



MILTON RIDGE

2025/2026

Wedding Packages

BOOK YOUR TOUR

At our luxury, privately owned wedding venue in Montgomery County, Maryland, we offer an effortless, full-service planning experience to ensure your special day is everything you've dreamed of. Our historic yet modern venue features both indoor and outdoor ceremony spaces, a stunning indoor reception hall, and a charming two-level cottage for couples to prepare. Open year-round, with temperature-controlled, accessible buildings and easy navigation throughout the property, we combine comfort and elegance. Plus, with in-house catering and affordable pricing, you can enjoy a seamless celebration tailored to your vision.

Venue rental packages typically include:

- All-day exclusive rental of Milton Ridge
- Minimum 4-hour reception (including cocktail hour)
- Professional, highly experienced on-site coordinator
- Chauffeur-driven, luxury car ride home for couple (Diamond Package)
- Access to your personalized client planning portal (for your floor plan & guest management)
- Polished hardwood flooring throughout the reception hall
- Multiple options for ceremony locations
- Guest parking
- Ceremony rehearsal

Catering packages typically include:

- Seasoned event staff to provide unforgettable service
- Customizable menu options
- Complimentary private food tasting
- Tables and silver chiavari chairs
- Floor-length table linens and napkins (available in over 50 colors)
- Tableware, glassware and stainless steel flatware
- Complimentary cake cutting
- Venue set up and break down





The Chapel

Originally built in 1875 and thoughtfully restored in 2002, the historic chapel at Milton Ridge offers a blend of timeless charm and understated elegance. This non-denominational space is perfect for weddings and other special ceremonies. With its cathedral ceilings, floor-to-ceiling windows, and warm honey-toned wood floors, the chapel creates a beautiful, inviting atmosphere.

The Patio



Nestled among lush trees and terraced gardens, our outdoor ceremony options provide a truly enchanting backdrop for your vows. The versatile patio serves as a breathtaking ceremony site or a charming location for a picturesque cocktail hour. Best of all, you can relax knowing that if the weather takes a turn, your guests can easily transition into our elegant reception hall, steps away, ensuring your celebration continues seamlessly.



Milton Ridge: Starting Your Day



Built in the 1800's, the Milton Ridge suites will be your sanctuary to prepare for a day you will remember forever

Begin your wedding day in our charming two-story historic cottage, thoughtfully designed with separate suites for you and your wedding party. The lower level offers a relaxing space to be pampered, complete with a salon setup, a cozy family room, and even a porch swing. The upper level provides a modern retreat featuring comfortable seating and gaming systems, perfect for unwinding before the big moment. Our dedicated Milton Ridge team will be there to ensure everything runs smoothly from start to finish.

BOOK YOUR TOUR

Tours are available seven days a week. Weekend tour availability can be limited as we do not offer tours when couples are at Milton Ridge on their wedding day.





Exquisite In-House Catering

At Milton Ridge, we believe exceptional food is at the heart of every great celebration. Whether you envision a formal sit-down dinner or a sophisticated station-style reception, our in-house catering team is dedicated to delivering both impeccable flavor and top-tier service. Every dish is freshly prepared on-site, artfully presented, and professionally served, ensuring a culinary experience your guests will rave about.

We understand that your wedding day should reflect your unique vision, which is why we offer fully customizable menus tailored to your taste and preferences.

With our transparent, all-inclusive packages, you'll know the full cost upfront, making budgeting stress-free. Plus, most of our menus include a complimentary tasting so you can experience firsthand the outstanding quality we provide. At Milton Ridge, we turn your wedding dining into an unforgettable experience.

See our full brochure for additional catering options at www.miltonridge.com/info

BOOK YOUR TOUR



Milton Ridge: Prices and Packages



Your dream wedding - beautiful, unique, and affordable

Venue Rental Prices for 2025 - 2026

	Monday - Thursday	Friday / Sunday (after 12pm)	Saturday
Gold Package	\$3,750	\$4,950	\$6,150
Platinum Package	\$4,150	\$5,350	\$6,550
Diamond Package	\$7,650	\$8,850	\$9,950

Gold Package (7 Hours)

Wedding Party Suites (2 Hours)
 Chapel, Reception Hall, Gardens,
 Grounds and Patio
 Day of Event Coordinator
 - No need to bring in an outside
 coordinator!
 Wedding Planning Software
 Photo Sharing App

Platinum Package (8 Hours)

