WELCOME

Welcome. Thank you for considering Castaway Bay for your next conference, board meeting, training session or social function. Our staff is committed to make your meeting or special event a success from beginning to end.

Castaway Bay is conveniently located in Sandusky, Ohio, between Cleveland and Toledo. Castaway Bay is a 237-room (including 48 suites) resort located on the water's edge. Our year-round facility offers 7,000 square feet of meeting space that can accommodate 10 to 400 people. On-site conference planning, full-service catering and audio/visual equipment are also available for your convenience.

Our on-site Sales & Catering Managers will personally ensure that your ideas and expectations become reality. While working with you they will provide helpful guidance in all stages of planning your event. The information contained in this packet will assist you in planning your group's function, however, we will be pleased to design a custom package exclusively for you based on your specific requirements.

We are a professional team committed to exceeding your expectations, as well as those of your guests and attendees. Let Castaway Bay take care of you. All you have to do is pick-up the phone and call. We'll take care of the rest. We look forward to making your event memorable. Your satisfaction is our priority.

Sincerely,

Castaway Bay

Directions to Castaway Bay, Sandusky, OH

Cleveland

Take I-90/Rt. 2, West to Sandusky. Exit Rt. 2, at Rye Beach Road (on the west side of Huron) turn right at stop sign, left at stop light which is Rt. 6 (also called Cleveland Rd.). We are located approximately, 5 miles on the North (right) side, just before the Cedar Point Causeway.

Ohio Turnpike from Toledo or Cleveland

Get off at Exit 118 and take Rt. 250 North about 10 miles to Sandusky. Stay on 250/Milan Rd., and at the overpass you will exit to the right and follow the Cedar Point signs. Go 1/4 mile to Cleveland Rd. (Rt. 6), turn right and we are located on the left, just past the Cedar Point entrance.

Cleveland Hopkins Airport

Take I-480 West to Toledo. Get on the Ohio Turnpike at Exit 151. Take the turnpike to Exit 118 - Sandusky and follow directions as listed above for Ohio Turnpike.

Columbus

Take 270 to 23 North thru Delaware. Take Rt. 4 North to Rt. 2. Take Rt. 2 East to Rt. 250, turn on 250 North and follow Cedar Point signs. We are located on the left, just past the Cedar Point Entrance.

Dayton

Take I-75 North to Bowling Green. Take Rt. 6 East into Sandusky. Take Rt. 2 East to Rt. 250 North about 10 miles to Sandusky. At the overpass take a right and follow the Cedar Point signs. Go 1/4 mile to Cleveland Rd. and turn right. We are located on the left, just past the Cedar Point entrance.

Michigan

Take US-23 south to 475 South/Ohio Turnpike. Follow the Turnpike signs along 475 to Salisbury Road exit, (Maumee) and continue to follow signs to Ohio Turnpike. Take Ohio Turnpike East to Exit 118, Sandusky - Follow directions as listed above for the Ohio Turnpike.

Toledo Airport

Rt. 2 East to Rt. 475 South - exit Reynolds Road. Turn left - follow signs to Ohio Turnpike (Rt. 80-90)

Cincinnati

Take I-71 North until you get to Mansfield. Take US Rt. 13 until you get to US Rt. 250. US Rt. 250 North will bring you to Sandusky. Follow the Cedar Point signs to Cleveland Rd. We are located on the left, just past the Cedar Point entrance.



GENERAL POLICIES

Shipping and Receiving:

Small packages for meetings may be delivered to the Hotel no more than 48 hours prior to the program due to minimal amount of storage space. Items should be addressed to the meeting contact with attention to the Hotel Sales & Catering Staff Member working on the program. Packages should be marked "Hold for Arrival" and list the date of the program clearly on all labels. The hotel does not accept any freight that must be unloaded by the hotel staff, unless this is pre-arranged with the Hotel, at that time staff may be provided at \$15.00 per hour, per person. The return shipment of all packages/boxes is the responsibility of the group. Any packages/boxes left at the Hotel for more than 15 days will be discarded.

Menu Selection:

The enclosed menus are presented as a sampling of what Castaway Bay offers. The Sales Staff will be delighted to assist you with all aspects of planning a truly elegant event. Menu prices reflect current market prices and are subject to increase. Prices can be confirmed 30 days prior. All food and beverage consumed in the Hotel must be purchased from the Hotel. All prices are on a per person basis unless otherwise specified. Prices are subject to state sales tax and an 18% service charge.

Guarantee:

A final guarantee of attendance must be conveyed to the Sales & Catering Office (72) hours in advance. This number will be considered a guaranteed minimum, not subject to reduction. In the event a guarantee is not received, the original count (expected number) will be considered the minimum guarantee.

