

The Waterfront

• AT •

SILVER BIRCHES



Birds of a Feather Photography

Weddings

2023-2024

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 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

- The Waterfront Room, Including Beautiful Views of Lake Wallenpaupack
- A Cocktail Hour Overlooking the Lake, Including Hors D'Oeuvres and Open Bar
- Bubbly Toast for Your Wedding Party and Guests (a Non-Alcoholic Option is Available)
 - All Menus Include Our House Made Artisan Bread
- Custom Wedding Cake with Your Choice of Style, Flavor, Filling and Frosting Created by Settlers Hospitality's Pastry Chef
- Ivory or White Table Linen and Napkins (Other Colors Available to Coordinate with Your Wedding Colors)
- Event Coordinator to Guide You Through Menu Selection and Planning Particulars
 - Complimentary Couples' Suite the Night of your Wedding

HAVE YOUR CEREMONY WITH US

Our Beautiful Lakeside Ceremonies are Held on Our Wedding Lawn with White Chairs for Picture Perfect Moments!

\$8 Per Person Ceremony Fee | \$640 Minimum



SPECIAL CONSIDERATIONS

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

Maximum Capacity: 250 guests

Minimum 150 people for Saturday receptions May through October or \$18,000 food and beverage spend.

Minimum 80 people for all other dates or \$9,600 food and beverage spend.

\$2,000 site fee on Friday and Saturday, \$1,000 site fee Sunday through Thursday.

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.
- All prices exclude tax and service charges.
- All items pertinent to your reception such as favors, guestbook, place/seating cards (in alphabetical order), cake server, 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.
- 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 head table) must be made 1 month in advance.
- The final number of guests with the EXACT entree choice count is required 21 days prior to the function.
- 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 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 wedding 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 wedding day the best it can be, we ask that only the wedding couple contact the event coordinator throughout the planning process.
- Please reference our FAQ document on our planning website for additional information.



SUNFISH

STARTING AT \$120 PER PERSON

THIS PACKAGE INCLUDES:

Choice of Three Passed Hors D'Oeuvres
Choice of One Salad
Choice of Two Entrees | Served Plated or Buffet
Chef's Vegetable
Choice of One Starch
Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

PASSED HORS D'OEUVRES

CHOOSE THREE

Mini Crab Cakes with Remoulade Sauce
Bacon Wrapped Scallops
Veggie Spring Rolls with Sweet Chile Sauce
Tomato Bruschetta on Crostini
Spinach and Cheese Stuffed Mushrooms
Roasted Apple Brie Grilled Cheese
Mini Cocktail Franks with Mustard
Spanakopita Bites
Spicy Cauliflower Bites with White Remoulade
Cajun Chicken Salad in Phyllo Cups
Tomato Mozzarella and Basil Skewer
Mac and Cheese Bites
Arancini of Tomato and Mozzarella

DINNER SELECTIONS

SALAD

CHOOSE ONE

Caesar Salad | Romaine Lettuce, Locatelli Cheese and Croutons
Quinoa Grain Salad | Dry Cranberries, Oven Cured Tomatoes, Cucumber,
Fresh Herbs, and Toasted Pumpkin Seeds
Farmer's Greens Salad | Tomatoes, Cucumbers, and Shredded Carrots
Choose 1 Dressing for Farmer's Salad
Golden Italian Vinaigrette | Buttermilk Ranch | Blue Cheese | Balsamic Vinaigrette | Citrus Vinaigrette

ENTREES

CHOOSE TWO

Chicken Piccata | Garlic, Capers, Lemon Butter Sauce, and Sweet Tiny Tomatoes
Chicken Florentine | Fresh Spinach, Goat Cheese, Oven Cured Tomatoes, Caramelized Onions, and Tuscan Bread Crumbs
Pork Loin | Mustard Maple Glazed with Apple Cider Reduction
Flat Iron Steak | Seared with Peppercorn Cream Sauce, Rosemary and Garlic
Flank Steak | Chimichurri, Cilantro Lime Black Beans
Sausages | Local Selection of Sausages (Chorizo, Kielbasa, Bratwurst) with German Mustard, and Sauerkraut
Pork Ribs | Bourbon Glazed BBQ Ribs with Cornbread, Carrot Cabbage Slaw
Baked Cod | Provencal Style with Olives, Tomato, Capers and Fresh Herbs
Roasted Salmon | Honey-Soy Miso Glazed and Scallion
Sautéed Shrimp | Lemon Scampi Basil Butter

