



EAGLE RIDGE RESORT AND SPA

COMPLETE MEETING PACKAGE

Eagle Ridge Resort and Spa is extremely proud to be recognized by IACC and for this reason we are offering a **Complete Meeting Package** to help make your meeting more productive and rewarding for the planner and the attendees.

This Complete Meeting Package includes the following:

- Meeting Room
 - Including the general session room and break-out room
- High-tech Audio Visual equipment and technical services, including:
 - (1) Standard Microphone
 - (1) LCD projector (4000 lumen projector)
 - (1) Flipchart and Markers and Tape
 - (1) extension cord and power strip
- Food and Beverage including:
 - Continuous all day break from 7am-5pm
 - Coffee, tea, juice, coke products and bottled water are continuously replenished all day. Morning breaks consists of hot and cold items including fresh fruits, breads and baked goods. Afternoon breaks consist of sweet and salty favorites, healthy snacks and more.
 - Conference Dining Breakfast Buffet and Lunch Buffet served daily in Woodlands Restaurant*
- Complete pre-conference Planning assistance
- On-Premise team building and ice breaker events available at an additional cost per person
- **Package rates are priced per person, per day.**
- **\$90.00 per person inclusive of tax and gratuity**
- For a complete listing of our daily rotational meals and breaks please see the menus located at the end of the package.



EAGLE RIDGE RESORT AND SPA

½ DAY WITH BREAKFAST AND LUNCH MEETING PACKAGE

Eagle Ridge Resort and Spa is extremely proud to be recognized by IACC and for this reason we are offering a **Half Day Breakfast and Lunch Meeting Package** to help make your meeting more productive and rewarding for the planner and the attendees.

This Half Day Breakfast and Lunch Meeting Package includes the following:

- Meeting Room
 - Including the general session room and break-out room
- High-tech Audio Visual equipment and technical services, including:
 - (1) Standard Microphone
 - (1) LCD projector (4000 lumen projector)
 - (1) Flipchart and Markers and Tape
 - (1) extension cord and power strip
- Food and Beverage including:
 - Continuous ½ day break from 7am-12pm
 - Coffee, tea, juice, coke products and bottled water are continuously replenished all day. Morning breaks consists of hot and cold items including fresh fruits, breads and baked goods. Afternoon breaks consist of sweet and salty favorites, healthy snacks and more.
 - Conference Dining Breakfast Buffet and Lunch Buffet served daily in Woodlands Restaurant*
- Complete pre-conference Planning assistance
- On-Premise team building and ice breaker events available at an additional cost per person
- **Package rates are priced per person, per day.**
- **\$84.00 per person inclusive of tax and gratuity**
- For a complete listing of our daily rotational meals and breaks please see the menus located at the end of the package.



EAGLE RIDGE RESORT AND SPA

ALL DAY MEETING NO BREAKFAST PACKAGE

Eagle Ridge Resort and Spa is extremely proud to be recognized by IACC and for this reason we are offering an **All-Day Meeting no Breakfast Package** to help make your meeting more productive and rewarding for the planner and the attendees.

This comprehensive All-Day Meeting no Breakfast Package includes the following:

- Meeting Room
 - Including the general session room and break-out room
- High-tech Audio Visual equipment and technical services, including:
 - (1) Standard Microphone
 - (1) LCD projector (4000 lumen projector)
 - (1) Flipchart and Markers and Tape
 - (1) extension cord and power strip
- Food and Beverage including:
 - Continuous all day break from 7am-5pm
 - Coffee, tea, juice, coke products and bottled water are continuously replenished all day. Morning breaks consists of hot and cold items including fresh fruits, breads and baked goods. Afternoon breaks consist of sweet and salty favorites, healthy snacks and more.
 - Conference Dining Lunch Buffet served daily in Woodlands Restaurant*
- Complete pre-conference Planning assistance
- On-Premise team building and ice breaker events available at an additional cost per person
- **Package rates are priced per person, per day.**
- **\$72.00 per person inclusive of tax and gratuity**
- For a complete listing of our daily rotational meals and breaks please see the menus located at the end of the package.



EAGLE RIDGE RESORT AND SPA

½ DAY LUNCH MEETING PACKAGE

Eagle Ridge Resort and Spa is extremely proud to be recognized by IACC and for this reason we are offering a **Half-Day Lunch Meeting Package** to help make your meeting more productive and rewarding for the planner and the attendees.

