



Signature Receptions by The Lodges

Use of our grounds for your engagement pictures

Gloryridge Terrace & Wine Rooms 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 and lanterns 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

Spacious Suite for the Bride to prepare for her day

Large dance floor for your guests

VIP entrance to The Lodges Date Night to visit with our Preferred Vendors

A four course meal meticulously prepared by Executive Chef and culinary Team.

A Multi-tiered traditional wedding cake prepared by our preferred Pastry Chefs and cake cutting

Champagne toast (or Sparkling Cider) with raspberry garnish for your guests

Overnight accommodations for the Bride and Groom in the Bridal Lodge

A \$185 credit for bridal hair/makeup or any service when utilizing one of preferred vendors

Discounted lodge rates for your wedding guests

Parking attendants and use of the golf cart and driver to and from your ceremony

A dedicated Wedding Coordinator to ensure a flawless event

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



www.thelodgesatgettysburg.com

beth@gettysburglodges.com

685 Camp Gettysburg Road, Gettysburg, PA 17325

(717) 642-2500 - Main lodge or (717) 204-5435 - Direct dial

Cocktail Hour

Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables served with dipping Sauce and gourmet Crackers

OR

Mediterranean Station

Assorted olives and cheeses, Pepperoncini Peppers, and artichokes served with fresh Artisan Breads

Accompanied by:

Creamy Baked Hot Crab Dip with House made Tortillas and fresh baked Baguettes

Followed by

~ **Introductions** ~

~ **First Dance** ~

~ **Champagne Toast** ~

Second Course (1 hour)

~ Your choice of 3 Stations ~

Wonton Station

Chef Manned ~ Vegetable, Pork and Seafood served with Sweet & Sour and Hot Mustard

Sesame Seared Scallops and Ahi Tuna Station

Chef Manned ~ Sesame seared with Dipping Sauces; Wasabi, Dijon, Lemon Dill Aioli and Samurai Orange

Nacho's Grande

Homemade Tortilla chips, seasoned ground beef, guacamole, shredded cheddar/jack cheeses, sour cream, salsa, lettuce, and tomato

Rustic Mashed Potato Bar

Your choice of two: Garlic Roasted, Whipped Sweet, Gorgonzola Yukon. Served with all the appropriate toppings!

Pasta Bonanza

Your selection of one Pasta and two Sauces; Marinara, Pesto, Vodka Pink, Carbonaro or Alfredo Sauces

Mac & Cheese

Pick 6 toppings - Toasted Breadcrumbs, crispy Bacon, seasoned Ground Beef, Tomato, Pepperoni, Broccoli, Mushroom, Olives, fresh Basil, Pico de Gallo, Roasted Shallots, Jalapenos, Gorgonzola, Gouda

Slider Station

Your choice of one: Caribbean Jerk Chicken, Pulled Pork or Burgers w/all the Fixings

Oyster Station +\$3.50 per person

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

Fresh Pre-Carved Meats

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

Passed Appetizers

~ Your choice of 2 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

Third Course

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

Appetizer Reception ~ \$73.95 per person

***Package is only for Receptions under 100 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

Chicken Quesadillas

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

Stationed Hors D'Oeuvres

In lieu of Butlered Hors D'Oeuvres

International Cheese & Fresh Vegetables Cascade

with Dip and Gourmet Crackers

Second Course

Third Course - Entrée

Your selection of **two** plated entrees to offer your guests. Includes your choice of starch and vegetable.

Tuscany Sun

Your choice of : **Chicken Breast, Pork Loin or Steak** topped 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 ~ **+\$2.00 per person**

Chicken Cordon Bleu

A traditional favorite finished with a fresh Gorgonzola Sauce

Beef & Reef

Combination Plate
New York Strip Steak Chimichurri accompanied by a Tomato Basil Pesto seared Diver Scallop & Prawn ~ **+\$3.00 per person**

New York Strip

10 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 Leek Cream Sauce.

