



WYNDRIDGE
FARM

BANQUET

2019



CONTENTS

About	Pg. 3
Staff	Pg. 3
Meeting & Event Spaces	Pg. 4-5
Breakfast	Pg. 6
Lunch	Pg. 7-8
Hors d'Oeuvres	Pg. 9
Stations & Enhancements	Pg. 10
Dinner	Pg. 11-15
Dessert & Beverages	Pg. 16
Bar Packages	Pg. 17
Additional Information	Pg. 18
Frequently Asked Questions	Pg. 19



Celebrate Life.

Rustic but elegant, Wyndridge has the heart of a historic Pennsylvania farm, with a soul that celebrates life. It is a breathtaking and ideal venue for weddings, corporate events and other celebrations featuring a climate controlled, vaulted, wooden-beam barn, brewery, retail store, pub room, bridal suite, outdoor wedding chapel, inn and other crafty amenities.

Wyndridge Farm's® stunning surroundings, both inside and out, not only display the breathtaking craftsmanship of years gone by, but also offer state-of-the-art facilities for any high-tech corporate meeting or event needs. The Wyndridge Farm estate provides a secluded, yet easily accessible venue for any type of party, group gathering or corporate event – indoors or out.

The Wyndridge Farm Event Team will work with you on every aspect of planning your function – from airport transportation to entertainment to special menu options. Our experienced staff is dedicated to ensuring your event is designed and skillfully executed with your every need in mind.

Celebrating and enjoying life's moments with great food, crafty beverages and good friends is what life is all about at Wyndridge Farm. Come celebrate and enjoy the bounty!

Call for 717.244.9900, for more detail, and to schedule your tour today.



BANQUET



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MEETING & EVENT SPACES

THE BARN



- Accommodates up to 250 guests.
- Climate Controlled
- First Floor ADA Accessible
- Audio/Visual Equipment Available

The Barn at Wyndridge Farm offers a place to meet, retreat, celebrate and learn. Its exquisitely restored barn is one of the largest event room of its kind. The vaulted, hand-hewn, wooded-beamed barn with its glimmering chandeliers is completely climate-controlled providing a rustic, elegant backdrop for parties, fundraisers, and banquets. The privacy of the space allows for productive and distraction-free meetings, trade shows, training workshops, executive retreats, educational seminars and much more

THE PUB ROOM

For smaller events & meetings our cozy Pub Room offers an intimate setting for up to 30 people with leather club chairs, bar, projector & screen and 2 TV's.

Great for board meetings, workshops, showers & private parties.



MEETING & EVENT SPACES

THE PATIO



The outdoor terrace takes in the stunning views of the PA rolling hills and can be rented for private parties and celebrations. This space can be tented and heated to accommodate all seasons.

THE INN

The Inn at Wyndridge Farm, is a 6,000 sq. ft. home on 77 picturesque acres with sweeping views of green fields and rolling hills. Conveniently located on the Wyndridge property, this gorgeous five-bedroom home is truly a year-round destination and for weddings, family gatherings and businesses seeking complete privacy. Enjoy a short walk to the restaurant and brewery or allow us to cater to you with concierge services including bar tender, butler, and buffet options.

The Inn sleeps 15-18 guests, making it the perfect place for family gatherings, weddings or corporate retreats. The Inn's beautiful landscaping opens to unparalleled country views. The property offers ample space for team building, meetings and entertaining, intimate parties and relaxing. The patio terrace is the picture-perfect spot for sipping morning coffee or evening cocktails.



BREAKFAST

Breakfast includes signature coffee blends, decaf, hot teas, water & assorted fresh fruit juices.
All prices are per person & based on 60 minutes of food service.

