

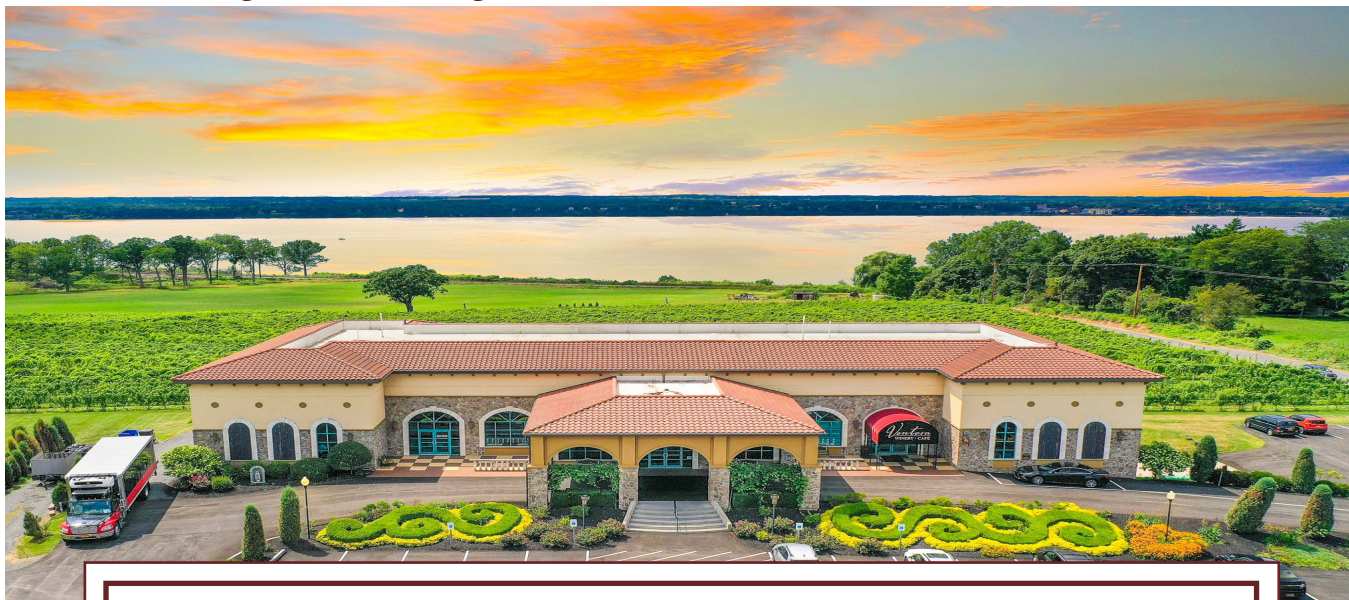
Ventosa

VINEYARDS

Weddings & Events



Thank you for your interest

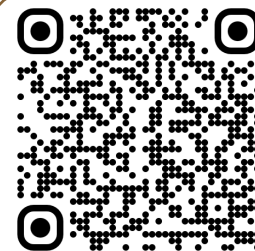


Thank you for considering Ventosa Vineyards for your wedding! Voted in the top 5% in the nation from Wedding Wire's "Couples Choice Awards" in 2015 and several years since then for our weddings & special events. We are delighted to welcome and be of service to you, your family, and friends on your special day. Our mission is Excellence! Every soup, dressing, and sauce is homemade the day of your event. No matter the type of event, we plan to serve the best food and offer the best service. We look forward to working with you in planning what you have always dreamed of...

The Perfect Day!



