

The Lakehouse Inn

Private Event Packages

5653 Lake Road
Geneva-on-the-Lake, OH 44041
440-466-8668
www.thelakehouseinn.com

Private Party Rental Information

Celebrate your special event while you and your guests enjoy the scenic beauty of Lake Erie from The Lakehouse Inn grounds. Located on two acres overlooking Lake Erie, The Lakehouse Inn is the perfect setting for your private event.

Rehearsal Dinners ~ Bridal Showers ~ Baby Showers ~ Company Meetings & Events ~ Birthday & Anniversary Parties ~ Class Reunions ~ Holiday Parties

Outdoor Patio

Upper level patio overlooking the lake
Maximum seating-50 guests
Available June-September

Event Room

Indoor room located across the street from the Inn
Maximum seating-50 guests
Available year round

Lakeside Room

Intimate room overlooking Lake Erie
Maximum seating-12 guests
Available November-April

Crosswinds Grille

Indoor seating with Lake Erie view
Maximum seating-50 guests
(Not available during open restaurant hours)

Rentals start at \$100 for three hours

The Lakehouse Inn

Private Event Details

- All Saturday evening events from May through October have a \$1,000 food and beverage revenue minimum guarantee. A \$500 minimum is required for all other time periods. In addition, a \$75 bartender fee will be added to the final bill if a bartender is required for the event and alcohol beverage sales do not exceed \$300.
- A \$100.00 deposit and signed contract are due at the time of the booking that will be applied to the final bill. No reservation is firm until the contract is signed and the deposit is received. The balance is due in full the day of the event.
- All prices quoted are subject to change without notice, based upon any increase in supplies or operation at the time of event. Prices are guaranteed 90 days prior to the event and are otherwise subject to increases as quoted by our staff.
- If an event is cancelled, the deposit will be refunded in full if The Lakehouse Inn has received notification of the cancellation at least 14 days prior to the event.
- Parking is available, however, it is limited so guests may be required to double park. If needed, The Lakehouse Inn valet will be on duty to direct cars prior to the start of the event.
- All catering packages include 60" round tables with white linen tablecloths. Dinner service package including plates, flatware & glassware (all outdoor events are served on heavyweight plastic plates & bowls)
- A Service Charge of 18% plus applicable sales tax will automatically be charged to all food and beverage charges.
- Final guarantee attendance for all food and beverage functions must be made and received at least 10 days prior to your event. If The Lakehouse Inn does not receive a final guaranteed figure by the 10 day deadline, you will be charged for the number of persons denoted in the contract.
- Customers should understand The Lakehouse Inn is an outside venue and dealing with inclement weather (wind, rain, extreme heat, or cold temperatures) is an inherent risk of utilizing this facility.
- Due to the Ohio Department of Health Regulations no food or beverages may be removed from the event site. Desserts and cookies are the only exception to this rule.
- Due to state liquor laws and violation of our liquor license no outside alcohol of any kind may be opened during a private event. If any outside alcohol is on the grounds during a private event, the alcohol will be poured out and the person(s) will be asked to leave.
- The Lakehouse Inn reserves the right to inspect and control all private events. We assume no liability for attendee's personal property or equipment brought to, or stored on our property.
- The Lakehouse Inn will not tolerate any damage or misuse of our facility or property. Damages and excessive cleanup will be charged accordingly.

Prices subject to 18% Service Charge and applicable Sales Tax
Menu Prices subject to change 90 days prior to the menu selection

Private Event Catering Packages

All menus are chef driven and highlight locally and seasonally sourced ingredients

Starters

Classic Appetizer Package

Cheese & Charcuterie Board with Accompaniments
Fresh Crudité Display
Seasonal Bruschetta
\$19 per guest

Deluxe Appetizer Package

Seasonal Bruschetta
Baked Brie with Seasonal Jam and Crostini
Cheese Board with Accompaniments
Hummus with Vegetables and Pita Chips
Shrimp Cocktail with Cocktail Sauce (1.5 pieces per person)
\$30 per guest

Appetizer Displays

Priced per person

Seasonal Bruschetta
\$5
Fresh Crudité Platter
\$5
Wood Fired Pizza
\$7
Fresh Fruit Display (available summer & fall only)
\$7
Baked Brie with Seasonal Jam and Crostini
\$6
Local Cheese Board with Accompaniments and Crackers
\$7
Charcuterie Board with Accompaniments and Crackers
\$8
Local Cheese and Charcuterie Board with Accompaniments and Crackers
\$10
Shrimp Cocktail (2.5 pieces per)
\$13

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Custom Meal Selections

Custom Catering Menus

Custom catering menus are available and give you the opportunity to create a personalized, tailor-made menu for you and your guests. The catering chef will work closely with you to craft your own personalized menu that shows off your personal taste and style.

