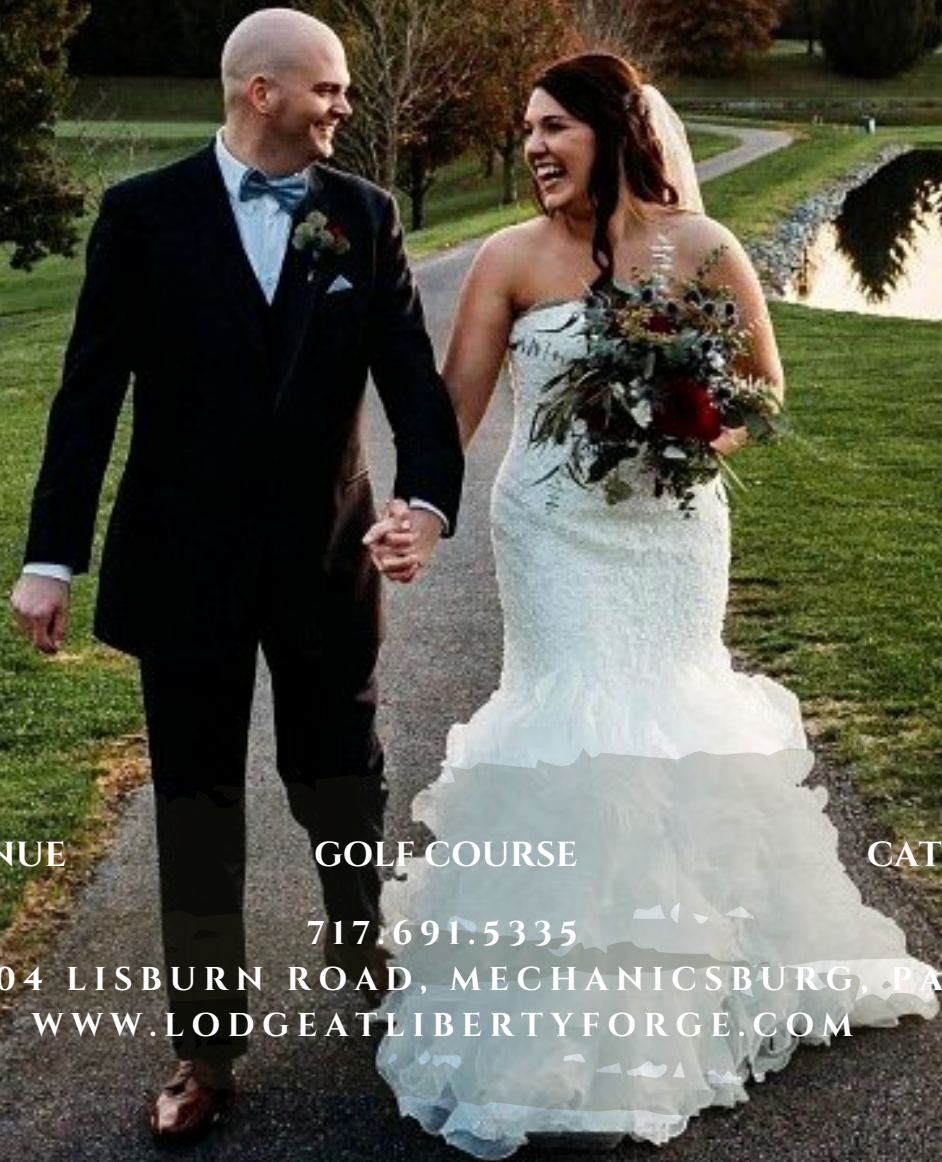


Liberty FORGE



EVENT VENUE

GOLF COURSE

CATERING

717.691.5335

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

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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 rental pricing

