



*A Day to be Remembered*

*Photos By Gum* LLC  
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Old Kinderhook is nestled in the Missouri Ozark hills on the beautiful Lake of the Ozarks. This unique combination creates the perfect wedding backdrop.

#### STAY

The Lodge at Old Kinderhook features 84 guest rooms. Additional lodging units include one & two bedroom Golf Cottages, three bedroom Villas & Patio Homes as well as individual Estate Homes

#### PLAY

Golf, Marina, Tennis, Spa, Indoor & Outdoor Pools, Ice Rink, and Sand Volleyball Court (Seasonal)

#### CELEBRATE

Old Kinderhook can accommodate up to 220 guests for your special occasion.



678 Old Kinderhook Dr. | Camdenton, MO | 573-317-3500









# Ceremony & Reception

Golf Course - Varies

Skate Shop Lawn - \$2900

Grand Ballroom Lawn - \$2400

Creek View - \$1900

Hearth Room - \$2400

## CATERING MINIMUM:

Old Kinderhook establishes catering minimums to accommodate a private event, such as weddings, in the Grand Ballroom. This minimum is based on the number of guests attending and includes purchases of food such as hors d'oeuvres, dinner and dessert. The minimum does not include beverage sales, service charge (currently 22%), tax, rental fees or any other fees outlined.

## Ceremony Fees to include:

- Ceremony Space and a back up location if needed
- Reception Space
- Standard Black or White 85x85 Linens
- Black or White cloth Napkins
- All flatware & glasses
- All tables and chairs
- A wedding tasting of up to three entrée items for up to six guests
- Dance Floor (18x18)
- Cake Cutting at the wedding reception
- On-site wedding coordinator to assist with the planning process as well as execution the day-of.

All Pricing is Subject to Change  
Service Charge (Currently 22%) and Sales Tax will be added to all charges





Photo by Lighter Focus Photography









# Hors d'oeuvres

Serves 50 pieces

## Cold

Pickled Shrimp \$210

Fresh Herbs, Gulf Shrimp, Pickled Vegetables

Smoked Salmon Bruschetta \$180

Whipped Dill Cream Cheese, Minced Red Onion, Capers

Hummus \$120

Garlic Hummus, Roasted Red Pepper, Cucumber, Kalamata Olive

Caprese Bruschetta \$150

Basil Pesto, Mozzarella, Ozark Tomatoes

Tandoori Chicken Salad \$160

Heart of Belgian Endive, Pickled Raisin, Light Curry Spiced Apple and Raisins

Mini Gyro Skewers \$180

Gyro Meat, Feta Cheese, Red Onion, Tomato, Tzatziki, Naan

Classic Deviled Egg \$140

## Hot

Sweet Chili Ribs \$170

Cilantro, Sweet Chili Sauce

Cuban Quesadilla \$170

Roasted Pork, Smoked Ham, Mustard & Mayonnaise, Swiss, Pickles

Candied Bacon Wrapped Scallops \$225

Terayaki Sauce

Bacon-Wrapped Gulf Shrimp \$225

Apple Wood Smoked Bacon, KC Style BBQ Sauce

Old Kinderhook Buffalo Wings \$180

Veggies & Ranch Dip

Stuffed Mushrooms \$130

Spanish Chorizo, Cream Cheese

Meatballs \$115

Pick 2: Marinara, Swedish, Sweet Chili, BBQ

## Displays serve 50 people

Vegetable Crudite - \$140

Carrots, Celery, Bell Peppers, Cucumbers, Mushrooms, Cherry Tomatoes, Assorted Dips

Fresh Fruit - \$150

Pineapple, Cantaloupe, Honeydew, Fresh Berries

Chips & Dips - \$130

BBQ, Ranch, Sour Cream & Onion Chips, French Onion Dip, Tortilla Chips, Salsa, Salsa Verde, Pico de Gallo

Imported & Domestic Cheese Display - \$210

Fresh Berries, Nuts, Dried Fruits, Assorted Crackers

Shrimp Cocktail Display - \$290

Gulf Shrimp, Lemon Wedges, Cocktail Sauce

Antipasto Display - \$245

Salami, Capicola, Prosciutto, Olives, Grilled Vegetables, Pepperoncini, Assorted Cheese

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# Dinner Buffets & Farewell Breakfast

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60 minutes of service // Minimum Guarantee of 30 Guests

