

where  
Your Celebration  
BEGINS



DESTINATION  
GENEVA NATIONAL

LAKE GENEVA, WISCONSIN

DESTINATIONGN.COM | 262.245.7026 | WEDDINGS@DESTINATIONGN.COM

# PICK YOUR PACKAGE

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## classic

- 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)

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### PRICING per person

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- Classic Linen Napkins (white or black)
- Banquet Chairs
- House Glassware, Flatware, and Silverware
- Up to Three (3) Clear Glass Votive Candles per Table

## signature

- 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

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### PRICING per person

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- 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

- 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

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### PRICING per person

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- 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

- 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

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### PRICING per person

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- 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

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## 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

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### 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-glace, 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-glace, 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

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### CLASSIC BAR PACKAGE

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

**ADD-ONS:**

- Premium Beer: per person
- Deluxe Bar (*liquor*): Five Hours, 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, 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

**ADD-ON:**

- Premium Bar (*liquor + wine*): Five Hours, 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

**ADD-ON:**

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

## enhancements

### WINE POUR SERVICE TO THE TABLES

*Per person upgrade*

Deluxe: Single or Continuous

Premium: Single or Continuous

### SIGNATURE COCKTAILS *choice of two*

Five Hours, 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** 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

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## sweets

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

### DONUT WANT THIS NIGHT TO END

assorted freshly baked donuts

### THE GOLDEN TICKET

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

### LITTLE BIT OF EVERYTHING

macarons, petit fours, mini cheesecakes

## late night bites

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

### PIZZA

sausage, pepperoni, cheese

### TAQUERIA

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

### THE STATELINE

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

### WISCO CURDS

fried cheese curds, buttermilk ranch, marinara

### THE TOT SPOT

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

### MIDNIGHT MINIS

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 CHAIRS

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

### UPGRADED DANCE FLOOR

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

### UPGRADED GLASSWARE, FLATWARE, CHINA

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### 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.

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# 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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