

A romantic photograph of a bride and groom in wedding attire, seen from behind as they kiss on a wooden deck. The bride wears a white dress and a long veil with lace detailing. The groom is in a dark suit. They are seated on wooden Adirondack chairs, looking out over a serene landscape featuring a calm lake, lush green trees, and rolling hills under a soft sky.

WEDDING MENUS

Grand
Geneva
Resort & Spa®

PACKAGE OPTIONS



Silver Package

- One hour: standard brand bar
- Wisconsin cheese and sausage tray
- Complimentary wedding night suite for the wedding couple with rose petal turndown
- Complimentary menu tasting for 2-4 guests
- Champagne toast
- Floor-length white resort linens and white napkins
- Staging for band and parquet dance floor for ballroom venues
- All tables (including place card table, gift table and guest book table), chairs, glassware, flatware, silverware
- Votive candles (three per table)
- Wedding cake or cupcakes
- Anniversary top-tier cake

Gold Package

- Four hours: beer, wine, soda
- Choice of 2 butler-passed hors d'oeuvres
- Complimentary wedding night suite for the wedding couple with rose petal turndown
- Complimentary menu tasting for 2-4 guests
- Champagne toast
- Floor-length white resort linens and white napkins
- Staging for band and parquet dance floor for ballroom venues
- All tables (including place card table, gift table and guest book table), chairs, glassware, flatware, silverware
- Votive candles (three per table)
- Wedding cake or cupcakes
- Anniversary top-tier cake

Platinum Package

- Four hours: standard brand bar
- Choice of 3 butler-passed hors d'oeuvres
- Wine service provided through entrée course
- Complimentary wedding night suite for the wedding couple with rose petal turndown
- Complimentary menu tasting for 2-4 guests
- Champagne toast
- Floor-length white resort linens and white napkins
- Staging for band and parquet dance floor for ballroom venues
- All tables (including place card table, gift table and guest book table), chairs, glassware, flatware, silverware
- Votive candles (three per table)
- Wedding cake or cupcakes
- Anniversary top-tier cake

BALLROOM PLATED MENU



Plated Salad *(Select one)*

- Baby Iceberg Wedge, Chopped Bacon, Onion, Grape Tomatoes, Blue Cheese and Egg with Champagne Vinaigrette **G**
- Bloomsdale Spinach Salad with Strawberries, Oranges and Candied Walnuts with Poppy Seed Dressing **G** ✓
- Hearts of Romaine, Shaved Parmesan, Kalamata Olives and Grape Tomatoes with Caesar Dressing **G**
- Bitter Greens with Roasted Beets, Goat Cheese and Pumpkin Seeds with Dark Balsamic Vinaigrette **G**

Entrée Selections *(Select one)*

Tier One

- Chicken, Prosciutto, and Mozzarella Gratin with a Roasted Roma Tomato Sauce **G**
- Pan-Seared Airline Chicken Breast with Roasted Fennel Jus **G**
- Aromatic Crushed-Seed, Marinated Salmon with Lemon Yogurt and Toasted Chickpeas **G**
- Maple-Cured Bone-in Pork Chop with Caramel Apple Compote **G**
- Wild Mushroom Ravioli ✓
- Peppercorn-Crusted Flat Iron Steak with Merlot Demi Glaze **G**

Tier Two

- Spinach and Goat Cheese Stuffed Airline Chicken Breast with a Pesto Veloute **G**
- Parmesan and Panko Crab Crusted Grouper with Lobster Tarragon Essence Cream **G**
- Grilled New York Strip Steak with Caramelized Cipollini Onions and Cabernet Herb Butter **G**
- Petite Filet with Foraged Mushrooms and a Cabernet Reduction **G**
- Burrata Heirloom Tomatoes, Agnolotti Pasta, Puita Pesto ✓

Tier Three

- Filet with Red Wine Demi and Garlic Basil Shrimp (Dual Entrée) **G** *Contains Shellfish
- Sirloin with Red Wine Demi and Corn Crusted Atlantic Salmon (Dual Entrée) **G**
- Pan-Seared Sea Bass with Arugula Pesto **G** *Contains Nuts

Dinner Service Includes:

- The Grand Geneva Three-Tier Display Wedding Cake
- Tableside Coffee Service
- Assorted Dinner Rolls and Butter

All entrées served with Chef's choice of starch and vegetable

G Gluten Free

✓ Vegetarian

■ Vegan

*All prices listed are per person (pp)
All food & beverage prices are subject to applicable 24% service charge and 5.5% sales tax.*

