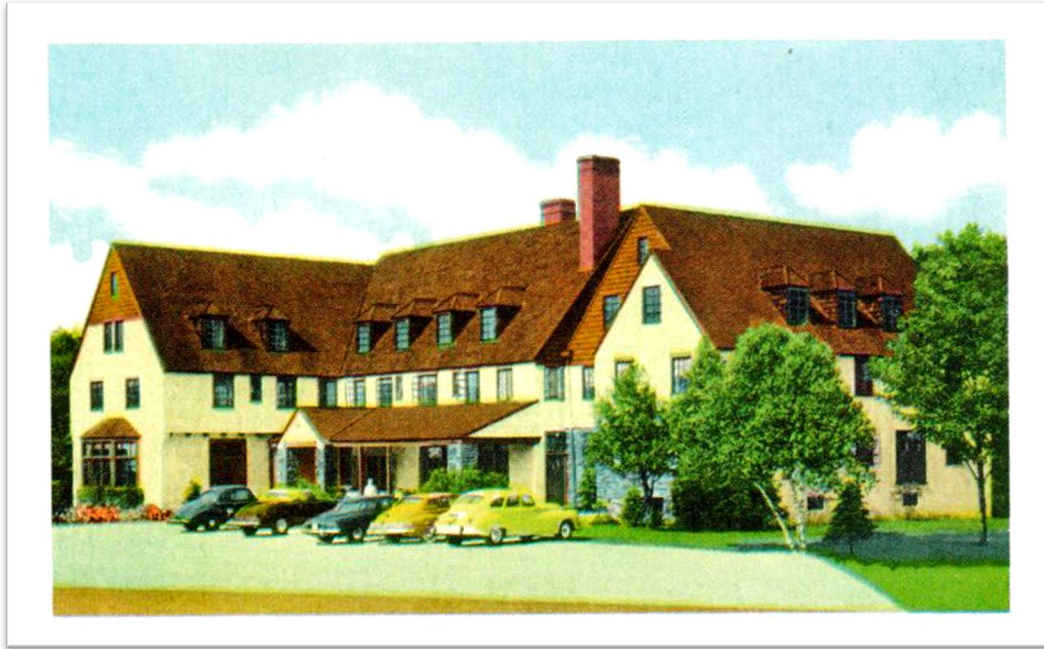


THE SETTLERS INN



BANQUET PACKAGES

2021



4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

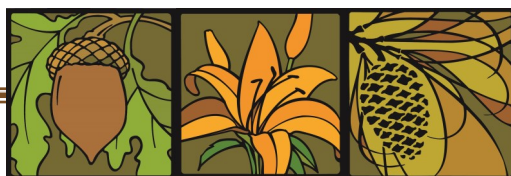


TABLE OF CONTENTS

Helpful Particulars.....Page 3

Continental Breakfast.....Page 4

Breakfast Buffet.....Page 5

Brunch Buffet.....Page 6

Afternoon Tea or Brunch.....Page 7

Lunch Buffet.....Page 8

Working Lunch.....Page 9

Brain Breaks.....Page 10

BBQ Menu.....Page 11

Undercroft Plated Dinner.....Page 12

Undercroft Dinner Buffet.....Pages 13-14

Passed Hors d'Oeuvres.....Page 15

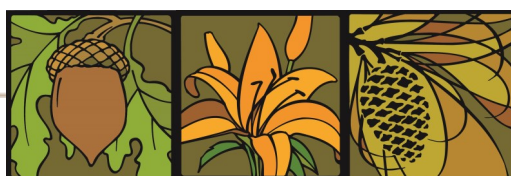
Stationary Hors d'Oeuvres.....Page 16

Bar Packages.....Page 17

Open Bar Upgrades.....Page 18

Desserts.....Page 19

Celebration Cakes.....Page 20



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

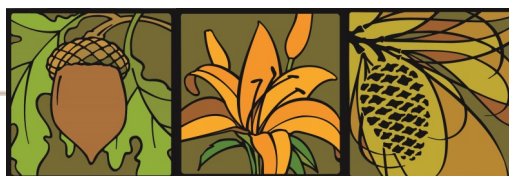
TheSettlersInn.com

570.226.2993

HELPFUL PARTICULARS

The Settlers Inn prides itself on providing a distinctive ambiance for your special event. For the safety and comfort of all guests, and to assure a pleasant and memorable experience, please take a moment to review this information.

