



GRAND GENEVA RESORT & SPA

WEDDINGS



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

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SAPPHIRE PACKAGE

GRAND GENEVA WEDDINGS



SAPPHIRE PACKAGE \$85 PER PERSON

PACKAGE INCLUDES

Anniversary Top-Tier Cake
Complimentary Group Menu
Tasting For up to Four Guests
Complimentary Wedding
Night Suite For Couple
Turndown Service
Staging for Band and Dance
Floor For Ballroom Venues
All Tables For Setup
Standard Banquet Chairs
All Glassware, Flatware
and Silverware

CLASSIC DÉCOR

White Floor Length Resort Linen
White Napkins
Votive Candles

DINING

Choice of One Tray Passed Hors D'Oeuvre (See Page 11)
Elegant Three-Course Dining
Salad / Entrée / Wedding Cake or Cupcakes

BEVERAGE

Champagne Toast

Must Select One Beverage Package

Please See Page 13 For Package Details

Standard Package - 4 Hours \$52 Per Person

Premium Package - 4 Hours \$57 Per Person

Super Premium Package - 4 Hours \$60 Per Person

Each Additional Hour, \$10 Per Hour, Per Person
(All Beverage Packages)

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

SAPPHIRE PACKAGE

GRAND GENEVA WEDDINGS



DINING INCLUDES

Choice of One Tray Passed
Hors D'Oeuvre (See Page 11)

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

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

SALADS - Please Select One Option

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

Pan-Seared Salmon - Atlantic Salmon, White Bean Casoulet,
Basil Vinaigrette

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

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

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

EMERALD PACKAGE

GRAND GENEVA WEDDINGS



EMERALD PACKAGE \$110 PER PERSON

PACKAGE INCLUDES

Anniversary Top-Tier Cake
Complimentary Group Menu
Tasting For up to Four Guests
Complimentary Wedding
Night Suite For Couple
Turndown Service
Staging for Band and Dance
Floor For Ballroom Venues
All Tables for Setup
Standard Banquet Chairs
All Glassware, Flatware
and Silverware

CLASSIC DÉCOR

Colored Floor Length Cotton Table Linen
Colored Cotton Napkins
Votive Candles

DINING

Choice of Two Tray Passed Hors D'Oeuvres (See Page 11)
Elegant Three-Course Dining
Salad / Entrée / Wedding Cake or Cupcakes
Late Night Pizza Station

BEVERAGE

Champagne Toast
Wine Service During Dinner

Must Select One Beverage Package

Please See Page 13 For Package Details

Standard Package - 4 Hours \$52 Per Person

Premium Package - 4 Hours \$57 Per Person

Super Premium Package - 4 Hours \$60 Per Person

Each Additional Hour, \$10 Per Hour, Per Person
(All Beverage Packages)

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

EMERALD PACKAGE

GRAND GENEVA WEDDINGS



DINING INCLUDES

Choice of Two Tray Passed
Hors D'Oeuvres (See Page 11)

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

Late Night Pizza Station

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

SALADS - *Please Select One Option*

Radicchio Iceberg Salad - Bacon, Egg, Tomato Relish, Crumbled
Goat Cheese, Cucumber and Green Goddess Dressing

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

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

ENTRÉE - *Please Select One Option*

Chicken Alouette - Frenched Stuffed Chicken, Spinach,
Goat Cheese, Roasted Garlic and Sweet Basil Crema

Filet Mignon - Seared Filet, Mâitre D'Butter, Port Demi

Halibut - Citrus Cream Sauce

Short Rib - Cranberry Braised, Caramelized Onion

LATE NIGHT PIZZA STATION - *Please Select Two Options*

Pepperoni, Sausage, Cheese or Vegetarian

ENTRÉE ENHANCEMENTS

Sidekicks to your entrée

Jumbo Lump Crab Cake + 10

Shrimp Skewer + 12

Poached Salmon + 14

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

DIAMOND PACKAGE

GRAND GENEVA WEDDINGS



DIAMOND PACKAGE \$135 PER PERSON

PACKAGE INCLUDES

Anniversary Top-Tier Cake
Complimentary Group Menu
Tasting For up to Four Guests
Complimentary Wedding
Night Suite For Couple
Turndown Service
Staging For Band and Dance
Floor For Ballroom Venues
All Tables For Setup
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 Three Tray Passed Hors D'Oeuvres (See Page 11)
Elegant Four-Course Dining
Plated Appetizer / Salad / Entrée / Wedding Cake or Cupcakes
Choice of Sweet Station
Choice of Late Night Station (See Page 10)

