Samantha Fitzgerald Director of Special Events 1890atgcc@gmail.com 315.789.5153 4147 W. Lake Rd | Geneva, NY 14456

Weddings at Geneva Country Club







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Directions to Geneva Country Club

Traveling from the North I-90 East to NY-14 South Exit at Geneva / Lyons and follow NY-14 South Turn right onto US-20 West / NY-5 West Continue onto W. Lake Rd / NY-14A South Geneva Country Club will be on your left just past White Springs Rd

Traveling from the South I-390 North to NY-21 North Exit at Canandaigua and follow NY-5 East toward Geneva Turn left onto NY-14A North / W. Lake Rd Geneva Country Club will be on your right

Traveling from the East Take NY Thruway West (I-90 W) to Exit 42 (Geneva / Lyons) Follow NY-14 South to US-20 West / NY-5 West Continue onto W. Lake Rd / NY-14A South Club entrance is on your left

Traveling from the West Take I-90 East to Exit 43 (Manchester) Follow NY-21 North and merge onto US-20 East Turn right onto W. Lake Rd / NY-14A South Geneva Country Club is just past White Springs Rd on your left

Park in the main lot and enter through the Main Clubhouse Entrance. Additional parking available behind the Clubhouse.

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Reception Features at Geneva Country Club
Standard Wedding Reception Includes:
Grand Ballroom Reception
Personalized Service including Bartenders
Pound Tables (9, 10 or 10, 12 guests por table)
Round Tables (8–10 or 10–12 guests per table)
Floor-Length Linen Tablecloths (white or black)
Linen Napkins in the Color of Your Choice
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Standard Centerpieces: Mirror Base, Crystal Vase, 3 Votive Candles
Use of Bridal Suite & Board Room for Wedding Party
45 minute Debegged (if applicable)
45-minute Rehearsal (if applicable)
Access to Covered & Uncovered Patios off the Ballroom

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Vendor Break & Storage Spac	Vendor	Break	&	Storag	е	Sp	ac	е
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Preferred Vendor List Provided Upon Booking
Additional Reception Options:
Ceiling Swags – \$300
Wedding Arch for Ceremony – \$75
Standard Chair Covers with Coordinating Sash – Market Price (includes setup/tear-down)
Wedding Policies at Geneva Country Club
Set-Up Fees:
Cocktail Hour & Reception (Terrace + Ballroom): \$1,000
Ceremony + Cocktail + Reception (Lawn or "California Style" + Terrace + Ballroom): \$1,500
Minimums & Timing:

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Thursday, Friday and Saturday evenings require a \$9,000 Food & Beverage minimum
5-hour reception time, concluding by midnight
Setup/start/end times coordinated in advance with Events Director
Bridal Suite Use:
Available on wedding day for bridal party
Access to Geneva's catering team included
No outside food or drink may be brought into the Club
Rehearsal Details:
Rehearsal reserved for weddings hosted at Geneva Country Club
Limited to 45 minutes, scheduled on first-come basis
Deposits & Payments:

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\$2,000 deposit to reserve the Grand Ballroom
\$3,000 additional deposit due 3 months before event
Final estimated payment due 7 days prior
Preferred payment: Check or cash (credit card incurs 3% fee)
Any overages refunded within 30 days post-event
Cancellations:
All deposits non-refundable
Cancellation fees based on group size & timing
Detailed policy applies (30–100% of estimated total depending on notice)

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Attendance Guarantee

A guaranteed guest count is required seven (7) business days before your event. This number cannot be lowered once submitted, and charges will reflect that final guarantee—even if fewer guests attend. If no confirmation is received, Geneva Country Club will charge based on the estimated attendance.

Food & Beverage Service

All catering and beverage service must be provided exclusively by Geneva Country Club.

In accordance with New York State Liquor Authority, no outside alcohol is permitted, including on club grounds or in vehicles.

Geneva reserves the right to withhold service to any guest at its discretion.

Outside food is not allowed with the exception of wedding cakes from licensed bakeries.

Violations may result in additional charges or termination of the event.

Security & Liability

Geneva Country Club is not responsible for loss or damage to personal property before, during, or after the event.

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It is the host's responsibility to remove gifts, cards, and valuables at the conclusion of the reception.

Custodial & Damage Fees

Excessive cleaning or property damage will result in an additional custodial fee and/or replacement costs added to the final invoice.

Decor & Venue Rules

No items may be affixed to walls, ceilings, windows, or fixtures without advance approval.

No glitter, confetti, taper candles, or open flames permitted.

Cleaning fees will apply if policy violations occur.

Audio Visual & Entertainment

Geneva offers A/V equipment upon request for a nominal rental fee. Entertainment must be approved in advance and must conclude by 12:00 a.m.

