



DESTINATION LAKE GENEVA
wedding menu



THE RIDGE
LAKE GENEVA, WI

THE CHOICE IS *yours*

You've found the one. We've found the place, the redesigned Ridge Hotel and Geneva National Resort & Club 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.

PLATED RECEPTION *packages*

CLASSIC PACKAGE

- Cured & caved board
selection of local farmstead Wisconsin Cheese, cured artisanal meats,
house pickles, fig & shallot jam, honey comb, rosemary lavash,
assorted crackers
- Champagne toast with dinner
- Three course menu (choice of starter, salad and entrée)

- Cutting and serving of cake
- Glass of red or white wine with entrée course
- Five hour call bar package
- Coffee and tea station

EXCLUSIVE PACKAGE

- Cured & caved board
selection of local farmstead Wisconsin Cheese, cured artisanal meats,
house pickles, fig & shallot jam, honey comb, rosemary lavash,
assorted crackers
- Farmers market spread
vegetable crudites, house-made red pepper hummus, olive tapenade,
buttermilk dressing
- Two butler passed hors d'oeuvres
- Champagne toast with dinner
- Three course menu (choice of starter, salad and entrée)

- Cutting and serving of cake
- Glass of red or white wine with entrée course
- Five hour call bar package
- Coffee and tea station

PREMIER PACKAGE

- Cured & caved board
selection of local farmstead Wisconsin Cheese, cured artisanal meats,
house pickles, fig & shallot jam, honey comb, rosemary lavash,
assorted crackers
- Farmers market spread
vegetable crudites, house-made red pepper hummus, olive tapenade,
buttermilk dressing
- Four butler passed hors d'oeuvres
- Champagne toast with dinner
- Three course menu (choice of starter, salad and entrée)

- Cutting and serving of cake
- Glass of red or white wine with entrée course
- Five hour call bar package
- Coffee and tea station

PLATED RECEPTION

options

AMUSE-BOUCHE OPTIONS UPGRADED OPTION

Single bite-sized hors d'oeuvre

- Watermelon & basil gazpacho shooter
with mint and balsamic
- Stuffed Fig with honeyed goats cheese and agave syrup

STARTER OPTIONS SELECT ONE

- Snow crab bisque with sherry cream and garden dill
- Butternut squash risotto
with candied pecans, port wine reduction and aged Wisconsin
Parmesan
- Fire roasted tomato bisque
with balsamic, single estate olive oil, herbed crouton
- Cream of wild mushroom soup
with herb oil and shaved roasted maitake mushroom
- Saffron scented short rib arancini
with tomato coulis and chervil

SALAD OPTIONS SELECT ONE

- House salad
tender field greens, sweet cranberries, Wisconsin bleu cheese
crumbles, candied walnuts and red wine vinaigrette
- Classic Caesar Salad
Hearts of romaine, Kalamata olives, marinated artichoke hearts,
oven dried tomatoes, Aged Wisconsin Parmesan tuile and anchovy
dressing
- Frisee Salad
Baby frisee, white wine poached potatoes, roasted shallots,
crisp pancetta, shaved Parmesan and roasted porcini vinaigrette
- Wedge Salad
Ice berg lettuce, applewood smoked bacon, roasted red onion,
gorgonzola cheese, cherry tomatoes, herbed croutons and
buttermilk dressing

INTERMEZZO OPTIONS UPGRADED OPTION

A palate cleanser between courses, included with the exclusive and premier packages

- Chilled beet & champagne shooter
with single estate olive oil
- Blackberry & pinot noir sorbet with mint
- Shaved apple & bleu cheese
with candied walnut and port wine reduction

ENTREE OPTIONS SELECT TWO

- Frenched chicken breast
over wild mushroom risotto, charred haricot verts, crispy leeks and
rosemary jus
- Spinach & walnut stuffed chicken roulade
with whipped garlic mash, honey roasted petit carrots,
and herbed chicken demi glace
- Wild caught pecan & herb encrusted salmon
with creamed spinach & peas, roasted tomato & shallot jam
and lemon beurre blanc
- Pan seared black bass
with saffron scented white bean & pea cassoulet, smoked lardons and
smoked tomato & shallot jam
- Braised short ribs
over roasted parsnip puree, baby beets, crumbled goats cheese and
demi glace
- Grilled Pinn Oak lamb rack
with Moroccan spiced couscous, feta and mint demi glace
- Double bone-in pork chop
with haricot vert, browned butter gnocchi and porcini red wine
cream sauce
- 8oz. filet mignon
with roasted garlic & herbed fingerling potatoes, charred
asparagus and red wine demi glace
- Porcini crusted New York strip steak
with garlic whipped Yukon mash, roasted mushrooms, herb butter
and cognac peppercorn sauce
- Rigatoni bolognese
with ciligine mozzarella, roasted eggplant and pecorino cheese
- Butternut squash ravioli
in beurre noisette cream sauce, toasted pine nuts, aged Wisconsin
Parmesan, port wine reduction and sauteed spinach (V)
- Mushroom & spinach crepe
over wild mushroom risotto and toasted almond cream sauce (V)
- Roasted vegetable and grilled polenta tower
with squash, portabella mushrooms, red peppers, onions and
roasted vegetable coulis (V)

