

To Share is to Love...

2026



Events

Venue Options

PRIVATE SIDE ROOM

32 MAXIMUM FOR A SIT DOWN DINNER
25 MAXIMUM FOR A STAND UP COCKTAIL PARTY

MAIN DINING ROOM

UP TO 12 GUESTS AT ONE LARGE TABLE
UP TO 20 GUESTS AT MULTIPLE TABLES

COMPLETE RESTAURANT BUY-OUT

AVAILABLE SELECT WEEKDAYS FROM NOVEMBER-APRIL
UP TO 50 GUESTS MAXIMUM
HAPPY HOUR 3PM - 6PM & DINNER FROM 5PM - 9PM

Cocktail Party \$50

CHOOSE FIVE APPETIZERS FROM THE LIST BELOW

FIELD GREEN SALAD*
KINDRED KALE SALAD*
FRUIT PLATE*
VEGETABLE CRUDITÉS WITH DIP*
GRILLED VEGETABLE ANTIPASTI*
SEASONAL CROSTINI
CHEESE & CHARCUTERIE BOARDS*
VEGGIE & CHEESE SKEWERS*
SAUSAGE & CHEESE SKEWERS*
GRILLED VEGGIE SKEWERS*
GRILLED CHICKEN, PORK BELLY OR TOFU SKEWERS*
GRILLED BEEF SKEWERS* (+\$8 PER PERSON)
HONEY HOT CHICKPEAS*
HONEY HOT CAULIFLOWER*
FRIED GOAT CHEESE BITES*
CHICKPEA FALAFEL & TZATZIKI*
STUFFED MUSHROOMS*
ARANCINI (JUST CHEESE, VEGGIE OR MUSHROOM)*
MINI PORK & BEEF MEATBALLS*
CRISPY CALAMARI & CHICKPEAS*
CRISPY CHICKEN BITES*
MINI FISH FRY*
POUTINE OR FRIENDSHIP FRIES*
HOT SPINACH & ARTICHOKE DIP*
GRILLED VEGGIE OR MEAT FLATBREADS
CHEF'S SELECTION OF SWEET BITES*

+add additional appetizers from the list above for \$4-\$8 pp

Seafood Appetizers

ADD OR SUBSTITUTE AT MARKET PRICE

GRILLED SHRIMP SKEWERS*
SHRIMP COCKTAIL*
CRISPY COCONUT OR SPICY SHRIMP*
SHRIMP FLATBREAD
CEVICHE & TORTILLA CHIPS*
TUNA TARTARE*
MINI CRAB CAKES*
HOT CRAB DIP*
SMOKED FISH DIP*

Family Style \$58

NOTE: FOR GROUPS OF 16 OR MORE
CHOOSE TWO APPETIZERS SERVED FAMILY STYLE

FIELD GREENS OR KINDRED KALE SALAD*
CHICKPEA FALAFEL WITH TZATZIKI*
CRISPY CALAMARI & CHICKPEAS*
HONEY HOT CAULIFLOWER WINGS*
ARANCINI (CHEESE, VEGGIE OR MUSHROOM)*
HOUSE FRIES, POUTINE OR FRIENDSHIP FRIES*
CHEESE & CHARCUTERIE BOARDS*
GRILLED FLATBREADS (MEAT OR VEGGIE)
SEASONAL VEGETARIAN CROSTINI

+ add additional appetizers from above for \$5 per person
+ add items from our cocktail party menu at \$4-\$8 per person
+ add seafood appetizers at market price per person

CHOOSE TWO MAIN DISHES SERVED FAMILY STYLE

BUTTERMILK & CORNMEAL FRIED BONE-IN CHICKEN*
CLASSIC BONE-IN ROASTED CHICKEN*
CORNELL BBQ BONE-IN CHICKEN*
PANKO CHICKEN BREAST OR PORK CUTLETS*
BEEF & PORK OR BISON MEATLOAF*
PAN ROASTED SALMON*
CATFISH OR COD FISH FRY*
OTHER SEASONAL MARKET FISH* + \$mkt per person
GRILLED FLANK STEAK* + \$8 per person
ROASTED PORK LOIN*
PULLED PORK*
HOUSE MADE PASTA (VEGETARIAN OR MEAT)
GLUTEN FREE PENNE PASTA (VEGETARIAN OR MEAT)*
VEGETARIAN OR VEGAN STUFFED BELL PEPPERS*

+add an additional main from the above list for \$10 per person

CHOOSE TWO SIDES SERVED FAMILY STYLE

FIELD GREENS OR KINDRED KALE SALAD*
TANGY CABBAGE SLAW*
MARKET VEGETABLES*
QUINOA, RICE, OR FARRO*
ROASTED POTATOES*
HOUSE-CUT FRIES*
CLASSIC POUTINE*
POTATO GRATIN*
MAC & CHEESE*
PASTA SALAD*
POTATO OR MAC SALAD*

