

Group Leaders:

If you are planning a retreat, reunion, or event here at Camp Luz, why not let us take care of your meals and snacks? Our Foodservice Manager has years of experience working at preparing meals for groups ranging from 20 – 150 or more. Let us take care of preparing tasty nutritious meals that will be sure to fill you up and give you the energy that you need for an awesome event.

We know that planning an event can be a big task, and that planning meals, purchasing food, preparing the food, then cleaning everything up afterwards can be a lot of work. By letting us do the cooking in our commercial kitchen, you are saving precious time and energy that you could be pouring into making your event the best it can be, and you will find our prices to be reasonable as well.



Camp Luz
152 Kidron Rd
Orrville, Oh 44667

(330) 683-1246
www.campluz.com
campluz@embarqmail.com
Office Hours: 9:00am-4:30pm M-F

More about the ministry of Camp Luz:

- ❑ Offers summer camps for children & youth; programmed retreats; & rental facilities for Christian groups
- ❑ Located on 50 acres of gently rolling hills in Wayne County, 50 miles south of Cleveland
- ❑ Named after the place where Jacob met God as found in Genesis 28:19
- ❑ Owned by God & operated by the Ohio Mennonite Camp Assoc., Inc.
- ❑ Our mission is to promote the ministry of the church by providing a camp setting that exalts Jesus Christ; a place where people can gather to exercise body, mind & spirit for personal growth in the beauty of God's Creation through recreation, outdoor learning activities, fellowship, nurture & worship of our Lord Jesus Christ.

"Another place God is!"

Camp Luz



2010 Food Service Information

"Let us do the cooking
for you."

Good Home Cooking:

Here at Camp Luz we make a point to not serve “heat and eat” meals that are processed at a factory. Instead, we prepare most of our food the real way, from scratch. Additionally, we try to support local producers by buying products from companies like Gerber’s Poultry, Smith’s Dairy, and Nickle’s Bakery. Of course, this also means that your food is fresher and better for the environment, since it wasn’t transported long distances.



Our Dining Facility:

The dining hall here at Camp Luz has a rich history. Built as one of the original buildings here in 1953, it has undergone a series of renovations, most recently including an upgrade to our commercial kitchen in 2003. We are able to serve up to 150 people at a time. All meals are served buffet style and are sure to fill you up.

Buffet Meals

Breakfast \$5.00

Main dish and side served with fruit, cereal bar, milk, juice and hot drinks

Lunch \$7.00

Lighter fare such as pasta or soup & sandwiches and includes dessert & hot drinks

Supper \$8.50

Offers a main dish, two side dishes, bread, salad, dessert and beverages

Sunday Brunch \$8.50

Similar to breakfasts, only heartier. *(This replaces breakfast and lunch on Sundays.)*

If you are interested in setting up a food service for your group, or if you have any questions about what we can do for you, please call us at (330) 683-1246 or e-mail campluz@embarqmail.com

There are also more photos of the dining hall and information about our facilities on our website: www.campluz.com

Snack Options

All snacks include hot and cold beverages

Fruit and cookies

Soft pretzels and apple slices

Tortilla chips, salsa, and cheese sauce

Veggies, dip, cheese and crackers

Ice Cream and toppings

Swiss cheese, crackers, and Trail Bologna

Pizza

All snacks are \$2.50 per person

Meal & Snack Times

Breakfast 8:00 A.M.

Lunch 12:00 P.M.

Supper 5:30 P.M.

Sunday Brunch 9:30 A.M.

Snacks 8:30 P.M.

Food Service Discounts:

Ages 4-10 half price
Ages 3 & under free

These rates are good through December 2010.