



# *Signature Receptions by the Lodges*

*Use of our grounds for your engagement pictures*

*Gloryridge Wine Room and Outdoor Patio overlooking the lake and valley for your cocktail hour.*

*Beautiful mezzanine overlooking your event for additional seating.*

*Beautiful wrought iron centerpieces that can either be used with candles (provided) or flowers*

*Rustic wood cookies with votives may also be used as centerpieces, depending on your theme.*

*Choice of our selection of either double overlay linens or 120 inch rounds for your tables (50 colors)*

*60 Inch tables with seating up to 10 guests per table. Chiavari chairs with ivory pads*

*Beautiful and rustic wooden table numbers*

*All china, flatware and glassware*

*Head Table for your wedding party or a Sweetheart Table for the Bridal Couple*

*Spacious Suite for the Bride to prepare for her day*

*Large dance floor for your guests*

*VIP entrance to The Lodges Date Night to visit with our Preferred Vendors*

*A four course meal meticulously prepared by Executive Chef and culinary Team.*

*A Multi-tiered traditional wedding cake prepared by our preferred Pastry Chefs and cake cutting*

*Champagne toast (or Sparkling Cider) with raspberry garnish for your guests*

*Overnight accommodations for the Bride and Groom in the Bridal Lodge*

*A \$185 credit for bridal hair/makeup or any service when utilizing one of preferred vendors*

*Discounted lodge rates for your wedding guests*

*Parking attendants and use of the golf cart and driver to and from your ceremony*

*A dedicated Wedding Coordinator to ensure a flawless event*

*We Welcome an Opportunity to Schedule a Personal Wedding Consultation with You!*



[www.thelodgesatgettysburg.com](http://www.thelodgesatgettysburg.com)

[beth@gettysburglodges.com](mailto:beth@gettysburglodges.com)

685 Camp Gettysburg Road, Gettysburg, PA 17325

(717) 642-2500—Lodge or (717) 204-5435—Cell

### Cocktail Hour

#### **Cascade of Domestic & International Cheeses, Fresh Fruit and**

**Vegetables** served with dipping Sauce and gourmet Crackers

**OR**

#### **Mediterranean Station**

*Assorted olives and cheeses, Pepperoncini Peppers, and artichokes served with fresh Artisan Breads*

*Accompanied by:*

**Creamy Baked Hot Crab Dip** with House made Tortillas and fresh baked Baguettes

*Followed by*

*~ Introductions ~*

*~ First Dance ~*

*~ Champagne Toast ~*

### Second Course (1 hour)

*~ Your choice of 3 Stations ~*

#### **Wonton Station**

*Chef Manned ~ Vegetable, Pork and Seafood served with Sweet & Sour and Hot Mustard*

#### **Sesame Seared Scallops and Ahi Tuna Station**

*Chef Manned ~ Sesame seared with Dipping Sauces; Wasabi, Dijon, Lemon Dill Aioli and Samurai Orange*

#### **Nacho's Grande**

*Homemade Tortilla chips, seasoned ground beef, guacamole, shredded cheddar/jack cheeses, sour cream, salsa, lettuce, and tomato*

#### **Rustic Mashed Potato Bar**

*Your choice of two: Garlic Roasted, Whipped Sweet, Gorgonzola Yukon. Served with all the appropriate toppings!*

#### **Pasta Bonanza**

*Your selection of one Pasta and two Sauces; Marinara, Pesto, Vodka Pink, Carbonaro or Alfredo Sauces*

#### **Mac & Cheese**

*Pick 6 toppings - Toasted Breadcrumbs, crispy Bacon, seasoned Ground Beef, Tomato, Pepperoni, Broccoli, Mushroom, Olives, fresh Basil, Pico de Gallo, Roasted Shallots, Jalapenos, Gorgonzola, Gouda*

#### **Slider Station**

*Your choice of one: Caribbean Jerk Chicken, Pulled Pork or Burgers w/all the Fixings*

#### **Oyster Station +\$3.50 per person**

*Chef Manned - Clams Casino, (Best of Ocean's Harvest) Oyster Imperial and Oyster Rockefeller*

#### **Fresh Pre-Carved Meats**

*Choose one; Roast Turkey, Baked Ham or Top Round of Beef. Rolls and Condiments*

### Passed Appetizers

Your choice of two from each list

#### List A

Tomato and Fresh Basil Focaccia  
Toasted Ravioli  
Candied Bacon Lollipops  
Tomato and Mozzarella Skewers  
Salmon en Phyllo Canape  
Spinach and Cheese Stuffed Mushrooms

Loaded Potato Bites  
Franks en Croute  
Meatballs  
Chicken Quesadillas  
Chicken Satay

Jumbo Bacon Shrimp or Scallops  
Grilled Cheese and Tomato Soup Shooter  
Asparagus Prosciutto  
Tomato Focaccia with Shrimp  
Caribbean Pork Skewers  
Imperial Stuffed Mushrooms

