



THE RIDGE

LAKE GENEVA, WI

— BANQUET MENU —

BREAKFAST

CONTINENTAL & BUFFETS

Includes regular & decaffeinated coffee stations, hot gourmet teas, and chilled juices. Based on one hour service.

THE EXECUTIVE CONTINENTAL - PER PERSON

Hard boiled eggs, assorted muffins, chocolate & almond mini croissants, coffee cake, assorted bagels with whipped cream cheese (plain & flavored), smoked salmon, sliced vine ripe tomatoes, capers, red onions, individual yogurt (plain & fruit), and a seasonal sliced fresh fruit tray with berries.

CLUBHOUSE CONTINENTAL* - PER PERSON

Hard boiled eggs, assorted fruit muffins, make your-own granola & oatmeal bar with dried fruits, mixed nuts, granola, low-fat & Greek yogurt, shredded coconut, almond milk, and 2% & whole milk, and a seasonal sliced fresh fruit tray with berries.

THE DAYBREAK* - PER PERSON

Hard boiled eggs, muffins, danish, coffee cake, butter, jams, and a seasonal sliced fresh fruit tray.

THE WAKE-UP CALL* - PER PERSON

Scrambled eggs, choice of applewood bacon or sausage links, hash browns, danish, and muffins.

THE RIDGE* - PER PERSON

Scrambled eggs, applewood bacon, sausage links, herb roasted breakfast potatoes, fresh seasonal sliced fruit, danish, muffins, croissants, butter, and jams.

THE SUNRISE - PER PERSON

Scrambled eggs with three cheese blend & chives, egg white & turkey sausage scramble with fresh diced tomatoes & spinach, homestyle potatoes, whole wheat toast, seasoned avocado mash, and a parfait bar.

PLATED & TO-GO

Includes regular & decaffeinated coffee stations and hot gourmet teas. Choice of two plated breakfast options additional \$5 per person.

AVOCADO TOAST - PER PERSON

Seasoned fresh avocado mash, two over easy eggs, and multi-grain toast, with warm coffee cake and fresh seasonal sliced fruit.

SMOKED BRISKET & EGG SKILLET - PER PERSON

Hickory smoked brisket, hash browns, bell peppers, onions, scrambled eggs, and cheddar cheese with warm coffee cake and fresh seasonal sliced fruit.

FARRO & POACHED EGG BOWL - PER PERSON

Farro, two poached eggs, roasted sweet potatoes, spinach, and turkey sausage.

RISE & SHINE - PER PERSON

Scrambled eggs, Applewood bacon OR breakfast links, and hash browns.

COMO QUICHE - PER PERSON

Black forest ham, caramelized onions, Swiss cheese, spinach, and oven roasted tomato relish.

GARDEN SCRAMBLE - PER PERSON

Egg whites, mushrooms, spinach, asparagus, baby Swiss cheese, fresh herbs, fresh tomato salad, and skillet potatoes.

BOURBON MAPLE FRENCH TOAST - PER PERSON

Applewood bacon, apple compote, bourbon maple syrup, and butter.

BOXED BREAKFAST - PER PERSON

Scrambled eggs served on a croissant or an English muffin with cheddar cheese and your choice of ham, hickory smoked bacon or sausage. Served with one piece of fresh fruit, a muffin, and orange juice.

ADD-ON'S & ACTION STATIONS

Available only when ordered with a breakfast buffet. Action station are based on a minimum of 30 guests is an additional \$100 Chef's charge for one hour, per 75 guests.

AVOCADO TOAST - EACH Seasoned fresh avocado mash on multi-grain toast

SMOOTHIE BAR - PER PERSON

Assortment of seasonal fruits, vegetables & berries, cocoa powder, Greek yogurt, vanilla yogurt, almond milk, 2%, and whole milk.

COUNTRY EGG & OMELET STATION - PER PERSON

Choice of fillings including smoked ham, bacon, onions, mushrooms, green peppers, and Wisconsin cheeses.