This comprehensive Half-Day Meeting with Lunch Package includes the following:

- Meeting Room
 - Including the general session room and break-out room
- High-tech Audio Visual equipment and technical services, including:
 - (1) Standard Microphone
 - (1) LCD projector(4000 lumen projector)
 - (1) Flipchart and Markers and Tape
 - (1) extension cord and power strip
- Food and Beverage including:
 - Morning break from 7am-12noon
 - Coffee, tea, juice, coke products and bottled water are continuously replenished all day. Morning breaks consists of hot and cold items including fresh fruits, breads and baked goods.

OR

- Afternoon breaks from 12:00noon – 5pm consists of sweet and salty favorites, healthy snacks and more.
 - Conference Dining luncheon Buffet served in Woodlands Restaurant
- Complete pre-conference Planning assistance
- On-Premise team building and ice breaker events available at an additional cost per person
- **Package rates are priced per person, per day.**
- **\$65.00 per person inclusive of tax and gratuity**

For a complete listing of our daily rotational meals and breaks please see the menus located at the end of the package.



EAGLE RIDGE RESORT AND SPA

½ DAY BREAKFAST MEETING PACKAGE

Eagle Ridge Resort and Spa is extremely proud to be recognized by IACC and for this reason we are offering a **Half-Day Breakfast Meeting Package** to help make your meeting more productive and rewarding for the planner and the attendees.

This comprehensive Half-Day Breakfast Meeting Package includes the following:

- Meeting Room
 - Including the general session room and break-out room
- High-tech Audio Visual equipment and technical services, including:
 - (1) Standard Microphone
 - (1) LCD projector(4000 lumen projector)
 - (1) Flipchart and Markers and Tape
 - (1) extension cord and power strip
- Food and Beverage including:
 - Morning break from 7am-12noon
 - Coffee, tea, juice, coke products and bottled water are continuously replenished all day. Morning breaks consists of hot and cold items including fresh fruits, breads and baked goods.
 - Conference Dining Breakfast Buffet served in Woodlands Restaurant
- Complete pre-conference Planning assistance
- On-Premise team building and ice breaker events available at an additional cost per person.
- **Package rates are priced per person, per day.**
- **\$55.00 per person inclusive of tax and gratuity**

For a complete listing of our daily rotational meals and breaks please see the menus located at the end of the package.



EAGLE RIDGE RESORT AND SPA

½ DAY BREAK MEETING PACKAGE

Eagle Ridge Resort and Spa is extremely proud to be recognized by IACC and for this reason we are offering a **Half Day Meeting with Break Package** to help make your meeting more productive and rewarding for the planner and the attendees.

This comprehensive Half Day Break Meeting Package includes the following:

- Meeting Room
 - Including the general session room and break-out room
- High-tech Audio Visual equipment and technical services, including:
 - (1) Standard Microphone
 - (1) LCD projector (4000 lumen projector)
 - (1) Flipchart and Markers and Tape
 - (1) extension cord and power strip
- Food and Beverage including:
 - Continuous all day break from 7am-5pm
 - Coffee, tea, juice, coke products and bottled water are continuously replenished all day. Morning breaks consists of hot and cold items including fresh fruits, breads and baked goods. Afternoon breaks consist of sweet and salty favorites, healthy snacks and more.
- Complete pre-conference Planning assistance
- On-Premise team building and ice breaker events available at an additional cost per person
- **Package rates are priced per person, per day.**
- **\$35.00 per person inclusive of tax and gratuity**
- For a complete listing of our daily rotational meals and breaks please see the menus located at the end of the package.

IACC Menus

Breakfast

Items Prepared Daily

- Egg and omelet station to include egg whites and egg substitute
- Assortment of cereals: Cheerios, Fruit Loops, Raisin Bran and our own house made natural cereal with flax seed and milk
- Hot oatmeal with raisins and brown sugar
- Assorted yogurt
- Hard boiled eggs
- Assortment of pastries, filled mini croissants, cringles and coffee cake
- Fruit station to include, sliced pineapple, honey dew, cantaloupe, grapefruit, strawberries and grapes
- Salmon lox and bagel station with cream cheese, red onions, lemon wedges and sliced Roma tomatoes and capers
- Warm Maple syrup, whipped butter, fresh whipped topping, strawberry and blueberry toppings
- Toaster with white, wheat, marble rye bread and English muffins with Barb's farm pantry Jams'
- Assorted Juices, coffee and Tea.