Deposit, Cancellation and Payment Policy:

In order to reserve function rooms, we require a deposit commensurate with the space held. In the event of cancellation, the deposit will be refunded only if the space is re-sold. Unless credit had been established in advance, full payment must be made on the day of the function.

Service Charge and Tax:

A fixed service charge of 18% and all state sales tax will be applied to all food and beverage charges. A copy of your tax exempt certificate must be on file with the Hotel in order to obtain tax exempt status.

Linen:

The Hotel provides white tablecloths, and a variety of colored napkins. Specialty linens are available at an extra charge.

Banquet Room Assignment:

Function rooms are assigned by the number of people anticipated. If attendance drops or increases, we reserve the right to change groups to a room suitable for that attendance. As other guests may utilize the same room as you prior to or following your function, please adhere to the times agreed upon. Should your time change, please contact the Sales Office and every effort will be made to accommodate you.

(419) 627-2500 • www.castawaybay.com

AUDIO/VISUAL EQUIPMENT AND CHARGES

Video Equipment
VCR with (I) 27" Monitor
VCR with (2) 27" Monitors
VCR with (I) 32" Monitor
VCR with (2) 32" Monitors
VCR
27" Color Monitor with cart
32" Color Monitor with cart
Punio et a va
Projectors \$225.00
LCD Data Projector (XGA 1024x768 resolution)
35mm Carousel Slide Projector
35mm Cordless Remote
Overhead Projector
Projection Screens
6' × 6' Screen
8' x 8' Screen
Audio
Wireless Lavalier Microphone
Microphone (I) with stand
Mixer (2 to 4 microphones). 25.00 per mic
Meeting Aids
Laser Pointer
Tele-Conference Speaker Phone
Flipchart with Pads/Markers
Display Easel
4' x 6' Corkboard
2½' x 3' Whiteboard
4' x 8' Whiteboard
Standing Podium (I)
Projector stand or cart (with no equipment)
Labor
Dance Floor Assembly Fee
Additional Labor Fees may be added if room set-up is changed after arrival.

Additional equipment available upon request. Delivery charge may apply to special item. Prices subject to change without notice. All prices are per room per day. Please allow 72 hours in advance to guarantee delivery.

CATERING MENUS - BREAKFASTS

Bayview Breakfast Buffet (minimum of 25)
Selection of Fruit Juices Sliced Seasonal Fruit
Assorted Breakfast Pastries and Breads
Assortment of Cold Cereals
Breakfast Potatoes
Scrambled Eggs
Bacon and Sausage
Choice of: Cinnamon French Toast or Pancakes with warm syrup
Buttermilk Biscuits and Gravy
Coffee and Tea
Plated Breakfasts
Scrambled Eggs with Choice of Bacon, Ham or Sausage
Breakfast Potatoes
Buttermilk Biscuit
Seasonal Fruit Garnish
Orange Juice
Coffee or Tea
Cinnamon French Toast with maple syrup 9.70
Choice of: Bacon, Ham or Sausage
Seasonal Fruit Cup
Orange Juice Coffee or Tea
Collee or lea
The Healthy Choice
Bowl of Granola with Yogurt and seasonal fruit
Oat Bran Muffin
Orange Juice
Coffee or Tea

CATERING MENUS - COFFEE BREAKS

The Castaway Continental	.\$7.00
Cookie Time	. 4.75
Ice Cream Cart	. 5.00
Cedar Point Midway Break	. 7.5 0
The Healthy Break	. 7.25
Refreshment Breaks	
Coffee, Decaffeinated Coffee, Premium and Herbal Teas (per person)	.\$2.50
Assorted Sodas (as consumed)	. 2.25
Bottled Water (as consumed)	. 2.35
Assorted Juices (as consumed)	. 2.60
Coffee, Decaffeinated Coffee, Premium and Herbal Teas,	. 4.25

CATERING MENUS - LUNCHEON

Entrées

All entrées served with Choice of cup of soup or garden salad with dressings, Chef's choice of Vegetable, Chef's choice of potato or rice, rolls & butter, beverage & dessert.				
Boneless Breast of Chicken, Roasted Red Pepper, Piccata, Marsala or BBQ \$13.75				
Boneless Breast of Chicken, stuffed with sage dressing				
Sliced Sirloin of Beef, wild mushroom sauce				
Beef Stroganoff on egg noodles				
Oriental Stir Fry over steamed rice, beef or chicken				
Chicken Alfredo Linguini				
Cheese Ravioli				
Breaded Perch				
Lake Erie Walleye				
Light Lunches				
Light lunches served with choice of dessert and beverage. Chicken Salad Wrap, pasta salad & fruit garnish				
Turkey & Swiss Wrap, potato salad & fruit garnish				
Chicken Caesar Salad, rolls & butter				
Chef's Salad, assorted dressings, rolls & butter				
Cher's Salad, assorted dressings, rolls & butter				
Dessert				
Chocolate Mousse Chocolate Layer Cake				
Ice Cream: Chocolate, Vanilla or Strawberry Lemon Layer Cake				
Apple Pie Carrot Cake				
Walnut Cake Fruit Pie				
Box Lunch				