BRUNCH BUFFET

Entrees

- Chive & Cheddar Whipped Farm Fresh Eggs
- Cornflake Crusted Apple Cider French Toast with Pure Maple Syrup
- Southern Style Biscuits & Gravy
- Apple Cider Glazed Chicken Breast
- Yogurt with Fruit, Berries and Cinnamon Granola Display

Sides

- Bacon
- Maple Sausage Links
- Home Fries with Onions & Bell Peppers
- Cheddar Grits
- Mixed Fruit
- Hericot Vert
- Mac-n-Cheese

Station

- Assorted Danishes
- Petite Assorted Muffins
- Mini Bagels – Choice of (2) Spreads: Plain, Blueberry, Strawberry or Raspberry Cream Cheese, Whipped Butter, Apricot Jam or Grape Jelly
- Choice of House OR Caesar Salad

BRUNCH ENHANCEMENTS

Omelet Station

Includes arrangement of meats, cheeses and vegetable to choose from.

Carving Station – rates per person

Pit Ham	Roast Beef
Cajun Turkey	Beef Tenderloin
Prime Rib	

CONTINENTAL

includes fresh fruits and berries

Choice of Two:

- Petite Assorted Muffins
- Bagels with Plain & Flavored Cream Cheese, Butter & Jam
- Fruit, Yogurt & Granola Cups

BEVERAGE ENHANCEMENTS

Signature Coffee Bar Enhancement

(Serves 10)

Chocolate Shavings, Cinnamon, Biscotti Sticks, Sugar Cubes & Whipped Cream

Hot Apple Cider Bar

Served with Warmed Caramel Sauce & Whipped Cream

Hot Chocolate Bar

Miniature Marshmallows, Chocolate Shavings, Nutella, Peppermint Candies & Whipped Cream

All Day Beverage Replenishment



BUFFET LUNCH

Lunch buffets (11:30 am-3 pm) include mocha fudge brownies & assorted cookie tray, along with water, iced tea, coffee, decaf & hot teas.

All prices are per person and based on 60 minutes of food service unless otherwise noted.

GOURMET DELI BUFFET

Includes Lettuce, Tomato, Pickles, Red Onion, BBQ Sauce, Mustard, Mayonnaise and Assorted Breads (white, whole wheat, rye, potato rolls).

Sliced & Displayed Proteins:

- Smoked Turkey Breast
- Smoked Ham
- Slow Roasted Top Round

International Cheeses

- Swiss
- Provolone
- Aged Cheddar

Sides

- Tuscan Pasta Salad
- Red Bliss Potato Salad
- Coleslaw
- Fresh Fruits
- House-Made Potato Chips

(Optional) Soup – Additional
Roasted Tomato Bisque & Parmesan OR
Beef and Vegetable Barley

SOUP AND SALAD BUFFET

Choice of 1 salad and 1 soup, includes assorted rolls and butter.

Salads (Choice of 1)

- **Grilled Chicken Garden Salad:**
Baby Greens, Carrot Twists, Baby Heirloom Tomatoes, Cucumber, Shaved Radishes, Red Onion. Served with House Dressing (Honey Dijon) & Ranch.
- **Grilled Chicken Caesar Salad:**
Romaine Hearts, Maple Bacon, Diced Egg, Tomatoes, Parmesan Cheese, Roasted Garlic Croutons, Classic Caesar
- **Chef Salad:**
Turkey, Ham, Bacon, Shredded Cheddar, Shredded Mozzarella, Fresh Vegetables, Croutons. Served with Buttermilk Ranch & Balsamic Vinaigrette.

Soup (choice of 1):

Roasted Tomato Bisque & Parmesan
Beef and Vegetable Barley

House Made Guacamole

Pint Quart

Served with Red & Blue Corn Tortilla Chips

Mini Sandwich Trays – See Pg. 10

Artisanal Charcuterie Display

(serves 10)

Includes Assorted Meats, Marinated Olives, Pepperoncini, Roasted Peppers, Mustard Blend

ENHANCEMENTS

Chef's Creation Assorted Brick Oven Pizzas

(with purchase of buffet)

- **Margherita**
Fresh Mozzarella, Basil, Roasted Tomato Sauce
- **Chicken Ranch**
Maple Bacon, Peppers, Onions, Spinach, Buttermilk Ranch Sauce
- **Aux Champignon**
Wild Mushrooms, Spinach, Red Onion, Boursin Cheese

SERVED LUNCH

Served lunch (11:30 am-3 pm) includes choice of salad, seasonal vegetables, mini dessert display and water, iced tea, coffee, decaf & hot teas. Buffet available for an additional \$5 per person. All prices are per person and based on 60 minutes of food service unless otherwise noted.

