



The Lodges has created two great meeting options to help you with planning the perfect retreat. We will customize any meeting to suit your needs and theme.

Corporal's Meeting Package

(Half - Day Retreat Package)

Includes:

- Meeting/Technology Room Use for 4 hours (Room to be determined based on group size)
- Basic Meeting Set Up - U, Conference or Banquet style with comfortable task chairs, pads/pens, iced water.
- Coffee & Hot Herbal Tea throughout your meeting.
- Audio Visual Services including drop down 12' screen, projector, surround sound and laser pointer.
- Wi-Fi Internet Connections, as well as hardwired connections for more secure transmissions.
- Flip Chart or White Board & Markers
- "Wake Me Up" Continental Breakfast
- A Mid morning Snack Break
- Applicable food service charges

Starting at \$39 per guest*

General's Meeting Package

(Full Day Retreat Package)

Includes:

- Meeting/Technology Room Use for 8 hours (Room to be determined based on group size)
- Use of our scenic Terrace Room and/or patio for meals
- Basic Meeting Set Up - U, Conference or Banquet style with comfortable task chairs, pads/pens, iced water.
- Coffee & Hot Herbal Tea service throughout your meeting.
- Audio Visual Services includes drop down 12' screen, projector, surround sound and laser pointer.
- Flip Chart or White Board & Markers
- "Wake Me Up" Continental Breakfast
- Your choice of one of our Themed Breaks
- Your selection of a plated Luncheon meal or Luncheon Buffet
- Applicable food service charges

Starting at \$65 per guest*

*Add a one hour "Meeting Wind-Down" at the conclusion of your event. A delicious assortment of fruit, cheese, butlered Hors D'Oeuvres and cash bar. *Enhance your retreat experience with overnight lodging for your guests.*

**Add \$15.00 per person extra for meetings under 20 people.*



Historic Charm & Rustic Elegance

Lodge Information

The Lodges at Gettysburg is an elegant 63 acre private retreat nestled on one of the highest and most beautiful ridge lines in Gettysburg. The Lodges overlooks the hallowed ground where Union and Confederate soldiers fought and died in the most historic defining battle of America's Civil War. The Lodges presents an ideal atmosphere for a meeting, retreat or charming social gathering.

Guest Accommodations

28 Private, Designer Appointed Lodges
17 Additional Guest Rooms
Kitchenettes with Microwave, Refrigerator, Coffee Pots
Complimentary Wi-Fi Service
Complimentary Daily Newspaper

Gloryridge Tavern
Flat Screen Televisions
Electric Fireplaces
Charging stations for devices
Hiking Trails & Stocked Lake

Meeting Room Features

The Lodges offers both indoor and outdoor meeting areas for the most discerning of meeting planners. State of the art audio visual technologies, wi-fi and DSL services. Our facilities can accommodate groups from 2 people to 200. Customized menus for breakfast, lunch, dinner, breaks, Hors D'Oeuvre receptions and more.

Location

The Lodges is conveniently located ten minutes from downtown Gettysburg and Interstate 15 providing easy access to Harrisburg, Baltimore, Washington DC and Philadelphia. Our location provides a wonderful private atmosphere away from the hustle and bustle of a busy hotel environment.

Air Transportation

Carroll County Regional Airport (35 min)
Harrisburg International Airport (45 min)
Dulles International Airport (90 min)

Baltimore Washington International Airport (75 min)
Reagan National Airport (90 min)



63 Acres of versatile space to relax and energize your team



Beautiful private lodges for a great night's sleep



Breakfast Selections

Buffet

Wake Me Up

Fresh Seasonal Fruit, Freshly Baked Sweetbreads, Muffins and Pastries and Bagels, Yogurt, Granola Orange and Cranberry Juices
Fresh Brewed Coffee and Herbal Teas
You may also add Belgium Waffles for an additional fee

Hot & Hearty

Add Breakfast Casserole, Scrambled Eggs, Home Fried Potatoes and Choice of two: Bacon, Sausage or Ham to our "Wake Me Up" Breakfast
Add \$8.00 per person

Breakfast Enhancements

Omelet Station
Chef prepared Omelets and Eggs made to order
Add \$8.00 per person

Bagels & Lox - Add \$6.00 per person

Belgium Waffles
w/Assorted Syrup and Seasonal Fruit Topping
Add \$6.00 per person

Yogurt, Granola and Fruit Parfaits
Add \$3.00 per person

Beverage Bar: Virgin Bloody Mary's, Vegetable Juices and Fruit Smoothies
Add \$4.00 per person

Sweet Sunrise

Chef Bob's Famous French Toast, Sausage and Bacon, Fluffy Scrambled Eggs, Assorted Cereal w/Milk, Fresh Season Fruit Display
Orange and Cranberry Juices
Fresh Brewed Coffee and Herbal Teas
Add \$8.00 per person

**Egg Beaters available upon request

All pricing subject to 6% PA Sales Tax and 20% Service Charge
Menus are subject to change and cannot be guaranteed more than 1 year from your event



Themed & Beverage Breaks

Sweet Spot

Homemade Cookie Assortment, Brownies, Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda



Must(ard) Have It!

