

The Waterfront
• AT •
SILVER BIRCHES



Weddings 2021

205 Route 507 | Hawley, PA 18428

SilverBirchesResortPA.com

570.226.4388

Congratulations and welcome to The Waterfront at Silver Birches!

Thank you for considering us to host your wedding reception. Settlers Hospitality has been in the hospitality business for generations. In that time we have earned a reputation for offering outstanding food and service, as well as being attentive to every detail. Our reputation, combined with our location on the shores of Lake Wallenpaupack, will give you the memorable experience you are searching for at your wedding. Our goal is to exceed your expectations. We appreciate the opportunity to make your wedding day dreams a reality!

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SPECIAL CONSIDERATIONS

All prices listed in this 2021 package include sales tax and service charges.
NO HIDDEN COSTS!

Our single wedding venue offers flexible reception start times.
This day is all about YOU!

Minimum 140 people for Saturday receptions May through October
Minimum 75 people for all other dates

Please note that the enclosed wedding packages include our
Friday, Saturday, and Sunday pricing.

November thru April (Saturday) Weddings
deduct \$10 per person off of In Season Saturday Pricing
(*Excludes 'Wedding Brunch' Package)

Children's Prices
Teenagers Subtract \$10 | Ages 3 to 12 Half Price | Under 3 No Charge

Vendors
DJ, Photographer, Etc. | Half Price

We will assist you to reserve a block of rooms.

WEDDING PACKAGES INCLUDE

Our beautiful lakeside ceremonies are held on our perfectly groomed lawn and include white chairs, an arbor, a sound system for the officiate, and a back up plan in case of inclement weather.

\$6.00 pp Ceremony Set-Up Fee

- An indoor and/or outdoor cocktail hour overlooking the lake, including hors d'oeuvres, with open bar featuring premium brands of liquors, beer and wine
 - An additional 3 hours of open bar
 - Champagne, Spumante or Prosecco toast for wedding party and guests
 - Beautiful wedding cake with your choice of style, flavor, filling and frosting
- Ivory or white table linen with a wide range of napkin colors available to coordinate with your wedding colors.
 - Lantern centerpieces with mirror or wood base for each of your guests tables
- Wedding Planner to oversee all the details and make your reception perfect and worry free.
 - Complimentary couples suite the night of your wedding with champagne and truffles.



WEDDING POLICIES

- Place Cards in **alphabetical order** must be provided by the wedding couple.
- Items pertinent to the wedding such as timeline, favors, guestbook, place/seating cards (in alphabetical order), etc. must be delivered the day before the wedding and labeled with the names of the wedding couple. Please remove sticker from toasting glasses and wrappers from candles if applicable. **There will be a fee for any special set-up required.**
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) **must be made at least 60 days in advance.**
- **The final number of guests with the EXACT entree choice count will be 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 or cashiers check.** 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 you would like to use a credit card there is a 3% charge.
- The Waterfront at Silver Birches does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- We will hold a date for a tentative booking without obligation for 10 days. Within the 10 days we must receive a signed contract and a \$1000.00 non-refundable deposit, or the date will not be held. An additional \$1000.00 non-refundable deposit will be due in January of your wedding year. The deposit securing the booking is forfeited if the function is cancelled for any reason.
- **All special arrangements are subject to approval.**
- 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. Use of some vendors may include an upcharge.
- **Decorations and/or displays may not be attached to walls, doors, windows or ceilings.**
- **Any items provided by you or any outside vendor must be removed immediately after the reception.**
- **Any items being used outside must be biodegradable (i.e. no silk flower petals or confetti). If items that are harmful to the environment are used, there will be a clean up fee charged to the credit card on file.**
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by The Waterfront.
- Any food or beverage remaining from your function cannot be removed from the premises (with the exception of wedding cake).
- For everyone's safety and comfort, we reserve the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/or to limit the consumption of any guest.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- No Shots Allowed | No Sparklers | No Chinese Lanterns
- A Credit Card must be provided in advance for any additional charges or damages that may occur.
- Extra set-up will result in a charge (if set-up takes longer than 4 hours)
- To keep things organized and to make your wedding day the best it can be, we ask that only the wedding couple contacts the wedding planner throughout the planning process.



