

We are delighted that you are considering Wilson Lodge at Oglebay to host your wedding reception, rehearsal dinner and/or wedding brunch. These celebrated occasions require focused attention to detail, impeccable timing and food preparations that will surpass everyone's expectations. Flawless events are what we do best . . . everytime!

It begins with our Wedding Coordinator who organizes your menu selection with our Executive Chef. They will take the necessary steps in preparation, coordinating our staff in perfect harmony, like a conductor and his orchestra. Your coordinator will review all the options and record your selection of wines, linens, final menus and all your special arrangements. Nothing is left undone! You might think of it as "Peace of Mind."

All our wedding reception packages include:

- ◆ Meal Service (chosen from the wedding menus outlined in this Wedding Planner)
- ◆ Champagne toast for all of your wedding guests
- ◆ Wedding Cake (a \$250.00 value)
- ◆ Four hours of Open Bar featuring house brand liquors (except Brunch or Rehearsal Dinner)
- ◆ On your **first anniversary date:**
One complimentary lodge room for the Bride and Groom for one night and dinner for two in our acclaimed Ihlenfeld Dining Room (Advance reservations required)

Room rentals and minimum dollar amounts of food and beverage to be purchased are based on the size of the room chosen and the length of time the particular room is reserved. This amount will be outlined in your contract. All prices are subject to additional applicable fees, taxes and gratuities. Currently, this amount is 6% West Virginia state sales tax and 17% gratuity and service charge. Rates are subject to change without notice prior to contract signing.

We provide continuous consultation leading to your event. Ten days prior to your event, the **estimated** balance will be due. Three business days prior to the reception date, your coordinator will meet with you for final confirmation and to record guaranteed attendance. Payment is accepted by check, cash or credit card.

We look forward to being of service to you and yours!

For all Meals:

- For an additional entree, add \$3.00 per person
- House Wines (Available in Merlot, Chardonnay, White Zinfandel and Cabernet Sauvignon) may be added to your meal at \$19.00 per bottle or you may select from our wine list. Not available on Sunday before 1:00 p.m.
- All prices are subject to additional applicable fees, taxes and gratuities.
- *Stations that require attendants are subject to an attendants fee of \$20.00 per man-hour.
- Bartender fee of \$20.00 per man hour will be added.
- Minimum of 35 persons.
- Top tier of wedding cake is boxed for Bride and Groom.
- No alcohol service until 1 pm on Sundays



Oglebay Resort & Conference Center
Wheeling, West Virginia

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WEDDING MENU

Rehersal Dinner

Sit Down Dinner

*Buffet Dinner
Reception*



Rehearsal Dinners

One Hour of Open Bar - House Brands

Premium brands may be selected at an additional \$2.00 per person
Top shelf brands may be selected at an additional \$2.50 per person

Hors D'oeuvres with the Cocktail Hour

Choice of two of the following:

Crudite presentation with dip
Assortment of Fresh Fruit
Display of Domestic and Imported Cheese
(Garnished with Fresh Fruit and accompanied by an assortment of Crackers)
Butlered Assorted Canapes

Salad

Choice of one of the following:

Mixed Field Greens
Caesar Salad

Entrees

Choice of one of the following:

Prime Rib of Beef \$42.95 per person

Sliced roasted or smoked au jus or with horseradish sauce

Filet Mignon and Shrimp \$46.95 per person

Filet mignon accompanied by two large shrimp stuffed with crabmeat stuffing, and wrapped in bacon with red wine butter sauce

Grilled Salmon \$39.95 per person

Fresh salmon char grilled and finished with dill cream sauce

Champagne

One glass per guest

Dessert

Chef's Dessert Selection

All Dinners include Rolls with Butter, Brewed Coffee, Lemonade, Herbal and Iced Tea.

Our chef will select the appropriate accompaniments to complement your selection.

