

Wedding Events Menu



To the Bride and Groom:

Weddings at Oglebay Resort are extraordinary! We can fulfill all of your wedding day wishes from beginning to end including the rehearsal dinner, bridesmaid luncheon and a relaxing trip to the spa or a round of golf. Overnight guest room accommodations are available for you and your guests.

Oglebay has beautiful outdoor settings, several ballrooms and banquet rooms available to accommodate the wedding of your dreams.

Following is a compilation of our wedding menu options. Don't see exactly what you had in mind? We will work with you to customize the perfect event that exceeds all of your expectations.



Photo by Neal Warren



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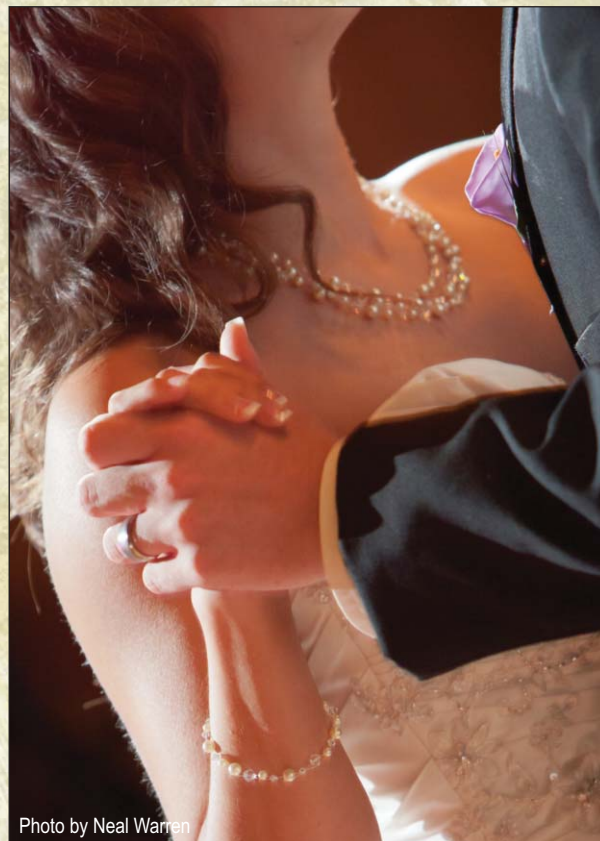


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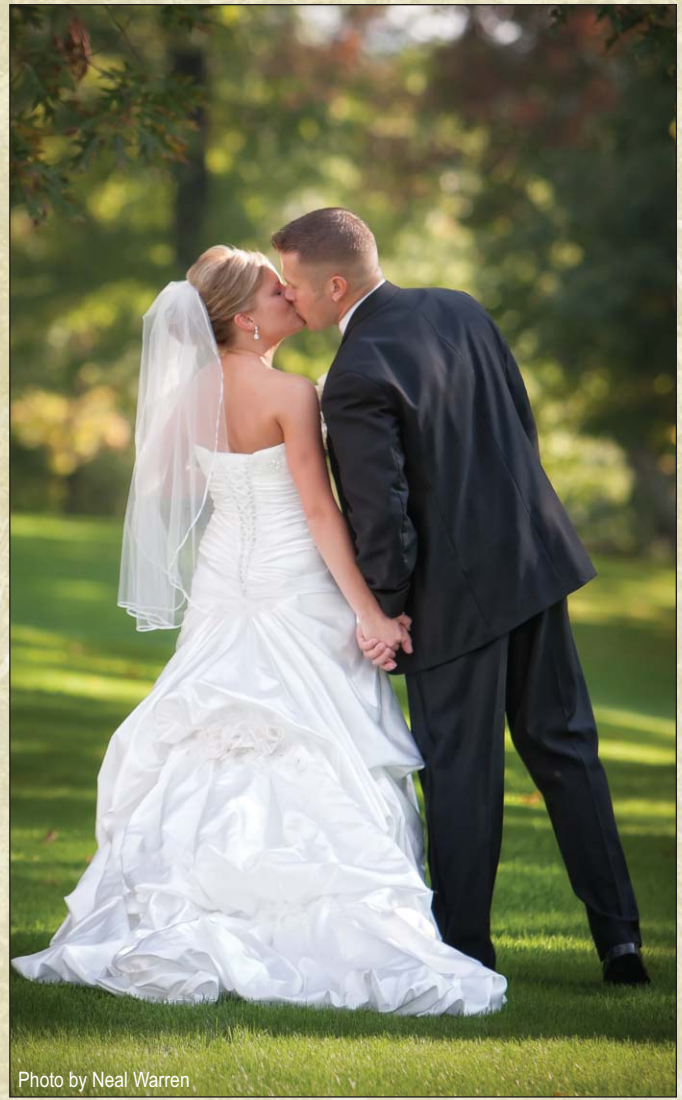


