



The Colonnade

serving
Millsite Lodge
&
The Oak at
Millsite Farm

Welcome to our Millsite Wedding Venues...



It is an honor to welcome you to Millsite Lodge for your wedding celebration. Here at Millsite, we truly desire for you and your guests to have a completely unique wedding weekend experience. So gather your family and friends, make s'mores by the fire pit, relax, and enjoy the fresh air while we handle all the details of your special day.

Ranae Alexander— Executive Director | Millsite Lodge



We appreciate you entrusting us with making your wedding day dream a reality. We are a family owned business and we take pride in what we do. With 21 years of experience, you can be confident that we know what goes into making your wedding day a success. Our goal is to create an unforgettable experience that you and your guests will cherish for years to come.

Beth Ackerman | The Colonnade

Thanks so much for choosing The Oak at Millsite Farm! We are intentional in how we care for the people and details of each and every event... including yours! I love people, I thrive on handling details, and it brings me great joy to see family and friends gather to celebrate! I love my job, and I strive to work with excellence in everything I do. My ultimate goal is to create an experience that leads to a delighted bridal couple.

Jewel Young— Executive Director | The Oak at Millsite Farm



Carla Hackenberger

Event Layout
Coordinator



Devin Ackerman

Aesthetic Designer

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When you book a reception at
MILLSITE LODGE or THE OAK AT MILLSITE FARM
you get a complete weekend package
for a unique wedding experience.

MILLSITE LODGE EXCLUSIVE LODGING PACKAGE

The lodge facilities are exclusively available for the wedding party, family, and friends with lodging for up to 22 guests.

THE OAK AT MILLSITE FARM LODGING PACKAGE

The guest house is exclusively available for the wedding party, family, and friends with lodging for up to 9 guests.

ADDITIONAL LODGING AVAILABLE

The Gables at Millsite Lodge, with 3 additional bedrooms and 2 bathrooms for up to 6 more guests

The Manor House, with additional lodging available for up to 22 guests.



FIVE HOUR RECEPTION

Includes:

- ◇ Reception event coordinator
- ◇ Setup of tables and chairs
- ◇ Linen tablecloths
- ◇ Parking attendant
- ◇ Experienced staff for entire event
- ◇ Complimentary cake cutting with plating service

All dining options include china plate, flatware, glass goblet and linen napkin.

* If desired, assistance with the following can be added:
Rehearsal dinner, Saturday and/or Sunday brunch, and extended stays

The Colonnade is the exclusive caterer for Millsite Lodge and The Oak at Millsite Farm

THE COLONNADE BUFFET \$58++

(for guest count of 100 or more)

*Includes crudité table, salad,
two entrée selections,
and four accompaniments*



PREMIERE BUFFET \$85++

(for guest count of 100 or more)

*Includes a Colonnade premier salad,
two premium entrée selections,
and four accompaniments*



SIT DOWN PLATED DINNER \$72++

(Pricing based on guest count of 100 or less)

*Includes crudité table, served salad,
two Colonnade plated entrées,
and two accompaniments*

*Choose two options
Guests will select one of the two*



* ELEVATION PACKAGE UPGRADE \$33++

An add-on to any of the three dinner packages above

- ◇ Three assorted passed hors d'oeuvres per person
- ◇ One hot item at crudité table plus bruschetta
- ◇ Choice of late night snack
- ◇ Champagne toast with flutes at all tables
- ◇ Dessert station

- or -

PICK THREE FOR \$25++

The Colonnade Buffet \$58 ++ per person

CRUDITÉ TABLE

Served during cocktail hour and throughout the evening

Vegetables

carrots, broccoli, cauliflower, cucumbers,
with a savory veggie dip

Fruit

pineapple, strawberries, cantaloupe, watermelon,
honeydew, grapes with fruit dip

Cheese

cubed cheddar, baby swiss, and pepper jack cheese
alongside our crisp-cracker plate



THE COLONNADE SALAD

choose one

The Colonnade Signature Salad

Spring mix greens, dried cherries, candied almonds, and red onion
topped with homemade raspberry vinaigrette dressing & side plate of blue cheese

Classic Caesar Salad

Romaine lettuce with romano, parmesan cheese, and croutons topped with classic Caesar dressing

Garden Salad

Iceberg blend, cucumber, tomato, crouton, red onion, with dressing of choice

Rustic Greek Salad

Romaine lettuce, fresh cucumber, tomato, celery, red onion, feta, and olives



COMPLIMENTS

Fresh-baked rolls with honey butter

Lemonade & iced water

The Colonnade coffee and tea station

*Premium Columbian coffee, dark chocolate and white chocolate shavings,
fresh cream, sugar, and assorted coffee flavorings,
Assorted hot gourmet teas, lemon, and cinnamon sticks*

