



THE RESORT AT GLADE SPRINGS

Weddings



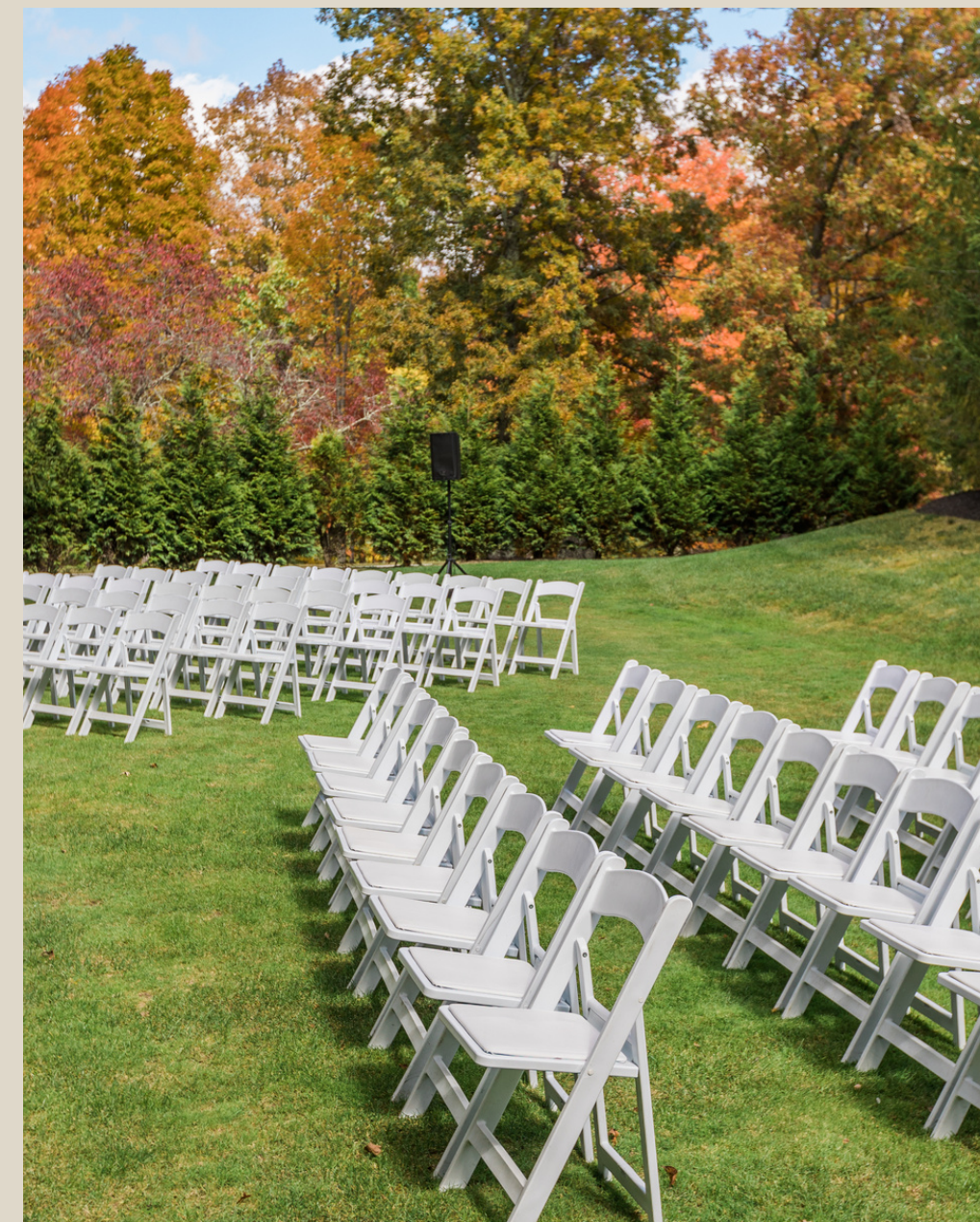
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VENUE *Options*



THE *Lawn*

- Typically used for wedding ceremonies
- Approximately 2,600 SF
- Seats up to 300
- Price \$750 + tax



