



SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES



# WEDDING WEEKEND PACKAGES 2024

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# WELCOME TO SETTLERS HOSPITALITY

A Settlers Hospitality wedding weekend is a carefully crafted experience.

Our wedding coordinator will assist you with your event to create an experience that complements the beauty of your surroundings at each venue. Our caring staff and preferred vendors will ensure that your wedding weekend is executed with thoughtful attention to detail every step of the way. Our main focus is fulfilling your dreams and creating memories to last a lifetime.

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## HELPFUL PARTICULARS

- Gratuity is at your discretion.
- There will be a fee for any special set up required.
- 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.
- 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 COI. Use of some vendors may include an upcharge.
- We reserve the right to regulate the volume of music on amplified sound.
- 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.





# ARRIVAL DAY

## REHEARSAL DINNERS AT OUR RESTAURANTS

### **Glass-wine.bar.kitchen.**

Small plates for sharing are featured at our Pocono restaurant, Glass- wine bar, and kitchen. Our Hawley PA restaurant also showcases an “All-American Wine and Beer List” with emphasis on American Spirits. In addition to exceptional quality food, guests at Glass will enjoy stunning views of the river gorge falls from the panoramic dining room and decks.

[Sample Private Dining Menu](#) | Changes Seasonally

Select Standard or Deluxe  
Plus Tax and Gratuity

### **The Dock on Wallenpaupack**

The Dock on Wallenpaupack features a combination of water-inspired foods and culinary twists on vintage classic dishes that would have been prominent when Baby Boomers were kids– comfort foods such as soups, snacks, salads, sandwiches, and light entrees. Many of our menu items include seafood dishes as well as grilled steaks and other classic dishes.

[Sample Dinner Menu](#) | Changes Seasonally

Served Plated, Priced Accordingly  
Select 1 appetizer/salad for the table  
Select 3 entrees for guests to choose from at table  
Select 1 dessert for the table  
Plus tax and gratuity

### **The Settlers Inn**

The innovative menus are shaped by the seasons, farms, pastures and producers of our region. The Dining Room and Chestnut Tavern offer a warm ambiance combined with caring service and delicious food. Our sommelier has selected an award-winning wine list and maintains a cellar of interesting and value-oriented wines. Craft brews from both local, regional and international breweries are featured on the extensive beer menu.

[Sample Dinner Menu](#) | Changes Seasonally

Served Plated, Priced Accordingly  
Select 1 appetizer/salad for the table  
Select 3 entrees for guests to choose from at table  
Select 1 dessert for the table  
Plus tax and gratuity

Continued on Next Page





Arrival Day Rehearsal Dinner Continued

## REHEARSAL DINNERS AT OUR PRIVATE EVENT VENUES

**The Boiler Room at The Hawley Silk Mill  
The Undercroft at The Settlers Inn**

### Dinner Menu

Served Plated, Buffet, or Cocktail Reception Style (Stations)  
\$65 Per Person Plus Tax, Service Fee & Site Fee

#### SALADS

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

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, Tomato Sauce  
Marinated Grilled Chicken Breast | Grains with Arugula, Garden Vegetables, and Red Pepper Coulis  
Maple Glazed Loin of Pork | Roasted New Tomatoes  
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

Assorted Mini Desserts for the Table

Interested in adding bar options? Please see next page for cash, tab or open bar selections

Continued on Next Page

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





Arrival Day Rehearsal Dinner Continued

## BAR SELECTIONS

### Cash Bar

Each guest pays a la carte for their drinks.

Requires minimum spend of \$500 plus bartender fee of \$225 per bartender.

### Tab Bar

All drinks are placed on one master tab and presented to the host at the end of the event.

Requires minimum spend of \$500 plus bartender fee of \$225 per bartender.

### 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

Not Listed Here? Ask for Pricing Regarding Add On Selections

Pair Your Beer with Our Menu!

