

THE LODGE AT  
**GENEVA**<sup>TM</sup>  
ON-THE-LAKE  
OHIO'S WINE COUNTRY RESORT

## *2023 Picture Perfect Weddings*



Photo Credit: Photography by Hilary

## *Packages: What's Included?*

Lakefront Gazebo Ceremony & Chairs  
Ballroom Reception with Outdoor Patio\*  
Outdoor Heaters & Fire Pit\*  
Grand Bridal Tasting  
White or Black Linen Napkins  
White Chair Covers  
White or Black Linens  
China, Glassware & Flatware  
Dance Floor\*  
Stage for Head Table, Band or DJ\*  
Cutting of the Cake

Table Numbers & Stands  
Five Hour Open Bar  
Starbucks Pike Place Roast Coffee, Hot Tea,  
Lemonade & Iced Tea  
Hors D' Oeuvres Display  
Passed Hors D' Oeuvres  
Complimentary Honeymoon Suite\*\*  
Gorgeous Lakeside Backdrop for  
Photography

\*Items with (\*) indicate items included for the Grand Package (ballroom receptions only).

\*\*You must meet ballroom minimums to receive Complimentary Honeymoon Suite.

# The “Grand” Ceremony & Reception Package

Up to 300 Guests

Lakefront Gazebo Ceremony  
& Grand Ballroom Reception

4:00PM | 4:30PM | 5:00PM

- ❖ Setup Starts at 1pm.
- ❖ \$1,200 plus tax – unless otherwise stated on your contract. Rental fee includes: Gazebo Ceremony, Ballroom Reception, Ballroom Patio, Event Set-Up, Ceremony Back-Up Space & Rehearsal
- ❖ Menu Selections & Package Pricing on page 3, 4 & 5
- ❖ \$1000 Non-Refundable Deposit.
- ❖ Rent one section of Horizons Patio and The Lawn for Cocktail Hour - \$1000 + tax



Photo Credit: Dennis Crider Photography



Photo Credit: Sky Photography

## Ceremonies, Elopements & Vow Renewals

Up to 120 Guests

Lakefront Gazebo Ceremony

11:00AM | 11:30AM | 12:00PM

- ❖ \$1,750 plus tax
- ❖ Includes: Gazebo Rental, White Folding Padded Chairs, Back-up Space in Case of Inclement Weather
- \$1000 Non-Refundable Deposit

\*The wedding party is responsible for their own for rehearsal and ceremony execution.

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

# The “Petite” Ceremony & Reception Package

Up to 50 Guests  
Lakefront Gazebo Ceremony  
& Reception Room

11:00AM | 11:30AM | 12:00PM

- ❖ Buffet - \$89 | Plated - \$99
- ❖ \$1,200 plus tax - unless otherwise stated on your contract. Rental fee includes: Gazebo Ceremony, Western Reserve Room or Covered Bridge Room for the Reception, Event Set-Up, Ceremony Back-Up Space and Rehearsal.
- ❖ Menu Selections on Pages 3, 4 & 5.
- ❖ 3 Hour Deluxe Open Bar.
- ❖ 1 Passed Hors D’ Oeuvre.
- ❖ Petite Package is *ONLY* available with the rental of Covered Bridge Room, Harbor Room or Western Reserve Room.
- ❖ Food & Beverage Minimums vary depending on day of the week and forecasted guest counts.
- ❖ Additional Hour of Bar - \$7 per person.
- ❖ \$1000 Non-Refundable Deposit.
- ❖ Rent One Section of Horizons Patio, Fire Terrace and The Lawn for Cocktail Hour - \$1000 + tax.

**Western Reserve Room** – Holds up to 50 Guests and Includes a Small Dance Floor. No Stage.

**Covered Bridge Room or Harbor Room** – Holds up to 40 Guests. No Stage & No Dance Floor.



Photo Credit: Martello Photography



Photo Credit: Lindsey Yeagley

## The “Wedding Brunch”

Customize the “Petite” Ceremony & Reception Package  
and Make it a Brunch!

