



## VENUE INFORMATION & *Room Rental*

### MARKETPLACE

Rental \$700

Seating Capacity, Buffet Style 176 | Seated Style 208

Exposed brick, steel beams and wood accents set the backdrop for the contemporary, industrial space. The windows overlooking the mountain allow for views of our mountain setting. The adjacent Marketplace patio lends itself for an outdoor cocktail hour or mingling area.

### SOLSTICE

Rental \$1500

Seating Capacity, Buffet Style 160 | Seated Style 192

With sweeping views of the mountain this newly built room with Modern-Style accents and modern style beams is the perfect space for your reception. Enjoy plenty of natural light in this window filled room. Your guests can enjoy getting some fresh air with a small attached deck.

### FAIRWAY ROOM

Rental \$500

Seating Capacity, Buffet Style 56 | Seated Style 64

Envision an intimate ceremony overlooking the lush green fairways of our picturesque golf course. After your ceremony, guests can enjoy cocktail hour on our covered patio overlooking the rolling hills of our property. The Fairway room is a unique and secluded location that creates an ideal setting on your wedding day.

### CEREMONY LOCATIONS & FEES

All locations \$700

Ceremony Fee includes one-hour rehearsal practice with your venue coordinator, preparation of ceremony area, set up/removal of white ceremony chairs and ceremony service for up to 30 minutes.

Marketplace Patio  
Courtyard Plaza  
Fairway Golf, Hole #4



FINANCIAL PACKAGE *Minimums and Information*

Financial Minimums

Minimum expenditures include facility fee, ceremony fee, food and beverage and alcohol.

Marketplace

Available April - November  
Friday & Sunday \$5,000  
Saturday \$6,500

Solstice

Available April - November  
Friday & Sunday \$7,500  
Saturday \$11,000

Fairway Room

Available Year - Round  
Friday & Sunday \$3,800  
Saturday \$5,000

Friday and Sunday Savings

Save \$3.00 per guests on the wedding package of your choice when you book your reception on any Friday or Sunday.

Holiday Rates

Saturday pricing will be in effect on the following holiday weekends. Memorial Day, Independence Day, Labor Day, Columbus Day, Christmas Eve, Christmas Day and New Year's Eve.



Displayed Hors D' Oeuvres

*Service for 45 minutes*

Display of Garden Vegetables  
With Ranch Dressing

Hors D' Oeuvres

*Choice of One*

Tomato Basil Bruschetta

Chicken Sate

Chicken Fajita Pinwheels

Vegetable Spring Rolls  
with Sweet & Sour

Spinach or Sausage  
Stuffed Mushrooms

BBQ, Italian or Swedish Meatballs

*Available as a Stationary Item*

*Sterling*  
WEDDING PACKAGE

Plated Dinner

*Choice of Two Entrée Selections*

Accompanied by Green Salad, Vegetable, Starch, Hot Rolls,  
Butter, Iced Tea, Soda and Coffee Service

**Top Round of Beef**

Seasoned and Roasted and Served with  
Horseradish and Beef Au Jus

**Chicken Saltimbocca**

Baked with Prosciutto in Herb Cream Sauce

**Hunter Style Roasted Pork Loin**

Rubbed and Roasted and Topped with  
Sherry Mushroom Demi-Glace

**Parmesan Encrusted Trout**

With Lemon Butter Dill

**Maple Glazed Honey Ham**

Honey, Maple and Brown Sugar  
Served with a Spicy Pineapple Salsa

**Chicken Marsala**

Topped with Marsala Wine Mushroom Sauce

**Stuffed Flounder**

Fresh Filet Stuffed with Spinach and Walnut  
with Bechamel Sauce

Plated Style \$56.95 Per Guest

Buffet Style \$59.95 Per Guest

*Prices are not Reflective of 6% Sales Tax and 20% Service Charge*



### Displayed Hors D' Oeuvres

*Service for 45 minutes*

Display of Garden Vegetables &  
Seasonal Fruit With Ranch Dressing  
and House-Made Fruit Dip

