



WYNDRIDGE
FARM

BANQUET

2020



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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.

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 | molly@wyndridge.com

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

\$22.95 - 2 entrées, 2 sides & 2 displays

Entrees

- Chive & Cheddar Whipped Farm Fresh Eggs
- French Toast Casserole
with choice of Blueberry, Strawberry or Raspberry Cream Cheese Filling
- 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
- Shaved Brussel Sprouts with Maple Glazed Bacon & Shaved Parmesan
- 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

BRUNCH ENHANCEMENTS

Chef Attendant - \$75 per 60 minutes of service

Omelet Station \$10 per person

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

Carving Station \$12 per person (choice of 1)

Pit Ham Roast Beef Cajun Turkey
Beef Tenderloin- add \$8 Prime Rib – add \$12

CONTINENTAL

\$12.95, 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

\$30 (Serves 10)

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

Hot Apple Cider Bar - \$3.50/per person

Served with Warmed Caramel Sauce & Whipped Cream

Hot Chocolate Bar - \$4.50/per person

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

All Day Beverage Replenishment

\$9/per person

Mixed Beverages – 16 servings per gallon

Mimosa - \$75/gallon

Bloody Mary - \$55/gallon

SERVED LUNCH

Served lunch (11 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 \$18

Baked Mac-n-Triple Cheese with Aged White Cheddar, Gruyere, Boursin, Cavatapi Pasta

VEGETABLE FRIED RICE \$22

Portobello Mushrooms, Broccoli, Baby Corn, Carrots, Celery, Red Onion, Scallions, Fried Egg & Honey Siracha Peanuts. Served with Honey Soy Sesame Sauce. * Does not include additional starch or vegetable.

THE POULET \$24

French Cut Free Range Chicken Topped with Apricot Glaze

THE ROAST \$25

Slow Cooked Roast Beef, served with Dijon Glaze

THE COAST \$28

Oven Roasted Wester Ross Salmon with Grilled Pineapple Chutney

SALAD (Choice of 1)

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

STARCH (Choice of 1)

- Cavatapi Mac & Triple Cheese
- Boursin Whipped Potatoes
- Fingerling Potatoes

VEGETABLE (Choice of 1)

- Glazed Petite Carrots & Zucchini
- Steamed Broccolini with Beurre Blanc
- Shaved Brussel Sprouts with Maple Glazed Bacon & Shaved Parmesan
- Seasonal Vegetables

ENHANCEMENT

(Choice of 1)

Soup – \$4.50/pp

Soup de Jour

Roasted Tomato Bisque & Parmesan

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

Cheddar & Asparagus Mini Quiche
25 pcs / \$55

Vegetable Spring Rolls
with Sweet-Chili Mango Sauce
25 pcs / \$60

Chicken Cordon-Bleu Croquettes,
Swiss Cheese & Smoked Ham
25 pcs / \$55

Sweet-n-Sour Meatballs
25 pcs / \$35

Shrimp Quiche
25 pcs / \$60

Cheesesteak Spring Rolls
with French Onion Aioli
25 pcs / \$60

Wild Mushroom, Swiss & Mozzarella Triangles
25 pcs / \$75

Chicken & Cheese Quesadillas
25 pcs / \$75

Buffalo Chicken Spring Rolls
25 pcs / \$75

Baby Twice Baked Potatoes
25 pcs / \$45

PREMIUM

Bacon-Wrapped BBQ Jumbo Gulf Shrimp
50 pcs / \$250

Jumbo Bacon-Wrapped Scallops
50 pcs / \$275

COLD

Smoked Atlantic Salmon, Cucumber Chip &
Dill Crème-Fraiche
25 pcs / \$45

Gazpacho Shooters with Baby Shrimp
25 pcs / \$50

Ahi-Tuna Poke, Avocado & Mango with
Wasabi Crème-Fraiche
25 pcs / \$60

Dressed Watermelon Cubes, Goat Cheese,
Tarragon & Aged Balsamic
25 pcs / \$35

Greek Skewers with Marinated Olive,
Cucumber, Tomato, Feta & Oregano
Vinaigrette Drizzle
25 pcs / \$45

Tuscan Skewers with Genoa, Mozzarella,
Olives, Marinated Tomato & Basil Puree
25 pcs / \$45