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Reception Package

- 90 minutes of service, pick 4 hors d'oeuvres and 2 stations – \$35.00 | Additional hours – 15.00
- With Extra Premium Bar – \$85.00 | With Call Brand Bar - \$72.00 | With House Brand Bar - \$57.00

Cold Hors D'oeuvres

- Roasted Tenderloin with Red Pepper Coulis
- House Smoked Salmon Board
- Deviled Egg Tray: BLT, Bloody Mary and Salmon Rosette
- Brie Tart: Burnt Pear, Mango and Raspberry
- Smoked Trout Mousse with Cucumber Kim Chee Tarts
- Asparagus Wrapped in Smoked Salmon with Dilled Crème Fraiche
- Fresh Seasonal Fruit with Strawberry Smoothie Dip
- Grilled Pita with Hummus Display
- Around the World Cheese Display
- Champagne Poached Shrimp with Spicy Tomato Sauce
- B.Y.O.B.- Italian Sauces, Meats and Cheeses with Crusty French Bread
- Garden Crudités, Seasonal Crisp Vegetables with Vegetable Dip
- Fresh Mozzarella Roma Tomato Crostini
- Toasted Goat Cheese Mushroom Tapenade Crostini
- Stuffed Cherry Tomatoes with Goat Cheese and Almonds
- Gazpacho Shrimp Shooters

Hot Hors D'oeuvres

- Petite Beef Wellington
- Vegetable Encroute with Gorgonzola Cream
- Trio Stuffed Mushrooms: Spinach Feta, Crab Stuffed, Jalapeño Bacon
- Vegetable Risotto Cakes
- Mediterranean Salmon Skewers
- Sesame Chicken with Peanut Sauce
- Pork Vegetable Egg Rolls
- Dijon Chicken in Puff Pastry
- Roasted Vegetable Quiche
- Mini Crab Cakes
- Coconut Shrimp Sweet & Sour
- Bourbon Street Meatballs
- Chicken Wings (Asian, Southwest or Buffalo)
- Stuffed Risotto Balls with Pancetta and Havarti Cheese

- Oysters Rockefeller
- Tempura Bacon Wrapped Scallop
- Chicken & Cheese Quesadilla
- Thai Spring Rolls
- Beef Tenderloin, Borsin Cheese, Caramelized Onion Tartlets

Stations (Select Two)

- **Cheese and More**
 - Imported & Domestic Cheeses
 - Fresh and Dried Fruit
 - French Bread Crostini
 - Assorted Crackers
- **Italian Snack bar**
 - Olives, Pepperoncini
 - Pepperoni, Capicola
 - Provolone, Mozzarella
 - Pesto Sauces
 - Roasted Garlic
 - Assorted Breads
- **Wild Mushroom Risotto**
 - Shiitake, Cremini, Oyster & Portobello Mushrooms
 - Roasted Garlic & Herb
 - Italian Arborio Rice
- **Maryland Crab Cake - Oglebay's Unique Recipe!**
 - Seared to Order
 - Served with Chipotle Aioli
- **Build your Own Bruschetta**
 - Tomato and Basil Salsa, Mozzarella, Caponata
 - White Bean and Roasted Garlic Puree
 - Prosciutto, Balsamic Marinated Artichokes
 - Olive Tapenade, Caramelized Onion and Bacon Jam
 - Grilled Pita Points, Herb Crostini & Focaccia Points

All prices plus tax and service charge. All prices subject to change.