THE CAVATAPI

Baked Mac-n-Triple Cheese with Aged White Cheddar, Gruyere, Boursin, Cavatapi Pasta
*Optional Lobster or Crab – Market

THE GARDEN

Grilled Cajun Cauliflower Steak with Saffron Basmati Rice, Aged White Cheddar, Black Bean Salsa, Avocado-Lime Sauce * Does not include additional starch or vegetable.

THE POULET

French Cut Free Range Chicken Topped with Apricot Glaze

THE ROAST

Slow Cooked Roast Beef, served with Dijon Glaze

THE COAST

Oven Roasted Wester Ross Salmon with Grilled Pineapple Chutney

THE MARYLAND

Maryland Crab Cakes Served with Tartar Sauce, Cocktail or Mango Salsa

SALAD (Choice of 1)

- Caesar
 - House
 - Harvest
- Spinach, goat cheese, cranberries, candied walnuts, apple cider-maple vinaigrette*

STARCH (Choice of 1)

- Cavatapi Mac & Triple Cheese
- Boursin Whipped Potatoes
- Saffron Risotto with Pancetta
- Fingerling Potatoes with Rosemary

VEGETABLE (Choice of 1)

- Glazed Petite Carrots & Zucchini
- French Beans with Roasted Peppers
- Steamed Broccolini with Beurre Blanc
- Shaved Brussel Sprouts with Maple Glazed Bacon & Shaved Parmesan
- Asparagus with Shaved Parmesan

MINI DESSERTS

(Choice of 2)

- Hershey Dark Chocolate S'mores Bites
- Flourless Chocolate Cake
- Creme Brulee
- Seasonal Crisp

HORS D'OEUVRES

Stationary Hors d'Oeuvres serve as a great addition to any cocktail hour or meal. Butler service is available for \$25 per hour.

HOT

Crab & Asparagus Mini Quiche
50 pcs

Vegetable Spring Rolls with Sweet-Chili
Mango Sauce
25 pcs

Chicken Satay with Curry-Peanut Sauce
25 pcs

Chicken Cordon-Bleu Croquettes, Swiss
Cheese & Smoked Ham
50 pcs

Sweet-n-Sour Meatballs
50 pcs

Shrimp Quiche
50 pcs

Cheesesteak Spring Rolls
25 pcs

Wild Mushroom, Swiss & Mozzarella Triangles
25 pcs

Chicken & Cheese Quesadillas
25 pcs

Buffalo Chicken Spring Rolls
25 pcs

Baby Twice Baked Potatoes
25 pcs

PREMIUM

Mini Jumbo Lump Crab Cakes
50 pcs

Bacon-Wrapped BBQ Jumbo Gulf Shrimp
50 pcs

COLD

Smoked Atlantic Salmon, Cucumber Chip &
Dill Crème-Fraiche
25 pcs

Gazpacho Shooters with Baby Shrimp
25 pcs

Ahi-Tuna Poke, Avocado & Mango with
Wasabi Crème-Fraiche
25 pcs

Dressed Watermelon Cubes, Goat Cheese,
Tarragon & Aged Balsamic
25 pcs

Marinated Tomato & Mozzarella Skewers
25 pcs

Tuscan Skewers with Genoa, Mozzarella,
Olives, and Marinated Tomato
25 pcs

Ahi-Tuna, Sticky Rice & Cucumber Chip
25 pcs

White Peach & Champagne Cider Shooters
25 pcs

Creamy Smoked Salmon Mousse
(Horseradish, dill cream cheese & fried
capers) Served on Crostini
25 pcs