COCKTAIL HOUR & OPEN BAR INCLUDES

A cocktail hour with a full open premium bar featuring:
 (Plus three additional hours of full open bar during the reception)

Premium Brands of Liquor

Absolut Vodka | Stolli Vodka | Tanqueray Gin | Beefeater Gin
 Southern Comfort | Jack Daniels | Jim Beam | Seagram's | Dewar's | Tequila
 Bacardi Rum | Captain Morgan Rum | Coconut Rum
 A Selection of Cordials and Liquors

Premium Brands of Wine

A Selection of Red and White
 *Wine service during dinner available for
 \$5 per person

Four Draft Beers

Budweiser
 Bud Light
 Goose Island IPA
 Shock Top Belgium Wheat

Wedding Nosh Bar (All Included)

Served with fresh made artisan, Italian and focaccia breads from our bakery, crostini and flatbread crackers.

Crudit  Variety

Hand selected variety
 of fresh vegetables,
 perfect for dipping!

Seasonal Dips & Fondues

Delicious dip
 combinations tailored to
 your wedding season!

House Snack Mix

Our twist on Chex Mix!
 Made in house!

Seasonal Fruit

Fresh and juicy fruits sure to
 make your wedding as sweet
 as can be!

Butler Style Hors d' Oeuvres

Scallion Mac Bite | Cheesesteak Dumpling | Tuna Poke

UPGRADE YOUR BAR

• A Fifth Hour of Open Bar | \$5.00 Per Person

- Add \$5.00 Per Person for top shelf liquor (also includes all premium brands)
- Add \$8.00 Per Person for top shelf liquor and top shelf cordials

Top Shelf Brands of Liquor

Grey Goose | Ketel One | Belvedere
 Bombay Sapphire | Meyers | Chivas
 Johnnie Walker Red | Johnnie Walker Black
 Crown Royal | Makers Mark | Cuervo Gold
 Patron Silver

Top Shelf Cordials

B & B | Courvoisier VS
 Sambuca Romano | Bailey's Irish Cream
 Grand Marnier | Amaretto di Saronno
 Drambuie Irish Mist

Cocktail Hour Extra Touches

- Add a Satellite Bar with Beer & Wine: \$150
 (* Included if more than 150 guests)
- Your Signature Wedding Fountain | \$5.00 per person
 Choice of: Pomegranate Vodka, Margarita, Mai Tai or Sangria (white or red)
 (* Special requests must be made 30 days in advance and may require an additional fee)

Have the whole package for: \$15 Per Person



COCKTAIL HOUR ADDITIONS

Butler Style Hors d' Oeuvres

ADD ADDITIONAL PASSED DURING COCKTAIL HOUR

Classics | \$4 Per Person

Coney Island Dogs
 Scallion Mac Bites
 Potato & Truffle Croquettes
 Mongolian Meatballs
 Bloody Mary Shrimp
 Garden Crostini w/ Tomato Jam
 Fried Chevre Bites
 Chicken & Waffle Cone
 Foragers Stuffed Honey Mushroom
 Vegetable Pho Shooters
 Fried Goat Cheese Bites
 Parmesan Artichoke Hearts

Waterfront | \$5 Per Person

Tuna Poke
 Thai Shrimp
 Scallop Wontons
 Salmon BLTs
 Sweet Corn & Crab Cups
 Big Island Sushi Roll
 Soy Pearl Oysters
 Alligator Spears
 Shrimp & Pork Shui Mai
 Shrimp & Lobster Tacos
 Pesto Quinoa Stuffed Mushroom
 Charred Apricot Chicken Purse

Spotlight | \$5 Per Person

Sunday Hangover	Shanghai Street Noodle
Fried Chicken Sriracha Bites	Za'atar Lamb Chops (\$6pp)
Escargot & Truffle Rounds	Twisted Carbonara
Kalbi Short Rib Cups	Bacon Wrapped Scallops
Pickled Pastrami Buns	Smoked Chicken Gumbo
Lobster Plantain Chips	Cheesesteak Dumplings
Duck Quiche	Fig & Mascarpone Purse
Lavender Duck Toast	Octopus Tostado (\$6pp)



COCKTAIL HOUR ADDITIONS CONTINUED...

Stationary Displays

ADD ADDITIONAL DISPLAYS TO YOUR COCKTAIL HOUR

Antipasto Display | \$7 Per Person

Chef's Mirror of Fresh Mozzarella, Sharp Imported & Local Cheeses, Marinated Olives and Peppers, Sliced Capicola, Prosciutto, Hard Salami, Pepperoni, Sliced Italian Bread & Cracker Selections.

