

The Waterfront

• AT •

SILVER BIRCHES



Weddings 2019

205 Route 507 | Hawley, PA 18428

SilverBirchesResortPA.com

570.226.4388

Congratulations and Welcome to The Waterfront at Silver Birches!

Thank you for considering us to host your wedding reception. Settlers Hospitality has been in the hospitality business for generations. In that time we have earned a reputation for offering outstanding food and service, as well as being attentive to every detail. Our reputation combined with our location on the shores of Lake Wallenpauapack will give you the memorable experience you are searching for at your wedding. Our goal is to exceed your expectations. We appreciate the opportunity to make your wedding day dreams a reality!

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SPECIAL CONSIDERATIONS

All prices listed in this 2019 package include sales tax and service charges.
NO HIDDEN COSTS

Our single wedding venue offers flexible reception start times.
This day is all about YOU!

Minimum 140 people for Saturday receptions May through October
Minimum 75 people for all other dates

Please note that the enclosed wedding packages include our Saturday pricing.
(*All prices throughout this package include a tax and service fee
and are subject to a 3-5% increase each year.)

Friday (Year Round) Weddings deduct \$15 per person
Sunday (Year Round) Weddings deduct \$20 per person *
November thru April (Saturday) Weddings deduct \$10 per person *
(*Excludes 'Wedding Brunch' Package)

Children's Prices

Teenagers Subtract \$10 | Ages 3 to 12 Half Price | Under 3 No Charge

Service Guests

DJ, Photographer, Etc. | Half Price

We will assist you to reserve a block of rooms.

WEDDING PACKAGES INCLUDE

Our beautiful lakeside ceremonies are held on our perfectly groomed lawn and include white chairs, an arbor, a sound system for the officiate, and a back up plan in case of inclement weather.

\$5.00 pp - \$500 minimum

- An indoor and/or outdoor cocktail hour overlooking the lake, including hors d'oeuvres, with open bar featuring premium brands of liquors, beer & wine
 - An additional 3 hours of open bar
 - Champagne, Spumante or Prosecco toast for wedding party and guests
 - Beautiful wedding cake with your choice of style, flavor, filling and frosting
- Ivory or white table linen with a wide range of napkin colors available to coordinate with your wedding colors
 - Lantern center pieces for each of your guests tables
- Wedding planner to oversee all the details and make your reception perfect and worry free.
 - Complimentary couples suite the night of your wedding with champagne



COCKTAIL HOUR & OPEN BAR INCLUDES

A cocktail hour with a full open premium bar featuring:
 (Plus three additional hours of full open bar during the reception)

Premium Brands of Liquor

Absolut Vodka | Stolichnaya Vodka | Tanqueray Gin | Beefeater Gin
 Southern Comfort | Jack Daniels | Jim Beam | Seagrams | Dewars | Tequila
 Bacardi Rum | Captain Morgan Rum | Coconut Rum
 A Selection of Cordials and Liquors

Premium Brands of Wine

A Selection of Red and White
 *Wine service during dinner available for
 \$5 per person

Four Draft Beers

Budweiser
 Bud Light
 Goose Island IPA
 Shock Top Belgium Wheat

Seasonal Signature First Mate Fondue Station

Served with fresh made artisan and focaccia breads from our bakery, crostini and flatbread crackers

Spring

(April–June)
 Ramp Fromage
 Chicken & Spinach

Summer

(July – August)
 Summer Tomato & Herb
 Cucumber Boursin

Autumn

(September–October)
 Beet Tahini
 Grilled Corn & Ricotta

Winter

(November – March)
 Truffle Parmesan
 Gouda & Honey Mushroom

Butler Style Hors D'Oeuvres

Fried Ricotta Caprese | Steamed Bao Shrimp Buns | Chicken & Waffle Cone

UPGRADE YOUR BAR

• A Fifth Hour of Open Bar | \$5.00 Per Person

- Add \$5.00 Per Person for top shelf liquor (also includes all premium brands)
- Add \$8.00 Per Person for top shelf liquor and top shelf cordials

Top Shelf Brands of Liquor

Grey Goose | Kettle One | Belvedere
 Bombay Sapphire | Meyers | Chivas
 Johnnie Walker Red | Johnnie Walker Black
 Crown Royal | Makers Mark | Cuervo Gold
 Patron Silver

Top Shelf Cordials

B & B | Courvoisier VS
 Sambuca Romano | Bailey's Irish Cream
 Grand Marnier | Amaretto di Saronno
 Drambuie Irish Mist

