



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 Lodges Date Night with a seated menu tasting for the Bride & Groom

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!



www.thelodgesatgettysburg.com

beth@gettysburlodges.com

685 Camp Gettysburg Road, Gettysburg, PA 17325

(717) 642-2500

Appetizer Reception

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 +\$3.00 per person

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

Chef Carved Meats

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

Third Course

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

Fourth Course

At the end of the evening when it is needed most...Choose two passed Appetizers 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

List B

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

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

Appetizer Reception ~ \$66.95 per person

***Package intended 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

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 Florentine

Roulade of Chicken Breast, Swiss, Provolone & Parmesan Cheeses, Baby Spinach, Garlic and sautéed Onions topped with White Wine Voluté'

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 ~ \$66.95 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 01/2023

Cocktail Hour

Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables

served with dipping Sauce and gourmet Crackers

Buffet Dinner

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

Fresh Fruit Salad, Garden Salad Bowl w/Assorted Dressings

Fresh Baked Rolls with Butter

Sweet Tea & Lemonade Station

OR

Roast a Pig Celebration

Pulled Roasted Pig with side Sauces

Farm Roasted Chicken - Bone in

Macaroni & Cheese OR Potato Salad,

Buttered Corn on the Cob or Green Beans

Baked Beans, Cole Slaw

Fresh Fruit Salad, Garden Salad Bowl

Fresh Baked Rolls with Butter

Sweet Tea & Lemonade Station

Dessert Course

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

Roast a Pig Celebration ~ \$66.95 per person

(You may elect to use Chef Carved Whole Roasted Pig - at market price)

Classy Picnic Celebration ~ \$68.95 per person

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

Chef's Carving Station

(A chef is present at this station)

(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, Admiral's Citrus Salmon 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

Chef Prepared Upgrade

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

Must allow extra dinner time for this service.

Adding a chef to this station is \$100.00

Fourth Course

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

Sophisticated Elegance Reception Package ~ \$73.95 per person.

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

Sophisticated Elegance Receptions

Chef's Carving Stations

Enhance or upgrade your stations with the following selections. For pricing, please inquire.

Beef Tenderloin

Lamb Chops

Leg of Lamb

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

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 \$50.00 per chef per 50 people (2 hour minimum).

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.

Marinated Grilled Chicken	\$5.00 per person
Stir fry Beef or Pork Loin	\$6.00 per person
Seared Sea Scallops	\$9.00 per person
Jumbo Shrimp	\$9.00 per person
Lobster	Market Price

Adding a chef to this station is \$50.00 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
\$5.75 per person upgrade

Cream of Crab, New England Clam Chowder, Maryland Crab
\$8.25 per person upgrade

Potato Bar Upgrade

Potato Upgrade (includes all of the below)
Gorgonzola, Mashed Yukon Potatoes, Saffron infused Lyonnais Potatoes, Cheddar Onion Pierogies
\$3.00 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 \$50.00 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 ~ \$85.95 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 01/2023

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 ~ \$96.95 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

Chef's Choice Pasta or Macaroni & Cheese

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

Seasonal Soup du Jour

A buffet brunch to include:

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

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

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 ~ \$63.95 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
+\$5.75 per person
Cream of Crab
New England Clam Chowder
Maryland Crab
+\$8.25 per person

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
+\$2.50 per person

Sergeant's Spinach Salad

Fresh Spinach, hard boiled Eggs, red Onion, bits of crispy Bacon and Hot Bacon Dressing
+\$2.50 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
+\$2.50 per person

Corporal's Strawberry Spinach Salad

Fresh Spinach, Strawberry, Roasted Pecans
+\$2.50 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. ***Can be made Gluten Free and Vegan**

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

Children's Meals

Children are considered 11 years old and under

Chicken Tenders with Mac & Cheese and Fresh Fruit ~ \$25.95

Soups, Salads & Sides

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 (Except Cordial) 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
 Add a craft beer or IPA (based on availability) - \$3.00 per person (2 hours) and an additional \$1.50 for each hour

Full Service Open Bars

<u>Two Hour Open Bar</u>	<u>Additional Hours</u>
\$27.00 per person	\$7.50 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, as well as one craft bottled beer (based on availability)*

Full Service Premium Open Bar

<u>Two Hour Open Bar</u>	<u>Additional Hours</u>
\$34.00 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 a signature drink to be served at the bar, utilizing our premium brands, as well as one craft bottled beer, one premium red and one premium white wine (see list).*

Cordial Bars - One Hour After Dinner

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. Starting at \$11.95 per person

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 1/2023

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, Shiraz, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

Domestic & Imported Beer by the bottle - Amstel Light, Blue Moon, Budweiser, Bud Light, Coors Light, Corona, Guinness, Mic Ultra, Miller Lite, Sam Adams Boston Lager, 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, Shiraz, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

Domestic & Imported Beer by the bottle - Amstel Light, Blue Moon, Budweiser, Bud Light, Coors Light, Corona, Goose Island IPA, Guinness, Mic Ultra, Miller Lite, Sam Adams Boston Lager, Sam Adams Seasonal, Stella, Troeg's Dreamweaver, 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,

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, as well as one premium red or one premium white wine from our wine list.

