



Our entire staff welcomes the opportunity 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.

The 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. Our facility is nestled among 6,800 acres of beautiful rolling hills. All of our event space overlooks the pristine water of Lake Galena offering magnificent sunsets and picturesque views perfect for your special occasion.

Our Wedding Planner is designed to simplify decisions for this once in a lifetime event. You'll be able to walk through the various packages options and select the one that is best suited for your day. We believe this special time should be filled with excitement, fun and the anticipation of a dream come true.

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.

Angie McCollough
Wedding Coordinator
815-776-5036
amccollough@eagleridge.com

Includes:

Custom designed room layout
Standard table linens
All fine china and glassware
Risers for either the head table, disc jockey or band*
Microphone at the head table
Hardwood dance floor**
Cake knife set available during the reception
Complimentary cutting and serving of wedding cake
Tableside coffee service with dessert
Your personal Coordinator to assist with all the details
Three votives per table
Discounted accommodations for your wedding guests
No room charge for rehearsal and breakfast with a great menu selection
Listed in our banquet menu

*Not available at Point Patio

**Available at Point Patio for an additional fee of \$250

For the Special Couple:

Complimentary one night's lodging for the bride and groom

Formal Dinner

Champagne Toast

One Hour Hors D'oeuvres

Includes: Artisan Cheese Display, Fruit Fantasia, Crudités

Choice of Three of The Following Butler Passed Hors D'oeuvres

Smoked Salmon Mousse and Herbed Toast Point with Horseradish

Melon Wrapped Prosciutto

Julienne of Vegetable with Smoked Tomato Jam on a Garlic Crisp

Whipped Ricotta and Orange Tartlets with Tomato Petals

Grilled Vegetable Bruschetta

Tempura Chicken Skewers

Pot Stickers with Dipping Sauce

Lena Cheese Stuffed Mushrooms

Upgrade your Hors D'oeuvres for an additional \$1 per person per item

Sirloin Satay

Tuna Tartar with Sesame Wonton and Coconut Wasabi Aioli

Smoked Salmon Rosette on a Poppy Seed Cracker

Miniature Beef Wellington

Blue Crab Cakes with Cajun Remoulade

Jumbo Gulf Shrimp Cocktail

Five Spice Duck on a Shrimp Cracker

Four Hour Super Premium Open Bar

Wine Served with Dinner

Eagle Ridge private label wines

All prices are Per Person. A 19% Gratuity and 6.25% Sales Tax will be Added to Package Price.

Formal Dinner Continued

Choice of Soup or Salad:

Smoked Corn & Sausage Chowder

Lobster Bisque, Brandy Cream

Illinois Mushroom Soup, Herb Crème Fraîche

Spinach Salad

Fresh Spinach Leaves

Crispy Bits of Bacon

Red Onion Rings

Fresh Strawberries

Poppy Seed Dressing

Caprese Salad

Sliced Fresh Tomatoes

Buffalo Mozzarella

Fresh Basil

Balsamic Vinegar & Olive Oil

Eagle Ridge Salad

Delicate Greens

Sliced Pear, Pine Nuts

Dried Cranberries

Gorgonzola Cheese

Garlic Balsamic Vinaigrette

Territory Sorbet

Galena Blackberries & Cabernet

Entrée Selection

Roasted Salmon in Chamomile Crust

Citrus Butter Sauce ~\$89

Chicken Romesco with Roasted Peppers

Tomato Cream ~\$85

Chicken Oscar Sautéed with Asparagus

Blue Crabmeat and Hollandaise ~\$93

Prosciutto Wrapped Pork Loin

Port and Pear Reduction ~\$85

Atlantic Flounder Sautéed in Herb Batter
Toasted Almonds and Lemon Cream ~\$91

Tournedos of Beef Tenderloin
Stroganoff Mushroom and Onions
in a Sour Cream Sauce ~\$95

Chateaubriand and Ginger Lime Shrimp
Bordelaise and Citrus Vinaigrette ~\$95

Chateaubriand, Salmon and Scallop Pinwheel Bordelaise
and Watercress Cream ~\$95

Chicken Romesco and Petite Filet Mignon
Tomato Cream and Béarnaise ~\$92

Chateaubriand with Caramelized Onions
Boursin Cheese Sauce ~\$96

Children's Selections ~\$21

Available to guests under the age of 10

Jello Salad

Lemon Sorbet Served in a Lemon Cup

Choice of Entree

Served with French Fries and Milk

Chicken Tenders ~OR~ Cheeseburger

All prices are Per Person. A 19% Gratuity and 6.25% Sales Tax will be Added to Package Price.

