

If you ever dreamed of a destination wedding, it may have looked like this: a century-old Inn overlooking a majestic body of water. Intimate enough, that everyone knows your name.



- * Selection of hot and cold hors d'oeuvres; butlered and displayed
- * White glove service during cocktail hour
- * Any style, any flavor of Wedding cake
- * Choice of table cloth and napkin decor
- * Spring water with seasonal fruit upon arrival
- * Champagne Toast
- * Complimentary room for the bride and groom with a bottle of champagne for the night of your wedding

Contact our Wedding Specialist at Weddings@ShawneeInn.com 570-424-4000 x1407



ShawneeInn.com | 800-SHAWNEE (1-800-742-9633) 100 Shawnee Inn Drive, Shawnee on Delaware, Pennsylvania 18356

SHAWNEE ELEGANT RECEPTION



Dinner and Reception

\$84.95 per person

Your reception begins with an elegant cocktail hour serving: Baked brie cheese with olives, sun-dried tomatoes and crushed hazelnuts, hot ranch fondue with vegetable crudité and crispy breads. Dinner includes hors d'oeuvres, champagne toast, salad station, seafood station, potato and vegetable station, pasta station, carving stations, fresh warm rolls, coffee, and tea.

Hors d'oeuvres (Select five)

- · Bleu cheese en croute
- Asparagus and crab shots
- Asparagus and Parmesan en croute
- · Mini chicken cordon bleu
- Chicken and mango pastries
- Sesame chicken skewers
- Chicken quesadilla cones
- Breaded shrimp in avocado cream
- Fried ravioli with mushroom sherry sauce
- · BBQ glazed meatballs
- Pigs-in-a-blanket, mustard dip

- Asiago olives
- Crab puff
- Crab rangoon
- Vegetable tempura
- Shrimp spring rolls
- Vegetarian spring rolls
- Coconut shrimp
- Scallops in bacon with teriyaki dipping sauce
- Assorted mini quiche
- Mushroom risotto balls

Breaded zucchini sticks

A Champagne Toast

SHAWNEE ELEGANT RECEPTION

Salad (Select two)

- · Fresh tossed mixed greens
- Caesar salad
- Fresh mozzarella and tomato
- Italian antipasto
- · Spinach, onion, and cranberry salad
- Arugula, mushroom, and corn salad
- Potato, olive, and pepper salad

Potato and Vegetable Station

Potato skins, red mashed potatoes, puréed sweet potato, and seasonal fresh vegetables

Toppings to garnish your plate: Crispy bacon, sour cream, chopped chives, roasted almond slivers, garlic, and cinnamon sugar

Pasta Station

Penne and linguine --

<u>Sauces</u>: Parmesan cream, tomato and basil, garlic olive oil <u>Toppings</u>: diced tomatoes, pesto, broccoli, crispy bacon, olives, shaved Parmesan, ham, and red onion

Seafood Station (Select three)

- Smoked salmon served with red onion, capers, and sour cream
- Baked side of salmon with Asian spices
- Raw bar -- tuna and salmon with traditional sushi accompaniments and homemade crab salad
- Tilapia filets crusted with tortilla chips and served with mango corn salsa
- New Orleans-style shimp gumbo
- Seafood ragout

Carving Station (Select two)

- Beef tenderloin
- Sugar cane-studded ham
- · Turkey breast
- · Sirloin of pork
- · Marinated leg of lamb

WARING PLATED DINNER



Dinner and Reception

Priced by entrée

Your reception begins with an elegant cocktail hour serving: Baked brie cheese with olives, sun-dried tomatoes and crushed hazelnuts, hot ranch fondue with vegetable crudité and crispy breads. Dinner includes hors d'oeuvres, champagne toast, salad, soup, entrée, accompaniments, sorbet, fresh warm rolls, coffee, and tea.