Wedding Party Suites (3 Hours)
 Chapel, Reception Hall, Gardens,
 Grounds and Patio
 Day of Event Coordinator
 Wedding Planning Software
 Photo Sharing App

PLUS

Help with setting up your
 decorations & packing up
 Photo Booth (Unlimited Prints)
 Uplighting
 Champagne for the Couple

Diamond Package (9 Hours)

Wedding Party Suites (4 Hours)
 Chapel, Reception Hall, Gardens,
 Grounds and Patio
 Day of Event Coordinator
 Wedding Planning Software
 Photo Sharing App
 Help with setting up your
 decorations & packing up
 Photo Booth (Unlimited Prints)
 Uplighting
 Champagne for the Couple

PLUS

Outdoor Ceremony Set Up
DJ for your Reception (4 Hours)
Wedding Photography (6.5 Hours)
Wedding Cake
Chauffeur-Driven Ride Home

Winter Weddings - Special Rates **December, January & February**

Save 10% on Platinum / Diamond Venue Rental Package
 Save 10% on Catering (Minimum 45 Guests)



Milton Ridge: Catering Packages



Milton Ridge Catering Packages

All Packages Include:

Food, staff, table linens, tableware (china & flatware), & cloth napkins (50+ color options), set up, break down & all cleaning

Standard, Deluxe and Premium Menus Include:

Salad, starch, vegetable and dinner rolls

Standard Menu - 2 Entrées and 1 Hors d'oeuvre

Select Entrees from Main Menu

Buffet: \$68.99 | Plated: \$76.99

Deluxe Menu - 2 Entrées and 3 Hors d'oeuvres (Can select 1 Premium Hors d'oeuvres)

Select Entrees from Main Menu

Buffet: \$74.99 | Plated: \$82.99

Premium Menu - 2 Entrées and 3 Hors d'oeuvres (Can select 2 Premium Hors d'oeuvres)

Select Entrees from Premium Menu

Buffet: \$94.99 | Plated: \$102.99

BBQ or Taco or Fajita Menu

Includes linens (choice of over 50 colors)

See Menus for Additional Options

Buffet: from \$59.99

Brunch

Omelette station option available - See Brunch Menu

Buffet: \$64.99

Indian Menu

2 Entrée and 2 Hors d'oeuvres - See Indian Menu

Buffet: \$74.99 | Plated: \$82.99

PLEASE NOTE: Taxes & service charges are excluded from package prices quoted

Kitchen fee of \$250 applied for events under 45 guests



Milton Ridge: Beverage Packages



Milton Ridge Beverage Packages

Prices are Per Person and Include Stemmed Glassware and Bartender for 4 Hours (Includes Cocktail Hour/ Reception)

Non-Alcoholic Beverages: \$12.50 - Required for all guests

Variety of Sodas (Includes: Coke, Diet Coke, Sprite, & Ginger Ale) and Freshly Brewed Lemonade or Iced Tea

Optional Alcohol Add-On Packages:

(Note: Alcohol packages do not include Non-Alcoholic Beverages, which are required for all guests)

Domestic Beer & House Wine: \$19.50

Domestic Beers (Includes: Budweiser, Miller Lite & Yuengling)

House Wine (Choice of two) (Excludes sparkling wine which is available as a separate option)

Imported Beer & Wine: \$25.50

Domestic & Imported Beers (Includes: Budweiser, Miller Lite, Heineken, Yuengling & Amstel Light)

Wine Selection (Choice of three) (Excludes sparkling wine which is available as a separate option)

Deluxe Bar: \$27.50

Includes Domestic Beer & House Wine package (see above)

PLUS: Titos Handmade Vodka, Tanqueray Gin, Dewars White Label Scotch, Jim Beam Bourbon, Bacardi White Rum, Seagrams Canadian Whiskey, Jose Cuervo Tequila

Included Mixers: Cranberry Juice, Orange Juice, Pineapple Juice, Lime Juice, Lemon Juice, Sweet and Sour Mix, Margarita Mix, Club Soda, Tonic, Grenadine, Triple Sec, Simple Syrup

Included garnishes: Lemons slices and lime slices

Premium Bar: \$32.50

Includes Imported Beer & Wine Package (see above)

PLUS: Grey Goose Vodka, Bombay Sapphire Gin, Wild Turkey 101 Bourbon, Jack Daniels, Jameson Irish Whiskey, Crown Royal Whisky, Chivas Regal Blended Scotch Whiskey, Captain Morgan Spiced Rum, 1800 Silver Tequila