Extra Touches

- Add a Satellite Bar with Beer & Wine: \$150
 (*Included if more than 150 guests)
- Your Signature Wedding Fountain | \$5.00 per person
 Choice of: Pomegranate Vodka, Margarita, Mai Tai or Sangria (white or red)
 (*Special requests must be made 30 days in advance and may require an additional fee)

Have the whole package for: \$15 Per Person



COCKTAIL HOUR ADDITIONS

Butler Style Hors D'Oeuvres

ADD ADDITIONAL PASSED DURING COCKTAIL HOUR

Classics | \$4 Per Person

Cocktail Franks
 Charred Tomato Relish

Bruschetta
 Heirloom Tomato, Prosciutto, Balsamic

Blue Collar Meatloaf Bites
 Hand Pattied Meatballs, Kentucky BBQ

Bloody Mary Shrimp
 Tempura Battered Shrimp, Bloody Mary
 Cocktail Sauce

Beef Wellington
 Shiraz Demi

Fried Goat Cheese Bites

Bacon Wrapped Brie Stuffed Mushrooms

Lamb Meatballs

Vegetable Pho Shooter
 Sweet & Spicy Korean Soup

Fried Green Beans
 Baja Remoulade

Waterfront | \$5 Per Person

Smoked Salmon Tartelette
 Orange Ginger Reduction

Skippers Seared Scallop
 Smoked Sea Salt, Wonton Wrapper,
 Asian Slaw

Fish & Chips
 White Fish, Tarragon Tarter

Lobster Gougères
 Puffed Pastry Filled with Lobster Salad

Big Island Sushi Roll
 Brick Oven Mahi, Avocado, Cucumber,
 Nigiri Rice, Shaka Garlic Sauce

Oyster Pear Rockefeller
 Pear Onion & Spinach Sauté, Bacon,
 James River Oyster

Tidd Bit Tuna Tower
 Ahi Tuna, Cucumber, Heart of Palm,
 Aleppo Aioli

Put To Sea Portabellas
 Crab Stuffed Cremini, Scallion Remoulade

Spotlight | \$5 Per Person

Sunday Hangover
 Angus Slider, Brioche Bun,
 Tomato Hollandaise Relish

Shanghai Street Noodle
 Wok Fried Udon Noodle & Vegetable Sauté

Alligator Spears
 Deep Fried Alligator Red Pepper Romesco

Chicken Pate & Champignon Canapés
 Chicken Liver & Oyster Mushroom Filled Phyllo
 Cup

Petite Tuna Martini

Crab Purse

Oyster & Pork Meatballs

Vegetable Temaki Rolls

Chicken Banh Buns

Za'atar Lamb Chops (\$6pp)

Twisted Carbonara
 Fork Twisted, Baked Spaghetti Carbonara,
 Shaved Prosciutto, Béchamel

Tea Garden Fritters

Bacon Wrapped Scallops
 Orange Sambuca Glaze

Duck Moo Shoo
 Hoisin Sauce, Vegetable Sauté, Cilantro Pancake



COCKTAIL HOUR ADDITIONS CONTINUED...

Stationary Displays

ADD ADDITIONAL DISPLAYS TO YOUR COCKTAIL HOUR

Antipasto Display | \$7 Per Person

Chef's Mirror of Fresh Mozzarella, Sharp Imported & Local Chesses, Marinated Olives and Peppers, Sliced Capicola, Prosciutto, Hard Salami, Pepperoni. Sliced Italian Bread & Cracker Selections.

PAIR THIS DISPLAY WITH

*Passed Fork Twisted Carbonara | \$2.50 Per Person

*Red or White Sangria Fountain | \$4 Per Person

Garden Fresh Vegetable Crudité | \$5 Per Person

Garden Fresh Vegetable Mirror | House Baked Artisan Bread

Your Choice of: Spinach Parmesan, Creamy Pesto or Chipotle Ranch Dip

PAIR THIS DISPLAY WITH

*Passed Cobb Salad Cups | \$2.50 Per Person

*Bloody Mary Bar | \$5 Per Person

Mediterranean Spread | \$6 Per Person

Traditional Hummus, Tabbouleh, Baba Ganoush, Fried Pita, Focaccia, Fried Tortilla

PAIR THIS DISPLAY WITH

*Passed Fried Falafel | \$2.50 Per Person

*Add Stuffed Grape Leaves | \$2.50 Per Person

Smokehouse Charcuterie | \$8 Per Person

Local & Imported Cold Smoked Cheese, Spanish Chorizo, Light Smoked Summer Sausage, Salt Fish Dip.