BEVERAGE

Champagne Toast
Wine Service During Dinner

Must Select One Beverage Package

Please See Page 15 For Package Details

Standard Package - 4 Hours \$52 Per Person

Premium Package - 4 Hours \$57 Per Person

Super Premium Package - 4 Hours \$60 Per Person

Each Additional Hour, \$10 Per Hour, Per Person
(All Beverage Packages)

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

DIAMOND PACKAGE

GRAND GENEVA WEDDINGS



DINING INCLUDES

Choice of Three Tray Passed
Hors D'Oeuvres (See Page 11)

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

Choice of Sweet Station

Choice of Late Night Station

*Dinner service includes
tableside coffee service,
dinner rolls and butter. Two
entrees max (not including
vegetarian).*

PLATED APPETIZER - *Please Select One Option
(Vegetarian/Vegan Options Available Upon Request)*

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

Burrata - Heirloom Tomatoes, Burrata, Crostini, Balsamic Glaze

Stuffed Squash - Seasonal Vegetables, Bouldina Bowl, Corn

Prosciutto Wrapped Chicken - Smashed Parmesan Potato,
Rosemary Jus

SALADS - *Please Select One Option*

Grand Geneva Resort Wedge Salad - Tomato Relish,
Cucumber, 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

Artisan Greens Salad - Artisan Greens, Strawberries,
Blackberries, Candied Walnuts, Shaved Fennel and
Sweet Poppy Seed Dressing

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

DIAMOND PACKAGE

GRAND GENEVA WEDDINGS



DINING INCLUDES

Choice of Three Tray Passed
Hors D'Oeuvres (See Page 11)

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

Choice of Sweet Station

Choice of Late Night Station

*Dinner service includes
tableside coffee service,
dinner rolls and butter. Two
entrees max (not including
vegetarian).*

ENTRÉE - Please Select One Option

1/2 Chicken - Thyme Rosemary and Garlic Brined Chicken,
Roasted Truffle Butter, Cognac and Truffle Demi Glace

Sea Bass & Crab Duo - Roasted Seabass, Butter Poached
Jumbo Crab, Lemon Capers Poisson Demi-Glace

New York Strip Steak & Halibut - Oven Roasted New York Strip,
Brandy Peppercorn Demi, Pan-Seared Halibut, Roasted Garlic
and Citrus Cream Sauce

Filet and Jumbo Shrimp - Seared 8 oz. Filet, Maître D'Butter, Port
Demi and Garlic and Butter Jumbo Shrimp

ENTRÉE ENHANCEMENTS

Sidekicks to your entrée

Jumbo Lump Crab Cake + 10

Shrimp Skewer + 12

Poached Salmon + 14

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

DIAMOND PACKAGE

GRAND GENEVA WEDDINGS



DINING INCLUDES

Choice of Three Tray Passed
Hors D'Oeuvres (See Page 11)

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

Choice of Sweet Station

Choice of Late Night Station

*Dinner service includes
tableside coffee service,
dinner rolls and butter. Two
entrees max (not including
vegetarian)..*

LATE NIGHT STATION - *Please Select One Option*

After Hours Cravings - Chicken Tenders, Cold Squeaky Cheese Curds, Hot Fried Cheese Curds, Marinara and Ranch

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

Nocturnal Nibbles - Mini Salted Pretzel Bites, Parmesan-Herb Soft Pretzel Sticks, Pretzel Piggies in a Blanket, Wisconsin Beer Cheese, Yellow and Whole-Grain Mustard

SWEETS STATION - *Please Select One Option*

Assorted Eclair Station - Filled with Chocolate Mousse, Whipped or Strawberry Cream. Topped with Milk, White and Dark Chocolate with Assorted Toppings

