

— THE —
BIGMOUNT
EST 2018
LODGE



Congratulations on your Engagement!

The BigMount Lodge is a two story Pennsylvania bank barn with accommodations up to 130 guests. Offering picturesque grounds including the Historic Lodge, and Smokehouse Saloon, providing an ideal venue for all couples. BigMount Lodge has partnered exclusively with Altland House Hospitality Group to be the sole caterer. For over 50 years Altland House Hospitality Group has been providing the finest in hospitality service in South Central Pennsylvania. All menus are fully customizable.

Standard Package

Access to the venue
Saturday from 10am to 10pm

Set up & tear down of all tables and chairs

White Folding Chairs available for Ceremony
Mahogany Chiavari Chairs for Reception
High-top tables for Cocktail Hour
Round 60in tables for Reception

House Ivory Linen & Coordinating Linen Napkins

One-Night Stay in an Altland House Suite for the
Newlyweds

Brunch for two at the Altland House

Getting Ready Room

Ceremony Location

\$4,000

Deluxe Package

Access to the venue
Friday from 2pm to 10pm & Saturday 10am to 10pm

Set up & tear down of all tables and chairs

White Folding Chairs available for Ceremony
Mahogany Chiavari Chairs for Reception
High-top tables for Cocktail Hour
Round 60in tables for Reception

House Ivory Linen & Coordinating Linen Napkins

Two-Night Stay in an Altland House Suite for the
Newlyweds

Brunch for two at the Altland House

Getting Ready Room

Ceremony Location

Rehearsal Dinner Location

\$6,500

OR



Grand Package

COCKTAIL HOUR HORS D' OEUVRES

A Beautiful Display of Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Spinach Artichoke Dip, Grilled Asparagus, Roasted Roma Tomatoes with Naan, Crostini, & Crackers

-OR-

Choice of Three Passed Hors d'Oeuvres (please see page 7)

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Shaved Parmesan,
House Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Mixed Greens, Carrots, Scallions, Garden Tomato, English Cucumber, House Croutons,
Balsamic Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

CHICKEN CORDON BLEU

Applewood Smoked Ham, Swiss, Herbed Panko, Mornay Sauce

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR
Traditional Bread Filling, Pan Gravy

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Bread Filling, Natural Demi-Glace

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi-Glace

FILLET OF HADDOCK

Panko and Parmesan Crusted, Lemon Beurre Blanc

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Sautéed Seasonal Vegetables
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

\$58.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Signature Package

COCKTAIL HOUR HORS D'OEUVRES

A Beautiful Display of Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Spinach Artichoke Dip, Grilled Asparagus, Roasted Roma Tomatoes with Naan, Crostini, & Crackers
&
Choice of Three Passed Hors d'Oeuvres (please see page 7)

SERVED SALAD SELECTIONS

CHOICE OF ONE

SUMMER BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese,
Raspberry Vinaigrette

BRUSSELS SPROUTS

Romaine, Brussels Sprouts, Bacon, Red Onion, Smoked Gouda,
Honey Balsamic Vinaigrette

APPLE HARVEST

Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries,
Honey Balsamic Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN
Herbed Breadcrumbs, Vodka Cream Sauce

APPLE & BRIE STUFFED CHICKEN
Frangelico Glaze, Toasted Almonds

PRETZEL CRUSTED CHICKEN
Maple Honey Mustard Drizzle

BEER BRAISED SHORT RIB
Red Wine Demi-Glace

NEW YORK STRIP STEAK
Garlic Butter, Frizzled Onions

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS
Rich Porter Jus

PRIME PORK LOIN
Rosemary Rub, Peach BBQ Glaze

PORK SCHNITZEL
Crushed Pretzels, Gouda Cream

HOUSE MADE CRAB CAKE
Old Bay Aioli

BOURBON GLAZED SALMON
Oven Seared Northern Atlantic

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots
Parmesan Herb Risotto - Honey Butter Mashed Sweet Potatoes - Smoked Gouda Mash - Twice Baked Potato

LATE NIGHT BITES

(please see page 7)