Menu Tastings

Geneva Country Club invites each couple to attend a tasting for up to 6 guests

Tastings offered Tues-Fri, 12:00pm-4:00pm

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\$75 fee applies for no-shows or last-minute cancellations

Final menu selections must be confirmed 2 weeks before the wedding

Entrée selections and guest tracking are the client's responsibility

Additional Food & Favors

Per Health Department regulations, no leftover food or beverage may be taken home, except for cake from an outside bakery

Candy Bars or Cookie Tables are welcome but subject to a \$100 setup fee

Sales Tax & Service Charge

All items—including food, beverage, and service—are subject to a 22% service charge and current New York State Sales Tax. New York law requires service charges to be taxable.

Facilities & Golf Access

Geneva Country Club is a private, member-owned facility, and we are proud to share our property with couples celebrating unforgettable weddings.

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Golf carts may be made available only to the wedding couple and photographer, pending weather and course conditions. Carts must stay on paved areas.

No guests or bridal party members are permitted on golf greens or rough areas in heels or damaging footwear.

Use of golf carts or restricted areas without permission may result in charges at Geneva's discretion.

Select areas of the Clubhouse may be reserved for members only. We ask all guests to be respectful of posted signage and boundaries.

Bar Menu – By the Glass

Club Tier – \$10 New Amsterdam Vodka, Seagram's Gin, Bacardi Rum, Canadian Club, Evan Williams, Grants Scotch, Jose Cuervo Gold

Premium Tier – \$11 Tito's, Tanqueray, Bacardi, Captain Morgan, VO, Maker's Mark, Jack Daniel's, Dewar's

Superior Tier – \$16 Grey Goose, Ketel One, Bombay Sapphire, Crown Royal, Johnnie Walker Black, Cazadores Tequila, Maker's Mark

Domestic Beer – \$6.50 Budweiser, Bud Light, Yuengling Lager

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House Wines – \$11/glass Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

Seltzers – \$8 Non-Alcoholic – \$3.25 Pepsi, Diet Pepsi, Sierra Mist, Kiddie Cocktails

House Champagne - \$34/bottle Red & White Wines - \$34/bottle

Wedding Bar Packages

All packages include unlimited tea, coffee, iced tea, lemonade, and assorted soft drinks for 4 hours.

Superior Bar – \$45 per person Includes:

All superior-tier liquors

House red & white wines

Domestic beers

Soft drinks & juices

Premium Bar – \$40 per person

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House wines, beers, and soft drinks
Club Bar – \$36 per person
Club-tier liquors
House wines, domestic beer, soft drinks
Beer & Wine Only – \$32 per person
Domestic beers, house wines, soft drinks
Non-Alcohol Beverage Package – \$16 (ages 5–20)
Full Beverage Station for the duration: Coffee, Decaf, Tea, Iced Tea, Lemonade, Soft Drinks
Additional Options:
Champagne Toast (Wycliff Brut) – \$34 per bottle

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Signature Drinks – Included in package or priced TBD based on ingredient	S
Add Extra Bar Hour:	

Superior - \$16

Premium - \$11

Club - \$10

Bar Packages billed based on final guest count regardless of consumption. Bars may close during dinner and reopen after one hour. Wine or champagne may be poured during this period.

"Getting Ready" Menus

All items priced per person unless noted. Perfect for the Bridal Suite & Groom's Quarters.

Yogurt Parfait with Granola & Berries – \$4

Fresh Fruit Display with Cream Cheese Dip – \$7

Hummus with Pita Chips – \$5

Kettle Chips & French Onion Dip – \$4

Samantha Fitzgerald Director of Special Events 1890atgcc@gmail.com 315.789.5153 4147 W. Lake Rd | Geneva, NY 14456 Vegetable Crudité with Ranch – \$6

Flatbread Pizzas (Pepperoni, Fig & Prosciutto, or BBQ Chicken) – \$8

Boneless Wings (Buffalo, Hot, or BBQ with Ranch & Blue Cheese) - \$10

Cheeseburger Sliders - \$10

Tater Tots or Pub Fries with Ketchup - \$4

Mimosa Station (by the bottle) – \$45 Chilled champagne with assorted berries & juices

Bucket of Domestic Beers (5) – \$28

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The Jack Lauder Dinner Package

\$46 per person All prices subject to 22% service charge and current sales tax

Butler Passed Hors d'oeuvres (Choose 3. One of each per guest)

Tomato & Mozzarella Bruschetta with Fresh Basil, Toasted Crostini

Candied Bacon Strips

Boursin & Cream Cheese Mousse on Cucumber Round with Tomato Garnish

Sausage-Stuffed Mushrooms with Sweet Italian Sausage & Boursin

Grilled Chicken & Roasted Garlic Crostini

Plated Dinner Includes Warm Rolls & Butter

Choice of One Salad

Geneva House Salad – Mixed Greens, Carrots, Grape Tomatoes, Cucumbers, Sweet Cracked Peppercorn Vinaigrette