R.J. Passalacqua (General Manager)
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Scan for
more info

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Ventosa's Competitive Edge

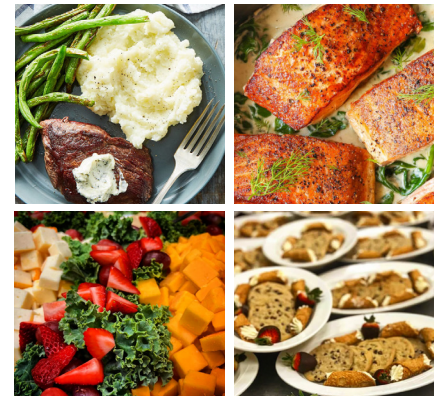
PROVEN EXPERIENCE

We are constantly working hard to perfect our weddings & events. This is evidenced in our track record. Voted in the top 5% in the nation from Wedding Wire's "Couples Choice Awards" several years in a row and 5 stars on both WeddingWire.com and TheKnot.com, our reviews speak for themselves. We will also provide you with a list of our recommended vendors we have worked with over the years to assist in your planning.



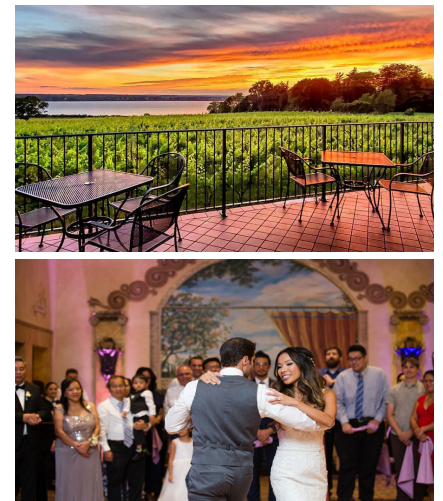
CULINARY EXCELLENCE

Your food selections will be prepared fresh the day of the event. We use fresh, local ingredients to help support our sustainable community. Many of our items are homemade including our fresh mozzarella cheese, all sauces, soups and of course our famous pizza dough. Our chef offers a variety of offerings to those with diet and allergy restrictions.



DECOR & SCENERY

With its elegant decor and stunning view, our La Vista é Bella room is perfect for your special event. Throughout our 6,000 SF ballroom, you will see, exquisite hand-painted Tuscan-inspired murals. Large windows and glass doors allow for a stunning view from all angles of the ballroom. Wrought iron chandeliers and wall sconces offer the perfect lighting for an intimate gathering. Guests have access to our expansive terrace overlooking stunning views of our estate vineyards and breath-taking sunsets over Seneca Lake.



List of Hors d' Oeuvres

(S=Station / P=Hand-passed)

	100 pc.	50 pc.
Fruit and cheese tray (S)	\$6.95 p/p	---
Vegetable crudité with dip (S)	\$4.95 p/p	---
Antipasto table (S)	\$9.95 p/p	---
Bruschetta bar (S)	\$6.95 p/p	---
Scallops wrapped in bacon (P)	\$395	\$200
Dates wrapped in bacon (P)	\$350	\$180
Sausage stuffed mushrooms (P)	\$320	\$165
Shrimp cocktail (P/S)	\$495	\$245
Crab cakes (P)	\$430	\$220
Artichoke French (S)	\$325	\$165
Fresh mozzarella & prosciutto (lemon Marsala sauce) (S)	\$375	\$190
Stuffed Italian bread (salami & cheese) (P)	\$275	\$140
Crispy pork belly (P)	\$350	\$180
Onion tartlet (P)	\$245	\$125
Spanokopita	\$285	\$165
Caprese tray (S) serves 100	\$350.00 each	

Open Cocktail Service

Includes premium liquors, beer, Ventosa wines, soda & juices

1 st Hour	\$18.95 p/p
2 nd and subsequent hours	\$7.50 p/p/hr
Under 21	\$8.50 p/p

Host Cocktail Service

Host pays for amount of consumption

House cocktails	\$9
Premium cocktails	\$11
Specialty cocktails	\$13
Beer	\$7-\$10
Ventosa wine	\$8-\$13
Soda & juices	\$3.95
Additional bar location	\$200 /hr
Sparkling wine toast	\$6.50 p/p



“

“Everything about our wedding was amazing and our family and guests have frequently told us that it was the best wedding they’ve been to. The view is amazing, food was delicious and RT and his staff were helpful throughout the whole process. Worth every penny we spent!”