### Hors D' Oeuvres

*Choice of Two*

Caprese Crostini

Teriyaki Vegetable Skewers

Assorted Muffuletta Canapés

Hibachi Beef Skewers  
with Roasted Red Pepper

Chesapeake Potato with Lump Crab

Fried Mushroom Truffle Ravioli

BBQ, Italian or Swedish Meatballs

*Available as Stationary Item*

# Gold

## WEDDING PACKAGE

### Plated Dinner

*Choice of Two Entrée Selections*

Accompanied by Green Salad, Vegetable, Starch, Hot Rolls,  
Butter, Iced Tea, Soda and Coffee Service

#### **Chicken Oscar**

Breast of Chicken with Lump Crab,  
Fresh Asparagus and Bearnaisé Sauce

#### **London Broil**

Marinated Flank Steak with Mushroom Demi Glaze

#### **Bourbon Glazed Salmon**

Marinated Filet of Salmon with a Butter Wine Reduction

#### **Stuffed Roasted Pork Chop**

Topped with Smoked Gouda and Roasted Red Peppers  
in a Dijon Cream Sauce

#### **Tuscan Chicken**

Sautéed Squash, Peppers and Tomatoes with  
Fresh Mozzarella and Balsamic Reduction

#### **Beef Au Poivre**

Peppercorn Encrusted Sirloin of Beef  
Seared and served with Red Onion Demi Glaze

#### **Crab Stuffed Flounder**

Topped with Bearnaisé Sauce

Plated Style \$66.95 Per Guest

Buffet Style \$69.95 Per Guest

*Prices are not Reflective of 6% Sales Tax and 20% Service Charge*



### Displayed Hors D' Oeuvres

*Service for 45 minutes*

#### **Display of Garden Vegetables, Domestic Cheese & Seasonal Fruits**

Served with Gourmet Crackers,  
Ranch Dressing and  
House-Made Fruit Dip

### Hors D' Oeuvres

*Choice of Three*

Beef Crostini

Crab Stuffed Mushroom Caps

Teriyaki Vegetable  
and Chicken Skewers

Caprese Crostini

Lamb Lollipop with Bacon Jam

Smoked Salmon Pinwheels

Coconut Shrimp  
with Raspberry Drizzle

# Platinum

## WEDDING PACKAGE

### Plated Dinner

*Choice of Two Entrée Selections*

Accompanied by Green Salad, Vegetable, Starch, Hot Rolls,  
Butter, Iced Tea, Soda and Coffee Service

#### **Prime Rib of Beef**

Slow Roasted Prime Rib with Horseradish Cream  
and Beef Au Jus

#### **Pan Seared Sea Scallops**

In Champagne Butter Sauce  
*\*Available as Plated Item Only*

#### **Broiled Maryland Crab Cakes**

Two Broiled Lump Crab Cakes with Citrus Caper Aioli

#### **Veal Chop**

Braised with Caramelized Apples and  
Blackberry Brandy Reduction  
*\*This item is an additional \$4.00 per person*

#### **Filet of Beef Bordelaise**

Tender 6oz Filet Mignon Topped with Bordelaise  
*\*Available as Plated Item Only*

#### **Chili Lime Chicken**

Grilled with Peaches on a Bed of Coconut Infused Ginger Rice  
and Drizzled with a Raspberry Thyme Gastrique

