


EVENTS MENU





On behalf of the entire staff at Oglebay,
we would like to extend our gratitude for the
opportunity to host your special event.
Enclosed is a guideline of menus we offer.
We welcome the opportunity to create
special menus in addition to the printed
suggestions.

Oglebay Culinary Team

All prices are subject to 23% Service Charge, Historic Preservation Fee and Applicable Sales Tax. Changes to product availability and market pricing outside of Oglebay's control will alter prices. Oglebay will make every effort to provide alternative options when necessary. Menus and Pricing are valid for events taking place through 12/31/2024. UD 02.24



BANQUET MENU

TABLE OF CONTENTS

Breakfast

- Plated Breakfast 4
- Breakfast To Go 4
- Breakfast Buffets 5
 - Breakfast Buffet Enhancements..... 5

Breaks

- Breaks 6
 - A'La Carte Enhancements 8

Lunches

- Lunch Buffets 9
- Plated Lunch Entrées..... 11
- Box Lunch 12
- Lite and Working Lunches..... 13

Receptions & Dinners

- Hors d'oeuvres 14
- Displays 15
- Stations 16
- Butcher Block Selections 18
- Plated Dinner..... 19
- Dinner Buffets..... 22

Bar Service

- Bar Packages 25
- Host Bars 26
- Cash Bars 26

General Information

- Event Policies & Procedures 27



PLATED BREAKFAST

Plated breakfasts include chilled juices, basket of assorted pastries, fruit preserves, freshly brewed regular and decaffeinated coffee, and assorted herbal teas.

Minimum 15 Guests

Wilson Lodge Traditional \$18

- Cage Free Scrambled Eggs
- Applewood Smoked Bacon
- Link Sausage
- Potato Hash, Red Onion, Bell Pepper, Parsley

Healthy Start \$20

- Roasted Pepper, Potato, and Avocado Frittata
- Slow Roasted Tomato
- Turkey Bacon

Deluxe..... \$32

- Cage Free Scrambled Eggs
- 5 oz Sirloin Steak
- Lyonnaise Potatoes
- Roasted Asparagus
- Charred Pepper Steak Sauce

BREAKFAST TO GO

Minimum 15 Guests

Up First..... \$18

- Bottled Juice and Bottled Water
- Select up to Three (3) Options:
 - Butter Croissant with Scrambled Eggs and Bacon
 - Smoked Ham, Swiss Cheese, and Scrambled Eggs on a Fluffy Croissant
 - Bacon and Scrambled Egg English Muffin
 - Bacon, Egg, and Cheese Biscuit
 - Sausage and Egg Biscuit
 - Egg and Gouda on Brioche
 - Pepper Jack, Avocado, and Tomato on Brioche (Vegan)
- Power Bar
- Banana

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BREAKFAST BUFFETS

All breakfast buffets include regular and decaffeinated coffee and hot herbal teas.

Pricing based on 60 Minutes of Service

Minimum 25 Guests

Lakeview \$25

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Sliced Seasonal Fruit, Fresh Berries
- Cage Free Scrambled Eggs
- Applewood Smoked Bacon or Link Sausage
- Breakfast Potatoes, Onions, Peppers

Rise & Shine Breakfast \$30

- Chilled Juices
- Assorted Breakfast Pastries, Fresh Fruit Preserves
- Seasonal Fresh Fruit and Berries
- Cage Free Scrambled Eggs
- Applewood Smoked Bacon or Link Sausage
- Breakfast Potatoes with Onion and Pepper
- Buttermilk Pancakes with Fresh Fruit Compote and Maple Syrup

Country Morning \$28

- Chilled Juices
- Seasonal Fresh Fruit and Berries
- Cage Free Scrambled Eggs
- Pepper, Potato, and Bacon Hash
- Buttermilk Biscuits and Sausage Gravy

Breakfast Buffet Enhancements

May be added to breakfast buffets only. Not sold separately.

Omelet Station \$10

Requires uniformed chef attendant \$150

Sliced Smoked Salmon & Bagels \$11

- Cream Cheese, Onions, Tomatoes, Cucumbers, Capers, Horseradish, Lemon

Steel Cut Oatmeal \$4

- Brown Sugar, Dried Fruits

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BREAKS

*Pricing Per Person, based on 60 Minutes of Service
Minimum 12 Guests*

All Day Beverage Break (Up to 8 Hours)..... \$22
Half Day Beverage Break (Up to 4 Hours)..... \$12

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Herbal Teas
- Bottled Water
- Assorted Sodas

Sunrise \$11

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal Teas

Hillside Continental \$14

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Sliced Seasonal Fruit, Fresh Berries
- Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal Teas

