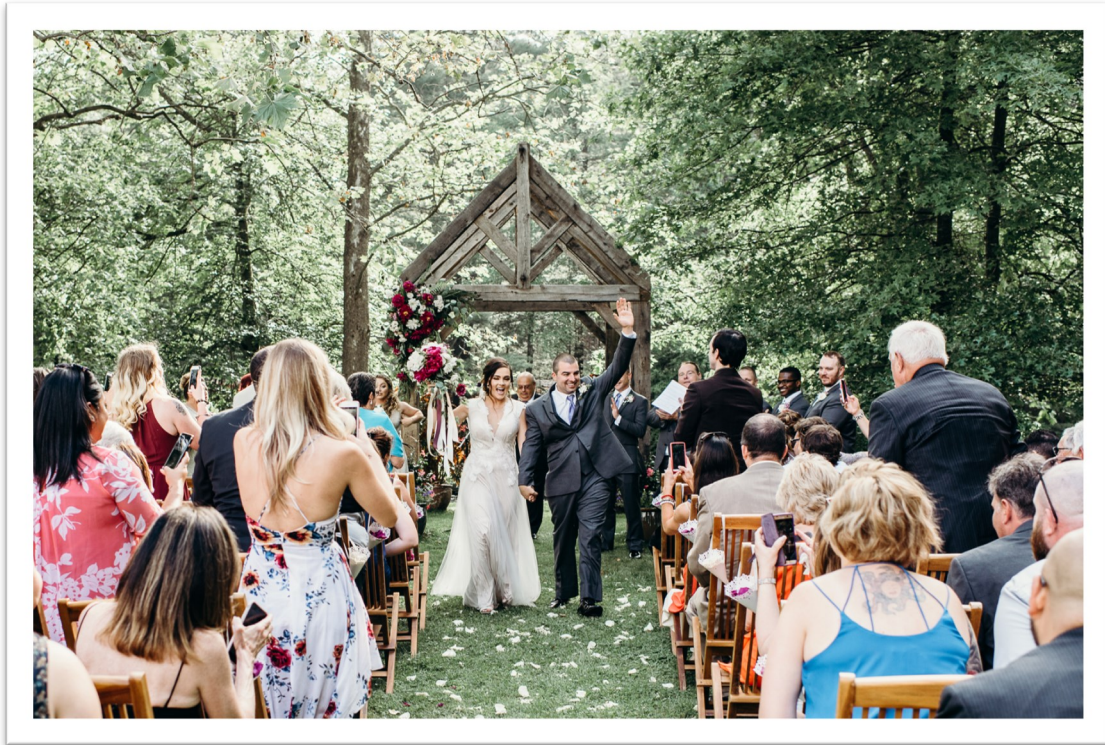


# THE SETTLERS INN



## WEDDING PACKAGES 2022

4 Main Avenue | Hawley, PA 18428  
TheSettlersInn.com | 570.226.2993



SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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# THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

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570.226.2993

## WELCOME TO THE SETTLERS INN

A wedding reception at The Settlers Inn is a carefully crafted experience. Our dedicated staff will assist you in arrangements with florists, musicians, ceremonies, photographers, and more, all to best suit your needs. You will find the Inn's forty year tradition of fine service and attention to detail throughout, from the gardens, to the arts and crafts style interiors, to the creative menus and presentations.

The Undercroft melds artistry, simplicity, and nature in an environment, which accommodates your style and needs. A fireplace beautifully set with willow tree tiles is one of the fine craftsman touches throughout the room. Windows and glass panel doors along the outside wall bring in the natural light and a sense of space. A stone entryway leads to the garden for outside entertaining. Cherry woodwork, art glass, arroyo wall sconces, all act to provide a warm, serene, and comfortable environment for your reception. The simplicity of the Undercroft acts as a vintage picture frame in which your choice of flowers, favors and other personal touches create the landscape painting.

The cornerstone of the Inn is our rich regional cuisine. Each menu highlights our efforts to feature products of local organic farmers and producers to ensure the freshest ingredients. Our wine program, awarded Wine Spectator's Award of Excellence, is also an integral part of the dining experience and our sommelier is available to assist in pairing wines specific to your taste and menu.