#### **Parmesan Crusted Swordfish**

Parmesan and Bread Crumb Encrusted Swordfish Topped  
with Lobster Butter

#### **Seafood Newburg**

Fresh Shrimp, Scallops and Lump Crabmeat in  
Lobster Bisque with Saffron Rice

*\*Available as Buffet Item Only*

Plated Style \$76.95 Per Guest

Buffet Style \$79.95 Per Guest

*Prices are not Reflective of 6% Sales Tax and 20% Service Charge*



**WHITETAIL  
RESORT**

*Enhancement* DISPLAYS

FESTIVE DISPLAYS

*Service Includes One Hour*

**Fresh Fruit Display**

Arrangement of Fresh Cantaloupe, Honeydew, Pineapple, Strawberries and Grapes

Served with Homemade Fruit Dipping Sauce

\$5.95 Per Guest

**Domestic Cheese and Cracker Display**

Variety of Domestic Cheese Including Cheddar, Marble Jack and Swiss Cheeses

Served with Cracker Assortment

\$6.95 Per Guest

**Mediterranean Dip Station**

Tzatziki Dip, White Bean & Roasted Red Pepper Hummus

Served with Fresh Pita and Naan Bread

\$6.95 Per Guest

**Crab Dip**

Lump Crab with Crème Cheese and Old Bay

Served with Gourmet Crackers and Baguettes

\$11.95 Per Guest

**Fresh Fruit and Domestic Cheese**

Variety of Seasonal Fresh Fruits and Domestic Cheese

Served with Cracker Assortment

\$7.95 Per Guest

**Charcuterie Board**

Hard Salami, Prosciutto, Smoked Gouda, Gorgonzola, Sweet Fig Jam, Whole Grain Mustard  
and Cornichons, Grapes Served with Baguette, Tortilla Crisps and Crackers

\$8.95 Per Guest

**Fresh Garden Vegetables, Fruit and Domestic Cheese**

Variety of Seasonal Fresh Fruits and Vegetables with Dip and Domestic Cheese

Served with Cracker Assortment

\$9.95 Per Guest

*Prices are not Reflective of 6% Sales Tax and 20% Service Charge*



ENTRÉE *Accompagniments*

SALADS

*Select One*

Mixed Green Salad

*Fresh Field Greens, Sliced Cucumbers, Shaved Carrots,  
Red Onion and Cherry Tomatoes  
Choice of Two Dressings*

Traditional Caesar Salad

*Hearts of Romaine, Shredded Parmesan Cheese,  
Caesar Dressing and Garlic Parmesan Croutons*

Strawberry Walnut Salad

*Hearts of Romaine, Shredded Monterey Jack Cheese,  
Candied Walnuts and Fresh Strawberries  
With House-Made Citrus Dressing*

*Dressings: Buttermilk Ranch, Italian, Blue Cheese, Caesar, French,  
Honey Mustard, Balsamic Vinaigrette & Low-Cal Raspberry Vinaigrette*

VEGETABLES

*Select One*

Green Beans Amandine

Charbroiled Fresh Asparagus

Maple Roasted Tender Whole Carrots

Steamed Broccoli with Orange Zest

Sautéed Brussel Sprouts

Corn Succotash

*(Corn, Red Onion, Red Peppers & Basil)*

Roasted Dill Vegetable Medley

*Red & Green Pepper, Yellow Squash, Zucchini, Red Onion*

STARCHES

*Select One*

Rosemary Red Potatoes

Rice Pilaf with Scallions and Diced Mango

Seasoned Parsley Potatoes

Honey Roasted Sweet Potato

Garlic Mashed Potatoes

Classic Red Skin Mashed Potatoes

Roasted Tricolor Parmesan Potatoes

- **Gourmet Roll Assortment** -  
Served with Whipped Butter



VEGETARIAN DINNER *Entrées*

*Select One*

**Penne Pasta Primavera**

*Steamed Fresh Seasonal Vegetables, Tossed in a Basil in a Butter  
Cream Parmesan Sauce  
Topped with Parmesan Cheese*

**Grilled Vegetable Skewers \***

*On a bed of Cous Cous and Toasted Pine Nuts*

**Butternut Squash Ravioli**

*Sautéed Ravioli Tossed in Brown Butter Sage Sauce*

**Vegetarian Paella \***

*Yellow Squash, Zucchini, Red Peppers, Green Peppers,  
Portabella Mushrooms and Onions  
Served with Rice in a Spanish Style Sauce*

**Stuffed Portabella**

*Marinated and Baked Portabella Topped with  
Sautéed Spinach and Roasted Red Peppers*

