

## *Wedding Reception & Catering Policies*

### **Capacity**

Maximum capacity of our Lakeview Ballroom is 200 people set with round tables, head table, dance floor, cake table, gift table and area for DJ. If you choose to have a band for entertainment, the maximum capacity may alter, depending on the space required for the band setup.

### **Times and Room Charges**

The Ramada Geneva Lakefront will allow the use of our facilities for up to five hours at no charge. For an additional hour (with prior approval) there is a room rental charge of \$250.00. Six hours is the maximum time allowed for a Wedding Reception at our facility and 12:00am is the latest we allow the reception to end.

### **Deposits**

An initial \$1000.00 deposit by cash, check or credit card is required to secure space for your reception site on a definite basis. This deposit is non-refundable in the event of cancellation. A payment schedule will be outlined on the contract at the time of booking.

### **Food and Beverage Services**

In accordance with New York State regulations, no food or beverage may be brought into the hotel for use and/or consumption in a banquet room by a patron or attendee. We do allow a wedding cake to be brought in by a certified baker. The Ramada Geneva Lakefront, as a licensee, is responsible to sell and service alcoholic beverages in accordance with New York State Liquor Authority Regulations. We therefore require that all alcoholic beverages be provided and served by our staff.

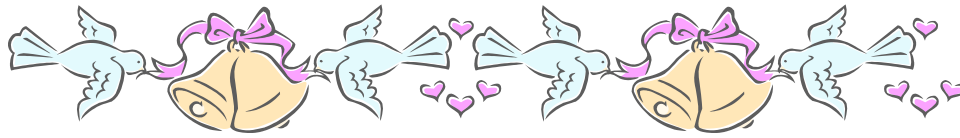
Additional or Outdoor Bar Setup is \$100.00 fee.

### **Guarantees**

A guaranteed attendance and advanced payment must be given to our Catering Office at least one (1) week prior to the date of your event. This number is not subject to reduction, the hotel will not undertake to serve more than a five percent increase over the guaranteed number. You will be charged for the guarantee or the number attending, whichever is greater.

### **Pricing**

Pricing is subject to change – will not be guaranteed until (1) year in advance.



### **Taxes and Service Charge / Administrative Fee**

The Ramada Geneva Lakefront will automatically add Service Charge/ Administration Fee of 19% to all food and beverage ordered from our facility. Service charges are distributed to service staff as gratuity for services provided during the scheduled event. Administration Fee is to offset costs associated with the administration of your event. The administration fee is not a gratuity and is not being directly distributed to the employees who service your event. NYS law requires that service charge / administration fee is subject to NYS sales tax. The Ramada Geneva Lakefront will automatically add applicable New York State sales tax to all food, beverage, decorations and services received from our catering department. New York State sales tax is subject to change and the consumer is responsible to assume any increase with out notice.

### **Linens and Decorations**

The Ramada Geneva Lakefront provides linens (tablecloths, table skirting and napkins) in white and ivory at no additional charge. Additional linens, including napkins, overlays and chair covers may be rented at the group's expense. Some additional colored napkins may be available at no extra charge. Ask our Catering Manager for color selections available.

### **Liability**

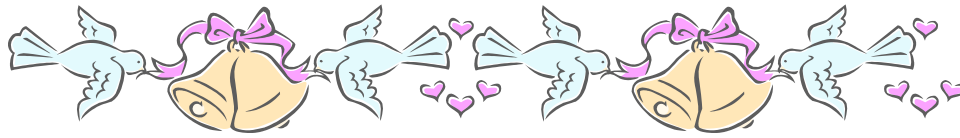
The Ramada Geneva Lakefront does not accept responsibility for any items left unattended in our banquet facilities. It is the group's responsibility to gather all belongings prior to departure.

### **Vendors**

The Ramada Geneva Lakefront must arrange time, setup or delivery with any outside vendors such as DJ Service, Cake Decorators, Bridal Consultants, and Florists. Please have your vendors call for appropriate times for setups or deliveries in conjunction with your event.

### **Room Blocks**

The Ramada Geneva Lakefront will hold a block of rooms for your group, based on availability. Room blocks are held for your group until 45 days prior to date of arrival. Room reservations must be made prior to this 45-day cut off date. After the 45-day cut off date, rooms will be based on availability. Our Sales and Catering office will assist you with a room block and discounted group rates.



