



# LEDGES HOTEL



Silver Orchid Photography

# WEDDING PACKAGES 2021



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SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES



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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

Continued on Next Page...





**...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*

**INCLUDED WITH THE CLASSIC COCKTAIL WEDDING RECEPTION**

Four Hour Open Bar (Page 10)

Champagne Toast

Four Passed Hors d'Oeuvres (Page 4)

Two Hors d'Oeuvre Display Stations (Page 5)

Two Small Plate Stations (Page 6 & 7)

Wedding Cake (Page 13)





...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