PRIME SEASON SATURDAYS

\$4,000- \$5,000

Prime Season Saturday dates fall within the months of
May through October



GRAND
\$69.30
Inclusive per
person price
pg. 6

SIGNATURE
\$94.50
Inclusive per
person price
pg. 7

PREMIERE
\$119.70
Inclusive per
person price
pg. 8

SPECIAL OFFER

DISCOUNTED VENUE RENTALS AVAILABLE FOR WEEKDAYS, SUNDAYS
& OFF-SEASON SATURDAYS

CONTACT KATHLEEN_ROOKER@ALTLANDHOUSE.COM

PACKAGE *inclusions*

venue

Private venue nestled amongst 200 acres of manicured green

Exclusive access to venue from 9AM the day of the event

Climate Controlled Indoor Reception Venue

White Draped Tent for Outdoor Ceremony or Reception

Outdoor Fire Pits

On-site Parking

Recommended Vendors List

service

Personalized consultations with our Wedding Sales Specialist

Day of Event Venue Attendant to cater to Wedding Party

Complimentary Cake Cutting Service

catering

Exclusive Caterer partner with The Altland House

Full Service Wedding Packages for all of your Food & Beverage needs

Custom Menu Options available

Dietary Restrictions accommodated

Complimentary Wedding Tasting for up four guests

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 Card, DJ, Gift Table, etc.

High Quality China, Glassware, Flatware

Centerpiece options included in Wedding Packages

golf

Promotional Greens Fees for

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



FEATURED APPOINTMENTS

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

all packages include fresh rolls, butter, water, iced tea, 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
garlic hummus, grilled asparagus, roasted roma tomatoes with flatbreads & crackers

-OR-

choose three passed hors d'oeuvres (please see page 9)

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

field greens, crumbled gorgonzola,
sugared pecans, poached pears,
house merlot vinaigrette

FARMER'S GARDEN

baby lettuce, rainbow carrot, scallion, tomato,
english cucumber, frizzled onion, pretzel crouton
balsamic vinaigrette, pesto buttermilk,
or green goddess

FARMER'S CAESAR

romaine lettuce, radicchio, shaved
parmesan, frizzled onion, pretzel
croutons, creamy caesar

SERVED ENTREE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

mozzarella, roasted tomatoes,
spinach, artichokes

APPLE JACK PORK LOIN

sautéed apples, brandy cream

FILLET OF HADDOCK

panko & parmesan encrusted,
lemon beurre blanc

CHICKEN CORDON BLEU

jarlsberg swiss, applewood smoked ham,
herbed panko, mornay sauce

STUFFED CHICKEN BREAST

sausage apple stuffing, cider glaze

HERB CRUSTED TOP ROUND OF BEEF

traditional bread filling, natural demi

-OR-

traditional bread filling, pan gravy

BISTRO STEAK MEDALLIONS

grilled portobello, red wine 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 - baked corn
scalloped potatoes - rosemary roasted red potatoes - rustic red skin potato mash - wild rice pilaf

YOUR WEDDING CAKE OR DESSERT

\$55

signature

FEATURED APPOINTMENTS

three-tiered floating candle centerpieces on each table
ivory stripe floor-length linens and coordinating linen napkins

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

COCKTAIL HOUR

table display of strawberries, pineapples, watermelon, cantaloupe, honey yogurt dipper
domestic & imported market cheeses, berries, grape clusters, dijon, preserves
garlic hummus, grilled asparagus, roasted roma tomatoes with flatbreads & crackers
&
choose three passed hors d'oeuvres (please see page 9)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

SUMMER BERRY

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

APPLE HARVEST

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

FARMER'S CAESAR

romaine lettuce, radicchio,
shaved parmesan, frizzled onion,
pretzel croutons, creamy caesar dressing

SERVED ENTREE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN

herbed breadcrumbs, vodka cream

PRIME PORK LOIN

apple cider marinade, whiskey bacon jam

HOUSE MADE CRAB CAKE

old bay aioli

APPLE & BRIE STUFFED CHICKEN

frangelica glaze, toasted almonds

NEW YORK STRIP STEAK

bourbon garlic butter, frizzled onions

PRETZEL COVERED PORK SCHNITZEL

gouda cream

PRETZEL CRUSTED CHICKEN

maple honey drizzle

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

rich porter jus

BROWN SUGAR & CHILI CRUSTED

FLANK STEAK

chimichurri

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 whipped potatoes - smoked gouda mash

