

Wedding Information

2711 South Highway 94, Defiance, MO 63341 636.798.2288 www.defianceridge.com

Discover why Defiance Ridge is the perfect setting for your romantic WINE COUNTRY WEDDING



THE VENUE

Our 42-acre property boasts a vineyard, tranquil lake and lush garden landscape

You and your guests will enjoy breathtaking views of the sweeping Missouri River Valley from our terraces, veranda and pavilion

With accommodations for any size group up to 325 guests, Defiance Ridge is one of the most versatile and adaptable venues in Missouri's Historic Wine Country



VINEYARD TO TABLE CUISINE

We offer chef-driven, seasonal artisan cuisine

Our accomplished chef and staff will work with you to choose just the right menu for your event



EXPERIENCED EVENT STAFF

We pride ourselves on warm hospitality and attention to detail

Allow us to assist in crafting a memorable experience that reflects your personality and vision



LOCATION

Defiance Ridge is your first stop in Historic Missouri Wine Country

A mere 10 minutes from Hwy 40/64, it's accessible from Hwy 94 as you enter the Missouri Wine Country corridor

A Defiance Ridge Wedding Ceremony and Reception includes:



To see photos of our venue and weddings we've hosted visit our pages on The Knot, Wedding Wire, Facebook, Instagram, or our website.

Meetings with the Event Manager and Event Coordinator to discuss your vision and wedding details

Outdoor and indoor ceremony and reception options

Hillside Terrace (with gazebo) seating for up to 200 guests

Pavilion seating for up to 325 guests

Indoor and outdoor dance floors with outlets and special lighting

Tables for wedding gifts, wedding cake, guest book, etc.

Bridal Suite for bridal party use prior to and during the ceremony and reception; includes one large room and full bathroom

Event staff to assist with set up of table settings

Tables dressed with linens (includes special linen ordering options)

China, flatware, water glasses and wine glasses provided

Menu tasting prior to wedding

Audio/visual capability (including TV's, a microphone and speakers)

Cake cutting included

Champagne toast for the head table

Access to grounds, lake and vineyard for engagement and wedding photography

Ceremony & Receptions

PAVILION, HILLSIDE TERRACE & VINEYARD

MORNING CEREMONY (up to 100 guests)		EV	ENING CEREMONY AND RECEPTION
\$1,250	(September/October)	\$4,500	(September/October)
\$1,000	(May/June)	\$4,000	(May/June)
\$800	(April/July/August/November)	\$3,500	(April/July/August/November)
\$500	(January/February/March/December)	\$2,000	(January/February/March/December)
MORNING C	EREMONY AND RECEPTION (up to 100 guests)		EVENING RECEPTION ONLY
MORNING C \$2,500	(September/October) (up to 100 guests)	\$4,000	EVENING RECEPTION ONLY (September/October)
	,, , , , , , , , , , , , , , , , , , ,	\$4,000 \$3,500	
\$2,500	(September/October)		(September/October)
\$2,500 \$2,000	(September/October) (May/June)	\$3,500	(September/October) (May/June)

Upcharges will apply for alternative ceremony and reception sites (i.e Hillside, Patio, Lake). Please refer to Event Manager for more details regarding these rates.

*15% DISCOUNT FOR SUNDAY THROUGH FRIDAY BOOKINGS

*Food and Beverage Minimums range depending on the date booked. Please ask for more information regarding the minimum rates.

SITE FEE INCLUDES:

- Picturesque vineyard and Missouri River Valley views from the pavilion and terraces
- Wedding ceremony rehearsal prior to the wedding
- Reception dinner menu tasting prior to event
- Private bridal suite in our historic farmhouse available for your use at 2 p.m. and throughout the reception
- Access to venue for set up the day of, prior to your ceremony and reception (upon availability)
- Use of our scenic grounds, lake and vineyard for engagement and wedding photographs
- Professional event staff to assist in creating your timeline, coordination of event and menu selection for reception
- Ceremony and reception includes white wooden folding chairs, dining tables, and tables for the guest book, wedding gifts, wedding cake, etc.
- Reception dining tables are dressed with linens, china, flatware and glassware
- Audio and visual capability (including TV's, a microphone and speakers)
- Cake cutting
- Champagne toast for the head table
- Bottle of sparkling wine in Bridal Suite upon your arrival
- Abundant parking with easy access to venue

