



GREAT
OHIO LODGES

2024
wedding
GUIDE

Salt Fork
LODGE & CONFERENCE CENTER

US Route 22 East
Cambridge, OH 43725
740-435-9000
SaltForkParkLodge.com



Congratulations

Congratulations on your upcoming nuptials. We are pleased that you have selected Salt Fork Lodge and Conference Center to celebrate your exciting day!

Nestled in the heart of Salt Fork State Park, the lodge offers picturesque views and a serene environment to plan not only your wedding day but all your wedding weekend activities.

Treat the bridal party to a relaxing day on the water with a pontoon ride or hit the links for a round golf the day before your big day. Salt Fork also offers amazing trails, kayak rentals, disc golf and the chance to gather everyone together after your rehearsal dinner and enjoy s'mores by the bonfire.

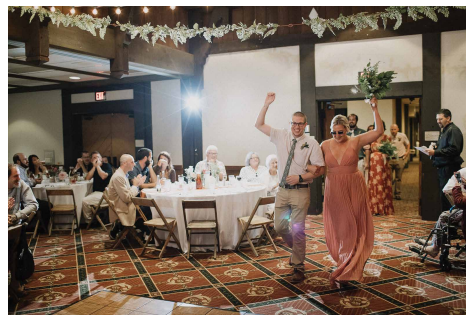
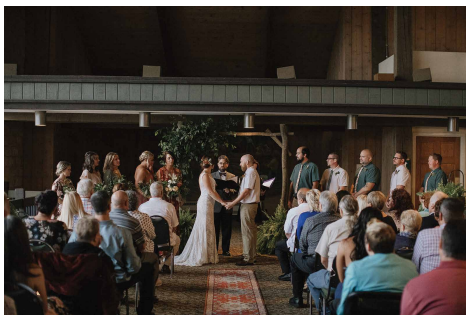
Whether you are planning an elopement, an intimate wedding, or a large wedding we have the perfect spot for you.

For your ceremony picture, yourself saying "I do" overlooking the shimmering water close to Sugartree Marina, on our spacious and open balcony, near a cozy fireplace, or even taking in the lush fairways of our golf course. All settings that will create lasting memories and beautiful pictures.

When it comes to celebrating after we offer several packages including a grand ballroom or our Summit View room with its amazing view of the lake. And, with a wide variety of options, our wedding catering menu is second to none. You are sure to find the perfect meal for your reception.

We know your guests will be traveling so we offer you a discount on a block of rooms to make it easy for them to stay in one of our comfortable lodge rooms or cabins.

Your wedding and reception are important to us, so we dedicate a team that is focused on making your wedding weekend a pleasurable and memorable event.



Packages

SIGNATURE WEDDING PACKAGE

Starting at \$9,000

The signature wedding package is ideal for weddings up to 150 guests* to celebrate and dance the evening away! Natural wood and exposed ceiling timbers bring a natural feel to the space. You can embrace the natural elements or customize the space to fit your day!

**Additional fee for weddings between 150-175 guests.*

CEREMONY

4TH LEVEL

With a floor-to-ceiling window that spans 3 floors and frames the perfect Salt Fork view, the 4th level balcony area transforms into a beautiful ceremony location that captures the essence of Salt Fork Lodge. Vaulted wood ceilings and a stone fireplace add to the ambiance to create the perfect backdrop for a romantic ceremony.

- ~ 4 Hour Rental
- ~ Seating for up to 150 guests in a traditional theater style with center aisle
- ~ Podium and Microphone
- ~ 8 Foot Table (1)
- ~ Get ready space on 4th level with mirror
- ~ Wooden Easel

SUGARTREE MARINA LAWN (OUTDOOR)

This beautiful setting overlooks Salt Fork Lake and is about one mile from the lodge at Sugartree Marina. Shuttle service upon availability.

- ~ 4 Hour Rental
- ~ Seating for up to 150 guests in white garden chairs
- ~ Portable Speakers and Microphone
- ~ Outdoor Tables
- ~ Wooden Easel

GOLF COURSE

Additional \$1,000

Ideal for intimate weddings offering gorgeous views of the rolling hills and of the expansive lake, a golf course ceremony is sure to wow your guests. Ask your sales and catering manager for all of the incredible ceremony locations on our golf course.

