

THE SETTLERS INN



WEDDING PACKAGES 2021

4 Main Avenue | Hawley, PA 18428
TheSettlersInn.com | 570.226.2993



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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WELCOME TO THE SETTLERS INN

A wedding reception at The Settlers Inn is a carefully crafted experience. Our dedicated staff will assist you in arrangements with florists, musicians, ceremonies, photographers, and more, all to best suit your needs. You will find the Inn's forty 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, which 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, arroyo wall sconces, all act to provide a warm, serene, and comfortable environment for your reception. The simplicity of the Undercroft acts as a vintage picture frame in which your choice of flowers, favors and other personal touches create the landscape painting.

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. Our wine program, awarded Wine Spectator's Award of Excellence, is also an integral part of the dining experience and our sommelier is available to assist in pairing wines specific to your taste and menu.

The Inn offers lodging in twenty-four guest rooms, all with private baths, air conditioning, and modern amenities individually appointed in the craftsman style. Many of the rooms feature fireplaces and whirlpool tubs.

Our goal is for your wedding reception to surpass your expectations.

ALL WEDDINGS INCLUDE

- The Undercroft, our private dining room with seating capacity up to 100 guests with a dance floor
- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, beer & wine
- Three additional hours of open bar during the reception
- Champagne toast (a non-alcoholic option is available)
- All menus include a selection of our house made artisan breads
- Custom wedding cake designed and created by The Settlers Inn pastry chef
- Ivory or white table linens
- Event coordinator to assist with planning and orchestrating your reception
- A complimentary bridal suite the night of your wedding

OPTIONAL ADDITIONS

- Set Up for Onsite Wedding Ceremony \$8 Per Person, \$500 Minimum
- Tent (Garden or Outdoor Reception) Priced Accordingly
- Specialty Table Linens Priced Accordingly
- Fifth Hour Open Bar \$8 Per Adult



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SPECIAL CONSIDERATIONS:

- All prices listed in this 2021 package include sales tax and service charges
- The enclosed wedding packages include our Saturday pricing
- Friday (Year Round) Weddings: Deduct \$15 per person
- Sunday (Year Round) Weddings: Deduct \$20 per person
- Saturdays January thru April deduct \$10 per person
- Guests Ages 13-20 Deduct \$10 | Guests Ages 3-12 Half Off | Under 3 Are Free

WEDDING PARTICULARS:

The Settlers Inn prides itself on providing a distinctive ambiance for your wedding reception. For the safety and comfort of all guests, and to assure a pleasant and memorable experience, please take a moment to review this information.

- All packages quoted include six percent Pennsylvania sales tax and service charges and are subject to a 3-5% increase per year.
- We **require** a \$1,000 non-refundable deposit within 10 days of booking your reception. A second **\$1,000 non-refundable deposit** is due January 2021.
- Gratuity is at your discretion.
- Final payment is required **10 days prior** to the reception by **certified check or cash**.
- A 3% processing fee will be added for credit cards used for final payment, or if final payment is not received 10 days in advance (in which case a credit card will need to be processed at the 10 day mark for the remaining balance plus processing fee).
- A credit card must be provided in advance for any additional charges or damages that may occur. A temporary hold will be placed on this card on the day of your event.
- Please deliver all items pertinent to your reception such as favors, place cards, cake server, etc. at least **twenty-four hours** prior to your reception. All decorations must be removed directly after the event. Kindly do not attach decorations or displays to walls, doors, windows, or ceilings.
- Final arrangements, such as menu selection, estimated guest counts and table arrangements are required **one month** prior to your event.
- Final guest counts and food selection counts are due **21 days** in advance. Any increases in guest count must be communicated to your wedding planner immediately to ensure our team has enough time to prepare.
- We reserve the right to regulate the volume of the music.
- All food and beverage items must be prepared and presented by Settlers Hospitality, including the wedding cake and favors. No outside food or alcohol are permitted.
- Alcoholic beverages may not be removed from the premises and are permitted in the reception area, terrace, patio, and garden.
- 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.
- The Settlers Inn is a non-smoking facility. **No smoking is permitted on site**, including on the terrace. A designated smoking area is located just off the terrace, as well as outside the front entrance.
- All special arrangements are subject to approval.
- Our experience prohibits us from allowing shots, sparklers, non-biodegradable confetti, and Chinese Lanterns.



