



LEDGES HOTEL

BANQUET PACKAGES 2019

119 Falls Avenue | Hawley, PA 18428

LedgesHotel.com

570.226.1337





TABLE OF CONTENTS

Breakfast Buffet.....Page 3

Brunch Buffet.....Page 4

Afternoon Tea Buffet.....Page 5

Lunch Buffet.....Page 6

Working Lunch Buffet.....Page 7

Celebration Cakes.....Page 8

*All banquet events at Ledges Hotel are served buffet style,
and include use of the Glass—wine. bar. kitchen. restaurant standard set up.





BREAKFAST BUFFET

\$22.00 per person

\$150 site fee | 35 person minimum | Available 7:30am-11am only

PRICE INCLUDES

Tax & Service Charge
Coffee, Tea, Juice, Soda

ALL INCLUDED

Mini Breakfast Quiche Lorraine

Petite Breakfast Burritos with Farm Stand Vegetables and LeRaysville Cheddar

Skillet Hash Browns with Scallion Sour Cream

French Toast Pudding

Bacon

Assorted Breakfast Pastries

ADD A LITTLE SOMETHING EXTRA

Steak & Eggs | \$7.50 per person

Smoked Salmon with Cream Cheese & Bagels | \$5 per person

Omelet Station | \$7.50 per person

Save Your Life Fruit Salad | \$3.50 per person

Save Your Life Grain Salad | \$3.50 per person

Celebration Cake | Additional \$4.50 per person

Non-Alcoholic Punch Bowl | \$25 per bowl

Champagne Punch | \$35 per bowl

Mimosa Bar | \$6 per person | Served for one hour

Bloody Mary Bar | \$10 per person | Served for one hour





BRUNCH BUFFET

\$35.00 Per Person

\$150 site fee | 35 person minimum | Available 11am-3pm only

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Orange Juice, Cranberry Juice

Assorted Breakfast Pastries

SELECT THREE

Fresh Fruit Salad | Mixed Green Salad | Skillet Fried Potatoes

French Toast Pudding | Breakfast Quiche | Scrambled Eggs

SELECT TWO

Chicken Breast with Penne & Roasted Tomatoes Tossed in Pesto

Jail Island Salmon, Soba Noodle Pasta in Carrot Ginger Dressing

Tortellini with Peas & Sweet Sausage

Baked Ham with Apple Pepper Chutney

Breakfast Sausage & Bacon

Penne Pasta Primavera

ADD A LITTLE SOMETHING EXTRA

Omelet Station | \$5 per person

Celebration Cake | \$4.50 per person

Mimosa Bar | \$6 per person | Served for one hour

Bloody Mary Bar | \$10 per person | Served for one hour

Non-Alcoholic Punch Bowl | \$25 per bowl

Champagne Punch | \$35 per bowl





AFTERNOON TEA BUFFET

\$30.00 Per Person

\$150 Site Fee | 35 person minimum | Available 11am-3pm only

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

APPETIZERS

“Save Your Life” Fruit Salad | Vegetable Crudités

TEA SANDWICHES

Select Three

Ham & Amish Swiss Cheese

Turkey with Lemon Herb Mayonnaise

Waldorf Chicken Salad

Curried Egg Salad

Tuna Salad

Mozzarella Cheese, Tomato & Basil

Cucumber with Dill Aioli & Arugula

SWEET SELECTIONS

Select Three

Double Chocolate Fudge Brownies

Cheesecake Bars

Scones with Cream & Jam

Shortbread Cookies Decorated Accordingly

Fruit Linzer Bar

Lemon Squares

OR

Celebration Cake

ADD A LITTLE SOMETHING EXTRA

Mimosa Bar | \$6 per person | served for one hour

Bloody Mary Bar | \$10 per person | served for one hour

Non Alcoholic Fruit Punch | \$25 per bowl

Champagne Punch | \$35 per bowl

Quiche Lorraine or Vegetarian | \$3.50 per person

Spanakopita | \$3.50 per person

Seasonal Green Salad | \$4 per person

Soup Sip Served in Espresso Cup | \$3 per person





LUNCH BUFFET

\$26.50 per person

(\$150 site fee | 35 person minimum | Available 11am-3pm only)

