

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
Large and spacious bridal suite and grooms suite for getting ready

The Food & Beverage

A four course meal meticulously prepared by our Executive Chef
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 for your after party (At The Lodges discretion.
2 hours max with an 11 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)

2021 Rates

75+ Guests: \$80 per person plus tax & gratuity
60-74 Guests: \$85 per person plus tax & gratuity
45-59 Guests: \$90 per person plus tax & gratuity

Indoor Ceremony \$500.00

***Valid 2021 Sunday's and Mid-week
(Excludes October 10th, 2021)**

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

The Lodges
at
Gettysburg

www.thelodgesatgettysburg.com

Beth Senseney - Director of Events

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Micro-Wedding Reception

Menu Selections

Cocktail Hour

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

Second Course

Fresh Garden Salad
with Homemade Tomato 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

Beef Tips

in a Portabella Merlot Demi glace. Choice of vegetable and potato

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 Tilapia

topped with Dilled Hollandaise OR Cajun Tilapia w/Pineapple Salsa

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