



---

GRAND GENEVA RESORT & SPA

# WEDDINGS



GRANDGENEVA.COM | (262)248-8811 | LAKE GENEVA, WI 53147

TABLE OF CONTENTS

# WEDDINGS

---

Sapphire Package .....	03-04
Emerald Package .....	05-06
Diamond Package .....	07-09
Buffet Package .....	10-11
Vegetarian Entrées and Plated Dinner Sides .....	12
Kids and Vendor Meals .....	13
Desserts .....	14
Late Night Snacks .....	15
Indulgences .....	16
Beverages .....	17
Policies and Procedures .....	18-19

# SAPPHIRE PACKAGE

GRAND GENEVA RESORT & SPA

## SAPPHIRE PACKAGE

### PACKAGE INCLUDES

Anniversary Top-Tier Cake

Complimentary Group Menu  
Tasting For up to Four Guests

Complimentary Wedding Night  
Suite For the Wedding Couple

Turndown Service

Staging for Band and Dance  
Floor For Ballroom Venues

All Tables, Including Place Card  
Tables, Gift Tables and Guest  
Book Tables

Standard Banquet Chairs

All Glassware, Flatware  
and Silverware

### CLASSIC DÉCOR

White Floor Length Resort Linen

White Napkins

Votive Candles

### DINING

Choice of One Reception Display

Elegant Three-Course Dining  
Salad / Entrée / Wedding Cake or Cupcakes

### BEVERAGE

Four Hours of Unlimited Beer and Wine Bar

Champagne Toast

#### Domestic Beers

Miller Lite, Coors Light, Leinenkugel's Seasonal

#### Premium Beers

New Glarus Spotted Cow, Milwaukee Brewing Company IPA,  
Seasonal Selection, Heineken 0.0 (non-alcoholic)

#### Standard Wines

Freixenet Sparkling, EOS Sauvignon Blanc, EOS Chardonnay,  
EOS Cabernet Sauvignon, H3 Blend

#### Seltzer

High Noon

#### Soda

Bottled Still Water

Sparkling Water

# SAPPHIRE PACKAGE

GRAND GENEVA RESORT & SPA

## RECEPTION DISPLAY

*Please Select One Option*

### Wisconsin Farmstead

#### Cheese Selection

Red Spruce Cheddar, Grand Cru Reserve, MezzaLuna Fontina, Vintage Van Gogh and Buttermilk Blue with Local Honey, Seasonal Jam, Dried-Fresh Fruit, Lavosh and Crackers

### House Hummus & Vegetables

Lemon Hummus, Roasted Red Pepper Hummus with Fresh and Pickled Vegetables, Grilled Naan Bread and Lavosh

### Charcuterie & Cheese Board

Genoa Salami, Prosciutto, Capicola, Chèvres, Sage Derby, Aged Cheddar, Gouda, Local Honey, Seasonal Jam, Dried-Fresh Fruit and Artisanal Crackers

*Dinner service includes tableside coffee service, dinner rolls and butter. \$5 per person for additional entrée (not including vegetarian).*

## SALADS - *Please Select One Option*

**Bloomsdale Spinach Salad** - Strawberries, Oranges, Candied Walnuts and Poppy Seed Dressing

**Tuscan Caesar Salad** - Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Sun-kissed Tomatoes and Signature Caesar Dressing

**Inspired Greens Salad** - Artisan Greens, English Cucumber, Heirloom Cherry Tomatoes, Carrots, Radish, Parmesan Cheese and White Balsamic Vinaigrette

