

*Egan*  
**WILDERNESS  
RIDGE**

*natural beauty. natural choice.*

WEDDING ISLAND | RECEPTIONS | REHEARSAL DINNERS | SHOWERS



DÉCOR BY BLOOMS & BOUQUETS EVENT PRODUCTIONS



# Welcome

From small, intimate dinners to show-stopping affairs, Wilderness Ridge is your premier destination event venue. Situated on one of Nebraska's most prestigious golf courses, Wilderness Ridge is a 37,000 square foot log and stone lodge surrounded by granite boulder-lined ponds and streams, waterfalls and more than 6,000 trees. The unparalleled beauty and ambience, combined with the professional and experienced staff and amenities for events of all occasions, sets Wilderness Ridge above the rest. Let our team of event veterans assist you in bringing your vision to life.

Please use the information outlined in the following pages as a guide to creating an unforgettable event. Our sales managers will work with you every step of the way by finalizing details, making recommendations and answering any questions you may have, ensuring flawless execution of your event.

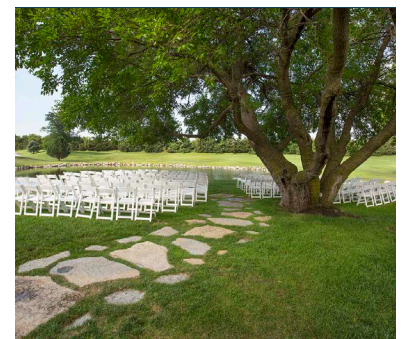
## Wedding Island

The Wedding Island at Wilderness Ridge is situated on the first hole of the Executive Course and provides picturesque views from every angle. After a walk down a stone path highlighted with blooming flower beds, your guests will be seated and waiting for you under a sprawling elm tree. Breathe in the beauty of nature as you say your vows overlooking one of our many beautiful ponds on the property.

Rental of the Wedding Island includes setup and teardown of up to 200 white wedding chairs (additional chairs may be rented from an outside vendor), gift table, unity candle table and a table for your own sound system. For your convenience, an electrical outlet is located on the island.

*Throughout the whole wedding day, and for weeks after, we received many compliments on the beautiful scenery of the Wedding Island, as well as in the building! Our guests from all over the country told us how much they loved the beauty of the one of a kind venue at Wilderness Ridge.*

*- Lauren Viglianco, Wilderness Ridge Bride*



# Room Descriptions

## TETON ROOM

The secluded Teton Room is the perfect setting for a small gathering of friends and family. This room accommodates up to 12 guests and has its own adjoining patio.

## FLATHEAD ROOM

The popular Flathead Room comfortably seats up to 30 guests and has an unmatched ambience with its stone fireplace and private patio.

## BIG HORN ROOM

Located on the main floor, the Big Horn Room offers an intimate setting for up to 18 guests. This room is a perfect retreat for private dining or a boardroom conference.

## BLACKFOOT ROOM

Privacy prevails in the Blackfoot Room. Seating up to 30 guests comfortably with a built-in buffet, this room is an ideal space for social gatherings.

## BITTERROOT ROOM

The Bitterroot Room is ideal for events of all occasions. Comfortably seating up to 80 guests, this room is suited for cocktail parties, plated dinners and buffets.

## YELLOWSTONE BALLROOM

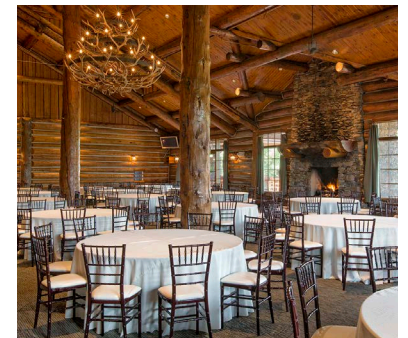
Our Yellowstone Ballroom can be appropriately styled to accommodate a variety of events from casual to formal affairs. Seating 275 guests maximum, 230-250 comfortably, this room includes a stone fireplace and wrap-around covered deck.

## BEARTOOTH ROOM

The Beartooth Room features a large wooden bar, stone fireplace and beautiful natural light. Seating up to 150 guests, this open room is perfect for events of all occasions.

## MULTIPLE ROOMS/ENTIRE VENUE

Some events call for more space than a single room can provide. Ask your sales manager about booking multiple rooms or the entire building.





# Hors d'Oeuvres

Greet your guests with a delectable selection of hors d'oeuvres. Whether they be passed or placed on a buffet, hot or cold, small bites are a great way to set the tone for your event. Wilderness Ridge offers several hors d'oeuvre options to fit the style of your event.

It is our recommendation to provide your guests with three to four items when serving hors d'oeuvres before dinner. Depending on the size of your group and the room your event is in, hors d'oeuvres can be butler passed or setup on display.

For an hors d'oeuvre reception that is replacing dinner, it is customary to provide your guests with twelve to fifteen items per person. A combination of passed and tabled is recommended, as is incorporating action stations to create a variety of areas for your guests to visit and reduce the typical line of a buffet. To ensure your guests have the best experience during an hors d'oeuvre reception at Wilderness Ridge, we require an individual food cost of \$24 per person before tax and service charge is applied.

## PLACED

### Each tray serves 50 pieces

chilled shrimp with spicy house-made cocktail sauce \$135 GF

marinated artichoke, kalamata olive, cherry tomato and swiss cheese skewers with a herb red wine vinaigrette drizzle \$130 GF

thai peanut chicken satay with sweet chili dipping sauce \$90

spicy asian beef skewers with cilantro-peanut dipping sauce \$105

bacon-wrapped shrimp with spicy pineapple dipping sauce \$165 GF

bite-sized baby loaded baked potatoes \$110 GF

mango curry shrimp in a crisp wonton shell \$115

sweet potato cake with lemon garlic aioli and toasted cashew crumble \$125

beer battered green beans with dill aioli \$85

bite-sized crab rangoon with sweet chili dipping sauce \$135

raspberry and brie spring rolls with raspberry dipping sauce \$160

pan-seared scallop with basil aioli \$185 GF

turkey slider with cranberry aioli on a house-made stuffing muffin \$130

house-baked pizza with chicken, spinach and artichoke and garlic butter sauce \$125

house-baked pizza with marinara sauce and a selection of your own three toppings \$110

house-baked pizza with pesto sauce, sliced tomatoes, fresh mozzarella, balsamic reduction and a sprinkle of sea salt \$120





