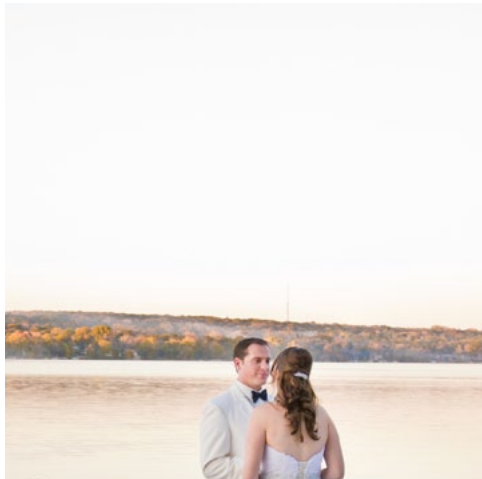


THE RIDGE

2017 WEDDING PACKAGE

WELCOME TO THE RIDGE HOTEL



At The Ridge Hotel, we approach your wedding just as you would - with our full attention and commitment to making the day special, unique and perfect for you. Our dedicated wedding coordinators and service staff will see to it that every detail is managed to your specifications, from our first contact until you are dancing the night away.

OUR GOLD WEDDING PACKAGE INCLUDES:

- A Two Course Meal (Starter and Entrée)
- Glass of House Wine and a Champagne Toast at the Dinner Table
- Five Hours of Open Bar
- All Fine China and Stemware for Cocktails and Dinner
- White Floor Length Linen Tablecloths and White Linen Napkins
- Head Table, Cake Table, Gift Table and Place Card Table with White Linens
- Dance Floor
- Three Votive Candles for each Table to accompany your Centerpieces
- Coffee Service with Dinner
- Complimentary Cutting and Serving of Cake
- Consultations & Menu Planning with our Wedding Coordinator
- Discounts on Room Blocks for you and your Guests
- Complimentary Wedding Night Stay in a Traditional Room at the Ridge Hotel
- 10% off Spa Services at the Ridge Hotel for the Bride & Groom

OUR PLATINUM PACKAGE INCLUDES:

- Everything in our Gold Package, plus an Upgraded Bar Selection

SOME OF THE EXTRA TOUCHES AVAILABLE INCLUDE:

- Hors d'oeuvres
- Specialty Salads
- Sorbet Intermezzo
- Signature Drinks
- Premium Liquor Selections
- Chocolate Dipped Strawberries
- Sweets Table
- Late Night Snacks
- Specialty Linens
- Upgraded Chairs
- Ice Sculptures
- Personalized Menu Cards
- Graphic Assistance and more

For pricing, and to begin planning the wedding of your dreams, please contact our Wedding Coordinators, 262.249.3849 | weddings@ridgelakegeneva.com

MENU SELECTIONS

All Plated Dinners include your choice of Soup or Salad, your choice of Starch and Vegetable, Rolls with Sweet Cream Butter, Regular & Decaffeinated Coffee and Hot Tea.

We ask that you choose up to two entrées for your entire party. Should you opt to give your guests a choice of three or more entrée selections, a 2 dollar per person split-entrée surcharge will be assessed. Special meals for children under 12 and for guests with dietary needs can be arranged.

PLATED STARTER OPTIONS

Crab Cake

Chili Aioli, Corn & Bacon Hash

Eggplant Parmesan

House-made Marinara, Aged Parmesan

Wild Mushroom Ravioli

Charred Tomato Ragout, Truffle

Short Rib Tortellini

Red Wine Demi, Bleu Cheese

STARTER OPTIONS | SELECT ONE

SOUP

- Roasted Tomato Bisque
Vine Ripe Tomato, Garlic, Aged Balsamic
- Beer Cheese
New Glarus Beer, WI Cheddar, Garlic Popcorn
- Beef & Mushroom
Rosemary, Braised Beef, Sherry
- Chicken & Wild Rice
Seasonal Vegetable, Chieftain Wild Rice

SALAD

- Four Lettuce Blend
Tomato, Cucumber, Carrot, Croutons, Choice Dressings
- Orchard Salad
Spring Green, Dried Cranberry, Bleu Cheese, Walnuts, Red Wine Vinaigrette
- The Ridge
Romaine, Bacon, Cheddar, Red Onion, Croutons, Choice Dressings
- Caesar
Romaine, House-made Caesar, Aged Parmesan, Croutons