\$78.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Premiere Package

COCKTAIL HOUR HORS D' OEUVRÉS

A Beautiful Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade
Tomato Mozzarella Bruschetta, Mixed Olives
Garlic Hummus with Naan, Crostini, & Crackers
&
Choice of Three Passed Hors d'Oeuvres (please see page 7)

SERVED SALAD SELECTIONS

CHOICE OF ONE

WEDGE SALAD

Iceberg Lettuce, Cherry Tomatoes, Hard Boiled Egg, Applewood Smoked Bacon, Bleu Cheese Crumbles, Peppercorn Ranch

STRAWBERRY PECAN

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

CAPRESE SALAD

Arugula Basil Mix, Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction EVOO

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR

Lump Crab, Asparagus,
Hollandaise

FILET MIGNON

Peppercorn Demi- Glace

PRIME RIB

Au Jus, Horseradish Cream

SHRIMP STUFFED FLOUNDER

Champagne Beurre Blanc

SWORDFISH

Roasted Puttanesca

..... OR

CHOICE OF ONE DUAL ENTRÉE

CARVED TENDERLOIN & LOBSTER STUFFED PORTOBELLO

Hollandaise, Lobster Spinach Stuffing

FILET MIGNON & CRAB CAKE

Natural Demi-Glace, Old Bay Aioli

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

LATE NIGHT BITES

(please see page 7)

\$98.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

TD BBQ

COCKTAIL DISPLAYED HORS D' OEUVRES

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 Naan, Crostini, & Crackers

SERVED SALAD SELECTIONS

CHOICE OF ONE

APPLE HARVEST

Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries,
Honey Balsamic Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Shaved Parmesan,
House Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Mixed Greens, Carrots, Scallions, Garden Tomato, English Cucumber, House Croutons,
Balsamic Vinaigrette

BUFFET ENTRÉE SELECTIONS

CHOICE OF TWO

BUTTERMILK FRIED CHICKEN

Boneless Chicken, Country Sage Gravy

SHAVED PIT TURKEY

House Smoked Roast Turkey Breast, BBQ Sauce

PULLED PORK

Dry Rubbed, Slow Cooked, Served on a Roll, BBQ Sauce

SMOKED BEEF BRISKET

Grilled on Site

GRILLED STEAK BURGER

Potato Rolls, Traditional Toppings

GRILLED SWEET ITALIAN SAUSAGE

Onions & Peppers

ADD ON'S

BRAISED SHORT RIBS +4.00 per person
GRILLED SHRIMP SKEWERS +4.00 per person

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

\$51.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Passed Hors d'Oeuvres

ONE SELECTION FROM EACH TIER

TIER ONE

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 Jalapeño
Tomato Bisque Shooter | Grilled Cheese Crouton
Artichoke, Parmesan, Oregano, EVOO Flatbread
Watermelon Gazpacho Shooter
Fig & Bleu Cheese Tart with Honey
Brussels, Bacon, Ricotta Toast
Mini Potato Latke | Sriracha, Sour Cream

TIER TWO

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 THREE

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
Shrimp Cocktail Shooter

Late Night Bites

ALL LATE NIGHT BITES ARE \$7.50 PER GUEST
(Included in Signature and Premiere Packages)

PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks,
Assortment of Dippers Including
Jalapeño Cheese, Beer Cheese,
Sweet Bavarian & Dijon Mustards

POPCORN STATION

Freshly Popped Popcorn Accompanied by
Assorted Flavorings to Include
Kettle Corn, Cheddar, Caramel Corn, Ranch,
Old Bay & Butter

SMORES STATION

Reese's Peanut Butter Cups, Hershey Bars,
Marshmallows
Assorted Graham Cracker Flavors

DELUXE SWEETS

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

Frequently Asked Questions

HOW DO I RESERVE A SPACE FOR MY WEDDING DATE?

All dates are subject to approval from our sales department and confirmed upon a signed contract and a deposit of \$2,000.

ARE TAXES AND SERVICE CHARGE INCLUDED IN YOUR PRICING?

