

THE GORGE

EATERY

500 Bridge St | Weissport PA 18235

events@thegorgeeatery.com

610.875.6465

Celebrate your next milestone at The Gorge.

Our historic riverside venue offers intimate gatherings for up to 80 guests with chef-driven catering, curated bar packages, and seamless event coordination.

WEDDINGS | SHOWERS | PARTIES | CORPORATE EVENTS



Effective April 15, 2026.

EVENT SPACE

Located along the Lehigh River in Weissport, The Gorge offers an intimate setting for weddings, celebrations, and corporate gatherings.

THE ALBRIGHT ROOM

- The Albright Room offers a warm and inviting setting for weddings and celebrations of up to 80 guests.
- 4 hour rental - \$500
- Full day rental (10am to 10pm) - \$1,250

Our event space includes:

- Exclusive use of the Albright Room
- Tables, chairs, plates, utensils
- In-house catering options
- Curated bar packages

STIPULATIONS

- Hosts may select from casual catering options from Riverbend Catering Co or build a custom chef-driven menu through The Gorge Eatery.
- All events require a busser at rate of \$100/4 hours.
- No outside food or drinks are allowed. This includes alcoholic and non-alcoholic beverages.
- Outside desserts are allowed and can be homemade.
- Spaces come with a set layout. Tables can be moved for an additional fee.
- Use of room is limited to agreed upon rented hours. Extended hours will be an additional \$125/hr.
- All vendors must be approved prior to the event. This includes but is not limited to live entertainment, photographers, performers, etc. All vendors must provide liability insurance by email to events@thegorgeeatery.com prior to the event.
- Due to the peak fall season at The Gorge, October private events are limited and evaluated individually based on availability and staffing.

PAYMENT SCHEDULE

Room rental fee - due upon booking (non-refundable)

50% catering deposit - due 30 days prior to event

Remaining catering balance - due 14 days prior to event

Additional charges (if applicable) - due day of event

CONFIRMATION SCHEDULE

Food & drink menu finalization	30 days prior to event
Final head count	14 days prior to event

RIVERBEND CATERING CO.

Formerly Ateira's Catering, Riverbend specializes in fast, reliable catering for casual gatherings, office events, and family celebrations. Perfect for drop-off catering or simple event service.

Available for events at The Gorge or for off-site events.

Delivery and accessorial fees may apply to off-site events.

ON SITE EVENTS AT THE GORGE EATERY

For in-house events, all catering services are subject to 6% PA sales tax and 20% service charge.

OFF SITE DINING & BUFFET SET UP

Appetizer Plates, Salad Bowls, Dinner Plates, Dessert Plates, Napkins, Cutlery
Set of 10 - \$5 each item

Salad Tongs, Serving Spoons, Serving Forks - \$2.00 each

Chafing Rack Set - \$15.00 each

- Includes wire rack, deep water holding pan, two chafing fuels

Additional Chafing Fuel - \$4.00 each

Set up fee is 18% of food total. This includes unloading from vehicle, professional placement at venue, and guidance on proper heating and cooling to maintain Critical Food Safety Standards.

DELIVERY

Delivery Fee - \$3.50 per mile round trip (Minimum \$20)

\$500 minimum for deliveries over 10 miles from kitchen.

\$100 minimum for pick up from 500 Bridge St in Weissport, PA

BRUNCH

FRENCH TOAST BAKE

- Seasonal flavors available

Small (20 pieces): \$50 | Large (40 pieces): \$100

SCONES

- Choose from: blueberry, lemon poppyseed, chocolate chip, or seasonal flavor

\$22/dozen, minimum 24 per flavor

MUFFINS

- Choose from: blueberry, orange cranberry, or chocolate chip, or seasonal flavor

