

LEDGES HOTEL



WEDDING PACKAGES 2021



119 Falls Avenue | Hawley, PA 18428

LedgesHotel.com

570.226.1337



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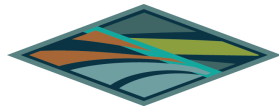
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WELCOME TO LEDGES HOTEL

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 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

- Minimum number of guests is 75. Maximum number of guests is 150. 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**. The designated smoking area at Ledges Hotel is outside the front entrance, marked by a smoking receptacle. No smoking is permitted on the decks, ruins, or fire pit areas.
- 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 6% Pennsylvania sales tax and service charges & are subject to a 3-5% increase per year. Gratuity is at your discretion.
- We require a **\$1,000 deposit** within 10 days of booking your reception. A second non-refundable **\$1,000 deposit** is due January 2021. Final payment is required **10 days prior** to the reception by **certified check**. 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 occur. A temporary hold will be placed on this card on the day of the 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.
- 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 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, including the wedding cake and favors. No outside alcohol or food are permitted.
- 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.
- Our experience prohibits us from allowing shots, sparklers, non-biodegradable confetti, and Chinese lanterns.
- All special arrangements are subject to approval.





HELPFUL PARTICULARS (CONTINUED)

* 150 guest maximum / 75 guest minimum (Some options may be available to accommodate more guests)

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

◆ 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

◆ Ledges Classic Wedding Cocktail Reception OR Grand Cocktail Wedding Reception:

Classic Cocktail Wedding Reception Includes (Page 4)

Four Hand Passed Hors d'Oeuvres

Two Hors d'Oeuvre Displays

Two Small Plate Stations

Wedding Cake

Coffee Station

Four Hour Full Open Bar

Champagne Toast

Tax and Service Charge

Grand Cocktail Wedding Reception Includes (Page 8)

Four Hand Passed Hors d'Oeuvres

Two Hors d'Oeuvre Displays

Two Small Plate Stations

Chef-Attended Carving Station

Chef-Attended Pasta Station

Wedding Cake

Coffee Station

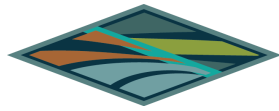
Late Night Platter Station

Five Hour Full Open Bar

Champagne Toast

Tax and Service Charge





CLASSIC COCKTAIL WEDDING RECEPTION

\$137.00 Per Person

PASSED HORS D'OEUVRES

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

FIRST HOUR

Select Four

CLASSICS

Mini Crab Cakes with Remoulade
Steak 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
Thai Sweet and Sour Meatballs
Smoked Salmon and Crème Fraiche Crostinis
Buffalo Chicken Bites
Shrimp Salad Cucumber Cups
Feta Stuffed Olives
Crab and Avocado Toasts
Potato Latkes with Apple Butter
Corn and Pepper Hush Puppies
Prosciutto Wrapped Melon
Oysters on the Half Shell Served with Mignonette Sauce

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...Classic Cocktail Wedding Continued

HORS D'OEUVRE DISPLAYS

Add additional displayed hors d'oeuvres—priced accordingly

FIRST HOUR

Select Two

ARTISANAL CHEESE BOARD | \$5.50 PER PERSON

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

JUMBO SHRIMP COCKTAIL DISPLAY | \$9 PER PERSON

~ 3 Shrimp Per Person

RAW BAR DISPLAY | \$14 PER PERSON

Market Oysters | Shrimp | Clams | Ahi Tuna

SLICED MOZZARELLA AND TOMATO DISPLAY | \$5 PER PERSON

House Made Pesto | Balsamic Drizzle | Focaccia | Olive Oil

ASIAN DISPLAY STATION | \$7.50 PER PERSON

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

CHARCUTERIE BOARD | \$8 PER PERSON

Selection of 5 local Prosciuttos, Hams, Pates, and 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 and Toasted Baguette
Smoked Trout Mousse with Cucumber Chips, Red Onion and Capers

Continued on Next Page...





...Classic Cocktail Wedding Continued

SMALL PLATE STATIONS

Add An Additional Station for \$15 Per Person

SECOND HOUR

Select Two

SEAFOOD AND FISH

Salmon Newburg | Atlantic Salmon with Sherry Creme and Fresh Dill

Mussels and Shrimp Bouillabaisse | White Bean and Potatoes over Saffron White Wine Broth and Stewed Tomatoes

Crab, Bay Scallops, and Spinach Mac and Cheese | Buttery Panko

BEEF

Braised Beef a la Mode | Sautéed Juicy Chunks of Chuck Beef, Madeira Demi and Roasted Onion

Boneless Short Rib | Succulent and Tender Short Rib served with a Coffee Red Wine Demi

Beef Bolognese | Rigatoni with Mirepoix Dressed with a Creamy Rosa Sauce and Ground Beef

CHICKEN

Wedding Chicken | Ginger Soy and Pineapple Marinated and Roasted Chicken Thighs

Butter Chicken | Chunks of Tender Chicken Breast Stewed with Coconut , Cashew and Lemongrass Sauce

Maltese Chicken | Sautéed Cutlets Topped with Spinach Smoked Gouda Cheese and Balsamic Reduction

