



HOTEL CANANDAIGUA

Tapestry Collection by Hilton

WEDDING MENU





welcome and congratulations



The Hotel Canandaigua is a premiere lakefront resort designed to entertain, surprise, and delight both you and your guests during all aspects of your wedding weekend.

Our Lakefront Grand Ballroom and Waterfront Terrace overlooking Canandaigua Lake provide the perfect backdrop for your special day. Whether you desire an intimate gathering or a grand celebration, all event spaces allow you and your guests to enjoy unparalleled views during your lakeside wedding on picturesque Canandaigua Lake.

Together, we will make your vision a reality.



The wedding weekend

The Hotel Canandaigua offers a complete Wedding Weekend experience for you and your cherished guests. Upon arrival to the resort, enjoy the lakeside delights of Canandaigua before your Ceremony Rehearsal and Rehearsal Dinner.

On the morning of your big day, relax in the comfort of our private Bridal Studio or Groom's Lounge while you and your wedding party prepare for the ceremony.

After the *I Do's*, you and your guests will experience the stunning lakeside reception of your dreams.

End the evening sipping champagne by firelight before heading to your complimentary Presidential Suite.

Rise and shine the morning after as newlyweds and share a customized Wedding Breakfast with your guests.

HAVE A LOOK AROUND

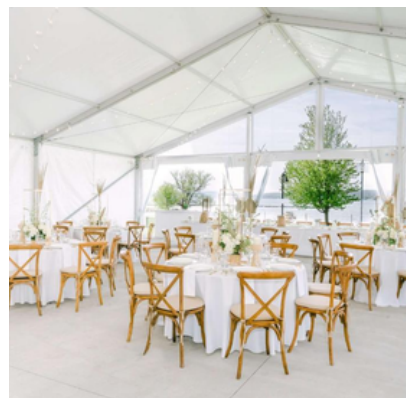


lakefront grand ballroom

Our stunning 5,580-square-foot Lakefront Grand Ballroom overlooks Canandaigua Lake and can accommodate up to 350 guests. Adjacent to the ballroom, the spacious Lakefront Pre-Function area provides an exceptional setting for cocktail hour.

lakefront seasonal pad

Opt to rent a Tent, which can be constructed over our ideally situated 15' x 25' concrete pad. Most tents can accommodate up to 175 seated guests and up to 225 guests for a cocktail style reception. The Lakefront Pad offers spectacular lake views, and exquisite sunsets.



lakefront ceremony space

Our sprawling Lakefront Ceremony Space is just steps away from both Canandaigua Lake and our elegant Lakefront Grand Ballroom, making our location the picture-perfect backdrop for your wedding ceremony.



canandaigua junior ballroom

With stellar views of Kershaw Park and Canandaigua Lake, our 1,900 square foot Junior Ballroom is impeccably designed for an intimate reception, rehearsal dinner, or farewell brunch.