### Brunch Menu:

Baked Vegetable Frittata

Fresh Sliced Fruit

Blueberry French Toast Bake

Caprese Salad

Grilled Chicken Breast with Boursin &

Sundried Tomato Cream Sauce

Smoked Salmon Display

Fresh Roasted Asparagus

Carving Station of Sliced Beef Sirloin with Au Jus & Horseradish  
Cream

**\*\$89 Per Person Includes:** 3 Hour Deluxe Open Bar, 1 Passed Hors D’ Oeuvre  
and Reception Display on Pages 3, 4 and 5.

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# Buffet Selections

Saturdays - \$115 per person | Fridays & Sundays - \$105 per person

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## 5 Hour Deluxe Open Bar

Champagne Toast

## Reception Display Table

Imported & Domestic Cheeses with Assorted Crackers

Fresh Fruit Display with Seasonal Berries - GF

Crisp Farm-Fresh Vegetables with Traditional Ranch Dip - GF

## Choice of 2 Passed Hors D' Oeuvres

Artichoke Antipasto Skewer – GF  
BBQ Cocktail Meatballs  
Pear, Gorgonzola & Prosciutto on a Crostini  
Phyllo Wrapped Brie with Raspberry & Almonds

Spinach & Feta Spanakopita  
Tomato Bruschetta  
Vegetable Spring Rolls – *Vegan*

## Garden Salad

Mixed Greens Salad with Tomatoes & Cucumber served pre-dressed with Balsamic Dressing - GF

Freshly Baked Dinner Rolls with Butter

## Choice of 1 Starch

Wild Rice Pilaf  
Parmesan & Herb Roasted Redskin Potatoes - GF  
Garlic & Herb Whipped Potatoes – GF  
Maple Roasted Cubed Sweet Potatoes – GF

## Choice of 1 Vegetable

Roasted Vegetable Medley - GF  
Fresh Green Beans - GF  
Fire Grilled Zucchini & Squash – GF  
Seasonal Asparagus with Extra Virgin Olive Oil - \$3pp – GF

## Choice of 2 Entrées

Herb Roasted Chicken Breast with Boursin & Sundried Tomato Cream - GF  
Herb Roasted Chicken Breast with Marsala Wine Sauce - GF  
Pan Seared Salmon Filets with Lemon Dill Sauce - GF  
Pan Seared Salmon Filets with Roasted Red Pepper Coulis - GF  
Chef Carved Beef Sirloin with Bordelaise Sauce - GF

## Premium Upgrades

### Reception Display Upgrade - \$9 per person

Includes all Reception Display items as well as Assorted Breads, Prosciutto & Salami, Grilled Vegetables, Brined Olives, Fruit Compote, Beer Mustard & Honeycomb

### Extra Passed Hors D' Oeuvres - \$5 per person

### Choice of 1 Premium Passed Hors D' Oeuvres - \$5 per person

Bacon Wrapped Scallops with Brown Sugar Teriyaki Glaze  
Coconut & Almond Chicken Satay with Sweet Chili Sauce  
Mini Crab Cake with Remoulade Sauce

Chef Carved Prime Rib of Beef with Caramelized Onion Demi - GF – \*Must replace the Carved Beef Sirloin\*

\$8 per person (as a 2<sup>nd</sup> entrée) | \$15 per person (as a 3<sup>rd</sup> entrée)

## Children's Menu Selections - \$20

Choice of 1 Meal | Ages 3-10  
Chicken Fingers & French Fries  
Cheeseburger & French Fries  
Penne Pasta with Marinara  
Mac 'n Cheese

\*All Meals Served with Applesauce

\*Guests 11 Years & Older – Package Price

Meals for Guests 2 Years & Younger - \$10

## Vegetarian/Vegan Options

*Special Plates can be Prepared to Accommodate Dietary Needs*

Potato Gnocchi with Roasted Vegetables & Pesto Cream Sauce -  
*Vegetarian*

Non-GMO Plant Based Penne Pasta with Marinara, Beyond  
Sausage, Bell Peppers & Onions – *Vegan, GF, DF, NF*  
Cedar Roasted Balsamic Zucchini, Yellow Squash, Asparagus,  
Cleveland Tofu & Marinated Tomato – *Vegan, GF, DF, NF*

\*All meats will be cooked to a minimal internal temperature of 145 degrees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions or may be pregnant.

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.