## PASSED

**Each tray serves 50 pieces | All passed appetizers can be placed stationary upon request**

fresh mozzarella, cherry tomato and basil skewers \$90 GF

chipotle wrapped southwest chicken salad pinwheels \$90

jumbo shrimp cocktail shooters \$170 GF

tomato bruschetta with melted fontina and fresh basil pesto \$75

smoked salmon and dill caper lollipop with an everything bagel crust \$150

bite-sized beef wellingtons with horseradish dipping sauce \$160

bleu cheese and bacon lollipop with a candied pecan crust \$95 GF

smoked salmon with fresh dill cream cheese on a cucumber round \$130 GF

seared beef crostini with basil pesto and red peppers \$115

fried crab ball with lemon thyme aioli \$185

sage-buttered herb crostini with peaches and melted fontina \$105

balsamic roasted grape crostini with bleu cheese crumbles \$90

goat cheese, caramelized onion and raisin bruschetta \$95

parmesan dumplings with warm marinara served in a ceramic spoon \$105

## PLATTERS

**Served stationary | Each platter serves 50 people**

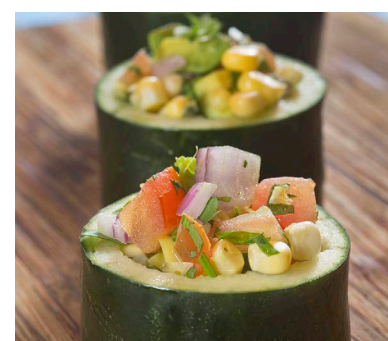
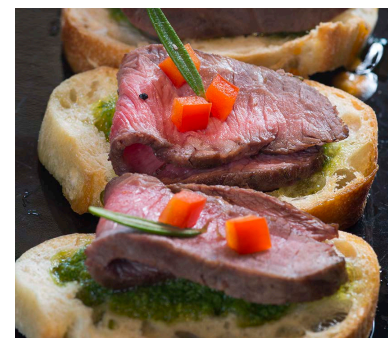
pacific rim vegetable platter: garlic and soy marinated asparagus spears, bell peppers, zucchini, squash, baby carrots and mushrooms roasted and served at room temperature \$180

traditional cheese and pepperoni platter: bite-sized pieces of swiss, pepper jack and cheddar cheese alongside pepperoni slices and hot peppers served with spicy mustard and assorted crackers \$165

artisan meat and cheese board: an assortment of chef selected meats and domestic and imported cheeses served with olives, pickled vegetables and assorted crackers \$255

gourmet cheese board: our chef's selection of domestic and imported cheese wedges served with fresh berries and house-made raspberry and apricot jams accompanied by assorted crackers and house-baked lahvosh \$260

smoked salmon platter: a full smoked salmon served with diced red onions, capers, home-style dijon mustard and assorted crackers \$270 | serves 80 people



# Hors d'Oeuvres Continued

## DIPS

**Savory dips are served with crackers and assorted house-baked breads**

spinach and artichoke dip (served hot or at room temperature) \$2.5

creamy blt dip \$2.75

roasted red pepper cream cheese dip \$2.5

sweet onion dip \$2.5

roasted garlic hummus \$2.75

salsa roja \$2 | served with tortilla chips

Add \$1 to substitute garden fresh vegetables to any dip. Add \$2.5 to add garden fresh vegetables.

**Sweet dips are served with seasonal fruit and berries**

amaretto cream cheese dip \$4.5

brown sugar cream cheese dip \$4.5

orange basil yogurt \$4.5

Add \$1.5 to substitute fruit skewers. Add \$2.5 for grilled seasonal fruit skewers with a honey drizzle.

*We sincerely appreciated all of the different options for our reception menu, which provided plenty of choices to fit our budget. The dinner options we chose were delicious and the presentation of the buffet itself was very well executed.*

*- Lauren Viglianco, Wilderness Ridge Bride*

# Hors d'Oeuvre Buffets

Variety is the spice of life! The following hors d'oeuvre buffets are a compilation of our most popular offerings. Any combination you select will make for a beautiful and delicious arrangement. **All buffets are priced per person.**

**Each buffet includes your choice of four (4) items, one (1) traditional cheese and pepperoni platter and one (1) vegetable crudité platter with house-made peppercorn ranch dip.**





## LEVEL ONE

**Select four (4) items from below | twelve (12) pieces per person | \$24 per person**

roasted vegetable bruschetta

fresh mozzarella, cherry tomato and basil skewers GF

chipotle wrapped southwest chicken salad pinwheels

tomato bruschetta with melted fontina and fresh basil pesto

thai peanut chicken satay with sweet chili dipping sauce

crispy vegetable spring rolls with hoisin-ginger sauce

sweet chili glazed boneless wings

toasted pecan stuffed mushrooms

## LEVEL TWO

**Select any four (4) items from below or from Level One | twelve (12) pieces per person | \$26 per person**

seared beef crostini with basil pesto and roasted red pepper

bleu cheese and bacon lollipop with a candied pecan crust GF

asian-style fried chicken dumpling with hoisin-ginger dipping sauce

mini house-made cocktail meatballs braised in choice of marinara or bbq sauce

bite-sized baby loaded baked potatoes GF

sweet potato cake with lemon garlic aioli and toasted cashew crumble

shrimp and house-made herbed borsin cheese on a cucumber round GF

parmesan dumplings with warm marinara served in a ceramic spoon

marinated artichoke, kalamata olive, cherry tomato and swiss cheese skewers with an herb red wine

vinaigrette drizzle GF

## LEVEL THREE

**Select any four (4) items from below or from Level One or Two | twelve (12) per person | \$28 per person**

jumbo shrimp cocktail shooters GF

smoked salmon and dill caper lollipop with an everything bagel crust

bite-sized beef wellingtons with horseradish dipping sauce

fried crab ball with lemon thyme aioli

mango curry shrimp in a crisp wonton shell

bacon-wrapped shrimp with spicy pineapple dipping sauce GF

raspberry and brie spring rolls with raspberry dipping sauce

house-baked pizza with chicken, spinach, artichokes and garlic butter sauce

house-baked pizza with marinara sauce and a selection of your own three toppings

house-baked pizza with a basil pesto sauce, sliced tomatoes, fresh mozzarella, balsamic reduction and a sprinkle of sea salt



# Carving Stations *and* Action Bars

Let your food become entertainment! Carving boards and action bars create an interactive approach to dining, as well as a room full of options for your guests. Meant to be an addition to a buffet or plated meal, action stations provide a dash of flair to every event.

