Dricro-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
Large and spacious bridal suite for getting ready

The Food & Beverage

A four course meal meticulously prepared by
Executive Chef Bob Fritts

A multi-tiered traditional wedding cake prepared by our Pastry
Chefs and complimentary cake cutting
Popcorn Station during your Reception
Champagne toast (or sparkling cider) with raspberry garnish
A dedicated Maître D' to ensure your flawless event

The Extras!

Beautiful wrought iron centerpieces, lanterns or
Rustic wood cookies with votives
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!

Bonfire with Pizza for your after party (At The Lodges discretion due to weather conditions)

2 hours max with a 11:00 PM curfew.

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)

2023 Rates

75+ Guests: \$89 per person plus tax & gratuity 60-74 Guests: \$92 per person plus tax & gratuity 45-59 Guests: \$97 per person plus tax & gratuity

Indoor Ceremony \$500.00

*Valid 2023 Sunday's and Mid-week (Excludes September and October Sunday's)

Cash, consumption and open bars available for an additional fee.

The Lodges

at Jeffysburg

www.thelodgesatgettysburg.com

Beth Senseney - Director of Events beth@gettysburglodges.com (717) 204-5435 Direct (717) 642-2500 Ext. 7002 Dricro-Wedding Reception

Menu Selections

Cocktail Hour

International Cheese & Fresh Fruit and Vegetables Cascade with Dip and Gourmet Crackers

Second Course

Fresh Garden Salad with 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

Marinated Flank Steak

choice of vegetable and potato

Chef Carved Turkey Breast

served on a bed of fresh Sage Stuffing topped with homemade dressing

Broiled Flounder

Cajun w/Pineapple Salsa OR Parmesan Crusted

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 and Sweet Tea Station for your Guests