



CATERING MENU



Salt Fork
LODGE & CONFERENCE CENTER

11073 Natural Resources 3 Rd
Kimbolton, OH 43749
740-435-9000
SaltForkParkLodge.com



REFRESHMENTS / SNACKS

Garden Party

- 13 / person
- » Cheese Cubes and Crackers
- » Fresh Vegetables and Dip
- » Assorted Soda and Bottled Water

S'mores Break

- 14 / person
- » S'mores Dip
- » Graham Crackers
- » Assorted Soda and Bottled Water

Tex-Mex

- 15 / person
- » Multi-Colored Tortilla Chips
- » Chicken Con Queso
- » Salsa
- » Zesty Guacamole
- » Assorted Soda and Bottled Water

The Homerun

- 14 / person
- » Bavarian Pretzel Rolls
- » Honey Mustard
- » Honey Roasted Peanuts
- » Fresh Popped Popcorn
- » Chex Mix
- » Assorted Soda and Bottled Water

BEVERAGE BREAKS

Full Beverage Service (5-8 Hours) 17 / person

- » Iced Tea, Lemonade, Coffees, Water

Half Beverage Service (Up to 4 Hours) .. 12 / person

- » Iced Tea, Lemonade, Coffee and Water

Refreshment Breaks are designed to be refreshed for a 30 minute service. Additional refills may be purchased if desired. Consult your Sales and Catering Manager as some restrictions apply.

A LA CARTE

Beverages

- Fresh Brewed Coffee and Assorted Teas30 / gallon
- Assorted Bottled Sodas4 / each
- Bottled Water4 / each
- Hot Chocolate.....30 / gallon
- Iced Tea.....23 / gallon
- Infused Water 13 / gallon
- Lemonade.....23 / gallon

Savory

- Bagels with Assorted Spreads.....4 / each
- Fresh Popped Popcorn..... 5 / serving

Sweet

- Bakery Style Danish 4 / serving
- Fresh Fruit Plate 6 / serving
- Yogurt Cups 3 / serving
- Fruit & Yogurt Parfait with Berries and Granola topping.....7 / each
- Fresh Baked Muffins.....3 / each
- Scones.....3 / each
- Cinnamon Rolls.....3 / each
- Fresh Baked Cookies 17 / dozen
- Gourmet Brownies4 / each
- Granola Bars3 / each
- S'mores 10 / person

Local Favorite

- Kennedy's Bakery Donuts
30 / dozen

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CONTINENTAL BREAKFAST

The Executive Continental

17 / person

- » Fresh Fruit Salad
- » Bakery Style Danish and Muffins
- » Bagels with Assorted Spreads
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

The Healthy Start Continental

17 / person

- » Whole Grain Cereal with Milk
- » Assorted Yogurt Cups
- » Grapefruit and Orange Segments
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas



Oatmeal & Yogurt Bar

17 / person

- » Warm Oatmeal
- » Brown Sugar, Honey, Maple Syrup, Almonds, Dried Cranberries
- » Yogurt with Berries and Granola
- » Assorted Bagels and Spreads
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

**Add Local Favorite
Kennedy's Bakery Donuts
\$30 / dozen**

**See A La Carte Menu for other
selections on page 2**

Request Soy or Almond Milk
2 / person

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BREAKFAST

BANQUET & PLATED

A minimum of 20 guests are required for banquets. If selecting a plated option, you may only choose a single entree per function.