Hors d'oeuvres (Select five)

- · Bleu cheese en croute
- Asparagus and crab shots
- Pigs-in-a-blanket, mustard dip
- Mini chicken cordon bleu
- · Chicken and mango pastries
- Sesame chicken skewers
- BBQ glazed meatballs
- Breaded shrimp in avocado cream

- Asiago olives
- · Crab puff
- Assorted mini quiche
- Vegetable tempura
- Shrimp spring rollsVegetarian spring rolls
- Scallops in bacon with teriyaki dipping sauce

A Champagne Toast

Appetizer (Select one)

- Potato gnocchi with ratatouille, olives, and Parmesan crisp
- · Fried seafood ravioli with red wine cream and chive oil
- Avocado and shrimp with olive and caper tapenade
- Tomato, asparagus, and mozzarella salad
- · Chicken sate with rice pilaf

WARING PLATED DINNER

Soup (Select one)

- Coconut chicken curry with rice (served without the chicken for vegetarian choice)
- Seafood bisque
- Butternut squash
- · Mushroom and crispy bacon

Salad (Select one)

- Fresh tossed mixed greens
- Arugula Caesar salad
- Spinach, Gorgonzola, onion, and cranberry salad

Lemon or wild berry

All entrées served with cheesy garlic mashed potatoes unless designated in description.

- Seared chicken breast with sun-dried tomato and almond polenta, wild berry glaze, and red pepper coulis \$61.95
- Grilled lamb tenderloin with rosemary, mint, and lavendar glaze \$74.95
- Beef tenderloin with grilled portobella cap, and pomegranate balsamic reduction \$84.95
- Pecan-crusted and Asian-crusted chicken with vanilla beurre blanc \$64.95
- New York strip with bleu cheese crumbles and shrimp au poivre with brandy cream sauce \$69.95
- Shrimp with asparagus, mango, and peppers \$69.95
- Triple beef and reef Filet mignon, marinated chicken with lobster tail \$94.95
- Portobella mushroom with tomato, basil, and arugala \$69.95
- Chargrilled swordfish with Mediterranean salsa \$69.95
- Atlantic salmon with caper and dill crust and cucumber yogurt dressing \$69.95

Accompaniments (Select one vegetable)

Pepper-spiced green beans Steamed seasonal vegetable assortment

WORTHINGTON BUFFET ONE



Dinner and Reception

\$64.95 per person

Your reception begins with an elegant cocktail hour serving: Baked brie cheese with olives, sun-dried tomatoes and crushed hazelnuts, hot ranch fondue with vegetable crudité and crispy breads. Dinner includes hors d'oeuvres, champagne toast, salad, entrée, accompaniments, fresh warm rolls, coffee, and tea.

Hors d'oeuvres (Select five)

- · Bleu cheese en croute
- Asparagus and vegetable en croute
- · Chicken quesadilla cones
- Mini chicken cordon bleu
- Chicken and mango pastries
- Sesame chicken skewers
- Pigs-in-a-blanket, mustard dip

- · Asiago olives
- Coconut shrimp
- Mushroom risotto balls
- BBQ-glazed meatballs
- · Vegetable tempura
- · Crab rangoon
- Fried ravioli

WORTHINGTON BUFFET ONE

A Champagne Toast

Salad (Select two)

- · Fresh tossed mixed greens
- · Caesar salad
- Spinach, onion, and cranberry salad
- Fresh mozzarella and tomato salad
- · Arugula, mushroom, and corn salad
- Potato, olive, and pepper salad

Entree (Select four)

- · New York sirloin with mushroom, whole grain mustard sauce
- · Teriyaki BBQ-glazed chicken
- · Garlic-braised chicken served with basil cream sauce
- · Seafood with saffron paella
- · Penne pasta with eggplant, zucchini, tomato
- Sole fillets with spinach, crab, lemon butter
- Pork loin with apple, dried fruit compote
- Vegetarian orzo with mushroom, broccoli, peppers, and rich, tomato sauce
- Tilapia fillets crusted with tortilla chips served with mango and corn salsa
- Atlantic salmon with capers and dill crust, served with yogurt and cucumber dressing

Accompaniments (Select one starch, one vegetable)

Pepper-spiced green beans Steamed seasonal vegetable assortment

Garlic-roasted red potatoes Mashed potatoes White and wild rice pilaf

WORTHINGTON BUFFET TWO



Dinner and Reception

\$74.95 per person

Your reception begins with an elegant cocktail hour serving: Local and imported cheese display with fresh fruit, vegetable crudité displayed with whole grain crackers, and baked brie cheese with dried fruit and crushed nut topping. Your chefattended buffet dinner includes hors d'oeuvres, champagne toast, salad, entrée, carving station, accompaniments, with fresh warm rolls, coffee, and tea.

