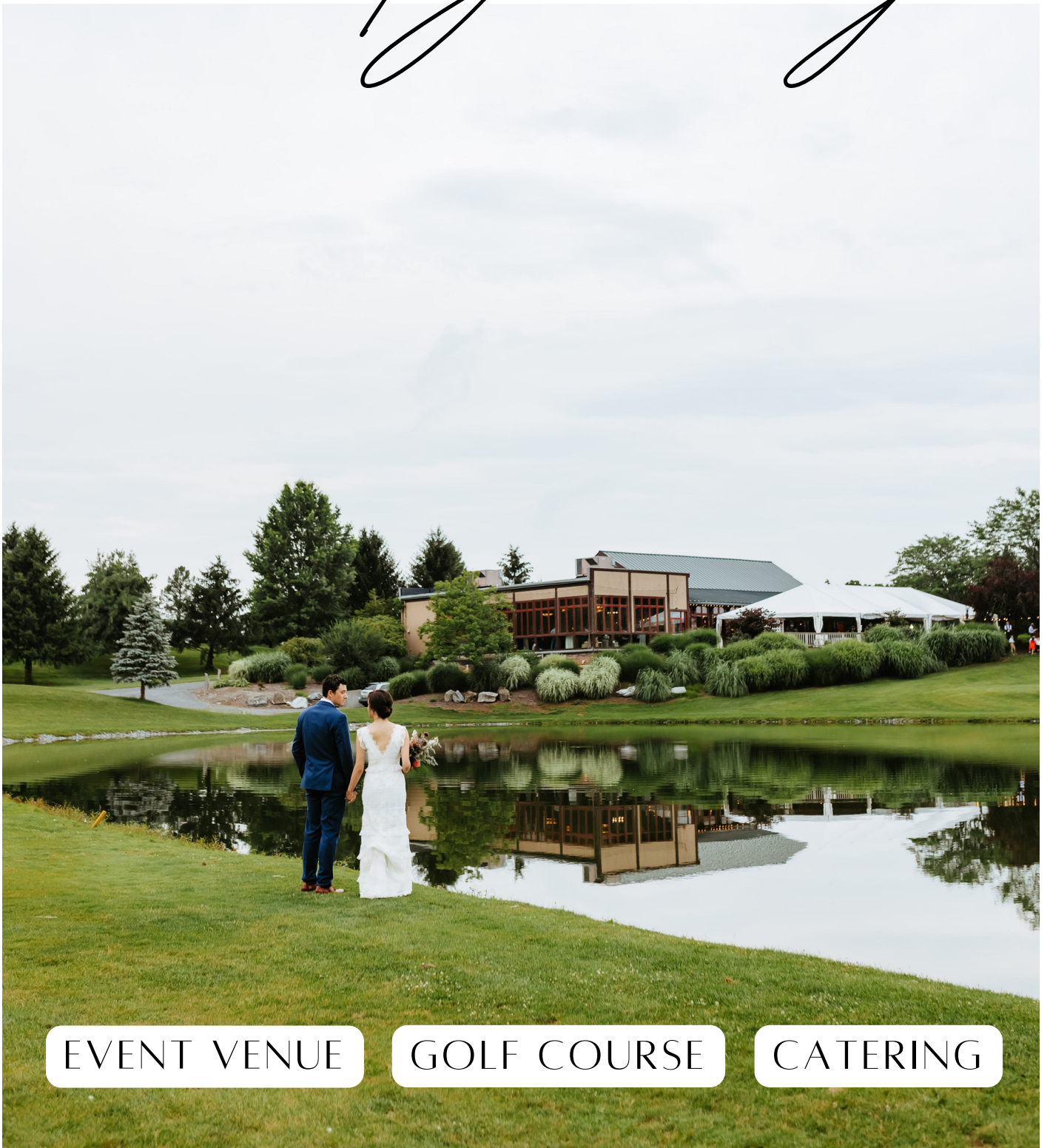


Liberty Forge



EVENT VENUE

GOLF COURSE

CATERING

3804 LISBURN ROAD, MECHANICSBURG, PA
WWW.LODGEATLIBERTYFORGE.COM 717.691.5335

Table of contents

EXPLORE THE VENUE	1
VENUE PACKAGE PRICING	2
PACKAGE INCLUSIONS	3
CATERING PACKAGES	4
BEVERAGE & BAR	8
SAMPLE LAYOUT	9
FREQUENTLY ASKED QUESTIONS	10
VENUE POLICIES	11
RECOMMENDED VENDORS	12

