

Marco Polo Treasure Chest



It's Christmas Week At MarcoPolo

We're celebrating Christmas this week at MarcoPolo and invite you to come see Santa on Saturday evening. Santa will be taking in the Hayrides on Saturday evening and for 30 minutes after the rides he'll be in the Rec Hall to visit with the children (young & old).

New Features

Have you checked out the new attractions we have this summer at Marco? There's the Dog Park, Electric Race Car track, Pedal Cars, Hockey Pad, Basketball Court and so much more; as well as our very popular Jumping Pillow.

Friendly Reminders

It's that time of the season again for a few reminders as we can all use some refreshers from time to time...

~ No open alcohol is allowed in our campground. Please ensure it is in a cooler or covered container when travelling from site to site.

~ MarcoPolo Campground will not tolerate Drinking & Driving.

Should anyone be observed operating a vehicle in this manner the RCMP will be called. Let's all work together to keep our campground as safe as possible for everyone.

~ We understand there are still some challenges in regards to the internet; if you are still experiencing issues at your site please let us know via phone or email as we want to get this issue solved.

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 21st** ~ Stanley Bridge Bake Sale (outside by Rec Hall – weather permitting) 8am – 12 noon
- **July 24th** ~Every Tuesday night ~ Acadian Experience in Cavendish (Call 963-2352 for more info)
- **July 26th** ~Every Thursday night ~ Adult Karaoke @ 9pm in the Galley Restaurant (19 Years & Older)
- **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 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.

Final Post Dated Cheque ~ August 15th

2 Way ~ \$445.00

30 AMP ~ \$521.66

50 AMP ~ \$544.33

July 20th – 26th Special Recreation Events

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!

Friday @ 8pm ~ Games on Bouncing Pillow

Saturday @ 8pm ~ Karaoke in Rec Hall

Sunday @ 6pm & 8pm ~ Movies in Rec Hall

Monday @ 8pm ~ Soccer

Tuesday @ 8pm ~ Ball Hockey & @ 9pm ~ Scavenger Hunt

Wednesday @ 7:30pm ~ Chocolate Bar Bingo

Thursday @ 8pm ~ Softball & @ 9pm ~ Exploring

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)