



MOUNTAIN VIEW WEDDINGS & EVENTS
ROUNDTOP MOUNTAIN RESORT
MANAGED BY ALTLAND HOUSE CATERING
EVENT SPACES



ALPINE LODGE

Located at the Base of the Roundtop Mountain and Accommodating up to 250 Guests, The Alpine Lodge Boasts High Ceilings, Natural Light, Dance Floor and an Extensive Courtyard. Industrial Pulley Fans, Exposed Stone Wall and Draped Ceiling Adding to the Rustic Romance of the Lodge.

MOUNTAIN VIEW LODGE

Nestled in the Mountains Featuring Exceptional Mountain Views, a Large Deck, Terrace and Firepit, the Mountain View Lodge is Perfect for Receptions up to 100 Guests. Exposed Beams, Vaulted Ceilings and Stone Fireplaces Providing a Romantic Rustic Reception.

THE FIRESIDE

The Fireside Offers an Intimate Setting with Mountain Views and Can Accommodate Receptions up to 75 guests. A Stone Fireplace, Hardwood Dance Floor, Beautiful Built in Bar and Elegant Lighting Add to the Intimacy of the Space.

COURTYARDS

Adjoining Both the Alpine Lodge and the Mountain View Lodge, the Cobblestone Courtyards are the Perfect Outdoor Element for Ceremonies and Cocktail Hours Connected to Your Reception Lodge. Both Feature Arbors, Stone Firepits with Seating and Gorgeous Mountain Views.

NORTH POINT

Sitting Atop a Hill, Landing Right at the Base of the Mountain, The North Point Ceremony Site Offers Both Wooded and Open Ceremony Sites with Lush Greens and a Stunning Mountain Backdrop.

OVERLOOK

Take an Enchanting Journey with our Ski Lifts to the Peak of Roundtop Mountain to Say "I Do" with Panoramic Views of Central Pennsylvania as your Perfect Ceremony Backdrop.

ALPINE SUITE

The Alpine Suite is the Perfect Ready Area for Wedding Parties. It's Natural Light, Lounge Furniture, and Restroom Provided a Calming Atmosphere Before the Big Day.





INCLUDED IN ALL MOUNTAIN VIEW WEDDINGS

VENUE

- 5-Hour Reception & 1-Hour Ceremony
- Access to the Venue from 11am- 11pm
- Walk through Wedding Rehearsal
- Options of Several Ceremony Sites, Cocktail Hour Sites & Reception Sites
- Set Up & Tear Down of All Ceremony and Reception Spaces
- Fire Pit
- Climate Controlled Indoor Venue

FOOD & BEVERAGE

- Full Service Seated and Served Dinner
- All Dinners Include Salad, Freshly Baked Rolls, Selection of 2 Entrees with a Starch and Vegetable
- Cocktail Hour Appetizers Based on Package Selection
- Option to Customize Any Package
- Complimentary Tasting at Our Wedding Open House (Offered Twice Per Year)
- Dietary Restrictions Accommodated
- Coffee Station Included in All Packages
- Cake Cutting Service

SERVICE

- Personalized Consultations Throughout Planning Process
- Day of Event Attendant to Cater to Wedding Party
- Altland House Catering is our Exclusive Caterer with Over 50 Years of Experience

EQUIPMENT

- High-Quality Linens & Linens Napkins
- China, Flatware & Glassware
- Tables & Chairs Included, Assortments of Styles Available
- White Garden Ceremony Chairs
- Centerpieces Coordinating with Package Choice

SILVER

FEATURED APPOINTMENTS

Hurricane Globe Centerpieces with Tapered Candles, Mirror & Votives at Each Table
Floor-length Linens, Ivory Overlays and Color Coordinating Linen Napkins

COCKTAIL HORS D'OEUVRES

Seasonal Vegetable Crudit  Display with Creamy Herb Dipper, Accompanied by Assorted Domestic Cheeses & Crackers
Stationed on a Table Display

SALAD SELECTIONS

GARDEN

Fresh Greens, Tomatoes, Cucumbers, Carrots
Crostini Paddle, House Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Crisp
Parmesan Cheese, Traditional Dressing

ENTR E SELECTIONS

CHICKEN

TUSCAN CHICKEN ROULADE

Wilted Spinach, Mushrooms, Tomato, Mozzarella, Basil Cream Sauce

CHICKEN CORDON BLEU

Jarlsberg Swiss, Ham, Mornay Sauce

CHICKEN FLORENTINE

Panko Encrusted, Spinach, Ricotta

STUFFED CHICKEN BREAST

Sausage Apple Stuffing with Cider Glaze **OR**
Traditional Bread Filling with Pan Gravy

BEEF

ROASTED TOP ROUND OF BEEF

Traditional Filling, Pan Gravy

FISH

FILLET OF HADDOCK

Panko, Parmesan Encrusted, Lemon Butter Sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Broccoli Crowns - Green Bean Amandine - Honey Glazed Carrots - Sugar Snap Peas & Baby Carrots
Oven Roasted Red Skinned Potatoes - Parmesan Risotto - Red Skinned Mashed Potatoes - Mixed Wild Rice