# Plated Selections

Saturdays - \$125 per person | Fridays & Sundays - \$115 per person

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## 5 Hour Deluxe Open Bar

Champagne Toast

## Reception Display Table

Imported & Domestic Cheeses with Assorted Crackers

Fresh Fruit Display with Seasonal Berries - GF

Crisp Farm-Fresh Vegetables with Traditional Ranch Dip - GF

## Choice of 2 Passed Hors D' Oeuvres

Artichoke Antipasto Skewer – GF

BBQ Cocktail Meatballs

Pear, Gorgonzola & Prosciutto on a Crostini

Phyllo Wrapped Brie with Raspberry & Almonds

Spinach & Feta Spanakopita

Tomato Bruschetta

Vegetable Spring Rolls – *Vegan*

## Garden Salad

Mixed Greens Salad with Tomatoes & Cucumber served pre-dressed with Balsamic Dressing - GF

Freshly Baked Dinner Rolls with Butter

## Choice of 2 Entrée Selections

Grilled New York Strip Steak with Bordelaise Sauce, Garlic & Herb Whipped Potatoes, & Balsamic Roasted Vegetable Medley

Pan Seared Salmon with a Lemon Dill Cream Sauce, Wild Rice Pilaf, & Fire Grilled Zucchini & Squash  
Herb Roasted Chicken Breast with a Sherry Cream Sauce, Parmesan & Herb Roasted Redskin Potatoes, & Seasonal Asparagus - GF

Spinach, Mushroom & Boursin Cheese Stuffed Chicken Breast with a Pesto Cream Sauce, Garlic & Herb Whipped Potatoes, & Fresh Green Beans - GF

## Premium Upgrades

### Reception Display Upgrade - \$9 per person

Includes all Reception Display Table items as well as Assorted Breads, Prosciutto & Salami, Grilled Vegetables, Brined Olives, Fruit Compote, Beer Mustard & Honeycomb

### Extra Passed Hors D' Oeuvres - \$5 per person

### Choice of 1 Premium Passed Hors D' Oeuvres - \$5 per person

Bacon Wrapped Scallops with Brown Sugar Teriyaki Glaze

Coconut & Almond Chicken Satay with Sweet Chili Sauce

Mini Crab Cake with Remoulade Sauce

### Duo Plates - \$8 per person

Grilled Filet Mignon with Demi-Glace, Herb Roasted Chicken Breast with Boursin & Sundried Tomato Cream, Garlic & Herb Whipped Potatoes, & Fresh Green Beans - GF

Grilled Filet Mignon with Demi-Glace, Crab Stuffed Shrimp with Lemon Cream Sauce, Parmesan & Herb Roasted Redskin Potatoes & Fire Grilled Zucchini & Squash

Roasted Salmon Oscar, Lump Crab Meat, Béarnaise Sauce, Wild Rice Pilaf & Seasonal Asparagus – GF

***\*\*Children's Meals & Vegetarian/Vegan options listed on Page 3.***

\*All meats will be cooked to a minimal internal temperature of 145 degrees. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions or may be pregnant.

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# Beverage Selections

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## Deluxe Bar

Included in Package

**Liquors**  
Absolut  
2 Smirnoff Flavored Vodkas  
Bacardi Silver  
Tanqueray  
Jose Cuervo  
Jack Daniel's  
Johnnie Walker Black Label  
Peach Schnapps

**Choice of 3 Domestic Beers**  
Budweiser  
Bud Light  
Miller Lite  
Yuengling  
Coors Light  
White Claw

**House Wines**  
Ferrante Chardonnay  
Ferrante Red Blend  
Ferrante Sangria  
Proverb Cabernet Sauvignon  
Proverb Pinot Grigio

\*Package includes Soft Drinks, Mixers, & Fruit Garnishes.

### Choice of 3 Hand-Crafted Mocktails

\*Non-Alcoholic\*

\*Alcohol can be added at the bar for no additional cost\*

Cilantro Lime Fizz  
Cranberry Sangria  
Lavender Lemonade  
"Mint-ito"  
Shirley Ginger  
Strawberry Ginger Lemonade  
Watermelon & Mint Soda  
White Peach Sangria

### Mocktail Upgrades

\*Non-Alcoholic\*

\*Alcohol can be added at the bar for no additional cost\*

#### Upgrade 1 Hand-Crafted Mocktail- \$2 per person

Coconut, Cucumber, lime & Mint Spritzer  
Mango Mule  
Seasonal Maple Ginger Cider  
Turmeric Tonic

#### Add a Frozen Craft Mocktail - \$5 per person

Lemon Drop  
Margarita  
Mimosa  
Old Fashioned  
Peach Bellini  
White or Red Sangria

## Premium Bar

\$10 per person

Premium bar upgrade must be ordered to receive any of the below brands.