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Choice of Two Entrées (Includes one starch and one vegetable)

Balsamic Grilled Chicken Breast with Tomato & Mozzarella Relish

Chicken Marsala with Mushroom-Marsala Cream Sauce

Chicken Milanese with Parmesan Breading, Lemon Caper Sauce

Slow-Braised Beef Short Ribs with Natural Reduction

Herb-Marinated Grilled Pork Chop with Sweet & Sour Peach Chutney

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The Gary Johnson Buffet Package

\$48 per person All prices subject to 22% service charge and current sales tax

Butler Passed Hors d'oeuvres (Choose 3. One of each per guest)

Tomato & Mozzarella Bruschetta – Fresh Basil, Toasted Crostini

Candied Bacon Strips

Boursin & Cream Cheese Mousse – Cucumber Round, Tomato Garnish

Sausage-Stuffed Mushrooms – Sweet Italian Sausage & Boursin

Grilled Chicken & Roasted Garlic Crostini – Sun-Dried Tomatoes, Fresh Basil

Buffet Dinner Includes Warm Rolls & Butter

Choice of One Salad (Served or Buffet Style)

Geneva House Salad – Mixed Greens, Carrots, Grape Tomatoes, Cucumbers, Sweet Cracked Peppercorn Vinaigrette

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Choice of Two Entrées (Served with two side dishes)

Balsamic Grilled Chicken Breast - Tomato & Mozzarella Relish

Chicken Marsala – Mushroom Marsala Cream Sauce

Basil Dijon Chicken Breast - Whole Grain Mustard Cream Sauce

Cajun Roasted & Sliced Pork Loin - Creole Tomato Sauce

Lemon Pepper Roasted & Sliced Turkey Breast – Garlic & Herb Jus

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The John Rossi Dinner Package

\$54 per person All prices subject to 22% service charge and current sales tax

Butler Passed Hors d'oeuvres (Choose 3. One of each per guest)

Brie-Filled Strawberries with Poppy Seeds

Beef & Blue Cheese Bruschetta with Port Wine Shallots on Toasted Crostini

Cocktail Meatballs (Choice of BBQ, Marinara, or Teriyaki)

Sausage-Stuffed Mushrooms with Sweet Italian Sausage & Boursin

Displayed Hors d'oeuvres (Choose one)

Imported & Domestic Cheese Display

Fresh Fruit Display

Vegetable Crudité Display

Plated Dinner Served with Warm Rolls & Butter

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Choice of One Salad

Classic Caesar Salad – Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Spinach Salad – Strawberries, Almonds, Blue Cheese Crumbles, Red Onion Vinaigrette

Chopped Wedge – Iceberg, Tomatoes, Bacon Bits, Eggs, Blue Cheese, Ranch

Choice of Two Entrées (Includes one starch and one vegetable)

Duet of Petite Filet & Grilled Chicken with Mushroom & Herb Jus

Grilled Salmon Fillet with Lemon & Herb Butter Sauce

Chicken Florentine – French Supreme with Spinach Cream Sauce

Petite Filet & Shrimp Scampi Duet with Veal Jus

Duet of Roasted Salmon & Grilled Chicken with Lemon Caper Beurre Blanc
Herb-Marinated French Supreme of Chicken with Sun-Dried Tomato & Boursin
Cream Sauce

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The Stan Chizinski Buffet Package

\$58 per person All prices subject to 22% service charge and current sales tax

Butler Passed Hors d'oeuvres (Choose 3. One of each per guest)

Brie-Filled Strawberries with Poppy Seeds

Beef & Blue Cheese Bruschetta with Port Wine Shallots on Crostini

Cocktail Meatballs – BBQ, Marinara, or Teriyaki

Sausage-Stuffed Mushrooms with Sweet Italian Sausage & Boursin

Displayed Hors d'oeuvres

Imported & Domestic Cheese Display with Dried Fruits, Nuts, & Crackers

Fresh Fruit Display – Seasonal Variety

Vegetable Crudité with Ranch & Pesto Dip

Buffet Dinner Includes Warm Rolls & Butter

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Choice of One Salad (Served or Buffet Style):

Classic Caesar – Romaine, Croutons, Parmesan, Caesar Dressing

Spinach Salad – Strawberries, Almonds, Blue Cheese Crumbles, Red Onion Vinaigrette

Chopped Wedge – Iceberg, Tomatoes, Bacon, Eggs, Blue Cheese Crumbles,
Ranch Dressing

Choice of Two Entrées (served with two side dishes):