*\*Indicates Vegan Entrée*

*Price is Based on the Wedding Package Selected  
Prices are not Reflective of 6% Sales Tax and 20% Service Charge*





CHILDREN'S PLATED *Selections*

Children's Entrées

\$12.95 Per Guest

*(This menu applies to children ages 12 & under)*

*Select One*

**Grilled Hot Dog**

*With Smiley Fries and Applesauce*

**Breaded Chicken Tenders**

*With Smiley Fries and Applesauce*

**Macaroni & Cheese**

*With Smiley Fries and Applesauce*

**Penne Pasta with Marinara Sauce**

*With Dinner Roll and Applesauce*



## Cash Bar Prices

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*Guests Pay For All Drinks*

House Brand Mixed Drinks	\$6.50	Domestic Draft Beer	\$4.50
Premium Brand Mixed Drinks	\$7.50	Specialty Beer, <i>By the Bottle</i>	<i>Priced Upon Request</i>
House Wine, By the Glass	\$6.50		
Soft Drinks or Fruit Juice	\$2.00	Cash Bar Set Up Fee	\$250.00
Domestic Beer, <i>By the Bottle</i>	\$5.00	Hourly Bartender Fee	\$35.00

## Full Bar Service - Hourly Hosted

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*Host Pays by the Hour • Per Person*

Hour Full Selection – House Brands

Includes: Two Domestic Draft Beer Selections,  
House Brand Liquor, House Wine (4 flavors)  
Sodas & Juices

2 Hours	\$17.00
3 Hours	\$22.00
4 Hours	\$27.00
5 Hours	\$32.00

Full Selection – Premium Brands

Includes: Two Domestic Draft Beer Selections,  
Premium Brand Liquor, House Wine (4 flavors)  
Sodas & Juices

2 Hours	\$21.00
3 Hours	\$26.00
4 Hours	\$31.00
5 Hours	\$36.00

## Beer & Wine Bar – Hourly Hosted

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*Host Pays by the Hour • Per Person*

Includes: Two Domestic Draft Beer Selections,  
House Brand Liquor, House Wine (4 flavors)  
Sodas & Juices

2 Hours	\$13.00
3 Hours	\$17.00
4 Hours	\$21.00
5 Hours	\$25.00

Draft Beer Selections - Domestic

Miller Light, Budweiser, Bud Light, Michelob Ultra,  
Coors Original, Coors Light, Yuengling Lager

Specialty Selections – Imports & IPA's

*Priced Upon Request*

## A la Carte Beverages

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Woodbridge House Wine <i>Moscato, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel</i>	\$24.00 <i>Per Bottle</i>	Verdi Spumante Champagne Toast	\$3.00 <i>Per Guest</i>
		Specialty Beverage Spirits	
		<i>A Selection of Alcoholic Signature Drinks are Available Upon Request</i>	

\* ALL HOURLY HOSTED BARS ARE BASED ON CONSECUTIVE HOURS OF SERVICE

Due to regulations of the Pennsylvania State Liquor Control Board it is our policy that Whitetail Resort supply all alcoholic beverages. No outside alcohol will be permitted. All guests must be 21 years of age to consume alcohol and will be required to show proof of age. No shots will be allowed. We reserve the right to refuse the service of alcohol to any person at any time deemed appropriate by staff or management. Events will have a maximum of 5 hours of bar service.



*Libations*

### HOUSE Brand Liquor Selections

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<b>Vodka</b> Smirnoff Smirnoff Orange	<b>Rum</b> Bacardi Captain Morgan Parrot Bay Coconut Rum	<b>Bourbon</b> Jim Beam	<b>Tequila</b> Jose Cuervo	<b>Cordials &amp; Liqueurs</b> Kahlua Sweet Vermouth Dry Vermouth Jacquin's Amaretto Carolan's Irish Cream Triple Sec
<b>Gin</b> Beefeater		<b>Whiskey</b> Seagram's 7	<b>Schnapps</b> Peach Apple Pucker	
		<b>Scotch</b> J&B		