## ENTRÉE - *Please Select One Option*

**Salmon** - Seared Atlantic Salmon, Kale-Cherry Relish, Cilantro Pesto and Citrus Butter

**Chicken Di Parma** - Frenched Chicken, Prosciutto, Mozzarella, Gratin and Sweet Basil Marinara

**Chicken Francaise** - Herb-Parmesan Battered Chicken Breast, Citrus Beurre Blanc

**Maple-Cured Berkshire Pork** - Cast-Iron Bone-In Pork Chop, Cherry, Whole-Grain Mustard Vinaigrette and Citrus Butter

**Short Rib** - Braised Short Rib, Cremini Mushroom, Truffle Cream

**Pork Osso Bucco** - Braised Pork Shank, Chianti Demi-Glace and Herb Gremolata

**Flat-Iron Steak** - Peppercorn Crusted 7 oz. Black Angus Steak, Maître D' Butter and Port Demi Glaze

# EMERALD PACKAGE

GRAND GENEVA RESORT & SPA

---

## EMERALD PACKAGE

### PACKAGE INCLUDES

Anniversary Top-Tier Cake

Complimentary Group Menu  
Tasting For up to Four Guests

Complimentary Wedding Night  
Suite For the Wedding Couple

Turndown Service

Staging for Band and Dance  
Floor For Ballroom Venues

All Tables, Including Place Card  
Tables, Gift Tables and Guest  
Book Tables

Standard Banquet Chairs

All Glassware, Flatware  
and Silverware

### CLASSIC DÉCOR

Colored Floor Length Cotton Table Linen

Colored Cotton Napkins

Votive Candles

### DINING

Choice of Three Butler Passed Hors D'Oeuvres

Elegant Three-Course Dining  
Salad / Entrée / Wedding Cake or Cupcakes

Late Night Pizza Station

### BEVERAGE

Four Hours of Unlimited Standard Bar Package

Champagne Toast

Wine Service During Dinner

#### Standard Brands

Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Tequila,  
Conciere Bourbon Whiskey, Conciere Brandy, Conciere Cognac,  
Conciere Scotch

#### Domestic Beers

Miller Lite, Coors Light, Leinenkugel's Seasonal

#### Premium Beers

New Glarus Spotted Cow, Milwaukee Brewing Company IPA,  
Seasonal Selection, Heineken 0.0 (non-alcoholic)

#### Standard Wines

Freixenet Sparkling, EOS Sauvignon Blanc, EOS Chardonnay,  
EOS Cabernet Sauvignon, H3 Blend

#### Seltzer

High Noon

#### Soda

Bottled Still Water

Sparkling Water

# EMERALD PACKAGE

GRAND GENEVA RESORT & SPA

*Dinner service includes tableside coffee service, dinner rolls and butter.  
\$5 per person for additional entrée (not including vegetarian).*

## HORS D'OEUVRES

*Please Select Three Options*

### Chilled

Antipasto Skewer with Olives,  
Heirloom Tomato, Fresh Mozzarella  
and Sweet Basil

Roast Beef with Honey-Ale Onion  
Jam, Horseradish Cream on  
Pumpernickel

French Brie Cheese with Fig Jam,  
Toasted Pecans on Focaccia Crisp

Jumbo Poached Shrimp Cocktail  
with Spiked Brandy Cocktail Sauce

### Hot

Mini French Brie Cheese  
with Raspberry Jam En Croute

Seared Beef Tataki with  
Sweet Soy Glaze

Traditional Green Spanakopita

Vegetable Samosa with  
Curry Lime Aioli

Chimichurri Marinated  
Beef Empanadas

Lemongrass Chicken Pot Stickers  
Soy Ponzu

Vegetable Spring Rolls  
with Sweet Chili

## SALADS - Please Select One Option

**Bloomsdale Spinach Salad** - Strawberries, Oranges,  
Candied Walnuts and Poppy Seed Dressing

**Grand Geneva Resort Wedge Salad** - Tomato Relish, Cucumber,  
Chickpea, Egg, Applewood-Smoked Bacon, Pickled Onion, Blue Cheese,  
Baby Iceberg Lettuce and Horseradish Buttermilk Dressing

**Crisp Baby Kale Salad** - Roasted Chickpeas, Heirloom Cherry  
Tomatoes, Artichokes, Shaved Parmesan, Garlic Croutons and  
Lemon-Honey Balsamic Vinaigrette