BELGIAN WAFFLE BAR - PER PERSON

Thick malted waffles with a wide range of toppings including pecans, chocolate chips, fresh berries, whipped cream, whipped butter, and warm syrup.

GRIDDLE STATION - PER PERSON

Buttermilk pancakes with a wide range of toppings including chopped bacon, pecans, chocolate chips, fresh berries, whipped cream, whipped butter, and warm syrup.

SANDWICHES OR WRAPS - EACH

Scrambled eggs, cheddar, and your choice of bread and meat.

Bread: bagel, croissant or an English muffin

Meat: sausage patty, applewood bacon or black forest ham

ASSORTED COLD CEREAL - PER PERSON

HARD BOILED EGGS - PER DOZEN

ASSORTED DONUTS - PER DOZEN

ASSORTED MINI QUICHE - PER DOZEN

CARVED GLAZED HAM - EACH

Bourbon & brown sugar bone-in glazed ham. Serves 30.

MEETING BREAK

Our Meeting Break options are portioned to serve as a snack during a meeting, and are not adequate to be served as a meal. Based on 30-minute service.

SWEET STREET* - PER PERSON

Fresh baked chocolate chunk cookies, fresh seasonal sliced fruit & berries, and assorted candy bars (one per person).

WISCONSIN'S FINEST* - PER PERSON

Assorted artisan Wisconsin cheeses & cured meats with pickled vegetables, seasonal jam, candied nuts, grilled baguette, vegetable crudité, with buttermilk ranch and sundried tomato hummus.

THE WARM-UP* - PER PERSON

Freshly baked cookies and coffee station with regular & decaffeinated coffee, flavored creamers, gourmet teas, almond milk, 2% & whole milk, and chocolate & strawberry syrup.

SWEET & SALTY* - PER PERSON

Cheddar cheese, sea salt & caramel popcorn, assorted candied nuts, build-your-own trail mix, and Milwaukee pretzel sticks with New Glarus honey whole grain mustard dipping sauce.

SWEET TOOTH* - PER PERSON Assorted cookies, fudge brownies, and dessert bars.

NORTH SIDER* - PER PERSON

Mini hot dogs with Chicago style accompaniments, Wisconsin beer brats with pretzel buns, sauerkraut and whole grain honey mustard, house-made cracker jack, fresh fried tortilla chips with queso Blanco and pico de gallo, and assorted Wisconsin sodas.

SIESTA NATIONAL* - PER PERSON

Fresh fried tortilla chips, hand-mashed guacamole, chorizo queso dip, roasted corn & black bean salsa, fresh limes, and cinnamon & sugar dusted mini churros with dulce de leche sauce.

TEE TIME* - PER PERSON

Petit tea sandwiches - smoked salmon, cucumber and dill cream cheese on toasted rye, grilled chicken salad slider on Hawaiian roll, deviled egg salad on dark rye, corned beef & cucumber with sauerkraut and horseradish aioli, petit scones with lemon clotted cream, and fresh made Arnold Palmers, seasonal infused iced tea and assorted hot teas.

LUNCH

LUNCHEON BUFFETS

Includes regular & decaffeinated coffee and gourmet teas. Luncheon Buffets are available from 10am to 3pm. Based on one hour service.

DELI STYLE* - PER PERSON

ENTRÉE

Sandwich Display
Smoked deli ham, turkey breast, sliced roast beef, Genoa salami, assorted Wisconsin cheeses, lettuce, tomato, Vidalia onion, assorted condiments, Kosher pickles, and assorted breads & rolls

SIDES

Fresh vegetable tray with dip
Dijon style potato salad
Fusilli Italian pasta salad
Heirloom tomato bisque
Kettle chips

FAJITA BAR* - PER PERSON

ENTRÉES | SELECT TWO

Seasoned beef
with sour cream, tomato, jalapeños, black olives, green onions, and guacamole
Grilled chicken strips with green peppers & onions
Additional \$3 per person to select a third entrée