### PREMIUM Brand Liquor Selections

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<b>Vodka</b> Smirnoff Tito's Absolute Mandarin	<b>Bourbon</b> Bulleit Jack Daniels	<b>Schnapps</b> Peach Apple Pucker Butterscotch
<b>Gin</b> Bombay Sapphire Beefeater	<b>Whiskey</b> Crown Royal Southern Comfort Seagram's 7	<b>Cordials &amp; Liqueurs</b> DiSaranno Amaretto Kahlua Bailey's Irish Cream Grand Marnier Blue Curacao Triple Sec Dry Vermouth Sweet Vermouth
<b>Rum</b> Bacardi Captain Morgan Parrot Bay Coconut Rum Rumchata	<b>Scotch</b> Johnny Walker Black	
	<b>Tequila</b> Patron	



**WHITETAIL  
RESORT**

*After-Tizers*

*To be served after dessert*

**Pretzel Bar**

Classic Twist Hard Pretzels & Soft Pretzel Bites  
Honey Mustard, Spicy and Cheese Dipping Sauces

\$4.95 Per Guest

**Chocolate Covered Bacon Strips**

This Salty-Sweet Combination is the Perfect Late-Night Treat

\$5.95 Per Guest

**Sliders Bar**

Mini Beef & Chicken Sliders

*Tomatoes, Onions, Lettuce, Cheddar Cheese, Pickles, Rolls & Condiments*

\$6.95 Per Guest

**Spuds Bar**

Mashed Plain, Tri Colored & Sweet Potatoes

Chopped Bacon, Sour Cream, Chives, Red Onion, Cheddar & Monterey Jack Cheeses, Brown Sugar & Butter

\$5.95 Per Guest

**Popcorn Bar**

Treat your Guests to an a Variety of Non-GMO Gourmet Flavored Popcorn

**Traditional & Savory**

Theatre Style Butter, Kettle, Lightly Salted, Salt & Vinegar, Sea Salt & Black Pepper, Buffalo Wing, Dill Pickle, Garlic  
Parmesan, Sweet & Spicy Churro, Chesapeake, Sriracha, Pizza and Carolina BBQ

\$90 Per Bag

**Cheese & Caramel**

White Cheddar, Cheddar, Caramel, Cheddar & Caramel Mix, White Cheddar and Caramel Mix

\$125 Per Bag

**Premium & Decadent**

Peanut Butter Cup, Cookies & Cream, Chocolate Drizzled Caramel, Salted Caramel Peanut, Jalapeno White  
Cheddar, Crabby Caramel, Honey Roasted Pecan, Caramel Cashew, S'mores and Moosetracks

\$160 Per Bag

*\* One Bag Serves Approximately 40 Guests ~ Estimate Two Cups Per Guests*

*Prices are not Reflective of 6% Sales Tax and 20% Service Charge*



**WHITETAIL  
RESORT**

*Plated Style* REHEARSAL DINNER

*Accompanied by Vegetable, Starch, Gourmet Hot Rolls & Butter, Iced Tea and Coffee Service.*

Appetizer

**Shrimp Cocktail**

Served on Bed of Greens, Cocktail Sauce and Lemon Wedge

Salad

*Select One*

**Mixed Green Salad**

Fresh Field Greens, Sliced Cucumbers, Shaved Carrots, Red Onion  
and Cherry Tomatoes Choice of Two Dressings

**Traditional Caesar Salad**

Hearts of Romaine, Shredded Parmesan Cheese, Caesar Dressing and Garlic Parmesan Croutons

**Strawberry Walnut Salad**

Hearts of Romaine, Shredded Monterey Jack Cheese, Candied Walnuts and  
Fresh Strawberries With House-Made Citrus Dressing

Entrée Selections

*Select Two*

**Chicken ala Pesto**

Topped with Sundried Tomatoes & Mozzarella  
\$22.95 Per Person

**Vegetable Stir Fry**

Seasonal Vegetables with Bamboo Shoots and  
Water Chestnuts Seasoned and Prepared with a  
House Made Asian Sauce  
\$26.95

