

GLENORA WINE CELLARS  
INN AT GLENORA WINE CELLARS & VERAISONS RESTAURANT  
CORPORATE GROUPS



# MEETING SPACES

## THE CHAMPAGNE ROOM (MAIN DINING ROOM)

The Champagne Room, the main dining room at Veraisons Restaurant, can accommodate up to 140 people and has an attached outdoor covered terrace. The room is graced with a large, stone fireplace and an entire wall of glass windows overlooking the scenic view. This room can be broken into two meeting spaces via a retractable wall, see below. The terrace overlooks the beautiful vineyards, rolling hilltops and Seneca Lake; a great space for social hour for up to 140 people or dining for up to 100 people.

## THE CHARDONNAY ROOM

The Chardonnay Room can accommodate up to 60 people for dining. The room has a large, stone fireplace and floor to ceiling glass windows offering a panoramic view of our vineyards and Seneca Lake. **768 Sq. Feet**

## THE RIESLING ROOM

The Riesling Room can accommodate up to 40 people for dining. The room has floor to ceiling glass windows offering a panoramic view of our vineyards and Seneca Lake. **672 Sq. Feet**

PLEASE NOTE: Both the Riesling and Chardonnay Room's can be set up in a "U" shape, square or classroom style. Set up styles will determine the maximum number of people the space can accommodate. For example, a "U" shape in the Riesling Room can hold 30 people.

## WINE CELLAR DINING ROOM

Located on the first level of the Inn, our Wine Cellar Dining Room offers a private meeting or dining space. It has three large picture windows overlooking our vineyards and Seneca Lake. Designed in an "L" shape, the main section is 18'4" by 21'6" with an addition of 15' by 10'6" to be used as a coffee station, breakfast station, or break service station. Maximum occupancy if set up in "U" shape is 18 people if using the outside perimeter only, 21 if the inside is used. If set up in a square shape, maximum occupancy is 20 people.

PLEASE NOTE: -All rooms are equipped with ample outlets & hi-speed Wi-Fi.  
-The Terrace is available from May through October.

FOR MEETING SPACE FEES & ADDITIONAL INFO. PLEASE CONTACT YOUR COORDINATOR. SEASONAL RATES VARY

# AMENITIES

ALL MEETING & DINING SPACES ARE EQUIPPED WITH  
AMPLE OUTLETS & HI-SPEED WI-FI.

## SCREEN & PROJECTOR RENTAL

Screen (45" h x 63" w)

Projector (Model: Epson EX5210)

(INCLUDED IN ROOM RENTAL FEE)

## EASELS & PADS

Easels (3) with

Large Easel Pads & Markers

(INCLUDED IN ROOM RENTAL FEE)

## COMPLIMENTARY USE OF:

Podium

HDMI Cable (6')

Mini Display Port to HDMI Adaptor

VGA Cable

USB Adaptor

Power Strips/Extension Cords

PLEASE NOTE:

Conference phone is not available.

# CORPORATE DINING OPTIONS

## VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

We offer a variety of food service options to satisfy your group needs for breakfast, lunch, break services, dinner, and dessert, prepared by our talented culinary team. Our Executive Chef Orlando Rodriguez, a Culinary Institute of America graduate, upholds a from-scratch and farm-to-table philosophy, procuring free range proteins, sustainably sourced fish, locally grown produce and ingredients whenever possible.

The following pages detail our breakfast, break service and dessert offerings. Please ask your coordinator for our current group lunch and dinner menus as our menus change with what ingredients are available and in season.

Wine pairing dinners are available upon request.



# CORPORATE BREAKFAST OPTIONS

VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

## WAKE-UP CONTINENTAL BREAKFAST

House-made pastries, juice, locally roasted Heavenly Cup coffee, and Harney & Sons tea

\$9.95 PER PERSON

## HEALTHY CHOICE CONTINENTAL BREAKFAST

House-made pastries, yogurt, granola, sliced fruit, juice, locally roasted Heavenly Cup coffee, and Harney & Sons tea

\$14.95 PER PERSON

## DELUXE CONTINENTAL BREAKFAST

English muffins or bagels, house-made pastries, yogurt, granola, fruit, juice, locally roasted Heavenly Cup coffee, and Harney & Sons tea

\$16.95 PER PERSON

## BREAKFAST BUFFET

Scrambled eggs, home fried potatoes, French toast, granola, house-made pastries, bacon or sausage, fresh fruit, juice, locally roasted Heavenly Cup coffee, and Harney & Sons tea

\$19.95 PER PERSON (30 OR MORE)

### PLEASE NOTE:

- Bagels and cream cheese are available for the Wake-up Continental for \$2.00 more per person
- Our chefs use all free range proteins and locally grown produce whenever possible. Most special requests can be accommodated by our culinary professionals.
- Service charge is not a gratuity. A portion of the service charge goes towards the compensation of the Executive Chef and the Wedding & Events Manager.

