

The Waterfront

• AT •

SILVER BIRCHES



LLS Photography

Weddings 2022

205 Route 507 | Hawley, PA 18428
SilverBirchesResortPA.com | 570.226.4388



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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 Wallenpaupack, 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!

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 Officiant, and a Back Up Plan In Case of Inclement Weather.
 - \$6 Per Person Ceremony Set-Up Fee | \$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 and Wine
 - An Additional 3 hours of Open Bar
 - Champagne, Spumante or Prosecco Toast for your 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 Centerpieces with Mirror or Wood Base 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.



SPECIAL CONSIDERATIONS

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

All wedding packages include 6% sales tax and service charges

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**.
- 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.

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...HELPFUL PARTICULARS CONTINUED

HELPFUL PARTICULARS

- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared & presented by Settlers Hospitality, including wedding cakes and favors.
- Alcoholic beverages may not be removed from the premises. 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 Waterfront at Silver Birches is a **non-smoking facility**. No smoking is permitted indoors. A designated smoking area is located outside on the cocktail deck.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti & 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.



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 | Stolli Vodka | Tanqueray Gin | Beefeater Gin
 Southern Comfort | Jack Daniels | Jim Beam | Seagram's | Dewar's | 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

Wedding Nosh Bar (All Included)

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

Crudit  Variety

Hand selected variety of
 fresh vegetables, perfect
 for dipping!

Seasonal Dips & Fondues

Delicious dip
 combinations tailored to
 your wedding season!

House Snack Mix

Our twist on Chex Mix!
 Made in house!

Seasonal Fruit

Fresh and juicy fruits sure to
 make your wedding as sweet as
 can be!

Your Choice of 3 Butler Style Hors d' Oeuvres (Page 5)

UPGRADE YOUR BAR

• A Fifth Hour of Open Bar | \$8 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 | Ketel 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 | Kerrygold Irish Cream
 Grand Marnier | Amaretto di Saronno |
 Drambuie Irish Mist

Cocktail Hour Extra Touches

- Add a Satellite Bar with Beer & Wine: \$150
 (*Included if more then 150 guests)
- Your Signature Wedding Fountain | \$5 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

Passed During Cocktail Hour for \$5 Per Person Per Selection

Coney Island Dogs	Fried Chevre Bites
Tuna Poke	Soy Pearl Oysters
Scallion Mac Bites	Chicken & Waffle Cones
Thai Shrimp	Alligator Spears
Potato & Truffle Croquettes	Foragers Stuffed Honey Mushrooms
Scallop Wontons	Shrimp & Pork Shui Mai
Mongolian Meatballs	Vegetable Pho Shooters
Salmon BLTs	Shrimp & Lobster Tacos
Bloody Mary Shrimp	Fried Goat Cheese Bites
Sweet Corn & Crab Cups	Pesto Quinoa Stuffed Mushroom
Garden Crostini w/ Tomato Jam	Parmesan Artichoke Hearts
Big Island Sushi Roll	Charred Apricot Chicken Purse



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COCKTAIL HOUR ADDITIONS CONTINUED...

COCKTAIL HOUR ADDITIONS

Spotlight Hors d' Oeuvres | \$8 Per Person Per Selection

For every Spotlight Hors d' Oeuvres selection below, enjoy a Spotlight Stationary Display on us!

Sunday Hangover Slider	Shanghai Street Noodle
Fried Chicken Sriracha Bites	Za'atar Lamb Chops
Escargot & Truffle Rounds	Twisted Carbonara
Kalbi Short Rib Cups	Bacon Wrapped Scallops
Pickled Pastrami Buns	Smoked Chicken Gumbo
Lobster Plantain Chips	Cheesesteak Dumplings
Duck Quiche	Fig & Mascarpone Purse
Lavender Duck Toast	Octopus Tostado

Spotlight Stationary Displays

Garden Fresh Vegetable Crudité

Garden Fresh Vegetables

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

Mediterranean Salad

Traditional Hummus, Tabbouleh, Baba Ghanoush, Fried Pita, Focaccia

Cheese Board

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

CONTINUED ON NEXT PAGE...



COCKTAIL HOUR ADDITIONS CONTINUED...

