

THE SETTLERS INN



GATHERINGS 2025

4 Main Avenue, Hawley, PA 18428

TheSettlersInn.com

570.576.0441



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

TABLE OF CONTENTS

Helpful Particulars.....4

Breakfast or Brunch.....5

Carving Stations, Lunch & Dinner.....6-7

Open Bar & Upgrades.....8-9

Celebration Cakes.....10



WELCOME TO THE SETTLERS INN

An event at The Settlers Inn is a carefully crafted experience. You will find the Inn's forty four year tradition of fine service and attention to detail throughout, from the gardens, to the arts and crafts style interiors, to the creative menus and presentations. The Undercroft melds artistry, simplicity, and nature in an environment that accommodates your style and needs. A fireplace beautifully set with willow tree tiles is one of the fine craftsman touches throughout the room. Windows and glass panel doors along the outside wall bring in the natural light and a sense of space. A stone entryway leads to the garden for outside entertaining. Cherry woodwork, art glass, and arroyo wall sconces all provide a warm, serene, and comfortable environment for your event. The simplicity of the Undercroft acts as a vintage picture frame in which your choice of flowers, favors, and other personal touches create the masterpiece.

Grant's Woods is an enchanting woodland dining experience. Located between the Inn's manicured gardens and the Lackawaxen River, the area boasts posh picnic cabins, hammock chairs, an oversized fire pit, outdoor demonstration kitchen and wicker furniture. Strings of overhead party lights, gravel paths and quaint cabins create a magical forest atmosphere.

The cornerstone of the Inn is our rich, regional cuisine. Each menu highlights our efforts to feature products of local organic farmers and producers to ensure the freshest ingredients.

GATHERINGS INCLUDE

- The Undercroft, our private event space or Grant's Woods, a woodland dining experience
- Ivory or white table linen and napkins (other colors available for an additional fee)
- Our tables and chairs, flatware, and china, other rentals will be priced accordingly
- Use of Grant's Woods requires rentals
- Event coordinator to guide you through menu selection and planning particulars

SPECIAL CONSIDERATIONS

- Maximum Capacity: 100 guests with dance floor, 125 guests without a dance floor
- Additional arrangements may be made for tented events to accommodate larger guest counts
- A minimum of 30 guests is required for events in The Undercroft
- Continental Breakfast requires a minimum food and beverage spend of \$480
- The Breakfast/Brunch Buffet has a minimum food and beverage spend of \$1,170
- Lunch Buffet requires a food and beverage spend of at least \$1,050. Plated lunches have a minimum food and beverage spend of \$1,350. Dinners require a food and beverage spend of at least \$1,950
- Site fee: \$250 for The Undercroft and \$1,500 for Grant's Woods
- All prices exclude tax and service charges
- Events may last up to 3 hours
- The Undercroft, Grant's Woods and The Settlers Inn are non-smoking facilities. No smoking is permitted on site, including on our front porch and terrace. A designated smoking area is located by the parking area of The Settlers Inn.



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 \$17 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 \$42 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 | \$148

Yogurt Bar Assorted Toppings | \$117

Artisanal Cheese Display with Grapes and Crackers | \$128

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

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



CARVING STATIONS, LUNCH & DINNER

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

LUNCH BUFFET

\$38/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

CONTINUED ON NEXT PAGE

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



LUNCH/DINNER MENUS CONTINUED

LUNCH/DINNER MENU

LUNCH STARTING AT \$48/PERSON | DINNER STARTING AT \$74/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

Quinoa and Roasted Vegetable Salad

Greek Salad

Steakhouse Tomato and Onion Salad

Roasted Vegetable Salad

ENTREES

LUNCH: CHOOSE TWO | DINNER: CHOOSE THREE

DUO PLATES AVAILABLE UPON REQUEST

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

Beef Burgundy | Whipped Potatoes

Vegetarian Shepherd's Pie | Champ Style Potatoes, Lentils and Vegetables

Atlantic Salmon | Lemon and Herb Beurre Blanc and Garlic Rice

Crispy Honey Orange Chicken | Lime Riced Cauliflower, Scallions

Chicken Cacciatore | Mushrooms, Peppers, Tomato Sauce

Marinated Grilled Chicken Breast | Garlic Rice, 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 | Penne, 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

Ask Us About Enhancing Your Cocktail Hour

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



OPEN BAR

FIRST HOUR \$20 PER PERSON
EACH ADDITIONAL HOUR \$10 PER PERSON
ADDITIONAL \$239 FEE PER BARTENDER

BOTTLE BEER

Coors Light | Yuengling | Lionshead | Modelo Especial | Heineken Zero

WINE

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

CONTINUED ON NEXT PAGE



BAR CONTINUED

UPGRADE YOUR SPIRITS

Upgrade to Top Shelf Add \$11 Per Person

Grey Goose | Ketel One – Vodka, Hendricks | Tanqueray – Gin
Avion | 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 – Liqueur

ADD ONS

Mimosa Bar | \$9 Per Person, Served for 1 Hour
Champagne Punch | \$43 Per Bowl, Serves 8-10 Guests
Bloody Mary Bar | \$13 Per Person, Served for 1 Hour
Signature Cocktail – Priced Accordingly
Ginger Beer | \$3 Per Person (Perfect for Mixing Moscow Mules!)

FRUITED ICED TEA STATIONS

\$6 Per Person

Tropical | Pineapple, Mango, and Guava
Citrus | Lemon, Lime, and Orange
Calm | Caffeine Free with Hibiscus and Red Berries, Mint
Includes Simple Syrup and Fresh Fruit Purees

INFUSED WATER STATIONS

\$5 PER PERSON

Cucumber Honeydew
Citrus Mélange | Lemons and Oranges
Berries and Mint | Raspberry, Strawberry, Blackberry, and Mint

SPECIALTY NON-ALCOHOLIC BEVERAGE

\$8 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 \$239 per bartender. All tab bars will add a 20% gratuity.



CELEBRATION CAKES

STARTING AT \$5 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 \$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 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

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

