



Bespoke Event Experiences

Banquet and Event Catering at Oglebay

Oglebay



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Culinary Excellence & Stunning Surroundings

Our dedicated team is committed to creating a dining experience tailored to your event's theme and audience. From exquisite gourmet meals to delightful finger foods and custom beverage packages, we ensure every bite is memorable.

Whether you're hosting an intimate gathering or a grand celebration, our professional catering services will impress your guests with fresh, locally sourced ingredients and beautifully presented dishes. Let us help you make your event not just a gathering, but a culinary celebration that everyone will rave about.





Elevate Your Morning

BREAKFAST OPTIONS

Savor every moment of your morning meal in the stunning surroundings of Oglebay Park Resort. Our exceptional breakfast catering options are designed to impress and satisfy every palate.



PLATED BREAKFASTS

Plated breakfasts include chilled orange juice, assorted pastries, freshly brewed regular and decaf coffee, and an assortment of herbal teas.

Priced Per Person | Minimum 15 Guests

The Lodge Traditional

Cage-Free Scrambled Eggs, Applewood Smoked Bacon, Link Sausage, Potato Hash with Red Onion, Bell Pepper, and Parsley

Healthy Start

Roasted Pepper, Potato, and Avocado Frittata, Turkey Bacon, Sliced Melon with Cottage Cheese

Garden Brunch

Quiche Lorraine, Roasted Tomato with Feta and Grow Lab Frisée, Fruit and Yogurt

BREAKFASTS TO GO

Breakfasts to go include whole fruit and bottled water.

Priced Per Person | Minimum 15 Guests

Butter Croissant

With Scrambled Eggs and Bacon

Ham & Cheese Croissant

Smoked Ham, Swiss Cheese, and Scrambled Eggs on Croissant

Sausage & Egg Biscuit

Sausage and Scrambled Egg on Biscuit

Vegetarian Sandwich

Avocado, Pepper Jack, and Tomato on Brioche

BUFFET BREAKFASTS

Buffet breakfasts include chilled orange juice, assorted pastries, freshly brewed regular and decaf coffee, and an assortment of herbal teas.

Priced Per Person | Minimum 25 Guests

60 Minute Service

Sunrise

- Assorted Breakfast Pastries

Hillside Continental

- Assorted Breakfast Pastries
- Seasonal Fresh Fruit and Berries

Lakeview

- Cage-Free Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Potatoes with Peppers and Onions
- Seasonal Fresh Fruit and Berries
- Assorted Breakfast Pastries

Rise & Shine

- Cage-Free Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Potatoes with Peppers and Onions
- Buttermilk Pancakes with Fresh Fruit Compote and Maple Syrup
- Seasonal Fresh Fruit and Berries
- Assorted Breakfast Pastries

Country Morning

- Cage-Free Scrambled Eggs
- Buttermilk Biscuits and Sausage Gravy
- Pepper, Potato, and Bacon Hash
- Seasonal Fresh Fruit and Berries



BUFFET ENHANCEMENTS

Omelet Station

(Chef attendant required)

Smoked Salmon & Bagels

Cream Cheese, Onions, Tomatoes, Cucumbers, Capers, Lemon

Steel Cut Oatmeal

Brown Sugar, Dried Fruit, Granola



Snack Time

Keep the crowd energized, hydrated, and focused with delectable snacks and refreshing beverages. These catering options not only enhance the meeting experience but also create a welcoming and enjoyable environment for all participants.



BREAK SNACKS

Priced Per Person

Good vs. Evil

- Seasonal Fresh Fruit Display
- Iced Chocolate Brownies and Blondies

The Twister

- Warm Soft Pretzels
- Beer Cheese Sauce
- Yellow and Spicy Mustards

Take Me Out to the Ball Game

- Popcorn
- Cracker Jacks
- Peanuts

Sweet & Savory

- Cracker Jacks
- Chocolate Chip Cookies
- Assorted Deli Chips
- Soft Pretzel Bites with Mustard

Healthy Break

- Seasonal Fresh Fruit and Berries
- Nutella and Fruit Dip
- Assorted Seasonal Vegetables with Hummus
- Gourmet Mixed Nuts

Make Your Own Trail Mix

- Pecans, Almonds, Walnuts, Cashews, Pumpkin Seeds
- Chocolate M&M's, Chocolate Chunks
- Yogurt Raisins, Banana Chips, Dried Cherries
- House-Made Granola, Pretzel Pieces

