

# LEDGES HOTEL



M2 Photography

# WEDDING PACKAGES 2022



119 Falls Avenue | Hawley, PA 18428  
LedgesHotel.com | 570.226.1337



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. Our main focus is fulfilling your dreams and creating memories to last a lifetime.

### **ALL LEDGES WEDDINGS INCLUDE:**

- ◆ Ceremony on Site with Padded White Resin Chairs
- ◆ Cocktail Reception Incorporating Entire Property
  - ◆ Use of Glass Restaurant, Bar, and Great Room
  - ◆ Use of Restaurant Deck, Great Deck, Serenity Deck, Ruin, and Stargazer Deck in season May-October
- ◆ A Cocktail Hour, Including Four Passed Hors d'Oeuvres, Two Hors d'Oeuvres Displays, and Open Bar Featuring Premium Brands of Liquor, Wine, and Beer
- ◆ Three Additional Hours of Open Bar During the Reception
- ◆ Champagne Toast (a non-alcoholic option is available)
- ◆ Two Small Plate Stations
- ◆ Custom Wedding Cake Designed and Created by Settlers Hospitality's Pastry Chef
- ◆ Coffee and Tea Station
- ◆ Ivory or White Table Linens
- ◆ Event Coordinator to Assist with Planning and Orchestrating Your Reception.
- ◆ A Complimentary Bridal Suite the Night of Your Wedding

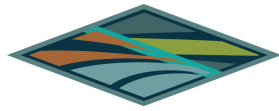
### **UPGRADE TO THE GRAND COCKTAIL WEDDING RECEPTION AND ALSO RECEIVE THESE GRAND ADDITIONS:**

- ◆ Chef-Attended Carving Station
- ◆ Chef-Attended Pasta Station
- ◆ Late Night Platter Station Served During the Last Hour of Your Reception
- ◆ An Additional Hour of Open Bar

### **OPTIONAL ADDITIONS:**

- ◆ Specialty Table Linens, Tables, or Chairs
- ◆ Top Shelf Bar Offerings
- ◆ Customized Cookie Favors Wrapped with a Bow
- ◆ Groom's Cake
- ◆ Gift Bags (Placed in Guest Rooms Before Arrival)
- ◆ Premium Guest Services Package
- ◆ Rehearsal Dinner
- ◆ After Wedding Send Off Breakfast
- ◆ Donut Bar





## PRICING INFORMATION

- ◆ Site Fees
  - ◆ \$5000.00 for events from May – October (Minimum/Maximum Occupancy 75/150)
  - ◆ \$3000.00 for events from November - April (Minimum/Maximum Occupancy 50/75)
- ◆ All wedding packages include 6% sales tax and service charges
- ◆ Payment Schedule
  - ◆ **We require a \$1000 non-refundable deposit and signed contract within 10 days of booking your reception.**
  - ◆ **A second \$1000 non-refundable deposit is due in January of the year of your wedding date.**
  - ◆ **Final payment is required 10 days prior to the reception by certified check or cash. No personal checks.**
  - ◆ A 3% processing fee will be added for credit cards used for final payment.
  - ◆ Any final payment given less than 10 days in advance must be processed by credit card and will incur the processing fee.
  - ◆ A payment schedule will be included in your contract as well.
- ◆ All packages quotes are subject to a 3-5% increase per year.
- ◆ A credit card must be provided in advance for any additional charges or damages that occur. Please note, the person signing the contract will be responsible for any damage to the premises caused by any guest.
- ◆ Gratuity is at your discretion.

## HELPFUL PARTICULARS

- ◆ All items pertinent to your reception such as favors, guestbook, place/seating cards (in alphabetical order), cake server, etc. must be delivered the day before the wedding and labeled with the names of the wedding couple. Please remove stickers from toasting glasses and wrappers from candles if applicable.
- ◆ There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces, favors, guestbook, place/seating cards, and photos).
- ◆ **Any items provided by you or any outside vendors must be removed immediately after the reception.**
- ◆ Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- ◆ Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the banquet facility prior to, during, or following the function.
- ◆ Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) must be made at least **30 days in advance**.
- ◆ The final number of guests with the EXACT entree choice count is required **21 days prior** to the function. The client is responsible for paying for the minimum number of guaranteed guests **10 days in advance** with certified check or cash. The client is also responsible for paying for any additional guests served above this minimum guarantee. We will be prepared to serve 2% over the final count ordered.
- ◆ We anticipate you will be hiring a DJ (music) and photographer. Please let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply us with a COI. Use of some vendors may include an upcharge.
- ◆ We reserve the right to regulate the volume of music.
- ◆ All food and beverage items must be prepared & presented by Settlers Hospitality, including wedding cakes and favors.
- ◆ Alcoholic beverages may not be removed from the premises & are permitted in Ledges Hotel, tented deck, and patio only. No outside alcohol is permitted.
- ◆ 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. We do not serve shots.
- ◆ Ledges Hotel is a non-smoking facility. No smoking is permitted on site, including on the patio. A designated smoking area is located by the outside steps to Ledges Hotel.
- ◆ Our experience prohibits us from allowing sparklers, non-biodegradable confetti and Chinese lanterns.
- ◆ All special arrangements are subject to approval.
- ◆ To keep things organized and to make your wedding day the best it can be, we ask that only the wedding couple contact the wedding planner throughout the planning process.





