



Space Overview: Wedding Ceremony & Reception Sites

The Grand Ballroom:

The Grand Ballroom includes 6,600 sq. ft. that is divisible three times. Each section of the Grand Ballroom holds two glass double doors which open to the beautiful boardwalk stretched along the shoreline of the Lake of the Ozarks. The neutral tones and modern fixtures compliment any color scheme. Round tables are available, accommodating 8-10 comfortably. We also have 6 foot rectangular tables to fit needs of: head table, gift table, guest book table, etc. The atmosphere alone sets CAMDEN on the Lake at Toad Cove's Grand Ballroom apart from others with its modern style, gorgeous crown molding and spacious scenic surroundings.

*If the food and beverage balance does not equal
the \$7,500.00 minimum your party will be charged the difference.
For a Wedding Ceremony & Reception the minimum is \$8,500.00.*



All Banquet Food & Beverage is Subject to Local, State Sales Tax & 21% Service Charge

A Little Something Extra

It's the biggest day of your life; why not let the professionals take care of all the details while you take in every moment. We are very flexible and can cater to your wants and needs. Make your special day one to remember forever by having CAMDEN on the Lake at Toad Cove as your host!

Dance Floor \$350.00

Risers \$75.00

Chair Covers and Ties \$5.50/per chair

8 Foot Screen \$30.00

Data LCD Projector with Screen \$100.00

Event Coordination During Rehearsal & Ceremony \$100.00

Full Room & Ceremony Site Decorating \$200.00

Does Not Include Cost of Decorations

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CAMDEN on the Lake at Toad Cove

Policies and General Information

Contracts and Deposits

CAMDEN on the Lake at Toad Cove books social events 6 months prior to the planned wedding date. To secure a date for your event, *CAMDEN* on the Lake at Toad Cove must receive your signed contract with required deposit. Exceptions maybe allowed at the discretion of *CAMDEN* on the Lake at Toad Cove.

Catering

CAMDEN on the Lake at Toad Cove must provide all food and beverage for your event. Exceptions do apply to wedding cake, nuts, mints and party favors.

Nutritional Needs

With advanced notice, *CAMDEN* on the Lake at Toad Cove can accommodate many dietary and allergenic needs.

Alcoholic Beverages

At *CAMDEN* on the Lake at Toad Cove we strive to stay as flexible as possible in catering to your wants and needs. We have the flexibility to set up a bar plan that will fit your standards and budget. It is our responsibility for the administration, sale and service of all alcoholic beverages in accordance to Missouri Liquor Laws. It is policy that *CAMDEN* on the Lake at Toad Cove controls all liquor, beer and wine on property.

Service Charge

All food, beverage and audio visual rental prices are subject to a 21% service charge.

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CAMDEN on the Lake at Toad Cove

Policies and General Information

Guarantee

A final guarantee of attendance is due no later than three business days before the event. If a guarantee is not given three business days prior, the estimated attendance number will be used as your guarantee. The guarantee will be charged or actual served over the guarantee.

Deposit

CAMDEN on the Lake at Toad Cove requires a \$2,500.00 deposit due with the signed contract. Space will not be held until the deposit is received.

Payment

CAMDEN on the Lake at Toad Cove accepts credit card, cash, money order or check. An advanced payment schedule will be outlined in the contract.

Sleeping Room Blocks

Based upon room availability, you may want to contract a block of sleeping rooms for your guests. Resort rates oscillate depending on occupancy and will vary depending on your specific date.

Outside Vendors

All food and beverage must be purchased by *CAMDEN* on the Lake at Toad Cove. Exceptions to this would be the wedding cake. Other outside vendors such as florists, entertainment and photographers will be permitted.

Decorations

You may bring in decorations as desired. *CAMDEN* on the Lake at Toad Cove has basic decorations that may be rented at a minimal fee. The host is responsible for all damages caused by guests, attendees, independent contractors or other agents under your control. *CAMDEN* on the Lake at Toad Cove does not permit the affixing of anything to walls, floors, ceilings or hotel elevators without prior approval from the resort.