Bar and Beverage

THE DEFIANCE

3 hours-\$24.00 (PER PERSON) / 4 hours-\$25.00 (PER PERSON) / *Under 21-\$10.00 (PER PERSON)

WINE

a selection of our house wines

BEER

a selection of domestic beers

COCKTAILS

vodka, gin, rum, tequila, bourbon, whiskey, scotch, amaretto, irish creme

NON-ALCOHOLIC BEVERAGES

assorted sodas iced tea assorted juices coffee

decaf coffee

THE RIDGE

3 hours-\$28.50 (PER PERSON) / 4 hours-\$29.50 (PER PERSON) / *Under 21-\$10.00 (PER PERSON)

WINE

a selection of our house wines

BEER

a selection of domestic, imported and craft beer

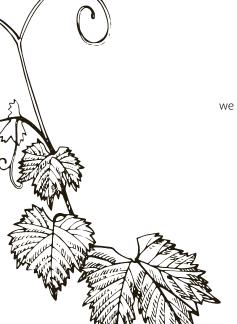
COCKTAILS

a selection of premium liquors

NON-ALCOHOLIC BEVERAGES

assorted sodas iced tea assorted juices coffee

decaf coffee



SIGNATURE COCKTAIL

we can create one-of-a-kind "signature" drinks just for your celebration!

priced accordingly

SPECIAL ALCOHOL REQUESTS

Upon request, specialty alcohol can be ordered for the event at an additional cost of \$5.00 per person



Appetizers

PRICED PER GUEST

roasted garlic hummus, garnished with celery, served on fried pita bread	3.25
PIMENTO CHEESE HUSHPUPPIES with roasted red pepper aioli	4.5
BRUSCHETTA CHOICE OF: - classic caprese - tomato, garlic, basil, fresh mozzarella, balsamic glaze - blue cheese, onion, honey - pimento cheese, caramelized onion, tomato jam	4.5
STUFFED MUSHROOMS CHOICE OF: - herbed cream cheese - marsala wine & cream cheese - buffalo chicken & cream cheese (\$1 upcharge)	4.5
THREE FIELDS MEATBALLS beef, pork and lamb, served with house chambourcin bbq sauce or marinara sauce	5.5
PULLED PORK SLIDERS topped with crispy onions and house chambourcin bbq sauce	6.5
SMOKED TROUT BOARD smoked Rockbridge trout, cream cheese, capers, pickled red onion, lemon, served with crackers & crostini	8.5
MINI CRAB CAKES served with remoulade sauce or roasted garlic aioli	8.75
CLASSIC SHRIMP COCKTAIL served with lemon & horseradish sauce	8.75
SMOKED SHRIMP served with roasted garlic aioli	8.75
Passed appetizers are available for an additional charge of \$50 per appetizer *For each item ordered, food must be made for a minimum of 15 guests*	



Boards and Platters

PRICED PER GUEST **RUSTIC CHEESE BOARD** 7.5 artisan cheeses, fruit, preserves, crusty bread FARMER'S BOARD 8.5 local meats & cheeses, nuts, pickles, olives, coarse ground mustard, and crusty bread SAUSAGE BOARD 6.5 grilled local sausages, house bbq & ale honey mustard sauce FRESH FRUIT PLATTER 4 assortment of fresh seasonal fruits and berries FRESH VEGETABLE PLATTER assortment of seasonal vegetables with parmesan peppercorn dip GRILLED/ROASTED VEGETABLE PLATTER 4.5 assortment of seasonal vegetables with roasted garlic dip *For each item ordered, food must be made for a minimum of 15 guests APPETIZER STATIONS / LATE NIGHT SNACK PRICED PER GUEST SMOKEHOUSE CHEESEBURGER BAR beef sliders with American cheese includes basic toppings and condiments (.75 upcharge for any of the following: Bacon / Extra Cheese / Crispy Fried Onions / Sauteed Mushrooms / Caramelized Onions / Avocado) THREE CHEESE MAC AND CHEESE 5.5 (.75 upcharge for any of the following: Extra Cheese / Bacon / Jalapenos / Crispy Fried Onions) *add lobster (market price) **DEFIANT CHICKEN WINGS** 7.5 signature rub, smoked, house hot sauce, buttermilk herb dressing choice of hot sauce or house bbq sauce **TOASTED RAVIOLI** 5.5 served with marinara *Full-service stations are available for an additional charge of \$50 per station* *For each item ordered, food must be made for a minimum of 15 guests **DESSERT** PRICED PER GUEST **BROWNIE AND COOKIE BAR** 5 includes a variety of cookies and chocolate fudge brownies TED DREW'S FAMOUS FROZEN CUSTARD 6 vanilla, strawberry, chocolate

