



# LEDGES HOTEL



J & R Photography

# WEDDING PACKAGES 2023-2024



119 Falls Avenue | Hawley, PA 18428  
LedgesHotel.com | 570.576.0441



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 backdrop for your event, taking into consideration the panoramic views from both the tiered outdoor decking systems and indoor gathering spaces.

Our event 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:

- Wedding Reception Incorporating Your Choice of Glass Restaurant, Bar, Great Room, Restaurant Deck, Great Deck, Serenity Deck, Ruins, and Stargazer Deck In Season May-October  
(Some Locations are Weather Permitting)
- A Cocktail Hour Including Hors D'Oeuvres and Open Bar
- Champagne Toast for Your Wedding Party and Guests (a Non-Alcoholic Option is Available)
- All Menus Include Our House Made Artisan Bread
- Custom Wedding Cake with Your Choice of Style, Flavor, Filling and Frosting Created by Settlers Hospitality's Pastry Chef
- Ivory or White Table Linen and Napkins (Other Colors Available to Coordinate with Your Wedding Colors)
- Event Coordinator to Guide You Through Menu Selection and Planning Particulars
- A Complimentary Bridal Suite the Night of Your Wedding

## SPECIAL CONSIDERATIONS

- Site minimum/maximum capacity May-October: 75/150 guests or a \$10,875 food and beverage spend and a \$7,500 site fee.
- Site minimum/maximum capacity Nov-April: 50/75 or a \$7,250 food and beverage spend and a \$5,000 site fee.
- All prices exclude tax and service charges.
- Weddings at Ledges Hotel require a commitment to buyout all of the hotel rooms on premises.
- Have your ceremony on-site: \$8 per person, \$500 minimum set up fee, which includes the rental of white, padded resin chairs.
- 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.

## HELPFUL PARTICULARS

- Gratuity is at your discretion.
- When temperatures fall below 50-60 degrees, we do not permit action stations, bars or guest seating outdoors.
- Rental of tables, chairs, China, flatware and glassware is required at a cost to be determined based on your guest count and menu choices.
- All items pertinent to your reception such as favors, guestbook, place/seating cards (in alphabetical order), cake server, 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.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the venue prior to, during, or following the function.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) must be made 1 month in advance.
- The final number of guests with the EXACT entree choice count is required 21 days prior to the function.
- 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 Certificate of Insurance. 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 and presented by Settlers Hospitality, including wedding cakes, alcohol, and favors. No outside food or beverage items are permitted.
- Alcoholic beverages may not be removed from the premises.
- 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 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 event coordinator throughout the planning process.
- Please reference our FAQ document on our planning website for additional information.

## CLASSIC

STARTING AT \$145 PER PERSON

### THIS PACKAGE INCLUDES:

- Choice of Three Passed Hors D'Oeuvres
- Choice of Two Small Plates Stations
- Choice of One Small Plate Pasta Station Served with Garlic Bread and Salad
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

### PASSED HORS D'OEUVRES

CHOOSE THREE

- Mini Crab Cakes with Remoulade Sauce**
- Bacon Wrapped Scallops**
- Veggie Spring Rolls with Sweet Chile Sauce**
- Tomato Bruschetta on Crostini**
- Spinach and Cheese Stuffed Mushrooms**
- Roasted Apple Brie Grilled Cheese**
- Mini Cocktail Franks with Mustard**
- Spanakopita Bites**
- Spicy Cauliflower Bites with White Remoulade**
- Cajun Chicken Salad in Phyllo Cups**
- Tomato Mozzarella and Basil Skewer**
- Mac and Cheese Bites**
- Arancini of Tomato and Mozzarella**

### SMALL PLATES STATION

CHOOSE TWO

- Beef Bourguignon** | Herbed Potatoes, Roasted Carrots
- Sirloin Roast of Beef** | Red Wine Demi, Whipped Potatoes & Charred Garlic Broccoli
- Pesto Roasted Cod** | Spinach, Garlic Rice
- Hunter's Chicken** | Cacciatore Style, Onions, Peppers, Tomatoes, and Garlic Rice
- Maple Dijon Chicken** | Braised Greens, Tri-Color Roasted Potatoes
- Roasted Salmon** | Lemon and Herb Marinated with Dill and Thyme Yogurt, Orange Couscous and Roasted Cauliflower
- Pork Spare Ribs** | Carolina Style Pork Ribs, Southern Style Mac and Cheese, Succotash