+ add an additional side for \$5 per person

CHOOSE ONE DESSERT SERVED INDIVIDUALLY

CHOCOLATE COCONUT ALMOND TART*
ICE CREAM & SORBET DUO WITH COOKIE*
VANILLA CRÈME BRÛLÉE*
SEASONAL FRUIT CRISP* OR TURNOVER
CHOCOLATE POT DE CRÈME*
PEANUT BUTTER PIE*
SALTED CARAMEL BROWNIES
VANILLA OR CHOCOLATE CUPCAKES

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EVENTS

512 HAMILTON ST, GENEVA, NY 14456

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Events

Limited Menus

FOR GROUPS OF 18 OR LESS

THREE COURSE LIMITED MENUS ARE CUSTOMIZED USING OUR CURRENT DINNER & DESSERT MENUS WITH À LA CARTE PRICING AT THE TIME OF THE EVENT.

GROUPS OVER 18 MAY REQUIRE A FAMILY STYLE MENU, OR A PREORDER MAY BE REQUIRED FOR ALL GUESTS.

FIRST COURSE (SELECT 2-4, FAMILY STYLE)

- × crispy calamari & chickpeas*
- × honey hot cauliflower wings*
- × grilled flatbreads (veggie or meat)
- × field greens or kindred kale salad*
- × house cut fries*
- × classic poutine*
- × friendship fries*
- × nys cheese boards*
- × mac & cheese* (+ add bacon & scallions)

ENTREES (SELECT 4, GUEST CHOICE)

- × market steak with side*
- × market fish du jour*
- × pork du jour*
- × house made pasta (meat or veggie)
- × two-piece fried chicken with side*
- × rice bowl (pork belly, chicken or tofu)*
- × crab cake sandwich with side
- × grilled chicken over salad*
- × crispy chicken cutlet over salad*
- × falafel salad bowl*
- × crab cake over salad*
- × market fish over salad*

DESSERT (GUEST CHOICE)

- × coconut chocolate almond tart*
- × house made ice cream & sorbet*
- × seasonal dessert, chef's choice*
- × crème brûlée*

Kids Menu

FOR GUESTS 12 YEARS OF AGE OR YOUNGER

KIDS IN YOUR GROUP WHO ARE 12 OR UNDER MAY ORDER À LA CARTE FROM OUR KIDS MENU AT THE TIME OF THE EVENT. YOU MAY ALSO PREORDER THEIR SELECTIONS. PLEASE LET US KNOW IN ADVANCE HOW MANY CHILDREN WILL BE PRESENT IN YOUR GROUP.

- × green salad with ranch style dressing*
- × cheese flatbreads (garlic or tomato)
- × grilled cheese on brioche
- × plain house cut fries*
- × pasta shells with butter & pecorino*
- × mac & cheese*
- × two-piece bone-in fried chicken*
- × fried chicken strips*

Limited Drink Menus

WE ARE HAPPY TO CUSTOMIZE A LIMITED DRINK MENU THAT FITS WITHIN YOUR BUDGET, WHICH MAY INCLUDE:

BEER & CIDER
WINE BY THE BOTTLE
WINES BY THE GLASS
HIGH BALL & CLASSIC COCKTAILS
SEASONAL MOCKTAILS
NON-ALCOHOLIC DRINKS
COFFEE, ESPRESSO & TEA

Drinks are priced à la carte from current menus at the time of the event, excluding fees, tax & gratuity.
Groups over 18 may require a limited drink menu.

Terms & Agreements

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Events

FOOD & BEVERAGE MINIMUMS + ROOM FEES

FOOD & BEVERAGE MINIMUMS & ROOM FEES MAY APPLY BASED ON EVENT DATE & TIME. F&B MINIMUMS ARE CALCULATED BEFORE ANY FEES, TAXES & GRATUITY. ANY UNMET MINIMUM WILL BE CHARGED AS A ROOM FEE.

DEPOSIT & BOOKING

A NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE BOOKING & WILL BE APPLIED TO THE FINAL BILL. THE DEPOSIT IS RETAINED FOR ALL CANCELLATIONS.

BILLING & FEES

A 3% ADMIN FEE, 7.5% SALES TAX & 20% GRATUITY WILL BE ADDED TO THE FINAL BILL. PAYMENT IS DUE AT EVENT CONCLUSION VIA CREDIT CARD OR CASH. TAX-EXEMPT DOCUMENTATION REQUIRED IN ADVANCE. PLEASE LET YOUR PLANNER KNOW WHO WILL BE PAYING THE BILL. WE DO NOT PROVIDE SEPARATE CHECKS FOR GROUPS OVER 12, BUT WILL SPLIT ONE CHECK EVENLY OVER MULTIPLE CARD OR CASH PAYMENTS, IF REQUESTED.