#### List B

Coconut Shrimp  
Shrimp & Grits  
Filet Crostini  
Southwest Shrimp  
Mini Crab Cakes  
Fried Mac & Cheese Bites

### Third Course

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

**Appetizer Reception ~ \$69.95 per person**

**\*Package is only for Receptions under 100 guests**

Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests

### Cocktail Hour

#### Butlered Hors D 'Oeuvres

Your Choice of two of the following to be passed to your Guests during Cocktail Hour

##### **Toasted Ravioli**

*With Marinara Dipping Sauce*

##### **Spinach and Cheese Stuffed Mushrooms**

*Stuffed with smoked Gouda cheese. Topped with fresh grated Parmesan.*

##### **Tomato and Mozzarella Skewers**

*Baby pearl fresh Mozzarella and Grape Tomatoes*

##### **Meatballs**

*Choose from: Raspberry Chipotle, Tuscany, Hawaiian, Carolina, Swedish or Greek.*

##### **Loaded Potato Bites**

*Baby Bakers stuffed with Sour Cream, Cheese, Bacon & Chives*

##### **Chicken Quesadillas**

##### **Tomato and Fresh Basil Focaccia**

##### **Brie en Phyllo**

*Delicate Brie Cheese in flaky Phyllo. Ask about our selections to coordinate with your seasonal Wedding*

##### **Franks en Croute**

*All Beef Franks rolled in flaky Phyllo pastry coated with sesame. Served with Honey Mustard dipping sauce.*

##### **Candied Bacon Lollipops**

*Smoked Bacon, Brown Sugar and Honey on a Skewer*

##### **Chicken Satay**

*with an Asian Peanut Sauce*

#### Stationed Hors D 'Oeuvres

*In lieu of Butlered Hors D' Oeuvres*

##### **Crudite' and Fresh Seasonal Fruit Display with Dipping Sauce**

### Second Course

*A fresh Garden Salad drizzled with your choice of dressing with Focaccia Bread*

### Third Course - Entrée

*Your selection of two plated entrees to offer your guests. Includes your choice of starch and vegetable.*

##### **Tuscany Sun**

*Your choice of : Chicken Breast, Pork Loin or Steak topped with fresh Basil, Baby Spinach, Garlic, Sundried Tomatoes, Roasted Shallots and grated Asiago Cheese. Finished with a Chicken Velouté*

##### **General's Chicken**

*Parmesan crusted Breast of Chicken topped with fresh tomato Bruschetta. Chicken may be substituted for a bone-in Pork Chop*

##### **Admiral's Citrus Salmon**

*Fresh Salmon filet marinated in an Orange infused Teriyaki Sauce*

##### **Chicken Cordon Bleu**

*A traditional favorite finished with a fresh Gorgonzola Sauce*

##### **Beef & Reef**

*Combination Plate  
5 oz. New York Strip Steak Chimichurri  
accompanying by a Tomato Basil Pesto seared Diver Scallop & Prawn*

##### **New York Strip**

*7 oz. Steak seared to perfection  
finished with a Portabella Merlot Demi Glace*

##### **Broiled Flounder**

*Fresh Broiled flounder topped with your choice of: Cajun style with Pineapple Salsa, Almond Cranberry Butter or Leek Cream Sauce.*

##### **Chicken Florentine**

*Chicken Breast, Swiss, Provolone & Parmesan Cheeses, Baby Spinach, Garlic and Sautéed Onions topped with White Wine Velouté*

##### **Marinated Flank Steak**

*Fresh and flavorful Angus Beef seared to perfection*

### Fourth Course

*Your customized wedding cake or cupcakes by one of our preferred Pastry Chefs*

### **Simply Elegant Package ~ \$69.95 per person**

*Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests*

## Cocktail Hour

**Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables**  
*served with dipping Sauce and gourmet Crackers*

### Second Course

*A fresh **Garden Salad** drizzled with your choice of dressing with Focaccia Bread*