Continued on Next Page

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Sunfish Continued

VEGETABLE

Chef's Selection of Seasonal Offerings

STARCHES

CHOOSE ONE

Whipped Potatoes
Roasted Sweet Potatoes
Saffron Rice
Warm Couscous Salad
Warm Mediterranean Orzo
Creamy Herb Polenta
Roasted Rosemary Potatoes
Sweet Potato Hash
Roasted Mix Baby Potatoes

VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

CHOOSE ONE

Penne Pasta | Cannellini Beans & Escarole with Fresh Locatelli and Roasted Tomatoes V
Roasted Acorn Squash | Sautéed Winter Greens, Brussels Sprouts, and Cider Glaze V/DF/ GF
Portobello Steak | Garlic Confit, Spinach, Goat Cheese, Tuscan Bread Crumbs, and Balsamic Syrup V
Roasted Mediterranean | Vegetable Stack, Peppers, Squash, Zucchini, and Eggplant Pomodoro Sauce V/DF /GF
Penne Vegetarian Primavera V
Roasted Harissa Cauliflower Steak | Broccoli Rabe, Curried Raisins, and Tomato Confit V/DF / GF

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

Chicken Tenders and Fries
Grilled Cheese and Fries
Pasta with Butter or Marinara
Mac and Cheese

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SUNFISH BAR

4 HOUR OPEN BAR INCLUSIONS

BOTTLED BEER

Coors Light | Yuengling
Lionshead | Corona Extra | Heineken Zero

DRAFT BEER

Bud | Bud Light
Goose IPA | Shocktop

WINE

Toast with Wycliff Brut Sparkling
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

New Amsterdam - Vodka
Gordons/New Amsterdam - Gin
Don Q - Rum
Montezuma - Tequila
Dewars - Scotch
Jim Beam - Bourbon
Windsor - Whiskey
Mr. Boston Assorted Schnapps and Liqueurs

INFUSED WATER STATION

CHOOSE ONE

Cucumber Honeydew
Citrus Mélange
Berries and Mint



JAVELIN

STARTING AT \$130 PER PERSON

THIS PACKAGE INCLUDES:

Choice of Four Passed Hors D'Oeuvres
One Stationary Hors D'Oeuvres Display | Choice of One Salad or Soup
Choice of Two Entrees | Served Plated or Buffet
Chef's Vegetable | Choice of Two Starches
Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

PASSED HORS D'OEUVRES

CHOOSE FOUR

Crostini with Chicken, Caramelized Onions, Sundried Tomato Pesto, and Garlic Aioli
Philly Cheesesteak Dumplings
Mini Crab Cakes with Remoulade Sauce
Bacon Wrapped Scallops
Veggie Spring Rolls with Sweet Chile Sauce
Tomato Bruschetta on Crostini
Spinach and Cheese Stuffed Mushrooms
Roasted Apple Brie Grilled Cheese
Mini Cocktail Franks with Mustard
Spanakopita Bites
Spicy Cauliflower Bites with White Remoulade
Cajun Chicken Salad in Phyllo Cups
Tomato Mozzarella and Basil Skewer
Mac and Cheese Bites
Arancini of Tomato and Mozzarella
Chicken Curry Phyllo Cups with Raisins
Grilled Garlicky Shrimp with a Lime Aioli

DISPLAY STATIONS

CHOOSE ONE

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, Fried Peppers and Feta Dip, Olive Rosemary Bread

Italian | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil)
Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip

French | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard, Mushroom Walnut Pate,
Jambon De Paris, and Apple Butter

Cheese & Meat | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with Whole Grain Mustard,
Fig Jam, Grapes, Nuts, Crackers and Toasted Bread

Seafood Platter | (Market Price Additional Cost To Be Decided One Month From Date of Wedding) Base Items: Alaskan King Crab,
Shrimp Cocktail, and Lobster Salad

