

where
Your Celebration
BEGINS



DESTINATION
GENEVA NATIONAL

LAKE GENEVA, WISCONSIN

DESTINATIONGN.COM | 262.245.7026 | WEDDINGS@DESTINATIONGN.COM

PICK YOUR PACKAGE

classic

PRICING 105 per person

- Two Server-Passed Hors D'oeuvres
- Two Course Menu (tier one starter and entrée)
- Five Hour Classic Bar Package (domestic beer, deluxe wine, and soda)
- Cutting and Service or Stationing of Wedding Cake
- Coffee Service or Station
- Classic Linen for all Tables (white or black)
- Classic Linen Napkins (white or black)
- Banquet Chairs
- House Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

signature

PRICING 120 per person

- Three Server-Passed Hors D'oeuvres
- Two Course Menu (tier one starter and entrée)
- Five Hour Signature Bar Package (domestic & craft/imported beer, deluxe wine, and soda)
- Single Pour House Champagne Toast (J. Roget Brut)
- Cutting and Service or Stationing of Wedding Cake
- Coffee Service or Station
- Classic Linen for all Tables (white or black)
- Classic Linen Napkins (white or black)
- Banquet Chairs
- House Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

luxe

PRICING 165 per person

- Three Server-Passed Hors D'oeuvres
- Stationed Wisconsin Cheese & Charcuterie Display (assorted Wisconsin cheese, cured meats, house pickles, rosemary lavash, fig & shallot jam, honey, assorted crackers)
- Two Course Menu (tier one starter and tier one or two entrée)
- Five Hour Luxe Bar Package (domestic & craft/imported beer, deluxe wine, deluxe liquor, and soda)
- Single Pour House Champagne Toast (J. Roget Brut)
- Single Pour Deluxe Wine Service to the Tables (J. Lohr)
- Cutting and Service or Stationing of Wedding Cake
- Coffee Service or Station
- Classic Linen for all Tables (white or black)
- Classic Linen Napkins (white or black)
- Banquet Chairs
- House Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

legacy

PRICING 205 per person

- Four Server-Passed Hors D'oeuvres
- Stationed Wisconsin Cheese & Charcuterie Display (assorted Wisconsin cheese, cured meats, house pickles, rosemary lavash, fig & shallot jam, honey, assorted crackers)
- Two Course Menu (choice of any tier starter and entrée)
- Five Hour Legacy Bar Package (domestic & craft/imported beer, deluxe wine, deluxe liquor, and soda)
- Single Pour Premium Champagne Toast (Jaume Serra Cava Brut)
- Single Pour Premium Wine Service to the Tables (Decoy by Duckhorn)
- Late Night Snack (choice of pizza, curds, or fries & tots)
- Cutting and Service or Stationing of Wedding Cake
- Coffee Service or Station
- Upgraded Linen for all Tables (classic, shantung or lamour linen)
- Upgraded Linen Napkins (classic, shantung or lamour linen)
- Decorative Chargers (black, silver or gold)
- Banquet Chairs
- House Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

START THE PARTY

COCKTAIL HOUR HOR D'OEUVRES

ENHANCE YOUR WEDDING TO YOUR GUESTS' DELIGHT

with our premier selection of server-passed hors d'oeuvres during your cocktail hour.

