



2019-2020

Wedding and Reception Packages

*Featuring Executive Chef Robert Fritts and
The Historic Carriage House Culinary Team*



601 Mason Dixon Road
Gettysburg, Pennsylvania 17325
www.thelinksatgettysburg.com

The Splendor Package

Unlimited Coffee, Decaf and Hot Tea

Hors d'oeuvres - Service for one hour

Display of Garden Vegetables and Fresh Fruit with Dips

Served Salad

Please choose one standard salad option and dressing (page 6)

Dinner Service

One Vegetable and One Starch

Choice of Two Entrée Selections:

- Chicken Florentine - Stuffed with Baby Spinach, Fresh Grated Parmesan and Provolone Cheese, Topped with a White Wine Volute Sauce
- Grilled Teriyaki Chicken Breast with Pineapple
- Seasoned Tilapia with Cranberry Almond Sauce
- Tilapia with Chardonnay Leek Cream Sauce, Served on Basmati Rice with Seasonal Vegetables
- Slow Roasted Pork Loin served with House-made Orange Cranberry Chutney
- Grilled, Sliced New York Strip Steak with Mushroom Bordeaux Demi-Glace
- Flat Iron Steak, Seared Medium with Mushroom Madeira Demi-Glace

Custom Wedding Cake prepared by Cakes by Karen Rodkey, Cakes by Susie, or Stonehouse Cakery

\$59 Per Guest - Served Dinner

\$65 Per Guest - Buffet Dinner

Prices do not include 6% sales tax and 20% service charge.

Minimum of 75 Guests Required

The Elegance Package

Unlimited Coffee, Decaf and Hot Tea

Hors d'oeuvres - Service for one hour

International Cheese, Fresh Vegetables and Fruit Cascade, with Gourmet Crackers and Dips
and

Choice of Three Hors d'oeuvres:

- Meatballs in Your Choice of Tuscany, Hawaiian, Carolina, Swedish, or Greek Flavor
- Tomato and Fresh Basil on Focaccia Bread
- Tomato and Mozzarella Skewers with Fresh Baby Pearl Mozzarella and Grape Tomatoes
- Fried Mac and Cheese Bites
- Crispy Ravioli with Marinara Sauce
- Beef Franks En Crouete, in Sesame Seed French Pastry. Served with Dipping Sauce
- Bacon Lollipops
- Bite Size Mini Loaded Baked Potato
- Mushrooms Stuffed with Smoked Gouda, Aged Parmesan, Baby Spinach, Yellow Squash, and Red Onion
- *Or Any Tier One Hors d'oeuvre (page 7)*

Served Salad

Please choose one standard salad option and dressing (page 6)

Dinner Service

One Vegetable and One Starch
Choice of Two Entrée Selections

- Tuscany Chicken Roulade, Stuffed with Fresh Basil, Baby Spinach, Garlic, Sun-dried Tomatoes, Roasted Shallots, Grated Asiago Cheese, Finished with a White Wine Volute
- Parmesan Crusted Chicken Breast Bruschetta
- Chicken Cordon Bleu with Fresh Gorgonzola
- Chicken Oscar - Chicken Breast on a Bed of Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce
- Greek Chicken Portabella - Grilled Chicken Breast on a Grilled Portabella Cap, Stuffed with Feta, Roasted Red Peppers, Sautéed Shallots, and Olive Tapenade, in Greek Marinade
- Tilapia el Durante - Dried Apricot and Chambord Reduction, Sprinkled with Crushed Pistachios
- Teriyaki Salmon L'Orange - Marinated in an Orange Infused Teriyaki Sauce and Grilled to Perfection.
- Cajun Tilapia with Pineapple Salsa
- A Choice of a Pork or Steak Roulade, Stuffed with Fresh Baby Spinach, Asiago Cheese, Fresh Garlic, Sun-dried Tomatoes, and Roasted Shallots.
- Petite Pork Tenderloin Medallions Confit
- Beef Tips in Portabella Merlot Demi-glace over Basmati Rice
- NY Strip Steak with Chimichurri Sauce
- Seasoned and Marinated London Broil

Custom Wedding Cake prepared by Cakes by Karen Rodkey, Cakes by Susie, or Stonehouse Cakery

\$69 Per Guest - Served Dinner

\$77 Per Guest - Buffet Dinner

Prices do not include 6% sales tax and 20% service charge.

Minimum of 75 Guests Required

The Premier Package

Unlimited Coffee, Decaf and Hot Tea

Hors d'oeuvres - Service for one hour

International Cheese, Fresh Vegetables and Fruit Cascade, with Gourmet Crackers and Dips
and

Choice of Three Hors d'oeuvres:

- Seasonal Brie Canape
- Crab Imperial Stuffed Mushrooms or Artichoke Hearts
- Coconut Shrimp with Raspberry Thai Sauce
- Smoked Salmon Canape in Pastry with Dill Cream Cheese
- Bacon Wrapped Shrimp
- Chicken and Cheese Quesadilla with Tomatoes and Red Onions. Served with Salsa, Guacamole, and Sour Cream
- Mini Sliders – Chicken, Cheeseburger, or Pork Barbecue
- Seared Scallop on Decorative Spoon
- Beef Chimichurri with Black Bean and Corn Salsa on Tortilla
- Carriage House Petite Crab Cakes with House Tartar Sauce
- Chilled Filet Crostini with Caper Aioli and Fresh Tomato
- Jumbo Shrimp Cocktail Served with spicy cocktail.
- *Or Any Tier Two Hors d'oeuvre (page 7)*

Served Salad

Please choose one standard salad option and dressing (page 6)

Dinner Service

One Vegetable and One Starch

Choice of Two Entrée Selections

- Chicken or Tilapia Chesapeake
- Seafood or Crab, Scallop and Shrimp Stuffed Breast of Chicken with Lobster Cream Sauce
- Petite Filet on a Grilled Portabella Cap with Merlot Demi-glace
- Filet Topped with Sautéed Shallots, Spinach, Roasted Red Peppers, and Asiago Cheese
- Beef Wellington – Beef Tenderloin in Puff Pastry with Wild Mushroom and Leek Stuffing
- Slow Roasted King Cut Prime Rib Au Jus with Horseradish
- Filet Oscar – 5oz center cut Filet on a Bed of Fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.
- Two Crab Cakes Served with our House Tartar Sauce
- Pecan Encrusted Rockfish Seared to Perfection
- Salmon Oscar- 5 oz Salmon Fillet on a Bed of Fresh Asparagus with Jumbo Lump Crabmeat and Béarnaise Sauce.
- Rockfish Wellington – Rockfish wrapped in Puff Pastry with Shrimp and Crab on Lobster Pate
- Rack of Lamb with Savory Rosemary Garlic Sauce, Mint Infused Crème Fraiche, or a Merlot Demi-glace.
- Mandarin Duck – Half of a Maple Leaf Duck Breast Broiled in a Mandarin Orange Infused Teriyaki glaze.

Custom Wedding Cake prepared by Cakes by Karen Rodkey, Cakes by Susie, or Stonehouse Cakery

\$83 Per Guest - Served Dinner

\$89 Per Guest - Buffet Dinner

Prices do not include 6% sales tax and 20% service charge.

Minimum of 75 Guests Required

Entrée Accompaniments

Standard Salad Selections

Select One:

- Garden Salad with House Tomato Vinaigrette
- Caesar Salad
- Spinach Salad with Mushrooms, Onions, Tomatoes, Crumbled Bacon and Louisiana Bacon Dressing

Dressing Selections

Select One:

- House Tomato Vinaigrette
- Caesar
- Ranch
- Balsamic Vinaigrette
- Hot Bacon Dressing

**Grilled, Seasoned Focaccia bread served with each salad*

Vegetable Selections

Select One:

- Grilled Zucchini and Squash
- Haricot Vert Green Beans
- Country Green Beans
- Dilled Baby Carrots
- Green Beans Amandine
- Italian Vegetable Blend (+\$1.00)
- Asparagus w/ Lemon Essence (+\$1.00)

Starch Selections

Select One:

- Herb Roasted Potatoes
- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes with Brown Sugar
- Roasted Baby Bakers
- Italian Risotto (+\$1.00)
- Twice Baked Potatoes (+\$1.00)

Vegetarian/Vegan Entrée Options

- Vegetarian Pasta ~ Julienne Vegetables over Penne Pasta
- Portabella Mushroom Sauté ~with Sun-dried Tomatoes, Roasted Red Peppers and Spinach Tossed over Fettuccini
 - Tortellini Marinara or Vegetable Lasagna ~ served with fresh baked Garlic Bread

Children's Meals \$14.50

- Chicken Tenders, Mac and Cheese and Fruit
- Penne Pasta with Red Sauce and Fruit

Vendor Meals \$25

Please provide a meal for each vendor and all assistants on property during your event.

- Hot Entrée ~ Choose from Your Selected Entrees.

Please note: Vendors will not be permitted to consume alcohol during your event.

Enhancements

Add-on Hors d'oeuvres – Priced Per Piece

Minimum Order of One per Guest

Tier One - \$1.50

Beef Franks En Croute, in Sesame Seed French Pastry. Served with Dipping Sauce

Fried Mac and Cheese Bites

Bacon Lollipops

Bite Size Mini Loaded Baked Potato

Crispy Ravioli with Marinara Sauce

Tomato and Fresh Basil on Focaccia Bread

Mushrooms Stuffed with Smoked Gouda, Aged Parmesan, Baby Spinach, Yellow Squash, & Red Onion

Tomato and Mozzarella Skewers with Fresh Baby Pearl Mozzarella and Grape Tomatoes

Meatballs in Your Choice of Tuscany, Hawaiian, Carolina, Swedish, or Greek Flavor

Seasonal Soup Shooters - Chilled Asparagus Crème, Cucumber, Butternut Squash, or Tomato Basil

Gazpacho - Chilled, Spicy Soup

Three Cheese, Olive Tapenade on Ricotta Stuffed Tortellini

Tier Two - \$2.50

Seasonal Brie Canape

Crab Imperial Stuffed Mushrooms or Artichoke Hearts

Bacon Wrapped Shrimp

Bacon Wrapped Scallops

Tomato Focaccia with Shrimp and Parmesan

Coconut Shrimp with Raspberry Thai Sauce

Chicken Satay with Asian Peanut Sauce

Smoked Salmon Canape in French Pastry with Dill Cream Cheese

Chicken and Cheese Quesadilla with Diced Tomatoes and Red Onions. Served with Salsa, Guacamole, and Sour Cream.

Mini Sliders - Chicken, Cheeseburger or Pork Barbecue

Seared Scallop on Decorative Spoon

Beef Chimichurri with Black Bean and Corn Salsa on Tortilla

Dragonfly Shrimp on Tortilla with Spicy Southwest Aioli

Beef Teriyaki and Portabella Tenderloin

Caribbean Jerk Pork Skewers with Ginger Pear Chutney

Carriage House Petite Crab Cakes with our House Tartar Sauce

Chilled Filet Crostini with Caper Aioli and Fresh Tomato

Jumbo Shrimp Cocktail Served with spicy cocktail.

Add-on Stationed Hors d'oeuvres – Priced Per Guest

- International Cheese, Fresh Vegetable and Fruit Cascade, with Gourmet Crackers and Dips - \$6.00
 - Spinach and Artichoke Dip with Seasoned Tortillas and French Bread Baguettes. \$4.50
- Mediterranean Station with Pepperoncini, Olives, Cheeses, and Hummus, Served with Artisan Breads - \$5.00
- Carved Cheese Station - With Three Cheeses: Aged Cheddar, Smoked Gouda, Havarti Dill, or Baby Swiss - \$5.50
 - Hot Chesapeake Bay Crab Dip with Seasoned Tortillas and French Bread Baguettes - \$6.00
 - Smoked Salmon Display Garnished with Coarse Mustard, Grated Bermuda Onions, and Caper Aioli - \$7.00
 - Carved Rack of Lamb with Savory Rosemary Garlic Sauce - \$8.00
- Sesame Seared Scallops and Ahi Tuna with Wasabi Dijon, Lemon Dill Aioli, and Samurai Orange Sauces - \$9.00
 - Blue Point Oyster Station - Oysters on the Half Shell, Oyster Imperial, and Oyster Rockefeller - \$9.00

Upgraded Salad Selections – Add \$2.75 Per Guest

- Cobb Salad with Toasted Pine Nuts, Bacon, and Crumbled Bleu Cheese
 - Strawberry, Spinach and Vidalia Onion with Vidalia Onion Dressing
 - Blueberry and Toasted Pecans on Hearts of Romaine
 - Caprese Salad

Soup Upgrade Selections – Add \$3.75 Per Guest

- Gazpacho with Lime Cream Sauce
- Gruyere Cheese and Beer Soup with Asparagus
 - Portabella Mushroom Chowder
 - Gumbo Ya-Ya
 - Butternut Squash Bisque
- Homemade Seafood Chowder (\$4.75 per guest)
- Homemade Cream of Crab (\$4.75 per guest)

Enhancement Stations and Displays – Priced Per Guest

- Doughnut Station with a Variety of Doughnuts Displayed on a Board - \$4 plus \$25 Display Board Rental
- Late Night Chips, Pretzels and Dips Display - Served with Sour Cream, and Onion and Ranch Dips - \$3.50
- Late Night Tortilla Chips and Dips Display - Fresh Tortilla Chips with Hot or Mild Salsa and Cheese Sauce - \$5
 - Late Night French Fry Station with Ketchup, Cheese Sauce, Chili, Old Bay, Vinegar, etc. - \$6
- Late Night Mashed Potato Bar with Toppings Including Cheese, Vegetables, Sauces, Spices, and Crunchies - \$7
- Late Night Taco Bar with Tortillas, Beef and Chicken, Cheese, Lettuce, Onion, Salsa, Guac, and Sour Cream - \$7
- Pasta Station with Penne and Cheese Tortellini, Marinara and Alfredo Sauces, Pesto and Parmesan Cheese - \$10
- Ice Cream Sundae Station - Vanilla and Chocolate Ice Cream with Hot Fudge and Caramel, Strawberries, Bananas, Cherries, Whipped Cream, Sprinkles, and Nuts - \$6
 - Crème Brulee Station - Caramelized to Order with Crème Fraiche and Fresh Strawberries - \$8
 - Bananas Foster Station - Flamed to Order, with Vanilla Ice Cream, Caramel, and Nuts - \$7.50
- Hot Chocolate Bar - with Mini Marshmallows, Caramels, Mint Sticks, Cinnamon, and Whipped Cream - \$3.50
- *Customized Station of your Choice – Our Chef Will Customize a Station to Your Specifications. The Only Limit is Your Imagination! -Price TBD*

The Links Open Bar Beverage Packages

(All Beverage Package Pricing is Based on Four Hours)

Soda & Lemonade Bar - \$3.00 Per Person (\$1.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Beer, Wine, & Soda Bar - \$25.00 Per Person (\$5.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Bar - \$27.00 Per Person (\$5.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Tier Liquor

Links Premium Bar - \$30.00 Per Person (\$6.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Tier Liquor

Links Premium Tier Liquor

Links Platinum Bar - \$39.00 Per Person (\$8.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Tier Liquor

Links Premium Tier Liquor

Links Platinum Tier Liquor

Bartender fee of \$200.00 per bartender not included.

Alcohol Tiers

House Beer on Tap (\$4 by the Glass)

Yuengling Lager, Bud Light, Budweiser, Miller Lite, Michelob Ultra and Coors Light

House Wines (\$6 By the Glass)

Pinot Grigio, Chardonnay, Moscato, Riesling, and White Zinfandel
Cabernet Sauvignon, Merlot, and Pinot Noir

Links House Liquors (\$6 By the Glass)

Smirnoff Vodka	Cutty Sark Scotch
Smirnoff Lemon	Seagram's 7 Whisky
Bacardi Rum	Canadian Club Whiskey
Parrot Bay Coconut Rum	Jim Beam Bourbon
Captain Morgan Spiced Rum	Sweet and Dry Vermouth
Gordon's Dry Gin	Triple Sec
Jose Cuervo Gold Tequila	Peach Schnapps

Links Premium Liquors (\$7 By the Glass)

Includes all House Liquors Plus:

Absolute Vodka	Southern Comfort
Tito's Vodka	Amaretto Di Saronno
Tanqueray Gin	Frangelico
Dewar's Scotch	Bailey's Irish Cream
Jack Daniels Whiskey	Kahlua

Links Platinum Liquors (\$8 - 9 By the Glass)

Includes all House and Premium Liquors Plus:

Grey Goose Vodka	Jameson Irish Whiskey
Maker's Mark 46 Bourbon	Johnnie Walker Red Scotch Whisky
Crown Royal Whiskey	

Special Request Beer

You may request specific beers (bottles, cans, or brands) for your event, in addition to your standard bar package.

Requests are subject to availability and additional fees may be added.

Specialty Drinks

Priced Individually- Something Blue, Fuzzy Navel, Firefly, or Any Others Upon Request.

Must Pre-Purchase a Predetermined Minimum.

Additional Bar Service Arrangements

****Capped Bar-** You may set a “Cap Amount”. Guests will be able to consume a variety of alcohol until your Cap Amount is reached.

****Cash Bar-** Your guests may pay with cash/credit individually to consume a preselected variety of alcohol.

Satellite Bar – For Weddings with a guest count of 150 or higher, a satellite bar may be added for cocktail hour at a fee of \$300. Satellite bars serve canned beer and wine only.

NO OPEN BAR WILL EXCEED FIVE HOURS

The Links does not serve shots or drinks containing multiple liquors. (Ex: Long Island Iced Tea)

For the safety of you and your guests, anyone observed sharing alcoholic beverages with those under 21 will be asked to leave the premises as well as those under 21 found consuming alcoholic beverages.

Additional Enhancements

- One Extra Hour of Venue Time ----- \$500.00
- Grand Sparkler Exit ----- \$1.50 Per Person
- High Top Cocktail Tables with Linens ----- \$15.00 ea.
- Projection Screen ----- \$30.00
- Professional Carving Station Fee ----- \$50.00
- Outdoor Satellite Bar, Two Hours (Plastic/Cans Only) ----- \$300.00
- Cozy Patio Fire Pit ----- \$150.00
- Outdoor Festival Lighting Under the Tents ----- \$150.00
- Outdoor Paper Lantern Lighting (Choice of Color) ----- \$250.00
- Fireworks Display ----- \$3,000.00+
- Specialty Linens (Chair Covers, Sash, Napkins, Overlays, etc.) ----- \$TBD

Tastings

Tastings are complimentary for our engaged, booked couples. Additional guests may be added for a fee of \$25 per guest, with a limit of 6 guests in total. Seven items may be selected for sampling. Additional items will incur an additional fee. Tastings will be arranged through your Event Coordinator. Tastings will be held at:

The Historic Carriage House
200 South Seton Avenue
Emmitsburg, MD. 21727

driving directions

TO THE LINKS PREMIER CLUBHOUSE FOR WEDDINGS & SPECIAL EVENTS

FROM GETTYSBURG:

Take Route 15 South to Route 134 South (Taneytown Road). Turn left, go approximately four miles and turn right onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.

FROM HARRISBURG:

Take Route 15 South to Route 134 South (Taneytown Road). Turn left, go approximately four miles and turn right onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.

FROM WASHINGTON:

Take Route 270 North. Take Route 15 North toward Gettysburg to Route 134 South (Taneytown Road), turn right, go approximately four miles and turn right onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.

FROM BALTIMORE:

Take Route 795 North/West to Route 140 through Westminster. Remain on Route 140 through Taneytown Turn right on Harney Road approximately one-half mile past square in Taneytown, just past city limits at yellow buildings. Go approximately six miles, just past the town of Harney and turn left onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.



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www.thelinksatgettysburg.com | info@thelinksatgettysburg.com

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Notes