Salt Fork

Banquet 19 / person
Plated..... 20 / person

- » Fresh Fruit Salad
- » Scrambled Eggs
- » Breakfast Potatoes
- » **Choice of One:**
Select one for all guests
 - › Buttermilk Pancakes
 - › French Toast
- » **Choice of One:**
Select one for all guests
 - › Bacon
 - › Sausage
 - › Grilled Ham
- » Assorted Breakfast Pastries
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

Stone House

Banquet 16 / person
Plated..... 18 / person

- » Fresh Fruit Salad
- » Scrambled Eggs
- » Breakfast Potatoes
- » Bacon
- » Sausage
- » Assorted Breakfast Pastries
- » Assorted Juices
- » Fresh Brewed Coffee and Assorted Teas

The Rise & Shine

Banquet 15 / person
Plated..... 17 / person
To-Go 15 / person

- » English Muffin filled with over Hard Egg, American Cheese and choice of Breakfast Meat:
- » **Choice of One Breakfast Meat:**
Select one for all guests
 - › Bacon
 - › Sausage
 - › Grilled Ham
- » Hashbrown
- » Bottled Juices
- » Fresh Brewed Coffee and Assorted Teas

BREAKFAST ENHANCEMENTS

Sausage Gravy & Biscuits..... 6 / person
Fruit & Yogurt Parfaits..... 6 / person
Oatmeal Bar..... 6 / person
with Brown Sugar, Cranberries and Granola

Upgrade to Turkey Bacon or Turkey Sausage for an additional \$3 per person

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LUNCH

SALAD ENTREES

All Banquets served with Iced Tea, Lemonade, Coffees and Water.
Banquets require a minimum of 25 guests or a \$50 surcharge will apply.

Ohio Heartland Salad

22 / person

- » Crisp Romaine Lettuce Topped with Sliced Southern Fried Chicken Tenders, Sliced Boiled Eggs, Tomato, Cucumber, Onion Cheddar and Mozzarella Cheese and Toasted Croutons
- » Buttermilk Ranch Dressing served on the side
- » Rolls and Butter
- » Brownie

Chicken Caesar Salad

20 / person

- » Crisp Romaine Lettuce Tossed with Grilled Chicken, Parmesan Cheese, Toasted Croutons and Caesar Dressing
- » Rolls and Butter
- » Brownie

BANQUETS

All Banquets served with Iced Tea, Lemonade, Coffees and Water.
Banquets require a minimum of 25 guests or a \$50 surcharge will apply.

Pizza & Salad Buffet

20 / person

- » **Choice of Two Salads:**
 - › Tossed Greens
 - › Caesar Salad
 - › Loaded Baked Potato Salad
 - › Pasta Salad
 - › Three Cheese Pasta Salad
 - › Broccoli Salad
 - › Coleslaw
- » Cheese, Pepperoni, and Supreme Pizza
- » House-Made Potato Chips
- » Chef's Choice of either Cookies, Brownies, or Dessert Bars

Sandwich Board

26 / person

- » Assortment of Deli Meats - Roast Beef, Turkey Breast, Virginia Ham, Salami, and Pepperoni
- » **Choice of:**
 - › Chicken Salad
 - › Tuna Salad
- » **Choice of Two Sides:**
 - › Creamy Coleslaw
 - › Tri-Colored Pasta Salad
 - › Home-Style Potato Salad
 - › Chilled Macaroni Salad
 - › Chips
- » Assorted Breads and Sandwich Rolls
- » Assortment of Cheeses - American, Provolone, and Pepperjack
- » Lettuce, Sliced Tomato, Sliced Onion, Pickles, and Assorted Condiments on Side
- » Fresh Baked Cookies

Wrap It Up

20 / person

- » **Choice of Two Wraps:**
 - › Grilled Chicken Caesar
 - › Buffalo Chicken
 - › Southern Chicken
 - › Grilled Vegetable (V)
 - › Deli Club
 - › BLT
- » **Choice of Two Sides:**
 - › Fruit Cup
 - › Cup of Soup
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › Sun Chips
 - › Tri-Colored Pasta Salad
- » Assorted Condiments on Side
- » Brownies

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LUNCH

BANQUETS

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The Discover Ohio Picnic

20 / person

- » Hamburgers
- » Hotdogs
- » Assortment of Sliced Cheese
- » Condiments
- » **Choice of Two Sides:**
 - › Garden Salad
 - › Fruit Salad
 - › Cucumber Salad
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › BBQ Baked Beans
 - › Macaroni Salad
- » Assortment of Chips
- » Brownies

