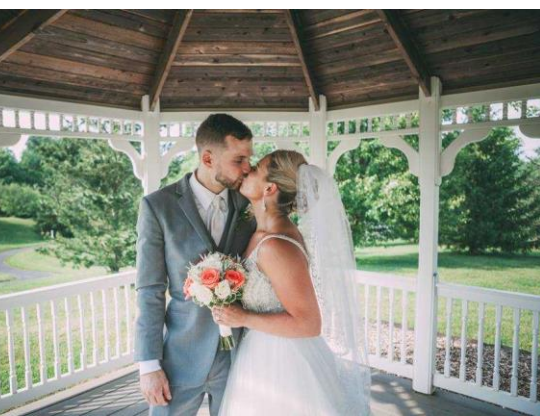


the LODGE AT LIBERTY FORGE

MANAGED BY ALT LAND HOUSE CATERING

EVENT SPACES



THE LODGE

With the Rustic Elegance of Our Award Winning Timber Frame Architecture and Panoramic Views of the Beautifully-Manicured Grounds, the Lodge is the Ideal Setting for your Wedding Day. Accommodating 280 Seated Guests and Featuring Romantic Lighting, Spiral Stairs, and a Lofted Baby Grand Piano.

SUSQUEHANNA ROOM

Perfect for Indoor Ceremonies, Cocktail Hour and Dancing the Night Away, The Susquehanna Room Boasts Panoramic Windows Overlooking the Exquisite Grounds, Tiffany Style Stained Glass Chandeliers, Slated Floors and a Private Bar.

THE TERRACE

Overlooking our Stunning 18th Green and Ponds, Our Tented Terrace is a Beautiful Space to Say "I Do" or Enjoy a Lively Cocktail Hour. This Covered Space will Allow Your Event to Go as Planned Rain or Shine.

FAIRWAY GAZEBO

Nestled Amidst the Golf Course and Just Steps From the Lodge, Our Gazebo Offers a Beautiful Backdrop for Your Ceremony.

PENNSYLVANIA ROOM

Featuring a Newly Renovated Wedding Party Suite and Two Distinct Ready Areas For Our Couples. The Pennsylvania Room will Serve Your Needs Throughout Your Wedding Day.



INCLUDED IN ALL LODGE WEDDINGS

VENUE

- 5-Hour Reception & 1-Hour Ceremony
- Access to the Venue 6 Hours prior to Ceremony
- Walk Through Wedding Rehearsal
- Options of Ceremony Sites & Cocktail Hour Sites
- Set Up & Tear Down of All Ceremony and Reception Spaces
- Fire Pit
- Climate Controlled Indoor Venue

FOOD & BEVERAGE

- Full Service Seated Dinner
- All Dinners Include Salad, Freshly Baked Rolls, Selection of 2 Entrees with Same Starch and Vegetable
- Cocktail Hour Appetizers Based on Package Selection
- Additional and Custom Menu Options Available
- Complimentary Tasting at Our Wedding Open House (Offered Twice Per Year)
- Dietary Restrictions Accommodated
- Coffee Station Included in All Packages
- Cake Cutting Service

SERVICE

- Personalized Consultations Throughout Planning Process
- Day of Event Attendant to Cater to Wedding Party
- Altland House Catering is our Exclusive Caterer with Over 50 Years of Experience

EQUIPMENT

- Floor Length Table Linens & Linen Napkins
- High-Quality China, Flatware & Glassware
- Tables & Chairs Included, Assortments of Styles Available
- White Garden Ceremony Chairs
- Centerpieces Coordinating with Package Choice

SILVER

FEATURED APPOINTMENTS

Hurricane Globe Centerpieces with Tapered Candles, Mirror & Votive Candles at Each Table
Floor-length Linens, Ivory Overlay and Color Coordinating Linen Napkins

COCKTAIL HORS D'OEUVRES

Seasonal Vegetable Crudit  Display with Creamy Herb Dipper, Accompanied by Assorted Domestic Cheeses & Crackers
Stationed on a Table Display