## *Wedding Ceremony Policies*

### **Ceremony Charge**

The Ramada Geneva Lakefront provides a covered patio area for outside wedding ceremonies, overlooking beautiful Seneca Lake for up to 200 people. The charge to hold your outdoor wedding ceremony at our location is \$1,200.00 (plus sales tax). This charge will include canvas siding if weather permits, white chairs, a white wrought iron archway, and a hiding room for the bridal party, prior to and following the ceremony.

Indoor ceremonies are only available in a private room for less than 75 guests. The charge for an indoor ceremony is \$500.00 (plus sales tax). This charge will include a private room with banquet padded chairs, a white wrought iron archway, and a hiding room for the bridal party.

### **Ceremony Setup**

Decorations may be brought in or arranged through your florist. An aisle runner is available for an additional charge, paper runners are not recommended for outdoor use. You are responsible to make arrangements for an officiate and music and for your wedding ceremony.

### **Rehearsals**

If you wish to hold a ceremony rehearsal at our facility, you must make these arrangements with our Catering Sales Manager in advance. We will do our best to accommodate the rehearsal in the location that the ceremony will take place, or arrange another suitable location. You are responsible to make arrangements to have your officiate or another party to assist in the direction of your group during the rehearsal.

### **Entertainment**

This facility hosts live entertainment on our Cocktail Patio near the restaurant on Fridays, May - September, 5:30pm-9:30pm. If you choose to have your ceremony or reception on a Friday, May - September, we would require a minimum of \$5,500.00 in food and beverage to cancel the entertainment.

# Wedding Packages



**Congratulations and thank you for considering the  
Ramada Geneva Lakefront for your Wedding Day Celebration!**

Set with a Dance Floor and a Head Table, our Lakeview Ballroom can accommodate a maximum 200 guests, with a DJ, or 180 guests with a band.

Following you will find our four Wedding Packages.  
Our first three Packages have the option of a Served or Buffet style meal.

## **All Packages include the following:**

- ♥ Dance floor
- ♥ Setup/Clean up
- ♥ Select Linens
- ♥ Cake cutting/service
- ♥ House Centerpieces with candles
- ♥ Referrals for bands, DJ's, photographers, bakeries, florists, etc.
- ♥ Our beautiful Lakeview ballroom for up to five hours without rental charge
- ♥ Hiding room for bridal party
- ♥ Complimentary overnight suite for bride & groom
- ♥ Professional catering staff to assist with all your arrangements

Please inquire regarding outdoor ceremonies overlooking Seneca Lake.  
(Additional charges apply, see Wedding Ceremony Policies.)

Please contact our Catering Staff with any questions.  
We would be happy to meet with you to discuss all your details.

Phone: 800-990-0907

Email: [trobinsont@genevaramada.com](mailto:trobinsont@genevaramada.com)

**A minimum charge of \$7,000.00 in food/beverage  
(not including tax and service charge/administration fee) is required  
to book a wedding reception on a Saturday May-October.**

\*Pricing is subject to change

## *Sapphire Package*

Offered at \$40.00++ (plus service charge/administration fee and sales tax) per person

### **Package includes:**

- ♥ Complimentary bridal suite for Bride and Groom
- ♥ Domestic and imported cheese and cracker presentation
- ♥ Array of fresh fruit with a raspberry yogurt dipping sauce
- ♥ Vegetable crudité's served with a ranch dressing
- ♥ Champagne toast for all guests
- ♥ Cake service with vanilla ice cream (Group is responsible to provide wedding cake)
- ♥ Beverage with dinner, coffee and tea
- ♥ Choice of served or buffet dinner (same price)

Open bar featuring Ramada select brands may be added to this package

1 hour \$11.00++ per person

2 hours \$13.00++ per person

3 hours \$15.00++ per person

4 hours \$17.00++ per person

### **Served Dinner**

Served with garden green salad, Chef's selection of accompaniments, fresh vegetables, and freshly baked rolls and our house whipped butter.