Included Mixers: Cranberry Juice, Orange Juice, Pineapple Juice, Lemon Juice, Lime Juice, Sweet & Sour Mix, Margarita Mix, Mojito Mix, Club Soda, Tonic, Grenadine, Triple Sec, Simple Syrup, Vermouth, Ginger Beer, Blue Curacao, Bitters

Included garnishes: Lemon slices, lime slices, orange slices & maraschino cherries



Milton Ridge Beverage Options

Sparkling Toasts:

Champagne/ Prosecco/ Sparkling Wine Toast
Sparkling Cider Toast

\$36.00 per bottle* (Serves up to 5 glasses)

\$12.50 per bottle* (Serves up to 5 glasses)

Toasting flute glassware included in per-bottle price

Hot Beverage Self-Serve Stations (60 minutes):

Coffee Station	\$295
Hot Tea Station	\$295
Hot Apple Cider Station	\$375
Hot Chocolate Station	\$375
Coffee and Hot Tea Station	\$395

Alcohol Bar Add-On Options:

Hard Seltzer or Hard Cider	\$75.00 per case of 24
Champagne Served at Bar	\$36.00 per bottle (Serves up to 5 glasses)
Craft Beer and/or Substitutions	Pricing varies depending on request. Ask for details.

Additional Bar Setup (Porch or Patio):

Two Bars for First Hour - Add an Outdoor bar for Cocktail Hour: \$375

Two Bars for Your 4 hour Reception - Add an Outdoor Bar for Cocktail Hour & Dinner/ Dancing: \$495

All prices exclude tax and service charge. Substitutions may be available for an additional cost. Beverage selections subject to availability. All beverages served in disposables for outdoor bar.



Main Menu (Page 1 of 3)



Chicken Alexander

Bacon wrapped chicken breast, simmered in butter, sautéed in creamy white wine sauce and topped with provolone cheese & roasted red peppers

Chicken Florentine

Pan-seared chicken breast, served in a creamy spinach and garlic sauce, accented with a touch of white wine and parmesan

Chicken Francese

Lightly egg-battered chicken breast, pan-seared to golden perfection, simmered in a bright lemon-white wine butter sauce with fresh parsley

Chicken Marsala

Sautéed chicken breast, glazed with a luxurious Marsala wine reduction, enhanced by sautéed mushrooms and finished with a rich brown sauce

Chicken Piccata

Lightly floured and pan-seared chicken breast, finished in a delicious lemon-caper sauce with a touch of white wine delivering fresh, bright flavors

Cioppino

A rich, fragrant seafood stew brimming with fresh clams, mussels, shrimp, and crabmeat in a savory tomato and wine broth, infused with garlic, herbs, and a hint of spice

Fresh Haddock Filet

Prepared lightly seasoned and pan-seared until flaky, served with a lemon beurre blanc

North Atlantic Salmon Filet

Expertly prepared to your preference –broiled, grilled, or blackened– and finished with a delicate drizzle of lemon-herb butter for a perfectly balanced, elegant taste

Seafood Newburg

A luxurious medley of shrimp, scallops, crabmeat, and fresh fish, elegantly tossed in a rich, creamy seafood sauce with a hint of sherry

Seafood New Orleans

A vibrant medley of shrimp, scallops, crabmeat, and fresh fish, tossed in a bold Cajun-style sauce for a flavorful and zesty experience



Main Menu (Page 2 of 3)

Beef Bourguignon

Seared beef in a rich Burgundy wine sauce with pearl onions, carrots, and earthy mushrooms, delivering a hearty and aromatic dish that showcases traditional French cuisine

Braised Short Rib

Succulent beef short rib, slow-cooked for 12 hours until tender, served with rich pan jus

Corned Beef and Cabbage

Delicately tender corned beef, slow-cooked to perfection with a blend of aromatic spices, accompanied by braised cabbage for a warm and comforting classic

Lamb Navarin

Succulent lamb simmered with heirloom root vegetables, pearl onions, and aromatic herbs in a luxurious, velvety broth

Marinated Beef Tenderloin Kabobs

Tender pieces of beef tenderloin, marinated to enhance flavor, paired with a colorful blend of grilled vegetables, all cooked to perfection

Marinated London Broil

Tender marinated flank steak, expertly grilled and thinly sliced for a tender and flavorful experience

