Micro-Wedding Packages at the Godges

For the more intimate Wedding, The Lodges Micro Wedding package includes everything you need to plan the wedding you have always dreamt of. We take the stress away so that you can enjoy your day!

The Venue

Per person pricing includes: Gloryridge Ballroom for your reception Gloryridge Terrace & Wine Rooms overlooking the lake and the valley for your cocktail hour Large and spacious bridal suite for getting ready

The Food & Beverage

A four course meal meticulously prepared by our Executive Chef & Team A multi-tiered traditional wedding cake prepared by our Pastry Chefs and complimentary cake cutting Popcorn Station during your Reception Champagne toast (or sparkling cider) with raspberry garnish A dedicated Maître D' to ensure your flawless event

The Extras!

Beautiful wrought iron centerpieces , lanterns or Rustic wood cookies with votives Choice of our house selection of linens 60 inch tables with Chiavari chairs Rustic and beautiful table numbers Sweetheart table for the bridal couple, large dance floor Spa credit of \$185 which can be used for your bridal hair/ makeup or any other available service

The Finale & After Party

A sparkler send off ~ perfect for pictures! Bonfire with Pizza for your after party (At The Lodges discretion due to weather conditions) 2 hours max with an 11 PM Curfew)

The Overnight Lodging

A complimentary Captain's Lodge the night of your wedding A 10% discount on overnight accommodations for your guests (excluding holiday weekends)

2022 Rates

75+ Guests: \$85 per person plus tax & gratuity 60-74 Guests: \$90 per person plus tax & gratuity 45-59 Guests: \$95 per person plus tax & gratuity

Indoor Ceremony \$500.00

*Valid 2022 Sunday's and Mid-week (Certain Exclusions Apply)

Cash, consumption and open bars available for an additional fee.



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(717) 204-5435 Direct (717) 642-2500 Ext. 7002

Micro-Wedding Reception

Menu Selections

Cocktail Hour

International Cheese & Fresh Fruit and Vegetables Cascade with Dip and Gourmet Crackers

Second Course

Fresh Garden Salad with Homemade Tomato Vinaigrette Dressing & Focaccia Bread

> Entrée - Third Course Choice of two

Chicken Parmesan or Alfredo over Penne Pasta with seasonal vegetables and fresh baked Garlic Bread

Half of a Farm Fresh Roasted Chicken

Bone –in roasted Chicken

Beef Tips

in a Portabella Merlot Demi glace. Choice of vegetable and potato

Marinated Flank Steak

choice of vegetable and potato

Chef Carved Turkey Breast

served on a bed of fresh Sage Stuffing topped with homemade dressing

Broiled Flounder Cajun w/Pineapple Salsa OR Parmesan Crusted

Chicken with Tortellini a la Vodka Vegetable Lasagna Portabella Sauté' Pasta Primavera Served with fresh baked Garlic Bread

Dessert - Fourth Course

Your customized Wedding Cake or Cup Cakes by one of our preferred Pastry Chefs