Soup, Salad & Baked Potato Bar

25 / person

- » Homemade Chili
- » Homemade Chicken Noodle Soup
- » Tossed Salad
- » Baked Idaho Potatoes
- » Crumbled Bacon Bits
- » Sour Cream
- » Steamed Broccoli Florets
- » Shredded Cheddar
- » Rolls and Butter
- » Brownies

Taco Bar

- One Protein 18 / person
- Two Proteins 20 / person
 - » Seasoned Ground Beef and Santa Fe Shredded Chicken
 - » Flour Tortillas and Taco Shells
 - » Tortilla Chips
 - » Spanish Rice
 - » Seasoned Black Beans
 - » Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onion, Jalapeno Peppers, Sour Cream, and Salsa
 - » Brownies

BBQ

- One Sandwich Option..... 22 / person
- Two Sandwich Option..... 24 / person
 - » **Choice of One Sandwich:**
 - › BBQ Pulled Pork
 - › BBQ Chicken
 - › BBQ Beef
 - » **Choice of Two Sides:**
 - › Garden Salad
 - › Fruit Salad
 - › Cucumber Salad
 - › Creamy Coleslaw
 - › Home-Style Potato Salad
 - › BBQ Baked Beans
 - › Macaroni Salad
 - » Lettuce, Sliced Tomato, Sliced Onion, Pickles, and Assorted Condiments on Side
 - » Buns
 - » Brownies

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LUNCH

CREATE YOUR OWN

All lunch menus are served with Iced Tea, Lemonade, Coffees and Water. All banquet and plated lunches are served with a house or caesar salad.

If minimums are not met a \$50 surcharge will apply. Plated selections are designed for a single entrée selection per event.

Banquet or Plated

One Entree25 / person *minimum of 20 guests*

Two Entrees.....30 / person *minimum of 35 guests*

Choice of Two Vegetables:

- » Broccoli
- » Roasted Cauliflower with Sea Salt
- » California Blend
- » Green Beans
- » Carrots
- » Seasonal Squash Medley
- » Balsamic Brussel Sprouts

Choice of One Starch:

- » Garlic Breadsticks
- » Mashed Potatoes with Gravy
- » Sweet Potato
- » Rice Pilaf

Chicken with Balsamic Honey Syrup

Pan Seared Boneless Chicken Breast with Cracker Crust, Drizzled with Homemade Balsamic Honey Syrup

Grilled Sirloin

Grilled Sirloin Steak Served on Garlic Toast with a Rich Demi-Glace and Topped with Onion Straws

Potato Crusted Walleye

Fillet of Walleye Potato Crusted and Pan Fried with Butter and Lemon

Stack Portobello Neopolitan (V)

Marinated Portobello Mushroom with Roasted Peppers, Tomatoes, and Mozzarella Cheese

Meat Lasagna

Meat and Cheese Lasagna with a Red Sauce

Grilled Vegetable Lasagna (V)

Creamy Vegetable Lasagna Topped with Toasted Breadcrumbs

Pot Roast

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

Signature Dessert Options Available on Page 15

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LUNCH

BOXED

Served with Assorted Sodas and Bottled Water

The Lunch Pail

16 / person

- » **Choice of Sandwich:**
 - › Turkey & American Cheese
 - › Ham & Swiss Cheese
 - › Marinated Roasted Vegetable Wrap (V)
- » Leaf Lettuce, Sliced Tomato, Sliced Onions, and Pickles
- » Packaged Assorted Condiments
- » Assortment of Chips
- » Fruit Cup
- » Fresh Baked Cookie

Deli Fresh

18 / person

- » **Croissant Filled with Choice of:**
 - › Black Forest Ham & Swiss
 - › Turkey & Provolone
 - › Roast Beef & Cheddar
- » Leaf Lettuce, Sliced Tomato, Sliced Onions, and Pickles
- » Packaged Assorted Condiments
- » Assortment of Chips
- » Fruit Cup
- » Fresh Baked Cookie

