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# WYNDRIDGE

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Intimate Weddings





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# Celebrate Life.

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Congratulations and thank you for choosing Wyndridge Farm. Located in the rolling hills of south-central Pennsylvania, our recently renovated Inn is perfect for intimate wedding ceremonies and receptions.

A 6,000 square foot home located on 77 picturesque acres, the Inn's beautiful landscaping opens to unparalleled country views for miles. The back lawn is the perfect spot for your ceremony, followed by cocktails on the patio and a buffeted dinner inside of the Inn.

We can host up to forty-five guests for your ceremony and reception with sleeping arrangements for up to eighteen the night before and after your wedding. The five-bedroom home is ideal for families and friends to gather and celebrate. The Inn includes a honeymoon suite with a private balcony and access to the hot tub, a lofted bridal suite with four large mirrors and vanities, and a billiards table and wet bar in the basement – the perfect location for groomsmen to relax before the celebration begins.

Wyndridge works with you to create something amazing that your guests will talk about for years to come. Our professional event team will assist you with every detail for your special day.

The Inn at Wyndridge Farm is the perfect place for intimate weddings. We can't wait for you to experience this home for yourself!! Call for 717.244.9900 Opt. 4 for more details and to schedule your tour today.



## WEDDINGS



### **Shayla Button**

Wedding Sales Manager

[shayla@wyndridge.com](mailto:shayla@wyndridge.com)

### **Jessica Montour**

Director, Event Sales & Marketing

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### **Jackie Speary**

Director of Hospitality

[jackie@wyndridge.com](mailto:jackie@wyndridge.com)

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Wyndridge Farm  
885 S. Pleasant Ave  
Dallastown, PA 17313  
717.244.9900 Opt. 4



# Inclusions

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Wyndridge provides an experienced banquet team and award-winning kitchen to help you plan your perfect day.

- ❖ Picture perfect 77 Acre Farm with Majestic Views
- ❖ On-site Ceremony Options
- ❖ Round tables with Elegant Floor Length Table Linens, Napkins, Chiavari Chairs, Lantern Centerpieces, European China, Polished Silverware and Stemware
- ❖ Extensive Menu Options from award winning Chef
- ❖ Coffee Service Following Your Meal
- ❖ Complimentary Wyndridge Farm Hard Apple Cider Toast
- ❖ Complimentary Cake Cutting
- ❖ Wedding Specialist and Day-Of Coordinator\*

## 1. Venue Rental

## 2. Food and Beverage Selection

## 3. Bar Package

*\*Day-Of Coordinator provided if not using a preferred wedding planner.*





# *The Outdoor Chapel*

Set amidst the majestic beauty of our historic Pennsylvania farm, the Wyndridge Chapel is something you must experience for yourself. The surrounding misty, green hills and beautiful blue skies paint a natural backdrop and picture-perfect setting for your outdoor ceremony.



## *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 parties 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. This is a great option to host your rehearsal dinner.

The Inn sleeps 15-18 guests, making it the perfect place to celebrate your wedding. The Inn's beautiful landscaping opens to unparalleled country views. The patio terrace is the picture-perfect spot for sipping morning coffee or evening cocktails.









# Booking Your Wedding Date

You may reserve our event space at Wyndridge Farm as early as 24 months in advance. All dates are subject to approval from our sales department and will not be confirmed until receipt of deposit and signed agreement. All contracts must be signed and returned within two weeks of the printed contract date. Our Intimate Wedding Package is based on a 45 Guest Maximum. For larger weddings, please inquire about our Wyndridge Wedding Package.

## **Intimate Wedding Package**

*includes tables, chairs, china, silverware, stemware, white folding ceremony chairs, and set up and tear down.*

Schedule Your Tour Today!

## **Shayla Button, Wedding Sales Manager**

[shayla@wyndridge.com](mailto:shayla@wyndridge.com) | 717.244.9900 Opt 4

Tuesdays 10am-6pm | Wed-Fri 9am-5pm | Saturday 8am-4pm.