Chicken Piccata

\$37.95 per person

Sauteed breast of chicken topped with lemon caper butter sauce

Chicken Roulade

\$39.95 per person

Boneless breast of chicken stuffed with crabmeat and spinach topped with wild mushrooms, tomato, and an herb butter sauce

Pan Seared Sea Bass

\$42.95 per person

Fresh fillet of Sea Bass pan seared to perfection served with pineapple chutney

Sit Down Dinner Reception

Hors D'oeuvres

Served one hour prior to dinner.

Choice of two of the following:

Crudite presentation with dip
Assortment of Fresh Fruit
Display of Domestic and Imported Cheese
(Garnished with Fresh Fruit and accompanied by an assortment of Crackers)
Butlered Assorted Canapes

Salad

Choice of one of the following:

Mixed Field Greens
Caesar Salad

Entrees

Choice of one of the following:

Prime Rib of Beef (<i>sliced, roasted with au jus</i>)	\$53.95 per person
Chicken Roulade (<i>stuffed with Prosciutto, Spinach and Mozzarella</i>)	\$49.50 per person
Chargrilled Salmon (<i>with Dill Cream Sauce</i>)	\$50.95 per person
Filet Mignon (<i>with Sauce Bordelaise</i>)	\$53.00 per person
Filet Mignon and Maryland Seafood Cakes	\$53.95 per person
Filet Mignon and Chicken Breast (<i>with Boursin Sauce</i>) or Chicken Strudel (<i>with Chervil Cream Sauce</i>)	\$53.95 per person
Sea Bass (<i>pan seared with Pineapple Chutney</i>)	\$52.95 per person
Filet Mignon and Shrimp (<i>stuffed with Crabmeat wrapped in Bacon</i>)	\$57.95 per person

Champagne

One glass per guest

Four Hour of Open Bar - House Brands

You may choose 1 hour with Hors D'oeuvres and 3 hours after dinner.
Additional hours of open bar (house brands) \$3.50 per person.
Premium brands may be selected at an additional \$4.00 per person
Top shelf brands may be selected at an additional \$4.50 per person

Dessert

Wedding Cake (traditional three tiered) accompanied by a
Chocolate Dipped Strawberry

All Dinners also include Rolls with Butter, Brewed Coffee, Lemonade, Herbal and Iced Tea.

Our chef will select the appropriate accompaniments to complement your selection.

Buffet Dinner Reception

Four Hours of Open Bar - House Brands

Premium brands may be selected at an additional \$4.00 per person
Top shelf brands may be selected at an additional \$4.50 per person

One Hour of Unlimited Hors D'oeuvres

Choice of three of the following:

Crudite presentation with dip
Assortment of Fresh Fruit
Display of Domestic and Imported Cheese (Garnished with Fresh Fruit and accompanied by an assortment of Crackers)
Butlered Assorted Canapes

Cold Entrees

Includes all of the following:

Spinach Salad
Caesar Salad or Mixed Field Green Salad with Choice of 2 Dressings
Tomato and Smoked Mozzarella in Creamy Basil Dressing
Broccoli and Bacon Salad
Garden Vegetables and Ziti

Hot Entrees

Choice of three of the following:

Beef Tenderloin Tips	Fillet of Salmon
Chicken Marsala	Pork Loin
Maryland Crab Cakes	Chicken Breast Celestine
Bordelaise Shrimp & Scallop	Prime Rib of Beef Carving Station*
Scampi*	

Accompaniments

Choice of two of the following:

Tri-Colored Alfredo	Saffron Rice
Broccoli, Carrots, and Cauliflower	Vegetable Rice Pilaf
Garlic Mashed Potatoes	Oven Roasted Red Potatoes
Glazed Carrots	Sauteed Green Beans with Garlic
Sugar Snap Peas with Red Pepper	Yellow Squash and Basil Tomatoes

Champagne

One glass per guest

Dessert

Wedding Cake (traditional three tiered) accompanied by a Chocolate Dipped Strawberry

All Dinners also include Rolls with Butter, Brewed Coffee, Lemonade, Herbal and Iced Tea.

\$54.95 per person