Dinner Packages

Diamond - \$110.06

4 Hour Hosted Bar

- Extra premium brand liquor, domestic and imported beer, a selection of wines from Oglebay's "Waddington Estates" Collection, "The Colonel" from the Oglebay Wine Collection, soft drinks and mixers.

Delicious Assortment of Butlered Hors d'Ouevres to include:

- Brie Tart: Burnt Pear, Mango and Raspberry
- Roasted Tenderloin with Red Pepper Coulis
- Gazpacho Shrimp Shooters
- Roma Tomato and Fresh Mozzarella Crostini

Farm Table Display Including:

- Crudités with Dipping Sauces
- Imported and Domestic Cheese
- Assorted Artisan Breads

A "Gruet, Blanc de Noir" Champagne Toast to the new Bride and Groom

Choose an Elegant Seated Dinner Featuring Either:

- Salad of Arugula, Pine Nuts, Roasted Tomato, Pancetta, Lemon Olive Oil
- Ancho Chile Rubbed Filet of Beef
- Golden Potato Terrine
- Fresh In Season Vegetable

Or

- Artisan Leaf Lettuce Salad, Spiced Pears, Toasted Almonds, Crumbled Goat Cheese, Lemon Peel Vinaigrette
- Breast of Chicken Stuffed with Lobster, Baby Spinach, Pancetta, Roasted Red Pepper
- Dauphinoise Potatoes
- Fresh In Season Vegetable

Or Enjoy a Buffet of:

- Tossed Salad Greens, Mushrooms, Croutons, Shredded Cheese, Tomato, Cucumber, Accompanied by Raspberry Vinaigrette and Aged Balsamic
- Arugula and Spinach with Hearts of Palm, Ruby Grapefruit Sections and Pomegranate Dressing
- Anti Pasta Display

- Lump Crab Crusted Halibut with Grain Mustard Buerre Blanc
- Honey Soy Brined Breast of Chicken
- Wood Fired Roasted Tenderloin with Wild Mushrooms and Brown Butter
- Goat Cheese and Chive Potato Soufflé
- Quinoa and Roasted Vegetable Pilaf
- Snow Pea and Tricolor Pepper Stir Fry
- In Season Chef's Vegetable Selection

Cake Service

We expertly cut and serve your custom designed 3 tier wedding cake and offer a complimentary cookie table designed by Oglebay

Premium Accommodations for the Bride and Groom on their Wedding Night



Photo by Neal Warren

All prices plus tax and service charge. All prices subject to change.

Platinum – \$98.27

4 Hour Hosted Bar

- Call brand liquor, domestic beer, a selection of wines from Oglebay's "Waddington Estates" collection, soft drinks and mixers.

Delicious Assortment of Butlered Hors d'Ouevres

Including:

- Dilled Shrimp and Cucumber
- Roasted Tenderloin with Red pepper Coulis
- Stuffed Cherry Tomatoes with Goat Cheese and Olives
- Domestic and Imported Cheese Display

A "Don Conde" Champagne Toast to the new Bride and Groom

Choose an Elegant Seated Dinner Featuring Either:

- Iceberg Wedge Salad, Crumbled Bacon, Diced Tomato and Crumbled Bleu Cheese
- Roasted Tri-pepper Crusted Tenderloin of Beef
- Oven Roasted Red Skinned Potatoes
- Fresh In Season Vegetable