*Early and late tours may be accommodated Tues or Saturdays by request.*



# Buffet Dinner

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All prices are per person and based on 60 minutes of food service unless otherwise noted. 10 Person Minimum

## SOUP AND SALAD

Soup (choice of 1)

Roasted Tomato Bisque & Parmesan OR  
Beef and Vegetable Barley

Lobster Bisque topped with Truffle Croutons

House Salad  
With Dressing, Dinner Rolls & Butter

Harvest OR House Salad  
With Dressing, Dinner Rolls & Butter

## ENTREES

Airline Chicken Breast with Truffle Marsala Sauce

Slow Cooked, Herbed Roast of Beef  
with Brandy-Dijon Glaze

Maryland Crab Cakes with Tartar Sauce  
Market price

Rosemary-Dijon Scented Fresh Ham  
with Brandy-Dijon Glaze

Stuffed Chicken Breast  
with Mushroom Stuffing and Truffle Cream

Turkey Breast with Apricot Glaze

Meat Lasagna with Signature Tomato Sauce

## VEGETERIAN OPTIONS

Vegetable Lasagna  
with Signature Tomato Sauce

Cajun Cauliflower Steaks with Saffron Basmati  
Rice, Aged Cheddar, Black Bean Salsa &  
Avocado-Lime Sauce

## SIDES (estimated 4 servings per lb)

### STARCH

Cavatapi Mac & Farmers Cheese

Boursin Whipped Potatoes

Provolone-Parmesan Potato Au Gratin

### VEGETABLE

Shaved Brussel Sprouts  
with Parmesan & Maple Glazed Bacon

Broccolini with Lemon Butter

French Beans with Maple Bacon & Shallots

## BEVERAGES

Lemonade or Iced Tea

Assorted Craft Soda or Coke Products

Crafty Soda 4-Pack  
(Cream, Orange Cream, Ginger Lime)

Add a dessert to your meal – See pg. 12



# Bridal Brunch Buffet

Includes choice of 2 entrees, 2 sides, and 2 displays as well as an omelet station and carving station, signature coffee blends, decaf, hot teas, water and assorted fresh fruit juices. All prices are per person and based on 60 minutes of food service unless otherwise noted.

## BRUNCH BUFFET

- 2 entrées, 2 sides & 2 displays

### Entrees

- Chive & Cheddar Whipped Farm Fresh Eggs
- Thick Cut French Toast Casserole with choice of Blueberry, Strawberry or Raspberry Cream Cheese Stuffing
- Southern Style Biscuits & Gravy
- Apple Cider Glazed Chicken Breast
- Yogurt with Fruit, Berries and Cinnamon Granola Display

### Sides

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

### Displays

- 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
- Garden Salad with Assorted Toppings

## ENHANCEMENTS

### Omelet Station

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

### Carving Station

Pit Ham      Roast Beef      Cajun Turkey  
Beef Tenderloin  
Prime Rib

## BEVERAGE

## ENHANCEMENTS

### Signature Coffee Bar Enhancement

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

### MIXED BEVERAGES

16-25 servings per gallon

### Mimosa

Crafted with hopped cider, white wine and fresh orange juice

### Bloody Mary

Crafted with vodka, tomato juice and assorted spices





# Cocktail Hour Selections

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Enhance your cocktail hour from the hors d'oeuvres below.