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CLASSIC PACKAGE

\$112 per person

FIRST COURSE

Select One

THE SETTLERS INN SIGNATURE SALAD

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

CAESAR SALAD

Classic Caesar Salad with House Made Parmesan Croutons

ENTRÉES

Select Up To Three

FREEBIRD FARMS CHICKEN

Almond Crusted with Pesto, Roasted Tomatoes & Manchego Cream Sauce

Grilled Chicken Breast with Rosemary & Thyme Roasted Garlic Sauce

Pan Seared in a Light Lemon Tarragon Butter Sauce

ROASTED HERITAGE TURKEY

Roasted Turkey Breast & Dark Meat Roulade over Sage and Roasted Garlic Stuffing, Pan Giblet Gravy

Cider Glazed Roasted Turkey Breast & Dark Meat Roulade, Served with Winter Fruit Chutney

JAIL ISLAND SALMON

Grilled with Avocado Salsa

Pan Seared with Tarragon & Roasted Shallot Beurre Blanc

Roasted with Fresh Cucumber Dill Chop & Lemon Cream

SUSTAINABLY RAISED BEEF

House Smoked Brisket with Chef Ben's Cola Sauce

Marinated Grilled Flank Steak with Chimichurri

Steamship Baron Carving Station (Buffet Only)

PASTA

Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan

Tortellini Florentine with Spinach

Penne a la Vodka

Roasted Vegetable Béchamel Lasagna topped with Bread Crumbs

CONTINUED ON NEXT PAGE...



...CLASSIC MENU CONTINUED

SIDE DISHES

(Select One)

Traditional Mashed Potatoes

Roasted Garlic Mashed Potatoes

Smoked Gouda Mashed Potatoes

Olive Oil and Roasted Vegetable Couscous

Sage and Roasted Garlic Stuffing

Basmati and Wild Rice Pilaf

Sweet Potato Hash

~All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley~

This package also works well as a buffet or family style dinner

INCLUDED WITH THE CLASSIC PACKAGE

Four Hour Open Bar (Page 14)

Champagne Toast

Your Choice of Three Passed Hors d'Oeuvres (Page 12)

Artisanal Cheese Display

Two Course Dinner

Wedding Cake (Page 17)



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ARTS & CRAFTS PACKAGE

\$122 per person

FIRST COURSE

Select One

SETTLERS INN SIGNATURE SALAD

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

CLASSIC CAESAR SALAD

House Made Parmesan Croutons

BABY KALE SALAD

Crispy Bacon and Avocado, Lemon Garlic Vinaigrette

LOBSTER BISQUE | \$2 per person additional

SHRIMP COCKTAIL | \$2 per person additional

ENTRÉES

Select up to Three

FREEBIRD FARMS CHICKEN BREAST

Almond Crusted with Pesto, Roasted Tomatoes & Manchego Sauce

Roasted with Rosemary Lemon Thyme Sauce

Grilled with Roasted Tomato & Sherry Demi Glace

Pan Seared with Wild Mushroom Marsala Sauce

Pretzel Crusted with Honey Dijon Sauce

SUSTAINABLY RAISED BEEF

Slow Roasted Prime Rib Au Jus with Horseradish Cream

Sliced Beef Tenderloin Complemented with a Rich Red Wine Demi Glaze

LEIDY'S FARM PORK LOIN

Roasted with Wild Mushroom Stuffing & Warm Fruit Chutney

Roasted with Cider Thyme Reduction

Bacon wrapped with Apricot Rosemary Sauce

SALMON, MAHI MAHI OR SWORDFISH

Grilled with Lemon Beurre Blanc

Grilled with Mango Pineapple Salsa and Soy Sweet Chili Sauce

Roasted with Thai Coconut Curry Sauce & Avocado Salsa



CONTINUED ON NEXT PAGE...