- ~ Designated space with a view of Salt Fork Lake
- ~ Seating for up to 150 guests in white garden chairs
- ~ Portable Speakers and Microphone
- ~ Wooden Easel

Outdoor Ceremonies will use the reception space as a back up ceremony site in case of inclement weather.

RECEPTION

- ~ 8 Hour Ballroom Reception Space Rental
- ~ Seating for up to 150 guests in rounds
- ~ Choice of wedding menu, see pages 6-8
- ~ Choice of tablecloths: white or black
- ~ Napkins and skirting in your choice of black, white, hunter green or burgundy
- ~ Table settings for buffet or plated service
- ~ Head Table(s)
- ~ Cake table includes dessert plates, napkins, utensils and serving utensils
- ~ Cake Cutting Service
- ~ 8 Foot Skirted Tables (4)
- ~ Dance Floor
- ~ Option of in-house centerpiece

GUESTROOMS

Salt Fork Lodge offers a variety of accommodations, the lodge houses a variety of guest rooms and 53 cabins to accommodate your wedding guests. A minimum of 20 room nights are required to select this package. Group rates are based on your event date.

Packages cont.

SUMMIT WEDDING PACKAGE

Starting at \$4,500

The Summit Wedding Package is ideal for more intimate weddings up to 60 guests. Vaulted ceilings and a picturesque window overlooking Salt Fork Lake are the main features of this reception space. You can customize this space to fit your décor needs or let it shine on its own!

CEREMONY

4TH LEVEL

With a floor-to-ceiling window that spans 3 floors and frames the perfect Salt Fork view, the 4th level balcony area transforms into a beautiful ceremony location that captures the essence of Salt Fork Lodge. Vaulted wood ceilings and a stone fireplace add to the ambiance to create the perfect backdrop for a romantic ceremony.

- ~ 4 Hour Rental
- ~ Seating for guests in a traditional theater style with center aisle
- ~ Podium and Microphone
- ~ 8 Foot Table (1)
- ~ Get ready space on 4th level with mirror
- ~ Wooden Easel

SUGARTREE MARINA LAWN (OUTDOOR)

This beautiful setting overlooks Salt Fork Lake and is about one mile from the lodge at Sugartree Marina. Shuttle service upon availability.

- ~ 4 Hour Rental
- ~ Seating for guests in white garden chairs
- ~ Portable Speakers and Microphone
- ~ Outdoor Tables
- ~ Wooden Easel

GOLF COURSE

Additional \$1,000

Ideal for intimate weddings offering gorgeous views of the rolling hills and of the expansive lake, a golf course ceremony is sure to wow your guests. Ask your sales and catering manager for all of the incredible ceremony locations on our golf course.

- ~ Designated space with a view of Salt Fork Lake
- ~ Seating for guests in white garden chairs
- ~ Portable Speakers and Microphone
- ~ Wooden Easel

Outdoor Ceremonies will use the reception space as a back up ceremony site in case of inclement weather.

RECEPTION

- ~ 8 Hour Ballroom Reception Space Rental of the Summit Room
- ~ Seating for up to 60 guests in rounds
- ~ Choice of wedding menu, see pages 6-8
- ~ Choice of tablecloths: white or black
- ~ Napkins and skirting in your choice of black, white, hunter green or burgundy
- ~ Table settings for buffet or plated service
- ~ Head Table(s)
- ~ Cake table includes dessert plates, napkins, utensils and serving utensils
- ~ Cake Cutting Service
- ~ 8 Foot Skirted Tables (4)
- ~ Dance Floor
- ~ Option of in-house centerpiece

GUESTROOMS

Salt Fork Lodge offers a variety of accommodations, the lodge houses a variety of guest rooms and 53 cabins to accommodate your wedding guests. A minimum of 15 room nights are required to select this package. Group rates are based on your event date.

Packages cont.