No, our pricing is subject to a 6% sales tax and 20% service charge.

WHEN IS THE FINAL COUNT AND FINAL PAYMENT DUE?

Final count is due 14 business days prior and final payment is due 10 business days prior.

CAN WE PROVIDE OUR OWN FOOD AND/OR ALCOHOL?

All food, excluding wedding cakes/desserts, must be provided by the exclusive caterer; Altland House Hospitality Group. Alcohol may be brought in, however, we require that you use one of our RAMP certified bartenders to serve all onsite alcoholic beverages.

DO YOU ACCOMMODATE DIETARY RESCRIPTIONS?

Yes, our Executive Chef and Event Coordinator will gladly work with you on creating custom menu options for your guests who require special dietary accommodations.

DO YOU OFFER COMPLIMENTARY TASTING?

We do offer a complimentary tasting to our couples if a contract is signed for BigMount Lodge. Otherwise, tastings are \$50 per couple

DO YOU ALLOW CANDLES?

We allow live flame, however, all candles must be partially enclosed in a glass votive, vase, lantern, etc.

IS YOUR VENUE HANDICAP ACCESSIBLE?

The barns downstairs level is handicap accessible, the upstairs reception area has a small hill to enter.

IS THE VENUE CLIMATE-CONTROLLED?

No, The BigMount Lodge is not climate-controlled, however, rented heating and cooling items are permitted.

DO YOU HAVE A GETTING READY SUITE?

Yes, BigMount Lodge provides two private dressing areas for members of the wedding party for hair, makeup & wardrobe. Access to these areas begins at 10AM 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.

WHAT TIME CAN WE AND/OR OUR VENDORS ARRIVES FOR SETUP?

Access to the venue for setup may begin at 10AM on the day of the wedding. All décor, equipment, etc., must be removed at the conclusion of the event and cannot be left overnight.

DOES BIGMOUNT LODGE HAVE A NOISE ORDINANCE CURFEW?

Due to local ordinances, all entertainment must conclude by 10PM.

ARE SPARKLER SENDOFFS PERMITTED?

Yes, sparklers are allowed to be used outside on the paved road at BigMount Lodge. Sparklers are not permitted inside any of the buildings.

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.

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.

BigMount Lodge 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 pre-approved.

BigMount Lodge does not currently have indoor restrooms, however, will credit \$1,000 toward the rental of port-o-pots or restroom trailers. All port-o-pots and restroom trailers will be rented and coordinated through BigMount Lodge.

BigMount Lodge 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 Hospitality Group.

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

Recommended Vendors

FULL SERVICE

ENTERTAINMENT COMPANIES

Mixed-Up Productions
717.616.2918
info@mixedupproductions.com

Sparkx Entertainment
717.885.8365
info@sparkxentertainment.com

Soundwaves DJ Entertainment
717.225.5562
Soundwdj@comcast.net

Klock Entertainment
717.836.7366
events@klockentertainment.com

FLORISTS

Fiddlestix Forals
717.778.1680
info@fiddlestixflorals.com

Primrose and Harp
717.451.6062
primroseandharp@gmail.com

OFFICIANTS

Sealed with a Kiss Officiants
443.838.6210
sealedwithakissbykait@gmail.com

Wedding Dayz
717.636.1744
weddingdayz.net

BAKERIES

The Cake Bar
717.634.2140
thecakebar22.com

Krysten's Sweet Designs
717.745.8580
ksweetdesigns.com

PHOTOGRAPHY

Amanda Souders Photography
717.761.8443
soudersphotography@gmail.com

Brittany Bear Photography
717.891.3783
britt@brittanybearphotography.com

VIDEOGRAPHY

Alex Raymond Films
films@alexraymondproductions.com
alexraymondfilms.com

Bill Foster Films
717.451.1104
bill@billfosterfilms.com

OVERNIGHT ACCOMMODATIONS

Altland House Inn & Suites
717.259.9535
ahistoricinn.com

Wyndham Garden York
717.846.9500
wyndhamhotels.com