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...ARTS & CRAFTS MENU CONTINUED

VEGETARIAN

Marinated & Grilled Portobello Mushroom Caps Filled with Seasonal Vegetables

Crispy Traditional Eggplant Parmesan Over Penne

Roasted Vegetable Béchamel Lasagna Topped with Bread Crumbs

Acorn Squash Stuffed with Roasted Vegetables (*Available in Autumn Only*)

Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan

Gnocchi or Penne with Pesto & Cherry Tomatoes

Penne a la Vodka

Linguini with Parmesan & Peas

SIDE DISHES

Select One

Caramelized Onion & Parmesan Potato au Gratin

Traditional Yukon Gold Mashed Potatoes

Roasted Garlic Mashed Potatoes

Smoked Gouda Mashed Potatoes

Mediterranean Quinoa with Roasted Vegetables

Cauliflower Au Gratin (*Vegan*)

Orzo with Roasted Vegetables & Parmesan

Wild Mushroom Risotto

~All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley~

INCLUDED WITH THE ARTS & CRAFTS PACKAGE

Four Hour Open Bar (Page 14)

Champagne Toast

Your Choice of Three Passed Hors d'Oeuvres (Page 12)

Artisanal Cheese Display

Two Course Dinner

Wedding Cake (Page 17)



ELEGANT PACKAGE

\$132 per person

FIRST COURSE

Select Two

SETTLERS INN SIGNATURE SALAD

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

JUMBO LUMP CRAB CAKES

Mango Salsa & Sriracha Aioli

SHRIMP COCKTAIL

Everyone's Favorite Classic

VENISON AND BLUEBERRY SAUSAGE ROLL IN PUFF PASTRY

Caramelized Onions and a Brandy Cream Sauce

ENTRÉES

Select up to Three

SEARED FORKS FARM CHICKEN BREAST OR PETITE POULET

Port Thyme Sauce, Sweet Potato Puree, Turnip Fennel Spinach Sauté

Chanterelle & White Truffle Sauce, Creamy Lemon Thyme Mashed Potatoes

Pancetta, Sage & Thyme Sauce, Creamy Roasted Garlic Mashed Potatoes, Seasonal Vegetables

PAN ROAST DUCK BREAST

Cherry Infused Syrah Demi Glace, Rosemary Au Gratin Potatoes, Seasonal Chef's Vegetable

GRILLED JAIL ISLAND SALMON

Manchego Bechamel, Spanish Risotto

"Oscar" Béarnaise, Jumbo Lump Crabmeat, Roasted Asparagus, Couscous

Espelette Vinaigrette, Poblano & Cumin Rice, Pineapple Avocado Salsa

RED SNAPPER, HALIBUT, OR GROUPER

Pan Seared with Saffron Vanilla Sauce, Sofrito Risotto

Roasted with Garlic White Wine Sauce with Basil, Couscous

Grilled with Pineapple Mango Salsa, Roasted Pepper Vinaigrette

CONTINUED ON NEXT PAGE...



...ELEGANT PACKAGE CONTINUED

GRILLED LEIDY'S FARM PORK CHOP

Warm Apple Compote, Yukon Gold Roasted Garlic Mashed Potatoes
Cherry Jalapeño Sauce, Sweet Potato & Red Onion Hash

SUSTAINABLY RAISED BEEF

Sliced Beef Tenderloin with Syrah Sauce with Au Gratin Potatoes
Slow Roast Prime Rib Au Jus with Creamy Yukon Gold Roasted Garlic Mashed Potatoes
Braised Short Rib with Sauce Jus Lie, Traditional Mashed Potatoes

VEGETARIAN

Root Vegetable Stuffed Portobello Mushrooms with Balsamic Reduction
Pan Roasted Quinoa Cakes with Stuffed Delicata Squash (*Available in Autumn Only*)
Chef Created Option to Suit Dietary Needs

INCLUDED WITH THE ELEGANT PACKAGE

Four Hour Open Bar (Page 14)

Champagne Toast

Your Choice of Three Passed Hors d'Oeuvres (Page 12)

Artisanal Cheese Display

Two Course Dinner

Wedding Cake (Page 17)



CONTEMPORARY STATIONS PACKAGE

\$112 per person

FIRST HOUR

PASSED HORS D'OEUVRES

Select Four

HORS D'OEUVRE DISPLAYS

Select Two

SECOND HOUR

SALAD STATION

Caesar Salad with House Made Croutons | Caprese Salad
Baby Kale, Crispy Bacon and Avocado, Lemon Garlic Vinaigrette

SMALL PLATES STATIONS

Select Two | Includes Basket of House Made Artisanal Breads

BEEF SIRLOIN CARVING STATION, WITH HORSERADISH CREAM
Yukon Gold Mashed Potatoes | Selection of Seasonal Grilled Vegetables

