



wedding
MENU

Maumee Bay
LODGE & CONFERENCE CENTER

1750 State Park Road #2
Oregon OH 43616
419-836-0013
MaumeeBayLodge.com

policies

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 10 business days prior to event. Should a guarantee not be received, the lodge will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

SERVICE CHARGE AND TAXES

A 20% service charge will be applied for all food and beverage functions as determined by the Lodge. The current sales and local taxes are 7.75%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio. A 3% beautification fee also applies. This fee goes toward continual improvement of the Lodge.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Maumee Bay Lodge and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due ten (10) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

PRICING

All food and beverage prices are guaranteed 14 days prior to your event. There will be a labor surcharge for buffets of less than twenty guests.

MENU SELECTION

Menu selections are requested four (4) weeks prior to function date. Special dietary substitutions are available and can be made no later than 10 days in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a per person service fee (vegetarian options excluded). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

FOOD AND BEVERAGE

All food and beverage items will be prepared by Maumee Bay Lodge and Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions. Any special order items will be available upon request. However, those items are non-refundable once purchased. Thank you for following our policies. A fee will apply if outside food or beverage is found.

All Prices are Subject to a 20% Taxable Service Charge & Sales Tax. Prices are Subject to Change. Guarantees Must be Provided Fourteen Days Prior to the Function. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Foodborne Illness, Especially if You Have Certain Medical Conditions.

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starters

Start your special day with snacks delivered to your guestroom.

Breakfast Selections

Bagels with Cream Cheese
Assorted Breakfast Pastries
Vanilla Yogurt with Assorted Toppings
Whole Fresh Fruit

Snack Selections

(All Displays Available in 25 Person Increments)

Seasonal Fruit Display with Dip
Assorted Vegetable Crudit  Display with Dip
Cubed Cheese & Cracker Display
Hummus Display with Fresh Vegetables & Pita Chips
Assorted Fresh Baked Cookies

Beverages

100% Colombian Coffee & Assorted Hot Teas
Bottled Water
Assorted Sodas
Assorted Juices
Cooks Champagne
Bloody Mary
Mimosa

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get ready packages

Charcuterie Board

Sliced capicola, salami, prosciutto, smoked ham, smoked gouda, cheddar, Swiss, pepperjack, grapes, strawberries and blueberries served with seasonal fruit compote, whipped feta dip and assorted crackers and sliced baguettes

Sandwich Board

Submarine sandwich stuffed with smoked turkey & sliced ham, cheddar cheese, lettuce, sliced tomato, onion & topped with mayonnaise. Served with specialty chips

Pasties & Fruit Board

Danishes, cinnamon rolls, assorted muffins, strawberries, blueberries and grapes with strawberry cream fruit dip

ADD ON

Beer or Prosecco

Add on to any board: 24 Domestic Beers or 12 mini bottles of Prosecco with orange juice, ask your sales manager about pricing

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Hors D'oeuvres

Hot House

Price per 100 pieces

Vegetable Spring Rolls with Sweet & Sour Sauce
Sweet & Sour, BBQ or Swedish Meatballs
Boneless Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip & Celery
Pork Potstickers
Chicken Potstickers

Hot Premium

Price per 100 pieces

Sausage Stuffed Mushroom Caps
Seafood Stuffed Mushroom Caps
Chicken Satay Skewers
Beef Satay Skewers
Coconut Shrimp with Creamy Sweet Chili Sauce
Pretzel Chicken Bites with Honey Mustard Sauce
Crab Cakes with Remoulade
Crispy Asparagus with Asiago Cheese

Cold

Cocktail Shrimp with Cocktail Sauce & Lemons
Caprese Skewers
Cheese Ball with Crackers
(Choice of Cheddar & Bacon or Green Onion & Garlic Herb)

Premium Sweet Treats

Chocolate Dipped Strawberries
Assorted Chocolate Truffles

Hot Reception Package

50 Person Minimum

Includes 10 Pieces per Person

Choose 5 House Items
Choose 5 Premium Items

Hot & Cold Reception Package

Includes Cheese & Cracker Display, Vegetable Crudités with Dip
& One Hot Hors D'Oeuvre

(Available in 25 person increments)

Choose House Hors D'Oeuvre
Choose Premium Hors D'Oeuvre

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DISPLAYS

(All Displays available in 25 person increments / Prices indicated are per display)

Spinach & Roasted Red Pepper Artichoke Dip

Creamy spinach & artichokes with a hint of fire roasted red peppers. Served warm with tortilla chips.