Franks en Croute and Pretzels with Mustard Dipping Sauce, Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda



Beverage Breaks

(1/2 day)

Add Assorted Soda, Bottled Water, \$3.00 per person

Nature Lover's

Whole Fruit and Assorted Granola Bars, Trail Mix Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda

Game Day

Cracker Jacks, Popcorn, Peanuts and Candy Bars Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda

Break Me in Right

Seasonal Fruit Display w/ Homemade Cookies Fresh Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soda

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Luncheon Selections

Buffet

La Fiesta

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, Refried Beans, Churros w/Chocolate Sauce and Lemonade or Sweet Tea

Hot, Diggity Dog

Grilled Hot Dogs, Mac & Cheese, Sliced Tomatoes, Chips, Relish, Mustard, Lettuce, Pickles, Assorted Cookies & Dessert Bars and Lemonade or Sweet Tea

Barbeque Bonanza

Sirloin Burgers with the Fixings, Chicken (bone in), Cole Slaw, Potato Salad, Garden Salad with Assorted Dressing, Baked Beans, Rolls Includes Brownies and Lemon Bars And Lemonade or Sweet Tea

Skewer Me

Hawaiian Chicken Skewers, Pesto Marinated Vegetable & Beef Skewers (Shrimp available +\$4), Rice Pilaf, Vegetable Stir Fry, Garden or Caesar Salad, Carrot Cake Lemonade or Sweet Tea

Sandwich Mania

Assorted Gourmet Sandwiches and Wraps, Choice of Homemade Pasta Salad, Potato Salad or Garden Salad w/Assorted Dressings, Fresh Vegetables and Dip, Chips & Pickles, Assorted Desserts and Lemonade or Sweet Tea

Add a KETTLE OF HOMEMADE SOUP

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar and Beef Barley

Pasta ... Pasta

Garden Salad 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. Includes fresh Rolls and Butter, Chocolate Cake and Lemonade or Sweet Tea

Green & Brown

(Salad & Loaded Potato Bar)

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, Pecan Squares Lemonade or Sweet Tea

**ADD Assorted Soda and Bottled Water to any Luncheon
\$3.00 per person**



Luncheon Selections

Plated

5 oz. Filet Mignon

Served with Homemade Redskin Mashed potatoes and
Julienne Sautéed Vegetables

Chicken Bruschetta

Parmesan Crusted Chicken Breast topped with a Fresh
Tomato Bruschetta

Chicken Marsala

Sautéed Chicken Breast Sautéed with Marsala
Mushroom wine sauce served over Penne Pasta

Cajun Tilapia topped with Pineapple Salsa

Served with Fresh Steamed Medley of Vegetables and
Seasoned Red Potatoes

Cream of Crab or Vegetable Beef Soup

Served in a Bread Bowl

***All Entrees above include a Fresh Garden Salad , Rolls and Sweet Tea or Lemonade
Dessert & Coffee starting at \$4.00 per person**

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Luncheon Selections

Salad Plated

Shrimp Salad Plate

Honey Dijon Chicken Salad

Chef Salad

Salads above are served with eggs, tomatoes, assorted cheeses and black olives.

Traditional Caesar Salad

Topped with Cajun chicken breast

Topped with sauteed gulf shrimp

Topped with Marinated Salmon

All Salads served with Fresh Fruit , Roll and Sweet Tea or Lemonade

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Dinner Selections

Plated

Dinners served with Garden Greens or Caesar Salad, Focaccia Bread and Chef's choice Vegetable and Potato

Tuscany Chicken Roulade

Farm fresh chicken breast stuffed with fresh Basil, baby Spinach, Garlic, Sundried Tomatoes, roasted Shallots and grated Asiago cheese. Finished with a Chicken Volute.

\$37.00

Parmesan Crusted Chicken Breast

topped with a fresh tomato Bruschetta

\$37.00

Cajun Tilapia

with Pineapple Salsa

\$37.00

Surf & Turf

NY Strip loin (6 oz) seared to perfection served accompanied by a Diver Scallop and Prawn served with Grilled Artichoke & Roasted Red Pepper Polenta and Lemon Zest Asparagus.