50 PER GUEST

Package Prices are subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

GOLD

FEATURED APPOINTMENTS

Three-Tiered Floating Candle Centerpieces on Each Table
Upgraded Satin Stripe Ivory Floor-length Linens & Coordinating Linen Napkins
Mahogany Chiavari Chairs

COCKTAIL HORS D'OEUVRES

Table Display of Gourmet Cheese Spheres Accompanied by Marinated Grilled Vegetables, Assorted Flatbreads & Crackers
OR

Choose Three Passed Hors d'Oeuvres (pg. 6)

SALAD SELECTIONS

GARDEN

Fresh Greens, Tomatoes, Cucumbers, Carrots
Crostitini Paddle, House Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Crisp
Parmesan Cheese, Traditional Dressing

GORGONZOLA PEAR

Fresh Greens, Crumbled Gorgonzola, Sugared
Pecans, Diced Pears, Crostitini Paddle
Merlot Dressing

ENTRÉE SELECTIONS

CHICKEN

PARMESAN ENCRUSTED CHICKEN

Parmesan Herb Breadcrumbs, Vodka Cream Sauce

APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

CHICKEN MARSALA

Sautéed Mushroom Blend, Onions, Sweet Demi Marsala Wine

CRAB STUFFED CHICKEN

Brandied Mushroom Cream Sauce, Jarlsberg Swiss Crust

BEEF

HAND CARVED ROASTED PRIME RIB OF BEEF

Prepared Medium, Horseradish Cream

NEW YORK STRIP

Cabernet Demi Glaze, Onion Straws

BISTRO STEAK MEDALLIONS

Red Demi Glaze

FISH

SEARED ATLANTIC SALMON

Kentucky Bourbon Glaze

PORK

"PRIME" PORK LOIN MEDALLIONS

Chili Cider Brine, Port Demi Glaze

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Asparagus - Broccoli Crowns - Green Beans with Applewood Bacon - Sautéed Julienne Vegetables - Garlic Mashed Potatoes
Parmesan Risotto - Oven Roasted Potato Medley - Mixed Wild Rice - Roasted Fingerling Potatoes

LATE NIGHT SNACK

Choice of Popcorn Station or Salty Pickings (pg. 6)

70 PER GUEST

Package Prices are subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

DIAMOND

FEATURED APPOINTMENTS

Custom Designed Towered Floral Centerpieces, Designed by Our Preferred Florist
Custom Linens & Linen Napkins, Mahogany Chiavari Chairs, Platinum China & Silverware, Specialty Table Custom Linens

COCKTAIL HORS D'OEUVRES

A Display of Seasonal Berries, Assorted Wedge Cheeses, Relish Tray of Imported Olives and Pickled Vegetables, Grilled Flatbreads & Crackers

&
Choose Three Passed Hors d' Oeuvres (pg. 6) with White Glove Service

CHAMPAGNE TOAST

SALAD SELECTIONS

CAPRESE

Bibb Lettuce, Tomatoes
Fresh Mozzarella, Basil, Olive Oil & Balsamic
Reduction

STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries,
Sugared Pecans, Sharp Cheddar
Strawberry Balsamic Vinaigrette

CRANBERRY WALNUT

Fresh Greens, Sun Dried Cranberries,
Blue Chees Crumbles, Honey Walnuts
Thyme Vinaigrette

INTERMEZZO

Choice of Lemon or Raspberry

ENTRÉE SELECTIONS

CHICKEN OSCAR

Lump Crabmeat, Béarnaise Sauce

TENDERLOIN OSCAR

Twin Petite Filets, Lump Crab Meat, Béarnaise Sauce

HOUSE MADE CRAB CAKES

Traditional Tartar

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

LOBSTER TAIL & PAN SEARED CHICKEN

Chablis Butter Sauce

BISTRO STEAK MEDALLIONS & SEARED ATLANTIC SALMON

Wild Mushroom Bordelaise, Kentucky Bourbon Glaze

HAND CARVED ROASTED FILET OF BEEF

Sliced Beef Tenderloin, Rosemary Demi Glaze

CHEF CARVED ROASTED PRIME RIB & CRAB CAKE

Au Jus, Horseradish Cream, Traditional Tartar

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Asparagus - Broccoli Crowns - Green Bean Amandine - Sautéed Julienne Vegetables - Garlic Mashed Potatoes
Lobster Risotto - Quinoa Pilaf - Roasted Fingerling Potatoes - Scalloped Potatoes Gruyere - Red Pepper Risotto - Mixed Wild Rice

LATE NIGHT SNACK STATION

Choice of Late Night Snack (pg.6)



GOURMET COFFEE STATION

Gourmet Coffee & Herbal Tea Station with Whipped
Cream, Flavored Creamers, Cinnamon Sticks, Chocolate

99 PER GUEST

Package Prices are subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

WWW.MOUNTAINVIEWWEDDINGSATROUNDTOP.COM

717-432-9631 EXT 3708

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PASSED HORS D'OEUVRES

Included in the Gold & Diamond Package. Choose 1 From Each Tier.

