

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, spacious 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 \$700. 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 \$700 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. Food prices are subject to change. Menu prices cannot be confirmed until one month prior to the event.

Children's Rates

Special reduced rates apply to the children attending your event. There is a 50% discount for children 6-10 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	\$100
Fresh fruit display	\$125
Domestic cheeses served w/ assorted crackers	\$100
Imported gourmet cheese tray featuring baked brie with fruit and toasted nuts	\$150
Antipasto display	\$150
Grilled vegetable display	\$150
Chilled shrimp cocktail	\$90
Hummus with pita chips and veggies	\$60

Hot hors d'oeuvres

Spinach & artichoke dip w/ toasted pita chips	\$60	Spinach and feta wrapped in phyllo	\$85
Four-onion dip w/ chips and veggies	\$60	Asian chicken skewers	\$85
Hot crab dip w/ assorted crackers	\$75	Coconut chicken	\$85
Tomato, basil & fresh mozzarella bruschetta	\$75	Coconut shrimp	\$85
Pear and brie in phyllo	\$75	Thai chicken sates	\$85
BLT bruschetta	\$75	Sesame chicken	\$95
Swedish or Italian meatballs	\$65	General Tso's pot stickers	\$95
Miniature quiche	\$60	Suzie Wong wontons	\$90
Mushrooms stuffed with crab	\$85	Thai beef salad on crostini	\$90
Mushrooms stuffed with spicy Italian sausage	\$85	Scallops wrapped in bacon	\$150
Mozzarella sticks	\$65	BBQ shrimp wrapped in bacon	\$85
Buffalo popcorn chicken w/ blue cheese dip	\$75	Stuffed potato skins	\$55
Mini potato pancakes w/ apple sour cream	\$75	Banana peppers stuffed w/ sausage	\$65
Franks in a blanket	\$70	Mini crab cakes w/ dill sauce	\$95
Grilled cheese bites and tomato bisque shooter	\$70	Cocktail sandwich assortment	\$95
French onion soup shooter w/ toasted cheese crostini	\$70	Cocktail wrap assortment	\$90
Chilled gazpacho shooter	\$60	BBQ pork sliders w/ slaw	\$75
Chilled cucumber soup shooter	\$60	Reuben sliders	\$75
		Mini Chicago style hot dogs	\$90
		Cheeseburger sliders	\$90
		Chicken quesadilla	\$85
		Vegetarian black bean & corn quesadilla	\$80

Our prices are based on 50 pieces per tray.

Two-hour butlered party

(choose 12)

Espresso crusted tenderloin w/ blue cheese

Beef tenderloin w/ horseradish slaw

Thai chili crab cakes with seaweed salad and aioli

Spinach and feta in phyllo pastry

Tomato and pesto bruschetta

Pork points w/ bbq sauce

General Tso's chicken skewers

Grilled bbq chicken skewers w/ bacon

Italian bruschetta w/ puff pastry

New Zealand lamb chop w/ mint jelly

Blackened chicken w/ dill sauce

Buffalo chicken w/ blue cheese in puff pastry

Seared sea scallops w/ prosciutto

Sautéed beef tips w/ sesame

Chilled shrimp cocktail

Spicy buffalo shrimp

Classic asparagus wrapped in prosciutto & balsamic glaze

Apple cashew chicken salad in a phyllo tartlet

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

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
= \$29.95/person + tax + gratuity

Traditional Wedding

Herbed dressing stuffed chicken breast
Roast beef au jus
Roasted red potatoes
Brown sugar baby carrots
Buttered corn
Tossed garden salad w/ dressings
Dinner rolls w/ butter
Coffee and hot tea station
= \$31.95/person + tax + gratuity

Mountain Wedding

Mustard and lager glazed pork loin
Carved beef tenderloin
Roasted fresh vegetables
Scalloped potatoes
Caesar or Apple balsamic salad
w/ goat cheese
Dinner rolls w/ butter
Coffee and hot tea station
= \$32.95/person + tax + gratuity

Deluxe Wedding

Filet mignon
Crab cakes
Sautéed broccoli w/ garlic and asiago
cheese
Garlic mashed potatoes
Strawberry brie salad w/ candied walnuts &
champagne vinaigrette
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
Bolognese
Alfredo
Pesto
Marinara
Seafood (add \$2/person)
Primavera
Fresh tomato and basil

Crisp salads (choose 4):

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

By the glass

Well brand mixed drinks	\$4.00
Premium brand mixed drinks	\$5.00
Prestige brand mixed drinks	\$6.00
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	\$45
House champagne	\$45

By the keg

Domestic 1/2 keg	\$185
Domestic 1/4 keg	\$125
Imports & Microbrews	Prices vary

Punch

Fruit Punch bowl	\$35
Cocktail Punch	Prices vary