Dim Sum Station | Beef and Chicken Satay, Fried Dumplings and/or Potstickers, Vegetarian Lo Mein Salad,
and Fortune Cookies

Chips and Dips Station | Tortilla Chips, Corn Salsa, Spicy Jar Style Salsa, Cilantro Lime Black Bean Dip, Guacamole,
Pita Chips, Sour Cream, Pico De Gallo, Jalapeños and a Cheddar Cheese Sauce

Continued on Next Page

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Javelin Continued

DINNER SELECTIONS

CHOOSE ONE SOUP OR SALAD

SOUP

Creamy New England Clam Chowder
Three Bean Vegetable Minestrone-Vegan
Chicken Tortilla
Chicken Noodle
Italian Wedding
Minnesota Wild Rice Soup
Lobster Bisque
Tomato Fennel - Vegan
Tomato Bisque | Parmesan Crisps
Potato and Leek with Smoked Bacon

SALAD

Greek Salad | Crispy Romaine with Cucumber, Tomatoes, Olives, Feta and a Sundried Tomato Vinaigrette
Arugula | Shaved Fennel, Oranges, Hearts of Palm, and a Citrus Vinaigrette
Baby Kale | Fried Kale Croutons, Dry Cherries, Shaved Pecorino, Julienne Green Apples,
and a Lemon Basil Vinaigrette
Heirloom Tomato Salad | Fresh Mozzarella, Basil Oil, Micro Greens, and Balsamic Syrup
Roasted Beets | Mache Greens, Honey Whipped Goat Cheese, Toasted Pistachios, Chive Oil

ENTREES

CHOOSE TWO

Greek Yogurt Marinade Curried Chicken | Peppers, Zucchini
Pork Loin | Apple Red Cabbage Slaw, Cider Reduction
Olive Oil Poached Salmon | Sweet Tomato Stew, Garlic Chips
Beef Bourguignon | Wild Mushrooms
Braised Thigh of Chicken | Wild Mushrooms, Truffle Nage
Airline Stuffed Chicken Breast | Ham and Gruyère, French Onion Demi
Prosciutto Wrapped Cod | Lemon Herb, Butter
Skirt Steak | Chimichurri, Grilled Shishito Pepper
Braised Short Rib | Cabernet Wine Demi

VEGETABLE

Chef's Selection of Seasonal Offerings

Continued on Next Page

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Javelin Continued

STARCHES

CHOOSE TWO

- Garlic Scallion—Ginger Rice
- Saffron Rice
- Wild Rice Pilaf
- Coconut Lime Rice
- Creamy Parmesan Truffle Polenta
- Sweet Potato Mashed
- Lyonnais Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Potatoes
- Sweet Potato Hash
- Roasted Mix Baby Potatoes

VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

CHOOSE ONE

- Penne Pasta | Cannellini Beans & Escarole with Fresh Locatelli and Roasted Tomatoes V
- Roasted Acorn Squash | Sautéed Winter Greens, Brussels Sprouts, and Cider Glaze V/DF/ GF
- Portobello Steak | Garlic Confit, Spinach, Goat Cheese, Tuscan Bread Crumbs, and Balsamic Syrup V
- Roasted Mediterranean | Vegetable Stack, Peppers, Squash, Zucchini, and Eggplant Pomodoro Sauce V/DF/GF
- Penne Vegetarian Primavera V
- Roasted Harissa Cauliflower Steak | Broccoli Rabe, Curried Raisins, and Tomato Confit V/DF /GF

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

- Chicken Tenders and Fries
- Grilled Cheese and Fries
- Pasta with Butter or Marinara
- Mac and Cheese

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JAVELIN BAR

4 HOUR OPEN BAR INCLUSIONS

BOTTLED BEER

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

UPGRADE YOUR BOTTLED BEER

CHOOSE ONE

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
Not Listed Here? Ask for Pricing Regarding Add On Selections!