Seasonal Fruit Display

A variety of seasonal melon, pineapple & citrus fruits, garnished with grapes & berries. Served with a strawberry crème fruit dip.

Vegetable Crudit  Display

Fresh vegetables of baby carrots, broccoli, cauliflower, celery sticks, cucumber slices & grape tomatoes. Served with a parmesan herb dip.
Add hummus & pita chips for an additional \$1.00 per person

Domestic Cheese & Cracker Display

Cubed cheddar, swiss, colby jack & pepper jack cheeses.
Served with an assortment of crackers.

Premium Cheese & Cracker Display

Cubed smoked gouda, havarti, gruy re and boursin cheeses.
Served with an assortment of crackers.

Charcuterie Display

Sliced capicola, salami, prosciutto, smoked ham, smoked gouda, cheddar, Swiss, pepperjack, grapes, strawberries and blueberries. Served with seasonal fruit compote, whipped feta dip and assorted crackers and sliced baguettes.

Italian Antipasto Display

Sliced capicola, pepperoni, salami, provolone & mozzarella cheeses garnished with roasted red peppers, pepperoncini, mushroom salad & kalamata olives.
Served with a red onion jam & sliced baguette.

Baked Brie En Croute

Large wheel of brie cheese stuffed with raspberry & almonds, wrapped in puff pastry & baked golden brown. Served warm with French bread.

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entrées

PLATED

All plated entrées include: garden salad with choice of two dressings, selection of side dish & vegetable blend, assorted rolls with butter & 100% Colombian coffees, assorted hot & iced teas.

Plated Duet Your Choice of Two Entrees

- ~ **Beef Medallions:** 3 oz. medallion with classic demi-glace
- ~ **Boursin Chicken:** 5 oz. breast breaded & topped with roasted tomato & boursin cheese cream sauce
- ~ **Chicken Piccata:** 5 oz. pan seared with a lemon caper sauce
- ~ **Salmon:** 4 oz. pan seared with lemon herbed butter
- ~ **Shrimp Skewer:** 5 shrimp seasoned & grilled with citrus butter
- ~ **Filet** ~ 4 oz. grilled with a porcini demi-glace (*\$ additional*)
- ~ **Crab Cake:** jumbo lump crab meat with whole grain mustard aioli (*\$ additional*)
- ~ **Lobster Tail:** steamed with herb butter (*\$ market price*)

We gladly offer two or more entrées at an additional fee per person for each additional entrée.

Petite Filet Mignon

Filet pan seared with a peppercorn sauce

Braised Short Rib

Short rib braised with root vegetables and fresh herbs

Grecian Stuffed Chicken

Seared chicken breast topped with feta & herbs. Finished with a Grecian sauce

Tuscan Chicken

Chicken breast coated in parmesan cheese & breadcrumbs. Served with penne pasta tossed with red pepper cream sauce (*does not include a starch side*)

Chicken Marsala

Chicken breast topped with mushrooms & finished with a rich marsala sauce

Chicken Cordon Bleu

Chicken breast with sliced ham & Swiss cheese with dijon sauce

Grilled Salmon Filet

Salmon with a fresh pineapple salsa

Black Cod

Pan seared black cod with butter wine sauce

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specialty entrées

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Assorted Vegetable Stir Fry

A large portion of sautéed fresh vegetables
(vegetarian option, can be made gluten free, dairy free or vegan – includes a starch side if no allergies apply)

Vegetable Wellington

Fresh seasonal vegetables & white wine garlic cream sauce baked in a puff pastry
(vegetarian option, can be made gluten free – does not include a starch side)