The Executive Box Lunch

20 / person

- » **Choice of:**
 - › Chicken Caesar Wrap
 - › Sliced Roast Beef with Provolone Cheese, Leaf Lettuce, Tomato and Onion on a Brioche Bun
 - › Italian Style Sub with Salami, Turkey, Pepperoni, Mozzarella Cheese, Leaf Lettuce and Tomato
- » Assortment of Chips
- » Fruit Cup
- » Fresh Baked Cookie

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HORS D'OEUVRES

HOT & SAVORY

Sold in 50 piece units

- Meatballs**
Swedish, BBQ or Sweet & Sour 135
- Chicken Wings**
BBQ, Mild or Zesty Buffalo, Served with
Celery and Bleu Cheese 165
- Pretzel Crusted Cheese Bites**
Served with Hot Honey 135
- Petite Crab Cakes** 240
- Chorizo Stuffed Dates**
Baked Dates Stuffed with Chorizo Sausage and
Wrapped in Applewood Smoked Bacon. 145
- Mini Beef Wellington**
Slow Roasted Beef Tenderloin Wrapped in Phyllo
Dough with Dijon Mustard and Mushroom Duxelle
Baked until Golden Brown.....270
- Bacon Wrapped Scallops**
U12 Scallops Saute with Garlic Butter and Lemon
Wrapped in Hardwood Smoked Bacon.....300
- Stuffed Mushrooms**
Morel Mushrooms Stuffed with Sausage Ragu(V).. 125
- Pork Egg Rolls** 230

DRY SNACKS

Sold in 50 piece units unless otherwise noted.

- Cocktail Snack Mix** 24 / per 2 pounds
- Pretzels** 7 / pound
- Peanuts** 25 / per 2 pounds
- Fresh Popped Popcorn**..... 5 / person

DIPS & SPREADS

Sold in 50 piece units unless otherwise noted.

- Spinach and Artichoke Dip**..... 170
- Buffalo Chicken Dip** 170
- French Onion Dip**
with Chips and Pretzels 70
- Fresh Vegetable Crudité**
An Assortment of Raw Vegetables
served with Dill Dip 135
- Roasted Red Pepper Hummus**
Served with tortilla chips, celery, and carrots 150
- Fresh Fruit Display**
An Assortment of Fresh Fruit with Yogurt Dip.....235
- Cheese Display**
An Assortment of Select Ohio Cheeses
Garnished with Fresh Fruit and Crackers200
- Shrimp Cocktail**
Served on Ice with Cocktail Sauce 175 / per 5 lbs
- Jalapeno Pepper Cheese Ball**
Served with crackers 160

View the Seasonal Menu for Additional Items.

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DINNER

CREATE YOUR OWN

All banquets and plated meals are served with Iced Tea, Lemonade, Coffees, and Water. All banquet and plated options are served with a house or caesar salad and rolls & butter.

If banquet minimums are not met a \$50 surcharge will apply. Signature Dessert Options Available on Page 15

Banquet or Plated

Two Entree37 / person *minimum of 20 guests*
 Three Entrees.....41 / person *minimum of 35 guests*

Choice of Two Vegetables:

- » Broccoli
- » California Blend
- » German Blend
- » Green Beans
- » Carrots
- » Seasonal Squash Medley
- » Balsamic Brussel Sprouts

Choice of One Starch:

- » Garlic Breadsticks
- » Mashed Potatoes with Gravy
- » Sweet Potato
- » Rice Pilaf

Seared Chicken with Parmesan Cream Sauce

Chicken Cutlets in Parmesan Cream Sauce

Cayman Chicken

Lightly Breaded Breast of Chicken in a Red Sauce

Cornbread Stuffed Thigh of Chicken

Lightly Breaded Thigh of Chicken, Cornbread Stuffing, and Finished with Savory Herb Velouté Sauce