### Third Course

#### Classy Picnic Celebration

*Pick two Entrées:*

*Flame Broiled Delmonico Steak*

*Hickory Smoked BBQ Chicken Breasts*

*OR Flame Broiled Marinated Atlantic Salmon*

*Au Gratin Potatoes, Buttered Corn on the Cob or Green Beans*

**Served Dinner: \$71.95 per person**

*Fresh Fruit Salad, Garden Salad Bowl*

*Fresh Baked Rolls with Butter*

**Buffet Reception ~ \$76.95**

*Includes a Sweet Tea & Lemonade Station*

**OR**

#### Roast a Pig Celebration

*Pulled Roasted Pig with side Sauces*

*AND Farm Roasted Chicken - Bone in*

*Macaroni & Cheese OR Potato Salad,*

*Buttered Corn on the Cob or Green Beans*

**Served Dinner ~ \$66.95 per person**

*Baked Beans, Cole Slaw*

*Fresh Fruit Salad, Garden Salad Bowl*

*Fresh Baked Rolls with Butter*

**Buffet Reception ~ \$72.95 per person**

*Menus include a Sweet Tea & Lemonade Station*

### Dessert Course

*Your customized Wedding Cake or Cupcakes by one of our preferred Pastry Chefs*

# Sophisticated Elegance Reception

## Cocktail Hour

### **Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables**

*served with dipping Sauce and gourmet Crackers*

**OR** your choice of two (2) of the following butlered Hors D' Oeuvres\*

\*You may also chose from the Hors D' Oeuvres from the Simply Elegant Package

#### **Jumbo Bacon Shrimp or Scallops**

*Your choice of Jumbo Shrimp or Scallops wrapped in Bacon and drizzled with Barbeque Sauce*

#### **Coconut Shrimp**

*with Raspberry Thai Sauce*

#### **Grilled Cheese and Tomato Soup Shooter**

*with Fresh Basil Tomato Soup*

#### **Asparagus Prosciutto**

*Prosciutto tightly wrapped around fresh Asparagus.*

*Served chilled*

#### **Tomato Focaccia**

*with Shrimp and Fresh Grated Parmesan*

#### **Vegetarian Shooters**

*Your choice of chilled melon Shooters in season, spicy Gazpacho or Butternut Squash*

#### **Fried Macaroni & Cheese Bites**

*Your childhood favorite fried into bite sized morsels!*

## Second Course ~ Served Salad

*A fresh Garden Salad drizzled with your choice of Dressing or a Caesar Salad with Focaccia Bread*

## Third Course ~ Buffet Celebration

#### Fresh Pre-Carved

*(Choose 1) Ham, Oven Roasted Turkey OR Top Round of Beef Au Jus*

#### Chaffered Entrée

*(Choose 1) Ham , Oven Roasted Turkey ,Top Round of Beef, General's Chicken: Parmesan Encrusted Chicken with Bruschetta, Chicken Cordon Bleu,*

*Broiled Flounder topped w/your choice of: Cajun style with Pineapple Salsa, Almond Cranberry Butter or Leek Cream Sauce. Chicken Florentine, Tuscany Sun Pork, Steak or Chicken, NY Strip Steak OR Marinated Flank Steak*

#### Vegetable

*(Choose 1 Vegetable) Grilled Zucchini and Squash, Seasonal Medley, Dilled Baby Carrots, Sautéed Broccoli, Green Beans or Corn w/Roasted Red Pepper*

#### Potato

*(Choose 1 Potato) Oven Roasted Red Bliss, Whipped Sweet, Garlic Mashed, or Baby Bakers with a Topping Bar to include Butter, Sour Cream, Cheddar Cheese, Bacon and Chives*

#### Pasta

*(Choose 1 Pasta) Penne, Ziti, Bowtie, Rotini, Tortellini or Linguini Pastas*

*(Choose 2 Sauces) Marinara, Pesto, Vodka Pink, Carbonaro, or Alfredo Sauces*

*Or choose Macaroni & Cheese*

## Fourth Course

*Your customized Wedding Cake or Cupcakes by one of our preferred Pastry Chefs*

## **Sophisticated Elegance Reception Package ~ \$76.95 per person.**

Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests

### Station Upgrades and Additions

Beef Tenderloin

Rack of Lamb

Leg of Lamb

Steak or Pork Roulade

Citrus or Dilled Hollandaise Salmon

*Market Price*

### Vegetable Stir Fry Station Upgrade

(Choose one of the following)

*A generous display of fresh cut vegetables, sautéed in front of you and seasoned with Asian flare. This is a fabulous option to just having a basic prepared vegetable.*

*It adds an entertainment edge and fills the air with wonderful aromas.*

**\$6.00 per person**

<b>Marinated Grilled Chicken</b>	\$6.95 per person
<b>Stir fry Beef or Pork Loin</b>	\$7.95 per person
<b>Seared Sea Scallops</b>	\$13.95 per person
<b>Jumbo Shrimp</b>	\$10.95 per person
<b>Lobster</b>	Market Price

*Adding a chef to this station is \$75.00 per chef per 50 people.*

### Soup Bar Options

*Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley*  
\$6.95 per person upgrade

*Cream of Crab, New England  
Clam Chowder, Maryland Crab*  
\$8.95 per person upgrade

### Potato Bar Upgrade

**Potato Upgrade (includes all of the below)**  
*Gorgonzola, Mashed Yukon Potatoes, Saffron infused Lyonnaise Potatoes, Cheddar Onion Pierogies*  
\$3.95 per person

### Chef's Stations

You may request that a chef be present at any of your stations. Adding a chef to any bar or station is \$75.00 per chef per 50 people.  
(Two hour minimum)