Stuffed Pork Medallions

Pork tenderloin, stuffed with spinach and ricotta, served in sauce jus lie

Carving Station Upgrade Options - Standard & Deluxe Menu Packages (Buffet Only)

Upgrade one main menu entree to a carving station: Additional \$3 per person

Roasted Top Round of Beef Carved to Order

Herb-crusted top round of beef, slow-roasted and hand-carved to order, served with savory au jus and a velvety horseradish cream on the side

Roasted Pork Tenderloin

Perfectly roasted pork tenderloin, hand-carved to order, served with herb-infused jus

Roasted or Smoked Turkey Breast

Juicy roasted or smoked turkey breast, hand-carved to order, served with classic gravy on the side

Honey Glazed Ham

Sweet and savory honey-glazed ham, slow-roasted to perfection with a caramelized crust, hand-carved to order and served with Dijon mustard on the side



Main Menu (Page 3 of 3)

Vegetarian & Vegan Menu

Pasta Primavera

A vibrant and colorful dish featuring al dente penne pasta tossed with a medley of seasonal vegetables, sautéed to perfection in a light garlic and olive oil sauce. Accented with fresh herbs and a sprinkle of Parmesan cheese

Mushroom Stroganoff

A rich and hearty vegetarian dish featuring tender mushrooms sautéed with onions and garlic in a creamy, savory sauce made with sour cream and a hint of Dijon mustard

Seasonal Vegetable Risotto

A creamy Arborio rice dish simmered to perfection with a medley of fresh, seasonal vegetables, delicately infused with white wine, garlic, and optional Parmesan cheese. Finished with a touch of fresh herbs and a drizzle of premium olive oil for a rich and satisfying flavor

Lentil Shepherd's Pie

A wholesome and hearty plant-based twist on a classic comfort dish. Savory lentils are slow-cooked with aromatic herbs, garlic, and a medley of vegetables in a rich tomato-based sauce, then topped with creamy mashed potatoes and baked to golden perfection

Roasted Vegetable Paella

A vibrant Spanish-inspired dish featuring saffron-infused rice loaded with an array of roasted seasonal vegetables, including bell peppers, zucchini, and artichokes. Garnished with fresh herbs and a hint of smoked paprika

Zucchini and Eggplant Roulade

Thinly sliced zucchini and eggplant rolled with a savory filling of herbed ricotta, spinach, and sun-dried tomatoes, then baked in a rich marinara sauce. Topped with a light sprinkle of fresh basil

Sautéed Red and Black Beans with Jasmine Rice

A flavorful and wholesome dish featuring sautéed red and black beans simmered with aromatic spices, garlic, and onions. Served over fragrant jasmine rice and complemented by sweet bell peppers for a vibrant and satisfying meal

Eggplant Parmesan

Layers of tender, breaded eggplant slices, baked to perfection and smothered in a rich marinara sauce, melted mozzarella, and Parmesan cheese. Finished with fresh basil for a classic Italian-inspired dish that's hearty and flavorful

Vegetarian Penne à la Cardinale

A delightful vegetarian pasta dish featuring penne tossed in a creamy tomato-based sauce, infused with sautéed mushrooms, tender artichoke hearts, and a hint of garlic. Garnished with fresh basil and a sprinkle of Parmesan cheese

Barley Stuffed Cabbage Rolls

Tender cabbage leaves wrapped around a hearty filling of barley, sautéed vegetables, and aromatic herbs, then simmered in a rich tomato sauce. This wholesome and flavorful dish is a satisfying plant-based option, perfect for those seeking a comforting and nutritious meal



Premium Menu (Page 1 of 2)



Chicken Chesapeake

Roasted chicken breast, stuffed with premium Maryland crab, elegantly finished with a silky Old Bay-infused cream sauce

Roasted Cornish Hen

Golden-roasted Cornish hen, perfectly seasoned and served with a savory herb gravy for an elegant and flavorful presentation.

Chicken Oscar

Chicken breast stuffed with tender asparagus, topped with delicate crab meat, and finished with a luxurious hollandaise sauce for an elegant and flavorful presentation

Champagne Surf & Turf Chicken

Pan-seared chicken breast topped with succulent lobster and shrimp, drizzled with a luxurious champagne cream sauce and garnished with fresh herbs

New Zealand Lamb Chops

New Zealand lamb chops, marinated with fresh thyme and garlic, then grilled to perfection for a tender and aromatic dish, served with a rich demi-glaze

New York Strip

Hand-cut Prime New York Strip expertly seasoned and grilled to perfection, delivering rich taste and tenderness in every slice

Filet Mignon

Grilled filet mignon, perfectly seasoned and cooked to tender perfection, served with our house-made steak sauce on the side for a rich, flavorful finish

Ossobuco Milanese

Tender veal shank braised to perfection in a rich wine and vegetable sauce, served Milanese-style, creating an elegant and deeply flavorful Italian classic.

