

# THE RIDGE

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2018 BANQUET MENU

## CONTINENTAL

Served with Orange, Cranberry and Apple Juices, Regular & Decaffeinated Coffee and Tea. Prices are per person. Based on 90 minute service.

### THE CLASSIC \$14 PER PERSON

Muffins, Danish, Croissants, Butter, and Jams.

### THE DAYBREAK \$20 PER PERSON

Muffins, Danish, Croissants, Coffee Cake, Butter, Jams, and Fresh Seasonal Sliced Fruit.

### THE EXECUTIVE \$27 PER PERSON

Muffins, Danish, Croissants, Coffee Cake, Butter, Jams, Honey Greek Yogurt, Dried Fruit, Granola, Assorted Dry Cereals, and Fresh Seasonal Sliced Fruit.

### BREAKFAST SANDWICH ADDITION \$8 EACH

Served with Fluffy Scrambled Eggs and Cheddar Cheese.

Select one of each:

**Breads** - Bagel, Croissant or English Muffin

**Meats** - Sausage Patty, Applewood Bacon or Black Forest Ham

## PLATED BREAKFASTS

Plated Breakfasts are served with a choice of Orange, Cranberry or Apple Juice, Regular & Decaffeinated Coffee, Tea, Mini Croissant or Fresh Fruit, Butter, and Jam.

### RISE & SHINE \$20 PER PERSON

Scrambled Eggs with Fresh Herbs, Applewood Bacon OR Breakfast Links, and Home Fries.

### COMO QUICHE \$21 PER PERSON

Black Forest Ham, Caramelized Onion, Swiss Cheese, and Spinach with Oven Roasted Tomato Relish.

### GARDEN SCRAMBLE \$22 PER PERSON

Egg Whites, Mushrooms, Spinach, Asparagus, Baby Swiss Cheese, Fresh Herbs, Fresh Tomato Salad, and Skillet Potatoes.

### BOURBON MAPLE FRENCH TOAST \$19 PER PERSON

Applewood Bacon, Apple Compote, Bourbon Maple Syrup, and Butter.

## BREAKFAST BUFFETS

Buffets are served with Orange, Cranberry and Apple Juices, Regular & Decaffeinated Coffee and Tea.

### THE RIDGE \$28 PER PERSON

Herb Scrambled Eggs, Applewood Bacon, Sausage Links, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Danish, Muffins, Croissants, Butter, and Jams.

### THE WISCONSINITE \$30 PER PERSON

Three Cheese Egg Frittata with Applewood Bacon & Tomato Relish, Sausage Links, Potatoes O'Brien, French Toast, Warm Syrup, Fresh Seasonal Sliced Fruit, Danish, Muffins, Croissants, Butter, and Jams.

### THE WAKE-UP CALL \$20 PER PERSON

Scrambled Eggs, choice of Applewood Bacon OR Sausage Links, Hash Browns, Danish, and Muffins.

*Groups under 24 guests are subject to an additional \$6 per person charge.*

## UPGRADE STATIONS

Chef's charge of \$100 for one hour, minimum of 30 guests, one chef per 75 guests.

### CUSTOM OMELETS \$9 PER PERSON

Ham, Applewood Bacon, Onions, Bell Peppers, Cheese, Tomato, Spinach, Mushrooms, and Salsa Rojo.

### CARVED GLAZED HAM \$260 EACH | SERVES 30

Bourbon & Brown Sugar Bone-In Glazed Ham.

## BUFFET ADDITIONS

### ASSORTED COLD CEREAL \$5 PER PERSON

### HONEY GREEK YOGURT \$6 PER PERSON

Dried Fruit, Berries, Granola Toppings

### OATMEAL \$5 PER PERSON

Dried Fruit, Brown Sugar, Syrup Toppings

### HARD BOILED EGGS \$28 PER DOZEN

### ASSORTED DONUTS \$42 PER DOZEN

### ASSORTED MINI QUICHE \$33 PER DOZEN

# MEETING BREAKS

## SNACK TIME \$7 PER PERSON

Potato Chips, French Onion Dip, Tortilla Chips, and Salsa.