### **Choose Two Entrees**

**Chicken Forenza:** Chicken stuffed with spinach and topped with a smoked Gouda and tarragon buerre blanc sauce.

**Chicken French:** Twin chicken breasts, egg-battered and sautéed in a butter lemon wine sauce.

**Chicken Piccata:** Twin chicken breasts sautéed with mushrooms, capers and bacon in a lemon white wine sauce.

**Stuffed Fillet of Sole:** Fillet of sole stuffed with crab and scallops, topped with a lobster cream sauce.

**Broiled Fresh Haddock:** Seasoned haddock fillet topped with citrus rosemary sauce or lemon pepper seasoning. (choice of one preparation)

**Sliced Top Beef Sirloin:** Slow oven roasted beef sirloin, sliced and topped with a mushroom cabernet sauce.

**Herb Crusted Pork Loin:** Roasted and topped with a roasted apple glaze.

## *Sapphire Package Continued.....*

### **Dinner Buffet**

Served with garden green salad with homemade dressings, Chef's vegetable medley, freshly baked rolls and our house whipped butter, Choose two entrees, one side dish and one salad

### **Choose Two Entrees**

#### **Meat and Poultry**

Herb Seasoned Roasted Chicken Quarters

Chicken Parmesan: breaded chicken breasts, topped with house marinara sauce and mozzarella cheese

Chicken Piccata: Twin chicken breast sautéed with mushrooms, capers and bacon in a lemon white wine sauce

Honey Brown Sugar Breast of Turkey, served with a cranberry sauce\*

Herb Crusted Pork Loin with a roasted apple glaze \*

Pineapple Glazed Country Ham\*

Roast Top Sirloin with a mushroom cabernet sauce\*

#### **Seafood**

Stuffed Fillet of Sole with crab and scallop, served with a lobster cream sauce

Baked Salmon topped with (choice of one) tomato-cucumber salsa, dill cream sauce or caramelized onion and aged balsamic glaze.

Broiled Fresh Haddock topped with citrus rosemary sauce or lemon pepper seasoning (choice of one preparation)

#### **Pasta**

Tri-colored Tortellini with our house marinara or roasted garlic Alfredo sauce

Penne Primavera: fresh vegetables sautéed in a basil and roasted garlic infused wine sauce, Served over penne pasta

Baked Ziti Bolognese

Garden Rotini with a roasted garlic broccoli Alfredo sauce

### **Choose One Side Dish**

Wild Rice Pilaf

Roasted Garlic Smashed Potatoes

Herb Roasted New Potatoes

Pasta Marinara

### **Choose One Salad**

Mediterranean Pasta Salad

Dijon Potato Salad

Home-style Macaroni Salad

Fruit Medley

Cucumber and Tomato Salad

Waldorf Salad

*\*Items available for carving - \$75 additional charge*

♥ *Additional entrees may be added for \$3.50 per person*

♥ *Additional sides/salads may be added for \$2.25 per person*

## *Ruby Package*

Offered at \$55.00++ (plus service charge/administration fee and sales tax) per person  
Young adults, ages 13-20, \$48.00++

### **Package includes:**

- ♥ Complimentary bridal suite for Bride and Groom
- ♥ Two-hours open bar, featuring Call brand liquors, house wines, bottled beer and sodas
- ♥ Domestic and imported cheese and cracker presentation
- ♥ Vegetable crudité's served with ranch dressing
- ♥ One butler passed hors d'oeuvre
- ♥ Champagne toast for all guests
- ♥ Cake service with vanilla ice cream (Group is responsible to provide wedding cake)
- ♥ Beverage with dinner, coffee and tea
- ♥ Choice of served or buffet dinner (same price)

Additional hours of open bar may be added to this package

- 1 extra hour \$6.00++ per person
- 2 extra hours \$8.00++ per person
- 3 extra hours \$10.00++ per person

### **Served Dinner**

Served with **choice of two** starter courses: garden green salad, fresh fruit, or soup  
Includes our chef's selection of accompaniments, fresh vegetables, and freshly baked rolls with our house whipped butter

### **Soup Selections**

Cream of Tomato, Cream of Broccoli, Potato Chowder or Chicken Florentine

### **Choose Three Entrées**

**Chicken Cayuga:** Breaded breast of chicken stuffed with broccoli and cheddar cheese, topped with a creamy Alfredo sauce.

**Chicken Cordon Bleu:** Chicken breast rolled with ham and Swiss cheese, baked with seasoned breadcrumbs and topped with a Dijon cream sauce.

