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Picture Perfect

WEDDING VENUES AT OGLEBAY

Whether you are looking for a small, intimate gathering or a large party with family and friends, we offer the perfect venue to accommodate your unique vision.











GLESSNER AUDITORIUM

This 8,000 sq. ft. ballroom boasts seating for up to 400. The room's unique split level layout provides guests plenty of elbow room and features an elevated stage, beautiful wood accents and dance floor. Access to Oglebay Mansion front lawn included with rental.

Rental: \$4,000

Oglebay Catering and Bar Required. Standard Chivari Chair Included.

WEST BALLROOMS

Oglebay offers three banquet-style rooms that can be customized to seat up to 250 guests. The West Ballrooms overlook the beautiful Lakeview Patio and include a dance floor.

One-Room Rental: \$750 Three-Room Rental: \$2,250

Oglebay Catering and Bar Required. Standard Chivari Chair Included.

THE PINE ROOM WITH PATIO & PERGOLA

Built in the 1930s, this beautiful facility overlooks the outdoor pool and boasts a dinner seating capacity of 350. This venue features a large fireplace, stage, heating/air-conditioning and a catering kitchen. New in 2020, the Pine Room also features a stately pergola and a charming cobblestone patio ideal for cocktail hour or outdoor celebrations.

Outside Catering Permitted. Oglebay Bar Required.

Rental with Oglebay Catering: \$3,200 Rental with Outside Catering: \$5,200

Standard Chivari Chair Included with Oglebay Catering.

CADDY CAMP

Built in the 1930s, this building formerly served as the dining hall for golf caddies. Nestled within the Crispin Golf Course, this venue provides added privacy for weddings and rehearsal dinners. The venue is equipped with a full kitchen, fireplace, heating/air-conditioning and outdoor seating accommodating up to 50 guests.

Rental: \$425

Outside Catering and Bar Permitted.

CAMP RUSSEL

Built in the 1930s, Camp Russel boasts a rustic setting ideal for country or shabby-chic wedding receptions and rehearsal dinners. The venue is equipped with a full kitchen, walk-in cooler/freezer, fireplace and boasts a capacity of 200.

Rental: \$2,200

Outside Catering and Bar Permitted.

FORT HENRY ROOM

Seating Capacity: 80

Rental: \$600

Oglebay Catering and Bar Required.

TERRACE ROOM

Seating Capacity: 60

Rental: \$360

Oglebay Catering and Bar Required.

ALLEGHENY & SHENANDOAH ROOMS

Seating Capacity: 75 per room

Rental: \$550 per room

Oglebay Catering and Bar Required.

MANSION DINING ROOM

Seating Capacity: 40

Rental: \$360

Oglebay Catering and Bar Required.

*Rental Prices are subject to change, taxes and fees



LAKEVIEW PATIO

The Lakeview Patio provides a roof-top feel with a stunning view of the rolling hillsides of Oglebay Park and Schenk Lake. The outdoor seating area accommodates up to 250. Rental of the Lakeview Patio includes white garden chairs.

4-Hour Rental: \$1,200

FORMAL GARDENS

Nestled between the Mansion Museum and the former guest house of Earl Oglebay, the Bissonnette Gardens are a recreation of Oglebay's original gardens dating back to the early 1900s. This picturesque outdoor wedding venue offers a capacity of 200. Two-hour garden rental includes white garden chairs.

4-Hour Rental: \$825

AMPHITHEATER

This 1,400-seat, one-of-a-kind, outdoor theater has been the site of many concerts and events since the 1930s. This venue is ideal for large weddings, graduations and speaking engagements.