Assorted Fruit Skewers with Prosciutto
25 pcs

Baby Shrimp Spoons with Bacon-Tomato
Relish
25 pcs

Horseradish Deviled Eggs
25 pcs

ENHANCEMENTS

SANDWICH TRAYS *(24 pcs per tray)*

Mini Club Sandwiches

*Smoked Ham / Turkey / Bacon / Lettuce
/ Tomato / Mayo*

Cheeseburger Sliders

*Brioche Roll / Lettuce / Tomato / Cheddar
/ Pickle*

Curried Chicken Salad Mini Sandwiches

Spicy Peanuts / Peppers

Tenderloin Sliders

Roasted Peppers / Tomato / French Onion Aioli

Roasted Vegetable Sliders

Red Pepper Mayonnaise / Mozzarella Cheese

Turkey Mini Sandwiches

Cranberry Mayo / Brie / Granny Smith Apples

Roast Beef Mini Sandwiches

Provolone / Onions / Truffle Mayonnaise

Turkey Pinwheels

*Baby Spinach / Provolone / Roasted Tomato
Mayonnaise*

Jerk Chicken Salad Pinwheels

Cheddar Cheese / Pineapple Salsa

FAMILY STYLE

**Family Style House Salad with Dressing, Dinner
Rolls and Butter**

STATIONS

Fresh Crudité Display

With House-Made Dips

Fresh Fruit Display

With Honey-Yogurt Dipping Sauce

International Fine Cheeses

With Assorted Crackers

Tuscan Antipasto

*With Olives, Roasted Peppers, Gourmet
Meats & Sliced Baguettes*

Tomato Mozzarella Display

*Garden Tomatoes with Red Onion, Fresh
Mozzarella & Basil Puree*

BOWLS *(25 servings)*

Pretzel Bites

House-Made Potato Chips

*(Cajun, Old Bay, Rosemary & Black Pepper
or Regular)*

House-Made Guacamole

Pint Quart

Served with Red & Blue Corn Tortilla Chips



RECEPTION DINNER

Reception dinner include water, iced tea, coffee, decaf & hot teas.

THE FARM STATION

Stationed Dinner

COURSE 1

HORS D'OEUVRES SERVICE FOR ONE HOUR

Selection of Four Hot & Four Cold Hors d'oeuvres. [See page 9](#)

FRESH CRUDITÉ DISPLAY

& choice of 1 Additional Stationary Display
[See page 10](#)

MAIN COURSE

CARVING STATION (Choice of 1)

- Rosemary-Dijon Scented Fresh Ham
- Roasted Cajun Turkey Breast
- Roasted Pork Loin with Cinnamon Maple Glaze

PASTA STATION

Served with Grated Parmesan & Garlic Bread

- **Pasta:** Cavatapi, Farfalle & Cheese Tortellini
- **Protein:** House-Made Meatballs, Chicken, Italian Sausage
- **Sauce:** Roasted Tomato, Triple Cheese

VEGETABLE STATION (choice of 1):

- Hericot Vert
- Broccolini with Lemon Butter
- Asparagus with Parmesan
- Brussel Sprouts with Bacon & Parmesan

DESSERT

DESSERT STATION (Choice of 1)

- Cranberry Almond Cake
with Pineapple Frosting
- Flourless Chocolate Cake
with a hint of Orange & Vanilla-Raspberry Coulis
- Hershey Dark Chocolate S'more Bites
- Mocha Fudge Brownies

THE LAND & SEA

Served Dinner

COURSE 1

WYNDRIDGE HOUSE SALAD

Baby Field Greens, Carrot, Radish, Cucumber, Tomato, Honey Dijon & Ranch Dressing.

MAIN COURSE

(Choice of 1)

Grilled 6 oz. Filet | *Thyme Jus*
Grilled Swordfish | *Basil Marinade*
Half Slow Roasted Chicken
Grilled Cajun Cauliflower Steaks with
Avocado-Lime Sauce

STARCH SELECTION

(Choice of 1)

Herb Roasted Fingerling Potato
Creamy Risotto & *Fresh Herbs*

VEGETABLE

Chefs Selection of Seasonal Vegetables

DESSERT

Display of Flourless Chocolate Cake
& Creme Brulee

Includes an hour of craft beer, cider,
wine & sodas

ENHANCEMENTS

House Liquor - \$6 Additional Per Person
Premium Liquor - \$8 Additional Per Person
Bourbon - \$10 Additional Per Person
Premium Wines - \$12 Additional Per Person

DINNER BUFFET

Dinner buffets include a house salad, Chef's choice of vegetable and starch, fresh baked hearth breads, assorted dessert tray, along with water, iced tea, coffee, decaf & hot teas. All prices are per person and based on 60 minutes of food service unless otherwise noted.