Chicken Picatta

Lightly Breaded Breast of Chicken Served with Lemon Caper Sauce

Dijon Chicken

Thick Chicken Cutlets in Dijon Cream Sauce

Pot Roast

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

Roasted Beef Tenderloin

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 with a Herbed Onion Demi Glace

Roasted Pork with Cornbread Stuffing

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

Pasta Pomodoro (V)

Fresh Tomatoes Sauteed with Garlic, Basil, and Penne Pasta

House Smoked Breast of Turkey

Turkey Breast Served with Shoestring Onions Topped with Demi-Glace

Orange Roughy

Herb Crusted Orange Roughy with a Honey Bourbon Glaze

Honey Teragon Salmon

Seared Salmon Brushed with a Honey Taragon Glaze

Baked Cod with Italian Crumb

Fresh Cod Baked with a Lemon Butter Wine Sauce

UPGRADED PLATED ONLY ENTREES:

Additional cost per person

Blue Cornmeal Encrusted Salmon.....5 / person
 Char-Grilled New York Strip Steak 15 / person

Prime Rib Au Jus20 / person
 Filet Mignon..... 15 / person

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DINNER

THEME BANQUETS

All Entrees served with Iced Tea, Lemonade, Coffees and Water.

Banquets require a minimum of 25 guests or a \$50 surcharge will apply.

Salt Fork Luau

- One Protein32 / person
- Two Proteins37 / person
- » Tossed Garden Salad
- » Tropical Fruit Salad
- » **Choice of:**
 - › Pineapple Ginger Chicken
 - › Luau Pork
- » Sweet Onion Relish
- » White Rice
- » Island Stir-Fry Vegetables
- » Roasted Red Skin Potatoes
- » Slider Hawaiian Rolls with Butter
- » Mango Rum Cheesecake

Southwest

- One Protein30 / person
- Two Proteins33 / person
- » Black Bean and Corn Salsa
- » **Choice of:**
 - › Chicken Al Pastor
 - › Pork Carnitas
- » Taco Shells, Flour and Corn Tortillas, Tortilla Chips
- » Southwest Rice
- » Onions and Fire Roasted Peppers
- » Shredded Cheddar Cheese
- » Shredded Lettuce, Diced Onions, Dice Tomatoes, Jalapeno Peppers
- » Sour Cream
- » Guacamole
- » Salsa
- » Churros with Icing

Tour of Italy

- 32 / person
- » Traditional Caesar Salad
- » Caprese Salad
- » **Choice of Two:**
 - › 5-Cheese Lasagna
 - › Meat Lasagna
 - › Meatballs in Marinara
 - › Italian Seasoned Grilled Chicken
 - › Italian Sausage with Sauteed Onions and Peppers
- \$3 per additional entree*
- » **Choice of:**
 - › Linguini
 - › Fettuccini
 - › Farfalle (Bowtie)
- » Alfredo, Marinara and Pesto Cream Sauces
- » Italian Seasoned Vegetables
- » Garlic Breadsticks
- » Tiramisu

Signature Dessert Options Available on Page 15

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COOKOUT BANQUETS

BACKWOODS BBQ BANQUET

All Entrees served with Iced Tea, Lemonade, Coffees and Water.

A \$50.00 / Hour Grill Chef Fee is required on all outdoor cookouts.

Quarter Pound Hot Dogs and Hamburgers

Served with Appropriate Buns, Sliced Cheese and Condiments 32 / person

Grilled Brats and Sauerkraut, Hot Dogs and Hamburgers

Served with Appropriate Buns, Sliced Cheese and Condiments 34 / person

BBQ Chicken Breasts, Hot Dogs and Hamburgers

Served with Appropriate Buns, Sliced Cheese and Condiments 34 / person

BBQ Chicken Breast

22 / person

Half Chickens

32 / person

BBQ Chicken and Smoked Ribs

36 / person

Grilled Ribeye Steak

Market Price

Banquets Include:

» Choice of Two Salads:

- › Home-style Potato Salad
- › Creamy Coleslaw
- › Tossed Garden Salad
- › Macaroni Salad
- » BBQ Baked Beans
- » Macaroni & Cheese
- » Southern Green Beans
- » Street Corn Salad
- » Fresh Fruit Salad
- » Rolls & Butter

Signature Dessert Upgrade Options Available on Page 15

Outdoor Cookouts Require an Additional \$50 Set Up Fee. Outdoor Cookout Location Subject to Change Depending on Anticipated Weather and Temperature. Final Decision will be Determined by the Salt Fork Management Team at Least 4 Hours Before the Event.

