

The Waterfront

• AT •

SILVER BIRCHES



Gatherings

2022

205 Route 507 | Hawley, PA 18428
SilverBirchesResortPA.com | 570.576.0441



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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WELCOME TO THE WATERFRONT AT SILVER BIRCHES!

Thank you for considering us to host your gathering. 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 desire.

Our goal is to exceed your expectations.

Waterfront Events Include

The Waterfront Room, including beautiful views of Lake Wallenpaupack

Ivory or White Table Linen and Napkins (Other Colors Available for an Additional Fee)

Tables and Chairs, Flatware, and China, Other Rentals Will Be Priced Accordingly

Event Coordinator to Guide You Through Menu Selection and Planning Particulars

Special Considerations

Maximum Capacity: 250 Guests

Minimum: 60 Guests

Site Fee: \$1,000

Continental Breakfast requires a minimum food and beverage spend of \$960. The Breakfast/

Brunch Buffet has a minimum food and beverage spend of at least \$2,340.

Lunch Buffet requires a minimum food and beverage spend of \$2,100. A plated lunch has a minimum food and beverage spend of at least \$2,700. The minimum food and beverage spend for dinner is \$3,900.

Events may last up to 3 hours.

The Waterfront at Silver Birches is a non-smoking facility. No smoking is permitted indoors.

A designated smoking area is located outside off of the cocktail deck.



Helpful Particulars

- Gratuity is at your discretion.
- There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces).
- Any items provided by you or any outside vendors must be removed immediately after the event.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the venue prior to, during, or following the function.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at each table) must be made 21 days in advance.
- The final number of guests with the EXACT entree choice count is required 21 days prior to the function.
- We anticipate you may hire a musician, photographer, florist, or other vendors. 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 Certificate of Insurance. 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, alcohol, and favors. No outside food or beverage items are permitted.
- Alcoholic beverages may not be removed from the premises.
- 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.
- 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 host contact the event coordinator throughout the planning process.



BREAKFAST OR BRUNCH

CONTINENTAL BREAKFAST

STARTING AT \$16 PER PERSON

Whole Fruits | Apples, Oranges, Grapes, and Bananas
Overnight Oats | Local Maple Syrup and Cinnamon
Yogurt | Granola, and Honey
Assorted Danishes, Crumb Cake, and Muffins
Assorted Bagels, Selection of Butter, Jam, and Cream Cheese
Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

BREAKFAST/BRUNCH BUFFET

STARTING AT \$39 PER PERSON

Fresh Fruit Salad
Country Style Quiche | Peppers and Onions
Sausage
Bacon
Hash Brown Casserole
Assorted Danishes and Muffins
Tuna Niçoise Salad
Herb Roasted Chicken | Over Wild Rice
Baked Monte Cristo of Turkey, Ham, and Swiss | Maple Syrup and Butter
Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

BRUNCH ENHANCEMENTS

SERVES 10-12 GUESTS

Bagel and Lox Platter | \$139
Yogurt Bar Assorted Toppings | \$110
Artisanal Cheese Display with Grapes and Crackers | \$120
Side of Salmon Poached with Cucumber Dill Chop | \$139



CARVING STATIONS, LUNCH & DINNER

CARVING STATIONS

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION

CHEF ATTENDED | \$225

CHOOSE ONE

Whole Side Salmon | \$20 Per Person

Salt Cured, Lavender, Pickled Onion Salad, and Crème Fraîche

Slow Roasted Pork Loin | \$17 Per Person

Mustard Maple Glaze

Herb Roasted Beef Prime Rib | \$29 Per Person

Horseradish Cream

Herb Roasted Beef Tenderloin | \$29 Per Person

Balsamic Onion Relish

Rosemary Garlic Studded Lamb Leg | \$21 Per Person

Minted Chimichurri

LUNCH BUFFET

\$35/PERSON

CHOOSE THREE

Farmer's Vegetable Sandwich | Garlic Aioli on Focaccia Bread

Ham and Cheddar | Honey Mustard, Lettuce, Tomato and Onions on Country White

Turkey Breast and Swiss | Yogurt Ranch, Lettuce, Tomato and Onions on Ciabatta

Falafel Pita | Cucumber, Lettuce, and Garlic Aioli

Caprese Sandwich | Balsamic Reduction and Greens on Focaccia Bread

Grilled Chicken | Pesto, Mozzarella, and Tomato on Ciabatta Bread

Deviled Egg Salad | Birdseed Bread

Fresh Fruit Salad

Roasted Vegetable Quinoa Salad

Mediterranean Orzo Salad

Coffee, Decaffeinated Coffee, Tea and Soda



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LUNCH/DINNER MENUS CONTINUED

LUNCH/DINNER MENU

LUNCH STARTING AT \$45/PERSON | DINNER STARTING AT \$65/PERSON

SALADS

LUNCH: CHOOSE TWO

DINNER: CHOOSE THREE

Seasonal Greens Salad

DRESSING OPTIONS

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette

Caesar Dressing | Red Wine Vinaigrette

Caesar Salad

Chickpea, Cucumber and Feta Salad

Orzo Pesto Salad

BBQ Potato Salad

Fruit Salad

Quinoa and Roasted Vegetable Salad

Hummus with Pita

ENTREES

LUNCH: CHOOSE ONE

DINNER: CHOOSE TWO

DUO PLATES AVAILABLE UPON REQUEST

Balsamic Flank Steak | Roasted Broccoli, Peppers, and Demi Glace

Shepherd's Pie | Champ Style Potatoes, Ground Beef and Vegetables

Beef Paprikash | Carrots, Onions, Tomato, and Potato Gnocchi

Honey Orange Chicken | Lime Riced Cauliflower

Chicken | Cilantro Lime Black Beans, Corn, Peppers, and Salsa

Marinated Grilled Chicken Breast | Grains with Arugula, Garden Vegetables, and Red Pepper Coulis

