

The logo for Liberty Mountain Resort & Conference Center features a stylized mountain peak above the text. The word "Liberty" is in a serif font, and "Mountain" is in a larger, bolder serif font. Below "Mountain" is the text "Resort & Conference Center" in a smaller, sans-serif font.

Liberty Mountain

Resort & Conference Center

Wedding Packages Include

Seated Dinner Service Including:

Hors d'oeuvres, Salad, Two Entrée Selections, Starch, Vegetable, Gourmet Rolls & Butter

Rental of the Banquet Venue for Five Hours

Upgrade any Wedding Package to Buffet

Lighted Bridal & Cake Tables

Champagne Toast for All Guests

Cake Cutting Service

Bartender Set Up & Service for Reception

China, Glassware and Flatware

White or Champagne Linen Tablecloths & Napkins

Coffee, Hot Tea & Iced Tea Service for the Entire Event

Hurricane Globe Centerpieces with White Candles and Silver Base

Meet our Talented Chefs

Executive Chef: Dwaine Wishard

Sous Chef: David Olszewski

Meet our Sales Team

Director of Sales: Deanna Painter

Banquet & Conference Manager: Kelly Kurtyka

Sales Account Representative: Lisa Domras



Venue Information

Alpine Lodge – Our most spacious venue, which accommodates up to 250 guests, has large opposing windows overlooking our beautiful mountain setting. Vaulted ceilings with exposed beams, a grand stone fireplace and wood accented walls with Terra Cotta tones provides a stunning setting for your very special day.

Eastwind Room – This slopeside venue offers windows for enjoying the mountain views and accommodates up to 175 guests. With a private entryway for your guests, a tastefully decorated lobby area and a décor featuring shades of plum and beige it is perfect for a romantic or formal affair.

Boulder Ridge Lodge – Our most popular venue! Boulder Ridge, located mid mountain at Liberty Resort, is truly unique and unrivaled in so many ways. Accessed by a private tree lined drive, this newly constructed lodge features authentic post and beam construction and beautifully crafted stone fireplace. The beauty of the outdoors can be enjoyed from within through an abundance of floor to ceiling windows. This spectacular lodge offers seating for over 200 guests in addition to a beautiful wrap around deck, tumbled brick patio and lawn area. Truly a one of a kind setting you and your guests will long remember.

Note: Due to its exclusivity and private location there is a \$1,000 rental fee and the Satin Wedding package is not available at Boulder Ridge Lodge.

Please Note: A 125 person guarantee is required on all Saturday events. If your count falls below the minimum, you are financially responsible for the minimum requirement.

Special Savings – Save four dollars per guest when you book your reception on any Friday evening or Sunday. The following packages apply when your guest counts are in the following range:

- 50-74 guests - Crystal package only
- 75-124 guests - Champagne or Crystal package
- 125 guests or more - Satin, Crystal or Champagne package

Ceremony Location Information

Ceremony Fee – \$400 This fee includes Rehearsal Practice, Preparation of Ceremony Area, Setting/Removal of Chairs and Ceremony Service for Up to Forty-Five Minutes.

Alpine Patio – Perfect for your outdoor ceremony, this three-tier, tumbled brick patio overlooking our beautiful mountain setting, seats up to 250 guests.

Boulder Ridge Gazebo – Our cedar gazebo, surrounded by a beautiful mountain landscape is perfect for a most memorable ceremony. (This location is subject to weather conditions; please inquire regarding availability.)

Alpine & Boulder Ridge Lodge – Indoor ceremonies are available at any of our venues. Floor to ceiling fireplaces provide the perfect backdrop for any indoor ceremony. Personalize your ceremony with your own special decorations.

Please Note: Outdoor ceremony chairs are required and there is a fee based on the chair type and quantity selected.



