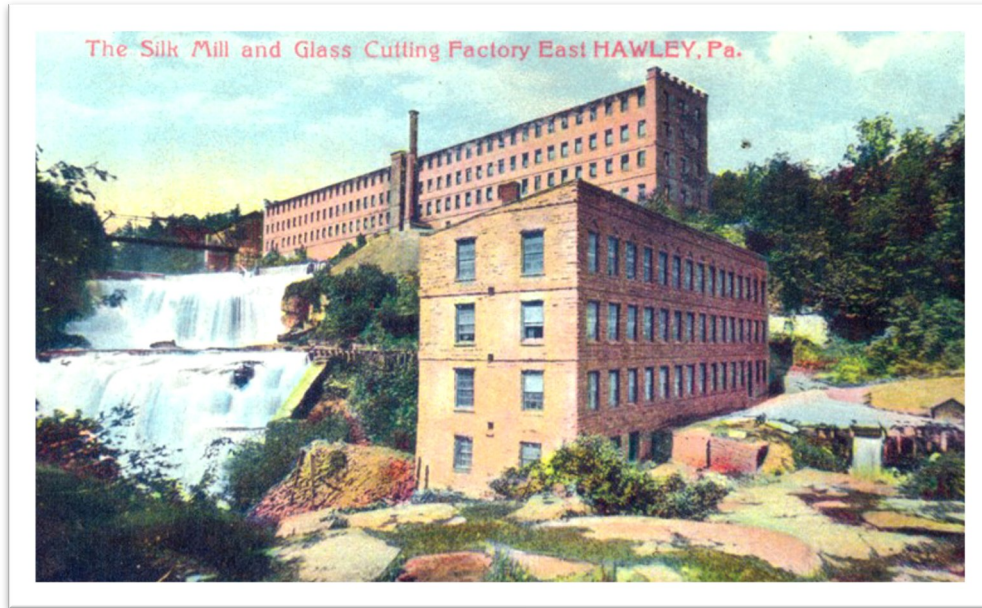


# LEDGES HOTEL



# BANQUET PACKAGES 2021



SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

119 Falls Avenue | Hawley, PA 18428

LedgesHotel.com

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





## HELPFUL PARTICULARS

### EVENTS AT LEDGES HOTEL

- Minimum number of guests is 35. Maximum number of guests is 150. Some options may be available to accommodate more guests if required.
- Ledges Hotel is a **non-smoking facility**. The designated smoking area at Ledges Hotel is outside the front entrance, marked by a smoking receptacle.
- Minimum number of guests is 30. Maximum number of guests is 125. Some options may be available to accommodate additional guests if required.
- All packages include 6% sales tax and service charges and are subject to a 3-5% increase per year. Gratuity is at your discretion.
- We require a \$1000 non-refundable deposit and signed contract within 10 days of booking your reception.
- Final payment is required 10 days prior to the reception by certified check or cash. No personal checks.
- Any final payment given less than 10 days in advance must be processed by credit card and will incur the processing fee. A 3% processing fee will be added for credit cards used for final payment.
- A payment schedule will be included in your contract as well.
- 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.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, seating chart) must be made at least 10 days in advance. The final number of guests with the EXACT entree choice count is required 10 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.
- If utilizing any of our in-house AV equipment, please make sure to arrive at least 24 hours in advance to test your device, connectors, and functionality.
- Any items provided by you or any outside vendors must be removed immediately after the event.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Ledges Hotel 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.
- 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 cakes and favors.
- Alcoholic beverages may not be removed from the premises & are permitted in the Boiler Room, 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.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti & Chinese lanterns.
- All special arrangements are subject to approval.
- To keep things organized and to make your event the best it can be, we ask that only the event organizer contact the event planner throughout the planning process.





## BREAKFAST BUFFET

\$25 Per Person

\$150 Site | 35 Person Minimum | Available 7:30am-11am Only

### PRICE INCLUDES

Tax & Service Charge  
Coffee, Tea, Juice, Soda

### ALL INCLUDED

Seasonal Breakfast Quiche

Petite Breakfast Burritos with Farm Stand Vegetables and Cheddar

Skillet Hash Browns with Scallion Sour Cream

Over Night Oats with Local Maple and Fresh Berries

Bacon And Sausage

Assorted Breakfast Pastries

### ADD A LITTLE SOMETHING EXTRA

**Steak & Eggs** | \$7.50 per person

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

**Chef attended Omelet Station\*** | \$6 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

\*All Attended Stations have a \$150 attendant fee per station





## BRUNCH BUFFET

\$40 Per Person

\$500 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

Over Night Oats | Breakfast Quiche | Scrambled Eggs with Cheese

### SELECT TWO

Sautéed Chicken Breast with Penne & Roasted Tomatoes Tossed in Pesto

King Royal Salmon, Warm Lentil and Quinoa

Tortellini with Peas, Sage and Sherry Cream

Baked Ham with Apple Pepper Chutney

Breakfast Sausage & Bacon

Penne Pasta Primavera

### ADD A LITTLE SOMETHING EXTRA

**Chef Attended Carving Station (NY Strip)\*** | \$9 per person

**Chef Attended Omelet Station\*** | \$6 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

\*All Attended Stations have a \$150 attendant fee per station





## AFTERNOON TEA BUFFET

\$35 Per Person

\$500 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

CONTINUED ON NEXT PAGE





AFTERNOON TEA BUFFET CONTINUED

**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

**Seasonal Quiche** | \$3.50 per person

**Spanakopita** | \$3.50 per person

**Seasonal Green Salad** | \$4 per person

**Roasted Garden Vegetable Shooter** | \$3 per person

\*All Attended Stations have a \$150 attendant fee per station.