Good vs. Evil \$10

- Iced Chocolate Brownies and Blondies
- Display of Seasonal Fruits

The Twister \$10

- Warm Soft Pretzels
- Beer Cheese Sauce
- Spicy Mustard

Take Me Out To The Ballgame \$10

- Fresh Popcorn
- Cracker Jacks
- Peanuts

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BREAKS

Sweet & Savory \$12

- Caramel Popcorn
- Assorted Deli Chips
- Chocolate Chip Cookies
- Soft Pretzel Bites with Mustard

Healthy Break..... \$14

- Seasonal Sliced Fruits and Berries
- Nutella & Fruit Dip
- Assorted Seasonal Vegetables with Hummus Dip
- Gourmet Mixed Nuts

Candy Counter \$12

- Chocolate Plain and Peanut M&Ms
- Mini Snickers
- Reese's Peanut Butter Cups
- Assorted Jolly Ranchers
- Starbursts

Make Your Own Trail Mix \$18

- Pecans, Almonds, Walnuts, Cashews, Pumpkin Seeds
- Chocolate M&Ms, Chocolate Chunks
- Yogurt Raisins, Banana Chips, Dried Cherries
- Housemade Granola, Pretzel Pieces

Chips & Dip \$12

- Grilled Pita Chips with Roasted Garlic Hummus
- Tortilla Chips with Fresh Guacamole & Salsa
- Spicy Citrus Chips with Spring Onion Dip

WV Traditional..... \$12

- Garlic Knots
- Mini Pepperoni Rolls
- Marinara Dip

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BREAKS

À la Carte Enhancements

Soft Pretzels with Mustard	\$48 per dozen
Danish and Muffins.....	\$36 per dozen
Cookies and Brownies	\$36 per dozen
Assorted Bagels with Cream Cheese	\$52 per dozen
Tortilla Chips and Salsa	\$25 per pound

Priced On Consumption

Bag of Chips, Popcorn, Pretzels	\$3 ea
Granola Bars.....	\$4 ea
Energy Bars	\$5 ea
Candy Bars	\$3 ea
Whole Fruit	\$3 ea
Assorted Sodas	\$4 ea
Bottled Water	\$4 ea
Gatorade	\$5 ea
Bottled Iced Tea.....	\$5 ea

Freshly Brewed Regular & Decaffeinated Coffee.....	\$65 per gallon
Assorted Herbal Teas.....	\$65 per gallon
Iced Tea (Sweet or Unsweet).....	\$65 per gallon
Lemonade.....	\$65 per gallon
Peach Iced Tea.....	\$75 per gallon
Raspberry Iced Tea.....	\$75 per gallon
Hot Chocolate	\$65 per gallon
Warm Cider	\$65 per gallon

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LUNCH BUFFETS

All lunch buffets are served with iced tea and lemonade.

Pricing based on 60 Minutes of Service

Minimum 25 Guests

Healthy Choice \$30

- Chef's Soup of the Day
- Romaine Hearts, Spinach, Mixed Baby Greens, Chickpeas, Cucumbers, Tomatoes, Onions, Feta Cheese, Carrots, Radishes, Olives, Peppers, Broccoli, Cauliflower, Bacon Bits
- Diced Grilled Chicken
- Virgin Olive Oil, Aged Balsamic, Lemon Yogurt Strawberry Vinaigrette, Fresh Baked French Baguette
- Seasonal Fresh Fruit with Raspberry Yogurt Dip

It's A Cookout..... \$34

- Baby Greens, Carrots, Cucumbers, Tomatoes, Ranch Dressing, Balsamic Vinaigrette
- Carolina Coleslaw
- Angus Beef Sliders, Roasted Mushrooms, Onions
- Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickles
- Barbecued Pulled Pork
- Steak Fries
- Signature Macaroni & Cheese
- Roasted Vegetable Medley
- Assorted Cookies

Wheeling Traditonal..... \$38

- Roasted Potato Soup, Bacon, Garlic Croutons
- Baby Mixed Greens, Carrots, Cucumbers, Tomatoes, Ranch Dressing, Balsamic Vinaigrette
- Roasted Chicken Breast, Diced Tomatoes, Onions, Peppers
- Grilled Marinated Flank Steak, Peppered Red Wine Sauce
- Rosemary Roasted Fingerling Potatoes
- Roasted Vegetable Medley
- Oglebay Bread Basket
- Dessert du Jour

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LUNCH BUFFETS

Little Italy \$40

- Italian Wedding Soup
- Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Sliced Tomatoes, Mozzarella, Basil, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar
- Baked Chicken Parmigiana, Marinara, Mozzarella
- Penne, Garlic, Olive Oil
- Seasonal Herb Roasted White Fish with Olives and Roasted Tomatoes
- Roasted Vegetable Medley
- Rustic Italian Garlic Bread
- Mini Cannoli and Almond Cookies

