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# WYNDRIDGE

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WEDDINGS

2023/2024



# Celebrate Life.

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Congratulations and thank you for considering Wyndridge Farm. Located in the rolling hills of south-central Pennsylvania, Wyndridge Farm is a breathtaking location for your wedding day. Amenities include a climate controlled vaulted wooden-beam barn, outdoor wedding chapel, fire pits, patio, Pub Room, Bridal Suite, and the onsite Inn.

Wyndridge Farm's stunning surroundings, both inside and out, not only display the breathtaking craftsmanship of years gone by, but also modern touches including our glimmering chandeliers and industrial lofts.

The Wyndridge Farm Event Team will work with you on every aspect of planning your day – from custom menu options to personalized floor plans. Our experienced staff is dedicated to ensuring your event is designed and skillfully executed with your every need in mind.

Celebrating and enjoying life's most beautiful moments with great food, craft beverages, family, and friends is what life is all about at Wyndridge Farm. Come celebrate and enjoy the bounty!

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## WEDDINGS



### Wedding & Events Coordinators

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# *Inclusions*

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Wyndridge Farm provides an all-inclusive venue with an experienced banquet team and award-winning kitchen to help you plan your perfect day.

- ❖ Picture perfect 77 Acre Farm with Majestic Views
- ❖ Indoor and Outdoor Ceremony Options
- ❖ Private On-Site Bridal Suite and Groomsman Quarters
- ❖ Climate Controlled Hand-Hewn Barn with Handmade Farm Tables or Round tables, Elegant Floor Length Table Linens, Napkins, Chiavari Chairs, Lantern Centerpieces, European China, Polished Silverware and Stemware
- ❖ Extensive Menu Options from award winning Chef
- ❖ Complimentary Fresh Crudit  with Homemade Dips and Local Farm Cheese Display for Cocktail Hour
- ❖ Coffee Service Following Your Meal
- ❖ Complimentary Wyndridge Farm Hard Apple Cider Toast
- ❖ Complimentary Cake Cutting
- ❖ Wedding Specialist and Day-Of Coordinator\*

- 1. Venue Rental**
- 2. In House Catering**
- 3. Bar Package**

*\*Day-Of Coordinator provided if not using a preferred wedding planner.*





## *The Barn*

- Accommodates up to 200 guests.
- Includes farm tables, and/or round tables, chairs, linens, china, and table centerpieces
- Climate Controlled
- First Floor ADA Accessible
- Audio/Visual Equipment Available

Our exquisitely restored barn is one of the largest event rooms of its kind. The vaulted, hand-hewn, wooded-beamed barn with its glimmering chandeliers is completely climate-controlled providing a rustic, elegant backdrop for your celebration. Our personal touches include hand-crafted farm tables and elegant Chiavari chairs. Every detail was created with your event in mind.

## *The Outdoor Chapel*

Set amidst the majestic beauty of our historic Pennsylvania farm, the Wyndridge Chapel is something you must experience for yourself. The surrounding misty, green hills and beautiful blue skies paint a natural backdrop and picture-perfect setting for your outdoor ceremony.





# *The Bridal Suite*



Complete with a floor length mirror and an on-suite restroom, the bridal suite is the perfect place to get ready for your wedding day.

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# *The Pub Room*

Our cozy Pub Room offers a relaxing setting with leather club chairs, bar, projector & screen and 2 TV's.

This space serves as the private groomsmen's quarters for the day.



# *The Courtyard Patio*



The outdoor courtyard patio takes in the stunning views of the PA rolling hills and is your complimentary space for your cocktail hour. This space can be tented and heated to accommodate all seasons.

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## *The Inn*

The Inn at Wyndridge Farm, is a 6,000 sq. ft. home on 77 picturesque acres with sweeping views of green fields and rolling hills. Conveniently located on the Wyndridge property, this gorgeous five-bedroom home is truly a year-round destination and for weddings, family gatherings and parties seeking complete privacy. Enjoy a short walk to the restaurant and brewery or allow us to cater to you with concierge services including bar tender, butler, and buffet options. This is a great option to host your rehearsal dinner.