### Cocktail Hour

#### **Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables**

*served with dipping Sauce and gourmet Crackers*

#### **OR Creamy Baked Hot Crab Dip**

*with House made Tortillas and fresh baked Baguettes*

#### Accompanied by \*Butlered Hors D 'Oeuvres

*Your Choice of two (2) of the following to be passed to your Guests during Cocktail Hour*

*\*You may also chose from the Hors D' Oeuvres from **any** previous package*

##### **Filet Crostini**

*Grilled Beef Tenderloin chilled and served on a crisp flat crouton with house made Caper Aioli and Fresh Tomato.*

##### **Southwest Shrimp**

*A Spicy Prawn on a house Tortilla with Southwestern Aioli.*

##### **Jumbo Shrimp Cocktail**

*Steamed Jumbo Prawns served chilled with cocktail sauce.*

##### **Oysters Rockefeller**

*A shucked Best of Ocean's Harvest Oyster baked in seasoned Cream and fresh Baby Spinach.*

##### **Caribbean Pork Skewers**

*Caribbean style Pork Loin with Ginger Pear*

##### **Mini Crab Cakes**

*petite in size with a dab of our house made tartar atop*

##### **Portabella Tenderloin Skewer**

*Beef Tenderloin with Rosemary marinated in Teriyaki Ginger.*

##### **Imperial Stuffed Mushrooms or Artichoke Hearts**

*Stuffed with Crab Imperial and baked to perfection*

### Second Course

*Your choice of a fresh Garden Salad drizzled with your choice of Dressing, Caesar Salad OR*

*Spinach Salad with hot Bacon Dressing. All Salads served with a side of Focaccia Bread*

### Third Course

##### **Sea Scallops**

*The Filet Mignon of the Sea! Large dry pack seared to perfection*

##### **Pecan Rockfish**

*Fresh Rockfish rolled in crushed Pecans and panko bread crumbs. Seared to perfection*

##### **Petite Filet**

*A five ounce filet served on a grilled Portabella cap with a Merlot Demi glace*

##### **Chicken Portabella Greek Style**

*A grilled chicken breast atop a jumbo grilled stuffed Portabella cap drizzled with a Greek marinade*

##### **Beef Tenderloin & Crab Cake**

*Tornados of Beef Tenderloin with a Black Truffle Shiraz reduction accompanied by our finest Jumbo Lump Crab Cake (Subject to current market prices)*

##### **Pork Tenderloin**

*with Chipotle Tomato Confit. Tender petite medallions of Pork with a special twist*

##### **Sergeant's Stuffed Shrimp**

*Jumbo Shrimp stuffed with our house made Crab Imperial*

##### **Chicken Chesapeake**

*Breast of Chicken topped with Jumbo Lump Crab Imperial finished with a béarnaise sauce*

### Fourth Course

*Your customized Wedding Cake or Cupcakes by one of our preferred Pastry Chefs*

### Send-off

*Sparkler's for all your guests to send you off into the evening. Great photo opportunity!*

**Everlasting Elegance ~ \$87.95 per person.**

Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests

### Cocktail Hour

#### **Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables**

*served with dipping Sauce and gourmet Crackers*

#### Accompanied by \*Butlered Hors D' Oeuvres

*Your Choice of three (3) of the following to be passed to your Guests during Cocktail Hour*

*\*You may also chose from the Hors D' Oeuvres from any previous package*

##### **Filet Crostini**

*Grilled Beef Tenderloin chilled and served on a crisp flat  
Crouton with house made Caper Aioli and Fresh Tomato.*

##### **Southwest Shrimp**

*A Spicy Prawn on a house Tortilla with Southwestern Aioli.*

##### **Jumbo Shrimp Cocktail**

*Steamed Jumbo Prawns served chilled with cocktail sauce.*

##### **Oysters Rockefeller**

*A shucked Best of Ocean's Harvest Oyster baked in  
Seasoned Cream and Fresh Baby Spinach.*

##### **Caribbean Pork Skewers**

*Caribbean style Pork Loin with Ginger Pear*

##### **Mini Crab Cakes** (Subject to market pricing)

*petite in size with a dab of our house made tartar atop*

##### **Portabella Tenderloin Skewer**

*Beef Tenderloin with Rosemary marinated in Teriyaki Ginger*

##### **Imperial Stuffed Mushrooms or Artichoke Hearts**

*Stuffed with Crab Imperial and baked to perfection  
(Subject to market pricing)*

### Third Course

**Your choice of fresh Salad:** Garden Salad drizzled with your choice of Dressing, Caesar Salad, Spinach Salad with hot Bacon Dressing, Greek Salad OR Cobb Salad.