## HOT

Cider Braised Pork Belly Crostini  
with apple Jicama Slaw  
25 pcs

Seared Beef Crostini,  
Shallot-Cider Confit, Aged Gruyere  
25 pcs

Maple Glazed Bacon, Aged Cheddar on  
Stone-Ground Grit Cake  
25 pcs

Buffalo Chicken Spring Rolls with  
Buttermilk Ranch Sauce  
25 pcs

Warmed Lobster Bisque Shooters  
25 pcs

Crab & Asparagus Mini Quiche  
50 pcs

Vegetable Spring Rolls with Sweet-Chili  
Mango Sauce  
25 pcs

Cheesesteak Spring Rolls with French  
Onion Aioli  
25 pcs

Chicken Satay with Curry-Peanut Sauce  
25 pcs

Chicken Cordon-Bleu Croquettes  
with Swiss Cheese & Smoked Ham  
25 pcs

Sweet-n-Sour Meatballs  
25 pcs

Wild Mushroom, Swiss & Mozzarella  
Triangles 25 pcs

Baby Twice Baked Potatoes, Boursin  
Cheese, Maple bacon and Chives  
25 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 & Apple 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



# Cocktail Hour Selections – continued

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Cocktail hour includes fresh crudité and international fine cheeses (excludes bridal brunch). Enhance your cocktail hour from the selections below. Butler service is available for \$25/hr.

## PREMIUM HORS D'OEUVRES

### **Mini Jumbo Lump Crab Cakes**

50 pcs

### **Bacon-Wrapped BBQ Jumbo Gulf Shrimp**

50 pcs

### **Jumbo Bacon Wrapped Scallops with Red Pepper Butter**

50 pcs

### **Lollipop Lamb Chops**

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## STATIONS

**Baked Brie with Candied Walnuts and Caramelized Apples** (serves 50)

**Crab and Artichoke Dip with Pita Crisps**

## STATIONS – cont.

### **Fresh Crudité Display**

*With House-Made Dips*

### **International Fine Cheeses**

*With Assorted Crackers*

### **Fresh Fruit Display**

*With Honey-Yogurt Dipping Sauce*

### **Tuscan Antipasto**

*With Olives, Roasted Peppers, Gourmet Meats & Assorted Crackers*

### **Tomato Mozzarella Display**

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





# Desserts

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## MINI DESSERT DISPLAYS *(24 pieces per tray)*

### Assorted Dessert Tray

Cookies, Gourmet Brownies & Apple Tartlets

### Tiramisu Martini with dark Chocolate Shavings

Served in Disposable Martini Glasses

### Lemon Custard Fruit Tarts – Fresh Berries

### Napoleon Duo Martini

Layered Dark Chocolate & Raspberry Mousses and served in Disposable Martini Glasses

### 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

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### Signature Coffee Bar Enhancement

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

### Mimosa

### Bloody Mary

# Bar Packages

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## 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



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## CASH BAR & CONSUMPTION BAR

Craft Soda & Coke Products

Craft Beer & Cider

House Wine

Premium Wine

House Liquor

Premium Liquor

Bourbon



# Wedding Day Enhancements

Preorder items to be served at the Inn while you prepare for your day. Order late night snacks to enjoy into the evening. All late-night offerings will be served at 9:00pm.

## CONTINENTAL BREAKFAST

Includes signature coffee blends, decaf, hot teas, water and assorted fresh fruit juices.  
Served as early as 10am

Fresh Fruits & Berries and choice of two:

- ❖ Petite Assorted Mufins
- ❖ Bagels
- ❖ Yogurt Station with Fruit & Granola

## SIDES

- ❖ *Tuscan Pasta Salad.*
- ❖ *Potato Salad.*
- ❖ *Fresh Fruit Salad.*
- ❖ House-Made Potato Chips.  
(25 servings) Cajun, Old Bay or Regular
- ❖ *House Salad with Dressings.*