YOUR WEDDING CAKE OR DESSERT

\$75

premiere

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, iced tea, coffee & hot tea service
beverage & bar packages are available at an additional cost (see page #8)

COCKTAIL HOUR

display of cured meats, market cheeses, berries, grapes, dijon mustard, orange marmalade,
tomato mozzarella bruschetta, mixed olives, garlic humus with flatbreads, crackers
&
choose three passed hors d'oeuvres (please see page 9)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

STRAWBERRY PECAN

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

BOSTON BIBB & SPINACH

hard boiled eggs, mushrooms,
warm & creamy bacon dressing

ENGLISH GARDEN

mesclun blend, peas, baby carrots,
grape tomatoes, cucumbers, parsley,
grated pecorino, lemon mint vinaigrette

SERVED ENTREE SELECTIONS

CHOICE OF TWO SINGLE PLATES

CHICKEN NAPOLEAN

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

CHICKEN OSCAR

lump crabmeat, asparagus, hollandaise

PRIME RIB

au jus, horseradish cream

PAN SEARED ROCKFISH

ginger butter, honey soy glaze

-OR-

CHOICE OF ONE DUAL ENTREE

HERB ROASTED TENDERLOIN & STUFFED PORTOBELLO

chef carved beef, natural demi & spinach,
parmesan stuffing

FILET & CRAB CAKE

horseradish cream & red pepper basil aioli

LOBSTER TAIL & CHICKEN ROULADE

chablis butter sauce & spinach, ricotta, herb panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

red wine demi & chimichurri sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

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

LATE NIGHT SNACK STATION

YOUR WEDDING CAKE OR DESSERT

\$95

PRICES ARE SUBJECT TO VENUE RENTAL, 6% SALES TAX AND 20% SERVICE CHARGE

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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 Jalapeno
Tomato Bisque Shooter | Grilled Cheese Crouton
Artichoke, Parmesan, Oregano, EVOO Flatbread
Watermelon Gazpacho Shooter
Fig & Bleu Cheese Tart with Honey
Brussels, Bacon, Ricotta Toast

TIER 2

Mini Potato Latke | Sriracha, Sour Cream
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
Watermelon Shooter | Honey Lime Syrup, Blackberry
Shrimp Cocktail Shooter

Late-night snacks

INCLUDED IN THE PREMIER PACKAGE AT NO ADDITIONAL COST

POPCORN BAR

Featuring Popcorn Machine with Freshly Popped
Popcorn Accompanied by Assorted Flavorings
to Include Kettle Corn, Cheddar, Caramel Corn, Ranch,
Old Bay & Butter
\$5.00 per person

PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks,
Assortment of Dippers Including Jalapeno Cheese,
Ale Sauce, Sweet Bavarian & Dijon Mustards
\$7.50 per person

DELUXE SWEETS

Chef Selected Mini Desserts
Including Miniature Cheesecakes,
Dessert Bars & Freshly Baked Cookies
\$7.50 per person

S'MORES STATION

S' mores Station including Reese's Peanut Butter Cups,
Marshmallows Assorted Graham Cracker Flavors,
Hershey Bars
\$5.00 per person

BEVERAGE & bar packages

HOURLY BAR PACKAGES

**Not applicable for groups under 25 guests*

BEER & WINE

Includes Miller Light & Yuengling Lager Drafts,
House Wines and Soft drinks

FIRST HOUR15 per guest
EACH ADDITIONAL HOUR 5 per guest

PREMIUM BAR

Includes Premium Brand Liquors, Miller Lite, Yuengling Lager
and Troegs Perpetual Drafts, House Wines and Soft Drinks
*(Tito's Tanqueray, Bacardi Superior, Captain Morgan Original,
Malibu, Jose Cuervo, Jack Daniel's, Jim Beam, Dewar's White
Label, Bailey's, Kahlua)*

