

THE
DOCK
ON - WALLENPAUPACK



THE STARBOARD ROOM

THE DESTINATION FOR PRIVATE PARTIES

2025/2026

205 Route 507 | Hawley, PA 18428
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LUNCH MENU

\$37 Per Person
Plus Tax and Service
Includes Soda, Coffee & Tea

Entrees

Please Choose 2 For The Group

HAMBURGER

Beef Patty, Lettuce, Tomato, Onion

CRISPY CHICKEN SANDWICH

Buttermilk Marinated Chicken Breast, Lettuce, Tomato, Red Onion,
Pickle Chips and Citrus Aioli on Brioche Bun

EGGPLANT MOZZARELLA CIABATTA

Crispy Eggplant, Fresh Mozzarella, Pesto Sauce On Ciabatta* v

PENNE VODKA PROSCIUTTO

Shallots, Tomatoes and Cream

* Gluten Free Option Available

CHICKEN FRANCESE

Over Linguini

ROASTED CORN AND SMOKED TURKEY COBB SALAD

Avocado, Hard Boiled Egg, Cucumber, Tomato, Onion, Roasted Shallot Ranch

Dessert

Please Choose 1 For The Group
SALTED CARAMEL BROWNIE | CHEESECAKE



DINNER MENU

\$48 Per Person

Plus Tax and Service

Includes Soda, Coffee & Tea

Starter

Please Choose 1 For The Group

CAESAR SALAD | HOUSE SALAD | LOBSTER BISQUE | CHICKEN NOODLE SOUP

Entrees

Please Choose 2 For The Group

MAPLE ROASTED FAROE ISLAND SALMON

Butternut Squash Risotto, Garnished with Bacon Crisps GF

SEARED SAGE-RUBBED CHICKEN BREAST SALTIMBOCCA

Fresh Sage, Prosciutto, Sautéed Spinach, Mozzarella, Marsala Demi,
Garlic Parmesan Mashed Potatoes and Chef's Vegetable GF

PENNE VODKA

Prosciutto, Shallots, Tomatoes and Cream

*Gluten Free & Vegetarian Options Available

SEARED BONELESS PORK CHOP SCARPARIELLO

Sautéed in a Garlic Agrodolce with Onion and Sweet Cherry Peppers*

*Gluten Free Option Available

Dessert

Please Choose 1 For The Group

SALTED CARAMEL BROWNIE | CHEESECAKE | APPLE TART



BAR PACKAGES

Open Bar

Popular Brands of Liquor, Wine and Draught Beer
First Hour \$20 Per Person | Each Additional Hour \$8 Per Person

Beer & Wine Package

Popular Brands of Wine and Draught Beer
First Hour \$15 Per Person | Each Additional Hour \$6 Per Person

Tab Bar

Host is Charged for Drinks Consumed Plus 18% Service Charge

Cash Bar

Guests Pay for Drinks Individually

Draught Beer Selections

Guinness | Yuengling Lager | Coors Light
Goose Island IPA | Shock Top Belgian White

Bottle Beer Selections

Budweiser | Bud Light | Coors Light | Amstel Light
Heineken | Michelob Ultra | Stella Artois | Corona

Wine Selections

A Selection of Red & White Wines



STARTERS & SALADS

(Prices Reflect Purchase of a Dinner Package)

Plus Tax & Service

Choose 2 Options for \$13/Person

BONELESS CHICKEN WINGS

Choice of Buffalo, BBQ, Honey Sriracha, Teriyaki, or Bang Bang Sauce

KOREAN SHRIMP TACOS

Crispy Fried Shrimp, Gochujang Sauce, Korean Slaw, and Mango Tajin Salsa*

*Gluten Free Option Available

BANG BANG SHRIMP

Crispy Fried and Tossed in Bang Bang Sauce*

*Gluten Free Option Available

CLAMS BIANCO

Pacific Hard Shelled Clams Sautéed in a Garlic, White Wine, Butter Sauce

THE DOCK'S CLASSIC CAESAR SALAD

HAWAIIAN COBB SALAD

Roasted Pineapple, Crispy Won Ton Skins, Pickled Onion, Baby Greens,

Thai Red Curry Vinaigrette



GENERAL POLICIES

- ♦ Site fee required, as non-refundable, \$200 deposit. Menus subject to change.
- ♦ The restaurant will hold a date for a tentative booking without obligation for 10 days. Within 10 days we must receive a signed contract and a negotiated non-refundable deposit, or the date will not be held. The deposit securing the booking is forfeited if the function is cancelled for any reason, unless the specified date and time are rebooked with another function of equal or greater size.
- ♦ A final count with the exact number of menu choices will be required 7 days prior to the function. The client is also responsible for paying for any additional guests served above this minimum guarantee. The Dock on Wallenpaupack will be prepared to seat and serve 2% over the final count ordered.
- ♦ Final arrangements (i.e. choice of menu, estimated count, number of guests at head table, etc.) must be made at least 14 days in advance.
- ♦ The restaurant does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- ♦ All special arrangements are subject to approval.
- ♦ Decorations and/or displays may not be attached to wall, doors, windows or ceiling.
- ♦ All food and beverage items remaining from your function cannot be removed from the premises.
- ♦ We reserve the right to refuse alcoholic beverage service to any guest at the function who is under 21 years of age and/or limit the consumption of any guest, for the safety and comfort of everyone.
- ♦ The person signing the contract will be responsible for any damage to the premises caused by any guest.
- ♦ Private dining room maximum capacity is 30 people. Some set-up styles will lower this maximum capacity.
- ♦ A 3% surcharge is added to credit card payments.