Carving boards include dinner rolls and are accompanied by one carver per 100 guests at \$50 per carver. **Action bars require a minimum of fifty (50) guests and are priced per person. Action bars must be accompanied by at least four other selections from the menu for a minimum individual food cost of \$24 per person. Action bars require a chef attendant at \$50 per 100 guests for one and half hours.**

## CARVING STATIONS

**A la carte, served with dinner rolls for 1.5 hours | One carver per 100 guests | \$50 carver fee**

herb-marinated roast pork loin (serves 50) served with peach compote or honey bbq sauce \$240 GF

oven-roasted turkey breast (serves 50) served with house-made cranberry sauce GF or thyme-infused chicken gravy \$320

honey glazed ham (serves 50) served with house-made honey mustard or cumberland sauce \$260 GF

steamship round (serves 70) served with house-made red wine demi-glace or creamy horseradish sauce \$370 GF

prime rib (serves 30) served with creamy horseradish or lodge steak sauce \$330 GF

## ACTION BARS

**Minimum of fifty (50) guests | Priced per person, based on total guest count | No exceptions**

**pasta bar \$4.25 | chef-attended**

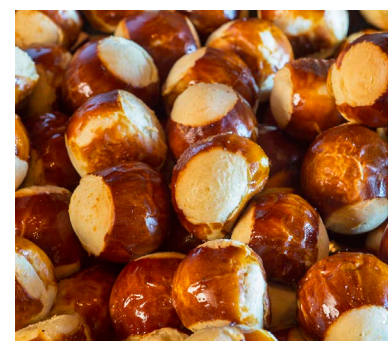
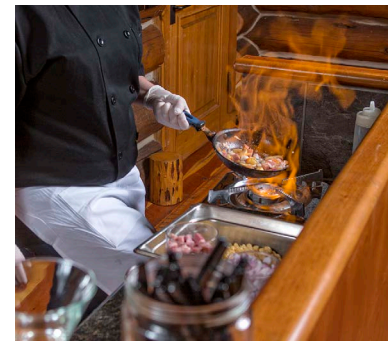
penne pasta tossed by our chefs in guest's choice of marinara or alfredo sauce topped with a selection of parmesan cheese, red pepper flakes or cracked black pepper | add bolognese sauce and grilled chicken \$1.5 | add carbonara sauce and puttanesca sauce \$3.5 | add sausage, peppers and basil pesto \$2.5 | add toasted garlic bread \$1

**macaroni and cheese bar \$4.5 | chef-attended**

house-made macaroni and cheese mixed together by our chefs with guest's choice of topping | toppings include onions, tomatoes, mushrooms and ham | add roasted pepper and parmesan cheese \$1.5 | add bacon and shredded chicken \$4 | add taco meat and pico de gallo \$3

**mashed potato bar \$4.5 | chef-attended**

house-made yukon gold mashed potatoes with an arrangement of toppings mixed in by our chefs GF | toppings include roasted garlic, cheddar cheese, bacon and green onions | add steamed broccoli and sour cream \$1 | add grilled chicken and roasted peppers \$2 | add house-made chili and jalapeños \$4





## ACTION STATIONS

**Minimum of fifty (50) guests | Priced per person, based on total guest count | No exceptions**

### **slider station \$4.5 | self-service**

house-made beef burger sliders topped with choice of american or pepper jack cheese laid out for guests to add ketchup and mustard | add lettuce, tomatoes and onions \$.75 | add sides of sautéed mushrooms, jalapenos and bacon for \$2

### **soft pretzel station \$4 | self-service**

warm, soft pretzel nuggets with selection of honey mustard, traditional yellow mustard and warm cheese sauce for dipping | add mini corndogs \$2.5

### **meatball station \$5.5 | self-service**

three varieties of our house-made meatballs with selection of marinara, smoky bbq sauce and swedish sauce | add mini hoagie rolls, parmesan cheese and red pepper flakes \$1

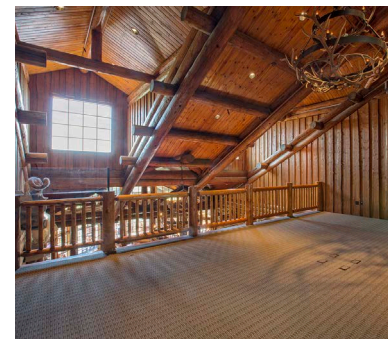
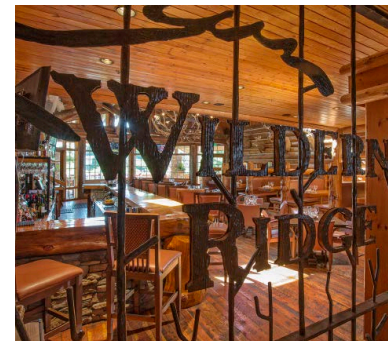
### **boneless wing station \$6 | self-service**

an array of boneless wings tossed in three sauces: buffalo, bourbon bbq and asian sweet chili served with ranch and bleu cheese dipping sauces and hand-cut carrot and celery sticks

### **bbq pork station \$4 | self-service**

build your own bbq slider with house-shredded pork, house-made biscuits and a variety of bbq sauces | add house pickles and pickled onions \$.05 | add shredded cheddar and lettuce \$.075

*Located above the bar, the Loft provides the perfect ambiance for a holiday party, cocktail reception or private dining event. Use the Loft, in addition to the Bitterroot and/or Blackfoot rooms, as overflow space for socializing or additional seating. Decorated with an antler chandelier and beautiful wood ceilings, you get the private dining experience in an open setting.*



# Plated Dinners

The centerpiece of any function is the food and what better way to impress your guests than a plated dinner showcasing the finest meals on our catering menu. Our expert culinary team hand crafts each plate, ensuring presentation is as amazing as the food tastes.

