

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 Chairs and Tables
- Floor length table linens and overlays (Black, White, or Ivory Damask)
- All fine china and glassware
- Dance floor
- Three votive candles per guest table
- Discounted accommodations for your wedding guests
- Complimentary shuttle service within The Galena Territory for registered guests

## **FOR THE SPECIAL COUPLE**

- Complimentary one night's lodging for the happy couple on their wedding night.
- When your group books 20+ rooms/houses/villas per night.

wedding packages

# formal plated dinner

## BEVERAGE SERVICE

Four Hour Super Premium Open Bar

Includes Super and Premium Liquor, Domestic and Premium Beer, Eagle Ridge Private

Label Wines, Bottled Water and Soft Drinks

Tableside Wine Service with Dinner featuring Eagle Ridge Private Label Wines  
Choice of Red and White

Champagne Toast

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## Hors D'oeuvres One Hour

Artisan Cheese Board, Fruit Fantasia, Crudités

## BUTLER PASSED HORS D'OEUVRES/ONE HOUR choice of three

### Hot Hors D'oeuvres

Honey Sriracha Chicken Meatballs

Artichoke Beignets

Asian Chicken Skewer

Boursin Cheese Stuffed Mushrooms

Miniature Quiche

Tempura Chicken Skewers

Vegetable Spring Rolls

### Cold Hors D'oeuvres

Smoked Ham Wrapped Melon

Antipasto Kabob

Grilled Vegetable Bruschetta

Salami, Herb Cream and Ricotta Cheese Coronets

Smoked Salmon Mousse on Herb Toast Points Tomato,

Fresh Mozzarella, and Basil Skewers Asparagus and

Sesame Maki Roll with Asian Dip

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## BUTLER PASSED HORS D'OEUVRES/ONE HOUR

Additional \$2 per person per item

### Hot Hors D'oeuvres Upgrade

Blue Crab Cakes with Cajun Remoulade

Candied Hot Apple Pork Belly

Mini Beef Wellington

Coconut Shrimp

Bacon Wrapped Fiery Peach BBQ Brisket

Korean Steak Taco

### Cold Hors D'oeuvres Upgrade

Tuna Tartar on Sesame Wonton With Coconut

Wasabi Oysters on the Half Shell Mignonette

California Rolls with Wasabi Dip

Asparagus w/Prosciutto & Sundried Tomato Aioli

Shrimp Ceviche with Black Bean Tart

# formal plated dinner

## CHOICE OF SOUP OR SALAD

Signature Smoked Corn and Sausage Chowder  
Lobster Bisque with Brandy Cream  
Illinois Mushroom Soup with Herb Creme Fraiche  
Tomato Basil Soup

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

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## SOLO ENTREE\*

Seared Salmon in Chamomile Crust  
with Citrus Butter Sauce \$115

Chicken Romesco with Roasted  
Red Pepper Tomato Cream \$115

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

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

Tournedos of Beef Tenderloin Stroganoff  
with Mushrooms, Onions, and  
Stroganoff Sour Cream Sauce \$125

Chateaubriand with Caramelized Onions  
and Boursin Cheese Sauce \$125

Sauteed European Zander with Fresh Cilantro  
Lime Cream \$125

Peppercorn Crusted Strip Sirloin with  
Brandy Cream Reduction \$125

## DUETS

Chateaubriand and Chicken Romesco with  
Caramelized Onions, Boursin Cheese Sauce and  
Roasted Red Pepper and Tomato Cream Sauce \$125

Seared Scallops and Petite Filet Mignon Tomato  
Cream and Béarnaise \$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

*\*Entrees include choice of one starch and vegetable medley*

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Children ages 4–12: \$31 Under age 4: Complimentary

## CHILDREN'S SELECTION

Chicken Tenders or Cheeseburger

Jello Salad

French Fries

Milk

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

# formal dinner stations

## BEVERAGE SERVICE

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

## BUTLER PASSED HORS D'OEUVRES / ONE HOUR

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

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## UNLIMITED CHEF'S TABLE / 90 MINUTES (for 75-175 guests)

Crudite  
Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green  
Onions, Cherry Peppers and Cherry Tomatoes with Dill Dip

Fruit Fantasia  
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 Seasoned Croutons, Parmesan  
Cheese and Classic Caesar Dressing.

