Lake Raystown Resort

an RVC Outdoor Destination

Wedding Packages

Updated October 21, 2025

Complimentary Services
Included in all of our Wedding Packages

- Service and assistance provided by our professional and friendly Conference & Events staff
- Complimentary S'mores Station on the Tree Tops Terrace (weather dependent) - includes copper fire pit rental, firewood, roasting sticks, graham crackers, marshmallows & Hershey chocolate bars. We even kindle your fire for the evening!
- Complimentary mixers and garnishes with bar service. Includes, Pepsi, Diet Pepsi, Starry, ginger ale, tonic water, club soda, sour mix, orange juice, cranberry juice, pineapple juice, lemons and limes
- Complimentary Coffee Station includes coffee, decaf & hot tea for the length of your event
- Cutting, plating, and service of your cake
- Round banquet tables (66 inches in diameter and seat up to 10 guests per table)
- Banquet chairs (16 inches seat depth, 17 inches wide, 18 inches tall - front and 34 inches tall - back)
- Floating wooden dance floor, maximum size of 18' x 18'
- Ivory table linens and napkins
- Round centerpiece mirror under liners (1) per table
- Votive candle holders with tea lights (3) per table to accent your centerpieces
- Table numbers with stanchions
- Floor length white skirting and linens for bridal party table, buffet tables, gift table, cake table, place card table, guest book table, cookie table and DJ table.
- Customized room diagrams to include guest tables and specialty table locations
- Staff to set up event space to include china, silverware, glassware and steaming of linens (Resort linens only)
- Champagne flutes for all guests (alcohol provided by group is subject to corkage fees)
- Background music during cocktail hour and in common areas during reception
- Personalized announcements and photo slideshows (provided by group) on our flat screen televisions in Full Moon Lounge and Lower Lobby areas
- Butlers to serve appetizers during cocktail hour
- Professional, well trained banquet staff
- Overnight lodging accommodation blocks with group discounts, based on availability
- Use of our Tree Tops Terrace and Full Moon Lounge for photo opportunities before and after your ceremony
- Custom menus available upon request
- Special dietary menu selections upon request
- Children's Menu Selections for children 10 and under with special pricing
- Portable bars for service
- Ample guest parking

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Please Note Prices are Subject to 19% Gratuity and 6% Sales Tax
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Plated Wedding Packages

Galactic Wedding Package ……..$85 per person

Plated dinner includes:

Grand Display - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with assorted crackers

- ***1 Selection: Mashtini station, AfterGlow or Charcuterie Board Display***
- ***2 Hors D'Oeuvre or Display Selections***
- ***3 Entrée Selections from Galactic, Stellar or Starburst Entrée Options***
- Fresh mixed garden greens with choice of ranch or Italian dressing
- Fresh baked rolls and butter
- Chef's selection of starch
- Chef's selection of fresh seasonal vegetable

Stellar Wedding Package ……..….$75 per person

Plated dinner includes:

Grand Display - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with assorted crackers

- ***2 Hors D'Oeuvre or Display Selections***
- ***3 Entrée Selections from either the Stellar or Starburst Entrée Options***
- Fresh mixed garden greens with choice of ranch or Italian dressing
- Fresh baked rolls and butter
- Chef's selection of starch
- Chef's selection of fresh seasonal vegetable

Starburst Wedding Package ……..$55 per person

Plated dinner includes:

- ***2 Hors D'Oeuvre or Display Selections***
- ***2 Entrée Choices from the Starburst Entrée Options***
- Fresh mixed garden greens with choice of ranch or Italian dressing
- Fresh baked rolls and butter
- Chef's selection of starch
- Chef's selection of fresh seasonal vegetable

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** Price Per Person- 30 person minimum

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Buffet Wedding Packages

Cosmic Wedding Package……..……....$80 per person

Buffet dinner includes:

Grand Display - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with assorted crackers

- ***1 Selection: Mashtini station, AfterGlow or Charcuterie Board Display***
- ***2 Hors D'Oeuvre or Display Selections***
- ***3 Entrée Selections*** from list of Classic Entrée Selections. One *Cosmic Wedding Carving Station (Roasted Turkey, Ham, or Pork Loin) may be substituted for one Classic Buffet Selection at no additional cost.*
- Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- Fresh baked rolls and butter
- Chef's selection of starch
- Chef's selection of fresh seasonal vegetable

