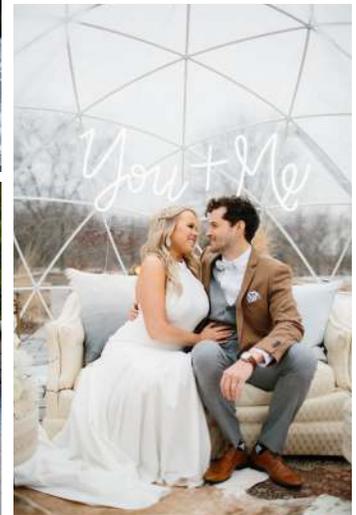
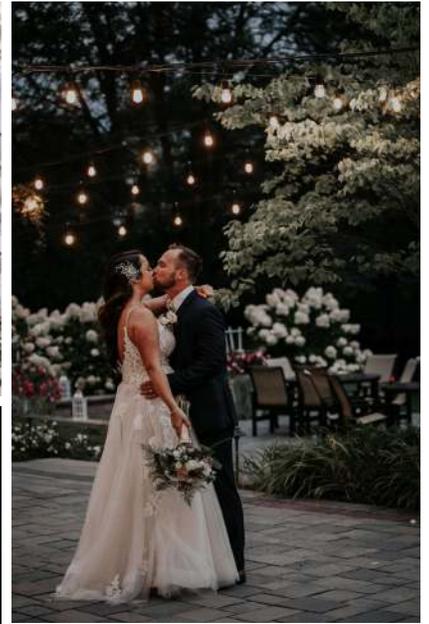


THE RIDGE

wedding package



start your adventure at

THE RIDGE

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.

PICK YOUR PACKAGE

The gold package

INCLUDED ENHANCEMENTS:

- five hours of open bar
- wine pour of house wine and champagne toast for each guest
- complimentary cutting and serving of cake
- consultations and menu planning with on-site wedding coordinator

ALSO INCLUDES:

- two-course meal (starter and entrée with sides)
- fine china and stemware for cocktails and dinner
- white linens tablecloths and napkins
- head table, cake table, gift table, placecard table with white linens
- three votive candles for each table
- coffee service or station with dinner
- complimentary one-hour ceremony rehearsal
- discounts on room blocks for your guests
- complimentary wedding night stay in a traditional room at The Ridge
- 10% off spa services for the wedding party
- dance floor

GOLD BAR PACKAGE:

LIQUORS:

Smirnoff Vodka, Seagram's Gin, Bacardi Light Rum, Seagram's 7, Christian Brothers Brandy, Early Times, Grant's Scotch, Juarez Gold Tequila, Gionelli Amaretto, Gionelli Peach Schnapps, Gionelli Triple Sec, Martini Rossi Dry & Sweet Vermouth

WINES:

House Cabernet Sauvignon, Chardonnay, White Zinfandel, Merlot

BEERS:

Miller Lite, Miller High Life, Corona, and Buckler Non-Alcoholic

**Includes all accoutrements.*

PICK YOUR PACKAGE

The platinum package

INCLUDED ENHANCEMENTS:

- five hours of open bar
- wine pour of house wine and champagne toast for each guest
- complimentary cutting and serving of cake
- consultations and menu planning with on-site wedding coordinator

ALSO INCLUDES:

- two-course meal (starter and entrée with sides)
- fine china and stemware for cocktails and dinner
- white linens tablecloths and napkins
- head table, cake table, gift table, placecard table with white linens
- three votive candles for each table
- coffee service or station with dinner
- complimentary one-hour ceremony rehearsal
- discounts on room blocks for your guests
- complimentary wedding night stay in a traditional room at The Ridge
- 10% off spa services for the wedding party
- dance floor

PLATINUM BAR PACKAGE:

LIQUORS:

Tito's Vodka, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, Korbel Brandy, Jack Daniel's, Dewar's White Label Scotch, José Cuervo Gold Tequila, Gionelli Amaretto, Gionelli Peach Schnapps, Gionelli Triple Sec, Martini Rossi Dry & Sweet Vermouth

WINES:

House Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio, Merlot

BEERS:

Miller Lite, Miller High Life, Corona, New Glarus Spotted Cow, and Buckler Non-Alcoholic

**Includes all accoutrements.*

START THE PARTY

COCKTAIL HOUR HOR D'OEUVRES

ALL PACKAGES SELECT ONE DISPLAY

Cheese & Sausage

Wisconsin meats and cheeses, assorted crackers

House-made Hummus

Fresh vegetables, pita chips

Crudité

Fresh local vegetables with buttermilk ranch

Beer Cheese Dip

Aged cheddar, Wisconsin beer, soft pretzel bites

classic

SELECT THREE

Vegetable Spring Rolls

Sweet chili sauce

Meatballs

Barbecue or marinara sauce

Pork Pot Stickers

Sweet chili sauce

Cheese & Sausage Skewer

Wisconsin summer sausage and aged cheddar

Tomato Bruschetta

Aged balsamic, parmesan, fresh basil

Pickled Watermelon Cube

Whipped smoked goat cheese & cranberry

Cucumber Sandwiches

deluxe

SELECT FOUR

Selections from any classic or deluxe options.

Mango Curry Chicken Salad

Curry cone

Fall Bruschetta

Roasted butternut squash, aged balsamic, parmesan, fresh rosemary

Spinach Stuffed Mushrooms

Creamed spinach, button mushroom, provolone

Chicken Satay

Rosemary, sweet chili sauce

Chicken Quesadilla Horn

Chicken stuffed mini cornucopia

Wisco Mac & Cheese Basket

Aged cheddar, Applewood smoked bacon

Shrimp Cocktail

Lemon, house-made cocktail sauce

Caprese Skewer

Tomato, fresh mozzarella, basil pesto

Bagel & Lox

Chive cream sauce

Chicken Teriyaki

premium

SELECT FIVE

Selections from any classic, deluxe, premium options. Premium also includes butler-passed champagne.

Chicken & Waffle Cones

Aged cheddar, Applewood smoked bacon

Beef Wellington

Braised beef, Wisconsin gorgonzola

Beef & Bleu Crostinis

Beef Tartare

Caper, shallot, Dijon, crostini

Shrimp Rumaki

Tender shrimp, bacon

Bloody Mary Shrimp

Ceviche Shooters

Chive cream sauce

Tuna Poke

Sweet soy, sesame, green onion

Beef Satay

House-made chimichurri

Lamb Lollipop

Herb chimichurri

Crab Cakes

Beef Teriyaki

*Special menu options are available for dietary restrictions. Please speak with your wedding coordinator. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINE ON THE PLATE

TRADITIONAL TWO-COURSE PLATED

ALL PLATED DINNERS INCLUDE

Four Lettuce Blend

Tomato, cucumber, carrot, croutons, choice of two dressings

Dressing Choices: French, Balsamic Vinaigrette, Caesar, Red Wine Vinaigrette

UPGRADE YOUR STARTER

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, Chieftan wild rice

Orchard Salad

Spring greens, dried cranberry, bleu cheese, walnuts, red wine vinaigrette

The Ridge

Romaine, bacon, cheddar, red onion, croutons, choice dressing

Caesar Salad

Romaine, house-made Caesar, aged parmesan, croutons

SELECT ONE

Horseradish Yukon Mash

Roasted Red Potato

Wild Rice Pilaf

Wild Mushroom Risotto

SELECT ONE

French Beans

Steamed Broccoli

Roasted Cauliflower

Grilled Asparagus

SELECT TWO ENTRÉES

Lamb Lollipop

Herb chimichurri

French Cut Chicken

Marsala or piccata sauce

Herb Dusted Chicken

Panko, fresh herbs, roasted demi glaze or tomato Ragu

Pork Loin

Bourbon peach, mushroom pan sauce, or honey Dijon

Petite Filet

Pan seared 6oz. beef tenderloin with thyme demi

New York Strip

Grilled, hand-cut 12oz. with mushroom borderlaise

Prime Rib

Slow roasted, herb rubbed with au jus

Braised Beef Short Rib

Horseradish jus

Grilled Atlantic Salmon

Orange chili glaze or lemon caper sauce

Pan Seared Sea Bass

Lemon butter sauce

Wild Mushroom Ravioli

Parmesan cream

Portabella Tower

Summer squash, red onion, asparagus, marinara (vegan option)