We offer single and dual entrée selections, all served with a choice of salad, chef's selection of starch and seasonal vegetable, artisan rolls, butter, coffee, iced tea and water. **Plated meals are available for parties of twenty-five (25) or more.** Select up to two (2) protein options and one (1) vegetarian option for your guests to choose from.

Wilderness Ridge requires a detailed seating chart with your guests' selections no later than seven (7) days prior to your event. Differentiated place cards must be created for service staff to determine the correct entrées for your guests.

## SALADS

### Select one

#### mixed field greens salad

fresh spring mix with cherry tomatoes, shaved red onions, carrots and crisp cucumbers with choice of one house-made dressing: ranch, honey mustard, bleu cheese, champagne vinaigrette or balsamic vinaigrette | add choice of two dressings at table \$0.5 per person, guaranteed head count GF except for ranch dressing

#### classic caesar salad

crisp romaine lettuce and buttery-garlic croutons tossed in house-made caesar dressing and topped with a parmesan cheese

#### caprese salad

sliced hot house tomato with fresh mozzarella on a bed of mixed field greens with a balsamic reduction, extra virgin olive oil and a fresh basil leaf GF

#### spinach salad

fresh spinach leaves topped with sliced eggs, mushrooms, red onions and house-baked croutons with a warm bacon vinaigrette





## SINGLE ENTRÉES

Served with chef's selection of starch and seasonal vegetable

**pan-seared salmon filet** with choice of honey garlic glaze or cajun cream sauce \$33 GF

**6oz filet** with choice of house-made red wine veal demi-glace or shallot balsamic glaze \$37 GF

**12oz new york strip steak** with choice of house-made red wine veal demi-glace GF or plum shallot glaze \$38

**beef wellington** a tender filet with mushroom duxelle wrapped in a fluffy puff pastry and served with red wine demi-glace \$39

**applewood smoked bacon and toasted almond crusted scallops** \$42 GF

**signature chipotle-rubbed beef pot roast** with au jus \$27 GF

**herb-marinated roasted pork loin** with choice of peach compote or blackberry port sauce \$29 GF

**herb and garlic-marinated grilled chicken breast** with choice of sundried tomato cream sauce or creamy cordon bleu sauce \$27 GF

**sundried tomato and goat cheese stuffed chicken breast** with caramelized onions and red pepper coulis \$31

**potato gnocchi** sautéed in garlic with roasted red peppers, baby peas and asparagus tips in saffron cream sauce \$24 | chef's starch and vegetable not included

**baked cajun rice stuffed red pepper** with cilantro infused tomato sauce \$23 | vegan option available

## DUAL ENTRÉES

Served with chef's selection of starch and seasonal vegetable

**tenderloin and chicken breast**

a 4oz filet with house-made veal demi-glace in combination with a fresh baby spinach and herb and garlic-marinated grilled chicken breast with red wine shallot compound butter \$45 GF

**chicken and shrimp**

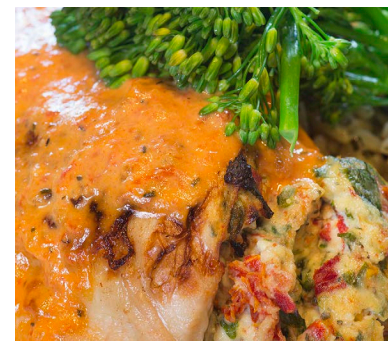
herb and garlic-marinated grilled chicken breast with jumbo shrimp and sautéed mushrooms topped with cajun cream sauce \$42

**tenderloin and salmon**

4oz filet with wild mushroom demi-glace served with a salmon filet topped with fresh roma tomato jam \$47 GF

**chicken and salmon**

garlic-lime-marinated grilled chicken breast drizzled with hoisin-ginger glaze and paired with a chipotle-rubbed salmon filet topped with fried leeks \$44



*Wilderness Ridge did an amazing job on our wedding. The food, service, and overall look of their venue was wonderful! We couldn't have asked for a better place to celebrate our special day!*

*- Kelly Tewes, Wilderness Ridge Bride*

# Buffets

Buffets become an art piece for our catering team to design, always keeping flavor and presentation in mind. A popular choice for many, buffets provide guests with a multitude of options to create a meal of their liking.

All buffets include chef's selection of starch and seasonal vegetable, artisan rolls, butter, coffee, iced tea and water. **Buffets are available for parties of twenty-five (25) or more.**

## SAUCES

**Select one sauce per protein**

**herb and garlic-marinated grilled chicken breast**

creamy cordon bleu sauce with diced pieces of smoked ham in a creamy swiss cheese fondue

sundried tomato cream sauce made with fresh basil

chesapeake sauce with lump crab meat and old bay beurre blanc (additional \$1 per person)

**herb-marinated roasted pork loin**

peach compote

pineapple teriyaki sauce with a hint of roasted chiles

dijon rosemary cream sauce made with fresh rosemary and whole grain mustard

**pan-roasted salmon filet**

creamy dill caper sauce sprinkled with mustard powder

honey garlic glaze

herbed truffle butter sauce made with a blend of fresh herbs and white truffle oil

## COPPER BUFFET

**Served with chef's selection of starch and seasonal vegetable | \$25 per person**

mixed field greens salad with cherry tomatoes, shredded carrots, sliced red onions and crisp cucumbers with house made champagne vinaigrette and ranch dressing

mediterranean pasta salad with chef's choice of seasonal garden vegetables and fresh herbs tossed in house-made basil balsamic vinaigrette and crumbled feta cheese

vegetable crudité platter with fresh cut garden vegetables served with choice of roasted red pepper, peppercorn ranch or sweet onion dip

*choice of one protein and one sauce (see sauce guide):* herb-marinated roasted pork loin, herb and garlic-marinated grilled chicken breast or roasted turkey breast served with thyme infused chicken gravy