ENTRÉE ENHANCEMENTS UPGRADED OPTION

- Oscar style
crab cake with chopped asparagus, hollandaise
- Two seared shrimp prawns
- Two pan seared scallops
- Bleu cheese crusted
with any steak option
- Peppercorn crusted
with any steak option

CHILDREN'S MENU

- Chicken tenders
with fresh fruit and french fries
- Mac & cheese
with fresh fruit and french fries

BAR *selection*

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, offering continuous wine service with dinner, and more. Wedding parties can upgrade the entire bar to premium brands for \$10 per person or upgrade only certain selections.

CALL BAR PACKAGE

Wheatley Vodka, Seagram's Gin, Ron Rico Rum, Johnnie Walker Red Label Scotch Whiskey, Jim Beam Bourbon, Seagram's 7 Crown Whiskey, Christian Brothers Brandy, Jose Cuervo Silver Tequila, Miller Lite, Miller High Life, and Premium Beer, House Brand Chardonnay, and Cabernet Sauvignon.

ENHANCEMENTS

Additional hour of open bar for \$5 per person, per hour.

Cash bar service - \$150 fee per bartender will incur if \$500 of sales is not reached.

Call and premium brands subject to change.

PREMIUM BAR PACKAGE

Tito's Vodka, Tanqueray, Johnnie Walker Black Label Scotch Whiskey, Maker's Mark Bourbon, Jack Daniel's Whiskey, Casamigos Silver Tequila, Captain Morgan Rum, Bacardi Rum, and Korbel Brandy. Spotted Cow, Miller Lite, Miller High Life, and Premium Beer, House Brand Chardonnay, and Cabernet Sauvignon.

LIQUOR UPGRADE

\$5 per person, per selection

Grey Goose Vodka
Bombay Sapphire Gin
Glenlivet Scotch

Buffalo Trace Bourbon
Patron Silver Tequila
Copper & Kings Brandy

PERFECTLY POURED *indulgence*

CRAFT BEER | SELECT TWO

Craft beer options for a per person upgrade. Pricing and selection may change depending on season.

- Moon Man | New Glarus Brewery, New Glarus, WI
- Leinenkugel's Summer Shandy Summer Ale (in season)
Leinenkugel Brewing Company, Chippewa Falls, WI
- Riverwest Stein Amber | Lakefront Brewery, Milwaukee, WI

Additional craft beers may be available upon request.

SIGNATURE DRINKS

A signature cocktail can be created for your big day upon request. Butler-passed signature drink options.

BUBBLE *bar*

Pop open the bubbly with your besties while you prep for the big day. Our effervescent Bubble Bar features sparkling, fruit-kissed mimosas to chin-chin with your bridal party as you dress to say yes. Available for up to three hours.

Create your own mimosa price per person
House champagne, orange juice, strawberry & raspberry purée,
and fresh fruit garnish.

Upgrade Options
- Piper Sonoma
- Veuve Clicquot

COCKTAIL HOUR

hors d'oeuvres

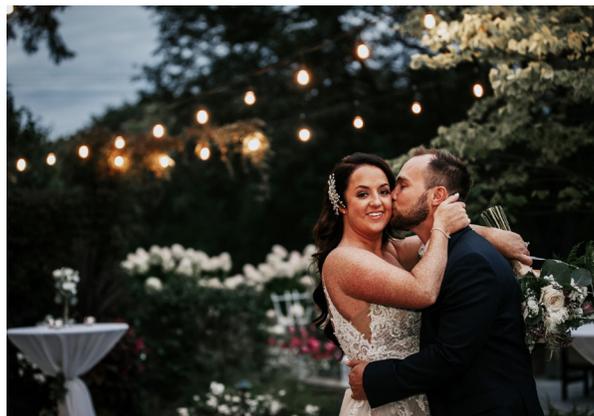
Enhance your wedding to your guests' delight with our premier selection of butler-passed hors d'oeuvres during your cocktail hour. Based on one hour of service. Ordered by the dozen with a two dozen minimum on each selection.