It's A Fiesta | \$5.50 Per Person

Fresh Fried Tortilla Chips, Homemade Salsa & Guacamole. Accompanied with Assorted Empanadas.

PAIR THIS DISPLAY WITH

*Passed Mini Quesadilla | \$2.50 Per Person

*Margarita Drink Fountain | \$4 Per Person

Sushi Display | Market Price

Beautiful Array of Sushi by a Local Outside Vendor

Cheese Board | \$6.50 Per Person

Domestic, Imported & Small Batch Local Cheeses. Served with Cracker Selections, Breadsticks & Whole Grain Mustard

PAIR THIS DISPLAY WITH

*Two Additional Local Wines for \$3 Per Person

*Passed Mozzarella Stuffed Cherry Peppers for \$2.50 Per Person



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COCKTAIL HOUR ADDITIONS CONTINUED...

Create Your Own Bruschetta Station | \$5.50 Per Person

Fresh Traditional Tomato Basil in Olive Oil, Mixed Berry & Cilantro Bruschetta, Greek Olive Tapenade & Cannellini Hummus. Served With Aged Balsamic Glaze, Locatelli Cheese, Fresh Herb Pesto, Olive Oil Crusted Focaccia & Cracker Variety.

PAIR THIS DISPLAY WITH

*Passed Pear & Goat Cheese Canapé | \$3 Per Person

Ahi Poke Salad | \$8.50 Per Person

Ahi Tuna Tossed with Wakame Seaweed, Avocado, Mandarin Oranges & Fresh Cucumber in a Sweet Sesame Vinaigrette Dressing. Served over Mixed Greens.

Oysters On The Half Shell | Market Price

100 Fresh Oysters of Your Choice

Smoked Salmon Display | \$130

(Serves 50 Guests)

Fruit Display | \$5.50 Per Person

Fresh Fruit Served in a Handmade Ice Bowl, Accented with Exotic Fruits & Fresh Berries

Baked Brie | \$100

(One Wheel Serves 50 Guests)

Calkins Creamery's Brie Cheese Served En Crute & Topped with Ritter's Farmers Market Jam

PAIR THIS DISPLAY WITH

*Greek Yogurt Parfaits | \$2.50 Per Person

*Add Mimosa Fountain | \$4 Per Person

Shrimp Tower | \$8.50 Per Person

Unlimited Peeled Shrimp Cocktail Served For One Hour

Chef Attended Pasta Sauté Station | \$7 Per Person

Choose Two:

Pad Thai Stir Fry | Tortellini Caprese | Linguini Champignon

Little Neck Clams | Mussels Pernod | Fettuccini Alfredo

Raw Bar | \$25 per person

Clams On The Half Shell | Jumbo Lump Crab Pieces | Tuna Tataki

Jumbo Shrimp Cocktail | Scallop Ceviche

Colossal Raw Bar | \$45 per person

Clams On The Half Shell | Oysters On The Half Shell | Scallop Ceviche

Colossal Crab & Lobster Pieces | Tuna Poke | Colossal Shrimp Cocktail

All Served On A Specialty Designed Ice Bar



EXTRA SPECIAL TOUCHES

Mini Packages created to get the most out of your cocktail hour

Your Choice Cocktail Hour Package | \$15 Per Person

Your Choice Stationary Display (Excludes: Charcuterie & Seafood Displays)

Your Choice of 3 Additional Passed Hors D'Oeuvres

Your Choice of a Signature Wedding Fountain Cocktail

It's a Fiesta! | \$9 Per Person

Mexican Fiesta Display: Fresh Fried Tortilla Chips, Homemade Salsa & Guacamole

Accompanied with Assorted Empanadas

Passed Mini Quesadillas

Margarita Wedding Fountain

Italian Delight | \$10 Per Person

Antipasto Display

Passed Twisted Carbonara

Red Sangria Wedding Fountain



PLATED ENTRÉES

Includes

Four Hour Open Bar | Champagne, Spumante or Prosecco Toast
Three Packaged Hors D'Oeuvres | Two Packaged Stationary Displays | Custom Wedding Cake

Friday Deduct \$15 Per Person | Sunday Deduct \$20 Per Person

Saturday (November thru April) Deduct \$10 Per Person

{All prices include sales tax and service charges}

Minimum of 140 people for Saturdays (May thru October)

First Course

(Please choose one from appetizer, soup or salad option)

Appetizer

Brandy Poached Pears | Crab & Truffle Au Gratin | Brazilian Empanada | Tortellini Chablis
Crepe Suzette | Tomato Rockefeller | Sichuan Tofu | Peach & Goat Cheese Turnover
Colossal Ravioli Caprese | Farfalle with Sundried Tomato Cream | Fried Eggplant Tower
Grilled Asparagus Provencal