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

SALADS AND SIDES

Select Three

Penne with Tomatoes, Pesto, Spinach and Parmesan Cheese

Mixed Green Salad with House Vinaigrette | Caesar Salad with Croutons

Herbed Yukon Gold Potato Salad in Extra Virgin Olive Oil Vinaigrette | Traditional Potato Salad

Corn and Tomato Salad with Cucumbers, Olives, Feta & Basil Vinaigrette

Yukon Gold Mashed Potatoes | Chef's Seasonal Vegetables

"Save Your Life" Fruit Salad | "Save Your Life" American Grain Salad

Warm Orzo with Basil, Olives, Tomato and Feta Cheese

ENTREES

Select Two

Chicken Breast with Penne and Roasted Tomatoes Tossed in Pesto

Roasted Salmon over Soba Noodle Pasta in Carrot Ginger Dressing

Tortellini with Peas and Sweet Sausage | Penne with Broccoli, Tomatoes, Roasted Garlic, and Basil

Grilled Beef Sirloin over Sweet Potato Hash | Dragon Shrimp over Thai Noodles

Chicken, Bacon, and Pea Parmesan Risotto | Cider Glazed Roast Pork Loin

Grilled Chicken over Wild Rice and Pistachio Salad

DESSERT

Assorted Dessert Platter Including Cookies, Brownies, and Other Favorites

ADD A LITTLE SOMETHING EXTRA

Omelet Station | \$5 per person

Mimosa Bar | \$6 per person | Served for one hour

Non-Alcoholic Punch Bowl | \$25 per bowl

Cash Bar | \$200 minimum spend

Celebration Cake | starting at \$4.50 per person

Bloody Mary Bar | \$10 per person | Served for one hour

Champagne Punch | \$35 per bowl

Tab Bar | \$200 minimum spend | 20% service charge





WORKING LUNCH BUFFET

\$24.50 per person

\$150 site fee | 35 person minimum | Available Monday-Friday 11am-3pm only

PRICE INCLUDES

Tax & Service Charge

Coffee, Tea, Soda

SALADS

Select Two

“Save Your Life” Fruit Salad

“Save Your Life” American Grain Salad

Penne with Tomatoes, Pesto, Spinach & Parmesan

Mixed Green Salad with House Vinaigrette

Caesar Salad with Croutons

Herbed Yukon Gold Potato Salad in Extra Virgin Olive Oil Vinaigrette

Traditional Potato Salad

Corn and Tomato Salad with Cucumbers, Olives, Feta & Basil Vinaigrette

SANDWICHES

Select Three

Roast Turkey, Pesto Aioli, Balsamic Onions & Tomatoes on French Bread

Roast Turkey & Avocado BLT with Citrus Basil Aioli on Honey Wheat Roll

Waldorf Chicken Salad with Grapes, Walnuts & Apples on a Croissant

Asian Chicken BBQ with Asian Slaw & Smoke Sriracha Aioli on Sesame Ciabatta

Ham, Amish Cheddar, Tomato Herbed Mayonnaise on Honey Wheat Roll

Grilled Steak with Cheddar, Grilled Onions, Tomato & Horseradish Aioli on a Ciabatta

Tuna Salad on Rye Boule

Mozzarella, Grilled Peppers & Pesto on French Bread

DESSERT

Assorted Cookie Tray





CELEBRATION CAKES

Starting at \$4.50 per person

Customize your cake with the following selections

CAKE FLAVORS

Select One

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

ADD A LITTLE SOMETHING EXTRA

Themed Cupcakes (with fondant figurine) | \$5 per piece

Customized Sugar Cookies (served buffet style) | \$5 per piece

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

Have our Pastry Chef create a cake to match your invitation! | Priced accordingly