BRIGHT *Foyer*

- Typically used for smaller-scale cocktail hours
- Approximately 700 SF
- Seats up to 100
- Price negotiable



BRIGHT *Ballroom*

- Typically used for wedding receptions
- Approximately 3,300 SF
- Seats up to 300
- Price \$1,500 + tax



TOWN SQUARE *Pavilion*

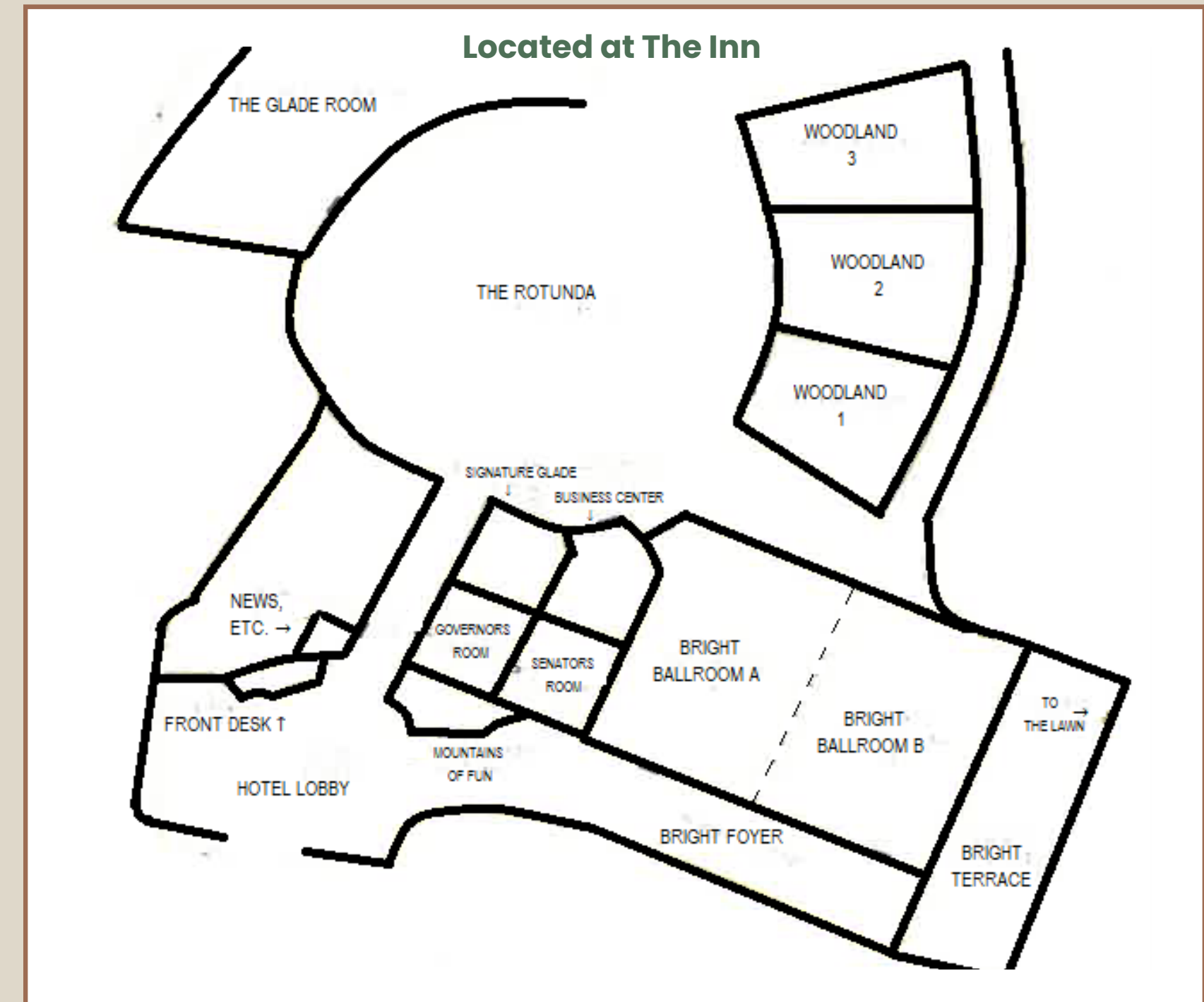
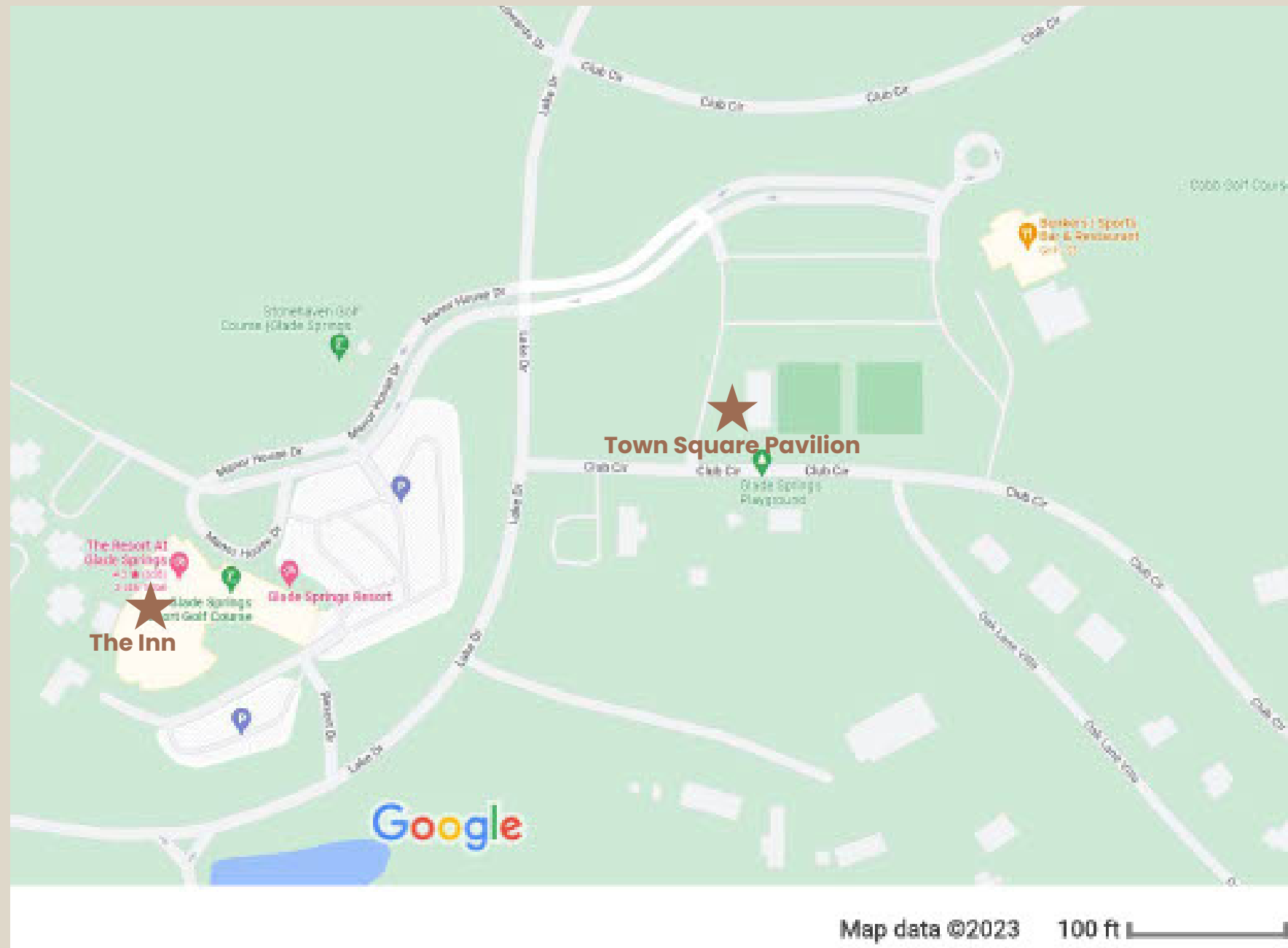
- Typically used for wedding receptions
- Approximately 4,800 SF
- Seats up to 500
- Price \$2,000 + tax