- Minimum number of guests is 30. Maximum number of guests is 125. Some options may be available to accommodate additional guests if required.
- All packages include 6% sales tax and service charges and are subject to a 3-5% increase per year. Gratuity is at your discretion.
- We require a \$1000 non-refundable deposit and signed contract within 10 days of booking your reception.
- Final payment is required 10 days prior to the event by certified check or cash. No personal checks.
- Any final payment given less than 10 days in advance must be processed by credit card and will incur the processing fee. A 3% processing fee will be added for credit cards used for final payment.
- A payment schedule will be included in your contract as well.
- A credit card must be provided in advance for any additional charges or damages that occur. Please note, the person signing the contract will be responsible for any damage to the premises caused by any guest.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, seating chart) must be made at least 10 days in advance. The final number of guests with the EXACT entree choice count is required 10 days prior to the function. The client is responsible for paying for the minimum number of guaranteed guests 10 days in advance with certified check or cash. The client is also responsible for paying for any additional guests served above this minimum guarantee. We will be prepared to serve 2% over the final count ordered.
- If utilizing any of our in-house AV equipment, please make sure to arrive at least 24 hours in advance to test your device, connectors, and functionality.
- Any items provided by you or any outside vendors must be removed immediately after the event.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the banquet facility prior to, during, or following the function.
- Please let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply us with a COI. Use of some vendors may include an upcharge.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Settlers Hospitality, including cakes and favors.
- Alcoholic beverages may not be removed from the premises and are permitted at The Settlers Inn, tented deck, and patio only. No outside alcohol is permitted. We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort. We do not serve shots.
- The Settlers Inn is a non-smoking facility. No smoking is permitted on site, including on the terrace. A designated smoking area is located just off the terrace, as well as outside the front entrance.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti and Chinese lanterns.
- All special arrangements are subject to approval.
- To keep things organized and to make your event the best it can be, we ask that only the event organizer contact the event planner throughout the planning process.



CONTINENTAL BREAKFAST

\$12.50 per person

30 Person Minimum | Fewer than 30 will Incur a \$250 Site Fee | 7:30am-11am Only

PRICE INCLUDES

Tax & Service Charge

ALL INCLUDED

Assorted House Made Breakfast Pastries

Coffee Station

Orange Juice & Cranberry Juice

“Save Your Life” Fruit Salad

House Made Granola & Yogurt

ADD A LITTLE SOMETHING EXTRA

Farm Fresh Hard Boiled Eggs | \$1 Per Person

Seasonal Quiche | \$4.50 Per Person

Chef Attended Omelet Station | \$6 Per Person*

Celebration Cake | Starting at \$4.50 Per Person

Mimosa Bar | \$6 Per Person | Served for One Hour*

Bloody Mary Bar | \$10 Per Person | Served for One Hour*

Non-Alcoholic Punch Bowl | \$25 Per Bowl

Champagne Punch | \$35 Per Bowl

*All Attended Stations have a \$150 Attendant Fee Per Station



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

BREAKFAST BUFFET

\$23 Per Person

30 Person Minimum | Fewer than 30 will Incur \$250 Site Fee | 7:30am-11am Only

PRICE INCLUDES

Tax & Service Charge

ALL INCLUDED

“Save Your Life” Fruit Salad

Hash Brown Casserole

Bananas Foster French Toast

Breakfast Quiche

Scrambled Eggs

Bacon

Sausage

Assorted Breakfast Pastries

Coffee Station

Orange Juice & Cranberry Juice

ADD A LITTLE SOMETHING EXTRA

Farm Fresh Hard Boiled Eggs | \$1 Per Person

Seasonal Quiche | \$4.50 Per Person

Chef Attended Omelet Station | \$6 Per Person*

Celebration Cake | Starting at \$4.50 Per Person

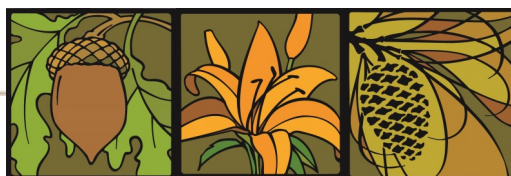
Mimosa Bar | \$6 Per Person | Served for One Hour*