Vegetable Lasagna

Grilled vegetables layered with pasta, three cheeses and marinara sauce
(vegetarian and gluten free option, can be made dairy free or vegan – does not include a starch or vegetable side)

Garlic Parmesan Mushroom Portobello

Mushroom stuffed with peppers and onions. Marinated in a garlic parmesan sauce and topped with dairy free cheese
(vegetarian, vegan, gluten free and dairy free option – does not include a starch or vegetable side)

Ratatouille

Thinly sliced zucchini, squash, red onion, red pepper, mushroom and tomato topped with herbed tomato sauce
(vegetarian, vegan, gluten free and dairy free option – does not include a starch or vegetable side)

Seasonal Stuffed Vegetable Boat

Marinated zucchini or squash stuffed with onion and tomato topped with dairy free cheese
(vegetarian, vegan, gluten free and dairy free option – does not include a starch or vegetable side)

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sides

Side Dishes

Choose One

- ~ Sour Cream & Chive Mashed Potatoes
- ~ Seasoned Oven Roasted Red Skin Potatoes
- ~ Parmesan Smashed Baked Potatoes
- ~ Rice Pilaf

Vegetables

Choose One

- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Honey & Dill Glazed Carrots

Specialty Salads

additional per person

Betty's Salad

Baby spinach & romaine with crumbled bacon, chopped egg & bean sprouts.
Served with a sweet russian dressing

Seasonal Spinach Salad (seasonal)

Baby spinach with seasonal fruit, toasted almonds & red onion.
Served with a sweet poppyseed dressing

Caesar Salad

Romaine lettuce topped with house made croutons & parmesan cheese shavings.
Served with a Caesar dressing

Bistro Salad

Garden greens with gorgonzola cheese, dried cranberries & candied pecans. Served with a balsamic vinaigrette dressing

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children

PLATED

Available for children 11 & under. One entrée is selected for all children.

Choice of 2 sides:

- ~ Macaroni & cheese
- ~ Applesauce
- ~ Garden salad
- ~ Baby carrots

Chicken Tenders

Three large chicken tenders, fried golden brown

Grilled Hamburger or Cheeseburger

Choice of hamburger or cheeseburger grilled to perfection

Personal Pizza

Choice of personal cheese or pepperoni pizza

Hot Dog

Grilled on a bun

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buffets

SILVER

The Silver Wedding Buffet includes assorted rolls with butter & 100% Colombian coffees, assorted hot & iced teas.

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Betty's Dressing
- ~ Seasonal Spinach Salad with Raspberry Vinaigrette or Poppyseed Dressing
- ~ Caesar Salad with Ranch or Caesar Dressing
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Choice of Two Sides:

- ~ Sour Cream & Chive Mashed Potatoes with Gravy
- ~ Cheesy Potato Casserole
- ~ Parmesan Smashed Baked Potatoes
- ~ Garlic Crusted Macaroni & Cheese
- ~ Wild Rice Pilaf
- ~ Amish Baked Beans
- ~ Penne Pasta with Fresh Vegetables
- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Honey & Dill Glazed Carrots
- ~ Corn on the Cob *(seasonal)*

Choice of Two or Three Entrees:

- ~ Chicken Cordon Bleu with Dijon Sauce
- ~ Focaccia Crusted Chicken with Pesto Cream Sauce
- ~ Lemon Thyme Airline Chicken
- ~ Pot Roast in Au Jus with Vegetables
- ~ Slow Roasted Top Round with Roasted Garlic Jus Lié
- ~ Grilled Kielbasa
- ~ Seafood Pasta Alfredo with Shrimp, Surimi, and Bay Scallops
- ~ Grilled Salmon with Pineapple Salsa

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buffets

PLATINUM

The Platinum Wedding Buffet includes assorted rolls with butter & 100% Colombian coffees, assorted hot & iced teas.