Laura (Bride)

”

“...cannot thank Ventosa enough for making our wedding such a success. We were so impressed with the level of professionalism and customer service. I hate to use the words customer service to describe it, because we felt like family. Nothing could have been any better! ...a lot of people claim to have good service, but you can always tell the ones that do because they really care...”

Tason (Groom)

Wine Served with Dinner

You may select a red & white wine that will be served with dinner. The cost is based upon your selection of wine & number of bottles corked and served to your guests. Corking fee of \$20.00/ bottle (if wine is supplied)

*The above prices do not include tax, service, or other charges. Prices subject to change without notice.

Served Reception Menu

Minimum of 35 Guests

First Course

If selected, please choose one. All soups homemade on the day of the event

Tomato bisque soup	\$7.25 p/p
Italian wedding soup	\$7.25 p/p
Vegetable soup	\$6.25 p/p
Escarole and bean soup	\$7.25 p/p
Fresh fruit cup (in season)	\$6.25 p/p

Second Course

Select one

Caesar salad	\$7.25 p/p
Fresh mixed greens with tomato, onion, carrot and cucumber with white balsamic or Italian dressing	incl. in main course
Spinach leaves with strawberry, toasted almonds, blue cheese crumbles, & raspberry vinaigrette dressing	\$9.25 p/p
Penne in Ventosa's homemade 'Sunday' sauce	\$9.25 p/p
Fresh mixed greens with mandarin oranges, dried cranberries, feta cheese & white citrus vinaigrette dressing	\$7.25 p/p

Main Course

\$68.95 p/p*

Two-course meal* - Pre-order required

*Choice of three entrées include: fresh mixed green salad, bread, potato & vegetable, & coffee/tea station

**Due to market price increases, an up-charge may apply

****Fillet Mignon:** center cut beef tenderloin marinated in a special seasoning then grilled to perfection and accompanied with a house made red wine demi glaze

Black Angus Prime Rib: aged prime rib-eye that is slow roasted with dry rub and topped with au jus and mushrooms

New York Strip: center, hand cut, strip steak marinated in our house rub and char-broiled

- Sirloin Steak:** aged, center cut, tender sirloin marinated in our house rub seasonings, grilled to perfection and served with our house red Vino Rosso demi glaze
- Pork Tenderloin:** sliced pork medallions served with a blood orange balsamic glaze
- Poached Faroe Island Salmon:** slow poached in white wine accompanied with a green peppercorn, orange and ginger aioli
- Broiled North Atlantic Cod:** fresh broiled cod topped with a citrus burre blanc
- Stuffed North Atlantic Cod:** fresh cod stuffed with shrimp and scallop stuffing and topped with fresh crab and a seafood bisque
- Stuffed Chicken Breast:** boneless chicken breast stuffed with classic homemade bread stuffing and finished with a house made savory chicken gravy
- Chicken Madeira:** split airline chicken breast topped with asparagus, imported provolone, and finished with our homemade Madeira wine reduction
- Chicken Bianco:** split airline chicken breast topped with roasted cherry tomatoes and basil, finished with a light cream béchamel sauce
- Chicken Marsala:** roasted airline chicken breast served with our traditional house made mushroom Marsala wine reduction
- Chicken Mandorla:** airline chicken breast roasted and topped with apple slices, toasted almonds, and finished with our own port wine reduction cream sauce

~ Specialty Menu Items available upon request ~

Potato & Vegetable Options

Please select one potato and one vegetable

- Potato:** Yukon Gold mashed potato | garlic smashed potato | fresh herb risotto
- Vegetable:** sautéed green beans with mushroom & roasted red pepper | fresh mixed vegetable medley | asparagus | fall harvest vegetable medley with squash, spinach, & cranberries

The above prices do not include tax, service, or other charges.