ADD \$5.95 PER PERSON ADDITIONAL

Crab Martini | Moroccan Stuffed Pepper | Thai Pork Belly | Shrimp & Gritts | Broiled Oysters Chorizo
Jerk Seared Scallop & Coconut Risotto | Grilled Hanger Argentina | Tuna Sundae
Chilled Shrimp Brochette

Soup

Onion Gruyere | Italian Wedding | Split Pea Chorizo
Tomato Chasseur | Crab Bisque | Beef Oxtail | Butternut Squash Fusion | Smokey Seafood Chili

Salad

Caesar

Fresh Romaine, Locatelli Cheese and Our Homemade Caesar Dressing

ADD \$2 PER PERSON ADDITIONAL

Field Greens

Tear Drop Tomatoes, Red Onions, Roasted Sweet Potatoes, Gouda, Drizzled with Brown
Sugar & Curry Vinaigrette

Farro

Chopped Greek Olives, Feta, Cucumber, Tomatoes, Red Onion and Farro. Tossed over Baby Greens
in a Mint & Sumac Vinaigrette

Mandarin & Chèvre

Fresh Arugula & Spinach accompanied with Mandarin Oranges, Goat Cheese, Drizzled with a Raspberry
Vinaigrette and a Crunchy Toasted Almond Bread Pudding Square

Mushroom Focus

Variety of Balsamic Marinated Roasted Mushrooms served over Mixed Greens with Gorgonzola,
Caramelized Red Onion and Fried Polenta Points. Lightly Drizzled with an Aged Balsamic Glaze.



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PLATED ENTRÉES CONTINUED...

PLATED ENTRÉE SELECTION

Entrees include chef's choice of starch and seasonal vegetable
Please select two offerings and note that exact entrée counts are required one week in advance
Select a third offering | \$4.00 Per Person

Create a combination plate by choosing two of the entrees below and eliminate the need to get choices.
(Ask for our chef's recommendations)

Chicken Roja | \$110 Per Person

Pan Seared Statler Breast of Chicken Drizzled with a Chive Emulsion Sauce, Served Over Garden Herb Risotto & Topped with a Sweet and Spicy Summer Tomato, Grilled Eggplant & Fresh Mozzarella Compote.

Chicken Bourre | \$110 Per Person

Andouille Sausage, Crawfish & Spicy Cornbread Stuffed Bacon Wrapped Chicken Breast Sauced with Raspberry Red Eye Gravy & Served over Sweet Potato Succotash.

Crispy Duck | \$110 Per Person*

Tender Duck Breast Dusted in Chef's 5 Spice Rub and Pan Fried to a Crispy Perfection. Complimented with a Blueberry Compote and Brown Szechuan Sauce.

Pork Chop | \$110 Per Person*

Tarragon and Garlic Brined Pork Chop Cast Iron Seared and Basted in Brown Sage Butter. Complimented with a Savory Orange Pepper Jam & Chopped Fennel Salad.

Jicama Salmon | \$110 Per Person*

Star Anise Spice Dusted Chilean Salmon Filet, Jicama Stone Fruit Slaw, Plantain Risotto.

Crispy Cornmeal Snapper | \$115 Per Person

Cornmeal Breaded Red Snapper, Dirty Rice, Red Beans, Collards, Smokey Jalapeño Aioli.

Halibut | \$115 Per Person*

Orange Saffron Reduction, Baby Bok Choy, Grilled Sweet Potatoes.

Steelhead Trout | \$115 Per Person*

Wood Grilled Cedar Plank Steelhead Trout Filet Drizzled with a Watercress & Ramp Couli.

Wok Charred Ahi Tuna | \$115 Per Person*

Lemon Grass and Ginger Marinated, Wasabi Pea Encrusted Ahi Tuna, with a Baby Kale Quinoa Salad & Green Garlic Chili Sauce.

Waterfront's Crab Cakes | \$115 Per Person

The Waterfront's Jumbo Lump and Claw Crab Cakes Pan Fried and Paired with a Sweet and Creamy Red Cabbage and Scallion Slaw.

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PLATED ENTRÉE SELECTION CONTINUED...

Tofu Napoleon | \$110 Per Person*

Tofu Layered with Roasted Eggplant and a Swiss Chard Herb Sauté Drizzled with Tea Garden Pesto.