DRAFT BEER

Bud | Bud Light | Goose IPA | Shocktop

WINE

Toast with Wycliff Brut Sparkling

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

Jose Cuervo Gold | Montezuma - Tequila

Jim Beam - Bourbon

Mr. Boston Assorted Schnapps and Liqueurs

Don Q | Bacardi | Captain Morgan | Rumhaven Coconut - Rum

Dewars | Johnnie Walker Red - Scotch

George Dickel Rye | Windsor | Jack Daniels | Jameson - Whiskey

FRUITED ICED TEA STATION

CHOOSE ONE

Tropical

Citrus

Calm

Includes Simple Syrup, Fresh Fruit Purees



CATAMARAN

STARTING AT \$150 PER PERSON

THIS PACKAGE INCLUDES:

Choice of Five Passed Hors D'Oeuvres | Two Stationary Hors D'Oeuvres Displays
One Soup, Salad or Appetizer | Choice of Three Entrees Served Plated or Buffet
Chef's Vegetable | Choice of Two Starches
Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

PASSED HORS D'OEUVRES

CHOOSE FIVE

Crostini with Chicken, Caramelized Onions, Sundried Tomato Pesto, and Garlic Aioli
Philly Cheesesteak Dumplings
Mini Crab Cakes with Remoulade Sauce
Bacon Wrapped Scallops
Veggie Spring Rolls with Sweet Chile Sauce
Toasted Crostini with Ricotta and Roasted Butternut Squash
Tomato Bruschetta on Crostini
Spinach and Cheese Stuffed Mushrooms
Roasted Apple Brie Grilled Cheese
Mini Cocktail Franks with Mustard
Spanakopita Bites
Spicy Cauliflower Bites with White Remoulade
Cajun Chicken Salad in Phyllo Cups
Tomato Mozzarella and Basil Skewer
Mac and Cheese Bites
Arancini of Tomato and Mozzarella
Chicken Curry Phyllo Cups with Raisins
Grilled Garlicky Shrimp with a Lime Aioli

DISPLAY STATIONS

CHOOSE TWO

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, Fried Peppers and Feta Dip, Olive Rosemary Bread

Italian | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil), Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip

French | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard, Mushroom Walnut Pate, Jambon De Paris, and Apple Butter

Cheese & Meat | Assorted Meats and Cheese (Chef Selection) Three Cheeses, and Two Meats Served with Whole Grain Mustard, Fig Jam, Grapes, Nuts, Crackers and Toasted Bread

Seafood Platter | (Market Price Additional Cost To Be Decided One Month From Date of Wedding)
Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

Dim Sum Station | Beef and Chicken Satay, Fried Dumplings and/or Potstickers, Vegetarian Lo Mein Salad, and Fortune Cookies

Chips and Dips Station | Tortilla Chips, Corn Salsa, Spicy Jar Style Salsa, Cilantro Lime Black Bean Dip, Guacamole, Pita Chips, Sour Cream, Pico De Gallo, Jalapeños and a Cheddar Cheese Sauce

Continued on Next Page

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Catamaran Continued

DINNER SELECTIONS

CHOOSE ONE SOUP, SALAD OR APPETIZER

SOUP

Creamy New England Clam Chowder
Three Bean Vegetable Minestrone-Vegan
Chicken Tortilla
Chicken Noodle
Italian Wedding
Minnesota Wild Rice Soup
Lobster Bisque
Tomato Fennel - Vegan
Tomato Bisque | Parmesan Crisps
Potato and Leek with Smoked Bacon

SALAD

Greek Salad | Crispy Romaine with Cucumber, Tomatoes, Olives, Feta and a Sundried Tomato Vinaigrette
Arugula | Shaved Fennel, Oranges, Hearts of Palm, and a Citrus Vinaigrette
Baby Kale | Fried Kale Croutons, Dry Cherries, Shaved Pecorino, Julienne Green Apples,
and a Lemon Basil Vinaigrette
Heirloom Tomato Salad | Fresh Mozzarella, Basil Oil, Micro Greens, and Balsamic Syrup
Roasted Beets | Mache Greens, Honey Whipped Goat Cheese, Toasted Pistachios, Chive Oil