Bloody Mary Bar | \$10 Per Person | Served for One Hour*

Non-Alcoholic Punch Bowl | \$25 Per Bowl

Champagne Punch | \$35 Per Bowl

*All Attended Stations have a \$150 Attendant Fee Per Station



BRUNCH BUFFET

\$40 Per Person

30 Person Minimum | Fewer than 30 Incur a \$250 Site Fee | 11am-3pm Only

PRICE INCLUDES

Tax & Service Charge
Coffee, Tea, Orange Juice, Cranberry Juice
Assorted Breakfast Pastries

SELECT THREE

“Save Your Life” Fruit Salad | Mixed Green Salad | Hash Brown Casserole
Bananas Foster French Toast | Breakfast Quiche | Scrambled Eggs

SELECT TWO

Chicken Breast with Penne and Roasted Tomatoes Tossed in Pesto
Roasted Salmon Over Lentil and Quinoa Salad Seasonal Veggies
Tortellini with Peas and Sweet Sausage
Baked Ham with Apple Pepper Chutney
Breakfast Sausage and Bacon
Penne Pasta Primavera

ADD A LITTLE SOMETHING EXTRA

Chef's Attended Steak Carving Station (NY Strip) | \$9 Per Person*

Seasonal Quiche | \$4.50 Per Person

Chef Attended Omelet Station | \$6 Per Person*

Celebration Cake | Starting at \$4.50 Per Person

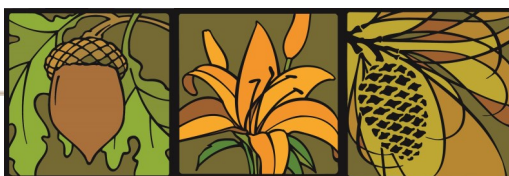
Mimosa Bar | \$6 Per Person | Served for One Hour*

Bloody Mary Bar | \$10 Per Person | Served for One Hour*

Non-Alcoholic Punch Bowl | \$25 Per Bowl

Champagne Punch | \$35 Per Bowl

*All Attended Stations have a \$150 Attendant Fee Per Station



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

AFTERNOON TEA OR BRUNCH

\$28 Per Person

30 Person Minimum | Fewer than 30 Incur a \$250 Site Fee | 11am-3pm Only

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

APPETIZERS

“Save Your Life” Fruit Salad

Vegetable Crudités

TEA SANDWICHES

SELECT THREE

Ham and Amish Swiss Cheese

Turkey with Lemon Herb Mayonnaise

Waldorf Chicken Salad

Deviled Egg Salad

Tuna Salad

Mozzarella Cheese, Tomato, and Basil

Cucumber, Arugula and Dill Aioli

SWEET SELECTIONS

Select Three

Assorted Cookies | Cream Puffs | Fudge Brownies with Espresso Ganache

Scones with Jam and Cream | Chocolate Covered Strawberries | Truffles

Bavarian Chocolate Tarts | Vegan Peanut Butter Blondies | Lemon Squares

OR

Celebration Cake

ADD A LITTLE SOMETHING EXTRA

Mimosa Bar | Additional \$6 Per Person | Served for One Hour*

Seasonal Quiche | \$3.50 Per Person

Bloody Mary Bar | Additional \$10 Per Person | Served for One Hour*

Spanakopita | \$3.50 Per Person

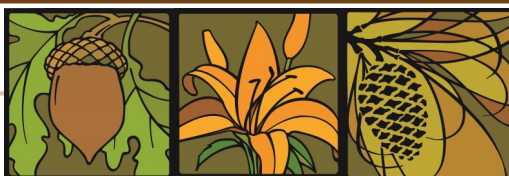
Non Alcoholic Fruit Punch | \$25 Per Bowl

Seasonal Green Salad | \$4 Per Person

Champagne Punch | \$35 Per Bowl

Roasted Garden Vegetable Soup Shooter | \$3 Per Person

*All Attended Stations have a \$150 Attendant Fee Per Station



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

LUNCH BUFFET

\$29 Per Person

30 Person Minimum | Fewer than 30 will Incur a \$250 Site Fee | 11am-3pm Only

PRICE INCLUDES

Tax & Service Charge
Coffee, Tea, Soda

SALADS AND SIDES

SELECT THREE

Penne with Tomatoes, Pesto, Spinach and Parmesan Cheese
Mixed Green Salad with House Vinaigrette | Caesar Salad with Croutons
Lemon Rosemary Yukon Potato Salad with Sundried Tomatoes
Traditional Potato Salad
Corn and Tomato Salad with Cucumbers, Olives, Feta and Basil Vinaigrette
Yukon Gold Mashed Potatoes | Chef's Seasonal Vegetables
"Save Your Life" Fruit Salad | "Save Your Life" American Grain Salad
Warm Orzo with Basil, Olives, Tomato and Feta Cheese

