

# The Waterfront

• AT •

# SILVER BIRCHES



Roasalie Reyes Photography

# Weddings

# 2024-2025

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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! We offer all essential wedding services “under one roof” to maximize convenience and minimize the demand on your time. This ensures our couples enjoy stress-free wedding planning. Our wedding packages include the services of a professional team of event execution specialists, who are at the ready to assist with all things wedding. Our on-site services and professionals dedicated to enhancing your experience include a talented floral department, highly-trained chefs, courteous front desk staff, outstanding housekeeping crew and The Settlers Hospitality Team, dedicated to making their home, your home.

### 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!

\$10 Per Person Ceremony Set Up 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.
- All florals must be purchased and installed through and by our floral team with the exception of personal arrangements (handheld). There is a \$1,000 non-refundable deposit taken upon booking for florals.
- 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  
Stationary Cheese Display  
One Stationary Hors D'Oeuvres Display | 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'OEUVRÉS

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  
Whipped Ricotta and Herb Crostini  
Cajun Chicken Salad in Phyllo Cups  
Tomato Mozzarella and Basil Skewer  
Mac and Cheese Bites  
Arancini of Tomato and Mozzarella

### DISPLAY STATIONS

CHOOSE ONE

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), 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) Includes: Shrimp Cocktail with Horseradish and Lemon, Lobster Salad, Tuna Tartar Served on a Wonton Crisp with Soy Ponzu, Sesame and Scallion, Stone Silo Mini Crab Cakes with Remoulade, Clams Casino with Bacon, Parsley and Breadcrumbs, Peruvian Bay Scallop Ceviche with Onion and Citrus. Craving Oysters? Add Raw Oysters on the Half Shell with Mignonette and Lemon- \$4 each.

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

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



Sunfish Continued

## 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
- Petite Filet | Seared with Peppercorn Cream Sauce, Rosemary and Garlic
- Flank Steak | Chimichurri, Cilantro Lime Black Beans
- Chicken Cordon Bleu | Ham, Cream Sauce, Spinach
- Traditional Lasagna | Bechamel, Bolognese, Tomato
- Baked Cod | Provençal Style with Olives, Tomato, Capers and Fresh Herbs
- Roasted Salmon | Honey-Soy Miso Glazed and Scallion
- Sautéed Shrimp | Lemon Scampi Basil Butter Sauce

### 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

Continued on Next Page

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



Sunfish Continued

### **VEGETARIAN SELECTIONS**

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR  
CHOOSE ONE

- Penne Pasta | Cannellini Beans & Escarole with Fresh Parmesan 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

## 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  
Two Stationary Hors D'Oeuvres Displays | 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 and Sundried Tomato Pesto  
Coconut Shrimp  
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  
Whipped Ricotta and Herb Crostini  
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), 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) Includes: Shrimp Cocktail with Horseradish and Lemon, Lobster Salad, Tuna Tartar Served on a Wonton Crisp with Soy Ponzu, Sesame and Scallion, Stone Silo Mini Crab Cakes with Remoulade, Clams Casino with Bacon, Parsley and Breadcrumbs, Peruvian Bay Scallop Ceviche with Onion and Citrus. Craving Oysters? Add Raw Oysters on the Half Shell with Mignonette and Lemon- \$4 each.

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

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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, Carrots, Potatoes  
Braised Thigh of Chicken | Wild Mushrooms, Truffle Nage  
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

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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 Parmesan 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 | Garlic, Olive Oil, Spring Vegetables 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:**

All 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**

Crostini with Chicken, Caramelized Onions and Sundried Tomato Pesto  
Coconut Shrimp  
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  
Mini Cocktail Franks with Mustard  
Spanakopita Bites  
Whipped Ricotta and Herb Crostini  
Tomato Mozzarella and Basil Skewer  
Mac and Cheese Bites  
Arancini of Tomato and Mozzarella

### **DISPLAY STATIONS**

CHOOSE TWO

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), 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) Includes: Shrimp Cocktail with Horseradish and Lemon, Lobster Salad, Tuna Tartar Served on a Wonton Crisp with Soy Ponzu, Sesame and Scallion, Stone Silo Mini Crab Cakes with Remoulade, Clams Casino with Bacon, Parsley and Breadcrumbs, Peruvian Bay Scallop Ceviche with Onion and Citrus. Craving Oysters? Add Raw Oysters on the Half Shell with Mignonette and Lemon- \$4 each.

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

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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  
Roasted 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 Faroe Island Salmon | Lemon Butter Sauce  
Petite Filet and Garlic Shrimp

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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 | Garlic, Olive Oil, Spring Vegetables 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

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



## 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 | Sauvignon Blanc | Burgundy

Merlot | Cabernet Sauvignon | Pinot Noir

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 Smash  
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 Fare

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

Baked Pesto Chicken | Over Farro Pilaf

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

Continued on Next Page

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



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 | \$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

## 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)

### 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 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**

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## 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  
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

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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 | \$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

Rosemary Garlic Studded Lamb Leg | \$14 Per Person  
Minted Chimichurri

Roast Turkey | \$10 Per Person  
Traditional Sides

#### 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

Fried Platter | \$149

Tater Tots, French Fries, Egg Rolls, Buffalo Chicken Wings, Pot Stickers and an Assortment of Dipping Sauces

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

Late Night Breakfast | \$139

Bacon, Egg, Cheese, Sausage on Brioche, Bagels or Wraps, Hash Brown Patty

**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. There is a \$1,000 non-refundable deposit taken upon booking for florals.

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

