

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.

Our wedding packages are 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

weddings@eagleridge.com

815.777.5000

800.892.2269

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 in one of our hotel rooms when your group books 20+ rooms/houses/villas per night.

packages

Formal Plated Dinner

available year-round

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

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

Hors D'oeuvres - One Hour

Artisan Cheese Board, Fruit Fantasia, Crudités

BUTLER PASSED HORS D'OEUVRES/ONE HOUR *Select 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

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

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 *select one*

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

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

**Pricing includes meal & bar package*

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

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

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

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*

CHILDREN'S SELECTION - ages 12 & under

Chicken Tenders or Cheeseburger
Fresh Fruit, French Fries, Milk
\$31

ELEGANT COFFEE TABLE

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

Formal Dinner Stations

BEVERAGE SERVICE

available year-round

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

See page 3 for options

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

packages

Formal Dinner Stations (continued)

CHOICE OF ONE OF THE FOLLOWING THREE CULINARY SELECTIONS

Italian Table

Bow Tie, Linguini, Vegetables Bread Sticks, Condiments

Choice of Two Sauces:
Alfredo, Marinara, Pesto

Choice of Two Meats:
Chicken, Italian Sausage, Shrimp, Tenderloin Tips

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

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

ELEGANT COFFEE TABLE

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

\$120 per adult

Children ages 12 & under - \$35

**Pricing includes meal & bar package*

peachpages

Winter Wedding Package

Available November through April

Winter Wedding Package excludes Saturdays of holiday weekends

Winter Wedding Package includes two complimentary nights lodging for the happy couple in a hotel room when your group books 20+ rooms/houses/villas per night.

BEVREAGE 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

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

WINTER WEDDING PLATED DINNER PACKAGE INCLUDES

One Hour of Hot and Cold Hors D Oeuvres, (1 hot, 1 cold), *see page 3 for options*

Starter: 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

**Pricing includes meal & bar package*

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

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

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

package

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

Vegan & Vegetarian Meals

Select one to accompany a plated package (Vegan OR Vegetarian)

Pricing based on selected package

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

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

Desserts

Eagle Ridge Sweets Table

\$12 Per Person

Your Choice of Three Featured Desserts along with:
Gourmet Cookies/Dipped Fruit/Delicate Pastries

Featured Desserts:

Strawberry Shortcake

Tiramisu

Chocolate Gateau

Classic Apple Pie

Kentucky Bourbon Pecan Pie

Amaretto Cheesecake

Sea Salt Caramel Cheesecake

The Experience

5TH HOUR OF BAR

Includes Late Night Pizza

(based on total guest count)

\$20 per adult/\$10 per under 21

A LA CARTE 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 Pizzas: \$29 each

Mini Deli Sandwiches: \$75 (25 pieces)

Assorted Turkey, Ham, and Roast Beef on Silver Dollar Rolls
with all the Appropriate Condiments

Pretzel Bar: \$9/person (1 hour)

Warmed Lightly Salted Bite Sized pretzels with Beer Cheese, Marinara, Dijon Mustard,
Dusseldorf Mustard and Cinnamon Butter

experience

Enhancements

RENTALS AVAILABLE THROUGH EAGLE RIDGE

String Lights - \$650 per section or \$1,500 for the whole room

Gold Chiavari Chairs - \$11 each

Chair Covers - \$5 each

Gold Charger Plates - \$1 each

enhancement

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

VENUE | ROOM RENTAL - please enquire for Food & Beverage Minimums

EAGLE BALLROOM (up to 300 guests)	Sunday* – Friday \$2,000	Saturday \$3,500
POINT PATIO (up to 120 guests)	Sunday* – Friday \$1,700	Saturday \$2,250
GALENA ROOMS (up to 150 guests)	Sunday* – Friday \$1,000	Saturday \$1,500

*Please inquire for off season rates November - April

*Excludes Sunday of holiday weekends

Separate Cocktail Hour Location:

Point Patio or Galena Rooms: \$2,000

ITEM SETUP & PICKUP POLICIES

Couple is responsible for setup & takedown of personal decor items & rental items.