HOT HORS D'OEUVRES | PRICED PER DOZEN

- Mushroom tartlet
with rosemary cream (V)
- Spinach spanikopita
with bacon jam
- Petit Maryland crab cake
with roasted garlic aioli and cilantro
- Beef encroute in flakey pastry
with horseradish cream sauce and fresh chive
- Vegetable egg roll
with sesame soy glaze and toasted sesame seeds (V)
- Buttermilk chicken bites
with a maple waffle cone, maple bourbon glaze and fresh thyme
- Baked Brie in phyllo
with raspberry jam, local honey and crushed almond
- Bacon wrapped sea scallop
with port wine glaze
- Grilled citrus shrimp skewer
with mango puree and wakami salad
- Meatballs
with smoked tomato & bacon jam or roasted tomato pomodoro
and grated Parmesan

COLD HORS D'OEUVRES | PRICED PER DOZEN

- Classic bruschetta
with heirloom tomato, basil and aged balsamic
- Grilled peach bruschetta
with whipped goats cheese, peach chutney, basil and port wine
reduction
- Citrus marinated ahi tartare on crisp wonton
with wakami salad
- Caprese Spoon
Cherry tomato atop Wisconsin burrata cheese finished with
balsamic and basil
- Asian chicken tartlet
with shaved broccoli slaw and toasted sesame
- Proscuitto wrapped grilled asparagus
with soy glaze
- Smoked salmon mousse coronets
with citrus caviar and garden dill
- Shaved Beef tenderloin crostini
with horseradish cream and red pepper marmalade
- Deviled egg tea sandwich on toasted brioche
topped with smoked paprika
- Belgium Endive spear
with gorgonzola crumble, candied pecan and smoked bacon bits



STATION *reception*

If the traditional sit-down wedding is not your style, or you're looking for something a bit more casual, consider a stroll around the stations reception.

PRICING:

Per person pricing. In addition to the station reception charges, room rental fees and food & beverage minimums apply. Based on one hour of food service.

YOUR PACKAGE WILL INCLUDE:

- 3 hours call brand open bar

HORS D' OEUUVRES STATION

- Cured & caved board
selection of local farmstead Wisconsin Cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, assorted crackers
- Farmers market spread
vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing

SALAD STATION

- Mixed greens
cherry tomatoes, cucumber, carrot, herbed croutons, bleu cheese crumbles, smoked bacon bits and red wine vinaigrette
- Hearts of romaine
shaved Parmesan, Kalamata olives, creamy Parmesan and anchovy dressing

DINNER STATION SELECT TWO

includes assorted dinner rolls

- Roasted garlic and herb crusted pork tenderloin
with apple gastrique
- Pan seared chicken breast
with grilled pineapple and red pepper chutney
- Atlantic salmon
with creamed spinach and toasted pine nuts
- Grilled flat iron steak
with chimichurri sauce

SIDES STATION SELECT TWO

- Whipped garlic Yukon potatoes
candied bacon bits, cheddar cheese, scallions and chive sour cream
- Garden vegetable rice pilaf
- Green bean almandine
with dried cherries and toasted almond in lemon butter sauce
- Roasted brussels sprouts
with candied bacon and shallots
- Charred asparagus
with aged Parmesan and lemon

SWEETS STATION

- Assorted petit sweets & treats
- Coffee & Creamers
- Tea station



ACTION & DISPLAY

stations

Action and display station are prepared for a minimum of your full guest list.

Roasted garlic & herb rusted prime rib
with au jus, horseradish cream and petit rolls

Roasted Whole Tenderloin of beef
with stone ground mustard demi glace and petit rolls

Bone-in honey baked ham
with rosemary mustard cream sauce and Hawaiian rolls

Oven roasted turkey breast
with sweet cranberry marmalade and petit rolls

Herb crusted leg of lamb
with minted demi glace and petit rolls

Baked Potato Bar
Chive sour cream, candied bacon bits, cheddar cheese, chili, scallions

Wisconsin Mac and Cheese Bar
Spotted Cow & aged cheddar sauce, bacon, Parmesan, herbed bread crumb, pico de gallo, chives, pulled pork

Raw Bar
- Grilled & chilled shrimp with horseradish cocktail sauce and lemon,
- Oysters on the half shell with cucumber & green apple mignonette
- Scallop ceviche with mango & pineapple salsa
- Snow crab claws
- Wakami salad

Seasonal fruit display

Pasta Bar
- Three cheese tortellini with mascarpone cream sauce and sage
- Farfalle pasta with oven roasted tomato Pomodoro
- Rigatoni Bolognese with ciligine mozzarella and basil
- House-made focaccia

Add chicken and sausage \$3 per person

SWEET

endings

Wow guests with a grand finale to the wedding cake when you arrange for an enticing dessert bar or station.

I DONUT WANT THIS NIGHT TO END

Assorted freshly baked donuts.

LITTLE BIT OF EVERYTHING

Petit cheesecakes, macaroons and petit fours.

THE GOLDEN TICKET

Fill a bag of your favorite candy shop sweets.

ICE CREAM SUNDAE BAR

French vanilla, strawberry and chocolate ice creams, hot fudge, caramel, assorted candy toppings, nuts, cherries and whipped cream.

LATE NIGHT

snacks

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

THE STATELINE

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

TAQUERIA

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

WINGS & THINGS

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

WISCO CURDS

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