Ask Our Malt Maven for a Consult\*

\*Priced Accordingly

Continued on Next Page





Arrival Day Continued

## WELCOME RECEPTION AT OUR PRIVATE EVENT VENUES

Includes 5 Passed Hors D'Oeuvres, 2 Display Stations and 3 Hour Open Bar

\$99 Per Person Plus Tax, Service Charge & Site Fee

### Passed Hors D'Oeuvres

Select Five

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chili 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

### 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, and 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

**Cheese & Meat** | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with Whole Grain Mustard,

Fruit Butter, Grapes, Nuts, Crackers and Toasted Bread

**French** | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard,

Mushroom Walnut Pate, Jambon De Paris, Apple Butter

**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 for \$4 each.

**Dim Sum Station** | Beef and Chicken Satay, Fried Dumplings and/or 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

Continued on Next Page

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Arrival Day Welcome Reception Continued

**Open Bar**

3 Hours

**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

Captain Morgan Rumhaven Coconut | Don Q – Rum

Jose Cuervo Gold | Montezuma – Tequila

Johnnie Walker Red | Dewars - Scotch

Jim Beam – Bourbon

Jack Daniels | Windsor – Whiskey

Mr. Boston Assorted Schnapps and Liqueur

**Add a Dessert**

Celebration Cakes

Starting at \$4.50 Per Person

**Venetian Table**

Includes 5 Chef's Whim Mini Desserts Ranging from Cannoli, Cheesecakes,  
Cream Puffs, Cupcakes, Brownies, Cookies, Tarts, etc.

\$24 Per Person

**Milk & Cookies Bar**

\$8 Per Person

**Plated Desserts**

Priced Accordingly. Changes Seasonally







## Arrival Gifts

Add your own personalized items/labels and have these distributed to your guests upon check in or set in their individual rooms ahead of time.

## Care Package

\$16 per package

Paper arrival bags with individually packaged granola, chips, chocolate chip cookie, mints, and bottled spring water

## The Hangover

\$16 per package

Bottled Water, Liquid IV, Vitamin B12, Advil, Tums and Gatorade

## Runaway Train Brewery Sampler

\$25 per sampler

Variety of 3 Canned Craft Brews from Our Brewery in Honesdale, PA

## Bottle of Wine

Priced Accordingly Based on Selection

## Favors

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)





# The Big Day

## In Room Nourishment

The perfect way to get ready for your day in the spotlight!

[Cocoon Coffeehouse and Bakery Catering Menu](#)

For the perfect getting ready nosh.

### Libations

Pitcher of Mimosas \$40 per pitcher, serves 6

Bucket of Beer \$40 per bucket, serves 6

Bucket of Bottled Water \$18 per bucket, serves 6

### Premium Guest Services Package

Provide us with an itinerary and a list of guests at each location, and we will transport them to where they need to be. \$800 for 8 hours, \$100 for each additional hour.

### Photo Session Sustenance

(priced accordingly)

Add a spread of your chosen cocktail hour hors d'oeuvres near your photo location for your bridal party.

## After Party

Continue the fun after your reception on location!

### Late Night Nosh Platters

Serves 10-12 Guests

#### Sliced Mozzarella and Tomato Display | \$110

House Made Pesto & Balsamic Drizzle, Focaccia, Olive Oil

#### Mediterranean Platter Tomato Bruschetta | \$129

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

#### Fried Platter | \$149

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

#### 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

#### Late Night Breakfast | \$139

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

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After Party Continued

**Sandwiches**

Includes Potato Salad and Chips

\$18 Per Person

Choose Three

- 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

\$18 Per Person

Choose Three

- 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

**Glass-wine.bar.kitchen After Party**

\$14 per person plus tax, service and bartender fee

- Crispy Chicken & Waffles** (Crispy Chicken Tenders, Waffle Sticks, Chili Maple Glaze)
- Glass Disco Tots** (Tater Tots, Smothered in Smoked Sausage Gravy & Melty Cheese)
- Breakfast Focaccia** (Bacon, Egg & Cheese Sandwiches on house-made Focaccia)

**Cash Bar**

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# The Send Off

## Post Wedding Breakfast or Brunch

Add Breakfast/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 Menu 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

### 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

Spiked Coffee Bar | \$10 Per Person. Served for 1 Hour