Market Deli \$32

- Field Greens, Carrots, Onions, Peppers, Blue Cheese, Tomatoes, Bacon, Cucumbers, Mushrooms, Shredded Cheddar, Ranch Dressing, White Balsamic Vinaigrette
- Premade Sandwiches and Wraps (Select 3)
 - Caprese - Mozzarella, Tomato, Basil Pesto, Rosemary Ciabatta
 - Roast Beef - Provolone, Lettuce, Tomato, Fried Onion on French Baguette
 - Chicken Caesar Wrap - Grilled Chicken, Romaine, Parmesan, Classic Caesar Spinach Wrap
 - Sliced Angus Sirloin on Ciabatta Bread with Caramelized Onions, Balsamic Aioli
 - Smoked Turkey with Brie and Horseradish Mayonnaise on Fresh Baked Croissant
 - Grilled Chicken with Havarti, Smoked Bacon, Lettuce and Tomato, Fresh Baked Focaccia
 - Shaved Ham and Gruyere with Greens, Tomato, Honey-Dijon Mayonnaise on Baguette
 - Turkey, Bacon, Lettuce, Tomato, Mayonnaise on Croissant
 - Hummus, Lettuce, Tomato, Zucchini, Peppers on Ciabatta Roll
- Pasta Salad
- Carolina Coleslaw
- Cookies, Brownies, and Lemon Squares

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PLATED LUNCH ENTRÉES

All entrées included iced tea and lemonade, choice of salad, rolls and butter, and choice dessert. See page 13 for menu options.

Minimum 15 Guests

Entrées

Rigatoni Bolognese \$28

- Rigatoni Pasta, Classic Italian Meat Sauce, Shredded Parmesan, Garlic Bread

Chicken Marsala \$33

- Butter Spaetzle, Roasted Seasonal Vegetables

Seared Salmon Fillet \$38

- Lemon Risotto, Asparagus, Sweet Roasted Pepper, Herb Butter Sauce

Almond Crusted Red Snapper \$38

- New England Succotash

Marinated Flank Steak \$38

- Pepper, Potato and Bacon Hash, Bourbon Steak Sauce, Baby Carrots

Parmesan Crusted Chicken \$36

- Cous Cous, Roasted Asparagus

Mushroom Risotto (Vegetarian) \$30

- English Peas, Roasted Mushrooms, Truffle

Cauliflower Steak (Vegetarian) \$28

- Quinoa, Garlic Spinach, Romesco

Client can select up to three (3) entrées for guests to pre-select from. IF this is planned ALL entrées are charged at the highest price entree.

Client is required to provide entrée selection cards for guests to set at their place settings to assist the service team.

In the event more entrées than the guarantee are prepared due to incorrect split or guests changing pre-selected entrées, the client will be charged for ALL prepared entrées.

Multiple entrée selections must be received 14 days prior to the event.

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PLATED LUNCH ENTRÉES

Salads

Select One:

- House Salad - Baby Lettuce, Cucumbers, Tomatoes, Carrots, Ranch Dressing, White Balsamic Vinaigrette
- Wedge Salad, Tomatoes, Bacon, Pickled Onion, Smoked Gouda Cheese, and Buttermilk Ranch Dressing
- Mixed Baby Greens, Endive, Craisins, Crumbled Blue Cheese, Candied Walnuts, and Port Wine Vinaigrette
- Fruit and Arugula, Candied Fennel, Seasonal Berries, Toasted Pistachios, and Poppyseed Vinaigrette
- Caprese Greens - Heirloom Tomatoes, Baby Mozzarella, Mixed Greens, and Reduced Balsamic

Desserts

Select One:

- New York Style Cheesecake
- Traditional Carrot Cake
- Triple Chocolate Layered Cake
- Red Velvet Cake
- Tiramisu
- Flourless Chocolate Cake

BOX LUNCH

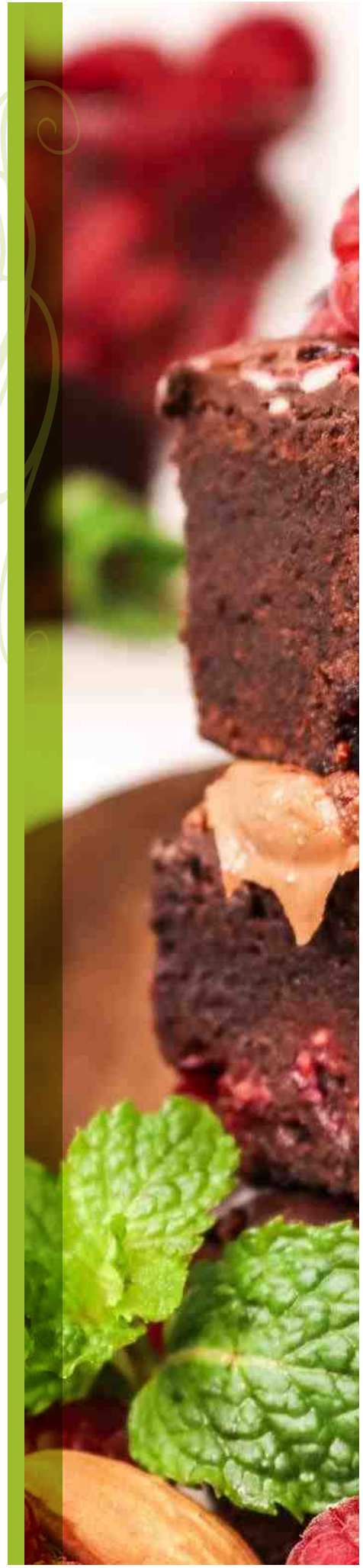
All box lunches include fresh fruit cup, deli salad, chips, cookie, and bottled water.