FAMILY-STYLE MENU



Salad

- Baby Iceberg Wedge, Chopped Bacon, Onion, Grape Tomatoes, Blue Cheese and Egg with Champagne Vinaigrette **G**
- Bloomsdale Spinach Salad with Strawberries, Orange and Candied Walnuts with Poppy Seed Dressing **G** **V**
- Hearts of Romaine, Shaved Parmesan, Kalamata Olives and Grape Tomatoes with Caesar Dressing **G**
- Quinoa and Cucumber Salad with Lemon and Dill Yogurt **G** **V**

Entrée Selections *(Select two)*

- Pan-Seared Chicken with Garlic and Grape Tomato Confit **G**
- Braised Pork Shank Osso Buco
- Seared Salmon Garnished with Citrus Fennel Salad **G**
- Beef Short Ribs Garnished with Roasted Corn Polenta **G**
- Sirloin of Beef with Dijon Demi and Wild Mushrooms **G**

Upgraded Entrée Selections

- Beef Tournedos with Sauce Bordelaise **G**
- Swordfish Medallions Garnished with Pineapple and Papaya Relish **G**

Side Options and Vegetables *(Select three)*

- White Cheddar Mac 'n' Cheese **V**
- Green Beans with Toasted Almond Slivers and Roasted Red Pepper **G** **V**
- Wild Mushrooms with Picked Herbs and Truffle Oil **G** **V**
- Parmesan Mashed Potatoes with Chive Oil **G**
- Roasted Tri-Colored Fingerling Potatoes **G** **V**
- Roasted Seasonal Vegetables **G** **V**
- Wisconsin Four-Cheese Gratin Potatoes **G**

Dinner Service Includes:

- The Grand Geneva Three-Tier Display Wedding Cake
- Tableside Coffee Service
- Assorted Dinner Rolls and Butter

Family style menus can be served as a buffet

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STATIONS MENU






Salad Station *(Select one)*



- ChopHouse Chopped Salad 
Crisp Lettuce, Baby Greens, Bacon, Eggs, Blue Cheese, Tomato and Cucumber with Champagne Parmesan Dressing  
- Kale and Red Quinoa Salad 
Mango, Blueberries with Pomegranate Vinaigrette
- Spring Greens Salad
Toppings to include Cucumbers, Cherry Tomatoes, Red Onion, Shredded Cheddar Cheese, Carrots, and Croutons with Ranch, Caesar and White Balsamic Dressings

Entrée Stations *(Select two)*

Noodle Station

- Udon Noodle Salad 
- Pad Thai 
- Green Papaya Salad  *Contains Peanuts

Asian Station

- Vegetable Pot Stickers with Ponzu Sauce 
- Shrimp Dim Sum *Contains Shellfish
- Carved Pork Loin with Hoisin BBQ Sauce
- Vegetable Fried Rice 


Italian Station

- Radiatori with Shrimp and Arrabbiata Sauce *Contains Shellfish
- Tri-Colored Cheese Tortellini with Basil Pistachio Pesto Sauce  *Contains Nuts
- Gnocchi with Smoked Chicken and Gorgonzola Cream



Mashed Potato Station

- Whipped Yukon Gold Potatoes and Sweet Potatoes with Assorted Toppings to include Sautéed Mushrooms, Broccoli Florets, Green Onions, Blue Cheese, Shredded Cheddar Cheese, Crumbled Bacon and Sour Cream

Irresistible Mac 'n' Cheese Station

- Four Cheese Mac 'n' Cheese - Cheddar, Gouda, Parmesan and American Cheese topped with Herb Bread Crumbs 
- Coastal Mac 'n' Cheese - Crab Meat, Boursin Cheese and Pancetta *Contains Shellfish
- Santé Fe Mac 'n' Cheese - Chicken, Pepper Jack, Chihuahua Cheese and Salsa Topped with Tortilla Crumbles

Mardi Gras Station

- Chicken, Shrimp, Sausage Jambalaya *Contains Shellfish 
- Dirty Rice 
- Cornbread
- Muffuletta




 Gluten Free  Vegetarian  Vegan

All prices listed are per person (pp)

STATIONS MENU CONTINUED



Carving Station (*Select one*) Served with Mini Brioche Rolls

- Citrus-Brined Berkshire Pork Loin with Mango Citrus Chutney 
- Chimichurri-Marinated Kobe Tri-Tip with Caramelized Pearl Onions 
- Apricot Orange-Glazed Turkey with Cranberry Chutney and Gravy 
- Herbed-Marinated Roasted Whole Chicken with Pan Gravy

