



Lake Raystown Resort
an RVC Outdoor Destination

Wedding Packages





Complimentary Services Included in all of our Wedding Packages

- ❖ Service and assistance provided by our professional and friendly Conference & Events staff
- ❖ Complimentary S'mores Station on the Tree Tops Terrace (weather dependent) - includes copper fire pit rental, firewood, roasting sticks, graham crackers, marshmallows & Hershey chocolate bars. We even kindle your fire for the evening!
- ❖ Complimentary mixers and garnishes with bar service. Includes, Pepsi, Diet Pepsi, Sierra Mist, ginger ale, tonic water, club soda, sour mix, orange juice, cranberry juice, pineapple juice, lemons and limes
- ❖ Complimentary Coffee Station includes coffee, decaf & hot tea for the length of your event
- ❖ Cutting, plating, and service of your cake
- ❖ Round banquet tables (66 inches in diameter and seat up to 10 guests per table)
- ❖ Banquet chairs (16 inches seat depth, 17 inches wide, 18 inches tall - front and 34 inches tall - back)
- ❖ Floating wooden dance floor, maximum size of 18' x 18'
- ❖ Ivory table linens and napkins
- ❖ Round centerpiece mirror under liners (1) per table
- ❖ Votive candle holders with tea lights (3) per table to accent your centerpieces
- ❖ Table numbers with stanchions
- ❖ Floor length white skirting and linens for bridal party table, buffet tables, gift table, cake table, place card table, guest book table, cookie table and DJ table.
- ❖ Customized room diagrams to include guest tables and specialty table locations
- ❖ Staff to set up event space to include china, silverware, glassware and steaming of linens (Resort linens only)
- ❖ Champagne flutes for all guests (alcohol provided by group is subject to corkage fees)
- ❖ Background music during cocktail hour and in common areas during reception
- ❖ Personalized announcements and photo slideshows (provided by group) on our flat screen televisions in Full Moon Lounge and Lower Lobby areas
- ❖ Butlers to serve appetizers during cocktail hour
- ❖ Professional, well trained banquet staff
- ❖ Overnight lodging accommodation blocks with group discounts, based on availability
- ❖ Use of our Tree Tops Terrace and Full Moon Lounge for photo opportunities before and after your ceremony
- ❖ Custom menus available upon request
- ❖ Special dietary menu selections upon request
- ❖ Children's Menu Selections for children 10 and under with special pricing
- ❖ Portable bars for service
- ❖ Ample guest parking



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Please Note Prices are Subject to 19% Gratuity and 6% Sales Tax
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Plated Wedding Packages

Galactic Wedding Package\$70 per person

Plated dinner includes:

- Grand Display** - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with sliced breads and crackers
- ❖ **1 Selection: Mashini station, AfterGlow or Southern Pork Slider Station**
 - ❖ **3 Hors D'Oeuvre selections**
 - ❖ **3 Entrée Selections from either the Classic or Stellar Entrée Options**
 - ❖ Fresh mixed garden greens with choice of ranch or Italian dressing
 - ❖ Fresh baked rolls and butter
 - ❖ Chef's selection of starch
 - ❖ Chef's selection of fresh seasonal vegetable

Stellar Wedding Package\$60 per person

Plated dinner includes:

- Grand Display** - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with sliced breads and crackers
- ❖ **3 Hors D'Oeuvre selections**
 - ❖ **3 Entrée Selections from either the Classic or Stellar Entrée Options**
 - ❖ Fresh mixed garden greens with choice of ranch or Italian dressing
 - ❖ Fresh baked rolls and butter
 - ❖ Chef's selection of starch
 - ❖ Chef's selection of fresh seasonal vegetable

Celestial Wedding Package\$50 per person

Plated dinner includes:

- ❖ **3 Hors D'Oeuvres**
- ❖ **1 or 2 Entrée Choices from the Classic Entrée Options**
- ❖ Fresh mixed garden greens with choice of ranch or Italian dressing
- ❖ Fresh baked rolls and butter
- ❖ Chef's selection of starch
- ❖ Chef's selection of fresh seasonal vegetable

Starburst Wedding Package\$45 per person

Plated dinner includes:

- ❖ **2 Hors D'Oeuvres**
- ❖ **2 Entrée Choices from the Classic Entrée**
- ❖ Fresh mixed garden greens with choice of ranch or Italian dressing
- ❖ Fresh baked rolls and butter
- ❖ Chef's selection of starch
- ❖ Chef's selection of fresh seasonal vegetable

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** Price Per Person- 30 person minimum



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Buffet Wedding Packages

Cosmic Wedding Package.....\$70 per person

(Substitute one Cosmic Wedding Carving Station for one Entrée Selection at no additional cost)

Buffet dinner includes:

Grand Display - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with sliced breads and crackers