Stationary Displays

Add Additional Displays to Your Cocktail Hour

Antipasto Display | \$7 Per Person

Fresh Mozzarella, Sharp Imported & Local Cheeses, Marinated Olives and Peppers, Sliced Capicola, Prosciutto, Hard Salami, Pepperoni. Sliced Italian Bread & Cracker Selections

Smokehouse Charcuterie | \$8 Per Person

Local & Imported Cold Smoked Cheese, Spanish Chorizo and Light Smoked Summer Sausage

It's A Fiesta | \$7 Per Person

Fried Tortilla Chips, Homemade Salsa, Sour Cream & Guacamole, accompanied with Assorted Empanadas

Steak Fajita Station | \$8 Per Person

Chef Attended Steak Fajita Sauté
Served with Soft Tortillas & Traditional Toppings

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

Baked Brie | \$100

(One Wheel Serves 50 Guests)

Brie Cheese Served En Crute & Topped with Market Jam

Dim Sum Station | \$10 Per Person

Shrimp Shumai | Vietnamese Spring Roll | Pork Dumpling
Chicken Pot Sticker | Vegetable Egg Roll

Sauces: Choose 3

Yuzu Ponzu | Sweet & Spicy Ginger | Hoisin Aioli | Sweet Thai Chili Sauce
Samurai Soy | Peanut Sauce | Sweet & Sour

Waterfront Potato & Fry Bar | \$5 Per Person

Deep Fried Waffle Fries, Kettle Chips & Battered Green Bean Fries
Served with Gravy, Queso Sauce & Aioli Varieties

Fruit Display | \$5.50 Per Person

Oysters On The Half Shell | Market Price

100 Fresh Oysters of Your Choice

Raw Bar | \$25 per person

Clams On The Half Shell | Oysters On The Half Shell | Scallop Ceviche
Colossal Crab & Lobster Pieces | Tuna Poke | Colossal Shrimp Cocktail



PLATED PACKAGE

\$129 Per Person

Includes

Five Hour Open Bar | Champagne or Prosecco Toast
Your Choice of Four Passed Hors d' Oeuvres | Wedding Nosh Bar Stationary Display
Chefs Choice of Seasonal Starch & Vegetable | Custom Wedding Cake

First Course

SELECT ONE

Classic Caesar Salad

Fresh Romaine, Locatelli Cheese and Our Homemade Caesar Dressing

Quinoa Salad

With Pimentos, Cucumber, Spinach, Red Wine Vinegar and Olive Oil

Second Course

SELECT TWO

Select a Third Offering | \$5 Per Person

**CREATE A DUO PLATE BY CHOOSING TWO OF THE ENTREES BELOW
AND ELIMINATE THE NEED TO GET CHOICES!**

Pan Seared Chicken

Drizzled with a Garden Pesto, Served Over Herb Risotto & Topped with a Sweet Summer Tomato,
Grilled Eggplant & Fresh Mozzarella

Chicken Port & Parsnip

Pan Seared Lavender & Clove Marinated Airline Chicken Breast, Drizzled with a Port Wine Reduction Sauce, Served
Over Baby Greens and a Herb & Roasted Parsnip Puree

Crispy Duck Breast

Cast Iron Seared, Served with a Leek Potato Cake, Broccoli Rabe, Fried Carrot Straws & a Blueberry Compote

Lamb

(Rack & Leg)

Rubbed in Fresh Rosemary & Broiled to a Perfect Medium Rare. Mediterranean Olives, Fried Chick Peas,
& a Syrah Pan Sauce

Eggplant Napoleon (GF)

Roasted Eggplant Layered with Roasted Red Peppers, Caramelized Onions and Swiss Chard Herb Sauté
Drizzled with Garden Pesto and Balsamic

Tagliatelle

Hand-Cut Tagliatelle with Roasted Tomato, Basil Pesto, Fried Basil, Parmesan Reggiano, and Parmesan Crisps



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SECOND COURSE ENTRÉES CONTINUED...

Marinated Flank Steak (GF)

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

Prime Rib (GF)

14 oz. Dry Rubbed Slow Roasted Prime Rib, Creamy Roasted Garlic Risotto, Brandy & Caramelized Onion
Peppercorn Sauce

Beef Medallions (GF)

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

Wok Charred Ahi Tuna (GF)

Lemon Grass and Ginger Glazed, Wasabi Encrusted Ahi Tuna, with a Bok Choy Quinoa Salad & Garlic Chili Sauce

Waterfront's Crab Cakes

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

Mahi Mahi (GF)

Seared Poppy Seed Crusted Mahi Mahi Drizzled with a Lemon Tarragon Glaze

Seared Salmon (GF)

