

OUR ENTIRE STAFF IS PLEASED TO CONGRATULATE YOU ON YOUR ENGAGEMENT. WE RECOGNIZE THE IMPORTANCE OF THIS LIFE-CHANGING DECISION AND ARE DELIGHTED THAT YOU ARE CONSIDERING EAGLE RIDGE RESORT & SPA TO PLAY A PART IN YOUR SPECIAL DAY!

OUR RESORT OFFERS ALL OF THE AMENITIES OF A FIRST-CLASS DESTINATION WITHOUT SACRIFICING THE UNIQUE COUNTRY CHARM THAT HAS BEEN OUR HALLMARK FOR OVER 30 YEARS. NESTLED AMONGST 6,800 ACRES OF BEAUTIFUL ROLLING HILLS, OUR ELEGANT INDOOR AND OUTDOOR EVENT SPACES OVERLOOK THE PRISTINE WATERS OF LAKE GALENA, OFFERING MAGNIFICENT SUNSETS AND PICTURESQUE VIEWS PERFECT FOR YOUR SPECIAL DAY.

This wedding planner is designed to simplify the decisions you will need to make for this once-in-a-lifetime event. It will guide you through various package options so that you may easily select all the features best suited to your day.

Please feel free to call our dedicated staff to assist you with any questions that may arise as you go forward with your plans.

Once again, congratulations and best wishes, as you embark on your journey!

THE WEDDING STUDIO
EAGLE RIDGE RESORT & SPA

815.777.5000
800.892.2269
weddings@eagleridge.com

join us



wedding packages

ALL WEDDINGS AT EAGLE RIDGE RESORT & SPA INCLUDE:

On-site venue coordinator

Custom designed room layout

Banquet Tables Chairs

Floor length table linens and overlays

Black, white or ivory damask

All fine china and glassware

Dance floor

Coffee Table Station

Three clear glass votive candle holders per guest table

Discounted accommodations for your wedding guests

Complimentary shuttle service within the Territory for registered guests of Eagle Ridge Resort & Spa

Complimentary room rental for your rehearsal dinner or farewell breakfast

Dinner and breakfast menu options listed in our banquet portfolio.

FOR THE SPECIAL COUPLE

Complimentary one night's lodging for the happy couple on their wedding night.

When your group books 10+ rooms/houses/villas per night.

wedding packages

formal plated dinner

HORS D'OEUVRES TABLE / ONE HOUR

Artisan Cheese Board, Fruit, Crudités

BUTLER PASSED HORS D'OEUVRES/ONE HOUR

Choice of three:

Hot Hors D'oeuvres

Honey Siracha Chicken Meatballs
Artichoke Beignets
Asian Chicken Skewer
Lena Cheese Stuffed Mushrooms
Miniature Quiche
Tempura Chicken Skewers
Vegetable Spring Rolls

Hot Hors D'oeuvres

Smoked Ham wrapped Melon
Antipasto Kabob
Grilled Vegetable Bruschetta
Salami, Herb Cream and Ricotta Cheese Coronets
Smoked Salmon Mousse and Herb toast points
Tomato, Fresh Mozzarella, and Basil Skewers
Asparagus and Sesame Maki Roll with Asian Dip

PASSED HORS D'OEUVRES UPGRADE

Additional \$2 per person per item

Hot Hors D'Oeuvres upcharge

Blue Crab cakes with Cajun Remoulade
Candied Apple Pork Belly
Mini Beef Wellington
Coconut Shrimp
Bacon Wrapped Fiery Peach BBQ Brisket
Korean Steak Taco

paachrajes

formal plated dinner

HORS D'OEUVRES TABLE / ONE HOUR

BUTLER PASSED HORS D'OEUVRES/ONE HOUR

Cold Hors D'oeuvres

Tuna Tartar on Sesame Wonton With Coconut

Wasabi Oysters on the Half Shell Mignonette

California Rolls with Wasabi Dip

Asparagus with Prosciutto and Sundried Tomato Aioli

Shrimp Ceviche with Black Bean Tart

BEVERAGE SERVICE

Four Hour Super Premium Open Bar Which includes Super and Premium Liquor, Domestic and Premium Beer, Eagle Ridge Private Label Wines, Bottled Water and Soft Drinks