The Inn offers lodging in twenty-four guest rooms, all with private bath, air conditioning, and modern amenities individually appointed in the craftsman style. Many of the rooms feature fireplaces and whirlpool tubs.

Our goal is for your wedding reception to surpass your expectations.

## ALL SETTLERS INN WEDDINGS INCLUDE

- The Undercroft, our private event space (Minimum/Maximum Occupancy 50/100) with a dance floor
- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, wine, and beer
- Three additional hours of open bar during the reception
- Champagne toast (a non-alcoholic option is available)
- All menus include a selection of our house made artisan breads
- Custom wedding cake designed and created by Settlers Hospitality's pastry chef
- Ivory or white table linens
- Use of our round tables
- Event coordinator to assist with planning and orchestrating your reception
- A complimentary bridal suite the night of your wedding

## OPTIONAL ADDITIONS

- On Site Wedding Ceremony, with Teak Chairs and Set Up \$6 Per Person, \$300 Minimum
- Tent (Garden or Outdoor Reception) Priced Accordingly
- Specialty Table Linens, Tables, or Chairs Priced Accordingly
- Fifth Hour Open Bar \$8 Per Adult



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## PRICING INFORMATION:

- Site Fee: \$750
- All wedding packages include 6% sales tax and service charges
- Payment Schedule
  - We require a \$1000 non-refundable deposit and signed contract within 10 days of booking your reception.
  - A second \$1000 non-refundable deposit is due in January of the year of your wedding date.
  - Final payment is required 10 days prior to the reception by certified check or cash. No personal checks.
  - A 3% processing fee will be added for credit cards used for final payment.
  - Any final payment given less than 10 days in advance must be processed by credit card and will incur the processing fee.
  - A payment schedule will be included in your contract as well.
- All packages quotes are subject to a 3-5% increase per year.
- 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.
- Gratuity is at your discretion.

## HELPFUL PARTICULARS:

- All items pertinent to your reception such as favors, guestbook, place/seating cards (in alphabetical order), cake server, etc. must be delivered the day before the wedding and labeled with the names of the wedding couple. Please remove stickers from toasting glasses and wrappers from candles if applicable.
- There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces, favors, guestbook, place/seating cards, and photos).
- Any items provided by you or any outside vendors must be removed immediately after the reception.
- 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.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) must be made at least 30 days in advance.

CONTINUED ON NEXT PAGE...



## ...HELPFUL PARTICULARS CONTINUED

- The final number of guests with the EXACT entree choice count is required **21 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.
- We anticipate you will be hiring a DJ (music) and photographer. 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 wedding cakes and favors.
- Alcoholic beverages may not be removed from the premises and are permitted in The Undercroft, 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 Undercroft and The Settlers Inn are **non-smoking facilities**. No smoking is permitted on site, including on the patio. A designated smoking area is located by the parking area of The Settlers Inn.
- 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 wedding day the best it can be, we ask that only the wedding couple contact the wedding planner throughout the planning process.



# THE SETTLERS INN

4 Main Avenue, Hawley, PA 18428

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## CLASSIC PACKAGE

\$129 per person

### FIRST COURSE

Select One

#### THE SETTLERS INN SIGNATURE SALAD

Organic Greens with Cucumber, Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

#### CAESAR SALAD

Classic Caesar Salad with House Made Parmesan Croutons

### ENTRÉES

Select up to Two

(All Dishes Come with Chef's Seasonal and Colorful Vegetable Medley)

#### FREE BIRD FARMS CHICKEN

##### ROASTED CHICKEN PROVENÇALE

Roast Chicken Breast Topped with a Sauce of Sautéed Roma Tomatoes, Kalamata Olives, White Wine, and Fresh Basil

##### GRILLED CHICKEN WITH A WILD MUSHROOM DEMI-GLACE

Chicken Marinated with Fresh Herbs and Olive Oil, with a Rich Wild Mushroom and White Wine Demi-Glaze

##### SWEET GEORGIAN LEMON CHICKEN

Pan Seared Chicken Breast Sautéed and Finished with a Brown Sugar and Lemon Zest Glaze

