



BANQUET MENU




SHAWNEE
LODGE & CONFERENCE CENTER

MEETING REFRESHMENTS

Guarantees must be provided 72 hours prior to the function.

ALA CARTE ITEMS

- Breakfast Pastries \$2.95 Per Serving
- Assorted Yogurts \$2.50 Per Serving
- Bagels and
Cream Cheese \$2.50 Per Serving
- Whole Fresh Fruit \$1.95 Per Serving
- Fresh Baked Style Cookies ...\$1.95 Each
- Double Fudge Brownies\$1.95 Each
- Potato Chips\$6.95
- Granola Bars\$1.75 Each
- S'Mores \$3.00 Per Person
(Graham Crackers, Marshmallow,
Chocolate)
- Soft Pretzels with Mustard\$2.75
- Potato Chips with Dip \$9.95 Per Pound
- Pretzels \$6.95 Per Pound
- Snack Mix \$7.95 Per Pound
- Mixed Nuts \$13.95 Per Pound
- Mini Candy Bars \$8.95 Per Pound
- Tortilla Chips and Salsa \$8.95 Per Pound

BEVERAGES

- Regular and Decaf Coffee
and Teas \$2.25 Per Person
- Chilled Juices \$2.95 Per Person
- Assorted Sodas \$2.00 Per Person
- Bottled Water \$2.25 Per Person
- Hot Chocolate \$2.25 Per Person

RESORT CONTINENTAL

- » Fresh Baked Pastries
- » 100% Colombian Coffee and Assorted Teas
- » Selection of Chilled Juices
- \$6.95 Per Person

THEVIP CONTINENTAL

- » Cut Fresh Fruit
- » Assorted Yogurts
- » Fresh Baked Pastries
- » 100% Colombian Coffee and Assorted Teas
- » Selection of Chilled Juices
- \$10.95 Per Person

QUICK TIME OUT

- » Cookies and Brownies
- » 100% Colombian Coffee and Assorted Teas
- \$5.95 Per Person

SWEET TIME OUT

- » Mini Candy Bars
- » Cookies and Brownies
- » Rice Krispie Treats
- » Assorted Sodas
- » 100% Colombian Coffee and Assorted Teas
- \$8.95 Per Person

THE FUN FIX

- » Snack Mix, Soft Pretzels with Mustard,
Potato Chips
- » Mini Candy Bars
- » Assorted Sodas
- \$8.95 Per Person

THE NATURE TRAIL

- » Fresh Vegetable Tray with Dip
- » Cubed Fresh Fruit with Yogurt Dip
- » Pretzels
- » Granola Bars
- » Bottled Waters
- » 100% Colombian Coffee and Assorted Teas
- \$9.95 Per Person

THE ALL DAY PACKAGE

- » Start your day with the Resort Continental and
Mid-Morning Coffee and Soda Break.
- » Complete your day with the Sweet Time Out.
- \$14.95 Per Person

All prices are subject
to a 20% service charge
and sales tax.
Prices are subject
to change.

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BREAKFAST BUFFETS

Breakfast buffets include 100% Colombian coffees, assorted teas and a selection of juices.
Guarantees must be provided 72 business hours prior to the function.

THE SHAWNEE

(Minimum of 25 guests)

- » Farm Fresh Scrambled Eggs
 - » Seasoned Breakfast Potatoes
 - » Bacon or Sausage
 - » Home Style Biscuits and Sausage Gravy
- \$11.95 Per Person

ITEMS AVAILABLE

at an Additional Charge of

\$2.95 Per Person / Per Item:

- » Fresh Seasonal Fruit Bowl
- » Cinnamon Swirled French Toast
- » 2nd Breakfast Meat Selection
- » Assorted Cereals with 2% Milk
- » Assorted Fresh Baked Breakfast Pastries

THE OHIOAN

(Minimum of 25 guests)

- » Cut Fresh Fruit
 - » Farm Fresh Scrambled Eggs
 - » French Toast
 - » Seasoned Breakfast Potatoes
 - » Bacon and Sausage
 - » Home-Style Biscuits and Sausage Gravy
 - » Assorted Cold Cereal and Milk
- \$15.95 Per Person

THE HEALTHY START

- » Seasonal Whole Fresh Fruit
 - » Fresh Baked Muffin
 - » Assorted Yogurts
 - » Hearty Granola
 - » Assorted Cereals and Milk
- \$10.95 Per Person

PLATED BREAKFAST

Guarantees must be provided 72 hours prior to the function.

