Banquet Packages
2021
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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

<table>
<thead>
<tr>
<th>Service</th>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mimosa Bar*</td>
<td>$6 per person</td>
<td>served for one hour</td>
</tr>
<tr>
<td>Bloody Mary Bar*</td>
<td>$10 per person</td>
<td>served for one hour</td>
</tr>
<tr>
<td>Non Alcoholic Fruit Punch</td>
<td>$25 per bowl</td>
<td>Seasonal Green Salad</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$35 per bowl</td>
<td>Roasted Garden Vegetable Shooter</td>
</tr>
</tbody>
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*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

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**PRICE INCLUDES**

- Tax & Service Charge  
- Coffee, Tea, Soda

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**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

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**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
### DESSERT

Assorted Dessert Platter Including Cookies, Brownies and Other Favorites

<table>
<thead>
<tr>
<th><strong>ADD A LITTLE SOMETHING EXTRA</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Attended Omelet Station*</td>
</tr>
<tr>
<td>Mimosa Bar*</td>
</tr>
<tr>
<td>Non-Alcoholic Punch Bowl</td>
</tr>
<tr>
<td>Cash Bar</td>
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<tr>
<td></td>
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<tr>
<td>Celebration Cake</td>
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<tr>
<td>Bloody Mary Bar*</td>
</tr>
<tr>
<td>Champagne Punch</td>
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<tr>
<td>Tab Bar</td>
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</tbody>
</table>

*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

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<table>
<thead>
<tr>
<th><strong>UPGRADE TO TOP SHELF</strong></th>
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| 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

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**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