Located at the Base of the Roundtop Mountain and Accommodating up to 250 Guests, The Alpine Lodge Boasts High Ceilings, Plenty of Natural Light, a Large Dance Floor and an Extensive Courtyard. Industrial Pulley Fans, Exposed Stone Wall and Draped Ceiling Adding to the Rustic Romance of the Lodge.

Located at the Base of the Roundtop Mountain and Accommodating up to 250 Guests, The Alpine Lodge Boasts High Ceilings, Plenty of Natural Light, a Large Dance Floor and an Extensive Courtyard. Industrial Pulley Fans, Exposed Stone Wall and Draped Ceiling Adding to the Rustic Romance of the Lodge.

Nestled in the Mountains, Featuring Exceptional Mountain Views, a Large Deck, Terrace and Fire Pit, the Mountain View Lodge is Perfect for Receptions up to 100 Guests. Exposed Beams, Vaulted Ceilings and Stone Fireplaces Providing a Romantic Rustic Reception.

Nestled in the Mountains, Featuring Exceptional Mountain Views, a Large Deck, Terrace and Fire Pit, the Mountain View Lodge is Perfect for Receptions up to 100 Guests. Exposed Beams, Vaulted Ceilings and Stone Fireplaces Providing a Romantic Rustic Reception.

The Fireside Offers an Intimate Setting with Mountain Views and Can Accommodate Receptions up to 75 guests. A Stone Fireplace, Hardwood Dance Floor, Beautiful Built in Bar and Elegant Lighting Add to the Intimacy of the Space.

The Fireside Offers an Intimate Setting with Mountain Views and Can Accommodate Receptions up to 75 guests. A Stone Fireplace, Hardwood Dance Floor, Beautiful Built in Bar and Elegant Lighting Add to the Intimacy of the Space.

Adjoining Both the Alpine Lodge and the Mountain View Lodge, the Cobblestone Courtyards are the Perfect Outdoor Element for Ceremonies and Cocktail Hours Connected to Your Reception Lodge. Both Feature an Arbor, Stone Fire Pit with Seating and Gorgeous Mountain Views.

Adjoining Both the Alpine Lodge and the Mountain View Lodge, the Cobblestone Courtyards are the Perfect Outdoor Element for Ceremonies and Cocktail Hours Connected to Your Reception Lodge. Both Feature an Arbor, Stone Fire Pit with Seating and Gorgeous Mountain Views.

Sitting Atop a Hill. Landing Right at the Base of the Mountain, The North Point Ceremony Site Offers Both Wooded and Open Ceremony Sites with Lush Greens and a Stunning Mountain Backdrop.

Sitting Atop a Hill. Landing Right at the Base of the Mountain, The North Point Ceremony Site Offers Both Wooded and Open Ceremony Sites with Lush Greens and a Stunning Mountain Backdrop.

Take an Enchanting Journey with our Ski Lifts to the Peak of Roundtop Mountain to Say ‘I Do’ with Panoramic Views of Central Pennsylvania as your Perfect Ceremony Backdrop.

Take an Enchanting Journey with our Ski Lifts to the Peak of Roundtop Mountain to Say ‘I Do’ with Panoramic Views of Central Pennsylvania as your Perfect Ceremony Backdrop.

The Alpine Suite is the Perfect Ready Area for Wedding Parties. It’s Natural Light, Lounge Furniture, and Restroom Provided a Calming Atmosphere Before the Big Day.

The Alpine Suite is the Perfect Ready Area for Wedding Parties. It’s Natural Light, Lounge Furniture, and Restroom Provided a Calming Atmosphere Before the Big Day.
INCLUDED IN ALL MOUNTAIN VIEW WEDDINGS

VENUE
- 5-Hour Reception & 1-Hour Ceremony
- Access to the Venue 6 Hours prior to Ceremony
- Walk Through Wedding Rehearsal
- Options of Several Ceremony Sites, Cocktail Hour Sites & Reception Sites
- Set Up & Tear Down of All Ceremony and Reception Spaces
- Fire Pit
- Climate Controlled Indoor Venue

FOOD & BEVERAGE
- Full Service Seated Dinner
- All Dinners Include Salad, Freshly Baked Rolls, Selection of 2 Entrees with Same Starch and Vegetable
- Cocktail Hour Appetizers Based on Package Selection
- Additional and Custom Menu Options Available
- Complimentary Tasting at Our Wedding Open House (Offered Twice Per Year)
- Dietary Restrictions Accommodated
- Coffee Station Included in All Packages
- Cake Cutting Service