THE TECUMSEH

- » Farm Fresh Scrambled Eggs
 - » Choice of one Breakfast Meat:
Bacon, Sausage or Grilled Ham
 - » Seasoned Breakfast Potatoes
 - » Home-Style Biscuits
 - » 100% Colombian Coffee, Tea and Juice
- \$9.95 Per Person

Substitute Breakfast Meat for a 6 oz. Sirloin Steak at an additional \$5.00 per person.

THE HUESTON WOODS

- » Pancakes or French Toast
 - » Fresh Fruit Cup
 - » Choice of one Breakfast Meat:
Bacon, Sausage or Grilled Ham
 - » 100% Colombian Coffee, Tea and Juice
- \$10.95 Per Person

SOUTHERN SUNRISE

- » Farm Fresh Scrambled Eggs
 - » Choice of Pancakes or French Toast
 - » Choice of one Breakfast Meat:
Bacon, Sausage or Grilled Ham
 - » Seasoned Breakfast Potatoes
 - » 100% Colombian Coffee, Tea and Juice
- \$9.95 Per Person

HEALTHY HIKER

- » Homemade Granola
 - » Cut Fresh Fruit and Yogurt Parfait
 - » Bran Muffin
 - » 100% Colombian Coffee, Tea and Juice
- \$8.95 Per Person

THE CARB CONSCIOUS

- » A Fluffy Ham, Cheese, and Green Pepper Omelet
 - » Flour Tortillas
 - » 100% Colombian Coffee and Tea
- \$9.95 Per Person

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LUNCH BUFFETS

Guarantees must be provided 72 business hours prior to the function.
\$50.00 surcharge will be applied to all functions with less than a 25 person guarantee.

*SALAD CHOICES

Garden Salad, Country Potato Salad, Redskin Dill Potato Salad, Caesar Salad,
Two Cheese Pasta Salad, Broccoli Salad, Cucumber Salad, Cole Slaw, Macaroni Salad

THE HOT SANDWICH BUFFET

(25 Person Minimum)

- » *Choice of 2 Salads
 - » Potato Chips
 - » Hot Roast Beef and Gravy
 - » BBQ Chicken Breast
 - » Assorted Sandwich Rolls
 - » Traditional Sandwich Condiments
 - » Chef's Choice of Dessert
 - » Assorted Beverages
- \$16.95 Per Person

THE DISCOVER OHIO PICNIC

(25 Person Minimum)

- » Creamy Cole Slaw
 - » Home-Style Potato Salad
 - » BBQ Baked Beans
 - » Hamburgers and Hot Dogs
 - » Relish Tray
 - » Condiments
 - » Potato Chips
 - » Chef's Choice of Dessert
 - » Assorted Beverages
- \$13.95 Per Person

PIZZA AND SALAD BAR

- » Tossed Garden Salad with Assorted Toppings
 - » Assorted Pizzas
 - » Garlic Breadsticks
 - » A Double Fudge Brownie
 - » Assorted Beverages
- \$16.95 Per Person

SANDWICH BOARD

- » Creamy Cole Slaw
 - » Tri-Colored Pasta Salad
 - » Potato Chips
 - » Roast Beef, Turkey Breast, Virginia Ham
 - » American and Swiss Cheeses
 - » Leaf Lettuce, Sliced Tomato and Onions
 - » Condiments
 - » Assorted Breads and Sandwich Rolls
 - » Jumbo Cookies and Brownies
 - » Assorted Beverages
- \$15.95 Per Person

BAKED POTATO AND CHILI BAR

- » Homemade Chili
 - » Mini Salad Bar
 - » Baked Idaho Potatoes
 - » Crumbled Bacon Bits and Diced Chives
 - » Shredded Cheddar and Mozzarella Cheeses, Sour Cream
 - » Diced Turkey, Ham
 - » Hard Boiled Eggs
 - » Steamed Broccoli Florets
 - » Rolls and Butter
 - » Chef's Choice of Dessert
 - » Assorted Beverages
- \$13.95 Per Person

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PLATED LUNCH ENTRÉES

Guarantees must be provided 72 business hours prior to the function.

