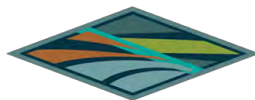


LEDGES HOTEL



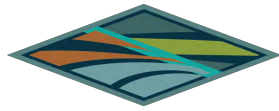
Wedding Packages 2018



119 Falls Avenue | Hawley, PA 18428

LedgesHotel.com

570.226.1337



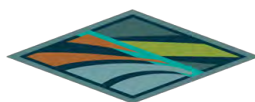
Welcome to Ledges Hotel

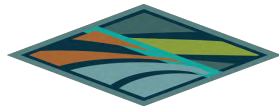
Ledges Hotel truly affords you the opportunity to surround yourself in natural beauty while celebrating one of the most memorable days of your life. We offer you choices that reflect the ever changing seasonal landscape that is the back drop for your event, taking into consideration the panoramic views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

Our wedding 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.

Helpful Particulars for Planning your Ledges Hotel Wedding

- Maximum number of guests is 50. Some options may be available to accommodate more guests if required.
- All of the guest rooms and suites at Ledges Hotel must be committed for your event. Our front desk team will assist you with planning and all room reservations.
- Ledges Hotel is a non-smoking facility.
- Rentals for all tables, chairs, linens, glassware, china, flatware, and dance floor are priced accordingly. Our wedding team will make all arrangements for rentals for you.
- All packages quoted include six percent Pennsylvania State Tax and service charges.
- We request a **\$1,000 deposit** within 10 days of booking your reception. A second **\$1,000 deposit** is due January 2019. Final payment is requested **10 days prior** to the reception by cash or check.
- 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.
- Final arrangements such as menu changes, estimated guest counts, and table arrangements are requested **two weeks prior** to your event.
- We reserve the right to regulate the volume of music.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- All food and beverage items must be prepared and presented by Ledges Hotel.
- Alcoholic beverages may not be removed from the premises and are prohibited in the parking lot.
- 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.
- All special arrangements are subject to approval
- Our experience prohibits us from allowing shots, sparklers, and Chinese lanterns.





Waterfall Package:

*50 guest maximum/ 25 guest minimum

This option is available from May 15th through October 15th

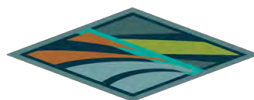
- ◆ Site Fees: \$2500.00 for events from May 15th – October 15th
- ◆ Ceremony on site
 - Chairs for the ceremony are included
- ◆ Cocktail Reception Incorporating the Great Room, the Tented Great Deck, the Ruins, the Serenity Deck, and the Stargazer Deck
- ◆ Ledges Cocktail Reception \$125.00 Per Person
 - Includes
 - Four Hand Passed Hors D'Oeuvres
 - Two Appetizer Displays
 - Two Stations
 - Wedding Cake
 - Coffee Station
 - Four Hour Full Open Bar
 - Champagne Toast
 - Tax and Service Charge

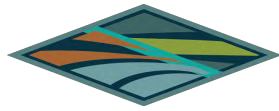
Gorgeous Package:

* 125 guest maximum/ 75 guest minimum

This option is available year round: (Maximum 50 November-April)

- ◆ Site Fees:
 - \$5000.00 for events from May – October
 - \$3000.00 for events from November - April 30
- ◆ Ceremony on site
 - Chairs for the ceremony are included
- ◆ Cocktail Reception Incorporating Entire Property
 - Use of Glass Restaurant and Bar
 - Use of Restaurant Deck, Great Deck, Serenity Deck and Stargazer Deck in season May-October
- ◆ Cocktail Reception \$125.00 Per Person
 - Includes
 - Four Hand Passed Hors D'Oeuvres
 - Two Appetizer Displays
 - Two Stations
 - Wedding Cake
 - Coffee Station
 - Four Hour Full Open Bar
 - Champagne Toast
 - Tax and Service Charge





COCKTAIL WEDDING RECEPTION

\$125.00 Per Person

Passed Hors D'Oeuvres

First Hour

(Select four)

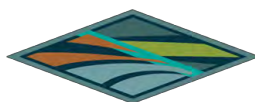
Additional Passed Hors D'Oeuvres \$4 Each Per Person

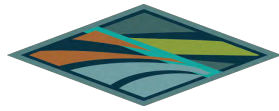
Classics:

Mini Crab Cakes with Remoulade
Filet and Horseradish Crostinis
Bacon Wrapped Scallops
Mozzarella Tomato Skewers with Balsamic
Veggie Spring Rolls with Sweet Chili Sauce
Tomato Bruschetta Crostinis
French Onion Bites
Deviled Eggs with Prosciutto
Cheese Stuffed Mushrooms
Spinach and Artichoke Phyllo Cups
Veggie Pot-Stickers with Sweet Chili Sauce
Roasted Apple and Brie Grilled Cheeses

Glass Eclectic Bites:

Ahi Tuna Cucumber Cups
Mustard Maple Meatballs (Turkey or Pork)
Smoked Salmon and Crème Fraiche Crostinis
Buffalo Chicken Bites
Shrimp Salad Cucumber Cups
Hummus Tartine with Pickled Confetti
Crab and Avocado Toasts
Potato Latkes with Apple Butter
Corn and Pepper Hush Puppies
Grilled Eggplant and Prosciutto Rollatinis
Grilled Oysters with Chorizo Butter and Seasonal Flat Bread





...Cocktail Wedding Continued

Hors D'Oeuvre Displays

First Hour

(Select two)

Add An Additional Display \$6 Per Person

Artisanal Cheese Board

Selection of 5 Different Local Cheeses Including
Leraysville and Calkins Creamery with Fruit, Nuts and Crackers.

Jumbo Shrimp Cocktail Display

Raw Bar Display

Featuring Bouselie Oysters | Shrimp | Clams | Ahi Tuna (Add 6.00 Per Person)

Sliced Buffalo Mozzarella and Tomato Display

House Made Pesto | Balsamic Drizzle | Focaccia | Olive Oil

Asian Display Station

Featuring Crispy Crab Wontons | Miso and Honey Glazed Chicken Bites
Asian Style Dumplings in Sweet Chili Broth | Steamed and Salted Edamame

Charcuterie Board

Selection of 5 local Prosciuttos, Hams, Pates, and Sausages

Mediterranean Platter

Tomato Bruschetta and Garlic Crostini | Marinated Olives | Skewered Shrimp with Garlic and Oregano
Roasted Garlic Hummus | Dolmas (Stuffed Grape Leaves) | Cippolini Onions
White Bean Bruschetta | Baguette Toasts

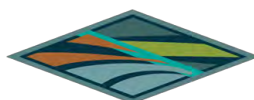
Mexican Fiesta Display

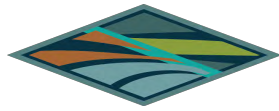
Guacamole Terrine | Salsa and Sour Cream | Tortilla Chips | Quesadillas | Empanadas

A Taste of Pennsylvania

Aged Amish Cheddar with Apple Butter | Smoked Trout Mousse with Cucumber Chips | Red Onion and Capers
Warm Wild Mushroom Spread and Toasted Baguette

Continued on Next Page...





...Cocktail Wedding Continued

Small Plate Stations

Second Hour

(select two)

Add An Additional Station for \$15 Per Person

Protein options

Fish

Herb Roasted Salmon White Wine and Dill Cream with Mixed Wild Rice & Roasted Squash and Zucchini

Prosciutto Wrapped Cod Romanesco Sauce with Lemon Garlic Kale and Pan Roasted Fingerling Potatoes

Pan Seared Mahi-Mahi Carolina Seasoning, Mango Salsa with Cumin Rice and Summer Succotash

Shellfish

Garlic & Lemon Sautéed Shrimp with Mariner's Mussels Lager and Herb Broth and Chef's Stuffed Clams, Red Rice and Chef's Seasonal Vegetable

Beef

Grilled Flank Steak Chermula Sauce with Carolina Red Rice (Bacon and Sausage) and Fried Brussel Sprouts

Marinated Lovers Roast Tri Tip Roast with Pan Demi, Roasted Zucchini, and Cheddar Chive Mashed Potatoes

Pan Roasted Petite Filet Herbed Butter, Mushroom Risotto and Fried Brussel Sprouts

Chicken

Pan Seared Bone in Chicken Breast Mushroom Veloute, Herb Roasted Potatoes & Chef's Seasonal Vegetable

Lemon Rosemary Grilled Breasts and Thighs Cauliflower Au Gratin and Green Beans Almandine