Mushroom Polenta Bowl | \$110 Per Person*

Yellow Oyster & Wild Mushroom Variety, Truffle Marinade, Pan-Fried. Served with Heirloom Carrots Over Miso Polenta.

Lamb | \$115 Per Person*

(Rack & Leg)

Rubbed in Fresh Rosemary and Broiled to a Perfect Medium Rare. Complimented with Whole Roasted Garlic, Imported Mediterranean Olives and a Savory Syrah Demi-Glace.

Londres Grille | \$110 Per Person*

Skirt Steak, Herbs de Provence, Garlic, Honey and Cedar Chips immersed in a Cabernet Sauvignon & Worcestershire Marinade. Seared to Medium Rare & Sliced Thin. Topped with a Cabernet Demi-Glace & Caramelized Pearl Onions.

NY Strip: | \$115 Per Person*

14 oz. Dry Rubbed Slow Roasted Aged NY Strip Loin. Pickled Radish Dill Slaw. Brandy & Caramelized Onion Au Jus.

Beef Medallions | \$115 Per Person*

Sliced Tenderloin of Beef with your Choice of a Madeira Demi-Glace
OR
A Cognac and Roquefort Cream Sauce.

Scallops | \$115 Per Person*

Sumac Dusted Pan Seared and Served Over Summer Vegetable Tabbouleh with a Cucumber Lavender Dressing.

Skirt Steak & Shrimp Belloblanno | \$120 Per Person*

Grilled Chili Rubbed Skirt Steak & Rosemary Skewered Shrimp Topped with Sautéed Portabella Mushrooms, Poblano & Serrano Pepper Compote with a Smokey Cabernet Reduction Sauce.

Surf & Turf | \$120 Per Person

4oz Tenderloin of Beef Topped with Jumbo Lump Crab Meat. Served Over Sundried Tomato Cous Cous & Complimented with a Mandarin Demi Glace.

*Indicates Gluten Free Entrée

Make Your Beef Entrée Surf and Turf

Add a 4oz. Lobster Tail* | \$10 Per Person

Add a Crab Cake | \$5 Per Person



THE WEDDING BUFFET

Saturday Reception \$115 | Friday Reception \$100
Sunday \$95 | Saturday November thru April \$105
Minimum of 75 Guests for Buffets (140 for Saturdays May through October)

Includes

Four Hour Open Bar | Champagne, Spumante or Prosecco Toast
Three Packaged Hors D'Oeuvres | Two Packaged Stationary Displays | Custom Wedding Cake (pg. 14)

Salad Station

(All Included)

Crisp Caesar Salad | Fatoush Salad | Sugar Snap Pad Thai Noodle Salad
Brandy Poached Pears | Waterfront's Broccoli Salad | House Baked Rolls

Hot Entrées

(All Included)

Includes Chef's Choice Starch and Seasonal Vegetable

Jicama Salmon

Star Anise Spice Dusted Chilean Salmon Filet, Jicama Stone Fruit Slaw.

Pork

Roast Pork Loin Glazed with a Maple Bacon Lacquer Sauce and Served with Farmhouse Sage Stuffing.

Chicken Verde

Garlic and Fresh Thyme Marinated Pan Seared Chicken Breasts Topped with a Roasted Eggplant & Cucumber Salad.

Beef Borek

Phyllo Wrapped Ground Beef Simmered in an Aromatic Port Wine Demi Glaze with Toasted Almonds, Toasted Turnips and Raisins.

Vegetable Paneer Masala

Classic Indian Dish with Roasted Vegetables Dusted in Authentic Spices and Paneer Cheese Sautéed in a Butter Masala Sauce Topped with Fresh Coriander Leaves.

Seasonal Vegetables and Potato

Chef Attended Carving Station

(choose one)

Black Oak Honey Ham | Rosemary Brined Roasted Turkey | Roast Top Round of Beef
Roast Pork Loin | Steamship Round of Pork | Steamship Round of Beef (Minimum of 100 people)

Chimichurri Marinated Skirt Steak | **\$4 Per Person Additional**

Beef Tenderloin | **\$8.50 Per Person Additional**

Prime Rib of Beef | **\$8.50 Per Person Additional**

Leg of Lamb | **\$4 Per Person Additional**

Salmon OR Halibut Filet | **\$4 Per Person Additional**



THE WEDDING STATIONS BUFFET

Saturday Reception \$112 | Friday Reception \$97
Sunday \$92 | Saturday November thru April \$102
Minimum of 75 Guests for Buffets (140 for Saturdays May through October)

Includes

Four Hour Open Bar | Champagne, Spumante or Prosecco Toast
Three Packaged Hors D'Oeuvres | Two Packaged Stationary Displays | Custom Wedding Cake

Salad Station

(All Included)

Crisp Caesar Salad | Fatoush Salad | Sugar Snap Pad Thai Noodle Salad
Brandy Poached Pears | Waterfront's Broccoli Salad | House Baked Rolls

Chef Attended Pasta Station

(Choose Three)

Linguine Fra Diablo

Linguine Pasta Simmered in a Spicy Tomato Seafood Sauce with Clams and Bay Scallops.