Maximum 3 Selections

Box Lunch \$25

- Pesto Grilled Chicken, Arugula, Grilled Peppers, Ciabatta Bun
- Roasted Vegetable Pita, Onion, Hummus, Feta Cheese
- Roast Beef, Provolone, Lettuce, Tomato, Fried Onion, French Baguette
- Tuna Salad, Lettuce, Tomato, Multigrain Bun
- Roast Turkey, Cranberry Mayonnaise, Butter Lettuce, Tomato, Brioche Bun
- Chicken Caesar Salad Wrap

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LITE AND WORKING LUNCHES

Lite Lunch \$25

Two course service with iced tea, lemonade, and full size dessert.

Working Lunch \$20

Roll in service with iced tea, lemonade, and platter of cookies or brownies.

Lunches

Wedge Salad

- Iceberg Lettuce, Diced Tomatoes, Bacon Bits, Crumbled Blue Cheese, Red Onion, Ranch Dressing
 - Grilled Chicken Breast +\$4
 - Grilled Salmon +\$6

Grilled Chicken Caesar Salad

- Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing, Deli Salad

Croissant Club

- Roasted Turkey, Virginia Ham, Lettuce, Tomato, Applewood Smoked Bacon, Herb Mayonnaise, Deli Salad

Pesto Chicken Sandwich

- Arugula, Grilled Peppers, Ciabatta Roll, Deli Salad

Roasted Vegetable Pita Sandwich

- Roasted Vegetables, Onion, Hummus, Feta Cheese, Deli Salad

Roast Beef Sandwich

- Roast Beef, Provolone Cheese, Lettuce, Tomato, Fried Onion, French Baguette, Deli Salad

Roast Turkey Sandwich

- Roast Turkey, Cranberry Mayonnaise, Butter Lettuce, Tomato, Brioche Bun, Deli Salad

Desserts

- New York Style Cheesecake
- Traditional Carrot Cake
- Triple Chocolate Layered Cake
- Red Velvet Cake
- Tiramisu
- Flourless Chocolate Cake

Individual Chips & Pretzels \$3 per bag

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RECEPTIONS

HORS D'OEUVRES

Minimum 25 Pieces

Vegan/Vegetarian\$4 per piece

- Vegetable Spring Rolls
- Vegetables Samosa in Pastry
- Blue Cheese and Pear Phyllo
- Broccoli and Fontina Cheese Quiche
- Mushroom Risotto Cake
- Individual Crudites with Hummus
- Melon Ball Cantaloupe, Honeydew, Cucumber, Feta
- Caprese Skewers
- Mushroom Arancini
- Watermelon & Feta Spoon (Seasonal)

Beef/Lamb\$6 per piece

- Beef Teriyaki Skewer
- Beef Wellington
- Beef Barbacoa Mini Tacos
- Beef Tenderloin Crostini, Mushroom Duxelle, Bearnaise
- Roast Tenderloin, Red Onion, Horseradish Crostini
- Barbequed Meatballs