PACKAGES AND PRICING

The Lakeshore Plated Dinner Wedding Package

The Lakeshore with Four Hour Open Premium Bar | \$159 per person

The Lakeshore with Four Hour Open Ultra Bar | \$169 per person

includes

Water & Fruit-Infused Water Station

Choice of Three Handpassed and One Stationary Hors D'oeuvres

Sparkling Wine Toast

Assorted Breads and Butter

Choice of One Salad Course

Choice of Three Entrées *plus one* Vegan or Vegetarian Entrée

Served with Seasonal Vegetables and Choice of One Accompaniment

Local Coffee & Tea Station

The Stations Wedding Package

The Stations with Four Hour Open Premium Bar | \$165 per person

The Stations with Four Hour Open Ultra Bar | \$175 per person

includes

Water & Fruit-Infused Water Station

Three Handpassed Hors D'oeuvres

Sparkling Wine Toast

Assorted Bread & Butter

Choice of One Plated Salad

Choice of Two Stationary Displays

Choice of Three Stations

Served with Seasonal Vegetables & Choice of Two Accompaniments

Local Coffee & Tea Station

Additional 17% Gratuity Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

*Pricing is Subject to Change



PACKAGES AND PRICING

THE WEDDING PACKAGE INCLUDES

Complimentary Wedding Tasting

Complimentary Cake Cutting

Venue Event Coordinator*

Ceremony Rehearsal

Personal Décor Setup*

Your Choice of Vineyard Cross Back or Chiavari Chairs

Six-Foot Round Banquet Tables

Floor Length Standard Linen & Napkins

Hotel Canandaigua Standard Flat Wear & Glassware

Event Tear Down

Presidential Suite accommodations for the Wedding Couple
on the evening of the Wedding

*Complimentary overnight accommodations on your first year Anniversary ~
relive the memories of your perfect day with a Complimentary guest room
during your First Anniversary week!*

*please see list, restrictions apply

**menu pricing subject to change up to 6 months

Your next getaway is on us!

*Make your Wedding extra rewarding and earn Hilton Honors Points for every dollar
spent on your reception,
event space rental* and actualized overnight accommodations.*

*Become a Hilton Honors Member today and use your Points for complimentary stays
at Hilton properties worldwide*

**Specific dates may require a Site Rental Fee*

menus





THE LAKESHORE PLATED DINNER WEDDING PACKAGE

includes

- Water & Fruit-Infused Water Station
- Choice of Three Handpassed and One Stationary Hors D'oeuvres
- Sparkling Wine Toast
- Assorted Breads and Butter
- Choice of One Salad Course
- Choice of Three Entrées *plus one* Vegan or Vegetarian Entrée
Served with Seasonal Vegetables and Choice of One Accompaniment
- Local Coffee & Tea Station
- Signature Cocktail during Cocktail Hour



The lakeshore plated dinner package menu

HOT HORS D'OEUVRES

- Mushrooms Stuffed with Italian Sausage
- Pork Potstickers with Asian Dipping Sauce
- Southern Fried Chicken Skewers with Spicy Honey
- Lump Crab Cakes with Citrus Remoulade
- Mini Filet Kabobs with Cucumber-Yogurt Sauce ☒
- Arancini Smoked Gouda with Marinara Sauce ♡
- Artichoke Dip in Phyllo Cup with Parmesan ♡

COLD HORS D'OEUVRES

- Tomato Basil Bruschetta ♡
- Poached Shrimp Crostini with Pesto Mousse
- Tomato Gazpacho on Cucumber Relish, Balsamic ☒
- Caprese Skewers with Tomato, Basil & Mozzarella ☒

SALAD COURSE

- House Salad* ☒ ♡
Mixed Greens, Cherry Tomato, Cucumber, Carrot & Radishes, Choice of Ranch or Balsamic Vinaigrette
- Caesar Salad* ♡
Romaine Hearts, Garlic Croutons with Parmesan Caesar Dressing
- Panzanella Salad* ♡
Arcadian Mixed Greens, Tomato, Red Onion, Garlic Croutons, Capers, Red Wine Vinaigrette
- Caprese Salad* ☒ ♡
Spring Mixed Greens, Fresh Mozzarella, Cherry Tomatoes, Basil with Aged Balsamic





The lakeshore plated dinner package menu

ENTREE COURSE

Beef Tenderloin ☒

Grilled Filet Mignon with Bourbon Demi-Glace

Beef Short Rib ☒

Braised Beef Short Rib, natural jus

Pork Chop ☒

Grilled Pork Chop with Apple Mostarda

Thai Green Curry ☒ ☒

Garlic, Broccoli, Zucchini, Bell Peppers, Jasmine Rice, Sesame & Ginger

Wild Mushroom Risotto ☒ ☒

Arborio Rice, Roasted Mushrooms, Boursin Cheese, Fresh Herbs & Parmesan

Chicken Marsala ☒

Breaded Chicken Breast with Marsala Wine and Mushroom Sauce

French Cut Chicken ☒

Roasted French Cut Chicken & Red Wine Jus

Salmon ☒

Roasted Salmon, Italian Farro, Tomato-Citrus Relish

Halibut

Pan Seared Halibut, Jasmine Rice, Lemon-Caper Gremolata

Duet of Beef Short Rib & French Cut Chicken ☒

Braised Beef Short Rib, natural jus plated with Herb Roasted French Cut Chicken Citrus Relish | Additional \$5 per person