## BRONZE BUFFET

**Served with chef's selection of starch and seasonal vegetable | \$29 per person**

mixed field greens salad with cherry tomatoes, shredded carrots, sliced red onions and crisp cucumbers with house made champagne vinaigrette and ranch dressing

mediterranean pasta salad with chef's choice of seasonal garden vegetables and fresh herbs tossed in house-made basil balsamic vinaigrette and crumbled feta cheese

chef's selected seasonal fruit and berry display with fresh fruit and berries to match the season served with sweet amaretto cream cheese dip

*choice of two proteins and one sauce (see sauce guide):* signature chipotle-rubbed pot roast with au jus, herb-marinated roasted pork loin, roasted turkey breast served with thyme infused chicken gravy or herb and garlic-marinated grilled chicken breast

## SILVER BUFFET

**Served with chef's selection of starch and seasonal vegetable | \$31 per person**

*choice of one butler passed hors d'oeuvre:* fresh mozzarella, cherry tomato and basil skewers, chipotle wrapped southwest chicken salad pinwheels or tomato bruschetta with melted fontina and fresh basil pesto

*choice of one house-made dip served with house-baked breads and crackers:* salsa roja, spinach and artichoke, roasted red pepper or sweet onion

mixed field greens salad with cherry tomatoes, shredded carrots, sliced red onions and crisp cucumbers with house made champagne vinaigrette and ranch dressing

mediterranean pasta salad with chef's choice of seasonal garden vegetables and fresh herbs tossed in house-made basil balsamic vinaigrette and crumbled feta cheese

chef's selected seasonal fruit and berry display with fresh fruit and berries to match the season served with sweet amaretto cream cheese dip

*choice of two proteins and one sauce (see sauce guide):* signature chipotle-rubbed pot roast with au jus, herb-marinated roasted pork loin, roasted turkey breast served with thyme infused chicken gravy or herb and garlic-marinated grilled chicken breast



# Buffets Continued

## GOLD BUFFET

**Served with chef's selection of starch and seasonal vegetable | \$34 per person**

*choice of one butler passed hors d'oeuvre:* fresh mozzarella, cherry tomato and basil skewers, chipotle wrapped southwest chicken salad pinwheels, tomato bruschetta with melted fontina and fresh basil pesto, bite-sized beef wellingtons with horseradish dipping sauce

*choice of one house-made dip served with house-baked breads and crackers:* salsa roja, spinach and artichoke, roasted red pepper or sweet onion

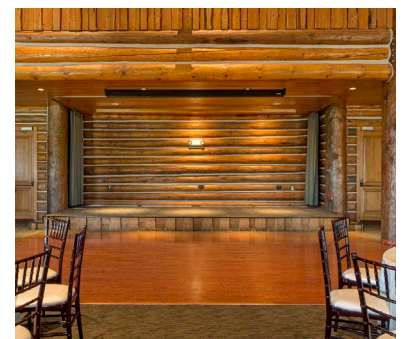
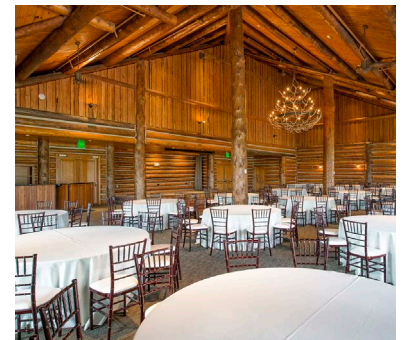
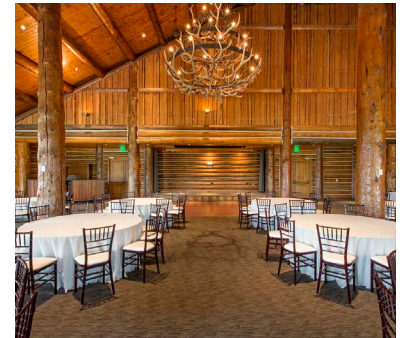
mixed field greens salad with cherry tomatoes, shredded carrots, sliced red onions and crisp cucumbers with house-made champagne vinaigrette and ranch dressing

tuscan penne pasta salad with fresh baby spinach, strips of red bell pepper, shaved red onions and fresh herbs tossed in fresh basil pesto and topped with parmesan cheese

chef's selected seasonal fruit and berry display with fresh fruit and berries to match the season served with sweet amaretto cream cheese dip

*choice of two proteins and one sauce (see sauce guide):* signature chipotle-rubbed pot roast with au jus, roasted turkey breast served with thyme infused chicken gravy or herb and garlic-marinated grilled chicken breast

herb-marinated roasted pork loin carving board served with choice of peach compote or blackberry port sauce (\$50 carver fee)





## PLATINUM BUFFET

**Served with chef's selection of starch and seasonal vegetable | \$44 per person**

*choice of two butler passed hors d'oeuvres:* fresh mozzarella, cherry tomato and basil skewers, chipotle wrapped southwest chicken salad pinwheels, tomato bruschetta with melted fontina and fresh basil pesto, bite-sized beef wellingtons with horseradish dipping sauce

*choice of one house-made dip served with house-baked breads and crackers:* salsa roja, spinach and artichoke, roasted red pepper or sweet onion

mixed field greens salad with cherry tomatoes, shredded carrots, sliced red onions and crisp cucumbers with house made champagne vinaigrette and ranch dressing

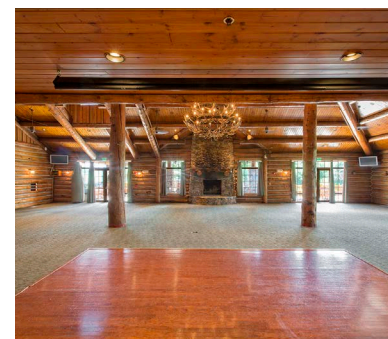
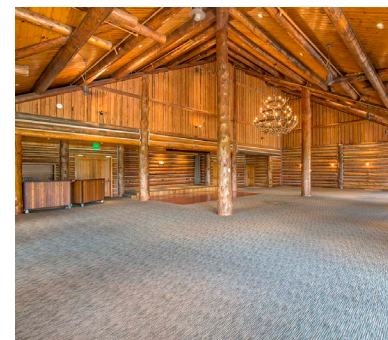
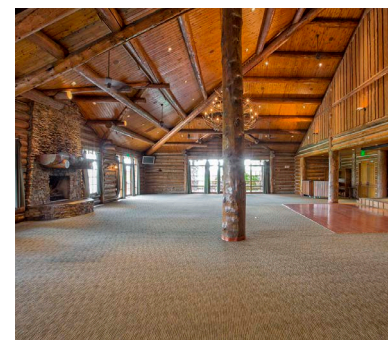
tomato and mozzarella salad with layered slices of fresh hot house tomatoes and mozzarella drizzled with balsamic reduction and extra virgin olive oil sitting atop mixed field greens and sprinkled with basil chiffonade

chef's selected seasonal fruit and berry display with fresh fruit and berries to match the season served with sweet amaretto cream cheese dip

