

# THE SETTLERS INN



## WEDDING PACKAGES 2019

4 Main Avenue | Hawley, PA 18428

[TheSettlersInn.com](http://TheSettlersInn.com)

570.226.2993

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## WELCOME TO THE SETTLERS INN

A wedding reception at the Settlers Inn is a carefully crafted experience. Our dedicated staff will assist you in arrangements with florists, musicians, ceremonies, photographers, and more, all to best suit your needs. You will find the Inn's thirty-five-year tradition of fine service and attention to detail throughout, from the gardens, to the arts and crafts style interiors, to the creative menus and presentations.

The Undercroft melds artistic, simplicity, and nature in an environment which accommodates your style and needs. A fireplace beautifully set with willow tree tiles is one of the fine craftsman touches throughout the room. Windows and glass panel doors along the outside wall bring in the natural light and a sense of space. A stone entryway leads to the garden for outside entertaining. Cherry woodwork, art glass, arroyo wall sconces, all act to provide a warm, serene, and comfortable environment for your reception. The simplicity of the undercroft acts as a vintage picture frame in which your choice of flowers, favors and other personal touches create the landscape painting.

The cornerstone of the Inn is our rich regional cuisine. Each menu highlights our efforts to feature products of local organic farmers and producers to ensure the freshest ingredients. Our wine program, awarded Wine Spectator's Award of Excellence, is also an integral part of the dining experience and our sommelier is available to assist in pairing wines specific to your taste and menu.

The Inn offers lodging in twenty-four guest rooms, all with private baths, air conditioning, and modern amenities individually appointed in the craftsman style. Many of the rooms feature fireplaces and whirlpool tubs.

Our goal is for your wedding reception to surpass your expectations.

## ALL WEDDINGS INCLUDE

- The Undercroft, our private dining room with seating capacity up to 100 guests with a dance floor
- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, beer & wine
- Three additional hours of open bar during the reception
- Champagne Toast (a non-alcoholic option is available)
- All menus include a selection of our house made artisan breads
- Custom wedding cake designed and created by The Settlers Inn pastry chef
- Ivory or White table linens
- Event coordinator to assist with planning and orchestrating your reception
- A complimentary bridal suite the night of your wedding

## OPTIONAL ADDITIONS

- |                                      |                               |
|--------------------------------------|-------------------------------|
| • Set Up for Onsite Wedding Ceremony | \$8 Per Person, \$500 Minimum |
| • Tent (Garden or Outdoor Reception) | Price Accordingly             |
| • Specialty Table Linens             | Price Accordingly             |
| • Fifth Hour Open Bar                | \$8 Per Adult                 |



## SPECIAL CONSIDERATIONS:

- All prices listed in this 2019 package include sales tax and service charges
- The enclosed wedding packages include our Saturday pricing
- Friday (Year Round) Weddings: Deduct \$15 per person
- Sunday (Year Round) Weddings: Deduct \$20 per person
- Saturdays January thru April deduct \$10 per person
- Guests Ages 13-20 Deduct \$10 | Guests Ages 3-12 Half Off | Under 3 Are Free

## WEDDING PARTICULARS:

The Settlers Inn prides itself on providing a distinctive ambiance for your wedding reception. For the safety and comfort of all guests, and to assure a pleasant and memorable experience, please take a moment to review this information.

- All packages quoted include six percent Pennsylvania sales tax and service charges and are subject to a 3-5% increase per year.
- We **require** a \$1,000 deposit within 10 days of booking your reception. A second **\$1,000 deposit** is due January 2019. Final payment is required **10 days prior** to the reception by certified check.
- A credit card must be provided in advance for any additional charges or damages that may occur. A temporary hold will be placed on this card on the day of your event.
- Please deliver all items pertinent to your reception such as favors, place cards, cake server, etc. at least **twenty-four hours** prior to your reception. All decorations must be removed directly after the event.
- Final arrangements, such as menu selection, estimated guest counts and table arrangements are required **one month** prior to your event.
- Final guest counts, food selection counts & final payment are due **10 days** in advance.
- We reserve the right to regulate the volume of the music.
- Kindly do not attach decorations or displays to walls, doors, windows, or ceilings.
- All food and beverage items must be prepared and presented by Settlers Hospitality.
- Alcoholic beverages may not be removed from the premises and are permitted in the reception area, terrace, patio, and garden.
- 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.
- The Settlers Inn is a non-smoking facility. No smoking is permitted on site, including on the terrace. A designated smoking area is located just off the terrace, as well as outside the front entrance.
- All special arrangements are subject to approval.
- Our experience prohibits us from allowing shots, sparklers, and Chinese Lanterns.