Grilled Vegetable Platter  
Summer Vegetables Balsamic Sundried Tomato Vinaigrette  
Chevre Gratin

Idaho's Finest  
Mashed Sweet Potatoes and Mashed Idaho Potatoes

Chef Manned Prime Rib of Beef with Au Jus and Oven Roasted Turkey Breast Carving Station  
Fresh Baked Rolls with Condiments

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# formal dinner stations (continued)

## CHOICE OF ONE OF THE FOLLOWING THREE CULINARY SELECTIONS

### Italian Table

Alfredo, Marinara, Pesto  
Bow Tie, Linguini,  
Vegetables Bread Sticks,  
Condiments Choice of  
Two Meats: Chicken  
Italian Sausage Shrimp  
Tenderloin Tips

### Stir Fry

Fried Pork and Chicken Carrots,  
Bok Choy, Onions, Celery, Peanuts,  
Baby Corn, Pea Pods Fried Rice  
Honey Soy Glaze and Thai Peanut  
Sauce

### Fajita Sizzler

Marinated Chicken and Beef Red and  
Green Peppers, Onions Refried Beans,  
Spanish Rice Flour Tortillas Sour Cream,  
Salsa, Guacamole, Cheese, Lettuce,  
Tomatoes, Olives and Jalapenos

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## ELEGANT COFFEE TABLE

Eagle Ridge Special Blend Regular Coffee, Decaffeinated Coffee, Specialty Teas  
with Cocoa, Sugar Cubes, Cinnamon, Chocolate Curls and Whip Cream

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### \$120 per adult

Children ages 4-12 - \$35; under age 4 - complimentary

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# winter wedding selections

Available November through April

Seasonal Package excludes Saturdays on holiday weekends

Pricing subject to applicable sales tax and gratuity

SEASONAL WEDDING PACKAGE INCLUDES Complimentary two nights lodging for the Happy Couple

When your group books 20+ rooms/houses/villas per night.

## BEVERAGE SERVICE

Four Hour Super Premium Open Bar

Includes Super and Premium Liquor, Domestic and Premium Beer, Eagle Ridge Private Label Wines, Bottled Water and Soft Drinks

Tableside Wine Service with Dinner featuring Eagle Ridge Private Label Wines

Choice of Red and White

Champagne Toast

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## SEASONAL WEDDING PLATED DINNER INCLUDES

One Hour of Hot and Cold Hors D Oeuvres, (1 hot, 1 cold)

Choice of Signature Smoked Corn Chowder or Mixed Green Salad

Alternative soups and salads additional \$4 per person

## ENTREE SELECTION

Panko Crusted Chicken Breast

Stuffed with Sun Dried Tomatoes, Artichokes and Boursin Cheese, with a Romesco Sauce \$89

Pan Roasted Chicken Breast

Served with a Wild Mushroom Ragout \$89

Cider Braised Pork Loin

With an Apple Cider Demi Glaze \$89

Chicken Greek Style Pasta

Linguini tossed with Olive Oil, White Wine, Garlic with Kalamata Olives, Sun Dried Tomatoes, Artichokes, Bell Peppers, Red Onions, Feta Cheese and Sliced Chicken Breast \$89

Scottish Salmon

Pan Seared Salmon Filet with a Honey Balsamic Glaze \$89

Seared Caribbean Rubbed Grouper

With a Mango Relish \$99

Roasted Sirloin Gremolata

With Parsley, Lemon and Roasted Garlic Butter \$99

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

*\*If more than one entrée choice is selected, the highest price entree will apply to all entrees*

*All prices are per person. A 22% service charge and applicable sales tax will be added to package price. 7*

# specialty meals

## VEGETARIAN MEAL OPTIONS

Greek Style Pasta tossed in a White Wine and Olive Oil Sauce with Kalamata Olives, Sundried Tomatoes, Artichokes, Peppers, Onions, and Feta Cheese  
Garden Fresh Vegetable with Fresh Herb and Tomato Sauce Calzone  
Three Layer Garden Vegetable and Lentil Lasagna

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## VEGAN MEAL OPTIONS

Marinated and Grilled Tofu with Balsamic Portabella Mushroom and Garden Vegetable over a Light Tomato and Fresh Basil Sauce  
Marinated and Grilled Tofu with Grilled Sliced Beefsteak Tomatoes and Garden Vegetable over a Light Tomato and Fresh Basil Sauce  
Creamy Polenta with Foraged Mushrooms, Boticelli Fresh Herbs and Toasted Pine Nuts

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# the experience

## ADDITIONAL HOUR OF BAR

Includes Late Night Pizza  
(based on total guest count)  
\$20 per adult/\$10 per under 21

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## ADDITIONAL LATE NIGHT SNACKS

Sliders: All-Beef Hamburgers with or without Cheese  
Served with All the Appropriate Condiments \$75 (25 pieces)

Hot Dogs: Served with all the appropriate condiments \$75 (25 pieces)

16 inch House-Made Pisanos Pizzas: \$25 each

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 (25 pieces)

Pretzel Bar: Warmed Lightly Salted Bite Sized pretzels with Beer Cheese, Marinara,  
Dijon Mustard, Dusseldorf Mustard and Cinnamon butter \$9/person (1 hour)

experience

# location

## CEREMONY

On-site Ceremony Fee	Sunday* – Friday \$750	Saturday \$1,250
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Includes: Wedding coordinator, rehearsal, site rental fee, chairs, set up, tables and linens for unity item and entrance table, podium and microphone

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## VENUE | ROOM RENTAL

<b>EAGLE BALLROOM</b> (up to 300 guests)	Sunday* – Friday \$2,000	Saturday \$3,500
<b>GALENA ROOMS</b> (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.