SIDES

Tortilla soup with crispy tortilla strips
Roasted corn & black bean salad
House-made corn tortilla chips with salsa
Mexican rice with roasted poblano peppers
Warm flour tortillas

TUSCAN PASTA BAR* - PER PERSON

ENTRÉES

Italian meatballs & sausages
Grilled Chicken Primavera with penne
Two pastas du chef
Select two sauces: fresh basil Alfredo sauce, marinara or Bolognese
Add grilled chicken \$3 per person
Add jumbo sautéed shrimp \$5 per person

SALAD & STARTERS

Minestrone soup
Caesar salad
with romaine lettuce, Caesar dressing, and house-made croutons
Garlic breadsticks with virgin olive oil & Parmesan cheese

ALL AMERICAN - PER PERSON *minimum of 25 people*

ENTRÉES

All beef hot dogs
Half pound grilled beef burgers
with American, provolone & cheddar cheeses
Wisconsin bratwurst
with seasoned sauerkraut, New Glarus honey mustard, and pretzel buns

SIDES

Crisp relish tray & kosher pickles
Creamy coleslaw
American style potato salad
Baked macaroni with parmesan bread crumb topping
Oven baked beans
Kettle chips

WRAP BUFFET* - PER PERSON

ENTRÉE

Choice of turkey, chicken caesar or veggie wrap

SIDES

Potato Salad
Chips
Cookies

SOUP & SALAD BAR* - PER PERSON

ENTRÉES

Soup du jour,
Mixed greens
with bacon, diced ham & turkey, cheddar cheese, red onions, cucumbers, tomatoes, croutons, buttermilk ranch, herb balsamic, vinegar & oil,

SIDES

Loaded potato salad
Grilled vegetable pasta salad
Fresh rolls & butter

PIZZAIOLO* - PER PERSON

ENTRÉES

Assorted house-made pizzas
Baked ziti

SIDES

Classic Caesar salad
Caprese salad
Olives, pepperoncini's, artichokes, salami, provolone
Garlic bread

TURF SMOKEHOUSE - PER PERSON *minimum of 25 people*

ENTRÉES

Sliced smoked brisket
Pulled pork
Smoked sausage
Pulled chicken

SIDES

Baked Macaroni & cheese with parmesan bread crumb topping
Creamy coleslaw
Roasted jalapeño & cheddar corn bread with whipped honey butter,
Fresh fried tortilla chips with pico de gallo and fresh limes
Chorizo queso dip
House-made guacamole

(*) By an food menu item means any size group can order it

PLATED LUNCHEONS

Includes: warm rolls & whipped butter, dessert, freshly brewed regular & decaffeinated coffee, gourmet teas, and iced tea.

STARTERS - UPGRADED OPTION, PER PERSON

Select one starter for your guests

- Wisconsin beer cheese soup
- Loaded baked potato soup
- Roasted butternut squash bisque with port wine reduction, fried sage
- Classic Caesar salad
- House salad

ENTRÉES

Select two entrées from which your guests may choose one.

Roasted French Cut Chicken - per person
with rice pilaf, steamed broccoli, and Marsala sauce

Vegetarian Lasagna - per person
with three cheeses, seasonal vegetable, and marinara sauce

Beef Tenderloin Medallions - per person
with butternut squash risotto and charred asparagus

6oz. Blackened Halibut - per person
with rice pilaf and roasted red pepper sauce

Pan Seared Salmon - per person
with basil pesto gnocchi and seasonal vegetable

Tri-Color Tortellini - per person
with basil Alfredo or marinara

DESSERTS

Select one starter for your guests

- Carrot cake with cream cheese frosting
- Berry Moscato tiramisu cheesecake
- Flourless chocolate cake with raspberry coulis

Geneva National Signature Burger - per person
Half pound Angus burger topped with applewood smoked bacon, sautéed spinach, Fontina cheese, onion straws, roasted garlic mayonnaise, toasted Kaiser roll, and Parmesan fries

Chicken Spinach Salad - per person
Fresh spinach topped with grilled chicken, golden raisins, crispy bacon, Asiago cheese, and warm bacon dressing

Chicken Caesar Salad - per person
Romaine lettuce topped with strips of grilled chicken breast, tomato, cucumbers, house-made garlic croutons, and Caesar dressing

Third entrée available for \$5 per person upgrade.