## SWEET TOOTH \$5 PER PERSON

Assorted Cookies, Fudge Brownies, and Dessert Bars.

## THE BALL PARK \$9 PER PERSON

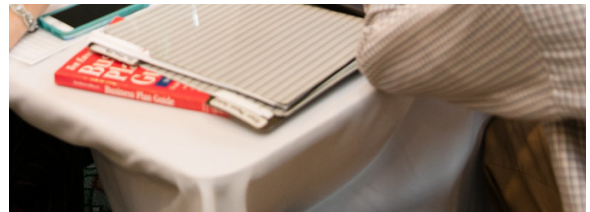
Fresh Popcorn, Caramel Corn, Shell-on Peanuts, and Tortilla Chips with Salsa & Sliced Jalapeños.

## FOCUS \$14 PER PERSON

Party Mix, Popcorn, Aged Cheddar Quinoa Puffs, Chips, and Cookies.

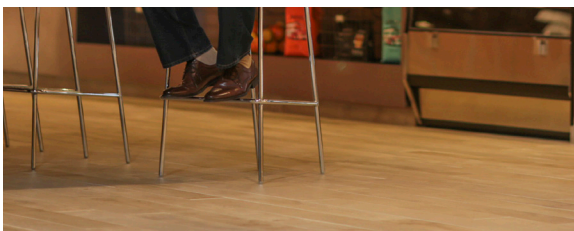
## À LA CARTE OPTIONS

Bagel Assortment .....	\$29 per dozen
with Cream Cheese & Jams	
Danishes, Muffins & Breakfast Breads .....	\$29 per dozen
Seasonal Fresh Fruit .....	\$6 per person
Fresh Baked Cookies & Brownies .....	\$40 per dozen
Chip, Pretzel and Peanut <i>Individual Bags</i> .....	\$3.25 each
Individual Yogurts .....	\$3 each
Candy Bar Assortment .....	\$3 each
Granola Bars .....	\$2 each
Aged Cheddar Quinoa Puff <i>Individual Bags</i> .....	\$5 each
Trail Mix .....	\$29 per pound
Dried Fruit, Granola, and Peanuts	
Mixed Nuts .....	\$46 per pound
Party Mix .....	\$21 per pound
Chex, Pretzel, Peanuts, Cashew, and Cheerios	



# À LA CARTE BEVERAGES

Regular & Decaffeinated Coffee .....	\$37 per gallon
Iced Tea .....	\$24 per gallon
Lemonade .....	\$24 per gallon
Hot Chocolate & Whipped Cream .....	\$29 per gallon
Assorted Juices .....	\$18 per liter
Assorted Hot Tea .....	\$4 each
Assorted Soft Drinks .....	\$3.25 each
Bottled Water .....	\$4 each
Bottled Juices .....	\$5 each
Red Bull .....	\$6 each
Monster Ultra Zero .....	\$5 each
Powerade .....	\$5 each



# PLATED LUNCHES

Plated Lunches served with choice of Soup or Salad, Fresh Rolls & Butter, Regular & Decaffeinated Coffee and Tea. Prices are per person.

## STARTERS | SELECT ONE

Roasted Tomato Bisque                      House Salad  
Roasted Chicken & Wild Rice Soup        Caesar Salad  
Beef Mushroom Soup

## ENTRÉES | SELECT ONE

Grilled Atlantic Salmon \$31 per person  
Roasted Shallot & Fennel Compote, Red Pepper Risotto, and Vegetable du Jour

Breaded Pork Loin \$28 per person  
Wild Mushroom Demi, Scallion Gnocchi, and Vegetable du Jour

Seared Chicken & Penne \$29 per person  
Charred Tomato Alfredo, Grana Padano, Spinach, Artichokes, and Vegetable du Jour

Chicken Caesar \$21 per person  
Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Herb Croutons, Cherry Tomatoes, and House-made Caesar Dressing. Served with Chips and a Pickle.

