



DESTINATION LAKE GENEVA *wedding menu*

You've found the one. We've found the place, Destination Geneva National and The Ridge Hotel offer versatile indoor and outdoor event space, customized catering and an on-site wedding team.

We invite you to envision what your wedding could be at one of our two unique venues. Our promise is to treat your celebration as if it were our own. Let our team take care of the details -- leaving you, your spouse and your families to simply savor every minute of this precious and perfect day.



THE RIDGE
LAKE GENEVA, WI

DestinationGN.com/destination-weddings | 262.245.7000 | weddings@gnresort.com

PICK YOUR PACKAGE

The pearl

- Farmers Market Spread Stationary Board during cocktail hour
Vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing
- Two Course Menu (salad and tier one entrée)
- Four Hour Domestic Beer, Wine & Soda Bar Package
- Complimentary Cutting of Wedding Cake
- Coffee Station
- Classic Linen for all Tables (white or black)
- House Linen Napkins (white or black)
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

The emerald

- Farmers Market Spread Stationary Board during cocktail hour
Vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing
- Single Pour House Champagne Toast
- Three Course Menu
(salad, tier one entrée, and "a little bit of everything" desserts*)
- Five Hour Call Brand Bar Package
- Single Pour Wine Service (one red and one white during salad course)
- Complimentary Cutting of Wedding Cake
- Coffee Station
- Classic Linen for all Tables (white or black)
- House Linen Napkins (white or black)
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

The sapphire

- Cured & Caved Stationary Board during cocktail hour
Local farmstead Wisconsin cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, assorted crackers
- Farmers Market Spread Stationary Board during cocktail hour
Vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing
- Two (2) Butler passed Hors d'oeuvres during cocktail hour
- Upgraded Single Pour Tier Two Champagne Toast
- Three Course Menu
(salad, tier one or two entrée, and "a little bit of everything" desserts*)
- Five Hour Call Brand Bar Package
- Single Pour Wine Service (one red and one white during salad course)
- Cutting of Wedding Cake
- Coffee Station
- Classic Linen for all Tables (white or black)
- House Linen Napkins (white or black)
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

The diamond

- Cured & Caved Stationary Board during cocktail hour
Local farmstead Wisconsin cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, assorted crackers
- Farmers Market Spread Stationary Board during cocktail hour
Vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing
- Three (3) Butler passed Hors d'oeuvres during cocktail hour
- Upgraded Single Pour Champagne Toast
- Four Course Menu
(starter, salad, any tier entrée, and "a little bit of everything" desserts*)
- Five Hour Call Brand Bar Package
- Single Pour Tier Three Wine Service
(one red and one white during salad course)
- Complimentary Cutting of Wedding Cake
- Coffee Station
- Late Night Pizza Station
- Upgraded Linen for all Guest Tables
(any color of classic, lamour or shantung)
- House Linen Napkins (white or black)
- Gold or Black Plastic Chargers
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

START THE PARTY

COCKTAIL HOUR HOR D'OEUVRES

ENHANCE YOUR WEDDING TO YOUR GUESTS' DELIGHT
with our premier selection of butler-passed hors d'oeuvres during your cocktail hour.

hot

Mushroom Tartlet

mushroom duxelles, in phyllo cup, topped with parmesan crust (V)

Petit Maryland Crab Cake

with chili-lemon aioli and chive

Vegetable Egg Roll

with sesame soy glaze and toasted sesame seeds (V)

Brie Pear & Almond Purse

with agave drizzle and slivered almonds

Buttermilk Chicken Bites

with savory tomato waffle cone, maple bourbon glaze and fresh thyme

Bacon Wrapped Sea Scallop

with port wine glaze

Meatballs

with roasted tomato pomodoro and grated parmesan

Grilled Citrus Shrimp Skewer

with mango chili puree

Fig Ramaki

with bourbon glaze

Artichoke Beignet

with boursin cheese

Beef Samosa

with sweet & spicy tomato chutney

chilled

Classic Bruschetta

with heirloom tomato, basil and aged balsamic

Grilled Peach Bruschetta

whipped goats cheese, peach chutney, basil and port wine reduction inside a sweet tartlet shell