EXPLORE

The venue



THE LODGE

The rustic elegance of our timber frame architecture meets the panoramic views of our beautiful 100 acre golf course. Accommodating up to 225 seated guests, The Lodge is the perfect all-season, climate controlled venue.



THE TENTED TERRACE

Overlooking our stunning ponds and 18th green, our Tented Terrace offers an outdoor ceremony or reception location; rain or shine. Accommodating up to 225 guests for ceremony and 150 seated Reception guests.



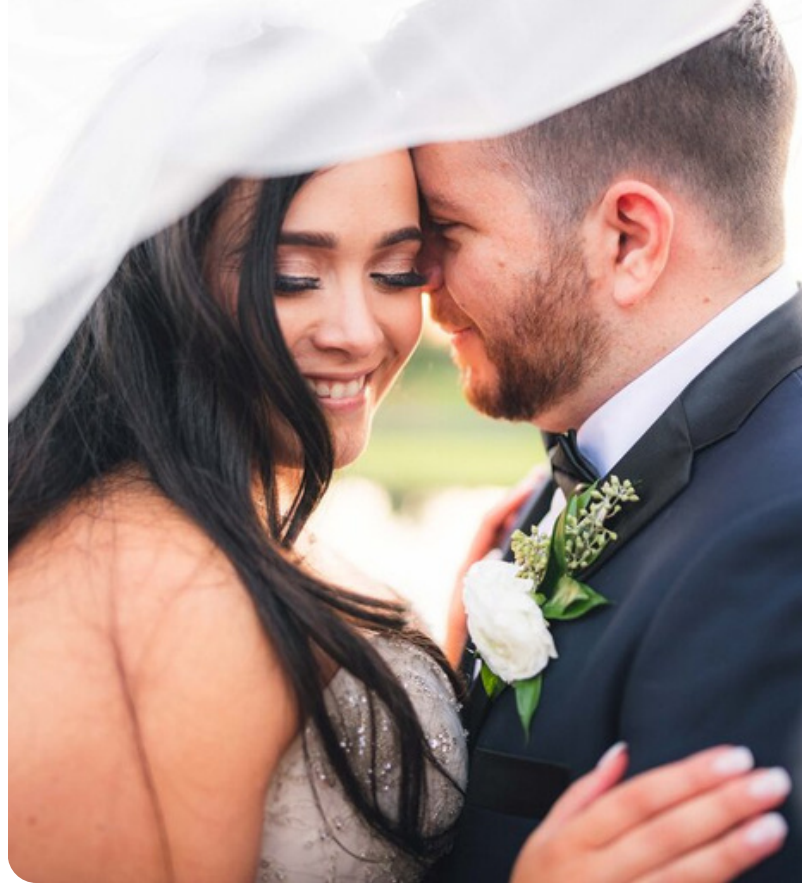
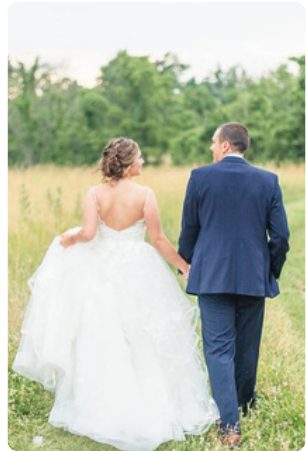
THE FAIRWAY GAZEBO

Nestled amidst the golf course and just steps away from The Lodge, embrace the manicured beauty of the green with an open-air Ceremony. Accommodating up to 225 guests.