- ❖ **1 Selection: Mashtini station, AfterGlow or Southern Pork Slider Station**
- ❖ **3 Hors D'Oeuvres**
- ❖ **3 Entrée Selections**
- ❖ Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- ❖ Fresh baked rolls and butter
- ❖ Chef's selection of starch
- ❖ Chef's selection of fresh seasonal vegetable

Super Moon Wedding Package.....\$60 per person

(Substitute one Super Moon Carving Station for one Entrée Selection at no additional cost)

Buffet dinner includes:

Grand Display - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with sliced breads and crackers

- ❖ **3 Hors D'Oeuvres**
- ❖ **3 Entrée Selections**
- ❖ Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- ❖ Fresh baked rolls and butter
- ❖ Chef's selection of starch
- ❖ Chef's selection of fresh seasonal vegetable

Moonbeam Wedding Package.....\$50 per person

Buffet dinner includes:

- ❖ **3 Hors D'Oeuvres**
- ❖ **2 Entrée Choices**
- ❖ Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- ❖ Fresh baked rolls and butter
- ❖ Chef's selection of starch
- ❖ Chef's selection of fresh seasonal vegetable

Lunar Eclipse Wedding Package.....\$45 per person

Buffet dinner includes:

- ❖ **2 Hors D'Oeuvres**
- ❖ **2 Entrée Choices**
- ❖ Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- ❖ Fresh baked rolls and butter
- ❖ Chef's selection of starch
- ❖ Chef's selection of fresh seasonal vegetable

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Hot & Cold Hors D'Oeuvres

Butlered Hors D'Oeuvres

- ❖ Fried chicken & biscuit sliders with country gravy
- ❖ Crab stuffed pretzel bites with Hollandaise Sauce
- ❖ Bacon wrapped potato bites with a sour cream and chive dipping sauce
- ❖ Assorted finger sandwiches *
- ❖ Vegetable crudité shooters
- ❖ Asian sweet & spicy meatballs garnished with scallions and sesame seeds*
- ❖ Pommes Frites shooters
- ❖ Sausage stuffed mushroom caps*
- ❖ Cocktail franks en croute
- ❖ Chicken satay skewers*
- ❖ Asparagus wrapped in Proscuitto*
- ❖ Coconut shrimp with a mango sauce*
- ❖ Mac & cheese spoons topped with savory bacon*
- ❖ Vegetable spring rolls with sweet & spicy dipping sauce
- ❖ Mini red skinned twice baked potatoes*

Displays

- ❖ Buffalo chicken dip*
- ❖ Hot Philly dip*
- ❖ Spinach & artichoke dip
- ❖ Pepperoni bread
- ❖ Fresh seasonal fruit kabobs
- ❖ Bruschetta tray
- ❖ Caprese tray – Fresh Mozzarella and sliced Roma tomatoes topped with fresh basil and balsamic glaze
- ❖ Sliced seasonal fresh fruit display
- ❖ Vegetable crudité display with herb dip
- ❖ Antipasto platter – Assorted savory meats, cheeses, marinated grilled vegetables and olives
- ❖ Domestic cheese display
- ❖ Crab ball served with crackers*
- ❖ Wedges of imported artisan cheeses
- ❖ Mozzarella and tomato skewers drizzled with balsamic glaze

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Plated Entrée Selections

Galactic & Stellar Plated Dinner Selections*

- ❖ 6 oz. filet of beef paired with a 6 oz. grilled salmon filet in honey butter glaze
- ❖ 6 oz. filet of beef and 4 oz. broiled lump crab cake served with Dijon remoulade
- ❖ Chef's cut Prime Rib with Au Jus
- ❖ 10 oz. Frenched chicken breast, pan seared & topped with raspberry Champagne sauce
- ❖ Trio of 3 oz. filet medallions with red wine demi-glaze
- ❖ Duo of broiled lump crab cakes served with Dijon remoulade

Classic Plated Dinner Selections*

Stellar - Choice of 3

Celestial & Starburst - Choice of 1 or 2

- ❖ 12 oz. New York strip with whipped herb butter
- ❖ 6 oz. Filet Mignon topped with bleu cheese crumbles
- ❖ Chicken Piccata with lemon caper sauce
- ❖ Chicken Cordon Bleu
- ❖ Napoleon vegetable stack
- ❖ Brown sugar glazed pork loin
- ❖ Sautéed chicken breast wrapped in Prosciutto ham and smoked provolone
- ❖ Chicken breast stuffed with wild mushroom risotto and port wine demi-glaze
- ❖ One half roasted chicken with fresh herbs
- ❖ 8 oz. grilled salmon filet in honey butter glaze
- ❖ Tri-colored cheese tortellini tossed in Vodka blush sauce
- ❖ Gnocchi served with roasted red pepper pesto
- ❖ Eggplant Parmesan served over penne pasta
- ❖ Gluten free black rice pasta