<b>POINT PATIO</b> (up to 125 guests)	Sunday* – Friday \$1,700	Saturday \$2,250
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\*Please inquire for off season rates November – April

\*Excludes Sunday of holiday weekends

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## ITEM PICKUP

All items brought by the wedding party, guests, and vendors are required to be gathered and cleared from the function space by 12:00 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 \$3,000 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. The balance of your 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.

- \$3,000 deposit due with signed contract
- 90 Days prior, 50% of estimate bill due
- 14 Days prior, remainder of balance due

## 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.

## ADDITIONAL BEVERAGE SERVICE

Separate Cocktail Hour Location: Point Patio: \$2,000 flat fee

## RESTRICTIONS

No loose glitter, beads, confetti, cold sparks, fog/dry ice machines.  
Taper candles (open flame ) must be contained in a vase with a bottom  
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

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

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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

## OFFICIATES

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](mailto:ddukes@chicagosinai.org)

Rev. Mr. Dana Perreard  
563.583.3929  
Grace Point Evangelical Presbyterian Church

Rabbi Ann Landowne  
Temple Beth El 914.645.1276  
Please note that some officiants may require  
counseling before performing a marriage.

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## SALON & SPA

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

# resources

## PHOTOGRAPHERS

Seeley Photography  
563.581.6367 sarahseeley.com

Lindsey Taylor Photography  
<https://lindseytaylorphoto.com>  
hello@lindseytaylorphoto.com

Jason Kaczorowski Photography  
312.671.7678 jasonkaczorowski.com

Furla Studio  
847.724.1200  
furlastudio.com

John Hudetz Photography  
815.557.1923  
Hudetzphotography@gmail.com

Wheat & Willow Photography  
309.532.8200  
wheatandwillowphotography.com

Mindy Joy Photography  
815.985.4005  
mindyjoyphotography.com

Ryan Davis Photography  
815.988.1593  
ryandavisphotography.com

Adrianna Joy Photography  
adriannjoyphotography.com

Amy May Photography  
(815) 238-6648  
amymay.photography@gmail.com  
<https://www.amymayphotography.com/>

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## videographers

For Love Films  
forlovefilms@gmail.com  
630.768.0730 instagram:  
forlovefilmschicago

The Creative  
hello@thecreative.online  
(641) 660-3508

Chicago Cinematic Weddings  
708.442.8154  
chicagocinematicweddings.com

resources

# resources

## TRANSPORTATION

Tri-State Travel  
815.777.0820  
tristatetravel.com

Galena's General Express (815) 275-5546  
<https://www.thegeneralexpress.com/>

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## FLORISTS

Hand Pickd (Just for you)  
handpickd4u.com 563.590.6546

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

The Novel Bloom  
815.273.2325  
thenovelbloom@gmail.com

Unique Events  
319.320.7015  
uniqueeventsiowa.com

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## RENTALS, PHOTO BOOTH & LIGHTING

Special Moments  
815.669.0774  
specialmomentsentertainment.com

Unique Events 319.320.7015  
uniqueeventsiowa.com

Inside Decor 563.582.02002  
insidedecorrental.com

Second To None Design 563.557.7212  
secondtononevents.com  
<https://secondtononedesign.com/>

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## PREFERRED DJ'S & MUSICIANS

Unique Events  
319.320.7015  
uniqueeventsiowa.com

Riniker Rhythm: 608.732.7464

Terry and Christine Schweitz 815.541.3491

Scorpio Productions  
563.599.9047

Moeller Music, Classical Guitar and Cello  
<https://chicagoweddingceremonymusic.com/>  
(224) 535-8932

Alexxus Entertainment  
563.590.5815

Elite Entertainment, DJ Matt Booth; 563.590.9693

Joie Wails Music: Joie Booth, Singer Songwriter: 563.451.7868

Excel D.J. Entertainment and Photo Booth  
<http://www.exceldjentertainment.com>  
exceldjdbq@gmail.com

Kristina Castaneda: Singer/Music:  
kristina.m.castenda@gmail.com

Ultimate Entertainment Iowa  
(319) 266-0717  
ultimate@cfu.net

Travis Hosette: Musician/Sinatra Singer  
travishosette@gmail.com