

## *Weddings*

The Lodge at Tussey Mountain invites you to be our guest. We will host your wedding and provide you with a time to remember. The following menus should serve as guidelines for your event planning. The food items are completely at the customer's discretion. We have a fully equipped kitchen, bar and courteous staff who will accommodate you in every way.

### BANQUET ARRANGEMENTS

Confirmation of your function must be made as soon as possible. We require the facility rental fee be paid in full at the time you decide to set a date with us. This will secure your designated date and time. The facility rental fee is \$600. This amount will cover the rental of the Lodge, the set up and clean up of your event, your table linens, the bar set up, and the cutting of the wedding cake. You will have use of the lodge for 5 ½ hours from the start of your function. The facility rental fee is non-refundable. The deck area is also available for your event. This area can be used for cocktail parties, or even wedding ceremonies. The fee to rent the deck area is \$250.

### GUARANTEE

We require a guaranteed guest count no later than one week prior to the function. We will prepare 10% over the guaranteed number to accommodate unexpected guests. Any cancellation after the guarantee period will result in a charge equal to the guaranteed number for the event.

### PAYMENT

There will be a 6% PA Sales Tax and an 18% Service Fee added to your bill. Full payment is expected at the end of your event. We accept payment by check or credit card.

### ALCOHOL

The Lodge at Tussey Mountain is pleased to offer your guests a wide selection of alcoholic beverages. As a PA Liquor License holder, we are required to serve only those guests who are over the age of 21. Any alcohol consumed at your function must be purchased from The Lodge at Tussey Mountain.

### ACCOMMODATIONS

We hope that you will visit us at The Lodge at Tussey Mountain and see both our indoor and outdoor facilities. We can accommodate up to 200 guests indoors and we have a wonderful, spacious deck area outdoors. We also offer plenty of parking on site.

### WEDDING CEREMONIES

Our beautiful deck area is a lovely place to hold your outdoor ceremony. Tussey Mountain will provide and set up the seating for your service. The cost to rent the deck for your wedding ceremony is \$250.

If you have any questions or would like to set up a time to visit The Lodge at Tussey Mountain, please call Lodge Manager Christie Hume at (814)466-7976, or send an email to [Christie@tusseymountain.com](mailto:Christie@tusseymountain.com).

*We look forward to having you as our guest!*

P.O. BOX 885, 301 BEAR MEADOWS ROAD, BOALSBURG, PA 16827  
(814) 466-7976, FAX (814) 466-6601  
[www.tusseymountain.com](http://www.tusseymountain.com)

## Hors D'oeuvres

### Cold Hors D'oeuvres

Fresh Vegetable Tray	\$60.00
Fresh Fruit w/ Dip	\$70.00
Cheese and Cracker Tray	\$80.00
Imported Gourmet Cheese Tray	
Featuring Baked Brie w/ fruit & toasted nuts	\$95.00
Cucumber Rounds w/ Herbed Cream Cheese	
& Smoked Salmon	\$60.00
Jumbo Shrimp Cocktail	\$70.00
Cold Antipasto	\$95.00
Smoked Salmon Platter	Market Price

### Hot Hors D'oeuvres

Swedish Meatballs	\$50.00
Italian Meatballs	\$50.00
Barbecue Shrimp wrapped in Bacon	\$70.00
Scallops wrapped in Bacon	\$90.00
Tomato, Basil and Fresh Mozzarella Bruchetta	\$55.00
Miniature Quiche Lorraine	\$70.00
Stuffed Mushroom Caps	\$50.00
Chicken Satays w/ Peanut Sauce	\$55.00
Coconut Chicken	\$90.00
Coconut Shrimp	\$75.00
Mini Egg Rolls w/ Peanut Dipping Sauce	\$45.00
Mozzarella Sticks w/ Marinara Sauce	\$50.00
Spanakopita	\$85.00
Miniature Crab Cakes	\$90.00
Carving Board w/ 2 Meats & Mini Rolls	\$5.50/person

*Our prices for hors d'oeuvres are based on 50 pieces per tray.  
6% sales tax and 18% gratuity will be added.*

# Dinner Buffet Options

## Entrees

*Choice of 2*

Herbed Bread Stuffed Chicken Breast  
Chicken Cordon Bleu  
Chicken Marsala  
Chicken Parmesan  
Burgundy Beef Tips w/ Egg Noodles  
Roast Pork Loin w/ Baked Apples  
Grilled Fish: Salmon, Swordfish or Tuna  
Stuffed Flounder

Roast Beef Au Jus  
Carved Round Top  
Glazed Ham  
Baked Turkey Breast  
Eggplant Parmesan  
Cheese Tortellini  
Meat Lasagna  
Crab Cakes

## Salad

*Choice of 2*

Tossed Salad w/ Dressing  
Spinach Salad w/ Hot Bacon Dressing  
Italian Pasta Salad

Caesar Salad  
Greek Salad  
Potato Salad

## Vegetable

*Choice of 2*

Balsamic-roasted Asparagus  
Sherry-steamed Sweet Baby Carrots  
Broccoli w/ Garlic, Asiago Cheese & Toasted Nuts  
Sautéed Zucchini w/ Dill

Buttered Corn  
Baked Corn  
Peas and Pearl Onions  
California Blend Medley

## Hot Sides

*Choice of 1*

Baked Potato w/ Sour Cream  
Twice Baked Potatoes  
Garlic Mashed Potatoes  
Alfredo Pasta

Scalloped Potatoes  
Roasted Red Potatoes  
Wild Rice Pilaf  
Mashed Sweet Potatoes

