

Genesee River Restaurant and Reception Center
134 North Main Street
Mt. Morris NY 14510

(585) 658-2949

**Congratulations on your recent engagement and welcome to
The Genesee River Restaurant and Reception Center!
Thank you for considering us to host your Wedding Reception.**

At the Genesee River Restaurant and Reception Center, we have over 50 years of banquet experience, and our staff takes great pride in the service we provide to you and your guests. The cuisine we offer is of the highest quality, and **any menu can be tailored to become uniquely yours.** Our three rooms may be combined to accommodate up to 700 guests. Each room is equipped with its own built-in oak bar, parquet dance floor, soundproof walls (to insure your parties' privacy), and complete sound system.

Located in Mt. Morris, NY, near the entrance to Letchworth State Park, we are a full-service facility and will assist you in any way to make your wedding day a perfect experience. We strongly encourage prospective brides and grooms to schedule an appointment to tour our facility and meet with our wedding coordinator at their earliest convenience. Please contact us to discuss any questions you may have, check availability of specific dates, and make an appointment to view our facility, and/or confirm a booking.

Call: 585-658-2949 to set up an appointment or request more information,
or e-mail us at: rivrest@frontiernet.net



When planning your wedding reception at the Genesee River Restaurant, please note...

- ❖ We are a full-service facility. We will assist you in any way we can to help make your day special. We can offer you advice with finding musical entertainment, florists, photographers, bakeries, etc. A list of wedding services is available for you to refer to when planning your reception.
- ❖ We offer a wide assortment of dinner napkins and tablecloths. Specialty linens and chair covers are also available for an additional rental fee.
- ❖ Selected centerpieces and other accessories are available at a nominal charge to enhance your reception room.
- ❖ We offer complimentary cutting and serving of your wedding cake.
- ❖ We offer a complimentary champagne toast for the wedding party.
- ❖ We offer a complimentary room at the Country Inns and Suites (located next door) for the bride and groom.
- ❖ Elevated head table.
- ❖ Your onsite wedding coordinator will be available throughout the evening to ensure that every detail of your reception runs smoothly.
- ❖ Candles are permitted – however, if using votive or pillar candles, they must be in a non-flammable dish or holder. Taper candles **must** be dripless and burn for a minimum of 8 hours.
- ❖ We reserve the right to remove any favors, decorations, centerpieces, etc. that may present a fire hazard or, in the opinion of the management, are not safe or appropriate.
- ❖ The Genesee River Restaurant does not allow anything tacked, stapled, nailed, glued, or taped to the walls or suspended from the chandeliers.
- ❖ The Genesee River Restaurant discourages the use of confetti or glitter. The vendee will incur a **\$500.00** cleanup charge if used. **(Strictly Enforced)**

❖ Deposits and Room Minimums

Each reception must meet a minimum cost per room utilized. Costs do not include tax and service charge. If your food and beverage expenditure falls below the minimum for the room in which you are booked, we reserve the right to move your event to a more suitable sized room or to bill the minimum for the room in which you are booked. Deposits are non-refundable, and will be applied towards your final balance.

Minimum amounts per room, for food and beverage:

	<u>Minimum</u>	<u>Deposit</u>	<u>Room Charge</u>
Bellamy Room	\$2,500.00	\$500.00	\$100.00*
Genesee Room	\$4,500.00	\$750.00	\$250.00*
Livingston Room	\$4,500.00	\$750.00	\$250.00*
Genesee & Bellamy Room	\$7,000.00	\$1,000.00	\$350.00*
Livingston & Genesee Room	\$9,000.00	\$1,500.00	\$500.00*