*All served with a side of Focaccia Bread*

### Fourth Course

*(Your selection of two)*

*Includes your choice of starch and vegetable*

##### **Rack of Lamb**

Your choice of sauce - Rosemary Garlic, Mint infused Crème Fraiche, or a Merlot Demi glace

##### **Gloryridge Filet Oscar**

A 5 ounce filet on a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce

##### **Chicken Raphael**

Seared chicken breast with zesty Italian Artichoke Hearts and flame roasted grape tomatoes

##### **Land & Sea Combination**

5 oz Filet Mignon cooked perfectly with a Merlot Demi Glace OR Béarnaise Sauce accompanied by a 6 oz. Broiled Lobster Tail served with drawn Butter

##### **Salmon Oscar**

Salmon fillet atop a bed of fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce

##### **Beef Wellington**

Beef tenderloin wrapped in Puff Pastry with a Wild Mushroom and Leek Stuffing

##### **Captain's Crab Cakes** (Subject to market pricing)

served with our house made tartar sauce

##### **Citrus Sea Bass**

Chilean Sea Bass topped with Tomato and Mango

### Fifth Course

*Your customized Wedding Cake or Cupcakes by one of our preferred Pastry Chefs*

### Send-off

*Sparkler's for all your guests to send you off into the evening. Great photo opportunity!*

### **Timeless Elegance ~ \$98.95 per person**

Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests

**Includes an upgrade to Crush, Crinkle or Satin Linens in your choice of colors**

Served 11:00am - 2:00pm

**Cocktail Hour Reception**

*Display of Fresh Seasonal Fruits and Homemade Pastry Station*

**Second Course**

Brunch Buffet

***Chef manned station:***

Omelet Station with toppings

Tortellini Ricotta with choice of Pink Vodka, Fresh Marinara OR Cream Pesto Sauce

Assorted Fresh Greens Garden Salad Bowl with Assorted Dressings

Seasonal Soup du Jour

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

Choice of two (2) meats: Farm Fresh Sausage Links, Crispy Bacon or Ham

Bagels and Lox OR Crepes with Assorted Toppings

Grilled Seasonal Vegetables.

Assorted Juices, Fresh Brewed Coffee and Herbal Teas

**Third Course**

*Your customized Wedding Cake or Cupcakes by one of our preferred Pastry Chefs*

**Gloryridge Brunch Reception ~ \$68.95 per person**

Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests.

## Side Dishes, Soup & Side Salads

Please choose only one (1)

### Side Dishes

Corn with roasted Red Pepper  
Dilled Green Beans  
Grilled Zucchini & Squash  
Green Beans (Haricot Verts)  
Sautéed Broccoli  
Seasonal Vegetable Medley  
Whipped Sweet Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Baby Baker Potatoes  
Rice Pilaf  
Vegetable Risotto  
Basmati Rice

### Side Dish Upgrades

Asparagus with Lemon  
Twice Baked Potatoes  
Scalloped Potatoes au Gratin  
Julienned Vegetable Medley  
Green Beans Almondine  
Mediterranean Cous Cous  
+\$2.95 per person

### Homemade Soup

Tomato Florentine  
Beef Vegetable  
Cream of Broccoli  
Chicken Noodle  
Baked Potato w/Cheddar  
Ham & Bean  
Beef Barley  
+\$6.95 per person  
Cream of Crab  
New England Clam Chowder  
Maryland Crab  
+\$8.95 per person

*Soups, Salads & Dishes*

## *Side Salads*

### Fresh Garden Salad

Garden Salad w/fresh Greens, Cucumbers, Tomato, Onion & Carrots drizzled with your choice of Dressing

### General's Greek Salad

Feta Cheese, Tomato, Cucumber, Onion, Olives and house made Greek Dressing  
+\$3.00 per person

### Classic Caesar Salad

Fresh Romaine, shredded Parmesan & Croutons

### Sergeant's Spinach Salad

Fresh Spinach, hard boiled Eggs, red Onion, bits of crispy Bacon and Hot Bacon Dressing  
+\$2.00 per person

## *Vegetarian Meals*

### Portobello Sauté

Sliced Petite mushrooms sautéed in white wine and olive oil with spinach, sun dried tomato and red pepper. Served with fresh baked Garlic Bread.

### Tortellini a la Vodka

Tender tortellini sautéed in a pink Tito's Vodka Sauce  
Served with fresh baked Garlic Bread

### Pasta Primavera

Bowtie pasta with our Chef's favorite selection of fresh vegetables in a garlic white wine cream sauce. Served with fresh baked Garlic Bread.

### Vegetable Lasagna

Tender al dente Lasagna noodles layered with spinach, marinara and Mozzarella cheese. Served with fresh baked Garlic Bread

### Vegan Vegetable Risotto

## *Children's Meals*

Children are considered 11 years old and under

**Chicken Tenders with Mac & Cheese and Fresh Fruit ~ \$26.95**

**Pasta Marinara with Garlic Bread and Fresh Fruit ~ \$26.95**

**Below are a few of the various options that we offer for alcohol services at The Lodges. We can work with you to create signature cocktails or specialty bars that are not listed below. If you have a specific budget, we can tailor make a bar to fit your needs.**

All packages are based on two hours of service. Additional hours may be added at the noted price.