Hors d'oeuvres (Select seven)

- Bleu cheese en croute
- · Asparagus and Parmesan en croute
- · Chicken quesadilla cones
- Mini chicken cordon bleu
- Chicken and mango pastries
- Sesame chicken skewers
- ocsame emeken skevvers
- Pigs-in-a-blanket, mustard dip
- Breaded zucchini strips
- Fried ravioli topped with basil pesto
- Scallops in bacon with teriyaki dipping sauce

- · Asiago olives
- Asparagus and crab shots
- Coconut shrimp
- BBQ-glazed meatballs
- · Vegetable tempura
- Crab rangoon
- · Crab puff
- Shrimp spring rolls
- Fried ravioli
- Vegetarian spring rolls
- Assorted mini quiche
- Breaded shrimp and avacado cream

WORTHINGTON BUFFET TWO

A Champagne Toast

Salad (Select two)

- Mesclun greens with mandarin oranges, figs, and proscuitto
- Mediterranean salad with cucumbers, roasted red peppers, Roma tomatoes, basil kalamata olives with feta cheese and balsamic vinaigrette
- Baby spinach salad with Gorgonzola cheese, dried cranberries, spiced and glazed walnuts, marinated onions in red wine vinaigrette
- Authentic Caesar salad with crisp Romaine, fresh shredded Parmesan, creamy citrus, and garlic Caesar dressing, homemade croutons
- Waldorf salad with toasted walnuts, celery, red grapes, apple with lemon vinaigrette

Entree (Select four)

- Braised Veal veal tenders, mushroom-mustard ragout
- Stuffed Sole Monte Carlo crabmeat stuffing, creamy leek fondue
- Chicken Dijonaisse dijon cream sauce
- Steak Puttanesca tomato, garlic, red pepper, capers, olives, and anchovies
- Farfalle Tuscana sun-dried tomato, proscuitto, and spinach
- Baked Orecchiette beef or pork, tomatoes, and mozzarella
- · Chicken Chausseur wild mushroom blend, tomato concasse

Chef-Attended Carving Station (Select one)

- Top-round of lamb
- Roasted steamship round of beef

Accompaniments (Select one starch, one vegetable)

Steamed bouquet of seasonal vegetables Mashed potatoes with garlic, horseradish, and cheese

WORTHINGTON BUFFET THREE



Dinner and Reception

\$89.95 per person

Your reception begins with an elegant cocktail hour serving: Local and imported cheese display with fresh fruit, vegetable crudité displayed with whole grain crackers and assorted dips, tomato and fresh mozzarella drizzled with balsamic and olive oil emulsion, and baked brie cheese with dried fruit and crushed nut topping. Your chef-attended buffet dinner includes hors d'oeuvres, champagne toast, salad, entrée, carving station, accompaniments, with fresh warm rolls, coffee, and tea.

Hors d'oeuvres (Select seven)

- Bleu cheese en croute
- Asparagus and Parmesan en croute
- Chicken quesadilla cones
- Mini chicken cordon bleu
- Chicken and mango pastries
- Sesame chicken skewers
- Pigs-in-a-blanket, mustard dip
- Breaded zucchini strips
- Fried ravioli, sherry cream sauce
- Assorted mini quiche
- Breaded shrimp and avocado cream •

- Asiago olives
- · Asparagus and crab shots
- Coconut shrimp
- · BBQ-glazed meatballs
- · Vegetable tempura
- · Crab rangoon
- · Crab puff
- · Shrimp spring rolls
- Vegetarian spring rolls
 - Mushroom risotto balls
 - Scallops in bacon with teriyaki dipping sauce