ENTREES

SELECT TWO

Creamy Roasted Garlic Chicken with Penne Pasta and Pan Seared Tomatoes
Honey and Lime Chicken Over Quinoa with Peppers, Onions and Basil
Tortellini with Peas and Sweet Sausage
Penne with Broccoli, Tomatoes, Roasted Garlic and Basil
Grilled Beef Sirloin Over Sweet Potato Hash
Chicken, Bacon and Pea Parmesan Risotto | Cider Glazed Roast Pork Loin
Grilled Chicken Over Wild Rice and Sunflower Seed Salad

DESSERT

Assorted Dessert Platter Including Cookies, Brownies and Other Favorites

ADD A LITTLE SOMETHING EXTRA

Mimosa Bar | \$6 Per Person | Served for One Hour*

Seasonal Quiche | \$3.50 Per Person

Bloody Mary Bar | \$10 Per Person | Served for One Hour*

Spanakopita | \$3.50 Per Person

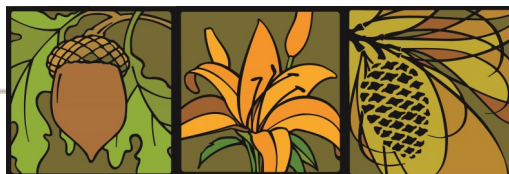
Non Alcoholic Fruit Punch | \$25 Per Bowl

Seasonal Green Salad | \$4 Per Person

Champagne Punch | \$35 Per Bowl

Roasted Garden Vegetable Soup Shooter | \$3 Per Person

*All Attended Stations have a \$150 Attendant Fee Per Station



WORKING LUNCH BUFFET

\$24.50 Per Person

30 Person Minimum | Fewer than 30 will Incur a \$250 Site Fee | 11am-3pm Monday-Friday Only

PRICE INCLUDES

Tax & Service Charge
Coffee, Tea, Soda

SALADS

SELECT TWO

“Save Your Life” Fruit Salad

“Save Your Life” Cucumber and Quinoa Salad with a Citrus Vinaigrette

Penne with Tomatoes, Pesto, Spinach and Parmesan Cheese

Mixed Green Salad with House Vinaigrette

Caesar Salad with Croutons

Lemon and Rosemary Yukon Potato Salad with Sundried Tomato

Traditional Potato Salad

Corn and Tomato Salad with Cucumbers, Olives, Feta and Basil Vinaigrette

Warm Orzo with Roasted Vegetables and Fresh Herbs

SANDWICHES

SELECT THREE

Roasted Turkey, Spinach, Cranberry Mayo, Lettuce, Tomato and Onion on a Honey Oat Roll

Roasted Turkey BLT on a Honey Oat Roll with Mayo

Ham and Cheddar with Honey Mustard, Lettuce, Tomato and Onion on a Honey Oat Roll

Ham and Provolone with Buttermilk Herbed Mayo, Lettuce, Tomato and Onion on a Honey Oat Roll

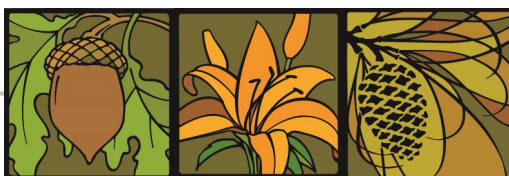
“Save Your Life” Veggie Sandwich with Spinach, Tomatoes, Cucumbers, Portobellos, Onion, Sweet Peppers and

Zucchini, with Buttermilk Herbed Mayo on Toasted Bird Seed Bread

Chicken Salad On Croissant | Tuna Salad On Sourdough | Egg Salad On Honey Oat Roll

DESSERT

Assorted Cookie Tray from Cocoon Coffeehouse & Bakery



BRAIN BREAKS

30 Person Minimum | Fewer than 30 will Incur a \$250 Site Fee | 11am-3pm Monday-Friday Only
Available Add Ons for Your Event