Amorosi Carbonara

Amorosi Pasta, Fall Off the Bone Ham and Peas Tossed in a Savory Béchamel Sauce.

Pad Thai Stir Fry

Pad Thai Noodles Tossed in a Ginger Szechuan Sauce with Fresh Vegetables and Sesame Roasted Chicken.

Sunday Sauce

Classic Tomato Sauce Simmered with Linguine, Italian Sausage and Homemade Meatballs.

Champignon & Truffle Linguini

Linguini Pasta Tossed in a Parmesan Truffle Aioli Sauce with Wild Mushrooms, Spinach, Capers & Prosciutto.

Fettuccine Alfredo

Everyone's Favorite Classic

Gnocchetti Pesto

Gnocchetti pasta, House Pesto, White Wine, Touch of Cream.

Sweet Pea Shrimp

Sweet Pea and Spinach Pesto Tossed with Baby Shrimp and Yellow Squash.

Farfalle Aioli

Farfalle Pasta with Olive Oil, Garlic and Fresh Herbs.

Penne Vodka

Chunky Tomato Vodka Blush Sauce with Shaved Prosciutto.

Tortellini Caprese | \$1.00 Per Person Additional

Tortellini Pasta Simmered in a Sundried Tomato Cream Sauce. Tossed with Fresh Mozzarella & Asparagus.

Lobster Gnocchi | \$4.00 Per Person Additional

Potato Gnocchi Simmered in a Rich Tarragon Cream Sauce with Lobster Meat & Baby Spinach.



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STATIONS BUFFET CONTINUED...

Hot Entrée Station

(Choose Two Hot Entrees)

Includes Chef's Choice Starch and Seasonal Vegetable

Salmon

Choose From...

Star Anise Spice Dusted, Jicama Stone Fruit Slaw | Bright Lights Sauté, Sundried Tomato Avocado Hollandaise | Brown Sugar Ginger Glazed (Add Crab | 2.95 Per Person)

Pork Loin

Choose From...

Syrah Fig Demi-Glace | Marsala Cream with Farmhouse Sage Stuffing | Pilgrim Smoked and Maple Glazed with Roasted Sweet Potato Mashed

Chicken Chasseur

Tender Chicken Breasts Cooked in a Savory Tomato Hunter Sauce with Dumplings and Roasted Portabellas.

Chicken Verde

Marinated and Dry Rubbed Pan Seared Chicken Breasts and Thighs Lightly Sauced in a Tangy Verde Sauce and Topped with a Roasted Vegetable and Cucumber Slaw.

Chicken Delhi

Floured & Pan Fried Chicken Breasts and Thighs Sauced in a Sweet Aromatic Curry Cream Sauce with Red Vein Sorrel Leaves and Fresh Arugula.

Veal

Breaded Top Round of Veal Pan Fried and Complimented with a Warm Lemon and Arugula Salad.

Mahi

Broiled Sea Salt Dusted Fresh Mahi Mahi Topped with a Red Curry and Scallion Slaw.

Turkey

Oven Roasted Turkey Basted in a Veronique Gravy. Served with Farm House Bread Stuffing and Old School Cranberry Sauce.

Beef Borek

Phyllo Wrapped Ground Beef Simmered in an Aromatic Port Wine Demi Glaze with Toasted Almonds, Roasted Turnips and Raisins.

Lamb Sfaelos

Lamb and Beef Meatballs Stuffed Greek Style. Served Over Vegetable Orzo with Zucchini & Lightly Sauced with a Mint Crème Fraîche.

Vegetable Paneer Masala

Classic Indian Dish with Roasted Vegetables Dusted in Authentic Spices and Paneer Cheese Sautéed in a Butter Masala Sauce Topped with Fresh Coriander Leaves.

Crab Cakes | \$4.50 Per Person

The Perfect Blend of Jumbo Lump Claw Meat and Our House Imperial Mix Baked to Perfection and Topped with a Sundried Tomato Hollandaise.

Brazilian Beef Brochettes | \$3.50 Per Person

Tender Beef Kebabs Dry Rubbed in Authentic South American Spices with a Red Chimichurri Sauce.