Super Moon Wedding Package…….....$70 per person

Buffet dinner includes:

Grand Display - Vegetable crudité with herb dip, seasonal fresh fruit, cubed domestic cheese served with assorted crackers

- ***2 Hors D'Oeuvre or Display Selections***
- ***3 Entrée Selections*** from list of Classic Entrée Selections
- Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- Fresh baked rolls and butter
- Chef's selection of starch
- Chef's selection of fresh seasonal vegetable

Lunar Eclipse Wedding Package…….....$55 per person

Buffet dinner includes:

- ***2 Hors D'Oeuvre or Display Selections***
- ***2 Entrée Choices*** from list of Classic Entrée Selections
- Choice of a traditional Caesar salad or fresh mixed garden greens with ranch and Italian dressings
- Fresh baked rolls and butter
- Chef's selection of starch
- Chef's selection of fresh seasonal vegetable

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Hot & Cold Hors D'Oeuvres and Displays

Hors D'Oeuvres

- Italian beef Arancini
- Tuna Tataki
- BBQ brisket sausage bites
- Vegan BBQ Meatballs
- Fried chicken & biscuit sliders with country gravy
- Crab pretzel canapes with Hollandaise Sauce
- Assorted finger sandwiches*
- Vegetable crudité shooters
- Asian sweet & spicy meatballs garnished with scallions *
- Sausage stuffed mushroom caps*
- Cocktail franks en croute
- Chicken satay skewers*
- Asparagus wrapped in Proscuitto*
- Coconut shrimp with a mango sauce*
- Mac & cheese spoons topped with savory bacon*
- Vegetable spring rolls with sweet & spicy dipping sauce
- Mini red skinned twice baked potatoes*
- Southwest firecracker wontons
- Jalapeno popper wontons

Displays

- Buffalo chicken dip*
- Crab Rangoon dip with wonton & tri-colored tortilla chips
- Cowboy Caviar with tri-colored tortilla chips
- Spinach & artichoke dip
- Hummus & crostini display
- Pepperoni bread with marinara sauce*
- Fresh seasonal fruit kabobs
- Bruschetta tray
- Caprese tray – Fresh Mozzarella and sliced Roma tomatoes topped with fresh basil and balsamic glaze
- Sliced seasonal fresh fruit display
- Vegetable crudité display with herb dip
- Antipasto platter – Assorted savory meats, cheeses, marinated grilled vegetables and olives
- Domestic cheese display
- Wedges of imported artisan cheeses
- Mozzarella and pesto tomato skewers drizzled with balsamic glaze

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Plated Entrée Selections

Galactic Plated Dinner Selections *

- 6 oz. filet of beef paired with a 4 oz. grilled salmon filet in honey whole grain glaze
- 6 oz. filet of beef and 4 oz. broiled lump crab cake served with Dijon remoulade
- 12 oz. New York strip with Bordeaux demi-glace
- 6 oz. Filet Mignon topped with bleu cheese crumbles

Stellar Plated Dinner Selections*

- 10 oz. chicken breast floured & pan seared, topped with raspberry Champagne sauce
- 8 oz. house cut Sirloin filet topped with whipped herb butter
- 8 oz. New York strip with Bordeaux demi-glace

Starburst Plated Dinner Selections*

- 8 oz. grilled salmon filet in honey whole grain glaze
- 8 oz. grilled salmon filet with teriyaki glaze
- Chicken Piccata with lemon caper sauce
- Chicken Cordon Bleu
- Napoleon vegetable stack served with tomato caper puttanesca
- Pork tenderloin topped with apple, raisin & pecan chutney
- Sautéed chicken breast wrapped in Prosciutto ham and smoked provolone crème sauce
- Chicken breast stuffed with wild mushroom risotto and Bordeaux demi-glace
- One half roasted chicken with fresh herbs
- Chicken Marsala
- Tri-colored cheese tortellini tossed in Vodka blush sauce
- Gnocchi served with roasted red pepper pesto
- Eggplant Parmesan served over penne pasta
- Paneer curry