Beverages & Spirits

Hosted Open Bar Receptions ~ Priced Per Person Per Hour

	<u>House Liquor, Wine & Domestic Beer</u>	<u>Call, Premium Beer & House Wine</u>
One Hour	\$15.00	\$18.00
Two Hours	\$13.00	\$16.00
Three Hours	\$11.00	\$14.00

Cash Bar:

House Brand	\$5.50
Call Brand	\$6.50
Premium Brand	\$7.00
Super Premium Brand	\$7.50
Domestic Beer	\$4.50
Import & Premium Beer	\$5.00
Wine by the Glass	\$7.50
Soft Drink	\$2.00

Domestic Keg Beer (Plus 21% Service Charge) \$295.00

Banquet Wine List: (Plus 21% Service Charge)

Whites: (750ml Bottles)

Barefoot Chardonnay	\$30.00
Kendall Jackson Chardonnay	\$32.00
Caposaldo Pinot Grigio	\$30.00
Columbia Valley Riesling	\$31.00

Blush: (750ml Bottles)

Kenwood White Zinfandel	\$30.00
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Sparkling: (750ml Bottles)

J Roget	\$15.00
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Red: (750ml Bottles)

Barefoot Cabernet & Merlot	\$30.00
337 Cabernet	\$32.00
Sebastiani Merlot	\$32.00
Ravenswood Zinfandel	\$30.00
La Crema Pinot Noir	\$41.00
Columbia Valley Syrah	\$31.00

All Beverages Consumed In CAMDEN on the Lake Meeting Rooms Must Be Purchased From CAMDEN on the Lake at Toad Cove

A Bartender Fee of \$55 Per Hour Will Be Charged For Each Event

When Bar Sales Are Less Than \$150 Per Hour

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Wedding Hors D'oeuvres

Cold Hors D'oeuvres

Gulf Shrimp (on ice) With Cocktail Sauce <i>per 50 pieces</i>	\$115.00
Imported Domestic Cheeses With Seasonal Fresh Fruit & Traditional Accompaniments	(75) \$225.00 (35) \$160.00
Assorted Seasonal Sliced Fresh Fruit & Berries	(35) \$150.00
Crudités of Fresh Vegetables With French Onion & Avocado Dips	(40) \$120.00
Dollar Roll Sandwiches With Deli Meats and Silver Dollar Rolls <i>per 50 pieces</i>	\$135.00

Hot Hors D'oeuvres *per 50 pieces*

Swedish Meatballs	\$140.00
Mushrooms Stuffed With Crab Meat	\$165.00
Crab Rangoon With Sweet and Sour Sauce	\$145.00
Toasted Ravioli With Marinara Sauce	\$50.00
Spinach and Artichoke Dip With Tri-Colored Tortilla Chips	\$120.00
Coconut Shrimp With Sweet and Sour Sauce	\$140.00
Mini Chicken Cordon Blue	\$100.00
Smoked Chicken Quesadilla With Salsa & Sour Cream	\$120.00
Vegetarian Eggrolls With Sweet and Sour Sauce	\$110.00
Petite Quiche Lorraine	\$100.00
Chicken Brochette With Sweet Chili Glaze	\$160.00
Sea Scallops Wrapped in Bacon With Maple Honey Glaze	\$200.00
Mini Beef Wellington With Madera Sauce	\$200.00
Petite Quiche Florentine	\$95.00
Artichoke Hearts With Parmesan	\$165.00

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Plated Dinner

All Entrees Come With A Fresh Seasonal Green Salad With Grape Tomato, Cucumber, Red Onion, Cheddar Cheese & Garlic-Herb Croutons

Choose From Two Dressings:

Ranch, Blue Cheese, Creamy Italian or Honey Dijon

Upgrade Your Salad:

*Classic Caesar With Crisp Romaine, Garlic-Herb Croutons,
Fresh Parmesan & Caesar Dressing \$2.50*

~OR~

*Baby Spinach Leaves With Grape Tomato, Shredded Carrot, Red Onion,
Fresh Mushrooms & Garlic-Herb Croutons \$2.50*

Mediterranean Chicken \$26.95 (maximum 100 people)

*Chicken Breast Filled With Boursin Cheese, Proscitto & Sun-Dried Tomatoes
With a Herb Chardonnay Sauce*

Bacon Wrapped Filet & Grilled Chicken Breast Duet \$38.95

*6 oz Bacon Wrapped Filet With a Peppercorn Demi Glaze &
a Grilled Chicken Breast With Sweet Chili Glaze*