Tablesides Wine Service with Dinner featuring Eagle Ridge Private Label Wines

Choice of red and white

Champagne Toast

paachages

formal plated dinner

CHOICE OF SOUP OR SALAD

Smoked Corn and Sausage Chowder
Lobster Bisque with Brandy Cream
Illinois Mushroom Soup with Herb
Tomato Basil
Crème Fraîche *GF*

Spinach Salad *GF*
*Fresh Spinach Leaves, Crispy Bits of Bacon, Red
Onion Rings, Fresh Strawberries, Poppy Seed
Dressing*

Caprese Salad *GF*

*Sliced Fresh Tomatoes, Buffalo Mozzarella,
Fresh Basil, Balsamic Vinegar & Olive Oil*

Eagle Ridge Salad *GF*

*Delicate Greens, Sliced Pear, Dried Cranberries, Pine
Nuts, Gorgonzola Cheese, Garlic Balsamic Vinaigrette*

SOLO ENTRÉE*

Roasted Salmon in Chamomile Crust
Citrus Butter Sauce **\$115**

Chicken Romesco with Roasted
Peppers Tomato Cream **\$115**

Prosciutto Wrapped Pork Loin
Port and Pear Reduction **\$115**

Marinated Caribbean Grilled Chicken
with Pineapple Salsa and Sweet n Sour
Glaze **\$115**

Tournedos of Beef Tenderloin Stroganoff
Mushroom and Onions Sour Cream
Sauce **\$125**

Chateaubriand with Caramelized
Onions Boursin Cheese Sauce **\$125**

DUETS

Chateaubriand and Chicken Romesco **\$125**

Seared Scallops and 4 OZ Petite Filet Mignon
Tomato Cream and Béarnaise **\$125**

Peppercorn Crusted Strip Sirloin with Brandy
Cream Reduction \$125

Sauteed European Zander with Cilantro Lime
Cream, Lightly Dusted with Fresh Cilantro \$125

**Package pricing is based on entrée selections.*

**Gluten Free & Vegan/Vegetarian options available.*

**If more than one entrée choice is selected, the
highest priced entrée will apply to all entrées.*

**Please choose (2) solo or (1) duet entree*

CHILDREN'S SELECTION *Served with French Fries and Milk*

Chicken Tenders OR Cheeseburger

Jello Salad

Galena Territory Apple Sorbet

*Children ages 4–12: **\$31***

*Under age 4: **complimentary***

formal dinner stations

BEVERAGE SERVICE

Four Hour Super Premium Open Bar
Champagne Toast

CHEF'S SELECTION OF BUTLER PASSED HORS D'OEUVRES / ONE HOUR

Two Assorted Hot Hors d'Oeuvres
Two Assorted Cold Hors d'Oeuvres

UNLIMITED CHEF'S TABLE / 1.5 HOURS

Lightly Blanched and Crisp Garden Vegetables
*Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions,
Cherry Peppers and Cherry Tomatoes*
Dill Dip

Fruit

Display of Seasonal Fruit and Berries
Sweet Yogurt Dip

Artisan Cheese Board
An Array of Our Finest Local Cheeses
Gourmet Crackers and Baguettes

Charcuterie Platter
An Array of Cured Meats, Gourmet Sausage and Pâtés
Gourmet Crackers, Crusty French Bread with Condiments

Caesar Salad
Crisp Romaine Lettuce with Croutons seasoned with Parmesan Cheese
Classic Caesar Dressing

Grilled Vegetables
Summer Vegetables
Balsamic Sundried Tomato Vinaigrette
Chevre Gratin

Idaho's Finest
Mashed Sweet Potatoes and Mashed Idaho Potatoes
Sweet Creamy Butter, Chives, Bacon Bits, Sour Cream, Cheddar Cheese, Brown Sugar, Nutmeg and Cinnamon

