

Frequently Asked Questions (FAQs)



Q. Why choose Strock Enterprises, Inc. to host your event?

Our farm has been owned and operated by the Strock family for over 100 years and 6 generations! We have a personal connection, investment, and history with our venue that other places cannot match. Our catering has old family recipes, homemade dishes, and meats grilled on our custom-built charcoal roasters. We provide a hands-on approach and exceptional service, so you can contact us whenever you need, with any question about your event.

At Strock Enterprises, Inc. you receive more than just a venue; you are experiencing and adding to our family story!

Almost every review we get, customers rave about our catering and staff. Please check out www.theknot.com, www.weddingwire.com, or www.facebook.com/strockenterprises to read reviews from previous clients. Thank you!

Q. What dates do you have available to rent the venues?

We are booking events, caterings, and pig roasts very frequently, so our calendar can change at any time! Except for a few select holidays, we can host events every day of the week. For weddings, Saturdays are in demand, but we also host them on Fridays and Sundays as well as weekdays if needed. Please contact us for a specific date!

Q. Do you allow outside caterers or outside food at weddings?

We are the exclusive caterer for all weddings and serve everything buffet style. However, you are welcome to bring in any dessert specialties (bakery, ice cream, cookies, homemade, etc.).

Q. Do you allow outside caterers or outside food brought into other non-wedding/special events?

Although the answer is the same as above, we allow homecooked meals or potluck at non-wedding/special events. We have some dessert options on our non-wedding/special event menu, but you can also bring your own. To put it simply, either Strock Enterprises caters the food, or the host and their guests cook all of it.

Q. Do you have linen tablecloths available?

Yes, you can rent them from us, along with some other decorations (additional fees may apply). We have white and ivory tablecloths. If rented from us, they will be laundered, ironed, and on the tables before you arrive at setup. If preferred, you may bring your own or rent them elsewhere.

Q. What are your venue rental prices for a Special Event?

The prices vary depending on, 1. Venue Choice. 2. Length of the event. 3. Day of the week. Prices can range anywhere from \$375 to \$1050 for the Corn Crib. The Catering Barn and Turkey Pen prices range from \$475 to \$1850.

Please contact us for specific pricing.

Q. What is included with the venue rental price?

Table, set-up & tear-down. Chairs, set-up & tear-down. Trash removal. Recycling. Clean, modern, bathrooms. Heat & Air Conditioning inside (climate controlled). Handicap accessibility. Workroom access. Parking.

Q. What is your maximum capacity?

The Catering Barn: 146 seated at round tables, 175+ in rows.

The Corn Crib: 64 seated at round tables, 140 in rows.

The Turkey Pen: 450 seated at tables, in rows, or standing.

Q. We have guests coming from out of town. Are there hotels close? Are you easy to find? What else is there to do in your area?

Yes, there are at least half a dozen hotels within a 15-minute drive, and some may even arrange shuttle service. We are within half a day drive of 5 major U.S. cities in Philadelphia, Pittsburgh, Baltimore, New York, and Washington D.C. We are a busy thoroughfare for travel with Rt. 15 & 81, PA Turnpike (Rt. 76), and Harrisburg International Airport nearby.

Because of our location and ease of access, we have guests travel from all over the country, especially the Northeast US, for the same event!

We have many tourist/amusement locations near us: Historic Gettysburg, Hershey (Chocolate World, Hershey Park, Hershey Gardens, Outlets), Harrisburg (State capital, National Civil War Museum, Minor League Baseball), and many others!

Q. Do you allow alcohol to be served at your venues?

Yes, beer and wine only. No hard liquor is allowed on our property during events. All alcohol will be provided by the event hosts. Guests may not bring in any outside alcohol, it is not BYOB. We do not have a liquor license, so alcohol may not be bought, sold, or resold on the property (cash bar prohibited).

We provide everything needed for alcohol service which includes bartenders, ice, cups, coolers, bar supplies, refrigeration, and keg equipment, but the host provides all the beer & wine. Alcohol must be served from the bar by one of our trained & certified bartenders. Additional fees are required for alcohol service, ranging from \$225 to \$450 depending on the length of your event and number of guests, along with a separate security deposit to ensure compliance.

Q. When are tours or visits scheduled? Do I need an appointment?

Yes, we prefer a scheduled appointment to guarantee a Strock representative is available when you arrive. We are open for appointments: Monday, Tuesday, Wednesday, and Thursday, 8 am - 7 pm; Friday, 8 am - 4 pm.

We cannot offer appointments regularly on weekends because we are generally busy hosting and catering events those days. However, if weekends are absolutely the only time you have available, we will work with you and be as flexible as possible.

Q. Do you have a location for a wedding ceremony?

Yes, and more than just one! We have multiple ceremony locations, indoor and outdoor, with bridal party changing rooms (the Chicken Coop) included with the ceremony fee.

Q. Do you book a wedding ceremony only, without a reception?

No, we do not. However, a wedding reception is allowed if the ceremony is off-site (at a church, courthouse, etc.).

Q. How long is the rental for a wedding?

All day! 8:30 am to 11 pm. The event time is 6 consecutive hours, which begins at the start of the ceremony if it is on the property.

Q. What is your price for a wedding?

Venue rentals can range from \$2,600 up to \$6,650 in 2023, depending on which venue, ceremony space, the day of the week, and season booked.

Wedding catering packages currently start at \$36 per person but can change depending on market prices. Every package includes buffet service, two non-alcoholic drink selections, entrée(s), side dishes, ice water, and appetizers.

You can view all our catering options on our website: www.strockenterprises.net/menus-pricing

Q. Do you allow and have separate pricing for a small wedding?

For weddings 50 people or less, we have an Intimate Wedding Package. This package includes the venue for 7 hours (4.5 hours for the ceremony & reception and 2.5 hours split between setup & tear down), a one-hour ceremony rehearsal, and catering options from a select menu – all for ONE price which starting at \$3500! Call or set up an appointment for more information!

Q. What have other people said about your venue?

“We are blown away by the courtesy, professionalism, and kindness of the Strock’s staff. Our expectations were exceeded, and we wish we could relive this day!” – Bride, October 2021

“We began planning our wedding with Strock prior to COVID. When the pandemic hit, Strock went above and beyond to accommodate us and to ensure we could still have the wedding of our dreams. We couldn’t have asked for a better venue or team of staff to have made our planning process so seamless despite the obstacles.” – Bride, September 2021

“Strock Enterprises was wonderful to work with for my parents’ 40th anniversary party! The guests loved being in the barn – it was beautiful!” – Anniversary, August 2021

“Lovely experience. Excellent staff, great food and very open to my ideas/thoughts for my wedding. Thank you again for allowing us to bring in our tractors for photos!” – Bride, August 2021

“Strock’s did an AMAZING job making sure our wedding was perfect. They truly care about their clients. The food was delicious, and venue is beautiful. We highly recommend the venue to others!” – Michelle, bride, October 2022

“My wife and I had the best day of our lives here at Strock! They made sure we had everything we requested and were very friendly throughout the process. We cannot wait to find a reason to use their property again!” – Alexander, October 2022