ROAST PORK LOIN CARVING STATION

Apple Chutney or Cherry Jalapeño Sauce | Mashed Potato | Selection of Seasonal Grilled Vegetables

ROASTED FREEBIRD FARMS CHICKEN BREASTS

Olive Oil, Fennel and Citrus | Vegetable Confetti Orzo Salad
Pesto and Roasted Tomatoes | Vegetable Confetti Orzo Salad

ROASTED JAIL ISLAND SALMON

Lemon, Garlic and Basil Sauce | Roasted Potatoes | Seasonal Vegetable Medley

COCONUT SHRIMP

Mango Pineapple Salsa and Thai Jasmine Rice

PASTA STATION

Penne a la Vodka with Meatballs | Macaroni and Cheese
Orecchiette with Basil Chardonnay Cream Sauce (Prosciutto Optional)

INCLUDED WITH THE CONTEMPORARY STATIONS PACKAGE

Four Hour Open Bar

Champagne Toast

Two Hors d'Oeuvres Displays

Four Passed Hors d'Oeuvres

Salad Station

Two Small Plate Stations



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SUNDAY WEDDING BRUNCH

\$75 Per Person

11:00AM Ceremony | 11:30AM-3:30PM Reception | Minimum of 75 People

INCLUDES

Four Hour Open Bar for Beer, Wine, Mimosas, Champagne Toast, Custom Wedding Cake

LIGHT FARE

Starting at 11:30 AM

Assorted Chilled Juices
Fresh Fruit and Yogurt Parfaits
Smoked Salmon Display
Croissants & Bagels
Farmers Market Jam
Assorted Cream Cheese Spreads

MAIN COURSE

Starting at 12:00 PM

Maple Walnut Bread Pudding
Quiche Lorraine
Thick Cut Cherrywood Bacon
Sausage Links
Country Fried Chicken & Fried Leeks
Lobster Ravioli with Truffle Chive Cream Sauce
Moroccan Watermelon Salad

STATIONS

Black Oak Honey Ham Carving Station

Omelet Station

*Cooked to Order By Our Chef with:
Chopped Ham | Bacon | Onions | Peppers
Tomatoes | Spinach | Sliced Mushrooms
Salsa | Cheddar Jack Cheese*

BAR UPGRADES

Full Open Bar | \$7 Per Person
Bloody Mary Bar | \$10 per person
Craft Beer Package | \$5-8 Per Person

ADD A LITTLE SOMETHING EXTRA

BREAKFAST CHARCUTERIE BOARD | \$5 PER PERSON
POBLANO AND SHRIMP POTATO HASH | \$5 PER PERSON
EGGS BENEDICT OSCAR | \$3.50 PER PERSON
WHITEFISH AND SMOKED OYSTER SEAFOOD SAUSAGE | \$3.50 PER PERSON
ORANGE BALSAMIC PETITE PORK OSSO BUCO | \$4 PER PERSON
GRILLED LAMB LEG BÉARNAISE | \$4.50 PER PERSON
CRÊPE STATION | \$6 PER PERSON
Assorted Toasted & Candied Nuts | Infused Maple Syrups | Chocolate Fondue | Caramel
Marshmallow Fluff | Ice Cream | Whipped Cream | Fruit Compotes



PASSED HORS D'OEUVRES

FOR CLASSIC, ARTS & CRAFTS, AND ELEGANT PACKAGES

INCLUDES THREE PASSED HORS D'OEUVRES
&

ARTISANAL CHEESE DISPLAY

A Selection of 5 different local cheeses including
LeRaysville and Calkins Creamery with Fruits, Nuts and Crackers

Add Additional Passed Hors d'Oeuvres \$5 Per Person

SETTLERS SIGNATURE

Smoked Trout and “Deviled Egg” Crostini Topped with Diced Red Onion, Egg & Fried Capers
Open Face Brie “Grilled Cheese” with Roasted Apples & Balsamic on Brioche | Bacon Wrapped Apricots
Fillo Cups Filled with Whipped Goat Cheese, Bacon & Caramelized Onions, Balsamic Drizzle

ELEGANT

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle
Ahi Tuna on Wonton with Soy & Wakame
Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion
Warm Brie Crostini with Settlers House Made Strawberry Jam
Ahi Tuna Tartare in Cucumber Cup with Soy and Sweet Chili Sauce
Lobster Salad on a Savory Cheese Cream Puff