## CLASSIC COCKTAIL WEDDING RECEPTION

\$145.00 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 Toast  
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'OEUVRES 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

#### **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 | Marinated Olives | Mozzarella and Pesto Balls  
Roasted Garlic Hummus | Marinated Mushrooms | Marinated Feta | Tabbouleh Salad | Pita Toasts

#### **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

#### **PENNSYLVANIA PRETZEL BOARDS | \$6.50 PER PERSON**

Varieties of Mustards | Dried Cranberries | Warm Cheese and Beer Dip | Apple Butter  
Pickled Onions | One of Each Chef's Choice Cheese and Charcuterie

Premium Upgrade: Select a Raw Bar Display Station to Really Make a Statement!

#### **RAW BAR DISPLAY | \$25 PER PERSON**

Clams on the Half Shell, Jumbo Lump Crab Pieces, Tuna Tartar, Jumbo Shrimp Cocktail, Scallop Ceviche





...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** | Rosa Sauce

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

**INCLUDED WITH THE CLASSIC COCKTAIL WEDDING RECEPTION**

Champagne Toast

Four Hour Open Bar (Page 11)

Your Choice of Four Passed Hors d'Oeuvres (Page 5)

Two Hors d'Oeuvres Display Stations (Page 6)

Two Small Plate Stations (Page 7)

Salad and Side Stations (Page 8)

Wedding Cake (Page 13)

Tax & Service Charge





...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

\$165.00 Per Person

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

### CHEF ATTENDED 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.





...GRAND COCKTAIL WEDDING CONTINUED

### LATE NIGHT PLATTERS

Served During the Final Hour of Your Wedding Reception

Add An Additional Platter—Priced Accordingly

SELECT 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 BRUSCHETTA PLATTER | \$6 PER PERSON**

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

#### **PRETZEL PLATTER | \$5.50 PER PERSON**

House Made Soft Pretzels | Assorted Mustards and Dips

#### INCLUDED WITH THE GRAND COCKTAIL WEDDING RECEPTION

Chef-Attended Carving Station

Chef-Attended Pasta Station

Late Night Platter Station Served During the Last Hour of Your Reception

An Additional Hour of Open Bar





**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 | Seagrams | Windsor | Jim Beam | Dewar's  
Montezuma | Captain Morgan | Don Q | RumHaven

**PREMIUM BRANDS OF WINE**

A Selection of Red and White

**BEER**

Coors Light | Corona Extra | Lionshead | Yuengling Lager



**UPGRADE TO TOP SHELF**

Top Shelf Liquors                      Add \$5 per person  
Top Shelf Liquors AND 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

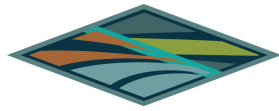
**CRAFT BEER**

See Page 12

**SINGLE MALT SCOTCH**

See Page 12





## OPEN BAR UPGRADES

### CRAFT BEER SELECTION\*

#### STANDARD

(Add \$5 per person | select up to 2)

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

#### PREMIUM

(Add \$8 per person | select up to 2)

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

#### PA PROUD

(Add \$6 per person | select up to 2)

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

### SINGLE MALT SCOTCH SELECTION\*

(Add \$10 per person | select up to 2 | served for one hour)

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

\*Customized options available upon request. Offerings based upon availability





## JUST A NOSH

### 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

PLATED DESSERT OPTIONS AVAILABLE UPON REQUEST

### 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 and More

### CAKE FLAVORS

SELECT ONE | ADD ONE ADDITIONAL FLAVOR FOR \$1 PER PERSON

White | Yellow | Chocolate | Lemon

Marble | Carrot | Red Velvet

### FILLINGS

SELECT ONE

Chocolate Mousse | Oreo Cookie | Vanilla Custard | Cream Cheese  
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

### CAKES, FILLINGS, AND SOAKS | 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 | UPGRADES\*

\*Additional fees apply

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

Quilting | Geode | Metallics | Birch Tree | Multiple Flavors

Ombre Frosting | Ombre Cake | Hand Painted Details

Need some inspiration? Ask to See Our Cake Book!

### 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

