

Weddings

By The Lodge at Tussey Mountain

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A rustic mountain retreat.

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tusseymountain.com



information

Weddings

The Lodge at Tussey Mountain invites you to be our guest. We will host your wedding and provide you with a time to remember. The following menus should serve as guidelines for your event planning. The food items are completely at the customer's discretion. We have a fully equipped kitchen, bar and courteous staff who will accommodate you in every way.

Accommodations

We hope that you will visit us at The Lodge at Tussey Mountain and see both our indoor and out-door facilities. We can accommodate up to 200 guests indoors and we have a wonderful, spa-cious deck area outdoors. We also offer plenty of parking on site.

Wedding Ceremonies

Our beautiful deck area is a lovely place to hold your outdoor ceremony. Tussey Mountain will provide and set up the seating for your service at a fee of \$1 per chair. The cost to rent the deck for your wedding ceremony is \$250.

Banquet Arrangements

Confirmation of your function must be made as soon as possible. We require the facility rental fee be paid in full at the time you decide to set a date with us. This will secure your designated date and time. The facility rental fee is \$600. This amount will cover the rental of the Lodge, the set up and clean up of your event, your table linens, the bar set up, and the cutting of the wedding cake. If the food and beverage bill reaches \$5,000, the rental fee will be waived, and the \$600 will be applied towards the total.

Rental Information

You will have use of the lodge for 5 hours from the start of your function. Additional time may be added at \$100 per hour. The rental period may not be extended beyond midnight. The room fee also includes a 3-hour set up time period prior to the reception time. If decorating requires more than the allotted time, additional fees may be added.

Guarantee

We require a guaranteed guest count no later than one week prior to the function. Any cancellation after the guarantee period will result in a charge equal to the guaranteed number for the event.

Alcohol

The Lodge at Tussey Mountain is pleased to offer your guests a wide selection of alcoholic beverages. Our policies on serving alcohol strictly adhere to all PLCB laws. We reserve the right to refuse service to anyone not in accordance with the liquor laws. Any alcohol consumed at your function must be purchased from The Lodge at Tussey Mountain.

Food Policy

It is our policy that all food and beverage, with the exception of the wedding cake and favors, be provided by the catering staff of Tussey Mountain.

Children's Rates

Special reduced rates apply to the children attending your event. There is a 50% discount for children 6-12 years of age, and children under 5 eat free. We do require that a count of children be submitted with your final guarantee.

Left-over Food

In compliance with the standards established by the Pennsylvania Board of Health, leftover prepared food is disposed of properly. This eliminates the concern of food-borne illness caused by improperly stored or transported food.

Entertainment

The names and details of the person(s) providing your musical entertainment must be established with management prior to the function. All music must end by 12:00am.

Payment

There will be a 6% PA Sales Tax and an 18% Service Fee added to your bill. Full payment is expected at the end of your event. We accept payment by cash, check or credit card.

If you have any questions or would like to set up a time to visit The Lodge at Tussey Mountain, please call Lodge Manager Christie Hume at (814)466-7976, or send an email to christie@tusseymountain.com.

We look forward to having you as our guest!

hors d'oeuvres

Cold hors d'oeuvres

Garden fresh crudités featuring seasonal vegetables	\$75
Fresh fruit display	\$80
Domestic cheeses served w/ assorted crackers	\$90
Imported gourmet cheese tray featuring baked brie with fruit and toasted nuts	\$135
Cold antipasto display	\$150
Chilled shrimp cocktail	\$90
Antipasto skewers	\$88

Hot hors d'oeuvres

Swedish or Italian meatballs	\$70
Tomato, basil and fresh mozzarella Bruschetta	\$75
Miniature quiche	\$80
Mushroom caps stuffed with spicy Italian sausage	\$90
Mushroom caps stuffed with jumbo lump crab meat	\$95
Mushroom caps stuffed with spinach duxelle	\$90
Spinach and artichoke dip with toasted pita chips	\$60
Hot crab dip with assorted crackers	\$75
Coconut shrimp	\$85
Lumpy crab balls	\$85
Mozzarella sticks with marinara dipping sauce	\$65
Spanakopita	\$95
Vegetable spring rolls	\$95
Hibachi chicken skewers	\$115
Thai chicken sates	\$105
BBQ pork points with zesty sauce	\$120
Scallops wrapped in bacon	\$110
Crispy asparagus in phyllo	\$110
Sesame chicken	\$115