SERVICE
- Personalized Consultations Throughout Planning Process
- Day of Event Attendant to Cater to Wedding Party
- Altland House Catering is our Exclusive Caterer with Over 50 Years of Experience

EQUIPMENT
- Floor Length Table Linens & Linen Napkins
- High-Quality China, Flatware & Glassware
- Tables & Chairs Included, Assortments of Styles Available
- White Garden Ceremony Chairs
- Centerpieces Coordinating with Package Choice
Seasonal Vegetable Crudité Display with Creamy Herb Dipper, Accompanied by Assorted Domestic Cheeses & Crackers Stationed on a Table Display

**SALAD SELECTIONS**

**GARDEN**
Fresh Greens, Tomatoes, Cucumbers, Carrots
Crostini Paddle, House Balsamic Vinaigrette

**CLASSIC CAESAR**
Crisp Romaine Lettuce, House Croutons,
Shaved Parmesan, Traditional Caesar Dressing

**ENTRÉE SELECTIONS**

**CHICKEN**

**CHICKEN FRANÇAISE**
Brown Egg Batter, Lemon White Wine

**CHICKEN CORDON BLEU**
Jarlsberg Swiss, Ham, Mornay

**ORCHARD GRILLED CHICKEN**
Seasonal Fruit Chutney

**STUFFED CHICKEN BREAST**
Sausage Apple Stuffing, Cider Glaze OR
Traditional Bread Filling, Pan Gravy

**BEEF**

**HERB CRUSTED TOP ROUND OF BEEF**
Natural Pan Jus

**FISH**

**FILLET OF HADDOCK**
Panko and Parmesan Encrusted, Lemon Butter Sauce

**VEGETARIAN**

**GARDEN PARCEL**
Roasted Vegetable & Black Bean Quinoa Stuffed Red Bell Pepper, Charred Green & Yellow Squash Ribbon, Chipotle Marinara

**VEGETABLE & STARCH SELECTIONS**

**CHOICE OF ONE VEGETABLE & ONE STARCH**
Broccoli Crowns - Applewood Bacon Green Beans - Lemon Oil Baby Carrots - Sautéed Sweet Corn with Chives
Rosemary Roasted Red Skinned Potatoes - Herb Risotto - Rustic Red Skin Potato Mash - Wild Rice Pilaf

**55 PER GUEST**

Package Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax
GOLD

FEATURED APPOINTMENTS

Three-Tiered Floating Candle Centerpieces on Each Table
Upgraded Satin Stripe Ivory Floor-length Linens & Coordinating Linen Napkins
Mahogany Chiavari Chairs

COCKTAIL HORS D’OEUVRES

Table Display of Gourmet Cheese Spheres Accompanied by Marinated Grilled Vegetables, Assorted Flatbreads & Crackers

Choose Three Passed Hors d’oeuvres (pg. 8)

OR

SALAD SELECTIONS

BERRY
Baby Lettuce, Strawberry, Blueberry, Sliced Almond, Goat Cheese, Balsamic Vinaigrette

FARMER’S CAESAR
Romaine, Radicchio, Parmesan, Fizzled Onion, Sourdough Crouton, Cracked Peppercorn, Caesar

GORGONZOLA PEAR
Field Greens, Crumbled Gorgonzola, Sugared Pecans, Diced Pears, House Merlot Vinaigrette

ENTRÉE SELECTIONS

CHICKEN

PARMESAN ENCRUSTED CHICKEN
Parmesan Herb Breadcrumbs, Vodka Cream Sauce

APPLE & BRIE STUFFED CHICKEN
Frangelica Glaze, Toasted Almonds

PRETZEL CRUSTED CHICKEN
Maple Honey Drizzle

CHICKEN OSCAR
Lump Crab Meat, Béarnaise

BEEF

Additional Sauce Selections:
Vidalia Onion Horseradish Jam
Vanilla Whiskey Butter
Chef’s Seasonal Herb Butter
Sundried Tomato Thyme Butter

BROWN SUGAR AND CHILI ENCRUSTED FLANK STEAK
Prepared Medium, Horseradish Cream or Chimichurri