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Buffet Entrée Selections

Cosmic & Super Moon Buffet Selections*

Cosmic & Super Moon Wedding Package - substitute one Cosmic or Super Moon selection for one Classic entrée selection at no additional cost

- ❖ Prime Rib carving station served with Au jus and horseradish mousse**
- ❖ Roasted tenderloin of beef carving station served with Au Jus and horseradish mousse**
- ❖ Roasted turkey breast carving station served with gravy**
- ❖ Brown sugar glazed ham served with Dijon mustard spread**
- ❖ 4 oz. broiled lump crab cakes served with Dijon remoulade

Classic Buffet Dinner Selections*

Cosmic & Super Moon – Choice of 2 or 3

Moonbeam & Lunar Eclipse – Choice of 2

- ❖ Herb crusted sliced top round of beef with merlot demi-glace
- ❖ Sliced herb roasted breast of chicken with raspberry Champagne sauce
- ❖ Sliced Chicken Piccata with lemon caper sauce
- ❖ Chicken Cordon Bleu
- ❖ Fettuccine Alfredo with chicken
- ❖ Sliced pork medallions with Marsala mushroom sauce
- ❖ Grilled salmon in honey butter sauce
- ❖ One half roasted chicken with fresh herbs
- ❖ Chicken Parmesan
- ❖ Burgundy mushroom tenderloin beef tips
- ❖ Seared breast of chicken with apricot glaze
- ❖ Roast beef Au jus
- ❖ Eggplant Parmesan baked with marinara sauce
- ❖ Cheese tortellini served with Vodka blush sauce
- ❖ Penne pasta served with red pepper pesto

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Enhancements.....

AfterGlow.....\$12.50

Offer your guests a late night snack during your fabulous celebration

Choice of two:

- ❖ Mac & cheese bites
- ❖ Pepperoni bread
- ❖ Grilled cheese & tomato shooters
- ❖ Boneless Buffalo wings* served with celery & bleu cheese dressing
- ❖ Bavarian pretzel sticks served with honey mustard dipping sauce

Mashtini Station.....\$11.50

Yukon gold & sweet potatoes mashed and served in martini glasses. Toppings include bacon*, scallions, Cheddar cheese, sour cream and butter. Plus marshmallows, cinnamon and brown sugar!

Southern Pork Slider Station*\$13.50

Pulled pork slow cooked in house made Carolina sauce. Served with mustard BBQ, balsamic honey and boss sauces. Pickle chips and southern slaw served on the side.

Bacon Station*\$16.95

Multi tiered table display including a cast iron griddle

Choice of four:

- ❖ Bacon wrapped scallops
- ❖ Bacon crackle
- ❖ Bacon wrapped smokies
- ❖ Peppered bacon
- ❖ Candied brown sugar glazed bacon
- ❖ Bacon & maple syrup shooters
- ❖ Prosciutto wrapped asparagus
- ❖ Bacon dipped in chocolate
- ❖ Hickory smoked thick cut bacon

Nacho Bar\$11.50

Includes: Tri-colored tortilla chips, salsa, warm cheese sauce, guacamole, sliced jalapenos, diced onions, shredded lettuce & sour cream

Choice of one:

- ❖ Seasoned shredded Chicken
- ❖ Seasoned ground beef

Sushi Station.....\$9.95

Classic tuna rolls, California rolls, veggie rolls and spicy salmon rolls*

Children's Plated Meals (10 & under):

- Chicken fingers*, French fries & apple sauce.....\$11.95
- Hot dog, French fries & apple sauce\$11.95
- Personal cheese pizza & apple sauce\$11.95

Soup Enhancements:

- Lobster bisque* (per person).....\$6.50
- Italian wedding soup* (per person).....\$3.50

Chocolate Fountain.....\$7.95

(100 person minimum)

Flowing milk chocolate served with strawberries, marshmallows, cookies, pound cake and pretzel rods for dipping

Deluxe Viennese Table.....\$14.95

(100 person minimum)

Assortment of cake bites, Italian cookies, miniature French and Italian pastries and individual mousse cups. Deluxe Viennese table includes a chocolate fountain served with strawberries, pound cake, marshmallows, cookies and pretzel rods for dipping.

Viennese Table.....\$7.95

Assortment of cake bites, Italian cookies and miniature French and Italian pastries

Traditional Desserts.....\$5.95

(one serving per person)

- ❖ Classic cheesecake served with raspberry sauce
- ❖ Warm cherry cobbler a la mode
- ❖ Warm peach cobbler a la mode
- ❖ Warm apple cobbler a la mode
- ❖ Triple layer chocolate cake
- ❖ Strawberry crème cake
- ❖ Raspberry crème cake
- ❖ Lemon crème cake
- ❖ Red velvet cake
- ❖ Orange layer cake
- ❖ Assorted mousse parfaits

Delectable Desserts.....\$8.95

(one serving per person)

- ❖ Crème brulee
- ❖ Tiramisu
- ❖ New York style cheesecake drizzled with chocolate ganache
- ❖ Dutch apple pie
- ❖ Pineapple upside-down cake topped with rum caramel sauce

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Plated selections are not available on the Proud Mary Showboat.