The Inn sleeps 15-18 guests, making it the perfect place to celebrate your wedding. The Inn's beautiful landscaping opens to unparalleled country views. The patio terrace is the picture-perfect spot for sipping morning coffee or evening cocktails.





# Booking Your Wedding Day

You may reserve the event space at Wyndridge Farm as early as 24 months in advance. All dates are subject to approval from our sales department and will not be confirmed until receipt of deposit and signed agreement. All contracts must be signed and returned within two weeks of the printed contract date.

Our Wedding Packages are based on the following minimums and include tables, chairs, china, silverware, stemware, white folding ceremony chairs, set up and tear down.

Saturdays & Holidays: 100-guest minimum  
Thursdays, Fridays & Sundays: 75-guest minimum

A site rental fee will apply as follows:

2023 & 2024:

	January - March	April - August	September + October	November - December
Saturdays & Holidays:	\$4,000	\$8,000	\$10,000	\$6,000
Fridays & Sundays:	\$1,500	\$5,500	\$7,500	\$3,500
Thursdays:	\$1,000	\$2,500	\$3,500	\$1,500

On Site Ceremony: \$1,000



# Plated + Buffet Dinner Options

Includes fresh crudité & local farm cheese display during cocktail hour, choice of a house or harvest salad, dinner rolls and whipped butter, choice of two entrees, one vegetable and one starch, along with water, iced tea, coffee, decaf & hot teas. All prices are per person.

## COCKTAIL HOUR

### Fresh Crudité Display

with House-made Dips

### Local Farm Cheese Display

with Fig Jam, Crostini & Crackers

**Add Passed Hors D'oeuvres – page 9**

## SERVED SALAD (Choice of One)

### Garden Salad

Baby Field Greens with House Honey Dijon & Ranch Dressing

### Harvest Salad

Spinach, Goat Cheese, Cranberries, Candied Walnuts, Maple-Walnut Vinaigrette

## TIER ONE

**PLATED - \$55.00 PER PERSON**

**BUFFET - \$70.00 PER PERSON**

### Oven Roasted Chicken Breast

with Apple Cream Sauce

### Slow Cooked Herbed Roast of Beef

with Dijon Glaze

### Oven Roasted Scottish Salmon

with Lemon Dill Cream Sauce & Fried Capers

## TIER TWO

**PLATED - \$65.00 PER PERSON**

**BUFFET - \$80.00 PER PERSON**

### Stuffed Chicken Breast

with Mushroom Stuffing and Truffle Cream

### Apple Cider Braised Boneless Short Ribs

with Wyndridge BBQ Sauce

### Andouille Crusted Jumbo Shrimp

with Creole Mustard Cream

## TIER THREE

**PLATED - \$75.00 PER PERSON**

**BUFFET - \$90.00 PER PERSON**

### Seared Medallions of Beef

with Wyndridge Merlot Demi-Glaze

### Crab Cakes (Available at Market Price)

Served with Tartar Sauce

\*A vegetarian entrée is automatically included as a third entrée option.

## VEGETARIAN OPTIONS – TIER 1 PRICE POINT

### \*Grilled Cajun Cauliflower Steak

with Sticky Rice, Aged White Cheddar, Black Bean Salsa, and Avocado-Lime Sauce

### \*Pasta Primavera

Angel Hair Pasta, Squash, Zucchini, Onions, Mushrooms, Olives, Spinach, Tomato Sauce.

## VEGETABLE (choice of 1)

- Baby Carrots & Zucchini with Herbed Butter & Shallots
- Shaved Brussel Sprouts with Maple Glazed Bacon & Shaved Parmesan
- Grilled Asparagus with Parmesan
- Steamed Broccolini with Lemon Butter

## STARCH (choice of 1)

- Creamy Risotto with Seasonal Wild Mushrooms.
- Twice Baked Potato with Aged Gouda and Cajun Bacon
- Boursin & Leek Whipped Potatoes
- Roasted Fingerling Potatoes with Garlic & Thyme
- Cavatappi Mac & Farmers Cheese

\*Available for buffet style meals only.

## ENHANCEMENTS

### SOUP

Soup of the Day - \$5.00/pp

### SALAD

Caesar Salad –\$3.50/pp

### DUAL PLATE

Select two entrées for a dual entrée plate. The higher priced entrée cost will apply.