THE SUSQUEHANNA ROOM

Perfect for indoor ceremonies, cocktail hours & dancing the night away, this multi-faceted location comes complete with Tiffany chandeliers, slate floors, a built-in private bar and dramatic floor to ceiling windows.



Venue Package Pricing

PRIME SEASON SATURDAYS
\$5,000

VENUE RENTALS ARE ASSOCIATED WITH THE DATE YOU CHOOSE.
DISCOUNTED VENUE RENTALS AVAILABLE FOR WEEKDAYS, SUNDAYS
& OFF-SEASON SATURDAYS

FULL SERVICE WEDDING PACKAGES

GRAND
\$58.00
plus tax & service
pg. 4

SIGNATURE
\$78.00
plus tax & service
pg. 5

PREMIERE
\$98.00
plus tax & service
pg. 6

Beverage & Bar Service Options available at additional costs (see page 8).
Packages are customizable upon request.
Work with our wedding specialist to design your perfect day.

PACKAGE *inclusions*

venue

Private Venue Nestled Amongst 100 Acres of Manicured Greens

Exclusive Access to Venue from 9AM on day of the Event

Climate Controlled Indoor Reception Venue

White Draped Tent for Outdoor Ceremony or Reception

Outdoor Fire Pit

On-site Parking

Recommended Vendors List

decor

Floor-length Table Linens & Linen Napkins

Gold Chiavari Chairs with Ivory Seat

White Garden Ceremony Chairs

60" Round Guest Tables

30" Round High Top Tables

8' Rectangular Tables for Escort Cards, DJ, Gift Table, etc.

High Quality China, Glassware, Flatware

Centerpiece Options Included in Wedding Packages

service

Personalized Consultations with Wedding Sales Specialist

Day of Event Venue Coordinator to Cater to Wedding Party

Complimentary Cake Cutting Service

catering

Exclusive Caterer, Altland House Catering

Full Service Wedding Packages for all Your Food & Beverage Needs

Custom Menu Options Available

Dietary Restrictions Accommodated

Complimentary Wedding Tasting for up to Four Guests

Outside Wedding Cake & Dessert Permitted

golf

Four Complimentary Golf Course Passes
(each pass valid for 18 holes - cart included)



FEATURED APPOINTMENTS

hurricane globe centerpieces with tapered candles, mirrors & votive candles on each guest table
ivory stripe floor-length linens and coordinating linen napkins

all packages include fresh rolls, butter, water, coffee & hot tea service
beverage & bar packages are available at an additional cost (see page 8)

COCKTAIL HOUR

snip top carrots, celery, red pepper, broccoli, buttermilk ranch
domestic & imported market cheeses, berries, grape clusters, dijon, preserves
spinach artichoke dip, grilled asparagus, roasted roma tomatoes with naan, crostini, & crackers

-OR-

choose three passed hors d'oeuvres (see page 7)

SERVED SALAD SELECTIONS
CHOICE OF ONE

GORGONZOLA PEAR
mixed greens, crumbled gorgonzola,
sugared pecans, poached pears,
house merlot vinaigrette

FARMER'S GARDEN
mixed greens, carrots, tomatoes,
english cucumber, house croutons
balsamic vinaigrette

FARMER'S CAESAR
romaine lettuce, shaved parmesan,
house croutons, creamy caesar

SERVED ENTRÉE SELECTIONS
CHOICE OF TWO

TUSCAN CHICKEN
mozzarella, roasted tomatoes,
spinach, artichokes

APPLE JACK PORK LOIN
sautéed apples, brandy cream sauce

FILLET OF HADDOCK
panko & parmesan crusted,
lemon beurre blanc

CHICKEN CORDON BLEU
swiss cheese, applewood smoked ham,
herbed breadcrumbs, mornay sauce

STUFFED CHICKEN BREAST
sausage apple stuffing, cider glaze
-OR-
traditional bread filling, pan gravy