House wine selections - Woodbridge Cabernet, Woodbridge Pinot Noir, Woodbridge Merlot, Yellow Tail Shiraz, Woodbridge Chardonnay, Riesling, Woodbridge Pinot Grigio and Sutter Home Moscato. Ask your coordinator for the premium wine list selections. Your choice of one red and one white.

Domestic & Imported Beer by the bottle - Amstel Light, Blue Moon, Budweiser, Bud Light, Coors Light, Corona, Goose Island IPA, Guinness, Mic Ultra, Miller Lite, Sam Adams Boston Lager, Sam Adams Seasonal, Stella, Troeg's Dreamweaver, Yuengling Lager and White Claw/Corona Seltzers.

Premium Liquor Selections - All name brand liquors and Grey Goose Vodka, Belvedere Vodka, Tanqueray Gin, Bombay Sapphire, Knob Creek Bourbon, Maker's Mark Bourbon, 1800 Tequila, Cabo Wabo Tequila, Laphroaig Scotch, Balvenie, Glenfiddich, Crown Royal, Crown Royal Apple, Jameson Irish Whiskey, Tullamore Dew Irish, 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)

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 per person

Big Round Top Rehearsal Dinner (Buffet)

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

\$39 per person

Picnic Rehearsal Dinners (Buffet)

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

\$29 per person

\$17 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

\$44 per person

\$26 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

\$42 per person

\$25 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: \$ Market Price

Bountiful Breakfast

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.

\$18 per person (A minimum of 20 people required for this breakfast)

Add a Breakfast Casserole - \$3.00 per person

Farwell Breakfast

Fresh Fruit Cascade and Homemade Pastry Station
Omelet Station with toppings

A buffet brunch to include:

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

\$29 per person

A minimum of 20 people required for this brunch.

Gloryridge Brunch

Choose One chef manned station:

Omelet Station with toppings
Crepe Station with toppings

Chef's Choice Pasta or Macaroni & Cheese
Assorted Fresh Greens topped with Pears, Walnuts, and Crumbled Bleu Cheese
Seasonal Soup du Jour

A buffet brunch to include:

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

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

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)

\$48 per person

A minimum of 25 people required for this brunch

Bridal Shower

Wed Day Celebration

(Noon -2pm)

Sandwich Mania

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

\$21.00 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

\$5.75 per person

Cream of Crab, New England Clam Chowder,
Maryland Crab

\$8.25 per person

Loaded Baked Potato & Salad 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

Sheet Cake in your choice of traditional flavors decorated for your event.

Lemonade or Sweet Tea

\$19 per person

Pasta, Pasta, Pasta

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

\$24 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

\$22.00 per person

Antique Car Rental	Varies based on vehicle (See preferred vendor list)
Bonfire at Lake	Post party bonfire with pizza for your guests - \$500
Bottled Water	Iced down and in metal tubs for your ceremony. \$.50 per person
Candy Station	Starting at \$3.25 per person (pick 6 varieties) <i>M&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>
Chandelier Rental for Arbor	\$25.00
Fireworks	Starting at \$3000
Funnel Cake Service	Based on number of guests, ask us for a proposal.
Game Room Upgrade	Treat the men in your bridal party to an upgraded game room to get ready in with cigars, beverages and more! - \$350.00
Gelato Station	Starting at \$8.00 per person <i>Treat your guests to Gelato. A variety of different flavors and upgrades available.</i>
Horse & Carriage Services	Starting at \$600
Hot Cider Bar	Starting at \$2.00 per person <i>Bring the air of the autumn into your reception. Hot Cider and Cinnamon Sticks.</i>
Hot Cocoa Bar	Starting at \$2.00 per person <i>Hot Cocoa, Marshmallows, Whipped Cream and sprinkles. Additional upgrade available, you may also choose to add to a Cordial Bar.</i>
Outdoor Movie Theatre	\$150.00 <i>Our widescreen, surround sound theatre set up fire or lakeside</i>
Popcorn Machine	\$2.00 per person <i>Rent a popcorn machine! Additional upgrades to include flavored butter and seasonings.</i>
Smore's Bar	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>
Sparkler Send-Off	\$.99 per person
Wedding activity books	\$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>
Wine Barrel Rental	\$20 per barrel
Wooden Cupcake or Wooden Wedding Cake Stands	\$35.00 (waived if booking package that utilizes our pastry services)