The Colonnade Buffet \$58 ++ per person

STANDARD ENTRÉE

Choose two entrees

(* market price)

Beef Burgundy * <i>A French beef stew braised in red wine</i>	Chicken (or Eggplant) Parmesan <i>Breaded chicken breast topped with marinara and a blend of melted Italian cheeses</i>
Chicken Marsala <i>A flavorful classic with mushrooms and Marsala wine over tender chicken</i>	Pork Loin Au Champignon <i>Tender pork loin with shallots, mushrooms, and wine sauce</i>
Italian-Grilled Breast of Chicken <i>Marinated Italian chicken breast grilled to perfection</i>	Apple-Roasted Pork Loin <i>Oven roasted pork loin topped with stewed apple compote</i>
The Colonnade Bourbon Chicken <i>Roasted chicken in a flavorful bourbon sauce</i>	Cajun Chicken Farfalle <i>Cajun chicken paired with a spicy cream sauce</i>
Meat or Vegetable Lasagna <i>Layers of pasta with a blend of Italian cheeses and our Colonnade meat sauce or vegetables with white sauce.</i>	Pot Roast <i>Slow roasted, tender slices of beef with carrots and onions, served in a rich brown gravy.</i>



ENTRÉE UPGRADES

see page 7

Top Round of Beef Carving Station \$4 ++ per person substitute for one entrée	NEW! Pasta Station Pricing on page 7 Can be ordered as your second entrée selection
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ACCOMPANIMENTS

Choose any four

Whole Green Beans with Bacon <i>or substitute slivered almonds</i>	Roasted Sweet Potatoes	Broccoli Cavatappi Pasta <i>in creamy roasted garlic sauce</i>
Steamed Broccoli	Oven-Roasted Redskin Potatoes	Creamy Cheddar Cavatappi
Grits with Bacon and Cheddar	Garlic Mashed Potatoes	Penne in Creamy Pesto Sauce
Sweet Baby Carrots	Potatoes Au Gratin	Sweet Potato Casserole
Roasted Seasonal Vegetables	Basmati Rice	Corn O'Brien
Lemon Zest Alfredo	Rice Pilaf	

++ Indicates billing will add 20% service staffing fee and state sales tax.

The Colonnade Menu Upgrades

THE COLONNADE CARVING STATION

Additional \$4++ per person
(* market price)

Substitute for one THE COLONNADE BUFFET ENTRÉE

*Top Round of Beef
tender, flavorful, thin sliced beef*

*Glazed Virginia Baked Ham
classic ham with a caramelized crust*

*Roasted Pork Loin
with mushroom demi glaze*

*Honey Marinated Breast of Turkey
served with cranberry chutney*

*Prime Rib of Beef **

Substitute for one PREMIER BUFFET ENTRÉE

*Honey Roasted Bourbon Glazed Ham
served with mango chutney*

*Leg of Lamb *
served with mint sauce*

*The Colonnade Roasted Pork Loin
stuffed with spinach, bacon, sausage, and blue cheese*

*Rosemary Infused Pork Tenderloin
with white wine and whole grain mustard sauce*

*Garlic and Herb Roasted Prime Rib *
served with au jus and creamy horseradish*

*Herb Roasted Sirloin Beef *
served with au jus and bourbon gorgonzola sauce*

NEW! The COLONNADE PASTA STATION

All selections are served with
fresh grated parmesan , sun dried tomatoes, fresh chopped basil,
crushed red pepper, and warm garlic bread sticks.

Options:

- This station can be ordered as your 2nd entrée selection (choose 1) or as an enhancement to any dinner buffet.
- Add this station to your dinner as a 3rd entrée (choose 1) at \$9++ per person
- Add two pasta entrées for \$15++ per person

PASTA STATION SELECTIONS (choose one)

Penne Pasta with Prosciutto Cream Sauce

Tri Color Cheese Tortellini with Parmesan Cream Sauce

Bow Tie Pasta with Fresh Basil Pesto Cream Sauce

Smoked Chicken Tortellini with Alfredo Sauce

Spaghetti Bolognese

Ziti and Bay Shrimp with Mushroom Tomato Cream Sauce

Rigatoni with Italian Sausage Creole Sauce

Farfalle with Spinach Cream Sauce

Cavatappi with Roasted Tomato Cream Sauce

STATIONED HORS D'OEUVRES

(sample listing)

Shrimp cocktail <i>Five chilled shrimp with cocktail sauce</i>	\$6.00 per person
Swedish meatballs	\$3.00 per person
Chicken wings	\$4.50 per person
Spinach artichoke dip with tortilla chips	\$3.50 per person
Tomato bruschetta	\$3.00 per person



BUTLER PASSED HORS D'OEUVRES

(sample listing)

Our courteous staff will offer these savory options during the cocktail hour, or later in the evening as a welcome late night snack.