ON-TOUR LUNCHEONS

On-tour box lunches are served with Miss Vickie's potato chips, fresh baked cookie, apple, and bottled water. Available for our groups heading out on the golf courses over meal time, and may be delivered to your meeting room or the cart staging area before tee-off.

TREVINO* - PER PERSON

Oven roasted turkey, avocado, Vidalia onion, roasted peppers with an herb mayonnaise on a Kaiser roll

THE BIRDIE* - PER PERSON

Genoa salami, Cajun roasted sirloin with Muenster cheese, Vidalia onion, lettuce, tomato with a horseradish mayonnaise on a Kaiser roll

PLAYER* - PER PERSON

Deli smoked ham with Provolone cheese, Vidalia onion, lettuce, tomato with a cranberry mustard on a Kaiser roll

PALMER WRAP* - PER PERSON

Free-range grilled chicken, black olives, Vidalia onion, Parmesan cheese, and lettuce tossed with pico de gallo & ranch dressing wrapped in a spinach tortilla

HORS D'OEUVRES

HORS D'OEUVRES PACKAGES

Enhance your event to your guests' delight with our premier selection of butler-passed hors d'oeuvre packages during your cocktail hour. Based upon one hour of service.

CLASSIC - PER PERSON

Includes three hors d'oeuvre selections from below.

DELUXE - PER PERSON

Includes international & Wisconsin cheese display, vegetable crudité platter, and five hors d'oeuvre selections from below.

PREMIUM - PER PERSON

Includes international & Wisconsin cheese display, vegetable crudité platter, and butler-passed champagne and six hors d'oeuvre from below.

HOT HORS D'OEUVRES

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

- Spinach stuffed mushrooms -
with creamed spinach, button mushroom, Provolone
- Chicken satay -
with rosemary and sweet chili sauce
- Beef Satay -
with house-made chimichurri
- Spinach spanakopita -
- Lamb lollipop -
with herb chimichurri
- Shrimp Rumaki -
Tender shrimp with bacon
- Meatballs -
Swedish, barbecue or marinara
- Chicken quesadilla horn -
chicken stuffed mini cornucopia
- Beef en croûte -
with horseradish cream

COLD HORS D'OEUVRES

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

- Mango curry chicken salad -
in a curry cone
- Beef tartare -
with capers, shallots, Dijon on a crostini
- Cheese & sausage skewers -
Wisconsin summer sausage and aged cheddar cheese
- Summer bruschetta -
with tomato, aged balsamic, Parmesan and fresh basil
- Shrimp cocktail -
with lemon and house-made cocktail sauce
- Caprese skewers -
Tomato, fresh mozzarella and basil pesto
- Citrus marinated AHI tartare -
Sweet soy, sesame, green onion on crisp wonton with Wakami salad

STATIONARY HORS D'OEUVRES

- Cheese & sausage display - per person
Wisconsin meats & cheeses and assorted crackers
- Crudité - per person
Fresh local vegetables
- Antipasti display - per person
Olives, sport peppers, pickled vegetables, and shaved cured meats
- Wisconsin beer cheese dip - per person
Wisconsin beer, aged cheddar, and tortilla chips

STATIONS

ACTION STATIONS

All selections are served with petite rolls & condiments. A \$100 Chef's fee will be added for each station.