CONTINUED ON NEXT PAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

CLASSIC CONTINUED

## VEGETARIAN SELECTIONS

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

**Portobella Milanese** | Bread Crumb Stuffed Roasted Mushrooms Topped with Fresh Greens, Lemon & E.V.O.O.**Potato Gnocchi** | Garlic and Basil Infused Red Sauce with Seasonal Vegetables**Lentil and Bean Shepherd's Pie** | Peas, Onions, Celery and Carrots Topped with Whipped Potatoes**Creamy Polenta with Wild Mushrooms** | Garlic, Seasonal Vegetables & Vegetarian Demi**Risotto** | Lentil & Seasonal Vegetables

## PASTA STATION

CHOOSE ONE

**Penne A La Vodka****Cavatappi** | Pesto and Spinach**Rotini** | Sundried Tomato Cream Sauce**Rigatoni Pizzaiola** | Green Peppers, Onions, Fresh Mozzarella, and Basil**Mediterranean Couscous** | Garlic, Onions, Tomatoes, Oregano, Olives, and Lemon**Fusilli Piccata** | Capers, White Wine, Lemon, and Butter**Baked Ziti** | Ricotta, Marinara, and Vegetables

## SALAD

CHOOSE ONE

SERVED WITH GARLIC BREAD

**Caesar Salad** | Lettuce, Locatelli Cheese and Croutons**Fattoush Salad** | Lettuce, Cucumber, Red Onion, Tomatoes, Radish, Mint, Pita Chips, Sumac and Lemon Dressing**House Salad** | Greens, Tomato, Carrot, Pumpkin Seeds, and Croutons

CHOOSE ONE DRESSING FOR HOUSE SALAD

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Red Wine Vinaigrette

## CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

**Chicken Tenders and Fries****Grilled Cheese and Fries****Pasta with Butter or Marinara****Mac and Cheese**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## CLASSIC BAR

4 HOUR OPEN BAR INCLUSIONS

### BOTTLED BEER

Coors Light | Yuengling  
Lionshead | Corona Extra | Heineken Zero

### WINE

Toast with Wycliff Brut Sparkling

Sycamore Lane Varietals

Choose 2 Reds, 2 Whites, and a Rose:

Chardonnay | Pinot Grigio | Chablis

Burgundy | Merlot | Cabernet Sauvignon

White Zinfandel | Wycliff Brut Rose (Sparkling)

### SPIRITS

New Amsterdam – Vodka

Gordons/New Amsterdam – Gin

Don Q – Rum

Montezuma – Tequila

Dewars - Scotch

Jim Beam – Bourbon

Windsor – Whiskey

Mr. Boston Assorted Schnapps and Liqueurs

### INFUSED WATER STATION

CHOOSE ONE

Cucumber Honeydew

Citrus Mélange

Berries and Mint

## SERENITY

STARTING AT \$155 PER PERSON

### THIS PACKAGE INCLUDES:

- Choice of Four Passed Hors D'Oeuvres
- Choice of One Display Station
- Choice of Two Small Plates Stations
- Choice of One Small Plate Pasta Station Served with Garlic Bread and Salad
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

### PASSED HORS D'OEUVRES

CHOOSE FOUR

- Mini Crab Cakes with Remoulade Sauce**
- Bacon Wrapped Scallops**
- Veggie Spring Rolls with Sweet Chile Sauce**
- Tomato Bruschetta on Crostini**
- Spinach and Cheese Stuffed Mushrooms**
- Roasted Apple Brie Grilled Cheese**
- Mini Cocktail Franks with Mustard**
- Spanakopita Bites**
- Spicy Cauliflower Bites with White Remoulade**
- Cajun Chicken Salad in Phyllo Cups**
- Tomato Mozzarella and Basil Skewer**
- Mac and Cheese Bites**
- Arancini of Tomato and Mozzarella**

### DISPLAY STATIONS

CHOOSE ONE

- Mediterranean** | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, Fried Peppers and Feta Dip, and Olive Rosemary Bread
- Italian** | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil), Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip
- French** | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard, Mushroom Walnut Pate, Jambon De Paris, and Apple Butter

CONTINUED ON NEXT PAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



SERENITY CONTINUED

**DISPLAY STATIONS CONTINUED**

**Cheese & Meat** | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with Whole Grain Mustard, Fig Jam, Grapes, Nuts, Crackers and Toasted Bread

