

# *The Waterfront* • AT • SILVER BIRCHES



## Gatherings 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 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  
Baked Pesto Chicken | Over Farro Pilaf  
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

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



## 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 | \$14 Per Person

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

Slow Roasted Pork Loin | \$12 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

Roast Turkey | \$10 Per Person

Traditional Sides

### LUNCH BUFFET

\$35/PERSON

CHOOSE THREE SANDWICHES

CHOOSE TWO SALADS

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

Fresh Garden Salad with Balsamic Dressing

Includes 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 \$69/PERSON

**SALADS**

LUNCH: CHOOSE TWO

DINNER: CHOOSE THREE

Seasonal Greens Salad

DRESSING OPTIONS: CHOOSE ONE

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette

Caesar Dressing | Red Wine Vinaigrette

Caesar Salad | Chickpea, Cucumber and Feta Salad

Orzo Pesto Salad | Traditional Potato Salad

Fruit Salad | Quinoa and Roasted Vegetable Salad

Hummus with Pita and Vegetables

**ENTREES**

LUNCH: CHOOSE TWO

DINNER: CHOOSE THREE

DUO PLATES AVAILABLE UPON REQUEST

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

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

Atlantic Salmon | Lemon and Herb Beurre Blanc and Garlic Rice

Honey Orange Chicken | Lime Riced Cauliflower

Chicken Cacciatore | Mushrooms, Peppers, Onions, Tomato Sauce

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

Maple Glazed Loin of Pork | Roasted New Potatoes

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

**DESSERT**

Chef's Whim Mini Desserts for the Table

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## 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 \$225 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

(INCLUDED)

SELECT ONE

Mocha Cake | Orange Dreamsicle | Chocolate Truffle  
Lemon Chiffon | Very Vanilla | Red Velvet  
Carrot (Cream Cheese Filling and Cinnamon Buttercream)

### DECADENT ALTERNATIVES

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 celebration 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**

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