APPETIZER

Crab Cake | Small Greens Salad, Pineapple Relish, Lemon Aioli
Creamy Parmesan Polenta | Roasted Garlic, Chicken Confit, Toasted Pine Nuts
Sesame Crusted Tuna | Soba Noodle Salad, Crispy Wontons
Wild Rice | Stuffed Tomatoes, Tuscan Breadcrumbs
Braised Short Rib | Potato Croquettes, Roasted Poblano, Herb Aioli

ENTREES

CHOOSE THREE

Sliced Beef Tenderloin | Caramelized Onions, Red Wine Demi
Rack of Lamb | Mustard Rosemary Sauce
Miso Lime Chilean Sea Bass | Sweet Chili Glaze
Mahi - Mahi | Light Cajun Spice, Mojo Marinade, Pineapple Salsa
Airline Chicken Breast | Roasted Mushrooms and Leeks, Chicken Jus
Slow Roasted Prime Rib | Horseradish Cream, Au Jus
Garlic and Merlot Wine Braised Short Ribs | Sweet Onion Jam
Pork Tenderloin | Grain Mustard, Cognac Maple Cream
Pork Osso Bucco | Orange, Parsley, Gremolata
Pan Seared Salmon | Lemon Butter Sauce

Continued on Next Page

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Catamaran Continued

VEGETABLE

Chef's Selection of Seasonal Offerings

STARCHES

CHOOSE TWO

Garlic Scallion—Ginger Rice
Saffron Rice
Wild Rice Pilaf
Coconut Lime Rice
Creamy Parmesan Truffle Polenta
Sweet Potato Mashed
Lyonnaise Potatoes
Au Gratin Potatoes
Roasted Rosemary Potatoes
Sweet Potato Hash
Roasted Mix Baby Potatoes
Lemon Chive Parmesan Risotto

VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

CHOOSE ONE

Penne Pasta | Cannellini Beans & Escarole with Fresh Locatelli and Roasted Tomatoes V
Roasted Acorn Squash | Sautéed Winter Greens, Brussels Sprouts, and Cider Glaze V/DF/GF
Portobello Steak | Garlic Confit, Spinach, Goat Cheese, Tuscan Bread Crumbs, and Balsamic Syrup V
Roasted Mediterranean | Vegetable Stack, Peppers, Squash, Zucchini, and Eggplant Pomodoro Sauce V/DF/GF
Penne Vegetarian Primavera V
Roasted Harissa Cauliflower Steak | Broccoli Rabe, Curried Raisins, and Tomato Confit V/DF/GF

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

Chicken Tenders and Fries
Grilled Cheese and Fries
Pasta with Butter or Marinara
Mac and Cheese

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CATAMARAN BAR

5 HOUR OPEN BAR INCLUSIONS

BOTTLED BEER

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

UPGRADE YOUR BOTTLED BEER

CHOOSE TWO

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
Not Listed Here? Ask for Pricing Regarding Add On Selections!

OR CHOOSE ONE

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
Pair Your Beer with Your Menu! Ask our Malt Maven for a Consult.*

DRAFT BEER

Bud | Bud Light | Goose IPA | Shocktop

WINE

Toast with Wycliff Brut Sparkling

Sycamore Lane Varietals

Select 2 Reds, 2 Whites, and a Rose:

Chardonnay | Pinot Grigio | Chablis | Burgundy | Merlot | Cabernet Sauvignon
White Zinfandel | Wycliff Brut Rose (Sparkling)

Pair Your Wine with Your Menu! Ask Our Sommelier for a Consult. Or Add Wine Service with Dinner*

*May Involve Additional Fees

SPIRITS

Stoli | Stoli Flavors | Tito's | New Amsterdam | Grey Goose | Ketel One - Vodka
Beefeater | Gordons | New Amsterdam | Hendricks | Tanqueray - Gin
Jose Cuervo Gold | Montezuma | Patron Silver | Casamigos Blanco - Tequila
Makers Mark | Jim Beam - Bourbon
Mr. Boston Assorted Schnapps and Liqueurs
Don Q | Bacardi | Captain Morgan | Rumhaven Coconut - Rum

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Catamaran Bar Continued

SPIRITS CONTINUED

Dewars | Johnnie Walker Red | Johnnie Walker Black - Scotch
Windsor | Dad's Hat Rye | Jack Daniels | Jameson | Crown Royal - Whiskey
Cordials (Upon Request)
Bailey's Irish Cream | Frangelico | Grand Marnier | B&B | Drambuie | Campari |
Sambuca | DiSaronno | St. Germain - Liqueurs