Chips & Dip

- Grilled Pita Chips with Roasted Garlic Hummus
- Tortilla Chips with Fresh Guacamole and Salsa
- Spicy Citrus Chips with Spring Onion Dip

WV Traditional

- Garlic Knots
- Mini Pepperoni Rolls
- Marinara Dip and Ranch

**Two (2) Per Person*

BREAK SNACKS

Priced Per Person | Minimum 12 Guests

60 Minute Service

All Day Beverage Break

Up to 8 Hours

Half Day Beverage Break

Up to 4 Hours

- Freshly Brewed Regular and Decaf Coffee
- Assorted Herbal Teas
- Bottled Water
- Assorted Sodas
- Bottled Tea and Gatorade available
\$5 each, on consumption



À LA CARTE ENHANCEMENTS

Priced Per Dozen

- Soft Pretzels with Mustard
- Danishes & Muffins
- Cookies & Brownies
- Assorted Bagels with Cream Cheese

Priced Per Pound

- Tortilla Chips & Salsa

Priced Each (On Consumption)

- Bags of Chips, Popcorn & Pretzels
- Granola Bars
- Energy Bars
- Candy Bars
- Assorted Sodas
- Bottled Water
- Gatorade
- Bottled Iced Tea

Priced Per Gallon (On Consumption)

- Fresh Brewed Regular & Decaf Coffee
- Assorted Herbal Teas
- Iced Tea - Sweet or Unsweet
- Lemonade
- Hot Chocolate
Whipped Cream, Marshmallows, Sprinkles



Lasting Lunch Impressions

LUNCH OPTIONS

Indulge in lunch options featuring vibrant salads, gourmet sandwiches, and seasonal entrées, all crafted from fresh, local ingredients. Whether for a corporate meeting or a casual gathering, the lunch catering at Oglebay Park Resort elevates the entire event.



PLATED LUNCHES

Plated lunches include choice of a salad, rolls with butter, iced tea, and lemonade.

Priced Per Person | Minimum 15 Guests

Rigatoni Bolognese

Classic Italian Meat Sauce, Shredded Parmesan, Garlic Bread

Chicken Marsala

Country Blend Rice, Roasted Seasonal Vegetables

Seared Salmon Fillet

Tuscan Rice, Asparagus, Herb Butter Sauce

Pan Seared Red Snapper

New England Succotash

Tenderloin Tips Mushroom Demi Glace

Peppers, Mashed Potato, Baby Carrots

Parmesan Crusted Chicken

Lemon Butter Sauce, Buttered Red Skin Potatoes, Roasted Asparagus

Ratatouille on Portabella (V)

Squash, Zucchini, Tomato, Basil, Tomato Sauce

Cauliflower Steak (V)

Sautéed White Beans, Tomatoes, Leeks, Spinach, Olive Oil

V = Vegetarian

Vegan upon request

Client may choose up to three (3) entrée options; all will be charged at the highest entrée price. Final selections are due 14 days prior to event. Client must provide entrée place cards for each guest. Any extra entrées prepared due to inaccurate counts or changes will be billed accordingly.

SALADS (SELECT ONE)

House Salad

Grow Lab Baby Lettuce, Cucumbers, Tomatoes, Carrots, Ranch and White Balsamic Vinaigrette

Wedge Salad

Tomatoes, Bacon, Pickled Onion, Smoked Gouda, Buttermilk Ranch Dressing

Mixed Baby Greens

Grow Lab Greens, Endive, Craisins, Crumbled Bleu Cheese, Candied Walnuts, Port Wine Vinaigrette

Arugula Salad

Fruit and Arugula, Candied Fennel, Seasonal Berries, Toasted Pistachios, Poppysseed Vinaigrette

Caprese Salad

Heirloom Tomatoes, Baby Mozzarella, Basil, Mixed Greens, Reduced Balsamic



BUFFET LUNCHES

Buffet lunches include iced tea and lemonade.