CATERING MENUS - SPECIALTY LUNCHEON BUFFETS

Sandwich Buffet (minimum 25)	14.75
Bar (minimum 25)	14.25
Potato and Salad Extravaganza (minimum 25)	13.50
Sandwich Buffet (minimum 25)	13.50
Creamy Coleslaw, Potato Salad, Baked Beans, Hot Dogs, Hamburgers, Italian Sausages with peppers & onions, Assorted Condiments, Apple Pie and Beverage *Garden Burgers available upon request	14.50
& Salad (minimum 25)	14.00
Soup du Jour Garden Salad with dressings Chef's Selection of Potato or Rice Chef's Selection of Vegetable Your Choice of Two: Beef Burgundy with pepper & onions Sliced Roast Beef with Mushroom Sauce Boneless Breast of Chicken (Marsala, Piccata, BBQ, Roasted Red Pepper) Baked Cod Homestyle Meatloaf Fried Chicken Pasta with Meat Sauce Beef Stroganoff with Buttered Egg Noodles Assorted Desserts Beverage	16.75

CATERING MENUS - DINNER MENU

Entrées (Please select one)

All entrees include Garden Green Salad with assorted dressings, Chef's Vegetable Selection, Choice of Starch, Dessert and Beverage. Caesar salad may be substituted for an additional \$1.75 per person.

Boneless Breast of Chicken, stuffed with sage dressing
Boneless Breast of Chicken, Roasted Red Pepper, Piccata or Marsala 20.9
Sliced Pork Medallions with Fruit Chutney
Breaded Veal Parmesan over Linguini, with Marinara Sauce
Breaded Perch
Lake Erie Walleye
Salmon with Lemon Beurre Blanc
Sliced Strip Loin with Mushroom Sauce
Roast Prime Rib of Beef, au Jus
Broiled Filet Mignon with Mushroom Cap
New York Strip Steak, onion marmalade
Shrimp, Chicken or Vegetarian Pasta Prima Vera Alfredo
Shrimp
Chicken
Vegetable
Vegetable Napoleon, portobello, eggplant, zucchini, yellow squash with
mozzarella cheese

Starch (*Please select one*)

Garlic Mashed Potatoes Roasted Yukon Gold Potatoes

Baked Idaho Potato

Rice Pilaf

Twice Baked Potatoes (\$1.00)

Garlic Roasted New Potatoes

Desserts (Please select one)

New York Style Cheesecake with Raspberry Sauce

Chocolate Mousse

Black Forest Cake

Carrot Cake

Turtle Cheesecake

Peach Pie

Apple Pie

**Specialty desserts available upon request

CATERING MENUS - DINNER THEME BUFFETS

30 person minimum

Mexican Fiesta	\$24.95
Bayview Dinner Buffet. Soup du Jour, Garden Salad with dressings, Salad Assortment Choice of two: Sliced Roast Beef, Beef Stroganoff, Breast of Chicken (Piccata, Roasted Red Pepper, Marsala or BBQ), Herb Roasted Chicken, Roast Pork, Baked Cod, Pasta with Meat Sauce, Chef's Choice of Potato, Noodles or Rice, Chef's Choice of Vegetable, Rolls & Butter, Assorted Desserts, Beverage	. 21.25
Choice of three items	25.25
Italian Buffet Minestrone Soup, Fresh Mozzarella Salad, Caesar Salad or Garden Salad with dressings, Chef's Selection of Grilled Vegetables, Chicken Parmesan, Sausage and Peppers with Onions, Cheese Ravioli with Marinara, Penne Pasta Primavera Alfredo, Garlic Bread, Tiramisu, Beverage	. 26.25
Kansas City Barbeque	. 27.95
Prime Rib Dinner Buffet	. 29.95

CATERING MENUS - RECEPTION MENU

Hot Hors D'oeuvres

(100 pieces)