COFFEE KLATCH BREAK

\$10 Per Person

Fresh Sliced or Whole Fruit
Yogurt and Granola
Assorted Breakfast Pastries and Freshly Baked Doughnuts
Freshly Brewed Coffee and Assorted Teas
Orange and Apple Juice

PICK-ME-UP BREAK

\$10 Per Person

Individual Bags of Pretzels and Chips
Yogurt and Granola
Fresh Raw Vegetables with Dipping Sauce
Freshly Brewed Coffee and Assorted Teas
Bottled Spring Water

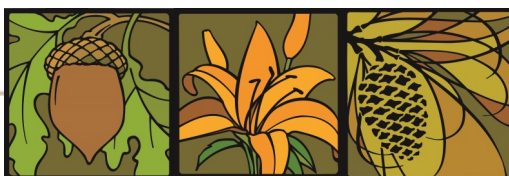
ENDLESS COFFEE BREAK

\$8 Per Person

Freshly Brewed Coffee and Assorted Teas
Variety of House Flavors, Sweeteners and Appropriate Accompaniments

DESSERT

Assorted Cookie Tray from Cocoon Coffeeshouse & Bakery



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

BBQ MENU

\$46 Per Person

30 Person Minimum | Fewer than 30 will Incur a \$250 Site Fee

PRICE INCLUDES

Tax & Service Charge
Coffee, Tea, Soda

SALADS

SELECT TWO

BBQ Bacon Potato Salad
Watermelon and Cucumber Salad with Balsamic
Mix Greens with Seasonal Vegetables and Honey Cider Vinaigrette
Blueberry and Corn Slaw

SIDES

SELECT TWO

Jalapeno Creamed Corn
Baked Beans
Sautéed Collard Greens with Garlic and Wine
Roasted Carrots with Maple

ACCOMPANIMENTS

Amish Cheddar and Sour Cream Biscuits with Roasted Jalapeno Honey Butter

ENTREES

SELECT THREE

House Smoked Beef Brisket with Bourbon Blueberry BBQ Sauce
Blackened Mahi Mahi with Pineapple Mango Jalapeño Salsa
St. Louis Style Ribs with Carolina Mountain BBQ
Sweet and Sour Peach BBQ Chicken with Scallion
Dry Rubbed BBQ Chicken

DESSERT

Apple Brown Betty with Warm Custard



UNDERCROFT PLATED DINNER

\$46 Per Person

30 Person Minimum | Fewer than 30 will Incur a \$250 Site Fee

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

Your Choice of Dessert (See Page 19)

THE SETTLERS INN SIGNATURE SALAD

Organic Greens, Cucumber, Tomatoes, Minced Red Onions, Carrot Curls, Watermelon Radish and Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

ENTREES

SELECT TWO

Chicken Parmesan | Sautéed Chicken Breast with Sage Brown Butter Sauce

Sautéed Chicken Breast Roasted with Rosemary Lemon Thyme Sauce

Pear and Prosciutto Stuffed Chicken Topped with Brie Cream Sauce

Broiled Salmon with Tomato Caper Sauce

Salmon with Tarragon and Roasted Shallot Beurre Blanc

Honey and Garlic Roasted Salmon

House Smoked Brisket with Bourbon Blueberry BBQ

Marinated Flank Steak with Chimichurri | Roasted Pork Tenderloin with Peppercorn Sauce

Creamy Cavatappi Alfredo with Fresh Cracked Pepper & Parmesan | Penne a la Vodka

Eggplant Parmesan | Roasted Vegetable Béchamel Lasagna Topped with Bread Crumbs

SIDES

SELECT ONE

Traditional Mashed Potatoes | Roasted Garlic Mashed Potatoes

The Settlers Inn Signature Corn Pudding | Sweet Potato & Chorizo Hash

Potato Au Gratin | Cauliflower Au Gratin | Herb Roasted Red Potatoes

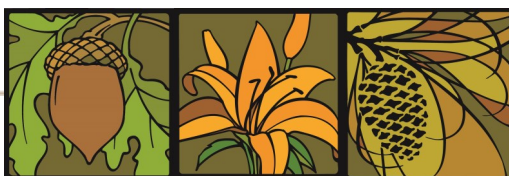
Rosemary Thyme Stuffing | Basmati and Wild Rice Pilaf

All Entrees are Served with Our Chef's Seasonal and Colorful Farm Vegetable Medley

DESSERT

SELECT ONE (SEE PAGE 19)