## ENTRÉE - Please Select One Option

**Truffle Chicken and Shrimp** - Braised Frenched Chicken with  
Truffle-Dill Cream, Black Tiger Shrimp with Tomato Scampi Butter

**Chicken Alouette and Salmon** - Frenched Stuffed Chicken, Spinach,  
Goat Cheese, Roasted Garlic and Sweet Basil Crema, Seared Salmon  
with Apple Fennel Slaw

**Filet Mignon** - Seared 7 oz. Filet, Maître D'Butter, Port Demi

**Manhattan** - Cast-Iron Filet Cut Strip Steak, Garlic, Demi

**Branzino** - Pan-Fried Branzino, Artichoke-Marble Potato Salad  
and Roasted Garlic Aioli

## LATE NIGHT PIZZA STATION - Please Select Two Options

Pepperoni, Sausage, Cheese or Vegetarian

# DIAMOND PACKAGE

GRAND GENEVA RESORT & SPA

---

## DIAMOND PACKAGE

### PACKAGE INCLUDES

Anniversary Top-Tier Cake

Complimentary Group Menu  
Tasting For up to Four Guests

Complimentary Wedding Night  
Suite For the Wedding Couple

Turndown Service

Staging For Band and Dance  
Floor For Ballroom Venues

All Tables, Including Place Card  
Tables, Gift Tables and Guest  
Book Tables

Standard Banquet Chairs

All Glassware, Flatware  
and Silverware

### CLASSIC DÉCOR

Colored Floor Length Satin Table Linen

Colored Satin Napkins

Choice of Gold or Silver Chargers

Votive Candles

### DINING

Choice of Four Butler Passed Hors D'Oeuvres

One Reception Display for Cocktail Hour

Elegant Four-Course Dining  
Appetizer / Salad / Entrée / Wedding Cake or Cupcakes

Choice of Sweet Station

Choice of Late Night Station

### BEVERAGE

Five and a Half Hours of Unlimited Premium Bar Package  
with Cordials. *Bar remains open during dinner service.*

Champagne Toast

Premium Wine Service During Dinner

#### Premium Brands

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Hornitos Tequila,  
Maker's Mark Bourbon Korbel Brandy, Courvoisier VS Cognac,  
Johnnie Walker Red Scotch, Seagram's 7 Canadian Whiskey

#### Domestic Beers

Miller Lite, Coors Light, Leinenkugel's Seasonal

#### Premium Beers

New Glarus Spotted Cow, Milwaukee Brewing Company IPA,  
Seasonal Selection, Heineken 0.0 (non-alcoholic)

#### Premium Wines

Caposaldo Moscato Sparkling, Scarpetta Pinot Grigio,  
Copain Chardonnay, Educated Guess Cabernet Sauvignon,  
Meiomi Pinot Noir

#### Seltzer

High Noon

#### Soda

Bottled Still Water

Sparkling Water

# DIAMOND PACKAGE

GRAND GENEVA RESORT & SPA

## HORS D'OEUVRES

*Please Select Three Options*

### Chilled

Tuna Poke with Crisp Phyllo and Avocado

Smoked Salmon with Fresh Dill, Boursin Cream on Dark Rye

Pickled Deviled Eggs with Caviar

Heirloom Tomato and Burrata Bruschetta with Saba and Sweet Basil

### Hot

Meyer Lemon Crab Cake with Whole Grain Remoulade

Parmesan and Artichoke Beignets with Red Bell Pepper Cream

Risotto and Mushroom Arancini with Arrabiata Sauce

Applewood-Smoked Bacon-Wrapped Scallops with Truffle Honey

Mushroom Duxelles Gougères with Wisconsin Chevre and Balsamic Reduction

Mini Beef Wellington

## RECEPTION DISPLAY - *Please Select One Option*

Wisconsin Farmstead Cheese Selection - Red Spruce Cheddar, Grand Cru Reserve, Mezza Luna Fontina, Vintage Van Gogh and Buttermilk Blue with Local Honey, Seasonal Jam, Dried-Fresh Fruit, Lavosh and Crackers