SALAD SELECTIONS

GARDEN

Fresh Greens, Tomatoes, Cucumbers, Carrots
Crostini Paddle, House Balsamic Vinaigrette

CLASSIC CAESAR

Crisp Romaine Lettuce, House Croutons,
Shaved Parmesan, Traditional Caesar Dressing

ENTR E SELECTIONS

CHICKEN

CHICKEN FRANCAISE

Brown Egg Batter, Lemon White Wine

CHICKEN CORDON BLEU

Jarlsberg Swiss, Ham, Mornay

ORCHARD GRILLED CHICKEN

Seasonal Fruit Chutney

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR
Traditional Bread Filling, Pan Gravy

BEEF

HERB CRUSTED TOP ROUND OF BEEF

Natural Pan Jus

FISH

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Butter Sauce

VEGETARIAN

GARDEN PARCEL

Roasted Vegetable & Black Bean Quinoa Stuffed Red Bell Pepper, Charred Green &
Yellow Squash Ribbon, Chipotle Marinara

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Broccoli Crowns - Applewood Bacon Green Beans - Lemon Oil Baby Carrots - Saut ed Sweet Corn with Chives
Rosemary Roasted Red Skinned Potatoes - Herb Risotto - Rustic Red Skin Potato Mash - Wild Rice Pilaf

55 PER GUEST

GOLD

FEATURED APPOINTMENTS

Three-Tiered Floating Candle Centerpieces on Each Table
Upgraded Satin Stripe Ivory Floor-length Linens & Coordinating Linen Napkins
Gold Chiavari Chairs

COCKTAIL HORS D'OEUVRES

Table Display of Gourmet Cheese Spheres Accompanied by Marinated Grilled Vegetables, Assorted Flatbreads & Crackers
OR

Choose Three Passed Hors d'oeuvres (pg. 8)

SALAD SELECTIONS

BERRY

Baby Lettuce, Strawberry, Blueberry,
Sliced Almond, Goat Cheese,
Balsamic Vinaigrette

FARMER'S CAESAR

Romaine, Radicchio, Parmesan, Fizzled
Onion, Sourdough Crouton, Cracked
Peppercorn, Caesar

GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola,
Sugared Pecans, Diced Pears,
House Merlot Vinaigrette

ENTRÉE SELECTIONS

CHICKEN

PARMESAN ENCRUSTED CHICKEN

Parmesan Herb Breadcrumbs, Vodka Cream Sauce

APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

CHICKEN OSCAR

Lump Crab Meat, Béarnaise

BEEF

Additional Sauce Selections:
Vidalia Onion Horseradish Jam
Vanilla Whiskey Butter
Chef's Seasonal Herb Butter
Sundried Tomato Thyme Butter

BROWN SUGAR AND CHILI ENCRUSTED FLANK STEAK

Prepared Medium, Horseradish Cream or Chimichurri

NEW YORK STRIP

Cabernet Demi Glaze, Onion Straws

BISTRO STEAK MEDALLIONS

Red Demi Glaze

FISH

MAPLE THYME SEARED ATLANTIC SALMON

Kentucky Bourbon Glaze

PORK

PRETZEL CRUSTED PORK SCHNITZEL

Chili Cider Brine, Port Demi Glaze

VEGETARIAN

EGGPLANT PARMESAN TOWER

Tomato Fennel Vinaigrette, Fresh Mozzarella

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Poached Green Asparagus - Broccoli - Green Bean Amandine - Sautéed Julienne Vegetables - Snip Top Carrots
Parmesan Black Pepper Risotto - Honey Butter Whipped Sweet Potato - Smoked Gouda Garlic Rustic Potato Mash - Lemon Quinoa

LATE NIGHT SNACK

Choice of Popcorn Station or Salty Pickings (pg. 8)

75 PER GUEST

DIAMOND

FEATURED APPOINTMENTS

Custom Designed Towered Floral Centerpieces Designed by Our Preferred Florist
Custom Linens & Linen Napkins, Gold Chiavari Chairs, Platinum China & Silverware, Specialty Table Custom Linens