Premium entrée items are staff-served when buffet style, ensuring an elevated and seamless dining experience



Premium Menu (Page 2 of 2)

Jumbo Lump Maryland Crab Cakes

Maryland's finest jumbo lump crabmeat broiled in lemon butter

Fresh Bay Rockfish

Fresh bay rockfish, perfectly seared to a golden crust, served with a roasted garlic and herb sauce

Pan Seared Halibut

Pan-seared halibut, delicately crisp on the outside and tender within, finished with a silky lemon beurre blanc

Jumbo Shrimp Scampi

Jumbo shrimp, sautéed in a garlic and white wine butter sauce with a hint of lemon and fresh herbs

Chilean Sea Bass

Perfectly grilled Chilean sea bass, with a tender, flaky texture, topped with vibrant chimichurri sauce

Red Snapper

Fresh red snapper, with a crispy golden crust and tender, flaky interior, served with a traditional remoulade sauce

Carving Station Upgrade Options - Premium Menu Package (Buffet Only)

Upgrade one premium menu entree to a carving station: Additional \$5 per person

Grilled Beef Tenderloin

Whole beef tenderloin, marinated in select spices and expertly grilled to perfection, served with a rich au jus and accompanied by a velvety horseradish cream on the side for an elevated dining experience.

Roasted Prime Rib

Slow-roasted standing rib, perfectly seasoned and tender, served with a rich au jus and accompanied by a smooth, creamy horseradish sauce

Rack of Lamb

Herb-crusted rack of lamb, roasted to tender perfection and hand-carved to order, served au jus

Leg of Lamb

Slow-roasted leg of lamb, hand-carved to order and served with a rich rosemary garlic jus

Stuffed Pork Tenderloin

Pork tenderloin, stuffed with spinach and ricotta, served in sauce jus lie

*Premium entrée items are staff-served when buffet style, ensuring an elevated and seamless dining experience





Side Selections to Accompany Entrées

Standard, Deluxe & Premium Menu Packages

Salads

- Classic Caesar Salad
- Iceberg Wedges with Blue Cheese Crumbles & Chopped Bacon
- Caprese Salad
- Greek Salad
- Baby Spinach with Walnuts, Feta and Strawberries

- Baby Spinach with Chopped Eggs, Bacon, and Cherry Tomatoes served with 2 dressings*
- Mixed Field Greens with Cucumber, Carrots & Cherry Tomatoes served with 2 dressings*

* Dressing Options: Balsamic Vinaigrette, Caesar, Italian, Ranch, Blue Cheese, Thousand Island, Raspberry Vinaigrette, French, Honey Mustard

Vegetables

- Grilled Vegetable Medley, includes Zucchini, Squash and Carrots
- Grilled Asparagus topped with Roasted Red Pepper
- French String Beans
- Maple & Brown Sugar Glazed Carrots
- Green Beans Almandine
- Fire Roasted Corn sautéed in Butter and topped with Salsa Verde
- Garlic Roasted Eggplant
- Creamed Corn
- Brussels with Bacon and Cherry Vinaigrette
- Gingered Snow Peas and Yellow Squash
- Sesame Broccoli

Starches

- French Style Whipped Potatoes
- Red Skin Garlic Mashed Potatoes
- Candied Sweet Potato Medallions with Pecans
- Twice Baked Potatoes
- Duck Fat Roasted Marble Potato
- Roasted Fingerling Potatoes
- Potatoes au Gratin
- Rice Pilaf
- White & Wild Rice
- Basmati Rice with Saffron
- Parmesan Risotto
- Creamy Polenta
- Penne Pasta Primavera
- Pasta: Select from Penne, Ziti, Rigatoni, Tortellini, Angel Hair, Fettuccini or Linguini
- Sauce: Select from Marinara, Alfredo, or Pesto