hot

Hot Honey Chicken Skewer

crispy breaded chicken, hot honey drizzle

Short Rib Arancini

fontina, roasted garlic aioli, aged parmesan

Classic Italian Meatball

roasted tomato pomodoro, parmesan

Ginger-Soy Glazed Pork Belly

pickled cucumber, toasted sesame, scallions

Mini Lobster Toast

butter-poached lobster salad, toasted brioche, lemon aioli

Petit Maryland Crab Cake

chili-lemon aioli, fresh chive

Bacon-Wrapped Shrimp

port wine glaze

Artichoke & Boursin Beignet

lightly fried, herb-cheese filling

Vegetable Potstickers

soy dipping sauce, scallions

Spinach-Stuffed Cremini

Mushrooms

fresh spinach, herbs, parmigiano-reggiano

Vegetable Egg Roll

sesame-soy glaze, toasted sesame seeds

chilled

Asian Chicken Bite

phyllo cup, teriyaki glaze, broccoli slaw, toasted sesame

Beef Tenderloin Carpaccio Crostini

lemon aioli, caper dust, shaved grana padano

Wisconsin Skewer

summer sausage, aged cheddar, pretzel bite

Ahi Tuna Cones

sesame cone, yuzu-soy glaze, black sesame, micro cilantro

Shrimp Ceviche Spoon

citrus-marinated shrimp, tomato, cucumber, micro cilantro

Salmon Cucumber Round

dill cream cheese, cold-smoked salmon

Heirloom Tomato & Burrata Cloud

basil oil, flaky sea salt, crostini

Classic Tomato Bruschetta

heirloom tomato, fresh basil, aged balsamic, crostini

Watermelon & Feta Skewer

fresh mint, olive oil, cracked black pepper

THE **OPENING ACT**

STARTER OPTIONS

TIER ONE STARTERS CLASSIC, SIGNATURE, LUXE & LEGACY PACKAGES

Select one; additional starter can be added for +6 per person.

Classic Caesar Salad

romaine, shaved parmesan, herb croutons, creamy Caesar dressing

Garden Salad

mixed greens, carrot, red onion, cucumber, cherry tomato, ranch dressing, balsamic vinaigrette

Lake Geneva Signature Salad

mixed greens, dried cranberries, bleu cheese crumbles, walnuts, red wine vinaigrette

Caprese Stack

fresh mozzarella, tomato, basil, flaky salt, aged balsamic reduction

English Cucumber-Wrapped Salad

arcadian greens, heirloom grape tomatoes, shaved carrots, balsamic vinaigrette

TIER TWO STARTERS LEGACY PACKAGES

Select one; additional starter can be added for +8 per person.

Burrata with Tomato & Basil Pesto

tomato, burrata, fresh basil, pesto, olive oil, flaky sea salt

Upgraded Caesar Salad

romaine, kalamata olive, artichoke heart, sundried tomato, parmesan tuile, creamy Caesar dressing

Snow Crab Bisque

sherry cream, citrus lump crab

Tomato Bisque

balsamic, parmesan, crouton

Butternut Squash Bisque

port wine reduction

THE MAIN EVENT

ENTRÉE OPTIONS

All packages include the selection of two proteins and one vegetarian option.

TIER ONE CLASSIC, SIGNATURE, LUXE & LEGACY PACKAGES

Frenched Chicken Breast

herb cream sauce, champagne risotto, grilled asparagus

Braised Short Rib

beef consommé, roasted garlic mashed potatoes, grilled broccolini

7oz Top Sirloin

demi-glaze, roasted fingerling potatoes, grilled asparagus

Bacon-Wrapped Pork Tenderloin Medallions

roasted garlic demi, whipped yukon potatoes, green beans

Herb-Grilled Pork Chop

brandy peppercorn cream, roasted fingerling potatoes, roasted broccolini

Grilled Salmon

chardonnay cream sauce, rice pilaf, charred asparagus

Miso-Glazed Atlantic Cod

soy-ginger reduction, sesame bok choy, jasmine rice

Wild Mushroom Risotto

parmesan, white wine, fresh herbs, wild mushrooms

Butternut Squash Ravioli

sage cream sauce roasted walnuts, crispy sage, vegetable medley

Stir Fry

soy-ginger reduction, sesame bok choy, assorted vegetables, rice noodles

TIER TWO LUXE & LEGACY PACKAGES

Select two protein options and one vegetarian option

Center-Cut Filet Mignon

demi finished with wagyu tallow, roasted garlic mashed potatoes, grilled asparagus

Center-Cut New York Strip

demi-glaze, parmesan-roasted fingerlings, grilled asparagus

Pan-Seared Duck Breast

port reduction, parsnip purée, braised carrots

Pan Seared Halibut

lobster cream sauce, saffron risotto, grilled asparagus

Lobster Ravioli

champagne cream sauce, fresh herbs

Coconut-Ginger Roasted Chicken Breast

coconut-ginger cream sauce, fresh citrus, rice pilaf, honey-glazed carrots

TIER THREE LEGACY PACKAGE

Option to select one duet option and one vegetarian option instead of two protein options and one vegetarian option.