## LUNCH BUFFET

\$30 Per Person

\$500 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

Lemon Rosemary Yukon Potato Salad with Sundried Tomatoes

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 Lentil and Quinoa Salad Seasonal Veggies

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

Grilled Beef Sirloin Over Sweet Potato Hash

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

Grilled Chicken Over Wild Rice and Sunflower Seed Salad

CONTINUED ON NEXT PAGE







LUNCH BUFFET CONTINUED

**DESSERT**

Assorted Dessert Platter Including Cookies, Brownies and Other Favorites

**ADD A LITTLE SOMETHING EXTRA**

**Chef Attended Omelet Station\*** | \$6 per person

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

**Non-Alcoholic Punch Bowl** | \$25 per bowl

**Cash Bar** | \$300 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** | \$300 minimum spend | 20% service charge

\*All Attended Stations have a \$150 attendant fee per station.





## WORKING LUNCH BUFFET

\$28.50 Per Person

\$500 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

Warm Orzo with Roasted Vegetables and Fresh Herbs

### SANDWICHES

SELECT THREE

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

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

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

Carolina Chicken BBQ with Blueberry Slaw & Smokey 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

Mozzarella, Grilled Peppers & Pesto on French Bread

### DESSERT

Assorted Cookie Tray from Cocoon Coffeehouse & Bakery





## PASSED HORS D'OEUVRES

\$5 each Per Person

### SIGNATURE

Smoked Trout and "Deviled Egg" Crostini Topped with Diced Red Onion, Egg & Fried Capers  
Open Face Brie "Grilled Cheese" with Roasted Apples & Balsamic on Brioche | Bacon Wrapped Apricots  
Filo Cups Filled with Whipped Goat Cheese, Bacon, Caramelized Onions and Balsamic Drizzle

### ELEGANT

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle  
Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion  
Warm Brie Crostini with Settlers House Made Strawberry Jam  
Ahi Tuna Tartare in Cucumber Cup with Soy and Wasabi Aioli  
Shrimp Salad on a Savory Endive Cup

### CLASSICS

Coconut Chicken with Honey Sriracha Sauce  
Heirloom Tomato & Buffalo Mozzarella Skewers with Basil & Barrel Aged Balsamic  
Scallops Wrapped in Bacon | Tomato Basil Bruschetta | Cocktail Franks in a Blanket  
Petite Crab Cakes with Pineapple Salsa & Sriracha Aioli  
Stuffed Mushroom Caps with Basil Pesto & Parmesan | Jumbo Shrimp Cocktail

### VEGETABLE FOCUS

Polenta Cakes with Lime Avocado Salsa  
Vegetarian Beyond Sausage Tacos  
Crostini with Roasted Garlic Custard and Fresh Mozzarella

### LIGHT HEARTED

Kobe Beef Sliders with Kensington Ketchup | Mini Settlers Inn Signature Grilled Cheese  
Pulled Pork Sliders with Creamy Slaw | Crispy Shrimp Tacos  
Grandma Amparo's Empanadas





## STATIONARY HORS D'OEUVRES DISPLAYS

### ARTISANAL CHEESE DISPLAY | \$5.50 PER PERSON

A Selection of 5 Different Local Cheeses | House Made Jam | Fruits | Nuts | Crackers

### JUMBO SHRIMP COCKTAIL DISPLAY | \$9 PER PERSON

~3 Shrimp Per Person

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

(50 PERSON MINIMUM)

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

### SLICED MOZZARELLA AND TOMATO DISPLAY | \$5 PER PERSON

With House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

### ASIAN DISPLAY STATION | \$7.50 PER PERSON

Crispy Crab Won Tons | Miso & Honey Chicken Bites  
Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

### CHARCUTERIE BOARD | \$8 PER PERSON

A Selection of 5 Local Prosciuttos, Hams, Pates & Sausages

### MEDITERRANEAN PLATTER | \$6.50 PER PERSON

Tomato Bruschetta | Marinated Olives | Pesto Mozzarella Balls | Tabbouleh Salad  
Roasted Garlic Hummus | Marinated Mushrooms | Marinated Feta | White Bean Bruschetta  
Pita Toasts

### A TASTE OF PENNSYLVANIA | \$7.50 PER PERSON

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

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

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





## BANQUET BAR OPTIONS

### OPEN BAR

One Hour | \$16 per person  
Each Additional Hour | \$6 per person

### PREMIUM BRANDS OF LIQUOR INCLUDES

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 | Corona Extra | Yuengling Lager | Lionshead

### 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

### 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 14

### SINGLE MALT SCOTCH

See Page 14

### OPEN BAR WITH BEER & WINE

First Hour | \$13 per person    Each Additional Hour | \$5 per person





## CRAFT BEER SELECTION\*

### STANDARD

Select Two for an Additional \$5 Per Person

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 IPA,  
Shiner Bock, Stegmaier IPA, Victory Prima Pils, Yards IPA

### PREMIUM

Select Two for an Additional \$8 Per Person

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

Select Two for an Additional \$6 Per Person

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, Victory Prima Pils, Wyndridge Farms Hard Cider,  
Yards Brawler, Yards Washington's Porter

## 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

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





## 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