*choice of two proteins and one sauce (see sauce guide):* signature chipotle-rubbed pot roast with au jus, herb-marinated roasted pork loin, roasted turkey breast served with thyme infused chicken gravy or herb and garlic-marinated grilled chicken breast

special spice-rubbed prime rib carving board served with choice of creamy horseradish or house made au jus (\$50 carver fee)

*The Yellowstone Ballroom is ideal for wedding receptions, golf outings and corporate events! Make the space your own by choosing from an array of linen colors and coordinating with your sales manager to design a layout. Add a touch of your personality with décor and lighting or by creating your own signature cocktail to serve at the bar. Enhance the ambiance of a winter event with the fireplaces and enjoy the summer weather with a cocktail hour on the patio!*



# Desserts

An event isn't complete without a sweet treat! Our talented pastry chefs create delectable desserts on a daily basis, and they welcome customization. Incorporating colors and unique flavors takes bite-sized treats to a new level for a one-of-a-kind event! Select one or two desserts to add to the grandeur of your wedding cake or create a dessert buffet of three to four (recommended if serving in place of cake), or more, mouthwatering sweets for your guests to indulge in.

## DESSERT PLATTERS

**Priced per person**

**dessert shots \$7**

select three: white chocolate mousse with an oreo crumble, dark chocolate mousse with a raspberry garnish, tiramisu, strawberry mousse with a toasted pistachio crumble or peanut butter mousse with shaved chocolate pieces

**miniature cupcakes \$2.5**

made from scratch cupcakes topped with assorted house-made frosting, ask your sales manager for flavors

**designer cupcakes \$4**

regular sized cupcakes with custom filling and signature frosting

**peanut butter mousse spoons \$2.75**

fluffy peanut butter mousse with a crispy peanut brittle and shaved chocolate in a ceramic spoon

**custard trifles \$3**

choice of strawberry cream, oreo chocolate or banana caramel

**gourmet cheesecake bites \$3**

hand selected assortment of house made cheesecake bites topped with sweet whipped cream

**truffles \$4**

combination of milk chocolate and hazelnut truffle and dark chocolate espresso flavored truffles GF

**milk and cookie shots \$3**

house-baked chocolate chip cookies served with a shot of ice cold milk





# Desserts Buffets

## LEVEL ONE

**Select four (4) items from below | \$12 per person**

chocolate dipped rice crispy treats GF

lodge bars

assorted selection of vanilla and chocolate cupcakes with traditional frosting and decoration

chocolate fudge brownies

pecan and butterscotch blondies

assorted soft baked cookies

tiramisu shooters with lady finger garnish

assorted traditional mousse shooters

dipped marshmallow pops GF

dipped pretzels

## LEVEL TWO

**Select any four (4) items from below or from Level One | \$14 per person**

chef's choice of assorted cheesecake bars with whipped topping and mint garnish

pie pops with a variety of house-prepared pie fillings

assorted mousse spoons with garnish

seasonal filled profiteroles with a chocolate drizzle

assorted cupcakes including vanilla, chocolate, red velvet and carrot cake with gourmet frostings

classic crème brulee spoons

## LEVEL THREE

**Select any four (4) items from below or from Level One or Two | \$24 per person**

banana caramel custard trifle

assorted chocolate truffles

filled cupcakes ranging in flavors from traditional to designer with a gourmet frosting and decoration

chocolate covered strawberries

customized macaroons

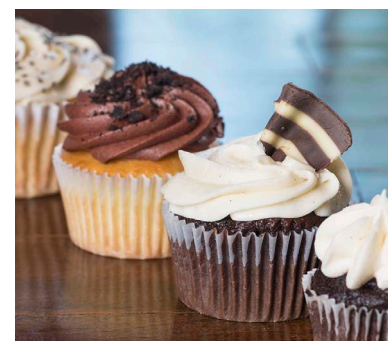
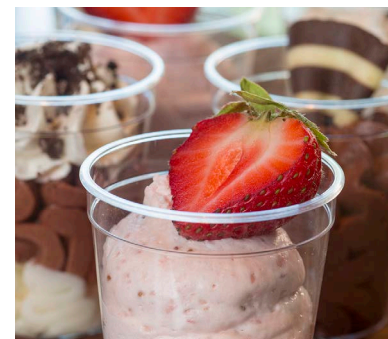
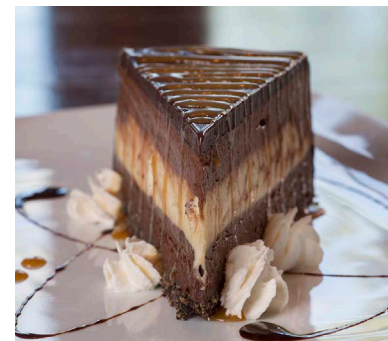
seasonal fruit kabobs GF

madagascar vanilla bean panna cotta GF

strawberry shortcake in a martini glass

white and dark chocolate parfaits with an oreo cookie crumble

tarts: french silk, white chocolate berry, strawberry mousse, lemon meringue, coconut cream, banana cream



# Late Night

Let the good times roll! Late night snacks are a surefire way to impress your guests, keep the energy high and are a great note to end on.

Late night snacks are typically brought out at 10:00pm and must be finished by 11:30pm. All stations require a minimum of fifty (50) guests. Chef attended stations require a \$50 fee per 100 guests. Ask your sales manager about pricing to add these stations to cocktail hour or dinner.