PASTA

Penne | Fresh Pesto Made with Sunflower Seeds, Sautéed Swiss Chard

Cavatappi | Alfredo Sauce, Pecorino Romano and Peas

Rigatoni | Sauce Rosa

**All Stations Include Salad and Appropriate Bread from our Bakery*

<p>INCLUDED WITH THE CLASSIC COCKTAIL WEDDING RECEPTION</p> <p>Four Hour Open Bar (Page 10)</p> <p>Champagne Toast</p> <p>Four Passed Hors d'Oeuvres (Page 4)</p> <p>Two Hors d'Oeuvre Display Stations (Page 5)</p> <p>Two Small Plate Stations (Page 6 & 7)</p> <p>Wedding Cake (Page 13)</p>
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...Classic Cocktail Wedding Continued

SMALL PLATE STATIONS

SECOND HOUR

SALADS

Select One

Caesar Salad | Romaine Lettuce, Parmesan Croutons, Shaved Pecorino Romano and Fresh Herbs

Farm House Salad | Mixed Greens, Pickled Carrots, Shaved Radishes served with Cider Vinaigrette

Tabbouleh Salad | Cracked Bulgur Wheat, Red African Quinoa, Fresh Tomato and Minced Green Onions

SIDES

Select Two

Yellow Rice Pilaf | Carrot, Celery, Onion and Tumeric

Peperonata | Sweet and Savory Sautéed Peppers with a Light Roasted Tomato Sauce

Charred Broccoli | Pan Roasted with Garlic and Unagi Sauce

Red Bliss Potatoes | Rosemary and Butter Roasted Potatoes

Cauliflower Au Gratin | Bite-sized Cauliflower Baked with Four Cheese Béchamel Sauce Topped with Panko

Red Rice | Cooked with Roasted Tomato, Smoked Paprika and Mild Chili

Sweet Potato Hash | Apples, Onions, Potatoes Roasted with Sage and Thyme

Green Beans Almandine | Roasted Almonds, Fresh Squeezed Lemon Juice and a Hint of Butter

Bacon Sautéed Greens | Kale, Seasonal Greens, White Wine and Garlic

Mashed Potatoes | Creamy and Smooth Potatoes with Cheddar and Chives

Roasted Zucchini and Yellow Squash | Tossed with Lemon, Thyme and Cold Pressed Olive Oil

Mixed Grains | Red Quinoa, Black Barley, and Bulgur Stewed in a Veggie Broth with Kale

Silver Dollar Mushrooms | Sherry Wine and Cider Vinegar Marinated Mushrooms Roasted Golden Brown Served with Demi





GRAND COCKTAIL WEDDING RECEPTION

\$157.00 Per Person

Includes all of your choices from the Classic Cocktail Wedding Reception with the following grand additions

CARVING STATION

Select One

Prime Rib | Rosemary and Herb Roasted, Served with Beef Au Jus

Roasted Pork Loin | Stuffed with Pesto, Peppers, and Smoked Gouda

Bistro Roast | Tri-Tip Beef Roasted and Seasoned to Perfection

Pork Tenderlion | Dijon and Cider Vinegar Seasoned and Pan Roasted

Smoked Turkey Breast | Served with Cranberry Orange Chutney

Sirloin Roast | Garlic and Teriyaki Marinated, Grilled and Roasted

Lovers Roast | Thyme and Peppercorn Crusted Ball Tip Roast

CHEF ATTENDED PASTA STATION

YOUR CHOICE OF PASTA

Select One

Penne | Rigatoni | Cavatappi | Farfalle | Orecchiette | Trottoli | Gobetti

ACCOMPANIMENTS

Spinach | Diced Tomatoes | Sliced Black Olives | Roasted Red Peppers | Sundried Tomatoes | Bacon
Sautéed Mushrooms | Baby Mozzarella | Broccoli | Parmesan Cheese | Diced Onions

SAUCES

Fresh Pesto | Marinara | Alfredo | Butter Sauce | Cold-Pressed Olive Oil

These accompaniments and sauces can be mixed and matched up to however your guest sees fit, making their own dish personalized to their liking.

Continued on Next Page...





...Grand Cocktail Wedding Continued

LATE NIGHT PLATTERS

Served During the Final Hour of Your Wedding Reception

Add An Additional Platter—Priced Accordingly

(Choose One)

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

Housemade Focaccia Bread Pizza | Mixed Blend of Marinated Olives | Panzanella Salad

PRETZEL PLATTER | \$5.50 PER PERSON

Housemade Soft Pretzels | Assorted Mustards and Dips

INCLUDED WITH THE GRAND COCKTAIL WEDDING RECEPTION

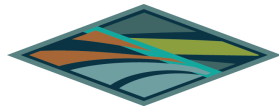
All of your choices from the Classic Cocktail Wedding Reception, PLUS

Chef Attended Pasta Station

Chef Attended Carving Station

Late Night Platter





OPEN BAR INCLUDES

4 Hour Open Bar Included with Premium Liquors in Classic Cocktail Wedding Reception Package
5th Hour Additional Option | \$8 Per Person (Included in Grand Cocktail Wedding Reception Package)

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 | Amstel Light | Corona



UPGRADE TO TOP SHELF

Top Shelf Liquors Add \$5 per person
Top Shelf Liquors & Cordials Add \$8 per person

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 11

SINGLE MALT SCOTCH

See Page 11





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 | Stoudts Fat Dog

PA PROUD

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

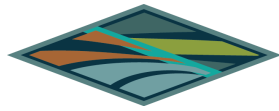
Victory Prima Pils | Victory Hopdevil IPA | Yards Brawler | Yards Love Stout
Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Weyerbacher Last Chance IPA
Wyndridge Farms Hard Ciders | Troeg's Troegenator | Troeg's Solid Sender | Stegmaier IPA
Susquehanna Brewing Company Hop Five IPA

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 for \$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

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





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