## MINI SANDWICHES

12 mini sandwiches per tray

### **Club Sandwiches**

### **Curried Chicken Salad Sandwiches**

Spicy Peanuts | Peppers

### **Tenderloin Sliders**

Roasted Peppers | Tomato | French Onion Aioli

### **Roasted Vegetable Sliders**

Red Pepper Mayo | Mozzarella Cheese

### **Turkey Sandwiches**

Cranberry Mayo | Brie | Granny Smith Apples

### **Roast Beef Mini Sandwiches**

Provolone | Onions | Truffle Mayonnaise

### **Turkey Pinwheels**

Baby Spinach | Provolone | Tomato Mayo

### **Jerk Chicken Pinwheels**

Pineapple Salsa

## FARM SNACKS

Includes craft sodas, coke products and iced tea. Served as early as 10am

- ❖ Fresh Crudité with Homemade Dips
- ❖ Apple Wedges with Creamy Peanut Butter
- ❖ Assortment of Fresh Fruit
- ❖ Candied Walnuts

## PRETZELS & CHIPS

Bowl of Pretzel Bites (25 servings)

### **Chips (25 servings)**

Cajun, Old Bay or Regular  
Purple Peruvian (seasonal availability)

House-made Guacamole  
Served with Red & Blue Corn Tortilla Chips

## PIZZA (8 slices per pizza)

### **Margherita Pizza**

Mozzarella / Basil Oil /  
Roasted Tomato Sauce

### **Beef Short Rib:**

Onions / Mushrooms / Peppers /  
Cheddar / Wyndridge BBQ Sauce

### **Aux Champignon Pizza:**

Mushrooms / Spinach / Red Onion  
/Mozzarella / Boursin / Triple Cheese  
Sauce

### **Chicken Ranch Pizza:**

Maple Bacon / Peppers / Onions /  
Spinach / Buttermilk Ranch Sauce

\*Gluten Free Crust - \$5 additional

\*Toppings Extra

# *Frequently Asked Questions*

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## BOOKING YOUR WEDDING

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- ❖ **How do I confirm my wedding date?**
- ❖ You may reserve the event space at Wyndridge Farm as early as 24 months in advance. All dates are subject to approval from our sales department and will not be confirmed until receipt of deposit and signed agreement. All contracts must be signed and returned within two weeks of the printed contract date.

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## PRICING & POLICIES

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- ❖ **Is there a min. guest requirement?**
- ❖ The Intimate Wedding Package is subject to a 10-guest minimum, and a 45-guest maximum for a seated dinner. For groups of 46 or larger, please inquire with our sales team about weddings in our barn.
- ❖ **What is the payment schedule?**
- ❖ An initial security deposit of 50% of the rental cost is due upon signing of the contract. This is a NON-refundable deposit.  
Six months prior to your event, a second deposit is due equal to the initial deposit.  
Final payment is due fourteen (14) days prior to your event.
- ❖ **When is the final guest count due?**
- ❖ Twenty-one days prior to your event.

- ❖ **Are taxes and service charges included in your pricing?**

- ❖ No. All pricing is subject to 6% PA sales tax and 20% service charge.

- ❖ **Do I have to insure my event?**

- ❖ Yes. Wyndridge Farm requires the host to obtain a Certificate of Insurance for the event showing a Personal Liability/General Liability limit of \$1,000,000 that names "The Winery at Wyndridge Farm, LLC and Wyndridge Farms, LTD," as an additional insured. This certificate is due two weeks prior to your event.

Depending on your personal home owner's policy, you may not experience an additional cost for the special event insurance policy. Contact your insurance carrier for additional information. We also recommend preferred vendor, Keller-Brown Insurance Services: [keller-brown.com](http://keller-brown.com).

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## FOOD & BEVERAGE

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- ❖ **May I bring in an outside caterer or my own food?**
- ❖ No. All events at Wyndridge Farm are exclusively catered by our culinary team. Exceptions include wedding cakes and specialty desserts.



# *Frequently Asked Questions - cont.*

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## FOOD & BEVERAGE – cont.