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.

RESTRICTIONS

No loose glitter, beads, confetti, feather boas, 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

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. Phil Landers, "I Do" Weddings
630-664-3500 (text or call)
www.iDoWeddings.net

Sherri Sherman
Wedding Officiant
563-564-6014
sherrisherm@gmail.com

Fr. David Cronan 847.347. 0559
Independent Catholic Priest

Lilian Dircio
Bilingual Wedding Ceremonies
847-912-5269
www.bilingualweddingceremonies.com

SALON & SPA

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

TRANSPORTATION

Tri-State Travel
815.777.0820
tristatetravel.com

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

resources

PHOTOGRAPHERS

Wheat & Willow Photography
309.532.8200
wheatandwillowphotography.com

Orange Anchor Photography
<https://www.orangeanchor.photo/>
(815) 281-0668 hi@orangeanchor.photo

Mindy Joy Photography
815.985.4005
mindyjoyphotography.com

Nat Finley Photography
<https://natfinleyphotography.com/>

Furla Studio
847.724.1200
furlastudio.com

John Hudetz Photography
815.557.1923 Hudetzphotography@gmail.com

Ryan Davis Photography
815.988.1593
ryandavisphotography.com

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

Jason Kaczorowski Photography
312.671.7678 jasonkaczorowski.com

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

VIDEOGRAPHERS

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

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

Chicago Cinematic Weddings
708.442.8154
chicagocinematicweddings.com

Flower & Oak Videography
hello@flowerandoak.com
flowerandoak.com

resources

resources

FLORISTS

Hand Pickd (Just for you)
handpickd4u.com
563.590.6546

The Novel Bloom
815.273.2325
thenovellbloom@gmail.com

Beautifully Bloomed
info@beautifullybloomedflowers.com
319.480.9803

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

Unique Events
319.320.7015
uniqueeventsiowa.com

RENTALS, PHOTO BOOTH & LIGHTING

Inside Decor 563.582.02002
insidedecorrental.com

Unique Events 319.320.7015
uniqueeventsiowa.com

Performance Lighting USA
performancelightingusa.com
847-952-9600
info@performancelightinginc.com

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

Special Moments
815.669.0774
specialmomentsentertainment.com

C & C Photo Booth
cc-photoboosth.com
563-564-8064
kelly@cc-photoboosth.com

PREFERRED DJ'S & MUSICIANS

Unique Events
319.320.7015
uniqueeventsiowa.com

Riniker Rhythm
608.732.7464
<https://www.rinikerrhythm.com/>

Alexxus Entertainment
563.590.5815
<https://alexexus.com/>

Excel D.J. Entertainment and Photo Booth
www.exceldjentertainment.com
exceldjdbq@gmail.com

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

Felix and Fingers Dueling Pianos
<https://www.felixandfingers.com/>

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

Scorpio Productions
563.599.9047

DJ Obie
www.djobie.com
DJObie1@gmail.com

Elite Entertainment, DJ Matt Booth
563.590.9693

Joie Wails Music: Joie Booth
Singer Songwriter: 563.451.7868

resources

BAKERY

Whisk & Wander Culinary Co. - Galena, IL
563-581-5976 www.chefmackensie.com
chefmackensie@gmail.com

Candle Ready Cakes - Dubuque, IA
563-845-0794
candlereadycakes.com

Sprinkled Confections - Holy Cross, IA
hello.sprinkledconfections@gmail.com
www.sprinkledconfections.net

Sweet Alice's - Stockton, IL
815-947-3900
sweetaliceschocolates@gmail.com

Little Sweets Cake Design - Milan, IL
309-230-8832 addie@littlesweetsqc.com
www.littlesweetsqc.com

Hy-Vee Bakery - Dubuque, IA
563-583-6148 (Locust St. Location)
563-583-5204 (Dodge St. Location)

The Noble Cakery - Oregon, IL
630-484-6969
barb@thenoblecakery.com
www.thenoblecakery.com

resources