Private Party and Corporate Event Information

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

Discover why Defiance Ridge is the perfect setting for your private party or corporate outing.

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 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 Private Event includes:

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

Outdoor and indoor site options on the hilltop terrace and pavilion

Terrace (with gazebo) seating for up to **250 guests**

Pavilion seating for up to **325 guests**

Indoor and outdoor dance floors with outlets and special lighting

Professional event staff to assist in coordination of event and menu selection

Dining tables, white wooden folding chairs, additional tables for gifts, etc.

Tables dressed with linens (includes special linen ordering options)

China, flatware, water glasses and wine glasses provided

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

Abundant parking with easy access to venue

General Site Reservation Fees

$50 for 15–25 person event

$100 for 26–50 person event

$175 for 51–75 person event

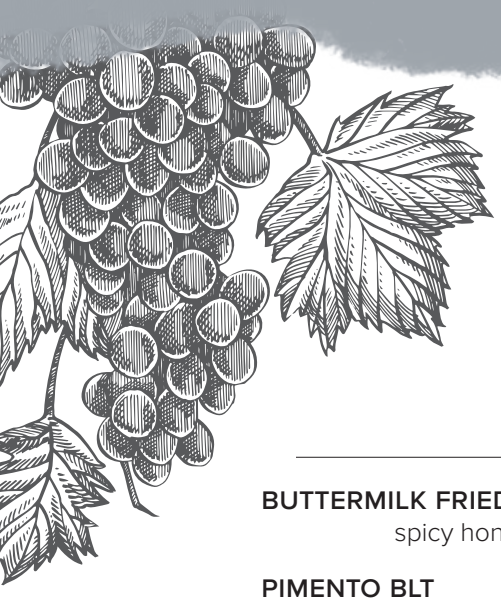
$200 for 76–100 person event

Entire Venue Fees

$1,200 (May, June, September, October)

$800 (January, February, March, April, July, August, November, December)

Buffet Lunch



FARMHOUSE

$20 PER PERSON

MIN. OF 15 PEOPLE TO ORDER

MINI CRAFT SANDWICHES

(choice of 2)

BUTTERMILK FRIED CHICKEN
spicy honey and pickled cucumber

PIMENTO BLT
smoked bacon, pimento cheese, lettuce, tomato

CHICKEN SALAD
grapes, toasted almonds, celery, green onions

ROASTED TURKEY
white cheddar, tomato, lettuce, roasted garlic aioli on the side

VEGGIE WRAP
mixed greens, tomatoes, cheddar, carrots, cucumber, sunflower seeds, white bean hummus, roasted tomato vinaigrette

BURGER
bacon, American cheese, house barbecue sauce

PULLED PORK
crispy onions, house barbecue sauce

BBQ CHICKEN
red pepper marmalade

SMOKED BRISKET
crispy onions, house barbecue sauce

MUSHROOM MARSALA
goat cheese, mixed greens, roasted garlic aioli

SIDES

(choose 2)

SPINACH SALAD
dried cranberries, goat cheese, walnuts, raspberry vinaigrette

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

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

HOUSE COLE SLAW

HOUSE POTATO CHIPS

BAKED POTATO SALAD

THREE CHEESE MAC & CHEESE

BAKED BEANS WITH BACON

FRESH FRUIT

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 4
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.

STATIONS

PRICED PER GUEST

SMOKEHOUSE CHEESEBURGER BAR 8
beef sliders with American cheese

includes basic toppings and condiments
(.75 upcharge for any of the following:
Bacon / Extra Cheese / Crispy Fried Onions / Sautéed 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

Breakfast and Brunch

PRICED PER GUEST

MORNING BREAK

$13.50 per person

Biscuit basket with jams and butter
Housemade granola and yogurt
Fresh seasonal fruit
Soft drinks
Coffee, decaf coffee and tea

BREAKFAST BUFFET

$18.50 per person

MAIN

(choose 2)

OSAGE SCRAMBLE OR FRITATTA
choose up to three from the following: cheddar, goat cheese, garden veggies, sausage, bacon, ham

FARMHOUSE FRITATTA
baby spinach, mushrooms, goat cheese, tomato jam

FRIED CHICKEN BISCUIT
buttermilk fried chicken, honey sriracha (add sausage gravy for $1.50)

CHICKEN SALAD SANDWICH
grapes, toasted almonds, celery, green onions

BRISKET HASH
brisket, potatoes, fried eggs, peppers, onions

BANANAS FOSTER FRENCH TOAST
brown sugar caramelized bananas, powdered sugar

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

Breakfast and Brunch

SIDES
(choose 2)

SMOKED BACON

HOUSEMADE SAUSAGE

THREE CHEESE GRITS

BREAKFAST POTATOES

FRESH FRUIT

BEVERAGES
$3.50 PER PERSON

SOFT DRINKS

COFFEE (regular and decaf)

ICED TEA

BRUNCH COCKTAILS

MIMOSA $29-$31 PER BOTTLE
Sparkling or Peach Mango Sparkling
Orange Juice $7 per carafe

Appetizers

PRICED PER GUEST

WHITE BEAN HUMMUS 3.25
roasted garlic hummus, garnished with celery, served on fried pita bread

PIMENTO CHEESE HUSHPUPPIES 4.5
with roasted red pepper aioli

BRUSCHETTA 4.5
CHOICE OF:
- classic caprese - tomato, garlic, basil, fresh mozzarella, balsamic glaze
- blue cheese, onion, honey
- pimento cheese, caramelized onion, tomato jam

STUFFED MUSHROOMS 4.5
CHOICE OF:
- herbed cream cheese
- marsala wine & cream cheese
- buffalo chicken & cream cheese ($1 upcharge)

THREE FIELDS MEATBALLS 5.5
beef, pork and lamb, served with house chambourcin bbq sauce
or marinara sauce

PULLED PORK SLIDERS 6.5
topped with crispy onions and house chambourcin bbq sauce

SMOKED TROUT BOARD 8.5
smoked Rockbridge trout, cream cheese, capers, pickled red onion,
lemon, served with crackers & crostini

MINI CRAB CAKES 8.75
served with remoulade sauce or roasted garlic aioli

CLASSIC SHRIMP COCKTAIL 8.75
served with lemon & horseradish sauce

SMOKED SHRIMP 8.75
served with roasted garlic aioli

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

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 a white wine lemon sauce and provolone 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

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 un-smoked, topped with red wine pan sauce & 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

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

Bar and Beverage

THE DEFIANCE

3 hours-$24.00 (per person)/ 4 hours-$25.00 (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
assorted juices
decaf coffee
iced tea
coffee

THE RIDGE

3 hours-$28.50 (per person)/ 4 hours-$29.50 (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
assorted juices
decaf coffee
iced tea
coffee

SIGNATURE COCKTAIL

we can create one-of-a-kind “signature” drinks just for your celebration!
priced accordingly

DEFIANCE RIDGE
vineyards

BASIC INFORMATION

TODAY'S DATE: _____ EVENT DATE: _____

TIME: _____

APPROXIMATE NUMBER OF GUESTS: _____

WHO REFERRED YOU TO DEFIANCE RIDGE: _____

HOST INFORMATION

NAME: _____

EMAIL: _____

ADDRESS: _____

PHONE NUMBER: _____

NAME: _____

EMAIL: _____

ADDRESS: _____

PHONE NUMBER: _____