CLASSICS

Coconut Chicken with Honey Sriracha Sauce
Heirloom Tomato & Buffalo Mozzarella Skewers with Basil & Barrel Aged Balsamic
Scallops Wrapped in Bacon | Tomato Basil Bruschetta | Cocktail Franks in a Blanket
Petite Crab Cakes with Pineapple Salsa & Sriracha Aioli
Stuffed Mushroom Caps with Basil Pesto & Parmesan | Jumbo Shrimp Cocktail

VEGETABLE FOCUS

Quinoa Cakes with Lime Avocado Salsa
Vegetarian Beyond Sausage Tacos
Crostini with Roasted Garlic Custard and Fresh Mozzarella

LIGHT HEARTED

Kobe Beef Sliders with Kensington Ketchup | Mini Settlers Inn Signature Grilled Cheese
Pulled Pork Sliders with Creamy Slaw | Crispy Shrimp Tacos
Grandma Amparo’s Empanadas



CONTINUED ON NEXT PAGE...

...HORS D'OEUVRES CONTINUED

STATIONARY HORS D'OEUVRE DISPLAYS

JUMBO SHRIMP COCKTAIL DISPLAY | \$9 PER PERSON

~3 Shrimp Per Person

RAW BAR DISPLAY | \$14 PER PERSON

Market Oysters | Shrimp | Clams | Ahi Tuna

SLICED BUFFALO MOZZARELLA AND TOMATO DISPLAY | \$5 PER PERSON

With House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

ASIAN DISPLAY STATION | \$7.50 PER PERSON

Crispy Crab Won Tons | Miso & Honey Grilled Chicken Bites

Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

CHARCUTERIE BOARD | \$8 PER PERSON

A Selection of 5 Local Prosciuttos, Hams, Pates, & Sausages

MEDITERRANEAN PLATTER | \$6.50 PER PERSON

Tomato Bruschetta & Garlic Crostini | Marinated Olives | Shrimp with Garlic & Oregano

Roasted Garlic Hummus | Mushrooms | Marinated Feta | White Bean Bruschetta | Baguette Toasts

MEXICAN STREET FOOD FIESTA DISPLAY | \$9 PER PERSON

Guacamole Terrine with Salsa & Sour Cream | Tortilla Chips

Pulled Chicken Tacos with Sour Cream, Pico de Gallo, and Spicy Slaw | Grandma Amparo's Empanadas

A TASTE OF PENNSYLVANIA | \$7.50 PER PERSON

Aged Amish Cheddar with Apple Butter | Warm Wild Mushroom Spread & Toasted Baguette

Smoked Trout Mousse with Cucumber Chips, Red Onion & Capers



LATE NIGHT PLATTERS

Set Out During the Final Hour of Your Wedding Reception | Priced Accordingly

ASSORTED DELI STYLE SANDWICHES AND WRAPS PLATTER **\$7 PER PERSON**

Turkey and Swiss with Roasted Red Pepper Aioli | Ham and Cheddar with Dijon

Chicken Salad Wrap | Ham Salad Wrap | Chips

FOCACCIA PIZZA PLATTER **\$6 PER PERSON**

House Made Focaccia Bread Pizza | Mixed Blend of Marinated Olives | Panzanella Salad

PRETZEL PLATTER **\$5.50 PER PERSON**

House Made Soft Pretzels | Assorted Mustards and Dips

ADD A LITTLE SOMETHING EXTRA

Our Executive Pastry Chef can whip up something truly wonderful
for the following special touches...

WEDDING FAVORS

GROOM'S CAKE

DONUT BAR

GIFT BAGS (PLACED IN GUEST ROOMS BEFORE ARRIVAL)

ASK YOUR WEDDING PLANNER FOR DETAILS!



