



## *design your day*

For couples who value flexibility and personalization, our Design Your Day wedding selections let you design a celebration that reflects your priorities—without compromising the elevated standards and seamless service Destination Geneva National is known for.

Every wedding includes the guidance of a dedicated event manager to support you throughout the planning process, along with essential elements that create a polished foundation: classic black or white linens and napkins, tables and banquet chairs, glassware, silverware, flatware, and professional cake cutting.

**The Design Your Day à la carte wedding menu is available for non-Saturday weddings in the Grand Ballroom, and for all dates in the Legend's Ballroom, Lake Geneva Room, and Aspen Ballroom.**



**DESTINATION  
GENEVA NATIONAL**

LAKE GENEVA, WISCONSIN

DESTINATIONGN.COM | 262.245.7026 | WEDDINGS@DESTINATIONGN.COM



# START THE PARTY

COCKTAIL HOUR HORS D'OEUVRES

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## hot


Server-passed selections, priced per 50 pieces.

**Chicken Satay 265**    
rosemary & sweet chili sauce

**Chicken Quesadilla Horn 265**

**Lamb Lollipop\* 385**    
house-made chimichurri



**Beef Satay\* 365**    
house-made chimichurri

**Meatball 240**   
Swedish, barbecue, or Italian

**Bacon Wrapped Shrimp\* 365**  

**Mini Beef Wellington 300**  
horseradish cream

**Spinach Spanakopita 240**

**Grilled Citrus Shrimp Skewer 300**    
mango purée, seaweed salad

**Vegetable Egg Roll 265**   
sesame soy glaze, toasted sesame seeds

**Stuffed Mushroom\* 365**  
spinach, provolone

## chilled

Server-passed selections, priced per 50 pieces.


**Mango Curry Chicken Salad 265**  
curry cone

**Asian Chicken Tartlet 240**   
broccoli slaw, toasted sesame

**Beef Tartare\* 365**  
capers, shallots, dijon, crostini

**Shaved Beef Crostini 355**  
horseradish cream, red pepper marmalade

**Wisconsin Skewer 240**  
summer sausage, aged cheddar

**Caprese Skewers 240**    
tomato, mozzarella, basil pesto

**Tomato Bruschetta 240**  
tomato, balsamic, parmesan, fresh basil

**Shrimp Cocktail 265**  

**Grilled Peach Tartlet 240**  
whipped goat cheese, peach chutney, basil & port wine reduction, tartlet shell

**Ahi Tartare\* 365**  
citrus-marinated ahi tuna, sweet soy, green onions, crispy wonton, seaweed salad

\*Indicates a \$3 per person upcharge for upgraded appetizers, available à la carte or in packages

Taxable 24% service charge and 5.5% sales tax not included in prices.



## displays

Priced per person, minimum of 20 people.

### Cheese & Charcuterie 24

assorted wisconsin cheeses, cured meats, house pickles, rosemary lavash, fig & shallot jam, honeycomb, assorted crackers

### Fresh Fruit Display 22

with berries

### From the Field Crudité 18

fresh local vegetables, ranch, dill dip, hummus

### Antipasti Display 22

olives, peppers, pickled vegetables, grilled marinated vegetables, cured meats

### Wisconsin Beer Cheese Dip 15

wisconsin beer cheese, pretzel rods, tortilla chips

## packages

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

### CLASSIC 20

- Three Hot or Chilled Hor d'oeuvres

### DELUXE 30

- Four Hot or Chilled Hor d'oeuvres  
- From the Field Crudité Display

### PREMIUM 35

- Five Hot or Chilled Hor d'oeuvres  
- Cheese & Charcuterie Display  
- From the Field Crudité Display

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# THE MAIN EVENT

## ENTRÉE OPTIONS

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Priced per person; includes garden salad with ranch and balsamic dressings or classic Caesar salad, and rolls & butter.

### chicken

**Frenched Chicken Breast 48** 🍷

herb cream sauce, champagne risotto, grilled asparagus

**Chicken Marsala 48** 🍷

mushroom marsala sauce, parmesan & asparagus risotto, fried leeks, grilled asparagus