SILO BUFFET

(Choice of One)

- House Smoked Turkey Breast
- Rosemary Scented Pit Ham
- Slow Roasted Beef with Gravy
- Chicken Cordon Bleu with Swiss Mornay Sauce
- Herb Crusted Pork Tenderloin
- Italian Meatballs with Homemade Marinara
- Five Spiced Fried Chicken
- Panko Crusted Salmon with a Lemon Dill Cream Sauce

FARMHOUSE BUFFET

(Choice of Two)

- Slow Cooked Herbed Roast of Beef with Dijon Glaze
- Grilled Cajun Cauliflower Steak
- French Cut Chicken Breast with Truffle-Marsala Sauce
- Roasted Wester Ross Salmon with Pomegranate Beurre Blanc

INNKEEPER BUFFET

(Choice of Two)

- Andouille Crusted Jumbo Shrimp with Creole Mustard Cream
- Cinnamon Scented Pork Roast with Fresh Apples & Apple Brandy Sauce
- Apple Cider Braised Boneless Short Ribs with Wyndridge BBQ Sauce
- Seared Sea Scallops with Tarragon Cream
- Roasted Turkey Breast with Apricot Glaze

HARVEST BUFFET

(Choice of Two)

- Seared Beef Tenderloin with Wyndridge Merlot Demi-Glaze
- Maryland Crab Cakes: choice of Tartar Sauce or Cocktail Sauce
- 18 Hour Slow-Roasted Prime Rib of Beef in Natural Juices & Served with Fresh Grated Horseradish

Our award-winning Chef can create the perfect pairing of vegetable and starch for your selected protein, or you may customize to your preference.

VEGETABLE (choice of 1)

- Cider Braised Root Vegetables
- Baby Carrots, Zucchini & Red Pearl Onions with Fresh Herbs
- Shaved Brussel Sprouts with Parmesan & Maple Glazed Bacon
- Asparagus with Parmesan
- Steamed Broccolini with Lemon Butter

STARCH (choice of 1)

- Cavatapi Mac & Farmers Cheese
- Twice Baked Potato with Aged Gouda and Cajun Bacon
- Boursin Whipped Potatoes
- Creamy Risotto with Fresh Herbs
- Fingerling Potatoes with Fresh Herbs

Enhancements

Soup

Roasted Tomato Bisque & Parmesan OR
Beef and Vegetable Barley

Harvest Salad Upgrade

Second Starch | Second Veg

SERVED DINNER

Served dinners include a house salad, dinner rolls and whipped butter, Chef's choice of vegetable and starch along with water, iced tea, coffee, decaf & hot teas. All prices are per person and based on 60 minutes of food service unless otherwise noted.

VEGETARIAN

Baked Mac-n-Triple Cheese

with Aged White Cheddar, Gruyere, Boursin, Cavatapi Pasta

*Optional Lobster or Crab – Market

Grilled Cajun Cauliflower Steak

Grilled Cajun Cauliflower Steak with Saffron Basmati Rice, Aged White Cheddar, Black Bean Salsa, Avocado-Lime Sauce * Does not include additional starch or vegetable.