Our prices are based on 50 pieces per tray.

buffet dinners

Country Wedding

Sweet glaze roasted ham
Oven roasted turkey
Whipped potatoes w/ gravy
Sautéed string beans with julienne carrots
Baked corn custard
Tossed garden salad w/ dressings
Dinner rolls w/ butter
Coffee and hot tea station
= \$27.95/person + tax + gratuity

Traditional Wedding

Herbed dressing stuffed chicken breast
Roast beef au jus
Roasted red potatoes
Gingered baby carrots
Buttered corn
Tossed garden salad w/ dressings
Coffee and hot tea station
= \$29.95/person + tax + gratuity

Classic Wedding

Carved roast center cut of pork loin
Carved top round of beef
Roasted fresh vegetables
Apple-almond bread stuffing
Tossed garden salad w/ dressings
Coffee and hot tea station
= \$30.95/person + tax + gratuity

buffet dinners (cont.)

Italian Wedding

Italian wedding soup
Chicken parmesan
Herb tortellini in pesto cream sauce
Penne pasta w/ vodka sauce
Roasted vegetables w/ basil
Caesar salad
Dinner rolls w/ butter
Coffee and hot tea station
= \$32.95 + tax + gratuity

Tossed Pasta and Salad Bar

Served with dinner rolls w/ butter and warm garlic bread

Fresh pasta sauces (choose 4):

Vodka sauce
Meat sauce
Mushroom sauce
Creamy pesto
Smooth marinara
Seafood
Grilled vegetables
Fresh tomato and basil

Crisp salads (choose 4):

Mixed greens
Chicken caesar
Spinach and mushroom
Greek salad
Italian pasta salad
Tomato and fresh mozzarella salad
Tossed garden salad
= \$25.95/person + tax + gratuity

butlered party

Two-hour butlered party

(choose 12)

Blackened beef w/ blue cheese
Beef tenderloin w/ caramelized onions
Lump crab cakes w/ caribbean shrimp
Spinach and feta in phyllo pastry
Tomato and pesto Bruschetta
Pork points w/ bbq sauce
Grilled chicken teriyaki
Grilled bbq chicken skewers w/ bacon
Italian Bruschetta w/ puff pastry
New Zealand lamb chop w/ fresh lemon
Blackened chicken w/ blue cheese
Buffalo chicken w/ blue cheese in puff pastry
Seared sea scallops w/ prosciutto and lemon grass
Sautéed beef tips w/ sesame
Chilled shrimp cocktail
Spicy buffalo shrimp
Crispy asparagus wrapped in phyllo
Chicken marsala in puff pastry
Stuffed mushroom caps
Lump crab-stuffed jumbo shrimp
BBQ pork sliders w/ fresh slaw
Beef sliders w/ bacon and cheddar
= \$35.95/person + tax + gratuity

Add assorted gourmet pastries
= \$4.50/person + tax + gratuity

bar

By the glass

Well brand mixed drinks	\$5.00
Premium brand mixed drinks	\$6.00
Prestige brand mixed drinks	\$7.00
Domestic bottled beer 12oz.	\$3.50
Imported/ craft brew bottled beer 12oz.	\$4.50
Domestic draft beer 16oz.	\$3.50
Imported/craft brew draft beer 16oz.	\$4.50
House wine	\$5.00
Juice and soda	\$2.00

By the bottle

House wine (Mondavi Woodbridge)	\$40
House champagne	\$40

By the keg

Domestic 1/2 keg	\$175
Domestic 1/4 keg	\$125
Imports & Microbrews	Prices vary

Punch

Fruit Punch bowl	\$35
Cocktail Punch	Prices vary