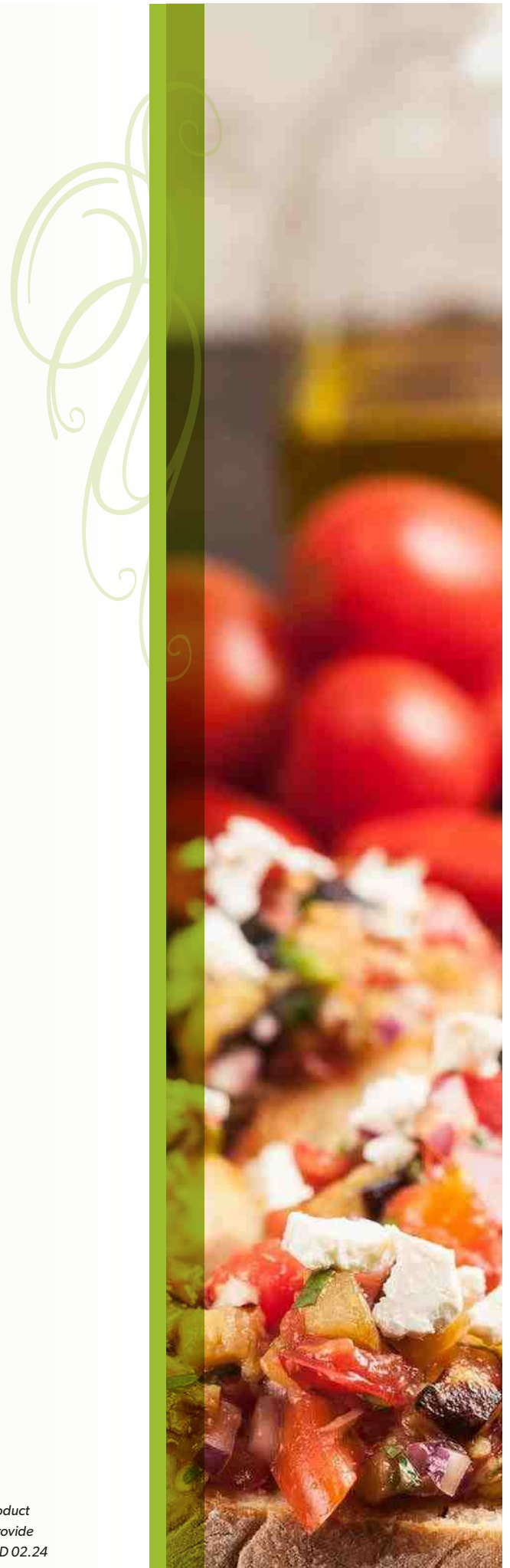
Poultry/Pork\$5 per piece

- Sesame Chicken Tenderloins
- Prosciutto Wrapped Asparagus
- Panini Soppressata, Mozzarella
- Chicken Quesadilla
- Sausage and Cheese Stuffed Mushrooms
- Chicken Cordon Bleu
- Chicken Potstickers
- WV Pepperoni Knot

Seafood/Fish\$6 per piece

- Coconut Shrimp
- Bacon Wrapped Scallops
- Bacon Wrapped Shrimp with Peach BBQ Sauce
- Mini Crab Cakes
- Shrimp Cocktail

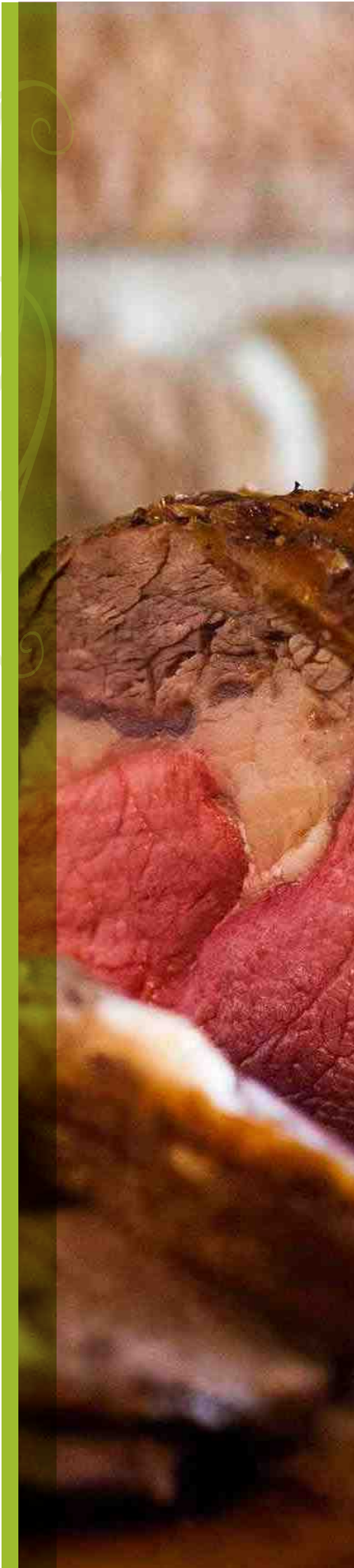
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RECEPTION DISPLAYS

Small Display serves approximately 30 Guests
Medium Display serves approximately 75 Guests
Large Display serves approximately 100 Guests

