



# DESTINATION LAKE GENEVA

## wedding menu



THE RIDGE  
LAKE GENEVA, WI

# THE CHOICE IS *yours*

You've found the one. We've found the place, Destination Geneva National and The Ridge Hotel 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*

### EMERALD PACKAGE

- Cured & Caved Stationary Board during cocktail hour  
Local farmstead Wisconsin cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, assorted crackers
- Single Pour Champagne Toast
- Three Course Menu (salad, entrée, and "a little bit of everything" desserts\*)
- Five Hour Call Brand Bar Package
- Single Pour Wine Service (one red and one white during salad course)
- Cutting of Wedding Cake
- Coffee Station
- Classic Linen for all Tables (white or black)
- House Linen Napkins (white or black)
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

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### SAPPHIRE PACKAGE

- Cured & Caved Stationary Board during cocktail hour  
Local farmstead Wisconsin cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, assorted crackers
- Farmers Market Spread Stationary Board during cocktail hour  
Vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing
- Two (2) Butler passed Hors d'oeuvres during cocktail hour
- Upgraded Single Pour Champagne Toast
- Three Course Menu (salad, entrée, and "a little bit of everything" desserts\*)
- Five Hour Call Brand Bar Package
- Single Pour Wine Service (one red and one white during salad course)
- Cutting of Wedding Cake
- Coffee Station
- Classic Linen for all Tables (white or black)
- House Linen Napkins (white or black)
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

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### DIAMOND PACKAGE

- Cured & Caved Stationary Board during cocktail hour  
Local farmstead Wisconsin cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, assorted crackers
- Farmers Market Spread Stationary Board during cocktail hour  
Vegetable crudites, house-made red pepper hummus, olive tapenade, buttermilk dressing
- Three (3) Butler passed Hors d'oeuvres during cocktail hour
- Upgraded Single Pour Champagne Toast
- Three Course Menu (salad, entrée, and "a little bit of everything" desserts\*)
- Five Hour Premium Brand Bar Package
- Single Pour Wine Service (one red and one white during salad course)
- Cutting of Wedding Cake
- Coffee Station
- Late Night Pizza Station
- Upgraded Linen for all Tables (white or black)
- House Linen Napkins (white or black)
- Gold or Silver Plastic Chargers
- Banquet Chairs
- All Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

\*A Little Bit of Everything desserts include petit cheesecakes, macaroons and petit fours.



## 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, super premium brands for \$16 per person or upgrade only certain selections.

### CALL BRANDS

Smirnoff Vodka, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's 7 Crown Whiskey, Seagram's Gin, Quality House Rum, Scoresby Scotch, Christian Brothers Brandy.

### PREMIUM BRANDS

Tito's Vodka, Casamigos Tequila, Maker's Mark Bourbon, Tanqueray Gin, Jack Daniel's Whiskey, Captain Morgan Rum, Bacardi Rum, Johnnie Walker Red Label Scotch, Korbel Brandy.

### SUPER PREMIUM BRANDS

Grey Goose Vodka, Don Julio Tequila, Angel's Envy Bourbon, Jack Daniel's Whiskey, Hendricks Gin, Captain Morgan Rum, Bacardi Rum, Johnnie Walker Black Label Scotch, E&J Brandy.

### ENHANCEMENTS

Additional hour of open bar for \$6 per person, per hour.

Cash bar service - \$250 fee per bartender will incur.

### LIQUOR UPGRADE

\$6 per person, per selection

Grey Goose Vodka  
Glenlivet Scotch  
Patron Silver Tequila

Bombay Sapphire Gin  
Buffalo Trace Bourbon  
Copper & Kings Brandy

*Brands subject to change.*



# COCKTAIL HOUR

## *hors d'oeuvres*

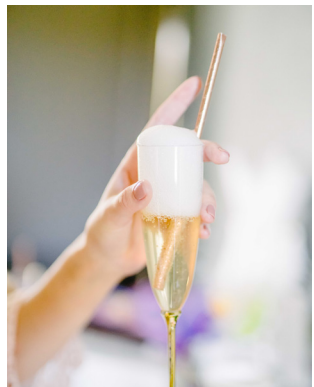
Enhance your wedding to your guests' delight with our premier selection of butler-passed hors d'oeuvres during your cocktail hour.