Build-Your-Own Cannolis

Shell, Filling and Coatings
\$125 attendant fee required

Build-Your-Own Madeleines

\$125 attendant fee required

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

HORS D'OEUVRES

GRAND GENEVA WEDDINGS



PLEASE SELECT
BASED ON PACKAGE

Sapphire Package

One Tray Passed
Hors D'Oeuvre

Emerald Package

Two Tray Passed
Hors D'Oeuvres

Diamond Package

Three Tray Passed
Hors D'Oeuvres

ADD ADDITIONAL
HORS D'OEUVRES
TO ANY PACKAGE FOR
+ 6 PER PIECE

CHILLED HORS D'OEUVRES

Antipasto Skewer - Olive, Tomato, Roasted Pepper, Basil,
Honey Balsamic Glaze

Beef Carpaccio Crostini - Parmesan Cream, Chives, French
Baguette

Brie and Fig Jam - Pecans, Pita Bread

Jumbo Shrimp Cocktail - Tequila Citrus Sauce

Tuna Poke - On Phyllo with Avocado Mousse and Sesame Seeds

Bruschetta - Chopped Heirloom Tomato, Burrata,
Crostini and Balsamic Drizzle

Mini Salty Tartalote - Spinach, Goat Cheese and Roasted
Cherry Tomatoes

Fruit Skewer - Pineapple, Blueberry, Strawberry and Mint,
Sprinkled with Tajin

HOT HORS D'OEUVRES

Beef Skewer - Cilantro Chimichurri

Chicken Skewer - Prosciutto Wrapped with Rosemary Jus

Beef Empanadas - Bell Pepper and Beer Sauce

Mushroom Arancini - Tomato Romesco Sauce

Bacon Wrapped Scallops - Truffle Balsamic Glaze

Mini Beef Wellington - Peppercorn Demi

Stuffed Mushrooms - Jalapeno and Corn Relish

Stuffed Potato Ball - Sundried Tomato and Corn

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

WHILE YOU GET READY

GRAND GENEVA WEDDINGS



**\$30 PER PERSON
FOR TWO HOURS**

PACKAGE INCLUDES

Continental Breakfast
Choice of One Beverage
Option

CONTINENTAL BREAKFAST

Orange Juice and Iced Water, Assorted Fresh Sliced Fruits and Berries, Bagels and Cream Cheese, Breakfast Pastries and Pull Apart Loaves

BEVERAGE OPTION - *Please select one*

Limit of Three Drinks Per Person For Two Hours

Bloody Marys - Batched, Titos Vodka, Bloody Mix, Celery and Cheese Stick

Old Fashioneds - Batched, Four Roses Bourbon or Korbel Brandy
Choice of Wisconsin Style or Traditional

Upgrade Your Bourbon To Maker's Mark + 7 per person

Mimosas - Orange Juice and Champagne
Each additional bottle of champagne + 40

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

BEVERAGE PACKAGES

GRAND GENEVA WEDDINGS



ALL PACKAGES INCLUDE

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)

High Noon Seltzer

Soda

Bottled Still Water Sparkling Water

ENHANCEMENT OPTIONS

Must be added to an existing
main bar package

Signature Cocktail

+ 8 per hour

Ceremony Champagne Toast

+ 7 per person
\$125 attendant fee required

Additional Bar Hours

+ 10 per hour, per person

Additional Bar Ingredients

Please contact your event
manager for options available
at an additional charge.

STANDARD PACKAGE

4 Hours \$52 Per Person

Conciere Brand Vodka, Gin, Rum, Tequila, Bourbon, Brandy,
Cognac and Scotch

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

PREMIUM PACKAGE

4 Hours \$57 Per Person

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Mi Campo Tequila,
Four Roses Yellow Label Bourbon, Korbel Brandy,
Courvoisier VS Cognac, Johnnie Walker Red Scotch,
Seagram's 7 Canadian Whiskey

Caposaldo Moscato Sparkling, Scarpetta Pinot Grigio,
Mer Soleil Silver Unoaked Chardonnay,
Three Fingers Jack Cabernet Sauvignon, Lyric Pinot Noir

SUPER PREMIUM PACKAGE

4 Hours \$60 Per Person

Includes Two Signature Cocktails and Existing Bar Items

Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Rum,
Bacardi Rum and Malibu Rum, Hornitos Tequila, Maker's Mark
Bourbon, Wollersheim Brandy, Courvoisier VSOP Cognac,
Johnnie Walker Black Scotch, Crown Royal Canadian Whiskey,
Aperol, Kahlua, Cold Brew

Bouvet Signature Brut Loire Valley, Stoneleigh Sauvignon Blanc,
Sonoma-Cutrer Chardonnay, Banshee Cabernet Sauvignon,
Coppola Diamond Pinot Noir

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

VEGETARIAN ENTREÉS & PLATED DINNER SIDES



GRAND GENEVA WEDDINGS

ENTRÉE OPTIONS

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

Wild Mushroom Ravioli

Roasted Wild Mushrooms,
Kale, Heirloom Grape
Tomatoes and Marsala Cream,
Mushroom Medley