Chef Attended Carving Station

(Choose One)

Black Oak Honey Ham | Rosemary Brined Roasted Turkey | Roast Top Round of Beef
Roast Pork Loin | Steamship Round of Pork | Steamship Round of Beef (Minimum of 100 people)
Chimichurri Marinated Skirt Steak | **\$4 Per Person Additional**

Beef Tenderloin | **\$8.50 Per Person Additional**

Prime Rib of Beef | **\$8.50 Per Person Additional**

Leg of Lamb | **\$4 Per Person Additional**

Salmon OR Halibut Filet | **\$4 Per Person Additional**



SUNDAY WEDDING BRUNCH

11:30AM Ceremony | 12:00PM-4:00PM Reception

\$75.00 Per Person

Minimum of 75 People

Includes

Four Hour Open Bar for Beer, Wine & Mimosas
Champagne, Spumante or Prosecco Toast
Custom Wedding Cake

Add a Wedding Fountain | \$3.50 Per Adult
Add a Full Open Bar | \$7 Per Adult
Add a Blood Mary Bar | \$5 Per Adult

Buffet Includes

Light Fair

(Starting at 12:00 PM)
Assorted Chilled Juices
Fresh Fruit and Yogurt Parfaits
Merlot Poached Pears
Smoked Salmon Display
Assorted Breakfast Breads
Croissants & Bagels
Farmers Market Jam
Assorted Cream Cheese Spreads

Main Course

(Starting at 12:30 PM)
Fritas Asado
Maple Walnut Bread Pudding
Quiche Gruyere or Vegetarian Moussaka
Thick Cut Cherrywood Bacon
Sausage Links
Country Fried Chicken and Fried Leeks
Smoked Mozzarella Arugula Ravioli
Caesar Salad
Moroccan Watermelon Salad
Carving Station: Black Oak Honey Ham

Chef Attended Stations

Omelet Station | Included

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

Crêpe Station | \$6 Per Person

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

Special Touches

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 Bucco | \$4 per person
Blackberry & Banana Cilantro Salsa Topped Mahi Mahi | \$4.50 per person
Grilled Lamb Leg Bernaise | \$4.50 per person



WEDDING CAKES

Cake Flavors

White | Yellow | Chocolate | Lemon
Marble | Carrot | Banana | Chocolate Chip

Frostings Included in Package

Cream Cheese

Buttercream: Chocolate, Vanilla, Mocha, Espresso, Salted Caramel, Toasted Almond

Fillings Included in Package

Chocolate Mousse | Oreo Cookie | Lemon Curd
Vanilla Custard | Chocolate Custard | Cream Cheese
Flavored Buttercream

Frostings: Available Upgrades

Add \$1.00 Per Person

Burnt Orange Buttercream | Hazelnut Buttercream

Fillings: Available Upgrades

Add \$1.00 Per Person

Cannoli | Fresh Fruit | Chocolate Truffle
Hazelnut | Coconut | Liquor Fillings (Baileys, Amaretto, etc.)

Suggested Combinations

Add \$2.00 Per Person

Chocolate Cake, Frangelico Soak, Hazelnut Buttercream
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, Amaretto Soak, Coconut Filling, Toasted Almond Buttercream

Fondant | \$.75 Per Person

Sugar Flowers | \$5 Per Decoration

*Additional Fees May Apply



SPECIALTY DESSERTS

Chocolate Fondue Station | \$6.00 Per Person

Mouthwatering Chocolate Fondue Served with Fresh Strawberries, Pretzels, Marshmallows and Graham Crackers for Dipping.
SUBSTITUTE WITH WHITE CHOCOLATE FOR AN ADDITIONAL \$2.00 PER PERSON

S'mores Bar | \$6.00 Per Person

Treat Your Guests to a Campfire Favorite at a S'mores Bar Including Marshmallows, Chocolate Bars and Graham Crackers.

Sundae Bar | \$5.00 Per Person

Vanilla Ice Cream with Chocolate Sauce, Strawberry Sauce, M&Ms, Cookie Crumbles, Sprinkles, Crushed Peanuts, Whipped Marshmallow, Whipped Cream and Cherries.

Donut Bar | \$5.00 Per Person

Glazed, Jelly, Powdered, Cream Filled, Holes.. You name it!

Tablesides Flaming Desserts | \$5.00 Per Person

Cherries Jubilee

Served Over Black Cherry Ice Cream or Hand Made Sweet Cream Filled Crêpe.