Citrus Marinated Ahi Tartare

on crisp wonton with wakami salad

Caprese Spoon

Cherry tomato atop Wisconsin burrata cheese finished with balsamic and basil

Shaved Beef Tenderloin Crostini

with horseradish cream and red pepper marmalade

Deviled Egg Tea Sandwich

on toasted multi-grain with smoked paprika, bacon and cracked pepper

Grilled Lemon Asparagus Ribbon

with herb ricotta cream cheese on a grilled crostini

Greek Chicken Salad

on pita with olive tapenade

DINE ON THE PLATE

COURSED MENU OPTIONS

AMUSE-BOUCHE UPGRADE

Single bite-sized hors d'oeuvre

Gazpacho Shooter

watermelon basil with mint and balsamic

Stuffed Fig

with honeyed goats cheese and agave syrup

STARTER UPGRADE

Snow Crab Bisque GF

with sherry cream and citrus lump crab

Fire Roasted Tomato Bisque

with balsamic, parmesan, herb crouton, and micro arugula

Cream of Wild Mushroom Soup

with herb oil and shaved roasted maitake mushroom

Butternut Squash Risotto V GF

butternut squash pieces and micro arugula

Saffron scented short rib arancini

with tomato coulis and chervil

Mushroom & Brie Arancini

with brown butter cream, crispy pork belly, and dried maitake mushroom

Cold & Spicy Rice Noodles

with julienne carrots, cucumbers, and hard-boiled eggs and ginger lime soy sauce, topped with fried leaks and toasted sesame seeds

SALAD SELECT ONE

House

tender field greens, sweet cranberries, goats cheese crumbles, candied walnuts and red wine vinaigrette

Caprese V GF VG*

with grilled japanese eggplant, heirloom tomatoes, buffalo mozzarella, fresh basil, balsamic glaze, roasted balsamic vinaigrette

+2 upgrade unless diamond package is selected

Classic Caesar

hearts of romaine, kalamata olives, marinated artichoke hearts, oven dried tomatoes, aged wisconsin parmesan tuile and anchovy dressing

Mediterranean Couscous V GF VG*

with roasted chickpeas, sundried tomatoes, English cucumbers, feta cheese, tossed with lemon red wine vinaigrette

+2 upgrade unless diamond package is selected

Wedge

petite iceberg lettuce, applewood smoked bacon, roasted red onion, gorgonzola cheese, cherry tomatoes, herbed croutons and buttermilk dressing

*vegan if cheese is omitted

INTERMEZZO UPGRADE

A palate cleanser between courses.

Blackberry & Pinot Noir Sorbet

with mint

Shaved Apple & Bleu Cheese

with candied walnut and port wine reduction

DINE ON THE PLATE

COURSED MENU OPTIONS

TIER ONE ENTRÉES PEARL, EMERALD, SAPPHIRE & DIAMOND PACKAGES

Flat Iron Steak (7oz.)

with cilantro chimichurri, cilantro lime basmati rice, and roasted corn & zucchini succotash

Herb Pork Tenderloin

with dijon & maple glaze, white cheddar grits, and glazed carrots

Braised Short Ribs

with beef consommé sauce, mushroom farro, and caramelized balsamic pearl onions

Frenched Chicken Breast

with mushroom marsala sauce, parmesan & asparagus risotto, and fried leeks

Blackened Mahi Mahi

with pineapple pico and israeli vegetable couscous

Butternut Squash Ravioli V

with sage cream and sweet & savory vegetable medley

Seared Atlantic Salmon

with lemon caper piccata sauce, wild rice french bean almondine

TIER TWO ENTRÉES SAPPHIRE & DIAMOND PACKAGES

Sicilian Stuffed Chicken

stuffed with prosciutto, garlic sauteed arugula, parmesan cheese blend, arrabiata sauce with roasted idaho potato puree, and sautéed zucchini & peppers