Priced per 100

Asparagus Wrapped in Philo with Asiago Cheese	\$275
Stuffed Mushrooms with Cream Cheese	\$275
Stuffed Mushrooms with Seafood	\$300
New Zealand Clams	\$425
Bacon Wrapped Scallops with Mango Habanera Sauce	\$320
Mini-Quiche	\$195
Spanakopita	\$350
Shrimp or Vegetable Spring Rolls	\$295
Jumbo Shrimp Wrapped in Bacon	\$320
Reuben on Rye Rounds	\$300
Pot Stickers with Asian Dipping Sauce	\$285
Colonnade Chef's Assortment - 100 piece assortment (2-4 pieces per guest is recommended)	\$295

*** NEW OPTIONS ***

SUSHI BAR
Available during
cocktail hour
\$1385++ per table

CHARCUTERIE BOARD ON
EVERY TABLE
\$25++ per table



The Colonnade Premier Buffet \$85++ per person

CRUDITÉ TABLE

Served during cocktail hour and throughout the evening

Vegetables

carrots, broccoli, cauliflower, cucumbers,
with a savory veggie dip

Fruit

pineapple, strawberries, cantaloupe, watermelon,
honeydew, grapes with fruit dip

Cheese

cubed cheddar, baby swiss, and pepper jack cheese
alongside our crisp-cracker plate



PREMIUM SALAD

choose one

Tuscan Garden Salad

*Romaine lettuce blend, radicchio leaf, tomato,
and chopped radish root with balsamic vinaigrette*

Pear and Gorgonzola Salad

Mixed Greens, walnuts, with honey balsamic vinaigrette

The Colonnade Baby Shrimp Salad

*Romaine lettuce, baby shrimp, toasted coconut, mandarin oranges,
croutons, with ranch avocado dressing*

Spinach and Strawberry Salad

Fresh spinach, toasted almonds, red onion, and house made poppy seed dressing

All of our standard menu salad options are also available:
The Colonnade Signature Salad, Classic Caesar, Garden Salad, Rustic Greek Salad



COMPLIMENTS

Fresh-baked rolls with honey butter

Lemonade & iced water

The Colonnade coffee and tea station
(see page 5 for details)

The Colonnade Premier Buffet \$85++ per person

PREMIERE ENTRÉE

Choose two

Beef Wellington <i>Beef tenderloin, mushrooms, and prosciutto baked in flaky puff pastry</i>	Pork Tenderloin Au Champagne <i>Tenderloin with shallots and mushrooms, served in wine sauce</i>
Tender Beef Brisket <i>Served with caramelized onion jus</i>	Chicken Monterey <i>Chicken breast topped with bacon, cheddar cheese, scallions, and BBQ glaze</i>
Medallions of Filet Mignon <i>Prepared with mushrooms & cabernet sauce</i>	Seafood Newburg <i>Assorted shellfish with a rich, creamy sherry sauce</i>
Chicken Cordon Bleu <i>Chicken breast stuffed with thin slices of ham and cheese, coated and baked in breadcrumbs</i>	Pan-Roasted Bass <i>Flakey bass served in a smoked tomato & herb cream</i>
Chicken Florentine <i>Chicken breast baked in a decadent boursin cream sauce with mushrooms and spinach</i>	The Colonnade Grilled Salmon Filet <i>Salmon served with a ginger-sesame sauce</i>
Pecan-Crusted Breast of Chicken <i>Served with blackberry red wine sauce</i>	Grilled Shrimp <i>Seasoned & grilled on sugar cane spear</i>

ENTRÉE UPGRADES

Top Round of Beef Carving Station \$4 ++ per person <i>substitute for one entrée</i>	NEW! Pasta Station Pricing on page 7 <i>Can be ordered as your second entrée selection</i>
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ACCOMPANIMENTS

choose any four (4)

Whole Green Beans with Bacon <i>or substitute slivered almonds</i>	Roasted Sweet Potatoes	Broccoli Cavatappi Pasta <i>in creamy roasted garlic sauce</i>
Steamed Broccoli	Oven-Roasted Redskin Potatoes	Creamy Cheddar Cavatappi
Grits with Bacon and Cheddar	Garlic Mashed Potatoes	Penne in Creamy Pesto Sauce
Sweet Baby Carrots	Potatoes Au Gratin	Sweet Potato Casserole
Roasted Seasonal Vegetables	Basmati Rice	Corn O'Brien
Lemon Zest Alfredo	Rice Pilaf	

++ Indicates billing will add 20% service staffing fee and state sales tax.