SIGNATURE DRINK

CHOOSE ONE

SPRING

St. Germain Spritz | St. Germain, Gin, and Club Soda with Lemon Zest
Cucumber Melon Refresher | Muddled Cucumber and Basil, Melon Liqueur, and Vodka

SUMMER

Fruited Mojito
Fruited Whiskey Smash | Rosemary Lemon or Minted Peach

FALL

Caramel Apple | Maple Bourbon
Spiked Hot Cider

WINTER

Cranberry Sparkler | Sparkling with Cranberry Juice
Hot Mulled Wine
Spiked Cocoa | Served Hot or Iced

SIGNATURE NON-ALCOHOLIC

CHOOSE ONE

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
Ginger Beer



SUNDAY WEDDING BRUNCH

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

\$79 Per Person Plus Tax and Service Charge

Minimum of 75 Guests

INCLUDES

Four Hour Open Bar for Beer, Wine, & Mimosas

Sparkling Wine Toast

Artisanal Cheese Display

Custom Wedding Cake

BUFFET INCLUDES

Light Fair

Starting at 12:00PM

Assorted Chilled Juices

Fresh Fruit and Yogurt Parfaits

Assorted Breakfast Breads

Croissants & Bagels

Assorted Danishes and Muffins

Farmers Market Jam

Assorted Cream Cheese Spreads

Main Course

Starting at 12:30PM

Country Style Quiche | Peppers and Onions

Sausage

Bacon

Hash Brown Casserole

Tuna Niçoise Salad

Herb Roasted Chicken | Over Wild Rice

Baked Monte Cristo of Turkey, Ham, and Swiss | Maple Syrup and Butter

Continued on Next Page

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Sunday Wedding Brunch Continued

CARVING STATIONS

Carving Stations are Priced Per Person, Plus Fee for the Chef Attended Station

Chef Attended | \$225

Omelet Station | \$7 Per Person

Cooked to Order by Our Chef

Chopped Ham, Bacon, Onions, Peppers, Tomatoes, Spinach, Sliced Mushrooms,
Spanish Salsa, and Cheddar Jack Cheese

Crêpe Station | \$6 Per Person

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

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

ENHANCEMENTS

Serves 10-12 Guests

Bagel and Lox Platter | \$139

Side of Salmon Poached with Cucumber Dill Chop | \$139

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WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS

CAKE FLAVORS

(INCLUDED)

SELECT ONE

Mocha Cake | Orange Dreamsicle | Chocolate Truffle

Lemon Chiffon | Very Vanilla | Red Velvet

Carrot (Cream Cheese Filling and Cinnamon Buttercream)

CAKE FLAVOR UPGRADES

ADD \$1 PER PERSON

Tiramisu | Black Forest | Cannoli | Italian Rum | Banana Cake

Strawberry Shortcake | Gianduja | Pistachio | Hibiscus | Coconut | Ginger Pear

Don't see your favorite flavor here? Ask your coordinator for a custom flavor.

ADD A LITTLE SOMETHING EXTRA

Custom Sugar Cookies \$7 each

4 Assorted Truffles in a Box \$14 each

4 Assorted Caramels in a Box \$12 each

Mini Jar of Hot Cocoa Mix \$8 each

Packaged House Made Marshmallow \$6 each

(Choose from Vanilla or Bourbon Marshmallow)

Don't see it here? Ask your event coordinator for additional availability.

Final wedding cake pricing will be determined after a consultation with our pastry chef.