	SM	MED	LRG
Domestic Cheese Display	\$275	650	800
<ul style="list-style-type: none">• Selection of Domestic Cheeses, Candied Nuts, Dried Fruit, Seasonal Fruit Jam, Honeycomb, Sliced Baguette, and Assorted Crackers			
Import Cheese Display	\$450	975	1200
<ul style="list-style-type: none">• Selection of Imported Artisan Cheeses, Candied Nuts, Dried Fruit, Seasonal Fruit Jam, Honeycomb, Sliced Baguette, Fruit and Nut Bread, and Assorted Crackers			
Vegetable Crudit�	\$350	750	900
<ul style="list-style-type: none">• Seasonal Local and Regional Fresh Vegetables, Chef’s Seasonal Dip, Hummus, and Tapenade			
Artisan Charcuterie	\$650	1450	1600
<ul style="list-style-type: none">• Selection of Domestic and Import Charcuterie to include: Cured Ham, Soppressata, Salami Picante, Olives and Assorted Nuts, Pickled Vegetables, Sliced French Baguette, Table Crackers, Grain Mustard, and Horseradish			
Seasonal Fruit & Dip Station.....	\$350	750	900
<ul style="list-style-type: none">• A Variety of Seasonal Fruits and Berries served with Honey and Yogurt Dip			
Assorted Dips & Chips Bar	\$275	650	800
<ul style="list-style-type: none">• Chili Lemon Garlic Hummus, Kalamata Olive Tapenade, Pimento Cheese Hummus, Hot Smoked Oyster & Artichoke Dip, Toasted Pita Bread, Crostini, and Lavosh Crackers			



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STATIONS

Add to any dinner buffet or create a station dinner with a minimum of three (3) selections.

Maximum 90 Minute Service Time

Minimum 35 Guests

Pasta Lover..... \$18

- Penne Pasta, Fresh Marinara Sauce
- Cheese Tortellini, Classic Alfredo Sauce, Roasted Garlic Oil, Pesto, Shredded Parmesan
- Assorted Vegetables, Sautéed Mushrooms, Diced Tomatoes
- Diced Grilled Chicken
- Herb Shrimp
- Garlic Bread Sticks

Game Day \$16

- Angus Beef Sliders
- Philly Cheesesteak
- Kettle Chips
- Sliced Cheeses, Onions, Peppers, Mushrooms, Pickles
- Assorted Condiments

Macaroni & Cheese Bar \$14

- Imported Pasta Curls, Three Cheese Sauce
- Bacon, Buffalo Chicken, Barbecued Pulled Pork
- Broccoli, Toasted Panko Breadcrumbs, Mushrooms
- Crumbled Blue Cheese, Goat Cheese

Mashed Potato Bar \$15

- Cheddar, Monterey Jack, and Gouda Cheeses
- Diced Tomatoes, Broccoli, Red Peppers
- Chives, Salsa, Sour Cream, Whipped Butter
 - Butter Poached Shrimp + \$6
 - Whiskey Braised Short Ribs + \$6

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STATIONS

Risotto Station \$15

- Toppings: Artichokes, Asparagus Tips, Fire Roasted Peppers, Medley of Wild Mushrooms, Sun-Dried Tomatoes, Parmesan and Cheddar Cheeses
 - Butter Poached Shrimp + \$6
 - Whiskey Braised Short Ribs + \$6

Gourmet Mac & Cheese Station..... \$20

- Macaroni and Cheese
- Toppings: Sautéed Baby Portabella Mushrooms, Smoked Jalapeno Sausage, Balsamic Onions, Applewood Smoked Bacon, Scallions Diced Roma Tomatoes, Grilled Chicken, Shrimp, Chianti Braised Short Ribs

Street Tacos Bar \$20

- Flour Tortillas
- Baja Fish, Pulled Pork, Barbeque Chicken
- Lettuce, Diced Tomato, Cheddar Jack Cheese, Queso Fresco, Salsa Roja, Red Onions, Cilantro, Lime Wedges, Jalapeno
 - Chopped Mexican Salad with Iceberg, Mexi-Cali Corn, Black Beans, Spicy Ranch Dressing, Spanish Rice, Tortilla Chips, Guacamole + \$6

Biscuit Slider Bar \$15

- Housemade Cheese Biscuits, Black Pepper Biscuits, Buttermilk Biscuits
- BBQ Pulled Chicken, Country Ham
- Slaw, Bacon Onion Jam, Pimento Sauce, Stone-Ground Mustard

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BUTCHER BLOCK SELECTIONS

Maximum 90 Minute Service Time

**Roast Tenderloin of Beef\$450
(Serves 20)**

- Burgundy Wine Reduction, Mushroom Ragout, Silver Dollar Rolls

**Whole Turkey Breast\$375
(Serves 40)**

- Traditional Cranberry Sauce, Sage Dressing, Turkey Gravy, French Mini Buns

**Dutch Country Pork Loin\$400
(Serves 35)**

- Maple Apple Stew, Bacon Braised Cabbage, Potato Buns

**Herb Crusted Prime Rib of Beef\$850
(Serves 50)**

- Au Jus, Horseradish Cream, Silver Dollar Rolls

**Grilled Salmon Fillet\$350
(Serves 25)**

- Lemon Buerre Blanc, Cucumber Dill Sauce

Uniformed chef attendant required for all selections \$150

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PLATED DINNER

Plated dinners include dinner rolls, choice of salad, entrée, choice of dessert, freshly brewed regular and decaffeinated coffee, and assorted herbal teas.