PRIME RIB - PER PERSON

with stone ground mustard, horseradish sauce, and au jus

BEEF TENDERLOIN - PER PERSON

with a port wine reduction sauce

STEAMSHIP ROUND OF BEEF - PER PERSON

with stone ground mustard and horseradish sauce

24-HR MARINATED SKIRT STEAK - PER PERSON with

cilantro chimichurri sauce

PORK LOIN - PER PERSON

with garlic and herb seasoning

MAPLE GLAZED COUNTRY HAM - PER PERSON with

honey mustard sauce

OVEN ROASTED TURKEY - PER PERSON

with spinach, wild mushrooms, and a cream sauce

BABY LAMB CHOPS - PER PERSON

with garlic & rosemary

JUMBO SHRIMP - PER PERSON

with sautéed garlic

RECEPTION STATIONS

ITALIAN PASTA STATION - PER PERSON

Gnocchi and Fusilli pasta with extra virgin olive oil, fresh garlic, sun-dried tomatoes, spinach, marinara, pesto, and Alfredo with butter garlic breadsticks.

GOURMET MACARONI & CHEESE - PER PERSON

Macaroni with Spotted Cow cheese sauce, smoked bacon, roasted tomatoes, sautéed mushrooms, fresh chopped herbs, Parmesan cheese, bleu cheese, and scallions.

Add Lump Crab \$10 per person

FRENCH FRY & TATER TOT BAR - PER PERSON

Smoked bacon, Spotted Cow cheese sauce, jalapeño ranch dressing, sriracha ketchup, truffle oil, sour cream and scallions.

LATE NIGHT PIZZA - EACH

One topping house-made pizza. Options: pepperoni, sausage, bacon, bell pepper, tomato, onion, mushroom, jalapeños. Additional toppings \$1 each.

CHEESEBURGER SLIDERS - (50 PIECES)

Served with ketchup, mustard, lettuce, tomato, onion, and pickles.

BRATWURST SLIDERS - (50 PIECES)

Served with ketchup, mustard, sauerkraut, and onion.

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.

NACHO BAR - PER PERSON

Tortilla chips, seasoned ground beef, onion, lettuce, tomatoes, sour cream, black olives, jalapeños, and cheese sauce.

DINNER

DINNER BUFFETS

Includes regular & decaffeinated coffee, gourmet teas, and iced tea. Available for groups of 25 or more. Based on one hour service.

GENEVA NATIONAL SIGNATURE - PER PERSON

ENTRÉES | SELECT TWO

- Chef carved marinated flank steak
- Carved roasted turkey breast with apple cranberry glaze
- 24-hour marinated flat iron steak with truffle demi
- Pan seared chicken breast with garlic herb white sauce
- Beef brisket with Bourbon barbecue sauce

SALADS & STARTERS

- Salad bar
- Mixed greens, diced tomatoes, cucumbers, red onions, shaved carrots, house-made croutons, and ranch & balsamic dressings
- Fresh seasonal fruit & cheese tray
- Cold seafood display
- Shrimp, smoked salmon, crab claws, oyster on the half shell, cocktail sauce, and lemons
- Fresh vegetable & relish crudité tray
- Tri-color Tortellini salad

SIDES

- Loaded masher bar
- Creamy mashed potatoes, smoked bacon, shredded cheese, sour cream, scallions, and butter
- Fresh vegetable du chef
- Long grain wild rice
- Fresh baked LaBrea bread with whipped butter

Additional \$5 per person to select a third entrée

>>> DESSERTS

- Carrot cake with cream cheese frosting
- Flourless chocolate cake with raspberry coulis

THE VENETIAN - PER PERSON

ENTRÉES | SELECT TWO

- Spaghetti & meatball marinara
- Chicken marsala with mushrooms, onions in a sweet Marsala
- Potato gnocchi with creamy beef ragu
- Penne with gorgonzola cream sauce, candied pecans, fried sage and balsamic reduction

SALADS & STARTERS

- Italian wedding soup
- Antipasto tray with cured meats
- Caprese pesto salad

SIDES

- Summer squash & grilled eggplant with Romesco sauce
- Wild Mushroom Risotto with crisp pork belly and browned butter maitake mushrooms
- Garlic breadsticks with olive oil & Parmesan cheese

