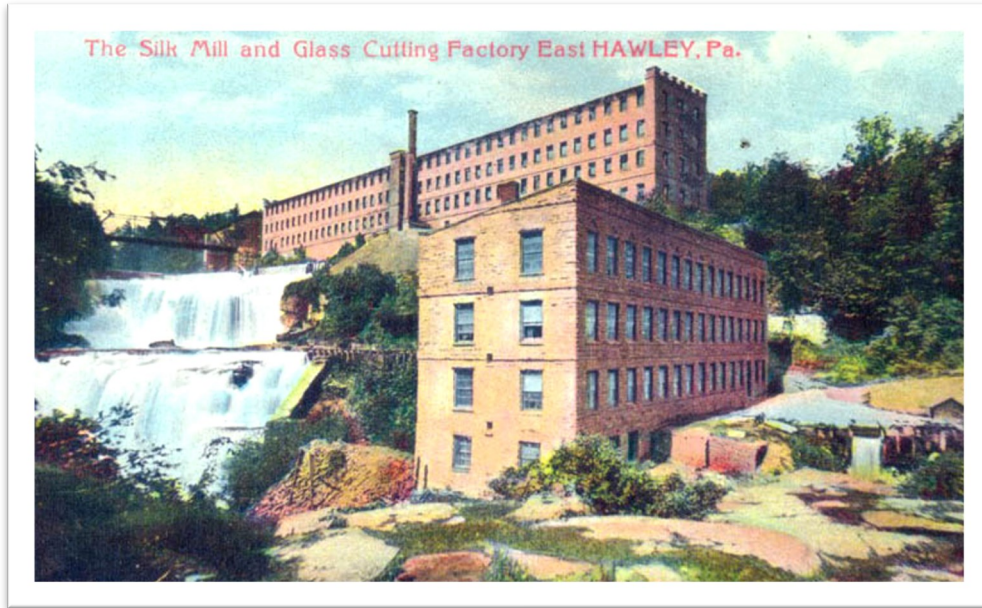


LEDGES HOTEL



GATHERINGS 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 your special occasion. 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 event 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.

GATHERING INCLUSIONS

Event Incorporating Your Choice of Glass Restaurant, Bar, and Restaurant Deck. Additional Arrangements May Be Made for Our Great Room, Great Deck, Serenity Deck, Ruin, and Stargazer Deck in Season May-October (Some Locations are Weather Permitting).

Our In-House Napkins, Tables, Flatware and China. Other Rentals Will be Priced Accordingly.

Event Coordinator to Guide You Through Menu Selection and Planning Particulars.

SPECIAL CONSIDERATIONS

Maximum Capacity: 150 Guests

Minimum Capacity: 35 Guests

Continental Breakfast requires a minimum food and beverage spend of \$560. The Breakfast/Brunch Buffet has a minimum food and beverage spend of at least \$1,365.

The Lunch Buffet requires a minimum food and beverage spend of \$1,225 while a plated Lunch has a minimum food and beverage spend of at least \$1,575.

All prices exclude tax and service charges.

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.

Site fee \$150 for breakfast, \$500 for brunch/lunch.

Events may be held between 11am and 3pm and last three hours.

HELPFUL PARTICULARS

- Gratuity is at your discretion.
- There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces).
- Any items provided by you or any outside vendors must be removed immediately after the event.
- 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 each table) must be made 21 days in advance.
- The final number of guests with the EXACT entree choice count is required 21 days prior to the function.
- We anticipate you may hire a musician, photographer, florist, or other vendors. 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 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 event the best it can be, we ask that only the event host contact the event coordinator throughout the planning process.

BREAKFAST OR BRUNCH

CONTINENTAL BREAKFAST

STARTING AT \$16 PER PERSON

Whole Fruits | Apples, Oranges, Grapes, and Bananas

Overnight Oats | Local Maple Syrup and Cinnamon

Yogurt | Granola, and Honey

Assorted Danishes, Crumb Cake, and Muffins

Assorted Bagels, Selection of Butter, Jam, and Cream Cheese

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

BREAKFAST/BRUNCH BUFFET

STARTING AT \$39 PER PERSON

Fresh Fruit Salad

Country Style Quiche | Peppers and Onions

Sausage

Bacon

Hash Brown Casserole

Assorted Danishes and Muffins

Tuna Niçoise Salad

Pesto Baked Chicken with Farro Salad

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

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

CARVING STATIONS & LUNCH

CARVING STATION

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

CHEF ATTENDED | \$225

CHOOSE ONE

Whole Side Salmon | \$14 Per Person

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

Slow Roasted Pork Loin | \$12 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 | \$14 Per Person