Children 5 and Under are Complimentary // Children 6 to 11 are Half Price

Accompanied by Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

## Dinner Buffet

### The Smoke Out \$37

Garden Salad, Cole Slaw, Broccoli Salad, Potato Salad, Cowboy Smoked Pit Beans, Cheesy Corn, BBQ Basted & Smoked Chicken, Pecan Wood Smoked Pork Butt, House-Made BBQ Sauces, Fresh Corn Bread & Honey Butter, Pickled Red Peppers, Dill Pickles, Appropriate Condiments, Assorted Mason Jar Smashed Pies

### Little Italy \$36

Classic Caesar Salad, Antipasto Display, Caprese Salad, Italian Meatballs, Chicken Piccata, Buttered Penne Noodles, Garlic Bread, Marinara Sauce, Alfredo Sauce, Canollie, Amaretto Cheese Cake

### Kinderhook Buffet \$38

House Salad with Choice of Dressings, Maple Glazed Carrots, Green Beans with Bacon & Onions, Herb Roasted New Potatoes, Basmati Rice, Cherry Wood Smoked Pork Loin, Mediterranean Chicken, New York Style Cheesecake with Berry Coulis

### Enhance with Prime Rib Carving Station \$8

Served with Creamy Horseradish Sauce and Au Jus for dipping

## Farewell Breakfast

### The Continental \$15

Build Your Own Yogurt Parfait, Bagels & Assorted Cream Cheese, Assorted Muffins & Pastries, Cold Cereals, Oatmeal, Seasonal Fruit, Orange & Apple Juices

### The Classic \$19

Chef's Choice Pastries, Seasonal Fruit, Cheesy Scrambled Eggs, Freshly Baked Biscuits & Sausage Gravy, Sausage, Bacon, Breakfast Potatoes, Orange & Apple Juices

### The Ozark \$31

Chef's Choice Pastries & Donuts, Seasonal Fruit, Bacon, Sausage, Ham Steaks, Breakfast Potatoes, Cheesy Scrambled Eggs, Freshly Baked Biscuits & Sausage Gravy, Fluffy Pancakes with Warm Maple Syrup, Cold Smoked Salmon with Traditional Accoutrements, Orange & Apple Juices

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# Plated Entrées

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## Accompaniments

### Soups

Herb Roasted Chicken Noodle \$5  
Roasted Tomato Bisque \$5  
Chicken Tortilla \$5  
Loaded Potato \$5

### Salads

The Classic Caesar  
Romaine Mix, Croutons, Parmesan, Caesar Dressing

Mixed Green  
Heritage Blend Lettuce, Dried Cranberries, Toasted Pecans, Goat Cheese,  
Balsamic Vinaigrette

House  
Romaine & Iceberg Mix, Carrots, Cucumber, Tomatoes, Choice of Dressing

Kinderhook \$3  
Romaine Heart, Parmesan Tuile, Cherry Tomatoes, Croutons

## Chicken

Weiskopf Chicken \$26  
Lemon Beurre Blanc, Rice Pilaf, Fresh Seasonal Vegetable

Mediterranean Chicken \$26  
Artichoke-Spinach-Roasted Red Pepper-Goat Cheese, Seared Chicken Breast,  
Aged Balsamic, Basmati Rice, Fresh Seasonal Vegetable

## Pork

Bourbon Brined Pork Rib Chop \$29  
Jalapeno-Cheddar Grits, Asparagus, Homemade Red wine Demi-Glace

Cherry Wood Smoked Pork Loin \$27  
House Rub, Jalapeño -Cheddar Grits, Fresh Seasonal Vegetable





# Plated Entrées continued

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## Beef

8oz Center Cut Filet \$45  
Whipped Potatoes, Haricot Verts,

Steak House Marinated Bistro Steak \$39  
Steak House Beurre Monte, Whipped Potatoes, Fresh Seasonal Vegetable

12oz Strip Steak \$45  
Roasted Red Potatoes, Fresh Seasonal Vegetable, Demi-Glace

Sliced Brisket \$25  
Country-style Green Beans, Cheesy Corn, House BBQ Sauce

## Seafood

Fresh Atlantic Salmon \$32  
Heirloom Tomato Pan Sauce, Roasted Fingerling Potatoes, Fresh Seasonal Vegetable

Seared Alaskan Halibut \$46  
Herb Beurre Blanc, Wild Mushroom Risotto, Fresh Seasonal Vegetable

Grilled Mahi - Mahi \$39  
Roasted Potatoes, Fresh Seasonal Vegetable, Pineapple Salsa

## Duet Plates

Sliced Marinated Bistro Steak and Salmon \$38  
Beurre Rouge, Whipped Potatoes, Haricot Verts

Flatiron Steak and Chicken \$40  
Steak House Hollandaise, Garlic Whipped Potatoes, Fresh Seasonal Vegetable