##### PARMESAN CRUSTED CHICKEN

Panko and Parmesan Crusted Chicken, Pan Seared and Topped with a Tomato Herb Sauce

##### ROASTED WITH ROSEMARY LEMON THYME SAUCE

Almond Crusted with Pesto, Roasted Tomatoes, and Manchego Cheddar Sauce

#### ROASTED HERITAGE TURKEY

##### ROASTED TURKEY BREAST & DARK MEAT ROULADE

Served over Sage and Roasted Garlic Stuffing, with a Pan Giblet Gravy

##### TURKEY BREAST AND WILD MUSHROOM RAGOUT

Sliced Turkey Breast Topped with a Wild Mushroom Ragout over Maple Onion and Dark Meat Stuffing

#### KING ROYALE SALMON

##### HONEY GARLIC SALMON

Honey, Garlic, Lemon Zest, Pan Seared Salmon

##### ROASTED SALMON WITH FRESH CUCUMBER DILL CHOP & LEMON CREAM

##### GRILLED SALMON WITH A TOMATO, OLIVE, AND CAPER SAUCE

CONTINUED ON NEXT PAGE...



# THE SETTLERS INN

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...CLASSIC MENU CONTINUED

## SUSTAINABLY RAISED BEEF

HOUSE SMOKED BRISKET WITH BOURBON BLUEBERRY BBQ SAUCE

MARINATED GRILLED FLANK STEAK WITH CHIMICHURRI

PREMIUM UPGRADE: Select a Chef-Attended Steamship Baron Carving Station for \$150 Additional

## PASTA

TORTELLINI CARBONARA

Creamy Parmesan Sauce with Peas and Garlic

PENNE A LA VODKA

CREAMY CAVATAPPI ALFREDO WITH FRESH CRACKED PEPPER & PARMESAN

ROASTED VEGETABLE BÉCHAMEL LASAGNA TOPPED WITH BREADCRUMBS

## SIDE DISHES

Select One

TRADITIONAL MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

BROWN SUGAR SWEET POTATO MASH

OLIVE OIL AND ROASTED VEGETABLE COUSCOUS

SAGE AND ROASTED GARLIC STUFFING

BASMATI AND WILD RICE PILAF

SWEET POTATO HASH

## INCLUDED WITH THE CLASSIC PACKAGE

Four Hour Open Bar (Page 17)

Champagne Toast

Your Choice of Three Passed Hors O'duvres (Page 14)

Choice of Artisanal Cheese Display, Crudit  Display,  
or Mediterranean Platter

Two Course Dinner

Wedding Cake (Page 19)

Sales Tax & Service Charge



# THE SETTLERS INN

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## ARTS & CRAFTS PACKAGE

\$139 per person

### FIRST COURSE

Select One

#### THE SETTLERS INN SIGNATURE SALAD

Organic Greens with Cucumber, Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

#### CAESAR SALAD

Classic Caesar Salad with House Made Parmesan Croutons

#### BABY KALE SALAD

Crispy Bacon, Avocado, Lemon Garlic Vinaigrette

**PREMIUM UPGRADE:** Select Lobster Bisque or Shrimp Cocktail for an additional \$2 per person

### ENTRÉES

Select up to Two

All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley

#### FREE BIRD FARMS CHICKEN BREAST

##### ROASTED CHICKEN PROVENÇALE

Roast Chicken Breast Topped with a Sauce of Sautéed Roma Tomatoes, Kalamata Olives, White Wine, and Fresh Basil

##### GRILLED CHICKEN WITH A WILD MUSHROOM DEMI-GLACE

Chicken Marinated with Fresh Herbs and Olive Oil, with a Rich Wild Mushroom and White Wine Demi-Glace

##### SWEET GEORGIAN LEMON CHICKEN

Pan Seared Chicken Breast Sautéed and Finished with a Brown Sugar and Lemon Zest Glaze

##### PARMESAN CRUSTED CHICKEN

Panko and Parmesan Crusted Chicken, Pan Seared and Topped with a Tomato Herb Sauce