# Cocktail Hour Enhancements

Cocktail hour includes fresh crudité and local farm fine cheese display. Enhance your cocktail hour from the hors d'oeuvres below. Includes complimentary butler service.

## HOT

*Cheddar & Asparagus Mini Quiche*  
25 pcs / \$65

*Pan Seared Duck Breast, Roasted  
Red Pepper Polenta Cake and Fig Jam*  
25 pcs / \$105

*Jumbo Bacon-Wrapped Scallops*  
25 pcs / \$165

*Mini Shrimp & Grits. Cheddar Grits,  
Andouille Sauce & Baby Shrimp*  
25 pcs / \$95

*Chicken Cordon-Bleu Croquettes,  
Swiss Cheese & Smoked Ham*  
25 pcs / \$65

*Sweet-n-Sour Meatballs*  
25 pcs / \$45

*Cheesesteak Egg Rolls  
with French Onion Aioli*  
25 pcs / \$70

*Maple Glazed Bacon, Aged Cheddar  
on Stone-Ground Grit Cake*  
25 pcs / \$85

*Bacon-Wrapped BBQ Jumbo Gulf Shrimp*  
25 pcs / \$140

*Buffalo Chicken Egg Rolls, Blue Cheese  
Dressing*  
25 pcs / \$85

*Miniature Crab Cakes*  
25 pcs / \*market price

### CHEF TIP:

Order one hors d'oeuvre per person per  
hors d'oeuvre. If you have 100 guests,  
add 4 orders of each selection.

## COLD

*Ahi-Tuna, Sticky Rice & Cucumber Chip*  
25 pcs / \$70

*Dressed Watermelon Cubes, Goat Cheese,  
Tarragon & Aged Balsamic*  
25 pcs / \$50

*Lobster Salad, Served on a Crostini*  
25 pcs / \$165

*Jerk Chicken Salad with Fresh Mango Salsa,  
Served in a Tortilla Cup*  
25 pcs / \$75

*Ahi-Tuna Poke, Tuna, Soy Sauce, Ginger,  
Green Onions, Sesame Seeds & Seaweed  
Wakame*  
25 pcs / \$85

*Greek Skewers with Marinated Olives  
Cucumber, Tomato, Feta & Oregano  
Vinaigrette Drizzle*  
25 pcs / \$50

*Baby Shrimp Spoons with Bacon-Tomato  
Relish*  
25 pcs / \$60

## STATIONS

**Fresh Fruit Display** \$4.95 pp  
*With Honey-Yogurt Dipping Sauce*

**Tuscan Antipasto** \$8.25 pp  
*With Olives, Roasted Peppers, Gourmet Meats  
& Assorted Crackers*

**Crab & Artichoke Dip** \$8.95 pp  
*With House-Made Tortilla Chips*



# Bar Packages

Bartender and Bar Set Up: \$250.00 - Additional Bartender(s): \$100.00

Please note: Two bars are required for events over 150 guests.

## OPEN BAR

### BEER, CIDER & WINE PACKAGE

Stocked with hand selected Craft Beer, Hard Cider, Craft Soda, Coke Products

Signature Wines: Bare Bones Moscato / Bare Bones Rose / Mazza Vineyards Chardonnay / Mazza Vineyards Merlot

Four Hour Bar Package: \$40.00 pp

Each Additional Hour: \$10.00 pp

### HOUSE LIQUOR PACKAGE

Stocked with hand selected Craft Beer, Hard Cider, Craft Soda, Coke Products

Signature Wines: Bare Bones Moscato / Bare Bones Rose / Mazza Vineyards Chardonnay / Mazza Vineyards Merlot

House Liquor: Triage Rum / Triage Gin / Triage Vodka / Triage Agave Spirits / Faber Whiskey

Four Hour Bar Package: \$50.00 pp

Each Additional Hour: \$12.50 pp

### PREMIUM LIQUOR PACKAGE

Stocked with hand selected Craft Beer, Hard Cider, Craft Soda, Coke Products

Premium Wines: Waltz Cabernet Sauvignon, Stiegel Rose & Sauvignon Blanc, Wayvine Chardonnay and Merlot

Premium Liquor: Stateside Urbancraft Vodka / Bluecoat Gin / Blue Eyed Six Whiskey / KLYR Rum / Stoll & Wolfe 4-Year Bourbon

Four Hour Bar Package: \$60.00 pp

Each Additional Hour: \$15.00 pp



Wine & Liquors  
Brands are subject to  
change based upon  
seasonal availability.