Petite Filet and Sea Scallop \$46  
Red Wine Demi-Glace, Roasted Red Potatoes, Fresh Seasonal Vegetable

Herb Brined Chicken & Salmon \$37  
Supreme Sauce, Rice Pilaf, Asparagus

## Vegetarian

Moroccan Style Vegetable \$27  
Cous Cous, Marinated & Grilled Vegetables, Fried Chick Peas

Asian Stir-Fry \$29  
Soba Noodles, Stir-Fried Peppers, Onions, & Carrots, Gochujang

## Children's Plates (age 11 and under)

Chicken Strips, House-Made Mac & Cheese, Seasonal Fruit Cup \$13  
Peanut Butter & Jelly, Potato Chips, Whole Fruit \$13  
Cheeseburger, Fries, Seasonal Fruit Cup \$13



# Extras

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## Late Night Snack

Guaranteed Minimum of 30 guests

### All-American Drive Thru

4oz Sliders, House Cut Fries, B&B Pickles, Dill Pickles, Iceberg, Onions \$10

### A Little Comfort

Tomato Bisque Soup & White Cheddar Grilled Cheese \$6

### After Party Fiesta

Corn Tortilla Chips, Seasoned Ground Beef, Black Beans, Queso, Jalapeños, Black Olives, Sour Cream, Cheddar Jack Cheese \$10

### The Deli

Assorted Deli Sandwiches, House BBO Kettle Chips, B&B Pickles, Dill Pickles \$10

### Pizza Delivery

Assorted Thin Crust Pizzas \$6

## Cake Table Add-Ons

### Ice Cream Parlor

Vanilla Ice Cream

Chef's Choice of an Array of Toppings \$9

Scoop of Ice Cream \$4

Fresh Fruit \$5

Kinderhook Punch \$4



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# The Bar

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## House Bar

Cash \$5 each

Hosted \$4.50 each

Tavern Keep Vodka, New Amsterdam Gin, McCormick Rum, Tortilla Tequila, Seagram 7, Ten High Bourbon, Stuart Scotch, Amaretto, Peach Schnapps, Peppermint Schnapps

## Call Bar

Cash \$7 each

Hosted \$6.50 each

Titos, Beefeaters, Cuervo Gold, Bacardi, Jim Beam, Jack Daniels, Dewar's Scotch, Amaretto Di Saronno, Kahlua, Jagermeister

## Premium Bar

Cash \$9 each

Hosted \$8.50 each

Grey Goose, Tanqueray, Patron Silver, Captain Morgan, Crown Royal, Makers Mark, Johnny Walker Red, Amaretto Di Saronno, Grand Marnier, Bailey's Irish Creme

## Domestic Beer

Cash \$4.50 each

Hosted \$4 each

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

## Hand Crafted Beer

Cash \$5.50 each

Hosted \$5 each

Blue Moon, Boulevard Pale Ale, Sam Adams Boston Lager, Boulevard Wheat, Heineken

## House Wine

Cash \$6 each

Hosted \$5.50 each

Silvergate Pinot Grigio, Silvergate Chardonnay  
Mondavi Woodbridge Moscato, Mondavi Woodbridge Cabernet, Mondavi Woodbridge Merlot

## Premium Wine

Cash \$9 each

Hosted \$8.50 each

Chateau St. Michelle Chardonnay, Geyser Peak Pinot Grigio, Norton Moscato, Columbia Crest Cabernet, Columbia Crest Merlot

## Package Bars by the Hour -

House Brand Bar - \$9 per person for the first hour, \$4.50 per person for each hour following

Call Brand Bar - \$13 per person for the first hour, \$6.50 per person for each hour following

Premium Brand Bar - \$17 per person for the first hour, \$8.50 per person for each hour following



# Upgrades

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## Linens & Napkins

Knee Length Solid Linens \$15  
 Floor Length Solid Linens \$16  
 Taffeta Linens \$20  
 Satin Floor Length Linens \$25  
 Solid Color Napkins \$1  
 Satin Napkins \$2  
 Overlays \$12  
 Chair Covers \$4

## Extras

Basket in the Ladies' & Men's Room \$25 each  
 Welcome Bags Created & Delivered \$15 each  
 Welcome Bags Delivered \$3 each  
 Water & Lemonade Station \$3 per person  
 Wood Arbor \$250  
 Aisle Runner \$30

## Reception

Larger Dance Floor \$400  
 Cocktail Tables \$25 each  
 Chiavari Chairs \$10 each  
 Chargers \$3 each



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# OLD KINDERHOOK

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