Hors d'oeuvres Selections

Standard, Deluxe & Premium Menu Packages

Butler Passed

- Blackened Chicken Satay
- Bruschetta
- Jamaican Jerk Chicken Skewers
- Thai Spring Rolls
- Petite Chicken & Waffles
- Caprese Skewers
- Grilled Cheese & Tomato Soup Shooters
- Spinach Spanakopita
- Cheeseburger Sliders
- Mac & Cheese Shooters
- Teriyaki Beef Skewers
- Jumbo Mushroom Caps - Stuffed with:
 - Breadcrumbs & Sausage or Spinach & Feta
- Cocktail-sized Yogurt Marinated Chicken Kabobs
- Fried Risotto Balls (Arancini) with Marinara
- Assorted Crostini (Includes Spicy Shrimp, Roasted Red Pepper, Pesto Chicken)
- Deviled Eggs with Candied Bacon
- Mini Shrimp and Grits with Salsa Verde*
- Mini Lamb Lollipops served with mint sauce*
- Jumbo Shrimp Cocktail*
- Petite Crab Balls*
- Sea Scallops Wrapped in Bacon*
- Jumbo Mushroom Caps Stuffed with Crab Meat*
- Ahi Tuna Wontons with Spicy Aioli*
- Shrimp Dumplings with Ponzu*

Displayed

- Jumbo Lump Maryland Crab Dip with sliced French bread
- Hot Artichoke and Spinach Dip with sliced French bread
- Classic French Onion Dip with sliced French bread
- Mexican Street Corn Dip with Tortilla Chips
- Buffalo Chicken Dip with sliced French bread
- 7 Layer Dip served with Tortilla Chips
- Cocktail Meatballs (beef) - Select from:
 - Au Poivre
 - Barbecue
 - Marinara
 - Swedish
 - Sweet & Sour
- Display of Grilled and Blanche Crudités
- Assortment of Gourmet Cheese with Crackers
- Fresh Seasonal Fruit Display
- Quesadillas served with Salsa & Sour Cream
 - Cheese, Chicken or Vegetable
- **Antipasto Display** with Assorted Meats, Gourmet Cheese, served with Olive Tapenade, Kalamata Olives, Stuffed Green Olives, Vegetables and, Accompanied by Sliced French Baguettes and Assorted Crackers *
 - Additional \$9.50 per person
- **Display of Oysters** served on the Half Shell with Cocktail Mignonette and Horseradish on the side*
 - Additional \$5.50 per person



***Premium options are available at an additional charge and are subject to market pricing.**



Brunch Menu: \$64.99 (Buffet Only)

Hors d'oeuvres:

Includes: A display of assorted fresh fruit, mini muffins, and danishes

Buffet:

(Select Two)

- Home Style Potatoes
- Fresh Biscuits with Gravy
- Shredded Hash Browns
- Hash Brown Casserole
- Cheddar Cheese Grits

(Select Two)

- Sausage Links (Turkey or Pork)
- Sausage Patties (Turkey or Pork)
- Sliced Honey Ham
- Crispy Bacon
- Scrambled Eggs
- Egg Frittata

(Select One)

- Belgian Waffles*
- French Toast**

*Served with whipped cream,
strawberries, blueberries, chocolate
chips, butter chips & syrup*

Omelette Station Upgrade Option

Made to Order: \$7.50 per person

Includes an assortment of fillings:

- Bell Peppers
- Cheddar Cheese
- Ham
- Mushrooms
- Onions
- Sausage
- Spinach





BBQ Menu: From \$59.99 (Buffet Only)

Includes:

Your choice of Salad: Traditional Mixed Field Green or Classic Caesar

Your choice of Bread: Dinner Rolls, Sliced Sandwich Rolls or Corn Bread

Buffet:

(Select Two)

- Bone-in BBQ Chicken
- Bone-in Herb Marinated Chicken
- Pulled BBQ Chicken
- Pulled BBQ Pork
- Italian Sausage with Peppers & Onions
- Slow Roasted Beef Brisket - Served Pulled or Sliced
 - *Additional \$3.50 per person*
- BBQ Beef Tips
 - *Additional \$5.50 per person*

(Select Two)

- Homemade Macaroni & Cheese
- Potato Salad
- Pasta Salad
- Sautéed Green Beans
- Homestyle Baked Beans
- Penne Pasta Primavera
- Vegetable Medley
- Braised Collard Greens
- Creamy Coleslaw

Fajita Menu: From \$59.99 (Buffet Only)

Includes:

- Grilled Chicken Strips
- Peppers & Onions
- Flour or Corn Tortillas
- Shredded Cheese
- Pico de Gallo
- Sour Cream
- Homemade Guacamole & Tortilla Chips
- Mexican Rice
- Black or Pinto Beans
- Mexican Street Corn Salad (Esquites)

Steak or Combo of Steak & Chicken add \$4 per person



Taco Menu: \$59.99 (Buffet Only)

Includes:

- Grilled Chicken Strips
- Seasoned Ground Beef
- Peppers & Onions
- Flour or Corn Tortillas
- Toppings include: Shredded Cheese, Diced Tomatoes, Diced Onion, Southwestern Ranch Dressing, Salsa, Sour Cream, Shredded Lettuce
- Homemade Guacamole & Tortilla Chips
- Mexican Rice
- Black or Pinto Beans

**Substitute Ground Beef for Steak or
Combo of Steak & Chicken add \$4 per person**



Indian Menu: (Buffet: \$74.99 | Plated: \$82.99)

Passed Hors d'oeuvres:

(Select Two)

- Vegetable Samosas, Topped with Fresh Chutney
- Chicken Tikka Mini Skewers, Drizzled with Mint-Yogurt Sauce
- Paneer Punjabi Seekh Kebabs, Topped with Tamarind & Chili Chutney
- Curried Lamb Kofta, Topped with Garam Masala Aioli
- Theca Jhinga (Shrimp), Topped with Coconut-Yogurt Dressing

Entrée Selections:

(Select Two)

- Chicken Tikka Masala
- Butter Chicken
- Chicken Jalfrezi
- Lamb Rogan Josh
- Murgh Tandoori (Bone-in Chicken)
- Chicken Biryani
- Vegetable Biryani
- Lamb Vindaloo (Spicy)
- Vegetable Curry

Salad Selections:

(Select One)

- Kachumber (Cucumber, Tomato & Onion) with Cucumber Raita Dressing on the Side
- Traditional Mixed Field Green with (2) Dressings on the side
- Classic Caesar Salad

Bread Selections:

(Select One)

- Dinner Rolls
- Naan
- Roti
- Pita

Side Selections:

(Select Two)

- Basmati Rice
- Jeera Rice (Basmati with Cumin)
- Pilau Rice
- Peas Pulao Rice
- Aloo Gobi (Potato and Cauliflower)
- Saag Aloo (Spinach and Potato)
- Palak Paneer (Spinach and Indian Cheese)
- Chana Masala (Chickpea Curry)
- Dal Makhani (Lentil and Kidney Beans)



African Menu: (Buffet: \$74.99 | Plated: \$82.99)

Entrée Selections:

(Select Two)

Beef Bobotie

This spiced minced beef casserole is delicately seasoned with curry, turmeric, and a hint of sweetness from dried fruits. Baked to perfection with a golden egg custard topping

Poulet à la Moambe (Moambe Chicken)

A rich and flavorful iconic stew dish, featuring tender chicken slow-cooked in a creamy palm nut sauce with aromatic spices, onions, and tomatoes.

Lamb Tomato Stew

A rich and savory stew featuring tender lamb pieces cooked with tomatoes, onions, and a blend of spices, often served with rice or couscous.

Grilled Prawns with Jollof Sauce

Succulent jumbo prawns marinated in West African spices and expertly grilled, served with a rich, tangy Jollof-inspired tomato sauce

Maffe (Peanut Stew)

A rich and creamy peanut and tomato-based stew, slow-cooked with your choice of tender chicken, lamb, or beef

West African Tilapia

Tilapia filets seasoned with a vibrant blend of West African spices, baked to tender perfection and infused with aromatic flavors. Served with a tangy pepper sauce

Passed Hors d'oeuvres:

(Select Two)

- Mechouia Salad on Crostini
- Beef Briouat topped with Harissa or Sweet Honey Drizzle
- Puff-Puff Skewers
- Grilled Suya Skewers (Chicken)
- Moroccan Cigars (Seasoned Ground Lamb) topped with Sumac Yogurt Dip

Salad Selections:

(Select One)

- Kachumbari (Tomato, Onions & Chili Peppers)
- Traditional Mixed Field Green with (2) Dressings on the side
- Classic Caesar Salad

Side Selections:

(Select Two)

- Jollof Rice
- Coconut Rice
- Curried Fried Rice
- Herbed Couscous
- Ugali (Maize Porridge)
- Fufu
- Fried Plantains
- Okra Stir-Fry
- Egusi Spinach
- Mchuzi wa Mboga (Vegetable Coconut Curry)
- Tikil Gomen (Ethiopian Cabbage)
- Lentil and Coconut Curry

Bread Selections:

(Select One)

- Dinner Rolls
- Naan
- Roti
- Pita



Venue Rental Package Upgrades

Our venue rental packages are customizable. You can upgrade any package to meet your personal needs.