4-Hour Rental: \$825

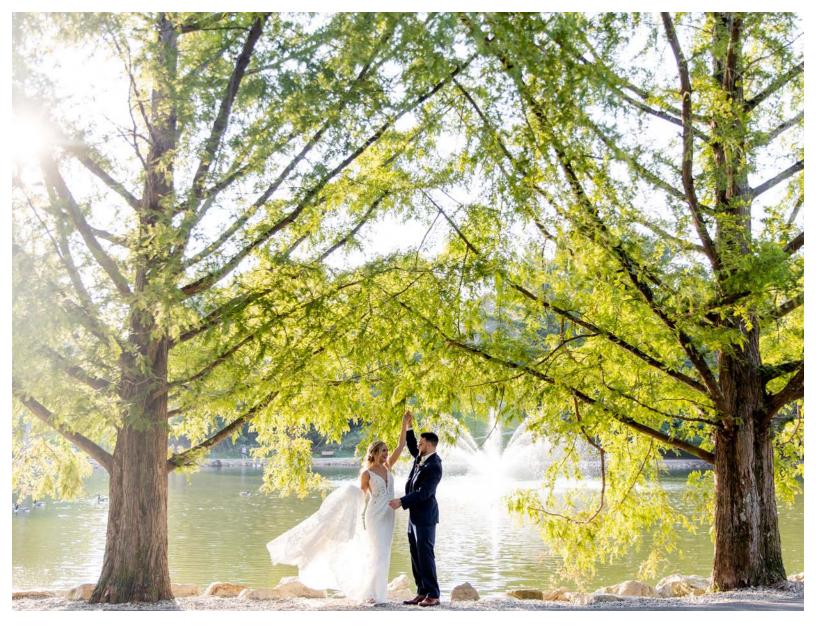
MANSION WOODS

Located behind the Oglebay Mansion Museum, Mansion Woods is nestled amid lush trees and beautiful, red brick pathways. An antique, cast-iron gate creates a timeless backdrop for your outdoor ceremony. Rental of Mansion Woods includes white garden chairs to accommodate up to 200 guests.

4-Hour Rental: \$2,000

^{*}Rental Prices are subject to change, taxes and fees





Wedding Packages

Planning your perfect wedding should be an enjoyable, exciting, and stress-free process. From the coordination of your seating arrangement to the planning of a uniquely delicious menu, we pride ourselves in delivering a seamless and memorable day. Let our team of dedicated and skilled professionals transform your wedding dreams into a reality.

CREATIVE CUISINE

Whether you envision a buffet dinner or a plated meal, we offer packages personalized to suit your style, taste and budget. Special menus for children and those with dietary restrictions are also available. Your dedicated Wedding Specialist will assist you in building a delicious menu to suit your individualized needs. Each package comes with a customizable wedding cake prepared by Oglebay's pastry chef.

CUSTOMIZED OFFERINGS

Once you've selected your wedding package, there are so many ways to customize your experience. With our compliments, you'll receive amenities including table linens, accommodations for the couple and more. We also offer additional upgrades to make your day unique, such as chair and linen enhancements.

WEDDING PACKAGE INCLUSIONS:

Chairs

Table Linens and Napkins

Four-Hour Bar Package with Bartender

Cocktail Reception

Dinner

Menu Tasting for Four

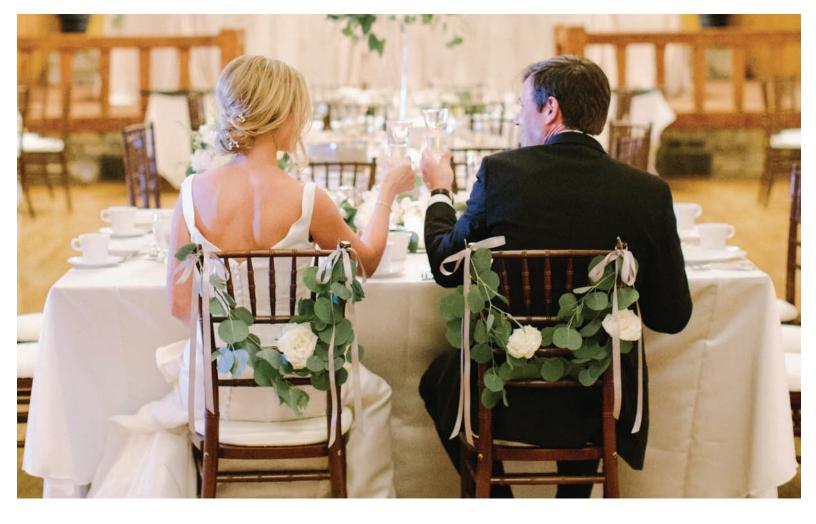
Champagne Toast for All Guests

Complimentary Overnight Accommodations for the Married Couple

Wedding Specialist to coordinate your Oglebay Catering and Bar Service

Traditional Three-Tier Wedding Cake complete with Cake-Cutting Service

Two Free Rounds of Golf



Menus.