Premium bar upgrade includes all the deluxe bar items as well as the following:

### Premium Brand Liquors

Tito's  
Grey Goose  
Captain Morgan Spiced Rum  
Hendrick's  
Glenlivet  
Jameson  
Crown Royal  
Patron Silver

### Choice of 1 Premium Beer

Corona  
Heineken  
Stella Artois  
Great Lakes Dortmunder Gold  
Sam Adams Seasonal

### Choice of 2 Cordials

Fireball  
Kahlua  
Baileys Irish Cream  
Campari  
Grand Marnier  
Southern Comfort

### Premium Wine

Ferrante Private Label Riesling  
Ferrante Private Label Cabernet Franc

## \*\*A NO SHOT POLICY IS STRICTLY ENFORCED \*\*

- ❖ **No outside alcohol is permitted in our function rooms.** Anyone bringing in alcoholic beverages not purchased from The Lodge, will be given one chance to remove items.
- ❖ **Guests are not permitted to serve their own drinks from behind our bars.**
- ❖ Our Bartenders are trained to serve alcohol within the restrictions of our license. We will courteously refuse service to anyone who is underage or may be over-indulging.

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.

## Dressing Room Menu

### Bagels & Fresh Fruit Tray - \$12 per person

Variety of Bagels and Toppings: Peanut Butter, Butter & Assorted Cream Cheeses

Fresh Seasonal Fruit Assortment

### Premium Bagel Upgrade - \$15 per person

\*Must be ordered with the Bagels & Fresh Fruit Tray.

Smoked Salmon, Everything Bagel Cream Cheese, Dill Cream Cheese, Red Onion, Cucumber, Marinated Tomato, Capers, Roasted Red Peppers, Hard Cooked Eggs & a Coffee Station

### Fruit & Cheese Tray - \$15 per person

Fresh Seasonal Fruit Assortment

An Assortment of Cubed Cheeses & Variety of Crackers

### Sandwich & Wrap Platter - \$17 per person

Choice of 2 Sandwiches or Wraps (halved)

Turkey, Ham, Roast Beef, Chicken Salad, or Vegetarian  
Served with Chips & Fruit

### Yogurt Parfaits & Fresh Fruit Tray - \$12 per person

Individual Parfaits with Fresh Berries & Granola

Fresh Seasonal Fruit Assortment

### Toasted Vanilla Waffle Bar - \$16 each

Assorted Flavors of Whipped Butter, Ohio Maple Syrup, Fresh Berries, Chocolate & Whipped Cream

### Boneless Wings To-Go - \$15 per dozen

Choice of BBQ, Buffalo, or Garlic Parmesan

Includes Ranch, Blue Cheese & Celery

### 16 Inch Pizzas To-Go

Cheese - \$20.95 | Pepperoni - \$22.95 | Italian Sausage,  
Pepperoni & Banana Peppers - \$23.95

### Beverage Selections

Bottled Water - \$2 each

Bottled Orange Juice - \$4 each

Assorted Cans of Soda - \$3 each

Starbucks Pike Place Roast Coffee - \$34 per gallon

### From the Bar

Available after 10AM

### Build Your Own Mimosa Bar - \$100

Includes 2 Bottles of House Spumante, Orange Juice, Cranberry Juice, Pineapple Juice, & Assorted Fruit Garnishes

\*Additional refills available at \$35 per bottle

Domestic Beer - \$24 per 6

Premium Beer - \$30 per 6

\*Choose 1 Domestic or Premium Beer from selections on Page 5



Photo Credit: Lindsey Yeagley

## Late Night Snack Menu

### Boneless Wing Bar - \$11 per person

Choice of (1) Sauce: BBQ | Buffalo | Garlic Parmesan  
Served with Blue Cheese, Celery & Carrots.