STARCH OPTIONS | SELECT ONE

- Potato Duchess
- Horseradish Yukon Mash
- Roasted Red Potato
- Wild Rice Pilaf
- Chef's Risotto
- Parsnip Puree
- Garlic Roasted Fingerling
- Seasonal Starch du Chef

VEGETABLE OPTIONS | SELECT ONE

- French Beans
- Steamed Broccoli
- Braised Squash
- Roasted Cauliflower
- White Balsamic Brussels Sprouts

ENTRÉE SELECTIONS | SELECT TWO

Stuffed Chicken

Italian Sausage, Mozzarella, Tomato Ragout

Airline Chicken

Select Sauce - Mushroom Marsala | Piccata

Pork Loin

Rosemary, Dijon, Stone Fruit Demi

Petite Filet

Pan Seared 6oz. Beef Tenderloin, Thyme Demi

New York Strip

Grilled 12oz. Hand Cut, Mushroom Bordelaise

Prime Rib

Slow Roasted, Herb Rubbed, Au Jus

Braise Beef Short Rib

Horseradish Jus

Grilled Atlantic Salmon

Select Sauce - Tea & Orange Glaze | Lemon Caper Sauce | Tarragon Pesto

Pan Seared Sea Bass

Lemon Butter Sauce

Vegetarian Option du Chef





ROOM FEES & MINIMUMS

In addition to Wedding Package Charges, Room Rental Fees and Food & Beverage Minimums Apply.

Aspen Ballroom & Fireside Rental - 2,000
 Food & Beverage Minimum - 14,000
 (Weddings up to 300)

Alder Room Rental - 500
 Food & Beverage Minimum - 4,000
 (Weddings up to 100)

Wedding Pavilion Rental - 1,500
 (Ceremony up to 300)



BAR SELECTION

Your Plated Reception includes Five Hours of your preferred Bar Service Package, a Glass of House Wine and Champagne for each Guest with Dinner Service.

Your Wedding Coordinator will assist you in planning the timing of the Bar Service, and coordinate any special touches you would like to add to the existing package, such as premium liquors, signature drinks, upgraded wine or champagne selections, offering continuous wine service with dinner, cordials, coffee stations and more.

GOLD BAR INCLUDES:

Five Hours of Open Bar serving: Smirnoff Vodka, Seagram Gin, Bacardi Lt Rum, Seagram 7, Christian Brothers Brandy, Early Times, Grants Scotch, Jose Cuervo Tequila, Gionelli Amaretto, Gionelli Peach Schnapps, Gionelli Triple Sec, Martini Rossi Dry & Sweet Vermouth, Copperidge Cabernet Sauvignon, Chardonnay, White Zinfandel, Miller Lite, Miller High Life, Stella Artois and Buckler N/A.

PLATINUM BAR INCLUDES:

Five Hours of Open Bar serving: Tito's Vodka, Bacardi Lt Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, Korbel Brandy, Jack Daniel's, Dewar's White Label Scotch, Patron Silver Tequila, Gionelli Amaretto, Gionelli Peach Schnapps, Gionelli Triple Sec, Sauvignon, Chardonnay, White Zinfandel, Canyon Road Pinot Grigio, Miller Lite, Miller High Life, Stella Artois, New Glarus Spotted Cow and Buckler N/A.

BAR ACCOMPANIMENTS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange Juice, Cran-Ras-Apple Juice, Pineapple Juice, Grenadine, Lime Juice, Sweet & Sour, Old Fashioned and Bloody Mary Mix

FRIDAY, SUNDAY AND OFF-SEASON FEES & MINIMUMS

Weddings dates that fall on a Friday or Sunday, or occur from November 1st through April 30th of each year, are offered special pricing. Additional Specials may apply during off-season months. Please ask your Wedding Coordinator regarding promotions.

Aspen Ballroom & Fireside Rental - 1,500
 Food & Beverage Minimum - 10,000
 (Weddings up to 300)

Alder Room Rental - 500
 Food & Beverage Minimum - 4,000
 (Weddings up to 100)

Fireside Room Rental - 500 Available for Friday & Sunday Rental Only
 Food & Beverage Minimum - 4,000
 (Weddings up to 100)

Wedding Pavilion Rental - 1,000
 (Ceremony up to 300)

HORS D'OEUVRES

To enhance your wedding package, consider offering your guests a selection of our butler-passed or stationary Hors d'oeuvres during your cocktail hour. You may choose to provide a light reception of four pieces per person, a medium reception of five or six pieces per person, or a heavy reception of seven or more pieces per person. Hors d'oeuvres are priced per fifty pieces, and include butler-passed service, unless noted.