VENUE

Layout

***Town Square Pavilion** is 0.3 miles from The Inn. Shuttle services are available.



MICRO *Weddings*



MICRO WEDDING

Package

Up to 25 guests
\$24.75 per person
\$1,000 venue space fee

INCLUSIONS

- Set up and take down of all chairs, tables, linens, napkins, and tableware
- 30-minute ceremony on the lawn
- 2-hour reception in bright ballroom (side B) & on bright terrace
- Cocktail reception food and beverage options listed on this page

HORS D'OEUVRES

CHOOSE TWO:

CLASSIC DEVEILED EGGS, PEAR & BLEU CHEESE CROSTINI DRIZZLED W/ HONEY, ASSORTED FINGER SANDWICHES, TOMATO AND SMOKED BACON BRUSCHETTA, HERBED CREAM CHEESE PINWHEELS, CAPRESE SKEWERS, MINI CHEESEBALLS ON PRETZELS, COCKTAIL MEATBALLS, TERIYAKI CHICKEN SKEWERS, SPINACH & FETA IN PHYLLO, TWICE BAKED POTATO CAKES, VEGETABLE SPRING ROLLS W/ GINGER SOY SAUCE, MINI CHICKEN QUESADILLAS

CHOOSE TWO:

CLASSIC DEVEILED EGGS, PEAR & BLEU CHEESE CROSTINI DRIZZLED W/ HONEY, ASSORTED FINGER SANDWICHES, TOMATO AND SMOKED BACON BRUSCHETTA, HERBED CREAM CHEESE PINWHEELS, CAPRESE SKEWERS, MINI CHEESEBALLS ON PRETZELS, COCKTAIL MEATBALLS, TERIYAKI CHICKEN SKEWERS, SPINACH & FETA IN PHYLLO, TWICE BAKED POTATO CAKES, VEGETABLE SPRING ROLLS W/ GINGER SOY SAUCE, MINI CHICKEN QUESADILLAS

BEVERAGES

ICED TEA AND/OR LEMONADE
WATER

Optional Additions

Discounted one-night stay at The Inn for the wedding couple on the night of the wedding

***A taxable 21% Service Charge & 6% West Virginia Sales Tax will be applied to all food & beverage items.

WEDDING CEREMONY

Package Inclusions

- Rental of the venue space for the ceremony
- Ready room spaces for couples and wedding parties to prepare for the wedding
- Chairs set up according to couples' plans
- Rehearsal the night before or early on the event date



WEDDING RECEPTION

Package Inclusions

- Overnight accommodations for the couple on the night of the wedding
- Special group rates for overnight guests staying at the Resort
- Menu tasting
- Dance floor
- Champagne and/or cider toast
- White or black table linens and napkins
- China, glassware, and flatware
- Head or sweetheart table, cake table, and gift table



RECEPTION *Packages*



CLASSIC

Reception Package

\$90 per person

Includes Inclusions on Page 9

COCKTAIL RECEPTION

Domestic & Imported Cheese Display
Vegetable Crudities with Spinach Rockefeller Dip
Seasonal Fruit Display with Strawberry Fruit Dip
Iced Tea and/or Lemonade

DINNER RECEPTION

Salad (Choose 1)

House Salad – Mixed Field Greens with Sliced Cucumbers, Tomatoes, and Shredded Carrots, choice of dressing
Spinach Salad – Spinach with Chopped Egg, Red Onion, Bacon Bits, & Warm Bacon Dressing
Caesar Salad – Romaine Lettuce with House-made Croutons, Parmesan Cheese, & Caesar Dressing

Soup (Choose 1)

Italian Wedding Soup | Tomato Basil | Creamy Chicken & Wild Rice

Entreés (Choose 2)

