



LEDGES HOTEL



M2 Photography

WEDDING PACKAGES 2025-2026



119 Falls Avenue | Hawley, PA 18428
LedgesHotel.com | 570.576.0441



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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WELCOME TO LEDGES HOTEL

Ledges Hotel truly affords you the opportunity to surround yourself in natural beauty while celebrating one of the most memorable days of your life. We offer you choices that reflect the ever-changing seasonal landscape that is the backdrop for your event, taking into consideration the panoramic views from both the tiered outdoor decking systems and indoor gathering spaces.

Our event coordinator will assist you with the design of your event to create an experience that complements the beauty of your surroundings. Our caring staff and preferred vendors will ensure that your wedding 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.

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.

ALL LEDGES WEDDINGS INCLUDE:

- Wedding Reception Incorporating Your Choice of Glass Restaurant, Bar, Great Room, Restaurant Deck, Great Deck, Serenity Deck, Ruins, and Stargazer Deck In Season May-October
(Some Locations are Weather Permitting)
- A Cocktail Hour Including Hors D'Oeuvres and Open Bar
- Champagne 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
- A Complimentary Bridal Suite the Night of Your Wedding

SPECIAL CONSIDERATIONS

- Site minimum/maximum capacity May-October: 75/150 guests or a \$10,875 food and beverage spend and a \$7,500 site fee.
- Site minimum/maximum capacity Nov-April: 50/75 or a \$7,250 food and beverage spend and a \$5,000 site fee.
- All prices exclude tax and service charges.
- Weddings at Ledges Hotel require a commitment to buyout all of the hotel rooms on premises.
- Have your ceremony on-site: \$1,500 site fee up to 100 people, which includes the rental of chairs.
- Ledges Hotel is a non-smoking facility. No smoking is permitted on site, including on the patio. A designated smoking area is located by the outside steps to Ledges Hotel.
- 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.

HELPFUL PARTICULARS

- Gratuity is at your discretion.
- When temperatures fall below 50-60 degrees, we do not permit action stations, bars or guest seating outdoors.
- Rental of tables, chairs, China, flatware and glassware is required at a cost to be determined based on your guest count and menu choices.
- 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.

CLASSIC

STARTING AT \$154 PER PERSON

THIS PACKAGE INCLUDES:

- Choice of Three Passed Hors D’Œuvres
- Stationary Cheese Display
- Choice of Two Small Plates Stations
- Choice of One Small Plate Pasta Station Served with Garlic Bread and Salad
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

PASSED HORS D’ŒUVRES

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**
- Tuna Tartare on Cucumber Coins**
- Tomato Mozzarella and Basil Skewer**
- Mac and Cheese Bites**
- Arancini of Tomato and Mozzarella**

SMALL PLATES STATION

CHOOSE TWO

- Beef Bourguignon** | Herbed Potatoes, Roasted Carrots
- Sirloin Roast of Beef** | Red Wine Demi, Whipped Potatoes & Charred Garlic Broccoli
- Pesto Roasted Cod** | Spinach, Garlic Rice
- Hunter’s Chicken** | Cacciatore Style, Onions, Peppers, Tomatoes, and Garlic Rice
- Maple Dijon Chicken** | Braised Greens, Tri-Color Roasted Potatoes
- Roasted Salmon** | Lemon and Herb Marinated with Dill and Thyme Yogurt, Orange Couscous and Roasted Cauliflower
- Roasted Pork Loin** | Cider Glaze, Southern Style Mac and Cheese, Succotash

CONTINUED ON NEXT PAGE

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

CLASSIC CONTINUED

VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

Portobella Milanese | Bread Crumb Stuffed Roasted Mushrooms Topped with Fresh Greens, Lemon & E.V.O.O.**Potato Gnocchi** | Garlic and Basil Infused Red Sauce with Seasonal Vegetables**Lentil and Bean Shepherd's Pie** | Peas, Onions, Celery and Carrots Topped with Whipped Potatoes**Creamy Polenta with Wild Mushrooms** | Garlic, Seasonal Vegetables & Vegetarian Demi**Risotto** | Lentil & Seasonal Vegetables**PASTA STATION**

CHOOSE ONE

Penne A La Vodka**Cavatappi** | Pesto and Spinach**Rotini** | Sundried Tomato Cream Sauce**Rigatoni Pizzaiola** | Green Peppers, Onions, Fresh Mozzarella, and Basil**Mediterranean Couscous** | Garlic, Onions, Tomatoes, Oregano, Olives, and Lemon**Fusilli Piccata** | Capers, White Wine, Lemon, and Butter**Baked Ziti** | Ricotta, Marinara, and Vegetables**SALAD**

CHOOSE ONE

SERVED WITH GARLIC BREAD

Caesar Salad | Lettuce, Locatelli Cheese and Croutons**Fattoush Salad** | Lettuce, Cucumber, Red Onion, Tomatoes, Radish, Mint, Pita Chips, Sumac and Lemon Dressing**House Salad** | Greens, Tomato, Carrot, Pumpkin Seeds, and Croutons