Chicken & Shrimp Duet \$36.95

*Roasted Chicken With Grilled Gulf Shrimp
Finished With Mango-Champagne Beurre Blanc*

Filet & Salmon Duet \$41.95

*6 oz Filet With Wild Mushroom Madera Sauce &
Grilled Salmon Filet With Lemon-Dill Sauce*

All Duet Plates ~ maximum 100 people

Plated Dinner

Prime Rib \$32.95

10 oz Herb Crusted Roast Prime Rib of Beef With Rosemary Au Jus
& Creamed Horseradish Sauce

Honey Mustard Chicken \$24.95

Roasted Honey Mustard Chicken With Pina Colada Sauce,
Toasted Shaved Coconut & Grilled Fresh Pineapple

Broiled Ribeye Steak \$31.95

10 oz Broiled Ribeye Steak With Roasted Shallot Cabernet Demi Glaze

Chicken Dijonaise \$25.95

Grilled Chicken Dijonaise With Shitakes, Bacon & Whole Grain Mustard Sauce

Baked Orange Roughy \$26.95

Baked Orange Roughy With Bay Shrimp & Lemon Capers Sauce

Filet Mignon \$34.95

8 oz Filet Mignon With Wild Mushroom Demi Glaze

Seared Salmon \$28.95

Seared Salmon With Garlic Teriyaki Glaze & Pineapple Cucumber Salsa

All Dinner Entrees Include:

Chef's Choice Starch & Vegetable

Dinner Rolls & Butter

Freshly Brewed Coffee, Iced Tea & Water

Dinner Buffet: I Do Package

Choose two of the following Salads:

Tossed Seasonal Greens with Dressings Red Skinned Potato Salad
Marinated Vegetable Pasta Salad Cole Slaw

Choose one of the following Starches:

Wild Rice Pilaf Herb Roasted Red Potatoes
Au Gratin Potatoes Macaroni and Cheese Casserole
Fried Potatoes Lyonnaise

Choose two of the following Vegetables:

Country Style Green Beans Buttered Corn O'Brien
Honey Glazed Carrots Chef's Medley

Choose from the following Entrées:

Herb Roasted Chicken
Sliced Roast Beef with Rosemary Au Jus
Deep Fried Catfish with Hushpuppies and Tarter Sauce
Lasagna Bolognese
Baked Holland Sole with Lemon-Dill Sauce
Chicken Marsala with Mushrooms
Roasted Pork Loin with Herb Bread Stuffing and Pan Gravy

*Buffets also include Dinner Rolls with Butter
Coffee, Iced Tea and Water*

One Entrée- \$20.95

Two Entrées - \$24.95

Three Entrées - \$28.95

Dinner Buffet: Love At First Sight

Choose two of the following Salads:

Tossed Seasonal Greens with Dressings
Red Skinned Potato Salad
Marinated Vegetable and Pasta Salad
Spinach Salad with Mushrooms, Mandarins, Toasted Almonds with Dressings

Caesar Salad
Roma Tomato and Mozzarella Salad
Cole Slaw

Choose one of the following Starches:

Wild Rice Pilaf
Herb Roasted Red Potatoes
Macaroni and Cheese Casserole
Garlic Mashed Potatoes

Baked Potato with Condiments
Au Gratin Potatoes
Fried Potatoes Lyonnaise

Choose two of the following Vegetables:

Country Style Green Beans
Green Bean Almandine
Honey Glazed Carrots

Buttered Corn O'Brien
Grilled Asparagus with Lemon Butter
Chef's Medley

Choose from the following Entrées:

Chicken Dijon with Shitakes and Bacon
Seared Filet of Salmon with Sweet Chili Sauce
Sliced Roast Beef with Mushrooms, Glazed Pearl Onions & Merlot Demi Glaze
Roasted Pork Loin with Herb Bread Stuffing and Pan Gravy
Honey Mustard Chicken with Pina Colada Sauce
Roasted Pork Loin with Caramelized Apples and Vermont Maple Sauce
Herb Crusted Prime Rib with Green Peppercorn Demi Glaze;
add \$12.00 pp, Carver Included

*Buffets also include Dinner Rolls with Butter
Coffee, Iced Tea and Water*

One Entrée- \$23.95

Two Entrées - \$27.95

Three Entrées - \$31.95

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