Priced Per Person | Minimum 25 Guests

60 Minute Service



Healthy Choice

- Stuffed Grilled Pita with Roasted Vegetables, Tapenade, and Hummus
- Mediterranean Tossed Salad with Grow Lab Lettuce, Tomatoes, Olives, Cucumbers, Onions, Feta, and Balsamic Vinaigrette
- Tuna Salad and Diced Grilled Chicken
- Roasted Beets with Honey Orange Vinaigrette
- Seasonal Fresh Fruit

It's a Cookout

- Grow Lab Baby Greens Salad with Carrots, Cucumbers, Tomatoes, and Ranch Dressing or Balsamic Vinaigrette
- Angus Beef Burgers with Sautéed Mushrooms and Onions, Sliced Cheeses, Lettuce, Tomatoes, Onions, and Pickles
- BBQ Pulled Pork
- Steak Fries
- Carolina Coleslaw
- Signature Macaroni & Cheese
- Buttered Corn on the Cob
- Sliced Watermelon
- Cornbread
- Assorted Cookies

Little Italy

- Classic Caesar Salad with Parmesan Cheese, Garlic Croutons, and Caesar Dressing
- Caprese Salad with Tomato, Basil, Mozzarella, Balsamic Reduction
- Chicken Parmigiana with Marinara and Mozzarella
- Seasonal Herb-Roasted White Fish with Olives and Blistered Tomatoes
- Roasted Vegetable Medley
- Rustic Italian Garlic Bread
- Assorted Mini Cannoli and Lemon Squares

Wheeling Traditional

- Grow Lab Baby Greens Salad with Carrots, Cucumbers, Tomatoes, and Ranch Dressing or Balsamic Vinaigrette
- Roasted Bone-In Chicken Breast with Diced Tomatoes, Onions, and Peppers
- Pan-Sautéed Tenderloin Tips with Mushroom Demi-Glace
- Rosemary Roasted Fingerling Potatoes
- Roasted Vegetable Medley
- Assorted Dinner Rolls with Butter
- Chef's Choice Dessert

Market Deli

- Grow Lab Field Greens Salad with Carrots, Cucumbers, Tomatoes, Onions, Peppers, Bacon, Mushrooms, Bleu Cheese, Shredded Cheddar, and Ranch Dressing or White Balsamic Vinaigrette
- Sandwiches & Wraps (Select 3)
 - Caprese Sandwich – Mozzarella, Tomato, and Basil Pesto on Rosemary Ciabatta
 - Chicken Caesar Wrap – Grilled Chicken, Romaine, and Parmesan in Spinach Wrap
 - Angus Sirloin Sandwich – Sliced Sirloin, Caramelized Onions, and Balsamic Aioli on Brioche
 - Roasted Turkey Sandwich – Turkey, Brie, Horseradish Mayonnaise on Fresh Baked Croissant
 - Grilled Chicken Sandwich – Grilled Chicken, Havarti, Smoked Bacon, Lettuce, and Tomato on Fresh Baked Croissant
 - Vegetarian Pita – Hummus, Lettuce, Tomato, Zucchini, and Peppers in Toasted Pita
- Pasta Salad
- Carolina Coleslaw
- Cookies and Brownie



BOXED LUNCHES

Boxed lunches include deli salad, chips, cookie, and bottled water.

Priced Per Person

Maximum 3 Selections

Caprese Sandwich

Mozzarella, Tomato, and Basil Pesto on Rosemary Ciabatta

Chicken Caesar Wrap

Grilled Chicken, Romaine, and Parmesan in Spinach Wrap

Angus Sirloin Sandwich

Sliced Sirloin, Caramelized Onions, and Balsamic Aioli on Brioche

Roasted Turkey Sandwich

Turkey, Brie, and Horseradish Mayonnaise on Fresh Baked Croissant

Grilled Chicken Sandwich

Grilled Chicken, Havarti, Smoked Bacon, Lettuce, and Tomato on Fresh Baked Croissant

Vegetarian Pita

Hummus, Lettuce, Tomato, Zucchini, and Peppers in Toasted Pita



Delight Every Palate

DINNER OPTIONS

From elegant hors d'oeuvres to decadent desserts, Oglebay Park Resort provides a memorable dining experience that complements any special event.



PLATED DINNERS

Plated dinners include choice of a salad and dessert, dinner rolls, freshly brewed regular and decaf coffee, and assorted herbal teas.