FIRESIDE ELOPEMENT PACKAGE

\$300

Looking for a more intimate experience? Our Fireside elopement package is perfect for a guest list of up to 20. This option is a public space and an access point to the lodge. A lodge staff member will control the flow of foot traffic during the ceremony time.

- ~ Ceremony set-up for 20 guests at the 4th level fireplace
- ~ Portable Microphone and Speakers
- ~ Wooden Easel
- ~ Reservations in Timbers Restaurant or Wildlife Lounge for 20 guests
- ~ For an additional cost, you can opt for a private catered meal to celebrate your recent nuptials



Catering

WEDDING PACKAGE CATERING

The Signature and Summit Packages include your choice of a plated or buffet menu for your guests, included in the cost of the package. Alcohol, hors d'oeuvres, and customizations are not included in the package pricing.

THEMED BUFFETS

All buffets are served with iced tea, lemonade, coffee, water, and choice of dessert.

TOUR OF ITALY

- ~ Fresh Fruit Salad
- ~ Traditional Caesar Salad
- ~ Roma Tomato and Italian Vegetable Salad
- ~ Creamy Vegetable Lasanga
- ~ Meat Lasanga
- ~ Italian Sausage with Sauteed Onions and Peppers
- ~ Meatballs
- ~ Italian Seasoned Grilled Chicken
- ~ Penne Pasta
- ~ Alfredo and Marinara Sauces
- ~ Italian Seasoned Vegetables
- ~ Garlic Breadsticks
- ~ Iced Tea, Lemonade, Coffee, and Water

FALL HARVEST

- ~ Tossed Garden Salad
- ~ Waldorf Salad
- ~ Honey Glazed Ham
- ~ Roast Turkey Breast
- ~ Homestyle Gravy
- ~ Garlic Mashed Potatoes
- ~ Cornbread Stuffing
- ~ Buttered Noodles
- ~ Seasoned Green Beans
- ~ Fresh Baked Rolls
- ~ Iced Tea, Lemonade, Coffee, and Water

BACKWOODS BBQ

Choice of Entree:

- ~ Quarter Pound Hot Dogs, Hamburgers Served with Appropriate Buns, Sliced Cheeses and Condiments
- ~ Grilled Brats and Sauerkraut, Hot Dogs and Hamburgers Served with Appropriate Buns, Sliced Cheeses and Condiments
- ~ BBQ Chicken Breasts, Hot Dogs and Hamburgers Served with Appropriate Buns, Sliced Cheeses and Condiments
- ~ Grilled Marinated Breast of Chicken
- ~ Grilled Chicken Quarters
- ~ BBQ Chicken and Smoked Ribs

Choice of Two Salads:

- ~ Tossed Garden Salad
- ~ Homestyle Potato Salad
- ~ Creamy Coleslaw
- ~ Macaroni Salad
- ~ Italian Pasta Salad

Each buffet Includes:

- ~ BBQ Baked Beans
- ~ Seasoned Potato Wedges
- ~ Macaroni & Cheese
- ~ Southern Green Beans
- ~ Mexican Street Corn
- ~ Fresh Fruit Salad
- ~ Rolls & Butter
- ~ Fresh Baked Cookies
- ~ Iced Tea, Lemonade, Coffee, and Water

Accommodations for dietary restrictions can be made when included with your final guarantee / counts. Child buffet pricing is available. Ask your sales and catering manager how to customize a menu!



Catering cont.

THREE ENTREE BUFFETS

Served with a Mini Salad Bar, Fresh Fruit Salad, Choice of Vegetable, Choice of Starch, Choice of Dessert.
All Entrees served with Iced Tea, Lemonade, Coffee and Water.