STATIONARY DISPLAY

Seasonal Fresh Fruit Platter ☒

Seasonal Vegetable Crudité with Dipping Sauces ☒

Domestic & Imported Cheese with Assorted Crackers

Artisan Charcuterie Display ☒

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes ☒ ☒

Tuscan Fingerling Potatoes ☒ ☒

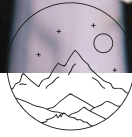
Jasmine Rice ☒ ☒

Italian Farro ☒

Mac & Cheese with Toasted Breadcrumbs

Seasonal Vegetables





THE STATIONS WEDDING PACKAGE

includes

Water & Fruit-Infused Water Station

Three Handpassed Hors D' oeuvres

Sparkling Wine Toast

Assorted Bread & Butter

Choice of One Plated Salad

Choice of Two Stationary Displays

Choice of Three Action Stations

Served with Seasonal Vegetables & Choice of Two Accompaniments

Local Coffee & Tea Station



The stations wedding package menu

HOT HORS D'OEUVRES

- Mushrooms Stuffed with Italian Sausage 🌱
- Pork Pot Stickers with Asian Dipping Sauce
- Southern Fried Chicken Skewers with Spicy Honey
- Lump Crab Cakes with Citrus Remoulade
- Mini Filet Kabobs with Cucumber-Yogurt Sauce 🌱
- Arancini with Smoked Gouda and Marinara Sauce
- Artichoke Dip in Phyllo Cup with Parmesan

COLD HORS D'OEUVRES

- Tomato Basil Bruschetta 🌱
- Poached Shrimp Crostini with Pesto Mousse 🌱
- Tomato Gazpacho, Cucumber Relish & Balsamic 🌱🌱
- Caprese Skewers with Tomato, Basil, Mozzarella 🌱

STATIONARY DISPLAY

- Seasonal Fresh Fruit Platter 🌱
- Seasonal Vegetable Crudité with Dipping Sauces 🌱
- Domestic & Imported Cheese with Assorted Crackers
- Artisan Charcuterie Display 🌱

ACCOMPANIMENTS

- Roasted Garlic Mashed Potatoes 🌱🌱
- Tuscan Fingerling Potatoes 🌱🌱
- Jasmine Rice 🌱🌱
- Italian Farro 🌱
- Mac & Cheese with Toasted Breadcrumbs
- Seasonal Vegetables

PLATED SALAD SELECTIONS

House Salad

Mixed Greens, Cherry Tomato, Cucumber, Carrot & Radishes, Choice of Ranch or Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons with Parmesan Caesar Dressing

Panzanella Salad

Arcadian Mixed Greens, Tomato, Red Onion, Garlic Croutons, Capers, Red Wine Vinaigrette

Caprese Salad

Spring Mixed Greens, Fresh Mozzarella, Cherry Tomatoes, Basil with Aged Balsamic



The stations wedding package menu continued...

CARVING STATION

Choice of Two Meats

Roast Turkey Breast with House Gravy and Cranberry Compote

Glazed Bone-In Ham with Apple Mostarda

Roasted Pork Loin with Grain Mustard Jus

Whole Roasted Prime Rib of Beef with Au Jus and Creamy Horseradish

Optional Upgrades:

Whole Roasted New York Strip with Au Jus and Creamy Horseradish | Additional \$5 per person

Whole Roasted Side of Salmon with Tomato-Citrus Relish | Additional \$5 per person

TACO STATION

Choice of Two

Pork Carnitas, Carne Asada, Tequila Marinaded Shrimp & Chipotle Chicken

Includes: Pico De Gallo, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Chopped Onion, Salsa Verde, Salsa Roja, Guacamole, Corn & Flour Tortillas