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Buffet Entrée Selections

Cosmic Carving Station Selection*

Cosmic Wedding Package - Choice of 1

- Roasted turkey breast carving station served with gravy**
- Brown sugar glazed ham served with Dijon mustard spread**
- Herb roasted pork loin served with brown butter apple chutney**
- Roasted tenderloin of beef carving station served with Au Jus and horseradish mousse** (Additional fee, per person required)

Classic Buffet Dinner Selections*

Cosmic – Choice of 2 or 3
Super Moon – Choice of 3
Lunar Eclipse – Choice of 2

- Herb crusted sliced top round of beef with merlot demi-glace
- Chicken breast floured & pan seared, topped with raspberry Champagne sauce
- Chicken Cordon Bleu
- Southwest chicken with black bean salsa
- Sliced Chicken Piccata with lemon caper sauce
- Fettuccine Alfredo with chicken
- Pork tenderloin topped with apple, raisin & pecan chutney
- Grilled salmon in honey whole grain glaze
- Grilled salmon in teriyaki glaze
- One half roasted chicken with fresh herbs
- Chicken Parmesan
- Burgundy mushroom tenderloin beef tips
- Peach Tea Chicken with Frangelico Beurre Blanc
- Roast beef Au jus
- Eggplant Parmesan baked with marinara sauce
- Cheese tortellini served with Vodka blush sauce
- Penne pasta served with red pepper pesto
- Chicken Marsala
- Flounder Cioppino
- Mahi Mahi with herb lemon cream
- Paneer curry

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Enhancements.....

AfterGlow.....$12.50
Offer your guests a late night snack during your fabulous celebration

Choice of two:
- Mac & cheese bites
- Pepperoni bread with marinara sauce
- Grilled cheese & tomato shooters
- Boneless Buffalo wings* served with celery & bleu cheese dressing
- Bavarian pretzel sticks served with honey mustard dipping sauce

Mashtini Station.....$11.50
Yukon gold & sweet potatoes mashed and served in martini glasses. Toppings include bacon*, scallions, Cheddar cheese, sour cream and butter. Plus marshmallows, cinnamon and brown sugar!

Southern Pork Slider Station* $13.50
Pulled pork slow cooked in house made Carolina sauce. Served with mustard BBQ, balsamic honey and Yuengling BBQ sauces. Pickle chips and southern slaw served on the side.

Bacon Station* $16.95
Multi tiered table display including a cast iron griddle

Choice of four:

- Bacon wrapped scallops
- Bacon wrapped smokies
- Peppered bacon
- Candied brown sugar glazed bacon
- Bacon & maple syrup shooters
- Prosciutto wrapped asparagus
- Bacon dipped in chocolate
- Hickory smoked thick cut bacon

Nacho Bar $11.50
Includes: Tri-colored tortilla chips, salsa, warm cheese sauce, sliced jalapenos, diced onions, shredded lettuce & sour cream

Choice of one:

- Seasoned shredded Chicken
- Seasoned ground beef

Add guacamole.....$1.00

Sushi Station.....$9.95
Classic tuna rolls, California rolls, veggie rolls and spicy salmon rolls*

Children's Plated Meals (10 & under):

Choice of one:
Chicken fingers*, French fries & apple sauce.....**$18.95**
Hot dog, French fries & apple sauce **$18.95**
Personal cheese pizza & apple sauce **$18.95**
Wedding Buffet Packages.....**Half Price**

Soup Enhancements:

Lobster bisque* (per person).....**$6.50**
Italian wedding soup* (per person).....**$5.50**

Chocolate Fountain.....$9.95
(100 person minimum)

Flowing milk chocolate served with strawberries, marshmallows, cookies, pound cake and pretzel rods for dipping

Deluxe Viennese Table.....$16.95
(100 person minimum)

Assortment of French & Italian cake bites, whipped mascarpone with cannoli chips, cookies, miniature, pastries and individual mousse cups. Deluxe Viennese table includes a chocolate fountain served with strawberries, pound cake, marshmallows, cookies and pretzel rods for dipping.