NEW YORK STRIP
Cabernet Demi Glaze, Onion Straws

BISTRO STEAK MEDALLIONS
Red Demi Glaze

FISH

MAPLE THYME SEARED ATLANTIC SALMON
Kentucky Bourbon Glaze

PORK

PRETZEL CRUSTED PORK SCHNITZEL
Chili Cider Brine, Port Demi Glaze

VEGETARIAN

EGGPLANT PARMESAN TOWER
Tomato Fennel Vinaigrette, Fresh Mozzarella

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH

Poached Green Asparagus - Broccoli - Green Bean Amandine - Sautéed Julienne Vegetables - Snip Top Carrots
Parmesan Black Pepper Risotto - Honey Butter Whipped Sweet Potato - Smoked Gouda Garlic Rustic Potato Mash - Lemon Quinoa

LATE NIGHT SNACK
Choice of Popcorn Station or Salty Pickings (pg. 8)

75 PER GUEST

Package Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax
DIAMOND

FEATURED APPOINTMENTS

Custom Designed Towered Floral Centerpieces Designed by Our Preferred Florist
Custom Linens & Linen Napkins, Mahogany Chiavari Chairs, Platinum China & Silverware, Specialty Table Custom Linens

COCKTAIL HORS D’OEUVRES

A Display of Seasonal Berries, Assorted Wedge Cheeses, Relish Tray of Imported Olives and Pickled Vegetables, Grilled Flatbreads & Crackers & Choose Three Passed Hors d’oeuvres (pg. 8) with White Glove Service

CHAMPAGNE TOAST

SALAD SELECTIONS

APPLE HARVEST
Greens, Sliced Apple, Smoked Cheddar, Chopped Walnut, Dried Cranberry, House Honey Vinaigrette

STRAWBERRY PECAN
Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

ENGLISH GARDEN
Leaf Lettuce, Red Watermelon, English Peas, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette

INTERMEZZO

Premium Lemon or Raspberry Sorbet

ENTRÉE SELECTIONS

CITRUS MARINATED GRILLED CHICKEN
Sweet Corn, Green Zucchini, Prosciutto Salsa

TENDERLOIN OSCAR
Twin Petite Filets, Lump Crab Meat, Béarnaise Sauce

HOUSE MADE CRAB CAKES
Traditional Tartar

SHRIMP STUFFED FLOUNDER
Cajun Creole Sauce

BISTRO TENDER & SHRIMP
Bistro Tender Medallions, Two Crab Stuffed Fantail Shrimp in Puff Pastry

FLAME GRILLED FILET MIGNON
8oz Beef Tenderloin, Rosemary Demi Glaze

CHEF CARVED ROASTED PRIME RIB & CRAB CAKE
Horseradish Cream, Traditional Tartar

LOBSTER TAIL & PAN SEARED CHICKEN
Herbed Chablis Butter Sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF ONE VEGETABLE & ONE STARCH
Poached Green Asparagus - Roasted Brussel Sprouts - Green Bean Gremolata - Honey Pistachio Carrots - Broccolini
Creamed Leek Bacon Rustic Potato Mash - Bitters & Black Pepper Roasted Sweet Potatoes - Lemon Asiago Pistachio Risotto
Roasted Pine Nut Quinoa Pilaf - Wild Mushroom Risotto - Lemon Parsley Roasted Fingerling Potatoes

LATE NIGHT SNACK STATION
Choice of Late Night Snack (pg. 8)

GOURMET COFFEE STATION
Gourmet Coffee & Herbal Tea Box Selection, Whipped Cream, Flavouring Syrups, Cinnamon Sticks, Peppermint Chocolate Stirs, Chocolate Morsels

105 PER GUEST

Package Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax
**C A R V E R ' S  B O A R D**

<table>
<thead>
<tr>
<th>Choose Two Proteins</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Peppercorn Bistro Tender, Herb</td>
</tr>
<tr>
<td>Roasted Turkey Breast, Cola Glazed Ham</td>
</tr>
<tr>
<td>Chili Cider Brined Pork Loin</td>
</tr>
<tr>
<td>Roasted Onion, Tomato, Asparagus &amp; Portobello Mushroom, Fresh Mozzarella, Horseradish Cream, Bourbon BBQ, Dijon, Chimichurri, Fresh Baked Artisan Rolls</td>
</tr>
<tr>
<td>CARVER UPGRADES – Market Pricing – Prime Rib of Beef, Beef Tenderloin Filet, Rack of Lamb, Smoked Salmon, House Cured Gravlax, Cold Water Lobster Tail, Ahi Tuna</td>
</tr>
</tbody>
</table>