Minted Chimichurri

Roast Turkey | \$10 Per Person

Traditional Sides

LUNCH BUFFET

\$35/PERSON

CHOOSE THREE SANDWICHES | CHOOSE TWO SALADS

Farmer's Vegetable Sandwich | Garlic Aioli on Focaccia Bread

Ham and Cheddar | Honey Mustard, Lettuce, Tomato and Onions on Country White

Turkey Breast and Swiss | Yogurt Ranch, Lettuce, Tomato and Onions on Ciabatta

Falafel Pita | Cucumber, Lettuce, and Garlic Aioli

Caprese Sandwich | Balsamic Reduction and Greens on Focaccia Bread

Grilled Chicken | Pesto, Mozzarella, and Tomato on Ciabatta Bread

Deviled Egg Salad | on Birdseed Bread

Fresh Fruit Salad

Roasted Vegetable Quinoa Salad

Mediterranean Orzo Salad

Fresh Garden Salad with Balsamic Dressing

Includes Coffee, Decaffeinated Coffee, Tea and Soda

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

LUNCH/DINNER MENU CONTINUED

LUNCH MENU

LUNCH STARTING AT \$45/PERSON

SALADS

CHOOSE TWO

Seasonal Greens Salad

Dressing Options

CHOOSE ONE

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

Caesar Salad**Chickpea, Cucumber and Feta Salad****Orzo Pesto Salad****Traditional Potato Salad****Fruit Salad****Quinoa and Roasted Vegetable Salad****Hummus with Pita and Vegetables****ENTREES**

CHOOSE TWO

Balsamic Flank Steak | Roasted Broccoli, Peppers, and Demi Glace**Shepherd's Pie** | Champ Style Potatoes, Ground Beef and Vegetables**Atlantic Salmon** | Lemon and Herb Beurre Blanc with Garlic Rice**Honey Orange Chicken** | Lime Riced Cauliflower**Chicken Cacciatore** | Mushrooms, Onions, Tomatoes, Peppers**Marinated Grilled Chicken Breast** | Grains with Arugula, Garden Vegetables, and Red Pepper Coulis**Mustard Crusted Loin of Pork** | Roasted New Potatoes**Baked Ziti** | Tomato, Ricotta, and Mozzarella**Pesto Penne** | Tomato, Parmesan, and Roasted Onions**Pasta Primavera** | Orzo, Artichokes, Sun-Dried Tomato, Greens, Broccoli, and Garlic Oil**Pesto Baked Cod** | Roasted Cauliflower**Umami Portobellos** | Roasted Bok Choy, Carrots, and Citrus Ginger Sauce**Chilled Juices, Coffee, Decaffeinated Coffee, and Tea****ENTREES****Assorted Mini Desserts for the Table**

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OPEN BAR

FIRST HOUR \$18 PER PERSON
EACH ADDITIONAL HOUR \$9 PER PERSON
ADDITIONAL \$225 FEE PER BARTENDER

BOTTLED BEER

Coors Light | Yuengling | Lionshead | Corona Extra | Heineken Zero

WINE

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

Beefeater | Gordons | New Amsterdam – Gin

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

Jose Cuervo Gold | Montezuma – Tequila

Johnnie Walker Red | Dewars - Scotch

Jim Beam – Bourbon

Jack Daniels | Jameson | Windsor – Whiskey

Mr. Boston Assorted Schnapps and Liqueurs

UPGRADE YOUR BAR

UPGRADE YOUR BOTTLED BEER

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 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

NOT LISTED HERE? ASK FOR PRICING REGARDING ADD ON SELECTIONS!

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

*Priced Accordingly

CONTINUED ON NEXT PAGE

OPEN BAR CONTINUED

UPGRADE YOUR SPIRITS

UPGRADE TO TOP SHELF, ADD \$10 PER PERSON

Grey Goose | Ketel One – Vodka, Hendricks | Tanqueray – Gin
Patron Silver | Casamigos Blanco – Tequila, Johnnie Walker Black – Scotch
Makers Mark – Bourbon, Crown Royal – Whiskey
Cordials (upon request)
Bailey’s Irish Cream | Frangelico | Grand Marnier
B&B | Drambuie | Campari
Sambuca | DiSaronno | St. Germain – Liqueurs

ADD ONS

Mimosa Bar | \$8 Per Person, Served for 1 Hour
Champagne Punch | \$40 Per Bowl, Serves 8-10 Guests
Bloody Mary Bar | \$12 Per Person, Served for 1 Hour
Signature Cocktail – Priced Accordingly
Ginger Beer | \$2 Per Person (Perfect for Mixing Moscow Mules!)

FRUITED ICED TEA STATION

\$5 Per Person

Tropical | Pineapple, Mango, and Guava
Citrus | Lemon, Lime, and Orange
Calm | Caffeine Free with Hibiscus and Red Berries and Mint
Includes Simple Syrup and Fresh Fruit Purees

INFUSED WATER STATIONS

\$4 PER PERSON

Cucumber Honeydew
Citrus Mélange | Lemons and Oranges
Berries and Mint | Raspberry, Strawberry, Blackberry, and Mint

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OPEN BAR CONTINUED

SPECIALTY NON-ALCOHOLIC BEVERAGE

\$7 PER PERSON

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****Non-Alcoholic Ginger Beer**

TAB AND CASH BARS ALSO AVAILABLE*

*REQUIRES MINIMUM SPEND OF \$500 PLUS BARTENDER FEE OF \$225 PER BARTENDER.

ALL TAB BARS WILL ADD A 20% GRATUTITY TO THE TOTAL SPEND.

CELEBRATION CAKES

STARTING AT \$4.50 PER PERSON

All cake pricing includes vanilla buttercream, chocolate writing and piped borders
Customize your cake with the following selections

CAKE FLAVORS

(INCLUDED)

SELECT ONE

**Mocha Cake | Orange Dreamsicle | Chocolate Truffle
Lemon Chiffon | Very Vanilla | Red Velvet
Carrot (Cream Cheese Filling and Cinnamon Buttercream)**

DECADENT ALTERNATIVES

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 celebration 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

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