(100 pi	eces)		
Crab Cakes, Cajun Remoulade \$190.00	Mini Quiche		
Pot Stickers 105.00	Spinach & Feta Puffs 130.00		
Coconut Shrimp 205.00	Swedish or Italian Meatballs 130.00		
Baby Back Ribs 150.00	Spring Rolls 155.00		
Honey Garlic Chicken Fingers 155.00	Chicken Fingers 155.00		
Stuffed Mushrooms Florentine 155.00	Mini Pizza		
Mushroom Caps w/Seafood Stuffing . 185.00			
Cold Hors I	D'oeuvres		
Finger Sandwiches (100 pieces)			
Cocktail Shrimp (100 pieces)			
Deviled Eggs (100 pieces)			
Salami Coronets (100 pieces)			
Fresh Fruit Mirror (serves 50)			
Assorted Vegetable Display w/ Dip (serves 50)			
Southwestern 3-Layer Dip with Nacho Chips	(serves 50) 105.00		
American & Imported Cheese Display with As	sorted Crackers (serves 50) 155.00		
Carved T	o Order		
(please add \$50			
Boneless Turkey Breast (serves 25) \$ 100.00	Baked Ham (serves 50) \$180.00		
RoastTenderloin of Beef (serves 25) 275.00	Inside Round of Beef (40) 235.00		
** all above items will be served with rolls and ap	propriate condiments		
Specialty	y Items		
Fruit & Cheese Tray (serves 50)			
Antipasto Tray (serves 50)			
Chocolate Dipped Strawberries	3.00 ea.		
Sliced Smoked Salmon Display			
Crab Stuffed Shrimp wrapped in Bacon (50 piece	ces)		

CATERING MENUS - RECEPTION MENU

Pasta Station

\$5.75 per person/20 person minimum (\$35.00 attendant fee)

Pasta prepared by our Chef's in your room.

Choice of two: Tortellini, Penne, Linguini, Fettuccini

Choice of two: Marinara, Meat, Pesto, Alfredo

Mexican Station

\$8.50 per person/20 person minimum

Cheese Quesadillas

Beef Taco's

Chicken Fajita with peppers & onions

Tortilla Chips

Condiments: Sour Cream, Onions, Salsa, Cheddar Cheese & Lettuce

Asian Station

\$10.50 per person/20 person minimum

Spring Rolls, Hot Mustard and Sweet 'n Sour

Beef or Chicken Sate

Shrimp Stir Fry

Fried Rice

#I – Host Or Cash E	Bar	#3 - By The Bottle
Fully stocked bar, serving mixed drinks, beer,		All bars include mixes and garnishes.
wine and sodas. Charges are bo the actual number of drinks se		Charges will be based on consumption.
Host	Cash	House Select
Premium Liquors \$4.75	\$5.50	Bourbon – Jim Beam
House Select 4.00	4.50	Whiskey – Windsor Canadian : 90.00
Domestic Beer 3.00	3.50	Scotch – Dewars White Label 100.00
Premium Beer 4.00	4.50	Gin – Beefeaters
	4.50	Rum – Bacardi Silver
House Wine 4.00		Vodka – Smirnoff Red
Cordials 5.75	6.25	Tequila — <i>Pepe Lopez.</i> 90.00
Soft Drinks 1.75	2.00	Premium
		Bourbon – Jack Daniels \$100.00
#2 - Complete Packag	e Bar	Whiskey – Crown Royal II0.00
Unlimited cocktail hour.		Scotch – Chivas Regal 130.00
Charges based on a per per basis for each hour.	son	Gin – <i>Tanqueray</i> 100.00
,		Rum – Bacardi Gold 100.00
House Select	\$ 12.00	Vodka – Absolut 100.00
1 hour		Tequila – Cuervo Gold 100.00
		Wine
3 hours		Woodbridge
4 hours	∵21.00	White Zinfandel, Chardonnay,
Premium		Merlot, Cabernet Sauvignon
I hour		Relax Reisling 22.00
2 hours	∵17.00	Kim Crawford Sauvignon Blanc · 25.00
3 hours	· ·20.00	Blue Tongue Shiraz
4 hours	··23.00	Davidson Merlot
Beer, Wine and Soda (House S	elect)	*Specialty wines may be ordered
I hour	\$ 12.00	with a ten-day notice.
2 hours	∵15.00	Additional Beverage
3 hours	∵18.00	Fruit Punch (per gallon) \$ 32.00
4 hours	∴·21.00	Champagne Punch (per gallon): 47.00
Beer, Wine and Soda (Premium	1)	Champagne
I hour	\$ 14.00	House
2 hours	∵17.00	Martini & Rossi 28.00
3 hours	. 20.00	
4 hours	: 23.00	
		Parties of 35 or more require the services of

a Bartender.