**E N G L I S H  S T Y L E  F I S H  &  C H I P S**

| Beer-Battered Cod, Crispy Fries               |
| English Tartar, Ketchup, Malt Vinegar, Lemon, Tabasco, Lemon Dill Aioli, Creamy and Old Bay Cole Slaws |

**S L I D E R S**

<table>
<thead>
<tr>
<th>Choose Two</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Bay Crispy Cod – Cole Slaw</td>
</tr>
<tr>
<td>Short Rib – Chipotle Ranch BBQ, Sharp Cheddar, Bacon</td>
</tr>
<tr>
<td>Pulled Pork – Grilled Pineapple Onion Jam</td>
</tr>
<tr>
<td>Cheese Burger – Ketchup, Mustard, Pickle</td>
</tr>
<tr>
<td>Open Face Chicken &amp; Waffle – Hot Honey Drizzle</td>
</tr>
<tr>
<td>Grilled Portobello – Caramelized Onion, Basil Aioli, Lettuce, Tomato</td>
</tr>
<tr>
<td>House Potato Chips</td>
</tr>
<tr>
<td>Third Selection 3.5</td>
</tr>
<tr>
<td>Crab Cake Sliders – Old Bay Aioli 5.5</td>
</tr>
</tbody>
</table>

**M A S H E D  P O T A T O  B A R**

<table>
<thead>
<tr>
<th>Classic Mashed Potato &amp; Whipped Sweet Potato</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, Cheddar, Scallion, Bacon Jam, Sour Cream, Red Wine Demi Glaze, Marshmallow, Cinnamon, Dried Fruit, Whipped Butter</td>
</tr>
</tbody>
</table>

**B U R R I T O  B O W L S**

Slow Roasted Pulled Chicken
Cilantro Lime Rice, Black Bean, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Smoked Cheddar, Fresh Tortilla Chips
Add Pulled Pork 2, Add Shredded Beef 3

**P A S T A**

| Trotole, Penne, Spinach Ravioli, Cheese Tortellini |
| Tomato Basil, House Alfredo, Pesto, Bolognese, Vodka Cream |
| Meatballs, Fresh Herbs, Grated Parmesan, Sliced Olive, Chopped Tomato, Grilled Artichoke Heart, Roasted Pepper, Baby Pea, Dried Red Pepper, Garlic Sticks |

**C L A S S I C K I D**

| Chicken Tenders |
| White Cheddar Mac & Cheese |
| Garden Crudités – Green Goddess Dipper |
| Mini Grilled Cheese & Tomato Soup Shooter |
| House Potato Chips – Sour Cream Onion Dipper |

**B U T T E R  C H I C K E N**

Indian Butter Chicken, Jasmine Rice, Naan
Diced Mango, Roasted Cauliflower, Shaved Coconut, Basil Ribbon, Toasted Cashew, Cilantro, Zesty Chutney

**P O U T I N E**

Crispy Fries, Cheese Curds, House Gravy
Pulled Pork, Bacon, Bourbon BBQ, Cheddar, Sautéed Mushroom, Caramelized Onion, Fresh Herbs

---

Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

MountainviewEventsATRountop.com 717.432.9632 Ext. 3708
STIR FRY

- Chicken, Bell Pepper, Onion, Mushroom, Bok Choy, Carrot, Broccoli, Sticky Rice, Cellophane Noodle
- Pot Stickers – Soy Sauce or Vegetable Spring Rolls – Duck Sauce
- Fortune Cookies, Take Out Boxes, Chopsticks

SALAD

CHOOSE TWO

- Farmer’s Garden – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Balsamic Vinaigrette, Pesto Buttermilk, Or Green Goddess
- Traditional Caesar – Romaine, Parmesan, Sourdough Crouton, Caesar
- Brussels Caesar – Shredded Brussel Sprout, Romaine, Parmesan, Pretzel Crouton, Caesar
- Berry – Baby Lettuce, Strawberry, Sliced Almond, Blueberry, Goat Cheese, Balsamic Vinaigrette
- Gorgonzola Pear – Field Greens, Gorgonzola, Sugared Pecan, Roasted Shallot, Chopped Pear, Merlot Vinaigrette
- Apple Harvest – Greens, Sliced Apple, Smoked Cheddar, Walnut, Dried Cranberry, Honey Vinaigrette
- Winter Beet – Roasted Beet, Fresh Mozzarella, Field Green, Citrus, Candied Pumpkin Seed, Basil Vinaigrette