Or

- Classic Caesar with Crisp Romaine, Parmesan Chips, Croutons, and Red Peppers, Herb Caesar Vinaigrette
- Crab and Spinach Stuffed Chicken Breast with Porcini Mushroom Cream Sauce
- Whipped Scallion Potatoes
- Fresh In Season Vegetable

Or Enjoy a Buffet of:

- Tossed Salad Greens, Mushrooms, Croutons, Shredded Cheese, Tomato and Cucumber Accompanied by Raspberry Vinaigrette and Aged Balsamic
- Caprese Salad of Fresh Mozzarella, Tomato and Basil
- Spinach Salad, Sliced Red Onions, Walnuts, Chopped Egg, Honey Bacon Dressing
- Mango Orange Jicama Slaw
- Balsamic Glazed Grilled Salmon
- Roasted Pork Loin with Sweet Lager Mustard
- Roasted Chicken Milanese (Prosciutto, Tomato, Basil in Light Veloute)
- Penne Primavera
- Risotto with Confetti of Vegetables
- Steamed Asparagus with Béarnaise
- In Season Chef's Vegetable Selection

Cake Service

We expertly cut and serve your 3 Tier Oglebay designed wedding cake.



Photo by Neal Warren

All prices plus tax and service charge. All prices subject to change.

Gold – \$66.82

4 Hour Hosted Bar

- House brand liquor, domestic beer, a selection of wines from Oglebay's "Hilltop Vineyards" collection, soft drinks and mixers.

Delicious Assortment of Butlered Hors d'Ouevres including:

- Dilled Shrimp and Cucumber
- Prosciutto Basil Melon
- Toasted Goat Cheese Mushroom Tapenade Crostini
- Display of Crudités with Avocado Ranch

A "Don Conde" Champagne Toast to the new Bride and Groom

Choose an Elegant Seated Dinner Featuring Either:

- Mixed Artisan Lettuce, Tomato, Cucumber, Shaved Red Onion, your Choice two Dressings
- Oglebay's own Jumbo Lump Crab cake with Roasted Vegetable Veloute
- Whipped Potatoes
- Fresh in Season Vegetable

Or

- Mixed Artisan Lettuce, Tomato, Cucumber, Shaved Red Onion, your Choice two Dressings
- Bacon Wrapped Sirloin with Wild Mushrooms and Sweet Merlot Reduction
- Garlic Creamed Potatoes
- Fresh In Season Vegetable

Or Enjoy a Buffet of:

- Tossed Salad Greens, Mushrooms, Croutons, Shredded Cheese, Tomato, Cucumber, Accompanied by House-Made Ranch and Italian Dressings
- Artichoke, Tomato, Spinach Salad
- Bruschetta Salad
- Herb Crumbed Baked Cod
- Roasted Stuffed Pork Loin with Sweet Onion Marmalade
- Seared Breast of Chicken with Orange Balsamic Glaze
- Baked 5 Cheese Tortellini
- Rosemary Roasted Potatoes
- In Season Chef's Vegetable Selection

Cake Service

We expertly cut and serve your 3 Tier Oglebay designed wedding cake.



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Into the Evening Snacks

	Addition to Package	Per Person
Mini Fish, Chicken or Beef Tacos With Green Tomatillo Salsa	3.95	5.95
Mini Cheese Burgers With Ketchup, Sage Aioli, Honey Whole Grain Mustard	4.95	7.95
Grilled Cheese with Smoke Gouda Served on Black Bean Bread Roasted Aioli and Turkey	4.25	6.95
Mini Box of Home Fried Chicken Tenders with Roasted Aioli	6.75	9.95
Open Faced Chicken Salad With Apple and Cranberry on Ciabatta Bread	3.25	8.75
Corn Dog On-The-Go Honey Aioli Mustard	3.75	6.95
Oglebay Pizza Pepperoni, Sausage and Cheese and Buffalo Chicken Bacon and Ranch (Based on 2 pieces per person)	3.95	5.95
Assorted Chicken Wings BBQ, Asian Teriyaki and Hot Sauce Served with Celery and Carrot Sticks, Ranch and Bleu Cheese Dips	4.75	10.95
Homemade Cookies: Double Chocolate Fudge, Chocolate, Oatmeal Raisin, Vanilla Milk or Godiva Liquor Chocolate Milk	5.25	9.95



