

BY CEDAR POINT RESORTS

WEDDING GUIDE

PACKAGES

LAKEFRONT CEREMONY PACKAGE

Starting at \$950

Enjoy an idyllic lakefront wedding ceremony at the Gazebo, Beach or our beautiful Lakefront Lawn. Have your wedding ceremony set with a backdrop of Lake Erie and the surrounding shoreline. It's guaranteed to be a grand experience your guests will always remember for its unique and beautiful setting. Indoor backup space will be reserved.

Lakefront Package Includes:

- Van transportation for wedding party and all guests to and from the Lodge to the ceremony site
- Lakefront ceremony
- White wedding chair setup
- Wedding audio package

PACKAGES

RECEPTION PACKAGE

Reception Package Includes:

- ♦ Choice of Plated Dinner or Two Entrée Buffet Dinner see meal options for more info
- Taste Testing for 4
- Complimentary Deluxe Guest Room Night of the Wedding
- Outside area for Cocktail Reception
- Private Reception Hall
- White or Cream Colored Linen
- Napkins
- China, Glassware & Flatware
- Head Table on Risers

- Dance Floor
- Tables for DJ, Cake, Gift and Registry Clothed and Skirted in White or Cream
- Hurricane Globe, Mirror and Candle Centerpiece
- Table Numbers with Stands
- Champagne Toast
- Cake Cutting Service
- Dedicated event staff

HORS D'OEUVRES

Includes the following:

Fresh Vegetable Display

Choose one of the following:

- Meatballs
- Potstickers
- Mini Cordon Bleu

- Display of Cheeses
- Chicken Wings
- Mini Smoked Chicken Quesadillas

FOUR HOUR OPEN BAR

Includes the following Lodge Brands:

- Beer
 Budweiser, Bud Light, Corona, Coors Light
- Wine William Hill Chardonnay & Cabernet, Montevina White Zinfandel
- Liquor
 Sky Vodka, Tranqueray Gin,
 Seagram's 7 Whiskey, Cutty Stark
 Scotch, Maker's Mark Bourban,
 Captain Morgan White Rum,
 Cuervo Silver Tequila
- Extend Bar Service for ½ hour add §6.00 per person

Upgrade to Premium Brands for \$15.00 per person:

- Beer
 Budweiser, Bud Light, Corona,
 Great Lakes Dortmunder,
 Assorted Craft Beers
- Wine R Collection Merlot, Montevina White Zinfandel, Main Street Chardonnay
- Liquor
 Grey Goose or Tito's Vodka,
 Hendricks Gin, Jack Daniels Whiskey,
 Crown Royal Blended Whiskey,
 Dewar's Scotch, Bacardi Rum,
 Captain Morgan Spiced Rum,
 Knob Creek Bourbon, Patron Tequila
- Extend Bar Service for ½ hour add \$8.00 per person

MEAL OPTIONS

PLATED DINNERS

***99 per guest** — minimum 50 guests

SALADS

Choose one of the following:

- Tossed Garden Salad iceberg and romaine lettuce, mesclun, croutons, cheese, cucumbers, tomato wedges, choice of dressings
- Caesar Salad crisp romaine lettuce with freshly grated parmesan cheese, garlic herbed croutons, Caesar dressing

SIDES

Choose one of the following:

- Rice Pilaf
- Whipped or Garlic Mashed Potatoes
- Choose one of the following:

• Green Beans Almondine

- Mixed Medley cauliflower, broccoli,
- sugar snap peas, mushrooms
- Roasted Asparagus add \$2.95 per person

- Fingerlings
- Roasted Red Skin Potatoes
- Key West Blend orange & yellow carrots, green & yellow beans, red peppers
- Glazed Baby Carrots
- Twice Baked Potatoes add \$1.95 per person

ENTRÉES

Choose up to two of the following:

- Chicken Piccata or Marsala
- Apple Cranberry Chicken
- Ginger Soy Salmon
- Beef Tenderloin Bordelaise

- 6oz. Filet Mignon
- Prime Rib
- Baked Walleye

UPGRADE TO A DUO PLATE

Choose one of the following:

- 6oz Filet Mignon & Salmon. add \$12.00 per person • 6oz Filet Mignon & Grilled Chicken Breast . . add \$12.00 per person
- 6oz Filet Mignon & Shrimp Gerard add \$12.00 per person

MEAL OPTIONS

TWO ENTRÉE BUFFET DINNERS

\$89 per guest — minimum 100 guests

SALADS

Includes the following:

- Tossed Garden Salad iceberg and romaine lettuce, mesclun, croutons, cheese, cucumbers, tomato wedges, choice of dressings
- Rotini Pasta Salad
- Couscous salad
- Coleslaw
- Relish Tray

SIDES

Choose two of the following:

 Whipped or Garlic Mashed Potatoes Mixed Medley cauliflower, broccoli, • Bowtie Pasta with Herb Sauce sugar snap peas, mushrooms Roasted Redskin Potatoes • Green Beans Almondine Rice Pilaf Glazed Baby Carrots • Twice Baked Potatoes add \$1.95 per person

• Roasted Asparagus add \$2.95 per person

ENTRÉES

Choose two of the following:

- Chicken Piccata or Marsala & Sage Dressing Apple Cranberry Chicken Cheese Filled Manicotti Ginger Soy Salmon with Garlic Bread • Beef Tenderloin Bordelaise

Seafood Newburg

Pork Loin with Pan Gravy

- Roast Turkey Breast with Gravy
- Broiled Whitefish Almondine

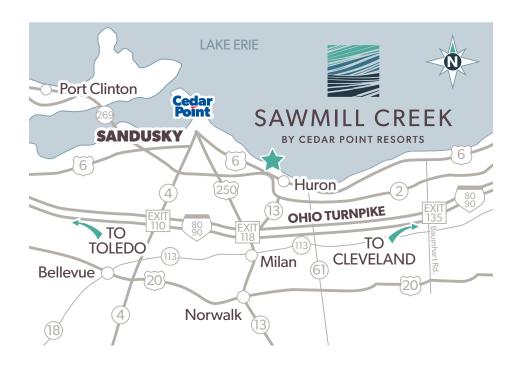
Add a third entrée for an additional \$6.00 per person

ADD A CARVING STATION

Choose one of the following:

Country Style Pit Ham	. add \$10.95 per person
• Roasted Turkey	. add \$10.95 per person
• Top Round Sirloin	. add \$10.95 per person
• Prime Rib	. add \$14.95 per person
• Beef Tenderloin	. add \$16.95 per person

All prices subject to 20% taxable service charge in addition to applicable state and local taxes. The Catering office must be notified of any reductions in guarantees a minimum of 10 days in advance of the scheduled function or estimated numbers will automatically be prepared and charged for. Due to fluctuating Food and Beverage prices, menu prices may change without notice, unless arrangements are confirmed by a signed banquet event order. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your sales person and server of any food allergies.





Located along the shores of Lake Erie near Sandusky Ohio, Sawmill Creek is an adventure escape ideal for a retreat from the ordinary. The lodge offers a collection of guest rooms, conference and meeting spaces, an 18 hole Tom Fazio designed golf course, nature preserve, and a sandy beach. Plus, guests receive exclusive Cedar Point benefits — located just 10 minutes away. Additional amenities include an indoor & outdoor pool, recreational activities, Restaurant and Saloon.

400 Sawmill Creek Dr W, Huron, OH 44839

Contact us at **419-433-3800** or visit our website **www.sawmillcreekresort.com**