Viennese Table.....$8.95
Assortment of cake bites, cookies and miniature French and Italian pastries

Traditional Desserts.....$5.95
(one serving per person)

- Classic cheesecake served with raspberry sauce
- Warm cherry cobbler a la mode
- Warm peach cobbler a la mode
- Warm apple cobbler a la mode
- Triple layer chocolate cake
- Strawberry crème cake
- Raspberry crème cake
- Lemon crème cake
- Red velvet cake

Delectable Desserts.....$8.95
(one serving per person)
- Crème brulee
- Tiramisu
- New York style cheesecake drizzled with chocolate ganache
- Dutch apple pie
- Carrot cake topped with cream cheese icing

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Plated selections are not available on the Proud Mary Showboat.
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Additional Enhancements

- Additional Reception Time is $250.00 per hour (10 day notice)
- Placement of welcome baskets or bags (provided by group) in lodge rooms or villas, $5.00 per item.
- Cookie table setup to include sliver platters, tongs, and cocktail napkins, $250.00 setup fee per 6 foot table. (Cookies provided by group)
- Event staff setup & removal of chair covers and sashes (provided by group), $200.00 fee. (Chiavari Chair set up & removal fee $400 per location)
- Ceiling mounted LCD projector with 10' x 14' screen in the River Birch Ballroom for a 30 minute presentation for a video montage with audio, $150.00 per projector.
- Wedding ceremony inclement weather back up locations: River Birch Ballroom $175.00, Full Moon Lounge is $375.00. Locations must be finalized the day prior to the event.

Hospitality Suite Rental……$195.00

Hospitality Suite for bridal party to include: mirrors, garment rack, ironing board (group provides iron and steamer), Bottled water and sandwich platter for up to 10 guests.

Mimosa package …….. Add $30.00
Includes: Champagne flutes, orange juice, champagne (provided by group) for up to 10 guests

Beverage & Bar Options

Alcohol and Beverage Policy:

Lake Raystown Resort, an RVC Outdoor Destination facilities do not sell alcoholic beverages, but we allow you to bring in your own alcohol. However, we require that you use our bartending staff. Lake Raystown Resort can provide contact information for local Pennsylvania beer distributors that provide both delivery and pick-up services for cases and/or kegs. Beer distributors must be paid directly by the client via separate check, credit card or cash and the original Pennsylvania sales receipt must remain on file in our office during the scheduled event.

Per Pennsylvania alcohol regulations, if you are bringing any alcoholic beverages onto the property, you must give us your original Pennsylvania receipt to keep on file. Without an original Pennsylvania receipt, we will be unable to serve your alcohol. No out-of-state receipts and/or homemade alcohol will be accepted.

Overnight guests who bring kegs, will have them stored overnight at a designated Lake Raystown Resort storage facility. The kegs will be available to be picked up on the morning of your departure. No kegs are permitted at your lodging accommodations, no exceptions!

Beverage and Bar Options:

Alcohol provided by client

Bartender services are a required fee

One bartender per 100 guests at
$30.00 per hour (minimum 4 hours)

Bottled wine, Champagne and liquor corkage fee at
$5.00 per bottle opened

Boxed wine corkage fee at
$15.00 per box opened

Tap fee for keg beer at
$150.00 per keg (maximum two different brands unless additional taps and tubs are provided by client)

Case beer fee at
$10.00 per case

Bartender and corkage fees are subject to 3% amusement tax

Complimentary bar mixers and garnishes for your bar include: Pepsi, Diet Pepsi, Starry, ginger ale, tonic water, club soda, sour mix, orange juice, cranberry juice, pineapple juice, lemons and limes

Additional garnishes are available per request with advanced notice

Ice and glassware provided by facility

Conference Center Payment Guidelines for Ceremonies & Receptions

- Upon booking, a $1500.00 non-refundable deposit is due to reserve the event.
- Thirty days prior to your event, 50% of all estimated charges (excluding bar / beverages) is due. Menu selections are due 60 days prior, so an estimated invoice will be sent prior to 30 days to receive payment.
- Ten days prior to your event, all estimated charges are due in full as well as your guaranteed final guest count. Guests counts may increase after this day, but not decrease.
- At the conclusion of your event, all beverage consumptions and corkage fees will be added to your final invoice and payment will be accepted.

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