The Colonnade Plated Dinner \$72 ++ per person

CRUDITÉ TABLE

*Served during cocktail hour and throughout the evening
(as described on page 3)*

Vegetables

carrots, broccoli, cauliflower, cucumbers,
with a savory veggie dip

Fruit

pineapple, strawberries, cantaloupe, watermelon,
honeydew, grapes with fruit dip

Cheese

cubed cheddar, baby swiss, and pepper jack cheese
alongside our crisp cracker plate



THE COLONNADE SALADS

Table served, choose one

Tuscan Garden Salad

*Romaine lettuce blend, radicchio leaf, tomato,
and chopped radish root with balsamic vinaigrette*

Pear and Gorgonzola Salad

Mixed Greens, walnuts, and honey balsamic vinaigrette

The Colonnade Baby Shrimp Salad

Romaine lettuce, baby shrimp, toasted coconut, mandarin oranges,
and croutons, with ranch avocado dressing

Spinach and Strawberry Salad

Fresh spinach, toasted almonds, red onion, and house made poppy seed dressing

All of our standard menu salad options are also available:
The Colonnade Signature Salad, Classic Caesar, Garden Salad, Rustic Greek Salad



COMPLIMENTS

Fresh-baked rolls with honey butter

House-brewed iced tea & iced water

The Colonnade coffee and tea station

*Premium Columbian coffee, dark chocolate and white chocolate shavings,
fresh cream, sugar, and assorted coffee flavorings
Assorted hot gourmet teas, lemon, and cinnamon sticks*

The Colonnade Plated Dinner \$72 ++ per person

PLATED ENTRÉES

Choose two entrees, guests will select one of the two

* market price

Sliced Beef with Bordelaise Sauce
A French classic made with red wine, shallots, and butter

Roasted Vegetable Lasagna
Layers of pasta with a blend of Italian cheeses, vegetables, and our Colonnade white sauce

Chicken Piccata
An Italian classic made with lemon, butter and capers

Apple-Roasted Pork Loin
Oven roasted pork loin topped with stewed apple compote

Chicken Marsala
A flavorful classic with mushrooms and Marsala wine over tender chicken

Pork Loin Au Champignon
Tender pork loin with shallots, mushrooms, and wine sauce

Italian Grilled Chicken
Marinated, grilled breast of chicken with roasted red pepper sauce

Prime Rib or Filet of Salmon *

Ask about other entrée options from our buffet menus
(see pages 4 and 7)



ACCOMPANIMENTS

choose two

Whole Green Beans with Bacon
or substitute slivered almonds

Roasted Sweet Potatoes

Broccoli Cavatappi Pasta
in creamy roasted garlic sauce

Steamed Broccoli

Oven-Roasted Redskin Potatoes

Creamy Cheddar Cavatappi

Grits with Bacon and Cheddar

Garlic Mashed Potatoes

Penne in Creamy Pesto Sauce

Sweet Baby Carrots

Potatoes Au Gratin

Sweet Potato Casserole

Roasted Seasonal Vegetables

Basmati Rice

Corn O'Brien

Lemon Zest Alfredo

Rice Pilaf



The Colonnade Beverage and Bar Service

Professional and personable bartenders service all your bar needs.

*Bartender Charge - \$200 per bartender
(1 bartender required per 100 guests)*

+20% service fee and Ohio state sales tax



BAR OPTIONS

Beer and Wine Bar

*We provide beer, wine, soda,
ice, and champagne toast
for the bridal table*

\$26++ per person

**add an extra hour for \$6++ per person*



Call Alcohol

*We provide all call alcohol, juices,
sodas, beer, wine, ice, garnishes, mixes,
and champagne toast for the bridal table*

\$38++ per person

**add an extra hour for \$12++ per person*

Well Alcohol

*We provide all well alcohol, juices, sodas,
ice, garnishes, mixes, beer and wine,
and champagne toast for the bridal table*

\$32++ per person

**add an extra hour for \$8++ per person*



Top Shelf Alcohol

*We provide all top shelf alcohol, juices,
sodas, beer, wine, ice, garnishes, mixes,
and champagne toast for the bridal table*

\$58++ per person

**add an extra hour for \$20++ per person*

Children ages 3-12 will be charged \$10++ for soda and juice service for the evening.

* Adding hours to an event includes a \$700 venue charge per hour and must be pre-ordered at least 10 days prior to event.