MENU SELECTION

PLEASE SUBMIT MENU SELECTIONS BY THE DATE AGREED UPON WITH YOUR PLANNER. WE'LL PROVIDE A DRAFT FOR YOUR APPROVAL, INCLUDING CUSTOM MENU HEADINGS. SEASONAL & DAILY PREPARATIONS WILL BE FINALIZED ON THE EVENT DAY, ACCOMMODATING PRE-NOTIFIED DIETARY NEEDS & PREFERENCES.

DIETARY RESTRICTIONS & ALLERGIES

WE ACCOMMODATE DIETARY RESTRICTIONS & ALLERGIES WITH ADVANCE NOTICE. ITEMS MARKED (*) ARE GLUTEN-FREE OR HAVE GLUTEN-FREE OPTIONS.

OUTSIDE FOOD & BEVERAGE

WE CHARGE A CORKAGE FEE OF \$30 PER 750ML BOTTLE OF WINE WITH A TWO-BOTTLE LIMIT PER EVENT. FOR ALL OUTSIDE DESSERTS, A DESSERT FEE OF \$6 PER PERSON WILL BE CHARGED. PLEASE INFORM US IN ADVANCE.

PRICING & MENU CHANGES

PRICES, FEES & MENU ITEMS ARE SUBJECT TO CHANGE THROUGHOUT THE YEAR. WE WILL PROVIDE AN UPDATED MENU IN ADVANCE, IF APPLICABLE.

FINAL GUEST COUNT

FINAL GUEST COUNT IS DUE 48 HOURS-1 WEEK PRIOR, DEPENDING ON MENU SELECTION. PRE-ARRANGED FOOD & BEVERAGE CHARGES, APPLICABLE FEES, SALES TAX & 20% GRATUITY ARE BASED ON THIS COUNT, EVEN IF FEWER GUESTS ATTEND. INCREASES MAY BE ACCOMMODATED WHEN POSSIBLE & WILL INCUR ADDITIONAL CHARGES.

SEATING ARRANGEMENTS

YOUR TABLE SETUP WILL BE BASED ON YOUR FINAL GUEST COUNT. WE KINDLY ASK GUESTS NOT TO MOVE TABLES OR SEATS. IF YOU REQUIRE A SPECIAL SEATING PLAN, PLEASE INFORM US IN ADVANCE.

EVENT DURATION

EVENTS ARE BOOKED FOR 2 HOURS 15 MINUTES AT AN AGREED START & END TIME. ADDITIONAL TIME MAY INCUR A \$50 ROOM FEE PER 15-MINUTE EXTENSION, UNLESS PRE-ARRANGED WITH YOUR PLANNER.

EVENT TIMELINE

ARRIVAL TIME, FOOD SERVICE START TIME & DEPARTURE TIME WILL BE CONFIRMED IN ADVANCE. A 15-MINUTE GRACE PERIOD IS PROVIDED. FOOD SERVICE BEGINS PROMPTLY PER THE EVENT TIMELINE; LATE ARRIVALS MAY RESULT IN EXPEDITED OR ADJUSTED SERVICE. ADDITIONAL SERVICE TIME MAY INCUR EXTRA FEES.

SPACE ASSIGNMENT

EVENT SPACES ARE ASSIGNED BASED ON FINAL ATTENDANCE & TIMING. IN THE EVENT OF A SIGNIFICANT CHANGE, WE MAY ADJUST SPACE ASSIGNMENT TO BEST ACCOMMODATE YOUR GROUP. IF YOU PREFER TO RETAIN YOUR ORIGINALLY DESIGNATED SPACE, APPLICABLE ROOM FEES &/OR FOOD & BEVERAGE MINIMUMS WILL APPLY.

DÉCOR

IF YOU'D LIKE TO INCORPORATE DÉCOR ITEMS, PLEASE NOTIFY US IN ADVANCE SO WE CAN PLAN ACCORDINGLY. A DÉCOR HANDLING FEE OF \$50-\$250 MAY APPLY BASED ON SETUP NEEDS. STORAGE SPACE IS LIMITED FOR ITEMS DELIVERED EARLY.

SIMPLE TABLETOP DÉCOR, FLORALS & PLACE CARDS ARE WELCOME. TO MAINTAIN OUR SPACE, ARTS & CRAFTS MATERIALS, BALLOONS, TAPERED DRIP CANDLES, GLITTER, CONFETTI & WALL ATTACHMENTS ARE NOT PERMITTED.

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