Roasted Butternut

Squash Risotto (vegetarian option)

Aborio rice, pecorino romano, butternut purée

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INDULGE IN STATIONS

HORS D'OEUVRES + STATIONARY RECEPTION

BUTLER PASSED HORS D'OEUVRES *(All Included)*

Tuna Poke Spoons

Sweet soy, sesame, green onion

Summer Bruschetta

Tomato, aged balsamic, parmesan, fresh basil

Spinach Stuffed Mushroom

Creamed spinach, button mushroom, provolone

Meatballs

Barbecue, marinara, or Swedish

SELECT ONE DISPLAY STATION

Cheese & Sausage

Wisconsin meats and cheeses, assorted crackers

Antipasti

Olives, sport peppers, pickled vegetables, shaved cured meats

Crudité

Fresh local vegetables

Beer Cheese Dip

Aged cheddar, Wisconsin beer, tortilla chips

SELECT ONE SALAD STATION

Chopped Salad

Iceberg, hard boiled egg, red onion, tomato, cheddar, olive, bacon, rolls, choice of dressing

Cheese Tortellini

Chilled tortellini, sun-dried tomato, asiago, artichokes, spinach, pesto dressing, rolls

Classic Caesar

Romaine, parmesan, cherry tomato, house-made dressing, rolls

Pasta Bar

Farfalle and rigatoni pasta, marinara, alfredo, chicken, shrimp, broccoli

ENTREE STATION *(Both Included)*

Chef-carved Herb-crusted Prime Rib

Au jus, horseradish cream

Pan-seared Chicken Breast

Mushroom marsala, piccata, or roasted garlic cream sauce

SIDE STATIONS

Baked or Mashed Potato Bar *(Select One)*

Bacon, sour cream, green onion, Wisconsin cheddar cheese, sweet cream butter

Choice of Vegetable *(Select One)*

French beans, steamed broccoli, roasted cauliflower, or grilled asparagus

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UPGRADE **YOUR MENU**

carving stations

All selections served with fresh petite rolls and condiments. A Chef's fee will be added. Prices per cut.

Grilled Beef Tenderloin (Serves 10-15)

Sweet soy, sesame, green onion

Glazed Ham (Serves 30)

Bourbon, brown sugar

Herb-rubbed Prime Rib (Serves 35)

Creamed spinach, button mushroom, provolone

Slow Roasted Pork Loin (Serves 35)

Cracked pepper horseradish

Round Beef Roast (Serves 80)

Cracked pepper, au jus

desserts

Decadent New York

New York cheesecake, berry coulis

Velvety Carrot Cake

Cream cheese frosting

Gourmet Cupcakes

Chocolate, vanilla

Chocolate Dream Cake

Flourless chocolate cake, chocolate sauce, whipped cream

Sweet Mini Tartlets

Key lime, chocolate, custard, berry

late night

Pizzas

One topping house-made pizza: pepperoni, sausage, bacon, bell pepper, tomato, onion, mushroom, jalapeños

Cheeseburger Sliders (50 pieces)

Served with ketchup, mustard, lettuce, tomato, onion and pickle

French Fry Bar

Served with ranch dressing, bacon, nacho cheese, chili aioli, chive sour cream, and malted vinegar

Bratwurst Sliders (50 pieces)

Served with ketchup, mustard, sauerkraut, and onion

Nacho Bar

Tortilla chips, seasoned ground beef, onion, lettuce, tomato, sour cream, black olive, jalapeños, and cheese sauce

Chicken Tender Station (50 pieces)

Served with choice of three sauces: honey mustard, buffalo, sweet & sour, buttermilk ranch, bourbon barbecue, teriyaki, Sriracha aioli or curry ketchup

ELEVATE THE EXPERIENCE

drinks

CRAFT BEER CRAZE

Your brew crew will be abuzz over this spirited selection of elusive and Wisconsin-bred craft beers. Your choice of three beers -- Lakefront IPA, Three Floyds Gumball Head, New Glarus Moon Man, Belgium Red, Third Space Upward Spiral IPA, and Raised Grain Take 'Er Easy Pale Ale.