Seared Salmon Filet, Pineapple and Red Onion Salsa, Carrot and Pea Risotto

Scallops (GF)

Sumac Dusted Pan Seared and Served Over Summer Vegetables with a Orange Tea Glaze

Crispy Snapper

Red Snapper, Jasmine Rice, Black Bean Puree, Kale with a Smokey Jalapeño Aioli

Swordfish (GF)

Charred Citrus Reduction, Baby Bok Choy and Pureed Sweet Potatoes

Land & Sea

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

(GF) 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

\$135 Per Person

Includes

Four Hour Open Bar | Champagne or Prosecco Toast
Your Choice of Three Butler Style Hors d' Oeuvres | Wedding Nosh Bar Stationary Display
Custom Wedding Cake

Salad Station

(All Included)

Crisp Caesar Salad | Greek Salad | Heirloom Sweet Potato Salad | Waterfront's Broccoli Salad
House Baked Rolls

Hot Entrees

(All Included)

Includes Chef's Choice of Starch & Seasonal Vegetable

Salmon

Oven Roasted & Topped with a Zesty Green Garlic Sauce

Pork

Pilgrim Smoked and Maple Glazed w/ Creamed Corn & Bacon

Chicken

Pan Fried Chicken Breasts & Thighs Sauced in a Sweet Root Beer Sauce with Jack Daniels Candied Bacon, Dolloped
with Fresh Whipped Rosemary Butter

Curry Meatballs

Beef & Lamb Meatballs Simmered in an Aromatic Curry Cream Sauce with Goat Cheese & Fresh Cilantro

Manicotti

Homemade Manicotti filled with a Sweet Pea, Swiss Chard Filling served with Red Sauce

Chef Attended Carving Station

SELECT ONE

Apple Wood Smoked Ham | Rosemary Brined Roasted Turkey | Roast Top Round of Beef
Roast Pork Loin | Steamship Round of Pork | Leg of Lamb
Steamship Round of Beef (Minimum of 100 people)
London Broil | Beef Tenderloin | Prime Rib of Beef



THE WEDDING STATIONS BUFFET

\$125 Per Person

Includes

Four Hour Open Bar | Champagne or Prosecco Toast
Your Choice of Three Butler Style Hors d' Oeuvres | Wedding Nosh Bar Stationary Display
Custom Wedding Cake

Salad Station

(All Included)

Crisp Caesar Salad | Greek Salad | Heirloom Sweet Potato Salad | Waterfront's Broccoli Salad
House Baked Rolls

Chef Attended Pasta & Action Stations

SELECT THREE

Linguine Fra Diablo

Linguine Pasta Simmered in a Spicy Red Tomato Seafood Sauce

Cavatappi Carbonara

Cavatappi Pasta, Ham and Peas Tossed in a Savory Béchamel Sauce

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

Wok Charred Bok Choy

Tamari Sauce, Peanuts & Orange

Fettuccine Alfredo

Everyone's Favorite Classic

Sweet Pea Shrimp

Sweet Pea and Spinach Pesto Tossed with Your Choice of Pasta, Baby Shrimp and Yellow Squash

Udon Stir Fry

Udon Noodles Tossed in a Ginger Szechuan Sauce with Bok Choy , Peppadews & Shitake Mushrooms

Farfalle Aioli

Farfalle Pasta with Olive Oil, Garlic and Fresh Herbs

Penne Vodka

Chunky Tomato Vodka Blush Sauce with Shaved Prosciutto

Tortellini Caprese

Tortellini Pasta Simmered in a Sundried Tomato Cream Sauce, tossed with Fresh Mozzarella and Asparagus

Lobster Gnocchi

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



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STATIONS BUFFET CONTINUED...

Hot Entrée Station

SELECT TWO HOT ENTREES

Includes Chef's Choice Starch and Seasonal Vegetable

Salmon

CHOOSE FROM

Blueberry Citrus Reduction | Roasted Garlic Brown Butter Sauce & Fried Capers
Green Garlic Glaze (Add Crab | 2.95 Per Person)

Pork Loin

CHOOSE FROM

Syrah Fig Demi-Glace with Fried Cheese Curds | Truffle Cream with Farmhouse Sage Stuffing
Pilgrim Smoked and Maple Glazed with Creamed Corn & Bacon

Pan Seared Chicken

Pan Seared Chicken Breasts Sauced in a Apple Puree and Topped with a
Sweet Potato & Pepper Hash