See Page 17 for Bar Options



UNDERCROFT DINNER BUFFET OR FAMILY-STYLE

\$46 per person

30 person minimum | fewer than 30 will incur a \$250 site fee

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

Your Choice of Dessert (See Page 19)

SALAD

The Settlers Inn Signature Salad

Organic Greens, Cucumber, Tomatoes, Minced Red Onions, Carrot Curls, Watermelon Radish, Toasted Pumpkin Seeds and Creamy Balsamic Vinaigrette

ENTREES

SELECT TWO

Chicken Parmesan | Sautéed Chicken Breast with Sage Brown Butter Sauce

Sautéed Chicken Breast Roasted with Rosemary Lemon Thyme Sauce

Chicken Breast Stuffed with Cheddar Cheese, Pesto, and Roasted Peppers

Broiler Salmon with Lemon Caper Butter

Salmon with Tarragon and Roasted Shallot Beurre Blanc

Salmon with Sweet Chili Soy Glaze and Mango Salsa

House Smoked Brisket with Chef's Cola Sauce

Marinated Grilled Flank Steak with Chimichurri | Beef Stroganoff with Chive Cream Sauce

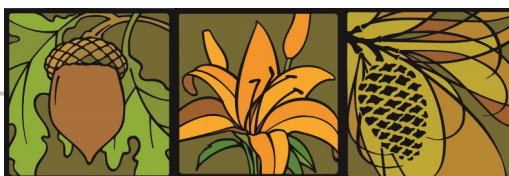
Creamy Cavatappi Alfredo with Fresh Cracked Pepper & Parmesan | Penne a la Vodka

Eggplant Parmesan | Roasted Vegetable Bechamel Lasagna Topped with Bread Crumbs

Premium Upgrade: Select a Chef-Attended Steamship Baron Carving Station for

\$150 additional

CONTINUED ON NEXT PAGE



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

UNDERCROFT DINNER BUFFET OR FAMILY-STYLE CONTINUED

SIDE

SELECT ONE

Traditional Mashed Potatoes | Roasted Garlic Mashed Potatoes

The Settlers Inn Signature Corn Pudding | Sweet Potato & Chorizo Hash

Potato Au Gratin | Cauliflower Au Gratin | Herb Roasted Red Potatoes

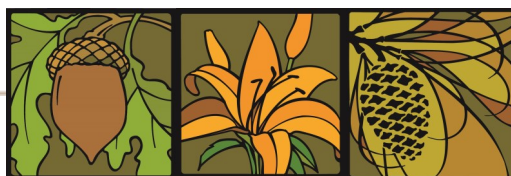
Rosemary Thyme Stuffing | Basmati and Wild Rice Pilaf | Jade Rice Medley

All Entrees are Served with Our Chef's Seasonal and Colorful Farm Vegetable Medley

DESSERT

SELECT ONE (SEE PAGE 19)

See Page 17 for Bar Options



PASSED HORS D'OEUVRES

\$5 Each Per Person

SETTLERS SIGNATURE

Deviled Cucumber Cups Topped with Shallot and Ham
Open Face Brie "Grilled Cheese" with Roasted Apples and Balsamic on Brioche | Bacon Wrapped Apricots
Filo Cups Filled with Whipped Goat Cheese, Bacon, Caramelized Onions and Balsamic Drizzle

ELEGANT

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle
Ahi Tuna Cucumber with Citrus and Wasabi Aioli
Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion
Warm Brie Crostini with Settlers House Made Strawberry Jam
Marinated Eggplant and Herbed Cream Cheese on Focaccia
Shrimp Salad In Endive Cups

CLASSICS

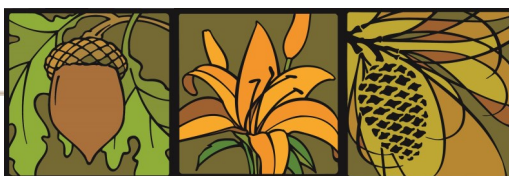
Coconut Chicken with Honey Sriracha Sauce
Heirloom Tomato and Buffalo Mozzarella Skewers with Basil and Barrel Aged Balsamic
Scallops Wrapped in Bacon | Tomato Basil Bruschetta | Cocktail Franks in a Blanket
Petite Crab Cakes with Pineapple Salsa and Sriracha Aioli
Stuffed Mushroom Caps with Basil Pesto and Parmesan | Jumbo Shrimp Cocktail

