



Wedding Packages Include

Seated Dinner Service Including:

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

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 Chef

Executive Chef: Paul Karsteter

Meet our Sales Team

Director of Sales: Deanna Painter
Senior Sales Associate: Kelly Kurtyka
Senior Sales Associate: Patsy Gach



Venue Information

Alpine Lodge – Facility Rental Fee \$500 - This venue is available mid April through mid November.

Our most spacious venue, which accommodates up to 240 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 provide a stunning setting for your very special day.

Boulder Ridge Lodge – Facility Rental Fee \$1500 - This venue is available mid April through mid November.

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.

Exclusions: The Satin Wedding package is not available at Boulder Ridge Lodge.

This venue has a \$10,500 financial minimum requirement during the months of September and October.

Jacqueline Ballroom – Facility Rental Fee \$500 - This venue is available year round.

Our traditional ballroom is adjacent to our championship golf course and boasts a large hardwood dance floor, sparkling crystal chandeliers and enough space to host 200 guests. Whether you're planning an intimate or grand event, this venue will enhance your special day.

Please Note: A 125 person guarantee is required on all Saturday events. Should your count fall 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:

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

Holiday Rates – Saturday Pricing will be in effect on the following holiday weekends: Memorial Day, Fourth of July, Labor Day and Columbus Day Weekends.

Ceremony Location Information

Ceremony Fee – \$500 This Fee Includes a One Hour Rehearsal Practice, Preparation of Ceremony Area, Set Up/Removal of Chairs and Ceremony Service for Up to Thirty Minutes.

Alpine Patio with Pergola – Perfect for your outdoor ceremony, this three-tier, tumbled brick patio with stone and wood beam pergola overlooking our beautiful mountain setting is the perfect backdrop for your ceremony.

Boulder Ridge Gazebo – Our cedar gazebo, surrounded by a beautiful mountain landscape is perfect for a most memorable ceremony.

Ceremony on the Green – With views of our beautifully manicured championship golf course accompanied by breath taking views of the surrounding mountains this location is ideal for your outdoor ceremony.

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



Satin Wedding Package

\$48.95 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

Gourmet Meatballs

Choice of One

Swedish, Italian or Sweet and Sour

Plated Dinner

Choice of Two Entree 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 & Fontina Cheese,
Topped with a Light Cream Sauce

Grilled Chicken Breast

A Whole Breast of Chicken, Lightly Seasoned with Herbs, Grilled & Topped with Sun-Dried
Tomatoes & 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 and 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 & Topped with Maple Bourbon Sauce

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



Champagne Package

\$58.95 Per Guest

Hors d' oeuvres - Service for Forty Five Minutes

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

London Broil

Marinated 7oz Grilled Flank Steak with Peppercorn Demi Glaze

Maryland Rockfish Casino

Baked Rockfish Filet Stuffed with Clams Casino

Steak Balmoral

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

Tuscan Pork Braciolo

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

Wishard Poulet au Champagne

Chicken Breast topped with Smoked Ham and Portabella Mushrooms, Provolone Cheese
Complemented with Champagne Sauce

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



Crystal Wedding Package

\$68.95 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 Entree 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 & Served with Tartar Sauce

Diver Scallops

Pan Seared with Lemon Saffron Beurre Blanc Sauce

Bruschetta Chicken

Grilled 8 oz sautéed Chicken Breast with Roma Tomatoes, Basil, Garlic,
Aged Balsamic Vinegar & Locatelli Cheese

Petite Filet Mignon & Crab Cake

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

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



Wedding Package Buffets

Satin Wedding Package

\$52.95 per person

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

Champagne Wedding Package

\$62.95 per person

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

Crystal Wedding Package

\$72.95 per person

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

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



Vegetarian Dinner Entrees

(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 and 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 & Spinach & Topped with Marinara or white sauce

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

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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
Parisian Medley (Green Beans & Baby Carrots)
Mediterranean Style Squash & Zucchini Medley
Autumn Blend (Zucchini, Broccoli, Green Beans & Carrots)
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
Risotto with Mushrooms & Asparagus
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



Additional Hors d'oeuvres Selections

Per 100 Pieces

\$250.00

(Minimum 50 pieces per item)

Coconut Shrimp with Raspberry Dipping Sauce
Jumbo Peeled Steamed Shrimp with Cocktail Sauce & Lemon Wedges
Scallops Wrapped with Snow Peas & Bacon
Crab Imperial Stuffed Mushroom Caps
Mini Chicken Shish Kabobs
Mini Beef Shish Kabobs
Hot Crab Dip with Baguette & Crackers (serves 50)
Spinach & Artichoke Dip with Crackers (serves 50)

Per 100 Pieces

\$165.00

(Minimum 50 pieces per item)

Assorted Mini Quiche (Bacon & Onion, Garden Vegetable, Florentine & Monterey Jack)
Spicy or Teriyaki Flavored Chicken Wings with Dipping Sauce
Sweet & Sour or Italian Meatballs
Swedish Style Meatballs
Miniature Egg Rolls – Shrimp & Vegetable
Breaded Chicken Pieces

Decorative Table Displays

Fresh Fruit Display

A Festive Arrangement of Fresh Cantaloupe, Honeydew, Pineapple, Strawberries & Grapes
\$4.95 per person

Domestic Cheese and Cracker Display

A Blend of Domestic Cheese Including – Cheddar, Marble Jack and Swiss Cheeses
Served with Gourmet Crackers
\$5.95 per person

Fresh Fruit and Domestic Cheese Duo

Fresh Assortment of Seasonal Fruits and Domestic Cheeses
Served with Gourmet Crackers
\$6.95 per person

Dry Snacks and Dips

Potato Chips and Dip
Tortilla Chips and Salsa
Pretzels and Dip
\$1.75 per person

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 entrées 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.



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

\$15 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

\$13 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

\$17 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

\$5.00 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 ...\$48.00
 Non-Alcoholic Citrus Punch by the Gallon ...\$6.95
 Half Keg of Domestic Beer ...\$275.00

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.



Formal Plated Rehearsal Dinner

(A minimum of 25 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

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



Casual Plated Rehearsal Dinner BBQ

(A minimum of 25 guests required)

\$25.00 per person

Appetizer

Grilled Pita Bread with Hummus & Olive Tapanade
Chicken or Vegetable Quesadilla

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



Farewell Wedding Breakfast

Treat Your Overnight Guests to a Farewell Breakfast
(Minimum of 25 Guests Required for Buffet Style Breakfast)

The Traditional Breakfast

\$7.95 per person, plated
\$10.95 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 Country Style Breakfast

\$9.50 per person, plated
\$12.50 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 Favorite Breakfast

\$8.95 per person, plated
\$11.95 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 Ultra Breakfast

\$10.50 per person, plated
\$13.50 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

\$8.95 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. Guests may select from Standard Double or King rooms which include cable TV, private voicemail and wireless internet connection. Guests enjoy a full hot breakfast with their stay. Children twelve and under are free. Guests over the age of twelve are ten dollars additional.

Guest Room Group Rates

Rates are based on double occupancy.

Groups will receive a 10% discounted rate off of the standard rack rate at their time of visit.

Midweek

Sunday – Thursday

Weekend

Friday & Saturday

Guestroom Types

Standard Double, Standard King, Parlor Double, Parlor Queen & One Luxury Suite

Groups that require food, beverage and/or banquet space are 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 will result in your guest 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 at the time the reservation is made.
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 charged. Guaranteed reservations are held for the first night stay only. Any rooms not cancelled within 72 hours prior to their arrival 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 at 12:01am. In the event that additional rooms are needed after the cut-off date, your attendees may continue to reserve rooms, but at the current rate.



Available Wedding Rentals

White Scalloped or Resin Style Ceremony Chairs (Per Chair)	\$2.00
Brown or Black Plastic Ceremony Chairs (Per Chair)	\$1.25
White Resin Ceremony Chairs w/ Pad	\$4.00
Ceremony Riser(s) 4 x 4 section	\$50
Silver Champagne/Punch Fountain (5 gal)	\$56
White Champagne/Punch Fountain (5 gal)	\$56
Gold Champagne/Punch Fountain (5 gal)	\$56
Silver Champagne/Punch Fountain (3 gal)	\$48
White Aisle Runner	\$24
Wooden Dance Floor 12 x 21	\$425
LCD Power Point Projector	\$250
Guest Book Podium	included, if required
Decorative Wrought Iron Photo Easel	included, if required
Round Silver Plateau 12" or 16" Cake Stand	\$35
Square Silver Plateau 18" Cake Stand	\$35
Cocktail Table - Low (30" Tall / 36" diameter)	\$12
Cocktail Table - High (42" tall / 36" diameter)	\$12

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Liberty Mountain Resort Coordinator Responsibilities – Day of Event

Rehearsal Practice

- Confirm the reception room arrangements and make any necessary changes/adjustments.
- Review the Wedding Contract, complete the daily agenda with the bride and groom and make any necessary changes/adjustments.
- Completely coordinate the wedding rehearsal along with the Officiant. Both the Processional and the Recessional will be rehearsed.

Day of Wedding

- Arrive 2 hours prior to event start.
- Meet with the vendors to review the agenda of events.
- Review the ceremony music selections and cues with the DJ/Band.
- Keep the wedding party posted of guest arrival and start time of event.
- Make sure parents, grandparents and wedding party are properly placed for the processional and gets ceremony underway successfully as rehearsed.
- Cue the bride when to proceed up the aisle.
- Coordinate dinner service with the chef and service staff.
- Ensure that food and beverages are served on schedule.
- Stays in contact with DJ to make sure things are going according to agenda.
- Cut and serve wedding cake.
- Take measures to ensure guests safety throughout the event.
(i.e. no drinks on dance floor, no shots at bar, lit pathways to parking lot, assistance for handicapped guests, etc.)
- Periodically visit with bride and groom and parents throughout the evening to ensure satisfaction.