**Chicken Divan:** Twin breast of chicken, sautéed and topped with a mushroom, roasted pepper light Sherry cream sauce.

**Atlantic Salmon:** Fire grilled salmon, topped with (choice of one) tomato-cucumber salsa, dill cream sauce or caramelized onion and aged balsamic glaze.

**Stuffed Fillet of Sole:** Fillet of sole stuffed with crab and scallops, topped with a lobster cream sauce.

**Slow Oven Roasted Prime Rib:** Seasoned slow oven roasted prime rib, served with au jus and horseradish sauce.

**NY Strip Steak:** Aged, seasoned New York strip steak, grilled and topped with herb butter.

**Herb Crusted Pork Loin:** Roasted and topped with a roasted apple glaze.

## *Ruby Package Continued.....*

### **Dinner Buffet**

Garden green salad with homemade dressings, Chef's vegetable medley,  
Fresh baked rolls & house whipped butter, Choice of one additional salad selection  
Choice of one side selection, Choice of two entrées

### **Choose Two Entrées**

#### **Meat and Poultry**

- Chicken Parmesan: breaded chicken breasts, topped with house marinara sauce and mozzarella cheese
- Chicken Divan: breast of chicken, sautéed and topped with a mushroom and roasted pepper light Sherry cream sauce
- Chicken French: chicken breasts, egg-battered and sautéed in a butter lemon wine sauce
- Chicken Piccata: Twin chicken breast sautéed with mushrooms, capers, and bacon in a lemon white wine sauce.
- Honey Brown Sugar Breast of Turkey served with a sage pan gravy\*
- Herb Crusted Pork Loin topped with a roasted apple glaze\*
- Pineapple Teriyaki Glazed Country Ham\*
- Steamship Round of Beef served with au jus (*minimum of 40 people*)\*
- Roast Top Sirloin with a mushroom cabernet sauce\*

#### **Seafood**

- Baked Seasoned Haddock topped with a crab hollandaise sauce
- Stuffed Fillet of Sole with crab and scallops, served with a lobster cream sauce
- Baked Salmon topped with (choice of one) tomato-cucumber salsa, dill cream sauce or caramelized onion and aged balsamic glaze.
- Seafood Newberg: bay shrimp, scallops and crabmeat in a dill tomato cream sauce over rice

#### **Pasta**

- Tri-colored Tortellini topped with our house marinara or roasted garlic Alfredo sauce
- Penne Rigate Provencal: artichokes, chopped tomatoes, mushrooms and Calamata olives in a roasted garlic basil chardonnay sauce tossed with penne pasta and garnished with shredded asiago cheese
- Baked Ziti Bolognese
- Garden Rotini with a roasted garlic broccoli Alfredo sauce

#### **Choice of Sides**

- Wild Rice Pilaf
- Roasted Garlic Smashed Potatoes
- Pasta Marinara
- Herb Roasted New Potatoes

#### **Choice of Salad**

- Mediterranean Pasta Salad
- Dijon Potato Salad
- Home-style Macaroni Salad
- Fruit Medley
- Cucumber and Tomato Salad
- Tortellini Salad
- Waldorf Salad

\*Items available for carving - \$75 additional charge

♥ Additional entrées may be added for \$3.50 per person

♥ Additional sides/salads may be added for \$2.25 per person

## *Emerald Package*

Offered at \$62.00++ (plus service charge/administration fee and sales tax) per person  
Young adults, ages 13-20, \$51.00++

### **Package includes:**

- ♥ Complimentary bridal suite for Bride and Groom
- ♥ Three-hours open bar, featuring premium brand liquors, house wines, bottled beer and sodas
- ♥ Champagne and fresh strawberries for bridal party in private hiding room
- ♥ Domestic and imported cheese and crackers
- ♥ Antipasto Display
- ♥ Fresh fruit display with raspberry yogurt dipping sauce
- ♥ One hot and one cold butler passed hors d'oeuvre
- ♥ Champagne toast for all guests
- ♥ Cake service with vanilla ice cream (Group is responsible to provide wedding cake)
- ♥ Beverage with dinner, coffee and tea
- ♥ Choice of served or buffet dinner (same price)

Additional hours of open bar may be added to this package:

- 1 extra hour \$8.00++ per person
- 2 extra hours \$10.00++ per person

### **Served Dinner**

Served with **choice of two** starter courses: garden green salad, fresh fruit, or soup  
Includes our chef's selection of accompaniments, fresh vegetables, and freshly baked rolls with our house whipped butter

### **Soup Selections**

Italian Wedding, Roasted Garlic and Basil Cream of Tomato, Chicken Florentine, Potato Chowder, or Shrimp and Corn Chowder

### **Choose Three Entrées**

**Chicken Divan:** Twin breast of chicken, sautéed and topped with a mushroom and roasted pepper light Sherry cream sauce.