### Beer, Wine & Soda Bars

<u>Two Hour Bar</u>	<u>Additional Hours</u>
\$23.95 per person	\$6.00 per person

Our house selection of wines, domestic and imported bottled beer, and assorted soft drinks

### Full Service Open Bars

<u>Two Hour Open Bar</u>	<u>Additional Hours</u>
\$28.00 per person	\$7.75 per person

Our house selection of wines, domestic and imported bottled beer, name brand liquor selection, and assorted soft drinks. *You may also pick one signature drink to be served at the bar, utilizing our name brands*

### Full Service Premium Open Bar

<u>Two Hour Open Bar</u>	<u>Additional Hours</u>
\$36.00 per person	\$8.75 per person

Our house selection of wines, domestic and imported bottled beer, premium liquor selection, and assorted soft drinks. *You may also pick one signature drink to be served at the bar, utilizing our premium brands*

### Consumption Bars or Cash Bars

*You may elect to have a certain amount set aside for your bar (\$2,000 maximum). We can charge you per drink until we reach your budget and then convert your bar to a cash bar or you can elect to have a cash bar for your entire reception.*

House Wine by the glass	\$7.00	Call brand mixed drinks	\$7.50	Domestic Beer by the bottle	\$4.25
Import Beer by the bottle	\$5.75	Premium brand mixed drinks	starting at \$8.75+	Martini's	starting at \$9.25
Craft Beer/IPA by the bottle	\$7.00 +	Cordials	\$8.75		

*\*Individual pricing on beverages subject to change at any time.*

**Bartender fees (\$200 per bartender) apply to consumption, cash, and beer/wine/soda bars, and open bars less than 75 people. Prices are subject to change without notice. Our staff has been trained in proper serving techniques, how to identify minors and potentially intoxicated patrons. We have a responsibility to validate our patrons ages and will verify anyone under 30 years of age. We also have the right to refuse service to a guest that appears to be visibly intoxicated.**

**The maximum allotted bar time is four (4) hours. For a five hour reception, the bar would be closed during dinner service. Eff 1/2025**

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*Below are the various beer/wine/liquor types that would be included in your package:*

### Beer, Wine & Soda Bars

*Our house selection of wines, domestic and imported bottled beer, and assorted soft drinks*

**House wine selections** - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

**Domestic & Imported Beer by the bottle** - Amstel Light, Blue Moon, Budweiser, Coors Light, Corona, Guinness, Michelob Ultra, Miller Lite, Yuengling Flight, Stella Artois, Yuengling Lager and White Claw Seltzers.

### Full Service Open Bar

*Our house selection of wines, domestic and imported bottled beer, name brand liquor selection, and assorted soft drinks. You may also pick **one** signature drink to be served at the bar, utilizing our liquors below.*

**House wine selections** - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

**Domestic & Imported Beer by the bottle** - Amstel Light, Blue Moon, Budweiser, Coors Light, Corona, Goose Island IPA, Guinness, Mic Ultra, Miller Lite, Yuengling Flight, Stella Artois, Yuengling Lager and White Claw Seltzer.

**Name Brand Liquor Selections** - Tito's Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam, Cuervo Gold Tequila, Dewars Scotch, Jack Daniels, Seagram's 7, Seagram's VO, Amaretto, Coffee Liquor, Irish Cream Liquor, Melon Liquor, Peach Schnapps, Peppermint Schnapps, Southern Comfort.

### Full Service Premium Open Bar

Our house selection of wines, domestic and imported bottled beer, premium liquor selection, and assorted soft drinks.

*You may also pick **one** signature drink to be served at the bar, utilizing our premium brands*

**House wine selections** - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato

**Domestic & Imported Beer by the bottle** - Amstel Light, Blue Moon, Budweiser, Coors Light, Corona, Goose Island IPA, Guinness, Mic Ultra, Miller Lite, Yuengling Flight, Stella, Yuengling Lager and White Claw Seltzers.

**Premium Liquor Selections** - All name brand liquors and Grey Goose Vodka, Bombay Sapphire, Knob Creek Bourbon, Maker's Mark Bourbon, Cabo Wabo Tequila, Laphroaig Scotch, Balvenie, Glenfiddich, Crown Royal, Crown Royal Apple, Jameson Irish Whiskey, Amaretto Di Sorrona, Chambord, Frangelico, Sambuca, Midori, Baily's Irish Crème and Kahlua Coffee Liquor.

Your rehearsal dinner situated in Gloryridge Terrace Room has breathtaking views of Historic Gettysburg, including Big & Little Round Top. We will meticulously care for you and your guests making your evening an unforgettable event.