##### ROASTED WITH ROSEMARY LEMON THYME SAUCE

Almond Crusted with Pesto, Roasted Tomatoes, and Manchego Cheddar Sauce

#### SUSTAINABLY RAISED BEEF

##### SLOW ROASTED PRIME RIB AU JUS WITH HORSERADISH CREAM

##### SLICED BEEF TENDERLOIN COMPLEMENTED WITH A RICH RED WINE DEMI-GLACE

#### LEIDY'S FARM PORK LOIN

ROASTED PORK LOIN WITH A WILD MUSHROOM STUFFING AND WARM FRUIT CHUTNEY

BACON WRAPPED PORK LOIN WITH MANCHEGO-CRANBERRY SAUCE

ROASTED PORK LOIN WITH A BURGUNDY PEPPERCORN SAUCE



CONTINUED ON NEXT PAGE...



# THE SETTLERS INN

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...ARTS & CRAFTS MENU CONTINUED

## SALMON, MAHI MAHI OR SWORDFISH

GRILLED WITH LEMON BEURRE BLANC

GRILLED WITH A TOMATO, OLIVE, AND CAPER SAUCE

ROASTED WITH A HONEY LEMON GARLIC SAUCE

## VEGETARIAN

MARINATED & GRILLED PORTOBELLO MUSHROOM CAPS FILLED WITH SEASONAL VEGETABLES

CRISPY TRADITIONAL EGGPLANT PARMESAN OVER PENNE

ROASTED VEGETABLE BÉCHAMEL LASAGNA TOPPED WITH BREAD CRUMBS

ACORN SQUASH STUFFED WITH ROASTED VEGETABLES (*AVAILABLE IN AUTUMN ONLY*)

CREAMY CAVATAPPI ALFREDO WITH FRESH CRACKED PEPPER & PARMESAN

GNOCCHI OR PENNE WITH PESTO & CHERRY TOMATOES

LINGUINI WITH PARMESAN & PEAS

PENNE A LA VODKA

## SIDE DISHES

Select One

CARAMELIZED ONION & PARMESAN POTATO AU GRATIN

TRADITIONAL YUKON GOLD MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

BROWN SUGAR SWEET POTATO MASH

MEDITERRANEAN QUINOA WITH ROASTED VEGETABLES

CAULIFLOWER AU GRATIN (VEGAN)

ORZO WITH ROASTED VEGETABLES & PARMESAN

## INCLUDED WITH THE ARTS & CRAFTS PACKAGE

Four Hour Open Bar (Page 17)

Champagne Toast

Your Choice of Three Passed Hors d'Oeuvres (Page 14)

Choice of Artisanal Cheese Display, Crudit  Display, Mediterranean Platter

Two Course Dinner

Wedding Cake (Page 19)

Sales Tax & Service Charge



## ELEGANT PACKAGE

\$149 per person  
Served Plated

### FIRST COURSE

Select up to Two

#### THE SETTLERS INN SIGNATURE SALAD

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

#### PEAR AND CHICKEN SALAD

Organic Greens with Pears, Chicken, Avocado, Dried Cranberries, Goat Cheese, and a Maple Balsamic Vinaigrette

#### JUMBO LUMP CRAB CAKES

Pineapple Salsa and Sriracha Aioli

#### SHRIMP COCKTAIL

Everyone's Favorite Classic

## ENTRÉES

Select up to Two

All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley

### FREE BIRD FARM CHICKEN BREAST OR PETITE POULET

Port Thyme Sauce, Sweet Potato Puree, Turnip Fennel Spinach Sauté  
Chanterelle & White Truffle Sauce, Creamy Lemon Thyme Mashed Potatoes  
Pancetta, Sage & Thyme Sauce, Creamy Roasted Garlic Mashed Potatoes

### PAN ROAST DUCK BREAST

Blueberry Infused Demi-Glace, Rosemary Au Gratin Potatoes

### KING ROYALE SALMON

Manchego Bechamel, Lentil and Quinoa  
"Oscar" Béarnaise, Jumbo Lump Crabmeat, Roasted Asparagus, Couscous  
Espelette Vinaigrette, Poblano & Cumin Rice, Pineapple Avocado Salsa

### RED SNAPPER, HALIBUT, OR GROUPE

Pan Seared with Saffron Vanilla Sauce, Sofrito Risotto  
Roasted with Garlic White Wine Sauce and Basil, Couscous  
Blackened with Mango-Avocado Salsa, Lemon Basil Risotto

CONTINUED ON NEXT PAGE...