Satin Wedding Package

\$44.95 Per Guest

(Please Note: This Package is Not Available at Boulder Ridge Lodge)

Hors d' oeuvres - Service for Forty Five Minutes

Cascading Display of Vegetables with Gourmet Crackers & Garden Dipping Sauce

Stationary Hors d' oeuvres

Choice of One

Assorted Tea Sandwiches

Freshly Prepared Chicken Salad & Cucumber Dill Spread with Sliced Tomatoes Served on Egg Puffs

Gourmet Meatballs

Choice of One

Swedish, Italian or Sweet & Sour

Plated Dinner

Choice of Two Entrée Selections

(Accompanied by Fresh Green Salad, Vegetable, Starch, Gourmet Hot Rolls & Butter and Iced Tea & Coffee Service)

Chicken Saltimbocca

A Sautéed Breast of Chicken Topped with Prosciutto Ham, Sage and Fontina Cheese,
Topped with a Light Cream Sauce

Grilled Chicken Breast

A Whole Breast of Chicken, Lightly Seasoned with Herbs, Grilled and Topped with Sun-Dried
Tomatoes and Fresh Basil Butter Sauce

Top Round of Beef

Slow Roasted Rosemary & Peppercorn Crusted Top Round served with Beef Au Jus

Chicken Scaloppini

A Tender Breast of Chicken, Dusted with Flour, Washed in Egg, and Sautéed in Butter,
Topped with a Delicate White Wine, Cream & Butter Reduction and Capers

Apple Raisin Baked Ham

Honey Glazed Baked Ham Topped with Apple Raisin Sauce

Maple Bourbon Pork Loin

Tender Loin of Pork Marinated and Topped with Maple Bourbon Sauce

Prices are not reflective of 6% Sales Tax and 19% Gratuity.



Champagne Package

\$54.95 Per Guest

Hors d' oeuvres - Service for Forty Five Minutes

Display of Garden Vegetables & Seasonal Fruit Served with Gourmet Crackers & Garden Dipping Sauce

Passed Hors d' oeuvres Service

Choice of Three

Raspberry & Brie in Phyllo
Miniature Assorted Quiche
Deep Fried Crab Rangoon
Italian Sausage Mushroom Caps
Miniature Shrimp & Vegetable Egg Rolls
Chicken or Vegetable Quesadillas
Lobster Newburg in Puff Pastry

Plated Dinner

Choice of Two Entrée Selections

(Accompanied by Fresh Green Salad, Vegetable, Starch, Gourmet Hot Rolls & Butter and Iced Tea & Coffee Service)

Chicken Oscar

Boneless Breast of Chicken Topped with Lump Crabmeat, Fresh Asparagus and Béarnaise Sauce

London Broil

Marinated Grilled Flank Steak with Peppercorn Demi Glaze

Haddock En Papillote

6 oz Filet with Julienne Celery, Carrots and Onion in a Parchment Envelope Topped with a Chardonnay Butter

Steak Balmoral

A Tender Shoulder Cut Marinated in Scotch Whiskey
Served with Creamy Grain Mustard, Portabella Mushroom Sauce and Onion Pedals

Tuscan Pork Braciola

Stuffed Loin of Pork with Spinach, Garlic, Tomatoes and Provolone Cheese

Wishard Poulet au Champagne

Chicken Breast Topped with Smoked Ham, Portabella Mushrooms and Provolone Cheese
Complimented with Champagne Sauce

Prices are not reflective of 6% Sales Tax and 19% Gratuity



Crystal Wedding Package

\$64.95 Per Guest

Hors d' oeuvres Display – Service for Forty Five Minutes

A Festive Display of Seasonal Fresh Fruits, Garden Vegetables & Domestic Cheeses
Served with Crackers & Garden Dipping Sauce

Passed Hors d' oeuvres Service

Choice of Three

Swedish Meatballs
Lolly Pop Lamb Chops
Hibachi Beef Skewers
Scallops Wrapped with Bacon
Chicken & Pineapple Brochettes
Crab Imperial Mushroom Caps
Coconut Shrimp with Raspberry Dipping Sauce
Crispy Asparagus in Phyllo with Asiago Cheese