Chicken Florentine

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 ~ **+\$2.00 per person**

Fourth Course

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

Simply Elegant Package ~ \$69.95 per person

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

All Prices are Subject to State Sales Tax of 6% and 20% Service Charge. All package pricing requires 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 01/2026



Cocktail Hour

Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables

served with dipping Sauce and gourmet Crackers

Classy Picnic Celebration

Hickory Smoked BBQ Chicken Breasts

and Flame Broiled Marinated Atlantic Salmon

Au Gratin Potatoes, Buttered Corn (seasonal) on the Cob OR Green Beans

Served with a fresh Garden Salad drizzled with your choice of dressing with Focaccia Bread

Served Dinner: \$69.95 per person

Fresh Fruit Salad, Garden Salad Bowl (instead of served),

Fresh Baked Rolls with Butter

Buffet Reception ~ \$74.95

Includes a Sweet Tea & Lemonade Station

OR

Roast a Pig Celebration

Pulled Roasted Pig with side Sauces

AND Farm Roasted Chicken - Bone in

Macaroni & Cheese OR Potato Salad,

Buttered Corn on the Cob (seasonal) OR Green Beans

Served with a fresh Garden Salad drizzled with your choice of dressing with Focaccia Bread

Served Dinner ~ \$67.95 per person

Baked Beans, Cole Slaw

Fresh Fruit Salad, Garden Salad Bowl (instead of served),

Fresh Baked Rolls with Butter

Buffet Reception ~ \$72.95 per person

Menus include a Sweet Tea & Lemonade Station

Dessert Course

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

Cocktail Hour

Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables

served with dipping Sauce and gourmet Crackers

OR your choice of two (2) of the following butlered Hors D' Oeuvres*

*You may also choose from the Hors D' Oeuvres from the Simply Elegant Package

Jumbo Bacon Shrimp or Scallops

Your choice of Jumbo Shrimp or Scallops wrapped in Bacon and drizzled with Barbeque Sauce

Coconut Shrimp

with Raspberry Thai Sauce

Grilled Cheese and Tomato Soup Shooter

with Fresh Basil Tomato Soup

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 Carved

(Choose 1) Ham, Oven Roasted Turkey OR Top Round of Beef Au Jus with Homemade Horseradish Sauce

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 Leek Cream Sauce. Chicken Florentine, Tuscany Sun Pork, Steak or Chicken, NY Strip Steak OR Marinated Flank Steak

Vegetable

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

Potato

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

Pasta

*(Choose 1 Pasta) Penne, Ziti, Bowtie, Rotini, Tortellini or Linguini Pastas
(Choose 2 Sauces) Marinara, Pesto, Vodka Pink, Carbonaro, or Alfredo Sauces
Or choose Macaroni & Cheese*

Fourth Course

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

Sophisticated Elegance Reception Package ~ \$76.95 per person.

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

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Station Upgrades and Additions

- Beef Tenderloin
- Rack of Lamb
- Leg of Lamb
- Steak or Pork Roulade
- Citrus or Dilled Hollandaise Salmon
- Market Price*

Vegetable Stir Fry Station Upgrade

(Choose one of the following)

A generous display of fresh cut vegetables, sautéed in front of you and seasoned with Asian flare. This is a fabulous option to just having a basic prepared vegetable. It adds an entertainment edge and fills the air with wonderful aromas.

\$6.00 per person

| | |
|-----------------------------------|--------------------|
| Marinated Grilled Chicken | \$6.95 per person |
| Stir fry Beef or Pork Loin | \$7.95 per person |
| Seared Sea Scallops | \$13.95 per person |
| Jumbo Shrimp | \$10.95 per person |
| Lobster | Market Price |

Adding a chef to this station is \$75.00 per chef per 50 people.

