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WYNDRIDGE

WEDDINGS



Celebrate Life.

Congratulations and thank you for considering Wyndridge Farm. Located in the rolling hills of south-central Pennsylvania, Wyndridge Farm is a breathtaking location for your wedding day. Amenities include a climate controlled vaulted wooden-beam barn, outdoor wedding chapel, fire pits, patio, Pub Room, Bridal Suite, and the onsite Inn.

Wyndridge Farm's stunning surroundings, both inside and out, not only display the breathtaking craftsmanship of years gone by, but also modern touches including our glimmering chandeliers and industrial lofts.

The Wyndridge Farm Event Team will work with you on every aspect of planning your day – from custom menu options to personalized floor plans. 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 most beautiful moments with great food, craft beverages, family, and friends is what life is all about at Wyndridge Farm. Come celebrate and enjoy the bounty!

CONTENTS

Inclusions	Pg. 3
Wedding Spaces	Pg. 4
Booking Your Wedding	Pg. 7
Plated + Buffet Dinner Options	Pg. 8
Cocktail Hour Enhancements	Pg. 9
Bar Packages	Pg. 10
Dessert & Specialty Drinks	Pg. 11
Wedding Day Enhancements	Pg. 12
Frequently Asked Questions	Pg. 13

WEDDINGS



Shayla Button

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



Inclusions

Wyndridge Farm provides an all-inclusive venue with an experienced banquet team and award-winning kitchen to help you plan your perfect day.

- ❖ Picture perfect 77 Acre Farm with Majestic Views
- ❖ Indoor and Outdoor Ceremony Options
- ❖ Private On-Site Bridal Suite and Groomsman Quarters
- ❖ Climate Controlled Hand-Hewn Barn with Handmade Farm Tables or Round tables, Elegant Floor Length Table Linens, Napkins, Chiavari Chairs, Lantern Centerpieces, European China, Polished Silverware and Stemware
- ❖ Extensive Menu Options from award winning Chef
- ❖ Complimentary Fresh Crudit  with Homemade Dips and Local Farm Cheese Display for Cocktail Hour
- ❖ 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. In House Catering**
- 3. Bar Package**

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





The Barn

- Accommodates up to 200 guests.
- Includes farm tables, and/or round tables, chairs, linens, china, and table centerpieces
- Climate Controlled
- First Floor ADA Accessible
- Audio/Visual Equipment Available

Our exquisitely restored barn is one of the largest event rooms of its kind. The vaulted, hand-hewn, wooded-beamed barn with its glimmering chandeliers is completely climate-controlled providing a rustic, elegant backdrop for your celebration. Our personal touches include hand-crafted farm tables and elegant Chiavari chairs. Every detail was created with your event in mind.

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 Bridal Suite



Complete with a floor length mirror and an on-suite restroom, the bridal suite is the perfect place to get ready for your wedding day.



The Pub Room

Our cozy Pub Room offers a relaxing setting with leather club chairs, bar, projector & screen and 2 TV's.

This space serves as the private groomsmen's quarters for the day.

The Courtyard Patio



The outdoor courtyard patio takes in the stunning views of the PA rolling hills and is your complimentary space for your cocktail hour. 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 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 Day

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.

Our Wedding Package is based on a 75-Guest Minimum and includes tables, chairs, china, silverware, stemware, white folding ceremony chairs, set up and tear down. Average weddings range between \$15,000-\$25,000, depending on day of week and season, and number of guests, and include hand crafted in-house menu options, and a variety of bar packages.

For smaller weddings, please inquire about our Micro and Elopement Packages.

Schedule Your Tour Today!

Shayla Button, Wedding Sales Manager

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.



Plated + Buffet Dinner Options

Includes fresh crudité & local farm cheese display during cocktail hour, choice of a house or harvest salad, dinner rolls and whipped butter, choice of vegetable and starch along with water, iced tea, coffee, decaf & hot teas.