OPEN BAR INCLUDES

4 Hour Open Bar Included in Package with Premium Liquors
5th Hour additional option | \$8 Per Person

PREMIUM BRANDS OF LIQUOR INCLUDE

Tito's | Stolichnaya | New Amsterdam | Tanqueray | Gordon's
Jack Daniels | Jim Beam | Seagrams | Windsor | Dewar's
Montezuma | Captain Morgan | Don Q | RumHaven

PREMIUM BRANDS OF WINE

A Selection of Red and White

BEER

Coors Light | Yuengling Lager | Lionshead | Corona

UPGRADE TO TOP SHELF

Add \$5 Per Person for Top Shelf Liquor

Add \$8 Per Person for Top Shelf Liquor & Cordials

TOP SHELF BRANDS OF LIQUOR

Grey Goose | Ketel One | Bombay Sapphire
Myers | Chivas Regal | Johnnie Walker Black | Jameson
Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

TOP SHELF BRANDS OF CORDIALS

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

CRAFT BEER

See Page 15

SINGLE MALT SCOTCH

See Page 15



OPEN BAR UPGRADES

CRAFT BEER SELECTION*

STANDARD

(Add \$5 per person / select up to 3)

Lagunitas IPA | Victory Prima Pils | Blue Moon Belgian White | Magic Hat #9 | New Belgium Fat Tire
Shiner Bock | Stegmaier IPA | Great Lakes Edmund Fitzgerald | Yards IPA | Ballast Point Grunion
Sam Adams Boston Lager | Sam Adams Seasonal

PREMIUM

(Add \$8 per person / select up to 3)

Ballast Point Sculpin | Ommegang Witte | Weyerbacher Merry Monks | Crispin Hard Cider
Neshaminy Creek Churchville Lager | Victory Golden Monkey | Rusty Rail Wolfking Stout
Founders Porter | Ithaca Flower Power | Dogfish Head 60 Minute | Fullers London Pride

PA PROUD

(Add \$6 per person / select up to 3)

Victory Prima Pils | Victory Hopdevil IPA | Yards Brawler | Yards Love Stout
Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Weyerbacher Last Chance IPA
Wyndridge Farms Hard Ciders | Troeg's Troegenator | Troeg's Solid Sender | Stegmaier IPA
Susquehanna Brewing Company Hop Five IPA

SINGLE MALT SCOTCH SELECTION*

(Add \$10 per person / served for one hour)

Glenmorangie "The Original" 10 yr | Balvenie Double Wood 12 yr | Glenfiddich 12 yr
Glenlivet | Macallan 12 yr | Laphroaig 10 yr



DESSERT OPTIONS

DESSERT DISPLAY

*Select Three for \$5 Per Person | Select Five for \$8 Per Person
Add Another | \$1.75 Per Item Per Person*

Cream Puffs

Toffee Pudding with Caramel Sauce and Whipped Cream

Assorted Cookies

Chocolate Covered Strawberries

Fudge Brownies with Espresso Ganache

Bavarian Chocolate Tarts

Assorted Cake Truffles (*Available April-October*)

Vegan Peanut Butter Blondies

DONUT BAR

\$6 Per Person | Featuring an Assortment of:

Glazed | Jelly | Powdered

Cream Filled | Donut Holes

AFTER DINNER CORDIALS & COFFEE STATION

Add \$6 Per Person | Served for One Hour

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

~Plated Dessert Options Available Upon Request~



WEDDING CAKES

Customize your cake with the following selections

CAKE FLAVORS

Select One | Add One Additional Flavor for \$1 per person

White | Yellow | Chocolate | Lemon

Marble | Carrot | Red Velvet

FILLINGS | INCLUDED IN PACKAGE

Select One

Chocolate Mousse | Oreo Cookie | Vanilla Custard | Cream Cheese

Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

CAKES, FILLINGS, AND SOAKS | AVAILABLE UPGRADES

Add \$1 per person

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)

Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)

Cakes (Funfetti, Chocolate Chip, Banana)

DECORATIONS | AVAILABLE UPGRADES*

**Additional fees apply*

Fondant | Sugar Flowers | Topsy Turvy | Beaded and Sprinkled Tiers

Quilting | Geode | Metallics | Birch Tree | Multiple Flavors

Ombre | Fondant Texture | Hand Painted Details

SUGGESTED COMBINATIONS

Add \$2 per person

Lemon Chiffon Cake, Lemon Curd, Whipped Cream Frosting

Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream

Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream

Chocolate Cake, Grand Marnier Soak, Chocolate Truffle Filling,

Burnt Orange Buttercream

Chocolate Cake, Espresso Soak, Chocolate Ganache Filling, Mocha Buttercream

ADD A LITTLE SOMETHING EXTRA

Customized Sugar Cookie Favors (wrapped with bow) | \$6 per piece