Choice of Two Salads:

- ~ Garden Salad with House Dressings
- ~ Betty's Salad with Betty's Dressing
- ~ Seasonal Spinach Salad with Raspberry Vinaigrette or Poppyseed Dressing
- ~ Caesar Salad with Ranch or Caesar Dressing
- ~ Fresh Fruit Salad
- ~ Garden Pasta Salad
- ~ BLT Pasta Salad
- ~ Antipasto Salad
- ~ Chef's Potato Salad
- ~ Broccoli Raisin Salad
- ~ Coleslaw

Choice of Two or Three Entrees:

- ~ Herb & Parmesan Chicken
- ~ Seared Chicken Breast with Pineapple Salsa
- ~ Chef's Carving Station of Prime Rib of Beef with Au Jus & Horseradish
(Additional fee)
- ~ Beef Medallions with Classic Demi-Glace
- ~ Seafood Cannelloni
- ~ Shrimp Skewers
- ~ Brown Sugar Spiced Salmon

Choice of Three Sides:

- ~ Sour Cream & Chive Mashed Potatoes with Gravy
- ~ Cheesy Potato Casserole
- ~ Parmesan Smashed Baked Potatoes
- ~ Garlic Crusted Macaroni & Cheese
- ~ Wild Rice Pilaf
- ~ Amish Baked Beans
- ~ Penne Pasta with Fresh Vegetables
- ~ Green Beans & Red Peppers
- ~ California Blend
- ~ Honey & Dill Glazed Carrots
- ~ Corn on the Cob *(seasonal)*

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buffets

TOUR OF ITALY BUFFET

Choice of Two Sauces:

- ~ Marinara
- ~ Alfredo
- ~ Meatballs with Marinara
- ~ Pesto Cream Sauce

Choice of Two Entrees:

- ~ Traditional Sausage Lasagna
- ~ Vegetable Lasagna
- ~ Chicken Parmesan
- ~ Chicken Marsala
- ~ Italian Sausage with Onions & Peppers
- ~ Baked Cheese Manicotti with Florentine Sauce

Buffet Includes:

- ~ Penne Pasta & Cheese Tortellini
- ~ Antipasto Salad
- ~ Caesar Salad with Caesar & Italian Dressings
- ~ Green Beans
- ~ Shaved Parmesan Cheese
- ~ Garlic Breadsticks with Marinara
- ~ 100% Colombian Coffees, Assorted Hot & Iced Teas.

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buffets

BBQ AT THE BAY

Choice of Two or Three Meats:

- ~ Dry Rubbed Roasted Chicken
- ~ BBQ Pulled Brisket
- ~ Smoked Pulled Pork
- ~ BBQ Ribs
- ~ Grilled Kielbasa
- ~ Blackened Walleye

Choice of Three Sides:

- ~ Corn on the Cob *(seasonal)*
- ~ Amish Baked Beans
- ~ Tomato & Cucumber Salad
- ~ Garlic Crusted Macaroni & Cheese
- ~ Cheesy Potato Casserole
- ~ Braised Green Beans
- ~ Coleslaw

Buffet Includes:

- ~ Garden Salad with House Dressings
- ~ Three BBQ Sauces on the Side: Honey BBQ, Spicy BBQ & House Red BBQ
- ~ Corn Bread
- ~ 100% Colombian Coffees, Assorted Hot & Iced Teas

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snacks

LATE NIGHT

Served at a Station during the Final Hour of the Wedding Reception

MINI TREATS

Price per 100 Pieces

- Boneless Wings (Breaded, BBQ or Buffalo) with Bleu Cheese Dip & Celery
- Franks in Puff Pastry
- Jalapeno Poppers with Ranch Dip
- Large Cheese Pizza
- Large Pepperoni Pizza
- Hamburger Sliders
- Macaroni & Cheese Bites

MUNCHIES

- Mini Pretzel Twists
- Specialty Chips with Caramelized Onion Dip
- Cubed Cheese & Cracker Display
- Cheese Ball with Crackers
(Choice of Cheddar & Bacon or Green Onion & Garlic Herb)

