

# 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 package 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@ALLTLANDHOUSE.COM](mailto:KATHLEEN_ROOKER@ALLTLANDHOUSE.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

## *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

## *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

## *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

-OR-

CHOICE OF ONE DUAL ENTREE

#### 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

#### 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 almondine - 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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# 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 HOUR .....15 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, Dewer'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, Premium Wines, Sodas  
(Grey Goose, Bombay Sapphire, Patron, Crown Royal, Maker's  
Mark, Johnnie Walker Black, Hennessy VS, Disaronno, Cointreu,  
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  
Domestic Bottle ..... 5 each  
Craft & Import Bottles ..... Market Price

### WINE

*Canyon Road 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 Punch .....54 per gallon  
*Parrot Bay, Peach Schnapps, Pineapple Juice, Soda*

Minty Moscow Mule Punch .....56 per gallon  
*Vodka, Lime Juice, Ginger Beer, Fresh Mint*

# 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

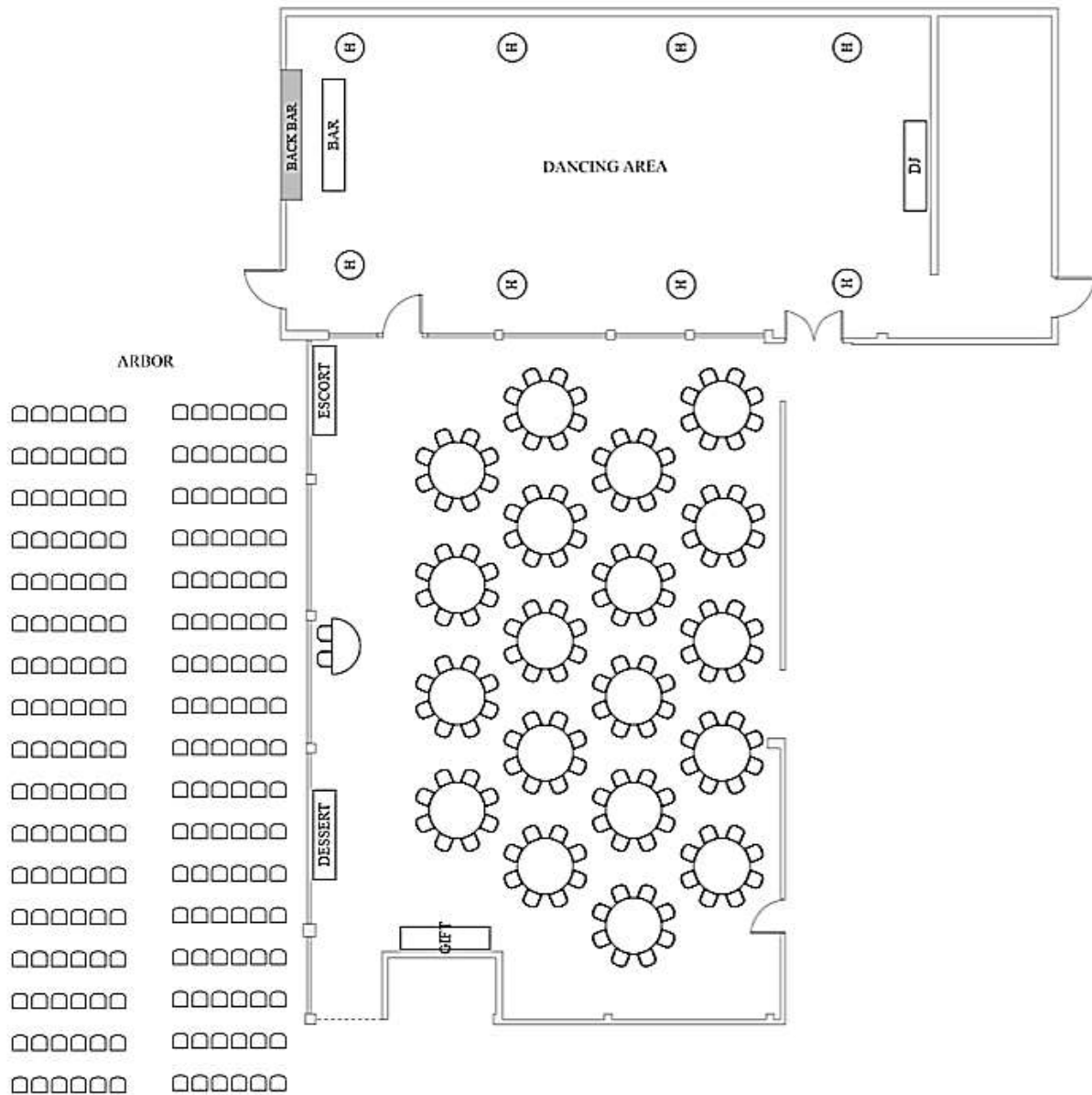
## DELUXE SWEETS

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

# 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.

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.

Altland House does not permit the removal of any alcoholic beverages from the licensed premises.

The minimum revenue requirement for all bars is \$400.00. Any shortfall in minimum revenues will be the responsibility of the client.

There is a two-hour minimum service time for all bars. Service hours must be consecutive. Consumption and hosted 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 in any way to the building inside or out unless approved.

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; which is exclusively provided by Altland House Catering.

Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etc.

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 and is responsible for monitoring the venue & catering service on the day of the event.

*your dream vendor team awaits*

## PRODUCTION

MCR Productions  
570.878.3320  
bookmcr.com

Shumaker PDT  
717.735.0767  
shumakerpdt.com

## 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

## 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

## COORDINATION

That's It Wedding Concepts  
717.645.5700  
thatsitweddingconcepts.com

Planned Perfection  
717.575.2999  
plannedperfectionpa.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

## 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

## HAIR & MAKEUP

Bombshell Brides  
717.635.0221  
bombshellbrides.biz

Bombshell Brides  
717.635.0221

## TRANSPORTATION

Premiere 1 Limousine  
717.616.8995  
premiere1limousine.com

Unique Limousine  
717.233.4431  
uniquelimousine.com

First Student Charter  
800.774.3135  
firstcharterbus.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