Seared Chicken with Parmesan Cream Sauce

Thin Chicken Cutlets in Parmesan Cream Sauce

Cornbread Stuffed Chicken Breast

Lightly Breaded Breast of Chicken, Stuffed with Bavarian Ham, Cornbread Stuffing, Swiss Cheese and Finished with Velouté Sauce

Cayman Chicken

Lightly Breaded Breast of Chicken with a Parmesan Velouté Sauce

Cranberry Peppercorn Chicken

Breast of Chicken Sautéed with Cranberries and Cracked Black Peppercorns

Pot Roast

Tender Beef Pot Roast Served with Carrots, Celery, Onions and a Rich Beef Au Jus

Beef Stroganoff

Tender Beef Tips Slow Cooked with a Rich Demi-Glace, Dill, and Sour Cream Served over Egg Noodles

Roasted Pork Tenderloin

Sliced Tenderloin of Pork Glazed with a Shallot Rosemary Sauce

House Smoked Turkey

Sliced Turkey Breast served with Traditional Bread Stuffing covered with Turkey Gravy

Baked Cod with Italian Crumb

Fresh Cod Baked with Lemon Butter Wine Sauce

Pasta Pomodoro

Fresh Tomatoes Sautéed with Garlic, Basil, Penne Pasta and Parmesan Cream Sauce

Chicken Alfredo

Penne Pasta Sautéed with Chicken, Peas, Mushrooms, Bacon and Alfredo Sauce

Vegetable Stir-Fry (V)

A Combination of Colorful Fresh Vegetables Stir-Fried in our Special Sauce Served with Rice

Crispy Orange Cilantro Chicken

Served with Rice

Beef Stir-Fry

Thin Strips of Beef Stir-Fried with Fresh Vegetables and Asian Inspired Sauces Served with Rice

Choice of One Vegetable:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Chef's Choice

Choice of One Starch:

- » Seasoned Potato Wedges
- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf

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Ask your sales and catering manager how to customize a menu!*

Catering cont.

PLATED DINNERS

UPTO TWO PLATED ENTREE SELECTIONS PER EVENT

Served with a Tossed Garden Salad, Choice of Vegetable, Choice of Starch, Rolls & Butter and Choice of Dessert.
All Entrees served with Iced Tea, Lemonade, Coffee and Water.

Cornbread Stuffed Chicken Breast

Lightly Breaded Breast of Chicken, Stuffed with Bavarian Ham, Cornbread Stuffing, Swiss Cheese and Finished with Velouté Sauce

Chicken Picatta

Lightly Breaded Breast of Chicken Served with Lemon-Caper Sauce

Dijon Chicken

Thin Chicken Cutlets in Dijon Cream Sauce

House-Smoked Turkey Breast

Mesquite Smoked Breast of Turkey Served with Shoestring Onions Topped with Demi-Glace

Blue Cornmeal Encrusted Salmon

Salmon Lightly Dusted with Blue Cornmeal Crowned with Balsamic Marinated Kalamata Olives and Tomatoes, Drizzled with Olive Oil and Balsamic Reduction

Orange Roughy with Honey Bourbon Glaze

Herb Crusted Orange Roughy with a Honey Bourbon Glaze

Herb-Crusted Tilapia

Broiled Filet of Tilapia Seasoned with a Blend of Herbs, Tossed with Panko Bread Crumbs, and Drizzled with Lemon Sauce

Roasted Pork with Cornbread Stuffing

Oven Roasted Pork Loin Served with Cornbread Stuffing and a Demi-Glace Topped with Shoestring Onions

Smoked Pork Loin

Pork Loin Slow-Smoked, Rubbed with Chef's Blend of Spices and Served with Caramelized Apples

Char-Grilled New York Strip Steak

New York Strip Steak Tipped with Shoestring Onions and Garlic Herb Butter

Prime Rib Au Jus

Prime Rib of Beef Slow Roasted with the Chef's own Blend of Herbs and Spices, Topped with Potato Sticks and Served with Creamy Horseradish Sauce

Filet Mignon

Grilled Filet of Beef with Cracked Peppercorn Demi-Glace

Grilled Balsamic Marinated Portabello (V)

Grilled Portabello Mushroom Cap with Balsamic Marinade, Spinach, Tomatoes and Roasted Red Peppers

Basil-Citrus Grilled Vegetable Kabobs (V)

Fresh Seasonal Vegetables Marinated in a Citrus Marinated and Grilled to Perfection

Choice of One Vegetable:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Chef's Choice

Choice of One Starch:

- » Seasoned Potato Wedges
- » Garlic Mashed Potatoes
- » Mashed Potatoes with Gravy
- » Baked Potato
- » Rice Pilaf

*Accommodations for dietary restrictions can be made when included with your final guarantee / counts. Child buffet pricing is available.
Ask your sales and catering manager how to customize a menu!*



Information

SALT FORK BEACH WEDDING

Please call the Salt Fork State Park Office to inquire about availability and pricing 740-432-1508.