Wisconsin B.L.T. \$21 per person  
Oven Roasted Turkey Breast, Applewood Bacon, Smoked Gouda, Mixed Greens, Tomato, Herb Mayonnaise on a Pretzel Bun. Served with Chips, and a Pickle.

Ridge Roast Beef \$22 per person  
Slow Cooked Sirloin, Provolone Cheese, Shaved Red Onion, Field Greens, Dijon Horseradish Aioli on a Hoagie Roll. Served with Chips, and a Pickle.

## DESSERTS | UPGRADE OPTIONS

New York Cheese Cake \$5 per person  
Berry Coulis

Flourless Chocolate Cake \$5 per person  
Peanut Butter Chantilly Cream

Traditional Pie \$5 per person  
Apple, Cherry, Pumpkin or Pecan Pie with Whipped Cream

Cookies & Cream \$5 per person  
Chocolate Chip Cookie with Vanilla Ice Cream and Caramel Sauce

*Split entrée available for \$3 per person upgrade.*

# DESSERT UPGRADES

Miniature Éclairs ..... \$30 per dozen  
Miniature Cream Puffs ..... \$23 per dozen  
Miniature Brownies ..... \$32 per dozen  
Miniature Lemon Bars ..... \$32 per dozen  
Miniature Cookies ..... \$23 per dozen  
Miniature Cheesecakes ..... \$32 per dozen

# LUNCHEON BUFFETS

Includes Regular & Decaffeinated Coffee and Tea.

## WRAP BUFFET \$18 PER PERSON

Choice of Turkey, Chicken Caesar or Veggie Wrap, Potato Salad, Chips, and Cookies.

## SOUP & SALAD \$23 PER PERSON

Soup du Jour, Mixed Greens, Bacon, Ham, Shaved Turkey, Cheddar Cheese, Red Onions, Cucumbers, Tomatoes, Croutons, Buttermilk Ranch, Herb Balsamic, Vinegar & Oil, Loaded Potato Salad, Grilled Vegetable Pasta Salad, and Fresh Rolls & Butter.

## EXECUTIVE DELI \$25 PER PERSON

Soup du Jour, House Salad, Buttermilk Ranch, Herb Balsamic, Vinegar & Oil, Shaved Turkey, Ham, Roast Beef, Cheddar, Swiss, Pepper Jack, Lettuce, Tomatoes, Onions, Pickles, Fruit Salad, Potato Chips, Pretzel Buns, Hoagie Rolls, Multi Grain & White Breads, Mayonnaise, and Mustard.

## PIZZAIOLO \$25 PER PERSON

Assorted House-made Pizzas, Baked Ziti, Classic Caesar Salad, Caprese Salad, Olives, Pepperoncinis, Artichokes, Salami, Provolone, and Garlic Bread.

## RIDGE COOKOUT \$27 PER PERSON

All Beef Hot Dogs, Quarter Pound Burgers, Chicken Breast, Baked Beans, Cole Slaw, Fruit Salad, Potato Chips, Sauerkraut, Caramelized Onions, Cheddar, Swiss, Pepper Jack, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, and Ketchup.

## TEX-MEX \$25 PER PERSON

Marinated Chicken Fajita Strips, Grilled Pepper & Onions, Seasoned Ground Beef, Flour Tortillas, Spanish Rice, Refried Beans, Tortilla Chips, Salsa, Guacamole, Southwest Salad, Chili Lime Vinaigrette, Chipotle Ranch, Yellow Onion, Shredded Cheese, Sour Cream, Tomato and Lettuce.

## BOXED LUNCH \$19 PER PERSON

Choice of Turkey, Chicken Caesar or Veggie Wrap, Potato Salad, Bag of Chips, and a Cookie.