HERB CRUSTED TOP ROUND OF BEEF
traditional bread filling, natural demi-glaze

BISTRO STEAK MEDALLIONS
red wine portobello demi-glaze

SMOKEHOUSE CHICKEN
applewood smoked bacon,
sharp cheddar, BBQ glaze

VEGETABLE & STARCH SELECTIONS
CHOICE OF TWO

broccoli florets - garlic buttered green beans - snip top baby carrots - sauteed seasonal vegetables
scalloped potatoes - rosemary roasted red potatoes - rustic red skin potato mash - wild rice pilaf

\$ 5 8 P E R P E R S O N

signature

FEATURED APPOINTMENTS

three-tiered floating candle centerpieces, mirrors & votive candles on each guest table
ivory stripe floor-length linens and coordinating linen napkins

all packages include fresh rolls, butter, water, coffee & hot tea service
beverage & bar packages are available at an additional cost (see page 8)

COCKTAIL HOUR

snip top carrots, celery, red pepper, broccoli, buttermilk ranch
domestic & imported market cheeses, berries, grape clusters, dijon, preserves
spinach artichoke dip, grilled asparagus, roasted roma tomatoes with naan, crostini, & crackers

-AND-

choose three passed hors d'oeuvres (see page 7)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS CHOICE OF ONE

SUMMER BERRY

baby lettuce, strawberries, blueberries,
toasted almonds, goat cheese
raspberry vinaigrette

APPLE HARVEST

mixed greens, sliced apples, smoked cheddar,
chopped walnuts, dried cranberries
honey vinaigrette

BRUSSEL SPROUTS

brussel sprouts, bacon, red onion,
smoked gouda, honey balsamic vinaigrette

SERVED ENTREE SELECTIONS CHOICE OF TWO

PARMESAN CRUSTED CHICKEN

herbed breadcrumbs, vodka cream

PRIME PORK LOIN

rosemary rub, peach bbq glaze

HOUSE MADE CRAB CAKE

old bay aioli

APPLE & BRIE STUFFED CHICKEN

frangelica glaze, toasted almonds

NEW YORK STRIP STEAK

garlic butter, frizzled onions

PRETZEL COVERED PORK SCHNITZEL

gouda cream

PRETZEL CRUSTED CHICKEN

maple honey mustard drizzle

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

rich porter jus

BEER BRAISED SHORT RIB

red wine demi-glace

BOURBON GLAZED SALMON

oven seared northern atlantic

VEGETABLE & STARCH SELECTIONS CHOICE OF TWO

grilled asparagus spears - broccoli florets - bacon green beans - sauteed seasonal vegetables - lemon oil snip top carrots
parmesan herb risotto - honey butter mashed sweet potatoes - smoked gouda mash - twice baked potatoes

S'MORES OR POPCORN BAR

\$ 7 8 P E R P E R S O N



FEATURED APPOINTMENTS

tailor-made centerpieces designed by our partnered florist
custom linens, custom linen napkins, specialty table custom linens

all packages include fresh rolls, butter, water, coffee & hot tea service
beverage & bar packages are available at an additional cost (see page 8)

COCKTAIL HOUR

display of cured meats, marinated grilled vegetables, market cheeses, berries, grapes, dijon mustard, preserves,
tomato mozzarella bruschetta, dried fruits, assorted nuts, mixed olives, garlic hummus with naan, crostini, & crackers
&

choose three passed hors d'oeuvres (see page 7)

———— CHAMPAGNE TOAST ————

SERVED SALAD SELECTIONS
CHOICE OF ONE

STRAWBERRY PECAN

bibb lettuce, sliced strawberries,
sugared pecans, sharp cheddar,
strawberry balsamic vinaigrette