\$22/dozen, minimum 24 per flavor

MINI CRUSTLESS QUICHES

- Spinach, shallot & gruyere

Small (24 pieces): \$70 | Large (48 pieces): \$140

SAUSAGE PATTIES

Small (24 pieces): \$50 | Large (48 pieces): \$100

BACON

Small (48 pieces): \$45 | Large (96 pieces): \$90

HERB ROASTED POTATOES

Small: Serves up to 20 - \$60 | Large: Serves up to 35 - \$120

HOAGIES/WRAPS

Medium (16 pcs) \$60

Large (24 pcs) \$90

ITALIAN

- Hard salami, pepperoni, ham, provolone, pickles, banana peppers, lettuce, tomato, onion

TURKEY

- Turkey, muenster, mayo, lettuce, tomato, onion

BUFFALO CHICKPEA

- Chickpeas, buffalo sauce, buttermilk ranch

**Vegan options available*

TACO BAR

Choice of:

- Chicken (GF)
- Seasoned beef (GF)
- Refried beans, mushrooms & corn (GF)

Small \$125 | Large \$250

Toppings: Lettuce, tomato, onion, cheese, sour cream, salsa, hot sauce

Small—24 Flour shells | Large—48 Flour shells

Gluten free shells—6 for \$12

Mexi rice (GF, Vegan)

Small (Serves 15) \$35 | Large (Serves 35) \$75

SALADS

HOUSE

- Romaine, Broccoli, Cucumbers, Carrots, Kalamata Olives, Tomatoes
- Choose 2 Dressings: Maple Balsamic, Buttermilk Ranch, Seasonal

Small: Serves 15 - \$50 | Large: Serves 30 - \$100

CAESAR

- Romaine Lettuce, Parmesan

Small: Serves 15 - \$50 | Large: Serves 30 - \$100

SEASONAL

- Ask about our seasonal offering!

Small: Serves 15 - \$70 | Large: Serves 30 - \$140

DELI FILLINGS

- Chicken
- Ham
- Tuna
- Egg
- Seafood

1 lb (Serves up to 2) \$10 | 2 lb (Serves up to 6) \$17

Croissant & Slider Tray (Filled) - \$85

Includes your choice of 2 fillings.

12 Mini Croissants, 12 Slider Rolls

Garnished with Cherry Tomatoes & Kalamata Olives

DELI SALADS

Available as standalone cold sides or add-ons

- Potato (GF/V)
- Macaroni (V)
- Pasta (Vegan)
- Cucumber (GF/V)
- Black Bean & Corn (GF/Vegan)

1 lb Deli (Serves up to 2) \$8 | 2 lb Deli (Serves up to 6) \$14

PARTY BITES

COCKTAIL MEATBALLS

- ½ ounce meatballs in grape jelly & chili sauce

Small: Serves up to 20 - \$75 | Large: Serves up to 40 - \$145

CRAB STUFFED MUSHROOMS

- Jumbo lump crab, cremini mushrooms, cheddar cheese & browned butter

Small: Serves up to 12 - \$105 | Large: Serves up to 24 - \$210

PRETZEL BITES (V)

- Buttery soft pretzel bites served with beer cheese dipping sauce

Small: 40 pcs \$50 | Large: 80 pcs \$100

CHEESESTEAK PURSES

- Wontons stuffed with cheesesteak, fried, served with smokehouse aioli

Small: 40 pcs \$75 | Large: 80 pcs \$150

CHEESE & FRUIT BOARD (GF*) (V)

- Assorted cheeses, fruits, nuts, and crackers

Small (12" tray, 4 varieties of cheese): \$75

Large (16" tray, 7 varieties of cheese): \$150

MEAT & CHEESE BOARD (GF*)

