



LODGE AND CONFERENCE CENTER

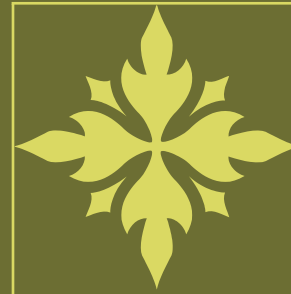
Operated by **Xanterra** Parks & Resorts® for ODNR

11799 Kinsman Road
P.O. Box 224
Newbury, OH 44065

PLEASE
PLACE
STAMP
HERE



Punderson Manor Lodge & Conference Center
Phone: 440-564-9144 ext. 401 & ext. 406
E-mail: sales-aap@xanterra.com
www.pundersonmanorstateparklodge.com



PUNDERTSON MANOR

LODGE AND CONFERENCE CENTER

Operated by **Xanterra** Parks & Resorts® for ODNR

A Day to Remember

For many years, Punderson Manor Lodge has been the preferred location for wedding celebrations. Not only do we specialize in receptions, Punderson Manor Lodge also makes the perfect location for ceremonies, rehearsal dinners, overnight accommodations and post-wedding brunches. Whether you are planning for 30 or 100 guests, our staff will work with you to create a memory that reflects your personal style. We will go beyond your expectations to make your wedding day the most memorable for years to come.





PRIVATE RENTALS

Ceremony Locations:

Elizabethan Patio

Accommodating up to 60 guests
\$500.00

Grassy Location Overlooking Punderson Lake

Accommodation up to 100 guests
\$800.00 + \$5.00 per chair

Reception Locations:

Elizabethan Room

Maximum Seating 50
\$500.00

Scenic Room

Maximum Seating 65
\$700.00

Maple Room

Maximum Seating 100
\$800.00

Maple Patio Tent Rental

\$650.00

All Weddings Have an \$8,000.00 Minimum:

Which includes: Food, Beverage, Room Rental & Lodging

Receive 1/2 Price Location Rental on Sunday Weddings

Upgrades Are Available at an Additional Cost – See Wedding Coordinator for Pricing:
Floor Length/Specialty Linens • Chair Covers • Audio Visual

PREFERRED VENDORS

Bakery

Phyllis Lester Designs

440-248-4382

Cakes by Karin

216-952-1976

Floral Design

Lowe's Greenhouse, Florist, & Giftshop

440-543-5123

Invitations & Stationery

Paper Allure

330-499-3350

Music

Lee Ann Anderson (Harp)

330-562-5836

Music

Jerry Bruno Productions

216-986-1808

Billy J Full Spectrum Entertainment

440-585-3004

Marino Brothers

330-562-3364

Photography

Imagine It Photography

440-240-3347

LCD Photography and Video

440-266-1970

Linens

L'Nique

216-986-1600

Carriage /Shuttles

Ladybug Carriage Tours

1-800-979-3370

People Express

440-248-3007

Videography

Emotions in Video

440-526-2523

Salons and Spas

Facet Salon & Day Spa

330-527-4347

Rentals

Lef's Entertain

216-518-7368



BEVERAGE OPTIONS

BANQUET BEVERAGE OPTIONS

HOUSE BRANDS

Smirnoff Vodka
Gordon’s Gin
RonRico Rum
Lauder’s Scotch
Seagrams 7 Whiskey
Jim Beam Bourbon
El Toro Tequila

CALL BRANDS

Absolut Vodka
Beefeaters Gin
Bacardi Light Rum
J & B Scotch
Canadian Club Whiskey
Jack Daniels Bourbon
Cuervo Gold Tequila

PREMIUM BRANDS

Ketel One Vodka
Tangueray Gin
Captain Morgan Rum
Dewars Scotch
VO Canadian Whiskey
Makers Mark Bourbon
Cuervo 1800 Tequila

CORDIALS:

Grand Marnier • B & B • Disaronno Amaretto • Kahlua • Bailey’s ♦ Drambuie

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite

IMPORTED BEER

Amstel Light
Heineken
Sam Adams

HOUSE WINE

Chardonnay Merlot
Cabernet White Zinfandel
Pinot Grigio

Individually Priced for Consumption or Cash Bar

House Brands:	\$5.00	House Wine:	\$5.00
Call Brands:	\$6.00	Domestic Beer:	\$4.00
Premium Brands:	\$7.00	Imported Beer:	\$5.00
Cordials:	\$8.00	Soft Drinks	\$2.00

Punderson 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 \$65.00 will be applied to Any Bar that has Sales Under \$300.00.