Prices are subject to change without notice.

Desserts

If selected, please choose one

Vanilla ice cream with strawberries	\$6.25 p/p
Peach Melba: vanilla ice cream with a slice of peach, topped with a raspberry sauce and whipped cream	\$7.50 p/p
Cheesecake topped with fresh strawberries	\$7.50 p/p
Fresh fruit marinated in Finger Lakes ice wine (in-season)	\$7.50 p/p
Viennese tray with chocolate-dipped strawberries, Italian cookies, cannoli, & cream puffs for each table	\$15.95 p/p
Cake-cutting service (no charge for cupcakes)	\$1.50 p/p

Buffet Dinner Menu

Minimum of 50 guests

Soup & salad (served individually)

Buffet:

Choice of pasta with homemade marinara sauce	
Stuffed chicken breast	
Broiled fresh cod (citrus burre blanc)	
Yukon Gold mashed potatoes	
Fresh mixed vegetables	
Tenderloin of beef (carved)	\$82.95
or	
House prime sirloin of beef (carved)	\$80.95
or	
Baked ham (carved)	\$72.95

~ Buffet offering includes bread and a coffee/tea station. ~

~ Specialty Menu Items Available Upon Request. ~

Specialty Tables

Minimum of 50 guests and all stations must be offered

Salad Station

\$18.95 p/p

Mixed greens with tomatoes, onions, croutons, cucumbers, and two dressings

Caesar salad

Antipasto with salami, prosciutto, capicola, assorted olives, Italian cheese, roasted red peppers, pepperoncini, & focaccia bread

Carving Station

\$45.95 p/p

Select two, served with oven-roasted potatoes

Beef tenderloin with a peppercorn sauce

Baked ham with an orange raisin reduction

Oven roasted turkey with a homemade gravy

Pasta Station

\$29.95 p/p

Items available at \$2.95 p/p each: broccoli, prosciutto, roasted red peppers, chopped onions & garlic

Fresh cooked penne & tortellini

Ventosa's red sauce and Alfredo sauce

Parmesan cheese & crushed red pepper

Dessert & Coffee Station

\$22.95 p/p

Price does not include tax, service, or other charges. Prices subject to change without notice.

Regular & decaffeinated coffee and tea
Chocolate dipped strawberries
Homemade cannoli and cream puffs
Assorted Italian cookies
Fresh berries marinated in Ice Wine (in season)

Late-Night Stations

Chicken Wing Bar

Choose three of the following sauces; Hot, Mild, BBQ, Garlic Parmesan, or Teriyaki

Traditional chicken wings with choice of three sauces, blue cheese & celery sticks \$300/100 wings
Boneless chicken wings, with choice of three sauces, blue cheese & celery sticks \$250/100 pieces

Sliders

\$7.50 p/p

Rolls, ketchup & mustard

Fresh handmade cheeseburger sliders & French fries

Loaded Fry Bar

\$8.95 p/p

Assorted Toppings Include; Cheddar Cheese Sauce, Bacon, Sour Cream, & Scallions

French fries and tater tots

Chicken Finger Bar

\$7.95 p/p

Assorted dipping sauces include; BBQ, Ranch dressing, ketchup, & hot sauce

Tradition breaded chicken fingers & French fries

Ice Cream Bar

\$9.25 p/p

The above prices do not include tax, service, or other charges. Prices subject to change without notice.

Vanilla bean & chocolate ice cream
Choose five of the following toppings: rainbow sprinkles, crushed Oreo, chocolate chips, Reese's Pieces, peanuts, cherries, hot fudge, & whip cream

Additional Specialty Stations available upon request...