Upgraded Options *Market price*

- Steak Diane - Tenderloin Medallions with Mushrooms and Brandy Shallots in a Dijon Cream
- Four-Hour Slow-Braised Heritage Short Ribs with Creamy Rosemary Polenta and Crispy Pepper Bacon Garnish
- Pepper and Smoked Sea Salt-Crusted Beef Ribeye with Horseradish Cream, Au Jus with Mini Brioche Rolls

Dinner Service Includes:

- The Grand Geneva Three-Tier Display Wedding Cake
- Tableside Coffee Service
- Assorted Dinner Rolls and Butter

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 Vegan

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HORS D'OEUVRES



Cold

- Grilled Shrimp BLT *Contains Shellfish
- Antipasto Skewer with Mortadella, Olive, Sundried Tomato and Marinated Mozzarella **G**
- Sesame-Seared Ahi Tuna Lollipop **G**
- Deviled Quail Eggs with Bacon and Chive **G**
- Dried Apricots with Goat Cheese and Crispy Prosciutto **G**
- Peppered Beef, Potato Pancake with Garlic Cream
- Blue Cheese-Stuffed Fig, Candied Pecan with Balsamic Honey **G** **V**

Hot

- Tandoori Chicken Skewer with Peanut Sauce **G**
- Vegetable Samosa with Curry Lime Crema **V**
- Date Wrapped with Bacon **G**
- Mini Beef Wellington
- Mini Brie en Croute with Pear Chutney **V**
- Sesame Chicken Tender with Tahini Sauce
- Meyer Lemon Crab Cake with Roasted Corn Remoulade

Additional options are available. Upgrade fees may apply. Prices listed are à la carte per piece (minimum of 50 pieces per item required).

Some packages include a selection of hors d'oeuvres (Gold - 2 selections, Platinum - 3 selections).

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LATE-NIGHT SNACKS



À LA CARTE

- **Sliders** – (minimum of one dozen)
Choose from:
 - Beef Slider, White Cheddar Fondue, Caramelized Onions with Pancetta Crisp
 - Brown Sugar Chicken, KC Style BBQ, Sautéed Poblano Peppers, Bread and Butter Pickles, Crispy Onions with Smoked Cheddar Cheese
 - Black Bean Burger, Avocado Aioli with Lime Cilantro Slaw
- **Pizza** - Cheese Pizza, Vegetarian Pizza
Available Toppings: Sausage, Pepperoni, Ham, Chicken, Green Peppers, Onions, Bacon, Black Olives, Mushrooms, Tomatoes, Pineapple, Jalapeños
- **Mini Four-Cheese Grilled Cheese Sandwiches**
- **Assorted Silver Dollar Sandwiches** – Roast Beef, Turkey, Ham or Egg Salad Options
- **Nachos** – Includes Chips, Jalapeños, Salsa, Onions and Sour Cream (Serves 15)
- **Chocolate-Covered Strawberries** –
- **S'mores Station** – Graham Crackers, Marshmallows and Chocolate

CHILDRENS MENU

12 and under

FIRST COURSE

- Fresh Fruit Cup or Garden Salad

SECOND COURSE *(Select one)*

- Chicken Tenders with French Fries and Vegetables
- Cheese Ravioli with Marinara Sauce Served with Vegetables and a Garlic Breadstick
- Grilled Chicken Breast with Mashed Potatoes and Vegetables
- Tenderloin Medallion with Mashed Potatoes and Vegetables

THIRD COURSE

- Wedding Cake

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WEDDING CAKE



Standard display wedding cakes are included with each wedding package.

Cake upgrades are based on complexity and design. Ask your Events Manager for details.

Cake Flavors: Vanilla, Chocolate, Lemon, Red Velvet, Almond, Spice, Marble

Upgraded Cake Flavors: Carrot Cake, Cheese Cake

Filling Flavors: Buttercream, Chocolate Buttercream, Ganache, Cream Cheese Frosting, Chocolate Mousse, White Chocolate Mousse, Raspberry Jam, Strawberry Cream, Lemon Cream, Vanilla Bavarian Cream

Upgraded Filling Flavors: Hazelnut Mousse, Pastry Cream and Fresh Strawberries, Pastry Cream and Fresh Blueberries, Pastry Cream and Mandarin Oranges

Frostings: Buttercream, Chocolate Buttercream, Cream Cheese Frosting, Chocolate Ganache

Upgraded Frostings: Fondant

CUPCAKES

May substitute Galore cupcakes for wedding cake.