It's A Fiesta | \$5.50 Per Person

Fresh Fried Tortilla Chips, Homemade Salsa & Guacamole. Accompanied with Assorted Empanadas

Sushi Display | Market Price

Beautiful Array of Sushi by a Local Outside Vendor

Cheese Board | \$6.50 Per Person

Domestic, Imported & Small Batch Local Cheeses. Served with Cracker Selections, Breadsticks & Whole Grain Mustard

Mashed Potato Station | \$10 Per Person

Your Choice of Mashed (add second choice +\$2.00):

Garlic Mashed | Brown Butter Yukon | Fall Spiced Sweet Potato | Coconut Ginger Ube
Herbed Red | Wasabi Mashed

Accoutrements (Included):

Applewood Smoked Bacon | Crispy Onions | Cheddar & Jack
Sour Cream | Chives | Mushroom Demi

Toppings: Choose 1 (add second +\$2.00)

Braised Short Rib | Bulgogi Sirloin | Port Wine Filet | BBQ Pulled Pork | Kahlua Pork
Farmers Mushrooms | Moroccan Chicken | Tomato & Butternut Squash Dal
Garlic Butter Shrimp +\$2.00 | Duck Au Vin +\$1.00

Create Your Own Bruschetta Display | \$5.50 Per Person

Fresh Traditional Tomato Basil in Olive Oil, Mixed Berry & Cilantro Bruschetta, Greek Olive Tapenade & Cannellini Hummus. Served With Aged Balsamic Glaze, Locatelli Cheese, Fresh Herb Pesto, Olive Oil Crusted Focaccia & Cracker Variety.



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COCKTAIL HOUR ADDITIONS CONTINUED...

Smoked Salmon Display | \$130

(Serves 50 Guests)

Add Smoked Whitefish Dip \$55

Baked Brie | \$100

(One Wheel Serves 50 Guests)

Calkins Creamery's Brie Cheese Served En Crute & Topped with Ritter's Farm Market Jam

Shrimp Tower | \$8.50 Per Person

Unlimited Peeled Shrimp Cocktail Served For One Hour

Chef Attended Pasta Sauté Station | \$8 Per Person

Choose Two:

Pad Thai Stir Fry | Tortellini Caprese | Linguini Champignon | Little Neck Clams |
Mussels Pernod | Fettuccini Alfredo

Mac 'n' Cheese Station | \$10 Per Person

Your Choice of Pasta (add second choice +\$2.00)

Macaroni | Shells | Rigatoni | Orecchiette

Your Choice of Sauce:

Traditional | Gourmet Five Cheese | Spicy Gouda | Truffle

Accoutrements (Included):

Herb Toasted Panko | Applewood Smoked Bacon | Broccoli

Chives | Red Pepper Flakes | Cheddar & Jack

Toppings: Choose 1 (add second +\$2.00)

Braised Short Rib | BBQ Pulled Pork | Kahlua Pork | Farmer's Mushrooms

Grilled Chicken | Fried Chicken Bites | Duck Carnitas +\$1.00

Poke Station | \$12 Per Person

Your Choice of Fish: Choose 1 (add second +\$4.00)

Ahi Tuna | Sea Bass | Yellowtail Salmon

Octopus +\$1.00 | Baby Scallops +\$2.00

Accoutrements (Included):

Jasmine Rice | Mixed Greens | Masago | Seaweed Salad | Cucumber

Sesame Seeds | Scallions | Brown Rice | Wasabi | Pickled Ginger

Furikake | Jalapenos | Soy Sauce | Sriracha

Build Your Own Pho | \$8 Per Person

Fresh Vegetable Varieties & House Made Pho



COCKTAIL HOUR ADDITIONS CONTINUED...

Dim Sum Station | \$10 Per Person

Shrimp Shumai | Vietnamese Spring Roll | Pork Dumpling
Chicken Pot Sticker | Vegetable Egg Roll

Sauces: Choose 3

Yuzu Ponzu | Sweet & Spicy Ginger | Hoisin Aioli | Sweet Thai Chili Sauce
Samurai Soy | Peanut Sauce | Sweet & Sour

Waterfront Potato & Fry Bar | \$5 Per Person

Deep Fried Waffle Fries, Kettle Chips & Battered Green Bean Fries.
Served with Gravy, Queso Sauce & Aioli Varieties

Fruit Display | \$5.50 Per Person

Fresh Fruit Served in a Handmade Ice Bowl, Accented with Exotic Fruits & Fresh Berries

Oysters On The Half Shell | Market Price

100 Fresh Oysters of Your Choice

Risotto Station | \$12 Per Person

Your Choice of Risotto: Choose 1

Pecorino Parmesan | Pesto | Sun-Dried Tomato | Farmer's Mushroom
Roasted Bell Pepper | Butternut Squash | Farro "Risotto"

Your Choice of Proteins: Choose 2

Short Rib | Duck Confit | Shrimp Scampi | Coq Au Vin | Rosemary Pork Tenderloin
Braised Lamb +\$1.00 | Pan Seared Scallops +\$2.00