Cakes

Karen Rodkey Cakes	(717) 359-5040	www.karenrodkeycakes.com
Main Street Sweets	(717) 642-9005	www.mainstreetsweetsonline.com
Stone House Cakery	(410) 756-2100	www.stonehousecakeryandcafe.com

DJ Services, Photo booth & Up-lighting***

Great Scott Productions *	(717) 633-5179	www.greatscottproductions.com
HD Entertainment	(717) 850-0460	www.hdentertainmentdj.com
Shew-sical Entertainment Services**	(888) 743-9742	www.shew-sical.com
Ultimix DJ's	(717) 357-6828	www.ultimixdjsinc.com

Donuts

Duck Donuts	(717) 691-1005	www.duckdonuts.com/mechanicsburg
-------------	----------------	--

Dove Release & Hawks

Wedding Doves for Love	(410) 592-1150	Dan Vitilio
------------------------	----------------	-------------

Drapery & Decor

Mark Henry Events	(301) 351.3701	markhenryevents@gmail.com
Forever Wedding Professionals	(717) 465-9061	www.4everwp.com

Fireworks

Sky Shooters Displays	(570) 328-1361	www.zypyrotechnics.com
-----------------------	----------------	--

Florists

Pretty Posies by Nichole	(717) 632-3589	www.prettyposiesbynichole.com
The Flower Boutique	(877) 475-5131	www.theflowerboutiqueofgettysburg.com
The Flower Shop	(717) 359-4824	www.flowershopkoons.com
Fiddle Stix Florals & Wedding Co.	(717) 778-1680	www.fiddlestixfloralsweddingco.com



www.thelodgesatgettysburg.com
685 Camp Gettysburg Road, Gettysburg, PA 17325
(717) 642-2500

Preferred Vendors

Formal Wear & Gowns

Hanover Clothing
Suzanne's Bridal

(717) 632-3323
(717) 334-7701

www.hanoverclothing.com
www.suzannes-bridal.com

Horse & Carriage

Gettysburg Carriage Company

(717) 642-2500

Contact The Lodges Directly

Officiant

Ceremony by Rachael
Weddings by Sandy

(724) 263-9836
(443) 812-6853

www.ceremonybyrachael.com
squeen@verizon.net

Music Strings

Blythe Spirits - Harp, Cello & Violin
Kevin O'Brien - Bag Pipes

(717) 530-1072
(410) 327-6637

blythespirits.wixsite.com/blythe-spirits
www.baltimorebagpiper.com

Rentals

Chambersburg Rentals
Gettysburg Rental Center

(717) 263-7275
(717) 334-0021

www.chambersburgrental.com
gettysburgrentalcenter.com

Photographers/Videographers*

Meghan Elizabeth Photography (443) 472.0164
Wedding Photography by Frank King* (717) 292-3515
Bows & Veils (410) 259-8178
Weddings by Wic woodman505@gmail.com
Editing Life Videography* (410) 459-1273
Eric Stocklin Photography (410) 659-2112
Sarah Wockenfuss Photography (443) 974.2858

www.meghanelizabethphotography.me
www.frankkingphotography.com
www.bowsandveils.com
www.weddingsbywic.com
www.editinglife.com
www.ericstocklinphotography.com
www.sarahwockenfuss.com



www.thelodgesatgettysburg.com
685 Camp Gettysburg Road, Gettysburg, PA 17325
(717) 642-2500

Preferred Vendors

Spa & Makeup Services

Gettysburg Day Spa**

(717) 334-8423

www.gettysburgdayspa.com

Gettysburg Meraki Salon & Spa**

(717) 398-2782

www.vagaro.com/gettysburgmerakialonandspa

*** Bridal credits from your package may be used at these salons.*

Transportation & Antique Cars

Diana's Limousine

(800) 337-0671

www.dianaslimo.com

Gettysburg Tour Center (For Shuttles)

(717) 334-6296 ext. 73

www.gettysburgbattlefieldtours.com

Wolf's Bus Lines

(800) 692-7804

www.wolfsbus.com

Lasting Impressions

(800) 583-2233

www.lastingimpressions1.com

Vacation/Honeymoon/Real Estate

Just Vacations, Inc.

(717) 633-7722

www.justvacations.com

Litterini Travel

sarah@litterinitravel.net

www.litterinitravel.net

Sites Realty Inc.

(717) 334-4674

www.sitesrealtyinc.com

Wineries/Breweries/Distilleries

Adams County Winery

(717) 334-4631

www.adamscountywinery.com

Appalachian Brewery

(717) 334-2200

www.abcbrew.com

Mason Dixon Distillery

(717) 398-3385

www.masondixondistillery.com

Thirsty Farmer Brew Works

(717) 334-3325

www.thirstyfarmer.com

Preferred Vendors



www.thelodgesatgettysburg.com
685 Camp Gettysburg Road, Gettysburg, PA 17325
(717) 642-2500