**Seafood Platter** | (Market Price Additional Cost To Be Decided One Month From Date of Wedding) Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

**SMALL PLATES STATION**

CHOOSE TWO

**Steak Pizzaiola** | Thin Braised Steak with a Deep Red Wine Tomato Sauce, and Roasted Eggplant

**Marinated Flank** | Gremolata, Seasonal Hash, and Chef's Vegetable

**Sea Bass** | White Wine, Garlic & Shallots, Braised Greens and Basmati Rice

**Mussel and Shrimp Bouillabaisse** | Saffron, Potatoes, White Beans, Tomatoes, and Chef's Vegetable

**Roasted Salmon** | Garlic Roasted Zucchini, Warm Pesto Orzo and Spiced Yogurt Sauce

**Lemon Roasted Chicken** | Capers and Herbs, Artichoke Orzo, and Chef's Vegetable

**Braised Chicken Thighs** | White Wine, Roasted Garlic, Spinach, Artichoke, Sun-Dried Tomato, and Jus Served Over Creamy Polenta

**Braised Pork** | Sofrito Marinated and Roasted, Herbed Potatoes, and Brown Butter Carrots

**Roasted Leg of Lamb** | Red Wine Reduction, Roasted Potatoes and Peas

**VEGETARIAN SELECTIONS**

PLEASE NOTE ANY GUEST DIETARY RESTRICTION WITH YOUR EVENT COORDINATOR

**Portobella Milanese** | Bread Crumb Stuffed Roasted Mushrooms Topped with Fresh Greens, Lemon & E.V.O.O.

**Potato Gnocchi** | Garlic and Basil Infused Red Sauce with Seasonal Vegetables

**Lentil and Bean Shepherd's Pie** | Peas, Onions, Celery and Carrots Topped with Whipped Potatoes

**Creamy Polenta with Wild Mushrooms** | Garlic, Seasonal Vegetables and Vegetarian Demi

**Risotto** | Lentil and Seasonal Vegetables

CONTINUED ON NEXT PAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SERENITY CONTINUED

**PASTA STATION**

CHOOSE ONE

**Penne A La Vodka****Cavatappi** | Pesto and Spinach**Rotini** | Sundried Tomato Cream Sauce**Rigatoni Pizzaiola** | Green Peppers, Onions, Fresh Mozzarella, and Basil**Mediterranean Couscous** | Garlic, Onions, Tomatoes, Oregano, Olives, and Lemon**Fusilli Piccata** | Capers, White Wine, Lemon, and Butter**Baked Ziti** | Ricotta, Marinara, and Vegetables**Lasagna A La Napoletana****Lasagna A La Genovese****SALAD**

CHOOSE ONE

SERVED WITH GARLIC BREAD

**Caesar Salad** | Romaine Lettuce, Locatelli Cheese and Croutons**Fattoush Salad** | Lettuce, Cucumber, Red Onion, Tomatoes, Radish, Mint, Pita Chips, Sumac and Lemon Dressing**House Salad** | Greens, Tomato, Carrot, Pumpkin Seeds, and Croutons

CHOOSE ONE DRESSING FOR HOUSE SALAD

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Red Wine Vinaigrette

**CHILDREN'S SELECTIONS**

PRICED SEPARATELY

CHOOSE ONE

**Chicken Tenders and Fries****Grilled Cheese and Fries****Pasta with Butter or Marinara****Mac and Cheese**

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## SERENITY BAR

4 HOUR OPEN BAR INCLUSIONS

### BOTTLED BEER

Coors Light | Yuengling

Lionshead | Corona Extra | Heineken Zero

### UPGRADE YOUR BOTTLED BEER

CHOOSE ONE

Angry Orchard Crisp Apple | Blue Moon Belgian White

Flying Fish Hazy Bones | Founders All Day IPA

Great Lakes Edmund Fitzgerald Porter | Heineken

Lagunitas IPA | Modelo | New Belgium Fat Tire

Sam Adams Boston Lager | Sam Adams Seasonal

Stella Artois | Truly Hard Seltzer | Yards Philly Pale Ale

Not Listed Here? Ask for Pricing Regarding Add On Selections!