++ Indicates billing will add 20% service staffing fee and state sales tax.

OPTIONAL UPGRADES

CHAMPAGNE WEDDING TOAST

starts at \$40++ per table

*Champagne toasts with fluted glassware
provided for all guest tables*

FROZEN BEVERAGES AND SMOOTHIES

\$895++ per event

*made with 100% all natural fruit
choose two flavors*

*strawberry, margarita, banana, peach, pina colada
alcoholic or non-alcoholic*

The Colonnade Dessert Options

THE COLONNADE CUPCAKES AND MINI CHEESECAKES

Beautiful and delicious.

\$45++ per dozen
\$200 deposit to secure rate



BANANAS FOSTER DESSERT STATION

Chef prepared station of Bananas Foster

*Cooked bananas served in butter,
brown sugar and rum sauce,
served over vanilla bean ice cream.
Serve after dinner or later in the evening.
\$995++ for up to a 200 person event*

ICE CREAM SUNDAE WITH WAFFLE BAR

\$7.95 ++ per person

Served in martini glasses with a variety of toppings!

- ◇ Vanilla ice cream
- ◇ Chocolate and caramel syrups
- ◇ Fresh fruit such as bananas, strawberries, and pineapple
- ◇ M&Ms, crushed toffee, and Butterfingers
- ◇ Crushed Nutterbutters, Oreos, and chocolate chip cookies
- ◇ Whipped cream, sprinkles, nuts, and cherries



PER PERSON DESSERT OPTIONS

*Deluxe Cookie or
Cheesecake Bar
\$7 ++ per person*

*Candy Bar or Assorted
Flavored Popcorn Bar
\$7 ++ per person*

*Assorted Mini
Dessert Bar
\$7.95++ per person*

*Root Beer Floats (or soda of choice)
Served at the bar for 1.5 hours
\$4 ++ per person*

THE COLONNADE LATE NIGHT

*Burger Sliders
\$4.00 ++ per person*

*Mini Bratwurst
\$4.00 ++ per person*

*The Colonnade Grilled Cheese
with Tomato Soup Shooters*

\$4.50 ++ per person

*Philly Steak Sliders
\$4.00 ++ per person*

*BBQ Pork Sliders
\$4.00 ++ per person*

++ Indicates billing will add 20% service staffing fee and state sales tax.

The Colonnade Ultimate Décor Package

To truly elevate your event,
The Colonnade provides the option
to purchase our Ultimate Décor Package.

As our most popular offering,
this includes décor for your entire event.

Curated by our in-house aesthetics designer,
we use your ideas for inspiration, utilizing
our extensive in-house decor collection.

Complete décor treatment on:

Bridal table, guest tables, registration/gift table, crudité table,
gold or silver charger plates, fresh floral accents, and candles



The Colonnade Ultimate Décor Package

Our décor selection includes great earthy naturals, elegant ivory, crisp black and white, warm-toned bronze and browns, that enhance the natural beauty of the picturesque backdrops of Millsite Lodge and The Oak at Millsite Farm.



Event Details

Names _____

Address _____

Email _____ Cell _____

Event Date _____ Guest Count _____

Venue: ☐ Millsite Lodge ☐ The Oak at Millsite Farm \$ _____ +tax

Extra Lodging: ☐ The Gables ☐ The Manor Home \$ _____ +tax

Ceremony Package: ☐ Standard ☐ Enhanced \$ _____ +tax

Venue Total \$ _____

Menu Selection:

☐ The Colonnade Buffet - \$58 /person

☐ Premiere Buffet - \$85 /person

☐ Plated Dinner - \$72 /person

☐ Price if under 100 persons

\$ _____

☐ Elevation Package - \$33 /person

☐ Elevation Pick three - \$25 /person

\$ _____

Bar Selection:

☐ Beer and Wine - \$26 /person

☐ Well Alcohol - \$32 /person

☐ Call Alcohol - \$38 /person

☐ Top Shelf - \$58 /person

\$ _____

\$ _____

☐ Bar Tender- \$200 /bartender (1 bartender /100 guests)

Decor

\$ _____

☐ Ultimate Décor Package

☐ Outsourced ceiling treatment \$ _____

Subtotal \$ _____

20% Service Fee for Bar and Catering \$ _____

\$ _____

NOTE: Because we book events 12 to 24 months in advance
contract states catering/bar services price may
increase up to 10% based on market fluctuation.

Tax \$ _____

Colonnade Total \$ _____

Contact Us

MILLSITE LODGE

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THE COLONNADE

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Two possibilities, One special day



The Millsite Lodge

- or -

The Oak at Millsite Farm