## CONSUMPTION or CASH BAR

Craft Beer & Cider 16 oz. \$7-9

Premium Wine 6 oz. \$12 - \$14

Signature Wine 6 oz. \$10 - \$11

Craft Soda & Pepsi Products \$3

House Liquor \$8 - \$9

Premium Liquor \$10 - \$14



All prices are subject to 20% service charge + 6% PA Sales Tax.



# Miniature Desserts

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## MINI DESSERT DISPLAYS

*(24 pieces per tray)*

**Assorted Dessert Tray** - \$45

*Cookies & Gourmet Brownies*

**Lemon Custard Fruit Tarts – Fresh Berries** - \$55

**Crème Brûlée** - \$55

**Seasonal Cheesecake** – \$65

**Dark Chocolate S'more Bites** - \$70

**Flourless Chocolate Cake** - \$85

*Vanilla-Raspberry Coulis*



## Specialty Drinks

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### HOT DRINKS

**Signature Coffee Bar Enhancement**

**\$3.50 per person**

*Chocolate Shavings, Cinnamon, Biscotti Sticks, Sugar Cubes & Whipped Cream*

**Hot Apple Cider Bar**

**\$4.00 per person**

*Served with Warmed Caramel Sauce & Whipped Cream*

**Hot Chocolate Bar**

**\$5.00 per person**

*Miniature Marshmallows, Chocolate Shavings, Nutella, Peppermint Candies & Whipped Cream*

**Mulled Wine**

**\$120 per gallon**

*Red Wine, Cloves, Honey, Orange Slices*

### MIXED DRINKS

**Seasonal Sangria**

**\$120 per gallon**

*Fresh Fruit, Red or White Wine, Citrus Haze Cider*

**Orange Crush**

**\$120 per gallon**

*Orange Vodka, Triple Sec, Fresh Orange Juice, Citrus Soda*

**Classic Margarita**

**\$120.00 per gallon**

*Tequila, Triple Sec, House-Made Sour Mix, Fresh Orange Juice*

**Lavender Lemonade**

**\$145.00 per gallon**

*Stateside Vodka, Lavender, Lemonade, Sprite*

One Gallon = 16 Servings



# Wedding Day Enhancements

Preorder items to be served in the bridal suite or pub room while you prepare for your day. Order late night snacks to enjoy into the evening. All late-night offerings will be served at 9:00pm.

## CONTINENTAL BREAKFAST

\$15 per person, includes signature coffee blends, decaf, hot teas, water and assorted fresh fruit juices. Served as early as 10am

Fresh Fruits & Berries and choice of two:

- ❖ Petite Assorted Muffins
- ❖ Mini Bagels with Plain & flavored Cream Cheese.
- ❖ Yogurt Station with Fruit & Granola

## SIDES

- ❖ *Tuscan Pasta Salad. \$7.50 per pound*
- ❖ *Potato Salad. \$7.50 per pound*
- ❖ *Fresh Fruit Salad. \$5.00 per person*
- ❖ *House-Made Potato Chips. \$40 (25 servings) Cajun, Old Bay or Regular*
- ❖ *House Salad with Dressings. \$4.25 per person*

## MINI SANDWICHES

12 mini sandwiches per tray

- \$40 Club Sandwiches**
- \$35 Curried Chicken Salad Sandwiches** Spicy  
Peanuts | Peppers
- \$50 Tenderloin Sliders**  
Roasted Peppers | Tomato | French  
Onion Aioli
- \$30 Roasted Vegetable Sliders**  
Red Pepper Mayo | Mozzarella Cheese
- \$35 Turkey Sandwiches**  
Cranberry Mayo | Brie | Granny Smith  
Apples
- \$40 Roast Beef Mini Sandwiches**  
Provolone | Onions | Truffle Mayonnaise
- \$30 Turkey Pinwheels**  
Baby Spinach | Provolone | Tomato  
Mayo
- \$30 Jerk Chicken Pinwheels**  
Pineapple Salsa