BUTLER-PASSED HOT HORS D'OEUVRES

Spinach Stuffed Mushroom

Creamed Spinach, Button Mushroom, Provolone Cheese

Chicken Satay

Rosemary, Sweet Chili Sauce

Beef Satay

House-made Chimichurri

Wisconsin Mac & Cheese Basket

Aged Cheddar, Applewood Smoked Bacon

Mini Crab Cake

Chili Aioli

Shrimp Rumaki

Tender Shrimp, Bacon

Meatballs

Barbecue, Marinara or Swedish

Chicken Quesadilla Horn

Chicken stuffed Mini Cornucopia

Beef & Bleu

Braised Beef, Wisconsin Gorgonzola

BUTLER-PASSED COLD HORS D'OEUVRES

Pickled Watermelon Cube

Whipped Smoked Goat Cheese & Cranberry

Mango Curry Chicken Salad

Curry Cone

Beef Tartare

Arugula, Caper, Pickle

Cheese & Sausage Skewer

Aged Cheddar Cheese, Wisconsin Summer Sausage

Summer Bruschetta

Tomato, Aged Balsamic, Parmesan, Fresh Basil

Fall Bruschetta

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

Shrimp Cocktail

Lemon, House-made Cocktail Sauce

Smoked Salmon Canape

House-smoked Salmon, Dill Caper Aioli, Potato Chip

Caprese Skewer

Tomato, Fresh Mozzarella, Basil Pesto

STATIONARY HORS D'OEUVRES

Cheese and Sausage Display

Wisconsin Meats & Cheeses, Assorted Crackers

Crudité

Fresh Local Vegetables

Antipasti Display

Olives, Sport Peppers, Pickled Vegetables, Shaved Cured Meats

Beer Cheese Dip

Aged Cheddar, Wisconsin Beer, Tortilla Chips

Smoked Salmon

Dill Cream Cheese, Lavash



CARVING STATIONS

All selections are served with fresh petite rolls and condiments. Prices are per cut of meat.

For Cocktail Hours or Standing Receptions

Grilled Beef Tenderloin

Rosemary Demi

Serves 20

Herb Rubbed Prime Rib

Cracked Black and Canerbnet Au jus

Serves 35

Cracked Pepper Inside of Round Beef Roast

Au jus

Serves 80

Ham with Bourbon & Brown Sugar Glaze

Serves 30

Slow Roasted Pork Loin

Stone Fruit Demi

Serves 35



SIGNATURE RECEPTION

If the traditional plated dinner is not your style, consider a Hors d'oeuvre & Stations Reception.

BAR

Your Signature Reception includes Five Hours of your preferred Bar Service Package, a Glass of House Wine and Champagne Toast for each Guest.

BUTLER PASSED HORS D'OEUVRES

- Mini Crab Cake
Chili Aioli
- Spinach Stuffed Mushrooms
Creamed Spinach, Button Mushroom, Provolone Cheese
- Bruschetta | Summer or Fall
Summer - Tomato, Aged Balsamic, Parmesan, Fresh Basil
Fall - Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary
- Meatballs
Barbecue, Marinara or Swedish

STATIONARY HORS D'OEUVRES - SELECT TWO

- Cheese and Sausage Display
Wisconsin Meats & Cheeses, Assorted Crackers
- Crudité
Fresh Local Vegetables
- Antipasti Display
Olives, Sport Peppers, Pickled Vegetables, Shaved Cured Meats
- Beer Cheese Dip
Aged Cheddar, Wisconsin Beer, Tortilla Chips

SALAD STATION - SELECT ONE

- Chopped Salad
Iceberg, Hard Boiled Egg, Red Onion, Tomato, Cheddar, Olive, Bacon, Rolls.
Dressing options: Italian, Ranch, French, Balsamic Vinaigrette
- Classic Caesar
Romaine Lettuce, Parmesan Cheese, Cherry Tomato,
House-Made Dressing, Rolls
- Cheese Tortellini Salad
Chilled Tortellini, Sundried Tomato, Asiago, Artichokes, Spinach,
Pesto Dressing, Rolls