Raw Bar | \$25 per person

Clams On The Half Shell | Jumbo Lump Crab Pieces | Tuna Tataki
Jumbo Shrimp Cocktail | Scallop Ceviche

Colossal Raw Bar | \$45 per person

Clams On The Half Shell | Oysters On The Half Shell | Scallop Ceviche
Colossal Crab & Lobster Pieces | Tuna Poke | Colossal Shrimp Cocktail
All Served On A Specially Designed Ice Bar



EXTRA SPECIAL TOUCHES

Mini Packages created to get the most out of your cocktail hour

Your Choice Cocktail Hour Package | \$18 Per Person

Your Choice Stationary Display (Excludes: Stations, Seafood Displays & Chef Attended Stations)

Your Choice of 3 Additional Passed Hors d' Oeuvres

Your Choice of a Signature Wedding Fountain Cocktail

It's a Fiesta! | \$9 Per Person

Mexican Fiesta Display: Fresh Fried Tortilla Chips, Homemade Salsa & Guacamole

Accompanied with Assorted Empanadas

Passed Mini Quesadillas

Margarita Wedding Fountain

Italian Delight | \$10 Per Person

Antipasto Display

Passed Twisted Carbonara

Red Sangria Wedding Fountain



PLATED ENTRÉES

Includes

Four Hour Open Bar | Champagne, Spumante or Prosecco Toast
Three Packaged Hors d' Oeuvres | Wedding Nosh Bar Stationary Display | Custom Wedding Cake

Friday Deduct \$15 Per Person | Sunday Deduct \$20 Per Person

Saturday (November thru April) Deduct \$10 Per Person

{All prices include sales tax and service charges}

Minimum of 140 people for Saturdays (May thru October)

First Course

(Please choose one from appetizer, soup or salad option)

Appetizer

Brandy Poached Pears | Tortellini Chablis | Sichuan Tofu | Peach & Goat Cheese Turnover
Colossal Ravioli Caprese | Farfalle with Sundried Tomato Cream | Beet Napoleon

ADD \$5.95 PER PERSON ADDITIONAL

Crab Martini | Thai Pork Belly | Shrimp & Grits
Jerk Seared Scallop & Coconut Risotto | Grilled Hanger Argentina

Soup

Onion Gruyere | Italian Wedding | Split Pea Chorizo
Tomato Chasseur | Crab Bisque | Beef Oxtail | Butternut Squash Fusion | Smokey Seafood Chili

Salad

Caesar

Fresh Romaine, Locatelli Cheese and Our Homemade Caesar Dressing

ADD \$2 PER PERSON ADDITIONAL

Field Greens

Tear Drop Tomatoes, Red Onions, Roasted Sweet Potatoes, Gouda, Drizzled with a Brown Sugar & Curry Vinaigrette

Mushroom Focus

Fresh Roasted Mushrooms served over Mixed Greens with Gorgonzola,
Caramelized Red Onion and Fried Polenta Points. Lightly Drizzled with an Aged Balsamic Glaze.

Pacific

Baby Greens, Avocado, Mango, Tear Drop Tomatoes,
Fried Plantains, Drizzled with a Pear Vinaigrette.

Edamame Quinoa

Mixed Greens, Edamame, Quinoa, Goat Cheese,
Roasted Beets, Drizzled with a Tarragon Ginger Vinaigrette.



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PLATED ENTRÉES CONTINUED...

PLATED ENTRÉE SELECTION

Entrees include chef's choice of starch and seasonal vegetable
Please select two offerings and note that exact entrée counts are required 21 days in advance
Select a third offering | \$4.00 Per Person

Create a Combination Plate by Choosing Two of the Entrees Below and Eliminate the Need to Get Choices!
(Ask our Chef for Recommendations)

Chicken Supreme | \$114 Per Person (GF)

Creamy Truffle Polenta, Broccoli Rabe, Jus de Poulet.

Roasted Young Chicken | \$114 Per Person (GF)

Oyster & Trumpet Puree, Greens, Rosemary Au Jus.

Crispy Duck | \$114 Per Person (GF)

Blackberry Szechuan, Barley Risotto, Scallion Swiss Chard Sauté.

Cornish Game Hen | \$114 Per Person (GF)

Whole Roasted & Served Over Pearl Barley Risotto & Accompanied with Roasted Root Vegetables & Sauced with a Cranberry & Red Grape Gastrique

Suckling Pig Ramen | \$114 Per Person (GF)

Suckling Pig Ramen with Fresh Pea Shoots & a Six Minute Egg-Sambal, Peppadews, Scallion & Mushrooms.