COCKTAIL HORS D'OEUVRES

A Display of Seasonal Berries, Assorted Wedge Cheeses, Relish Tray of Imported Olives and Pickled Vegetables, Grilled Flatbreads & Crackers
&
Choose Three Passed Hors d' oeuvres (pg. 8) with White Glove Service

CHAMPAGNE TOAST

SALAD SELECTIONS

APPLE HARVEST

Greens, Sliced Apple, Smoked Cheddar,
Chopped Walnut, Dried Cranberry,
House Honey Vinaigrette

STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries,
Sugared Pecans, Sharp Cheddar,
Strawberry Balsamic Vinaigrette

ENGLISH GARDEN

Leaf Lettuce, Red Watermelon, English Peas,
Chopped Parsley, Grated Pecorino,
Lemon Mint Vinaigrette

INTERMEZZO

Premium Lemon or Raspberry Sorbet

ENTRÉE SELECTIONS

CITRUS MARINATED GRILLED CHICKEN

Sweet Corn, Green Zucchini, Prosciutto Salsa

BISTRO TENDER & SHRIMP

Bistro Tender Medallions, Two Crab Stuffed Fantail Shrimp in Puff Pastry

TENDERLOIN OSCAR

Twin Petite Filets, Lump Crab Meat, Béarnaise Sauce

FLAME GRILLED FILET MIGNON

8oz Beef Tenderloin, Rosemary Demi Glaze

HOUSE MADE CRAB CAKES

Traditional Tartar

CHEF CARVED ROASTED PRIME RIB & CRAB CAKE

Horseradish Cream, Traditional Tartar

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

LOBSTER TAIL & PAN SEARED CHICKEN

Herbed Chablis Butter Sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Poached Green Asparagus - Roasted Brussel Sprouts - Green Bean Gremolata - Honey Pistachio Carrots - Broccolini
Creamed Leak Bacon Rustic Potato Mash - Bitters & Black Pepper Roasted Sweet Potatoes - Lemon Asiago Pistachio Risotto
Roasted Pine Nut Quinoa Pilaf - Wild Mushroom Risotto - Lemon Parsley Roasted Fingerling Potatoes

LATE NIGHT SNACK STATION

Choice of Late Night Snack (pg. 8)



GOURMET COFFEE STATION

Gourmet Coffee & Herbal Tea Box Selection,
Whipped Cream, Flavouring Syrups, Cinnamon Sticks
Peppermint Chocolate Stirs, Chocolate Morsels

105 PER GUEST

Package Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

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COCKTAIL PACKAGE

FEATURED APPOINTMENTS

Three-Tiered Floating Candle Centerpieces on Each Table
Upgraded Satin Stripe Ivory Floor-length Linens & Coordinating Linen Napkins
Gold Chiavari Chairs

COCKTAIL HORS D'OEUVRES

Table Display of Gourmet Cheese Spheres Accompanied by Marinated Grilled Vegetables, Assorted Flatbreads & Crackers
OR
Choose Three Passed Hors d'oeuvres (pg. 8)

COCKTAIL STATIONS

Choose Four Stations to be Displayed Simultaneously for Two Hours, Fifth Station 10

CARVER'S BOARD

CHOOSE TWO PROTEINS: Rosemary Peppercorn Bistro Tender, Herb Roasted Turkey Breast, Cola Glazed Ham, Chili Cider Brined Pork Loin

Roasted Onion, Tomato, Asparagus & Portobello Mushroom, Fresh Mozzarella, Horseradish Cream, Bourbon BBQ, Dijon, Chimichurri, Fresh Baked Artisan Rolls

CARVER UPGRADES – Market Pricing – Prime Rib of Beef, Beef Tenderloin Filet, Rack of Lamb, Smoked Salmon, House Cured Gravlox, Cold Water Lobster Tail, Ahi Tuna