WEDGE SALAD

iceberg lettuce wedge, tomatoes, egg, bacon,
blue cheese, peppercorn ranch

CAPRESE SALAD

arugula basil mix, fresh mozzarella,
sliced tomatoes, balsamic reduction evoo

SERVED ENTREE SELECTIONS
CHOICE OF TWO SINGLE PLATES

CHICKEN NAPOLEAN

layered boursin whipped potatoes, spinach,
wonton crisps, natural pan jus

PRIME RIB

au jus, horseradish cream

FILET MIGNON

peppercorn demi

SWORDFISH

roasted puttanesca

SHRIMP STUFFED FLOUNDER

champagne buerre blanc

CHICKEN OSCAR

lump crabmeat, asparagus, hollandaise

— OR —

CHOICE OF ONE DUAL ENTREE

CARVED TENDERLOIN & LOBSTER STUFFED PORTOBELLO

hollandaise, lobster spinach stuffing

FILET & CRAB CAKE

demi-glace, old bay aioli with lemon

VEGETABLE & STARCH SELECTIONS
CHOICE OF TWO

bacon bundled asparagus - balsamic brussels sprouts - green bean almondine - honey thyme carrots - broccolini - truffle mash
tri colored roasted potatoes - asiago pistachio risotto - lemon parsley pearl cous cous - wild mushroom risotto

———— LATE NIGHT SNACK STATION (SEE PAGE 7) ————

\$ 9 8 P E R P E R S O N

passed hors d'oeuvres

CHOOSE ONE SELECTION FROM EACH TIER

TIER 1

baked brie bites | raspberry coulis
crispy cheese ravioli | marinara dipper
meatballs | bourbon or teriyaki glaze
caprese skewer | balsamic drizzle
zesty sausage stuffed mushroom cap
mac & cheese bites | blackberry jalapeño
tomato bisque shooter | grilled cheese crouton
artichoke, parmesan, oregano, evoo flatbread
watermelon gazpacho shooter
fig & bleu cheese tart with honey
brussels, bacon, ricotta toast
mini potato latke | sriracha, sour cream

TIER 2

tempura chicken | chili thai sauce
bacon wrapped bbq shrimp
seared sea scallop crostini | gremolata
italian crab & roasted red pepper shooter
mini crab cake | old bay aioli
crab bruschetta crostini
mustard encrusted beef skewer
avocado & tuna poke wonton chip
mini beef wellington | horseradish cream

TIER 3

smoked salmon & cucumber round
pretzel crusted chicken bites | ale sauce
cheesesteak egg roll | spicy ketchup
prosciutto wrapped melon balls
bistro crostini | brown sugar & chili bistro
beef tender, horseradish cream, arugula
thai curry chicken skewer | mint yogurt
pork dumplings | ponzu sauce
deconstructed french onion bite
shrimp cocktail shooter

late-night snacks

INCLUDED IN THE PREMIERE PACKAGE AT NO ADDITIONAL COST

POPCORN BAR

featuring a popcorn machine with freshly popped popcorn accompanied by assorted flavorings to include kettle corn, cheddar, caramel corn, ranch, & butter
\$5.00 per person

S'MORES BAR

s' mores station including reese's peanut butter cups, marshmallows, original & chocolate graham crackers, & hershey bars
\$5.00 per person

PRETZEL BAR

soft pretzels with assortment of dippers including jalapeño cheese, beer cheese, honey mustard dip
\$8.50 per person

MINI PHILLY CHEESESTEAK BAR

mini cheesesteaks featuring cheese sauce, fried onions & green pepper toppings
\$8.50 per person

FLATBREAD PIZZA BAR

classic white garlic, margherita, and meat lovers flatbread pizzas accompanied by grated parmesan, red pepper flakes, & oregano toppings
\$8.50 per person

BEVERAGE & *bar packages*

HOURLY BAR PACKAGES

*Not applicable for groups under 25 guests

BEER & WINE BAR

Includes Miller Light, Yuengling Lager, & Troegs Perpetual Drafts, House Wines & Soft Drinks

FIRST HOUR\$15 per guest
EACH ADDITIONAL HOUR \$5 per guest

PREMIUM BAR

Includes Premium Brand Liquors, Miller Lite, Yuengling Lager & Troegs Perpetual Drafts, House Wines and Soft Drinks
(Absolut, Tanqueray, Parrot Bay, Jack Daniels, Jim Beam, Jose Cuervo, Bacardi, Dewar's)