House Hummus & Vegetables - Lemon Hummus, Roasted Red Pepper Hummus with Fresh and Pickled Vegetables, Grilled Naan Bread and Lavosh

Charcuterie & Cheese Board - Genoa Salami, Prosciutto, Capicola, Chèvres, Sage Derby, Aged Cheddar, Gouda, Local Honey, Seasonal Jam, Dried-Fresh Fruit and Artisan Crackers

## APPETIZER - *Please Select One Option*

Jumbo Lump Crab Cake - Sweet Corn Maque Choux, Red Pepper Coulis

Grilled Tenderloin Skewer - Wisconsin Blue Cheese, Caramelized Honey Ale Onions

Shrimp Cocktail - Brandy Cocktail Sauce, Whole Grain Mustard Remoulade, Lemon

## SALADS - *Please Select One Option*

Bloomsdale Spinach Salad - Strawberries, Oranges, Candied Walnuts and Poppy Seed Dressing

Grand Geneva Resort Wedge Salad - Tomato Relish, Cucumber, Chickpea, Egg, Applewood-Smoked Bacon, Pickled Onion, Blue Cheese, Baby Iceberg Lettuce and Horseradish Buttermilk Dressing

Crisp Baby Kale Salad - Roasted Chickpeas, Heirloom Cherry Tomatoes, Artichokes, Shaved Parmesan, Garlic Croutons and Lemon-Honey Balsamic Vinaigrette

Tuscan Caesar Salad - Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Sun-kissed Tomatoes and Signature Caesar Dressing

Inspired Greens Salad - Artisan Greens, English Cucumber, Heirloom Cherry Tomatoes, Carrots, Radish, Parmesan Cheese and White Balsamic Vinaigrette



# DIAMOND PACKAGE

GRAND GENEVA RESORT & SPA

*Dinner service includes tableside coffee service, dinner rolls and butter.  
\$5 per person for additional entrée (not including vegetarian).*

## SWEETS STATION

*Please Select One Option*

### French Toast Sundae

Cereal Encrusted Brioche French  
Toast with Vanilla

### Macaron Display

French Macaron Display,  
Assorted Colors and Flavors

### Donut Station

Assorted Cake and Glazed Donuts

## ENTRÉE - *Please Select One Option*

**Chilean Sea Bass Meunière** - Jumbo Crab, Spinach, Caper Butter,  
Preserved Lemons

**Delmonico Ribeye**- 10 oz. Cast-Iron Seared Beef, Maître D'Butter,  
Port Demi

**Filet and Shrimp** - Seared 8 oz. Filet, Maître D'Butter, Port Demi  
and Black Tiger Shrimp with Tomato Scampi Butter

**Filet Oscar** - Seared 8 oz. Filet, Maître D'Butter, Port Demi  
and ChopHouse Jumbo Crab Cake and Béarnaise

**Manhattan and Chicken Alouette** - Cast-Iron Filet Cut Strip Steak,  
Garlic, Demi and Frenched Stuffed Chicken, Spinach, Goat Cheese,  
Roasted Garlic