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



POST WEDDING BREAKFAST OR BRUNCH

ADD A BREAKFAST OR BRUNCH TO THE DAY AFTER YOUR WEDDING
STARTING AT \$39 PER PERSON

BREAKFAST/BRUNCH BUFFET

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

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MENU ENHANCEMENTS

HORS D'OEUVRES, LATE NIGHT NOSH

ADDITIONAL HORS D'OEUVRES

- Lamb Chops in Pesto | \$8 Each
- Oysters Rockefeller | \$8 Each
- Stuffed Clams Diablo | \$6 Each
- Gravlax Blini with Crème Fraîche and Roe | \$6 Each
- Crab Crostini with Citrus Aioli and Chives | \$7 Each
- Steak Crostini with Horseradish Sauce & Pickled Onions | \$7 Each
- Shrimp Shooter with Cocktail Sauce | \$7 Each

CARVING STATION

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

DESSERT DISPLAY

\$24 PER PERSON

Venetian Table

Chef's Selection of Five Miniature Desserts

PLATED DESSERT

DISCUSS SEASONAL OPTIONS WITH YOUR EVENT COORDINATOR TO DETERMINE PRICING AND AVAILABILITY.

Continued on Next Page

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Menu Enhancements Continued

LATE NIGHT NOSH

PLATTERS

SERVES 10-12 GUESTS

Sliced Mozzarella and Tomato Display | \$110

House Made Pesto & Balsamic Drizzle, Focaccia, and Olive Oil

Mediterranean Platter Tomato Bruschetta | \$129

Marinated Olives, Mozzarella Balls in Pesto, Tabbouleh Salad, Roasted Garlic Hummus, Marinated Mushrooms, Marinated Feta, Pita Toast

Cheese and Meat Board | \$159

Selection of Two Local Prosciuttos, Hams, Pates, & Sausages, Selection of Three Cheeses. Served with Apple Butter, Pickled Onions, Mustard, Grapes, Mini Pickles, Dried Fruit, Baguette and Crackers

Paupack Pretzel Board | \$99

Variety of Mustards, Dried Cranberries, Spreadable Cheese Infused with Wine, Apple Butter, Pickled Onions, Chef's Choice One Cheese and One Meat

Trail's End Platter | \$109

Variety of Chips, Pretzels, Candy Bars, Sodas, Bottled Waters, Granola Bars, and Trail Mix

SANDWICHES

INCLUDES POTATO SALAD AND CHIPS

CHOOSE THREE

\$18 PER PERSON

Farmer's Veggie | Grilled Seasonal Veggies and Garlic Aioli on Focaccia Bread

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

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

Caprese | Balsamic Reduction and Greens on Focaccia Bread

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

WRAPS

INCLUDES COLESLAW AND CHIPS

CHOOSE THREE

\$18 PER PERSON

Farmer's Veggie | Grilled Seasonal Veggies and Garlic Aioli

Ham and Cheddar | Honey Mustard, Lettuce, Tomato, and Onion

Turkey Breast and Swiss | Yogurt Ranch, Lettuce, Tomato, and Onion

Caprese | Balsamic Reduction and Greens

Grilled Chicken | Pesto, Mozzarella, Tomato and Greens

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GORGEOUS FLORAL

SETTLERS HOSPITALITY'S IN-HOUSE FLORIST

SETTLERS HOSPITALITY COUPLES RECEIVE A 10% DISCOUNT ON WEDDING FLORALS

INTIMATE PACKAGE | \$375

Personal Bouquet | Boutonniere | Centerpiece

AT THE ARBOR INTIMATE PACKAGE | \$750

Personal Bouquet | Boutonniere | Arbor Floral Spray

AND BEYOND

At Gorgeous Floral we believe each wedding should be unique; unique to you, your style and your budget. We would love to meet with you in person to discuss your wedding floral needs. If that is not possible, a phone or virtual meeting works too! We will then work on an estimate unique to your wedding. A \$100 deposit is required, and final payment is due two weeks before the big day.

PACKAGES STARTING AT \$1500

JUST A FEW WEDDING PARTY ADDITIONS TO CONSIDER

Flower Crowns | Corsages | Head Table Florals

FOR YOUR INFORMATION

Gorgeous Floral specializes in event design. We would love to work with you to create a unique look on your big day! To enhance the florals or combine with your personal décor, we have items to rent.

JUST A FEW WEDDING DECOR OPTIONS TO CONSIDER

Candlelight of Various Types | Décor Elements | Table Garlands | Escort Table Arrangements
Signage Sprays | Cake Flowers | Additional Ceremony Pieces | Bespoke Centerpiece Options