RISOTTO STATION

Creamy Italian Arborio Rice

Includes: Mushrooms, Peas, Roasted Red Peppers, Sundried Tomatoes, Cherry Tomatoes, Spinach, Zucchini & Squash, Grilled Chicken, House-Made Fennel Sausage, and Crushed Red Pepper & Herbs

Optional Upgrades:

Baby Shrimp | Additional \$5 per person

Lobster | Market Price

PASTA STATION

Choose One Pasta - Penne, Cavatappi, or Orecchiette

Choose Two Sauces - Marinara, Bolognese, Pesto, Vodka Sauce, or Basil Cream Sauce

Includes: Mushrooms, Roasted Red Peppers, Cherry Tomatoes, Spinach, Zucchini & Squash, Grilled Chicken, House-Made Fennel Sausage, and House-Made Meatballs

Optional Upgrades:

Baby Shrimp | Additional \$5 per person

Lobster | Market Price

Gluten Free Options Available

*Each Station requires a Chef Attendant | \$50 per Chef | (1) Chef per 75 people



kids & crew

CHILDREN'S MEAL

Priced Per Person

Client to choose one children's meal for all children 2-12 years old.

\$15 | Chicken Tenders and French Fries

\$15 | Pasta with Red Sauce

\$15 | Cheese Burger and French Fries

All Served with a Fresh Cup of Fruit

YOUNG ADULT

Priced Per Person

The Young Adult (13-20 years old) selection does not include alcohol.

\$90 | The Lakeshore Package

\$110 | The Wedding Stations Package

VENDOR MEAL

Priced Per Person

The vendor meal selection does not include hors d'oeuvres, salad, or alcohol.

\$55 | The Lakeshore Package

\$55 | The Wedding Stations Package



CULINARY ENHANCEMENTS



COLD HORS D'OEUVRES

ORDERED BY INCREMENTS OF 50

- \$125 | Tomato Basil Bruschetta ♡
- \$250 | Poached Shrimp Crostini with Pesto Mousse
- \$125 | Tomato Gazpacho, Cucumber Relish & Balsamic ☒ ♡
- \$250 | Caprese Skewers with Tomato, Basil & Mozzarella ☒ ♡

HOT HORS D'OEUVRES

ORDERED BY INCREMENTS OF 50

- \$250 | Mushrooms Stuffed with Italian Sausage
- \$250 | Pork Pot Stickers with Asian Dipping Sauce ☒
- \$250 | Southern Fried Chicken Skewers with Spicy Honey
- \$375 | Lump Crab Cakes with Citrus Remoulade
- \$375 | Mini Filet Kabobs with Cucumber-Yogurt Sauce
- \$125 | Arancini with Smoked Gouda and Marinara Sauce ☒
- \$125 | Artichoke Dip in Phyllo Cup with Parmesan ☒ ♡

STATIONARY DISPLAYS

EACH SERVES 50 GUESTS

- \$400 | Seasonal Fresh Fruit Platter ☒ ♡
- \$300 | Seasonal Vegetable Crudité with Dipping Sauce
- \$600 | Domestic and Imported Cheese ☒ ♡
- \$700 | Artisan Charcuterie and Cheese Display ☒ ♡

SEAFOOD DISPLAYS*

EACH SERVES 50 GUESTS

- Market Price | Shrimp Cocktail Display
- Market Price | Atlantic Oysters
- Market Price | King Crab Legs
- Market Price | Snow Crab Claws