Lamb | \$114 Per Person (GF)

(Rack & Leg)

Rubbed in Fresh Rosemary & Broiled to a Perfect Medium Rare.
Brick Oven Mediterranean Olives, Fried Chick Peas, & a Syrah Pan Sauce.

Cast Iron Salmon | \$114 Per Person (GF)

Cast Iron Seared with Smoked Sea Salt. Served with Edamame Mashed and Heirloom Carrots.

Crispy Cornmeal Snapper | \$119 Per Person

Cornmeal Breaded Red Snapper, Creamed Greens, and a Chipotle Red Eye Gravy.

Halibut | \$119 Per Person (GF)

Line Caught Halibut, Onion Soubise, Olives, Beluga Lentils and Chorizo.

Grilled Spanish Octopus | \$119 Per Person (GF)

Warm Hummus, Romesco Aioli, and Sautéed Greens.

Berkshire Pork Chop | \$114 Per Person (GF)

Cheddar Potato Pierogi, Red Cabbage, Apples, and Dijon Demi.

Lobster & Sausage Pappardelle | \$119 Per Person

Pappardelle Pasta, Lobster, Sweet Italian Sausage, Charred Bok Chou, and a Cajun Champagne Fumet.

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PLATED ENTRÉE SELECTION CONTINUED...

Steelhead Trout | \$119 Per Person (GF)

Wood Grilled Cedar Plank Steelhead Trout Filet Drizzled with a Watercress Coulis.

Wok Charred Ahi Tuna | \$119 Per Person (GF)

Lemon Grass and Ginger Marinated, Wasabi Pea Encrusted Ahi Tuna, with a Baby Kale Quinoa Salad & Green Garlic Chili Sauce.

Waterfront's Crab Cakes | \$119 Per Person

The Waterfront's Jumbo Lump and Claw Crab Cakes Pan Fried and Paired with a Sweet and Tangy Red Cabbage and Scallion Slaw.

Scallops | \$119 Per Person (GF)

Sunchoke- Parsnip Spread, Fresh Pea Salad, Citronette.

Swordfish | \$119 Per Person (GF)

Peach & Jicama Salsa, Served with Plantain Risotto.

Tofu Napoleon | \$114 Per Person (GF)

Tofu Layered with Roasted Eggplant and a Swiss Chard Herb Sauté Drizzled with Tea Garden Pesto.

Tagliatelle | \$114 Per Person

Over-Wintered Delaware Valley Root Vegetable Bolognese Over Hand-Cut Tagliatelle with Basil, Fried Basil Parmesan Reggiano, and Parmesan Crisps.

Cauliflower | \$114 Per Person (GF)

Baby Leek, Cauliflower Puree, Almonds, Kaffir Lime, Apricot & Coriander.

Londres Grille | \$114 Per Person (GF)

Flank Steak, Herbs de Provence, Garlic, Honey and Cedar Chips Immersed in a Cabernet Sauvignon & Worcestershire Marinade. Grill Seared to Medium Rare & Sliced Thin. Topped with a Cabernet Demi-Glace & Caramelized Pearl Onions.

NY Strip: | \$119 Per Person (GF)

14 oz. Dry Rubbed Whole Roasted Aged NY Strip Loin. Potato Terrine, Demi Glace and Onion Fritts.

Beef Medallions | \$119 Per Person (GF)

Sliced Tenderloin of Beef with your Choice of a Madeira Demi-Glace

OR

A Cognac and Roquefort Cream Sauce.

Land & Sea | \$124 Per Person (GF)

4oz Tenderloin of Beef Topped with Jumbo Lump Crab Meat. Served Over Sundried Tomato Cous Cous & Complimented with a Mandarin Demi Glace.

(GF) Indicates Gluten Free Entrée

Make Your Beef Entrée Surf and Turf

Add a 4oz. Lobster Tail* | \$10 Per Person

Add a Crab Cake | \$5 Per Person



THE WEDDING BUFFET

Saturday Reception \$119 | Friday Reception \$104

Sunday \$99 | Saturday November thru April \$109

Minimum of 75 Guests for Buffets (140 for Saturdays May through October)

Includes

Four Hour Open Bar | Champagne, Spumante or Prosecco Toast
Three Packaged Hors d' Oeuvres | Wedding Nosh Bar Stationary Display | Custom Wedding Cake

Salad Station

(All Included)

Crisp Caesar Salad | Avocado Quinoa Salad | Edamame Cucumber Salad
Merlot Poached Peaches & Pears | Waterfront's Broccoli Salad | House Baked Rolls

Hot Entrées

(All Included)

Includes Chef's Choice Starch and Seasonal Vegetable

Salmon

Oven Roasted and Topped with Scallions and a Carrot Ginger Yogurt Sauce

Pork

Korean BBQ Spare Ribs, Topped with a Spicy Plum Glaze and Served with Pickled Vegetables.