**Chicken Oscar**

Grilled with Crabmeat, Asparagus and  
Topped Béarnaise  
\$29.95 Per Person

**Baked Fresh Grouper**

Topped with Pineapple Salsa  
\$31.95 Per Person

**Steak Marsala**

Cooked in Marsala Sauce and Sautéed Mushrooms  
\$34.95 Per Person

**Braised Short Rib**

In Red Wine Reduction  
\$37.95 Per Person

**New York Strip Steak**

Hand Cut 12oz Steak with Herb Butter  
\$39.95 Per Person

**Filet Mignon & Crabcake**

Jumbo Lump Crab Cake and Petite Filet  
served with Tartar Sauce  
\$53.95 Per Person

*Minimum of 15 guests required*

*Prices are not Reflective of 6% Sales Tax and 20% Service Charge*



## EVENT SERVICE COORDINATOR

# *Day of Event Responsibilities*

You will be assigned an Event Service Coordinator approximately six months prior to our event date. Your coordinator will work closely with your Sales Coordinator to ensure event is fully detailed and planned to your satisfaction.

On your special day your Event Service Coordinator will arrive no earlier than 3 hours prior to your event start time. The following services will be provided:

### REHEARSAL PRACTICE

- Confirm your reception room arrangements and make any necessary changes/adjustments.
- Review your Wedding Contract, complete the wedding timeline and make required changes or adjustments.
- Create and finalize wedding party processional, recessional order.
- Review etiquette gestures and responsibilities with wedding party/participants.
- Relay to the wedding party/participants where and when they need to congregate prior to ceremony start time.
- Coordinate your wedding rehearsal in conjunction with your wedding Officiant. Both the processional and recessional will be rehearsed as well as rehearsal will take place in the space should it be inclement weather on your wedding day.

### DAY OF WEDDING

- Meet & greet vendors to review the schedule of events.
- Review ceremony music selections and cues with the DJ/Musicians.
- Communication with wedding party on status of guest arrival and start time of event.
- Confirm parents, grandparents and wedding party are ready and placed for the processional to ensure the ceremony begins on time.
- Cue musicians and wedding party for processional.
- Coordinate wedding party processional.
- Facilitate wedding party introductions while working closely with DJ/Band.
- Coordinate dinner service time with Chef and staff to ensure it remains on time.
- Event Coordinator will remain on site through dinner service.
- Coordinate cake cutting and service.
- A Food & Beverage Coordinator will be present until the completion of your event.



PREFERRED WEDDING *Professionals*

Wedding Attire

J&B Bridals & Tuxedos  
717-263-0138  
jbbridals.com

TLC Bridal Boutique  
301-662-8874  
tlcboutique.com

Ceremony Music

The Elegant Touch Harpist  
717-235-4064  
handstoharps.com

Officiants

Randy Miller  
301-529-8854  
moveontoday2.com

Angela Maria  
240-520-4082  
akprodj.com

DJ Entertainment

Angela Maria  
240-520-4082  
akprodj.com

Coast to Coast DJ Productions  
717-264-7333  
coast2coastpro.com

Wizer Productions  
717-387-1143  
wizerproductions.com

Hair & Makeup

Heather Rea Style Studio  
443-799-7931  
heatherrea.com

Rose Brooke Studio  
301-988-8038  
rosebrookestudio.com

MADE Makeup  
240-626-3129  
mademakeup.com

Floral Designers

Blossom & Basket Boutique  
301-829-8300  
blossomandbasket.com

Hope Valley Gardens  
(Bulk Supplier)  
717-377-1076  
hopevalleygardens.com

Ory Florals  
301- 865-8860 oryflorals.com

Bend in the River Farm  
301-524-5235  
bendintheriverfarm.com

Transportation Services

On the Town Limousine  
301-829-7999  
onthetownlimousines.com



Rentals & Décor

Blossom & Basket Boutique  
301-829-8300  
blossomandbasket.com

Country Creek Rentals  
717-552-0200  
countrycreekfarmhousetables.com

The Gala Event  
717-261-1238  
thegalaevent.com

Photo Booth  
Creative Force Photography  
301-695-8151  
creativeforcephotography.com