Minimum 15 Guests

Amuse Bouche + \$10

Select One:

- Jumbo Shrimp Cocktail (4 pieces)
with Traditional Cocktail Sauce and Lemon Marmalade
- Housemade Blue Crab Cake with Mango Salsa
- Lobster Ravioli with Beurre Blanc Sauce

Salads

Select One:

- Iceberg, Teardrop Tomato, Crisp Pancetta, Red Onion, Roquefort Dressing
- Romaine Lettuce, Croutons, Hard Boiled Egg, Bacon, Creamy Buttermilk Dressing
- Baby Spinach, Shaved Prosciutto, Pine Nuts & Reggiano, Champagne Vinaigrette
- Grilled Peach, Baby Mixed Greens, Chevre Cheese, Sugared Pecan, Dijon Vinaigrette (Seasonal)
- Poached Pear, Gorgonzola, Mixed Greens, Sugared Walnuts, Raspberry Vinaigrette Dressing
- Tomato Carpaccio, Burrata, Basil Purée, Parmesan Crisp, Aged Balsamic, Focaccia Crostini

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PLATED DINNER

Entrées

Grilled Chicken Breast \$40

- Mushroom Marsala Wine Sauce, Mushroom Risotto, Broccolini

Roasted Atlantic Salmon \$50

- Maple Glaze, Lemon Orzo, Petit Pan Squash

Herb Roasted Pork Loin..... \$50

- Apple Chutney, Fingerling Potatoes, Roasted Root Vegetables

Statler Chicken Breast..... \$49

- Smoky Tomato Thyme Sauce, Garlic Mashed Potatoes, Asparagus

Pan Seared Maryland Crab Cake \$58

- Orange Chive Sauce, Parmesan Risotto, Haricots Vert

8 oz Filet Mignon \$68

- Aged Port Wine Sauce, Roasted Potatoes, Vegetable Medley

8 oz Chianti Braised Short Rib \$60

- Roasted Fingerling Potatoes, Caramelized Cipollini Brussels Sprouts and Pancetta

Boursin, Bacon, Arugula Stuffed Chicken..... \$55

- Garlic Yukon Potato, Asparagus Spears, Sauvignon Blanc Cream Sauce

Salmon & Beef Duet.....\$75

- Honey Roasted Salmon (4 oz) and Sliced Tenderloin (5 oz), Herb Risotto, Roasted Brussels Sprouts, Fresh Dill Mustard Cream Sauce

Short Rib & Chicken Duet\$70

- Red Wine Braised Beef Short Ribs (5 oz) and Herb Crusted Chicken (4 oz), Herb Mashed Potatoes, Green Beans Almondine, Peppercorn Sauce

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PLATED DINNER

Desserts

Select One:

- New York Style Cheesecake
- Triple Chocolate Layered Cake
- Tiramisu
- Traditional Carrot Cake
- Red Velvet Cake
- Flourless Chocolate Cake
- Dessert Duet +\$4 per guest
Chocolate Pot de Creme & Seasonal Fresh Fruit Tart
- Dessert Trio +\$6 per guest
Chocolate Pot de Creme, Seasonal Fresh Fruit Tart, and Lemon Square

Client can select up to three (3) entrées for guests to pre-select from. IF this is planned ALL entrées are charged at the highest price entree.

Client is required to provide entrée selection cards for guests to set at their place settings to assist the service team.

In the event more entrées than the guarantee are prepared due to incorrect split or guests changing pre-selected entrées, the client will be charged for ALL prepared entrées.

Multiple entrée selections must be received 14 days prior to the event.

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DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted herbal teas.

Maximim 90 Minute Service Time
Minimum 35 Guests

Oglebay Barbeque..... \$60

- Oglebay Bread Basket
- Carolina Coleslaw
- Southern Mustard Potato Salad
- Char Grilled Angus Burgers
- Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickles
- Slow Roasted Barbecued Chicken
- Barbecued Pork Ribs
- Maple Baked Beans
- Buttered Corn on the Cob
- Apple Cobbler

Italian Market \$60

- Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Sliced Tomatoes, Onions, Mozzarella, Basil, Olive Oil, Balsamic Vinegar
- Diced Watermelon, Balsamic Vinegar
- Rigatoni Bolognese
- Chicken Marsala
- Baked Cod Puttanesca
- Roasted Seasonal Vegetables
- Wild Mushroom Risotto
- Focaccia Bread
- Tiramisu, Lemon Tarts