**Room Charges are subject to change due to excessive linen use; time allotted, and/or set up.*

- ❖ If cancellation occurs less than **6 months** prior to your event, the vendee will be charged **fifty percent (50%)** of the room minimum.
- ❖ A final attendance guarantee is required 14 days prior to your reception. Your guarantee is the minimum number of guests you agree to pay for, even if actual attendance falls below that number.
- ❖ **Fifty percent (50%)** of the guaranteed minimum charge is to be paid **14 days** prior to the date of your reception, with the remaining balance due no later than **2 days** prior to your reception. .
- ❖ In accordance with New York State laws, no **food or drink** may be brought in or out of the Genesee River Restaurant, with the exception of the wedding cake. Wedding cakes must be made by a New York State Board of Health certified bakery. We reserve the right to request a copy of such certification.
- ❖ There will be no straight liquor or shot consumption; our bartenders will serve soda, beer, wine and mixed drinks. We reserve the right to limit the amount of alcohol consumed and to refuse to serve anyone under the age of 21, or any guest who appears visibly intoxicated.
- ❖ Bar and menu substitutions may be subject to a change in price.
- ❖ All prices quoted within six (6) months of your wedding reception are guaranteed. Prices are subject to an increase of up to 10% per year.
- ❖ The Genesee River Restaurant does not assume responsibility for any personal items brought into our establishment.

Dinner Entrée Selection

Select up to three (3) of these entrees for your event.

Each entrée will be served with:

Served mixed field green salad and our house ranch and Italian dressings

Appropriate potato, and hot seasonal vegetable,

Homemade rolls and butter

Freshly brewed coffee, decaf or tea

Peppercorn Crusted Tenderloin **\$31.95**

Twin 5oz. hand cut slow roasted Filets, pan seared with cracked Peppercorns and topped with a Blue Cheese Mornay

Seafood Newburg **\$28.95***

Jumbo Shrimp, Sea Scallops, and Crabmeat in a brandied Cream Sauce, served over rice pilaf

Slow Roasted Prime Rib **\$27.95**

12oz. hand cut and slow roasted to retain natural juices and tenderness, finished with Rosemary Au Jus

Lemon Dill Salmon **\$27.95**

9oz. hand cut, broiled in white wine and butter, topped with a lemon dill cream sauce

Chicken Cordon Bleu **\$26.95**

Ham and Swiss stuffed boneless chicken breast, breaded, and baked, finished with a supreme sauce

Chicken French **\$25.95**

Boneless Chicken Breast and Artichoke Egg-Dipped and sautéed in a lemon sherry

Chicken Lemon Piccata **\$25.95**

Boneless Chicken Breast pan seared and sautéed in with capers, lemon, and white wine

Cheese Tortellini and Shrimp **\$24.95***

Tortellini filled with ricotta cheese, gently tossed in a basil pesto cream sauce

Vegetable Lasagna **\$23.95***

Layers of fresh vegetables and Italian cheeses, topped with homemade marinara or alfredo

Vegetarian Portabella **\$23.95***

Twin Portabella Mushrooms, baked and topped with a tomato and provolone cheese and smothered in marinara over rice

*Pasta Dishes and Seafood Newburg are *not* served with a potato or vegetable

All prices subject to 8% sales tax and a 20% service charge (2016)

Wedding Buffets

All Served with:

Hot seasonal vegetable, mixed field green salad, freshly baked rolls and butter, and freshly brewed coffee and hot tea

Country Buffet **\$28.95**

Select 2 Entrees:

- Roasted Top Sirloin
- Roasted Pork Loin
- Pineapple glazed Ham
- Italian-style Chicken
- Chicken Lemon Piccata
- Chicken French

Select 2 Starches:

- Oven Roasted Rosemary Potatoes
- Pasta with homemade marinara sauce
- Scallion Smashed Potatoes
- Rice pilaf

One (1) relish/salad- your choice*

River Buffet **\$31.95**

Select 2 Entrees:

- Roasted Top Sirloin
- Roasted Pork Loin
- Pineapple glazed Ham
- Oven Roasted Turkey Breast with Cranberry Glaze
- Country Stuffed Chicken
- Italian-style Chicken
- Chicken Lemon Piccata
- Chicken French
- Chicken Cordon Bleu

Select 2 Starches

- Oven Roasted Rosemary Potatoes
- Cheese stuffed tortellini Alfredo
- Baked Mac n' Cheese
- Stuffed shells
- Scallion Smashed Potatoes
- Pasta with homemade meat sauce
- Pasta with homemade Alfredo
- Rice pilaf

Two (2) relishes/salads –your choice

Bellamy Buffet **\$35.95**

Select 1 Chef-Carved Entree:

- Slow Roasted Prime rib
- Beef Tenderloin
- Roasted Stuffed Pork Loin

Select 2 Entrees:

- Roasted Top Sirloin
- Roasted Pork loin
- Pineapple Glazed Ham
- Italian-style Chicken
- Country Stuffed Chicken
- Chicken Cordon Bleu
- Oven Roasted Turkey Breast with Cranberry Glaze
- Chicken Lemon Piccata
- Broiled Lemon Dill Salmon
- Chicken French

Select 2 Starches:

- Oven Roasted Rosemary Potatoes
- Cheese stuffed tortellini Alfredo
- Stuffed Shells
- Scallion Smashed Potatoes
- Baked Mac n' Cheese
- Rice pilaf
- Pasta with homemade meat sauce
- Pasta in Pesto Cream sauce
- Baked Penne with mozzarella
- Cheese or Meat Lasagna

Two (2) relishes/salads – your choice*

***Relish /Salad choices:** Olive and peppers mix, Tomato and Cucumbers in an Italian marinade, Broccoli and Cauliflower in a flavorful creamy dressing, 3 Bean Salad, Southwest Black Bean and Corn Salad, Marshmallow Fruit Salad

All prices subject to 8% sales tax and a 20% service charge (2016)

Wedding Buffet Packages

Deluxe Package \$37.95

For one hour prior to dinner:

Display of cheese, crackers, fresh vegetable crudités and dip

Open bar with draft beer, house wines and soda

Buffet Dinner

Entrees: Select Two (2)

Roast Top Sirloin
Chicken French
Italian Chicken
Chicken Lemon Piccata
Roast Pork Loin
Pineapple Glazed Ham

Starch: Select Two (2)

Pasta with marinara
Scallion smashed potatoes
Oven Roasted Rosemary potatoes
Rice Pilaf

One Assorted cold relish/salads-chef's choice

River Package \$43.95

For one hour prior to dinner:

River Antipasto Display: Cheese & Crackers, peppers and olives, fresh crudités and dip, assorted fruit

Open bar with draft beer, house wines, soda, and well poured mixed drinks

Buffet Dinner

Entrees: Select Three (3)

Select (1):

Chef-carved: Prime Rib
Roasted Stuffed Pork loin
Prosciutto wrapped Beef Tenderloin
Oven Roasted Turkey Breast with Cranberry Glaze

Select (2):

Deluxe Entrees plus:

Country-Stuffed Chicken
Chicken Cordon Bleu
Broiled Lemon Dill Salmon

Pasta/Potato: Select Two (2)

Pasta with meat sauce
Scallion smashed potatoes
Oven Roasted Rosemary potatoes
Rice Pilaf
Cheese stuffed tortellini in Alfredo
Pasta in Presto Cream
Stuffed Shells

Two (2) assorted cold relishes/salads-chef's choice

Both Packages served with:

Hot seasonal vegetables, mixed field green salad with selected dressings, freshly baked rolls with butter, coffee, and tea.

All prices subject to 8% sales tax and a 20% service charge (2016)

Delectable Desserts

Because no meal is complete without something sweet!
Additional selections available upon request.
All prices listed are per person.

Vanilla Ice Cream With choice of chocolate or Cream de Menthe	\$2.95
Mousse – assorted flavors in edible philo shells	\$3.95
Homemade Fruit Pies A la mode	\$3.55 \$4.00
Salted Caramel Creampuff	\$3.95
Homemade Spiced Carrot Cake with Cream Cheese Frosting	\$3.95
Chocolate Spoon Cake	\$4.95
Reese’s Peanut Butter Pie	\$4.95
Classic New York-style Cheesecake With fresh fruit topping	\$4.50 \$5.00
White Chocolate-Raspberry Cheesecake Brulee	\$4.95
Freshly Baked Cookie and Brownie Tray	\$2.95
Deluxe Dessert Display Assortment of fresh pies, cakes, mini cheese cakes and chocolate dipped strawberries	\$5.95

*** A \$1.00 per person fee will be applied
if dessert is brought in from an outside source and we serve it.
The charge is waived if you serve it yourself.**

All prices subject to 8% sales tax and a 20% service charge (2016)

Hors d'oeuvres

Trays

- Fresh Vegetable Crudités & Dip
- Assorted Cheese & Crackers
- Baby Shrimp w/Cocktail Sauce
- Antipasto Salad
- Assorted Fresh Fruit
- Chips and Dip (Marinated Artichokes, Hummus, Spinach Artichoke Dip, Roasted Garlic Bacon Dip, and Guacamole)