Lemon Basil Cod | Trout Almondine with Grapes | Chicken Marsala | Grilled Marinated Chicken Breast
Smoked Pork Loin with Cinnamon Apples | Rosemary Seared Pork Chops with Pan Gravy | Vegetarian Stuffed Peppers
Manicotti in Bechamel Sauce | Roasted Sirloin with Au Jus & House Steak Sauce

Accompaniments (Choose 3)

Roasted Red Potatoes | Potato Au Gratin | Oven-Roasted Sweet Potatoes | Whipped Yukon Gold Potatoes
Wild Rice with Pecans | Macaroni & Cheese | Sautéed Green Beans | Grilled Asparagus | Steamed Broccoli
Maple-Infused Carrots

Plus (Included)

Fresh Bakery Rolls with Butter | Coffee, Hot & Iced Tea, Water Service

Optional Additions

Extra hour of open bar (imported & domestic beer & wine) – \$15 per person, per hour
Extra hour of Glade brands open bar (soft drinks, imported & domestic beer & wine) – \$25 per person, per hour

***A taxable 21% Service Charge & 6% West Virginia Sales Tax will be applied to all food & beverage items.

DIAMOND

Reception Package

\$110 per person

Includes Inclusions on Page 9

COCKTAIL RECEPTION

Domestic & Imported Cheese Display

Vegetable Crudities with Spinach Rockefeller Dip

Seasonal Fruit Display with Strawberry Fruit Dip

Iced Tea and/or Lemonade

**PLUS 1-hour open bar with imported & domestic beer
& wine & flavored hard seltzers**

DINNER RECEPTION

Salad (Choose 1)

House Salad – Mixed Field Greens with Sliced Cucumbers, Tomatoes, and Shredded Carrots, choice of dressing

Spinach Salad – Spinach with Chopped Egg, Red Onion, Bacon Bits, & Warm Bacon Dressing

Caesar Salad – Romaine Lettuce with House-made Croutons, Parmesan Cheese, & Caesar Dressing

Soup (Choose 1)

Italian Wedding Soup | Tomato Basil | Creamy Chicken & Wild Rice

Chef-Attended Culinary Stations (Choose 2)

Honey Ham with Grain Mustard | Top Round with Horseradish Crema & Au Jus | Oven-Roasted Chicken with Rosemary

Demi-Glaze | Pasta Station with Penne, Spaghetti, & Cheese Tortellini | Bolognese, Marinara, and Alfredo Sauce |

Mushrooms, Meatballs, Garlic, & Parmesan

Asian Fusion Station *(Vegetarian)* – Spicy Tofu with Crispy Stir Fry Vegetables, Udon Noodles, & a Ginger Soy Reduction

Accompaniments (Choose 3)

Garlic Roasted Broccolini | Sautéed Haricot Verts | Tri-Color Carrots | Grilled Asparagus | Wild Rice with Pecans

Whipped Yukon Gold Potatoes | Rosemary Roasted Red Potatoes | Gouda Bacon Macaroni & Cheese

Plus (Included)

Fresh Bakery Rolls with Butter | Coffee, Hot & Iced Tea, Water Service

Optional Additions – Cocktail Reception Only

Extra hour of Glade brands open bar (soft drinks, imported & domestic beer & wine) – \$15 per person, per hour

***A taxable 21% Service Charge & 6% West Virginia Sales Tax will be applied to all food & beverage items.

PLATINUM

Reception Package

\$130 per person

Includes Inclusions on Page 9

COCKTAIL RECEPTION

Hors d'Oeuvres (Choose 2)

Coconut Shrimp with Apricot Sauce | Grilled Cheese & Tomato
Soup Shooters | Mini Crab Cakes with Spicy Remoulade |
Caprese Skewers | Smoked Tomato Bacon Bruschetta | Honey
BBQ Cocktail Meatballs
Finger Sandwiches | Chicken Satay | Spanakopita

Includes

Domestic & Imported Cheese Display
Vegetable Crudities with Spinach Rockefeller Dip
Seasonal Fruit Display with Strawberry Fruit Dip
Iced Tea and/or Lemonade