- Assorted meats, cheeses, and crackers

Small (12" tray, 4 varieties of cheese): \$95

Large (16" tray, 7 varieties of cheese): \$190

PIEROGIES

- Fried and served with dill sour cream

Small: 30 pcs \$55 | Large: 60 pcs \$110

SEASONAL DIP

- Served with house-fried corn tortilla chips

Small: Serves up to 24 - \$50

HOT ENTREES

CHICKEN PARMESAN

Small: Serves up to 12 - \$95 | Large: Serves up to 24 - \$195

CHICKEN PICCATA

- White wine, lemon & capers

Small (15 pieces) \$75 | Large (30 pieces) \$150

Gluten Free – Small +10 | Large +15

CHICKEN MARSALA

- Marsala wine, mushrooms

Small (15 pieces) \$80 | Large (30 pieces) \$160

Gluten Free – Small +10 | Large +15

CHICKEN TENDERS

- Served with bbq sauce & buttermilk ranch

5 lb (Approximately 30 pieces) \$75 | 10 lb (Approximately 60 pieces) \$150

BOTTOM ROUND ROAST

- Slow-roasted, served with house brown gravy

Small (15 slices) \$140 | Large (30 slices) \$275

ITALIAN MEATBALLS

- Sauce & parmesan cheese

Small: Serves up to 12 - \$90 | Large: Serves up to 24 - \$180

Upgrade to Gluten Free: Small \$120 | Large: \$240

SWEET ITALIAN SAUSAGE

- Sauce, peppers & onions

Small: Serves up to 12 - \$90 | Large: Serves up to 24 - \$180

BAKED ZITI

Small: Serves up to 15 - \$60 | Large: Serves up to 30 - \$120

PENNE ALLA VODKA

Small: Serves up to 15 - \$70 | Large: Serves up to 30 - \$140

PULLED PORK (GF)

- Sweet/tangy bbq

Small (Serves up to 24) \$100 | Large (Serves up to 48) \$195

SLIDER ROLLS - \$12 per two dozen

CLUB ROLLS - \$12 per dozen

DINNER ROLLS & BUTTER - \$15/dozen

BAKED HAM (GF)

- Brown sugar & bourbon glaze

Small (20 slices) \$95 | Large (40 slices) \$195

BAKED SALMON (GF)

- Sherry parmesan cream sauce

Small (12 x 6 oz portions) \$165 | Large (24 x 6 oz portions) \$325

CHEF'S PREMIUM SELECTION

Please note these items are locally sourced or wild-caught and will need to be ordered a minimum of 14 days in advance.

BELL & EVANS BUTTERMILK CHICKEN STRIPS (GF)

- Corn flour dusted and fried Bell & Evans antibiotic-free chicken breast
- Served with bbq sauce and buttermilk ranch

Small 5 lb \$125 | Large: 10 lb \$250

BELL & EVANS STUFFED CHICKEN

- Bell & Evans chicken breast, herb bread stuffing, white wine cream sauce

Small: 20 breasts \$180 | Large: 40 breasts \$360

HAPPY VALLEY BEEF TIPS (GF)

- Locally sourced flame-grilled and doused in peppercorn cream sauce

Small: Serves up to 12 - \$210 | Large: Serves up to 24 - \$420

HAPPY VALLEY SHORT RIB

- Locally sourced, braised and doused in mushroom red wine reduction

Small: Serves up to 12 - \$275 | Large: Serves up to 24 - \$550

LIBERTY ACRES PORK SCHNITZEL

- Locally sourced, pastured pork, pounded, breaded and fried. Doused in red wine mushroom gravy.

Small: Serves up to 12 - \$190 | Large: Serves up to 24 - \$380

SIDES

Small (Serves up to 20) | Large (Serves up to 35)

PASTA NOODLES with olive oil & fresh herbs (Vegan) \$35 / \$70

MACARONI & CHEESE (V) \$65 | \$125

MASHED POTATOES (GF) (V) \$75 | \$150

RISOTTO (V) (GF) \$70 | \$135

HERB ROASTED POTATOES (V) (GF) \$60 | \$120

VEGETABLES

Small (Serves up to 20) | Large (Serves up to 35)