### WINE

Toast with Wycliff Brut Sparkling

Sycamore Lane Varietals

Choose 2 Reds, 2 Whites, and a Rose:

Chardonnay | Pinot Grigio | Chablis

Burgundy | Merlot | Cabernet Sauvignon

White Zinfandel | Wycliff Brut Rose (Sparkling)

### SPIRITS

Stoli | Stoli Flavors | Tito's | New Amsterdam – Vodka

Gordons | New Amsterdam | Beefeater– Gin

Jose Cuervo Gold | Montezuma – Tequila

Jim Beam – Bourbon

Mr. Boston Assorted Schnapps and Liqueurs

Don Q | Bacardi | Captain Morgan | Rumhaven Coconut – Rum

Dewars | Johnnie Walker Red – Scotch

George Dickel Rye | Windsor | Jack Daniels | Jameson – Whiskey

CONTINUED ON NEXT PAGE

SERENITY BAR CONTINUED

## FRUITED ICED TEA STATION

CHOOSE ONE

**Tropical**

**Citrus**

**Calm**

**Includes Simple Syrup, Fresh Fruit Purees**

## STARGAZER

STARTING AT \$175 PER PERSON

### THIS PACKAGE INCLUDES:

- Choice of Five Passed Hors D'Oeuvres
- Choice of Two Display Stations
- Choice of Three Small Plates Stations
- Choice of Two Small Plates Pasta Stations Served with Garlic Bread and Salad
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

### PASSED HORS D'OEUVRES

CHOOSE FIVE

- Mini Crab Cakes with Remoulade Sauce**
- Bacon Wrapped Scallops**
- Veggie Spring Rolls with Sweet Chile Sauce**
- Tomato Bruschetta on Crostini**
- Spinach and Cheese Stuffed Mushrooms**
- Roasted Apple Brie Grilled Cheese**
- Mini Cocktail Franks with Mustard**
- Spanakopita Bites**
- Spicy Cauliflower Bites with White Remoulade**
- Cajun Chicken Salad in Phyllo Cups**
- Tomato Mozzarella and Basil Skewer**
- Mac and Cheese Bites**
- Arancini of Tomato and Mozzarella**

### DISPLAY STATIONS

CHOOSE TWO

**Mediterranean** | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, Fried Peppers and Feta Dip, and Olive Rosemary Bread

**Italian** | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil) Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip

**French** | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard, Mushroom Walnut Pate, Jambon De Paris, and Apple Butter

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

STARGAZER CONTINUED

**DISPLAY STATIONS CONTINUED**

**Cheese & Meat** | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with Whole Grain Mustard, Fig Jam, Grapes, Nuts, Crackers and Toasted Bread

**Seafood Platter** | (Market Price Additional Cost To Be Decided One Month From Date of Wedding) Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

**SMALL PLATES STATION**

CHOOSE THREE

**Steak Stuffed Flounder** | Lemon Cream Sauce, Basmati Rice, and Sautéed Spinach

**Boneless Short Rib** | Red Wine Demi, Whipped Potatoes, and Chef's Vegetable

**Sliced Tenderloin of Beef** | Potatoes Au Gratin, Chef's Vegetable

**Prime Rib of Beef** | Horseradish Cream, Whipped Potatoes, and Chef's Vegetable

**Striped Sea Bass** | Steamed with Soy and Ginger, Garlic White Rice, and Roasted Broccoli

**Airline Chicken Breast** | Smashed Yukons, Truffle Velouté, and Roasted Carrots

**Almond Crusted Chicken** | Mornay, Roasted Root Vegetables, and Wild Rice

**Chicken Saltimbocca** | Prosciutto, Sage, Lemon Velouté, Potato Gnocchi, and Sautéed Greens

**Pork Tenderloin Fontina** | Creamy Polenta and Chef's Vegetables

**VEGETARIAN SELECTIONS**

PLEASE NOTE ANY GUEST DIETARY RESTRICTIONS WITH YOUR EVENT COORDINATOR

**Portobella Milanese** | Bread Crumb Stuffed Roasted Mushrooms Topped with Fresh Greens, Lemon & E.V.O.O.

**Potato Gnocchi** | Garlic and Basil Infused Red Sauce with Seasonal Vegetables

**Lentil and Bean Shepherd's Pie** | Peas, Onions, Celery and Carrots Topped with Whipped Potatoes

**Creamy Polenta with Wild Mushrooms** | Garlic, Seasonal Vegetables and Vegetarian Demi

**Risotto** | Lentil and Seasonal Vegetables

CONTINUED ON NEXT PAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SERENITY CONTINUED