**PLUS 1-hour open bar with imported & domestic beer, wine,
flavored hard seltzers, & soft drinks**

DINNER RECEPTION

Appetizer (Choose 1)

Jumbo Shrimp Cocktail | Phyllo Wrapped Baked Brie with Honey, Berries &
Candied Walnuts

Salad (Choose 1)

House Salad - Mixed Field Greens with Sliced Cucumbers, Tomatoes, and
Shredded Carrots, choice of dressing
Spinach Salad - Spinach with Chopped Egg, Red Onion, Bacon Bits, & Warm
Bacon Dressing
Caesar Salad - Romaine Lettuce with House-made Croutons, Parmesan Cheese,
& Caesar Dressing
Bleu Cheese Wedge Salad - Iceberg Lettuce topped with Bleu Cheese Dressing,
Bacon Bits, Tomatoes & Onions

Soup (Choose 1)

Italian Wedding Soup | Tomato Basil | Creamy Chicken & Wild Rice

Entrée & accompaniment options continued on the following page.

Optional Additions

Liquor available as an add-on. Price dependent upon selection.

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PLATINUM

Reception Package

\$130 per person

Includes Inclusions on Page 9

Option 1

Plated Duets (Choose 1)

8oz Grilled Chicken Breast & Jumbo Shrimp Brochette in a White Mushroom Sauce

4oz Filet Mignon & 6oz Grilled Chicken Breast in a Red Wine Wild Mushroom Sauce

4oz Filet Mignon & 3oz Jumbo Lump Crab Cake with Red Pepper Cream Sauce

6oz Grilled Salmon Filet & 4oz Filet Mignon with Basil Cream Sauce

Accompaniments (Choose 2)

Garlic Roasted Broccolini | Sautéed Haricot Verts | Tri-Color Carrots | Grilled Asparagus | Wild Rice with Pecans

Whipped Yukon Gold Potatoes | Rosemary Roasted Red Potatoes | Gouda Bacon Macaroni & Cheese

Option 2 – Deluxe Buffet

Entrées (Choose 2)

Grilled Ribeye with Gorgonzola Butter Au Jus

Airline Chicken with Artichoke Hearts and Mushrooms in a White Wine Sauce

Bone-In Pork Chops with IPA Brine | Blackened Jumbo Shrimp Skewers | Pan Seared Salmon

Mushroom Wellington (*Vegetarian*)

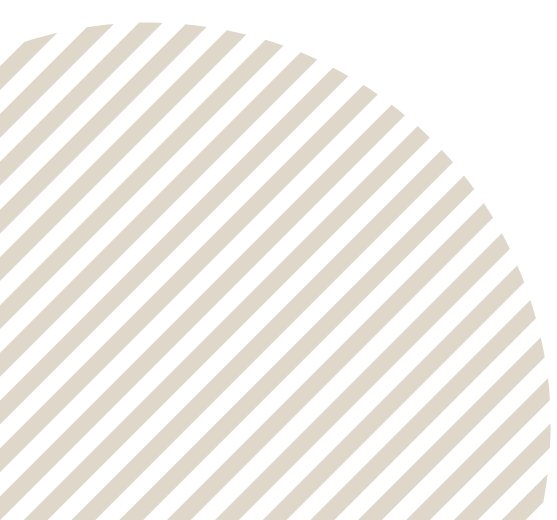
Accompaniments (Choose 2)

Garlic Roasted Broccolini | Sautéed Haricot Verts | Tri-Color Carrots | Grilled Asparagus | Wild Rice with Pecans

Whipped Yukon Gold Potatoes | Rosemary Roasted Red Potatoes | Gouda Bacon Macaroni & Cheese

Plus (Included)

Fresh Bakery Rolls with Butter | Coffee, Hot & Iced Tea, Water Service



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Beverages

OPEN BARS

Can be by the hour, per person, or per beverage

	<i>Per person/1 hr</i>	<i>Per person/2 hrs</i>	<i>Per person/3 hrs</i>	<i>Per person/4 hrs</i>
<i>WINE & BEER ONLY</i>	\$15	\$25	\$35	\$45
<i>MOCKTAIL & SOFT DRINK BAR</i>	\$15	\$25	\$35	\$45
<i>WINE, BEER & GLADE HOUSE BRANDS</i>	\$25	\$35	\$40	\$50
<i>WINE, BEER & CALL BRANDS</i>	\$30	\$40	\$50	\$60
<i>WINE, BEER & PREMIUM BRANDS</i>	\$40	\$50	\$60	\$70