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Wedding Brunch 19.95

Delicious Assortment of Hors d'Oeuvres

Including:

- Sliced Seasonal Fruit and Berries
- Imported and Domestic Cheese Display
- Bagels with Smoked Salmon Spread, Diced Onion and Capers

Elegant Buffet Brunch Featuring

- Omelet Station: Eggs, Egg Whites, Spinach, Mushrooms, Onions, Tomato, Shredded Cheddar
- Belgian Waffle Station: Bananas Foster Topping, Strawberry Topping, Whip Cream
- Chef Carved Top Round of Beef
- Honey Pecan Roasted Breast of Turkey
- Mixed Artisan Greens, Toasted Walnuts, Gorgonzola Crumbles and Bleu Cheese Vinaigrette
- Traditional Caesar Salad, Romaine, Cherry Tomato, Herbed Caesar, Croutons, Shredded Parmesan
- Smoked Bacon
- Cranberry Sausage
- Country Gravy and Biscuits
- Rosemary Roasted Potatoes

Plus a delicious array of desserts created by our Pastry Chef

Continental Breakfast

On Display

10.95

- Selection of Juices to Include:
Orange | Grapefruit | Tomato
- Sliced Fresh Fruit
- Assorted Muffins and Danish
- Assorted Bagels and Cream Cheese
- Coffee & Tea Station

Continental Enhancements

Scrambled Eggs 3.95

Hickory Smoked Bacon and 3.25

Country Sausage Links

Hash Brown Potatoes 2.95

Omelette Station 6.95

Prepared to Order: Diced Ham, Cheddar and Swiss Cheese, Peppers, Zesty Salsa, Smoked Salmon, Mushroom, Fresh Herbs

House Smoked Scottish Salmon 8.95

Chopped Egg, Capers, Sliced Onions
Assorted Bagels, Cream Cheese

Cinnamon French Toast 3.95

With Sweet Butter, Warm Vermont
Maple Syrup

These additional options can be added to further enhance your event:

- Ceiling Treatment
- Chair Covers
- Specialty Wedding Cocktail
- Ice Sculptures
- Linen Upgrades
- Coat Check Attendant
- Wine Service with Dinner



Photo by Neal Warren

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General Wedding information

Food

We provide various event menu options and will also be happy to create a customized menu for you. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Also, any unconsumed items may not be removed from hotel property.

Younger guest's menus are available on request. General Younger guest pricing:

Ages 4 - 12: 50% discount on food

Below 3: Complimentary

Service

Our service standards specify that we will provide 1 server for every 25 guests for a plated meal and 1 server for every 30 guests for a buffet meal. Food buffets are staffed by 1 member of the culinary team per buffet line.

Oglebay provides 1 bartender per 100 guests. Additional staff can be provided:



Photo by Neal Warren

Servers: 20.00 per server per hour

Bartender: 25.00 per hour/per bartender

Chef Attendants: 30.00 per hour/per attendant

Cake Service

Diamond Package – Oglebay will design and produce a custom wedding cake. Please provide a picture and your ideas to your wedding coordinator.

Platinum and Gold Packages – your choice of white, yellow or chocolate cake and buttercream icing. Please provide a picture or idea on your flush icing design.

Ribbon is an allowable choice of design. Special flavors and types of icing are available at an additional charge. Please discuss with your wedding coordinator.