*For each item ordered, food must be made for a minimum of 15 guests

Dinner Entrees

THE KATY

Choose one - \$33 per person Choose two - additional \$3.50 per person

SEARED CHICKEN BREAST

choice of sauce: dijon cream or marsala

YANKEE POT ROAST

braised and slow cooked with red wine demi-glace

VINEYARD CHICKEN

breaded chicken with white wine garlic sauce and provel cheese

THE OSAGE

Choose one - \$38.50 per person Choose two - additional \$5.50 per person

CRISPY FARMHOUSE CHICKEN

buttermilk, breaded and flash-fried bone-in chicken breast, topped with grain mustard cream sauce

ROASTED PORK LOIN

country mustard brown sugar crusted, topped with maple apple chutney

KING CUT BEEF SIRLOIN

seared and topped with peppercorn cream sauce, blue cheese sauce or demi-glace

THE DEFIANCE

Choose one - \$44 per person Choose two - additional \$7.75 per person

BAKED SALMON

classic with lemon or thai glaze

BEEF TENDERLOIN

seared and topped with herb butter or demi-glace

THE RIDGE

Choose one - \$49 per person Choose two - additional \$10 per person

WILD CAUGHT MAHI MAHI

seared and topped with lemon garlic sauce or mango pepper salsa

PRIME RIB

smoked or unsmoked, topped with au jus and horseradish cream



Alternative Entrees

VEGAN / VEGETARIAN \$30 per person

SEASONAL VEGETABLE RISOTTO

PESTO TOMATO PASTA

EGGPLANT PARMESAN

*gluten or dairy-free available upon request

PASTA

\$33 per person

Choose: (1) Pasta, (1) Sauce, (1) Protein, (1) Vegetable

PASTA: Capellini or Penne

SAUCE: White Cream or Classic Red

PROTEIN: Chicken, Meatballs, Andouille, Shrimp (\$10 upcharge)

VEGETABLE: Seasonal (upon request) Pastas served with a salad and dinner roll

KIDS MEALS

\$12 per person

CHICKEN FINGERS & FRENCH FRIES

MAC & CHEESE + FRESH FRUIT





Dinner Salads & Sides

SALADS

RIDGE SALAD

mixed greens, cheddar, dried cranberries, walnuts, buttermilk herb dressing

CAESAR

romaine hearts, parmesan cheese, garlic croutons, Caesar dressing

SPINACH

baby spinach, dried cranberries, goat cheese, candied walnuts, raspberry vinaigrette

ITALIAN

iceberg and romaine mix, provel cheese, red onion, parmesan cheese, croutons, sweet red wine vinaigrette

SIDES

All entrees served with fresh seasonal vegetables (Choose one additional side)

GARLIC MASHED POTATOES

WILD RICE PILAF

POTATOES AU GRATIN

MAC & CHEESE





Wedding Enhancements

SIGNATURE COCKTAIL FOR YOUR RECEPTION

*added to bar package

\$100 PER HOUR FOR THE BRIDAL SUITE PRIOR TO 2 P.M.

BOARD/PLATTER FOR THE BRIDAL SUITE

*see menu pricing

BEVERAGES FOR THE BRIDAL SUITE

*see bar and beverage pricing

CELEBRATION SPARKLERS - \$2 per person

to be used at the end of the night when the bride and groom exit the venue

GLOW STICK NECKLACES - \$1 per person

FIREWORKS DISPLAY \$1,500

LET US PROVIDE YOU AND YOUR GUESTS WITH BREATHTAKING FIREWORKS!

WEDDING ENHANCEMENT PACKAGE

50 PPL	\$800
100 ppl	\$1,000
150 ppl	
200 PPL	\$1,500
250 PPL	\$1,750
300 ppl	\$2,000
350 PPL	\$2,250

- Arranging additional décor (including centerpieces, votives/candles)
- Placement of escort cards
- Placement of guest favors
- Packing up your wedding items following the reception
- Storage of your wedding items until 11a.m. the next morning
- Assistance moving wedding items the morning after

Preferred Vendors

Defiance Ridge Vineyards is proud to recommend the following preferred vendors based on high quality experiences and standards in keeping with our own.