*Groups under 24 guests are subject to an additional \$6 per person charge.*

*All lunch options are available 11am to 3pm.*

# HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of our butler-passed or stationary Hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

## BUTLER-PASSED HOT HORS D'OEUVRES

- Spinach Stuffed Mushrooms - \$189  
Creamed Spinach, Button Mushroom, Provolone Cheese
- Chicken Satay - \$239  
Rosemary, Sweet Chili Sauce
- Beef Satay - \$329  
House-made Chimichurri
- Wisconsin Mac & Cheese Basket - \$189  
Aged Cheddar, Applewood Smoked Bacon
- Mini Crab Cakes - \$299  
Chili Aioli
- Shrimp Rumaki - \$299  
Tender Shrimp, Bacon
- Meatballs - \$169  
Barbecue, Marinara or Swedish
- Chicken Quesadilla Horn - \$209  
Chicken stuffed Mini Cornucopia
- Beef & Bleu - \$230  
Braised Beef, Wisconsin Gorgonzola

## BUTLER-PASSED COLD HORS D'OEUVRES

- Pickled Watermelon Cubes - \$179  
Whipped Smoked Goat Cheese & Cranberry
- Mango Curry Chicken Salad - \$179  
Curry Cone
- Beef Tartare - \$239  
Arugula, Caper, Pickle
- Cheese & Sausage Skewers - \$179  
Aged Cheddar Cheese, Wisconsin Summer Sausage
- Summer Bruschetta - \$179  
Tomato, Aged Balsamic, Parmesan, Fresh Basil
- Fall Bruschetta - \$179  
Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary
- Shrimp Cocktail - \$239  
Lemon, House-made Cocktail Sauce
- Smoked Salmon Canapes - \$229  
House-smoked Salmon, Dill Caper Aioli, Potato Chip
- Caprese Skewers - \$179  
Tomato, Fresh Mozzarella, Basil Pesto

## STATIONARY HORS D'OEUVRES

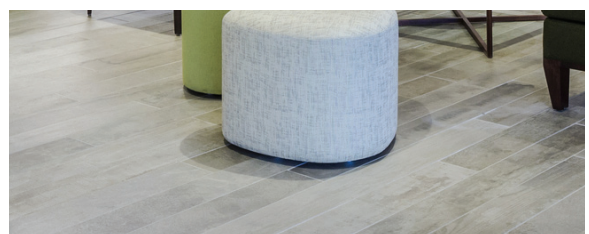
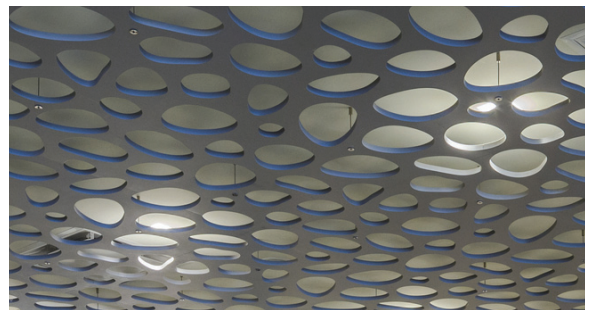
- Cheese and Sausage Display - \$9 per person  
Wisconsin Meats & Cheeses, Assorted Crackers
- Crudité - \$8 per person  
Fresh Local Vegetables
- Antipasti Display - \$10 per person  
Olives, Sport Peppers, Pickled Vegetables, Shaved Cured Meats
- Wisconsin Beer Cheese Dip - \$7 per person  
Aged Cheddar, Wisconsin Beer, Tortilla Chips
- Smoked Salmon - \$14 per person  
Dill Cream Cheese, Lavash

# CARVING STATIONS

All selections are served with Fresh Petite Rolls and Condiments. Prices are per cut of meat. A \$100 Chef's fee per station.

For Cocktail Hours or Standing Receptions.