*COMPLIMENTARY ICE SCULPTURE
(MONOGRAMMED WITH THE COUPLE'S INITIALS)
IS INCLUDED IN THE PURCHASE OF ANY SEAFOOD DISPLAY





LATE NIGHT STATIONS

Last food service is at 10:30pm & all events conclude at 11:00pm

SLIDER STATION

Angus Beef with American Cheese, Lettuce, Tomato, Red Onion, Ketchup & Mustard

Pulled Pork with Barbeque Sauce

Grilled Chicken with Lettuce, Tomato, Red Onion & Mayonnaise

Grilled Vegetables with Lettuce with Basil Mayo

Sliders are Preassembled | Includes French Fries and Assorted Sauces

Gluten Free Rolls | Additional \$1 Each

PIZZA STATION

Pepperoni Pizza with Red Sauce, Pepperoni & Mozzarella

Vegetable Pizza with Basil Pesto, Ricotta & Seasonal Vegetables

White Pizza with Roasted Garlic, Mozzarella, Parmesan & Herbs

Gluten Free Pizza | 12" Rounds square cut \$30 Each

FRIED CHICKEN STATION

Buttermilk Fried Chicken Tenders and Nashville Hot Chicken with Waffle Fries

Includes: Pickles, Honey, Maple Syrup, Kansas City Barbeque Sauce & Honey Mustard

BUILD YOUR OWN TACO STATION

Choose Two: Carne Asada, Pork Carnitas, Chipotle Chicken or Grilled Shrimp (additional \$7)

Includes: Pico De Gallo, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Chopped Onion, Salsa Verde or Salsa Roja

\$20 PER PERSON PER STATION



BAR PACKAGES

Last food service is at 10:30pm & all events conclude at 11:00pm



PREMIUM

Choose 4 Wines

Choose 4 Beers (2 Macro | 2 Craft)

Liquors

Wheatly, Seagram's (Gin), Bacardi, Sauza Blanco, Sauza Reposado, Canadian Club, Four Roses, Redemption & Dewar's

Cordials & Liqueurs

Amaretto, Aperol, Fernet, Kahlua, Peach Schnapps

ULTRA

Choose 5 Wines

Choose 5 Beers (2 Macro | 2 Craft + High Noon)

Liquors

Tito's, Ketel 1, Beefeater, Bacardi, Captain Morgan, Hornitos Blanco, Hornitos Reposado, Del Maguey, Jameson, Jack Daniels, Bulleit, Makers, Rittenhouse & Johnny Walker Black

Cordials & Liqueurs

Di Saronno, Aperol, Baileys, Campari, Cointreau, Gifford Blue Curacao, Gifford Peach Schnapps, Grand Marnier, Jack Fire, Kahlua, Sambuca, Saint Germain



BAR PACKAGES

continued...

BEER

Macro |

Labatt Blue, Labatt Blue Light, Budweiser,
Miller Light, Coors Light & Michelob Ultra

Craft

Blue Moon, Corona, Corona Light, Guinness, Heineken,
Rohrbach's Vanilla Porter, Rootstock Cider, Single Cut 18-Watt Hazy IPA,
Stella, Three Heads the King, Young Lion IPA & Young Lion Pilsner

High Noon (Only Available with the Ultra Bar Package)

WINE

Sparkling | Peperino, Spumante, Italy

Rosé | Dry Rose - Sheldrake Point, New York

White |

Oaky Chardonnay - District 7, California OR M. Dean, California
Unoaked Chardonnay - Joel Gott, California
Pino Grigio - Barone Fini, Valdadige D.O.C., Italy
Sauvignon Blanc - Villa Maria, Marlborough
Riesling - Chateau Ste. Michelle, Columbia Valley, Washington

Red |

Cabernet Sauvignon - M. Dean, California
Pino Noir - The Pinot Project, California
Malbec - Altos, Mendoza, Argentina
French - Vidal Fleury Cotes du Rhône Rouge, Rhône Valley, France
Italian - Castello Banfi Chianti Superiore, Chianti D.O.C.G, Italy