EXPERIENCE S'MORE!

Reserve the group bonfire area to enhance your cookout experience
Ask your Catering / Sales Manager for details

S'mores Package

Marshmallows, Graham Crackers, Hershey Bars
S'mores materials will be delivered to your fire pit along with napkins and roasting sticks
60 / package (serves 10)

Campfire Snacks

Hot Dogs with Buns, Basic Condiments and Roasting Sticks
8 / person

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DINNER ENHANCEMENTS

THE CARVING BOARD

Each carving station is priced per person, a minimum of 30 guests is required to add a carving board.

A Carving Station Fee of \$75 applies to each item

Slow Roasted Prime Rib Au Jus market price

Whole Roasted Tenderloin of Beef
Served with Horseradish sauce..... market price

Smoked Turkey Breast..... 17 / person

Maple-Glazed Pit Ham..... 14 / person

Whole Roasted Pork Tenderloin
Roasted with special seasonings and rosemary jus..... 14 / person

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CHILDRENS MENU

Children's menus are designed for kids age 10 and under.

PLATED

15 / per person

Choice of One Entree:

- » Chicken Tenders
- » Cheeseburger
- » Hamburger
- » Grilled Cheese
- » Mac & Cheese
- » Personal Cheese Pizza
- » Personal Pepperoni Pizza

Choice of Two Sides:

- » French Fries
- » Potato Chips
- » Applesauce
- » Fruit Cup
- » Buttered Corn
- » Mashed Potatoes

Choice of Beverage:

- » Milk
- » Lemonade
- » Apple Juice
- » Choice of Soda

Choice of Dessert:

- » Chocolate Chip Cookie
- » Brownie

BANQUET

Children can eat off the banquet or plated entrees can be selected.

Children 3 & Under: FREE

Children Ages 4 - 10: 1/2 Price of Banquet Selection

Children Ages 11 & Up: Full Price of Banquet Selection

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DESSERTS

SIGNATURE OPTIONS

Signature Options can be Selected for Lunch and Dinner Menus where Dessert is Included.

Pie	3 / person
Apple, Pecan, Cherry, Chocolate Cream, or Lemon Meringue	
Carrot Cake	4 / person
German Chocolate Cake	5 / person
Tiramisu	5 / person
New York Style Cheesecake	6 / person
Churros with Icing	4 / person
Strawberry Shortcake	5 / person

UPGRADED DESSERT ADD-ONS

Ice Cream	3 / person
Assorted Cheesecake Toppings	1 / person

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Prices are calculated based on a 6 oz protein serving and based on your guaranteed numbers. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge and cabin accommodations, and recreation amenities only.

COCKTAIL OPTIONS

HOST BAR

Charged by the Drink to the Master Account

Option of Mixed Drinks, Beer, Wine and Soda. Mixers and Garnishes included.

CASH BAR

Individual Charged by the Drink

Option of Mixed Drinks, Beer, Wine and Soda. Mixers and Garnishes included.

OPEN BAR

Host your party in Wildlife Lounge with an open tab.

Credit Card Required at Time of the Event.

Customize the billing to fit your event!

Mixed Drinks & Liquor

Call and Premium Brands available. Please inquire for a current list. Add a featured drink to your event!

Beer

Domestic, Imported and Craft are available. Please inquire for a current list.

House Wine

House Wines are vinted exclusively for the Great Ohio Lodges by Hocking Hills Winery.

Cardinal Red | Chardonnay | Eagle White
Pinot Noir | Salt Fork Sangria

Please ask your sales and catering manager for full wine list.