VEGETABLE FOCUSED

Polenta Cakes with Lime Avocado Salsa
Vegetarian Beyond Tacos
Marinated Eggplant and Mozzarella Stuffed Mushrooms

LIGHT HEARTED

Kobe Beef Sliders with Kensington Ketchup | The Settlers Inn Signature Mini Grilled Cheese
Pulled Pork Sliders with Creamy Slaw | Crispy Shrimp Tacos
Grandma Amparo's Empanadas
Pear and Chicken Salad in Phyllo Cups



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

STATIONARY HORS D'OEUVRE DISPLAYS

ARTISANAL CHEESE DISPLAY | \$5.50 PER PERSON

Selection of 5 Different Local Cheeses | House Made Jam | Fruits | Nuts | Crackers

JUMBO SHRIMP COCKTAIL DISPLAY | \$9 PER PERSON

~3 Pieces Per Person

RAW BAR DISPLAY \$25 PER PERSON

50 Person Minimum

Clams on the Half Shell | Jumbo Lump Crab Pieces | Tuna Tartar | Jumbo Shrimp Cocktail
Scallop Ceviche

SLICED MOZZARELLA AND TOMATO DISPLAY | \$5 PER PERSON

With House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

ASIAN DISPLAY STATION | \$7.50 PER PERSON

Crispy Crab Won Tons | Miso and Honey Grilled Chicken Bites
Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

CHARCUTERIE BOARD | \$8 PER PERSON

A Selection of 5 Local Prosciuttos, Hams, Pates and Sausages

MEDITERRANEAN PLATTER | \$6.50 PER PERSON

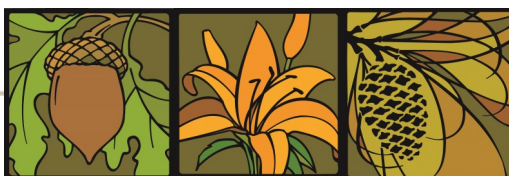
Tomato Bruschetta | Marinated Olives | Mozzarella Balls in Pesto | Tabbouleh Salad
Roasted Garlic Hummus | Marinated Mushrooms | Marinated Feta | Pita Toasts

A TASTE OF PENNSYLVANIA | \$7.50 PER PERSON

Aged Amish Cheddar with Apple Butter | Warm Wild Mushroom Spread and Toasted Baguette
Smoked Trout Mousse with Cucumber Chips, Red Onion and Capers

PENNSYLVANIA PRETZEL BOARD | \$6.50 PER PERSON

Varieties of Mustards | Dried Cranberries | Warm Cheese and Beer Dip | Apple Butter
Pickled Onions | Chef's Choice Cheese and Charcuterie



THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.226.2993

BANQUET BAR OPTIONS

OPEN BAR

One Hour: \$16 Per Person
Each Additional Hour: \$6 Per Person

Premium Brands of Liquor Includes

Tito's | Stolichnaya | New Amsterdam | Tanqueray | Gordon's
Jack Daniels | Jim Beam | Seagrams | Windsor | Dewar's
Montezuma | Captain Morgan | Don Q | RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light | Corona Extra | Lionshead | Yuengling Lager

UPGRADE TO TOP SHELF

Top Shelf Liquors Add \$5 Per Person
Top Shelf Liquors & Cordials Add \$8 Per Person

Top Shelf Brands of Liquor

Grey Goose | Ketel One | Bombay Sapphire
Myers | Chivas Regal | Johnnie Walker Black | Jameson
Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

Cordials

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream
Southern Comfort | Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria
Chambord

CRAFT BEER

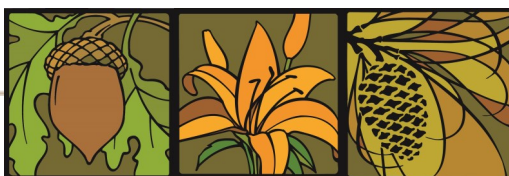
See Page 18

SINGLE MALT SCOTCH

See Page 18

OPEN BAR WITH BEER & WINE

First Hour | \$13 Per Person Each Additional Hour | \$5 Per Person



OPEN BAR UPGRADES

CRAFT BEER SELECTION*

Standard

SELECT TWO FOR AN ADDITIONAL \$5 PER PERSON

Ballast Point Grunion, Blue Moon Belgian White, Great Lakes Edmund Fitzgerald, Lagunitas IPA, Magic Hat #9, New Belgium Fat Tire, Sam Adams Boston Lager, Sam Adams IPA, Shiner Bock, Stegmaier IPA, Victory Prima Pils, Yards IPA