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

ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Miller Lite, Yuengling
Lager and Troegs Perpetual Drafts, House 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.....20 per guest
EACH ADDITIONAL HOUR..... 8 per guest

SODA BAR

FULL EVENT..... 4 per guest

CHAMPAGNE

House Champagne (750ml).....30 per bottle
Sparkling Cider (750ml).....18 per bottle

CONSUMPTION & CASH BAR PRICING

**\$400.00 minimum spend for Consumption & Cash Bars*

**\$150.00 Bartender fee*

BEER

Domestic Draft 4 each
Craft & Import Drafts Market Price

WINE

*Liberty Creek Cabernet Sauvignon, Merlot,
Chardonnay Pinot Grigio, Moscato, White Zinfandel*

By the Glass 6 each

SPIRITS

Premium Brands..... 7 each
Ultra Premium Brands 9 each

NON-ALCOHOLIC

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

SIGNATURE BATCHED COCKTAILS

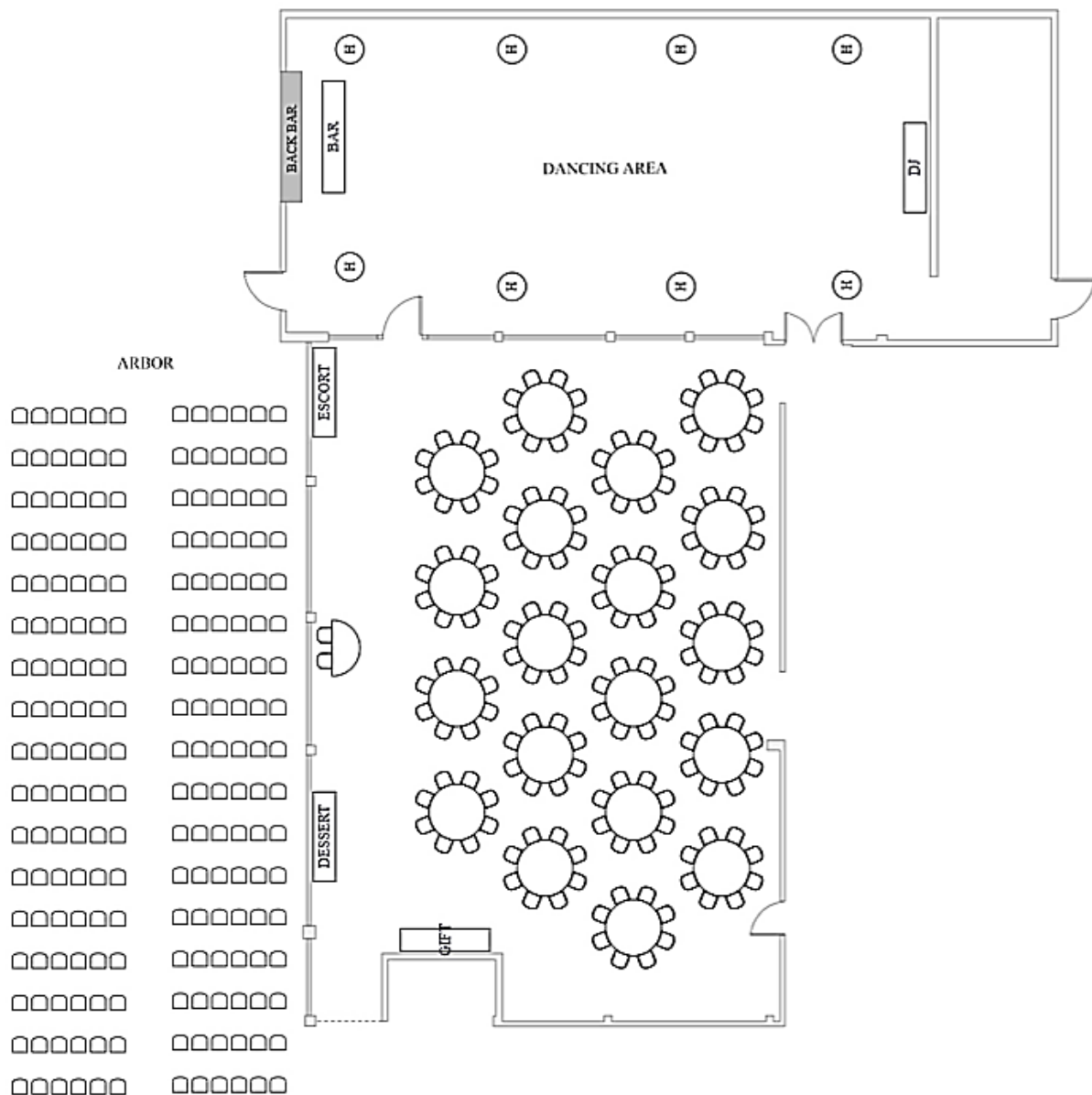
Blackberry Whiskey Lemonade 56 per gallon
Whiskey, Lemonade, Fresh Blackberries, Soda