LUNCH ENTRÉES INCLUDE

Tossed garden salad, chef's vegetable of the day, rolls and butter,
chef's choice of dessert and choice of beverage.

OVEN-ROASTED CHICKEN

Oven-roasted chicken breast with our special herb seasoning, served with chef's choice of potato.

\$12.95 Per Person

STUFFED CHICKEN BREAST

Stuffed chicken breast with spinach, ricotta cheese and Italian bread crumbs, served with chef's choice of potato.

\$14.95 Per Person

GRILLED SALMON FILLET

Grilled filet of salmon seasoned with fresh herbs and spices, served with chef's choice of potato.

\$17.95 Per Person

GLAZED PORK LOIN

Oven-roasted pork loin basted with an orange-honey glaze, served with chef's choice of potato.

\$13.95 Per Person

STUFFED PORK LOIN

Oven-roasted pork loin stuffed with a cornbread stuffing and drizzled with a rich demi-glace, served with chef's choice of potato.

\$15.95 Per Person

BEEF BURGUNDY WITH SAUTÉED MUSHROOMS

Tender beef tips sautéed with mushrooms and served over buttered noodles.

\$14.95 Per Person

SHAWNEE POT ROAST

Tender beef served with boiled potatoes and carrots, topped with a rich brown gravy. Side vegetable not include.

\$14.95 Per Person

PASTA PRIMAVERA WITH GARDEN VEGETABLES

Pasta noodles with fresh, steamed vegetables tossed with a creamy Alfredo sauce. Side vegetable not included.

\$13.95 Per Person

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PLATED LUNCH SANDWICHES & SALADS

Guarantees must be provided 72 business hours prior to the function.

THE FRENCH CONNECTION

Oversized Croissant Stuffed
with your Choice of One:
» Roast Turkey Breast & Swiss Cheese
» Virginia Ham and Cheddar
» Roast Beef and Swiss
» Chicken Salad or Tuna Salad

» Served with Lettuce, Tomato,
Red Onion and Dill Pickle Spear

Includes Choice of:

» Fruit Cup
» French Fries
» Cup of Soup
» Creamy Cole Slaw
» Home-Style Potato Salad
» Potato Chips

» Chef's Choice of Dessert
» Choice of Beverage
\$10.95 Per Person

CHICKEN CAESAR

» Grilled Chicken on Romaine Leaves with
Shaved Parmesan Cheese and Classic
Caesar Dressing
» Rolls and Butter
» Chef's Choice of Dessert
» Choice of Beverage
\$11.95 Per Person

MANDARIN CHICKEN SALAD

» Mixed Greens Topped with Gilled
Chicken Strips
» Mandarin Oranges
» Plump Raisins
» Slivered Almonds
» Choice of Dressing
» Rolls and Butter
» Chef's Choice of Dessert
» Choice of Beverage
\$11.95 Per Person

OHIO HEARTLAND SALAD

» Fresh Mixed Greens, Sliced Boiled Egg,
Tomato, Cheddar and Mozzarella Cheeses,
Southern-Fried Chicken Tenders, Topped
with Toasted Croutons
» Buttermilk Ranch Dressing
» Rolls and Butter
» Chef's Choice of Dessert
» Choice of Beverage
\$12.95 Per Person

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BOXED LUNCH

Guarantees must be provided 72 business hours prior to the function.

SHAWNEE LODGE'S BOX IT UP

- » Fresh Fruit
 - » Assorted Chips
 - » One Sandwich of your Choice for your group:
 - » Croissant Stuffed with Ham and Cheese, Leaf Lettuce and Sliced Tomato
 - » Croissant Stuffed with Turkey and Cheese, Leaf Lettuce and Sliced Tomato
 - » Croissant Stuffed with Shaved Roast Beef, Herb Cheese, Leaf Lettuce and Sliced Tomato
 - » Croissant Stuffed with Asian Chicken Salad, Leaf Lettuce and Sliced Tomato
 - » Trail Mix
 - » Home-Style Chocolate Chip Cookies
 - » Choice of Beverage
- \$12.95 Per Person**

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to a 20% service charge
and sales tax.

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DINNER BUFFETS

Guarantees must be provided 72 business hours prior to the function.

Minimum of 25 guests required on all buffets.