OR

Add Passed Hors d' Oeuvres to Silver Package for \$8 Per Guest. Choose 1 From Each Tier.

TIER 1

Baked Brie Bites - Raspberry Coulis
Fried Cheese Ravioli- Marinara Dipper
Bourbon Glazed or Teriyaki Meatballs
Caprese Skewer-Balsamic Reduction
Italian Sausage Stuffed Mushroom Caps
Bruschetta on Crostini
Teriyaki Chicken Satay - Peanut Sauce

TIER 2

Spinach and Feta in Filo
Chicken Tempura Skewer -Sweet & Sour
Caribbean Chicken - Pineapple Mango
Coulis
Prosciutto Wrapped Melon Balls
Bistro Baguette - Horseradish Cream
Gruyere & Onion Tartlet
Pork Dumplings - Ponzu Sauce
Coconut & Cashew Chicken Skewer -
Orange Marmalade

TIER 3

Sea-Salt Lime Shrimp Skewer
Mini Beef Wellington
Crab Stuffed Mushroom Caps
BBQ Shrimp Wrapped with Bacon
Assorted Mini Quiche
Shrimp Tempura - Chili Thai Dipper
Mini Crab Cake - Lemon Aioli
Philly Cheesesteak Egg Roll - Spicy
Ketchup
Crab Bruschetta on Croustade

LATE NIGHT SNACKS

All Late Night Snacks are \$5 Per Guest. Included in the Gold & Diamond Package.

POPCORN STATION

Featuring Popcorn Machine with
Freshly Popped Popcorn &
Kettle Corn,
Accompanied by Assorted Flavorings,
Old Bay & Butter

PRETZEL BAR

Soft Pretzel & Hard Pretzel Sticks,
Assortment of Dippers
Including Jalapeno Cheese,
Cheddar Cheese Sauce &
Spicy Mustard

SALTY PICKINGS

Homemade Alltland House Chips
Topped with Balsamic Glaze
and Parmesan Cheese.
Assorted Nuts, Including
Pecans, Cashews, Almonds,
and Chocolate Morsels.
Popcorn & Trail Mix

MINI SWEETS & COOKIES

Chef Selected Mini Desserts
Including Miniature
Cheesecakes, Whoopie Pies,
Dessert Bars & Freshly Baked Cookies

GOURMET S'MORES

S' more's Station including
Reese's Peanut Butter Cups,
Marshmallows
Assorted Graham Cracker Flavors,
Hershey Bars

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BEVERAGE SERVICE

OPEN BARS

BEER & WINE BAR

Includes Miller Lite & Yuengling Lager Drafts, House Wines and Sodas

FIRST HOUR\$10 per guest
EACH ADDITIONAL HOUR\$4 per guest

HOUSE BRAND BAR

Includes House Brand Liquors, Miller Lite & Yuengling Lager Draft Beer, House Wines and Sodas
(Crown Russe Vodka, Riva Gin, Calico Jack Silver, Admiral Nelson Spiced & Coconut Rum, Windsor Gin, Bankers Club Whiskey, Tortilla Silver Tequila, Kapali Coffee Liquor)

FIRST HOUR\$12 per guest
EACH ADDITIONAL HOUR\$4 per guest

PREMIUM BAR

Includes Premium Brand Liquors, Miller Lite, Yuengling Lager and Troegs Perpetual Drafts, House Wines and Sodas
(Absolute Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Captain Morgan, Jack Daniels, Jim Beam, Jose Cuervo, Dewers Whiskey)

FIRST HOUR\$14 per guest
EACH ADDITIONAL HOUR\$4.50 per guest

ULTRA PREMIUM BAR

Includes Ultra Premium Brand Liquors, Miller Lite, Yuengling Lager and Troegs Perpetual Drafts, Premium Wines and Sodas
(Grey Goose, Bombay Sapphire, Bacardi Silver, Crown Royal Maker's Mark, Patron, Johnnie Walker Red, Courvoisier, Cointreau, Disaronno, Kahlua)

FIRST HOUR\$16 per guest
EACH ADDITIONAL HOUR\$5.50 per guest

SODA BAR

FULL RECEPTION\$2.50 per guest

CHAMPAGNE

Champagne (750 ML)\$30 per bottle
Ballatore Spumante (750 ML)\$38 per bottle
Sparkling Cider\$15 per bottle

CASH BAR SERVICE

AVAILABLE WITH A MINIMUM PURCHASE OF \$300

BARTENDER & BAR SET-UP\$150

A LA CART

SPIRITS

House Brands\$5.50 per glass
Premium Brands\$7 per glass

WINE

House Wine.....\$6 per glass
Cabernet, Merlot, Chardonnay, Pinot Grigio,
Moscato, White Zinfandel

BEER

Domestic Draft\$4 per draft
Craft & Imported Draftmarket price
Domestic Bottle\$4.50 per bottle
Craft & Imported Bottle\$5 per bottle

NON-ALCOHOLIC

Soda\$2 per glass
Bottled Water\$2 per bottle

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