### Nacho Bar- \$9 per person

Tortilla Chips, Nacho Cheese, Pico de Gallo, Jalapenos, and Ground Beef

### Loaded French Fry Bar - \$11 per person

Toppings Include: Smoked Chicken, Red Hot Sauce, Warm Blue Cheese Alfredo, Scallions, Red Onions, and Ranch Dressing – OR – Beer Cheese, Bacon, Sour Cream, Scallions, Salsa, and Jalapeños

### Pizza - \$10 per person

Selections: 3-Cheese, Pepperoni, Meat Lovers, or Garden Vegetable

### Slider Bar- \$12 per person

Build your own burger sliders with traditional condiments

### Broccoli Cheddar Bites - \$125 per 50 pieces

### Vegetable Spring Rolls - \$130 per 50 pieces

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# Newlywed Breakfast Options

Host Breakfast the Day After Your Wedding!

## The "All-American" Breakfast

- ❖ Private Function Room – Complimentary
- ❖ \$18 per person

### MENU:

Scrambled Eggs  
Pancakes with Syrup  
Bacon & Sausage  
Pinched Potatoes  
Pastries & Muffins  
Fresh Sliced Fruit  
Regular & Decaffeinated Coffee, Hot Tea  
Orange Juice & Cranberry Juice

## The "Traditional" Breakfast

- ❖ Maximum of 30 Guests
- ❖ Guests dine in Horizons Restaurant at their leisure between 8AM & 11AM.
- ❖ No Reserved Tables.
- ❖ Breakfast Voucher \$15.99 per person
- ❖ Voucher Provided at Check-in.

## The "Alfresco" Breakfast

- ❖ \$1,000 + tax Horizons Patio Rental
- ❖ Maximum of 40 Guests
- ❖ Reserved section of Horizon's Restaurant and a section of Horizon's Patio from 9AM – 12PM (Covered Bridge Room for inclement weather.)
- ❖ Breakfast Voucher \$15.99 per person
- ❖ Voucher Provided at Check-in.



# Rehearsal Dinner

Book your Rehearsal Dinner On-Site!

Private Function Space Rental Fee of \$100 + tax.

Rehearsal Dinner Menu Available. See your Sales Manager for Selections & Pricing.

# Wedding Enhancements

Gold Plate Chargers - \$1 each  
Hedge Backdrop for Head Table - \$500  
Hedge Backdrop for Photo Booth - \$300  
Rustic Wooden Arch - \$75

*\*Arches are complimentary when used for a back-up ceremony*

Colored Overlay - \$5 each  
Colored Napkins (limited colors) - \$.50 each  
Chair Sash Tying - \$2.50 each  
LCD Projector & Screen - \$50  
Up Lighting (12 – customize your color!) - \$200

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.



# Frequently Asked Questions

## Can we have a rehearsal the night before?

A mutually convenient rehearsal time will be scheduled based on availability the day before for the Petite & Grand Packages.

## What is the Ceremony Back-Up in case of Rain?

The back-up location for ceremonies is the reception space.

**When can we have access to the Gazebo & Ballroom?** You will have access to the Gazebo & Ballroom at 1PM on the day of the wedding, unless otherwise stated on your contract.

## Example Timeline:

4:30 – 5:00pm: Ceremony  
5:00 – 6:00pm: Cocktail Hour  
6:00 – 6:30pm: Grand Entrance / Close Bar  
6:30 – 7:30pm: Dinner  
6:30 – 10:30pm: Open Bar  
11:00pm: End Reception

**What is the Latest End Time?** The latest end time for a reception is 12 AM. The bar will close ½ hour before the reception end time.

**Do you offer a room-block for our overnight guests?** Yes, we will hold up to 10 guest rooms the night before & 20 guest rooms the night of the wedding.

**Do you provide a wedding planner or event coordinator?** No, The Lodge does not provide a wedding planner or coordinator. A member of our sales team will be here the day of the wedding to line everyone up for the ceremony. Our banquet staff will take over for the reception following the lead of the DJ/Band for remaining events.

## Do you offer children's options?

Yes! See page 3 for selections and pricing.

## Do you have vegetarian /vegan options?

Yes! See page 3 for selections.

**When do you need to know our final guaranteed guest count?** We will need a guaranteed guest count 10 days prior to the event. You can increase or decrease the guaranteed count by 10% 3 days prior to event. Specific dates will be given with contract.