Hors D'œuvres

Champagne Toast

Four Hour Super Premium Bar Service

One Hour of Chef's Selection of Butler Passed Hors D'œuvres

Three Assorted Hot Hors D'œuvres

Three Assorted Cold Hors D'œuvres

Two Hour Unlimited Hors D'œuvres Package

Lightly Blanched and Crisp Garden Vegetables

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

Fruit Fantasia

Display of Seasonal Fruit and Berries

Sweet Lemon Dip

Artisan Cheese Board

An Array of Our Finest Local Cheeses

With Gourmet Crackers and Baguettes

Charcuterie Platter

An Array of Cured Meats, Gourmet Sausage and Pates
Served with Gourmet Crackers, Crusty French Bread and Condiments

Caesar Salad

Crisp Romaine Lettuce

Croutons seasoned with Parmesan Cheese

Classic Caesar Dressing

Grilled Vegetables

Grilled Summer Vegetables with Balsamic Sundried Tomato Vinaigrette

Chevre Gratin

All prices are Per Person. A 19% Gratuity and 6.25% Sales Tax will be Added to Package Price.

Hors D'œuvres

Idaho's Finest

Mashed Sweet Potatoes and Mashed Idaho Potatoes served in Martini Glasses
Sweet Creamy Butter, Chives, Bacon Bits, Sour Cream, Cheddar Cheese,
Brown Sugar, Nutmeg and Cinnamon

Carved Prime Rib of Beef and Oven Roasted Turkey

Served with Sage and Olive Rolls, and Condiments

Choice of One of the Following Four Culinary Stations:

Stir Fry

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

Italian Table

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

Neptune's Treasure

(\$6 additional)
Jumbo Gulf Shrimp
Oysters in a Half Shell
Little Neck Clams
Snow Crab Claws Served on a Ice
With Lemon and Condiments

Fajita Sizzler

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

Elegant Coffee Table

Including Special Blend Regular and Decaffeinated Coffee Specialty Teas
with Coco, Sugar Cubes, Cinnamon, Chocolate Curls
and Whipped Cream

\$92 Per Person

Children

Ages 5-10 Years Old ∞ \$25; Under 5 Years Old ∞ Complimentary

All prices are Per Person. A 19% Gratuity and 6.25% Sales Tax will be Added to Package Price.

Brunch

Three Hour Beverage Service

Mimosa Bar

Sparkling Champagne and Fresh Orange Juice,
with a 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

Chilled Florida Orange Juice, Grapefruit Juice, Tomato Juice
Fresh Seasonal Berries and Sliced Fruit, Hot and Cold Cereal
Home Baked Pastries, Muffins and Fruit Breads
Crudités with Dill Dip
Artisan Cheese Display with Gourmet Crackers
Crisp Applewood Smoked Bacon Rasher, Country Sausage Links
Fresh Seasonal Vegetable Medley
Honey Dijon Glazed Chicken Breast
Almond Crusted Malaysian Grouper with Scallions
Beurre Blanc over Wild Rice Pilaf
Roasted Baby Red Potato Wedges

Choice of:

Scrambled Eggs with Cheddar Cheese

OR

Eggs Benedict

Choice of:

Cinnamon French Toast

OR

Buttermilk Pancakes

Freshly brewed coffee, decaffeinated coffee, herbal tea and milk

Two Hour Specialty Station

(Manned by a Chef, Prepared in the Room)

Choice of:

Herb Crusted Slow Roasted Beef Sirloin

OR

Carved Dijon Glazed Ham

\$50 Per Person

Children

Ages 5-10 Years Old ✨ \$25; Under 5 Years Old ✨ Complimentary

All prices are Per Person. A 19% Gratuity and 6.25% Sales Tax will be Added to Package Price.