SALT FORK LODGE CATERING MENUS

We offer both plated and buffet options for all meal types. Hot and cold Hors d'oeuvres are also available.

BEVERAGES: Each meal service comes with non-alcoholic beverage options (see catering menu). A private banquet bar, cash or host bar, can be set-up based on your requests and needs. Please speak with a sales and catering manager to get a copy of the current banquet bar selections.

OUTSIDE FOOD AND BEVERAGE: With the exception of a wedding cake or cupcakes, outside food and beverage is not permitted into the function space(s). All food and beverage must be purchased from the lodge.

WEDDING CAKE/CUPCAKE: Although outside food and beverage is not permitted, we do allow cakes or cupcakes from an outside source to be brought in for your special day. Salt Fork Lodge will store a wedding cake in our cooler, if it is delivered the night before your wedding. We cannot store a cake or cupcakes for more than 24 hours. Salt Fork Lodge staff will ensure that the cake is placed on the cake table, but will not assemble it. You must have someone present to assemble the cake/cupcakes if required.*

**Salt Fork is not responsible for anything stored in our coolers.*

BANQUET POLICIES

GUARANTEES: To ensure adequate preparation, a guarantee number of guests is due 10 business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. An increase in the guarantee within the 10 business days will become the guarantee.

SPECIAL MEAL ORDERS: Please inform your catering and sales manager of any dietary requests within your party. Guests who require a special menu should be included in your guarantee counts.

FINAL PAYMENT: Final Payment will be required ten (10) days before your event or based on the contract agreement. If your guarantee is larger than the estimated payment, a new total will be provided to you and payment must be made before you arrive for your event. Credit Card, Cash, Check, and Cashier's check will all be accepted.

DECORATIONS

CENTERPIECES: The lodge has house centerpieces that can be used, included in the cost of rental. They can be used on their own or in conjunction with any decorations that you provide. Open flames are not permitted.

DRAPING/WALL HANGING: Décor is permitted to be hung from existing nails present in the woodwork of the lodge. Additional nails are not permitted to be placed in the woodwork or walls. Any items needing to be draped from the ceiling or high on the walls should be done by a Salt Fork Lodge employee. Please let your sales and catering manager know of your décor plans prior to your arrival.

CHAIR COVERS/SPECIALTY LINENS: Salt Fork Lodge does not supply specialty linens or chair covers. You are permitted to bring outside linens for the event. The items will need to be at the lodge 24 hours before the start of the event.

SHIPPING/DELIVERIES: If you are having any décor items delivered or shipped, please coordinate this with your sales and catering manager for proper storage.

Wedding Weekend

SALT FORK GOLF

Get in a round of golf before the weekend festivities begin! Plan a pre-wedding scramble or a casual 18-hole round. Speak with your sales and catering manager for details!

WELCOME RECEPTIONS

When planning a destination wedding, welcome receptions are a great way to meet and catch up with family members and friends from both sides! Spend an hour or two in Wildlife Lounge with appetizers or arrange a bonfire with s'mores and drinks!

REHEARSAL DINNER

After your ceremony walk through, gather your bridal party and close friends and family to celebrate and prepare for your wedding day! Rent a private room for 4 hours and treat them to a Salt Fork catering experience! Our sales and catering team will help you customize your experience indoors or out!

GROUP BONFIRE

\$150 / Maximum of 3 hours

Looking for a more relaxed way to end the evening? Gather your friends and family to enjoy a campfire! A member of the Salt Fork team will start and extinguish the fire, so you just need to show up!

FAREWELL BRUNCH

Extend the wedding celebration and spend some extra time with your guests before you head off to your honeymoon! A private banquet room and catering can be arranged as you re-cap the fun from the night before or open your wedding gifts!

Ask your sales and catering manager about a custom mimosa or bloody mary bar!