Vegan Wellington

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

Truffle Sacchetti

Black Truffle, Parmesan Cream,
Extra Virgin Olive Oil,
Cured Tomatoes

Stuffed Japanese Eggplant

Grains, Rice, Tomato Romesco

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 Maître D'Butter

VEGETABLE OPTIONS

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

Maple Roasted Baby Carrots

Roasted Green Beans

Roasted Root Vegetables

Grilled Asparagus with Lemon Oil

Brocolini with Garlic Vinaigrette

Roasted Seasonal Vegetables

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

CHILDREN'S & VENDOR MEALS

GRAND GENEVA WEDDINGS



VENDOR MEAL \$60 PER PERSON

Salad

Wedding Choice

Chicken

Chef's Choice

Starch and Vegetable

Wedding Choice

Dessert

Wedding Choice

Beverage

Soda or Bottled Water

Bar Not Included

CHILDREN'S MENU - \$35 PER PERSON

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 - *Please Select One*

Wedding Cake or Cupcakes

BEVERAGES - *Please Select One*

Soft Drinks, Juices, Water

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

DESSERT OPTIONS

GRAND GENEVA WEDDINGS



FILLINGS

Chocolate Buttercream
Ganache
Cream Cheese Frosting
Chocolate Mousse
White Chocolate Mousse
Raspberry Jam
Strawberry Cream
Lemon Cream
Vanilla Bavarian Cream
Espresso
Salted Caramel

DESSERT TYPE

Wedding Cake
Cupcakes

FLAVORS

Vanilla
Chocolate
Lemon
Red Velvet
Almond
Spice
Marble
Strawberry

FROSTINGS

Buttercream
Chocolate Buttercream
Cream Cheese Frosting
Chocolate Ganache

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

LATE NIGHT SNACKS

GRAND GENEVA WEDDINGS



LATE NIGHT STATIONS ARE INCLUDED WITH SELECT PACKAGES

Sapphire Package

Not Included

Emerald Package

Includes Pizza Station

Diamond Package

Includes Choice of
One Late Night Station

WALKING TACOS - \$15 PER PERSON

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

PIZZA STATION - \$15 PER PERSON

Select Two Options

Pepperoni, Sausage, Cheese or Vegetarian

AFTER HOUR CRAVINGS PACKAGE - \$18 PER PERSON

Chicken Tenders, Cold Squeaky Cheese Curds,
Hot Fried Cheese Curds, Marinara and Ranch

NOCTURNAL NIBBLES PACKAGE - \$20 PER PERSON

Mini Salted Pretzel Bites, Parmesan-Herb Soft Pretzel Sticks,
Pretzel Piggies in a Blanket, Wisconsin Beer Cheese,
Yellow and Whole-Grain Mustard

All prices are subject to a taxable 25% service charge and 5.5% sales tax.

INDULGENCES

GRAND GENEVA WEDDINGS



ASSORTED ECLAIR STATION

\$14 PER PERSON

Filled with Chocolate Mousse,
Whipped or Strawberry Cream.
Topped with Milk, White or
Dark Chocolate with
Assorted Toppings

BUILD-YOUR-OWN CANNOLIS

\$16 PER PERSON

Shell, Filling and Coatings
\$125 Attendant Fee Required

BUILD-YOUR-OWN MADELEINES

\$16 PER PERSON

\$125 Attendant Fee Required

SWEET DREAMS - \$20 PER PERSON

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 - \$15 PER PERSON

Vanilla and Chocolate Ice Cream
Toppings: Caramel Sauce, Chocolate Sauce, Fresh Berries,
Cherries, Candied Nuts, Sprinkles, Crushed Cookies,
Toasted Coconut
\$125 Attendant Fee Required

INTERNATIONAL COFFEE STATION - \$7 PER PERSON

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

INDIVIDUALLY PACKAGED S'MORES KITS - \$8 PER KIT

Graham Crackers, Chocolate Pieces, Marshmallows
**Fire Pit Location Required*

*All prices are subject to a taxable 25% service
charge and 5.5% sales tax.*

POLICIES & PROCEDURES

GRAND GENEVA WEDDINGS



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.

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. A rehearsal ceremony may be arranged based on resort availability.

EVENT MANAGER RESPONSIBILITIES

Once you have completed your contract, you will be assigned an Event 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
- Detail banquet event order
- Point of contact for venue on wedding day

If you need additional assistance with your wedding details or a day of coordinator, please refer to our preferred vendor list.

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 Chiavari 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.

Policies & Procedures continued on next page

POLICIES & PROCEDURES

GRAND GENEVA WEDDINGS



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 fourteen (14) 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.

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 PREPERATION

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. Additionally, it is the guest responsibility to provide table layout by number of guests and entrée selection to their event manager at this time.

PAYMENT

- 20% due with contract
- 25% due 45 days after contract
- 25% due 6 months prior to wedding
- 30% due 6 weeks prior to wedding
- 105% due 2 weeks prior to wedding

Deposit schedule is subject to change and is dependent on time between booking and the date of wedding.

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.