COCKTAIL HOUR

Fresh Crudité Display

with House-made Dips

Local Farm Cheese Display

with Fig Jam, Crostini & Crackers

Add Passed Hors D'oeuvres – page 10

SERVED SALAD (Choice of One)

Garden Salad

Baby Field Greens with House Honey Dijon & Ranch Dressing

Harvest Salad

Spinach, Goat Cheese, Cranberries, Candied Walnuts, Maple-Walnut Vinaigrette

TIER 1

(Choice of Two)

French Cut Free Range Chicken

with Honey Balsamic Sauce

Slow Cooked Herbed Roast of Beef

with Dijon Glaze

Oven Roasted Scottish Salmon

with Grilled Pineapple Chutney

Grilled Cajun Cauliflower Steak

with Sticky Rice, Aged White Cheddar, Black Bean Salsa, and Avocado-Lime Sauce

TIER 2

(Choice of Two)

Stuffed Chicken Breast

with Mushroom Stuffing and Truffle Cream

Apple Cider Braised Boneless Short Ribs

with Wyndridge BBQ Sauce

Andouille Crusted Jumbo Shrimp

with Creole Mustard Cream

TIER 3

Seared Medallions of Beef

with Wyndridge Merlot Demi-Glaze

Crab Cakes

Served with Tartar Sauce

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)

- Baby Carrots & Zucchini with Herbed Butter & Shallots
- Shaved Brussel Sprouts with Maple Glazed Bacon & Shaved Parmesan
- Grilled Asparagus with Parmesan
- Steamed Broccolini with Lemon Butter

STARCH (choice of 1)

- Creamy Risotto with Choice of Asparagus, Seasonal Wild Mushrooms, or Fresh Herbs
- Twice Baked Potato with Aged Gouda and Cajun Bacon
- Boursin & Leek Whipped Potatoes
- Roasted Fingerling Potatoes with Garlic & Thyme
- Cavatapi Mac & Farmers Cheese

*Available for buffet style meals only.

ENHANCEMENTS

SOUP

Roasted Tomato Bisque

SALAD

Caesar Salad

DUAL PLATE

Want a unique twist that avoids the hassle of meal identifiers? Select two entrées for a dual entrée plate. The higher priced entrée cost will apply.

Cocktail Hour Enhancements

Cocktail hour includes fresh crudité and local farm fine cheese display. Enhance your cocktail hour from the hors d'oeuvres below. Includes complimentary butler service.

HOT

Cheddar & Asparagus Mini Quiche

Pan Seared Duck Breast, Roasted Red Pepper Polenta Cake and Fig Jam

Jumbo Bacon-Wrapped Scallops

Vegetable Spring Rolls with Sweet-Chili Mango Sauce

Chicken Cordon-Bleu Croquettes, Swiss Cheese & Smoked Ham

Sweet-n-Sour Meatballs

Cheesesteak Egg Rolls with French Onion Aioli

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

Bacon-Wrapped BBQ Jumbo Gulf Shrimp

Buffalo Chicken Egg Rolls

Miniature Crab Cakes



COLD

Ahi-Tuna, Sticky Rice & Cucumber Chip

Dressed Watermelon Cubes, Goat Cheese, Tarragon & Aged Balsamic

Miniature Lobster Roll on a Lettuce Boat

Jerk Chicken Salad with Fresh Mango Salsa, Served on a Lettuce Boat

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

Greek Skewers with Marinated Olives Cucumber, Tomato, Feta & Oregano Vinaigrette Drizzle

Baby Shrimp Spoons with Bacon-Tomato Relish

STATIONS

Fresh Fruit Display

With Honey-Yogurt Dipping Sauce

Tuscan Antipasto

With Olives, Roasted Peppers, Gourmet Meats & Assorted Crackers

Crab & Artichoke Dip

With House-Made Tortilla Chips

Bar Packages

OPEN BAR

BEER, CIDER & WINE PACKAGE

Stocked with hand selected craft beer, hard cider, craft soda, coke products & signature wines.

HOUSE LIQUOR PACKAGE

Stocked with hand selected craft beer, hard cider, craft soda, coke products, signature wines and house liquor.

Crooked Creek Vodka
BLY Silver Rum
Linfield Whiskey

Lititz Springs Gin
Dead Lightning Spiced Rum
Commonwell Tequila

PREMIUM LIQUOR PACKAGE

Stocked with selected craft beer, craft hard cider, craft soda, coke products, signature wines and premium liquor.