ENGLISH STYLE FISH & CHIPS

Beer-Battered Cod, Crispy Fries

English Tartar, Ketchup, Malt Vinegar, Lemon, Tabasco, Lemon Dill Aioli, Creamy and Old Bay Cole Slaws

SLIDERS

CHOOSE TWO

Old Bay Crispy Cod – Cole Slaw

Short Rib – Chipotle Ranch BBQ, Sharp Cheddar, Bacon

Pulled Pork – Grilled Pineapple Onion Jam

Cheese Burger – Ketchup, Mustard, Pickle

Open Face Chicken & Waffle – Hot Honey Drizzle

Grilled Portobello – Caramelized Onion, Basil Aioli, Lettuce, Tomato

House Potato Chips

Third Selection 3.5

Crab Cake Sliders – Old Bay Aioli 5.5

MASHED POTATO BAR

Classic Mashed Potato & Whipped Sweet Potato

Broccoli, Cheddar, Scallion, Bacon Jam, Sour Cream, Red Wine Demi Glaze, Marshmallow, Cinnamon, Dried Fruit, Whipped Butter

BURRITO BOWLS

Slow Roasted Pulled Chicken

Cilantro Lime Rice, Black Bean, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Smoked Cheddar, Fresh Tortilla Chips

Add Pulled Pork 2, Add Shredded Beef 3

PASTA

CHOOSE TWO PASTAS & TWO SAUCES

Trottole, Penne, Spinach Ravioli, Cheese Tortellini

Tomato Basil, House Alfredo, Pesto, Bolognese, Vodka Cream

Meatballs, Fresh Herbs, Grated Parmesan, Sliced Olive, Chopped Tomato, Grilled Artichoke Heart, Roasted Pepper, Baby Pea, Dried Red Pepper, Garlic Sticks

CLASSIC KID

Chicken Tenders

White Cheddar Mac & Cheese

Garden Crudités – Green Goddess Dipper

Mini Grilled Cheese & Tomato Soup Shooter

House Potato Chips – Sour Cream Onion Dipper

BUTTER CHICKEN

Indian Butter Chicken, Jasmine Rice, Naan

Diced Mango, Roasted Cauliflower, Shaved Coconut, Basil Ribbon, Toasted Cashew, Cilantro, Zesty Chutney

POUTINE

Crispy Fries, Cheese Curds, House Gravy

Pulled Pork, Bacon, Bourbon BBQ, Cheddar, Sautéed Mushroom, Caramelized Onion, Fresh Herbs

COCKTAIL PACKAGE

CONTINUED

STIR FRY

Chicken, Bell Pepper, Onion, Mushroom, Bok Choy, Carrot, Broccoli, Sticky Rice, Cellophane Noodle

Pot Stickers – Soy Sauce or Vegetable Spring Rolls – Duck Sauce

Fortune Cookies, Take Out Boxes, Chopsticks

SALAD

CHOOSE TWO

Farmer's Garden – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Balsamic Vinaigrette, Pesto Buttermilk, Or Green Goddess

Traditional Caesar – Romaine, Parmesan, Sourdough Crouton, Caesar

Brussels Caesar – Shredded Brussel Sprout, Romaine, Parmesan, Pretzel Crouton, Caesar

Berry – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Balsamic Vinaigrette

English Garden – Leaf Lettuce, Red Watermelon, English Pea, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette

Gorgonzola Pear – Field Greens, Gorgonzola, Sugared Pecan, Roasted Shallot, Chopped Pear, Merlot Vinaigrette

Apple Harvest – Greens, Sliced Apple, Smoked Cheddar, Walnut, Dried Cranberry, Honey Vinaigrette

Winter Beet – Roasted Beet, Fresh Mozzarella, Field Green, Citrus, Candied Pumpkin Seed, Basil Vinaigrette

CANAPÉS

Meatballs – Stout Glaze, Italian Red, Lemongrass Ginger Glaze, Bourbon BBQ, Pesto Glaze, Sriracha Coconut Glaze