\$39.00

Fresh Cut NY Strip

seared to perfection finished with a Portabella

Demi Glace

\$37.00

Teriyaki L'Orange Salmon

Fresh Salmon fillet marinated in an orange infused teriyaki sauce and grilled to perfection.

\$39.00

Choice of a Pork Loin or Steak Roulade

Stuffed with fresh baby Spinach, Asiago cheese, Fresh garlic, sundried tomatoes, and roasted shallots.

\$39.00

Crab & Filet

Tornados of Beef Tenderloin with a Black Truffle Shiraz reduction accompanied by Chesapeake's finest Jumbo Lump Crab Cake and served with a Roasted Corn & Tomato Confetti and Twice Baked Potato

\$42.00

Chicken Oscar

5oz boneless, skinless chicken breast on a bed of fresh Asparagus w/Jumbo Lump Crabmeat & Béarnaise Sauce.

\$39.00

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Dinner Selections

Plated

Dinners served with Garden Greens or Caesar Salad, Focaccia Bread and Chef's choice Vegetable and Potato

Petite Filet

5oz served on a grilled Portabella cap with
a Merlot Demi glace.
\$47.00

Twin Crab Cakes

served with our house tartar sauce
\$47.00

Chicken Chesapeake

Tender Breast of Chicken topped with Jumbo
Lump Crab Imperial finished with béarnaise.
\$47.00

Greek Chicken Portabella

Grilled 6 oz chicken breast on a jumbo grilled
Portabella cap stuffed with feta cheese, roasted
red peppers, sautéed shallots and an olive
tapenade, adorned with a Greek marinade.
\$45.00

King Cut Prime Rib au jus

Slow Roasted Prime Rib, cooked to perfection.
Served with Horseradish
\$49.00
Queen Cut - \$47.00

Filet Oscar

5oz center cut Filet on a bed of fresh Asparagus
with Jumbo Lump Crabmeat and
Béarnaise Sauce
\$49.00

Rack of Lamb

with a trilogy of sauces! Savory Rosemary
Garlic, mint infused crème fraiche,
or a Merlot Demi glace
\$49.00

~ Ask about our Homemade Dessert selections served with fresh brewed Coffee ~

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Dinner Selections

Stationed Buffets

\$39.00 per person

minimum of 20 people for buffet dinners

The Stationed Buffet includes the following:

Served Garden or Caesar Salad with Focaccia Bread

Chef's Carving Station

A chef is automatically present at this station
(Choose 1) Ham, Turkey or Top Round of Beef

Italian Pasta Bar:

Standard includes:

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

(Choose 2 sauces) Marinara, Pesto, Vodka Pink,
Cabonara, or Alfredo Sauces

Vegetable Bar

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

Chaffered Entrée

(Choose 1)

Ham, Oven Roasted Turkey, Top Round of Beef,
Parmesan Encrusted Chicken with Bruschetta, Chicken
Cordon Bleu, Tilapia with Pineapple Salsa, Chicken
Florentine, Pork Loin with Brandied Apples or
Tilapia El Durante

Potato Bar

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

Station Upgrades and Additions

(Chef's Carving Station)

Station Upgrades and Additions

(Chaffered Entrée)

	<u>UPGRADE</u>	<u>ADDITION</u>
Citrus or Dilled		
Hollandaise Salmon	\$7.00	\$11.00
Parmesan Encrusted Chicken with Bruschetta		\$8.00
Chicken Cordon Bleu		\$8.00
Tilapia with Pineapple Salsa		\$8.00
Tilapia El Durante		\$8.00

	<u>UPGRADE</u>	<u>ADDITION</u>
Prime Rib au jus	\$8.00	\$14.00
Beef Tenderloin	\$10.00	\$18.00
Lamb Chops	\$7.00	\$12.00
Leg of Lamb	\$6.00	\$10.00

Steak or Pork Roulade – stuffed with fresh spinach, red onions,
minced garlic, fresh grated parmesan cheese, roasted red
peppers, and sundried tomatoes. Very flavorful and colorful.
Served in slices. Classic roulade style and ladled with the
appropriate sauce. \$8.00



Station Upgrades and Additions

Italian Pasta Station upgrade

Chef Prepared Upgrade

Chef prepares pasta and sauces to each person's specification.

Must allow an extra hour for this service. (Total of 2 hours of reception time devoted to food service)

Adding a chef to this station is \$40.00 per chef per 50 people.