### Little Round Top Rehearsal Dinner Buffet

**20 person minimum**

Teriyaki Glazed broiled fresh Salmon filets served over Rice Pilaf AND slow roasted Top Round of Beef with Bordeaux sauce served with Garlic Mashed Potatoes and Green Beans. Includes Garden Salad Bowl with Assorted Dressing or Caesar Salad Bowl, Rolls and Butter, Chocolate & Vanilla Cupcakes and Fresh brewed Coffee and Sweet Tea

**\$46.95 per person**

**\$27.95 for Children 4-11 years (under 4 years is complimentary)**

### Big Round Top Rehearsal Dinner Buffet

**20 person minimum**

Chicken Florentine; Chicken over sautéed fresh Spinach in a Parmesan Mushroom Cream sauce over Penne and Eggplant Parmesan with a Marinara Sauce served over Angel Hair Pasta. Includes Garden Salad Bowl with Assorted Dressing or Caesar Salad Bowl, fresh Rolls and Butter, Chocolate Cake and Fresh Brewed Coffee and Sweet Tea

**42.95 per person**

**\$23.95 for Children 4-11 years (under 4 years is complimentary)**

## Picnic Buffet Rehearsal Dinners

**20 person minimum**

### Traditional Picnic

Choice of two main entrées:

Flame Broiled Hamburgers

Hot Dogs OR

Hickory Smoked Bone In Chicken with all the fixings

Buttered Corn on the Cob OR Homemade Baked Beans,

Potato Chips, Dilled Potato Salad, Homemade Cookies

& Fresh Watermelon Slices

Sweet Tea and Lemonade Station

**\$32.95 per person**

**\$19.95 for Children 4-11 years (under 4 years is complimentary)**

### Classy Picnic

Choice of two main entrées:

Flame Broiled Delmonico Steak

Hickory Smoked BBQ Chicken Breasts OR

Flame Broiled Marinated Atlantic Salmon

Au Gratin Potatoes, Buttered Corn on the Cob (seasonal) OR

Green Beans, Fresh Fruit Salad OR Garden Salad Bowl,

Fresh Baked Dinner Rolls with Butter, Homemade Brownies &

Fresh Watermelon Slices

Sweet Tea and Lemonade Station

**\$48.95 per person**

**\$28.95 for Children 4-11 years (under 4 years is complimentary)**

### Roast a Pig

Pulled Roasted Pig with side sauces and farm Roasted Chicken - Bone in Mac & Cheese OR Potato Salad, Buttered Corn on the Cob (seasonal) OR Green Beans, Baked Beans and Cole Slaw, Garden Salad Bowl w/Assorted Dressings, Fresh Rolls & Condiments, Assortment of Fresh Baked Cookies and Brownies OR Chef's Choice of Seasonal Fruit

Sweet Tea and Lemonade Station

**\$44.95 per person**

**\$26.95 for Children 4-11 years (under 4 years is complimentary)**

## Bountiful Breakfast Buffet

Scrambled Eggs, your choice of 2 (Bacon, Sausage, Ham) Oven Roasted Home Fried Potatoes, Fresh Seasonal Fruit, your choice of freshly baked Muffins, Bagels OR Pastries, Yogurt, Assorted Juices, Fresh Brewed Coffee and Herbal Teas.

*\$21.95 per person*

*A minimum of 20 people required for this breakfast*

## Farwell Breakfast Buffet

Fresh Fruit Cascade and Homemade Pastry Station  
Omelet Station with toppings

**A buffet brunch to include:**

Ham, Scrambled Eggs, Oven Roasted Home Fried Potatoes, Farm Fresh Sausage Links, Crispy Bacon, Fresh Seasonal Fruit, your choice of freshly baked Muffins & Pastries OR Bagels, Assorted Juices, Fresh Brewed Coffee and Herbal Teas

*\$29.95 per person*

*A minimum of 20 people required for this Brunch*

## Gloryridge Brunch Buffet

Chef Manned Omelet Station with toppings

Tortellini Ricotta with choice of Pink Vodka, Fresh Marinara OR Cream Pesto Sauce

Assorted Fresh Greens Bowl with Assorted Dressings

Seasonal Soup du Jour

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

Choice of two (2) meats: Farm Fresh Sausage Links, Crispy Bacon or Ham

Bagels and Lox OR Crepes with toppings

Grilled Seasonal Vegetables

Assorted Juices, Fresh Brewed Coffee and Herbal Teas

Your choice of Bloody Mary's and Mimosa's (for 1½ hours)

*\$48.95 per person*

*A minimum of 20 persons for this Brunch*



# Mid Day Celebration

(Noon -2pm)

**20 person minimum for Buffets**

## Sandwich Mania Buffet

Buffet style assorted Gourmet Sandwiches and Wraps, Choice of two (Homemade Pasta Salad, Potato Salad or Garden Salad Bowl with Assorted Dressings), Fresh Vegetables and Dip OR Seasonal Fresh Fruit, Chips & Pickles.