Price will vary based on final menu selections.

Food & Wine Pairings

Chef created custom menu. Each course will be paired with a complimentary Lakehouse Inn wine.

3 course custom menu with wine pairing
\$55

4 course custom menu with wine pairing
\$65

5 course custom menu with wine pairing
\$75

3 course dessert & wine pairing
\$40

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Buffet Dinner Selections

Buffet menus are designed for 20 or more people. An additional \$3.00 per person applies for groups under 20 All buffet menus served with iced tea, lemonade & coffee

Traditional Buffet

Seasonal Mixed Greens Salad with Balsamic Vinaigrette
Chef's Choice Seasonal Vegetable

Choice of One Starch

Roasted Redskin Potatoes
Garlic Smashed Potatoes
Basmati Rice
Cheddar Grits

Choice of Two Entrée Selections*

Herb Marinated and Wood Fire Grilled Airline Chicken Breast
Maple Mustard Glazed and Wood Fired Chicken Breast
Pork Loin Stuffed with Spinach and Fresh Mozzarella
Beef Brisket, Slow Roasted with Caramelized Onions
Short Rib, Slow Roasted with Onion Demi
Beef Pot Roast with Demi
Seasonal Whitefish, Baked with Seasonal Topping
Chef's Choice Vegetarian Entree
\$29 per person

*For Additional Entrée Selections add \$6.00 per person

Barbeque Buffet

Choice of Two Sides

Potato Salad
Pasta Salad with Seasonal Vegetables
Cabbage Slaw

Seasonal Mixed Greens Salad with Balsamic Vinaigrette

Choice of Two Wood Grilled Entrée's*

6 oz. Beef Hamburger
6 oz. Beef Cheeseburger
Herb Marinated Chicken Breast
Barbeque Bone in Chicken
Veggie Burger

Served with Buns, Condiments, Lettuce, Onion & Tomato (when in season)
\$24 per person

*For Additional Entrée Selections add \$5.00 per person

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Plated Dinner Selections

Iced Tea, Lemonade & Coffee

Mixed Greens Salad with Balsamic Vinaigrette or Seasonal Caesar Salad
Seasonal Vegetable

Choice of One Starch

Roasted Redskin Potatoes

Garlic Smashed Potatoes

Jasmine Rice

Basmati Rice

Quinoa Blend

Cheddar Grits

Choice of Two Entrees

Herb Marinated and Wood Fire Grilled Airline Chicken Breast
\$20

Maple Mustard Glazed and Wood Fired Chicken Breast
\$24

Pork Loin Stuffed with Spinach and Fresh Mozzarella
\$29

Grilled Pork Tenderloin
\$29

Beef Brisket, Slow Roasted with Caramelized Onions
\$25

Short Rib, Slow Roasted with Onion Demi
\$25

Grilled Salmon
Market Price

Chef's Choice Vegetarian or Vegan Entrée
\$20

Choice of up to two (2) plated dinners and one potato per group
Place cards (provided by guest) are required when ordering two entrees

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Breakfast/Brunch Selections

Buffet menus are designed for 20 or more people
An additional \$3.00 per person applies for groups under 20

All options served with coffee, assorted hot teas, orange juice and apple juice

Deluxe Continental Breakfast

Scones, Croissants, Breakfast Breads
Seasonal Jams, Butter
Yogurt and Granola
\$11

Traditional Breakfast Buffet

Scrambled Eggs
Bacon and Sausage
Potato Hash with Peppers and Onions
Breakfast Breads with Butter
Yogurt and Granola
\$16

Brunch Buffet

Vegetable Frittata
Bacon or Sausage
Wood Fired Grilled Chicken Breast
Mixed Greens Salad with Balsamic Vinaigrette
Breakfast Breads with Butter
\$20

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Lunch Selections

All options served with iced tea, lemonade and coffee

Plated Lunch

Grilled Chicken Sandwich with Seasonal Side

\$17

Wood Fired Grilled Cheeseburger with Seasonal Side

\$17

Seasonal Vegetarian Wrap with Seasonal Side

(Examples: Caprese, Falafel, Hummus Vegetable, Portobello)

\$16

Seasonal Mixed Greens Salad or Caesar Salad with Wood Fired Grilled Chicken

\$15

Add cup of soup to meal

\$5

Choice of up to two (2) plated lunch selections per group

Place cards (provided by guest) are required when ordering two entrees.