Stuffed Mushroom Caps – Italian Sausage, Spinach & Feta, Tomato Bruschetta

Bakes – Crab & Cheddar, Spinach & Artichoke, Buffalo Chicken

Baguette Slices & Pita Chips

Choose One of Each

PIEROGIE

Polish Potato Dumplings

Grilled Kielbasa Coins, Sauerkraut, Sour Cream, Sautéed Mushroom, Parmesan, Caramelized Onion, Crisp Bacon, Cheddar, Scallion

WINGS

Fried Crispy Chicken Wings

Buffalo, Bourbon BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk (Choose Two)

Carrot, Celery, Ranch, Bleu Cheese, Curly Wedge Fries

FLAT BREAD

CHOOSE THREE

Cranberry Chicken Chipotle

Strawberry, Goat Cheese, Arugula

Margherita

Roasted Peach, Prosciutto, Mozzarella, Honey Balsamic, Basil Ham, Fig, Green Apple, Swiss

Sun Dried Tomato, Balsamic, Parmesan, Oregano

Italian Sausage, Mozzarella, Scallion, Broccoli Rabe

Pear, Gorgonzola, Walnut, Honey

Blistered Corn, Tomato, Rosemary

Mushroom, Arugula, Fontina

Blue Crab, Sausage, Smoked Cheddar

Prosciutto, Fire Roasted Tomato, Arugula, Basil, Parmesan

Roasted Beet, Basil, Honey, Lemon, Goat Cheese

BBQ Chicken, Bacon, Smoked Gouda

Applewood Ham, Pineapple, Bourbon BBQ

LATE NIGHT SNACK

Choice of Popcorn Station or Salty Pickings (pg. 8)

85 PER GUEST

Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

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PASSED HORS D'OEUVRES

Choose 1 from Each Tier
Included in Gold & Diamond, Add Passed Hors d'oeuvres 10
Additional Selections & Enhancements Available

TIER 1

Baked Brie Bite – Raspberry Coulis
Crispy Cheese Ravioli – Marinara Dipper
Meatball – Bourbon or Teriyaki Glaze
Caprese Skewer – Balsamic Reduction
Zesty Sausage Stuffed Mushroom Cap
Brie, Pepper Jelly, Pecan Tartlet
Mac & Cheese Bite – Blackberry Jalapeno
Tomato Bisque Shooter – Grilled Cheese Crouton
Artichoke, Parmesan, Oregano Flatbread
Deviled Egg – Traditional, Caesar or Bacon
Grilled Watermelon Gazpacho Shooter

TIER 2

Salmon Rillettes – House Chip, Fresh Dill
Pretzel Crusted Chicken – Lagered Cheddar
Summer Peach Soup Shooter – Basil Oil
Prosciutto Wrapped Melon Balls
Bistro Crostini – Brown Sugar & Chili Bistro
Beef Tender, Horseradish Cream, Arugula
Thai Curry Chicken Satay – Mint Yogurt
Pork Dumplings – Ponzu Sauce
Spicy Tomato Jam & Chevre Spoon – Cucumber Dice
Feta, Marinated Olives & Citrus Shooter
Deconstructed French Onion Bite
Grilled Watermelon Shooter – Honey Lime Syrup, Blackberry

TIER 3

Fingerling Potato Lollipop – Sriracha Sour Cream
Coconut Chicken Skewer – Piña Colada
BBQ Shrimp Wrapped with Bacon
Seared Sea Scallop Crostini – Gremolata
Italian Crab & Roasted Red Pepper Shooter – Mint, Parsley, Lemon, EVOO
Mini Crab Cake – Old Bay Aioli
Cheesesteak Egg Roll – Spicy Ketchup
Crab Bruschetta Crostini
Deconstructed Sushi Spoon – Tuna, Pickled Ginger, Rice, Wasabi, Nori, Soy
Smoked Corn & Chicken Spoon – Poblano, Cilantro, Red Onion

LATE NIGHT SNACKS

All Late Night Snacks are \$5 Per Guest, Included in the Gold & Diamond Package.