Daily Breakfast Features

Monday:

- Cob smoked bacon and Country sausage links
- Fruit filled Blintzes with apple topping
- Breakfast potatoes with cheese and scallions
- Cinnamon swirl French toast with fresh strawberries

Tuesday:

- Cob smoked bacon and sausage patties
- Peach and pear fruit crisp
- Red wedge potatoes with grilled peppers and onions
- Texas Toast French Toast with powdered sugar

Wednesday:

- Cob smoked bacon and grilled ham
- Fruit filled Blintzes with peach topping
- Hash browns with diced green onions
- Buttermilk pancakes with fresh berries

Thursday:

- Cob smoked bacon and sausage patties
- Cinnamon apple fruit crisp
- Breakfast potatoes with cheese
- Cinnamon swirl French toast with white chocolate sauce

Friday:

- Cob smoked bacon and Country sausage links
- Fruit filled Blintzes with raspberry preserves
- Red wedge red potatoes with fresh herbs
- Texas toast French toast with strawberry sauce

Saturday:

- Cob smoked bacon and sausage patties
- Caramel apple crisp
- Hash brown casserole
- Buttermilk pancakes with powdered sugar

Sunday:

- Cob smoked bacon and Country sausage links
- Scrambled eggs with fresh chives
- Breakfast potatoes with scallions
- Cinnamon swirl French toast with fresh berries

Breaks

All Day, Every Day Items:

- Fresh Seasonal Fruit
- Yogurt
- Energy/Candy Bar
- Bottle Water
- Coke Products
- Fruit Juice
- Coffee
- Tea
- Milk bottles

Daily Features:**Monday Morning-Apple a Day**

- Selection of Granny Smith and Red Delicious Apples
- Applewood Smoked Bacon, Egg and Cheese Sandwiches

Monday Afternoon-Sweet and Salty

- White and Dark Chocolate Dipped Pretzel Sticks with Sea Salt
- Assorted Fresh Popped Popcorn
- Sea Salt Roasted Dark Chocolate Covered Almonds
- House Made Butterscotch Bars

Tuesday Morning- Bagels and Cream Cheese

- Assorted Bagels
- Selection of Flavored Cream Cheeses
- Pickled Cucumber and Red Onion
- Barbs Farms Jams
- Hard Boiled Eggs

Tuesday Afternoon- Aqua Fresca Bar

- Cantaloupe with Mint Infused Water
- Honeydew and Ginger Infused Water
- Limeade
- Corn Nuts
- Chili Spiced Almonds
- Wasabi Peas

Wednesday Morning- The Morning Table

- Hot Oatmeal with Cinnamon, Brown Sugar and Assorted Berries
- House Made Natural Cereal with Flax Seed
- Assorted Cold Cereals
- Ice cold 2% and Soy Milk

Wednesday Afternoon-The Lighter Side

- Roasted Red Pepper Hummus with House-made Sesame Seed Lavosh
- Cucumber Sandwiches
- Red Quinoa Stuffed Zucchini and Yellow Squash
- Pitchers of Cucumber Infused Water

Thursday Morning- The Warm Up

- Ham, Egg and Cheese Croissant
- Monkey Bread Pull Aparts

Thursday Afternoon- Chocoholic Bar

- Double Fudge Brownies with Walnuts
- Chocolate Mouse with Barb's Strawberry Rhubarb Jam
- Assorted Chocolates

Friday Morning- El Desayuno

- Mexican Style Breakfast Wraps
- Churros

Friday Afternoon- Constant Cravings

- Double Chocolate Chunk Cookies
- Cinnamon Snicker doodle Cookies
- Oatmeal Raisin Cookies
- White Chocolate Macadamia Nut Cookies

Saturday Morning- Healthy Start

- Trail Mix and 3 Berry Breakfast Bars
- Egg White Frittatas

Saturday Afternoon-Tea Time

- Assorted Tea sandwiches
- Lemon Meringue Tart
- Fresh Baked Scones with Assorted Barb's Farm Jams