...ELEGANT PACKAGE CONTINUED

## GRILLED LEIDY'S FARM PORK CHOP

Warm Apple Compote, Yukon Gold Roasted Garlic Mashed Potatoes  
Cherry Jalapeño Sauce, Sweet Potato & Red Onion Hash

## SUSTAINABLY RAISED BEEF

Sliced Beef Tenderloin with Diane Sauce and Au Gratin Potatoes  
Roast Prime Rib Au Jus with Creamy Yukon Gold Roasted Garlic Mashed Potatoes  
Braised Short Rib with Mulled Wine Reduction, Traditional Mashed Potatoes

## VEGETARIAN

Root Vegetable Stuffed Portobellos with Balsamic Reduction  
Pan Roasted Polenta Cakes with Stuffed Delicata Squash (Available in Autumn Only)  
Chef Created Option to Suit Dietary Needs

## INCLUDED WITH THE ELEGANT PACKAGE

Five Hour Open Bar (Page 17)  
Champagne Toast  
Your Choice of Four Passed Hors d'Oeuvres (Page 14)  
Two Course Dinner  
Choice of Artisanal Cheese Display, Crudité Display, Mediterranean Platter  
Wedding Cake (Page 19)  
Sales Tax & Service Charge



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## CONTEMPORARY STATIONS PACKAGE

\$120 per person

### FIRST HOUR

#### PASSED HORS D'OEUVRES

Select Four

#### HORS D'OEUVRES DISPLAYS

Select Two

### SECOND HOUR

#### SALAD STATION

Caesar Salad with House Made Croutons, Caprese Salad, Baby Kale, Crispy Bacon, and Avocado, Lemon Garlic Vinaigrette

#### SMALL PLATES STATIONS

Select Two | Includes Basket of House Made Artisanal Breads

**BEEF SIRLOIN CARVING STATION, WITH HORSERADISH CREAM**  
Yukon Gold Mashed Potatoes, Seasonal Vegetable Medley

#### ROAST PORK LOIN CARVING STATION

Apple Chutney or Dijon Demi Sauce, Mashed Potatoes, Seasonal Vegetable Medley

#### ROASTED FREE BIRD FARMS CHICKEN BREAST

Olive Oil, Fennel and Citrus, Vegetable Confetti Orzo Salad  
Pesto and Roasted Tomatoes, Vegetable Confetti Orzo Salad

#### ROASTED KING ROYALE SALMON

Lemon, Garlic and Basil Sauce, Roasted Potatoes, Seasonal Vegetable Medley

#### PASTA STATION

Penne a la Vodka with Meatballs, Macaroni and Cheese,  
Orecchiette with Basil Chardonnay Cream Sauce (Prosciutto Optional)

### INCLUDED WITH THE CONTEMPORARY STATIONS PACKAGE

Four Hour Open Bar

Champagne Toast

Two Hors d'Oeuvres Displays

Four Passed Hors d'Oeuvres

Salad Station

Two Small Plate Stations

Wedding Cake (Page 17)

Sales Tax & Service Charge



## SUNDAY WEDDING BRUNCH

\$75 Per Person

11:00AM Ceremony | 11:30AM-3:30PM Reception | Minimum of 75 People

### INCLUDES

Four Hour Open Bar for Beer, Wine, Mimosas, Champagne Toast, Custom Wedding Cake

#### LIGHT FARE

Starting at 11:30AM

Assorted Chilled Juices  
Fresh Fruit and Yogurt Parfaits  
Smoked Salmon Display  
Croissants & Bagels  
Farmers Market Jam  
Assorted Cream Cheese Spreads

#### MAIN COURSE

Starting at 12:00PM

Maple Walnut Bread Pudding  
Quiche Lorraine  
Thick Cut Cherrywood Bacon  
Sausage Links  
Country Fried Chicken & Fried Leeks  
Lobster Ravioli with Truffle Chive Cream Sauce  
Moroccan Watermelon Salad