Soup Bar Options

Tomato Florentine, Beef Vegetable, Cream of Broccoli, Chicken Noodle, Baked Potato w/Cheddar, Ham & Bean, Beef Barley
 \$6.95 per person upgrade

Cream of Crab, New England Clam Chowder, Maryland Crab
 \$8.95 per person upgrade

Potato Bar Upgrade

Potato Upgrade (includes all of the below)
 Gorgonzola, Mashed Yukon Potatoes, Saffron infused Lyonnais Potatoes, Cheddar Onion Pierogies
 \$3.95 per person

Chef's Stations

You may request that a chef be present at any of your stations. Adding a chef to any bar or station is \$75.00 per chef per 50 people.
(Two hour minimum)

Cocktail Hour

Cascade of Domestic & International Cheeses, Fresh Fruit and Vegetables

served with dipping Sauce and gourmet Crackers

OR Creamy Baked Hot Crab Dip

with House made Tortillas and fresh baked Baguettes

Accompanied by *Butlered Hors D'Oeuvres

Your Choice of two (2) of the following to be passed to your Guests during Cocktail Hour

You may also chose from the Hors D' Oeuvres from **any previous package*

Filet Crostini

Grilled Beef Tenderloin chilled and served on a crisp flat crouton with house made Caper Aioli and Fresh Tomato.

Southwest Shrimp

A Spicy Prawn on a house Tortilla with Southwestern Aioli.

Jumbo Shrimp Cocktail

Steamed Jumbo Prawns served chilled with cocktail sauce.

Oysters Rockefeller

A shucked Best of Ocean's Harvest Oyster baked in seasoned Cream and fresh Baby Spinach.

Caribbean Pork Skewers

Caribbean style Pork Loin with Ginger Pear

Mini Crab Cakes

petite in size with a dab of our house made tartar atop

Portabella Tenderloin Skewer

Beef Tenderloin with Rosemary marinated in Teriyaki Ginger.

Imperial Stuffed Mushrooms or Artichoke Hearts

Stuffed with Crab Imperial and baked to perfection

Second Course

Your choice of a fresh Garden Salad drizzled with your choice of Dressing OR Caesar Salad

. 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

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 ~ \$88.95 per person.

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

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Everlasting Elegance Reception

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)*

Third Course

Your choice of fresh Salad:

*Garden Salad drizzled with your choice of Dressing,
Caesar Salad, 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

Searred 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 ~ \$99.95 per person

Your package includes a Sweet Tea, Hot Tea & Coffee Station for your guests
Includes an upgrade to Crush, Crinkle or Satin Linens in your choice of colors



Served 11:00am - 2:00pm

Cocktail Hour Reception

Display of Fresh Seasonal Fruits and Homemade Pastry Station

Second Course

Brunch Buffet

Chef manned station:

Omelet Station with toppings

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

Assorted Fresh Greens Garden Salad Bowl with Assorted Dressings

Seasonal Soup du Jour

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

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

Bagels and Lox OR Crepes with Assorted Toppings

Grilled Seasonal Vegetables.

Assorted Juices, Fresh Brewed Coffee and Herbal Teas

Third Course

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

Gloryridge Brunch Reception ~ \$69.95 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
+\$2.95 per person

Homemade Soup

Tomato Florentine
Beef Vegetable
Cream of Broccoli
Chicken Noodle
Baked Potato w/Cheddar
Ham & Bean
Beef Barley
+\$6.95 per person
Cream of Crab
New England Clam Chowder
Maryland Crab
+\$8.95 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
+\$3.00 per person

Classic Caesar Salad

Fresh Romaine, shredded Parmesan & Croutons

Vegetarian Meals

Portobello Sauté

Sliced Petite mushrooms sautéed in white wine and olive oil with spinach, sun dried tomato and red pepper. Served with fresh baked Garlic Bread.

Tortellini a la Vodka

Tender tortellini sautéed in a pink Tito's Vodka Sauce
Served with fresh baked Garlic Bread

Pasta Primavera

Bowtie pasta with our Chef's favorite selection of fresh vegetables in a garlic white wine cream sauce. Served with fresh baked Garlic Bread.

Vegetable Lasagna

Tender al dente Lasagna noodles layered with spinach, marinara and Mozzarella cheese. Served with fresh baked Garlic Bread

Vegan Vegetable Risotto

Children's Meals

Children are considered 11 years old and under

Chicken Tenders with Mac & Cheese and Fresh Fruit ~ \$26.95

Pasta Marinara with Garlic Bread and Fresh Fruit ~ \$26.95

Below are a few of the various options that we offer for alcohol services at The Lodges. We can work with you to create signature cocktails or specialty bars that are not listed below. If you have a specific budget, we can tailor make a bar to fit your needs.