Photography: \$2850 for 6.5 Hours (Included in Diamond Package)

Our experienced photographer will capture your day. 6.5 hour package. (Preparations, Ceremony and 4 Hour Reception) See samples of our photography at miltonridgephotography.com

Photo Booth: \$950 - Unlimited Prints (Included in Platinum and Diamond Packages)

Our photo booth allows your guests to create personal memories of your wedding and keepsakes that they can take home with them. Unlimited prints. Bring your own props!

Wedding Venue Uplighting: \$350 (Included in Platinum and Diamond Packages)

Bring color to your party with an uplighting package. Create a great atmosphere with a wide choice of color options.

DJ Services: \$1750 for 4 Hours (Included in Diamond Package)

From announcing the couple, to the first dance all the way to the end of the celebration a DJ can make or break a reception. Book your entertainment through Milton Ridge to ensure a great party and no nasty surprises.

Additional Time in the Cottage (upper and lower levels): \$275 per hour for early access.

Note: Platinum & Diamond only. Tours of Milton Ridge may take place up to 3 hours before your ceremony.

- 3 Hours are included in Platinum Package
- 4 Hours are included in Diamond Package

Wedding Cake: \$7.50 per slice includes cake stand (Servings based on guest count)

Outdoor Ceremony Setup: \$250 (Patio) (Included in Diamond Package)

Milton Ridge: FAQ's

Can I bring my own vendors?

You sure can! We offer many services at Milton Ridge including DJ's, Photographers, Bakery Services and Floral Designers; however, you are more than welcome to bring your own. Please ensure that any vendor that you hire carries insurance (for your protection and ours). Outside caterers for food and beverage services (excluding desserts) are not permitted at Milton Ridge.

Can I bring my own decorations?

Yes! We want to you to bring your wedding vision to life. We do not allow anything to be attached to our floors, ceilings or walls that will do permanent damage or leave any marks but otherwise you are just about free to do what you want. (Command Strips and tape may not be used on our painted surfaces as they will cause damage.)

What is the payment to hold my date and book my wedding?

Just \$1000 will lock in your booking at Milton Ridge. We accept most forms of payment including online payments. All payments made are deducted from the final balance due and are non refundable. (For Bookings within 4 months of the event the initial payment may change).

Do you hold multiple events at the same time?

Absolutely not! We provide 100% exclusive access to the entire Milton Ridge property to our couples. Typically, we do not allow tours, tastings or any other activities with visitors two hours before the start of your ceremony.

What time does my wedding ceremony need to start?

This is totally up to you! We only have a few restrictions: Saturdays you can arrive any time after 1.15 pm . On Sundays, our chapel is not available until 12:30pm.

I don't have a final guest count. Can I change my numbers closer to my wedding day?

We ask for your final numbers, linen colors and menu selections three weeks before your wedding.

Who will set up the room and clean it at the end of the wedding?

The short answer is Not You! At Milton Ridge, we take care of the set up and break down including all cleaning. We ask that you set up your own decorations and centerpieces with our Gold Rental Package. At the end of the reception you simply take anything you want to keep with you. We clean the venue after your event.

Do you offer Day-of Event Coordination?

Yes we do! Our event coordinator can also help you set up your decorations and (non-floral) centerpieces and help you pack up at the end of the night! (Included with Platinum and Diamond packages - ask for more details.)

Do you have additional fees, charges or taxes that we should be aware of?

Our invoices are fully inclusive of all taxes, charges and fees. There are no hidden fees. If you feel your planner or any of the team have gone above and beyond your expectations and would like to offer them a gratuity on your wedding day then of course they would feel very appreciated.

Do you do tastings?

After booking your wedding, we will invite you to come in for a complimentary tasting. Come hungry and please arrive on time! (Requires minimum guest count of 45). We do not offer tastings for Brunch, Taco and Fajita Menus.

Chauffeur Driven Ride Home, what does that mean?

Our Diamond Rental Package include a car service to pick you up from Milton Ridge at a pre-set time and take you home. We want you to get home safely and in style. This service covers up to 30 miles from Milton Ridge.