Bananas Foster

Served Over Banana Pudding Ice Cream or Hand Made Sweet Cream Filled Crêpe.

Crêpe Suzette

Delicate Hand Made Crêpes Simmered in a Sweet & Savory Grand Marnier Buerre Blanc. Complimented with a Salted Caramel & Truffle Ice Cream.

Crème Brûlée | \$4.50 Per Person

Creamy Raspberry Oreo Flavored

Bluestone Confections | \$6.50 Per Person

Chiseled Blue Stone Topped With Mini Homemade Chocolate & Whiskey Caramels, Marshmallow Confections, Pecan Brittle, Crème Brûlée Shooters and Chocolate Covered Pretzels.

Hot Peach or Apple Cobbler | \$3.50 Per Person

Your Choice of Hot Peach or Apple Cobbler

Dessert Display or Tray | \$6.00 Per Person

Assorted Mini Desserts Created by Our Pastry Chef.
Your Choice of a Tray on Each of Your Guest Tables or a Dessert Display.

After Dinner Cordials & Coffee Station | \$6.00 Per Person

Served for One Hour

Amaretto DiSorrorno | Baileys Irish Cream | Campari | Jameson
Frangelica | Sambuca | Kahlua | Chambord



LATE NIGHT NOSH

It doesn't have to end at cake. Get a late night snack!
Something to Nosh on During the Final Hour of Your Wedding

Bavarian Pretzel Station | \$5 Per Person

Watch Our Chef's During Cocktail Hour Make your Jumbo Party Pretzel before it's Baked for your Bavarian Pretzel Station

Served with Specialty Mustards, Dips & Three Cheese Guinness Fondue

Breakfast Jaws | \$5 Per Person

Sausage, Egg & Swiss Piled on Texas Toast

Bacon, Egg & Cheese Stacked on a Toasted Bagel

Ham, Potato Hash, Cheddar & Poured Egg Layered on an English Muffin

Pizza | \$6 Per Person

Fresh House Made Pizza Varieties from The Dock on Wallenpaupack

Served Hot and Fresh with all the Fixings

Waterfront Slider Station | \$5 Per Person

Grilled Black Angus Beef Sliders Complimented with:

House Baked Slider Roll Selection

Cheese & House Aioli Varieties

Fresh Greens & Veggies

Fresh Fried Kettle Chips



RESTAURANT OFFERINGS

Rehearsal Dinner

Our Starboard Room Accommodates up to 40 Guests
All Packages are Available Online
Contact Your Wedding Planner at 570.226.7355 ex: 855



After Party in Our Pub

Party with the Public
Friday & Saturdays Only
Live Rock n' Roll Music until Midnight (Fridays) & 1AM (Saturdays)
Pub Menu will be available until 1AM or Last Customer Whichever Comes First
(No Shots/Martinis Allowed)



Post Wedding Breakfast Buffet

9:30AM to 11AM
50 person minimum
Packages available online
Contact Your Wedding Planner at 570.226.7355 ex: 855

WEDDING POLICIES

- Place Cards in **alphabetical order** must be provided by bridal party.
- Items pertinent to the wedding such as timeline, favors, guestbook, place/seating cards (in alphabetical order), etc. must be delivered the day before the wedding and labeled with the names of the bride & groom. Please remove sticker from toasting glasses and wrappers from candles if applicable.
There will be a fee for any special set-up required.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) **must be made at least 60 days in advance.**
- **The final number of guests with the EXACT entree choice count will be 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 or cashiers check. 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 you would like to use a credit card there is a 3% charge.
- Silver Birches Waterfront Banquet & Conference Center does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- We will hold a date for a tentative booking without obligation for 10 days. Within the 10 days we must receive a signed contract and a \$1000.00 non-refundable deposit, or the date will not be held. An additional \$1000.00 non-refundable deposit will be in January of your wedding year. The deposit securing the booking is forfeited if the function is cancelled for any reason.
- **All special arrangements are subject to approval.**
- 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. Use of some vendors may include an upcharge.
- **Decorations and/or displays may not be attached to walls, doors, windows or ceilings.**
- **Any items provided by you or any outside vendor must be removed immediately after the reception.**
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by The Waterfront.
- Any food or beverage remaining from your function cannot be removed from the premises (with the exception of wedding cake)
- For everyones safety and comfort, we reserved the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/or to limit the consumption of any guest.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- No Shots Allowed | No Sparklers | No Chinese Lanterns
- A Credit Card must be provided in advance for any additional charges or damages that may occur.
- Extra set-up will result in a charge (if set-up takes longer than 3 hours)