- Grilled Beef Tenderloin - \$519  
Rosemary Demi  
Serves 20
- Herb Rubbed Prime Rib - \$719  
Cracked Black & Cabernet Au jus  
Serves 35
- Inside of Round Beef Roast - \$460  
Cracked Black Pepper Rub, Au jus  
Serves 80
- Bourbon & Brown Sugar Glazed Ham - \$259  
Serves 30
- Slow Roasted Pork Loin - \$259  
Stone Fruit Demi  
Serves 35



# HORS D'OEUVRES RECEPTION PACKAGES

**LIGHT | \$14 PER PERSON, THREE PIECES PER PERSON**

## STATIONARY

Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

Crudité

Fresh seasonal Vegetables, House-made Ranch Dip

## BUTLER-PASSED

Select two from the options listed below.

**MEDIUM | \$18 PER PERSON, FOUR PIECES PER PERSON**

## STATIONARY

Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

Crudité

Fresh Seasonal Vegetables, House-made Ranch Dip

Relish Tray

Olives, Mini Pickles, Pepperoncinis, Sport Peppers, Pickled Onions, Pickled Mushrooms

## BUTLER-PASSED

Select three from the options listed below.

**HEAVY | \$29 PER PERSON, FIVE PIECES PER PERSON**

## STATIONARY

Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

Crudité

Fresh Seasonal Vegetables, House-made Ranch Dip

Chicken Tender Station

Served with choice of Three Sauces: Honey Mustard, Buffalo, Sweet & Sour, Buttermilk Ranch, Bourbon Barbecue, Teriyaki, Sriracha Aioli or Curry Ketchup

## BUTLER-PASSED

Select four from the options listed below.

## BUTLER-PASSED OPTIONS

Spinach Stuffed Mushrooms

Creamed Spinach, Button Mushroom, Provolone Cheese

Chicken Satay - Rosemary, Sweet Chili Sauce

Beef Satay - House-made Chimichurri

Wisconsin Mac & Cheese Basket - Aged Cheddar, Applewood Bacon

Mini Crab Cakes - 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

Pickled Watermelon Cubes - Whipped Smoked Goat Cheese & Cranberry

Mango Curry Chicken Salad - Curry Cone

Summer Bruschetta - Tomato, Aged Balsamic, Parmesan, Fresh Basil

Fall Bruschetta

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

Caprese Skewers - Tomato, Fresh Mozzarella, Basil Pesto

# PLATED DINNERS

Plated dinners include Soup or Salad, Vegetable du Jour, Dessert, Fresh Rolls & Butter, Regular & Decaffeinated Coffee and Tea.

## STARTERS | SELECT ONE

Cream of Wild Mushroom Soup

Roasted Tomato Bisque

Wisconsin Beer Cheese Soup

Herb Roasted Chicken & Wild Rice Soup

Sherry Onion & Shallot with Crouton

House Salad

Mixed Greens, Shaved Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Champagne Herb Vinaigrette

Classic Caesar

Romaine Lettuce, Shaved Parmesan, Herb Croutons, Cherry Tomatoes, House-made Caesar Dressing

Orchard Salad

Mixed Greens, Apples, Pears, Dried Cranberries, Candied Pecans, Bleu Cheese, Red Wine Vinaigrette

## ENTRÉES | SELECT ONE

Mushroom & Goat Cheese Stuffed Chicken \$35 per person  
Marsala Sauce, Caramelized Shallot Yukon Mash

Orange Cranberry Walnut Chicken Breast \$34 per person  
Chardonnay Chicken Jus, Fennel Risotto

Braised Beef Short Rib \$45 per person  
Au Jus Reduction, Horseradish Mash

Chargrilled NY Strip \$51 per person  
Cognac Peppercorn Cream, Baked Potato

Seared 6oz Filet Mignon \$53 per person  
Herb Bordelaise, Yukon Herb Roasted Fingerlings