Twin Pork Chop (16oz.)

with mushroom cream, brown butter gnocchi, roasted sweet potatoes, and crushed pistachios

Chilean Sea bass

ginger miso soy glaze maitake mushroom farro fried brussels sprouts with bacon

Filet Mignon (7oz.)

with a red wine demi-glace, horseradish whipped yukon mash, and lemon & parmesan broccolini

Porcini NY Strip Au Poivre (14oz.)

with cognac dijon cream, herb roasted red skin potatoes, and grilled asparagus

Eggplant Rollatini

stuffed with seasoned ricotta & spinach and tomato pomodoro with creamy parmesan polenta

TIER THREE ENTRÉES DIAMOND PACKAGE

Bone-In Ribeye

with a peppercorn demi glaze

Chilian Sea Bass Oscar

with a lemon beurre blanc and tomato shallot jam

Filet Mignon & Chicken Duet

with choice of airline chicken or half sicilian stuffed chicken

Filet Mignon & Jumbo Shrimp

with a demi glaze and tomato scampi butter shrimp

The diamond package has the ability to select their starch and vegetable

STARCH | SELECT ONE

Any of the starches listed on the menu or one of the following

Potatoes Au Gratin

Duck Fat Pommes Frites

Roasted Garlic Duchess Potatoes

Roasted Garlic & Horseradish Parsnip Puree

VEGETABLE | SELECT ONE

Any of the vegetables listed on the menu or one of the following

Prosciutto Wrapped Asparagus

Roasted Heirloom Beets

with herbed goats cheese

Candied top-on carrots

with crusted pistachio dust

TO THE **BAR**

Your event manager will assist you in planning the timing of the bar service and incorporate any special touches you wish to add to the existing package, such as premium liquors, specialty drinks, upgraded wine or champagne selections, and offering continuous wine service with dinner.

BEER, WINE & SODA PEARL PACKAGE

Domestic Beer, House Wine, and Coke Products. | Add Premium Beer - \$3 per person.

CALL BRANDS EMERALD, SAPPHIRE & DIAMOND PACKAGES

Wheatley Vodka, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's 7 Crown Whiskey, Seagram's Gin, Quality House Rum, Scoresby Scotch, Christian Brothers Brandy along with Domestic Beers, Tier 1 Wines, and House Champagne. *Brands subject to change.*

PREMIUM BRANDS PER PERSON UPGRADE

Tito's Vodka, Casamigos Tequila, Maker's Mark Bourbon, Tanqueray Gin, Jack Daniel's Whiskey, Captain Morgan Rum, Bacardi Rum, Johnnie Walker Red Label Scotch, Korbel Brandy along with Domestic Beers, Premium Beers, Tier 2 Wines, and House Champagne. *Brands subject to change.*

SUPER PREMIUM BRANDS PER PERSON UPGRADE

Grey Goose Vodka, Don Julio Tequila, Angel's Envy Bourbon, Jack Daniel's Whiskey, Hendricks Gin, Captain Morgan Rum, Bacardi Rum, Johnnie Walker Black Label Scotch, E&J Brandy along with Domestic Beers, Premium Beers, Tier 3 Wines, and Tier 2 Champagne. *Brands subject to change.*

enhancements

EXTRA HOUR OF OPEN BAR

Per person, per hour upgrade

CASH BAR SERVICE

\$250 fee per bartender will incur

LIQUOR UPGRADE

Per person, per selection upgrade

Grey Goose Vodka
Glenlivet Scotch
Patron Silver Tequila

Bombay Sapphire Gin
Buffalo Trace Bourbon
Copper & Kings Brandy

beer & wine

DOMESTIC BEER BRANDS

Coors Light, Miller Lite, Miller High Life, non-alcoholic beer

PREMIUM BEER BRANDS

New Glarus Spotted Cow, Leinenkugel's seasonal, Lakefront Riverwest Stein, Lakefront New Grist (GF)

TIER 1 WINE

The Seeker: Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

TIER 2 WINE

Legendary Wine, Estate Series: Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

TIER 3 WINE

J. Lohr: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

ELEVATE THE EXPERIENCE

drinks

CRAFT BEER per person pricing

Pricing and selection may change depending on season. Select two options. Additional craft beers may be available upon request.