**Chicken Forenza:** Chicken stuffed with spinach and topped with a smoked Gouda and tarragon beurre blanc sauce.

**Rosemary Stuffed Chicken Breast:** Pepper seared airline breast of chicken stuffed with rosemary and goat cheese and laced with a gin cream sauce.

**Salmon Oscar:** Seasoned baked salmon with asparagus and lump crabmeat, topped with a Hollandaise sauce.

**Parmesan Tilapia:** Baked parmesan crusted Tilapia fillet topped with an orange-leek cream sauce.

**Delmonico Steak:** Grilled and topped with a mushroom cabernet sauce.

**Filet Mignon:** Beef tenderloin grilled and topped with roasted garlic butter.

*Emerald Package Continued.....*

## Dinner Buffet

Garden green salad with homemade dressings, Chef's vegetable medley,  
Fresh baked rolls & house whipped butter, Choice of one additional salad selection  
Choice of one side selection, Choice of three entrées

## Choose Three Entrees

### Meat and Poultry

- Chicken Divan: breast of chicken, sautéed and topped with a mushroom and roasted pepper light Sherry cream sauce
- Chicken French: chicken breasts, egg-battered and sautéed in a butter lemon wine sauce
- Chicken Piccata: twin chicken breast sautéed with mushrooms, capers, and bacon in a lemon white wine sauce
- Chicken Cayuga: breaded breast of chicken stuffed with broccoli and cheddar cheese and topped with a creamy Alfredo sauce
- Honey Brown Sugar Breast of Turkey served with a sage pan gravy \*
- Herb Crusted Pork Loin with a roasted apple glaze\*
- Pineapple Teriyaki Glazed Country Ham\*
- Prime Rib of Beef served with a Rosemary au jus\*
- Roast Top Sirloin with a mushroom cabernet sauce\*
- Steamship Round of Beef served with au jus (*minimum of 40 people*)\*

### Seafood

- Baked Seasoned Haddock topped with a crab hollandaise sauce
- Stuffed Fillet of Sole with crab and scallops, topped with a lobster cream sauce
- Baked Salmon topped with (choice of one) tomato-cucumber salsa, dill cream sauce or caramelized onion and aged balsamic glaze.
- Shrimp scampi Florentine over rice
- Seafood Newberg: bay shrimp, scallops and crabmeat in a dill tomato cream sauce over rice

### Pasta

- Tri-colored Tortellini topped with our house marinara or roasted garlic Alfredo sauce
- Penne Rigate Provencal: artichokes, chopped tomatoes, mushrooms and Calamata olives in a roasted garlic basil chardonnay sauce tossed with penne pasta garnished with shredded asiago cheese
- Baked Ziti Bolognese
- Garden Rotini with a roasted garlic broccoli Alfredo sauce

### Choice of Sides

- Wild Rice Pilaf
- Roasted Garlic Smashed Potatoes
- Pasta Marinara
- Herb Roasted New Potatoes

### Choice of Salad

- Mediterranean Pasta Salad
- Dijon Potato Salad
- Home-style Macaroni Salad
- Fruit Medley
- Cucumber and Tomato Salad
- Tortellini Salad
- Waldorf Salad

*\*Items available for carving - \$75 additional charge*

♥ *Additional entrées may be added for \$3.50 per person*

♥ *Additional sides/salads may be added for \$2.25 per person*

## *Diamond Package*

Offered at \$75.00 (plus service charge/administration fee and sales tax) per person  
Young adults, ages 13-20, \$63.00++

### **Package includes:**

- ♥ Complimentary bridal suite
- ♥ Four-hours open bar, featuring premium brands, house wines, bottled beer and sodas
- ♥ Champagne, fresh strawberries and hors d'oeuvres for bridal party in private hiding room
- ♥ Domestic and imported cheese and crackers
- ♥ Antipasto Display
- ♥ Toasted Pitas and Crostinis with Tapenade, Roasted Garlic Hummas and Bruchetta
- ♥ One hot and one cold butler passed hors d'oeuvre
- ♥ Champagne toast for all guests
- ♥ Cake service with vanilla ice cream (Group is responsible to provide wedding cake)
- ♥ Intermezzo (Lemon Ice)
- ♥ Beverage with dinner, coffee and tea

Additional hours of open bar may be added to this package:  
1 extra hour \$8.00++ per person

### **Served Dinner**

Served with garden green salad and fresh fruit or soup, Chef's selection of accompaniments, fresh vegetables, and fresh baked rolls with our house whipped butter.