Blushing Bride Punch.....50 per gallon
White Zinfandel, Strawberries, Simple Syrup, Sprite

Caribbean Peach Punch54 per gallon
Parrot Bay, Peach Schnapps, Pineapple Juice, Soda

Minty Moscow Mule Punch56 per gallon
Vodka, Lime Juice, Ginger Beer, Fresh Mint

SAMPLE *layouts*



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; The Altland House.

DO YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes, our Executive Chef and 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 parking available at our Pro-Shop, as well as private event parking just steps away from the entrance of The Lodge.

IS YOUR VENUE HANDICAPPED ACCESSIBLE?

All buildings on our property are wheelchair and handicapped 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 and are 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 ACCOMODATIONS?

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 ARRIVES 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 and 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 proptocols.

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 5 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, series, and consumption of alcoholic beverages. Altland House 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 \$400.00. 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, or adhered to, the inside or outside of the venue.

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 & Beverage Services; which is 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 Liberty Forge Coordinator is not a personal wedding planner; the Coordinator is responsible for monitoring the venue & catering service on the day of the event.

PRODUCTION

MCR Productions
570.878.3320
bookmcr.com

Shumaker PDT
717.735.0767
shumakerpdt.com

COORDINATION

That's It Wedding Concepts
717.645.5700
thatsitweddingoncepts.com

Planned Perfection
717.575.2999
plannedperfectionpa.com

HAIR & MAKEUP

Bombshell Brides
717.635.0221
bombshellbrides.biz

Bombshell Brides
717.635.0221

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

CAKERIES

House of Clarendon
717.290.7800
houseofclarendon.com

Kyrsten's Sweet Design
717.745.8580
ksweetdesigns.com

Sweet Confections
717.671.7111
sweetconfectionscake.com

Flouretta Sweets
flourettasweet.com

TRANSPORTATION

Premiere 1 Limousine
717.616.8995
premiere1limousine.com

Unique Limousine
717.233.4431
uniquelimousine.com

First Student Charter
800.774.3135
firstcharterbus.com

FLORISTS

Bloom's by Vickrey
717.737.0212
bloomsbyvickrey.com

Hammaker's Flowers
717.773.7469
hammakers.com

Petals With Style
717.392.4000
www.petalswithstyle.com

Paper Moon
717.991.2227
papermoonflowersandevents

PHOTOGRAPHERS

Thomas Beaman
717.650.4899
thomasbeaman.com

Elaine Gates
717.805.4953
elainegates.com

Leslie Gilbert
717.314.7266
lesliegilbertphotography.com

Erin Leigh
erinleighweddings.com

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