All packages are based on two hours of service. Additional hours may be added at the noted price.

Beer, Wine & Soda Bars

| | |
|---------------------|-------------------------|
| <u>Two Hour Bar</u> | <u>Additional Hours</u> |
| \$23.95 per person | \$6.00 per person |

Full Service Open Bars

| | |
|--------------------------|-------------------------|
| <u>Two Hour Open Bar</u> | <u>Additional Hours</u> |
| \$28.00 per person | \$7.75 per person |

Our house selection of wines, domestic and imported bottled beer, name brand liquor selection, and assorted soft drinks. You may also pick **one** signature drink to be served at the bar, utilizing our name brands

Full Service Premium Open Bar

| | |
|--------------------------|-------------------------|
| <u>Two Hour Open Bar</u> | <u>Additional Hours</u> |
| \$36.00 per person | \$8.75 per person |

Our house selection of wines, domestic and imported bottled beer, premium liquor selection, and assorted soft drinks. You may also pick **one** signature drink to be served at the bar, utilizing our premium brands

Consumption Bars or Cash Bars

You may elect to have a certain amount set aside for your bar (\$2,000 maximum). We can charge you per drink until we reach your budget and then covert your bar to a cash bar or you can elect to have a cash bar for your entire reception.

| | | | | | |
|------------------------------|----------|--|---------|-----------------------------|--------|
| House Wine by the glass | \$7.00 | Call brand mixed drinks | \$7.50 | Domestic Beer by the bottle | \$4.25 |
| Import Beer by the bottle | \$5.75 | Premium brand mixed drinks starting at | \$8.75+ | Martini's starting at | \$9.25 |
| Craft Beer/IPA by the bottle | \$7.00 + | Cordials | \$8.75 | | |

*Individual pricing on beverages subject to change at any time.

Bartender fees (\$200 per bartender) apply to consumption, cash, and beer/wine/soda bars, and open bars less than 75 people. Prices are subject to change without notice. Our staff has been trained in proper serving techniques, how do identify minors and potentially intoxicated patrons. We have a responsibility to validate our patrons ages and will verify anyone under 30 years of age. We also have the right to refuse service to a guest that appears to be visibly intoxicated. The maximum allotted bar time is four (4) hours. For a five hour reception, the bar would be closed during dinner service. Eff 1/2026

Below are the various beer/wine/liquor types that would be included in your package:

Beer, Wine & Soda Bars

Our house selection of wines, domestic and imported bottled beer, and assorted soft drinks

House wine selections - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

Domestic & Imported Beer by the bottle - Blue Moon, Coors Light, Corona, Guinness, Mic Ultra, Miller Lite, Yuengling Flight, Stella Artois, Yuengling Lager and White Claw Seltzers.

Full Service Open Bar

*Our house selection of wines, domestic and imported bottled beer, name brand liquor selection, and assorted soft drinks. You may also pick **one** signature drink to be served at the bar, utilizing our liquors below.*

House wine selections - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

Domestic & Imported Beer by the bottle - Blue Moon, Coors Light, Corona, Goose Island IPA, Guinness, Mic Ultra, Miller Lite, Yuengling Flight, Stella Artois, 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, Coffee Liquor, Irish Cream Liquor, Melon Liquor, Peach Schnapps, Peppermint Schnapps, Southern Comfort.