CANAPÉS

- Meatballs – Stout Glaze, Italian Red, Lemongrass Ginger Glaze, Bourbon BBQ, Pesto Glaze, Sriracha Coconut Glaze
- Stuffed Mushroom Caps – Italian Sausage, Spinach & Feta, Tomato Bruschetta
- Bakes – Crab & Cheddar, Spinach & Artichoke, Buffalo Chicken
- Baguette Slices & Pita Chips

Choose One of Each

PIEROGIE

- Polish Potato Dumplings
- Grilled Kielbasa Coins, Sauerkraut, Sour Cream, Sautéed Mushroom, Parmesan, Caramelized Onion, Crisp Bacon, Cheddar, Scallion

WINGS

- Fried Crispy Chicken Wings
- Buffalo, Bourbon BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk (Choose Two)
- Carrot, Celery, Ranch, Bleu Cheese, Curly Wedge Fries

FLAT BREAD

CHOOSE THREE

- Cranberry Chicken Chipotle
- Strawberry, Goat Cheese, Arugula
- Margherita
- Roasted Peach, Prosciutto, Mozzarella, Honey Balsamic, Basil
- Ham, Fig, Green Apple, Swiss
- Sun Dried Tomato, Balsamic, Parmesan, Oregano
- Italian Sausage, Mozzarella, Scallion, Broccoli Rabe
- Pear, Gorgonzola, Walnut, Honey
- Blistered Corn, Tomato, Rosemary
- Mushroom, Arugula, Fontina
- Blue Crab, Sausage, Smoked Cheddar
- Prosciutto, Fire Roasted Tomato, Arugula, Basil, Parmesan
- Roasted Beet, Basil, Honey, Lemon, Goat Cheese
- BBQ Chicken, Bacon, Smoked Gouda
- Applewood Ham, Pineapple, Bourbon BBQ

LATE NIGHT SNACK

Choice of Popcorn Station or Salty Pickings (pg. 8)

85 PER GUEST

Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax

MountainViewEventsATRoundTop.com 717.432.9632 Ext. 3708
## L A T E  N I G H T  S N A C K S

All Late Night Snacks are $5 Per Guest, Included in the Gold & Diamond Package.

<table>
<thead>
<tr>
<th>T I E R  1</th>
<th>T I E R  2</th>
<th>T I E R  3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Brie Bite – Raspberry Coulis</td>
<td>Salmon Rillette – House Chip, Fresh Dill</td>
<td>Fingerling Potato Lollipop – Sriracha Sour Cream</td>
</tr>
<tr>
<td>Crispy Cheese Ravioli – Marinara Dipper</td>
<td>Pretzel Crusted Chicken – Lagered Cheddar</td>
<td>Coconut Chicken Skewer – Piña Colada</td>
</tr>
<tr>
<td>Meatball – Bourbon or Teriyaki Glaze</td>
<td>Summer Peach Soup Shooter – Basil Oil</td>
<td>BBQ Shrimp Wrapped with Bacon</td>
</tr>
<tr>
<td>Caprese Skewer – Balsamic Reduction</td>
<td>Prosciutto Wrapped Melon Balls</td>
<td>Seared Sea Scallop Crostini – Gremolata</td>
</tr>
<tr>
<td>Zesty Sausage Stuffed Mushroom Cap</td>
<td>Bistro Crostini – Brown Sugar &amp; Chili Bistro</td>
<td>Italian Crab &amp; Roasted Red Pepper Shooter – Mint, Parsley, Lemon, EVOO</td>
</tr>
<tr>
<td>Brie, Pepper Jelly, Pecan Tartlet</td>
<td>Thai Curry Chicken Satay – Mint Yogurt</td>
<td>Mini Crab Cake – Old Bay Aioli</td>
</tr>
<tr>
<td>Mac &amp; Cheese Bite – Blackberry Jalapeno</td>
<td>Pork Dumplings – Ponzu Sauce</td>
<td>Cheesesteak Egg Roll – Spicy Ketchup</td>
</tr>
<tr>
<td>Tomato Bisque Shooter – Grilled Cheese Crouton</td>
<td>Spicy Tomato Jam &amp; Chevre Spoon – Cucumber Rice</td>
<td>Crab Bruschetta Crostini</td>
</tr>
<tr>
<td>Artichoke, Parmesan, Oregano Flatbread</td>
<td>Feta, Marinated Olives &amp; Citrus Shooter</td>
<td>Deconstructed Sushi Spoon – Tuna, Pickled</td>
</tr>
<tr>
<td>Deviled Egg – Traditional, Caesar or Bacon</td>
<td>Deconstructed French Onion Bite</td>
<td>Ginger, Rice, Wasabi, Nori, Soy</td>
</tr>
<tr>
<td>Grilled Watermelon Gazpacho Shooter</td>
<td>Grilled Watermelon Shooter – Honey Lime Syrup, Blackberry</td>
<td>Smoked Corn &amp; Chicken Spoon – Poblano, Cilantro, Red Onion</td>
</tr>
</tbody>
</table>