CHOOSE ONE DRESSING FOR HOUSE SALAD

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Red Wine Vinaigrette

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

CLASSIC BAR

4 HOUR OPEN BAR INCLUSIONS

BOTTLED BEER

Coors Light | Yuengling
Lionshead | Corona Extra | Heineken Zero

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

SERENITY

STARTING AT \$164 PER PERSON

THIS PACKAGE INCLUDES:

- Choice of Four Passed Hors D'Oeuvres
- Choice of One Display Station
- Choice of Two Small Plates Stations
- Choice of One Small Plate Pasta Station Served with Garlic Bread and Salad
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

PASSED HORS D'OEUVRES

CHOOSE FOUR

- 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**
- Tuna Tartare on Cucumber Coins**
- 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, 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
- French** | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard, Mushroom Walnut Pate, Jambon De Paris, and Apple Butter

CONTINUED ON NEXT PAGE

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

SERENITY CONTINUED

DISPLAY STATIONS CONTINUED

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 for \$4 each.

SMALL PLATES STATION

CHOOSE TWO

Steak Pizzaiola | Thin Braised Steak with a Deep Red Wine Tomato Sauce, and Roasted Eggplant

Marinated Flank | Gremolata, Seasonal Root Vegetable Hash, and Chef's Vegetable

Sea Bass | White Wine, Garlic & Shallots, Braised Greens and Basmati Rice

Mussel and Shrimp Bouillabaisse | Saffron, Potatoes, Fennel, Tomatoes, and Chef's Vegetable

Roasted Salmon | Garlic Roasted Zucchini, Warm Pesto Orzo and Spiced Yogurt Sauce

Lemon Roasted Chicken | Capers and Herbs, Artichoke Orzo, and Chef's Vegetable

Braised Chicken Thighs | White Wine, Roasted Garlic, Spinach, Artichoke, Sun-Dried Tomato, and Jus
Served Over Creamy Polenta

Braised Pork | Sofrito Marinated and Roasted, Herbed Potatoes, and Brown Butter Carrots

Roasted Leg of Lamb | Red Wine Reduction, Roasted Potatoes and Peas

VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTION WITH YOUR EVENT COORDINATOR

Portobella Milanese | Bread Crumb Stuffed Roasted Mushrooms Topped with Fresh Greens, Lemon & E.V.O.O.

Potato Gnocchi | Garlic and Basil Infused Red Sauce with Seasonal Vegetables

Lentil and Bean Shepherd's Pie | Peas, Onions, Celery and Carrots Topped with Whipped Potatoes

Creamy Polenta with Wild Mushrooms | Garlic, Seasonal Vegetables and Vegetarian Demi

Risotto | Lentil and Seasonal Vegetables

CONTINUED ON NEXT PAGE

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

SERENITY CONTINUED

PASTA STATION

CHOOSE ONE

Penne A La Vodka**Cavatappi** | Pesto and Spinach**Rotini** | Sundried Tomato Cream Sauce**Rigatoni Pizzaiola** | Green Peppers, Onions, Fresh Mozzarella, and Basil**Mediterranean Couscous** | Garlic, Onions, Tomatoes, Oregano, Olives, and Lemon**Fusilli Piccata** | Capers, White Wine, Lemon, and Butter**Baked Ziti** | Ricotta, Marinara, and Vegetables**Lasagna A La Napoletana****Lasagna A La Genovese****SALAD**

CHOOSE ONE

SERVED WITH GARLIC BREAD

Caesar Salad | Romaine Lettuce, Locatelli Cheese and Croutons**Fattoush Salad** | Lettuce, Cucumber, Red Onion, Tomatoes, Radish, Mint, Pita Chips, Sumac and Lemon Dressing**House Salad** | Greens, Tomato, Carrot, Pumpkin Seeds, and Croutons

CHOOSE ONE DRESSING FOR HOUSE SALAD

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Red Wine Vinaigrette

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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SERENITY 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!

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

Gordons | New Amsterdam | Beefeater– 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

CONTINUED ON NEXT PAGE

SERENITY BAR CONTINUED

FRUITED ICED TEA STATION

CHOOSE ONE

Tropical**Citrus****Calm****Includes Simple Syrup, Fresh Fruit Purees**

STARGAZER

STARTING AT \$184 PER PERSON

THIS PACKAGE INCLUDES:

- Choice of Five Passed Hors D'Oeuvres
- Choice of Two Display Stations
- Choice of Three Small Plates Stations
- Choice of Two Small Plates Pasta Stations Served with Garlic Bread and Salad
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

PASSED HORS D'OEUVRES

CHOOSE FIVE

- 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
- Tuna Tartare on Cucumber Coins
- 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, 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

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

CONTINUED ON NEXT PAGE

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

STARGAZER CONTINUED

DISPLAY STATIONS CONTINUED

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 for \$4 each.