Photography

Aesthetic Life Studio  
717-762-7201  
alifestudio.com

Kelly Hahn Photography  
240-285-3677  
kellyhahnphotography.com

Amanda Summers Photography  
301-788-6007  
amandasummersphotography.com

Vince Ha Photography  
717-372-8689  
vinceha.com

Videography

B&M Digital  
717-372-9800  
bmdigi.com

Iron Elephant Studio  
301-401-2957  
vimeo.com/ironelephantstudio

Wedding Cakes

Karen Rodkey Cakes  
717-359-5040  
karenrodkeycakes.com

Main Street Sweets  
717-642-9594  
mainstreetsweetsonline.com

Eds Country Bakery  
301-788-5409  
edscountrybakery.com

Sugar Bakers Cakes  
410-788-9478  
sugarbakerscakes.com

Travel Planners

Candace Reichart  
717- 873-8349  
krousetravel.com





**WHITETAIL  
RESORT**

*Adjacent Lodging* ACCOMMODATIONS

Conveniently located adjacent to Whitetail Resort.  
Advertised rates are offered April through November.

**THE INNS AT WHITETAIL**

One Room and Bath  
Accommodate 2 to 4 guests per unit.  
\$150 Per Night

**NORTHERN LIGHTS CONDOS**

*(Receive 50% off each night's stay after the first night)*

Studio: Sleeping area with living/kitchen and bath.  
Accommodates up to 4 guests per unit.  
\$225 Per Night

One Bedroom: Living, dining, kitchen and one full bath.  
Accommodates up to 4 guests per unit.  
\$250 Per Night

Two Bedroom: Living, dining, kitchen and one full bath.  
Accommodates up to 4 guests per unit.  
\$350 Per Night

**TRAILSIDE TOWNHOUSES**

*(Receive 50% off each night's stay after the first night)*

Four Bedroom: Living, dining, kitchen and three full baths.  
Accommodates up to 12 guests per unit.  
\$450 Per Night

Five Bedroom: Living, dining, kitchen and three full baths.  
Accommodates up to 12 guests per unit.  
\$500 Per Night

**MOUNTAIN VIEW CONDO**

*(Receive 50% off each night's stay after the first night)*

Three Bedroom: Open floor plan with living room, dining, full kitchen and two full baths.  
Accommodates up to 6 guests per unit.  
\$375 Per Night

**\*ALL LISTED UNITS INCLUDE BED LINENS AND BATH TOWELS**

Reservations are handled through Whitetail Mountain Real Estate.

For reservations please contact: Jared Martin at 717-328-5550 - Email: whitetailmountainrealestate@gmail.com  
whitetailresortrealestate.com/rent



## NEARBY LODGING PARTNERS

### HOLIDAY INN EXPRESS

12426 Houck Avenue  
Clear Spring, MD 21722  
Phone: (301) 842-0290  
\* approximately 7 miles

### THE MERCERSBURG INN

405 S. Main Street  
Mercersburg, PA 17236  
Phone: (717)-328-5231  
\* approximately 7 miles

### SPRINGHILL SUITES BY MARRIOTT

17280 Valley Mall Road  
Hagerstown, MD 21740  
Phone: (301) 582-0011  
\* approximately 18 miles

### COURTYARD BY MARRIOTT

17270 Valley Mall Road  
Hagerstown, MD 21740  
Phone: (301) 582-0043  
\* approximately 18 miles

### HAMPTON INN

1716 Dual Highway  
Hagerstown MD 21740  
Phone: (301) 739-6100  
\* approximately 21 miles

### HAMPTON INN

18300 Peak Circle  
Hagerstown MD 21742  
Phone: (240) 420-1970  
\* approximately 21 miles