Plated Dinner

Choice of Two Entrée Selections

(Accompanied by Fresh Green Salad, Vegetable, Starch, Gourmet Hot Rolls & Butter and Iced Tea & Coffee Service)

Roast Prime Rib

A Generous Cut of Slow Roasted Prime Rib with Rosemary & Garlic in a Black Pepper Crust with Au Jus

Traditional Maryland Style Crab Cakes

Two Broiled Lump Crab Cakes Cooked to Perfection and Served with Tarter Sauce

Seafood Newburg over Rice

Scallops, Shrimp, Crab and Lobster with Shallots in a Cream Sherry Wine Sauce

Chicken Wellington

Sautéed Boneless Chicken Breast Wrapped in a Puff Pastry Filled with Mushrooms, Shallots and Dijon Mustard Puree then Topped with a Chardonnay White Sauce

Petite Filet Mignon & Crab Cake

A Tender 4 oz. Filet and One Broiled Lump Crab Cake

Prices are not reflective of 6% Sales Tax and 19% Gratuity



Vegetarian Dinner Entrées

(Price is Based on the Wedding Package Selected)

Eggplant Roulade

Lightly Breaded Eggplant Roulettes Filled with a Creamy Ricotta Cheese Filling and Topped with a Rich Tomato & Pesto Sauce, then Sprinkled with Freshly Grated Parmesan Cheese

Penne Pasta Primavera

Steamed Fresh Seasonal Vegetables, Blended in a Roasted Tomato Sauce and Served over Penne Pasta, then Topped with Freshly Grated Parmesan Cheese

Asian Vegetable Stir Fry

Fresh Asian Vegetables, Steamed and Tossed in Soy Mandarin Ginger Sauce and Served on a Bed of Jasmine Rice

Vegetable Lasagna

Baked with Fresh Carrots, Red & Green Pepper, Onions and Spinach, then Topped with Marinara

Vegetarian or Vegan Croquettes

Fresh Vegetable Medley Blended with Brown Rice and Lightly Breaded with Whole Oats & Wheat Crumbs, then Baked and Drizzled with Roasted Honey Glazed Carrot Reduction

Prices are not reflective of 6% Sales Tax and 19% Gratuity



Children's Plated Meal Selections

\$8.95

(This menu applies to children 12 & under)

Children's Entrées

Each meal is served with Smiley French Fries & Applesauce
No more than one child's meal may be selected

Grilled Hot Dog

Breaded Chicken Tenders

Spaghetti with Marinara Sauce

Macaroni & Cheese Plate

Mini Cheese Pizza Pie

Peanut Butter & Jelly

Prices are not reflective of 6% Sales Tax and 19% Gratuity



Customize Your Dinner

At Liberty Mountain Resort, our goal is to meet your food service needs in every way. Please let us know if we can serve you in any of the following ways.

Special Dietary Needs

If someone in your group requires a vegetarian, low-sodium, low fat or other specialized meal, please advise your sales representative in advance. We can provide an alternate selection for those individuals at no additional charge.

Combo Entrées

If you cannot decide on a single entrée, consider offering a combination of entrées to your guests. The combo option provides smaller portions of two entrees on one plate. Ask your sales representative to design a creative combination plate for your special event.

Do Not See What You Want?

After reviewing our standard selections, if you do not see what you had in mind, please let us know. Your sales representative can discuss your ideas with our creative and talented culinary staff and provide you with a proposal designed especially for you. This includes theme meals, ethnic dishes and other special requests.



Wedding Package Buffets

Satin Wedding Package

\$48.95 per person

Includes: Two Entrée Selections, Two Vegetables, One Starch,
Salad Selection, Gourmet Rolls & Butter and Iced Tea & Coffee Service

Champagne Wedding Package

\$58.95 per person

Includes: Two Entrée Selections, Two Vegetables, One Starch,
Salad Selection, Gourmet Rolls & Butter and Iced Tea & Coffee Service

Crystal Wedding Package

\$68.95 per person

Includes: Two Entrée Selections, Two Vegetables, One Starch,
Salad Selection, Gourmet Rolls & Butter and Iced Tea & Coffee Service