Champagne Toast

Martini Rossi..... 25

Soda / Bottled Water

Pepsi Products

Party Punches

Champagne Punch 60 / gallon
Made with Sliced Seasonal Fruit and Champagne

Sparkling Fruit Punch (Non-Alcoholic)... 25 / gallon

Create a Custom Punch

Specialty Bars

Mimosa Bar

15 / person per hour

» Champagne

» Three Juice Options

Bloody Mary Bar

20 / person per hour

» Signature Bloody Mary Mix with a build your own skewer.

Beer and Wine Wagon

This option is perfect for a bonfire or a self serve event. Select the bottled beer and wine options that best fit your event. Alcohol sales are final and any unused beer or wine may not be returned.

A \$200 refundable fee plus the cost of the alcohol is required before the delivery of the wagon.

BAR FEE: A Bar Fee of \$75 per Hour Applies to all Host Bars, Cash Bars and Specialty Bars that are Less Than \$300.

Bar Fee Waived Over \$300. All Bars Over \$300 will have added an automatic 18% Gratuity.

All Bars Require a 2-Hour Minimum for Service.

Salt Fork Lodge is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on Premises.

Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Prices are calculated based on a 6 oz protein serving and based on your guaranteed numbers. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

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CATERING POLICIES

PRICING

All food and beverage prices are guaranteed 60 days prior to your event.

MENU SELECTIONS

Menu selections are required a minimum of 21 days prior to the event. Dietary restrictions are required at this time. A minimum or maximum number of guests, or quantities, may be required on some menus or items. Menus and menu pricing may be modified based on the availability of products; therefore, a final menu or price is not guaranteed more than 14 days in advance.

Special dietary substitutions are available with advance notice. Plated menus are designed for a single entrée selection. Banquets are designed to serve the guaranteed number of guests for a single portion serving. Additional entrée selections will be charged a per plate service fee (excluding dietary restriction menus). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

SERVICE CHARGE & TAXES

The group is responsible for all lawful taxes and surcharges relating to the event. Tax rates, surcharges, food and beverage pricing are subject to change.

A 20% service charge will be applied to all food and beverage functions as determined by the Lodge. Service charge is taxable in the State of Ohio.

In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a 3% beautification fee on all purchases at the Lodge. The monies collected are designated to be used only for the continual improvement of the lodge, cabins and recreation amenities.

The current state and local sales tax of 7.25% will be applied to all charges.

GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 14 business days prior to start of the event. Should a guarantee not be received, the Lodge will prepare the minimum number indicated on the event order. The final guarantee number may not be decreased.

GROUPS 10 OR LESS

Groups with 10 or less individuals will be required to order from the pre-order Timbers Restaurant menu.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with the Lodge policies. Deposits are required to initiate all event agreements and additional payments may be required if the event is not authorized for direct billing. Estimated charges are due 10 business days prior to the event and a credit card is required as a guarantee for any additional charges incurred during the function.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due ten (10) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

FOOD & BEVERAGE

The Lodge prepares and serves all food and beverage. License restrictions do not permit outside food and beverage to be consumed on the premise or any food or beverage to be removed from the function area.

Alcoholic beverage sales and service are regulated by the State of Ohio. The Lodge, as a licensee, must follow these regulations. Alcohol purchased directly from the Lodge is the only alcohol that may be consumed on the property.

ALCOHOL / BAR POLICY

Salt Fork Lodge is the only licensed authority to sell and serve alcohol for consumption on premises. Therefore, by law, alcohol is not to be brought onto the premises from an unauthorized source.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Prices are calculated based on a 6 oz protein serving and based on your guaranteed numbers. Guarantees must be provided 10 days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

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REFER A FRIEND

Earn a **free night stay** when you refer a friend! Ask your Sales and Catering Manager for details.

Salt Fork
LODGE & CONFERENCE CENTER

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SaltForkParkLodge.com




GREAT
OHIO LODGES