Chef Manned Prime Rib of Beef and Oven Roasted Turkey Carving Station
Sage and Olive Rolls with Condiments

For 50-175 Guests
Service for 1.5 Hours

paachrajes

formal dinner stations (continued)

CHOICE OF ONE OF THE FOLLOWING FOUR CULINARY STATIONS

Stir Fry

Fried Pork and Chicken

Carrots, Bok Choy, Onions,

Celery, Bean Sprouts, Peanuts,

Baby Corn, Pea Pods

Fried Rice

Honey Soy Glaze and Thai Peanut Sauce

Neptune's Treasure

(\$6 additional per person)

Jumbo Gulf Shrimp

Oysters in a Half Shell

Little Neck Clams

Snow Crab Claws Served on a Ice

With Lemon and Condiments

Italian Table

Alfredo, Marinara, Pesto

Bow Tie, Linguini, Vegetables

Bread Sticks, Condiments

Choice of Two Meats:

Shrimp, Chicken, Tenderloin Tips

or Italian Sausage

Fajita Sizzler

Sliced Beef and Chicken

Red and Green Peppers, Onions

Refried Beans, Spanish Rice

Flour Tortillas

Sour Cream, Salsa, Guacamole, Cheese, Lettuce,

Tomatoes, Olives and Jalapenos

ELEGANT COFFEE TABLE

Eagle Ridge Special Blend Regular Coffee, Decaffeinated Coffee, Specialty Teas and Cocoa

Sugar Cubes, Cinnamon, Chocolate Curls and Whipped Cream

\$120 PER ADULT

Children ages 4–12: \$35; under age 4: complimentary

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formal wedding brunch

(Brunch Menu is available from 9am–4pm)

THREE-HOUR BEVERAGE SERVICE

Mimosa Bar

Sparkling Champagne and Fresh Orange Juice, Fresh Fruit Garnish

Bloody Mary Bar

Absolut Vodka, Pickle Spears, Green Olives, Celery Stalks, Mushrooms, Pearl Onions, Green Pepper Rings

Assorted Soft Drinks

BRUNCH MENU

Chilled Florida Orange Juice, Grapefruit Juice, Tomato Juice

Fresh Seasonal Berries and Sliced Fruit

Home Baked Pastries and Fruit Breads

Chef's Choice of Two Salads

Crisp Applewood Smoked Bacon Rasher, Country Sausage Links

Fresh Seasonal Vegetable Medley

Honey Dijon Glazed Chicken Breast

Almond Crusted Malaysian Grouper with Scallions

Beurre Blanc over Wild Rice Pilaf

Roasted Baby Red Potato Wedges

Scrambled Eggs with Cheddar Cheese OR Eggs Benedict

Cinnamon French Toast OR Buttermilk Pancakes

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA AND MILK

TWO HOUR SPECIALTY STATION

Manned by a chef, prepared in room

Herb Crusted Slow Roasted Beef Sirloin OR Carved Dijon Glazed Ham

\$60 PER ADULT

Children ages 4–12: \$25; under age 4: complimentary

50 PERSON MINIMUM

peachtree

winter wedding selections

Available November through April

Seasonal Package excludes Saturdays on holiday weekends

Pricing subject to applicable sales tax and gratuity

Minimums can be negotiated excluding holiday weekends & Saturdays

SEASONAL WEDDING PLATED DINNER INCLUDES

Champagne Toast Artisan Cheese Board, Fruit, Crudite's \$5 per person

One Hour of Hot and Cold Hors D Oeuvres, Chef's Choice (1 hot, 1 cold)

Four Hour Super Premium Open Bar

Choice of Signature Smoked Corn Chowder or Mixed Green Salad

All other salads \$3 upcharge per person

Table Side Wine Service with Dinner, Featuring Eagle Ridge Private Label Wines

ENTRÉE SELECTION

Panko Crusted Chicken Breast Stuffed with Sun Dried Tomatoes, Artichokes and Boursin Cheese served with a Romesco Sauce on a bed of Linguini with Fresh Herbs and Olive Oil **\$79**