## LATE NIGHT STATION - *Please Select One Option*

### Chi-Town - *Select Two*

**Chicago Style Hot Dogs** - Vienna Beef Dog, Relish, Tomato,  
Onions, Sport Peppers, Yellow Mustard, Poppy Seed Bun

**Maxwell Street Polish** - Polish Sausage, Caramelized Onion,  
Yellow Mustard, Hoagie

**Italian Beef** - Braised Beef, Mozzarella, Giardiniera Peppers, Hoagie

**Walking Tacos** - Chili, Vegetarian Chili, Salsa, Cheddar Cheese,  
Sour Cream, Doritos and Fritos

### Sliders - *Select Two*

**Beef** - Wisconsin Aged Cheddar, Tomato Jam and Bread  
and Butter Pickles

**Pulled Pork** - Kansas City Style Barbecue and Crispy Onions

**Fried Chicken** - Pimento Cheese and Pickled Onion

# BUFFET PACKAGE

GRAND GENEVA RESORT & SPA

---

## BUFFET PACKAGE

### PACKAGE INCLUDES

Anniversary Top-Tier Cake

Complimentary Group Menu  
Tasting For up to Four Guests

Complimentary Wedding Night  
Suite For the Wedding Couple

Turndown Service

Staging For Band and Dance  
Floor For Ballroom Venues

All Tables, Including Place Card  
Tables, Gift Tables and Guest  
Book Tables

Standard Banquet Chairs

All Glassware, Flatware  
and Silverware

### CLASSIC DÉCOR

Colored Floor Length Cotton Table Linen

Colored Cotton Napkins

Votive Candles

### DINING

Choice of Three Butler Passed Hors D'Oeuvres

Elegant Buffet

Salad / Composed Salad / Entrée / Wedding Cake or Cupcakes

Late Night Pizza Station

### BEVERAGE

Four Hours of Unlimited Standard Bar Package

Champagne Toast

Wine Service During Dinner

#### Standard Brands

Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Tequila,  
Conciere Bourbon Whiskey, Conciere Brandy, Conciere Cognac,  
Conciere Scotch

#### Domestic Beers

Miller Lite, Coors Light, Leinenkugel's Seasonal

#### Premium Beers

New Glarus Spotted Cow, Milwaukee Brewing Company IPA,  
Seasonal Selection, Heineken 0.0 (non-alcoholic)

#### Standard Wines

Freixenet Sparkling, EOS Sauvignon Blanc, EOS Chardonnay,  
EOS Cabernet Sauvignon, H3 Blend

#### Seltzer

High Noon

#### Soda

Bottled Still Water

Sparkling Water

# BUFFET PACKAGE

GRAND GENEVA RESORT & SPA

*Dinner service includes tableside coffee service, dinner rolls and butter. \$5 per person for additional entrée (not including vegetarian).*

## HORS D'OEUVRES

*Please Select Three Options*

### Chilled

Antipasto Skewer with Olives, Heirloom Tomato, Fresh Mozzarella and Sweet Basil

Roast Beef with Honey-Ale Onion Jam, Horseradish Cream on Pumpernickel

French Brie Cheese with Fig Jam, Toasted Pecans on Focaccia Crisp

Jumbo Poached Shrimp Cocktail with Spiked Brandy Cocktail Sauce

### Hot

Mini French Brie Cheese with Raspberry Jam En Croute

Seared Beef Tataki with Sweet Soy Glaze

Traditional Green Spanakopita

Vegetable Samosa with Curry Lime Aioli

Chimichurri Marinated Beef Empanadas

Lemongrass Chicken Pot Stickers Soy Ponzu

Vegetable Spring Rolls with Sweet Chili

## LATE NIGHT PIZZA STATION

*Please Select Two Options*

Pepperoni, Sausage, Cheese, or Vegetarian

## SALADS - Please Select One Option

**Crisp Baby Kale Salad** - Roasted Chickpeas, Heirloom Cherry Tomatoes, Artichokes, Shaved Parmesan, Garlic Croutons and Lemon-Honey Balsamic Vinaigrette

**Tuscan Caesar Salad** - Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Sun-kissed Tomatoes and Signature Caesar Dressing

**Grand Geneva Resort Wedge Salad** - Tomato Relish, Cucumber, Chickpea, Egg, Applewood-Smoked Bacon, Pickled Onion, Blue Cheese, Baby Iceberg Lettuce and Horseradish Buttermilk Dressing