Chilean Sea Bass

lemon cream sauce, parmesan risotto, broccolini

Dry-Aged New York Strip

herb Wagyu tallow butter, duchess potatoes, grilled asparagus

Braised Short Rib & Chicken Marsala Duet

beef consommé, marsala sauce, roasted garlic mashed potatoes, grilled broccolini

Frenched Chicken Breast & Grilled Salmon Duet

herb cream sauce, champagne risotto, grilled asparagus

Filet Mignon & Grilled Prawns Duet +10

red pepper coconut sauce, jasmine rice, grilled asparagus

Filet Mignon & Half Lobster Tail Duet +15

butter-poached lobster, lemon oil, whipped yukon potatoes, roasted asparagus

CHILDREN 25 PER CHILD

For those between the ages of 2 and 10; includes a fruit cup and non-alcoholic beverages

Chicken Tenders & French Fries

barbecue or ranch and ketchup

Mac & Cheese

RAISE A GLASS

BAR PACKAGES & ENHANCEMENTS

CLASSIC BAR PACKAGE

- Five Hour Bar
- Domestic Beer, Deluxe Wine, and Coke Products

ADD-ONS:

- Premium Beer: +3 per person
- Deluxe Bar (liquor): Five Hours +40 per person

SIGNATURE BAR PACKAGE

- Five Hour Bar
- Domestic & Craft/Import Beer, Deluxe Wine, and Coke Products
- Single Pour Deluxe Champagne Toast: J. Roget Brut

ADD-ON:

- Deluxe Bar (liquor): Five Hours +30 per person

LUXE BAR PACKAGE

- Five Hour Bar
- Domestic & Craft/Import Beer, Deluxe Wine, Deluxe Liquor, and Coke Products
- Single Pour Deluxe Champagne Toast: J. Roget Brut
- Single Pour Deluxe Wine Service to the Tables: J. Lohr
(upgrade to continuous pour +10 per person)

ADD-ON:

- Premium Bar (liquor + wine): Five Hours +20 per person

LEGACY BAR PACKAGE

- Five Hour Bar
- Domestic & Craft/Import Beer, Deluxe Wine, Deluxe Liquor, and Coke Products
- Single Pour Premium Champagne Toast: Jaume Serra Cava Brut
- Single Pour Premium Wine Service to the Tables: Decoy by Duckhorn (upgrade to continuous pour +15 per person)

ADD-ON:

- Premium Bar (liquor + wine): Five Hours +20 per person

enhancements

WINE POUR SERVICE TO THE TABLES

Pricing valid for all packages unless otherwise noted above.

Deluxe: Single +10 per person | Continuous +18 per person
Premium: Single +15 per person | Continuous +28 per person

SIGNATURE COCKTAILS *choice of two*

Five Hours +18 per person

A signature cocktail features specialty ingredients not typically stocked at a standard banquet bar. Ask your Event Manager for inspiration.

EXTRA HOUR OF OPEN BAR +8 per person, per hour

CASH BAR SERVICE

\$250 fee per bartender will incur

beer - wine - liquor

DOMESTIC BEER

Coors Light, Miller Lite, Miller High Life, Heineken 0.0

DELUXE WINE - J.Lohr

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

DELUXE LIQUOR

Wheatley & Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Milagro Tequila, Tanqueray Gin, Jack Daniel's Whiskey, Seagram 7 Whiskey, Old Forester Bourbon, Dewars Scotch, Korbel Brandy

CRAFT/IMPORT BEER

New Glarus Spotted Cow, Lakefront Riverwest Stein, Corona, Third Space Happy Place Midwest Pale Ale, Stella, High Noon

PREMIUM WINE - Decoy by Duckhorn

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

PREMIUM LIQUOR

Grey Goose Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Casamigos Tequila, Hendricks Gin, Maker's Mark Bourbon, Woodford Reserve Bourbon, Whistlepig Rye, Johnnie Walker Black Scotch

One (1) bartender per 75 guests, bartender fee of \$250 per bartender included in package price.