• Chef-attended pasta station: penne and linguine, Sauces: Parmesan cream, tomato and basil, and garlic olive oil. Toppings: diced tomatoes, pesto, broccoli, crispy bacon, olives, shaved Parmesan, ham, red onion

A Champagne Toast

WORTHINGTON BUFFET THREE

Salad (Select two)

- Asparagus and proscuitto with asiago cheese, tomato, lemon, and extra-virgin olive oil
- Bibb lettuce with roasted peppers, cherry tomatoes, marinated onions, feta cheese, and balsamic vinaigrette
- Oriental moon with mixed greens, pear, cucumbers, toasted sesame seeds, Pinoki mushroom and cilantro, with Asian sesame dressing in red wine vinaigrette
- Radicchio reds with asparagus, artichokes, and beets with basil and olive oil emulsion
- Mediterranean salad with cucumbers, roasted peppers, Roma tomatoes, basil kalamata olives with feta cheese and balsamic vinaigrette

Chef-Attended Mashtini Bar** (Select two)

Sweet mash, Yukon Gold mash, spinach-infused mash, red-skin mash Toppings: Sour cream, chives, bacon bits, cinnamon sugar, brown sugar, pecans, Cheddar cheese, garlic, horseradish, butter

Entree (Select four)

- Veal tenders and mushroom ragout balsamic demi cream
- Pork medallions medallions of pork tenderloin, mango apricot chutney
- Red snapper Champagne crème fraîche
- Chicken roulade apple, pear, proscuitto, creamy mustard sauce
- · Cornish hen honey mustard chipotle-glazed
- Beef paprikash Hungarian paprika, peppers, caramelized onions
- Orecchiette sweet crumbled Italian sausage, sun-dried tomato, broccoli rabe, rich fennel sauce
- Fettucine bolognese triple ground meat, signature tomato sauce, shaked Parmegiano reggiano

Chef-Attended Carving Station (Select one)

- · Roast leg of lamb au jus
- Roast leg of ham with pineapple chipotle glaze
- Balsamic-glazed prime rib of beef

Accompaniments

Chef-attended mashtini bar**
Steamed bouquet of seasonal vegetables

WINTER WONDERLAND



Dinner and Reception

\$58.95 per person

Imagine your ideal fairy tale ceremony amongst the icy river and snow-draped landscape...

Enjoy your choice of either a plated or buffet-style meal for an exquisite Winter Wonderland wedding, vow renewal, or commitment ceremony here at The Shawnee Inn and Golf Resort.

Plated Menu

Chef's choice of soup or salad Select two entrées (see menu options)

Menu Options (Select two)

- · Chicken Chausseur Mushroom, tomato concasse
- Chicken Bercy Sausage, mushroom, aspic glaze
- Stuffed Sole Spinach, cheese, crab, lemon caper beurre blanc
- Red Snapper Champagne crème fraîche

In addition for the happy couple...

Complimentary room

Bottle of champagne in your room

Contact our Wedding Coordinator at **570-424-4000 x1407** or email **Weddings@ShawneeInn.com** for more info.

CEREMONY & RECEPTION LOCATIONS

Choose from several indoor and outdoor scenic wedding settings...

The Perfect Setting...

- The historic Shawnee Inn's elegant conference rooms
- Grand Lawn North
- Grand Lawn South
- · Golf Course
- River Sanctuary (pavilion)
- · Shawnee Playhouse

Tented receptions are available for several of these locations



BEVERAGE SELECTION

Host (Open) Bar

| Top Shelf | \$7.00 | Domestic Beer (bottle) | \$4.00 |
|------------------|--------|------------------------------|--------|
| Premium Brands | \$6.00 | ShawneeCraft® Beer (draft) | \$5.50 |
| Call Brands | \$5.00 | Beer (bottle) | \$5.00 |
| House Brands | \$5.00 | House Wine | \$7.00 |
| Cordials | | House Champagne | \$7.00 |
| Cognac, Armagnac | \$7.00 | Soft Drinks, Juices or Water | \$2.00 |

Host (Open) Bar Packages

Our open bar packages feature unlimited beverages, include full set ups and offer many options to help you meet your budget. Packages are priced per person based on the guaranteed count or actual attendance, whichever is greater.