FIRST HOUR.....\$18 per guest
EACH ADDITIONAL HOUR.....\$6 per guest

ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Miller Lite, Yuengling Lager & Troegs Perpetual Drafts, House Wines, Sodas
(Grey Goose, Tito's, Bombay Sapphire, Bacardi, Makers Mark, Espolón, Captain Morgan, Malibu, Crown Royal)

FIRST HOUR.....\$20 per guest
EACH ADDITIONAL HOUR.....\$8 per guest

SODA BAR

FULL EVENT.....\$5 per guest

CHAMPAGNE

House Champagne (750ml).....\$30 per bottle
Sparkling Cider (750ml).....\$18 per bottle
(serves approximately 8 guests per bottle)

CONSUMPTION & CASH BAR PRICING

*\$300.00 minimum spend for Consumption & Cash Bars
*\$150.00 Bartender fee

BEER

Domestic Draft \$4 each
Craft & Import Drafts Market Price

WINE

Cabernet Sauvignon, Merlot, Chardonnay Pinot Grigio, Moscato, White Zinfandel

By the Glass \$6 each

SPIRITS

Premium Brands.....\$8 each
Ultra Premium Brands\$10 each

NON-ALCOHOLIC

Soda\$2.50 each
Bottled Water \$2 each
Punch by the Gallon \$20 per gallon

SIGNATURE BATCHED COCKTAILS

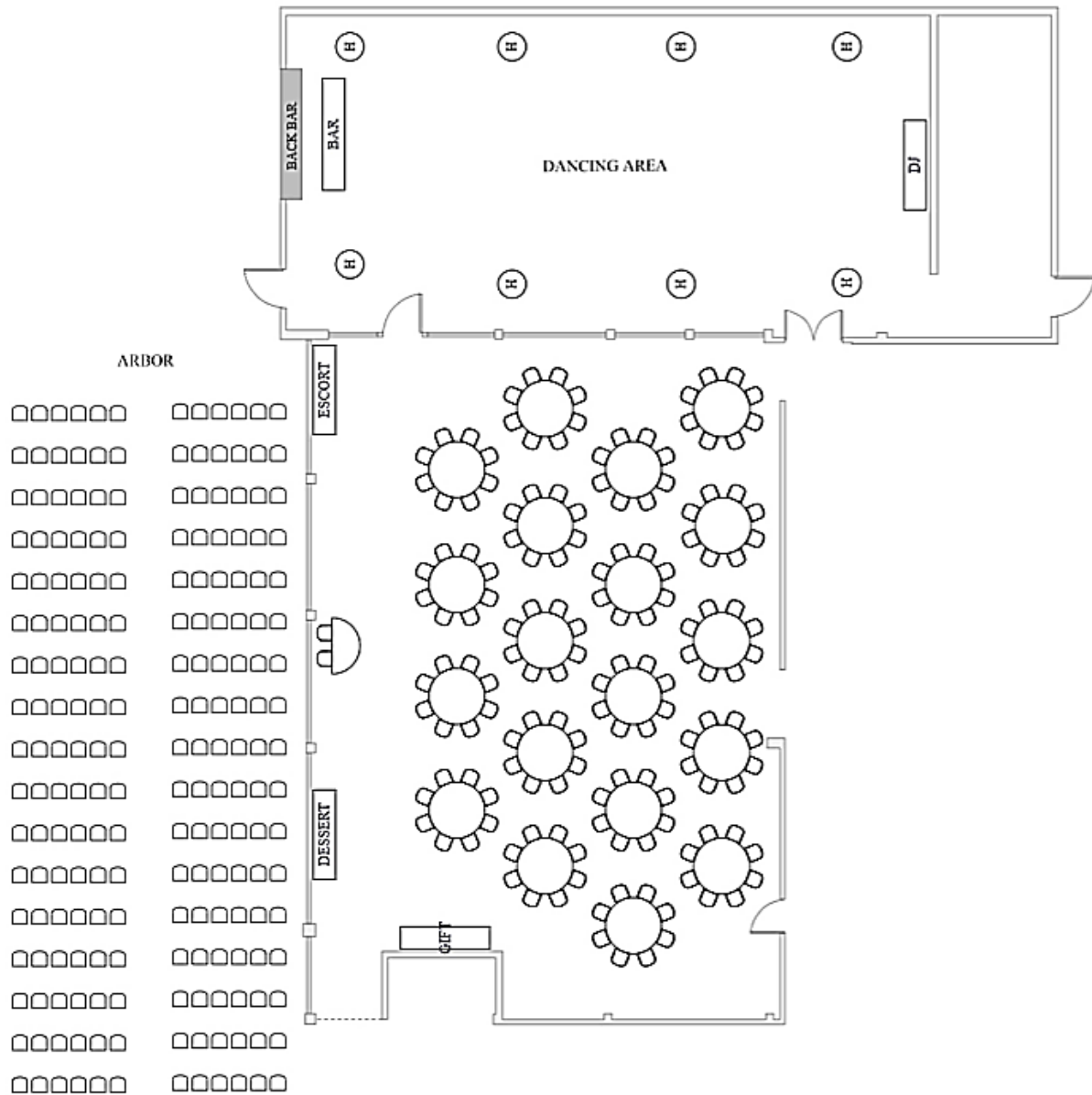
Lemonade Spritzer \$54 per gallon
White Wine, Lemonade, Sprite, Strawberries & Lemon for Garnish