At Oglebay, we offer three wedding packages suitable for weddings of any size. Your wedding specialist will work with you to make sure your desires are met with hospitality, elegant cuisine and outstanding service. All wedding packages include butlered hors d'oeuvres, dinner (choice of plated or buffet), rolls and butter, fresh brewed coffee and tea, champagne for all guests, four-hour hosted bar with bartender, and a three-tiered wedding cake with cutting service.

GOLD: \$79.95

PLATINUM: \$99.95

DIAMOND: \$125.95

^{*}Rental Prices are subject to change, taxes and fees





HOR'S D'OEUVRES

All package options include butlered hors d'oeuvres.

GOLD:

- Parma Ham and Seasonal Melon
- Crostini with Chevre Cheese and Tomato Confit
- Stuffed Mushrooms, Feta and Spinach, Sausage

PLATINUM:

- Shrimp Crostini
- Thai Spring Rolls
- Mini Beef Wellingtons
- Farm Table featuring Imported and Specialty Cheeses

DIAMOND:

- Brie Tart with Seasonal Fruit
- Mini Crab Cakes
- Bacon Wrapped Scallops
- Roasted Tenderloin with Boursin Cheese on Garlic Crostini
- Tapas Display, Poached Shrimp, Assorted Imported Cheeses, Olives, Roasted Vegetables, Hummus, Charcuterie to include Parma Ham and Sopressata, Sliced Artisan Breads, Grilled Naan

PLATED DINNER

GOLD:

- Mixed Field Greens with Tomato, Cucumber, Shaved Sweet Onion and Choice of two Dressings
- Entrée Choice of Seared Free Range Chicken Breast with Herb Butter or Grilled Sirloin of Beef with House Butter
- Garlic Smashed Potato
- Seasonal Vegetable

PLATINUM:

- Caesar Salad with Chopped Romaine Hearts, Parmesan Crisps, Garlic Crostini and Parmesan Cream Dressing
- Entrée Choice of NY Strip Steak with House-Made Steak Butter or Maryland Style Jumbo Lump Crab Cake, Sauce Remoulade
- Herb Roasted New Potatoes
- Seasonal Vegetables

DIAMOND:

- Arugula and Baby Spinach Greens, Heirloom Tomato, Toasted Pine Nuts, Pancetta Crisps, Ciliegini Basil Vinaigrette
- Entrée Choice of Sea Salt Crusted Filet Mignon or Pan Seared Sea Bass with Lobster Butter
- Potato Rosti
- Seasonal Baby Vegetables



BUFFET DINNER

GOLD:

- Garden Salad with Sliced Cucumbers, Cherry Tomatoes, Sliced Onions, Shredded Cheese, Croutons and Choice of Two Dressings
- Greek Salad with Grilled Eggplant, Assorted Olives, Roma Tomatoes, Crumbled Feta Cheese and Lemon Vinaigrette
- Seared Chicken Breast with Pan Jus
- Stuffed Pork Loin with Sherry Butter Sauce
- Penne Primavera
- Rosemary Potatoes
- Seasonal Vegetables

PLATINUM:

- Mixed Field Greens Salad with Heirloom Cherry Tomatoes, Shaved Parmesan Cheese,
 Cucumbers, Sliced Sweet Onion, House-Made Croutons, Peppercorn Ranch and Italian Dressing
- Spinach Salad With Bacon, Sliced Shitakes, Pickled Onions and Chopped Eggs, White Balsamic Vinaigrette
- Caprese Salad with Vin Cotto and Basil
- Chicken Provencal with Herbed Polenta
- Crab Stuffed Sole with Caper Vin Blanc
- Tenderloin Medallions with Foraged Mushrooms
- Garlic Roasted Fingerling Potatoes
- Ratatouille
- Seasonal Vegetables
- Penne Pasta a La Vodka

DIAMOND:

- Seasonal Field Greens Salad with Cherry Tomato, Cucumbers, Shredded Rainbow Carrots, Shaved Radishes, Crumbled Gorgonzola Cheese, Peppered Bacon, Chopped Egg, Balsamic Vinaigrette or Peppercorn Ranch
- Caesar Salad, Romaine Hearts, Artichoke Hearts, Heirloom Tomatoes, Parmesan Crisps, Garlic Crostini, Creamy Parmesan Dressing
- Anti Pasta Display With Grilled Vegetables, Sopressata, Pepperoni, Parma Ham, Pecorino Romano, Assorted Olives and Pickled Vegetables
- Sliced Roasted Tenderloin of Beef with Mushroom Demi Glace
- Chicken Française with Parmesan Orzo
- Shrimp and Scallop Scampi with Garlic Tomato Confit
- Dauphiniose Potato
- Roasted Sunburst and Baby Zucchini
- Seasonal Vegetable

BEVERAGE

All wedding packages include a four hour hosted bar with a bartender and a champagne toast for all guests.

GOLD

4 Hour Hosted Bar: House brand liquor, domestic beer, a selection of wines, soft drinks, and mixers.

Liquor Brands include: Vodka: **Smirnoff** Gin: **Beefeater**

Rum: **Bacardi**

Whiskey: Canadian Club
Bourbon: Iim Beam

Spiced Rum: Captain Morgan

Peach Schnapps

Amaretto

Sweet and Dry Vermouth

PLATINUM:

4 Hour Hosted Bar: Call brand liquor, domestic beer, a selection of wines soft drinks, and mixers.

Liquor Brands include:

Vodka: **Tito's** Gin: **Tanqueray** Rum: **Bacardi**

Whiskey: Jack Daniels Bourbon: Makers Mark

Spiced Rum: Captain Morgan

Peach Schnapps

Amaretto

Sweet and Dry Vermouth

DIAMOND:

4 Hour Hosted Bar: Premium brand liquor, domestic and imported beer, a selection of wines, soft drinks, and mixers.

Liquor Brands include:

Vodka: **Grey Goose**Gin: **Bombay Sapphire**

Rum: **Bacardi**

Whiskey: Crown Royal Bourbon: Woodford

Spiced Rum: Captain Morgan

Peach Schnapps

Amaretto

Sweet and Dry Vermouth

If you would like to extend your bar beyond the 4 hours:

Gold: \$5.50 per person per additional hour Platinum: \$6 per person per additional hour Diamond: \$7 per person per additional hour

Buy up liquor \$3 per person

MIXERS GARNISH
Soda Lemon
Club Soda Lime
Tonic Water Cherry
Orange Juice Olive
Cranberry Juice

Ginger Ale Sours Grenadine

Liquors are subject to change for equal value without notice. Signature drink served during cocktail hour only.





BEVERAGE ENHANCEMENT ADD-ONS

Build Your Own Bloody Mary Bar

First Two Hours: \$15 Per Person
Each Additional Hour: \$6 Per Person
Bartender Required \$25 Per Person

Includes Pickle Spear, Olives, Bacon Strips, Celery, Pickled Okra, Lemons, Limes, Peperoncino, Jalapenos,

Cucumber Slices, Cheese Squares, Pepperoni Sticks

Build Your Own Mimosa Bar

First Two Hours: \$15 Per Person
Each Additional Hour: \$6 Per Person
Bartender Required \$25 Per Person

Includes Strawberry, Cranberry, Grapefruit, Orange, Assortment Of Fresh Fruit Toppings.