All Prices are Subject to a 20% Service Charge and Applicable Sales Tax. Prices are Subject to Change



OAK PACKAGE

OUR MOST PRESTIGIOUS PACKAGE

Hors D’oeuvres Display

*Presentation of Domestic and Imported Cheeses garnished with Fresh Fruit
Fresh Vegetable Crudités with Assorted Dips and Crackers*

Passed Hors D’oeuvres (select two)

*Mini Quiches • Bacon Wrapped Water Chestnuts
Egg Rolls • Crab Stuffed Mushrooms*

Salads (select two)

*Classic Caesar • Mixed Greens • Tomatoes and Fresh Mozzarella
Pasta Salad • Cucumber Salad*

Entrees—Buffet (select two)

*Sweet & Spicy Salmon with Honey Mustard Glaze
Pistachio Crusted Chicken with Rosemary Cream Sauce
Chicken Marsala • Pasta Primavera • Vegetable Lasagna •*

Prime Rib with Au Jus & Horseradish Sauce

Pork Loin with Peach Bourbon Glaze

*Chef’s Selection of Fresh Vegetable & Potato
Warm Rolls and Butter
Freshly Brewed Coffee, Decaf Coffee, Tea & Iced Tea*

Dessert

Assorted Pastry Buffet

Champagne Toast

Vueve De Vernay poured for each guest

\$45.95 per person (3rd entrée additional \$6.00 per person)

MAPLE PACKAGE

Hors D’oeuvres Display

Presentation of Domestic and Imported Cheeses garnished with Fresh Fruit
Fresh Vegetable Crudités with Assorted Dips and Crackers

Salads (select one)

Classic Caesar • Mixed Greens
Pasta Salad • Cucumber Salad
Tomatoes and Fresh Mozzarella

Entrees—Plated (select two)

Sweet & Spicy Salmon with Honey Mustard Glaze
Normandy Chicken Sauté • Chicken Cordon Bleu
Pistachio Crusted Chicken with Rosemary Cream Sauce
Pasta Primavera • Blackened Rib eye Topped with Garlic Butter

Chef’s Selection of Fresh Vegetable and Potato
Warm Rolls and Butter
Freshly Brewed Coffee, Decaf Coffee, Tea and Iced Tea

Champagne Toast

Vueve De Vernay poured for each guest

\$40.95 per person

Filet Mignon—Market Price



ELM PACKAGE

Hors D’oeuvres Display

Presentation of Domestic and Imported Cheeses garnished with Fresh Fruit
Fresh Vegetable Crudités with Assorted Dips and Crackers

Salads (Choice of One)

Classic Caesar • Mixed Greens
Tomatoes and Fresh Mozzarella
Pasta Salad • Cucumber Salad

Entrees—Buffet (Choice of Up to 2 Selections)

Sweet & Spicy Salmon with Honey Mustard Glaze • Forest Chicken
Pistachio Crusted Chicken with Rosemary Cream Sauce

Chicken Parmesan • Portabella Pasta
Roast Beef Au Jus and Horseradish Sauce
Pork Loin with Peach Bourbon Glaze

Chef’s Selection of Fresh Vegetable and Potato
Warm Rolls and Butter
Freshly Brewed Coffee, Decaf Coffee, Tea and Iced Tea

Champagne Toast

Vueve De Vernay poured for each guest

\$35.95 per person (3rd entrée additional \$6.00 per person)

All food and beverage is subject to:
20% service charge and applicable sales tax