## LATE NIGHT STATIONS

**Priced per person**

**french fry station \$3.75 | self-served**

our famous french fries served with a selection of traditional dipping sauces: ketchup, yellow mustard and bbq sauce with convenient carrying vessels | add traditional ranch and southwest ranch dressings \$1 | add sweet potato fries and lemon thyme aioli \$3 | add steak fries and parmesan white truffle aioli \$5

**s'mores station \$3 | self-served**

toast marshmallows over an open flame and sandwich them between milk chocolate and graham crackers | add Reese's® Peanut Butter Cups \$1

**nacho station \$4 | self-served**

house-fried tortilla chips, house-made queso sauce, shredded lettuce, jalapenos, diced tomatoes and sour cream | add seasoned ground beef and salsa \$2

**grilled cheese bar \$4 | chef-attended**

fresh grilled cheese sandwiches made to order with choice of american or pepperjack cheese, thinly sliced ham and hot house tomato slices | add jalapeños \$.5 | add apple wood smoked bacon \$1.5 | add cups of our famous tomato basil soup \$3

**float bar \$2.75 | chef-attended**

hand-scooped vanilla bean ice cream served with choice of root beer or Pepsi poured over top and finished with whipped cream and a cherry on top

**ice cream bar \$3.5 | chef-attended**

hand-scooped vanilla bean ice cream with choice of toppings: chocolate sauce, raspberry sauce, caramel sauce and whipped cream | add maraschino cherries and sprinkles \$1





# Bridal Party Snacks

As the ladies and gents of your big day are busy curling hair and straightening ties, a break to eat is often overlooked. Treat your bridal party to light fare in the midst of the final touches before you walk down the aisle.

Our locker rooms are open to the guests and members of Wilderness Ridge. If you would like to secure your belongings, lockers are available upon request. We ask all bridal parties to respect this public space and keep things tidy. **Outside food and beverage will be confiscated.**

## TEA PARTY

**\$8 per person**

assorted finger sandwiches and crostinis

## CHIPS AND DIPS

**\$7 per person**

spinach and artichoke dip, warm cheese sauce and salsa served with chips and vegetables GF

## BREAKFAST PASTRIES

**\$8 per person**

selection of house-made biscuits and scones served with assorted jams and butters

## PIZZA AND WINGS

**\$10 per person | Minimum of 5 people required**

selection of house-baked pizzas and boneless wings served with ranch dressing and celery sticks

## PLATTERS

**Priced per person**

vegetable crudité with roasted red pepper dip \$3.5 GF

seasonal fruit with whipped amaretto cream cheese dip \$4 GF

assorted cubed cheeses with pepperoni and crackers \$3.3 GF without crackers



# Beverages

Wet your whistle with a signature drink, cold brew or your favorite glass of wine. Just like food, beverages can define an event. Our bartenders will happily concoct a signature drink for your event, as well as provide recommendations for pairings with your menu selections. Whatever you fancy, we're happy to pour.

Wilderness Ridge requires a bar and bartender for parties of twenty-five (25) or more serving alcohol. There is a \$50 bar setup fee per bartender. One (1) bartender per 100 guests.

## ALCOHOLIC BEVERAGES A LA CARTE

**Priced per person | Full wine and liquor menus are available from your sales manager**

domestic beer \$4

imported/craft beer \$4.5 - \$7

house wine \$26 bottle

moscato, riesling, white zinfandel, pinot grigio, sauvignon blanc, chardonnay, merlot, cabernet sauvignon

premium liquors \$5.5

stoli, tanqueray, dewars, jim beam, jack daniels, captain morgan, josé cuervo

super premium liquors \$6.5

grey goose, bombay sapphire, johnny walker black, makers mark, jameson, crown royal, kahula

drink ticket \$5.5

includes soda, house wine, bottled beer, premium liquor

freixenet brut champagne \$27 bottle

freixenet spumante \$27 bottle

martini & rossi d'asti champagne \$37 bottle

## ALCOHOLIC BEVERAGE STATIONS

**Prices vary based on guest count**

**mimosa station | \$100 setup fee | champagne is charged per consumption**

includes orange juice, mango juice, raspberry syrup and fruit mix-ins

**bloody mary station | \$100 setup fee | \$7 per drink**

includes traditional and spicy bloody mary mixes, a variety of salts, pickles, peppers, celery, olives and tabascos

house-served vodka, other vodkas available upon request

**martini/specialty bar | \$50 bartender fee | \$7 per drink**

add an additional bar to your room or outside on the deck featuring a selection of house-made martinis or ask your sales manager about creating a specialty drink bar





## NON-ALCOHOLIC BEVERAGES A LA CARTE

coffee \$20 per gallon

iced tea \$20 per gallon

specialty teas \$28 per gallon

sweet, raspberry, peach, blueberry & lavender green tea

lemonade \$20 per gallon

specialty lemonades \$28 per gallon

mint, watermelon (seasonal), sour cherry, pepper basil

aguas frescas \$8 per gallon

orange and ginger, cucumber, mint

wedding punch \$28 per gallon

soda \$2 per glass

juice (assorted) \$2 per glass

hot chocolate \$20 per gallon

hot apple cider \$20 per gallon

unlimited soda \$100 with purchase of bar setup, per 150 guests

## NON-ALCOHOLIC BEVERAGE STATIONS

**Prices vary based on guest count and other purchased beverages**

### lemonade stand

lemonade with assorted flavored syrups paired with crushed fruit mix-ins

### hot chocolate station

dark and white hot chocolate served with marshmallows, peppermint sticks and chocolate chips, served in irish coffee mugs

### be your own barista station

signature house-blend coffee served with assorted coffee syrups, creamer, whipped cream, cinnamon shaker and chocolate covered espresso beans, served in irish coffee mugs

## BAR SNACKS

**One (1) pound serves twelve (12) people.**

seasoned chex® mix \$12 per pound

blend of mixed nuts \$15 per pound

pretzels \$12 per pound

salty potato chips \$12 per pound



# Signature Drinks

We invite you to work with our experienced bar staff to concoct a drink that is a representation of you and your event. Similar to a menu tasting, we'll get some ideas from you and when you come in, we'll talk about recipes, style of beverage, flavors, infusions, colors and help you name your custom drink! One signature drink consultation is on the house!

## Wine List

Select your favorites and customize your pricing from our three-tier wine selection. A corkage fee of \$20 per 750mL bottle applies to all outside wine.