>>> DESSERTS

- Tiramisu
- Cannoli
- Fruit tartlets

TEXICAN BEACH BUFFET - PER PERSON

ENTRÉES

- Beef and chicken fajitas with grilled peppers & onions, warm flour tortillas, guacamole, pico de gallo, and scallions
- Mahi Mahi fish tacos with cilantro lime vinaigrette and avocado black bean relish

SALAD

- Chopped ice berg wedge with Wisconsin Roth's Kase bleu cheese dressing, sliced red onions, applewood smoked bacon, vine ripe tomatoes

SIDES

- Mexican street corn with Tajin seasoning
- Roasted brussels sprouts with candied bacon
- Jalapeño corn bread
- Watermelon & mint skewers with fresh lime juice and balsamic glaze

>>> DESSERTS

- Churros with cinnamon and sugar, and warm dulce de leche sauce
- Mixed berry empanadas with lemon and vanilla whipped cream

TURF BARBECUE - PER PERSON

ENTRÉES | SELECT TWO

- Applewood smoked pulled pork
 - St. Louis ribs
with Kansas City barbecue sauce
 - All beef hot dogs
 - Grilled beef burgers
with accompaniments and brioche buns
 - Wisconsin bratwursts
with sauerkraut and pretzel buns
- Additional \$3 per person to select a third entrée*

>>> DESSERTS | SELECT ONE

- Mini cheesecakes
- Supersized Tiramisu layered cake
- Apple pie with whipped cream

SALADS & STARTERS

- Crisp relish tray
- Creamy coleslaw
- Mixed garden greens
- Seasonal fruit salad

SIDES

- Baked Idaho spuds
- Cheddar cheese & cornbread muffins
- Corn on the cob
- Vegetable du Chef
- Two alarm chili *(additional \$3 upgrade per person)*

WISCONSIN FISH FRY - PER PERSON

ENTRÉES

- Atlantic baked cod
with chardonnay beurre blanc
- Atlantic beer battered fried cod
- Lemon peppered perch fillets

SALADS & STARTERS

- Full Salad Bar
Mixed green salad, cherry tomatoes, cucumbers, red onions, mushrooms, sliced hard boiled eggs, carrots, red peppers, croutons, and ranch & balsamic dressing
- Warm dinner rolls & whipped butter

SIDES

- Creamy coleslaw
- New England clam chowder
- Potato pancakes
- Hushpuppies
- Corn on the cob
- Vegetable du chef

>>> DESSERTS

- Wisconsin state fair cream puffs
- Chocolate Eclairs with vanilla pastry cream and chocolate ganache



DINNER

THREE-COURSE DINNER

All plated dinners available 5-9pm and include warm rolls & whipped butter, regular decaffeinated coffee, gourmet teas, and iced tea.

STARTERS - SELECT ONE

- Cream of wild mushroom soup
- Roasted tomato bisque
- Wisconsin beer cheese soup
- Herb roasted chicken & wild rice soup
- 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, dried cranberries, bleu cheese, walnuts, red wine vinaigrette
- Summer squash, red onion, tomato, asparagus, marinara (*vegan option*)

ENTRÉES - SELECT ONE

Roasted French cut chicken breast - per person
with Marsala wine reduction

8oz. filet mignon - per person
Grilled and finished with a Cognac demi

New York strip steak - per person
with Madeira jus

Grilled twin bone-in pork chop - per person
with a cranberry mustard sauce

Grilled Norwegian salmon - per person
with Sriracha maple glaze

DESSERTS - SELECT ONE

- Gourmet carrot cake
 - with cream cheese frosting
- Strawberry shortcake
- Chocolate pecan caramel cheesecake
- New York cheesecake
 - with strawberry preserves
- Flourless chocolate cake
 - with salted caramel sauce and whipped cream
- Traditional pie (apple, cherry, pumpkin or pecan)
 - with whipped cream

STARCH - SELECT ONE

- Mushroom & garlic risotto
- Long grain wild rice
- Herb roasted red skin potatoes
- Garlic mashed potatoes
- Tri-Color Tortellini with fresh basil and Parmesan
- Truffle mac & cheese

