

Micro-Wedding Packages at The Lodges

For the more intimate Wedding, The Lodges Micro Wedding package includes everything you need to plan the wedding you have always dreamt of. We take the stress away so that you can enjoy your day!

The Venue

Per person pricing includes:
Gloryridge Ballroom for your reception
Gloryridge Terrace & Wine Rooms overlooking the lake and the valley for your cocktail hour
Spacious Suite for the Bride to prepare for her day

The Food & Beverage

A four course meal meticulously prepared by
Executive Chef Bob Fritts
A multi-tiered traditional wedding cake prepared by one of our
Preferred Pastry Chefs and complimentary cake cutting
Champagne toast (or sparkling cider) with raspberry garnish
A dedicated Wedding Coordinator to ensure your flawless event

The Extras!

Beautiful wrought iron centerpieces with votives, lanterns
or Rustic wood cookies
Choice of our house selection of linens
60 inch tables with Chiavari chairs
Rustic and beautiful table numbers
Sweetheart table for the bridal couple, large dance floor
Spa credit of \$185 which can be used for your bridal hair/
makeup or any other available service

The Finale & After Party

A sparkler send off ~ perfect for pictures!

The Overnight Lodging

A complimentary Captain's Lodge the night of your wedding
A 10% discount on overnight accommodations for your guests
(excluding holiday weekends)

2026 Rates

75+ Guests: \$94 per person plus tax & gratuity
60-74 Guests: \$96 per person plus tax & gratuity
45-59 Guests: \$98 per person plus tax & gratuity

Ceremony Fee \$500.00

***Valid 2026 Sunday's and Mid-week
(Excludes May, June, September
and October Sunday's)**

Cash, consumption and open bars available

The Lodges
at
Gettysburg

www.thelodgesatgettysburg.com

Beth Senseney - Director of Events

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(717) 204-5435 Direct

(717) 642-2500 Ext. 7002

Micro-Wedding Reception

Menu Selections

Cocktail Hour

International Cheese & Fresh Vegetables Cascade
with Dip and Gourmet Crackers

Second Course

Fresh Garden Salad
with Homemade Balsamic Vinaigrette Dressing & Focaccia Bread

Entrée - Third Course

Choice of two

Chicken Parmesan or Alfredo

over Penne Pasta with seasonal vegetables and fresh baked Garlic Bread

Half of a Farm Fresh Roasted Chicken

Bone –in roasted Chicken

New York Strip Steak

10 oz. medium doneness w/Portabella Merlot Demi Glace . Served with your choice of vegetable and potato

Fresh Chef Carved Turkey Breast

Homemade Gravy and a side of Cranberry Sauce

Broiled Flounder

Broiled with Cajun w/Pineapple Salsa, Almond Cranberry Butter OR Leek Cream Sauce

Chicken with Tortellini a la Vodka

Vegetable Lasagna

Portabella Sauté'

Pasta Primavera

Served with fresh baked Garlic Bread

Dessert - Fourth Course

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

Includes a Coffee, Hot Herbal Tea and Sweet Tea Station for your Guests