## POPCORN STATION

Featuring Popcorn Machine with Freshly Popped Popcorn Accompanied by Assorted Flavorings to Include Kettle Corn, Cheddar, Caramel Corn, Ranch, Old Bay & Butter

## PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks, Assortment of Dippers Including Jalapeno Cheese, Lagered Cheddar, Sweet Bavarian & Dijon Mustards

## SALTY PICKINGS

Housemade Chips Topped with Balsamic Glaze and Parmesan Cheese Trail Mix Bar to Include Candied Pecans, Cashews, Walnuts, Golden Raisins, Dried Cranberries, Chocolate Morsels

## DELUXE SWEETS

Chef Selected Mini Desserts Including Miniature Cheesecakes, Assorted Cake Balls, Dessert Bars & Freshly Baked Cookies

## GOURMET S’MORES

S’ mores Station including Reese’s Peanut Butter Cups, Marshmallows, Assorted Graham Cracker Flavors, Hershey Bars
## OPEN BARS

### BEER & WINE
Includes Miller Lite & Yuengling Lager Drafts, House Wines, Sodas

| FIRST HOUR | 15 per guest |
| ADDITIONAL HOUR | 5 per guest |

### PREMIUM BAR
Includes Premium Brand Liquors, Miller Lite, Yuengling Lager and Troegs Perpetual Drafts, House Wines, Sodas

| Tito’s, Tanqueray, Bacardi Superior, Captain Morgan Original, Malibu, Jose Cuervo, Jack Daniel’s, Jim Beam, Dewer’s White Label, Bailey’s, Kahlúa |
| FIRST HOUR | 17 per guest |
| ADDITIONAL HOUR | 6 per guest |

### ULTRA PREMIUM BAR
Includes Ultra Premium Brand Liquors, Miller Lite, Yuengling Lager and Troegs Perpetual Drafts, Premium Wines, Sodas

| Grey Goose, Bombay Sapphire, Patron, Crown Royal, Maker’s Mark, Johnnie Walker Black, Hennessey VS, Disaronno, Cointreu, Chambord, All Premium Brand Spirits |
| FIRST HOUR | 19 per guest |
| ADDITIONAL HOUR | 8 per guest |

### SODA BAR

| FULL EVENT | 4 per guest |

### CHAMPAGNE

| House Champagne (750ml) | 30 per bottle |
| Ballatore Gran Spumante (750ml) | 39 per bottle |
| Sparkling Cider (750ml) | 18 per bottle |

## A LA CARTE BAR SERVICE

Available with a Minimum Purchase

| Bartender & Bar Setup | 150 |

## A LA CARTE SPIRITS

| Premium Brands | 7 |
| Ultra Premium Brands | 9 |
| Canyon Road Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato, White Zinfandel |
| By the Glass | 6 |

## A LA CARTE BEER

| Domestic Draft | 4 |
| Craft & Import Drafts | Market Price |
| Domestic Bottle | 5 |
| Craft & Import Bottles | Market Price |

## NON-ALCOHOLIC

| Soda | 2.5 |
| Bottled Water | 2 |
| Punch by the Gallon | 20 |

## EVENT BAR POLICIES

Pricing and selection are subject to change or a proportionate increase in price to meet increased market costs. As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

The maximum allowable time for bar service is 5 hours. All alcoholic beverage service must conclude no later than 30 minutes to the scheduled event conclusion.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources. Altland House Catering is bound by all local and state regulations governing the sale, service, and consumption of alcoholic beverages. The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited.

The client acknowledges that the service of alcohol is subject to the company’s rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event. If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special or other damages of any kind whatsoever. The client and their guests agree to cooperate fully with the company’s efforts to comply with, and enforce all applicable rules, regulations and codes.

Altland House does not permit the removal of any alcoholic beverages from the licensed premises.

The minimum revenue requirement for all bars is $400.00. Any shortfall in minimum revenues will be the responsibility of the client. There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to the 20% service charge and 6% PA Sales Tax on the service charge.