Peach Tea.....\$56 per gallon
Whiskey, Peach Schnapps, Unsweetened Iced Tea, Peach Slices & Lemon for Garnish

Sangria\$52 per gallon
Red Wine, Simple Syrup, Orange Juice, Peach Schnapps, Ginger Ale, Seasonal Fruit
(Variations Available: White Wine, Sparking Wine)

Pineapple Rum Punch\$56 per gallon
Parrot Bay, Prosecco, Pineapple Juice, Pineapple Garnish

SAMPLE *layout*



Frequently asked questions

CAN WE PROVIDE OUR OWN FOOD AND/OR ALCOHOL?

All food, beverage & bar services, excluding wedding cakes/desserts, must be provided by the exclusive caterer of Liberty Forge; Altland House Catering.

DO YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes, our Executive Chef & Venue Coordinator will gladly work with you on creating custom menu options for your guests who require special dietary accommodations.

DO YOU ALLOW CANDLES?

We allow live flame, however, all candles must be partially enclosed in a glass votive, vase, lantern, etcetera.

IS THERE PARKING ONSITE?

Yes, we have ample private event parking just steps away from the entrance of The Lodge. Additional parking is available at our Pro Shop, if needed.

IS YOUR VENUE ACCESSIBLE?

All buildings on our property are wheelchair accessible.

IS THE VENUE CLIMATE-CONTROLLED?

All indoor facilities are climate-controlled for weddings & events during any season.

DO YOU HAVE A GETTING READY SUITE?

Yes, Liberty Forge provides two private dressing areas for members of the wedding party for hair, makeup & wardrobe. Access to these areas begins at 9AM on the day of the event & will be accessible to the wedding party for the day. All personal belongings must be removed at the conclusion of the event.

DO YOU PROVIDE ON-SITE OVERNIGHT ACCOMMODATIONS?

Liberty Forge does not provide overnight accommodations on-site, however, we have partnered with several local hotels who provide discounted wedding block rates, based upon availability.

Please see our recommended vendor sheet for three of our preferred hotels located within a 5 mile radius of our venue.

WHAT TIME CAN WE AND/OR OUR VENDORS ARRIVE FOR SETUP?

Access to the venue for setup may begin at 9AM on the day of the wedding. All decor, equipment, etcetera must be removed at the conclusion of the event & cannot be left overnight.