*A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests

Dinner Buffet Includes:

Rolls and Butter / Chef's Choice of Dessert / Beverage

SALADS

Choice of Two:

- » Garden Salad
- » Country Potato Salad
- » Redskin Dill Potato Salad
- » Caesar Salad
- » Pasta Salad
- » Two Cheese Pasta Salad
- » Broccoli Salad
- » Cucumber Salad
- » Cole Slaw
- » Macaroni Salad

SIDE DISHES

Choice of Two:

- » Roasted Rosemary Red Skin Potatoes
- » Baked Potato with Butter and Sour Cream
- » Mashed Potato with Gravy
- » Baby Carrots
- » Green Beans
- » Vegetable Medley
- » Classic Rice Pilaf

ENTREES

Honey-Glazed Chicken

Roasted chicken with spicy-sweet honey-glaze.

Oven-Roasted Chicken

Oven-roasted chicken with our special herb seasoning.

Stuffed Chicken Breast

Breast of chicken stuffed with spinach and ricotta cheese.

Chicken Picatta

Lightly breaded breast of chicken with citrus beurre blanc.

Chicken or Beef Stir-Fry

Thin strips of chicken or beef stir-fried with a combination of fresh vegetables and special sauces.

Pork Marsala

Seared pork medallions in a Marsala mushroom sauce.

Pasta Primavera

Fettuccine noodles tossed with fresh garden vegetables and Alfredo sauce.

Roast Beef

Slice roast beef served with Shawnee signature sauce.

Beef Stroganoff

Beef tips in a rich sauce.

Salmon Filet

Salmon seasoned with a blend of spices and finished with a citrus beurre blanc.

Vegetable Stir-Fry

A combination of fresh, colorful vegetables stir-fried in our special sauce and served with rice.

***Carved Prime Rib**

Slow-roasted and carved to order.

Two Entrées \$20.95 | Three Entrées \$25.95

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THEME DINNER BUFFETS

Guarantees must be provided 72 business hours prior to the function.

Minimum of 25 guests required on all buffets.

*A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests

ACROSS THE BORDER

- » Chili Con Queso
 - » Spiced Chicken Strips and Taco Meat
 - » Taco Shells, Flour Tortillas and Tortilla Chips
 - » Spanish Rice and Refried Beans
 - » Sautéed Onions and Green Peppers
 - » Shredded Cheddar Cheese and Lettuce
 - » Diced Onion and Tomato
 - » Sliced Black Olives and Jalapeno Peppers
 - » Sour Cream, Guacamole and Salsa
 - » Chef's Choice of Dessert
 - » Choice of Beverage
- \$24.95 Per Person**

TASTE OF ITALY

- » Traditional Caesar Salad
 - » Vegetarian or Meat Lasagna
 - » Stuffed Shells Florentine
 - » Penne and Sausage Marinara
 - » Italian Seasoned Vegetables
 - » Garlic Breadsticks
 - » Chef's Choice of Dessert
 - » Choice of Beverage
- \$18.95 Per Person**

FALL HARVEST

- » Tossed Garden Salad
 - » Cranberry Sauce
 - » Honey Glazed Ham*
 - » Roasted Turkey Breast
 - » Home-Style Gravy
 - » Garlic Mashed Potatoes
 - » Cornbread Stuffing
 - » Buttered Noodles
 - » Seasoned Green Beans
 - » Hearty Grain Rolls
 - » Assorted Fruit Cobblers
 - » Choice of Beverage
- \$22.95 Per Person**

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and sales tax.

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PLATED DINNER ENTREES

Guarantees must be provided 72 business hours prior to the function.

Dinner Entrees Include:

Tossed garden salad, chef's vegetable of the day, choice of starch, rolls and butter, chef's choice of dessert and choice of beverage.