Cookies and Special Treats

Cookies and special treats are available for purchase. Please discuss the options with your Wedding Coordinator. For Diamond Packages your family cookie table is complimentary. For Platinum and Gold packages, You are welcome to bring your own cookies for a 1.50 per person fee.

Ballroom Selections

We will provide you with the most suitable room for your event. Accommodations are determined based on the number of expected guests.

All prices plus tax and service charge. All prices subject to change.

Guarantees

All details pertinent to your event will need to be finalized ten business days prior to your event date. Your final guaranteed number of expected guests must be given by 12:00 noon, 3 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

Deposit and Payment

Non-refundable advance deposits will be required upon the return of the signed contract. The deposits will be applied to the balance of your event. Estimated final payment is required ten days in advance of event date.

Set Up and Decorating

Oglebay Resort must be made aware of any outside vendors (for example: entertainment, florists, etc.) who require access to any banquet space prior to the start of your event. Additional set-up time may be arranged through your Coordinator at an additional charge.

Weather

In the event of a 30% or more chance of inclement weather forecast, the resort reserves the right to decide four hours in advance of any function as to whether or not it should be moved indoors.

Alcohol

Oglebay Resort is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, outside vendors or individuals are not permitted to supply alcohol for Oglebay Resort functions. Oglebay Resort reserves the right to refuse service to any guest who appears to be underage, without legal identification or appears to be intoxicated.

Alcoholic beverages, including wine, cannot be used as wedding favors.

All of the Wedding Package Bars are for 4 hours.

If you would like to extend your bar:

- | | |
|--------------------|-------------------------------------|
| • Diamond Package | 6.00 per person per additional hour |
| • Platinum Package | 5.00 per person per additional hour |
| • Gold Package | 4.50 per person per additional hour |



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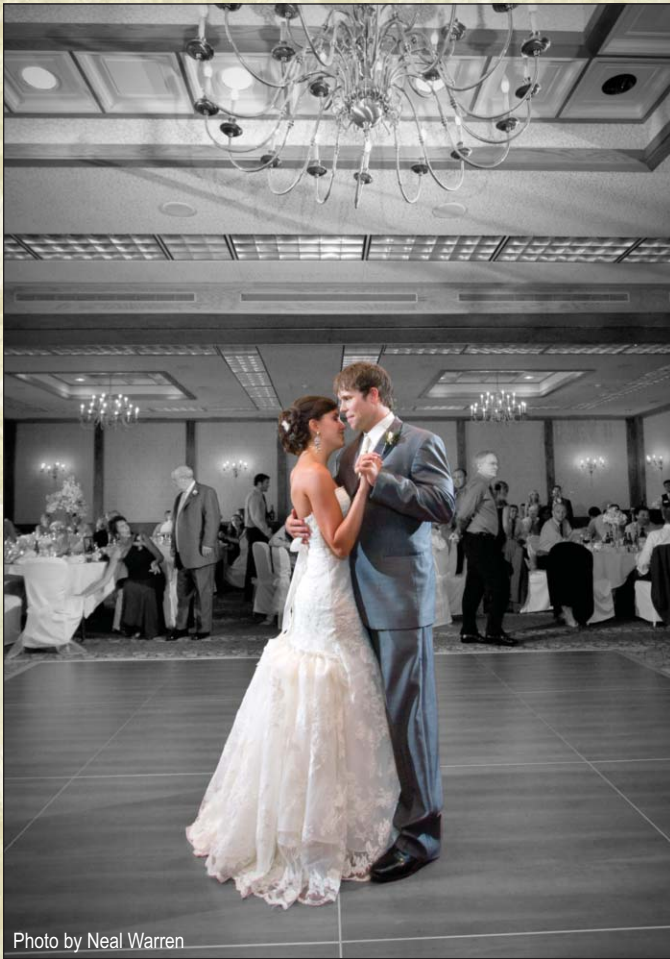


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Resort & Conference Center
Wheeling, West Virginia
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