HOST/CASH BARS

House Brands ** – \$6 | Call Brands *** – \$7 | Top Shelf Brands **** – \$8-\$12

Domestic Beer – \$4 | Imported Beer – \$5

Flavored Hard Seltzer – \$4 | House Wine (by the glass) – \$8

Bottled Water – \$3 | Soft Drinks – \$3 | Red Bull – \$4

**House Brands – Smirnoff, Bowman's Gin, Bowman's Rum, Sauza Blanco, Jim Beam, Seagram's 7

***Call Brands – Tito's, Beefeater, Captain Morgan, Jose Cuervo, Jack Daniels, Canadian Club, Fireball, Malibu

****Top Shelf Brands – Grey Goose, Bombay Sapphire, Bacardi, Don Julio, Chivas Regal, Maker's Mark, Angel's Envy, Crown Royal

Additional liquors can be added to your bar package on request. Kegs available upon request. We can also do specialty drinks for Weddings; pricing varies.

BARTENDERS ARE REQUIRED ON ALL BARS. THE NUMBER OF BARTENDERS WILL BE DETERMINED ON THE SIZE AND NEEDS OF THE EVENT.

GLADE SPRINGS' PERSONNEL ARE THE ONLY PEOPLE AUTHORIZED TO TEND OR CASHIER BARS. THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES IS REGULATED BY THE STATE OF WV. ALCOHOLIC BEVERAGES CANNOT BE BROUGHT INTO THE RESORT FROM OUTSIDE SOURCES.

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WEDDING CAKES

by Glade

To complete your package, consider adding a Wedding Cake by Glade created by our in-house Pastry Chef.

Pricing starts at \$5 per person, including cake cutting services (a \$2.50 per-person value).

For inquiries, please call (304) 763-0892.



MENU

Tastings

At three months prior to the wedding date, a complimentary menu tasting is available and suggested for the couple and wedding hosts (maximum 4 individuals). Menu tastings must be scheduled Monday through Friday, between 10:00am and 3:00pm. This meeting is to be scheduled no less than one month prior to the event date.