Brined Pork Loin \$31 per person  
Bourbon Cider Reduction, Garlic Roasted Fingerlings

Potato Crusted Salmon \$45 per person  
Citrus Tarragon Butter Sauce, Roasted Carrot Wild Rice

## DESSERTS | SELECT ONE

New York Cheese Cake

Berry Coulis

Flourless Chocolate Cake

Peanut Butter Chantilly Cream

Traditional Pie

Apple, Cherry, Pumpkin or Pecan Pie with Whipped Cream

Caramel Chocolate Stout Cake

Chocolate Dust

Peanut Butter Torte

Chambord Reduction

*Split entrée available for \$3 per person upgrade.*

# BUFFET DINNERS

Buffets include Fresh Rolls & Butter, Cookies, Brownies & Dessert Bars, Regular & Decaffeinated Coffee and Tea.

## SOUTHERN HOSPITALITY \$46 PER PERSON

House Salad, Assorted Dressings, Creamy Coleslaw, Buttermilk Fried Chicken, Bourbon Barbecue Ribs, Roasted Pepper Mac & Cheese, Mashed Potatoes & Gravy, and Vegetable du Jour.

## BIG RIDGE \$45 PER PERSON

Cheese & Sausage Display, Mixed Green Salad, Assorted Dressings, Chicken Marsala, Beef Stroganoff, Herb Parmesan Noodles, Roasted Garlic Red Potatoes, and Vegetable du Jour.

## RIO GRAND \$43 PER PERSON

Southwest Salad, Assorted Dressings, Guacamole, Pico de Gallo, Corn Tortilla Chips, Chicken & Steak Fajitas, Tortillas, Spanish Rice, Refried Beans, Lettuce, Tomato, Salsa, Cheese, Sour Cream, and Vegetable du Jour.

## BUTCHERS BLOCK \$44 PER PERSON

Cheese & Sausage Display, Caesar Salad, Sicilian Pasta Salad, Slow Roasted Eye of Round, with Cabernet Pearl Onion Demi-Glace, Rosemary Dijon Pork Loin, Wild Mushroom Risotto, Yukon Potato Bacon Hash, and Vegetable du Jour.

## THE MEDITERRANEAN \$45 PER PERSON

Anti-Pasta, House Salad, Assorted Dressings, Lasagna, Chicken Alfredo, Veal Roulade, Tomato Ragout, Scallion Mashed Potatoes, and Vegetable du Jour.

## RIDGE COOKOUT \$42 PER PERSON

Grilled Bratwursts, Quarter Pound Burgers, Chicken Breasts, Baked Beans, Cole Slaw, Fruit Salad, Baked Potato Bar, Sauerkraut, Caramelized Onions, Cheddar, Swiss, Pepper Jack, Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard.

## ORIENTAL \$44 PER PERSON

Napa Cabbage Salad with Sesame Vinaigrette & Almonds, Teriyaki Beef, Orange Chicken, Sushi Rice, Soy Marinated Vegetables, Sweet & Sour Soup, and Peanut Sauce Lo Mein.

## DESSERT UPGRADES | \$3 PER PERSON, PER SELECTION

Yellow Cake

with Chocolate Buttercream

Chocolate Cake

with Vanilla Bean Frosting

Flour-less Chocolate Cake

with Raspberry Sauce

Carrot Cake

with Cream Cheese Frosting

Blueberry Pie

Pumpkin Pie

Strawberry Pie

Apple Pie

Cherry Pie

Ice Cream Social

Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauce, Whipped Cream, Maraschino Cherries, and Chopped Nuts

# LATE NIGHT BITES

## LATE NIGHT PIZZA \$16 EACH

- One Topping House-made Pizza  
Pepperoni, Sausage, Bacon, Bell Pepper, Tomato,  
Onion, Mushroom, Jalapeños. *Additional toppings \$1 each.*

## SPECIALTY PIZZAS \$21 EACH

- Bacon Cheeseburger  
- Barbecue Chicken  
- Greek  
- Cheese Steak

## CHEESEBURGER SLIDERS \$260 (50 PIECES)

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

## BRATWURST SLIDERS \$201 (50 PIECES)

Served with Ketchup, Mustard, Sauerkraut, and Onion.