Details

Four Hour Bar Package Includes

Super & Premium Liquor ✨ Domestic and Import Beer
Eagle Ridge Wines ✨ Bottled Water & Soft Drinks

Super Premium Brand Liquors

Ketel One Vodka ✨ Tanqueray Gin ✨ Cruzan Rum ✨ Dewar's Scotch
Crown Royal Whiskey ✨ Maker's Mark Bourbon ✨ E & J Brandy
Jack Daniels Whiskey ✨ Midori ✨ Captain Morgan ✨ Peach Schnapps
Malibu Rum ✨ Southern Comfort

Premium Brand Liquors

Absolut Vodka ✨ Beefeaters Gin ✨ Bacardi Rum ✨ J&B Scotch
Canadian Club Whiskey ✨ Jose Cuervo Tequila ✨ E & J Brandy
Du Bouchett Amaretto

Beverage Service

Separate Cocktail Hour Location is Subject to Multiple Bar Fee ✨ \$100 per bar
Additional Beverage Service May Be Added to the Four Hour Beverage Package
Open Bar ✨ \$6 per person, per hour

Cordial Coffee Bar

Eagle Ridge Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas
B&B ✨ Frangelico ✨ Bailey's Irish Cream ✨ Grand Marnier
Amaretto Di Saronna ✨ Kahlua ✨ Fonesca Port ✨ Dry Sack Sherry
Courvoisier V.S. Sambuca ✨ Condiments
Cordial Coffee Bar Upgrade ✨ \$10 per person, per hour

Meal Service

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

Guest Minimum

Minimum of 75 guests are required for all packages.

All prices are Per Person. A 19% Gratuity and 6.25% Sales Tax will be Added to Package Price.

Room Rental Fees

Location

Rental Fee

Eagle Ballrooms

	Sunday* – Thursday	Friday & Saturday
1 Ballroom	\$ 500	\$ 750
2 Ballrooms	\$1000	\$1500
3 Ballrooms	\$1500	\$2250

Galena Rooms

3 Galena Rooms	\$ 300	\$ 500
4 Galena Rooms	\$ 400	\$ 750
5 Galena Rooms	\$ 500	\$1000

Point Patio

\$1000	\$1000
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Onsite Ceremony Fee

\$500	\$500
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**Excludes Sunday of Holiday Weekends*

Enhancements

Specialty Linens
Starting at \$25 each

Specialty Napkins
\$2 per napkin

Themed Decor
\$30 per person

Chair Covers
Starting at \$5 each

Chair Ties
Starting at \$3 each

Extra Votives
\$1 each

Decorate Chandelier
\$600 per chandelier

Scrim Treatment
\$450 per ballroom

Custom Designed
Ice Sculptures
Starting at \$400

Dressing Room for Wed-
ding Party
Starting at \$200

Gift Baskets for Guests
\$11-\$52 per basket

Charger Plates
Starting at \$2 each

Policies and Guidelines

Deposit and Payments

We require a non-refundable \$1,000.00 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. Estimated final payment is due 14 days prior to your event. 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 seven days 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.

Entertainment

We can handle your entertainment needs. See the enclosed entertainment list for more information. Cancellation charges may apply to activities arranged. If you choose to hire outside entertainment, a service fee of \$75.00 will be charged.

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. It is therefore Eagle Ridge's policy that no liquor, beer or wine may be brought in from outside sources. All food and beverage consumed on premises must be purchased through Eagle Ridge Resort & Spa.

The resort prohibits the removal of food from the catered function by individuals with the wedding group. (Wedding cakes are exempted from this policy.)

The Wedding Coordinator must be notified in advance to save any materials, which remain after an event, or items will be disposed.