Pan Roasted Chicken Breast Served with Wild Mushroom Ragout, Roasted Red Potatoes with Fresh Herbs and Seasonal Vegetables **\$79**

Cider Braised Pork Loin with Homestyle Buttermilk Mashed Potatoes and Seasonal Vegetables **\$79**

Greek Style Pasta with Kalamata Olives, Sun Dried Tomatoes, Artichokes, Bell Peppers, Red Onions, Feta Cheese and Sliced Chicken Breast **\$79**

Seared Caribbean Rubbed Grouper with Mango Relish, Minnesota Wild Rice with Dried Cranberries and Seasonal Vegetables **\$89**

Roasted Sirloin Gremolata with Parsley, Lemon and Roasted Garlic Butter, Twice Baked Potato with Fresh Chives and Goat Cheese, Grilled Asparagus and Crimini Mushrooms **\$89**

Scottish Salmon Pan Roasted Salmon Filet , honey Balsmic Glaze, wild Rice Pilaf and Seasonal Vegetables **\$79**

All prices are per person. A 22% service charge and applicable sales tax will be added to package price.

**Package pricing is based on entrée selections.*

**Gluten Free & Vegan/Vegetarian options available.*

**If more than one entrée choice is selected, the highest priced entrée will apply to all entrées.*

**Please choose (2) solo or (1) duet entree*

seasonal selections

ALL WEDDINGS AT EAGLE RIDGE RESORT & SPA INCLUDE:

Your personal on-site coordinator

Custom designed room layout

Floor length table linens and overlays

Black, white or ivory damask

All fine china and glassware

Risers for either the head table, disc jockey or band*

Wireless microphone for speeches

Dance floor

Coffee Station

Three clear glass votive candle holders per guest table

Discounted accommodations for your wedding guests

Complimentary shuttle service within the Territory for registered guests of Eagle Ridge Resort & Spa

Complimentary room rental for your rehearsal dinner or farewell breakfast

Dinner and breakfast menu options listed in our banquet portfolio.

SEASONAL WEDDING PACKAGE INCLUDES

Complimentary two nights lodging for the bride and groom

peachy

the experience

ADDITIONAL HOUR OF BAR

Includes Late Night Pizza \$15/adult per hour - \$7/under age 21
(based on total guest count)

ADDITIONAL LATE NIGHT SNACKS

Sliders: *All-Beef Hamburgers with or without Cheese Served with All the Appropriate Condiments*
\$75.00 (25 pieces)

Hot Dogs: *Served With All the Appropriate Condiments* **\$75.00** (25 pieces)

Jumbo Submarine Sandwiches: *An Endless Sub Loaf Brimming With Sliced Smoked Turkey, Ham, Salami, Swiss and American Cheese, Lettuce, Tomato, Pickle and Herb Vinaigrette Dressing*
\$75.00 (25 pieces)

16-Inch House Made Paisanos Pizzas: **\$25 each** (party cut)

Five Cheese

Meat Amante (Pepperoni, Hamburger, Canadian Bacon, Sausage)

Artichoke and Chicken

Sausage and Pepperoni

Mini Sandwiches: *Assorted Turkey, Ham, and Roast Beef on Silver Dollar Rolls with All the Appropriate Condiments* **\$75.00** (25 pieces)

French Fries: *Brew City Steak Cut French Fries in Individual Serving Containers*
\$50.00 (25 pieces) *Add Garlic and Fresh Grated Parmesan Cheese* **\$75.00** (25 pieces)

Pretzel Bar: *Warmed Lightly Salted Bite Size pretzels with Beer Cheese, Marinara, Dijon Mustard, Dusseldorf Mustard and Cinnamon butter* **\$9.00**/person (1 hour)

A 22% service charge and applicable sales tax will be added to package price.

the experience

REHEARSAL DINNER

For larger groups reserve a banquet space and order from our catering menu

Smaller groups may make a reservation in our Woodlands Restaurant

Smaller groups may use our Highlands Restaurant (available seasonally)

**Please speak with your wedding coordinator for additional details.*

FAREWELL BREAKFAST OPTIONS

Larger groups may reserve a banquet space and order from our catering menu

For smaller groups our Woodlands Restaurant takes reservations for our wonderful Sunday brunch/buffet

If the wedding couple would like to pay for guests, vouchers for brunch may be provided and charged to the wedding account (reservations still strongly recommended).