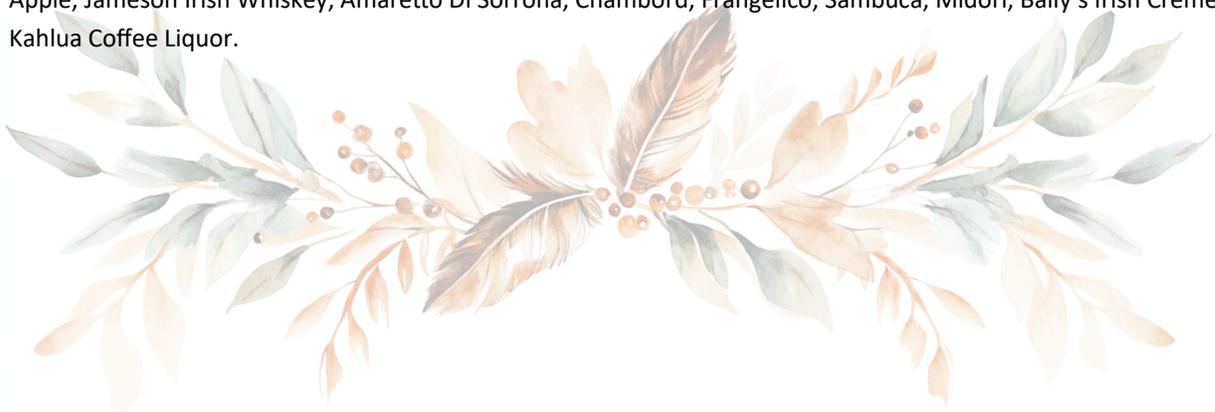
Full Service Premium Open Bar

*Our house selection of wines, domestic and imported bottled beer, premium liquor selection, and assorted soft drinks. You may also pick **one** signature drink to be served at the bar, utilizing our premium brands*

House wine selections - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato

Domestic & Imported Beer by the bottle - Blue Moon, Coors Light, Corona, Goose Island IPA, Guinness, Mic Ultra, Miller Lite, Yuengling Flight, Stella, Yuengling Lager and White Claw Seltzers.

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

20 person minimum

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

\$46.95 per person

\$27.95 for Children 4-11 years (under 4 years is complimentary)

Big Round Top Rehearsal Dinner Buffet

20 person minimum

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

42.95 per person

\$23.95 for Children 4-11 years (under 4 years is complimentary)

Picnic Buffet Rehearsal Dinners

20 person minimum

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

\$34.95 per person

\$19.95 for Children 4-11 years (under 4 years is complimentary)

Classy Picnic

20 person minimum

Hickory Smoked BBQ Chicken Breasts and

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 Seasonal Fruit

Sweet Tea and Lemonade Station

\$46.95 per person

\$27.95 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

\$44.95 per person

\$25.95 for Children 4-11 years (under 4 years is complimentary)

Bountiful Breakfast Buffet

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.

\$21.95 per person

A minimum of 20 people required for this breakfast

Farwell Breakfast Buffet

Fresh Fruit Cascade and Homemade Pastry Station
Omelet Station with toppings

A buffet brunch to include:

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

\$29.95 per person

A minimum of 20 people required for this Brunch

Gloryridge Brunch Buffet

Chef Manned Omelet Station with toppings

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

Assorted Fresh Greens Bowl with Assorted Dressings

Seasonal Soup du Jour

Seasonal Quiche OR Scrambled Eggs

Oven Roasted Home Fried Potatoes

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

Bagels and Lox OR Crepes with toppings

Grilled Seasonal Vegetables

Assorted Juices, Fresh Brewed Coffee and Herbal Teas

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

\$48.95 per person

A minimum of 20 persons for this Brunch

Wed Day Celebration

(Noon -2pm)