Premium

SELECT TWO FOR AN ADDITIONAL \$8 PER PERSON

Ballast Point Sculpin, Crispin Hard Cider, Dogfish Head 60 Minute, Fullers London Pride, Ithaca Flower Power, Neshaminy Creek Churchville Lager, Ommegang Witte, Rusty Rail Wolfking Stout, Victory Golden Monkey, Weyerbacher Merry Monks

PA Proud

SELECT TWO FOR AN ADDITIONAL \$6 PER PERSON

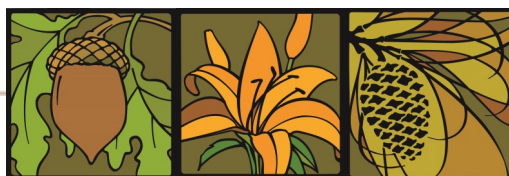
Nimble Hill Cluster Fuggle, Nimble Hill Midnight Fuggle, Stegmaier IPA, Susquehanna Brewing Company Hop Five IPA, Troeg's Troegenator, Troeg's Solid Sender, Victory Prima Pils, Victory Hopdevil IPA, Victory Prima Pils, Wyndridge Farms Hard Cider, Yards Brawler, Yards Washington's Porter

SINGLE MALT SCOTCH SELECTION*

SELECT TWO FOR AN ADDITIONAL \$10 PER PERSON - SERVED FOR ONE HOUR

Glenmorangie "The Original" 10 yr, Balvenie Double Wood 12 yr, Glenfiddich 12 yr, Glenlivet, Macallan 12 yr, Laphroaig 10 yr

*Customized options available upon request. Offerings dependent upon availability



DESSERTS

SELECT ONE

ENGLISH TOFFEE PUDDING

Topped with House Made Caramel Sauce and Whipped Cream

NEW YORK STYLE CHEESECAKE

Classic NY Style Cheesecake Topped with Strawberries and Whipped Cream

CHOCOLATE CAKE

Chocolate Cake with a Savory Chocolate Icing

SEASONAL FRUIT CRISP A LA MODE

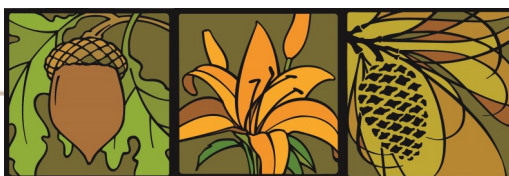
Topped with Oatmeal Crisp, Vanilla Ice Cream, and Caramel Sauce

STRAWBERRY SHORTCAKE

Buttermilk Biscuit Topped with Fresh Strawberries, Strawberry Sauce and Fresh Whipped Cream

BROWNIE A LA MODE

Fudge Brownie Topped with Vanilla Ice Cream, Chocolate Syrup, and Fresh Whipped Cream



CELEBRATION CAKES

STARTING AT \$4.50 PER PERSON

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS

CAKE FLAVORS

SELECT ONE

White | Yellow | Chocolate | Lemon
Marble | Carrot | Red Velvet

FILLINGS | INCLUDED IN PACKAGE

SELECT ONE

Chocolate Mousse | Oreo Cookie | Vanilla Custard | Cream Cheese
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

CAKES, FILLINGS, AND SOAKS | AVAILABLE UPGRADES

ADD \$1 PER PERSON

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)
Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)
Cakes (Funfetti, Chocolate Chip, Banana)

DECORATIONS | AVAILABLE UPGRADES*

*Additional fees apply

Fondant | Sugar Flowers | Topsy Turvy | Beaded and Sprinkled Tiers
Quilting | Geode | Metallics | Birch Tree | Multiple Flavors
Ombre | Fondant Texture | Hand Painted Details

ADD A LITTLE SOMETHING EXTRA

Themed Cupcakes (with Fondant Figurine) | \$5 Per Piece

Customized Sugar Cookies (Served Buffet Style) | \$5 Per Piece

Customized Sugar Cookie Favors (Wrapped in a Bow) | \$6 Per Piece

Have Our Pastry Chef Create a Cake to Match Your Invitation! | Priced accord-