Galore Menu *(Select three)*

Cupcake Flavors: Vanilla, Chocolate, Lemon, Red Velvet, Almond, Spice

Frosting Options: Buttercream, Chocolate Buttercream, Cream Cheese Frosting, Chocolate Ganache

Upgraded

Includes one flavor of our standard cupcakes from our Galore Menu.

Choose two:

- **Grasshopper:** Chocolate Cupcake filled with White Chocolate Mint Mousse and Topped with Chocolate Ganache, Garnished with a Chocolate Mint Candy
- **Chocolate Ale:** Chocolate Cupcake filled with an Ale Pastry Cream and Topped with Ganache
- **Margarita:** Lime Cupcake filled with Margarita Mousse and Topped with Vanilla Butter Cream, Garnished with a Mix of Sea Salt and Sugar and a Section of Lime
- **Dreamcicle:** Vanilla Cupcake filled with Orange Bavarian and Topped with Vanilla Butter Cream, Garnished with Candied Orange Peel
- **Salted Caramel:** Chocolate Cupcake filled with Salted Caramel Mousse and Topped with Caramel Butter Cream, Garnished with a Chocolate-Covered Pretzel

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DESSERT ACTION STATIONS



Crepe Station with Season Flambéed Fruit

- Freshly made crepes with a touch of brandy, served with fire-caramelized fresh fruit and sautéed with butter, brown sugar and liqueur. Served with a variety of toppings, including fresh whipped cream, brandy butter sauce, bittersweet chocolate sauce and toasted walnuts

Spring: Pineapple, Bing Cherry

Summer: Strawberries

Fall: Honeycrisp Apples, Blood Oranges

Winter: Pears

Ice Cream Parlor Station

- All your favorite ice cream novelties from the local ice cream parlor, made to order. Enjoy a classic banana split, a chocolate sundae with toasted peanuts, a classic milkshake or malt, a homemade ice cream sandwich, or simply a scoop of ice cream

Dessert Waffle Station

- Have breakfast for dessert with our freshly made mini Belgian dessert waffles. Choose from chocolate, spice or bourbon vanilla and pile on the toppings! Served with strawberry, caramel and chocolate sauces, as well as ice cream, whipped cream, Nutella, maraschino cherries and maple syrup

County Fair Toasted Nuts

- A variety of pan-candied nuts made fresh and served in a classic paper cone. Try the candied cashews with a touch of Thai chili, traditional cinnamon spice pecans, or rum ginger walnuts. All made with real butter, brown sugar and a touch of vanilla

Truffles and Turtles Station

- Chef-made Turtles with Dark or White Chocolate

Caramel Apple Station

- Freshly Dipped Apples with all your Favorite Toppings

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BEVERAGES



À LA CARTE

Standard Brands

Canadian Club®, Clan MacGregor®, Cruzan®, Gilbey's®, Korbel®, Old Grand-dad®, Pinnacle®, Sauza Blue®

Premium Brands

Bacardi®, Blue Agave Sauza®, Bombay®, Captain Morgan®, Cutty Sark®, Jim Beam®, Korbel®, Seagrams 7®, Skyy®

Super Premium Brands

Bacardi®, Bombay® Sapphire, Captain Morgan®, Gentleman Jack®, Glenfiddich® 12 Year, Grey Goose®, Hendricks®, Hennessy® VS, Ketel One® Citron, Patron® Silver, Titos®, Woodford Reserve®

Domestic Beers

Bud Light®, Budweiser®, Coors Light®, Leinenkugel's®, Miller Lite®, O'Doul's® Non-Alcoholic

Premium Beers

Amstel Light®, Corona®, Heineken®, Spotted Cow®

House Wine – Featuring Sycamore Lane®

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

Premium Wines

Hogue Riesling, Joel Gott® Sauvignon Blanc, La Crema® Pinot Noir Monterey Coast, Napa Cellars® Chardonnay, Rodney Strong® Cabernet Sauvignon, Tangle Oaks® Merlot

Specialty Wines

Specialty wines will be selected from our wine list and will be charged per bottle price

Soda

Mineral Waters

*All food & beverage prices are subject to applicable 24% service charge and 5.5% sales tax. All beverages must be dispensed by resort staff only.
Liquor service is for guests of 21 years of age or older. All alcoholic beverages consumed on property must be purchased on property.
Prices are subject to change without notice.*