Late Night Snacks

Priced Per Person

House Made Mini Beef Sliders: With Cheddar Cheese, Garlic Aioli, Honey Mustard, And Pickles- \$7.95 Bite Sized Smoke Gouda Grilled Cheese with Turkey and Roasted Garlic Aioli on Black Bean Bread - \$6.95 Chips, Salsa and Queso - \$3.95

Corn Dog On The Go - Honey Aioli Mustard - \$6.95

Mini Chicken or Beef Tacos with Green Tomatillo Salsa - \$5.95

Oglebay Pizza - Pepperoni, Sausage And Cheese, and Buffalo Chicken, Bacon and Ranch

(Based On 2 Slices Per Person) - \$5.95

Gourmet Tater Tots - Cheddar Cheese, Green Onions, Chili, Bacon, and Sour Cream - \$4.95



REHEARSAL DINNER (30 guest minimum for buffets)

It's A Cookout Buffet \$29

Carolina Coleslaw

Southern Mustard Potato Salad

Char Grilled Ground Chuck Burgers

Slow Roasted Barbeque Chicken

Hotdogs

American Cheese, Swiss Cheese, and Bleu Cheese Crumbles

Lettuce, Tomato, Onion, and Sweet Pickles

Barbequed Maple Baked Beans

Ranch Seasoning Corn on the Cob

Chef's Choice Seasonal Vegetable

Oglebay Bread Basket

Pastry Chef's Seasonal Selection

Lemonade, Tea, Freshly Brewed Coffee (Regular and Decaf) and Water

Country Buffet \$35

Mixed Field Greens with Choice of Dressing

Coleslaw

Buttermilk Fried Chicken

Grilled Salmon

Oven Roasted Red Potato

Green Beans with Smoked Bacon and Caramelized Onions

Signature Macaroni and Cheese

Cornbread and Biscuits

Pastry Chef's Seasonal Selection

Lemonade, Tea, Freshly Brewed Coffee (Regular and Decaf) and Water

Italiano Buffet \$39

Traditional Caesar Salad Display

Mozzarella Panzanella Salad

Chef's Seasonal Vegetable

Eggplant Parmesan

Shrimp and Pasta Primavera

Squash and Zucchini

Traditional Meat Lasagna

Oglebay Bread Basket

Pastry Chef's Seasonal Selection

Lemonade, Tea, Freshly Brewed Coffee (Regular and Decaf) and Water



FAREWELL BREAKFAST

Continental Breakfast: \$10.95

Sliced Fresh Fruit

Assorted Muffins and Danish

Assorted Bagels and Cream Cheese

Assorted Juices

Continental Enhancements:

Omlette Station - Prepared to Order: Diced Ham, Cheddar and Swiss Cheese, Peppers, Salsa,

Smoked Salmon, Mushroom and Fresh Herbs. \$ 6.95

Traditional Salmon – Chopped Egg, Capers, Sliced Onions, Assorted Bagels, Cream Cheese \$8.95

Cinnamon French Toast with Sweet Butter, Warm Vermont Maple Syrup \$3.95

Wedding Brunch: \$25

Hors d'oeuvres

Sliced Seasonal Fruits And Berries

Farm Table with Imported and Specialty Cheeses, Parma Ham, Sopressata, Fig Jam

and Tomato Marmalade

Smoked Salmon Display, with Traditional Garnishment and Assorted Bagels

Entrees

Seasonal Quiche

Eggs Benedict

Breakfast Sausage and Bacon

Lyonnaise Potatoes

Cheese Blintzes

Omelet Station, Eggs, Egg Whites, Spinach, Mushrooms, Onions, Tomatoes, Shredded Cheese

Belgian Waffle Station, Berry Topping, Whipped Cream, Pecans, Dark Chocolate Chunks, Maple Syrup

Carved Bourbon Glazed Steamship Ham

WEDDING CAKES

Your wedding cake is included in the cost of the package, along with the cutting and service. Upon request, additional charges may apply based on detail and design. Please provide your wedding specialist with a photo of your desired cake.

CAKE FLAVORS CAKE FILLINGS*

Chocolate Sponge White Chocolate Mousse

Lemon Sponge Chocolate Mousse
Almond Sponge Raspberry Marmalade
Red Velvet Strawberry Marmalade
Spice Cream Cheese Filling
Carrot Chocolate Ganache

Marble Lemon Curd

*Cake fillings incur an additional \$2 charge per person

DESSERT OPTIONS

Cookie Table - \$7.95 per person Candy Table - \$7.95 per person



DECOR

For additional upgrades such as ceiling treatments, chairs, chair covers or linens, consult your Wedding Specialist.