CLASSY & OLD FASHIONED

The oldest of old-school cocktails is sure to add sophistication and style to your celebration. Includes Copper & Kings Brandy, filthy black cherries, Maraschino cherries, orange wheels, orange twists, bitter cube orange bitters, Angostura bitters, sugar, simple syrup, muddler, cocktail shaker, ice.

WET YOUR WHISKEY WHISTLE

Allow your guests a truly palatable experience with a well-curated collection of barrel-aged beauties. Includes Woodford Reserve, J. Rieger Whiskey, Knob Creek, Chicago Distilling Blind Tiger Rye, Chicago Distilling Blind Tiger Bourbon, rocks glasses, snifters, ice.

POPPIN' BOTTLES OF BUBBLES

What's a celebration without the champagne? We'll pop the bubbly, let your guests customize their champagne concoction. Includes house champagne, orange juice, strawberry & raspberry purée, and fresh fruit garnish.



smokes

CIGAR ROLLING STATION

Stoges are synonymous with celebrations, so why not puff up your party with freshly rolled, custom-created cigars. A cigar enthusiast will join you and your guests while they roll cigars during your party. Includes 50 pre-rolled cigars, \$10 per each extra cigar branded for the newlyweds.



ELEVATE THE EXPERIENCE

sweets

TAKE YOU TO THE CANDY SHOPPE

Your guests will feel like a kids in a candy store with this sweet set-up – the confection perfection ending to your perfect day. Glass containers filled with your choice of candy which could include such options as M & M's, Root Beer Barrels, Licorice, Reese's cups, Lemon Heads, Swedish Fish, or Jellybeans. We can customize your options to what your sweet tooth prefers.

DONUT MIND IF 'I DO' (Min. 65 people)

You and your guests will be glazed and infused by these sweet treats rolled in tempt-me toppings.

Choose from 3 options or combine multiple:

- **Custom Flavors** or even **Booze-infused**
- Rent the **Mini-donut Making Machine** or
- Display a flavorful assortment on the **Donut Wall**



WE ALL SCREAM FOR ICE CREAM

Life is better with sprinkles. And ice cream. And love. Put it all together and you have a delightful dairy experience for your guests. Your social includes vanilla and chocolate ice cream, hot fudge and caramel sauce, whipped cream, sprinkles, cherries, chopped peanuts, and Oreo pieces for a custom sundae making soirée.

GIVE ME THAT BACON BAR

If you put bacon on your bacon, this is for you. Thick sliced Applewood, Cherrywood, and Honey bacon and local honey, hot fudge.

NEED A LITTLE S'MORE PARTY + BONFIRE

Light up the night with bonfires, campfire songs, and gooey s'mores fun. Includes Graham crackers, chocolate, and marshmallows.

fun & games

GET YOUR LAWN GAME ON

Sometimes it's not enough to hang out with dear friends with a drink in hand. Hence the yard games (which are more fun the older you get). Included are the following games for your guests enjoyment: Connect Four, Giant Jenga, Cornhole Boards, Yard Yahtzee, Ladderball, and Giant Dominos.

CHOOSE THE **LOCATION**

peak season

Saturdays May - October

Room rental fees and food & beverage minimums apply

Aspen Ballroom & Fireside Rental

(Weddings up to 300)

Wedding Pavilion Rental

(Ceremonies up to 300)

Alder Room Rental

(Weddings up to 100)

off season

Fridays, Sundays & Saturdays November - April

Room rental fees and food & beverage minimums apply

Aspen Ballroom & Fireside Rental

(Weddings up to 300)

Fireside Room Rental

Available Friday and Sunday only

(Ceremonies up to 100)

Alder Room Rental

(Weddings up to 100)

Wedding Pavilion Rental

(Ceremonies up to 300)

THE RIDGE

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