SMALL PLATES STATION

CHOOSE THREE

Steak Stuffed Flounder | Lemon Cream Sauce, Basmati Rice, and Sautéed Spinach

Boneless Short Rib | Red Wine Demi, Whipped Potatoes, and Chef's Vegetable

Sliced Tenderloin of Beef | Potatoes Au Gratin, Chef's Vegetable

Prime Rib of Beef | Horseradish Cream, Whipped Potatoes, and Chef's Vegetable

Striped Sea Bass | Steamed with Soy and Ginger, Garlic White Rice, and Roasted Broccoli

Roasted Chicken Breast | Smashed Yukons, Truffle Velouté, and Roasted Carrots

Almond Crusted Chicken | Mornay, Roasted Root Vegetables, and Wild Rice

Chicken Saltimbocca | Prosciutto, Sage, Lemon Velouté, Potato Gnocchi, and Sautéed Greens

Pork Tenderloin Fontina | Creamy Polenta and Chef's Vegetables

VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

Portobella Milanese | Bread Crumb Stuffed Roasted Mushrooms Topped with Fresh Greens, Lemon & E.V.O.O.

Potato Gnocchi | Garlic and Basil Infused Red Sauce with Seasonal Vegetables

Lentil and Bean Shepherd's Pie | Peas, Onions, Celery and Carrots Topped with Whipped Potatoes

Creamy Polenta with Wild Mushrooms | Garlic, Seasonal Vegetables and Vegetarian Demi

Risotto | Lentil and Seasonal Vegetables

PASTA STATION

CHOOSE TWO

Penne A La Vodka

Cavatappi | Pesto and Spinach

Rotini | Sundried Tomato Cream Sauce

Rigatoni Pizzaiola | Green Peppers, Onions, Fresh Mozzarella, and Basil

Mediterranean Couscous | Garlic, Onions, Tomatoes, Oregano, Olives, and Lemon

Fusilli Piccata | Capers, White Wine, Lemon, and Butter

Baked Ziti | Ricotta, Marinara, and Vegetables

Lasagna A La Napoletana

Lasagna A La Genovese

CONTINUED ON NEXT PAGE

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

SERENITY CONTINUED

SALAD

CHOOSE ONE

SERVED WITH GARLIC BREAD

Caesar Salad | Lettuce, Locatelli Cheese and Croutons**Fattoush Salad** | Lettuce, Cucumber, Red Onion, Tomatoes, Radish, Mint, Pita Chips, Sumac and Lemon Dressing**House Salad** | Greens, Tomato, Carrot, Pumpkin Seeds, and Croutons

CHOOSE ONE DRESSING FOR HOUSE SALAD

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Red Wine Vinaigrette

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

STARGAZER 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.*

WINE

Toast with Wycliff Brut Sparkling

Sycamore Lane Varietals

Choose 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

CONTINUED ON NEXT PAGE

STARGAZER BAR CONTINUED

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
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 Old Fashioned

Spiked Hot Cider**Winter**

Cranberry Sparkler | Sparkling with Cranberry Juice

Hot Mulled Wine

Spiked Cocoa | Served Hot or Iced

CONTINUED ON NEXT PAGE

STARGAZER BAR CONTINUED

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**

WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS AND MORE

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 \$2 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 \$8 each

4 Assorted Truffles in a Box \$15 each

4 Assorted Caramels in a Box \$13 each

Mini Jar of Hot Cocoa Mix \$9 each

Packaged House Made Marshmallow \$7 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 \$42 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 with Farro Salad

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 | \$148

Yogurt Bar Assorted Toppings | \$117

Artisanal Cheese Display with Grapes and Crackers | \$128

Side of Salmon Poached with Cucumber Dill Chop | \$149

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MENU ENHANCEMENTS

HORS D'OEUVRES, LATE NIGHT NOSH

ADDITIONAL HORS D'OEUVRES

Lamb Chops in Pesto | \$9 Each

Oysters Rockefeller | \$9 Each

Stuffed Clams Diablo | \$7 Each

Gravlax Blini with Crème Fraîche and Roe | \$7 Each

Crab Crostini with Citrus Aioli and Chives | \$8 Each

Steak Crostini with Horseradish Sauce & Pickled Onions | \$8 Each

Shrimp Shooter with Cocktail Sauce | \$8 Each

CARVING STATION

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION

CHEF ATTENDED | \$239

CHOOSE ONE

Whole Side Salmon | \$15 Per Person

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

Slow Roasted Pork Loin | \$13 Per Person

Mustard Maple Glaze

Herb Roasted Beef Prime Rib | \$31 Per Person

Horseradish Cream

Herb Roasted Beef Tenderloin | \$31 Per Person

Balsamic Onion Relish

Rosemary Garlic Studded Lamb Leg | \$15 Per Person

Minted Chimichurri

Roast Turkey | \$11 Per Person

Traditional Sides

DESSERT DISPLAY

\$26 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

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

MENU ENHANCEMENTS CONTINUED

LATE NIGHT NOSH**PLATTERS**

SERVES 10-12 GUESTS

Sliced Mozzarella and Tomato Display | \$117

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

Mediterranean Platter Tomato Bruschetta | \$137

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

Fried Platter | \$158

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

Cheese and Meat Board | \$169

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 | \$105

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 Platter | \$148

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

SANDWICHES

INCLUDES POTATO SALAD AND CHIPS

CHOOSE THREE

\$19 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

\$19 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**