**Coconut-Ginger Roasted Chicken Breast 52** 🍷 🌱

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

### beef

**Braised Short Rib 62** 🍷

beef consommé, roasted garlic mashed potatoes, grilled broccolini

**7oz Top Sirloin 68** 🍷

demi-glace, roasted fingerling potatoes, grilled asparagus

**Center-Cut Filet Mignon 80** 🍷

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

### pork

**Bacon-Wrapped Pork Tenderloin Medallions 58** 🍷

roasted garlic demi, whipped Yukon potatoes, green beans

**Herb-Grilled Pork Chop 54** 🍷

brandy peppercorn cream sauce, roasted fingerling potatoes, roasted broccolini

### fish

**Grilled Salmon 58** 🍷

chardonnay cream sauce, buttered rice pilaf, charred asparagus

**Chilean Sea Bass 76** 🍷

lemon cream sauce, parmesan risotto, broccolini

**Pan Seared Halibut 64** 🍷

lobster cream sauce, saffron risotto, grilled asparagus

### vegetarian

**Butternut Squash Ravioli 42** 🌱 🍷

sage cream sauce, roasted walnuts, crispy sage, vegetable medley

**Stir Fry 42** 🌱 🍷 🌱

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

**Wild Mushroom Risotto 44** 🍷 🌱

Parmesan, white wine, fresh herbs, asparagus

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**Kid's Meal 25** (ages 10 and under)

mac & cheese or chicken tenders with french fries

**Vendor Meal**

entrée selection determines vendor meal pricing

# ELEVATE **THE EXPERIENCE**

A LITTLE SOMETHING EXTRA

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## 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

### **THE GOLDEN TICKET 8**

curated assortment of chef-selected sweets

### **LITTLE BIT OF EVERYTHING 10**

macarons, petit fours, mini cheesecakes

### **FRESHLY BREWED COFFEE 65 PER GALLON**

regular and/or decaf

## late night bites

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

### **PIZZA 8**

sausage, pepperoni, cheese

### **THE STATELINE 12**

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

### **WISCO CURDS 9**

fried cheese curds, buttermilk ranch, marinara

### **THE TOT SPOT 9**

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



# RAISE A **GLASS**

## CHAMPAGNE TOAST POUR 8 PER PERSON

J. Roget Brut

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*hosted*

### BEER, WINE & SODA PACKAGE *Priced per person.*

#### DOMESTIC BEER + DELUXE WINE

One Hour .....	22
Two Hours .....	27
Three Hours .....	32
Four Hours .....	37
Five Hours .....	42

#### DOMESTIC & CRAFT/IMPORT BEER + PREMIUM WINE

One Hour .....	25
Two Hours .....	30
Three Hours .....	35
Four Hours .....	40
Five Hours .....	45

### BAR PACKAGE *Priced per person.*

#### CALL LIQUOR

*Includes domestic beer, and house wines.*

One Hour .....	28
Two Hours .....	32
Three Hours .....	36
Four Hours .....	40
Five Hours .....	44

#### DELUXE LIQUOR

*Includes domestic & craft/import beer, and deluxe wines.*

One Hour .....	34
Two Hours .....	38
Three Hours .....	42
Four Hours .....	46
Five Hours .....	50

#### PREMIUM LIQUOR

*Includes domestic & craft/import beer, and premium wines.*

One Hour .....	40
Two Hours .....	44
Three Hours .....	48
Four Hours .....	52
Five Hours .....	56

*beer - wine - liquor*

#### DOMESTIC BEER

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

#### CRAFT/IMPORTED BEER

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

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#### HOUSE WINE - The Seeker

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

#### DELUXE WINE - J.Lohr

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

#### PREMIUM WINE - Decoy by Duckhorn

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

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#### CALL LIQUOR

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

#### DELUXE LIQUOR

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

#### 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



## add-ons

Add-ons available when a bar package is selected.

**DELUXE COCKTAILS** One Hour +14 per person  
*optional add-on for beer, wine & soda bar packages only*

**SIGNATURE COCKTAIL** One Hour +12 per person  
A signature cocktail features specialty ingredients not typically stocked at a standard banquet bar. Ask your Event Manager for inspiration.

**CHAMPAGNE TOAST POUR** +4 per person  
J. Roget Brut

**WINE POUR SERVICE TO THE TABLES**  
Deluxe: Single +10 per person | Continuous +18 per person  
Premium: Single +15 per person | Continuous +28 per person

# 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**

**The Design Your Day à la carte wedding menu is available for non-Saturday weddings in the Grand Ballroom, and for all dates in the Legend’s Ballroom, Lake Geneva Room, and Aspen Ballroom.**

Menu is subject to change. No outside food & beverage is allowed including 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.



gluten free



dairy free



contains nuts



vegetarian



vegan

*Photos courtesy of Kelly Grace Photography, Tribute Film & Photo, Vital Image Wedding Studios, Smoke Photography, Leah Starkey Photography, Elyse Bullard Photography, Ashlyn Henry Photography.*



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**LODGE**  
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