Sheet Cake in your choice of traditional flavors decorated for your event  
Lemonade or Sweet Tea

**\$23.95 per person**

Add a **KETTLE OF HOMEMADE SOUP** -

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley  
**\$6.95 per person**

Cream of Crab, New England Clam Chowder, Maryland Crab  
**\$8.95 per person**

## Loaded Baked Potato & Salad Bar Buffet

Variety of Salad Greens, Carrots, Tomatoes, Cucumbers, Onions, Green Peppers, Hard Boiled Eggs  
Cheddar Cheese, Bacon Bits, Homemade Croutons, assorted Dressings, Sour Cream & Chives,  
Fresh Baked Russet Potatoes

Sheet Cake in your choice of traditional flavors decorated for your event.  
Lemonade or Sweet Tea  
**\$19.95 per person**

## Pasta, Pasta, Pasta .....Buffet

Garden Salad Bowl with Assorted Dressing or Caesar Salad Bowl  
Chicken Florentine; Chicken over sautéed fresh Spinach in a Parmesan Mushroom Cream sauce over Penne and  
Eggplant Parmesan with a Marinara Sauce served over Angel Hair Pasta  
Fresh Rolls and Butter  
Sheet Cake in your choice of traditional flavors decorated for your event. Lemonade or Sweet Tea  
**\$26.95 per person**

## La Fiesta Buffet

Taco & Tostado Bar: Seasoned Ground Beef, Salsa, Guacamole, Sour Cream, Shredded Lettuce,  
Tomatoes, Olives, Pepper Jack Cheese, Pan Seared  
Chicken Strips w/Lime, Cilantro Sauce, Mexican Rice and Refried Beans.  
Sheet Cake in your choice of traditional flavors decorated for your event.  
Lemonade or Sweet Tea  
**\$26.95 per person**

*Bridal Showers*

<b>Bonfire at Lake</b>	Post party bonfire with pizza for your guests - \$500
<b>Bottled Water</b>	Iced down and in metal tubs for your ceremony. \$.50 per person
<b>Candy Station</b>	Starting at \$5.00 per person (pick 6 varieties) <i>M&amp;M's, Chocolate covered Pretzels, Swedish Fish, Hershey Miniatures/Kisses, Starburst, Jelly Beans, Gum Drops, Pink/White Marshmallow Hearts, Lolli Pops, Smarties, Tootsie Rolls, Twizzlers, Rolo's.</i>
<b>Chandelier Rental for Arbor</b>	\$25.00
<b>Fireworks</b>	Starting at \$3000
<b>Funnel Cake Service</b>	Based on number of guests, ask us for a proposal.
<b>Grooms Game Quarters Upgrade</b>	Treat the men in your bridal party to an upgraded game room to get ready in with cigars, beverages and more! - \$350.00
<b>Gelato Station</b>	Starting at \$8.00 per person <i>Treat your guests to Gelato. A variety of different flavors and upgrades available.</i>
<b>Horse &amp; Carriage Services</b>	Starting at \$800
<b>Hot Cider Bar</b>	Starting at \$3.00 per person <i>Bring the air of the autumn into your reception. Hot Cider and Cinnamon Sticks.</i>
<b>Hot Cocoa Bar</b>	Starting at \$3.00 per person <i>Hot Cocoa, Marshmallows and Whipped Cream. Additional upgrade available, you may also choose to add to a Cordial Bar.</i>
<b>Outdoor Movie Theatre</b>	\$150.00 <i>Our widescreen, surround sound theatre set up fire or lakeside</i>
<b>Popcorn Machine</b>	\$2.00 per person <i>Rent a popcorn machine! Additional upgrades to include flavored butter and seasonings.</i>
<b>Smore's Bar</b>	Starting at \$3.00 per person <i>The perfect item to add to your reception. Your guests will be talking about for years to come. Prepared by your guests on our Terrace at the time of your choosing. Additional upgrades available including Andes Candies, Reese's Peanut Butter Cups, Nutella, and more! Ask us about Smore's to bring to the bonfire after the reception.</i>
<b>Sparkler Send-Off</b>	\$.99 per person
<b>Table Linen Upgrade</b>	Inquire directly to your Wedding Coordinator
<b>Wedding activity books</b>	\$1.50 per child <i>Keep the little ones busy at the reception! Kids will love these activity books so much so that they'll be pleased to take them home to finish! Includes a 20 page coloring book and 4 crayons.</i>
<b>Wine Barrel Rental</b>	\$20 per barrel
<b>Wooden Cupcake or Wooden Wedding Cake Stands</b>	\$35.00 ( <i>waived if booking package that utilizes our pastry services</i> )