## COMPOSED SALADS - Please Select One Option

**Southern Potato Salad** - Bacon, Chives and Whole Grain Dijon Aioli

**Mushroom and Barley Salad** - Pickled Onions, Heirloom Tomatoes and Herb Vinaigrette

**Italian Pasta Salad** - Salami, Roasted Peppers, Olives, Onions and Oregano Vinaigrette

## ENTRÉE - Please Select One Option

### Proteins - Select Two

**Prime Rib** - Smoked Sea Salt, Black Pepper and Rosemary Crusted Prime Rib with Aromatic Au Jus

**Beef Tenderloin** - ChopHouse Spice Rubbed Beef Tenderloin with Brandy Peppercorn Sauce

**Turkey Breast** - Brown Sugar and Allspice Brined Turkey Breast with Wholegrain Mustard Crema

**Pork Tenderloin** - Parmesan and Garlic Crusted Pork Tenderloin with a Marsala Jus

**Flank Steak** - Gaucho Grilled Flank Steak with Argentinian Chimichurri

# VEGETARIAN ENTRÉES AND PLATED DINNER SIDES

GRAND GENEVA RESORT & SPA

## ENTRÉE

*All Plated Dinners Include  
One Vegetarian Entrée.  
Please Select One Option*

### Wild Mushroom Ravioli

Roasted Wild Mushrooms, Kale,  
Heirloom Grape Tomatoes and  
Pesto Veloute

### Buddha Bowl

Beech Mushroom, Asparagus,  
Roasted Pepper, Sweet Potato,  
Chickpeas, Quinoa-Farro  
Tabbouleh and Chimichurri

### Roasted Ratatouilli

Roasted Vegetables, Sweet Basil  
Marinara, Orecchiette Pasta  
and Chevre

### Vegetable Wellington

Seasonal Vegetables, Puff Pastry,  
Wild Rice and Carrot Curry Crema

## STARCH OPTIONS

*All Plated Dinners Include One Starch Option.  
Please Select One Option*

### Mashed Potato

Butter-Whipped Mashed Yukon Gold Potatoes

### Risotto

Herb and Shaved Parmesan Risotto  
*Sweet Potato, Pea, Mushroom or Sweet Corn  
Available Upon Request*