Wine Service with Dinner | 1 Red | 1 White | \$40 per bottle



BAR PACKAGES

continued

UPGRADE TO THE SOMMELIER'S WINE PACKAGE

Two Red | Two White | Sommelier's Special Selections

Our Sommelier will select wines that pair perfectly with your Menu

Priced Per Person - Per Hour

\$20 | Premium Bar Package + Sommelier Wine Package

\$25 | Ultra Bar Package + Sommelier Wine Package

ADDITIONAL SERVICES

Hand Passed | Wedding Ceremony or Cocktail Hour

Sparkling Wine | \$6 per person

Local Sparkling Wine | \$10 per person

Champagne | \$15 per person

Enhanced Wedding Toast

Local Sparkling Wine | \$6 per person

Champagne | \$11 per person

Sparkling Wine | 1 Pour for each Guest | Included in all Wedding Packages

Special Sommelier's Bottle for Bride & Groom | prices based on selection

Wine Corkage Fee | \$25 per Bottle | Wine provided by the wedding couple is subject to a corkage fee.

*The Cove Restaurant & Cocktail Lounge Wine List is Available to all Banquet Events | Priced Per Bottle

**Alcohol Not Listed May be Available Upon Request

BY THE DRINK | CONSUMPTION BAR | CASH BAR

Wine | \$11

Beer | Macro \$6 | Craft \$7

Seltzer | \$ 8 *Only Available with the Ultra Package

Liquor | Premium \$12 | Ultra \$14

Martini / Manhattan | Premium \$16 | Ultra \$18

Bartender Fee | \$50 per Bartender per Hour

*Cash or Consumption Bar Only, Not Applicable to Open Bar

*Open Bar is Available for a Maximum of Four Hours

*Shots are Prohibited

what to expect





WHAT TO EXPECT

Wedding Tasting & Wedding Detailing

The wedding couple is invited to bring four guests to the wedding tasting.

Prior to the tasting, the wedding couple will receive a seating chart spreadsheet, décor checklist, vendor contact list, and the couple's list of venue details, all of which will aid in execution of the perfect wedding weekend.

These items should be completed by the couple and returned on or before the Wedding Tasting.

During the wedding tasting, the Event Sales Manager will review the necessary details provided and create a Banquet Event Order.

The final guest count & entrée counts are due two weeks prior to the wedding date.

The wedding couple will receive the finalized Banquet Event Order to review, sign and return to the Event Sales Manager.

During the wedding tasting, the wedding couple will meet the Venue Event Coordinator who will be the onsite point of contact for the wedding weekend.

The Week of the Wedding

The wedding couple is welcome to drop off their personal décor items and welcome bags two days prior to the wedding. All items must be organized and labeled with the wedding name, date and location. All items will be reviewed with the Event Sales Manager and the Venue Event Coordinator at the time of drop off.

Ceremony Rehearsal

The Venue Event Coordinator will assist with the on-site wedding ceremony and rehearsal the day prior to the wedding.

The bridal party lineup information is due five days before the wedding. In addition, the officiant must be on site to conduct the ceremony rehearsal.

Please be advised the ceremony location may not be available for the rehearsal. Therefore, the ceremony rehearsal may have to take place in a different location.



WHAT TO EXPECT *continued*

Wedding Day

The Venue Event Coordinator will be on site to set up the client provided personal décor and oversee the event. All vendors will have guaranteed access to the event space two hours before the cocktail hour.





THINGS TO KNOW



The Morning of the Wedding

You are welcome to spend the morning of your wedding in
The Bridal Studio and The Groom's Lounge*.

Enjoy a mimosa and brunch in your personal hair and makeup studio, as
well as your own private game room and lounge.

The Studio and The Lounge are the perfect settings to mark the beginning
of your wedding day surrounded by family and friends.

*Based on Availability

*Exclusively Available to Wedding Receptions Hosted on Site



THINGS TO KNOW *continued*



DESSERT

The wedding couple is welcome to provide dessert through a licensed bakery

Prior to delivery, please provide Venue Event Coordinator with a list of items being delivered

Bakeries are welcome to deliver dessert items the day of the event starting at 10:00AM

Dessert items that are stored on property before/prior to event dates are subject to a \$100 per day storage fee

EXECUTIVE CHEF & CULINARY TEAM

Special Requests and Custom Menu Ideas?

Allow our talented Culinary Team to create a Wedding Menu just for you!