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Entrée Accompaniments

Salads

Select One

Mixed Green Salad
Traditional Caesar Salad
Mediterranean Style Salad
Mandarin Orange Spinach Salad with Asian Dressing

Dressings

Select Two

Homemade House (Sweet & Sour), Ranch, French, Low-Cal Raspberry Vinaigrette,
Golden Italian, House Bleu Cheese, Thousand Island and Parmesan Peppercorn

Vegetables

Select One

Brandied Baby Carrots
Green Beans Amandine
Steamed Broccoli Florets
Sugar Snap Peas & Baby Carrots
Buttered Corn with Roasted Red Peppers
Mediterranean Style Squash & Zucchini Medley
Seasonal Medley of Vegetables (Carrots, Cauliflower and Broccoli)

Starches

Select One

Baked Potato
Wild Rice Blend
Seasoned Parsley Potatoes
Herb Roasted Red Potatoes
Baked Sweet Potato with Brown Sugar
Sun-Dried Tomato & Basil Mashed Potatoes
Plain or Garlic Mashed Potatoes with Herb Butter

Butter Flavors For Gourmet Rolls

Select One

Traditional Butter, Honey Butter or Raspberry Butter



Slope Side Spirits

Cash Bar Prices – Guests pay for all drinks

Premium Brand Mixed Drinks	\$6.00	Domestic Beer – by the Bottle	\$4.00
House Brand Mixed Drinks	\$5.00	Imported Beer – by the Bottle	\$4.75
Premium Brand Cordials	\$6.00	Domestic Draft Beer	\$3.75
House Brand Cordials	\$5.00	Non-Alcoholic Beer	\$4.00
House Wine – by the Glass	\$5.50	Soft Drinks or Fruit Juice	\$1.75

Hourly Hosted – Full Bar Service – Host pays by the hour

Full Selection – House Brands

\$14 per person / 2 hours
 \$4.00 per person each additional hour
 Two Domestic Keg Beer Selections,
 Rail Brand Liquor, House Wines,
 Sodas and Juices

The Basics

\$12 per person / 2 hours
 \$4.00 per person each additional hour
 One Domestic Keg Selection,
 Woodbridge House Wines,
 Sodas and Juices

Full Selection – Premium Brands

\$16 per person / 2 hours
 \$4.00 per person each additional hour
 Two Domestic Keg Beer Selections,
 Premium Brand Liquor, White, Red &
 Zinfandel Wines, Sodas and Juices

Limited Selection

\$4.00 per person / 2 hours
 \$1.50 per person each additional hour
 Assorted Soda Selections
 Assorted Juice Selections
 Bottled Water

Keg Beer Selections

Miller Light, Miller Genuine, Budweiser, Bud Light, Bud Select, Michelob, Michelob Light, Michelob Ultra,
 Coors Original, Coors Light and Yuengling Lager

Alternative Spirits

Woodbridge House Wine – 1.5 liter bottle ...\$45.00
 Non-Alcoholic Citrus Punch by the Gallon ...\$6.95
 Half Keg of Domestic Beer ...\$245.00
 Half Keg of Import Beer ... Price to be determined upon selection requested

Alcoholic Punch Selections

Fuzzy Navel, Whiskey Sour, Calypso Cooler, Bahama Mama or Champagne Punch - \$50 per gallon
 (One-Gallon Yields Approximately 15 – 8 oz. Servings)

Due to regulations of the Pennsylvania State Liquor Control Board, it is our policy that Liberty Mountain supply all alcoholic beverages. No outside alcohol will be permitted. All guests must be 21 years of age to consume alcohol and will be required to show proof of age. No shots will be allowed. We reserve the right to refuse the service of alcohol to any person at any time deemed appropriate by staff or management. Events will have a maximum of 5 hours of bar service.



Slope Side Spirits

House Brand Liquor Selections

Vodka

Smirnoff, Smirnoff Citron

Gin

Beefeater

Rum

Bacardi, Captain Morgan, Parrot Bay Coconut Rum

Bourbon

Jim Beam

Whiskey

Seagram's 7, Canadian Club

Scotch

J&B

Tequila

Jose Cuervo

Cordials & Liqueurs

Kahlua, Sweet Vermouth, Dry Vermouth, Jacquin's Amaretto,
Carolans Irish Cream, Sloe Gin, Triple Sec

Schnapps

Peach Schnapps, Apple Pucker



Slope Side Spirits

Premium Brand Liquor Selections

Vodka

Smirnoff, Absolut, Absolut Citron

Gin

Tanqueray, Beefeater

Rum

Bacardi, Captain Morgan, Parrot Bay Coconut Rum

Bourbon

Jim Beam, Jack Daniels

Whiskey

Crown Royal, Southern Comfort, Seagram's 7, Canadian Club

Scotch

Dewar's, J&B

Tequila

Jose Cuervo

Cordials & Liqueurs

DiSaronno Amaretto, Kahlua,
Bailey's Irish Cream, Blue Curacao, Triple Sec,
Dry Vermouth, Sweet Vermouth

Schnapps

Peach Schnapps, Apple Pucker

Available by Special Order

Grand Marnier, Chambord, Frangelico, Maker's Mark and Grey Goose are available for purchase in advance.



Casual Plated Rehearsal Dinner

(A minimum of 35 guests required)

\$25.00

Appetizer

Grilled Pita Bread with Hummus & Olive Tapanade

Field of Greens

Select One

Fresh Mixed Green Salad with Choice of Dressing
Traditional Caesar Salad
Mandarin Orange Spinach Salad with Asian Dressing

Entrée Selections

Select Two

All Entrées are served with Chef's Choice Vegetable and Potato.
Our Entrées Include Gourmet Hot Rolls & Butter, and Iced Tea & Coffee Service.

Jamaican Jerk Chicken Shish Kabobs

Two Char-Grilled Skewers with Juicy Marinated Chicken Breast Chunks and Fresh Pineapple

North Carolina Pulled Pork

House Made Smoked Pulled Pork Soaked in White Vinegar, Brown Sugar and Spices served Opened Face on
Artesian Bread

Texas Style Ribs

Half Rack of Dry Rubbed Pork Ribs Cooked "Slow & Low!"

Grilled Chopped Sirloin with Chipotle Ketchup

Char-Grilled 8 oz. Seasoned Black Angus Beef with Liberty's Signature Chipotle Ketchup

Teriyaki Grilled Salmon Filet

Northwest Pacific Salmon Grilled Filet Glazed with Teriyaki and Green Onions

Bourbon Street Shrimp & Chicken Skewer

Two Cajun Style Shrimp & Chicken Skewers with Green Peppers and Onions, Glazed with Bourbon Sauce

Prices are not reflective of 6% Sales Tax and 19% Gratuity

4-1-09



Formal Plated Rehearsal Dinner

(A minimum of 35 guests required.)

Appetizer

Fresh Seasonal Fruit Cup

Field of Greens

Select One

Fresh Mixed Green Salad with Choice of Dressing
Traditional Caesar Salad
Mandarin Orange Spinach Salad with Asian Dressing

Entrée Selections

Select Two

All Entrées will be served with Chef's Choice of Vegetable and Potato.
Our Entrées Include Gourmet Hot Rolls & Butter, and Iced Tea & Coffee Service.

Chicken Chesapeake

Boneless Breast of Chicken with Backfin Crabmeat and Topped with Saga Bleu Cheese
\$ 28.95

Aged Hand Cut New York Strip

Prepared to Your Perfection
\$ 32.95

Imperial Stuffed Shrimp

Lump Crab Meat in White Zinfandel Sauce
\$30.95

Broiled Maryland Style Crab Cakes

Two Lump Cakes Broiled to Perfection and Served with Tarter and Lemon Wedge
\$35.95

Lobster Ravioli with Spicy Vodka Tomato Cream Sauce

A Smooth and Delicate Vodka Sauce with Rich Tasting Lobster Ravioli
\$ 35.95

Lemon Pepper Filet of Tilapia

Fresh Tilapia Filet Encrusted with our Lemon Pepper Seasoning
\$ 32.95



Farewell Wedding Breakfast

Treat Your Overnight Guests to a Farewell Breakfast
(Minimum of 40 Guests Required for Buffet Style Breakfast)

The Traditional Breakfast

\$7.50 per person, plated
\$10.50 per person, buffet

Traditional Scrambled Eggs
Hickory Smoked Bacon
Homemade Skillet Potatoes
Toast and Jelly
Chilled Orange and Apple Juice
Freshly Brewed Coffee and Hot Tea

The Favorite Breakfast

\$8.50 per person, plated
\$11.50 per person, buffet

Traditional French Toast with Syrup
Hickory Smoked Sausage
Homemade Skillet Potatoes
Fresh Fruit Salad
Chilled Orange and Apple Juices
Freshly Brewed Coffee and Hot Tea

The Country Style Breakfast

\$8.95 per person, plated
\$11.95 per person, buffet

Chef's House Special Scrambled Eggs
Country Sausage and Gravy with Biscuits
Homemade Skillet Potatoes
Fresh Fruit Salad
Toast and Jelly
Chilled Orange and Apple Juices
Freshly Brewed Coffee and Hot Tea

The Ultra Breakfast

\$9.95 per person, plated
\$12.95 per person, buffet

Fluffy Pancakes with Maple Syrup
Chef's House Special Scrambled Eggs
Hickory Smoked Bacon
Homemade Skillet Potatoes
Toast and Jelly
Fruit Danish
Chilled Orange and Apple Juices
Freshly Brewed Coffee and Hot Tea

Continental Breakfast

\$8.50 per person

Assorted Fruit Danish
Fresh Whole Fruit
Dry Cereal and Milk
Bagels and Assorted Cream Cheeses
Chilled Assorted Breakfast Juices and Coffee

Prices are not reflective of 6% Sales Tax and 19% Gratuity



Liberty Mountain

Resort & Conference Center

Invite your guests to stay at the Liberty Hotel. Our guestrooms are available with a king bed or 2 double beds and include cable TV, private voicemail and wireless Internet connection. Our luxury suite features a living area, kitchenette and whirlpool tub. Guests enjoy a complimentary continental breakfast with their stay. Children under the age of twelve are free, and guests over the age of twelve are an additional ten dollars.

Guest Room Group Rates

Rates are based on double occupancy. Pricing is valid through November 2010.

Midweek

Sunday – Thursday

Two Double Beds - \$88

One King Bed - \$88

Luxury Suite - \$149

Weekend

Friday & Saturday

Two Double Beds - \$108

One King Bed - \$108

Luxury Suite - \$159

Groups that require food, beverage and /or banquet space are permitted to block a maximum of 20 guestrooms.

Groups that require lodging accommodations are only permitted to block a maximum of 10 guestrooms.

1. Our check-in time is 3:00 pm the day of arrival. Your group may be able to check in before that time if clean rooms are available. Our check-out time is 11:00 am. We ask that your attendees please honor our 11:00 am check-out time on the day of departure. Failure to do so could result in your attendee being charged for an extra room night.
2. All individual reservations must be accompanied by a credit card and all reservations will be charged the first night's stay and tax.
3. Any reservations made by rooming list may only be held on a guaranteed payment basis. If an individual fails to arrive on the scheduled day and their reservation is not cancelled, one night's room charge will be assessed. Guaranteed reservations are held for the first night stay only. Any rooms not cancelled from the rooming list less than 72 hours prior, will be subject to a first night's stay.
4. After the Release Date (*indicated on the front of your hotel contract in the upper right hand corner*), all rooms that remain in your room block revert back to the resort for general re-sale. In the event that additional rooms are needed after the cut-off date, your attendees may continue to reserve rooms, but we cannot guarantee the group rate. All guests at that time will be subject to our standard rack rate.