Sunday Morning- Easy Like Sunday Morning

- Cinnamon Rolls
- Fruit Blintzes

Sunday Afternoon- The Artisan

- Local and Imported Assorted Cheeses
- Cured Meats and Sausages
- Dijon and Stone ground Mustard
- House-made Lavosh with Sesame, Sliced Baguettes and Gourmet Crackers

Lunch

Monday- The Deli

Salads

- Mixed Garden Greens with Choice of Toppings and Dressings
- Orchard Apple Salad with Shaved Fennel and Hot House Cucumber tossed with a Mint Yogurt Dressing

Soup- Chicken and Pasta

Assorted Cold Cuts, Cheeses and Bread

Entrees

- Hand-Carved Open Faced Reubens
- Hot Tuna Salad

Starch

- Dijon Potato Wedges

Vegetable

- Steamed Green Beans with Horseradish

Dessert

- Carrot Cake

Tuesday- The Yucatan

Salads

- Mixed Garden Greens with Choice of Toppings and Dressings
- Campeche Cobb Salad with Cilantro Ranch Dressing

Soup

- Chicken Tortilla Soup with Crema Fresca

Assorted Cold Cuts, Cheeses and Bread

Entrees

- Char Grilled Flank Steak, Caramelized Onions and Jack Cheese on Corn Tortillas
- Vegetarian Chili with Mexican Spoon Bread

Starch

- Southwest Style Beans and Rice with Vine Ripened Tomatoes, Chilies and Roasted Corn

Vegetable

- Fire Roasted Tomatoes

Dessert

- Pecan Pie with Kahlua Whipped Cream

Wednesday- A Day at the Park

Salads

- Mixed Garden Greens with Choice of Toppings and Dressings
- Smoked Red Potato Salad with Sweet Peppers, Leaks and Stone Ground Mustard

Soup

- Hearty Beef Vegetable

Assorted Cold Cuts, Cheeses and Bread

Entrees

- Grilled Angus Burgers
- Mac and Cheese Station

Vegetable

- Sautéed Mushrooms and Sweet Onions

Dessert

- Michigan Cherry Cobbler

Thursday – Pasta Bar

Salads

- Mixed Garden Greens with Choice of Toppings and Dressings
- Tossed Caesar Salad

Soup

- Illinois Mushroom

Assorted Cold Cuts, Cheeses and Bread

Entrees

- Pasta Made to Order
- Chicken Scaloppini with Lemon Caper Sauce

Vegetable

- Grilled Zucchini and Yellow Squash

Dessert

- Tiramisu

Friday- Surf and Turf

Salads

- Mixed Garden Greens with Choice of Toppings and Dressings
- Garden Vegetable Slaw with Celery Seed-Cider Vinaigrette

Soup

- New England Clam Chowder

Assorted Cold Cuts, Cheeses and Bread

Entrees

- Hand Carved Cedar Plank Salmon with Horseradish Cream
- Coffee Rubbed Pork Loin with Sweet Corn and Pepper Relish

Vegetable

- Creamed Leek and Roasted Cauliflower Gratin

Starch

- Wild Rice Pilaf with Smoked Almonds

Dessert

- Peach Cobbler with Ginger-Orange Scented Whipped Cream

Saturday- Northwood's Carved Sandwiches

Salads

- Mixed Garden Greens with Choice of Toppings and Dressings
- Pasta Salad with Julienne Vegetables, Marinated Mushrooms, Olives and Fresh Herb Vinaigrette

Soup

- Northwood's Bean and Ham Soup

Assorted Cold Cuts, Cheeses and Bread

Entrees

- Hand Carved Salt Crusted Top Round of Angus Beef with Herbed Boursin Mousse
- Hand Carved Hickory Smoked Turkey with Cranberry Aioli

Vegetable

- Roasted Red Quinoa and Chevre Stuffed Tomatoes

Starch

- Smoked Wisconsin White Cheddar and Scalloped Russet Potatoes

Dessert

- Warm Chocolate Brownie with Cinnamon Whipped Cream

Sunday –Brunch in the Woodlands Restaurant

Dinner options

\$45 per Person

Monday- The Lakeview

Smoked Corn and Sausage Chowder

Eagle Ridge Signature Soup

Caesar Salad

Crisp Romaine Lettuce, Croutons seasoned with Parmesan Cheese and tossed in Classic Caesar dressing