### BAR UPGRADES

Full Open Bar | \$7 Per Person  
Bloody Mary Bar | \$10 per person  
Craft Beer Package | \$5-8 Per Person

### STATIONS

Applewood Smoked Ham Carving Station

#### Omelet Station

Cooked to Order By Our Chef with:  
Chopped Ham | Bacon | Onions | Peppers  
Tomatoes | Spinach | Sliced Mushrooms  
Salsa | Cheddar Jack Cheese

### ADD A LITTLE SOMETHING EXTRA

BREAKFAST CHARCUTERIE BOARD | \$5 PER PERSON

POBLANO AND SHRIMP POTATO HASH | \$5 PER PERSON

EGGS BENEDICT OSCAR | \$3.50 PER PERSON

WHITEFISH AND SMOKED OYSTER SEAFOOD SAUSAGE | \$3.50 PER PERSON

ORANGE BALSAMIC PETITE PORK OSSO BUCO | \$4 PER PERSON

GRILLED LAMB LEG BÉARNAISE | \$4.50 PER PERSON

CRÊPE STATION\* | \$6 PER PERSON

Assorted Toasted & Candied Nuts | Infused Maple Syrups | Chocolate Fondue | Caramel  
Marshmallow Fluff | Ice Cream | Whipped Cream | Fruit Compotes

\*Additional \$150 Chef Attendant Fee



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## PASSED HORS D'OEUVRES

Add Additional Passed Hors D'oeuvres \$5 Per Person

### SETTLERS SIGNATURE

Deviled Egg Topped with Diced Red Onion, Egg & Fried Capers  
Open Face Brie "Grilled Cheese" with Roasted Apples & Balsamic on Brioche,  
Bacon Wrapped Apricots  
Filo Cups Filled with Whipped Goat Cheese, Bacon & Caramelized Onions, Balsamic Drizzle

### ELEGANT

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle  
Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion  
Warm Brie Crostini with The Settlers Inn House Made Strawberry Jam  
Ahi Tuna Tartare in Cucumber Cup with Sweet Chili Sauce  
Shrimp Salad in Endive Cup

### CLASSICS

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

### VEGETABLE FOCUS

Quinoa Cakes with Lime Avocado Salsa  
Vegetarian Beyond Sausage Tacos  
Crostini with Roasted Garlic Custard and Fresh Mozzarella

### LIGHT HEARTED

Kobe Beef Sliders with Kensington Ketchup  
Mini Settlers Inn Signature Grilled Cheese  
Pulled Pork Sliders with Creamy Slaw  
Crispy Shrimp Tacos  
Grandma Amparo's Empanadas



CONTINUED ON NEXT PAGE...

...HORS D'OEUVRES CONTINUED

## STATIONARY HORS D'OEUVRE DISPLAYS

### INCLUDED IN WEDDING PACKAGES

*Select One*

#### ARTISANAL CHEESE DISPLAY

A Selection of 5 Different Local Cheeses, Complemented with House Made Jam, Fruits, Nuts, and Crackers  
\$5.50 Per Person

#### CRUDITE DISPLAY

An Array of Fresh Vegetables Served with our House Made Yogurt Ranch  
\$5.50 Per Person

#### MEDITERRANEAN PLATTER

Tomato Bruschetta, Marinated Olives, Tabbouleh Salad, Mozzarella Pesto Balls, Marinated Mushrooms, Marinated Feta, Roasted Garlic Hummus, and Pita Toasts  
\$6.50 Per Person

## PREMIUM UPGRADE STATIONARY HORS D'OEUVRE DISPLAYS

Priced Accordingly

#### JUMBO SHRIMP COCKTAIL DISPLAY

~3 Shrimp Per Person  
\$9 Per Person

#### RAW BAR DISPLAY

Clams on the Half Shell, Jumbo Lump Crab Pieces, Tuna Tartar, Jumbo Shrimp Cocktail, and Scallop Ceviche  
\$25 Per Person