*Buffets range in price from \$21.00 to \$35.00 per person, depending upon your selections.  
6% sales tax and 18% gratuity will be added to the total price.*

## **Dinner Buffet Menus**

### **Country Wedding**

Roasted Ham w/ Fruit Glaze  
Roast Turkey  
Mashed Potatoes w/ Gravy  
Sautéed String Beans and Julienne Carrots  
Buttered Corn  
Tossed Salad w/ Choice of Dressings  
Dinner Rolls w/ Butter  
Coffee and Hot Tea Station  
*\$21.95/person + tax and gratuity*

### **Traditional Wedding**

Stuffed Chicken Breast  
Roast Beef Au Jus  
Roasted Red Potatoes  
Gingered Baby Carrots  
Buttered Corn  
Tossed Salad w/ Choice of Dressings  
Dinner Rolls w/ Butter  
Coffee and Hot Tea Station  
*\$23.95/person + tax and gratuity*

### **Classic Wedding**

Carved Roast Center Cut of Pork Loin  
Carved Top Round of Beef  
Roasted Fresh Vegetables  
Apple Almond Stuffing  
Tossed Salad w/ Choice of Dressings  
Dinner Rolls w/ Butter  
Coffee and Hot Tea Station  
*\$25.95/person + tax and gratuity*

### **Italian Wedding**

Italian Wedding Soup  
Chicken Parmesan  
Herb Ravioli in Pesto Cream Sauce  
Penne Pasta w/ Vodka Sauce  
Roasted Vegetables w/ Basil  
Caesar Salad  
Dinner Rolls w/ Butter  
Coffee and Hot Tea Station  
*\$27.95/person + tax and gratuity*

## **Dinner Buffet Menus** (continued)

### **Cocktail Reception**

(Food set up for 2 Hours)

Hot and Cold Hors D'oeuvres  
(Choose 3 from the Hors D'oeuvres menu)

#### Displays Station:

Assorted Cheeses & Crackers, featuring Baked Brie  
Fresh Fruit w/ Dip  
Vegetable Crudités

#### Sides Station:

Caesar or Garden Salad  
Seasonal Vegetable  
Mashed Potato Bar

#### Pasta Station:

Cheese Tortellini w/ Pesto  
Penne Pasta w/ Vodka Sauce

#### Carving Station:

(Choose 2)

Roast Beef, Turkey Breast, Baked Ham, Pork Tenderloin  
Served w/ Mini Rolls and Condiments

#### Beverage Station:

Coffee and Hot Tea Station  
\$29.95/person + tax and gratuity

### **Deluxe Wedding**

Carved Tenderloin of Beef  
Baked Salmon Fillets w/ Caper-Dill Sauce  
Oven Roasted Herbed Potatoes  
Roma Italian Green Beans  
Mesclun Greens w/ Pears and Walnut Vinaigrette  
Dinner Rolls w/ Butter  
Coffee and Hot Tea Station  
\$35.95/person + tax and gratuity

## Beverage Selections

<u>Type of Drink</u>	<u>Glass Price</u>	<u>Wine &amp; Champagne (Bottles)</u>	
House Brand Mixed Drinks	\$4.00	House Wine (Woodbridge )	\$30.00/1.5L
Premium Brand Mixed Drinks	\$5.00	Franzia Wine Tap	\$50/5L
Prestige Brand Mixed Drinks	\$6.00	House Champagne	\$30.00/1.5L
3-Liquor and Cream Drinks	\$5.50		
Domestic Beer (bottle)	\$2.50		
Imported Beer (bottle)	\$3.50		
House Wine	\$4.00	<u>Beer (Keg)</u>	
Juice & Soda	\$1.50	Domestic (1/2)	\$175.00
Domestic Draft Beer	\$2.50	Domestic (1/4)	\$125.00
Imported Draft Beer	\$3.50	Imports & Microbrews	Prices Vary

### Brands

#### House Brands

Bankers Club Vodka  
 Gilbeys Gin  
 Bankers Club Whiskey  
 Bankers Club Bourbon  
 Bankers Club Scotch  
 Castillo Silver Rum  
 Tortilla Silver Rum

#### Domestic Bottled Beer

Budweiser  
 Bud Light  
 Miller Lite  
 Michelob Ultra  
 Coors Light  
 Yuengling Lager

#### Imported & Microbrew Bottled Beer

Heineken	Corona
Amstel Light	Sam Adams
Labatt's Blue	Magic Hat
Sierra Nevada Pale Ale	Smirnoff Ice
Guinness	
Haake-Beck (non-alcoholic)	

#### Premium Brands

Absolut Vodka  
 Jim Beam Bourbon  
 Beefeater Gin  
 Tanqueray Gin  
 Jack Daniels Black Whiskey  
 Seagrams Seven Whiskey  
 Canadian Club Whiskey  
 Seagrams V.O. Whiskey  
 Dewars Scotch  
 Captain Morgans Spiced Rum  
 Southern Comfort  
 Cuervo Tradicional Tequila  
 Bacardi Light Rum  
 Stolichnaya Vodka

#### Prestige Brands

Bombay Sapphire Gin  
 Grey Goose Vodka  
 Crown Royal Whiskey  
 Bushmills Whiskey  
 Makers Mark Bourbon  
 Glenlivet Scotch  
 Cuervo 1800 Tequila

#### Cordials

Baileys Irish Cream  
 Chambord  
 Kahlua  
 Frangelico  
 Sambuca