Pizza Party Buffet

Fresh Crudité Platter

Seasonal Mixed Green Salad with Balsamic Vinaigrette

Wood Fired Pizza with Assorted Toppings (3 pieces per person)

\$16

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Menu Compliments

Wine Tasting

Traditional Wine Tasting

Includes a sample of four Lakehouse Inn wines led by one of our winery staff
\$6

Premium Wine Tasting

Includes a sample of four Lakehouse Inn wines led by one of our winery staff, cheese & crackers and a souvenir wine glass
\$15

Children's Meals

(Children 12 and under)

Plated Option

Chicken fingers & french fries, served with ranch dressing & ketchup
\$10

Buffet Option

50% off selected buffet package menu, not available on plated menus
Children under 5 will be no charge for buffet style meals

Vegetarian and/or Vegan Option

Chef's choice seasonal vegetarian and/or vegan dish available upon request
Price will be equal to selected catering package menu

Allergy Substitutions

With advance notice, substitutions may be made for food allergies, however, we are unable to guarantee that any menu item can be completely free of allergens.

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Dessert Selections

Cakes and Cookies

*Choice of One (1) Dessert Selection for Entire Group

Lemon Chiffon Cake with Seasonal Berries

New York Style Cheesecake with Raspberry Sauce and Whipped Cream

Chocolate Cheesecake with Whipped Cream and Chocolate Drizzle

Vanilla Torte Cake with Seasonal Berries

Chocolate Torte Cake with Whipped Cream

Flourless Chocolate Cake with Whipped Cream and Raspberry Sauce

Carrot Cake with Cream Cheese Frosting and Walnuts

\$7 per slice

Assorted Cookie & Brownie Platter

\$6 per person

Dessert Shooter

Banana cream Pie

Strawberry Cheesecake

Key lime Pie

Cassata

Raspberry cheesecake

Chocolate raspberry

\$5 each

Campfire on the Beach

(Weather Permitting/Available at Dusk)

Enjoy a campfire on the beach complete with marshmallows & smores

\$50

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Beverage Service

The Lakehouse Inn & Winery will supply all beer, wine, spirits & soft drinks for events held on premises. Bar service will be provided on a consumption basis (the customer is charged for what is consumed). The customer has flexibility to select the Lakehouse Inn wines, spirits and beers to be offered at their event. These selections are made from the standard Lakehouse Inn offerings below. If the customer requests items not part of the standard offerings, The Lakehouse Inn may be able to offer these items but the customer will be required to pay for the quantity requested regardless of whether it is consumed at the event or not. State liquor license prohibits the take home of any beer or liquor purchased at The Lakehouse Inn Winery.

Lakehouse Inn House Selections

- Lakehouse Inn wines ranging from sweet whites to dry reds
- Italian Prosecco (Sparkling Wine)
- Domestic & Premium Beer-selections vary by season
- Gin- Tanqueray
- Blended Scotch-Dewar's
- Whiskey-Gentlemen's Jack
- Bourbon-Maker's Mark
- Rum-Bacardi and/or Captain Morgan's
- Vodka-Tito's and/or Grey Goose
- Soft Drinks-Coke, Diet Coke, Sprite

Bar Charges

- Domestic Beer-\$3 each
- Premium Beer-\$4 each
- Lakehouse Inn Wine-\$19-\$40/bottle
- Mixed Drinks-\$8 each
- Soft Drinks-\$2 each
- Prosecco-\$16 per bottle

- A \$75 bartender fee will be added to the final bill if a bartender is required for the event and alcohol beverage sales do not exceed \$500.
- A maximum of 3 types of beer & 3 types of wine may be selected for your event.
- Selections may vary based on availability. We reserve the right to make comparable substitutions.
- Prices are subject to change without notice.

Bar Estimate-The Lakehouse Inn can estimate the bar cost for your event based on your selections, size of event and length of service. For Example: For a 4 hour service bar, we estimate \$16 per person for wine and beer packages and \$20 per person for full bar packages.

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