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** Price Per Person- 30 person minimum





Additional Enhancements

- ❖ First additional hour for receptions, \$175.00 and \$150.00 for each additional hour (10 day notice)
- ❖ Placement of welcome baskets or bags (provided by group) in lodge rooms or villas, \$5.00 per item
- ❖ Cookie table setup to include silver platters, trays and service ware, \$175.00 setup fee (provided by group)
- ❖ Event staff setup chairs covers and sashes (provided by group), \$175.00 setup fee
- ❖ Ceiling mounted LCD projector with 10' x 14' screen in the River Birch Ballroom for a 30 minute presentation for a video montage with audio, \$150.00 per projector
- ❖ Wedding ceremony inclement weather back up locations: River Birch Ballroom - \$175.00, Full Moon Lounge - \$375.00. Locations must be finalized the day prior to the event.

Hospitality Suite Rental

Hospitality Suite for bridal party to include: mirrors, garment rack, ironing board (group provides iron and steamer), coffee and bottled water and sandwich platter for up to 10 guests, \$195.00

Mimosa package (An additional).....\$25.00
Includes: Champagne flutes, orange juice, Champagne (provided by group) for up to 10 guests

Farewell Breakfast 9:00 am - 10:30 am **Includes complimentary Mimosa bar**

Blue Spruce Room RentalWaived
Full Moon Lounge Rental.....\$200.00

Continental Breakfast Buffet\$8.95* per person

Chef's choice of chilled fruit juice, freshly brewed coffee, decaffeinated coffee, hot tea, bagels & cream cheese, assorted donuts, assorted yogurts, cereal & milk station

Hot Breakfast Buffet.....\$12.95* per person

Chef's choice of chilled fruit juice, freshly brewed coffee, Decaffeinated coffee and hot tea, scrambled eggs with fresh herbs, breakfast potatoes, pancakes served with warm maple syrup, crisp bacon, toasted white & wheat breads



Beverage & Bar Options

Alcohol and Beverage Policy:

Lake Raystown Resort, an RVC Outdoor Destination facilities do not sell alcoholic beverages, but we allow you to bring in your own alcohol. However, we require that you use our bartending staff. Lake Raystown Resort can provide contact information for local Pennsylvania beer distributors that provide both delivery and pick-up services for cases and/or kegs. Beer distributors must be paid directly by the client via separate check, credit card or cash and the original Pennsylvania sales receipt must remain on file in our office during the scheduled event.

Per Pennsylvania alcohol regulations, if you are bringing any alcoholic beverages onto the property, you must give us your original Pennsylvania receipt to keep on file. Without an original Pennsylvania receipt, we will be unable to serve your alcohol. No out-of-state receipts and/or homemade alcohol will be accepted.

Overnight guests who bring kegs, will have them stored overnight at a designated Lake Raystown Resort storage facility. The kegs will be available to be picked up on the morning of your departure. No kegs are permitted at your lodging accommodations, no exceptions!

Beverage and Bar Options:

Alcohol provided by client

Bartender services are a required fee

One bartender per 100 guests at
\$30.00 per hour (minimum 2 hours)

Bottled wine, Champagne and liquor corkage fee at
\$5.00 per bottle opened

Boxed wine corkage fee at
\$15.00 per box opened

Tap fee for keg beer at
\$50.00 per keg (maximum two different brands unless additional taps and tubs are provided by client)

Case beer fee at
\$10.00 per case

Bartender and corkage fees are subject to 3% amusement tax

Complimentary mixers and garnishes for your bar include: Pepsi, Diet Pepsi, Sierra Mist, ginger ale, tonic water, club soda, sour mix, orange juice, cranberry juice, pineapple juice, lemons and limes

Additional garnishes are available per request with advanced notice

Ice and glassware provided by facility

Conference Center Payment Guidelines for Ceremonies & Receptions

- ❖ Upon booking, a \$1000.00 non-refundable deposit is due to reserve the event.
- ❖ Eight months prior to your event, a \$500.00 non-refundable deposit is due.
- ❖ Thirty days prior to your event, 50% of all estimated charges (excluding bar / beverages) is due. Menu selections are due 60 days prior, so an estimated invoice will be sent prior to 30 days to receive payment.
- ❖ Ten days prior to your event, all estimated charges are due in full as well as your guaranteed final guest count. Guest counts may increase after this day, but not decrease.
- ❖ At the conclusion of your event, all beverage consumptions and corkage fees will be added to your final invoice and payment will be accepted.

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