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DINNER BUFFETS

Mediterranean\$70

- Oglebay Bread Basket
- Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Chickpeas, Cucumbers, Tomatoes, Peppers, Cumin Dressing
- Chilled Grilled Zucchini, Kalamata Olives, Olive Oil
- Sliced Beef Tenderloin, Porcini Mushroom Sauce
- Salmon Medallions, Lemon Caper Butter, Charred Tomatoes
- Rosemary Scented Lamb Chops, Saffron Couscous
- Garlic Fingerling Potatoes
- Cast Iron Roasted Vegetables
- Greek Baklava
- Fresh Berries, Balsamic Reduction

Country Comfort..... \$52

- Cornbread and Biscuits
- Mixed Field Greens, Ranch Dressing, White Balsamic Vinaigrette
- Carolina Coleslaw
- Buttermilk Fried Chicken
- Grilled Salmon, Maple Glaze
- Oven Roasted Red Potatoes
- Signature Macaroni and Cheese
- Green Beans, Smoked Bacon, Caramelized Onions
- Pastry Chef’s Seasonal Selection



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DINNER BUFFETS

Taste of the Valley\$70

- Oglebay Bread Basket
- Arugula, Mozzarella, Garlic Crostini, Cherry Tomatoes, Shaved Red Onion, Sliced Mushrooms, Ranch Dressing, White Balsamic Vinaigrette
- Marinated Tomato and Cucumber Salad
- Penne Pasta, Pepperoni, Sweet Onions, Tomatoes, Fresh Basil, Olives, Broccoli
- Sliced Pork Roast, Sauerkraut
- Smothered Chicken, Onion Gravy
- Stuffed Cabbage
- Pierogies, Caramelized Onions, Sweet Peas
- Haluski
- Green Beans, Tomatoes, Garlic
- Broccoli Au Gratin
- Pastry Chef's Seasonal Selection

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BAR PACKAGES

Call Bar Package

Includes mixed drinks, sodas, domestic and imported bottled beer, and a selection of wines from Oglebay's Private Collection.

1 Hour	\$23
2 Hours	\$34
3 Hours	\$44
4 Hours	\$53
5 Hours	\$61

- Vodka – Titos
- Gin – Tanqueray
- Rum – Bacardi
- Whiskey – Jack Daniels
- Bourbon – Makers Mark
- Scotch – Dewars White Label
- Tequila – Jose Cuervo Gold

Premium Bar Package

Includes mixed drinks, sodas, domestic and imported bottled beer, and a selection of wines from Oglebay's Private Collection.

1 Hour	\$26
2 Hours	\$38
3 Hours	\$49
4 Hours	\$59
5 Hours	\$68

- Vodka – Grey Goose
- Gin – Bombay Sapphire
- Rum – Captain Morgan
- Whiskey – Crown Royal
- Bourbon – Woodford Reserve
- Scotch – Johnnie Walker Black
- Tequila – Teremana

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HOST BARS

Beer

- Domestic \$6
- Imported \$7
- Craft Beers (As Available)..... \$7
- Non-Alcoholic (O’ Douls) \$6

Liquor

- Call Drinks \$11
- Premium \$13

Wine by the Glass

- Selections from the Wine List As Priced

Host Bar charged on consumption. Subject to applicable service charges and taxes. \$300 minimum and \$150 bartender fee required.

CASH BARS

Beer

- Domestic \$7
- Imported \$8
- Craft Beers (as available)..... \$8
- Non-Alcoholic (O’ Douls) \$7

Liquor

- Call Drinks \$12
- Premium \$14

Wine by the Glass

- Selections from the Wine List As Priced

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EVENT POLICIES AND PROCEDURES

General Information

All Food and Beverage must be provided by Oglebay. Our menus are subject to change, and ingredients may vary based on quality and availability.

Alcohol

Wilson Lodge, in Oglebay, is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into Wilson Lodge by outside vendors or individuals. Wilson Lodge reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

Function Space

Oglebay reserves the right to change an event location to a more suitable sized venue should the anticipated attendance significantly increase or decrease.

Signage, Displays, Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. All signs must be of professional quality. Oglebay will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, push pins, tape, or any substance. In the event this is done without authorization, and any damage is caused, the cost of repair and/or replacement will be charged to the patron. Oglebay is not responsible for the retention or removal of any signs, banners, decorations, audio visual, or other equipment used at Oglebay.

Setup Changes

Should a major change to the setup of your event be requested within 24 hours of the start time, the following charges will apply:

0-20 Guests \$100

21-50 Guests \$150

51-200 Guests \$250

Outdoor Events

Any event scheduled at an outdoor location will take place indoors if the following conditions arise:

Weather forecast of 30% or more chance of precipitation

Temperature below 50 degrees

Wind gusts in excess of 15 mph

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EVENT POLICIES AND PROCEDURES

Menu Changes/Additions

A surcharge of 10% to the posted banquet menu price will be assessed for menu changes/additions that are received less than (3) business days prior to the last day of the event.

Dietary/Allergy Needs

Oglebay makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.





465 Lodge Drive
Wheeling, WV 26003
877-436-1978

oglebay.com