POULTRY

Apple-Honey Turkey Breast

Apple and Honey Glazed Turkey Breast

Apricot Chicken

French Cut Free Range Chicken Topped with Apricot Glaze

Roasted Cajun Turkey Breast

With Apricot Glaze

Stuffed Chicken Breast

With Danish Bleu Cheese, Apples & Honey Balsamic Sauce

Truffle-Marsala Chicken

French Cut Free Range Chicken Topped with Truffle-Marsala Glaze

BEEF & PORK

Espresso Rubbed Pork Loin

With Cinnamon Apple Sauce

Fresh Ham

Rosemary-Dijon Scented Fresh Ham

Roast Beef

Slow Cooked Herb Roasted Beef served with Dijon Glaze

Apple Cider Braised Boneless Short Ribs

With Wyndridge BBQ Sauce

Seared Beef Tenderloin

With Wyndridge Merlot Demi-Glaze

Slow-Roasted Prime Rib

18 Hour Slow-Roasted Prime Rib of Beef in Natural Juices and Served with Fresh Horseradish

FISH & SEAFOOD

Scottish Salmon

Oven Roasted Scottish Salmon with Grilled Pineapple Chutney

Grilled Atlantic Swordfish

with Pomegranate Beurre Blanc

Andouille Crusted Jumbo Shrimp

with Creole Mustard Cream

Grilled Chipotle Salmon

with Sherry Cream

Jumbo Sea Scallops

with Tarragon Creme

Maryland Crab

Maryland Jumbo Lump Crab Cake Served with Tartar Sauce, Cocktail or Mango Salsa - Market

Our award-winning Chef will create the perfect pairing of vegetable and starch for your selected protein, or you may customize to your preference. See vegetable and starch selection on pg. 12

Enhancements

Soup

Roasted Tomato Bisque & Parmesan OR
Beef and Vegetable Barley

Lobster Bisque topped with Truffle Croutons

Harvest Salad Upgrade
Second Starch
Second Vegetable

Add a dessert to your meal – See pg. 16

CRAFTY BBQ BUFFET DINNER

Crafty BBQ Dinner includes choice of salad, display station, and two sides, water, iced tea, coffee, decaf & hot teas. Pricing is per person, unless otherwise noted. Prices are based on 60 minutes of food service. A third same priced entrée option is available for an additional \$10.00

1. (choice of 2)

- **Five Spice Fried Chicken**
Wing, Breast, Thigh & Leg
- **Slow Cooked Cajun Beef Top Round**
Trio of Sauces – Creamy Horseradish, Wyndridge Cider BBQ & Natural Juices
- **Smoked Cornish Hen**
with Maple-Cinnamon Glaze

2. (choice of 2)

- **Rosemary Scented Pork Loin**
with Stone Ground Mustard Glaze
- **Braised BBQ Beef Short Ribs**
- **Chipotle Grilled Salmon**
with Corn, Avocado & Tomato Salsa

3. (choice of 2)

- **Rockfish**
with Pineapple Salsa
- **Slow Roasted Beef Tenderloin**
Trio of Sauces – Creamy Horseradish, Wyndridge Cider BBQ & Natural Juices
- **Wyndridge Seafood Bake**
Shrimp, Jumbo Lump Crab, Calamari, Mussels, Smoked Andouille Sausage, & Tomato Fennel Broth



SALAD (Choice of 1)

- Caesar
- House
- Harvest (\$3 additional)
Spinach, goat cheese, cranberries, candied walnuts, apple cider-maple vinaigrette

DISPLAY (Choice of 1)

- Fresh Fruit Display
- Crudite Display with House-Made Dips
- Mixed Cheese Dip, Black Bean & Tomato Salsa served with Tortilla Chips

SIDES (Choice of 2)

- Creamy or Carolina Style Slaw
- Herbed Fresh Vegetable Salad (warm)
- Dijon Potato Salad (cold)
- Loaded Smashed Red Potatoes with sour cream, maple bacon and aged white cheddar cheese.
- Wyndridge Apple Cider Baked Beans
- Creamed Corn on the Cob
- Mac-n-Three Cheese
(lobster or crab add \$3 per person)

DESSERTS

MINI DESSERT TRAYS (24 pieces per tray)

Assorted Dessert Tray

Cookies, Gourmet Brownies & Apple Tartlets

Lemon Custard Fruit Tarts – Fresh Berries

Crème Brulee

Zesty Lemon Bars

Mocha Fudge Brownies

Seasonal Cheesecake

Hershey Dark Chocolate S'more Bites

Flourless Chocolate Cake

with a Hint of Orange, Vanilla-Raspberry Coulis

Mini Key Lime Pies – Whipped Cream



BEVERAGE ENHANCEMENTS



Signature Coffee Bar Enhancement

(Serves 10)

Chocolate Shavings, Cinnamon, Biscotti Sticks, Sugar Cubes & Whipped Cream

Hot Apple Cider Bar

Served with Warmed Caramel Sauce & Whipped Cream

Hot Chocolate Bar

Miniature Marshmallows, Chocolate Shavings, Nutella, Peppermint Candies & Whipped Cream

All Day Beverage Replenishment

BAR PACKAGES

Bartender and set up is conveniently available in the Barn, Pub Room, The Inn and The Terrace for a \$120 fee per bar. Cocktail service is available for \$25/hour with a limited beverage offering.