Chicken Verde

Marinated Pan Seared Chicken Breasts Lightly Sauced in a Salsa Verde and Topped with a Pineapple Fruit Salsa

Root Beer Glazed Chicken

Pan Fried Chicken Breasts Sauced in a Sweet Root Beer Sauce with Jack Daniels Candied Bacon
with Fresh Whipped Rosemary Butter

Veal

Breaded Top Round of Veal Pan Fried and Complemented with Truffle Cream Spinach & Shaved Prosciutto

Mahi

Broiled Sea Salt Dusted Fresh Mahi Mahi Topped with a Roasted Red Pepper Puree

Swordfish

Seared Swordfish Finished in a Ginger Lemongrass Glaze with Toasted Almonds & Green Onion

Turkey

Oven Roasted Turkey Basted in a Pan Gravy. Served with Sausage and Sage Stuffing and Orange Cranberry Compote

Lamb Safelos

Boneless Leg of Lamb Sauced with a Sour Cherry Demi Glace and Fresh Rosemary



CONTINUED ON NEXT PAGE...

STATIONS BUFFET CONTINUED...

Hot Entrée Station Continued

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

SELECT ONE

Applewood Honey Ham | Rosemary Brined Roasted Turkey | Roast Top Round of Beef

Roast Pork Loin | Steamship Round of Beef (Minimum of 100 people)

Chimichurri Marinated Skirt Steak | Beef Tenderloin | Prime Rib of Beef | Leg of Lamb

Salmon OR Halibut Filet



SUNDAY WEDDING BRUNCH

11:30AM Ceremony | 12:00PM-4:00PM Reception
\$79.00 Per Person
Minimum of 75 People

Includes

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

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

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: Applewood Honey Ham

Buffet Includes

Chef Attended Stations

All chef attended stations have a \$150 service charge

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 Béarnaise | \$4.50 per person



WEDDING CAKES

Customize Your Cake with the Following Selections

Cake Flavors

SELECT ONE | Add One Additional Flavor for \$1 Per Person

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, & 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 & Sprinkled Tiers
Quilting | Geode | Metallics | Birch Tree | Multiple Flavors
Ombre | Fondant Texture | Hand Painted Details

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

Add a Little Something Extra

Customized Sugar Cookie Flavors (Wrapped with a Bow) | \$6 Per Piece

Inquire About Our Custom Groom's Cake Options | Priced Accordingly



SPECIALTY DESSERTS

Chocolate Fondue Station | \$6 Per Person

Mouthwatering Chocolate Fondue Served with Fresh Strawberries, Pretzels, Marshmallows and Graham Crackers for Dipping
Substitute with White Chocolate for an additional \$2 per person

S'mores Bar | \$6 Per Person

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

Sundae Bar | \$5 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 Per Person

Glazed, Jelly, Powdered, Cream Filled or Holes

Upgraded Donut Bar | \$10 Per Person

Five Pre-Selected Donut Flavors, decorated and colored to your wedding theme and displayed on our handmade donut wall!

Crème Brûlée | \$4.50 Per Person

Creamy Raspberry or Oreo Flavored

Hot Peach or Apple Cobbler | \$3.50 Per Person

Your choice of Hot Peach or Apple Cobbler

Dessert Display or Tray | \$6 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 Per Person

SERVED FOR ONE HOUR

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

Pie Bar | \$8 Per Person

Pumpkin, Apple, Cherry, Pecan & Blueberry Full 9" Pies at a Serve Yourself Station!
(\$4.00 Per Person for Personal Pie Tarts)



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

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

Focaccia Bruschetta Platter | \$6 Per Person

House made Focaccia Bread Bruschetta | Mixed Blend of Marinated Olives | Panzanella Salad

Waterfront Slider Station | \$5 Per Person

Grilled Black Angus Beef Sliders Complemented 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 30 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 & Saturday Only
Check Our Entertainment Schedule for Live Bands on Friday Nights!
Pub Menu will be available until 1AM or Last Customer; Whichever Comes First
For Saturday After Party Inquiries, Contact Your Wedding Planner at 570.226.7355 ex: 855
(No Shots/Martinis Allowed)



Post Wedding Breakfast Buffet

7:00 AM to 10:00 AM
50 person minimum
Packages available online
Contact Your Wedding Planner at 570.226.7355 ex: 855

OR

Use Your Inn Voucher and Enjoy Our Daily Breakfast Buffet in The Pub!
7:00 AM to 10:00 AM
Memorial Day through Columbus Day