Chicken

Pan Fried Chicken Breasts & Thighs Sauced in a Sweet Root Beer Sauce with Jack Daniels Candied Bacon & Dolloped with Fresh Whipped Rosemary Butter.

Meatballs

Beef & Lamb Meatballs Simmered in a Hot Pepper Demi Glace with Cauliflower Puree & Sautéed Greens.

Vegetable Paella

Chefs Selection of Fresh Vegetables Mixed with Spanish Seasonings and Paella Rice.

Chef Attended Carving Station

(choose one)

Black Oak Honey Ham | Rosemary Brined Roasted Turkey | Roast Top Round of Beef

Roast Pork Loin | Steamship Round of Pork | Leg of Lamb

Steamship Round of Beef (Minimum of 100 people)

London Broil | **\$4 Per Person Additional**

Beef Tenderloin | **\$8.50 Per Person Additional**

Prime Rib of Beef | **\$8.50 Per Person Additional**



THE WEDDING STATIONS BUFFET

Saturday Reception \$116 | Friday Reception \$101

Sunday \$96 | Saturday November thru April \$106

Minimum of 75 Guests for Buffets (140 for Saturdays May through October)

Includes

Four Hour Open Bar | Champagne, Spumante or Prosecco Toast
Three Packaged Hors d' Oeuvres | Wedding Nosh Bar Stationary Display | Custom Wedding Cake

Salad Station

(All Included)

Crisp Caesar Salad | Avocado Quinoa Salad | Edamame Cucumber Salad
Merlot Poached Peaches & Pears | Waterfront's Broccoli Salad | House Baked Rolls

Chef Attended Pasta & Action Stations

(Choose Three)

Linguine Fra Diabolo

Linguine Pasta Simmered in a Spicy Red Tomato Seafood Sauce with Clams and Bay Scallops.

Amorosi Carbonara

Amorosi Pasta, Fall Off the Bone Ham and Peas Tossed in a Savory Béchamel Sauce.

Sunday Sauce

Classic Tomato Sauce Simmered with Linguine, Italian Sausage and Homemade Meatballs.

Truffle Linguini

Linguini Pasta Tossed in a Parmesan Truffle Aioli Sauce with Wild Mushrooms,
Spinach, Capers & Short Ribs.

Gemelli

Smokey Cauliflower Cream Sauce, Baby Spinach, Panko Breadcrumbs.

Fettuccine Alfredo

Everyone's Favorite Classic

Spaghetti Pesto

Parsley, Pesto, Walnuts.

Soba Sauté

Soba Noodles, Grilled Shrimp, Oyster Stir Fry Sauce, Vegetable Sauté.

Jambalaya

Cajun Seafood Broth, Andouille Sausage, Crab, Chicken & Dirty Rice.

Penne Vodka

Chunky Tomato Vodka Blush Sauce with Shaved Prosciutto.

Tortellini Burrata | \$1.00 Per Person Additional

Tortellini Pasta Simmered in a Sundried Tomato Cream Sauce. Tossed with Fresh Burrata & Spinach.

Lobster Gnocchi | \$4.00 Per Person Additional

Potato Gnocchi Simmered in a Rich Tarragon Cream Sauce with Lobster Meat & Baby Spinach.



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STATIONS BUFFET CONTINUED...

Hot Entrée Station

(Choose Two Hot Entrees)

Includes Chef's Choice Starch and Seasonal Vegetable

Salmon

Choose From...

Blueberry Citrus Reduction | Carrot Ginger Yogurt Sauce | Sweet Green Garlic Glaze
(Add Crab | 2.95 Per Person)

Pork Loin

Choose From...

Syrah Fig Demi-Glace w/ Fried Cheese Curds | Truffle Cream with Farmhouse Sage
Stuffing | Korean BBQ Spare Ribs | Celeriac Root Truffle Cream

Chicken

Choose From....

Jerk Style w/ Orange Marmalade Rum Glaze | Root Beer Glazed w/ Candied Bacon & Rosemary Butter
Shawarma Style w/ Cucumber & Tomato Chutney

Steelhead Trout

Smokey Saffron Aioli.

Mahi

Fresh Mahi Mahi Served with a Red Chimichurri Sauce and Grilled Fennel.

