (12 – customize your color!) - \$200

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

Frequently Asked Questions

Can we have a rehearsal the night before?

A mutually convenient rehearsal time will be scheduled based on availability the day before for the Petite & Grand Packages.

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

The back-up location for ceremonies is the reception space.

When can we have access to the Gazebo & Ballroom? You will have access to the Gazebo & Ballroom at 1PM on the day of the wedding, unless otherwise stated on your contract.

Example Timeline:

4:30 – 5:00pm: Ceremony
5:00 – 6:00pm: Cocktail Hour
6:00 – 6:30pm: Grand Entrance / Close Bar
6:30 – 7:30pm: Dinner
6:30 – 10:30pm: Open Bar
11:00pm: End Reception

What is the Latest End Time? The latest end time for a reception is 12 AM. The bar will close ½ hour before the reception end time.

Do you offer a room-block for our overnight guests? Yes, we will hold up to 10 guest rooms the night before & 20 guest rooms the night of the wedding.

Do you provide a wedding planner or event coordinator? No, The Lodge does not provide a wedding planner or coordinator. A member of our sales team 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 children's options?

Yes! See page 3 for selections and pricing.

Do you have vegetarian/vegan options?

Yes! See page 3 for selections.

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.

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

What Linens are included with the reception packages? White chair covers, white or black floor length underlays and mid-length overlays, white or black linen napkins, and white or black resource table linens (DJ, Welcome, Cocktail Rounds etc.)

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 & 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 wedding cakes, cupcakes, & cookies.
- ❖ Food & Beverage minimums must be met for all events prior to tax and service charge. \$1,200 Rental fee is separate and does not count towards this minimum. Weekday Food & Beverage minimums vary.
 - ❖ Saturdays: June-October \$12,900 | Saturdays: November-May \$7,000
 - ❖ Fridays: All year \$7,000 | Sundays: All year \$5,000
 - ❖ Memorial Day Sunday & Labor Day Sunday: \$7,000 | New Year's Eve: \$18,900
- ❖ 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.
- ❖ The Grand Bridal Tasting in March is included with all wedding packages for the bride, groom, & 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 & 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 including any gifts, card boxes, honeymoon fund jars, etc.
- ❖ 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.



Photo Credit: Amy Galon Photo

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Preferred Vendors

Beauty

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

Ladies & Gentlemen
440-255-5572
ladiesgentlemen.com

Simply Bold & Beautiful
Hannah Michele | 330-934-7956
Simplyboldandbeautiful.com
hannahfalde@protonmail.com

Cake

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

Confectionary Cupboard
Pat Huebner and Susan Porostosky
440-205-5300
info@confectionarycupboard.com
confectionarycupboard.com

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

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

Ceremony & Live Music

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

Hip to That
Maria DiDonato | 440-570-8426
Hip_to_that@aol.com
valerieandciro.wixsite.com/hiptothat

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

Entertainment

A Bride's DJ
216-268-5365
weddingdjcleland.com
Yourfriends@abridesdj.com

Ben Ricci DJ's
440-857-6795
www.benriccidjs.com
ben@benriccidjs.com

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

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

Ohio DJ Pros, LLC
Ryan Layman | Cell | 216-203-8627
Office | Melinda | 216-644-5946

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

Richmond Entertainment
Lisa | 440-964-9403
richmondrolleyandlimo.com

Florist

Blush Custom Weddings
Jessica | 440-319-9002
blushcustomweddings.com

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

Capitena's Flower Shop
440-992-4484
capitenasfloral.com

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

Daughters Florist
440-428-5138
daughtersfloristandgiftshop.com

Flowers on Main
440-350-0200
floweronmainpainesville.com

Officiants

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
feathertouchpathandpurpose.com
feathertouch8@att.net

Photography

AJ Design & Photography
Abbey | 440-536-1705
ajdesignphoto.com
abbey@ajdesignphoto.com

Cirino Photography
Scott | 440-953-8200
cirinophoto.com
Scott@cirinophoto.com

Dennis Crider Photography
216-470-2887
Denniscriderphotography.com

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

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

Plan & Coordinate

Bride's Best Friend
Denise K. Shaw | 440-724-2597
Denise@ReduceWeddingStress.com
ReduceWeddingStress.com

Village Floral and Event Planning
Joshua Woodard | 440-813-2776
Villagefloraleventllc@gmail.com

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