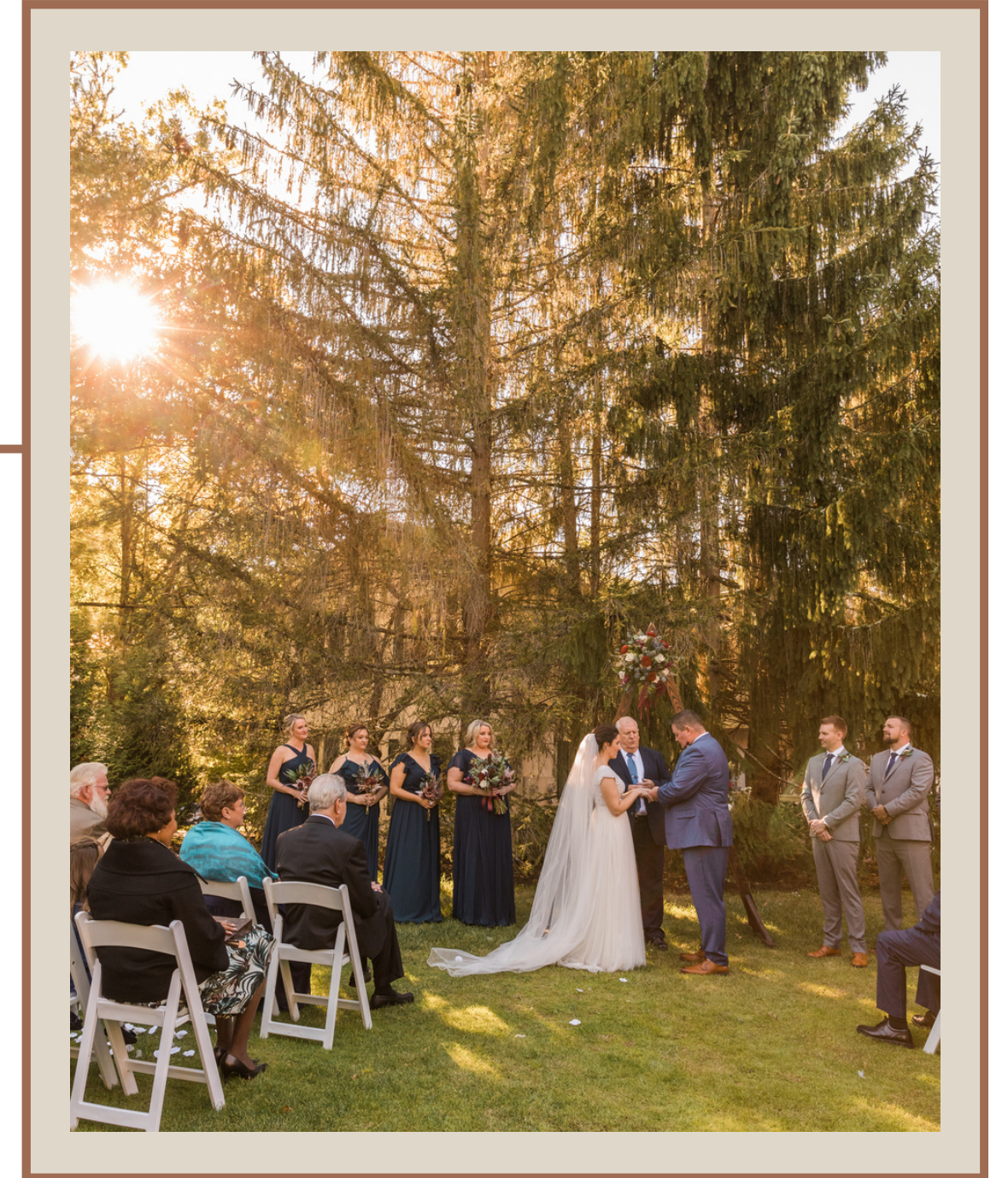
OUTDOOR

Events

Weather Calls

The Resort at Glade Springs reserves the right to relocate any scheduled outdoor event indoors due to inclement weather or undesirable weather conditions. This will be determined based on the most up to date local weather forecast. Decisions to move events inside will be made by the following deadlines:

- Events scheduled between 8:00am – 11:00am will be made evening prior
- Events scheduled between 11:00am – 2:00pm will be made evening prior
- Events scheduled after 2:00pm will be made by 12:00pm day of event



FOOD *& Beverage*

Menu Selection

The Resort at Glade Springs requests that clients select menus and confirm details of all food and beverage (including wedding cake decor and flavor) no less than 30 days prior to your event dates in order to ensure the availability of your menu options. For budget purposes, please consider a 21% service charge and 6% West Virginia Sales Tax.



FOOD & Beverage

Guarantees

The final guarantee for event attendance and/or quantity for all line items listed on the banquet event order forms must be specified and confirmed 14 days prior to the event date. This will be considered your guarantee, not subject to reduction. Should there be no guarantee provided to The Resort at Glade Springs by 14 days prior to the event date, the expected number of guests will become the guarantee. The guarantee must be provided in writing and must not fall below the minimum wedding package revenue.



DEPOSIT

Information

Once a request is made to reserve space and guest rooms, the resort will, in good faith, tentatively secure function space and guest rooms for up to 5 days with no deposit. At the end of the 5-day period, we will either release the space or move forward to the contract phase. At the contract phase, a 25% deposit of the minimum wedding package revenue is required. The Resort at Glade Springs will collect the remaining deposits on a 30, 60, or 90-day pay period with 100% of the expected food & beverage revenue paid 30 days prior to the event date.





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Weddings at The Resort
at Glade Springs

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