Meet with our Chefs to discuss your ideas and allow them to put their creativity to work.



THINGS TO KNOW *continued*

CLIENT PROVIDED DÉCOR ITEMS

Client or client representative will drop off décor items to the Event Sales Manager and the Venue Event Coordinator prior to 5:00PM the two days prior to the wedding

Client agrees to have all décor items organized in bins labeled with the wedding date, name and location

Hotel Canandaigua does not allow exposed flames or glitter

Live flame is prohibited in the Lake Front Tent

Hotel Canandaigua does not allow any décor that can damage hotel property

Guest Room welcome bags may be distributed from the Front Desk upon check in

We ask that welcome bags do not include guest name personalization to best aid our staff in their distribution

WEDDING CEREMONY AND REHEARSAL

Wedding ceremony rehearsals are available the Thursday or Friday before the wedding

The Venue Event Coordinator will assist with the wedding ceremony and rehearsal (bridal party lineup must be provided)

The wedding couple understands the wedding ceremony location may not be available for the rehearsal

Pets are welcome to attend the wedding ceremony and rehearsal. All pets must be on a leash and accompanied by a handler

WEDDING ROOM BLOCK

Contracted Room Rate and Guest Room Type (Based on Availability)

Room Rates are Based on a 2-Night Minimum

10 Rooms per Night can be Allocated without Contractual Obligation (additional rooms are subject to guestroom actualization minimums)



THINGS TO KNOW *continued*



ENTERTAINMENT

Outdoor sparklers are permitted

Indoor sparklers are not permitted

Entertainment must abide by property fire codes

NOISE ORDINANCE

There is a noise ordinance of 11:00PM

VENDORS

Vendors will have guaranteed access to the contracted event space two hours before the contracted event start time

Early vendor access is based on availability

Early vendor access charges apply

All floral, including cake flowers, ceremony décor and centerpiece's must be arranged and displayed by the florist or client provided wedding planner

All food and beverage is catered through Hotel Canandaigua.

Food and beverage provided by Hotel Canandaigua cannot leave the contracted event space

THE WEDDING WEEKEND

lakeside festivities and lifelong memories

Couples who choose to host their rehearsal dinner, wedding reception and wedding breakfast with us will have access to three exclusive enhancements from the list below:

- Complimentary Sparkling Wine Toast at the Rehearsal Dinner
- One Additional Handpassed Hors D'oeuvre during the Cocktail Hour
- Complimentary One Hour Mimosa Station at the Wedding Breakfast
- 20,000 Additional Hilton Honors Points



THE WEDDING WEEKEND

The Hotel Canandaigua difference



Your next getaway is on us!

Make your Wedding extra rewarding and earn Hilton Honors Points for every dollar spent on your reception, event space rental*, and actualized overnight accommodations.

Become a Hilton Honors Member today and use your Points for a complimentary stay at any Hilton property worldwide.

*Specific dates may require a Site Rental Fee



PREFERRED VENDORS



ENTERTAINMENT

Encore Events, Breakthrough Entertainment, Turner Music Productions, Charismatic Entertainment

FLORIST

Kittleberger Florist, Rock Castle Florist, Stacy K Floral, Moondream Florals

BAKERY

Gourmet Goodies, Savoia Pastry Shoppe, Cheesy Eddie's Bakery

EVENT DESIGNER / DAY OF COORDINATOR

In All Things Events, Celebrated Events, Simply Beautiful Events

PHOTOGRAPHER

Lindsay Stephany Photography, Megan Dailor Photography, CR Photos, Jenny Berliner Photography, Kyrsten Stephany Photography

VIDEOGRAPHY

Nightfox Films, Barnum Films, Optimum Influence Media

RENTAL DECOR

Something Borrowed Rentals, McCarthy Tents & Events



HOTEL CANANDAIGUA

Tapestry Collection by Hilton

CONTACT US

205 Lakeshore Drive
Canandaigua, New York 14424

585-577-3500

events@hotelcanandaiguany.com

www.hotelcanandaiguany.com