ENTRÉE STATION

- Chef Carved Herb Crusted Prime Rib
Au Jus, Horseradish Cream
- Pan Seared Chicken Breast
Select Sauce: Mushroom Marsala | Piccata

STARCH & VEGETABLE STATION

- Baked Potato Bar
Sour Cream, Shredded Cheddar, Bacon, Butter, and Scallions
- Seasonal Vegetable



VOGUE SOIREE

BAR

Your Vogue Soiree includes Five Hours of your preferred Bar Service Package, a Glass of House Wine and Champagne Toast for each Guest. A sixth hour or more of Open Bar: 3 per person, per hour for Gold or Platinum Bar Package.

STATIONARY HORS D' OEUVRES

- Wisconsin Artisan Cheese & Charcuterie
- Seasonal Fresh Crudité
- Relish Tray

SALAD STATION

- Crisp Farm Greens
Cucumbers, Carrots, Red Onions, Croutons, Wisconsin Cheddar Cheese,
Bacon, Balsamic Vinaigrette, Ranch Dressing, Rolls & Butter

ENTRÉE STATION

- Chef Carved Herb Crusted Prime Rib
Au Jus, Horseradish Cream

PASTA STATION

- Farfalle & Rigatoni Pasta
- Marinara & Alfredo Sauce
- Chicken
- Shrimp
- Seasonal Vegetable

STARCH & VEGETABLE STATION

- Mashed Potato Bar
Creamy Yukon Potatoes, Bacon, Sour Cream, Green Onion,
Wisconsin Cheddar Cheese, Sweet Cream Butter
- Seasonal Vegetable

ENTRÉE STATION ENHANCEMENT

- Chicken
Select Sauce - Mushroom Marsala | Piccata
- Salmon
Select Sauce - Tea & Orange Glaze | Lemon Caper Sauce | Tarragon Pesto
- Pork Loin
Select Sauce - Rosemary | Dijon | Stone Fruit Demi

DESSERTS

Wedding guests are wowed when unexpected surprises are available. Consider adding a dessert bar in addition to your wedding cake, or roll out these little sweets or savory bites for late night snacks.

THE CAFÉ

Regular & Decaffeinated Coffee, Hot Water with assorted Tea Selections, Hot Chocolate, Assorted Creamers, Honey & Sugar, Mini Marshmallows, Whipped Cream, and To-Go Cups



SWEETS TABLE PRICED PER DOZEN

- Miniature Éclair
- Miniature Cream Puff
- Miniature Brownie
- Miniature Lemon Bars
- Miniature Cookies
- Miniature Cheesecakes
- Miniature Peanut Butter Pie
- Chocolate Covered Strawberries
- Pecan Bars
- Miniature Chocolate cupcake with Raspberry frosting
- Miniature Yellow cupcake with Vanilla Bean Frosting



CAMPFIRE S'MORES

Tools, Graham Crackers, Chocolate, and Marshmallows

ASSORTED OVEN FRESH COOKIES

- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Snickerdoodle

WEDDING CAKE ENHANCEMENT

One Scoop of Vanilla or Chocolate Ice Cream

Customized sweet and dessert table options are available, please ask your coordinator for more details.



LATE NIGHT SNACKS

LATE NIGHT PIZZA

One Topping House-made Pizza: Pepperoni, Sausage, Bacon, Bell Pepper, Tomato, Onion, Mushroom, Jalapeños.

SPECIALTY PIZZAS

- Bacon Cheeseburger
- Barbecue Chicken
- Greek
- Cheese Steak

CHEESEBURGER SLIDERS

Served with Ketchup, Mustard, Lettuce, Tomato, Onion, and Pickles

BRATWURST SLIDERS

Served with Ketchup, Mustard, Sauerkraut, and Onion

CHICKEN TENDER STATION

Served with choice of three sauces: Honey Mustard, Buffalo, Sweet & Sour, Buttermilk Ranch, Bourbon Barbeque, Teriyaki, Sriracha Aioli or Curry Ketchup

NACHO BAR

Tortilla Chips, Seasoned Ground Beef, Onion, Lettuce, Tomato, Sour Cream, Black Olive, Jalapeños, and Cheese Sauce