Potato Bar Upgrade

Potato Upgrade (includes all of the below) \$2.50 per person

Gorgonzola, Mashed Yukon Potatoes

Saffron infused Lyonnais Potatoes

Cheddar, Onion Pirogues

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. \$3.00

<i>Marinated Grilled Chicken</i>	<i>\$4.00 per person</i>
<i>Stir fry beef or pork loin</i>	<i>\$5.00 per person</i>
<i>Seared Sea Scallops</i>	<i>\$8.00 per person</i>
<i>Jumbo Shrimp</i>	<i>\$8.00 per person</i>
<i>Lobster</i>	<i>\$12.00 per person</i>

Additional Options

Soup Bar Options:

*Hearty Beef Barley, Chicken with Smoked Gouda and Artichoke,
Cream of Mushroom, Tomato Basil, Old Fashioned Ham and Bean
\$2.00 per person upgrade*

*New England Clam Chowder, Sherried Cream of Crab, Maryland Crab, Lemon Artichoke Seafood Bisque,
Chicken Florentine with Tri-Color Tortellini
\$3.00 per person upgrade*

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 \$40.00 per chef per 50 people.

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Picnic Buffets



Traditional Picnic

Flame Broiled Hamburgers
Hot Dogs
Hickory Smoked BBQ Chicken Breasts
Sliced Cheese, Rolls and Condiments
Buttered Corn on the Cob
Homemade Baked Beans ~ Potato Chips
Dilled Potato Salad
Assortment of Fresh Baked Cookies and Brownies
Sweet Tea and Lemonade

\$25 per person

\$15 for Children 4-11 years (under 4 yrs is comp)

This menu without the Chicken Breasts:

\$20 per person and \$12 for Children

Classy Picnic

Choice of two main courses:
Flame Broiled Delmonico Steak,
Hickory Smoked BBQ Chicken Breasts
OR Flame Broiled Marinated Atlantic Salmon

Baby Bakers~ Buttered Corn on the Cob
Fresh Fruit Salad ~ Garden Salad Bowl
Fresh Baked Rolls with Butter
Assortment of Fresh Baked Cookies
Mini Cheesecakes and Brownies
Sweet Tea and Lemonade

\$41 per person

\$25 for Children 4-11 years (under 4yrs is comp)

Roast a Pig

Pulled Roasted Pig, Farm Roasted Chicken - Bone in
Mac & Cheese ~ Baked Beans, Buttered Corn on the Cob OR Green Beans Almondine
Potato Salad OR Cole Slaw
Fresh Fruit Salad ~ Garden Salad Bowl
Fresh Rolls & Condiments
Assortment of Fresh Baked Cookies and Brownies
Sweet Tea and Lemonade

\$34 per person

\$20 for Children 4-11 years (under 4 years is complimentary)

Chef Carved Whole Roasted Pig instead of Pulled Roasted Pig for groups of 100 or more:

\$38 per person and \$23 for Children

Menus are served buffet style. All Prices are Subject to State Sales Tax of 6% and 20% Gratuity . Menus require a 20 person minimum. Food & Beverage menu and pricing is Subject to Change Without Notice and cannot be guaranteed more than 1 year from your event date.



Beverage Options

Beer, Wine and Soda Bar

Two Hour Open Bar: \$19.95 pp Additional Hours: \$5.20 pp
Our house selection of wines, domestic and imported bottled beer, and assorted soft drinks

Full Service Open Bar - Call Brands

Two Hour Open Bar: \$23.00 pp Additional Hours: \$6.00 pp
Our house selection of wines, domestic and imported bottled beer, call brand liquor selection, and assorted soft drinks.

Full Service Open Bar - Premium

Two Hour Open Bar: \$26.00 pp Additional Hours: \$6.25 pp
Our house selection of wines, domestic and imported bottled beer, premium brand liquor selection, and assorted soft drinks.

Cordial Bars - One Hour After Dinner

Starting at \$9.95 per person

A cordial bar is the perfect touch for after dinner drinks. Our Cordial Bar includes Amaretto, Bailey's Irish Cream, B&B, Drambuie, Frangelico, Godiva Liqueurs, Grand Marnier, Jameson's Irish Whisky, Kahlua & Sambuca. Guests may also elect to mix with coffee. Enhance your Cordial Bar with a variety of sweet treats.

Consumption Bars or Cash Bars

You may elect to have a certain amount set aside for your bar. 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.

Beverage Pricing

House Wine by the glass	\$6.50	Call brand mixed drinks	\$6.50
Domestic Beer by the bottle	\$3.75	Premium brand mixed drinks	\$7.50
Import Beer by the bottle	\$4.75	Martini's	\$8.00
		Cordial's	\$8.25

Bartender fees 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.