CASH BAR & CONSUMPTION BAR

Craft Soda & Coke Products

Craft Beer & Cider

House Wine

Premium Wine

House Liquor

Premium Liquor

Bourbon



OPEN BAR

BEER, CIDER & WINE PACKAGE

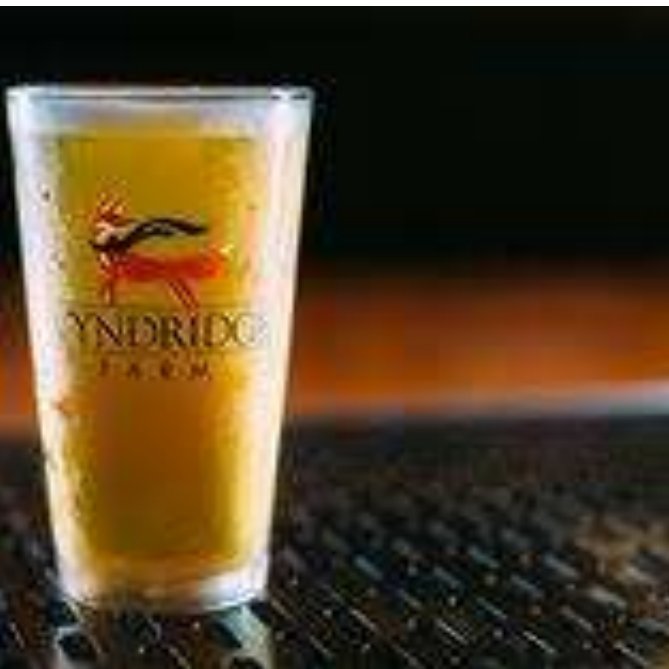
Stocked with selected craft beer, craft hard cider, craft soda & signature wine.

HOUSE LIQUOR PACKAGE

Stocked with selected craft beer, craft hard cider, craft soda & signature wine and liquors: Keystone Rail

PREMIUM LIQUOR PACKAGE

Stocked with selected craft beer, craft hard cider, craft soda & signature wine with the following liquors: Faber Gin, Vodka and Rum, Hidden Still Whiskey & Bourbon



CONCIERGE SERVICE

Enhance Your Visit

CRAFTY PAIRINGS – *(up to 30)*

Entertain your guests in our pub room with guided sampling of two beers and two ciders paired with Chef's choice of tapas style pairings to complement each beverage.

TEAM BUILDING – *various rates*

Wyndridge is proud to partner with area team building experts to offer your group inclusive activities during your visit. Contact the Wyndridge Sales Department for more information.

Team Building Exercises | Design Thinking Workshops

ART CLASS – *various rates (groups of 10 or more)*

Wyndridge offers intimate art classes for groups of up to 20. Contact the Wyndridge Sales Department for more information. Includes one crafty drink ticket.

FITNESS CLASS – *various rates (groups of 10 or more)*

Wyndridge offers various fitness classes for groups of up to 40. Contact the Wyndridge Sales Department for more information. Includes one crafty drink ticket.

Pilates | Yoga | Vinyasa | Meditation

COOKING DEMONSTRATION – *(Coming Soon) various rates, offered seasonally*

Enjoy an intimate cooking demonstration where your group will learn to fall in love with simple farm to table ingredients.

CHEF'S DINNER – *various rates, offered seasonally*

Register your group for a chef's dinner with crafty pairings hosted by award-winning Chef, Matthew Siegmund. Contact the Wyndridge Sales Department for more information.

CATERING

Enjoy the flavors of Wyndridge at your location. Find our full catering menu at www.wyndridge.com or contact the Wyndridge Sales Department to learn more.

MUSIC & ENTERTAINMENT

Enjoy free patio music series every Thursday from 6-9pm, June-Sept, weather pending. Various entertainment is offered throughout the year. Visit our calendar online for upcoming events.