#### SLICED MOZZARELLA AND TOMATO DISPLAY

House Made Pesto and Balsamic Drizzle, Focaccia, and Olive Oil  
\$5 Per Person

#### CHARCUTERIE BOARD

A Selection of 5 Local Prosciuttos, Hams, Pates, and Sausages  
\$8 Per Person

#### A TASTE OF PENNSYLVANIA

Aged Amish Cheddar with Apple Butter, Warm Wild Mushroom Spread and Toasted Baguette, Smoked Trout Mousse with Cucumber Chips, Red Onion, and Capers  
\$7.50 Per Person

#### PENNSYLVANIA PRETZEL BOARD

Variety of Mustards, Dried Cranberries, Warm Cheese and Beer Dip, Apple Butter, Pickled Onions, One of Each Chef's Choice Cheese and Charcuterie  
\$6.50 Per Person



## JUST A NOSH

### LATE NIGHT PLATTERS

Set Out During the Final Hour of Your Wedding Reception | Priced Accordingly

#### ASSORTED DELI STYLE SANDWICHES AND WRAPS PLATTER

Turkey and Swiss with Roasted Red Pepper Aioli, Ham and Cheddar with Dijon,  
Chicken Salad Wrap, Ham Salad Wrap, and Chips

\$5.50 Per Person

#### FOCACCIA BRUSCHETTA PLATTER

House Made Focaccia Bread Bruschetta, Mixed Blend of Marinated Olives, Panzanella Salad

\$6 Per Person

#### PRETZEL PLATTER

House Made Soft Pretzels, Assorted Mustards and Dips

\$5.50 Per Person

### DESSERT DISPLAY

Select Three for \$5 Per Person, Five for \$8 Per Person, and Add Another for \$1.75 Per Item Per Person

Cream Puffs, Toffee Pudding with Caramel Sauce and Whipped Cream, Assorted Cookies,  
Chocolate Covered Strawberries, Fudge Brownies with Espresso Ganache, Bavarian Chocolate Tarts,  
Assorted Cake Truffles (Available April-October), Vegan Peanut Butter Blondies

### DONUT BAR

\$6 Per Person, Featuring an Assortment of Glazed, Jelly, Powdered, Cream Filled, and Donut Holes

PLATED DESSERT OPTIONS AVAILABLE UPON REQUEST

### ADD A LITTLE SOMETHING EXTRA

Ask Your Wedding Planner for Details on the Following Special Add Ons...

Rehearsal Dinner

After Wedding Send Off Breakfast

Wedding Favors

Groom's Cake

Donut Bar

Customized Sugar Cookie Favors (Wrapped with a Bow)

Gift Bags (Placed in Guest Rooms Before Arrival)

Premium Guest Services Package





## OPEN BAR INCLUDES

4 Hour Open Bar Included in Package with Premium Liquors  
Add On An Additional Hour of Open Bar for \$8 Per Person

### **PREMIUM BRANDS OF LIQUOR INCLUDE**

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

### **PREMIUM BRANDS OF WINE**

A Selection of Red and White

### **BEER**

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager

## UPGRADE TO TOP SHELF

Add \$5 Per Person for Top Shelf Liquor  
Add \$8 Per Person for Top Shelf Liquor & Cordials

### **TOP SHELF BRANDS OF LIQUOR**

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

### **TOP SHELF BRANDS OF 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 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



## WEDDING CAKES

Customize Your Cake with the Following Selections and More

### CAKE FLAVORS

Select One, and Add One Additional Flavor for \$1 per person  
White, Yellow, Chocolate, Lemon, Marble, Carrot, Red Velvet

### FILLINGS

Select One

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

### CAKES, FILLINGS, AND SOAKS - 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 - UPGRADES\*

\*Additional Fees Apply

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

NEED SOME INSPIRATION? ASK TO SEE OUR CAKE BOOK!

### SUGGESTED COMBINATIONS

Add \$2 Per Person

Lemon Chiffon Cake, Lemon Curd, Whipped Cream Frosting  
Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream  
Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream  
Chocolate Cake, Grand Marnier Soak, Chocolate Truffle Filling,  
Burnt Orange Buttercream  
Chocolate Cake, Espresso Soak, Chocolate Ganache Filling, Mocha Buttercream