## What is the payment schedule?

- ❖ A \$1,000.00 deposit is due with a signed contract.
- ❖ 25% of total estimated invoice is due 8 months prior to event.
- ❖ 50% of total estimated invoice is due 8 weeks prior to event.
- ❖ Total payment in full is due 10 days prior to event.

*\*Schedule may vary, depending on contracted date\**

**What Linens are included with the reception packages?** White chair covers, white or black floor length underlays and mid-length overlays, white or black linen napkins, and white or black resource table linens (DJ, Welcome, Cocktail Rounds etc.)

# Guidelines & Procedures

The attentive, professional staff at The Lodge & Conference Center at Geneva on the Lake is committed to providing excellent service for your wedding. Along with suggested added touches to make your event special, we offer the highest quality food & beverage options. We are here to serve you & will ensure that all your needs & special requirements are met within reason.

## Food & Beverage

- ❖ All Food & Beverage in Function Rooms must be purchased through The Lodge. The only exception to this rule would be wedding cakes, cupcakes, & cookies.
- ❖ Food & Beverage minimums must be met for all events prior to tax and service charge. \$1,200 Rental fee is separate and does not count towards this minimum. Weekday Food & Beverage minimums vary.
  - ❖ Saturdays: June-October \$12,900 | Saturdays: November-May \$7,000
  - ❖ Fridays: All year \$7,000 | Sundays: All year \$5,000
  - ❖ Memorial Day Sunday & Labor Day Sunday: \$7,000 | New Year's Eve: \$18,900
- ❖ Food safety regulations prohibit the resort from allowing any leftover food or beverages to be removed from the function space.
- ❖ Guaranteed count in attendance for all food & beverage functions must be received by 10 working days prior to your event. If The Lodge does not receive you will be charged on the basis of the greater of the actual attendees or agreed number of attendees listed on the contract.
- ❖ The Grand Bridal Tasting in March is included with all wedding packages for the bride, groom, & two guests of your choice (after signed contract).
- ❖ With advance notice, special meals can be prepared for guests with allergies/intolerances or who are gluten free, vegetarian, or vegan.

*\*Menu is subject to change based on market & environmental factors outside of our control.*

## Damages

- ❖ The Lodge at Geneva does not assume responsibility for damages to or loss of any articles left in The Lodge prior to or following a function including any gifts, card boxes, honeymoon fund jars, etc.
- ❖ Guests will be responsible for any damage to hotel property while on the premises.
- ❖ Sky Lanterns, sparklers, fireworks, & open flames are not permitted on The Lodge property. All lit candles on property must be contained.



Photo Credit: Amy Galon

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# Preferred Vendors

## Beauty

Jennifer & Co.  
440-266-4247  
[jennifer-and-co.com](http://jennifer-and-co.com)

Ladies & Gentlemen  
440-255-5572  
[ladiesgentlemen.com](http://ladiesgentlemen.com)

Rocco's Hair Design  
Mariella  
440-477-5307 | 440-255-2880  
[roccoshairdesign.com](http://roccoshairdesign.com)

Styling on Broadway  
440-466-5851  
[stylingonbroadway.com](http://stylingonbroadway.com)  
[Stylingonbroadway@windstream.net](mailto:Stylingonbroadway@windstream.net)

## Cakes

Cakes to You  
Debbi | 440-946-0087  
[cakestoyou.net](http://cakestoyou.net)  
[cakestoyou7419@att.net](mailto:cakestoyou7419@att.net)

Confectionary Cupboard  
Pat Huebner and Susan Porostosky  
440-205-5300  
[info@confectionarycupboard.com](mailto:info@confectionarycupboard.com)  
[confectionarycupboard.com](http://confectionarycupboard.com)

Spring Hill Market  
Cindy | 440-466-0626  
[facebook.com/springhillcakes](https://facebook.com/springhillcakes)  
[Cms6208@yahoo.com](mailto:Cms6208@yahoo.com)

The Cupcake Ladies  
440-812-0742  
[cupcakes@thecupcakeladies.com](mailto:cupcakes@thecupcakeladies.com)

## Ceremony Music

Arion String Ensembles  
216-659-5431  
[arionensembles.com](http://arionensembles.com)  
[info@arionensembles.com](mailto:info@arionensembles.com)