Chicken Saltimbocca with Prosciutto & Sage Cream Sauce

Balsamic Grilled Flat Iron Steak with Geneva's Signature Steak Sauce

Slow-Roasted Prime Rib of Beef with Au Jus & Horseradish Cream

Roasted Salmon Fillet with Cajun Shrimp Cream Sauce

Fried Chicken & Waffles – Boneless Thighs, Belgian Waffles, Jalapeño Honey Braised Beef Tips – Roasted Mushrooms, Spinach, Brie, Rich Beef Gravy

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The President's Dinner Package

\$64 per person All prices subject to 22% service charge and current sales tax

Butler Passed Hors d'oeuvres (Choose 3. One of each per guest)

Jumbo Shrimp Cocktail with House Cocktail Sauce

Port Wine Poached Pear in Puff Pastry with Blue Cheese Mousse & Candied Walnuts

Spicy Tuna Roll with Soy Dipping Sauce

Displayed Hors d'oeuvres (Choose one)

Bacon-Wrapped Filet Mignon with Brown Sugar Soy Marinade

Mini Crab Cakes with Remoulade Sauce

Coconut Shrimp with Sweet Chili Sauce

Additional Display Option (Choose One):

Imported & Domestic Cheese Display with Dried Fruit, Nuts & Crackers

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Fresh Fruit Display – Seasonal Variety

Bruschetta Display: Tomato & Mozzarella, Eggplant & Goat Cheese, Roasted Red Pepper & Feta, served with Warm Pita & Toasted Crostini

Plated Dinner Includes Warm Rolls & Butter

Choice of One Salad:

Strawberry Pecan Salad – Mixed Greens, Candied Pecans, Strawberries, Dried Cranberries, Blue Cheese Crumbles, Peppered Bacon, Sweet Cracked Peppercorn Vinaigrette

Greek Salad – Romaine & Iceberg Lettuce, Feta, Kalamata Olives, Red Onion,
Tomato, Banana Peppers, Italian Dressing

Chopped Wedge – Iceberg, Tomatoes, Bacon, Eggs, Blue Cheese Crumbles, Ranch Dressing

Entrée Selections: (Includes one starch and one vegetable)

Grilled Filet of Beef (6 oz) with Veal Jus

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Grilled New York Strip Steak (10 oz) with Mushroom Veal Jus

Duet of Petite Filet (4 oz) & Roasted Salmon (4 oz) with Veal Jus & Lemon Caper Beurre Blanc

Pan-Seared Chilean Sea Bass (6 oz) – Lemon Caper Beurre Blanc (Market Price)

Coq Au Vin – French Supreme of Chicken with Mushrooms, Bacon & Red Wine

Jus

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Entrée Side Selections

Customize your plated or buffet meals with these Geneva favorites.

Starch Options:

Geneva Whipped Potatoes

Garlic Whipped Potatoes

Parmesan & Herb Risotto

Herb Roasted Fingerling Potatoes

Red Onion Smashed Redskin Potatoes

Parmesan Potato Gratin

Rice Pilaf

Vegetable Options:

Haricot Verts with Red Pepper Strips

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Zucchini & Yellow Squash

Roasted Brussels Sprouts

Broccolini

Green Beans Amandine

Buttered Broccoli & Cauliflower

Vegetarian & Vegan Entrées

Chef-crafted options suitable for plated or buffet menus.

Farfalle Pasta – Garlic, Artichokes, Roasted Mushrooms, Spinach, Parmesan,
Basil Pesto Cream Sauce

Roasted Cauliflower Steak – Zucchini & Squash Noodles, Mediterranean Tomato Stew

Stuffed Portobello Mushroom Cap – Wild Rice Pilaf, Spinach, Parmesan, Chef's Choice Veg

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Vegan options available upon request

Children's Menu

All children's meals include fresh fruit and French fries instead of a salad.

Choose one option for all children:

Peanut Butter & Jelly Sandwich

Spaghetti with Marinara or Butter

Chicken Fingers & Fries

Grilled Cheese (American)

Macaroni & Cheese

Cheese or Pepperoni Pizza

\$15 per child (12 & under)

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Minimum order for 50% of final guest count | All items priced per person

Pizza Station - Cheese & Pepperoni - \$8

Loaded Tater Tots or Sidewinder Fries – Nacho Cheese, Black Beans, Bacon Bits, Cheddar, Scallions, Sour Cream, Jalapeños – \$6

Taco or Nacho Bar – Taco Beef & Chili-Lime Chicken, Tortillas or Chips, Cheese, Lettuce, Tomato, Salsa, Sour Cream – \$10

Assorted Popcorn – Butter, Cheddar & Ranch Flavors – \$5

Soft Pretzel Bites - Nacho Cheese & Mustard - \$6

Candy Station – Includes treat bags & ties – \$8