Stateside Vodka
Crosthwater Rum
New Liberty Kinsey Whiskey
Stoll & Wolfe Bourbon

Bluecoat Gin
Dead Lightning Spiced Rum
Commonwell Tequila



CONSUMPTION or CASH BAR

Craft Beer & Cider

House Liquor

Premium Liquor

Signature Wine

Premium Wine

Craft Soda & Coke Products

Miniature Desserts

MINI DESSERT DISPLAYS

(24 pieces per tray)

Assorted Dessert Tray

Cookies & Gourmet Brownies

Lemon Custard Fruit Tarts – Fresh Berries

Crème Brulee

Seasonal Cheesecake

Dark Chocolate S'more Bites

Flourless Chocolate Cake

Vanilla-Raspberry Coulis



Specialty Drinks

HOT DRINKS

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

Mulled Wine

Red Wine, Cloves, Honey, Orange Slices

MIXED DRINKS

Seasonal Sangria

Fresh Fruit, Red or White Wine, Hopped Cider

Orange Crush

Orange Vodka, Triple Sec, Fresh Orange Juice, Citrus Soda

Moscow Mule

Plain or Raspberry Vodka, Fresh Lime Juice, Ginger Beer

Classic Margarita

Tequila, Triple Sec, House-made Sour Mix, Fresh Orange Juice

One Gallon = 16 Servings

Wedding Day Enhancements

Preorder items to be served in the bridal suite or pub room 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 Muffins
- ❖ Bagels
- ❖ Yogurt Station with Fruit & Granola

SIDES

- ❖ *Tuscan Pasta Salad.*
- ❖ *Potato Salad.*
- ❖ *Fresh Fruit Salad.*
- ❖ *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

Pretzel Bites

Bowl of Pretzel Bites with Sunset Lager Beer Cheese (25 servings)

Chips (25 servings)

Cajun, Old Bay or Regular

House-made Guacamole

Served with Red & Blue Corn Tortilla Chips

PIZZA (8 slices per pizza)

Margherita Pizza

Mozzarella / Basil Oil / Roasted Tomato Sauce

Farmhouse Pizza

Fresh Mozzarella / Basil / Pecorino Romano / EVOO / Traditional Pizza Sauce

Garden Pizza

Mushrooms / Peppers / Onions / Seasonal Vegetables / Mozzarella / Traditional Pizza Sauce

Buffalo Chicken Pizza:

Blue Cheese / Mozzarella

*Gluten Free Crust available.

*Toppings Extra

Frequently Asked Questions

BOOKING YOUR WEDDING

- ❖ **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.

PRICING + POLICIES

- ❖ **Is there a minimum guest requirement?**
- ❖ The Wyndridge Wedding Package is subject to a 75-guest minimum. For groups of 45 or less, please inquire with our sales team about intimate weddings at our on-site Inn.
- ❖ **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.

FOOD + BEVERAGES

- ❖ **Do you offer tastings?**
- ❖ Yes. A Taste of Wyndridge, a group tasting event, is hosted once every quarter and is included for two guests as part of our wedding package. Your Sales Manager will share the dates of upcoming tasting events. Additional guests may be added – the cost is \$50++ per person. Not all menu selections are available for tastings and tasting policies are subject to change without notice.
- ❖ **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.
- ❖ **Can we bring in our own alcohol?**
- ❖ No. Wyndridge Farm must supply all alcohol to comply with the regulations set forth by the Pennsylvania Liquor Control Board.

Frequently Asked Questions - cont.

❖ **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

YOUR WEDDING DAY

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

- ❖ You may arrive as early as 9:00am. Most ceremonies begin at 4:00pm. All receptions must end at 10:00pm with breakdown completed by 11:00pm.

❖ **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. Timing is not guaranteed.

❖ **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.

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

- ❖ The facility rental includes (34) rustic farm tables, (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.

❖ **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. Your coordinator will leave following dinner service. You are responsible for packing up all décor items at the end of the night.

❖ **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 request that you select a planner from our preferred vendor list.

❖ **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.