- All bar packages, except for the Premium Brand package, are sold with one ShawneeCraft® Beer and your choice of one domestic draft beer.
- The Premium Brands package includes one ShawneeCraft® Beer and your choice of one domestic draft beer and one import.
- Additional microbrewed or imported draft beer may be added to bar packages for an additional \$2.00 per person.
- A Margarita Bar may be added for an additional \$3.00 per person.

| | Premium | Call Brands | House Brands | Beer/Wine/ Soda |
|-------|------------|-------------|--------------|--------------------|
| | | | | |
| 1 hr | \$17.00 pp | \$14.00 pp | \$11.50 pp | \$9.50 pp |
| 2 hrs | \$20.50 pp | \$17.50 pp | \$15.00 pp | \$12.50 pp |
| 3 hrs | \$24.50 pp | \$21.50 pp | \$18.50 pp | \$15.50 pp |
| 4 hrs | \$28.50 pp | \$25.50 pp | \$22.00 pp | \$18.50 pp |

*Non-alcoholic beverages: Sparkling Cider, Soda, Non-Alcoholic Beer are priced the same as Beer/Wine/Soda.

BEVERAGE SELECTION



A Touch of Class

Two-gallon minimum serves approximately 30 people.

| Champagne Punch | \$40.00 per gallon |
|-----------------|---------------------|
| Mimosa | \$40.00 per gallon |
| Bloody Mary | \$30.00 per pitcher |

A minimum guarantee of \$400 in beverage revenue per bar is required for any package that includes alcoholic beverages. In the event that the minimum is not reached, a bartender's fee of \$75 per two hours or \$150 per four hours will be accessed.

Beer by the Keg or Sixtel

| 1/4 Keg Domestic | \$100.00 |
|----------------------|----------|
| 1/2 Keg Domestic | \$190.00 |
| 1/4 Keg Import/Micro | \$130.00 |
| 1/2 Keg Import/Micro | \$240.00 |
| Sixtel ShawneeCraft® | \$150.00 |
| | |



REHEARSAL DINNER PACKAGE



ShawneeCraft® Brewery Tap Room

\$43/person, plus 6% tax and 18% service charge (maximum of 60 guests)

Standard Package Includes:

Butler-passed and Stationary Hors d'oeuvres

- Your choice of five selections, served unlimited for one hour
- Additional chef station may be added for \$5/person

Open Bar, featuring:

- Three ShawneeCraft drafts and two local PA wines (Please note that only ShawneeCraft beer and Pennsylvania wines are permitted to be served in the Tap Room and that bottled beer is not included in the standard package)
- · Soda and water
- Standard package includes 4 hours of open bar; additional hours may be added for \$250/hour
- · Cash bar and hybrid packages available as well

To reserve your package, please contact Simone Colon at 570-424-4050 x 1407 or weddings@shawneeinn.com

something old, something new, something borrowed...
something brewed

20% OFF





MID-WEEK IS THE NEW WEEKEND

Book your wedding - midweek (Monday–Thursday) and receive 20% off.

For more information contact Simone Colon at 570-424-4000 x1407 or email weddings@ShawneeInn.com

Not valid on holidays. Blackout dates may apply. Offer based on availability.

SPA PACKAGES



Complete Bride Package

\$280.00

Hair and Makeup Trial Manicure and Pedicure before the wedding day Hair and Makeup day of the wedding

lipstick & lashes a'la carte

| Bridal Hair Style | \$70+ |
|---------------------------|-------|
| Bridal Party's Hair Style | \$60+ |
| Special Occasion Makeup | \$50+ |
| Lash Enhancements | \$5+ |

Add-Dns

Continental Breakfast, Wine, Champagne, Mimosas, and much more!

All our spa and salon bridal packages and services may be customized for your needs. Please email spa@shawneeinn.com or call 570-424-4000 x1438 when you are ready to make a reservation!

Food and beverages are subject to 6% sales tax and a gratuity charge.

All prices are subject to change without notice.