STARCH

- » Baked Potato with Butter and Sour Cream
- » Mashed Potato with Gravy
- » Roasted Rosemary Redskin Potatoes
- » Classic Rice Pilaf

ENTREES

Stuffed Breast of Chicken

Stuffed breast of chicken with spinach, ricotta cheese and Italian bread crumbs.
\$17.95 Per Person

Oven-Roasted Chicken

Oven-roasted chicken with our special herb seasoning.
\$17.95 Per Person

Chicken Marsala

Sautéed breast of chicken served with a Marsala mushroom sauce.
\$17.95 Per Person

Grilled Salmon

Grilled filet of salmon seasoned with fresh herbs and spices.
\$19.95 Per Person

Rainbow Trout

Rainbow trout grilled to perfection and served with almonds.
\$19.95 Per Person

Stuffed Pork Loin

Oven-roasted pork loin stuffed with a corn-bread stuffing and drizzled with a rich demi-glace, served with chef's choice of potato.
\$18.95 Per Person

Pork Marsala

Seared pork medallions topped with a Marsala mushroom sauce.
\$17.95 Per Person

Char-Grilled New York Strip Steak

New York strip steak, char-grilled and served with caramelized onions and bleu cheese butter.
\$24.95 Per Person

Prime Rib Au Jus

Slow-roasted with the chef's own blend of herbs and spices and served with creamed horseradish au jus.
\$25.95 Per Person

Chicken Alfredo

Tender grilled chicken served on a bed of tri-colored bow-tie pasta with a creamy Alfredo sauce. Side vegetable and starch not included.
\$17.95 Per Person

Grilled Vegetable Napoleon

Fresh seasonal vegetables marinated in balsamic vinaigrette, lightly grilled and served with toasted garlic pita points.
\$16.95 Per Person

Pasta Primavera

Fettuccine noodles tossed with fresh garden vegetables and Alfredo sauce. Side vegetable and starch not included.
\$16.95 Per Person

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COOKOUT BUFFETS

Guarantees must be provided 72 business hours prior to the function.
Minimum of 25 guest required on all buffets.

BACK WOODS BBQ

Grill Chef Fee of \$50.00 Required on All Outdoor Cookouts

INCLUDES

- Home-Style Potato Salad
- Creamy Coleslaw
- Garden Salad
- BBQ Baked Beans
- Potato Wedges
- Buttered Corn on the Cob
- Watermelon Slices or Chef's Choice of Desserts
- Choice of Beverage

(Choice of One – Price is Per Person)

Quarter Pound Hot Dogs and Hamburgers	\$16.95
Grilled Marinated Breast of Chicken	\$16.95
BBQ Chicken and Smoked Ribs	\$22.95
Charcoal Grilled Rib Eye Steak	\$29.95 **
New York Strip Steak.....	\$24.95 **

**One steak per person

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DINNER APPETIZER ADDITIONS

Guarantees must be provided 72 business hours prior to the function.

(Prices Indicated Are Per Person)

Cup of Home-Made Soup Du Jour\$2.50

Cup of French Onion Soup
au Gratinee.....\$3.50

Jumbo Shrimp Cocktail.....\$9.95

Maryland Style Crab Cakes.....\$8.95

ADDITIONAL SALAD CHOICES

Alexander Salad

Baby Field Greens with Mushrooms,
Tomatoes and Walnuts, Served with Choice
of Dressing
\$3.95 Additional Per Person

Greek Salad

Tomatoes, Cucumbers, Red Onion, Olives,
Mesclun Greens, Feta Cheese. Served with
Balsamic Vinaigrette
\$3.95 Additional Per Person

Heartland Salad

Fresh Mixed Greens Tossed with Tomatoes,
Hard Boiled Eggs, Red Onion, Cheddar
Cheese, Mozzarella Cheese, Ranch Dressing,
Crowned with Pecans
\$3.95 Additional Per Person

Caesar Salad

Chopped Romaine Lettuce Tossed with
Croutons, Freshly Grated Parmesan Cheese
and a Creamy Caesar Dressing.
\$3.95 Additional Per Person

ADDITIONAL DESSERT SELECTIONS

Carmel Apple Cheese Cake\$3.95

Hot Apple Dumpling
Served with a Brandy
Butter Sauce.....\$3.95

Add a Scoop of Vanilla Ice Cream
to any Dessert.....\$2.00

CHILDREN'S MENU

(Ages 10 and under)

Choose One:

- » Chicken Tenders with French Fries
- » Hamburger or Cheeseburger with French Fries
- » Grilled Cheese Sandwich with French Fries
- » Fish Sticks with Tartar Sauce and French Fries
- » Macaroni and Cheese with Buttered Broccoli
- » Individual Cheese Pizza
- » Peanut Butter and Jelly Sandwich with Potato Chips
- » Turkey and Cheese Sandwich with Potato Chips

» Served with a Small Dinner Salad and Vanilla
Ice Cream with Cookie
\$9.95 Per Person

All meals include choice of Soft Drink or Milk.