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- ❖ **Can we bring in our own alcohol?**
- ❖ Yes. You are allowed to provide your own alcohol for intimate weddings at the Inn, however a \$250 bar and bar tender set up is required.
- ❖ **Do you offer children's meals?**
- ❖ Yes. We offer child friendly options (ex. chicken fingers and French Fries, Mac and 3-cheese, mini cheese pizzas, etc.) for children ten years and under at \$15 per person.
- ❖ **Do you provide vendor meals?**
- ❖ All vendors attending your event (ex: photographers, DJ's, bands, etc.) must be included in your FINAL GUEST COUNT. We will serve the Vendor the same food you selected for your guest, for 50% off the original price.
- ❖ **Do you offer tastings?**
- ❖ Yes. A private tasting for two is included as part of our wedding package. Private tastings are typically held Tues-Fri 2-4pm and must be scheduled at least three weeks in advance. Additional guests may be added – the cost is \$35++ per person. Not all menu selections are available for tastings and tasting policies are subject to change without notice.

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## YOUR WEDDING DAY

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- ❖ **Are there any decorating restrictions?**
- ❖ In order to keep Wyndridge Farm event space in excellent condition, we prohibit the following items: glitter, silly string, and confetti. All candles MUST be battery operated. Due to safety concerns real candles are NOT permitted on the premise. Decorations may not be affixed to the interior or exterior walls of the event space without prior approval.
- ❖ **How much time is allotted for clean up?**
- ❖ One hour. All items must be removed within one hour following your event.
- ❖ **Are there spaces for getting ready?**
- ❖ The day of your wedding you have use of our Master Suite, Loft and Basement. You may arrive as early as 9:00am the morning of your event. Wyndridge Farm is not responsible for any lost or stolen items.
- ❖ **What is the timing for a ceremony rehearsal?**
- ❖ We include a thirty-minute rehearsal prior to your wedding day, subject to availability. Our sales team will assist you with scheduling your ceremony rehearsal, however timing is not guaranteed.

# *Frequently Asked Questions - cont.*

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## YOUR WEDDING DAY – cont.

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### ❖ **Are centerpieces included in your wedding packages?**

- ❖ Yes. Wyndridge Farm provides rustic lantern centerpieces for your event at no additional charge. The lanterns add a soft glow to your guest tables and include the flameless candle. Twenty centerpieces are available.

### ❖ **What is the timing for my event?**

- ❖ Wyndridge Farm includes up to a six-hour reception. All receptions must end at 10:00pm.

### ❖ **Does Wyndridge Farm provide day-of coordination services?**

- ❖ Yes. Wyndridge Farm provides a day-of venue coordinator complimentary as part of our wedding packages, should you choose not to hire a formal wedding planner.

### ❖ **Do you require a formal wedding planner?**

- ❖ Wyndridge Farm does not require a formal wedding planner, however, should you choose to hire a wedding planner, we do request that you select a planner from our preferred vendor list. This will ensure a quality experience for you and your guests, due to their extensive knowledge of our facility, and relationship with our banquet team.

### ❖ **What is included with the facility rental?**

- ❖ The facility rental includes 12 60" round tables, black Chiavari chairs, neutral toned linens, china, glassware, and flatware, with an experienced banquet and culinary team to execute the details of your event.

### ❖ **What hotels accommodate nearby?**

- ❖ The Inn at Wyndridge offers on site lodging for up to 18 guests. In addition, there are several great hotels within 10 miles of our facility that offers exclusive rates for Wyndridge couples. Please inquire with our Sales team for full list of accommodations.

### ❖ **Are pets permitted on site?**

- ❖ Pets are permitted on site for photos ONLY and must be on a leash at all times. Pets are not permitted in the Barn, Bridal Suite, Pub Room, Patio, Restaurant or Inn.

### ❖ **Is smoking permitted at Wyndridge Farm?**

- ❖ No. Wyndridge Farm is a non-smoking facility. Smoking areas are available at outdoor designated locations only.