### **Soup Selections**

Seafood Chowder, Shrimp or Lobster Bisque, Italian Wedding, Potato Chowder

### **Choose Three Entrées Below**

**Surf and Turf:** 6oz beef tenderloin grilled to perfection, and topped with roasted garlic butter, accompanied by a 5oz lobster tail, seasoned, broiled, and served with clarified butter.

**Filet Duet:** 6oz beef tenderloin and chicken breast grilled to perfection topped with a roasted shallot and mushroom cabernet sauce.

**Rosemary Stuffed Chicken:** Pepper seared airline breast of chicken stuffed with rosemary and goat cheese and laced with a gin cream sauce.

**Champagne Chicken:** Pan Seared airline breast of chicken topped with a light lemon and herb champagne butter sauce.

**Sesame Ahi Tuna:** Sesame Seared Tuna (medium rare) topped with a ginger soy beurre blanc.

\* Our Chef would be happy to create other menu selections upon your request.

## *Vegetarian Entrée Selections*

*(Offered as an additional served entrée with any package - choose one)*

**Eggplant Napoleon:** Fried eggplant, stacked with roasted red peppers, spinach and fresh mozzarella with a roasted plum tomato sauce

**Penne Rigate:** Artichokes, chopped tomatoes, mushrooms and Calamata olives in a roasted garlic basil chardonnay sauce tossed with penne pasta and garnished with shredded asiago cheese

**Garden Rotini:** Tri-colored rotini pasta with a roasted garlic and broccoli Alfredo sauce

**Tortellini Primavera:** Cheese filled pasta and fresh vegetables with house marinara or Alfredo sauce

## *Children's Menu*

(12 years and younger)

Offered at \$18.00++ per child

Choose two selections:

Chicken Fingers with French Fries

Cheeseburger with French Fries

Fish & Chips

Grilled Cheese with French Fries

Pasta with Marinara Sauce

Tortellini Alfredo

Meals include soda and juice during open bar times,  
Hors d'oeuvres and Ice cream included in the package

Please add 19% Service Charge/ Administration Fee and NYS Sales Tax

# Hors D' Oeuvres

(Per 50 pieces)

## Hot

*Vegetable Stuffed Mushrooms .....	\$55.00
*Meatballs with Swedish, BBQ, Sweet-n-Sour or Marinara Sauce .....	\$55.00
*Sausage Stuffed Mushrooms .....	\$60.00
*Seafood Stuffed Mushrooms.....	\$65.00
*Miniature Assorted Quiche .....	\$65.00
*Thai Chicken Spring rolls.. ....	\$75.00
*Chicken Sate with Peanut Sauce .....	\$80.00
*Miniature Chicken Cordon Bleus .....	\$80.00
*Asparagus wrapped with Puff Pastry .....	\$85.00
*Chicken & Pineapple Skewers .....	\$85.00
*Chicken Quesadillas .....	\$85.00
*Sesame Chicken .....	\$85.00
*Spanakopita .....	\$80.00
Steamed Mahogany or Little Neck Clams.....	Market Price
Mini Maryland Crab Cakes.....	\$90.00
Clams Casino .....	\$90.00
Brie & Raspberry Puff Pastries .....	\$95.00
Shrimp Sate with Peanut Sauce.....	\$95.00
Beef Tenderloin Sate with Peanut Sauce .....	\$95.00
Scallops wrapped in Bacon .....	\$98.00
Miniature Beef Wellingtons .....	\$98.00

