Wyndham Garden State College at Mountain View Country Club

Wedding Packages

310 Elks Club Road
Boalsburg, PA 16827
(814) 466-2255 www.wyngardenstatecollege.com

Congratulations on your engagement!

We at Wyndham Garden State College at Mountain View Country Club know that this is a very special time in your life. Allow our experienced staff to assist in creating a wedding day that you and your guests will cherish forever.

The marriage of exceptional service and fine cuisine is very important for your special day. With these significant areas left to our experienced and caring staff, you will be free to enjoy your memorable day!

Our wedding menus, frequently asked questions and a list of vendors are enclosed to assist in the planning of this very special event. Information is also available at www.wyngardenstatecollege.com and facebook.com/mtviewcountryclub, which includes a photo gallery of recent receptions.

Thank you for considering Wyndham Garden State College at Mountain View Country Club for your upcoming wedding reception. If you have further questions, please do not hesitate to contact our Sales & Catering department at (814) 466-2255 or visit our website at www.wyngardenstatecollege.com.

Photos provided by Erwin Sateler Photography, vjmStudios, Daryl Musser Photography and Times Eye Photography.

Wyndham Garden State College Wedding Reception Booking Policy

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• Wyndham Garden State College may not be able to confirm banquet space more than 24 months in advance of your preferred date.

~In order to reserve space, a $1,000 non~refundable deposit is required. Space will not be held on a tentative basis. After the deposit is received, a contract will be issued. An additional deposit of 30% of the total estimated costs will be due 4 months prior to your event and final payment due 3 business days prior to your event.

• The Sales staff will confirm when space is available for set up two weeks prior to the event.

• All weddings at Wyndham Garden State College are required to select from our wedding packages and must have a minimum of 100 adult guests in attendance. Children do not count toward the minimum guest attendance.

• Ceremony fee of $500. Subject to availability. The Ballroom Patio cannot be scheduled earlier than 4:30pm, however the Ballroom can accommodate early afternoon ceremonies. *Please note that our golf course is not closed during outdoor events.* A one~hour ceremony rehearsal can be scheduled with your sales manager, based on availability.

• Please note: All rehearsal dinners and newly~wed brunches may select a menu from our banquet menus.

*Please note that all food and beverage must be purchased from the hotel (with the exception of the cake.) Taxes and service charges do not count towards the minimum.

Visit www.wyngardenstatecollege.com/weddings for more information.

Extra Services Included in Your Wedding Reception Package

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- No facility rental fee
- Consultation in matters of design, etiquette, planning and coordination, and vendor list
- Facility set up and tear down for wedding reception
- Centerpieces available to complement your floral arrangements—round mirror tile, glass fishbowl, and glass votives
- Table numbers available in black lettering on white background
- 72" round tables seat up to 10 guests with upholstered chairs
- All china, flatware and glassware
- Color coordinated table linen, napkins and draping for cake table, gift table, head table, buffet and hors d'oeuvres table
- Sweetheart table or head table service for bridal party
- Risers* for an elevated head table
- Standing podium or table for guest book
- Champagne Toast or Sparkling Cider Toast
- Unlimited hours of event coordination with your sales manager
- Day-of timing and coordination services
- Complimentary tasting for the bride and groom
- Executive Chef and courteous service by our professional and experienced wait staff
- Use of panoramic grounds for photos with your photographer.
- Ceremony venue conveniently located near reception area with paved free parking area
- Group rooms are also available for out of town guests. Ask about our special wedding discount**
- Discounted rates are available for wedding golf outings at Mountain View Country Club.* Inquire with your Sales Manager regarding availability
- Complimentary deluxe overnight accommodations* for the bride and groom when booking either Ballroom. Inquire with your Sales Manager regarding availability

*Based on availability **Discount not available on special event dates

Wedding Reception Packages

Signature Cocktail Reception

$76.00 per person plus 6% sales tax & 18% service charge

Includes Two Hours Continuous Premium Open Bar with Champagne Toast
(Additional hour of open bars available for $9.00 per person plus 18% service charge)

Fresh Fruit Display International Cheese Display Vegetable Crudités

Accompanied with your selection of:

Butlered Hors d'Oeuvres (One hour of service time, please select three)

Cherry Tomatoes Stuffed with Bleu Cheese & Bacon Warm Mushroom Wellington

Prosciutto Wrapped Asparagus Spears Chilled Shrimp with Traditional Cocktail Sauce

Bacon Wrapped Scallops Smoked Salmon Mousse Canapés Spanikopita

Assorted Mini Quiche Crab Stuffed Mushrooms

Traditional Crostini Rubbed with Garlic Oil & Topped with Tomato, Basil, and Parmesan

Hot and Cold Hors d'Oeuvres Stations (One hour service time, please select two)

Cocktail Meatballs with Your Choice of Swedish, Sweet & Sour, or Barbecue Sauce

Mini Crab Cakes Smoked Salmon Platter with Sundried Berry and Couscous Salad

Vegetable OR Pork Egg Rolls with Duck Sauce Chilled Shrimp Display with Cocktail Sauce

Beef Satay with Thai-Garlic Dipping Sauce Cocktail Franks Wrapped with Puff Pastry

Coconut Chicken Skewers

Made to Order Salad Station

Caesar Salad with Fresh Grated Parmesan and
Tossed Green Salad with an Array of Garden Vegetables and Dressings

Accompanied with fresh baked rolls, breads, and butter

Chef's Sauté Station with Your Choice of:

Seafood Scampi OR Oriental Stir Fry with Marinated Pork, Beef or Chicken

Carving Station with Tea Rolls & Spreads (please select two)

Slow Roasted Tenderloin of Beef with Roasted Pepper au Jus

Roast Turkey with Country Bread Stuffing

Pork Roulade filled with Marinated Vegetables

Prime Rib of Beef with au Jus & Horseradish

Service of Wedding Cake

Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea

Ultimate Dinner Buffet

$72.00 per person plus 6% sales tax & 18% service charge

Includes Two Hours Continuous Premium Open Bar with Champagne Toast
(Additional hour of open bars available for $9.00 per person plus 18% service charge)

Fresh Fruit Display International Cheese Display Vegetable Crudités

Accompanied with your selection of:

Butlered Hors d'Oeuvres (One hour of service time, Please select three)

Cherry Tomatoes Stuffed with Bleu Cheese & Bacon Crab Stuffed Mushrooms
Warm Mushroom Wellington Prosciutto Wrapped Asparagus Spears
Chilled Shrimp with Traditional Cocktail Sauce Bacon Wrapped Scallops
Smoked Salmon Mousse Canapés Spanikopita Assorted Mini Quiche
Traditional Crostini Rubbed with Garlic Oil & Topped with Tomato, Basil, and Parmesan

Starters (Please select two)

Fresh Fruit Medley Classic Wedding Soup Classic Caesar Salad
Tossed Garden Greens Salad with Assorted Dressings
Spinach & Apple Salad with Citrus-Hazelnut Vinaigrette
Tomato, Mushroom and Mozzarella Medley with Lettuce and Red Wine Vinaigrette

Entrees (Please select two)

Stuffed Chicken Breast with Cornbread Stuffing Chicken Cordon Bleu
Mushroom Ravioli with Fresh Cream Sauce Mahi Mahi with Fresh Fruit Salsa
Pasta al Fresco Grilled Salmon with Mornay Sauce Pork Loin with Calvados Brandy Sauce
Veal Marsala Chicken Roma with Capicola Ham, Olives and Red Sauce

Chef's Carving Station (Choice of one, add $6.00 per person for additional carving station)

Roasted Tenderloin of Beef Baked Virginia Ham Pork Roulade
Herb Roasted Breast of Turkey Prime Rib of Beef Leg of Lamb

Accompaniments (Please select four)

Red Bliss Potatoes Twice Baked Gorgonzola Potato Herb Risotto Rice Pilaf
Baked Potato Mashed Potatoes with Garlic Honey Glazed Carrots
Sugar Snap Beans Fresh Steamed Broccoli Fresh Vegetable Medley
Green Beans with Toasted Almonds

Fresh Baked Rolls and Butter

Service of Wedding Cake

Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea

Platinum Served Dinner

Pricing is subject to 6% sales tax & 18% service charge

Includes Two Hours Continuous Premium Open Bar with Champagne Toast
(Additional hour of open bar is available for $9.00 per person plus 18% service charge)

Fresh Fruit Display International Cheese Display Vegetable Crudités

Accompanied with your selection of:

Butlered Hors d'Oeuvres (One hour of service time, please select three)

Cherry Tomatoes Stuffed with Bleu Cheese & Bacon Warm Mushroom Wellington
Prosciutto Wrapped Asparagus Spears Chilled Shrimp with Traditional Cocktail Sauce
Bacon Wrapped Scallops Smoked Salmon Mousse Canapés
Spanikopita Assorted Mini Quiche Crab Stuffed Mushrooms
Traditional Crostini Rubbed with Garlic Oil & Topped with Tomato, Basil, and Parmesan

Hot and Cold Hors d'Oeuvres Stations (One hour service time, please select two)

Cocktail Meatballs with Your Choice of Swedish, Sweet & Sour, or Barbecue Sauce
Mini Crab Cakes Smoked Salmon Platter with Sundried Berry and Couscous Salad
Vegetable OR Pork Egg Rolls with Duck Sauce Chilled Shrimp Display with Cocktail Sauce
Beef Satay with Thai –Garlic Dipping Sauce Cocktail Franks Wrapped with Puff Pastry
Coconut Chicken Skewers Mini Chicken Cordon Bleu

Served Appetizer (Please select one)

Classic Wedding Soup Fresh Fruit Medley Shrimp Cocktail
Seafood Bisque Portabella Stuffed with Crab & Vegetable Matignon

Served Salad (Please select one)

Caesar Salad Tossed Greens Spinach Salad

Entrée Selections

(Please select two, $1.00 per person will be added for each additional entrée option)

Filet Mignon~ $73.00
Eight~ounce Center Cut Filet Wrapped with Applewood Smoked Bacon

New York Strip Steak~$71.00
Twelve~ounce Steak accompanied with Wild Mushroom and Bourbon Demi~Glace

Prime Rib of Beef~ $68.00
Slow Roasted and accompanied with Roasted Garlic au Jus

(Platinum Served Dinner Continued)

Grilled Salmon~ $67.00
Filet of Salmon on a Bed of Baby Spinach and finished with Citrus Butter

Baked Halibut~ $73.00
Topped with an Almond Crust and Tomato Coulis

Filet of Flounder~ $68.00
Filled with Herbed Crabmeat and finished with Lemon Beurre Blanc

Chicken Cordon Bleu~ $65.00
Filled with Sliced Ham and Swiss Cheese and accompanied with Sauce Supreme

Stuffed Chicken Breast~ $65.00
Filled with Herbed Bread Stuffing and finished with Sauce Supreme

Wild Mushroom Crepes~ $65.00
Two Vegetarian~Friendly Crepes overflowing with Porcini , Portobello, and Oyster Mushrooms topped with a Light Sherry Cream Sauce.

Accompaniments (Please select two)

Red Bliss Potatoes | Twice Baked Gorgonzola Potato | Baked Potato
Mashed Potatoes with Garlic | Herb Risotto | Rice Pilaf
Honey glazed carrots | Sugar Snap Beans | Fresh Steamed Broccoli
Fresh Vegetable Medley | Green Beans with Toasted Almonds

Fresh baked rolls and butter

Service of Wedding Cake
Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea

Additional Hors d'Oeuvres

Cold Displays and Platters

Approximately 50 Guests Per Tray

Fresh Vegetable Crudite ~$135.00
With Ranch and Hummus Dips

Domestic Cheese Display~$155.00
With Honey Mustard Dip and Cracker Display

Fresh Fruit and Melon Display~$180.00
With Yogurt Dip and Berries

Artisanal Cheese Display~$200500
Assorted Imported and Artisanal Cheeses with Crackers, Flatbreads and Dips

Cold Smoked Salmon Platter~$240.00
Accompanied with Bread Crisps, Crackers and Boursin

Churchill Downs Platter~$365.00
An Assortment of Thin~Sliced "Peppered" Tenderloin of Beef, Mojo Pork Loin and Grilled Portabella, with Assorted Sandwich Spreads and Mini Rolls

Cold Trays or Butlered Hors d'Oeuvres

50 Pieces per Tray

Chilled Shrimp~$130500
With Lemon and Tangy Cocktail Sauce

Fresh Melon Wrapped with Prosciutto~$125.00

Assorted Finger Sandwiches~$85.00
Assortment of Traditional and Honey Wheat Tortilla Pinwheels

Roasted Vegetable Tartlets~$135.00
Oven Roasted Vegetable Medley in a Bite~Sized Pastry Cup

Assorted Canapes~$130.00
Chef's Assortment of Pates, Duxelles, Mousses and Croquettes

Smoked Salmon Mousse~$165.00
Smoked Salmon Spread on Thin Sliced Cucumbers

Hot Hors d'Oeuvres

50 pieces per tray

Coconut Battered Shrimp~$150.00

Beef Satay with Roasted Vegetable Coulis~$135.00

Bacon Wrapped Scallops~$155.00

Mini Egg Rolls with Duck Sauce~$85.00

Coconut Chicken~$120.00

Pastry Wrapped Cocktail Franks~$85.00

Mini Quiche~$100.00

Buffalo Style Chicken Wings~$85.00

Mini Beef Wellington~$185.00

Mini Crab Cakes~$155.00

Spanikopita~$100.00

Mini Chicken Cordon Bleu~$100.00

Mushrooms Stuffed with Crab Meat~$125.00

Cocktail Meatballs (Swedish or Sweet & Sour)~$75.00

Potato Skins with Cheese and Bacon~$75.00

Chicken Satay with Thai Garlic Dipping Sauce~$105.00

Snack Food

Potato Chips or Pretzels~$12/pound

Tortilla Chips~$12/pound

Cajun Snack Mix~$12/pound

Additional Bar Options

Hosted and Cash Bar Pricing

Your first option, if you are looking to add alcohol on to one of our wedding packages is to extend your open bar for additional hours. You may do so for a fee of $9 per person, per hour. If you choose to go another direction, your prices and options are listed below.

We offer three tiers of cash and hosted bars. Hosted bars are calculated upon consumption, by the drink. Upon the closing of the bar we will base invoices on accurate inventories with pricing listed as follows for 1.25 ounce mixed cocktails. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

House Brands~ $5.00 Per Mixed Drink

House brand bars will be stocked with our current selections of the following, plus domestic bottled beers and wines:

Bourbon Whiskey Scotch Vodka Amaretto
Gin Rum Tequila Schnapps Kapali Coffee Liquer

Call Brands ~$6.00 Per Mixed Drink

Call brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

Bourbon	Whiskey	Scotch	Vodka	Rum	Gin	Tequila
Jim Beam	Seagram's 7	Cutty Sark	Smirnoff	Bacardi	Beefeater	Cuervo Gold
Old Gran Dad	Seagram's VO			Captain Morgan		
	Canadian Club					

Premium Brands~ $7.00 Per Mixed Drink

Premium bars will be stocked with the following items as well as those from the previous selections, domestic and imported bottled beers, and wines:

Bourbon	Scotch	Whiskey	Vodka	Gin	Cordials & Liqueurs	Rum
Maker's Mark	J&B	Jameson	Absolut	Tanqueray	Southern Comfort	Malibu
Jack Daniels	Dewar's	Crown Royal	Stolichnaya		Kahlua	Myers's Dark
Eagle Rare	Johnnie Walker Red		Tito's		Amaretto DiSorrona	
					Jagermeister	

Beer and Wine

Bottled Beer Selections

Coors Lite $4.00
Miller Lite $4.00
Yuengling Lager $4.00
Corona $5.00
Founders All Day IPA $6.00
Victory Prima Pilsner $6.00
Yards Love Stout $6.00

Wine Selections

Chardonnay $6.50
Pinot Grigio $6.50
Cabernet $6.50
Merlot $6.50
White Zinfandel $6.50

Draught Beers by the Keg

Domestic Brands $275.00
Imported & Craft – Will Quote Upon Request

Punch

Champagne Punch $60.00/gallon
Non-Alcoholic Punch $20.00/gallon
Sangria $60.00/gallon

Dollar Dance

Please speak with your Sales Manager fi you plan to have alcohol for your Dollar Dance. Based on preferences, your Sales Manager will provide you with pricing by the bottle.

Rehearsal Dinner & Newlywed Brunch

The Rehearsal Dinner

Pricing is subject to 6% sales tax & 18% service charge

Served Appetizer (Please select one)

Soup du Jour Fresh Fruit Medley Shrimp Cocktail ($8.00 per person)
Mini Crab Cake ($8.00 per person) Mushroom Ravioli ($4.00 per person)
Shrimp Margarita ($4.00 per person)

Served Salad (Please select one)

Caesar Salad Tossed Greens Spinach Salad
Spinach Salad with Walnuts & Bleu Cheese

Entrée Selections

(Please select two, $1.00 per person will be added for each additional entrée option)

6 oz. Filet Mignon~ $35.99 Stuffed Pork Chop~ $25.99 Fillet of Salmon~ $24.99
Crab Cakes~ $30.99 Stuffed Chicken Breast~ $21.99
Pasta al Fresca~ $16.99 Ravioli~ $16.99

Accompaniments (Please select two)

Red Bliss Potatoes Twice Baked Gorgonzola Potato Baked Potato
Mashed Potatoes with Garlic Rice Pilaf Honey Glazed Carrots
Sugar Snap Beans Fresh Steamed Broccoli
Fresh Vegetable Medley Green Beans with Toasted Almonds

Desserts (Please select one)

Chocolate Cake Carrot Cake Red Velvet Cake Lemon Layer Cake
Fresh Baked Fruit Pie Chocolate Mousse Vanilla Ice Cream with Chocolate Sauce

Fresh Baked Rolls and Butter

Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea

**Many other entrée selections and buffet style dinners may be found in our banquet menu. For a copy of our banquet menu, please contact our Sales office, or visit www.mtviewcountryclub.com .*

The Newlywed Brunch

$29.99 per person plus 6% sales tax & 18% service charge
$47.99 with 2 hours continuous premium open bar plus 6% sales tax & 18% service charge

Available from 10am-2pm Saturday or 11am-4pm Sunday

(Additional hour of open bar is available for $8.00 per person plus 18% service charge)

Includes:

Fresh Vegetable Arrangement
Chilled Fruit Juices
Assortment of Pastries, Muffins, and Breads
House Smoked Salmon Platter
Scrambled Eggs
Bacon and Sausage
Parsley Red Skin Potatoes
Grand Marnier French Toast

Made-to-Order Omelet Station

Chef's Carving Station

(Choice of one, add $6.00 per person for additional carving station)
Roasted Tenderloin of Beef
Baked Virginia Ham
Herb Roasted Breast of Turkey

Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea

Vendor Listing

Florists

Avant Garden
814-231-1212
Daniel Vaughn Designs
814-237-2789
Narber's Flowers
814-466-7905
Pocketful of Posies
814-383-2958
Woodring's Florist
814-238-0566

Limousine

Fullington VIP
Limousine Service
800-435-6556
PA Hunt Connections, LLC
814-880-1806
Susquehanna Valley Limo
570-473-8833
Tim Fischer
Limousine Service
814-234-3335

Photographers

Dyanna LaMora
814-360-2077
Jan Thiessen
717-667-6699
Jessica Ames Photography
814-883-8762
Keystone Photographic Service
814-234-2026
London Wolfe Photography
814-808-4556
Meadow Lane Photography
814-237-6683
Mountain View Studios
814-234-1800
Red-Headed Ninja
814-470-1132
Times Eye Photography
814-777-7672

Videographers

Centre Video Service
814-237-9613
Creative Media Group
814-355-3037
KF Videography
570-490-5327
Lazerpro Wedding Video
814-238-6201
Tyler Kleinle
570-296-3714

Wedding/Special Occasion Cakes

Cakes For All Occasions,
Kim Morrison
814-422-8779
Delectable Delights by
Heather Luse
814-364-2995
Dolce Vita Desserts
814-954-4960
Sweet Indulgence Desserts
by Clare Traynor
814-359-2655

Music

Dance Master DJ's
814-359-0780
DJ Tor Michaels
814-353-0112
Happy Valley
Entertainment
814-383-9939
Jeff Helfrich
814-689-2170
Larry Moore Productions
814-466-7643
Mint DJ's
814-238 -1804
Nittany Entertainment
814-231-2571
Troy Breon
814-353-2974

Frequently Asked Questions

Pricing Questions

Q: How is your pricing determined?
A: Our Wedding Packages offer complete deluxe receptions, including bar, with champagne toast, hors d'oeuvres, overnight accommodation for the bride and groom as well as sit-down or buffet dinner options. Please note: additional 6% Sales Tax and 18% service will apply to all food & beverage pricing.

Q: Do you offer any discounts for weddings during certain times of the year?
A: We have the greatest flexibility for brides and grooms planning Sunday events. Overnight accommodation rates vary widely based upon availability. If providing lower guest room rates for your attendees is important to you, please ask about dates when we can offer discounted rates.

Q: What is the deposit amount you require?
A: A non-refundable deposit of $1,000 is required in order to reserve space. After deposit is received, a contract will be issued. An additional 30% of estimated food & beverage costs is due four months prior to the event, with final payment due 72 hours prior to the event.

Q: Are tax and gratuity included?
A: No

Q: Are there any hidden fees?
A: You may choose to offer your guests more than one option for a sit-down dinner. When offering three or more options, please add an additional $1.00 to the per person price. White spandex chair covers are available to rent for $2.00 per chair plus 6% sales tax. When renting chair covers through the hotel, our staff will put the chair covers onto chairs for you.

Q: Do you charge full price for children?
A: Special entrees are available for children up to 12 years old. Chicken Fingers with French Fries remains our most popular selection. The charge for these dinners is $12.95 plus tax & gratuity.

Q: How much is it to extend a hosted bar beyond what is included in your wedding package ?
A: Our wedding packages include 2 hours of continuous premium open bar. Extensions are available at your request for $9.00 per person, per hour (minimum of one hour) based on the guest guarantee.

Menus & Tastings

Q: Do you offer a tasting?
A: Yes, we offer an independent tasting to all confirmed wedding couples. Please Note: Some items may not be available for a tasting due to quantity size.

Q: What can we taste?
A: You may personally select a variety of hors d'oeuvres, appetizers, accompaniments, and entrées (excluding carving stations and certain menu items that must be prepared in a large quantity).

Q: What about guests with special dietary needs?
A: We are happy to accommodate medically-required dietary needs when possible with advanced notice. Please be advised that food prepared in our kitchens may include major food allergens.

The Reception

Q: What centerpieces are included in your reception?
A: The wedding package includes the use of round mirrors & glass fishbowls. All personalization of centerpieces is the responsibility of the couple to provide. Up to 3 votive holders (candles not included) are available upon request. No open flames are permitted with any centerpiece arrangement.

Q: Are candles permitted?
A: Yes, candles are permitted but the flame must be contained in a glass votive, tumbler, cylinder, etc. If the ceremony is held on-site, a unity candle is permitted.

Q: What color are your linens?
A: The wedding package includes the rental of color-coordinated napkins to compliment our white or sandalwood linen.

Q: What if I want to bring my own cake?
A: Brides are to provide her own wedding cake. Cut & service of your cake is provided complimentary.

Q: How many bartenders must I have?
A: Included in your package will be one bartender for each 100 guests.

Q: How many servers will there be?
A: Service staff is based on one server per 20 guests for a served event and one per 25 for buffet.

Q: Who will run the event?
A: Your wedding coordinator will introduce you to the Banquet Manager on Duty and your Event Captain. The Captain is responsible for the operations during your event and serves as the liaison between you and the chefs to ensure a smooth-running reception.

Q: When should we notify the hotel of our guaranteed guest attendance?
A: Your Sales Manager will request an up-to-date attendance count one week prior to your event. A final guaranteed number of attendees is due 3 business days prior to your wedding reception..

Q: Do you allow guests to bring their own food and beverages?
A: All food and beverage must be purchased through our facility, with the exception of the wedding cake.

Q: Who decorates for the reception and/or ceremony?
A: Our staff sets up the linens and table settings. Any special items being rented or brought are set up by the wedding party. However, your Sales Manager will coordinate with you what our staff can do to assist with your set up.

Guest Services

Q: Can my out-of-town guests get special overnight room rates?
A: We do offer discounted room rates for wedding guests, based on availability and special event dates.

Q: Can I have gift bags for my overnight guests?
A: Yes. You are welcome to provide gift bags for your guests. All gift bags are presented to guests as they check-in. For bags that are individually personalized and need to be distributed to a specific guest there is a service charge of $2.00 per bag.

Q: What about parking?
A: Complimentary.

Q: Does the hotel offer a shuttle for guest around town?
A: No, we offer shuttle service to and from the airport. Taxi service is available and the front desk staff will be happy to assist.

Outdoor Ceremonies & Photos

Q: How many people can you accommodate for my outdoor ceremony?
A: We can accommodate up to 200 guests on the Mountain View Ballroom Patio.

Q: What if it is raining on the day of my outdoor ceremony?
A: When booking your event, your Sales Manager can discuss contingency plans and will coordinate with you when a decision must be made regarding inclement weather.

Q: What do you provide for outdoor ceremonies?
A: We provide set up, chairs and sound (if needed.) You may, however, choose to rent chairs or an arch for your ceremony. Some couples also choose to rent a tent for their outdoor ceremony.

Q: Can we take wedding photos on the golf course?
A: Yes, you may take photos on the golf course. Again, the course is not closed during weddings, so your Sales Manager will coordinate times and locations with you in order to make as little interruption to golfers as possible while still providing a stunning outdoor background with breathtaking views. Please remember that when taking photos, all participants are expected to practice proper golf etiquette while using the golf course.

Q: Are we able to use golf carts for our wedding photos?
A: Yes, you may use up to 2 golf carts for photos—one for the photographer and one for the bride & groom. If you wish to take pictures with your wedding party, parents, etc., your Sales Manager can suggest locations for photos close to the venue so that golf carts will not be needed.

Q: Can we decorate golf carts?
A: You may decorate the golf cart with a Just Married sign.

Please do not hesitate to contact the Sales and Catering department with any additional questions you may have.

Linen Color Selections

Table Linens

- White Damask
- Burgundy Damask
- Forest Green Damask
- Sandalwood Damask
- Black Damask *Overlay*
- Poinsettia *Overlay*

- Bahama *Overlay*

- Bella Garden *Overlay*

- Rembrandt *Overlay*

Table Skirting

- Burgundy
- Forest Green
- Navy Blue
- Sandalwood
- Seafoam Green
- White

Napkins

- Black
- Burgundy
- Gold
- Forest Green
- Navy Blue
- Purple
- Red
- Sandalwood
- Lavender
- Seafoam Green
- Turquoise
- White
- Orange
- Yellow
- Eggplant
- Petal Pink
- Gray
- Baby Blue

* Due to monitor and printer settings, we cannot guarantee that the color you see is an exact color of the product. All colors are approximations of actual colors.

16
Menu
Jolvonn & Shaun

Times Eye Photography
www.timeseyephotography.com

JUST MARRIED

I'm her
Mr.
I'm his
Mrs

WYNDHAM GARDEN®

State College

310 Elks Club Road

Boalsburg, PA 16827

(814) 466-2255 www.wyngardenstatecollege.com