Priced Per Person | Minimum 15 Guests

ENTRÉES

Pan Sautéed Chicken Breast

Mushroom Marsala Wine Sauce, Tuscan Rice, Broccolini

Roasted Atlantic Salmon

Maple Glaze, Lemon Orzo, Broccolini

Herb Roasted Pork Loin

Apple Chutney, Fingerling Potatoes, Roasted Root Vegetables

Broccoli Stuffed Chicken Breast

Smoky Tomato Thyme Sauce, Garlic Mashed Potatoes, Asparagus

Pan Seared Maryland Crab Cake

Lemon Remoulade, Tuscan Rice, Haricot Verts

8 oz Filet Mignon

Aged Port Wine Reduction, Roasted Potatoes, Vegetable Medley

8 oz Chianti Braised Short Rib

Roasted Fingerling Potatoes, Caramelized Cipollini, Sous Vide Carrots and Pancetta

Salmon & Beef Duet

Honey Roasted Salmon and Short Rib, Tuscan Rice, Broccolini, Dill Cream Sauce

Short Rib & Chicken Duet

Red Wine Braised Beef Short Ribs and Herb Crusted Chicken, Herb Mashed Potatoes, Green Beans Almondine, Peppercorn Sauce

Client may choose up to three (3) entrée options; all will be charged at the highest entrée price. Final selections are due 14 days prior to event. Client must provide entrée place cards for each guest. Any extra entrées prepared due to inaccurate counts or changes will be billed accordingly.

SALADS (SELECT ONE)

Iceberg Salad

Teardrop Tomato, Crisp Pancetta, Red Onion, Roquefort Dressing

Classic Caesar

Romaine, Croutons, Parmesan, Caesar Dressing

Spinach Salad

Baby Spinach, Peppered Bacon, Mushrooms, Hard Boiled Egg, Parmesan-Reggiano, Champagne Vinaigrette

Poached Pear Salad

Mixed Baby Greens, Sliced Mushrooms, Gorgonzola, Sugared Walnuts, Sour Cherry Vinaigrette

Tomato Carpaccio

Burrata, Basil Purée, Parmesan Crisp, Aged Balsamic, Focaccia Crostini

DESSERTS (SELECT ONE)

- New York Cheesecake
- Red Velvet Cake
- Flourless Chocolate Cake

ENHANCEMENT COURSE

AMUSE-BOUCHE (SELECT ONE)

Jumbo Shrimp Cocktail (3 pc)

Traditional Cocktail Sauce

Jumbo Lump Crab Cake

Old Bay Aioli

Shrimp Croquette

Sriracha Aioli



BUFFET DINNERS

Buffet dinners include freshly brewed regular and decaf coffee and assorted herbal teas.

Priced Per Person | Minimum 25 Guests

90 Minute Service



Oglebay Barbecue

- Char Grilled Angus Burgers with Sliced Cheeses, Lettuce, Tomatoes, Onions, and Pickles
- Slow-Roasted Barbecued Chicken
- Smoked Sausage
- Maple Baked Beans
- Buttered Corn on the Cob
- Carolina Coleslaw
- Seasonal Fruit
- Corn Muffins and Biscuits with Orange Marmalade and Whipped Butter
- Pastry Chef's Dessert

Italian Market

- Classic Caesar Salad
- Chicken Marsala
- Baked Cod Puttanesca
- Rigatoni Bolognese
- Roasted Seasonal Vegetables
- Tuscan Rice
- Caprese Salad with Tomato, Mozzarella, Basil, and Balsamic Reduction
- Watermelon Salad with Feta, Mint, and Balsamic Glaze
- Focaccia Bread
- Pastry Chef's Dessert

Mediterranean

- Classic Caesar Salad and Fresh Sliced Baguette
- Sliced Beef Tenderloin with Porcini Mushroom Sauce
- Salmon Medallions with Lemon Caper Butter and Charred Tomatoes
- Rosemary-Scented Pork Loin with Saffron Couscous
- Yukon Gold Potatoes
- Cast Iron Roasted Vegetables
- Chilled Grilled Zucchini, Olives, Tomatoes
- Mediterranean Tossed Salad
- Pastry Chef's Dessert

Country Comfort

- Mixed Field Greens with Ranch Dressing or White Balsamic Vinaigrette
- Cornbread and Biscuits
- Buttermilk Fried Chicken
- Fried Catfish with Tartar Sauce
- House Meatloaf with Brown Gravy and Fried Onions
- Oven Roasted Potatoes
- Signature Macaroni & Cheese
- Carolina Coleslaw
- Green Beans with Smoked Bacon and Caramelized Onions
- Pastry Chef's Dessert