### HOT HORS D'OEUVRES

- 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

- 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
- Prosciutto 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



# PLATED RECEPTION

## options

### AMUSE-BOUCHE OPTIONS UPGRADED OPTION, \$3 PER PERSON

*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 UPGRADED OPTION, \$4 PER PERSON

- 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, \$3 PER PERSON

*A palate cleanser between courses.*

- 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

### ENTRÉE OPTIONS SELECT TWO PROTEINS & ONE VEGETARIAN

- 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, wild rice pilaf, roasted tomato & shallot  
jam and lemon beurre blanc
- Pan seared sea bass  
with candied brussels sprouts and Israeli herb-roasted vegetable  
couscous
- 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  
with sage cream and sweet & savory vegetable medley (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)

*Vegan options are available.*

### ENTRÉE ENHANCEMENTS UPGRADED OPTION

- Oscar style \$10 per person  
crab cake with chopped asparagus, hollandaise
- Two seared shrimp prawns \$10 per person
- Two pan seared scallops \$10 per person
- Bleu cheese crusted \$4 per person  
with any steak option
- Peppercorn crusted \$4 per person  
with any steak option

### CHILDREN'S MENU

- Chicken tenders \$25  
with fresh fruit and french fries
- Mac & cheese \$25  
with fresh fruit and french fries

# PERFECTLY POURED

## *indulgence*

### **CRAFT BEER** SELECT TWO

Craft beer options for a \$3 per person upgrade. Pricing and selection may change depending on season.

- Moon Man | New Glarus Brewery, New Glarus, WI
- Lakefront IPA | Lakefront Brewery, Milwaukee, WI
- Happy Place | Third Space Brewery, Milwaukee, WI
- Gumballhead | 3 Floyds Brewing, Munster, IN
- Two Hearted IPA | Bell's Brewery, Kalamazoo, MI
- Big Wave Golden Ale | Kona Brewing Co., Kailua-Kona HI

*Additional craft beers may be available upon request.*

### **SIGNATURE DRINKS**

A signature cocktail can be created for your big day upon request. \$6 per person.

### **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 \$18 per person  
House champagne, orange juice, strawberry & raspberry purée, and fresh fruit garnish.

#### **Upgrade Options**

- Jaume Serra Cava Brut for \$20 per person
- Piper Sonoma Brut for \$22 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. \$5 per person

### **THE GOLDEN TICKET**

Fill a bag of your favorite candy shop sweets. \$6 per person

### **ICE CREAM SUNDAE BAR**

French vanilla, strawberry and chocolate ice creams, hot fudge, caramel, assorted candy toppings, nuts, cherries and whipped cream. \$10 per person + \$100 attendant fee

### **CAKE POPS**

Chocolate and vanilla. \$5 per person

# 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. \$10 per person

### **TAQUERIA**

Al pastor and carne asada tacos, warm flour tortillas, crispy hard shells, tortilla chips, guacamole, pico de gallo, salsa, and limes. \$14 per person

### **WINGS & THINGS**

Fried chicken wings with honey buffalo, chipotle barbecue and bleu cheese sauces. \$9 per person

### **WISCO CURDS**

Fried Wisconsin cheese curds with buttermilk ranch and roasted red pepper ketchup. \$9 per person

### **PIZZA**

One-topping pizza. \$7 per person +1 for each additional topping.

JOT IT  
down

Maximum capacities include tables on the dance floor.

Grand Ballroom  
Weddings up to 275

Legends Room  
Weddings up to 160

Lake Geneva Room  
Weddings up to 100

Lakeview Terrace | Pavilion Lawn  
Ceremonies up to 275

Aspen Ballroom & Fireside  
Weddings up to 275

Wedding Pavilion  
Ceremonies up to 275

Alder Room  
Weddings up to 100

REHEARSAL  
dinner

This “party before the party” kicks off your wedding weekend. The most important part of a rehearsal dinner is the chance it offers for both of your families to spend a little more time together before your wedding day arrives. Your event manager can assist in arranging dinner at the Hunt Club, Crafted Italia or a private room with spectacular views.

Destination Geneva National & The Ridge Hotel Event Team  
262.245.7000 | [weddings@gnresort.com](mailto:weddings@gnresort.com)

All selections and prices are valid thru the 2023 calendar year. Taxable 24% service charge and 5.5% sales tax not included in prices. 01/06/23.

No outside food & beverage is allowed including the bridal suites.

*Photos courtesy of Amanda Megan Photography, Callie Rose Photography, Geneva Boyett Photography, Greatest Story Photography, Ideal Impressions Photography, Jordan Imhoff Photography, Laurel Savannah Photography, Matt Mason Photography, Nicole Morisco Photography, and SB Photo and Design.*

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