BEVERAGES CONTINUED

HOSTED COCKTAIL PACKAGES BY THE HOUR

Duration STANDARD PACKAGE PREMIUM PACKAGE SUPER PREMIUM

One hour

Two hours

Three hours

Four hours

Additional hours

HOSTED BEER, WINE AND SODA PACKAGES

Duration STANDARD PACKAGE PREMIUM PACKAGE

One hour

Two hours

Three hours

Additional hours

SODA PACKAGE

(for vendors or guests under 21 years of age)

BY THE BARREL

BARTENDER FEE

- Included for up to 4 hours

GRAND GENEVA POLICIES AND PROCEDURES



FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. All food and beverage prices are guaranteed 90 days from the date of the function. Your Events Manager will be happy to suggest and design menus at your request that will meet specific needs, which may not be addressed in the menu selections. The resort must supply all food and beverages.

SERVICE CHARGES AND TAXES

In addition to the charges stated in this guide, the resort will add the customary 24% service charge and state, local and all applicable taxes on all resort services, food and beverages. Subject to availability.

PAYMENT

An initial deposit of 20% of your food and beverage minimum is due with your signed contract. A deposit schedule will be set to reflect 50% of your contracted food and beverage minimum to be paid six months prior to your wedding date. A final deposit is due 60 days prior to your wedding date for the remaining 50% of your contracted food and beverage minimum. All deposits are nonrefundable and will be applied to the final bill.

Final payment for your wedding is to be paid in advance, no later than two weeks prior to your wedding date.

GUARANTEES

In order for your event to be a success, the guarantee, or exact number of people expected will need to be given to the Events Manager three (3) business days prior to your event. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. If no guarantees are given, the number on the contract will be used as the guarantee.

MENU PREPARATION

To ensure every detail is handled in a professional manner, the resort requires your menu selection and specific requests to be finalized 60 days prior to your wedding. You will receive a banquet event order on which you can make additions or changes and return it to us with your confirming signature.

BEVERAGE SERVICES

Complete beverage services are available at the resort. The resort is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. Patrons or guests may bring no beverage of any kind into the resort. In compliance with the Wisconsin Liquor Laws, no alcoholic beverages may be served or sold to any person under the age of 21 or after 2:00 a.m.

SEATING ARRANGEMENTS

Seating will be at round tables of 10 guests, unless otherwise requested. The hotel can provide table numbers for each table.

VENDOR SERVICES

A pre-determined time for setup or delivery of décor must be established seven days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Events Manager to review these details. The resort will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless approval is given by the Banquet Department.

GRAND GENEVA POLICIES AND PROCEDURES



HOTEL POLICY

The resort is not responsible for lost, stolen or misplaced items brought into the hotel. Please assign a personal attendant to gather the items you want to keep i.e. cake knife, server, toasting glasses, guest book and pen, card box, cake pieces or centerpieces.

OFF PREMISE CATERING

Our Banquet department can create sophistication and elegance at several locations. Our experienced team will be pleased to help you arrange your special event.

CANCELLATION

Should a cancellation occur, the deposit will be forfeited. Events canceled will be subjected to additional cancellation fees based on your contract.

REVENUE MINIMUMS

Revenue minimums for specific Ballroom space will apply. Please check with the Wedding Specialist for a quote.

GUEST SLEEPING ROOMS

A block of rooms can be reserved for your out of town guests at a reduced rate, based on availability. Additional rooms can be requested based on availability. The special reduced group rate is not guaranteed for the additional rooms added to the wedding block.

EVENTS MANAGER RESPONSIBILITIES

Once you have completed your contract, you will be assigned an Events Manager who will work directly with you on the details for your wedding. Their primary responsibilities are as follows:

- Set up tasting date, time and menu
- Finalize menu selections and detail banquet event order
- Wedding day point-of-contact
- Contact florist, DJ/Band the week of for coordinating arrival time for set-up
- Assist with putting out place cards, card box, party favors, picture frames

If you need additional assistance with your wedding details, please refer to our preferred vendor list for Wedding Coordinators.

WEDDING TASTING

Complimentary wedding tasting for up to four (4) people, available Tuesday – Thursday (between 1-4 pm) to include up to (4) hors d'oeuvres, two (2) first course options, three (3) entrée options, wedding cake, Tier 1 and Tier 2 wine varietals. Additional fees will apply for guests over four (4) for tasting.