VEGETABLES - SELECT ONE

- Roasted Brussels sprouts with candied bacon
- French green beans & julienne red peppers
- Grilled asparagus
- Four season medley

Jumbo shrimp scampi - per person
with garlic white wine sauce and Capellini pasta

Scallops & braised beef short ribs - per person
Jumbo sea scallops and braised beef short ribs with port wine reduction

Lobster ravioli - per person
with lemon cream sauce, fresh basil

Four cheese ravioli - per person
with marinara & Parmesan or veal Bolognese (*\$2 upgrade per person*)

Second entrée fee - \$5 per person.

COCKTAILS

HOSTED COCKTAIL HOUR

Hosted receptions include unlimited consumption on a per-hour basis. A bartender fee of \$150 will apply if your guest minimum is less than 30 people.

ONE-HOUR

per person for call brands
per person for premium brands

TWO-HOUR

per person for call brands
per person for premium brands

THREE-HOUR

per person for call brands
per person for premium brands

Add an additional hour for \$5 per person

CALL BRANDS

Wheatley Vodka, Seagram's Gin, Ron Rico Rum, Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Seagram's 7 Crown Whiskey, Christian Brothers Brandy, Jose Cuervo Tequila, Miller Lite, Coors Light, Bud Light, Imported Beer, and Heineken 0, Seeker Chardonnay, Cabernet Sauvignon.

PREMIUM BRANDS

Tito's Vodka, Tanqueray Gin, Johnnie Walker Black Label Scotch, Makers Mark Bourbon, Jack Daniel's Whiskey, Casamigos Blanco, Captain Morgan Rum, Bacardi Rum, and Korbel Brandy. Spotted Cow, Miller Lite, Coors Light, Bud Light, Imported Beer, and Heineken 0, McManis Chardonnay, Cabernet Sauvignon, Pinot Grigio & Pinot Noir.

Call and premium brands subject to change.

HOSTED BEER-WINE-SODA HOUR

Hosted receptions include unlimited consumption on a per-hour basis. A bartender fee of \$150 will apply if your guest minimum is less than 30 people.

ONE-HOUR

per person for domestic | per person for premium

TWO-HOUR

per person for domestic | per person for premium

THREE-HOUR

per person for domestic | per person for premium

Add an additional hour for \$3 per person

DOMESTIC BRANDS

Miller Lite, Coors Light, Miller High Life, Bud Light, Seeker Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, and assorted Coke products

PREMIUM BRANDS

Spotted Cow, Corona, Stella, Miller Lite, Coors Light, Miller High Life, Bud Light, McManis Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, and assorted Coke products.

Domestic and premium brands subject to change.

NON-HOSTED BAR

No host bar cocktails are on an individual cash basis. If sales of \$500 per bar, per hour is not met, a bartender fee of \$150 per hour will apply.

Call brand cocktail - each
Premium brand cocktail - each
House wine (glass) - each
Domestic beer - each
Premium/craft beer - each
Soft drink - each
Non-alcoholic beer - each
Cordials & cognacs
Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Kahlua, Disaronno
Amaretto Chambord, Godiva dark chocolate

TIER ONE WINE - PER BOTTLE
Chardonnay, Cabernet Sauvignon

TIER TWO WINE - PER BOTTLE
Chardonnay, Cabernet Sauvignon

HOUSE CHAMPAGNE - PER BOTTLE

Cash bar prices are subject to change.

Taxable 24% service charge and 5.5% sales tax not included in prices. Final guest counts are due 10 days prior to your event.
Prices valid thru 2021. Updated 6.14.2021.

Dietary restrictions can be accommodated with advance notice. Gluten Free options are available for many of our offerings for an additional fee, please speak with your coordinator about our options.

**To begin planing your event please contact the Destination Geneva National Group Sales Office
at 262.245.7000 or groups@gnresort.com.**

DESTINATION GENEVA NATIONAL & THE RIDGE HOTEL

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