

THE GORGE

EATERY

500 Bridge St | Weissport PA 18235

events@thegorgeeatery.com

610.875.6466

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:

- Private use of the Albright Room
- Tables and chairs
- Chef-driven catering options
- Curated bar packages

STIPULATIONS

- Hosts may select from catering packages by The Gorge Eatery or casual catering options from Riverbend Catering Co.
- 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.
- 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

THE GORGE EATERY CATERING

Chef-driven menus designed for weddings and full-service events.

Scratch-focused cooking using premium-quality ingredients, including locally sourced products and wild-caught seafood whenever possible.

Minimum 30 guests required for packages.

Custom packages can be designed for your event.

BRUNCH & SOCIAL LUNCHEONS

THE CLASSIC BRUNCH \$15/person

- Mini crustless quiche (spinach, shallot, and gruyere)
- Buttermilk pancakes or french toast with seasonal jams, syrups, and spreads
- Bacon or sausage patties
- Herb roasted breakfast potatoes

THE GARDEN PARTY \$17/person

- Assorted scones and muffins with seasonal jams, syrups, and spreads
- Tea sandwiches (Select 3.): Chicken salad with grapes, Cucumber and herb cream cheese, Egg salad with chives, House-cured salmon with dill cream cheese, Grilled vegetable and walnut pesto goat cheese
- House salad (mixed greens, cherry tomatoes, cucumber, red onion) with buttermilk ranch and seasonal vinaigrette

THE DELI LUNCH \$13/person

- Choice of 3: Italian hoagies, turkey hoagies, chicken bacon ranch hoagies, ham cheddar hoagies, mediterranean grilled vegetable wraps
- House salad (mixed greens, cherry tomatoes, cucumber, red onion) with buttermilk ranch and seasonal vinaigrette
- House-fried Old Bay chips

Add seasonal fruit + \$4/person

Dessert upgrades available.

ENTRÉE PACKAGES

HERITAGE PACKAGE \$40/person

- Three cocktail hour displays
- Two classic entrée selections
- Choice of starch, vegetable, and salad

SIGNATURE PACKAGE \$55/person *(Most popular)*

- Four cocktail hour displays
- Two entrée selections including chef selections
- Choice of starch, vegetable, and salad

LEGACY PACKAGE \$70/person

- Four cocktail hour displays
- Up to three entrée selections including chef selections
- Choice of two starches, one vegetable, and one salad

Dessert upgrades available.

CATERING STAFFING

To ensure seamless service, the following event staff may be required:

- Busser: \$100/4 hours **Required for all events to clear dishware throughout event.*
- Server: \$200/4 hours **Required for plated meals or served buffets.*

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

APPETIZERS

Heritage, select three.

Signature and Legacy, select four.

HOT APPETIZERS

PRETZEL BITES

CHEESESTEAK PURSES

SEASONAL DIP

POPCORN CHICKEN

STUFFED MUSHROOMS (VEG)

COLD DISPLAYS

CAPRESE SKEWERS

CHARCUTERIE DISPLAY (+5)

MEDITERRANEAN GRILLED VEG SPREAD (+4)

SHRIMP COCKTAIL (+4)

ENTREES

Heritage, select two classic options.

Signature, select one classic and one chef's selection option.

Legacy, select one classic and two chef's selection options.

CLASSIC OPTIONS

BUTTERMILK CHICKEN

STUFFED CHICKEN (+3)

CHICKEN PICCATA

FRESH PASTA WITH CHICKEN ALFREDO (+2)

FRESH PASTA WITH VODKA ROSE

BONELESS PORK CHOPS

CHEF'S SELECTION

BEEF TIPS WITH PEPPERCORN CREAM SAUCE

BRAISED SHORT RIB

PRIME RIB (+4)

BAKED SALMON

CRAB CAKES (+5)

CHILEAN SEA BASS (+5)

STARCH

Heritage and Signature, select one.

Legacy, select two.

GARLIC WHIPPED POTATOES

FINGERLING POTATOES

RICE PILAF

FRESH PASTA (+3)

VEGETABLE

Select one.

GLAZED CARROTS

GREEN BEANS

SALADS

Select one.

HOUSE

CAESAR

SEASONAL

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.

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.

No minimum for pick up from 500 Bridge St in Weissport, PA

HOAGIES/WRAPS

Small (8 pcs) \$30
Medium (16 pcs) \$60
Large (24 pcs) \$90

ITALIAN

Hard salami, pepperoni, ham, provolone, pickles, lettuce, tomato, onion

TURKEY

Turkey, muenster, mayo, lettuce, tomato, onion

TACO BAR

Choice of:

- Chicken (GF)
- Seasoned beef (GF)
- Refried beans

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

CAESAR

- Romaine Lettuce, Parmesan

Small: Serves 15 - \$50

Large: Serves 30 - \$100

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

HOT ENTREES

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

SWEET ITALIAN SAUSAGE (GF)

- Sauce & sauteed onions & peppers

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

Add club rolls: \$12 – Dozen

CHICKEN PARMESAN

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

ITALIAN MEATBALLS

- Sauce & parmesan cheese

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

CHICKEN TENDERS

- Comes with bbq sauce & ranch

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

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

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

BOTTOM ROUND ROAST

Slow-roasted, served with house brown gravy

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

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

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) \$70 | \$135

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

VEGETABLES

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

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

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

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

CHOCOLATE BROWNIES

48 minis \$45

Rich chocolate brownies

CANNOLI

24 minis \$50

Classic Ricotta Filling

RICOTTA COOKIES BUTTERCREAM ICING

50 minis \$50

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

- Bottled/canned PA beer & seltzer – 3 choices
- Wine – Sweet red, sweet white, dry red, dry white, rose

BEER, WINE & SPIRITS \$40/person

- 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. 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.