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breakfast

AFTER THE CELEBRATION

THE EXECUTIVE CONTINENTAL

- ~ Fresh Fruit Display
- ~ Assorted Breakfast Pastries
- ~ Assorted Bagels with Cream Cheese
- ~ Assorted Juices
- ~ 100% Colombian Coffees & Assorted Hot Teas

THE BAY SIDE BUFFET

- ~ Scrambled Eggs
- ~ Breakfast Potatoes
- ~ Choice of One Breakfast Meat: Bacon, Ham or Sausage Link
- ~ Fresh Fruit Display
- ~ Assorted Muffins
- ~ Assorted Juices
- ~ 100% Colombian Coffees & Assorted Hot Teas

THE OHIOAN BUFFET

- ~ Scrambled Eggs
- ~ Breakfast Potatoes
- ~ Choice of Two Breakfast Meats: Bacon, Ham or Sausage Link
- ~ Choice of One from the Griddle: Buttermilk Pancakes, French Toast or Biscuits & Gravy (*additional \$2.00 per person*)
- ~ Fresh Fruit Display
- ~ Assorted Muffins
- ~ Assorted Juices
- ~ 100% Colombian Coffees & Assorted Hot Teas

BEVERAGES

- 100% Colombian Coffees & Assorted Hot Teas
- Bottled Water
- Assorted Sodas
- Assorted Juices
- Bloody Mary
- Mimosa

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beverages

Call Brand Liquor

- ~ Smirnoff Vodka
- ~ Captain Morgan Rum
- ~ Beefeater Gin
- ~ Seagram's 7 Whiskey
- ~ Jim Beam Bourbon
- ~ J & B Scotch

Premium Brand Liquor

- ~ Absolut Vodka
- ~ Tito's Vodka
- ~ Bacardi Rum
- ~ Tanqueray Gin
- ~ Canadian Club Whiskey
- ~ Jack Daniels
- ~ Dewar's Scotch

Signature Drinks

You can use one of our recipes or provide us with one of your favorites to match your theme or colors! *(Additional fees apply)*

Sangria

This house made concoction of Red & White wines with Champagne is a refreshing treat for your guests. Served in a champagne glass & garnished with fresh fruit.

Domestic Beer*

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Busch Light

Premium Beer**

Corona, Labatt Blue, Samuel Adams, Yuengling, Great Lakes, Labatt N/A

Seltzers

High Noon, Truly, White Claw

Soda

Red Bull

Premium Plus Brand Liquor

- ~ Grey Goose Vodka
- ~ Maker's Mark Bourbon Whiskey
- ~ Crown Royal Whiskey
- ~ Jameson Irish Whiskey

Liqueurs

- ~ DiSaronno Amaretto
- ~ Kahlua
- ~ Bailey's Irish Cream

Additional Fees May Apply to Special Orders. Set up & Mixes are included at No Additional Charge.

Maumee Bay Lodge is the Only Licensed Authority to Sell & Serve Alcohol for Consumption on Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

**Gluten Free Beer Options Available **Not all Brands Available by Keg*

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beverages

WINE

House Wine

- ~ Chardonnay
- ~ White Zinfandel
- ~ Pinot Grigio
- ~ Cabernet
- ~ Merlot
- ~ Moscato
- ~ Sauvignon Blanc

Call Wine

- Woodbridge Chardonnay
- Woodbridge White Zinfandel
- Woodbridge Merlote
- Woodbridge Cabernet

Premium Wine

- Joel Gott Chardonnay
- Jacobs Creek Shiraze
- Silvergate Pinot Noir
- Seaglass Riesling
- Black Stallion Cabernet

Sparkling Wine

- Cook's Spumante
- Cook's Brute
- Sparkling Spumante Grape Juice

*All Wine Brands Subject to Change Based on Product Availability.
Please Consult with your Catering Sales Manager for Additional Liquor Selections,
Beer Selections & Wine Selections such as Sauvignon Blanc, Pinot Noir, Shiraz & Pinot Grigio.*

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