One Selection.....\$3.25

Two Selections.....\$5.95

Three Selection.....\$7.50

Above items priced per person for a 1 hour serving period

Hot Hors d'oeuvres

Priced at \$200 per 100 pieces

- Raspberry Brie Puff Pastry
- Assorted Mini Quiches
- Chicken Pineapple Skewers
- Pigs in a Blanket
- Spinach and Cheese Purses
- Fig and Mascarpone Purses

Hot Hors d'oeuvres

Priced at \$160 per 100 pieces

- Spring Rolls
- Italian Sausage Pieces
- Spanakopita
- Stuffed Mushroom Caps (Sausage or Crab)
- Artichokes French
- Antipasto Skewers
- Mini Crab Cakes

Hot Hors d'oeuvres

Priced at \$120 per 100 pieces

- Pizza Squares
- Fried Mozzarella Sticks
- Swedish Meatballs
- Fried Ravioli
- Bruschetta
- Pork Egg Rolls with Sweet and Sour Sauce

Premium Hors d'oeuvres

Mini Beef Wellingtons	\$250.00 per 100 pcs
Coconut Shrimp (served with pineapple salsa)	\$250.00 per 100 pcs
Jumbo Shrimp Cocktail (served with lemon wedges and cocktail sauce)	\$250.00 per 100 pcs
Jumbo Scallops Wrapped in Bacon	\$250.00 per 100 pcs

Stations

Chef-Attended Pasta Station\$9.95

Pasta Station includes Penne and Bow Tie Pasta

Sautéed Peas, Broccoli, Artichoke Hearts, Diced Ham and Grilled Chicken

Choice of **Two (2)** sauces: Homemade Alfredo, House Marinara, Garlic Oil, and Rosa
(alfredo/marinara)

Carving Station\$9.95

Choice of one (1): Pork Loin, Baked Ham, Turkey Breast OR Roast Top Sirloin

Choice of One (1): Prime Rib.....\$13.95

Beef Tenderloin.....Market price

For hors d'oeuvre receptions where no dinner is served, there is a \$26.00 per person minimum

All prices subject to 8% sales tax and a 20% service charge (2016)

Banquet Beverages

Bartender fee of \$15.00 per hour per bartender

Cash Bar

Soda	\$1.00
Premium Liquor	\$7.00
Top Shelf Liquor	\$5.00
House Liquor	\$4.00
Domestic Bottled Beer	\$4.00
Draft Beer	\$3.00
House Wine	\$5.00
Chardonnay, Cabernet, Merlot	\$5.00

Host Bar

Host pays for drinks at cash bar prices.
Based on actual consumption.

Punches

Priced per 2 gallon bowl
Decorated and Chilled

Fruit Punch	\$30.00
Wine Punch	\$40.00
Scotch Sour	\$50.00
Champagne Punch	\$60.00

Coffee Station

Set-up Fee	\$50.00
Per Person	\$1.00

Soda/Juice Bar

Includes unlimited glasses or pitchers

1 Hour	\$4.00
2 Hours	\$6.00
3 Hours	\$7.00
4 Hours	\$8.00

Draft Beer and Soda Bar

Includes unlimited glasses

1 Hour	\$6.00
2 Hours	\$9.00
3 Hours	\$10.00
4 Hours	\$11.00

Draft Beer-Wine-Soda Bar

Includes light bar snacks

Includes draft beer, house wines, and soda

1 Hour	\$9.00
2 Hours	\$12.00
3 Hours	\$13.00
4 Hours	\$14.00

To Add Bottled Beer...\$2.00 per person/hr

Open Bar I

Includes light bar snacks

House brand vodka, gin, rum, whiskey, scotch, flavored brandies, and liqueurs, draft beer, house wines, and soda

1 Hour	\$10.00
2 Hours	\$13.00
3 Hours	\$15.00
4 Hours	\$17.00

Open Bar II

Includes light bar snacks

Everything included in Open Bar I, plus top shelf brands (*No Premium*)

1 Hour	\$13.00
2 Hours	\$17.00
3 Hours	\$20.00
4 Hours	\$23.00

Toasts

Sparkling Grape Juice.....	\$1.25 per person
White Wine.....	\$2.50 per person
Champagne.....	\$2.50 per person

All prices reflect a cash price and are subject to 8% sales tax and 20% service charge (2016)