Taste of the Valley

- Arugula Salad with Mozzarella, Garlic Crostini, Cherry Tomatoes, Shaved Red Onion, Sliced Mushrooms, and Ranch Dressing or White Balsamic Vinaigrette
- Assorted Rolls and Butter
- Sliced Beer Braised Pork Loin and Sauerkraut
- Smothered Chicken with Onion Gravy
- Stuffed Cabbage with Roasted Pepper and Tomato Sauce
- Pierogies with Caramelized Onions and Sweet Peas
- Green Beans with Tomatoes and Garlic
- Penne Pasta with Pepperoni, Sweet Onions, Tomatoes, Fresh Basil, Olives, and Broccoli
- Pastry Chef's Dessert





Curated Ambiance

RECEPTION OPTIONS

A tantalizing selection of gourmet appetizers and exquisite bites are crafted to reflect your taste and style.

HORS D'OEUVRES

Priced Per Piece | Minimum 25 Pieces

Vegetarian

- Vegetable Spring Rolls
- Vegetable Samosa
- Bleu Cheese and Pear Phyllo
- Broccoli and Fontina Cheese Quiche
- Individual Crudités with Hummus
- Melon Ball Cantaloupe, Honeydew, Cucumber
- Caprese Skewers

Beef

- Beef Teriyaki Skewer
- Beef Empanada
- Beef Wellington
- Roast Tenderloin, Red Onion, Horseradish Crostini
- Barbecued Meatballs

Poultry/Pork

- Sesame Chicken Tenderloins
- Prosciutto Wrapped Asparagus
- Chicken Empanada
- Sausage & Cheese Stuffed Mushrooms
- Chicken Potstickers
- WV Pepperoni Roll

Seafood

- Bacon Wrapped Scallops
- Smoked Salmon, Horseradish Cream, Dill, Crostini
- Mini Crab Cakes
- Shrimp Cocktail



RECEPTION DISPLAYS

Small - Serves 30 Guests

Medium - Serves 75 Guests

Large - Serves 100 Guests

Domestic Cheese

Selection of Cheeses, Candied Nuts, Dried Fruit, Seasonal Fruit Jam, Assorted Mustards, Sliced Baguette, Assorted Crackers

Cheese & Charcuterie

Selection of Artisan Cheeses and Cured Meats, Candied Nuts, Dried Fruit, Seasonal Fruit Jam, Assorted Mustards, Sliced Baguette, Assorted Crackers

Vegetable Crudité

Seasonal Local and Regional Fresh Vegetables, Chef's Seasonal Dip, Hummus, Tapenade

Fruit & Dip Station

Variety of Seasonal Fruits and Berries, Honey and Yogurt Dip

Chips & Dip Bar

Traditional and Chili Lemon Garlic Hummus, Kalamata Olive Tapenade, Artichoke Dip, Toasted Pita Bread, Crostini, Lavash Crackers

BUTCHER BLOCK SELECTIONS

90 Minute Service

Chef attendant required for all selections

Roasted Tenderloin of Beef

Burgundy Wine Reduction, Horseradish Cream,
Sliced Baguette

Serves 20

Whole Turkey Breast

Traditional Cranberry Sauce, Turkey Gravy,
French Bread

Serves 35

Garlic & Herb Pork Loin

Maple Apple Chutney, Potato Buns

Serves 35

Herb Crusted Prime Rib of Beef

Au Jus, Horseradish Cream, Silver Dollar Rolls

Serves 40

Grilled Salmon Fillet

Lemon Beurre Blanc, Cucumber Dill Sauce

Serves 25





Every Toast is a Celebration

BEVERAGE OPTIONS

Oglebay Park offers premium bar packages that truly enhance your event. With exceptional selection and service, your guests will enjoy a seamless and stylish beverage experience that complements the joyous atmosphere of your special occasion.

Bar packages include mixed drinks, domestic and imported bottled beer, a selection of wines, and soda.