CORN (GF/Vegan) \$35 | \$75

STEAMED GREEN BEANS (GF/Vegan) \$40 | \$80

GLAZED CARROTS (GF/Vegan) \$70 | \$140

ROASTED VEGETABLE MEDLEY (GF/Vegan) \$70 | \$140

Fresh sauteed carrots, mushrooms, onions, tomatoes, broccoli

DESSERT OFFERINGS

COOKIES

50 minis \$40

- Chocolate Chunk
- Reese's PB Chunk
- Oatmeal

CUPCAKES

\$28/dozen, minimum 24

CHOCOLATE BROWNIES

48 minis \$45

Rich chocolate brownies

CANNOLI

24 minis \$50

Classic Ricotta Filling

RICOTTA COOKIES

BUTTERCREAM ICING

50 minis \$50

Curated Chef-Driven Menus Available

Looking for something tailored to your event? Set up a meeting with our Chef to build your curated menu for your event at The Gorge.

SAMPLE MENUS

Menu #1 – Recommended for bridal/baby showers and afternoon celebrations

Spinach and Arugula salad with cucumber ribbons, balsamic roasted strawberries and lemon mint vinaigrette

Charcuterie board

Lemon Poppyseed scones, blueberry jasmine scones

Tea sandwiches: curry chicken salad, cucumber and lox, egg salad

Menu #2 – Recommended for brunch celebrations, company gatherings and early meetings

Assorted Muffins

Mini crustless quiche with gruyere, spinach and shallots

Blueberry cheesecake french toast

Roasted potatoes with peppers and onions

Bacon

Menu #3 – Recommended for weddings and evening parties

Roasted beet and goat cheese salad with candied almonds

Bacon wrapped shrimp with hot honey glaze (APP)

Red wine braised short rib served with creamy polenta or mashed potatoes and garlic roasted green beans

Cheddar buttermilk biscuits

DRINK PACKAGES

Bar packages are the most popular option for weddings and private events.

Hosts can offer drink packages, charge by consumption, or cash bar.

Price per person is based on 4 hour bar service.

NON ALCOHOLIC \$6/person

- Iced tea, water, coke, diet coke, sprite
- Self service

BEER & WINE \$30/person

- Iced tea, water, coke, diet coke, sprite
- Bottled/canned PA beer & seltzer – 3 choices
- Wine – Sweet red, sweet white, dry red, dry white, rose

BEER, WINE & SPIRITS \$40/person

- Iced tea, water, coke, diet coke, sprite
- Bottled/canned PA beer & seltzer – 3 choices
- Wine – Sweet red, sweet white, dry red, dry white, rose
- Pre-mixed seasonal cocktail (sangria, margarita, iced tea, lemonade, etc) – 2 choices
- Basic mixed cocktails (Vodka, rum, whiskey, gin)
- Iced tea, water, coke, diet coke, sprite, ginger ale, cranberry cocktail, tonic

CURATED COCKTAILS \$50/person

- Bottled/canned PA beer & seltzer – 3 choices
- Wine – Sweet red, sweet white, dry red, dry white, rose
- Curated cocktail menu – 5 choices
- Basic mixed cocktails (Vodka, rum, whiskey, gin)
- Iced tea, water, coke, diet coke, sprite, ginger ale, cranberry cocktail, tonic

All bar services are subject to 6% PA sales tax and 20% service charge.

SERVICE OPTIONS

- Hosted Bar Package
 - Guests select from curated menu. 20% service charge is not included and will be invoiced to event host.
- Consumption Bar
 - Drinks are charged based on guest consumption and added to the host's final bill. A 20% service charge will be applied.
- Cash Bar
 - Guests purchase drinks individually. Service charge is not included and may be provided directly to bartenders.

BAR STAFFING & ACCESSORIAL

- Bartender: \$200/4 hours *Required when alcohol is served.
- 1 bartender is generally recommended for every 40 guests

BAR POLICIES

- Hosts can offer drink packages, charge by consumption, or cash bar.
- All events offering alcohol must have a bartender. Self serve options are not available.
- Wine is charged by the bottle. Any opened and unconsumed wine will be corked and sent home.
- Single pours of spirits are available. Shots are not available.
- Guests must order drinks through dedicated event bartenders.
- Cash bars will be cash only.