## FARM SNACKS

\$13.50 per person, includes craft sodas, coke products and iced tea. Served as early as 10am

- ❖ Fresh Crudit  with Homemade Dips
- ❖ Apple Wedges with Creamy Peanut Butter
- ❖ Assortment of Fresh Fruit
- ❖ Candied Walnuts

## PRETZELS & CHIPS

### Pretzel Bites

\$60 Bowl of Pretzel Bites with Sunset Lager Beer Cheese (25 servings)

### Chips (25 servings)

\$40 Cajun, Old Bay or Regular

\$65 House-made Guacamole  
*Served with Corn Tortilla Chips*

## PIZZA (8 slices per pizza)

### \$15 Margherita Pizza

*Mozzarella, Fresh Basi,  
Roasted Tomato Sauce*

### \$18 Farmhouse Pizza

*Pepperoni, Salami, Pecorino Romano,  
Mozzarella Cheese, Traditional Pizza  
Sauce*

### \$16 Garden Pizza

*Mushrooms / Peppers / Onions /  
Seasonal Vegetables / Mozzarella /  
Traditional Pizza Sauce*

\*Gluten Free Crust - \$5 additional

\*Toppings Extra

# Frequently Asked Questions

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## BOOKING YOUR WEDDING

- ❖ **How do I confirm my wedding date?**
- ❖ You may reserve the event space at Wyndridge Farm as early as 24 months in advance. All dates are subject to approval from our sales department and will not be confirmed until receipt of deposit and signed agreement. All contracts must be signed and returned within two weeks of the printed contract date.

## PRICING + POLICIES

- ❖ **Is there a minimum guest requirement?**
- ❖ The Wyndridge Wedding Package is subject to a 75-guest minimum for Friday and Sunday dates and a 100-guest minimum for Saturday and holiday dates. For groups of 45 or less, please inquire with our sales team about intimate weddings at our on-site Inn.
- ❖ **What is the payment schedule?**
- ❖ An initial security deposit of 50% of the rental cost is due upon signing of the contract. This is a NON-refundable deposit.
- ❖ Six months prior to your event, a second deposit is due equal to the initial deposit.
- ❖ Final payment is due fourteen (14) days prior to your event.
- ❖ **When is the final guest count due?**
- ❖ Twenty-one days prior to your event.



- ❖ **Are taxes and service charges included in your pricing?**
- ❖ No. All pricing is subject to 6% PA sales tax and 20% service charge.
- ❖ **Do I have to insure my event?**
- ❖ Yes. Wyndridge Farm requires the host to obtain a Certificate of Insurance for the event showing a Personal Liability/General Liability limit of \$1,000,000 that names "The Winery at Wyndridge Farm, LLC and Wyndridge Farms, LTD," as an additional insured. This certificate is due two weeks prior to your event.

## FOOD + BEVERAGES

- ❖ **Do you offer tastings?**
- ❖ Yes. A Taste of Wyndridge, a group tasting event, is hosted once every quarter and is included for two guests as part of our wedding package. Your Sales Manager will share the dates of upcoming tasting events. Additional guests may be added – the cost is \$50++ per person. Not all menu selections are available for tastings and tasting policies are subject to change without notice.
- ❖ **May I bring in an outside caterer or my own food?**
- ❖ No. All events at Wyndridge Farm are exclusively catered by our culinary team. Exceptions include wedding cakes and specialty desserts.
- ❖ **Can we bring in our own alcohol?**
- ❖ No. Wyndridge Farm must supply all alcohol to comply with the regulations set forth by the Pennsylvania Liquor Control Board.
- ❖ **Do you offer children's meals?**
- ❖ Yes. We offer child friendly options (ex. chicken fingers and French Fries, Mac and 3-cheese, mini cheese pizzas, etc.) for children ten years and under at \$15 per person.