PREMIUM BAR PACKAGE

Priced Per Person, Per Hour

- Wheatley Vodka
(Substitute Tito's +\$1 Per Person)
- Bombay Dry Gin
- Bacardi Rum
- Four Roses Yellow Label Bourbon
- Cutty Sark Scotch
- Corazon Blanco Tequila

SUPER PREMIUM BAR PACKAGE

Priced Per Person, Per Hour

- Ketel One & Tito's Vodka
- Bombay Sapphire Gin
- Bacardi & Captain Morgan Rum
- Jack Daniel's Whiskey
- Maker's Mark Bourbon
- Johnnie Walker Black Scotch
- Teremana Reposado Tequila

Pricing is based on consecutive service in one location. Separate location fee +\$150.

BEER SELECTION (SELECT 4)

- Michelob Ultra
- Miller Lite
- Yuengling
- Corona
- Stella Artois
- Greenbrier IPA, WV
- White Claw
(Black Cherry or Mango)

WINE SELECTION (SELECT 5)

- Dibon Cava
- EOS Moscato
- Proverb Wines CA
- Pinot Grigio
- Sauvignon Blanc
- Pinot Noir
- Merlot
- Cabernet Sauvignon

CASH OR HOST BAR

Prices On Consumption

Beer

Domestic Imported Non-Alcoholic

Liquor

Premium Super Premium

Wine by the Glass

Selection of House Wines

Soda & Juices

One bartender per 75-100 guests recommended.



The Fine Details That Make It Yours



GENERAL INFORMATION

All food and beverage must be provided by Oglebay Park Resort. Our menus are subject to change, and ingredients may vary based on quality and availability. Prices are subject to change based on market condition, tariff, and supplier increases. Oglebay will notify you of any price changes no later than 30 days of your event, in accordance with your contract. All prices are subject to 23% service charge, Historic Preservation fee, and applicable sales tax.

FUNCTION SPACE

Oglebay reserves the right to relocate an event to a more suitable sized venue if the anticipated attendance significantly increases or decreases.

SIGNAGE, DECORATIONS & DAMAGES

Pre-approved signage is permitted in registration areas and immediately outside function rooms. All signage must be of professional quality. The use of nails, staples, push pins, tape, or any other adhesives to affix items to walls, floors, or ceilings is prohibited. Any unauthorized affixing that results in damage will be subject to repair or replacement charges billed to the client.

Oglebay is not responsible for the retention or removal of any signs, banners, decorations, audio visual equipment, or other items used during the event.

Oglebay must approve any outside decorating vendor. All decorations must comply with Lodge fire safety rules and the non-smoking nature of the Lodge. All decorating must be completed 1 hour before event start time. Use of live burn taper candles, glitter, confetti, confetti cannons, fog and/or smoke machines, and loose flying balloons are prohibited. Use of live rose petals is prohibited in carpeted areas. All decorations must be removed immediately after the event. If it becomes necessary for staff to remove or discard decorations, a cleaning fee will be charged to the master account.

OUTDOOR EVENTS

Events scheduled at outdoor locations will be moved indoors if any of the following conditions occur: Weather forecast indicating 30% or higher chance of precipitation, temperatures below 50°F, wind gusts in excess of 15 mph.

ALCOHOL

The Lodge at Oglebay is the only licensed authority permitted to sell and serve alcohol on the premises. Therefore, by law, alcohol may not be brought into the Lodge by outside vendors or individuals. The Lodge reserves the right to refuse service to any guest who appears to be underage, without legal identification, or appears to be intoxicated.

OUTSIDE FOOD VENDORS & FOOD CLAUSE

Oglebay prepared food may not be taken off site after any event for sanitation and health protection purposes. There may be a service fee associated with outside vendor provided food, cake, or other items

MENU CHANGES & ADDITIONS

A surcharge of 10% will be added to the posted banquet menu price for any changes or additions received fewer than five (5) business days before the final day of the event

DIETARY & ALLERGY NEEDS

Oglebay makes every effort to accommodate the various dietary requirements and takes food allergies seriously. Our staff is trained to understand the potential severity of food allergies. However, menu items may contain or come into contact with common allergens, and we cannot eliminate the risk of cross-contamination.

All dietary restrictions and allergy-related requests must be submitted during the menu planning process and finalized at least five (5) business days prior to the event. Additional charges may apply.

Please note: We do not have a separate kitchen available for Halal meals. We do not hold Kosher certifications. We cannot guarantee the risk of cross-contamination.



Oglebay

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