



DEFIANCE RIDGE

vineyards

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

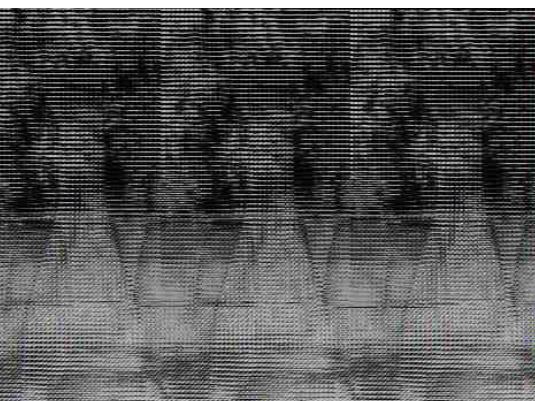
With accommodations for any size group up to 325 guests, Defiance Ridge is one of the most versatile and adaptable venues in Missouri's Historic Wine Country



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

\$4 per person

Entire Venue Fees

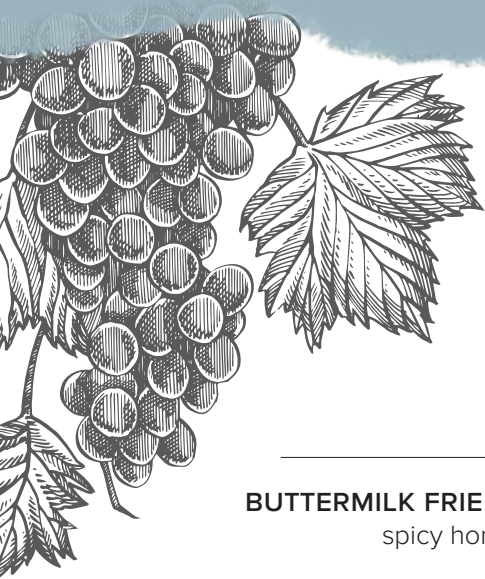
\$1,500 (May, June, September, October)

\$1,000 (January, February, March, April,
July, August, November, December)

Food Minimum \$20 per person

**20% gratuity will be added to the
food and beverage bill*

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, provolone 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 artisan cheeses, fruit, preserves, crusty bread	7.5
FARMER'S BOARD local meats & cheeses, nuts, pickles, olives, coarse ground mustard, and crusty bread	8.5
SAUSAGE BOARD grilled local sausages, house bbq & ale honey mustard sauce	6.5
FRESH FRUIT PLATTER assortment of fresh seasonal fruits and berries	4
FRESH VEGETABLE PLATTER assortment of seasonal vegetables with parmesan peppercorn dip	4
GRILLED/ROASTED VEGETABLE PLATTER assortment of seasonal vegetables with roasted garlic dip	4.5

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

STATIONS

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 / Sautéed Mushrooms / Caramelized Onions / Avocado)	8
THREE CHEESE MAC AND CHEESE (.75 upcharge for any of the following: Extra Cheese / Bacon / Jalapeños / Crispy Fried Onions) *add lobster (market price)	5.5
DEFIANT CHICKEN WINGS signature rub, smoked, house hot sauce, buttermilk herb dressing choice of hot sauce or house bbq sauce	7.5
TOASTED RAVIOLI served with marinara	5.5

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 includes a variety of cookies and chocolate fudge brownies	5
TED DREW'S FAMOUS FROZEN CUSTARD vanilla, strawberry, chocolate	6

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 \$12- per carafe



Appetizers

PRICED PER GUEST



WHITE BEAN HUMMUS 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



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 provol 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

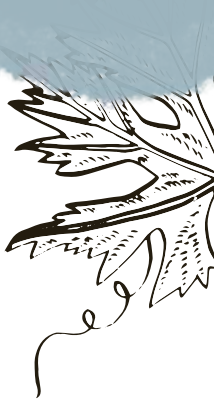
Choose one - \$49 per person
Choose two – additional \$10 per person

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



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, provol 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) / *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





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: _____