

Fairytale Ceremonies By the Lodges

Our ceremony packages include:

Two hour lakeside ceremony (one hour rehearsal) with stunning views

White chairs for your guests set up to your requirements

Beautiful arbor & fountain

Bridal suite to prepare for your ceremony

Golf cart & attendant to transport your guests from parking to ceremony*

Dedicated golf cart attendant for the bride/groom/bridal party arrival

Vendor and Officiant referrals

Easy access from ceremony to your reception ...



*Optional Horse & Carriage or Antique car around the lake**

** Additional fees apply*

The Lodges
at
Gettysburg

www.thelodgesatgettysburg.com

Fairytale Weddings

*Your Wedding should be
everything you want & more*

*Our historic and picturesque
setting can accommodate every aspect of your
special day. Rehearsal dinners,
ceremony, reception, lodging, spa services,
after party bon fire, fireworks and more.
We have carefully selected seven exciting
reception packages to make your planning
even easier. All packages can be tailored to
your style, budget and specific needs.*

www.thelodgesatgettysburg.com





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

685 Camp Gettysburg Road, Gettysburg, PA 17325

(717) 642-2500

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

Chef Manned ~ 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 ~ \$60.95 per person

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 Sautéed Onions topped with White Wine Velouté

Marinated Flank Steak

Fresh and flavorful Angus Beef seared to perfection

Gloryridge Beef Tips

In a Portabella Merlot Demi glaze

Fourth Course

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

Simply Elegant Package ~ \$60.95 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 02/2022

Simply Elegant Reception

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 ~ \$60.95 per person

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

Classy Picnic Celebration ~ \$62.95 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 bit 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 ~ \$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 02/2022

Sophisticated Elegance Reception

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.

\$5.00 per person

Marinated Grilled Chicken	\$4.00 per person
Stir fry Beef or Pork Loin	\$5.00 per person
Seared Sea Scallops	\$8.00 per person
Jumbo Shrimp	\$8.00 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*

\$5.00 per person upgrade

*Cream of Crab, New England
Clam Chowder, Maryland Crab*

\$7.00 per person upgrade

Potato Bar Upgrade

Potato Upgrade (includes all of the below)

*Gorgonzola, Mashed Yukon Potatoes, Saffron infused
Lyonnais Potatoes, Cheddar Onion Pirogues*

\$2.50 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 Scallops seared to perfection

Chicken Portabella Greek Style

A grilled chicken breast atop 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 glaze

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 ~ \$76.95 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 02/2022

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 \$2.00 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 glaze*

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 Glaze OR Bearnaise 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 ~ \$87.95 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 ~ \$57.95 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
+\$1.75 per person

Homemade Soup

Tomato Florentine
Beef Vegetable
Cream of Broccoli
Chicken Noodle
Baked Potato w/Cheddar
Ham & Bean
Beef Barley
+\$5 per person
Cream of Crab
New England Clam Chowder
Maryland Crab
+\$7 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 per person

Sergeant's Spinach Salad

Fresh Spinach, hard boiled Eggs, red Onion, bits of crispy Bacon and Hot Bacon Dressing
+\$2 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 per person

Corporal's Strawberry Spinach Salad

Fresh Spinach, Strawberry, Roasted Pecans
+\$2 per person

Vegetarian Meals

Portobello Sauté

Sliced Petite mushrooms sautéed with 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 ~ \$23.95

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 (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 \$9.95 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	\$6.50	Call brand mixed drinks	\$6.75	Domestic Beer by the bottle	\$3.75
Import Beer by the bottle	\$4.75	Premium brand mixed drinks	starting at \$7.50	Martini's starting at	\$8.00
Craft Beer/IPA by the bottle	\$6.00 +	Cordials	\$8.25		

**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 2/2022

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 - Woodbridge Cabernet, Woodbridge Pinot Noir, Woodbridge Merlot, Yellow Tail Shiraz, Woodbridge Chardonnay, Riesling, Woodbridge Pinot Grigio and Sutter Home 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 a signature drink to be served at the bar, utilizing our liquors below.

House wine selections - Woodbridge Cabernet, Woodbridge Pinot Noir, Woodbridge Merlot, Yellow Tail Shiraz, Woodbridge Chardonnay, Riesling, Woodbridge Pinot Grigio and Sutter Home 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 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, Bailey's, Kahlua, Midori, 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 a signature drink to be served at the bar, utilizing our premium brands, as well as one premium red and one premium white wine.

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.

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

Wedding Beverage Options

Antique Car Rental	Varies based on vehicle (See preferred vendor list)
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.
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	\$1.50 per person <i>Rent a popcorn machine! Additional upgrades to include flavored butter and seasonings.</i>
Smore's Bar	Starting at \$2.00 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)