BBQ Ancho Pulled Chicken Amish Potato Salad, Chef's Vegetable and Fresh Brioche Rolls

Pork

Louisiana Style BBQ Ribs Butternut and Potato Hash, Honey, and Vinegar Slaw

Teriyaki Pineapple Pork Tenderloin Soba and Vegetable Salad, and Charred Ginger Pineapple Broccoli

Mustard & Honey Grilled Pork Chops (bone in) Amish Potato Salad and String Beans with Buttermilk Ranch

*All Stations Include Salad and Appropriate Bread from our Bakery

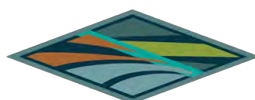
Included with the Cocktail Wedding Reception

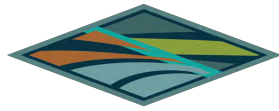
Four Hour Open Bar

Champagne Toast

Four Passed Hors D'Oeuvres

Two Hors D'Oeuvre Display Stations





OPEN BAR INCLUDES

4 Hour Open Bar Included in Package with Premium Liquors

5th Hour additional option: \$8.00 per person

Premium Brands of Liquor Included

Absolut Vodka | Stolichnaya Vodka | Tanqueray Gin | Beefeater Gin
Southern Comfort | Jack Daniels | Jim Beam | Seagrams | Dewars | Tequila
Bacardi Rum | Captain Morgan Rum | Coconut Rum
A Selection of Cordials and Liquors

Premium Brands of Wine

Our House Red and White

Beer

Budweiser | Yuengling Lager | Coors Lite | Amstel Light | Corona



Upgrade to Top Shelf

Add \$5.00 per person for top shelf liquor (also includes all premium brands as well)

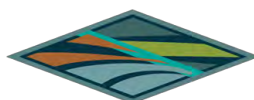
Add \$8.00 per person for top shelf liquor and top shelf cordials

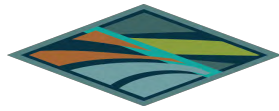
Top Shelf Brands of Liquor

Grey Goose | Ketel One | Belvedere | Bombay Sapphire
Meyers | Chivas | Johnnie Walker Red | Johnnie Walker Black | Crown Royal
Makers Mark | Cuervo Gold | Patron Silver

Top Shelf Brands of Cordials

B & B | Courvoisier VS | Sambuca Romano | Baileys Irish Cream
Grand Marnier | Amaretto di Saronno | Drambuie | Irish Mist





DESSERT DISPLAY OPTIONS

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 & Brownies
Espresso Crème Brûlée Shooters
Cheesecake Bars
Chocolate Covered Strawberries
Lemon Meringue Tart
Key Lime Tart
Crème De Menthe Brownie
Bavarian Chocolate Tarts
Truffles
Vegan Peanut Butter Blondies

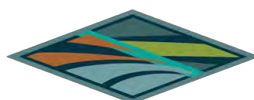


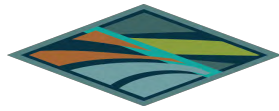
After Dinner Cordials & Coffee Station

Add \$6 per person

Served for One Hour

Amaretto DiSorrano | Baileys Irish Cream | Campari
Jameson | Frangelica | Sambuca | Kahlua | Chambord





WEDDING CAKES

Cake Flavors

White | Yellow | Chocolate | Lemon
Marble | Carrot | Banana | Chocolate Chip

Frostings Included in Package

Cream Cheese

Buttercream: Chocolate, Vanilla, Mocha, Espresso, Salted Caramel, and Toasted Almond

Fillings Included in Package

Chocolate Mousse | Oreo Cookie | Lemon Curd
Vanilla Custard | Chocolate Custard | Cream Cheese
Flavored Buttercream



Frostings: Available Upgrades

Add \$1.00 per person

Burnt Orange Buttercream | Hazelnut Buttercream

Fillings: Available Upgrades

Add \$1.00 per person

Cannoli | Fresh Fruit | Chocolate Truffle
Hazelnut s Coconut | Liquor Fillings (Baileys, Amaretto, etc.)

Suggested Combinations

Add \$2.00 per person

Chocolate Cake, Frangelico Soak, Hazelnut Buttercream
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

Fondant \$.75 per person
Sugar Flowers \$5 per decoration
**Additional Fees May Apply*

~ For Complete Custom Cake we will connect you with our Executive Pastry Chef for pricing~