BAKERY

CELEBRATING LIFE CAKES BALLWIN, MO

celebratinglifecakes.com 636-458-7727

SARAH'S CAKE SHOP CHESTERFIELD, MO

sarahscakeshopstl.com 636-728-1140

THE CAKERY SAINT LOUIS, MO

thecakerybakery.net 314-647-6000

SUSIE G'S SPECIALTY CAKES O'FALLON, MO

susiegscakes.com 636-240-7610

FLORAL

MARY TUTTLES CHESTERFIELD, MO

marytuttlesflowers.com 636-728-0480

SISTERS FLORAL DESIGN STUDIO KIRKWOOD, MO

sistersflowers.net 314-821-0076

BLOOMIN' BUCKETS SAINT LOUIS, MO

bloominbuckets.com 314-961-4040

LES BOUQUETS WEBSTER GROVES. MO

lesbouquets.com 636-346-4927

PETAL PUSHERS SAINT LOUIS, MO

petalpushersstl.com 314-729-1784

ROUGE FLORAL DESIGN COTTLEVILLE, MO

eventsbyrouge.com 636-459-0543

GUEST ACCOMMODATIONS

HOLIDAY INN EXPRESS O'FALLON, MO

ihg.com 636-300-4844

STAYBRIDGE SUITES O'FALLON, MO

ihg.com 636-300-0999

HILTON GARDEN INN WINGHAVEN O'FALLON, MO

hiltongardeninn3.hilton.com 636-625-2700

RESIDENCE INN BY MARRIOTT O'FALLON, MO

residence-inn.marriott.com 636-442-2368

BEST WESTERN PLUS (WEST CHESTERFIELD) CHESTERFIELD, MO

bestwestern.com 636-329-8503

MUSIC

ALLEGRO ENTERTAINMENT SAINT CHARLES, MO

allegrostl.com 636-493-6004

MILLENNIUM PRODUCTIONS SAINT LOUIS, MO

millenniumproductions.com 314-918-9335

ROSEWOOD ENSEMBLE SAINT LOUIS, MO

rosewood-ensemble.com 314-609-0702

Show Me Sound Chesterfield, MO

showmesound.com 573-340-5558

PHATMIXX PRODUCTIONS COLLINSVILLE, IL

phatmixxproductions.com 618-409-1055

ENDY EVENTS BALLWIN, MO

endyevents.com 636-779-7146

PHOTOGRAPHY

ENDY EVENTS BALLWIN, MO

endyevents.com 888-407-7487

AUTUMN LOCKE PHOTOGRAPHY St. CHARLES, MO

autumnlockephoto.com 636-544-8825

IRISH EYES PHOTOGRAPHY WENTZVILLE, MO

irisheyesstl.com 636-288-4663

McDonald Video & Photography Hannibal, MO

mcdonaldvideo.com 724-599-8059

DANIELLE AMBRY PHOTOGRAPHY CHESTERFIELD, MO

danielleambryphotography.com 636-544-7885

FETE BOOTH CLAYTON, MO

fetebooth.com 618-541-1383

TRANSPORTATION

BEST TRANSPORTATION SAINT LOUIS, MO

besttransportation.com 314-989-1500

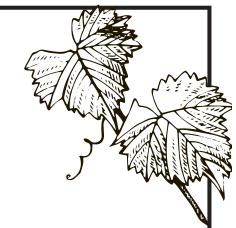
KATY SHUTTLES DEFIANCE, MO

facebook.com/KatyBikeRental 636-987-2673

JED Transportation Saint Louis, MO

jedlimousine.com 314-429-2200





BASIC INFORMATION

	TODAY'S DATE:
	WEDDING DATE:
	WEDDING TIME:
	APPROXIMATE NUMBER OF GUESTS:
	WHO REFERRED YOU TO DEFIANCE RIDGE:
	CEREMONY / RECEPTION / BOTH (CIRCLE ONE)
COU	PLE INFORMATION
PART	NER 1
	NAME:
	EMAIL:
	PHONE NUMBER:
	SECONDARY CONTACT:
PART	NER 2
	NAME:
	EMAIL:
	PHONE NUMBER:
	SECONDARY CONTACT: