

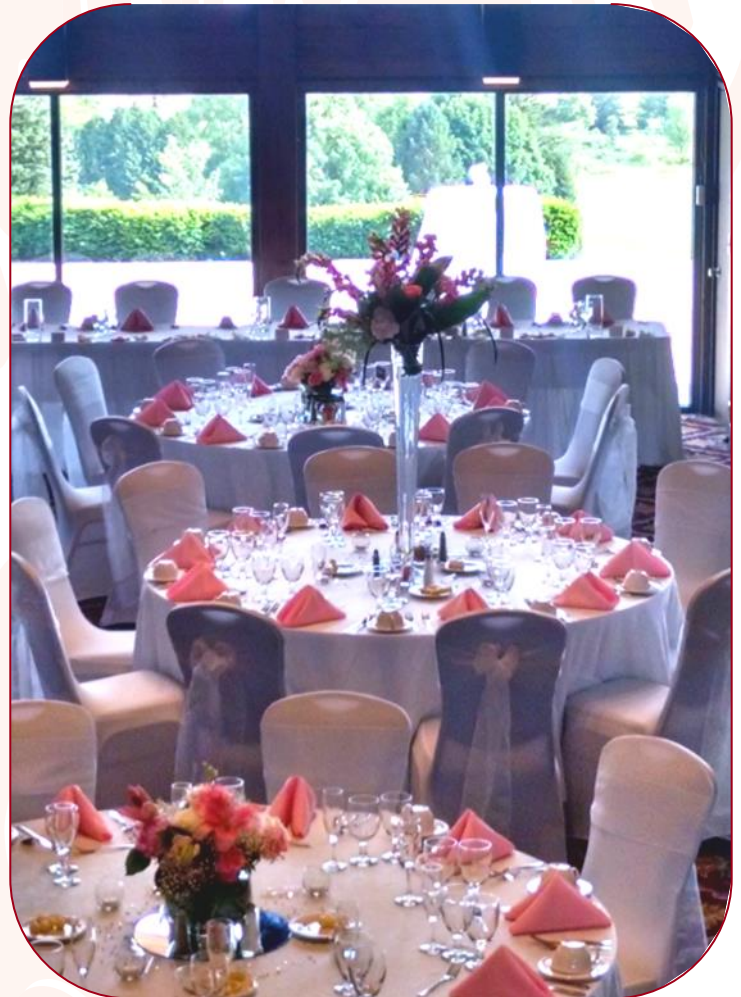
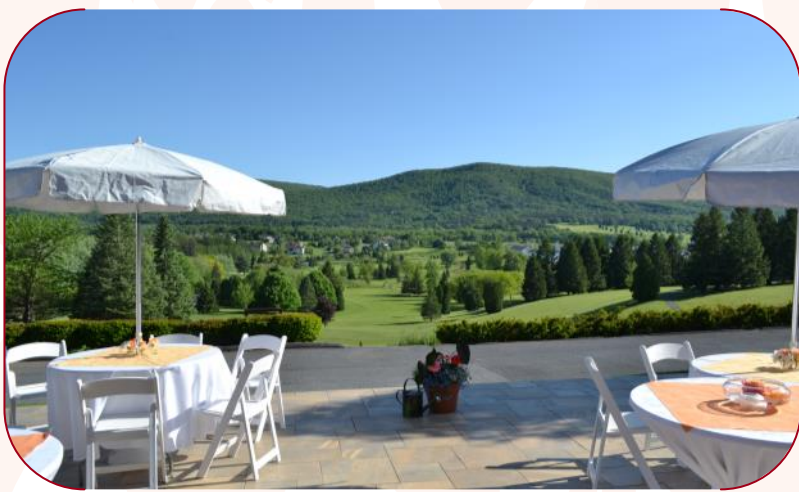


Wyndham Garden State College at Mountain View Country Club Wedding Packages



***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, J&A Photography, Jana Scott Photography and Times Eye Photography.

Wyndham Garden State College Wedding Reception Booking Policy

- 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 \$1,750 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 6 months prior to your event and final payment due 4 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 \$750. 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

- 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
- Event coordination with your sales manager from the day of reserving to the day of the event
- 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



Ultimate Dinner Buffet

\$79.00 per person plus 6% sales tax & 20% service charge

Includes Initial Two Hours Continuous Premium Open Bar with Champagne Toast
(Additional hour of open bars available for \$11.00 per person plus 20% 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)

Smoked Salmon Mousse Canapés

Crab Stuffed Mushrooms

Warm Mushroom Wellington

Prosciutto Wrapped Asparagus Spears

Chilled Shrimp with Traditional Cocktail Sauce

Bacon Wrapped Scallops

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 & Strawberry Salad with Citrus-Hazelnut Vinaigrette

Tomato, Mushroom and Mozzarella Medley with Lettuce and Tarragon 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

Sliced Sirloin of Beef with Roasted Garlic Demi

Chicken Picatta

Chef's Carving Station (Choice of one, add \$14.00 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

Rice Pilaf

Baked Potato

Mashed Potatoes with Garlic

Honey Glazed Carrots

Sugar Snap Beans

Fresh Steamed Broccoli

Fresh Vegetable Medley

Green Beans with Garlic Butter

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 & 20% service charge

Includes Initial Two Hours Continuous Premium Open Bar with Champagne Toast
(Additional hour of open bar is available for \$11.00 per person plus 20% 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)

Mini Chicken Cordon Bleu

Warm Mushroom Wellington

Prosciutto Wrapped Asparagus Spears

Spanikopita

Chilled Shrimp with Traditional Cocktail Sauce

Bacon Wrapped Scallops

Smoked Salmon Mousse Canapés

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 with Mango Dip

Mini Chicken Cordon Bleu

Served Appetizer or Salad (Please select one)

Fresh Fruit Medley

Shrimp Cocktail

Portabella Stuffed with Crab & Vegetable Matignon

Caesar Salad

Tossed Greens

Spinach & Strawberry Salad

(Platinum Served Dinner Continued)

Entrée Selections

(Please select two, \$2.00 per person will be added for each additional entrée option)

Filet Mignon~ \$85.00

Eight~ounce Center Cut Filet with Rich Red Wine Demi Glaze

New York Strip Steak~\$79.00

Twelve~ounce Steak accompanied with Wild Mushroom and Bourbon Demi-Glace

Prime Rib of Beef~ \$79.00

Slow Roasted and accompanied with Roasted Garlic au Jus

Grilled Salmon~ \$75.00

Filet of Salmon on a Bed of Baby Spinach and finished with Citrus Butter

Baked Halibut~ \$75.00

Topped with an Almond Crust and Tomato Coulis

Filet of Flounder~ \$75.00

Filled with Herbed Crabmeat and finished with Lemon Beurre Blanc

Chicken Cordon Bleu~ \$74.00

Filled with Sliced Ham and Swiss Cheese and accompanied with Sauce Supreme

Stuffed Chicken Breast~ \$74.00

Filled with Herbed Bread Stuffing and finished with Sauce Supreme

Wild Mushroom Crepes~ \$70.00

Two Vegetarian~Friendly Crepes overflowing with Wild Mushroom Medley topped with a Light Sherry Cream Sauce.

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 Garlic Butter

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 ~\$140.00

With Ranch and Hummus Dips

Domestic Cheese Display~\$170.00

With Honey Mustard Dip and Cracker Display

Fresh Fruit and Melon Display~\$195.00

With Yogurt Dip and Berries

Artisanal Cheese Display~\$210.00

Assorted Imported and Artisanal Cheeses with Crackers, Flatbreads and Dips

Cold Smoked Salmon Platter~\$270.00

Accompanied with Bread Crisps, Crackers and Boursin

Churchill Downs Platter~\$395.00

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~\$225.00

With Lemon and Tangy Cocktail Sauce

Fresh Melon Wrapped with Prosciutto~\$150.00

Assorted Finger Sandwiches~\$95.00

Assortment of Traditional and Honey Wheat Tortilla Pinwheels

Roasted Vegetable Tartlets~\$150.00

Oven Roasted Vegetable Medley in a Bite-Sized Pastry Cup

Assorted Canapes~\$150.00

Chef's Assortment of Pates, Duxelles, Mousses and Croquettes

Smoked Salmon Mousse~\$175.00

Smoked Salmon Spread on Thin Sliced Cucumbers

Hot Hors d'Oeuvres

50 pieces per tray

Coconut Battered Shrimp with Mango Dip-\$160.00

Beef Satay with Roasted Vegetable Coulis-\$145.00

Bacon Wrapped Scallops-\$185.00

Mini Egg Rolls with Duck Sauce-\$110.00

Coconut Chicken with Mango Dip-\$145.00

Pastry Wrapped Cocktail Franks-\$100.00

Mini Quiche-\$110.00

Buffalo Style Chicken Wings with Bleu Cheese & Ranch-\$145.00

Mini Beef Wellington-\$190.00

Mini Crab Cakes with Spicy Remoulade-Market Price

Spanikopita-\$110.00

Mini Chicken Cordon Bleu-\$105.00

Mushrooms Stuffed with Crab Meat-\$135.00

Cocktail Meatballs (Swedish or Sweet & Sour)-\$85.00

Potato Skins with Cheese, Bacon and Sour Cream-\$75.00

Chicken Satay with Thai Garlic Dipping Sauce-\$145.00

Snack Food

Potato Chips or Pretzels-\$20/pound

Tortilla Chips-\$20/pound

Cajun Snack Mix-\$20/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 \$11 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 and billed to the client 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- \$8.00 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 Liqueur

Call Brands - \$9.00 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 Canadian Club					

Premium Brands- \$11.00 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
	Johnnie Walker Red		Tito's		Amaretto DiSorrone Jagermeister	

Beer and Wine

Bottled Beer Selections

Domestic Beers \$5.00

Coors Light, Miller Light, Yuengling Lager

Import & Craft Beers \$7.00

Corona, Founders All Day IPA,

Tröegs, Strongbow Cider

Wine Selections

Chardonnay \$8.00

Pinot Grigio \$8.00

Cabernet \$8.00

Merlot \$8.00

White Zinfandel \$8.00

Draught Beers by the Keg

Domestic Brands \$375.00

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 if 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 & 20% service charge

Served Appetizer or Salad (Please select one)

Caesar Salad Tossed Greens Spinach Salad with Walnuts & Bleu Cheese
Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Basil and Balsamic Reduction
Fresh Fruit Medley Shrimp Cocktail (\$8.00 per person)
Mini Crab Cakes (\$8.00 per person) Mushroom Ravioli (\$4.00 per person)

Entrée Selections

(Please select two, \$2.00 per person will be added for each additional entrée option)

6 oz. Filet Mignon with Gorgonzola Cream Sauce~ Market Price
Stuffed Pork Chop with Apple Stuffing~ \$27.99
Fillet of Salmon with Pineapple Salsa~ \$30.99
Two House Made Crab Cakes (5 oz) with Remoulade~ Market Price
Stuffed Chicken Breast filled with Cornbread Stuffing~ \$27.99
Penne Pasta al Fresca with Fresh Vegetables and Herbed Garlic Oil~ \$25.99
Lobster Ravioli with Lobster Cream Sauce~ Market Price

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.wyngardenstatecollege.com.*

The Newlywed Brunch

\$39.99 per person plus 6% sales tax & 20% service charge

\$59.99 with 2 hours continuous premium open

bar plus 6% sales tax & 20% service charge

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

(Additional hour of open bar is available for \$11.00 per person plus 20% service charge)

Includes:

Assorted Cheese Board with Dips and Crackers

Tossed Greens Salad

Caesar Salad

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

Wild Rice Medley

Chef's Vegetable Medley

Choice of Two Hot Entrees

Chicken Cordon Bleu

Stuffed Chicken with Cornbread Dressing

Vegetable Lasagna with Cream Sauce

Traditional Lasagna with Meat Sauce

Potato Crusted Cod

Sliced Sirloin of Beef with Bourbon Demi

Made-to-Order Omelet Station

Chef's Carving Station

(Choice of one, add \$11 per person for additional carving station)

Top Round of Beef with Garlic Jus

Baked Ham with Bourbon & Brown Sugar Glaze

Herb Roasted Breast of Turkey with Pan Gravy

Chef's Dessert Display

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

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 DJs

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 DJs

814-238-1804

Nittany Entertainment

814-231-2571

Troy Breon

814-353-2974

Sprout it Out Loud

Entertainment

814-409-8526

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 20% 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 \$1,750 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 six months prior to the event, with final payment due 96 hours prior to the event.

Q: Are tax and service charges 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 \$2.00 to the per person price. White spandex chair covers are available to rent for \$4.00 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 \$17.99 plus tax & service charge.

Q: How much is it to extend a hosted bar beyond what is included in your wedding package?

A: Our wedding packages include 2 initial hours of continuous premium open bar. Extensions are available at your request for \$11.00 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 4 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.

Guest Services (Continued)

Q: Does the hotel offer a shuttle for guest around town?

A: No, shuttle service is not available through the hotel.

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
SANDALWOOD DAMASK

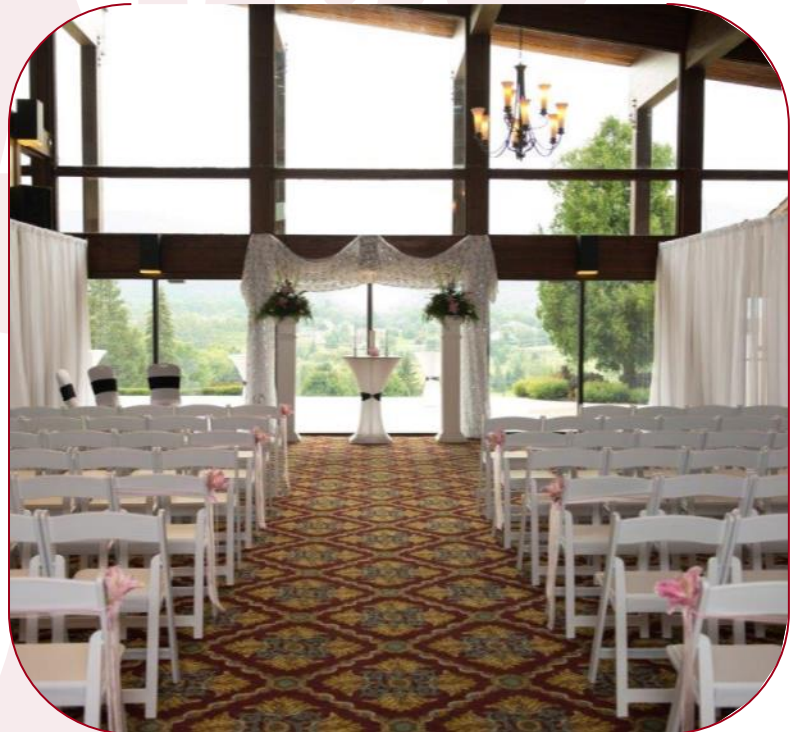
TABLE SKIRTING

BURGUNDY
FOREST GREEN
NAVY BLUE
SANDALWOOD
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.







WYNDHAM GARDEN[®]

State College



*310 Elks Club Road
Boalsburg, PA 16827*

(814) 466-2255 www.wyngardenstatecollege.com