Moon Man | New Glarus Brewery, New Glarus, WI

Lakefront IPA | Lakefront Brewery, Milwaukee, WI

Happy Place | Third Space Brewery, Milwaukee, WI

Gumballhead | 3 Floyds Brewing, Munster, IN

Two Hearted IPA | Bell's Brewery, Kalamazoo, MI

Big Wave Golden Ale | Kona Brewing Co., Kailua-Kona HI

SIGNATURE DRINKS per person pricing

A signature cocktail can be created for your big day upon request.

BUBBLE BAR per person pricing

House champagne, orange juice, strawberry & raspberry purée, and fresh fruit garnish.

Upgrade Options: Jaume Serra Cava Brut for \$20 per person | Piper Sonoma Brut for \$22 per person

sweets

DONUT WANT THIS NIGHT TO END per person pricing

Assorted freshly baked donuts.

THE GOLDEN TICKET per person pricing

Fill a bag of your favorite candy shop sweets.

ICE CREAM SUNDAE BAR per person pricing + \$100 attendant fee

Purple Door vanilla & chocolate ice cream, hot fudge, caramel, nuts, cherries, candy bar chunks, and whipped cream.

CAKE POPS per person pricing

Chocolate and vanilla.

snacks

Late Night Snacks are prepared for a minimum of half your guest list.

9889THE STATELINE per person pricing

Mini Chicago style hot dog station and mini Wisconsin beer brats on pretzel rolls with sauerkraut & New Glarus mustard.

TAQUERIA per person pricing

Al pastor and carne asada tacos, warm flour tortillas, crispy hard shells, tortilla chips, guacamole, pico de gallo, salsa, and limes.

WINGS & THINGS per person pricing

Fried chicken wings with honey buffalo, chipotle barbecue and bleu cheese sauces.

WISCO CURDS per person pricing

Fried Wisconsin cheese curds with buttermilk ranch and roasted red pepper ketchup.

PIZZA per person pricing

Chef's assortment of one-topping pizza

CHOOSE THE **LOCATION**

room capacities

Grand Ballroom at Geneva National
Weddings up to 275

Legends Room at Geneva National
Weddings up to 160

Lake Geneva Room at Geneva National
Weddings up to 100

Lakeview Terrace | Pavilion Lawn at Geneva National
Ceremonies up to 275

Aspen Ballroom & Fireside at The Ridge Hotel
Weddings up to 275

Wedding Pavilion at The Ridge Hotel
Ceremonies up to 275

Alder Room at The Ridge Hotel
Weddings up to 100

Maximum capacities include tables on the dance floor.

THE **PRE PARTY**

rehearsal dinner

This “party before the party” kicks off your wedding weekend. The most important part of a rehearsal dinner is the chance it offers for both of your families to spend a little more time together before your wedding day arrives. Your event manager can assist in arranging dinner at the Hunt Club, Crafted Italia or a private room with spectacular views.

JOT IT **DOWN**

Destination Geneva National & The Ridge Hotel Event Team
262.245.7000 | weddings@gnresort.com

All selections and prices are valid thru the 2024 calendar year. Taxable 24% service charge and 5.5% sales tax not included in prices. 2/15/24.

No outside food & beverage is allowed including the bridal suites.

Photos courtesy of Ben Ramos Photography, Elle Taylor Photography, Laurelyn Savannah Photography, Matt Mason Photography, and Misty Winter Photography.