CATERING

We provide various event menu options and will be happy to create a customized menu for you. Special menus for children and those with dietary restrictions may be arranged. With the exception of wedding cakes, outside catering is not permitted in Wilson Lodge. Outside catering is only permitted at The Pine Room, Caddy Camp and Camp Russell. Based on the approximate number of guests set for each event, a contracted food and beverage minimum will be determined.

ALCOHOL

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

TAXES AND FEES

The following fees apply to rentals and services provided by Oglebay: 23% Service Fee, 3% Historic Preservation Fee, and 6% WV State Tax. Subject to change.

TROLLEY TRANSPORTATION

The Oglebay trolley may be rented for transporting guests or the wedding party throughout the park. The rental fee is \$300 per hour with a two-hour minimum. Contact your Wedding Specialist if interested in booking this service.

GUARANTEES

All details pertinent to your event must be finalized 10 business days prior to the event date. Your final guaranteed number of expected guests must be provided three business days prior to your event date. After such time, the guaranteed number may not be reduced.

DEPOSIT AND PAYMENT

A signed contract and a deposit in the amount of the room rental fee is required to secure your date and preferred venue. Thereafter, additional food and beverage deposits will be scheduled.

DECORATING

Oglebay must be made aware of any outside vendors that require access to any banquet space prior to the start of your event. Refer to your contract for decorating start time.

WEATHER

In the event of inclement weather, you may opt to move your outdoor ceremony and/or reception to the designated rain back-up location. The decision will be made by 12 PM and your wedding specialist will need to be notified.

ADDITIONAL COORDINATION FEE

Oglebay can provide a full-day wedding coordinator for an additional fee starting at \$2,000. Details discussed during planning meeting.



PREFERRED VENDOR COLLECTION

PHOTOGRAPHY
JAMES CARL PHOTOGRAPHY
www.jamescarlphotography.com

HANNAH BARLOW PHOTOGRAPHY www.hannahbarlowphotography.com

FLORAL MASTERPIECES 304-233-4414

> "I DO" GINA HEDRICKS 304-845-7497

DIS

DJ BRIAN OLIVER 304-830-0611 djbrianoliver@gmail.com

FINEST EVENTS
JONATHAN MIHELLIS
412-445-9759
jonathan@finestevents.com

BANDS

BACHELOR BOYS 412-523-9462 anton@bachelorboysband.com

ELI LAMBIE AND THE MOJO KINGS 304-281-0601 eliwlambie@gmail.com



ACCOMMODATIONS

Allow your guests to experience a wedding weekend at Oglebay with overnight accommodations. Your guests will receive a 10% discount and room blocks will be coordinated by your dedicated Wedding Specialist.

Oglebay's luxurious West Spa makes wedding day preparation a relaxing experience. Treat yourself or your wedding party to a full menu of rejuvenating services.

SPA SERVICES

For the Engaged Couple: Wedded Bliss Package

- \$410 weekday, \$440 weekend
- 2-50 Minute Signature Experience massage
- 2-50 minute Signature Pedicures

For the Bride: Bridal Enchantment Package

- \$287 weekday, \$307 weekend
- 80 minute Bee-autiful Propolis Wrap
- Signature Pedicure
- Gel Manicure

For the Groom: Gentleman's Retreat Package

- \$285 weekday, \$315 weekend
- 50 minute sports massage
- 50 minute Gentleman's facial*
- 50 minute gentleman's pedicure

GOLF

Two free rounds of golf are included with every wedding package. A discount of \$10 OFF will be applied to all additional golfers in your group.

RESORT AMENITIES

- Restaurants: Ihlenfeld Dining Room, Glassworks Grill, Garden Bistro, and Route 88 BBQ & Brew
- Two Renowned Championship Arnold Palmer and Robert Trent Jones Golf Courses and Regional Crispin Golf Course
- Nationally Accredited Good Zoo
- Indoor and Outdoor Swimming with Splash Pad
- Aerial Challenge Course
- Tennis
- Walking, Hiking, and Mountain Biking Trails
- Schenk Lake Featuring Fishing and Aquatic Sports
- Iconic Oglebay Mansion Museum
- Retail Shops

^{*}Recommended 4-6 weeks prior to the wedding day





Call 304-243-4060 or visit www.oglebay.com/weddings