DOES THE LODGE HAVE A NOISE ORDINANCE CURFEW?

Due to local ordinances, all entertainment must conclude by 11PM.

ARE SPARKLER SENDOFFS PERMITTED?

Yes, sparklers are allowed to be used outside on the paved road in front of The Lodge.

Sparklers are not permitted inside any of the buildings, under the Tented Terrace, or on the golf course.

DOES YOUR BAR ALLOW SHOTS?

Shots are prohibited at The Lodge, due to Pennsylvania standard liquor liability protocols.

VENUE *policies*

Pricing and selections are subject to change 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 five hours.

All alcoholic beverage service must conclude no later than 30 minutes prior 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. Altland House Catering does not permit the removal of any alcoholic beverages from the licensed premises.

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.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.

The minimum revenue requirement for all bars is \$300.00. Any shortfall in minimum revenues will be the responsibility of the client.

Catered food is subject to 20% service charge and 6% PA sales tax.

Consumption bars and open bars are subject to 20% service charge and 6% PA sales tax on the service charge.

Liberty Forge will not be held liable for lost, damaged, or misplaced personal belongings.

Decorations may not be attached to the inside or outside of the venue in any way.

Liberty Forge has a recommended vendors list to assist our clients with the planning process, however, our clients are permitted in hiring any vendor they choose, with the exception of the catering and beverage services, which are exclusively provided by Altland House Catering. Each outside vendor must provide their own equipment to perform the necessary functions of their job.

Liberty Forge provides an on-site Venue Coordinator to oversee the Liberty Forge staff in the execution of the event.

The Venue Coordinator is responsible for monitoring the venue and catering service on the day of the event.

RECOMMENDED



ENTERTAINMENT

Klock Entertainment
717.836.7366
klockentertainment.com

Mixed Up Productions
717.982.6646
mixedupproductions.com

Soundwaves Entertainment
717.225.5562
soundwavesentertainment.com

Ryan Miller Entertainment
717.805.2738
ryanmillerent.com

PHOTOGRAPHERS

Golden Co. Photography
717.826.8954
goldencophotography.com

Copper Peaks Photo Company
copperpeaksphotoco.com

Amanda Zeiders Photography
717.525.1088
amandazeiders.com

Symmetry Co. Photography
symmetrycopa.com
570.691.7202

Paige Kowal Photography
paigekowalphoto.com
310.529.8014

CAKES & MORE

Kyrsten's Sweet Design
717.745.8580
ksweetdesigns.com

Sweet Confections
717.671.7111
sweetconfectionscakes.com

The Pennsylvania Bakery
717.763.7755
pabakery.com

Anna Rose Bakery
717.236.3149
annarosebakery.com

Duck Donuts
717.691.1005
duckdonuts.com

FLORISTS

Blooms by Vickrey
717.737.0212
bloomsbyvickrey.com

Lace and Peonies Floral Design
717.202.5952
laceandpeonies.com

Petals With Style
717.392.4000
petalswithstyle.com

VIDEOGRAPHY

Soul Narrative Studios
610.248.9231
soulnarrativestudios.com

JC Sanchez Films
267.991.5392
jcsanchezfilms.com

OFFICIANTS

Sealed with a Kiss Officiants
443.838.6210
www.sealedwithakissofficiants.com

Wedding Dayz
717.636.1744
www.weddingdayz.net

Officiant Services by Colleen & Co.
717.318.4383

HOTELS

Towneplace Suites by Marriot
717.691.1400
marriot.com/harmt

Hampton Inn by Hilton
717.691.1300
harrisburgwest.hamptoninn.com

Homewood Suites by Hilton
717.697.4900
harrisburgwest.homewoodsuites.com

TRANSPORTATION

Premiere 1 Limousine
717.616.8995
premiere1limousine.com

Unique Limousine
717.233.4431
uniquelimousine.com

Wolf's Bus Lines
717.528.4125
wolfsbus.com

First Student Charter
855.272.3222
firstcharterbus.com