20 person minimum for Buffets

Sandwich Mania Buffet

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

\$23.95 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

\$6.95 per person

Cream of Crab, New England Clam Chowder,

Maryland Crab

\$8.95 per person

Loaded Baked Potato & Salad Bar Buffet

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

\$19.95 per person

Pasta, Pasta, PastaBuffet

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

\$26.95 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

\$26.95 per person

Bridal Showers

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|---|--|
| Antique Car Services | Starts at \$850.00 |
| 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 \$5.00 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 \$3,700 |
| Funnel Cake Service | Based on number of guests, ask us for a proposal. |
| Grooms Game Quarters Upgrade | Treat the men in your bridal party to an upgraded game room to get ready in with beverages and more! - \$350.00. <i>Game Quarters without the extras included in the regular Bridal Packages</i> |
| Gelato Station | Starting at \$9.00 per person <i>Treat your guests to Gelato. A variety of different flavors and upgrades available.</i> |
| Horse & Carriage Services | Starting at \$900 |
| Hot Cider Bar | Starting at \$3.00 per person <i>Bring the air of the autumn into your reception. Hot Cider and Cinnamon Sticks.</i> |
| Hot Cocoa Bar | Starting at \$3.00 per person <i>Hot Cocoa, Marshmallows and Whipped Cream. 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 |
| Table Linen Upgrade | Inquire directly to your Wedding Coordinator |
| 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 | \$2 per barrel |
| Wooden Cupcake or Wooden Wedding Cake Stands | \$35.00 <i>(waived if booking package that utilizes our pastry services)</i> |

Cakes

| | | |
|--------------------|----------------|--|
| Karen Rodkey Cakes | (717) 359-5040 | www.karenrodkeycakes.com |
| Main Street Sweets | (717) 642-9005 | www.mainstreetsweetscakes.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 |
| Ultimix DJ's | (717) 357-6828 | www.ultimixdjsinc.com |
| Premiere Pics/Photo Booth* | (240) 457-1396 | www.premierpicsmd.com |
| Weddings by Paris Entertainment | (717) 457-0765 | www.weddingsbyparis.com |

Dove Release & Hawks

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

Drapery & Decor

| | | |
|-------------------|----------------|--|
| Mark Henry Events | (301) 351.3701 | markhenryevents@gmail.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 |

Formal Wear & Gowns

| | | |
|------------------|----------------|--|
| Hanover Clothing | (717) 632-3323 | www.hanoverclothing.com |
| Suzanne's Bridal | (717) 334-7701 | www.suzannes-bridal.com |



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



Preferred Vendors

Horse & Carriage

Benchfield Farms

contact The Lodges directly

benchfieldfarms.com

Officiant

Weddings by Sandy

(443) 812-6853

squeen@verizon.net

The "I Do's" Brothers—Paul Bellis

(717) 802-5854

www.ministerstevepa.com

Music Strings

Blythe Spirits - Harp, Cello & Violin

(717) 530-1072

blythespirits.wixsite.com/blythe-spirits

David Maclay - Bag Pipes

(717) 677-4000

Rentals

Gettysburg Rental Center

(717) 334-0021

gettysburgrentalcenter.com

Taylor'd Events and Rentals

(223) 378-8352

www.taylordeventsandrentals.com

*Photographers (Videographer)**

Wedding Photography by Frank King*

(717) 968-8406

www.photographybyfrankking.com

Bows & Veils

(410) 259-8178

www.bowsandveils.com

Weddings by Wic

woodman505@gmail.com

www.weddingsbywic.com

Editing Life Videography*

(410) 459-1273

www.editinglife.com

Sarah Wockenfuss Photography

(443) 974.2858

www.sarahwockenfuss.com

New Heights Media

(717) 884-9480

www.newheightsmedia.net

Nesh Photography

301-919-0622

www.neshphotography.com



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Spa & Makeup Services

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|----------------------|----------------|--|
| Gettysburg Day Spa** | (717) 334-8423 | www.gettysburgdayspa.com |
| Luxe Studios** | (717) 457-1027 | www.luxestudiosalon.com |

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

Transportation

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|---------------------------------------|------------------------|--|
| 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 |

Travel, Fireworks & Outdoors

| | | |
|----------------------------|----------------|--|
| Two Guys Fireworks | (717) 713-0163 | twoguysfireworks.com |
| Amy's Destination Sunshine | (814) 386-6111 | amysdestinationsunshine.com |
| Orvis Hill Country | (717) 253-9665 | www.orvis.com |

Wedding Planning Services

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|-----------------------------------|----------------|--|
| Angel of Hearts Weddings & Events | (267) 500-4328 | www.angelofheartsweddings.com |
|-----------------------------------|----------------|--|

Other Services

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|----------------------------|----------------|--|
| Glass & Garnish Bartending | (267) 318-1523 | Britt Hickey |
| Renewal by Anderson | (814) 558-7598 | www.rbacentralpa.com |
| Mary Kay | (540) 419-4593 | Raquel Davis |

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