## Cold

*Cucumbers with Dill Cream Cheese .....	\$50.00
*Tomato Basil Brochetta .....	\$50.00
*Assorted Mini Sandwiches.....	\$50.00
*Melon wrapped with Prosciutto .....	\$65.00
*Smoked Salmon Mousse in Phyllo Pastries.....	\$65.00
Mediterranean Antipasto Skewers.....	\$75.00
Cucumbers with Smoked Salmon .....	\$75.00
Shrimp Canapés .....	\$85.00
Shrimp Cocktail .....	\$100.00

*\* Items are available for butler passed hors d'oeuvres in wedding packages.*

Please add 19% Service Charge/ Administration Fee and NYS Sales Tax

# *Hors D'Oeuvre and Dessert Displays*

## **Wheel of Baked Brie Display**

Baked Brie Cheese & apricot preserves in a puff pastry shell, rolled in almond crumbs.  
Served with sliced apples, grapes and toasted baguette rounds.

Serves 150    \$350.00  
Serves 100    \$250.00  
Serves 50     \$135.00

## **Smoked Salmon Display**

Smoked Salmon served with a hickory dill cream remoulade sauce accompanied with capers, chopped Bermuda onions, black olives, chopped tomatoes, assorted crackers and toasted baguette rounds.

Serves 150    \$290.00  
Serves 100    \$200.00  
Serves 50     \$110.00

## **Antipasto Display**

Assorted Italian meats, cheeses, marinated vegetables and Italian style peppers

Serves 150    \$290.00  
Serves 100    \$200.00  
Serves 50     \$110.00

## **Chocolate and Fruit Fondue**

Strawberries, bananas, pineapple, marshmallows and pretzels accompanied with melted chocolate for dipping.

\$3.95 per person

## **Coffee Station**

Regular, Decaffeinated Coffee and Tea with plain and flavored creamers

\$1.75 per person

## **Dessert Station**

Cream Puffs, Miniature Cheesecakes, Dessert Bars, Assorted Pastries and Cookies

\$2.75 per person

## **Chocolate Fountains**

Available starting at \$5.25 per person (based on minimum of 100 people)

Please add 19% Service Charge / Administration Fee and NYS Sales Tax

# Beverages

## Host Bar

(Host pays for amount guests consume)

## Cash Bar

(Guests pay for their own drinks)

Selected Brand Cocktails .....	\$4.00
Call Brand Cocktails .....	\$4.50
Premium Brand Cocktails .....	\$5.00
Domestic Beers.....	\$4.00
Imported Beers .....	\$4.50
Wine .....	\$4.75
Soft Drinks.....	\$1.50

**Open Bar Pricing is listed on each package**

## Punch

(Priced per gallon)

Champagne Punch .....	\$50.00
Bloody Mary Punch .....	\$50.00
Mimosa Punch .....	\$50.00
Non-alcoholic Punch .....	\$25.00

*Minimum quantities required for special order beers, wines or liquors.*

**ALL alcoholic beverages are to be purchased through the  
RAMADA GENEVA LAKEFRONT.**

Please add 19% Service Charge/ Administration Fee and NYS Sales Tax

## *Banquet Bar*

	<b>Select Brands</b>	<b>Call Brands</b>	<b>Premium Brands</b>
<b>Vodka</b>	Glenmore	Smirnoff Absolute	Grey Goose
<b>Gin</b>	Glenmore	Beefeaters	Tanqueray
<b>Rum</b>	Castillo	Bacardi Superior Captain Morgan	Bacardi Gold
<b>Whiskey</b>	Barton	Seagram's 7	Seagram's VO
<b>Scotch</b>	House of Stewart	Dewar's White Label	JW Red Label
<b>Tequila</b>	Montezuma	Jose Cuervo	Cuervo Gold 1800
<b>Bourbon</b>	Kentucky Tavern	Jim Beam	Jack Daniels
<b>Brandy</b>	Mohawk	Christian Brothers	Paul Mason
<b>Bottled Beer</b>	Budweiser Coors Light Coors NA Miller Lite	Budweiser Coors Light Coors NA Labatt Blue/Light	Budweiser Coors Light Coors NA Labatt Blue/Light  <i>Choice of one:</i> Corona Heineken Sam Adams Amstel Light
<b>Wine</b>	House White	House White Chardonnay	House White Chardonnay Riesling
	House Blush	House Blush White Zinfandel	House Blush White Zinfandel
	House Red	House Red Cabernet Sauvignon	House Red Cabernet Sauvignon Merlot

*(Brands are subject to change without notice.)*