# CORPORATE BREAK SERVICE

VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

## AFTERNOON BREAK SERVICE

Locally roasted Heavenly Cup coffee, Harney & Sons tea, bottled water, soda  
\$4.00 PER PERSON

LOCAL CHEESE & FRUIT DISPLAY | \$8.00 PER PERSON

FRESH FRUIT TRAY | \$6.00 PER PERSON

CHIPS & SALSA | \$3.00 PER PERSON

VEGETABLE PLATTER | \$5.00 PER PERSON

FLAVORED POPCORN | \$3.00 PER PERSON

AVAILABLE POPCORN FLAVORS (CHOICE OF 2):

Butter & Sea Salt, Olive Oil & Sea Salt, Truffle, Caramel, Salt & Vinegar,  
Garlic & Parmesan, White Cheddar, Black Peppercorn, or Bacon Cheddar

HOUSE-MADE COOKIES | \$3.00 PER PERSON

## SUGGESTIONS TO END YOUR MEETING

One glass of Glenora house or sparkling wine, local cheese & cracker display  
\$13.00 PER PERSON

### PLEASE NOTE:

- Service charge is not a gratuity. A portion of the service charge goes towards the compensation of the Executive Chef and the Wedding & Events Manager.



# SPECIAL EVENTS GROUP LUNCH MENU

VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

\*THIS IS A SAMPLE MENU\*

## VERAISONS CHICKEN CAESAR SALAD

Romaine lettuce, parmesan tuille, shaved parmesan cheese, house-made Caesar dressing with  
grilled chicken breast

GLUTEN FREE. NUT FREE

## TURKEY & CRANBERRY

Roasted turkey, arugula, cranberry chutney, and brie on brioche

NUT FREE

## CUBAN

Roast pork, ham, Swiss, smoked mustard, mojo & gherkin relish on a pressed roll

NUT FREE

## APPLE CHICKEN SALAD

Riesling soaked apples, sage, and lettuce on a croissant

NUT FREE

## TEMPEH WRAP

Tempeh, chickpeas, broccoli, red peppers, arugula, salsa de arbol

VEGAN. DAIRY FREE

\$21.75 PER PERSON

PRICE INCLUDES: Entrée, Iced Tea or Lemonade, Tax & Gratuity

### PLEASE NOTE:

- Service charge is not a gratuity. A portion of the service charge goes towards  
the compensation of the Executive Chef and the Wedding & Events Manager.

# FALL SPECIAL EVENTS GROUP DINNER MENU

VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

\*THIS IS A SAMPLE MENU\*

## STARTERS

Buttercup Squash Soup

*Butternut oil, curried apples*  
V, NF, DF, GF

Veraisons Green Salad

*Artisan greens, roasted beet vinaigrette, candied walnuts, goat cheese*  
v, GF

## ENTREES

Chicken

*Local chicken, pickled butternut, spaghetti squash, apples, carrot bread pudding*  
NF

Faroe Island Salmon

*carrot puree, braised kale, parsnips, confit potatoes*  
GF, DF, NF

Pork Chop

*root vegetable hash, butternut squash, quince marmalade, black garlic butter*  
GF, NF

General Tso's Tofu

*crisp tofu, bok choy, scallions, ginger carrots, coconut rice*  
V, DF, GF, NF

\$48.64 PER PERSON

PRICE INCLUDES: starter, entrée, non-alcoholic beverage, tax & gratuity

V = Vegan    v = Vegetarian    GF = Gluten Free    DF = Dairy Free    NF = Nut Free

PLEASE NOTE:

- Service charge is not a gratuity. A portion of the service charge goes towards the compensation of the Executive Chef and the Wedding & Events Manager.