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Northern Walleye Pike

Oven broiled with a Lemon Peel Bread Crust and Chef's Herb Garden Butter

New York Steak Café de Paris

Grilled 10 Oz Angus Steak with a fresh Herb and Garlic Compound Butter

Chicken Pimento

Lightly breaded Chicken Breast filled with Leeks, Roasted Pepper Cream and Potato Straws

Dessert

Amaretto Cheesecake

Almond Flavor Italian style Cheesecake with Macerated Strawberries

Tuesday- The Edgewood

Artichoke Fritters

Crispy golden brown fritters served with a Duo of Roasted Red Pepper Puree Cilantro Lime Aioli

Eagle Ridge Salad

Baby Greens topped with Pears, Dried Cranberries Pine Nuts and Gorgonzola Cheese with Balsamic Vinaigrette

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Rib Eye

Grilled 10 oz. Rib Eye Steak Served with Bordelaise Sauce

Greek Style Chicken Pasta

Angel Hair Pasta tossed with Chicken, Kalamata Olives, Sun Dried Tomatoes Artichokes, Peppers, Onions and Feta Cheese

Ahi Tuna

Pan Seared Tuna with Sun Dried Tomato Wasabi Vinaigrette

Dessert

Chocolate Chocolate Gateau

A four layer dark Chocolate Cake filled and Iced with rich Chocolate Ganache

Wednesday- Candlelight Buffet

Appetizers and Salads

Baby Lettuce with Lemon Fig Dressing
Wilted Spinach with Pine Nuts and Craisins
Marinated Brie en Croute
Seafood and Pasta Salad

Entrees

Broiled Walleye in Herb Crust
Chicken Breast Picatta
Carved Top Sirloin of Beef

Sides

Monsolet Potatoes
Steamed Vegetables
Home Baked Breads

Dessert

A Variety of Cakes, Pies and Pastries

Thursday- The Palisades

Smoked Corn and Sausage Chowder

Eagle Ridge signature soup

Salad

Mixed Garden Greens with choice of dressing

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Filet Mignon

Grilled 6 Oz Petite Filet Served with Béarnaise

Lemon Caper Chicken

Scaloppini of Chicken Sautéed with Lemon and Capers

Chamomile Salmon

Jasmine and Chamomile seared Salmon with Sweet Corn Asparagus Tomato Stew and Riesling Cream Reduction

Dessert

Fruit Crisp à la Mode

Warmed seasonal fruit topped with spiced Streusel and Vanilla Ice Cream

Friday- The Forest View

Chilled Seafood Plate

Shrimp, Crab Claw and Mussels with Cocktail and Louis Sauce

Illinois Mushroom Soup

A Savory Mushroom Stock with Local Forest Mushrooms

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Salmon Vert Pre

Grilled Atlantic Salmon with Watercress Salad and Tarragon Cream Sauce

Filet Mignon Forestiere

Grilled 6 Oz center Cut Tenderloin with Wild Mushroom Ragout and Béarnaise

Double Rosemary Lamb

Twin Double Chops Broiled with Garlic Rosemary Mint Jus Lie'

Dessert

Florentine Cup

Praline Cup filled with White Chocolate Mousse and Topped with Fresh Seasonal Berries

Saturday- Pacific Rim Buffet

Appetizers and Salads

Hot Thai Grilled Beef Salad

Asian Slaw

Entrees

Szechwan Style Ribs

Sweet and Sour Chicken

Broiled Salmon with Miso Glace

Sides

Vegetable Chow mein

Korean Vegetable Rice

Dessert

Asian Five Spice Chocolate Cake

Thai Coconut Tapioca Pudding with

Cayenne Spiced Mango

Fortune Cookies

Sunday- Taste of the Mediterranean Buffet

Appetizers and Salads

Roma Tomato Salad with Feta and Kalamata Olives

Orange Salad with Onions and Bean Sprouts

Balsamic Bean Dip with fresh Vegetables

Entrees

Mountain Style Paella

Grilled Flank Steak and Edamame with Wasabi Dressing

Marinated Orange Roughy with Fennel Tzatziki

Sides

Red Potato wedges with Rosemary and Greek Feta Cheese

Garlic and Parmesan Bread Sticks

Dessert

Chocolate Almond Tarte

Passion Fruit Cheese Cake