GUIDED NATURE HIKES & KAYAKING TRIPS – *(Coming Soon) various rates (groups of 10 or more)*

Enhance your stay with private tours along the Susquehanna River. Shuttles available to take your group on guided nature hikes and/or kayaking excursions.

Visit our online calendar to learn about upcoming special events throughout the year, including our January Wedding Showcase and October Fall Fest. www.wyndridge.com

For more information, please contact The Wyndridge Sales Department 717.244.9900 Option 1
Molly Blymire, Corporate Sales Manager | Jessica Montour, Director of Event Sales & Marketing
molly@wyndridge.com | jessica@wyndridge.com

INFORMATION

AUDIO VISUAL RENTAL RATES

Screen & Projector - \$100.00/day **Up Lighting** - \$30.00/per light

Flip Chart, Pad & Markers - \$50.00/day

Podium & Microphone, Flat Screen TV (TV in Pub & Inn Only) - complimentary

ROOM RENTAL RATES

BARN – seating for up to 250

Tuesday, Wednesday, Thursday - \$750.00

Friday or Sunday - \$1000.00

Saturday - \$1500.00

PUB ROOM – seating for up to 30 or reception for up to 40

Tuesday, Wednesday, Thursday - \$250 or \$250 minimum food & beverage purchase.

Friday, Saturday or Sunday - \$500.00

THE INN – Lodging for up to 18 comfortably, with board/workshop room for up to 20.

Inquire for outdoor receptions and workshops. Rates based on seasonality and date. Call for more information.

THE PATIO

The restaurant patio is available to rent for private parties and receptions. Rates based on seasonality and date. Call for more information.

POLICIES

- Event packages are based on 25 guests minimum.
- 50% room rental non-refundable deposit is required upon signature to secure your date.
- No outside food or beverage is allowed on premise. Exceptions may be made for specialty desserts. Final payment is due two weeks prior to the event date.
- The Chef would like a preliminary count of guests attending 14 days prior to the event. The final guaranteed count and remaining balance is due 7 days prior to the event. Any guest count added after the final guarantee date will be upon the discretion of the Chef and may incur an additional charge.
- All prices are subject to change. Prices will be guaranteed once a function sheet has been produced and signed.
- A 2-hour set up is allowed prior to event start time. Additional set up, breakdown or cleanup will be charged accordingly.
- Additional policies and procedure are listed in the event contract.

For more information, please contact The Wyndridge Sales Department 717.244.9900 Option 1

Molly Blymire, Corporate Sales Manager | Jessica Montour, Director of Event Sales & Marketing

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Frequently Asked Questions

How do I book my event at Wyndridge?

Please contact our Catering & Events Sales Department at 717. 244.9900 option 1.

Do we have to use your food?

Yes. For your convenience, Wyndridge Farm provides the food for your event to ensure the highest quality of product and service. Exceptions may be made for specialty desserts. Please contact the Catering and Event Sales Department for more information.

What is included with the facility rental?

The facility rental includes tables, chairs, standard linens, china, glassware, flatware and basic décor package, as well as a seasoned team of banquet and catering staff to ensure your event is a success.

How long do I have use of the facility?

Excluding weddings, clients can use the facility for 5 hours, with 2 hours allowed for set up. All events must conclude by 10 pm.

What hotels accommodate nearby?

The Inn at Wyndridge Farm is a 5-bedroom, 5-bath home on site that accommodates up to 18 guests. There are several great hotels within 10 miles of our facility that offers Wyndridge exclusive hotel rates. Please inquire with our Catering and Events Sales department for full list of accommodations.

Do you have valet parking?

Wyndridge Farm has ample parking available for patrons to self-park.

What is your alcohol policy?

Wyndridge Farm must supply all alcohol to comply with the regulations set forth by the Pennsylvania Liquor Control Board.

What deposit is required to secure our date?

A 50% room rental deposit is due upon signature to secure your date. This is non-refundable. Final payment is due one week prior to the event date.

For more information, please contact The Wyndridge Sales Department 717.244.9900 Option 1

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