# CORPORATE DESSERT OPTIONS

VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

CHOCOLATE MOUSSE | \$5.00 PER PERSON

CREME BRULEE | \$6.00 PER PERSON

SEASONAL CUPCAKES | \$3.50 PER PERSON

FALL:

Carrot Cake  
*with Cream Cheese Frosting*

Pumpkin Cake  
*with Caramel Frosting*

SPRING:

Vanilla Cake  
*with Strawberry Filling & Whipped Cream*

Tiramisu Cupcake  
*Vanilla Sponge, Espresso Ganache, Whipped Cream*

WINTER:

Red Velvet  
*with Cream Cheese Frosting*

Dark Chocolate Cake  
*with Peppermint Frosting*

SUMMER:

Vanilla Cake  
*with Lemon Curd Filling & Blueberry Frosting*

S'mores Cupcake  
*Graham Dusted Chocolate Cake & Marshmallow Frosting*

PLEASE NOTE:

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## OTHER AMENITIES

### VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

#### TEAM BUILDING ACTIVITIES

##### GLENORA WINE CELLARS

Team building activities are available at the winery. Please contact Stacy for more information on wine tasting and tour options.

CONTACT: STACY GRAY, STACY@GLENORA.COM



##### WINE & DESIGN ON WHEELS

Wine & Design is now mobile and will bring paint materials to you!

CONTACT: WINE & DESIGN ITHACA, 607.742.5496, ITHACA@WINEANDESIGN.COM

#### OVERNIGHT ACCOMMODATIONS

In-house overnight accommodations are available at our 30-room Inn.

For information and rates, please contact Missy.

CONTACT: MELISSA CADY, MISSY@GLENORA.COM

##### PLEASE NOTE:

If your event includes a minimum of 10 overnight rooms, you may choose one of the following complimentary options:

- ROOM RENTAL FEE AT HALF PRICE
- SMORES BAR STATION (SEASONALLY)
- COMPLIMENTARY SPARKLING WINE TOAST FOR ALL GUESTS
- FRENCH TOAST SHOOTERS WITH BOURBON INFUSED MAPLE SYRUP & BLUEBERRY JAM
- COMPLIMENTARY USE OF MEETING SPACE FOR A SECOND DAY MEETING IF NEEDED



# A BIT OF GLENORA HISTORY

The oldest winery on Seneca Lake, widely known for its warm hospitality and magnificent lakeside setting has garnered exemplary reviews both in and outside the Finger Lakes region. Our founders never imagined that when they first opened the winery in 1977, four decades later, Glenora Wine Cellars would be producing 45,000 cases, hosting 85,000 visitors, and winning 75 medals at international wine competitions in one year alone.

## **How It All Began...**

When the Farm Winery Act of 1976 was passed, Gene Pierce, along with Eastman Beers, Edward Dalrymple, all independent grape growers at the time, and businessman Howard Kimball, seized the opportunity to open the winery on Seneca Lake, the very first on the lake.

Established in 1977 and officially opened in May of 1978, Glenora Wine Cellars produced 5,000 cases and received instant acclaim in wine circles when its initial vintage won several medals at the New York State Fair wine competition. These visionaries watched their farm winery grow to a commercial producer and win recognition in Wine Spectator magazine as one of the world's top wineries.

In 1987, the winery was expanded to increase its production facility. At the same time, the retail sales area was also expanded, dramatically increasing the capacity of annual visitors. This expansion included the addition of a restaurant, The Wine Garden Café, which was the first winery restaurant located on the eastern shores of Seneca Lake.

In 1999, owners Gene Pierce, Ed Dalrymple and Scott Welliver oversaw the creation of the 30 room Inn and Veraisons Restaurant, which opened in June of 2000, offering guests from around the world the finest accommodations and farm-to-table cuisine in the Finger Lakes at their unique winery resort.

Today, Glenora Wine Cellars is owned by Gene Pierce and Scott Welliver, who struck a friendship at a sail boat race in the early 70's. Gene's and Scott's varied business experiences and shared values have been a great asset to the growth of the Finger Lakes wine industry.

Glenora Wine Cellars, The Inn at Glenora Wine Cellars, & Veraisons Restaurant offers the opportunity to enjoy all the amenities of the Finger Lakes in one beautiful location!