Ahi-Tuna, Sticky Rice & Cucumber Chip
25 pcs / \$60

White Peach & Apple Cider Shooters
25 pcs / \$50

Baby Shrimp Spoons with Bacon-Tomato
Relish
25 pcs / \$50

Horseradish Deviled Eggs
25 pcs / \$35

ENHANCEMENTS

SANDWICH TRAYS *(24 pcs per tray)*

Mini Club Sandwiches \$60

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

Cheeseburger Sliders \$70

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

Curried Chicken Salad Mini Sandwiches \$50

Spicy Peanuts / Peppers

Tenderloin Sliders \$85

Roasted Peppers / Tomato / French Onion Aioli

Roasted Vegetable Sliders \$36

Red Pepper Mayonnaise / Mozzarella Cheese

Turkey Mini Sandwiches \$55

Cranberry Mayo / Brie / Granny Smith Apples

Roast Beef Mini Sandwiches \$65

Provolone / Onions / Truffle Mayonnaise

Turkey Pinwheels \$45

*Baby Spinach / Provolone / Roasted Tomato
Mayonnaise*

Jerk Chicken Salad Pinwheels \$50

Cheddar Cheese / Pineapple Salsa

FAMILY STYLE

**Family Style House Salad with Dressing, Dinner
Rolls and Butter** \$3.50 pp

STATIONS

Fresh Crudité Display \$3.50 pp

With House-Made Dips

Fresh Fruit Display \$4.50 pp

With Honey-Yogurt Dipping Sauce

Farm Cheese Display \$7.50 pp

With Assorted Crackers

Tuscan Antipasto \$7.50 pp

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

Tomato Mozzarella Display \$6.50 pp

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

Spinach and Artichoke Dip - \$7.00 pp

With Assorted Crackers

BOWLS *(25 servings)*

Pretzel Bites \$25

House-Made Potato Chips \$36

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

House-Made Guacamole

Pint \$12 Quart \$20

Served with Red & Blue Corn Tortilla Chips

RECEPTION DINNER

Dinner includes water, iced tea, coffee, decaf & hot teas.

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*
Slow Roasted Half Chicken
Vegetable Stir Fry

STARCH SELECTION

(Choice of 1)

Cavatapi Mac & Triple Cheese
Boursin Whipped Potatoes
Fingerling Potatoes

VEGETABLE

(Choice of 1)

Seasonal Vegetables
Glazed Petite Carrots & Zucchini
Steamed Broccolini with Beurre Blanc
Shaved Brussel Sprouts with Maple Bacon & Shaved Parmesan

DESSERT

Display of Flourless Chocolate Cake
& Creme Brulee

Includes two glasses of house wine, beer or cider.

\$100 per person inclusive

SERVED DINNER

Served dinners include a house salad, dinner rolls and butter, the choice of two entrees, Chef's choice of vegetable and starch along with water, iced tea, coffee, decaf & hot teas. Buffet option is available for an additional \$15/pp and will also include an assorted mini dessert tray. *All prices are per person and based on 60 minutes of food service.*

VEGETARIAN

Baked Mac-n-Triple Cheese - \$22
Aged White Cheddar, Gruyere, Boursin,
Cavatapi Pasta

Grilled Cajun Cauliflower Steak - \$22
Sticky Rice, Aged White Cheddar, Black Bean
Salsa, Avocado Lime Sauce. Does not include
additional starch or vegetable*

POULTRY

French Cut Free Range Chicken - \$26
Honey Balsamic Sauce

Stuffed Chicken Breast - \$26
Mushroom Stuffing & Truffle Cream

BEEF & PORK

Slow Cooked Herb Roast of Beef - \$28
Dijon Glaze

Apple Cider Braised Boneless Short Ribs - \$28
Wyndridge BBQ Sauce

Seared Beef Tenderloin - \$36
Wyndridge Merlot Demi-Glaze

FISH & SEAFOOD

Oven Roasted Scottish Salmon - \$28
Grilled Pineapple Chutney

Andouille Crusted Jumbo Shrimp - \$32
Creole Mustard Cream

Crab Cakes – Market Price
Tartar Sauce

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 – \$4.50/pp (choice of 1)
Soup de Jour
Roasted Tomato Bisque & Parmesan

Harvest Salad Upgrade - \$3/pp
Second Starch – \$3/pp
Second Vegetable - \$3/pp

Add a dessert to your meal – See pg. 15

DESSERTS

MINI DESSERT TRAYS (24 pieces per tray)

Assorted Dessert Tray - \$36

Cookies & Gourmet Brownies

Lemon Custard Fruit Tarts – Fresh Berries - \$45

Crème Brulee - \$48

Seasonal Cheesecake – \$55

Dark Chocolate S'more Bites - \$60

Flourless Chocolate Cake - \$75

Vanilla-Raspberry Coulis

If you would like Wyndridge Farm to cut and serve your provided dessert, a \$2.50/pp charge will apply.

ENHANCEMENTS

Signature Coffee Bar Enhancement

\$30 (Serves 10)

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

Hot Apple Cider Bar - \$3.50/per person

Served with Warmed Caramel Sauce & Whipped Cream

Hot Chocolate Bar - \$4.50/per person

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

Mimosa - \$75/Gallon

Bloody Mary - \$55/Gallon

(16 servings per gallon)

All Day Beverage Replenishment

\$9/per person

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 \$3

Craft Beer & Cider 16 oz. \$6.00

House Wine 6 oz. \$9.00

Premium Wine 6 oz. \$12.00

House Liquor \$6.00

Premium Liquor \$8.00

OPEN BAR

BEER, CIDER & WINE PACKAGE

First Hour: \$15.00 pp | Each Additional Hour: 8.00 pp

Four Hour Open Bar Package: \$35.00 pp

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

HOUSE LIQUOR PACKAGE

First Hour: \$20.00 pp | Each Additional Hour: 10.00 pp

Four Hour Open Bar: \$45.00 pp

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

PREMIUM LIQUOR PACKAGE

First Hour: 25.00 pp | Each Additional Hour: 12.00 pp

Four Hour Open Bar: \$55.00 pp

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

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

Molly Blymire, Corporate Sales Manager | molly@wyndridge.com