### Cauliflower Au Gratin

Pecorino Romano

### Potato Dauphinoise

### Roasted Potato

Roasted Marble Potatoes with Maitre D'Butter

## VEGETABLE OPTIONS

*All Plated Dinners Include Two Vegetable Options.  
Please Select Two Options*

### Maple Roasted Baby Carrots

### Green Beans with Bacon Vinaigrette

### Roasted Root Vegetables

### Grilled Asparagus with Parmesan and Lemon Oil

### Sweet Tinkerbell Peppers

### Honey-Roasted Bias Cut Heirloom Carrots

### Brocolini with Garlic Vinaigrette

### Roasted Baby Seasonal Vegetables

# KIDS AND VENDOR MEALS

GRAND GENEVA RESORT & SPA

## CHILDREN'S MENU

*Age 12 and Under*

### First Course

Fresh Fruit Cup

### Second Course - *Please Select One*

#### Chicken Tenders

With French Fries and Vegetables

#### Macaroni and Cheese

With Vegetables

#### Grilled Chicken Breast

With Mashed Potatoes  
and Vegetables

#### Grilled Petite Sirloin

With Mashed Potatoes  
and Vegetables

### Third Course

Wedding Cake or Cupcakes

### Beverages

Soft Drinks, Juices, Water

## VENDOR MEAL

### Salad

Wedding Choice

### Chicken

Chef's Choice

### Starch and Vegetable

Wedding Choice

### Dessert

Wedding Choice

### Beverage

Soda or Bottled Water

*Bar Not Included*

# DESSERT OPTIONS

GRAND GENEVA RESORT & SPA

## DESSERT TYPE

Wedding Cake

Cupcakes

## FLAVORS

Vanilla

Chocolate

Lemon

Red Velvet

Almond

Spice

Marble

Strawberry

Carrot Cake

Cheesecake

## FROSTINGS

Buttercream

Chocolate Buttercream

Cream Cheese Frosting

Chocolate Ganache

## FILLINGS

Chocolate Buttercream

Ganache

Cream Cheese Frosting

Chocolate Mousse

White Chocolate Mousse

Raspberry Jam

Strawberry Cream

Lemon Cream

Vanilla Bavarian Cream

Espresso

Salted Caramel

Chocolate Strawberry

Hazelnut Mousse

Pastry Cream and Fresh Strawberries

Pastry Cream and Fresh Blueberries

# LATE NIGHT SNACKS

GRAND GENEVA RESORT & SPA

## SLIDERS

*Select Two Options*

### Beef

Wisconsin Aged Cheddar, Tomato  
Jam and Bread and Butter Pickles

### Pulled Pork

Kansas City Style Barbecue  
and Crispy Onions

### Fried Chicken

Pimento Cheese and Pickled Onion

## WALKING TACOS

Chili, Vegetarian Chili, Salsa,  
Cheddar Cheese, Sour Cream,  
Doritos and Fritos

## PIZZA STATION

*Select Two Options*

Pepperoni

Sausage

Cheese

Vegetarian

## STREET TACOS

*Protein - Select Two Options*

Braised Salsa Verde Pulled Chicken

Carne Asada

Pork Carnitas

Beef Barbacoa

*Salsas - Select Two Options*

Tomatillo and Jalapeños

Chili de Arbol and Charred Tomatoes

Pico de Gallo

## NACHO UPGRADE

Includes Above Selections Plus Corn Chips, Queso, Sour Cream,  
Corn and Black Bean Salsa, Shredded Cheese and Guacamole

## CHI-TOWN

*Select Two Options*

### Chicago Style Hot Dogs

Vienna Beef Dog, Relish, Tomato, Onions, Sport Peppers,  
Yellow Mustard, Poppy Seed Bun

### Maxwell Street Polish

Polish Sausage, Caramelized Onion, Yellow Mustard, Hoagie

### Italian Beef

Braised Beef, Mozzarella, Giardiniera Peppers, Hoagie

# INDULGENCES

GRAND GENEVA RESORT & SPA

## FRENCH TOAST SUNDAE

Cereal Encrusted Brioche  
French Toast with Vanilla  
Ice Cream and Assorted Toppings  
*Attendant Fee Required*

## MACARON DISPLAY

French Macaron Display  
Assorted Colors and Flavors

## DONUT STATION

Assorted Cake and Glazed Donuts

## SWEET DREAMS

Chocolate Covered Strawberries, Assorted Mini Seasonal Tarts,  
Mini Cheesecake Pops, Dark Chocolate Pot de Crème, Assorted  
French Macarons, Sliced Fresh Seasonal Fruit and Berries  
*Minimum order of 50*

## SUNDAE BAR

**Vanilla and Chocolate Ice Cream**  
Toppings: Caramel Sauce, Chocolate Sauce, Fresh Berries, Cherries,  
Candied Nuts, Sprinkles, Crushed Cookies, Toasted Coconut  
*Attendant Fee Required*

## INTERNATIONAL COFFEE STATION

**Coffee, Decaffeinated Coffee, Hot Tea**  
Served With Whip Cream, Chocolate Shavings,  
Orange Zest, Cinnamon Sticks

## INDIVIDUALLY PACKAGED S'MORES KITS

Graham Crackers, Chocolate Pieces, Marshmallows



# BEVERAGES

GRAND GENEVA RESORT & SPA

## DOMESTIC BEERS

Miller Lite  
Coors Light  
Leinenkugel's Seasonal

## PREMIUM BEERS

New Glarus Spotted Cow  
Milwaukee Brewing Company IPA  
Seasonal Selection  
Heineken 0.0 (Non-Alcoholic)

## SELTZER

High Noon

## SODA

## BOTTLED STILL WATER

## SPARKLING WATER

## STANDARD BRANDS

Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Tequila,  
Conciere Bourbon Whiskey, Conciere Brandy, Conciere Cognac,  
Conciere Scotch

## PREMIUM BRANDS

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Hornitos Tequila,  
Maker's Mark Bourbon Korbel Brandy, Courvoisier VS Cognac,  
Johnnie Walker Red Scotch, Seagram's 7 Canadian Whiskey

