



## *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*

*Large Bridal Suite to get ready*

*Bridal Party Room for Pre-Reception Gathering*

*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 Maître D' to ensure a flawless event*

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



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**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 120 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

#### **Salmon en Phyllo Canapes**

A delicate pastry with a Dill Cream Cheese and Smoked Salmon

#### **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

#### **Chicken Quesadillas**

### 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 Roulade**

Your choice of : **Chicken Breast, Pork Loin or Steak** stuffed 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 accompanied 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 Parmesan crusted topped with Leek Cream Sauce.

#### **Chicken Florentine**

Roulade of Chicken Breast, Swiss, Provolone & Parmesan Cheeses, Baby Spinach, Garlic and Sauteed 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

All Prices are Subject to State Sales Tax of 6% and 20% Service Charge. All packages require a 75 person minimum. Saturday Weddings require a 100 person minimum, Flexible pricing on Sunday's. Food & Beverage menu and pricing is Subject to Change Without Notice and cannot be guaranteed. Eff 01/2024

Simply Elegant Reception



## 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*

### 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 choose 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*

#### **Shrimp & Grits**

*Cajun Style*

#### **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 Parmesan crusted topped with Leek Cream Sauce.*

*Chicken Florentine, Tuscany Sun Pork, Steak or Chicken Roulade, 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

*Sophisticated Elegance Receptions*

**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>	\$5.95 per person
<b>Stir fry Beef or Pork Loin</b>	\$6.95 per person
<b>Seared Sea Scallops</b>	\$10.95 per person
<b>Jumbo Shrimp</b>	\$9.95 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*  
\$5.95 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  
Lyonnais 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*

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

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

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

*Jumbo Shrimp stuffed with our house made Crab Imperial*

##### **Veal Marsala**

*Center cut veal sautéed with a Marsala Wine Sauce and Mushrooms.*

##### **Pecan Rockfish**

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

##### **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)*

##### **Petite Filet**

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

##### **Pork Tenderloin**

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

##### **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

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*Everlasting Elegance Receptions*



**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)*

**Second Course**

**Your choice of the following selection of Homemade Soups served to all your Guests:** Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley, \*Cream of Crab, \*New England, \*Clam Chowder OR

\*Maryland Crab      \*add \$3.00 per person

**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, Krinkle or Satin Linens in your choice of colors**



Served 11am - 2pm

**Cocktail Hour Reception**

*Display of Fresh Seasonal Fruits and Homemade Pastry Station*

**Second Course**

Brunch Buffet

***Choose One chef manned station:***

Omelet Station with toppings OR Crepe Station with toppings

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

Assorted Fresh Greens topped with Pears, Walnuts, and Crumbled Bleu Cheese

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

Orange Poppy Seed Grilled Seasonal Vegetables.

Assorted Juices, Fresh Brewed Coffee and Herbal Teas

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

**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.

*Gloryridge Brunch Reception*

## 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  
+\$2.00 per person

### Homemade Soup

Tomato Florentine  
Beef Vegetable  
Cream of Broccoli  
Chicken Noodle  
Baked Potato w/Cheddar  
Ham & Bean  
Beef Barley  
+\$5.95 per person  
Cream of Crab  
New England Clam Chowder  
Maryland Crab  
+\$8.95 per person

*Soups, Salads & Sides*

### *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

#### Sergeant's Spinach Salad

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

#### Classic Caesar Salad

Fresh Romaine, shredded Parmesan & Croutons

#### Captain's Cobb Salad

Chopped Salad Greens with Tomato, crisp Bacon, hard boiled Egg, Pine Nuts, Avocado and crumbled Bleu Cheese  
+\$3.00 per person

#### Corporal's Strawberry Spinach Salad

Fresh Spinach, Strawberry, Roasted Pecans  
+\$3.00 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 covert 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 do 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 1/2024



***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, Mic Ultra, Miller Lite, Yuengling Flight, Sam Adams Seasonal, Stella, 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, Sam Adams Seasonal, Stella, Troeg's Sunshine Pilsner, Yuengling Lager and White Claw/Corona 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, Sam Adams Seasonal, Stella, Troeg's Sunshine Pilsner, Yuengling Lager and White Claw/Corona 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 and Jameson Irish Whiskey  
Amaretto Di Sorrona, Chambord, Frangelico, Sambuca, Midori, Baily's Irish Crème and Kahlua Coffee Liquor.