Locations

Grant City Park Gazebo
Galena, IL ☞ (815) 777-1050

Oak Hill Weddings
Apple River, IL ☞ (815) 594-2348
www.oakhillweddings.com

Little White Church
Scales Mound, IL ☞ (630) 325-8697

Grant's Home Park
Galena, IL ☞ (815) 777-3310

Wedding Chapel
Elizabeth, IL ☞ (815) 858-3458
www.galenacountryweddings.com

St. Paul's Evangelical Lutheran
Elizabeth, IL ☞ (815) 858-3334

First United Methodist Church
Galena, IL ☞ (815) 777-0192

United Methodist Church
Elizabeth, IL ☞ (815) 858-2224

First Presbyterian Church
Galena, IL ☞ (815) 777-0229

Church of St. Mary's
Elizabeth, IL ☞ (815) 858-3422

Officiants

Fr. David Cronan
Independent Catholic Priest
☞ (630) 7442-5060

Pastor Jim McCrea
First Presbyterian Church
☞ (815) 777-0229

Rev. Colleen Helgerson
Non-denominational
☞ (563) 599-2823
www.galenagetawayweddings.com

Rev. Dawn A. Morby
Pastor
☞ (815) 845-9090

Jess Farlow
Non-denominational
☞ (815) 777-3456

Rick Mulcahey
Non-denominational
☞ (815) 541-2500

** Please note that some of the officiants may require you to attend counseling before performing a marriage.*

Photographers

Galena Studios ☞ (815) 772-7159
www.galenastudios.com

Bill Delp ☞ (815) 273-2803
www.billdelpphotography.com

Tom Gavin ☞ (877) 582-7939
gavinphoto@aol.com

Hillside Studio ☞ (815) 232-4552
www.hillsidestudio.com

Picture Me Photography ☞ (319) 294-1144
www.picturemephotography.com

Laszlo Marton ☞ (847) 493-9248
www.laszlowedding.com

Ron Hansen ☞ (815) 747-6927
www.hansenphotos.com

The Picture Man, Inc. ☞ (630) 357-0189
www.thepicturemaninc.com

Catchlight Imaging ☞ (319) 230-2302
www.mycatchlightimaging.com

Videographers

Sight-n-Sound Productions ☞ (563) 582-4647

Video Creations ☞ (563) 583-7128

Furla Vision Vidoe Productions ☞ (847) 954-4200

Bakers

Patticakes ☞ (563) 556-2648
Patticakes3@msn.com

Becky's Cakes ☞ (563) 588-9083

Main Street Cheesecakes ☞ (815) 777-8511

Hy-Vee (Bakery) ☞ (563) 583-6148

La Gastronomie Catering ☞ (563) 588-4507

Just Desserts ☞ (563) 557-1095

Florists

Blooming Basket Floral ☞ (815) 777-3333

Unique Boutique ☞ (800) 359-4053
www.uniqueboutiquedubuque.com

Splinter's ☞ (815) 747-6860
www.splintersflowers.com

Creative Boutique ☞ (563) 875-7354

Garden Party ☞ (815) 777-1819
Jean@galenaflorist.com

Valley Perennials ☞ (815) 777-0546

White Florist ☞ (800) 234-17997
www.whitefloristinc.com

Salons

Contempo Salon & Spa ☞ (563) 583-7130

A Cut Above ☞ (815) 777-0056

The Mane Event ☞ (815) 777-3399

Studio One ☞ (815) 777-1275

Spa

Stonedrift Spa ☞ (815) 776-5772 – (800) 343-0868

Transportation

Tri-State Travel ☞ (815) 777-0820

Chariot Limousine ☞ (563) 556-0478
www.chariotlimousine.net

Galena Trolley Tours ☞ (815) 777-1248

Outstanding Limousine ☞ (608) 965-3197
Cell (563) 543-1339

Starlight Limousin ☞ (563) 552-2028

White Rose Limousine ☞ (563) 875-7544

Horse Drawn Carriages

Jack's Galena Carriage Co. ☞ (815) 275-9470
www.galenacarriage.com

Oak Ridge Ranch ☞ (815) 233-5734
www.oakridgeamusement.com

Entertainment

We will be happy to arrange your entertainment.

Classic Quartet ☞ \$625 - \$1900

Classic Trio ☞ \$500 - \$800

Harpist ☞ \$375 - \$600 per hour

Pianist ☞ \$250 - \$500

Violinist ☞ \$275 - \$500

Disc Jockey ☞ \$675 - \$1000

**If you choose to hire outside entertainment, a service fee of \$75 will be charged.*