## SUPER PREMIUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum and  
Bacardi Rum, Casamigos Silver Tequila, Woodford Reserve Bourbon  
Whiskey, Wollersheim Brandy, Courvoisier VSOP Cognac, Johnnie Walker  
Black Scotch, Crown Royal Canadian Whiskey

## STANDARD WINES

Freixenet Sparkling, EOS Sauvignon Blanc, EOS Chardonnay,  
EOS Cabernet Sauvignon, H3 Blend

## PREMIUM WINES

Caposaldo Moscato Sparkling, Scarpetta Pinot Grigio,  
Copain Chardonnay, Educated Guess Cabernet Sauvignon,  
Meiomi Pinot Noir

## SUPER PREMIUM WINES

Faire La Fête Sparkling, Stoneleigh Sauvignon Blanc,  
Sonoma-Cutrer Chardonnay, Daou Reserve Cabernet Sauvignon  
Migration Pinot Noir

# POLICIES AND PROCEDURES

GRAND GENEVA RESORT & SPA

---

## Audio Visual

The Event Technology Department at Grand Geneva Resort & Spa provides the latest in presentation equipment and services, maintained by Encore Presentations. Our dedicated on-site team will work with you to ensure that your events are properly planned and executed, with a common goal of complete satisfaction and flawless execution. We have a variety of packages to offer, including décor lighting, sound systems and video playback equipment. For additional information, email [ggav@grandgeneva.com](mailto:ggav@grandgeneva.com).

## Beverage Services

A full array of 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. No beverage of any kind may be brought into the resort by patrons or guests. 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 2:00am.

## Cancellation

The pre-established cancellation fees outlined in the signed contract will be followed.

## Ceremony

On the day of an outside ceremony the location must be finalized 5 hours before the start time. If there is a 40% or higher chance of rain, Grand Geneva Resort will move the ceremony indoors.

## Event 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:

## Event Manager Responsibilities - *continued*

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.

## Event Provisions

In addition to providing our fine silver, glassware and china, each banquet room is complemented with banquet-cloth chairs, tables with white linen and votive candles. You can enhance your event with white garden chairs or Chivari chairs, floor length linens, table overlays and centerpieces for an additional fee. Your Event Manager will be happy to suggest additional enhancements for your event.

## 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. All food and beverage must be supplied by the resort. Your Event Manager will be happy to suggest and design menus at your request that will meet your group's specific needs, which may not be addressed in our menu selections.

## Guarantees

In order for your event to be a success, the guaranteed, or exact number of people expected will need to be given to the event manager five (5) business days prior to your function. If fewer than the guaranteed number of guests attend the function, the final guaranteed number is still billed. If no guarantees are given, the number on the contract will be used as the guarantee.

# POLICIES AND PROCEDURES

GRAND GENEVA RESORT & SPA

## Hotel Policy

The resort is not responsible for lost, stolen or misplaced items. Please assign a personal attendant to gather the items you want to keep. To ensure the safety of all of our guests and to comply with local health regulations, Grand Geneva does not permit food or beverage to be brought into or removed from our property.

## Menu Preparation

To ensure every detail is handled in a professional manner, the resort requires your menu selections and special requests to be finalized 21 days prior to your event. You will receive a Banquet Event Order (BEO) on which you can make additions or changes and return it to us with your confirming signature.

## Off-Premise Catering

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

## 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.

## Revenue Minimums

A food and beverage minimum amount is determined for each event and varies depending on the number of guests, location and date. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other related items.

## Service Charges and Taxes

In addition to the charges stated in this guide, the resort will add the customary 25% service charge for all indoor and outdoor events and 5.5% state and local taxes on all resort services, food and beverages. Service charges are subject to change.

## Vendor Services

A pre-determined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Event Manager to review these details. The resort will not permit the affixing of items to walls, floors or ceilings with nails, staples, tape or any other substance, unless approval is given by the Events Department.