**PASTA STATION**

CHOOSE TWO

**Penne A La Vodka****Cavatappi** | Pesto and Spinach**Rotini** | Sundried Tomato Cream Sauce**Rigatoni Pizzaiola** | Green Peppers, Onions, Fresh Mozzarella, and Basil**Mediterranean Couscous** | Garlic, Onions, Tomatoes, Oregano, Olives, and Lemon**Fusilli Piccata** | Capers, White Wine, Lemon, and Butter**Baked Ziti** | Ricotta, Marinara, and Vegetables**Lasagna A La Napoletana****Lasagna A La Genovese****SALAD**

CHOOSE ONE

SERVED WITH GARLIC BREAD

**Caesar Salad** | Lettuce, Locatelli Cheese and Croutons**Fattoush Salad** | Lettuce, Cucumber, Red Onion, Tomatoes, Radish, Mint, Pita Chips, Sumac and Lemon Dressing**House Salad** | Greens, Tomato, Carrot, Pumpkin Seeds, and Croutons

CHOOSE ONE DRESSING FOR HOUSE SALAD

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Red Wine Vinaigrette

**CHILDREN'S SELECTIONS**

PRICED SEPARATELY

CHOOSE ONE

**Chicken Tenders and Fries****Grilled Cheese and Fries****Pasta with Butter or Marinara****Mac and Cheese**

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## STARGAZER BAR

5 HOUR OPEN BAR INCLUSIONS

### BOTTLED BEER

Coors Light | Yuengling

Lionshead | Corona Extra | Heineken Zero

### UPGRADE YOUR BOTTLED BEER

CHOOSE TWO

Angry Orchard Crisp Apple | Blue Moon Belgian White

Flying Fish Hazy Bones | Founders All Day IPA

Great Lakes Edmund Fitzgerald Porter | Heineken

Lagunitas IPA | Modelo | New Belgium Fat Tire

Sam Adams Boston Lager | Sam Adams Seasonal

Stella Artois | Truly Hard Seltzer | Yards Philly Pale Ale

Not Listed Here? Ask for Pricing Regarding Add On Selections!

OR CHOOSE ONE

1911 Original or Raspberry Hard Cider | Allagash White

Ithaca Flower Power | New Trail Broken Heels IPA

Ommegang Witte | Rusty Rail Fool's Gold

Troegs Solid Sender or Dreamweaver | Victory Prima Pils

Wyndridge Farms Hard Cider | Yards Philthy

Pair Your Beer with Your Menu! Ask Our Malt Maven for a Consult.\*

### WINE

Toast with Wycliff Brut Sparkling

Sycamore Lane Varietals

Choose 2 Reds, 2 Whites, and a Rose:

Chardonnay | Pinot Grigio | Chablis

Burgundy | Merlot | Cabernet Sauvignon

White Zinfandel | Wycliff Brut Rose (Sparkling)

Pair Your Wine with Your Menu! Ask Our Sommelier for a Consult  
or Add Wine Service with Dinner.\*

\*May Involve Additional Fees

CONTINUED ON NEXT PAGE



STARGAZER BAR CONTINUED

**SPIRITS**

**Stoli | Stoli Flavors | Tito's | New Amsterdam | Grey Goose | Ketel One – Vodka**  
**Beefeater | Gordons | New Amsterdam | Hendricks | Tanqueray – Gin**  
**Jose Cuervo Gold | Montezuma | Patron Silver | Casamigos Blanco – Tequila**  
**Makers Mark | Jim Beam – Bourbon**  
**Mr. Boston Assorted Schnapps and Liqueurs**  
**Don Q | Bacardi | Captain Morgan | Rumhaven Coconut – Rum**  
**Dewars | Johnnie Walker Red | Johnnie Walker Black – Scotch**  
**Windsor | Dad's Hat Rye | Jack Daniels | Jameson | Crown Royal – Whiskey**  
**Cordials (Upon Request)**  
**Bailey's Irish Cream | Frangelico | Grand Marnier | B&B | Drambuie | Campari**  
**Sambuca | DiSaronno | St. Germain – Liqueurs**