# *Frequently Asked Questions - cont.*

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## ❖ **Do you provide vendor meals?**

- ❖ All vendors attending your event (ex: photographers, DJ's, bands, etc.) must be included in your FINAL GUEST COUNT. We will serve the Vendor the same food you selected for your guest, for 50% off the original price

## YOUR WEDDING DAY

## ❖ **What is the timing for my event?**

- ❖ You may arrive as early as 9:00am. We include up to a 6-hour event. Most ceremonies begin at 4:00pm. All receptions must end at 10:00pm with breakdown completed by 11:00pm.

## ❖ **What is the timing for a ceremony rehearsal?**

- ❖ We include a thirty-minute rehearsal prior to your wedding day, subject to availability. Our sales team will assist you with scheduling your ceremony rehearsal. Timing is not guaranteed.

## ❖ **Are there any decorating restrictions?**

- ❖ In order to keep Wyndridge Farm event space in excellent condition, we prohibit the following items: glitter, silly string, and confetti. All candles MUST be battery operated. Due to safety concerns real candles are NOT permitted on the premise. Decorations may not be affixed to the interior or exterior walls of the event space without prior approval.

## ❖ **What is included with the facility rental?**

- ❖ The facility rental includes (34) rustic farm tables, (12) 60" round tables, black Chiavari chairs, neutral toned linens, china, glassware, and flatware, with an experienced banquet and culinary team to execute the details of your event.

## ❖ **Are pets permitted on site?**

- ❖ Pets are permitted on site for photos ONLY and must be on a leash at all times. Pets are not permitted in the Barn, Bridal Suite, Pub Room, Patio, Restaurant or Inn.

## ❖ **Does Wyndridge Farm provide day-of coordination services?**

- ❖ Yes. Wyndridge Farm provides a day-of venue coordinator complimentary as part of our wedding packages, should you choose not to hire a formal wedding planner. Your coordinator will leave following dinner service. You are responsible for packing up all décor items at the end of the night.

## ❖ **Do you require a formal wedding planner?**

- ❖ Wyndridge Farm does not require a formal wedding planner, however, should you choose to hire a wedding planner, we request that you select a planner from our preferred vendor list.

## ❖ **What hotels accommodate nearby?**

- ❖ The Inn at Wyndridge offers on site lodging for up to 18 guests. In addition, there are several great hotels within 10 miles of our facility that offers exclusive rates for Wyndridge couples. Please inquire with our Sales team for full list of accommodations.

## ❖ **Is smoking permitted at Wyndridge Farm?**

- ❖ No. Wyndridge Farm is a non-smoking facility. Smoking areas are available at outdoor designated locations only.

## ❖ **Do you provide a patio tent and heaters?**

- ❖ Our patio tent is up from April 1<sup>st</sup> - October 31<sup>st</sup>. We do not provide patio heaters. We are happy to provide tent and heater rental recommendations.

# PREFERRED VENDORS

## BAKERIES

Brown's Orchard  
Flouretta Sweet  
House of Clarendon  
Lancaster Cupcakes  
Kyrsten's Sweet Designs

## ENTERTAINMENT

Baltimore Event Solutions  
DJ Mast Productions  
Klock Entertainment  
Red Tie Entertainment  
3 West Productions

## FLORAL DESIGN

Blossom Bliss  
Custom Florals  
Foster's Flower Shop  
Root to Bloom  
York Flower Art

## HAIR & MAKEUP ARTISTS

Beauty by Khara  
Cornerstone Barbershop  
Salon Blu  
Shades of Blush Studio  
Vero Leigh

## LODGING

The Inn at Wyndridge Farm  
Hampton Inn York – South &  
Home2Suites  
Hertiage Hills Resort  
Towneplace Suites by Marriott

## OFFICIANTS

Sealed with a Kiss Officiants  
Rev. Christopher Rodkey

## PHOTOGRAPHERS

Emerald Stone Photography  
Hannah Leigh Photography  
Keen Imagery  
Tom & Em Photography  
Urban Row Photography

## PLANNERS

Taryn Blake Events

## DRAPE DESIGNS

Betsy Kohr

If you book all preferred vendors for your wedding day, you will receive a complimentary 1<sup>st</sup> anniversary dinner to be redeemed in the restaurant at Wyndridge Farm.