

Marco Polo Treasure Chest



Our Four Legged Friends

MarcoPolo Land loves animals, but....please remember to keep them on a leash at all times as we've had some complaints about dogs roaming around the campground. And please be sure to check out our Doggie Park located by the office; as a courtesy to other users please be sure to 'scoop the poop'.

Lots of Activities

Did you know that MarcoPolo has rentals for our new additions at the campground? We've got electric race cars, pedal cars, hockey sticks, soccerballs, volleyballs and fishing rods; come on into the office and we'll get you all set up!

Farm Week

Join us on Saturday, July 14th for Farm Day. There will be lots of activities, face painting, fresh produce display, educational displays and relay games. Sign up at the security booth to participate in the relay – teams must consist of 6 people (but individual sign-ups are also welcome and will be assigned to a team), and there must be at least 4 adults/team.

DATE CHANGE~ Karaoke THURSDAY'S

Come join us in the Galley @ 9pm for what's bound to be a comical evening to say the least. (This is a licensed event (19+ only).

Special Events

- **Wednesday & Friday** ~ Starting @ 4pm **KJL Meats** will be travelling the campground with their fresh meats, vegetables and more for sale. Please remember they operate on a cash basis only
- **July 14th** ~ 9am – 12pm – **Greenvale Bake Sale** (outside by Rec Hall – weather permitting)
- **July 14th** ~ Farm Day ~Face Painting, Activities, Fresh Produce, Educational Displays
- **July 17th** ~Every Tuesday night ~ **Acadian Experience** in Cavendish (Call 963-2352 for more info)
- **July 19th** ~Every **Thursday** night ~ **Adult Karaoke @ 9pm** in the Galley Restaurant (19 Years & Older)
- **July 21st** ~ **Stanley Bridge Bake Sale** (outside by Rec Hall – weather permitting) 8am – 12 noon
- **Aug 25th** ~ **Corn Boil**
- **Sept 1st** ~ **Family Fair**
- **Sept 8th** ~ **WI Spaghetti Fundraising Supper** in the Galley Restaurant, tickets available in the Ships Store ~\$10 Adults/ \$5 Kids (10 yr. & younger)

July Events

Daily @ 5pm

Hay Rides

July 8th -14th

Farm Week

July 15th -21st

Christmas Week

July 22nd -28th

Easter Week

July 31st – Aug 6th

Pirates Week

Aug 7th – 13th

Halloween Week

Aug 14th – 20th

Disney Week

Aug 21st – 27th

Family Week

Contact Us

Security – 963-2352 x 4

Office – 963-2352 x 1

Ships Store – 963-2352 x 3

Dairy Bar – 963-2352 x 2

For Upcoming Newsletter items, please email them to newsletter@marcopololand.com

Seasonal Payments are due by Sunday, July 15th please.

Post Dated Cheques ~ July 15th & August 15th

2 Way ~ \$445.00

30 AMP ~ \$521.66

50 AMP ~ \$544.33

2012 Recreation Program

Rebecca is offering lots of great crafts, activities and much more; join her Monday – Saturday from 9 am - 1 pm. Check the Rec Hall windows for more details to join in on the fun!

Don't forget our evening activities as well from 5-10pm (unless otherwise noted) including hayrides, hoola hoops, skipping ropes, slip in slide, stilts, games, and relays for everyone. Monday campfires, Tuesday exploring, Wednesday chocolate bar bingo, Thursday scavenger hunts, Friday campfires and every Saturday (8-10pm) will be our main event; karaoke, live band, or DJ, held in front of the rec hall or inside if weather is poor.

Welcome to Marco Polo Land's New Dining Experience

Below are the three menus Chef JD has prepared for you to choose from; 48 hours notice is required based on availability. Ask about our singing chef experience for larger groups. Please let us know of any dietary restrictions or allergies. (Additional fees for 12 or more)

Menu #1 ~\$25.00 per person (plus tax & gratuity)

Appetizer – Mixed Greens Salad w/ apple vinaigrette & roasted pumpkin seeds

Entrée: Choice of Braised Island Beef or Salmon Steak and trimmings

Dessert Table: Warm Fruit of the season compote on country style pound cake & vanilla ice cream.

Menu #2 ~\$35.00 per person (plus tax & gratuity)

Appetizer – Steamed Mussels, Focaccia Bread & Dips, Organic Mixed Greens w/ apple vinaigrette & roasted pumpkin seeds

Entrée: Choice of Salmon Steak, Braised Beef or BBQ Pork Shoulder w/ trimmings

Dessert Table: Warm Fruit of the season compote on country style pound cake & vanilla ice cream or fruit of the season cheesecake.

Menu #3 ~\$65.00 per person (plus tax & gratuity)

Appetizer – Market vegetable tray, chips/dip, assorted Focaccia bread/dips, Oyster Bar, Steamed Mussels (or Clams available at no extra cost) and Organic Mixed Greens w/ apple vinaigrette & roasted pumpkin seeds

Entrée: Choice of Cedar Plank Salmon, Braised Beef or BBQ Pork Shoulder w/ trimmings, Lobster (hot or cold) or Lobster Shepherd's Pie

Dessert Table: Assorted showcasing our famous deserts (Chef's choice)