Room rental for either the rehearsal dinner or farewell breakfast will be waived when you host your wedding at Eagle Ridge Resort & Spa.

**Please speak with your wedding coordinator for additional details.*

experience

location

CEREMONY

Onsite Ceremony Fee

SUNDAY* – FRIDAY

\$750

SATURDAY

\$1,250

Includes: Wedding coordinator, rehearsal, site rental fee, chairs, set up, tables and linens for unity item and entrance table, podium and microphone.

VENUE | ROOM RENTAL

EAGLE BALLROOMS (up to 300 guests)

SUNDAY* – FRIDAY

\$2,000

SATURDAY

\$3,500

\$2,250

GALENA ROOMS (up to 150 guests)

SUNDAY* – FRIDAY \$

\$ 1,000

SATURDAY

\$1,500

Perfect for weddings with fewer than 100 guests as well as weddings with up to 200 guests.

POINT PATIO (up to 125 guests)

SUNDAY* – FRIDAY

\$1,700

SATURDAY

\$2,250

**Please inquire for off season rates November - April*

**Excludes Sunday of holiday weekends*

RENTALS

- Risers for the DJ or Sweetheart Table: \$500
- Risers for Head Table: \$1,000
- Stage for Band: \$1,500

ITEM PICKUP

All items brought by the wedding party, guests, and vendors are required to be gathered and cleared from the function space by 1:00 am on the wedding night. Failure to do so will result in a minimum fee of \$150. Eagle Ridge Resort and Spa will not be held responsible for loss or damage of said property.

All prices are per person. A 22% service charge and applicable sales tax will be added to package price.

guidelines

DEPOSIT AND PAYMENTS

We require a non-refundable \$2,500 deposit payable with the returned contract.

This deposit will be used to confirm your reception location and will be applied towards your final costs. Ninety days prior to your event, a non-refundable payment of 50% of the estimated bill is required. 100% of charges are due fourteen days prior to your event. Incidentals extra.

A credit card number is required for any remaining balance upon conclusion of your event.

GUARANTEE

A guarantee of the number of persons attending your event is required by noon at least **three weeks** prior to the function date. This number is not subject to reduction.

If no guarantee is received, the contracted number of guests will be considered the guarantee.

MARRIAGE LICENSE

There is a \$50 fee for a marriage license in Jo Daviess County. Both parties must appear in person and apply for a marriage license. For further information please call the County Clerk's office from 8:00 am to 4:00 pm Monday through Friday at 815.777.0161.

FOOD & BEVERAGE SERVICE

Eagle Ridge will adhere to all federal, state and local laws with regard to food and beverage purchase and consumption. Eagle Ridge will not dispense alcoholic beverages to anyone under the legal drinking age or to any parties considered under the influence of alcohol. ID's are REQUIRED and anyone unable to provide one will not be served.

It is Eagle Ridge's policy that no food or beverage be brought in from outside sources to banquet function rooms, including dressing rooms. All food and beverage consumed on premises must be purchased through Eagle Ridge Resort & Spa; failure to abide by this policy will result in an applicable fee of \$150.

The resort prohibits the removal of food from the catered function by individuals with the wedding group. (Wedding cakes are exempt from this policy.)

Some exceptions may apply.