# *Policies & Inclusions*

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## FOOD & BEVERAGES

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- ❖ All events at Wyndridge Farm are exclusively created by our in-house culinary team. Exceptions may be made for specialty desserts.
- ❖ We are proud to offer a full liquor package.
- ❖ We are happy to provide child friendly options (ex: chicken fingers, cheese pizza, grilled cheese, pasta with roasted tomato sauce, or oven baked macaroni and cheese). For children ten years old and under, the charge is \$15 per person. All children must be served the same meal.
- ❖ All vendors attending your event (ex: photographers, DJ's, bands, etc.) must be included in your FINAL GUEST COUNT. We will serve the Vendor the same food you selected for your guest, excluding alcohol for 50% off the original price.
- ❖ A complimentary food and beverage tasting is included, and is typically given 90-120 days prior to your event. The final menu selections will determine the total costs for food and beverage. If you choose to have additional guests attend your tasting, a fee of \$35.00++ per person will apply. This is a tasting, not a meal.

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## YOUR WEDDING DAY

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- ❖ Our coordinating team will help you to create a custom floor plan for your event.
- ❖ Pricing is based on a 6-hour evening wedding reception. Events are to conclude by 10pm, with breakdown completed by 11:00pm.
- ❖ In order to keep Wyndridge Farm event space in excellent condition, we prohibit the following items: glitter, silly string, and confetti. All candles MUST be flameless.
- ❖ Due to safety concerns, real candles are NOT permitted on the premise. Decorations may not be affixed to the interior or exterior walls of the event space without prior approval.

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## INCLUSIONS

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- ❖ (12) 60" round tables, seating 8-10 guests, black chivari chairs.
- ❖ European China, Polished Silverware and Stemware
- ❖ Selection of neutral-toned linens, as well as access to an endless array of linens in various tones and patterns
- ❖ 25 rustic chic tabletop centerpieces with flameless candles. Must be reserved in advance.

# *Policies & Inclusions - cont.*

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## PREFERRED VENDORS

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- ❖ Wyndridge Farm has a preferred Vendor List. Each Vendor was carefully chosen based on their experience, style and reputation. While you are not limited to the vendors on this list, they are highly recommended.
- ❖ We can provide day-of coordination. Should you choose to hire an outside wedding planner, we do request that you to select from our list of Preferred Wedding Planners, who are most familiar with our facility, and provide an excellent experience for you and your guests.

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## CEREMONY & REHEARSAL

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- ❖ We include a thirty-minute (30) rehearsal prior to your wedding day in available event space. Our team will assist you in scheduling your ceremony rehearsal.
- ❖ We offer an exclusive rehearsal dinner discount, should you choose to hold your rehearsal dinner at our location. Please inquire with our wedding sales manager.
- ❖ We can accommodate outdoor and indoor ceremonies for a maximum of 250 guests. In the event of inclement weather, the Wyndridge Operations Team will make the final decision on performing an outdoor ceremony or the inclement weather plan. This is for the safety of all guests and staff.

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## BRIDAL ACCOMODATIONS

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- ❖ The day of your wedding you have private use of our Inn Master Suite, Loft and Basement. These spaces can be used to get ready in, or as a meeting space prior to your event. Wyndridge Farm is not responsible for any lost or stolen items. You may access the Inn as early as 9:00am the day of your event.

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## GUEST ACCOMMODATIONS

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- ❖ Guests will receive special discounts from our surrounding preferred hotels, located within 10 miles from the property.
- ❖ Wyndridge Farm has designated parking for our guests and is handicap accessible.
- ❖ Wyndridge Farm is a non-smoking facility; however, smoking receptacles are provided in various outdoor locations throughout the property.

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## CONTACT INFORMATION

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- ❖ **Shayla Button, Wedding Sales Manager**  
[shayla@wyndridge.com](mailto:shayla@wyndridge.com) | 717.244.9900 Opt 4  
**Schedule a Tour**  
Tuesdays 10am-6pm | Wed-Fri 9am-5pm  
Saturday 8am-4pm.  
*Early and late tours may be accommodated Tuesdays or Saturdays by request.*  
**Schedule a Tasting** - Tues-Fri 2-4pm