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# WYNDRIDGE

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Intimate 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!

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## WEDDINGS



### Wedding & Events Coordinators

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# 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 Packages

*\*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.



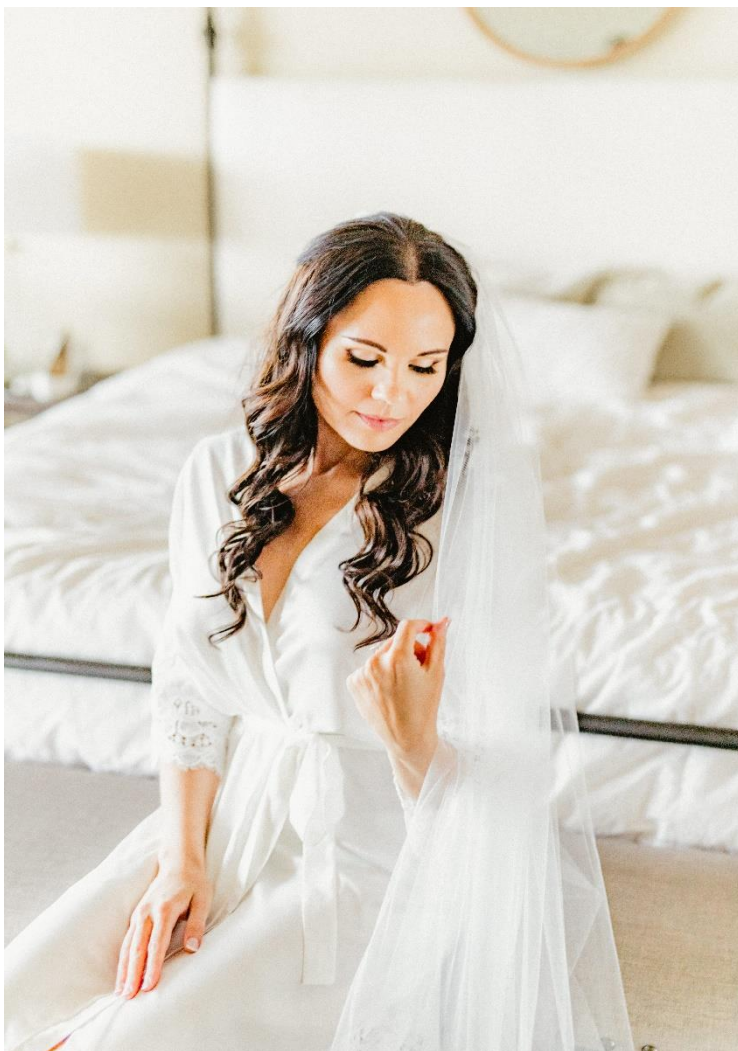
## *The Inn*

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.

Our Intimate Wedding Package includes tables, chairs, china, silverware, stemware, white folding ceremony chairs, and set up and tear down. A site rental fee will apply. Please inquire with our Sales Team for additional information.



# 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. All prices are per person and based on 60 minutes of food service unless otherwise noted. \*Plated vegan and vegetarian options available.

## COCKTAIL HOUR

**Fresh Crudité Display**  
with House-made Dips

**Local Farm Cheese Display**  
with Fig Jam, Crostini & Crackers

**Add Passed Hors D'oeuvres – page 7**

## 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 ONE

(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 TWO

(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 THREE

**Seared Medallions of Beef**  
with Wyndridge Merlot Demi-Glaze

**Crab Cakes**  
Served with Tartar Sauce

\*A vegetarian entrée is automatically included as a third entrée option.

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

# Cocktail Hour Selections

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

## 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*



# Miniature Desserts

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## MINI DESSERT DISPLAYS

*(24 pieces per tray)*

### **Assorted Dessert Tray**

Cookies & Gourmet Brownies

### **Lemon Custard Fruit Tarts – Fresh Berries**

### **Crème Brûlée**

### **Seasonal Cheesecake**

### **Dark Chocolate S'more Bites**

### **Flourless Chocolate Cake**

Vanilla-Raspberry Coulis



## Specialty Drinks

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### 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

# Bar Packages

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## 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  
Croswater Rum  
New Liberty Kinsey Whiskey  
Stoll & Wolfe Bourbon

Bluecoat Gin  
Dead Lightning Spiced Rum  
Commonwell Tequila



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## CONSUMPTION or CASH BAR

**Craft Beer & Cider**

**House Liquor**

**Premium Liquor**

**Products**

**Signature Wine**

**Premium Wine**

**Craft Soda & Coke**

Wine & Liquors  
Brands and individual  
beer and cider  
options are subject  
to change based upon  
seasonal availability.



# 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 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*

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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.  
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?**

- ❖ No. Wyndridge Farm must supply all alcohol to comply with the regulations set forth by the Pennsylvania Liquor Control Board.

❖ **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.

❖ **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 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.

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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. 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.