General Information & Policies

Deposit Policy: An \$800.00 non-refundable deposit is due to secure and guarantee the date of your event. After this initial deposit has been made, a deposit schedule will be drafted for payment of the event. Each deposit is non-refundable and is credited to your final bill. (additional 3% for credit cards)

Payment Policy: Payment of the total balance is required five business days prior to your event date. This will reflect any changes made leading up to this payment and will also be based on the guaranteed number of guests. If there is any balance due on the day of your event, it can be paid at the conclusion of the event. (additional 3% for credit cards)

Guarantees: A tentative number of guests must be provided three weeks prior to your event. The guaranteed number of guests attending and each individual meal selection will be due ten days prior to your event. This figure will be considered your minimum guarantee, which is not subject to reduction. In the event that no guest count is given, you are then responsible for payment of the number of guests stated in your original inquiry.

*The following food and beverage minimum guarantees are required for banquet events from May – October (before tax, service/support, and other fees): \$11,000.00 for Friday events, \$14,000 for Saturday events, and \$7,000.00 for Sunday events. Events outside of the above dates do not require a minimum guarantee.

*A Banquet charge is applied to all events. This charge includes: Linen, China, Glassware and Flatware, Dance Floor, use of our beautiful Terrace, dinner entrée for the Bride and Groom, a five-hour reception, and (upon membership approval) any fees owed to MMG, Inc.

Cancellation Policy: If you need to cancel your event, any deposits made up the date of cancellation will not be refunded. Also, the client becomes responsible for any expenses that Ventosa Vineyards incurred in preparing for your event. You agree to hold Ventosa Vineyards harmless and agree to pay all legal expenses incurred by Ventosa Vineyards in the event of litigation or enforcement of this agreement.

Menus: All menu selections must be finalized a minimum of three months prior to your event. Menu prices are guaranteed 30 days prior to your event.

Beverage Service: Ventosa Vineyards offers a variety of beverages that you can choose to have offered at your event. Therefore, it is the policy of Ventosa Vineyards that no beer, liquor, or wine be brought onto the property by an outside source. Please note that all alcohol sales are regulated by the laws of the State of New York. No person under 21 years of age can be served, possess, or consume alcoholic beverages.

Contact List: Ventosa Vineyards is happy to provide you with a “list of contacts” in order to guide you in planning for your special event. Ventosa Vineyards is not responsible for the actions of those on the “list of contacts”.

Decorations: Special arrangements including decorations, flowers, displays, and audio-visual equipment should be discussed in advance. Additional charges may apply to these special arrangements. Ventosa Vineyards is not responsible for any items that are lost, stolen, or damaged. Note: Ventosa Vineyards is a Roman Catholic blessed facility that its wedding reception and ceremonies has an agreement with MMG, Inc. Therefore, the picture of The Sacred Heart and the Crucifix must remain un-deseccrated and can't be removed or covered up.

Service Charge & Sales Tax: New York State tax of 8% is charged on food and beverage, special services, and room rentals. A service charge of 10% and an event support charge of 10% is added to the food and beverage total of your event.

Our History

Ventosa Vineyards opened its doors for business September 25, 2005. Ventosa offers premium vinifera wines ranging from dry reds to dry and semi dry whites in a beautiful Tuscan setting. Ventosa specializes in Italian varieties not typically found in the Finger Lakes area such as Tocai Friulano and Sangiovese. With a tasting room overlooking the vineyards and Seneca Lake, it's a perfect setting to relax and enjoy a sip or two.

Ventosa also houses Café Toscana, an in house café serving everything from Italian panini sandwiches, wraps, homemade soups, pizzas and more. Café Toscana is open year long and serves lunch daily.

La Vista e Bella Room is also a unique feature of Ventosa. The La Vista e Bella room has the capability to host weddings receptions, private parties and more year round as well. The seating in the Vista e Bella room is 350 people and comes complete with an in house kitchen to make sure your guests won't leave hungry.

Feel free to check out the website at VentosaVineyards.com for more information!