\$2 per person service fee when outside desserts are brought in

FOUR HOUR BAR PACKAGE INCLUDES

Super & Premium Liquor, Domestic and Premium Beer, Eagle Ridge Wines, Bottled Water & Soft Drinks

ADDITIONAL BEVERAGE SERVICE

Separate Cocktail Hour Location: Courtyard: \$500 per bar set up. Point Patio: \$1,000 flat fee

Signature Cocktails: may be an additional charge

RESTRICTIONS

No loose glitter or beads: Outdoor weddings: biodegradable petals only on aisle runner: Failure to abide by policy will result in an applicable fee of \$500

resources

ADDITIONAL CEREMONY LOCATIONS

Grant Park and Turner Hall, Galena, IL
815.777.1050
cityofgalena.org

St. Paul Evangelical Lutheran Church, Elizabeth, IL
815.858.3334

First United Methodist Church, Galena, IL
815.777.0192

First United Methodist Church, Elizabeth, IL
815.858.2224

First Presbyterian Church, Galena, IL
815.777.0229

Church of St. Mary, Elizabeth, IL
815.858.3422

**Please inquire for a full list of area churches.*

OFFICIATES

Jess Farlow
779.214.0089
Non-denominational
jessfarlow.com

Rev. Paul Fasano, STB,MA
331.422.6142
wedding Minister
<https://idoweddings.net/fasano>

Fr. David Cronan
847.347.0559 Independent
Catholic Priest

Pastor Jim McCrea 815.777.
0229
First Presbyterian Church

Rev. Dr. Lynn L. Gallagher
815.281.0193
Non-denominational
galenaweddings.net

Rabbi David Levinsky
Chicago Sinai
ddukes@chicagosinai.org

Rev. Mr. Dana Perreard
563.583.3929
GracePoint Evangelical Presbyterian Church

Rabbi Ann Landowne
Temple Beth El
914.645.1276

Please note that some officiants may require counseling before performing a marriage.

SALON AND SPA

Stonedrift Spa, at Eagle Ridge
815.776.5772 or 800.343.0868
eagleridge.com

resources

PHOTOGRAPHERS

Unposed Photography

309.648.4025
Cathy Buck and Jeff West
unposedphotography.com
unposedphotography@gmail.com

Seeley Photography

563.581.6367
sarahseeley.com

Jason Kaczorowski Photography

312.671.7678
jasonkaczorowski.com

Furla Studio

847.724.1200
furlastudio.com

Ryan Davis Photography

815.988.1593
ryandavisphotography.com

Mindy Joy Photography

815.985.4005
mindyjoyphotography.com

Trin Jenson Photography

@trin_jenson

Adrianna Joy Photography

adriannjoyphotography.com
instagram: mrsadriannawebb

Zoey Marie Photography 515-238-1444

zoeymariephotography@gmail.com
Instagram: zoeymariephoto

Jessica Sheridan Photography

563-676-5157
sharedlightphotography@gmail.com
instagram: jessicasheridanphoto

VIDEOGRAPHERS

Night Owls Media

630.768.0730
nightowlsonline.com

Sight-n-Sound Productions

563.582.4647
sight-n-soundvideo.com

For Love Films

forlovetfilms@gmail.com
630-768-0730
instagram:forlovetfilmschicago

Video Creations

563.583.7128
videocreations.com

Chicago Cinematic Weddings

708.442.8154
chicagocinematicweddings.com

resources

TRANSPORTATION

Tri-State Travel
815.777.0820
tristatetravel.com

FLORISTS

Hand Pickd (Just for you) 563.590.6546
handpickd4u.com

River Valley Designs 815.273.2325
rivervalleydesigns.us
instagram:rivervalleydesignssavannail

Clara Joyce Flowers; Drew Groezinger
clarajoyceflowers.com
clarahoyceflowers@gmail.com
instagram: clarajoyceweddings

Unique Events: 319.320.7015
uniqueeventsiowa.com

PHOTO BOOTH & LIGHTING

Special Moments
815.669.0774
specialmomentsentertainment.com

Inside Decor: 563.582.02002/ insidedecorrental.com
Unique Events: 319.320.7015 /uniqueeventsiowa.com
Second To None Design: 563.557.7212
secondtononeevents.com

PREFERRED DJ'S AND MUSICIANS

The After Party
563.880.7768
booktheafterparty.com

Scorpio Productions
563.599.9047

11 11 Event Co.
319.721.4154

Alexxus Entertainment
563.590.5815

Riniker Rhythm 608.732.7464

Terry and Christine Schweitz
815.541.3491

Toast and Jam:773.687.8833

DJ Marty McFly: 515.512.2003