## CHICKEN TENDER STATION \$230 (50 PIECES)

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

## NACHO BAR \$10 PER PERSON

Tortilla Chips, Seasoned Ground Beef, Onion, Lettuce, Tomatoes, Sour Cream, Black Olives, Jalapeños, and Cheese Sauce.

# SWEETS TABLE

Miniature Éclairs .....	\$30 per dozen
Miniature Cream Puffs .....	\$23 per dozen
Miniature Brownies .....	\$32 per dozen
Miniature Lemon Bars .....	\$32 per dozen
Miniature Cookies .....	\$23 per dozen
Miniature Cheesecakes .....	\$32 per dozen
Miniature Peanut Butter Pies .....	\$32 per dozen
Chocolate Covered Strawberries .....	\$35 per dozen
Pecan Bars .....	\$32 per dozen
Miniature Chocolate Cupcakes .....	\$32 per dozen
with Raspberry Frosting	
Miniature Yellow Cupcakes .....	\$32 per dozen
with Vanilla Bean Frosting	

## THE CAFÉ \$245

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

*All dinner options are available 5pm to 9pm.*

# HOSTED BAR

Cocktails based on consumption. \$100 bartender fee applies.

## Call Brands \$7

Smirnoff Vodka, Seagram's Gin, Grant's Scotch, Early Times Bourbon, Seagram's 7 Crown Whiskey, Christian Brothers Brandy, Jose Cuervo Tequila, Bacardi Light Rum

## Premium Brands \$7.75

Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Captain Morgan Rum, Korbel Brandy

## Domestic Beer \$5.50

Bud Light, Coors Light, Miller Lite, Miller High Life

## Premium Beer \$7

Corona, Spotted Cow

## House Wine Glass \$7.50 | Bottle \$30

Chardonnay, White Zinfandel, Cabernet Sauvignon

## Cordials & Cognacs starting at \$9

Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Kahlua, Disaronno Amaretto Chambord, Godiva White Chocolate, Godiva Dark Chocolate

## Soft Drinks \$2.75

# À LA CARTE BEVERAGES

- Regular & Decaffeinated Coffee ..... \$37 per gallon
- Iced Tea ..... \$24 per gallon
- Lemonade ..... \$24 per gallon
- Hot Chocolate & Whipped Cream ..... \$29 per gallon
- Assorted Juices ..... \$18 per liter
- Assorted Hot Tea ..... \$4 each
- Assorted Soft Drinks ..... \$3.25 each
- Bottled Water ..... \$4 each
- Bottled Juices ..... \$5 each
- Red Bull ..... \$6 each
- Monster Ultra Zero ..... \$5 each
- Powerade ..... \$5 each

# HOSTED COCKTAIL HOUR

Includes Miller Lite, Miller High Life, Corona, Buckler NA, Copperidge Cabernet Sauvignon, Copperidge Chardonnay, Copperidge White Zinfandel, Assorted Soft Drinks and Mixers.

## CALL BRANDS

- One Hour ..... \$16 per person
- Two Hours ..... \$20 per person
- Three Hours ..... \$24 per person

## PREMIUM BRANDS

- One Hour ..... \$20 per person
- Two Hours ..... \$26 per person
- Three Hours ..... \$30 per person

# NOTES

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# AVAILABLE DATES

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# TO BEGIN PLANNING

Please contact the Ridge Group Sales Office at 262.249.3849 or [groups@ridgelakegeneva.com](mailto:groups@ridgelakegeneva.com). Taxable 22% service charge and 5.5% sales tax not included in prices.

Dietary restrictions can be accommodated with advance notice. Final guest counts are due 10 days prior to your event.



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