Swordfish

Mesquite Grilled and Finished with a Warm Citrus and Red Chili Compote.

Tuna Poke

Wakame Salad, White Rice.

Turkey

Oven Roasted Turkey Basted in a Veronique Gravy. Served with Farm House Bread Stuffing and Old School
Cranberry Sauce.

Meatballs

Beef & Lamb Meatballs with a Hot Pepper Demi Glace, Cauliflower Puree, and Sautéed Greens.

Beef Brasato

Brasato Style Braised Chuck Roast, Roasted Root Vegetables, Rosemary Demi Glace, Parmesan Risotto.

Lamb Safelos

Boneless Leg of Lamb Sauced with a Sour Cherry Demi Glace and Fresh Rosemary.

Garden

Choose From.....

Vegetable Paneer Masala | Black Bean Vegetable Enchiladas | Vegetable Paella

Bakes

Choose From.....

Beef & Lamb Borek | Spanish Shakshuka

Crab Cakes | \$4.50 Per Person

The Perfect Blend of Jumbo Lump Claw Meat and Our House Imperial Mix Baked to Perfection and Topped
with a Sundried Tomato Hollandaise.

Chef Attended Carving Station

(Choose One)

Black Oak Honey Ham | Rosemary Brined Roasted Turkey | Roast Top Round of Beef
Roast Pork Loin | Steamship Round of Pork | Steamship Round of Beef (Minimum of 100 people)
Chimichurri Marinated Skirt Steak | **\$4 Per Person Additional**

Beef Tenderloin | **\$8.50 Per Person Additional**

Prime Rib of Beef | **\$8.50 Per Person Additional**

Leg of Lamb | **\$4 Per Person Additional**

Salmon OR Halibut Filet | **\$4 Per Person Additional**



SUNDAY WEDDING BRUNCH

11:30AM Ceremony | 12:00PM-4:00PM Reception

\$79.00 Per Person

Minimum of 75 People

Includes

Four Hour Open Bar for Beer, Wine & Mimosas
Champagne, Spumante or Prosecco Toast
Custom Wedding Cake

Add a Wedding Fountain | \$3.50 Per Adult
Add a Full Open Bar | \$7 Per Adult
Add a Blood Mary Bar | \$5 Per Adult

Buffet Includes

Light Fair

(Starting at 12:00 PM)
Assorted Chilled Juices
Fresh Fruit and Yogurt Parfaits
Merlot Poached Pears
Smoked Salmon Display
Assorted Breakfast Breads
Croissants & Bagels
Farmers Market Jam
Assorted Cream Cheese Spreads

Main Course

(Starting at 12:30 PM)
Fritas Asado
Maple Walnut Bread Pudding
Quiche Gruyere or Vegetarian Moussaka
Thick Cut Cherrywood Bacon
Sausage Links
Country Fried Chicken and Fried Leeks
Smoked Mozzarella Arugula Ravioli
Caesar Salad
Moroccan Watermelon Salad
Carving Station: Black Oak Honey Ham

Chef Attended Stations

Omelet Station | Included

Cooked to Order By Our Chef with:
Chopped Ham | Bacon | Onions
Peppers | Tomatoes | Spinach
Sliced Mushrooms | Spanish Salsa
Cheddar Jack Cheese

Crêpe Station | \$6 Per Person

Assorted Toasted & Candied Nuts
Infused Maple Syrups | Chocolate Fondue
Caramel | Marshmallow Fluff | Ice Cream
Whipped Cream | Fruit Compotes

Special Touches

Breakfast Charcuterie Board | \$5 per person
Poblano and Shrimp Potato Hash | \$5 per person
Eggs Benedict Oscar | \$3.50 per person
Whitefish and Smoked Oyster Seafood Sausage | \$3.50 per person
Orange Balsamic Petite Pork Osso Bucco | \$4 per person
Blackberry & Banana Cilantro Salsa Topped Mahi Mahi | \$4.50 per person
Grilled Lamb Leg Béarnaise | \$4.50 per person



WEDDING CAKES

Customize Your Cake with the Following Selections

Cake Flavors

Select One / Add One Additional Flavor for 1.00 Per Person

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, & Soaks | Available Upgrades

Add 1.00 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 & Sprinkled Tiers
Quilting | Geode | Metallics | Birch Tree | Multiple Flavors
Ombre | Fondant Texture | Hand Painted Details

Suggested Combinations

Add 2.00 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

Add a Little Something Extra

Customized Sugar Cookie Flavors (Wrapped with a Bow) | 6.00 Per Piece

Inquire About Our Custom Groom's Cake Options! / Priced Accordingly



SPECIALTY DESSERTS

Chocolate Fondue Station | \$6.00 Per Person

Mouthwatering Chocolate Fondue Served with Fresh Strawberries, Pretzels, Marshmallows and Graham Crackers for Dipping.
SUBSTITUTE WITH WHITE CHOCOLATE FOR AN ADDITIONAL \$2.00 PER PERSON

S'mores Bar | \$6.00 Per Person

Treat Your Guests to a Campfire Favorite at a S'mores Bar Including Marshmallows, Chocolate Bars and Graham Crackers.

