

Sunday through Thursday or any day December to February

Excluding Holidays

Up to 50 people

Included in Micro Wedding Package

Lakeside Ceremony

3 Hour Reception: High Cove Ridge/Blue Ridge

With in-house tables, chairs, White linens, Stemware, Flatware and China

2-Passed Hors Devours

Complimentary Champagne Toast

Elegant Buffet

Tablesides Coffee and Tea Service

Banquet Servers, Set-up and clean-up

of all items provided by The Ridges

Access to venues 3 hours prior to wedding

15% off room rates for a block of 10 or more rooms

\$4,400

plus 23% service fee and 7% tax = \$5,791

Additions:

Additional People: \$88 per person

Bar \$150 bartender fee (*\$500 beverage minimum*)

Venue Extension \$250 per hour



THE RIDGES

RESORT ON LAKE CHATUGE



Menus Included in Package

Hors Devours (Choose 2)

Mini Quiche Lorraine
Spanakopita - Spinach and Feta in Phyllo
Vegetarian Spring Roll with Sweet Chili Sauce
Sesame Chicken with Sweet Chili Sauce

Buffet (Choose one)

Smokey Mountain Buffet

Garden Salad with Seasonal Vegetables Served with Ranch and Balsamic Vinaigrette
Home Style Meatloaf
Roasted Bone-in Chicken
Baked Macaroni and Cheese
Southern Style Green Beans
Fresh Dinner Rolls and Corn Muffins with Creamery Butter
Ridges Blend Coffee and Southern Iced Tea
Add Blackened Catfish with Roasted Corn Salsa:
\$5 Per Person

Southern Barbeque Buffet

Slow Roasted BBQ Pulled Pork
Pulled BBQ Smoked Chicken
Hickory BBQ And Carolina Mustard BBQ Sauces
Homestyle Baked Beans with Bacon and Brown Sugar
Creamy Style Potato Salad
Southern Style Coleslaw: Tri-Color Coleslaw with a Sweet Tangy Dressing
Baked Corn Bread and Texas Toast
Ridges Blend Coffee and Southern Iced Tea
Add Sliced Smoked Angus Beef Brisket: \$5 Per Person
Add Seasonal Garden Salad: \$4 Per Person

Fajita Dinner Buffet

Tex-Mex Style Salad-Romaine Lettuce with Cherry Tomatoes, Corn Kernels, Black Beans, And Tortilla Strips with Ranch and Cilantro Lime Dressing
Stone Ground Corn Tortilla Chips and Chunky Salsa
Sizzling Fajita Platter
Marinated Grilled Steak, Blistered Mexican Peppers and Onions
Marinated Chicken Breasts, Blistered Mexican Peppers and Onions
Flour Tortillas, Sour Cream, Grated Cheese, Chopped Tomatoes and Lettuce
Spanish Rice
Refried Beans
Roasted Corn Pico De Gallo
Ridges Blend Coffee and Southern Iced Tea
Classic Guacamole: \$20 A Pint

Lakeside Cookout Dinner Buffet

Garden Salad with Seasonal Vegetables Served with Ranch and Balsamic Vinaigrette
Grilled All Beef Hamburgers and Hotdogs
Assorted Buns
Toppings: Cheddar, Swiss and Provolone Cheeses
Lettuce, Sliced Onions, Pickles and Sliced Tomatoes
Brown Sugar Baked Beans
Creamy Potato Salad
Southern Style Coleslaw: Tri-Color Coleslaw with a Sweet Tangy Dressing
Ridges Blend Coffee and Southern Iced Tea
Add Grilled Chicken for An Additional \$5 Per Person
Add Chef Grill Attendant: \$125

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