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to a 20% service charge
and sales tax.
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HORS D'OEUVRES

Guarantees must be provided 72 business hours prior to the function.
 Unless noted differently, sold in 100 piece units.

HOT

- Meatballs\$125
 BBQ, Swedish, or Sweet & Sour
- Buffalo Wings.....\$140
 Choice of Teriyaki or Spicy. Served with Celery and Bleu Cheese Dressing.
- Pork and Vegetable Pot Sticker\$130
- Egg Rolls.....\$125
 Served with Sweet & Sour Sauce
- Fried Ravioli\$150
 Served with Marinara Dipping Sauce
- Crab Stuffed Mushroom Caps\$175
- Bacon Wrapped Scallops.....\$225

COLD

- Shrimp Cocktail.....\$250
 Approximately 5 pounds
- Jumbo Cocktail Shrimp.....\$275
 Approximately 5 pounds
- Deviled Eggs\$100
- Salami Cornucopias\$150
- Assorted Finger Sandwiches.....\$100
- Assorted Canapé's.....\$250

ADDITIONAL

Unless noted differently, each unit serves 50 guests.

Sliced Beef Tenderloin Tray

Served with horseradish sauce and assorted brioche rolls.
 Market Price

Fresh Vegetables Crudités Tray

Select raw vegetables, served with your choice of French onion or Ranch dip.
 Small \$85.00
 Medium \$125.00
 Large \$160.00

Fresh Fruit Tray

A selection of fresh, seasonal, sliced and cubed fruit.
 Small \$85.00
 Medium \$135.00
 Large \$175.00

Cheese and Cracker Display

Assorted cubed cheese, served with assorted crackers.
 Small \$85.00
 Medium \$125.00
 Large \$160.00

Port Wine and Cranberry Cheese Ball

Served with assorted crackers.
 \$85.00

Artichoke and Spinach Dip

Served with toasted baguettes.
 \$125.00

Small Serves: 30
Medium Serves: 50
Large Serves: 80

All prices are subject to a 20% service charge and sales tax.
 Prices are subject to change.

BANQUET BEVERAGE OPTIONS

Shawnee is the only licensed authority to sell and serve alcohol
for consumption on the premises.

Therefore, by law, alcohol is not to be brought onto the premises
from an unauthorized source. A Bartender Fee of \$50.00
will be applied to each bar.

OPTION #1 HOST BAR

- » Charged by the drink to Master Account, Includes Mixers and Garnishes
- » Brands, your choice:
 - House Brands \$3.75
 - Call Brands \$4.25
 - Premium Brands \$4.50
 - Super Premium Brands \$4.75 - \$8.00
- » Enhance your event with Cordials \$5.00
- » Bar Includes:
 - House Wines \$3.75
 - Domestic Beer \$3.25
 - Imported Beer \$3.75
 - Assorted Sodas \$1.50

OPTION #2 CASH BAR

Prices Include Tax. Individuals are charged by the drink, Includes Mixers and Garnishes

- » Bar Includes:
 - House Wines \$4.00
 - Domestic Beers \$3.50
 - Imported Beer \$4.00
 - Assorted Sodas \$2.00

PUNCH BOWLS

- » Sparkling Fruit Punch with sliced seasonal fruit (non-alcoholic):
 - \$20 per gallon sold in 2 gallon increments.
- » Mimosa – Icy cold mixture of Champagne and Orange Juice \$35 per gallon
sold in 2 gallon increments.
- » Champagne Punch with sliced seasonal fruit \$38 per gallon sold in 2 gallon increments.

WINE LIST

Please call for current wine list.

All prices are subject
to a 20% service charge
and sales tax.
Prices are subject
to change.

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SHAWNEE LODGE BANQUET POLICIES

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 3 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%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Shawnee Lodge & 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 three (3) 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 60 days prior to your event. There will be a \$50.00 labor surcharge for buffets of less than twenty-five guests.

MENU SELECTION

Menu selections are requested two (2) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a \$1.00 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 Shawnee Lodge & Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions.

[In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge and cabin accommodations, and recreation amenities only.]



4404B STATE ROUTE 125 / WEST PORTSMOUTH, OHIO 45663

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www.ShawneeParkLodge.com