FINISHING TOUCHES

A LITTLE SOMETHING EXTRA

sweets

Based on 60 minutes of service; priced per person, minimum of 20 people.

DONUT WANT THIS NIGHT TO END 6

assorted freshly baked donuts

LITTLE BIT OF EVERYTHING 10

macarons, petit fours, mini cheesecakes

THE GOLDEN TICKET 8

peanut butter cups, M&M'S, Kisses, licorice, gummy bears

late night bites

Based on 60 minutes of service; priced per person, minimum of 20 people.

PIZZA 8

sausage, pepperoni, cheese

WISCO CURDS 9

fried cheese curds, buttermilk ranch, marinara

TAQUERIA 18

birria, chicken tinga, tortillas, tortilla chips, shredded cheese, guacamole, pico de gallo, salsa roja, sour cream

THE TOT SPOT 9

tater tots, french fries, cheese sauce, bacon, scallions, ranch, ketchup, sour cream

THE STATELINE 12

mini Chicago style hot dogs, mini Wisconsin brats, sauerkraut, kettle chips, onion dip

MIDNIGHT MINIS 16

cheeseburger sliders, crispy chicken sliders, kettle chips, onion dip

add-ons

Looking for rentals beyond what we offer in-house? We're happy to coordinate on your behalf. Below are some of our most popular rental options, with many additional pieces and upgrades available. Please ask your Event Manager to explore all available selections. Pricing varies based on selection, damage waiver, and delivery fees.

CHAIR COVERS

black or white

UPGRADED DANCE FLOOR

black & white checkered, brown & white checkered, or wrapped

UPGRADED CHAIRS

Bentwood (*black or blonde*), Farm Crossback (*farmwood*), Chiavari (*black, white, silver, gold, fruitwood*)

UPGRADED GLASSWARE, FLATWARE, CHINA

SPECIALTY WINE & LIQOR REQUESTS

If you have a specific wine or liquor in mind that is not part of our standard selections, we are happy to explore sourcing it for your event. Specialty wine and liquor requests must be submitted at least two (2) months prior to the event, with final quantities guaranteed one (1) month prior. All specialty wines are purchased by the case, with pricing based on current cost and availability. All specialty liquors are purchased by the bottle, with pricing based on current cost and availability. Any unopened bottles remaining at the conclusion of the event may be taken with you to enjoy later.

CHOOSE THE **LOCATION**

room capacities

Grand Ballroom at the Clubhouse
Weddings up to 275

Aspen Ballroom & Fireside at the Lodge
Weddings up to 275

Legends Room at the Clubhouse
Weddings up to 160

Lake Geneva Room at the Clubhouse
Weddings up to 100

Pavilion Lawn & Tent at the Clubhouse
Ceremonies up to 275

Lakeview Terrace
Ceremonies up to 275

Wedding Pergola at the Lodge
Ceremonies up to 275

Maximum capacities include tables on the dance floor.

THE **WELCOME**

pre parties

This “party before the party” kicks off your wedding weekend with a rehearsal dinner followed by a warm welcome celebration. It’s an opportunity for both of your families – and arriving guests – to spend meaningful time together before the big day arrives. Your event manager can assist in arranging dinner at the Hunt Club Steakhouse, Crafted Italia, or in a private room with the option to transition seamlessly into a welcome party on the Dance Floor putting green.

A FEW **NOTES**

Taxable 24% service charge and applicable tax not included in listed prices. All selections and prices are valid through the 2026 calendar year. Menu selections due 90 days prior to event with final counts and meal chart due 30 days prior to event. No outside food and/or beverage is allowed, including in the bridal suites.

We are happy to offer menu items designed to accommodate various dietary needs. Please be aware that our event kitchen is a shared space, and while every effort is made, we cannot guarantee that items are completely free of allergens due to the potential for cross-contact.



Cover photo courtesy of Christie Elizabeth Photography.



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LODGE
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