POPCORN STATION

Featuring Popcorn Machine with Freshly Popped Popcorn Accompanied by Assorted Flavorings to Include Kettle Corn, Cheddar, Caramel Corn, Ranch, Old Bay & Butter

PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks, Assortment of Dippers Including Jalapeno Cheese, Lagered Cheddar, Sweet Bavarian & Dijon Mustards

SALTY PICKINGS

Housemade Chips Topped with Balsamic Glaze and Parmesan Cheese
Trail Mix Bar to Include Candied Pecans, Cashews, Walnuts, Golden Raisins, Dried Cranberries, Chocolate Morsels

DELUXE SWEETS

Chef Selected Mini Desserts
Including Miniature Cheesecakes, Assorted Cake Balls, Dessert Bars & Freshly Baked Cookies

GOURMET S'MORES

S' mores Station including Reese's Peanut Butter Cups, Marshmallows, Assorted Graham Cracker Flavors, Hershey Bars

BEVERAGE SERVICE

OPEN BARS

BEER & WINE

Includes Miller Lite & Yuengling Lager Drafts, House Wines, Sodas

FIRST HOUR _____ 15 per guest
EACH ADDITIONAL HOUR _____ 5 per guest

PREMIUM BAR

Includes Premium Brand Liquors, Miller Lite, Yuengling Lager and Troegs Perpetual Drafts, House Wines, Sodas

(Tito's, Tanqueray, Bacardi Superior, Captain Morgan Original, Malibu, Jose Cuervo, Jack Daniel's, Jim Beam, Dewer's White Label, Bailey's, Kahlúa)

FIRST HOUR _____ 17 per guest
EACH ADDITIONAL HOUR _____ 6 per guest

ULTRA PREMIUM BAR

Includes Ultra Premium Brand Liquors, Miller Lite, Yuengling Lager and Troegs Perpetual Drafts, Premium Wines, Sodas

(Grey Goose, Bombay Sapphire, Patron, Crown Royal, Maker's Mark, Johnnie Walker Black, Hennessy VS, Disaronno, Cointreau, Chambord, All Premium Brand Spirits)

FIRST HOUR _____ 19 per guest
EACH ADDITIONAL HOUR _____ 8 per guest

SODA BAR

FULL EVENT _____ 4 per guest

CHAMPAGNE

House Champagne (750ml) _____ 30 per bottle
Ballatore Gran Spumante (750ml) _____ 39 per bottle
Sparkling Cider (750ml) _____ 18 per bottle

A LA CARTE BAR SERVICE

Available with a Minimum Purchase _____ 400
Bartender & Bar Setup _____ 150

À LA CARTE

SPIRITS

Premium Brands _____ 7
Ultra Premium Brands _____ 9

WINE

Canyon Road Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato, White Zinfandel
By the Glass _____ 6

BEER

Domestic Draft _____ 4
Craft & Import Drafts _____ Market Price
Domestic Bottle _____ 5
Craft & Import Bottles _____ Market Price

NON-ALCOHOLIC

Soda _____ 2.5
Bottled Water _____ 2
Punch by the Gallon _____ 20

EVENT BAR POLICIES

Pricing and selection are subject to change or a proportionate increase in price to meet increased market costs. As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

The maximum allowable time for bar service is 5 hours. All alcoholic beverage service must conclude no later than 30 minutes to the scheduled event conclusion.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources. Altland House Catering is bound by all local and state regulations governing the sale, service, and consumption of alcoholic beverages. The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event. If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special or other damages of any kind whatsoever. The client and their guests agree to cooperate fully with the company's efforts to comply with, and enforce all applicable rules, regulations and codes.

Altland House does not permit the removal of any alcoholic beverages from the licensed premises.

The minimum revenue requirement for all bars is \$400.00. Any shortfall in minimum revenues will be the responsibility of the client. There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to the 20% service charge and 6% PA Sales Tax on the service charge.