**SIGNATURE DRINK**

CHOOSE ONE

**Spring**

**St. Germain Spritz | St. Germain, Gin, and Club Soda with Lemon Zest**  
**Cucumber Melon Refresher | Muddled Cucumber and Basil, Melon Liqueur, and Vodka**

**Summer****Fruited Mojito**

**Fruited Whiskey Smash | Rosemary Lemon or Minted Peach**

**Fall**

**Caramel Apple | Maple Bourbon**

**Spiked Hot Cider**

**Winter**

**Cranberry Sparkler | Sparkling with Cranberry Juice**

**Hot Mulled Wine**

**Spiked Cocoa | Served Hot or Iced**

CONTINUED ON NEXT PAGE

STARGAZER BAR CONTINUED

**SIGNATURE NON-ALCOHOLIC**

CHOOSE ONE

**Spring/Summer****Salted Watermelon Juice****Strawberry Agua Fresca****Fruited Lemonade Station****Honeydew Cucumber Spritzer****Berry Mojito****Cucumber, Mint, Basil Refresher****Fall/Winter****Hot Mulled Cider | Iced Spiced Cider****Syllabub****Hot Cocoa****Ginger Beer**

## WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS AND MORE

### CAKE FLAVORS

(INCLUDED)

SELECT ONE

**Mocha Cake | Orange Dreamsicle | Chocolate Truffle**

**Lemon Chiffon | Very Vanilla | Red Velvet**

**Carrot (Cream Cheese Filling and Cinnamon Buttercream)**

### CAKE FLAVOR UPGRADES

ADD \$1 PER PERSON

**Tiramisu | Black Forest | Cannoli | Italian Rum | Banana Cake**

**Strawberry Shortcake | Gianduja | Pistachio | Hibiscus | Coconut | Ginger Pear**

Don't see your favorite flavor here? Ask your coordinator for a custom flavor.

### ADD A LITTLE SOMETHING EXTRA

**Custom Sugar Cookies \$7 each**

**4 Assorted Truffles in a Box \$14 each**

**4 Assorted Caramels in a Box \$12 each**

**Mini Jar of Hot Cocoa Mix \$8 each**

**Packaged House Made Marshmallow \$6 each**

(Choose from Vanilla or Bourbon Marshmallow)

Don't see it here? Ask your event coordinator for additional availability.

Final wedding cake pricing will be determined after a consultation with our pastry chef.

**Have Our Pastry Chef Create a Cake to Match Your Invitation! | Priced Accordingly**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## POST WEDDING BREAKFAST OR BRUNCH

ADD A BREAKFAST OR BRUNCH TO THE DAY AFTER YOUR WEDDING

STARTING AT \$39 PER PERSON

### BREAKFAST/BRUNCH BUFFET

**Fresh Fruit Salad**

**Country Style Quiche | Peppers and Onions**

**Sausage**

**Bacon**

**Hash Brown Casserole**

**Assorted Danishes and Muffins**

**Tuna Niçoise Salad**

**Herb Roasted Chicken Over Wild Rice**

**Baked Monte Cristo of Turkey, Ham, and Swiss | Maple Syrup and Butter**

**Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea**

### BRUNCH ENHANCEMENTS

SERVES 10-12 GUESTS

**Bagel and Lox Platter | \$139**

**Yogurt Bar Assorted Toppings | \$110**

**Artisanal Cheese Display with Grapes and Crackers | \$120**

**Side of Salmon Poached with Cucumber Dill Chop | \$139**

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## MENU ENHANCEMENTS

HORS D'OEUVRES, LATE NIGHT NOSH

### ADDITIONAL HORS D'OEUVRES

**Lamb Chops in Pesto** | \$8 Each

**Oysters Rockefeller** | \$8 Each

**Stuffed Clams Diablo** | \$6 Each

**Gravlax Blini with Crème Fraîche and Roe** | \$6 Each

**Crab Crostini with Citrus Aioli and Chives** | \$7 Each

**Steak Crostini with Horseradish Sauce & Pickled Onions** | \$7 Each

**Shrimp Shooter with Cocktail Sauce** | \$7 Each

### CARVING STATION

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION

CHEF ATTENDED | \$225

CHOOSE ONE

**Whole Side Salmon** | \$20 Per Person

Salt Cured, Lavender, Pickled Onion Salad, and Crème Fraîche

**Slow Roasted Pork Loin** | \$17 Per Person

Mustard Maple Glaze

**Herb Roasted Beef Prime Rib** | \$29 Per Person

Horseradish Cream

**Herb Roasted Beef Tenderloin** | \$29 Per Person

Balsamic Onion Relish

**Rosemary Garlic Studded Lamb Leg** | \$21 Per Person

Minted Chimichurri

### DESSERT DISPLAY

\$24 PER PERSON

**Venetian Table**

**Chef's Selection of Five Miniature Desserts**

### PLATED DESSERT

Discuss seasonal options with your event coordinator to determine pricing and availability.

