

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  
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 ONE HOUR

Artisan Cheese Board, Fruit Fantasia, Crudités

---

## 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

---

## 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

---

## 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

## UPGRADE

### 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

## SOLO ENTRÉE\*

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

Peppercorn Crusted Strip Sirloin with  
Brandy Cream Reduction \$125

Sauteed European Zander with Fresh Cilantro  
Lime Cream \$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*

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

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

Chicken Tenders OR Cheeseburger

Jello Salad

*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

---

## 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

# formal dinner stations (continued)

## CHOICE OF ONE OF THE FOLLOWING FOUR CULINARY STATIONS

### 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

---

## 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 4–12: **\$35**; under age 4: *complimentary*

# formal wedding brunch

(Brunch Menu is available from 9am – 2pm)

## 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 (50 PERSON MINIMUM)

Chilled Florida Orange Juice, Grapefruit Juice, Tomato Juice

Sliced Fruit and Fresh Seasonal Berries

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 a Scallion Burre 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

### 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**

# 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 PACKAGE INCLUDES** Complimentary two nights lodging for the Happy Couple

## **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

## **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

---

## **ENTRÉE SELECTION**

Panko Crusted Chicken Breast  
Stuffed with Sun Dried Tomatoes, Artichokes and Boursin  
Cheese, with a Romesco Sauce **\$79**

Pan Roasted Chicken Breast  
Served with a Wild Mushroom Ragout **\$79**

Cider Braised Pork Loin  
With an Apple Cider Demi Glaze **\$79**

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 **\$79**

Scottish Salmon  
Pan Seared Salmon Filet with a Honey Balsamic  
Glaze **\$79**

Seared Caribbean Rubbed Grouper  
With a Mango Relish **\$89**

Roasted Sirloin Gremolata  
With Parsley, Lemon and Roasted Garlic Butter **\$89**

*\*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.*



# the experience

## ADDITIONAL HOUR OF BAR

Includes Late Night Pizza  
(based on total guest count)

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

---

## 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 Paisanos 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

# 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 Breakfast Buffet

*If the wedding couple would like to pay for guests, vouchers for brunch may be provided and charged to the wedding account (reservations 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

---

On-site 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

**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.

. 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

Point Patio Cocktail Hour - \$2,000

Separate Cocktail Hour Location:

Signature Cocktails: may be an additional charge

## RESTRICTIONS

*No loose glitter, beads or confetti: We do not allow taper candles (open flame)*

*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](http://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](http://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](http://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.*

---

## SALON AND SPA

**Stonedrift Spa, at Eagle Ridge**

815.776.5772 or 800.343.0868

[eagleridge.com](http://eagleridge.com)

# resources

## PHOTOGRAPHERS

**Seeley Photography**  
563.581.6367  
sarahseeley.com

**Lindsey Taylor Photography**  
<https://lindseytaylorphoto.com>  
[hello@lindseytaylorphoto.com](mailto:hello@lindseytaylorphoto.com)  
Instagram:  
lindseytaylorphotography

**Jason Kaczorowski Photography**  
312.671.7678  
jasonkaczorowski.com

**Furla Studio**  
847.724.1200  
furlastudio.com

**John Hudetz Photography**  
815.557.1923  
[Hudetzphotography@gmail.com](mailto:Hudetzphotography@gmail.com)

**Wheat & Willow Photography**  
309.532.8200  
[wheatandwillowphotography.com](http://wheatandwillowphotography.com)

**Mindy Joy Photography**  
815.985.4005  
[mindyjoyphotography.com](http://mindyjoyphotography.com)

**Ryan Davis Photography**  
815.988.1593  
[ryandavisphotography.com](http://ryandavisphotography.com)

**Trin Jenson Photography**  
308.383.5348  
[trjenson.com](http://trjenson.com)

**Adrianna Joy Photography**  
[adriannjoyphotography.com](http://adriannjoyphotography.com)  
instagram: mrsadriannawebb

**Zoey Marie Photography**  
515.238.1444  
[zoeymariephotography@gmail.com](mailto:zoeymariephotography@gmail.com)  
Instagram: zoeymariephoto

**Jessica Sheridan Photography**  
563.676.5157  
[sharedlightphotography@gmail.com](mailto:sharedlightphotography@gmail.com)  
instagram: jessicasheridanphoto

---

## VIDEOGRAPHERS

**For Love Films**  
[forlovefilms@gmail.com](mailto:forlovefilms@gmail.com)  
630.768.0730  
instagram: forlovefilmschicago

**Video Creations**  
563.583.7128  
[videocreations.com](http://videocreations.com)

**Chicago Cinematic Weddings**  
708.442.8154  
[chicagocinematicweddings.com](http://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

---

## RENTALS, PHOTO BOOTH AND 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  
<https://secondtononedesign.com/>

11 11 Event Co.  
319.721.4154

---

## PREFERRED DJ'S AND MUSICIANS

Unique Events  
319.320.7015  
uniqueeventsiowa.com

Scorpio Productions  
563.599.9047

Alexxus Entertainment  
563.590.5815

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

Riniker Rhythm: 608.732.7464

Terry and Christine Schweitz : 815.541.3491

Toast and Jam: 773.687.8833

DJ Marty McFly: 515.512.2003

Elite Entertainment, DJ Matt Booth; 563.590.9693

Joie Wails Music: Joie Booth, Singer Songwriter: 563.451.7868

Kristina Castaneda: Singer/Music: [kristina.m.castenda@gmail.com](mailto:kristina.m.castenda@gmail.com)

Travis Hosette: Musician/Sinatra Singer [travishosette@gmail.com](mailto:travishosette@gmail.com)

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