Elegant String Quartet  
440-563-5540  
[elegantstringquartet.tripod.com](http://elegantstringquartet.tripod.com)  
[elegantstrings@Comcast.net](mailto:elegantstrings@Comcast.net)

Music Talent of Cleveland  
216-881-1802  
[musictalentofcleveland.org](http://musictalentofcleveland.org)  
[cfmohio@earthlink.net](mailto:cfmohio@earthlink.net)

## Consultants

Bride's Best Friend  
Denise K. Shaw | 440-724-2597  
[Denise@ReduceWeddingStress.com](mailto:Denise@ReduceWeddingStress.com)  
[ReduceWeddingStress.com](http://ReduceWeddingStress.com)

## Clergy

Pastor Michael Currier  
440-942-1985 | 440-749-1985  
[mikecurrier46@yahoo.com](mailto:mikecurrier46@yahoo.com)

Reverend Debbie Muzik | 440-259-5102  
[revndebm@yahoo.com](mailto:revndebm@yahoo.com)

Feather Touch Celebrations  
Reverend Patricia Ann Pasqualone Doms  
440-223-7510  
[feathertouchpathandpurpose.com](http://feathertouchpathandpurpose.com)  
[feathertouch8@att.net](mailto:feathertouch8@att.net)

## Entertainment

\*Some DJ's may provide bundle packages that include other services; inquire within

A Bride's DJ - Marcus Jordan  
216-268-5365  
[weddingdjcleland.com](http://weddingdjcleland.com)  
[Yourfriends@abridesdj.com](mailto:Yourfriends@abridesdj.com)

Ben Ricci DJ's  
440-857-6795  
[www.benriccidjs.com](http://www.benriccidjs.com)  
[ben@benriccidjs.com](mailto:ben@benriccidjs.com)

Billy J  
440-585-3004  
[billyjdjs.com](http://billyjdjs.com)  
[BillyJamesDJ@yahoo.com](mailto:BillyJamesDJ@yahoo.com)

Jesse Webb Entertainment  
440-897-3331  
[jessewebb@msn.com](mailto:jessewebb@msn.com)  
[jessewebbentertainment.com](http://jessewebbentertainment.com)

Ohio DJ Pros, LLC  
Ryan Layman | Cell | 216-203-8627  
Office | Melinda | 216-644-5946

Raise the Roof  
440-941-5553  
[raisetherooftentertainment.com](http://raisetherooftentertainment.com)  
[Info@RTREntertainment.com](mailto:Info@RTREntertainment.com)

Richmond Entertainment  
Lisa | 440-964-9403  
[richmondrolleyandlimo.com](http://richmondrolleyandlimo.com)

## Florist

Blush Custom Weddings  
Jessica | 440-319-9002  
[blushcustomweddings.com](http://blushcustomweddings.com)

Bouts & Bouquets  
Meghan | 440-415-0533  
[Boutsandbouquetsgenevaoh.com](http://Boutsandbouquetsgenevaoh.com)

Capitena's Flower Shop  
440-992-4484  
[capitenasfloral.com](http://capitenasfloral.com)

Countryside Florist, Inc.  
Sandy | 330-659-3776  
[Flowers.countryside@gmail.com](mailto:Flowers.countryside@gmail.com)

Daughters Florist  
440-428-5138  
[daughtersfloristandgiftshop.com](http://daughtersfloristandgiftshop.com)

Flowers on Main  
440-350-0200  
[floweronmainpainesville.com](http://floweronmainpainesville.com)

## Photography

Cirino Photography  
Scott | 440-953-8200  
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Dennis Crider Photography  
216-470-2887  
[Denniscridphotography.com](http://Denniscridphotography.com)

Golightly Photography  
Jack | 440-840-1055  
[golightlyphotographic.com](http://golightlyphotographic.com)

Jennifer M Photography  
Jennifer | 234-200-6757  
[Jennifermphotography.com](http://Jennifermphotography.com)

Martello Photography  
440-813-0544  
[martellophotography.com](http://martellophotography.com)  
[h.e.martello@gmail.com](mailto:h.e.martello@gmail.com)

Prelude Photography  
440-266-1677  
[preludephotography@gmail.com](mailto:preludephotography@gmail.com)  
[preludephoto.com](http://preludephoto.com)

Prices subject to 20% service charge & applicable sales tax. All menu prices subject to change 30 days prior to event based on availability and market prices.