Sundae Bar | \$5.00 Per Person

Vanilla Ice Cream with Chocolate Sauce, Strawberry Sauce, M&Ms, Cookie Crumbles, Sprinkles, Crushed Peanuts, Whipped Marshmallow, Whipped Cream and Cherries.

Donut Bar | \$5.00 Per Person

Glazed, Jelly, Powdered, Cream Filled, Holes.. You name it!

Upgraded Donut Bar | \$10.00 Per Person

Five Pre-Selected Donut Flavors, decorated and colored to your wedding theme and displayed on our handmade donut wall!

Tableside Flaming Desserts | \$5.00 Per Person

Cherries Jubilee

Served Over Black Cherry Ice Cream or Handmade Sweet Cream Filled Crêpe.

Bananas Foster

Served Over Banana Pudding Ice Cream or Handmade Sweet Cream Filled Crêpe.

Crêpe Suzette

Delicate Handmade Crêpes Simmered in a Sweet & Savory Grand Marnier Buerre Blanc. Complemented with a Salted Caramel & Truffle Ice Cream.

Crème Brûlée | \$4.50 Per Person

Creamy Raspberry or Oreo Flavored

Hot Peach or Apple Cobbler | \$3.50 Per Person

Your choice of Hot Peach or Apple Cobbler

Dessert Display or Tray | \$6.00 Per Person

Assorted Mini Desserts Created by Our Pastry Chef.
Your Choice of a Tray on Each of Your Guest Tables or a Dessert Display.

After Dinner Cordials & Coffee Station | \$6.00 Per Person

Served for One Hour

Amaretto DiSorrorno | Baileys Irish Cream | Campari | Jameson
Frangelico | Sambuca | Kahlua | Chambord

Pie Bar | \$8.00 Per Person

Pumpkin, Apple, Cherry, Pecan & Blueberry Full 9" Pies at a Serve Yourself Station!
(\$4.00 Per Person for Personal Pie Tarts)



LATE NIGHT NOSH

It doesn't have to end at cake. Get a late night snack!
Something to Nosh on During the Final Hour of Your Wedding

Bavarian Pretzel Station | \$5 Per Person

Served with Specialty Mustards, Dips & Three Cheese Guinness Fondue

Breakfast Jawns | \$5 Per Person

Sausage, Egg & Swiss Piled on Texas Toast
Bacon, Egg & Cheese Stacked on a Toasted Bagel
Ham, Potato Hash, Cheddar & Poured Egg Layered on an English Muffin

Pizza | \$6 Per Person

Fresh House Made Pizza Varieties from The Dock on Wallenpaupack
Served Hot and Fresh with all the Fixings

Waterfront Slider Station | \$5 Per Person

Grilled Black Angus Beef Sliders Complemented with:
House Baked Slider Roll Selection
Cheese & House Aioli Varieties
Fresh Greens & Veggies
Fresh Fried Kettle Chips



The "Now Menu"

Sit Down with Our Chef & Create a Custom Wedding Menu
Based on Nationally Progressive Food Trends!

Average Cost \$140 Per Person *

*Price Varies Based on Selection



RESTAURANT OFFERINGS

Rehearsal Dinner

Our Starboard Room Accommodates up to 40 Guests
All Packages are Available Online
Contact Your Wedding Planner at 570.226.7355 ex: 855



After Party in Our Pub

Party with the Public
Friday & Saturday Only
Check Our Entertainment Schedule for Live Bands on Friday Nights!
Pub Menu will be available until 1AM or Last Customer; Whichever Comes First
For Saturday After Party Inquires, Contact Your Wedding Planner at 570.226.7355 ex: 855
(No Shots/Martinis Allowed)



Post Wedding Breakfast Buffet

7:00 AM to 10:00 AM
50 person minimum
Packages available online
Contact Your Wedding Planner at 570.226.7355 ex: 855
OR
Use Your Inn Voucher and Enjoy Our Daily Breakfast Buffet in The Pub!
7:00 AM to 10:00 AM
Memorial Day through Columbus Day