Baked Ziti | Tomato, Ricotta, and Mozzarella

Pesto Penne | Tomato, Parmesan, and Roasted Onion

Pasta Primavera | Orzo, Artichokes, Sun-Dried Tomato, Greens, Broccoli, and Garlic Oil

Pesto Baked Cod | Roasted Cauliflower

Umami Portobellos | Roasted Bok Choy, Carrots, and Citrus Ginger Sauce

Coffee, Decaffeinated Coffee, Tea and Soda



OPEN BAR

FIRST HOUR \$18 PER PERSON
EACH ADDITIONAL HOUR \$9 PER PERSON
ADDITIONAL \$225 FEE PER BARTENDER

BOTTLED BEER

Coors Light | Yuengling | Lionshead | Corona Extra | Heineken Zero

WINE

Sycamore Lane Varietals
Choose 2 Reds, 2 Whites, and a Rose:
Chardonnay | Pinot Grigio | Chablis
Burgundy | Merlot | Cabernet Sauvignon
White Zinfandel | Wycliff Brut Rose (Sparkling)

SPIRITS

Stoli, Stoli Flavors | Tito's | New Amsterdam - Vodka
Beefeater | Gordons | New Amsterdam - Gin
Bacardi | Captain Morgan | Rumhaven Coconut | Don Q - Rum
Jose Cuervo Gold | Montezuma - Tequila
Johnnie Walker Red | Dewars - Scotch
Jim Beam - Bourbon
Jack Daniels | Jameson | Windsor - Whiskey
Mr. Boston Assorted Schnapps and Liqueurs

UPGRADE YOUR BAR

UPGRADE YOUR BOTTLED BEER

Angry Orchard Crisp Apple | Blue Moon Belgian White | Flying Fish Hazy Bones
Founders All Day IPA | Great Lakes Edmund Fitzgerald Porter | Heineken
Lagunitas IPA | Modelo | New Belgium Fat Tire | Sam Adams Boston Lager | Sam Adams Seasonal
Stella Artois | Truly Hard Seltzer | Yards Philly Pale Ale 1911 Original or Raspberry Hard Cider
Allagash White | Ithaca Flower Power | New Trail Broken Heels IPA
Ommegang Witte | Rusty Rail Fool's Gold
Troegs Solid Sender or Dreamweaver | Victory Prima Pils
Wyndridge Farms Hard Cider | Yards Philthy

Not Listed Here? Ask for Pricing Regarding Add On Selections!
Pair Your Beer with Your Menu! Ask Our Malt Maven for a Consult.*

*Priced Accordingly

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BAR CONTINUED

UPGRADE YOUR SPIRITS

UPGRADE TO TOP SHELF ADD \$10 PER PERSON

Grey Goose | Ketel One - Vodka, Hendricks | Tanqueray - Gin
Patron Silver | Casamigos Blanco - Tequila, Johnnie Walker Black - Scotch
Makers Mark - Bourbon, Crown Royal - Whiskey
Cordials (upon request)
Bailey's Irish Cream | Frangelico | Grand Marnier
B&B | Drambuie | Campari | Sambuca | DiSaronno | St. Germain - Liqueurs

ADD ONS

Mimosa Bar | \$8 Per Person, Served for 1 Hour
Champagne Punch | \$40 Per Bowl, Serves 8-10 Guests
Bloody Mary Bar | \$12 Per Person, Served for 1 Hour
Signature Cocktail - Priced Accordingly
Ginger Beer | \$2 Per Person (Perfect for Mixing Moscow Mules!)

FRUITED ICED TEA STATIONS

\$5 Per Person

Tropical | Pineapple, Mango, and Guava
Citrus | Lemon, Lime, and Orange
Calm | Caffeine Free with Hibiscus, Red Berries and Mint
Includes Simple Syrup, Fresh Fruit Purees

INFUSED WATER STATIONS

\$4 PER PERSON

Cucumber Honeydew
Citrus Mélange | Lemons and Oranges
Berries and Mint | Raspberry, Strawberry, Blackberry, and Mint

SPECIALTY NON-ALCOHOLIC BEVERAGE

\$7 PER PERSON

Spring/Summer
Salted Watermelon Juice, Strawberry Agua Fresca
Fruited Lemonade Station
Honeydew Cucumber Spritzer
Berry Mojito
Cucumber, Mint, Basil Refresher

FALL/WINTER

Hot Mulled Cider | Iced Spiced Cider
Syllabub
Hot Cocoa
Non-Alcoholic Ginger Beer

Tab and Cash Bars also Available*

*Requires minimum spend of \$500 plus bartender fee of \$150 per bartender. All tab bars will add 20% gratuity.



CELEBRATION CAKES

STARTING AT \$4.50 PER PERSON

ALL CAKE PRICING INCLUDES VANILLA BUTTERCREAM, CHOCOLATE WRITING AND PIPED BORDERS
CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS

CAKE FLAVORS

CHOOSE ONE

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

FILLINGS

CHOOSE 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 with Bow) | \$6 Per Piece
Have Our Pastry Chef Create a Cake to Match Your Invitation! | Priced Accordingly

