

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.

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

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, Parmesean 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

paachraages

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 \$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** (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. 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: Courtyard: \$500 per bar set up. Point Patio: \$1,000 flat fee
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

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
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

resources

PHOTOGRAPHERS

Seeley Photography
563.581.6367
sarahseeley.com

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

Wheat & Willow Photography
309.532.8200
wheatandwillowphotography.com

Mindy Joy Photography
815.985.4005
mindyjoyphotography.com

Ryan Davis Photography
815.988.1593
ryandavisphotography.com

Trin Jenson Photography
308.383.5348
trjenson.com

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

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

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

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
secondtononeevents.com

PREFERRED DJ'S AND MUSICIANS

Unique Events
319.320.7015
uniqueeventsiowa.com

Scorpio Productions
563.599.9047

11 11 Event Co.
319.721.4154

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

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