### TIER ONE | \$26 PER BOTTLE

#### Red

House Cabernet  
House Pinot Noir  
House Merlot

#### White

House Pinot Grigio  
House White Zinfandel  
House Sauvignon Blanc  
House Chardonnay  
House Riesling  
House Moscato





## **TIER TWO | \$32 PER BOTTLE**

### **Red**

Motto Cabernet, California  
14 Hands Merlot, Columbia, Washington  
Colors Del Sol Malbec, Mendoza, Argentina  
19 Crimes Shiraz/Red Blend, Southeastern Australia  
Chateau St. Jean Pinot Noir, California

### **White**

Chateau St. Jean Bijou Chardonnay, California  
Benvolio Pinot Grigio, Friuli, Italy  
14 Hands Riesling, Washington  
Beringer White Zinfandel, California  
Matua Sauvignon Blanc, Marlborough, New Zealand  
Fetzer Moscato, California

### **Sparkling**

Kenwood Cuvee Sparkling Brut, California  
Stella Rosa Moscato d'Asti, Piedmont, Italy

## **TIER THREE | \$37 PER BOTTLE**

### **Red**

Educated Guess Cabernet, Napa Valley, California  
Klinker Brick Farrah Syrah, Lodi, California  
Amalaya Malbec, Salta, Argentina  
Columbia Crest H3 Merlot, Horse Heaven Hills, California  
Forefront Pinot Noir, California  
Seghesio Zinfandel, Sonoma Coast, California

### **White**

La Crema Chardonnay, Sonoma Coast, California  
Bollini Pinot Grigio, Trentino, Italy  
Infamous Goose Sauvignon Blanc, Marlborough, New Zealand  
Chateau St. Michelle Riesling, Pflaz, Germany  
Quady Moscato, California

### **Sparkling**

Martini & Rossi Asti, Piedmont, Italy  
Poema Sparkling Brut Cava, Penendes, Spain



# Menu & Details

Our culinary team has combined their years of experience and international training to create a diverse and flavorful menu that provides a little something for everyone. If you don't see what you're looking for, let us know. We will gladly create a custom menu for your event.

All food and beverage items served at Wilderness Ridge must be purchased from and served by Wilderness Ridge. Upon approval from your sales manager, the only exception to outside food and beverage permitted on the premise will be as follows: wedding cake, wedding mints, nuts and edible favors placed on the dining tables. Additional fees may apply.

Final menu selections and event details are due to your sales manager no later than thirty (30) days prior to your event. Any changes to menu selections within seven (7) days of your event will not be allowed without chef approval. Food and beverage prices are guaranteed sixty (60) days prior to your event.

All food items may be served or displayed for a maximum of four (4) hours. Due to health regulations, at the conclusion of an event, all leftover food is the property of Wilderness Ridge and may not be removed from the premises. In choosing a plated dinner, you may select up to two (2) entrées for your guests to choose from. Wilderness Ridge requires a detailed seating chart with your guests' selections no later than seven (7) days prior to your event. Differentiated place cards must be created for service staff to determine the correct entrées for your guests.

Our chefs will happily accommodate special dietary requirements with ample notice.

## TASTINGS

Wilderness Ridge provides one complimentary food tasting. A tasting includes up to five (5) items for two (2) people. Tastings must be scheduled three to six months prior to the date of your event. Tasting times are available Tuesday through Thursday from 9am to 5pm.

## CHARGES AND PAYMENT

A Service Charge and Nebraska State Sales Tax will be added to all catered events hosted at Wilderness Ridge. Current service charge and tax rates are: Service Charge 20%, NE Sales Tax 7.25%, Occupation Tax 2%. Rates are subject to change without notice.

All food and beverage minimums are prior to tax and service charge. If the minimum is not met, the remainder will be charged as room rental only.

A payment schedule will be stated at the time of contract. We gladly accept Visa, MasterCard, Discover, American Express, personal or company check and cash.

GF denotes gluten free





# Additional Information

## RENTALS

Room rental includes tables and chairs for up to 23 rounds, 276 chairs and accompanying tables needed in the room. Additional rentals may be needed based on guest count and equipment available in the building.

Lcd projector and screen \$150

additional tables, chairs and linens: see sales manager

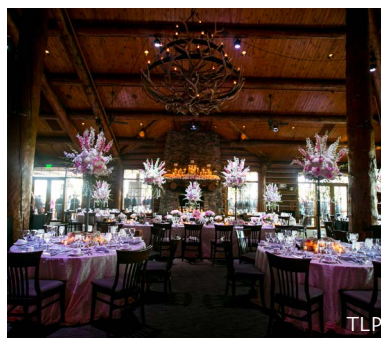
## GLOBE LIGHTS

Add a little sparkle to the Yellowstone Ballroom with string globe lights hanging over the dance floor.

Staff strings lights along 3 wires suspended above the dance floor in a swooping manner \$75

*We had the best experience at Wilderness Ridge for our wedding this past August! Growing up outside of Nebraska, I wasn't sure how to begin picking a venue after we got engaged, but Wilderness Ridge was far and away the best option for our wedding. Everything from the food to the event setup was included in the package that we picked and the staff went above and beyond to make our day truly special. We rented both the Wedding Island and Yellowstone ballroom, where they allowed us to decorate as we pleased and the staff was on-hand the day of our wedding to assist with the setup. Speaking of staff, the service was outstanding; the servers were prompt, the bartender was very courteous, and the employees were fantastic at cleaning up all the decorations for us. Additionally, we were allowed to leave the decorations at the lodge overnight and were able to pick them up the next morning, which unloaded quite a bit of stress for everyone involved. Since the wedding, we have gotten endless compliments from our guests about the amazing food and venue and we would absolutely recommend Wilderness Ridge to any couple who is looking for a beautiful venue and outstanding service!*

*- Cole and Jill Ingram, Wilderness Ridge Couple*



# Notes

It's all about the details! Use this space to write down your thoughts, questions and sketches.







Wilderness Ridge, a KemperSports property, is open to the public and includes an 18-hole golf course, a 9-hole executive course, an upscale-casual restaurant featuring steaks and seafood, as well as private banquet spaces for events of varying sizes, all in a rustic lodge setting.

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*Egan*  
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