CONTINUED ON NEXT PAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## MENU ENHANCEMENTS CONTINUED

**LATE NIGHT NOSH****PLATTERS**

SERVES 10-12 GUESTS

**Sliced Mozzarella and Tomato Display | \$110**

House Made Pesto &amp; Balsamic Drizzle, Focaccia, and Olive Oil

**Mediterranean Platter Tomato Bruschetta | \$129**

Marinated Olives, Mozzarella Balls in Pesto, Tabbouleh Salad, Roasted Garlic Hummus, Marinated Mushrooms, Marinated Feta, and Pita Toast

**Cheese and Meat Board | \$159**

Selection of Two Local Prosciuttos, Hams, Pates, &amp; Sausages, Selection of Three Cheeses. Served with Apple Butter, Pickled Onions, Mustard, Grapes, Mini Pickles, Dried Fruit, Baguette and Crackers

**Paupack Pretzel Board | \$99**

Variety of Mustards, Dried Cranberries, Spreadable Cheese Infused with Wine, Apple Butter, Pickled Onions, Chef's Choice One Cheese and One Meat

**Trail's End Platter | \$109**

Variety of Chips, Pretzels, Candy Bars, Sodas, Bottled Waters, Granola Bars, and Trail Mix

**SANDWICHES**

INCLUDES POTATO SALAD AND CHIPS

CHOOSE THREE

\$18 PER PERSON

- Farmer's Veggie** | Grilled Seasonal Veggies and Garlic Aioli on Focaccia Bread
- Ham and Cheddar** | Honey Mustard, Lettuce, Tomato, and Onion on Country White
- Turkey Breast and Swiss** | Yogurt Ranch, Lettuce, Tomato, and Onion on Ciabatta
- Caprese** | Balsamic Reduction and Greens on Focaccia Bread
- Grilled Chicken** | Pesto, Mozzarella, and Tomato on Ciabatta Bread

**WRAPS**

INCLUDES COLESLAW AND CHIPS

CHOOSE THREE

\$18 PER PERSON

- Farmer's Veggie** | Grilled Seasonal Veggies and Garlic Aioli
- Ham and Cheddar** | Honey Mustard, Lettuce, Tomato, and Onion
- Turkey Breast and Swiss** | Yogurt Ranch, Lettuce, Tomato, and Onion
- Caprese** | Balsamic Reduction and Greens
- Grilled Chicken** | Pesto, Mozzarella, Tomato and Greens

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## GORGEOUS FLORAL

SETTLERS HOSPITALITY'S IN-HOUSE FLORIST

SETTLERS HOSPITALITY COUPLES RECEIVE A 10% DISCOUNT ON WEDDING FLORALS

### INTIMATE PACKAGE | \$375

Personal Bouquet | Boutonniere | Centerpiece

### AT THE ARBOR INTIMATE PACKAGE | \$750

Personal Bouquet | Boutonniere | Arbor Floral Spray

### AND BEYOND

At Gorgeous Floral we believe each wedding should be unique; unique to you, your style and your budget. We would love to meet with you in person to discuss your wedding floral needs. If that is not possible, a phone or virtual meeting works too! We will then work on an estimate unique to your wedding. A \$100 deposit is required, and final payment is due two weeks before the big day.

### PACKAGES STARTING AT \$1500

### JUST A FEW WEDDING PARTY ADDITIONS TO CONSIDER

Flower Crowns | Corsages | Head Table Florals

### FOR YOUR INFORMATION

Gorgeous Floral specializes in event design. We would love to work with you to create a unique look on your big day! To enhance the florals or combine with your personal décor, we have items to rent.

### JUST A FEW WEDDING DECOR OPTIONS TO CONSIDER

Candlelight of Various Types | Décor Elements | Table Garlands | Escort Table Arrangements  
Signage Sprays | Cake Flowers | Additional Ceremony Pieces | Bespoke Centerpiece Options