## CLASSIC PACKAGE

\$109 per person

### FIRST COURSE

*Select One*

#### THE SETTLERS INN SIGNATURE SALAD

Mixed Greens in Cucumber Wrap with Cherry & Yellow Tomatoes, Minced Red Onion, Carrot Crisps, Amish Cheddar Cheese & Candied Pecans, Balsamic Vinaigrette

#### CAESAR SALAD

Classic Caesar Salad with House Made Parmesan Croutons

### ENTRÉES

*Select Up To Three*

#### FREEBIRD FARMS CHICKEN

Almond Crusted with Pesto, Roasted Tomatoes & Leraysville Cheddar Sauce  
Grilled Chicken Breast with Sage Brown Butter Sauce  
Pan Seared in Light Lemon Tarragon Butter Sauce

#### ROASTED HERITAGE TURKEY

Roasted Turkey Breast & Dark Meat Roulade over Chestnut Stuffing, Pan Giblet Gravy  
Cider Glazed Roasted Turkey Breast & Dark Meat Roulade, Served with Winter Fruit Chutney

#### JAIL ISLAND SALMON

Broiled Jail Island Salmon with Lemon Caper Butter  
Pan Seared Jail Island Salmon with Tarragon & Roasted Shallot Buerre Blanc  
Roasted Jail Island Salmon with Fresh Cucumber Dill Chop & Lemon Cream

#### SUSTAINABLY RAISED BEEF

House Smoked Brisket with Chef Ben's Cola Sauce  
Marinated Grilled Flank Steak with Chimichurri  
Steamship Baron Carving Station (Buffet Only)

#### PASTA

Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan  
Tortellini Florentine with Spinach  
Penne alla Vodka  
Roasted Vegetable Béchamel Lasagna topped with Bread Crumbs

CONTINUED ON NEXT PAGE...



...CLASSIC MENU CONTINUED

## SIDE DISHES

*(Select One)*

- Traditional Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- Settlers Classic Corn Pudding
- Rosemary and Thyme Stuffing
- Basmati and Wild Rice Pilaf

~All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley~

*This package also works well as a buffet or family style dinner*

### INCLUDED WITH THE CLASSIC PACKAGE

- Four Hour Open Bar (Page 14)
- Champagne Toast
- Your Choice of Three Passed Hors D'oeuvres (Page 12)
- Artisanal Cheese Display
- Two Course Dinner
- Wedding Cake (Page 17)
- Sales Tax & Service Charge



## ARTS & CRAFTS PACKAGE

\$119 per person

### FIRST COURSE

*Select One*

#### SETTLERS INN SIGNATURE SALAD

Mixed Greens in Cucumber Wrap with Cherry and Yellow Tomatoes, Minced Red Onion, Carrot Crisps, Amish Cheddar Cheese and Candied Pecans, Balsamic Vinaigrette

#### CLASSIC CAESAR SALAD

House Made Parmesan Croutons

#### WEDGE SALAD

Cheddar, Bacon, Tomatoes and Onion, Creamy Herb Dressing

#### POTATO LEEK SOUP

Housemade Crispy Potatoes and Leeks

**LOBSTER BISQUE** | \$2 per person additional

**SHRIMP COCKTAIL** | \$2 per person additional

### ENTRÉES

*Select up to Three*

#### FREEBIRD FARMS CHICKEN BREAST

Almond Crusted with Pesto, Roasted Tomatoes & Leraysville Cheddar Sauce

Roasted Chicken Breast with Rosemary Lemon Thyme Sauce

Grilled Chicken Breast with Roasted Tomato & Sherry Demi Glace

Pan Chicken with Wild Mushroom Marsala Sauce

Almond Crusted Chicken Breast with Bacon & Honey Dijon Sauce

#### SUSTAINABLY RAISED BEEF

Slow Roasted Prime Rib Au Jus with Horseradish Cream

Sliced Beef Tenderloin Complimented with a Rich Red Wine Demi Glaze

#### LIEDY'S FARM PORK LOIN

Roasted with Wild Mushroom Stuffing & Warm Fruit Chutney

Roasted with Shallot & Red Wine Demi Glaze | Roasted with Cider Thyme Reduction

Bacon wrapped with Apricot Rosemary Sauce

#### SALMON, MAHI MAHI OR SWORDFISH

Grilled with Lemon Beurre Blanc | Pan Seared with Saffron Citrus Vanilla Sauce

Grilled with Mango Pineapple Salsa and Soy Sweet Chili Sauce

Roasted with Thai Coconut Curry Sauce & Avocado Salsa



CONTINUED ON NEXT PAGE...

**...ARTS & CRAFTS MENU CONTINUED**

**VEGETARIAN**

- Marinated & Grilled Portobello Mushroom Caps Filled with Seasonal Vegetables
- Crispy Traditional Eggplant Parmesan Over Penne
- Roasted Vegetable Béchamel Lasagna Topped with Bread Crumbs
- Acorn Squash Stuffed with Roasted Vegetables
- Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan
- Gnocchi or Penne with Pesto & Cherry Tomatoes
- Penne ala Vodka
- Linguine with Parmesan & Peas

**SIDE DISHES**

*Select One*

- Caramelized Onion & Parmesan Potato au Gratin
- Traditional Yukon Gold Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- Mediterranean Quinoa with Feta
- Cauliflower au Gratin
- Orzo with Roasted Vegetables & Parmesan
- Wild Mushroom Risotto
- Parmesan & Pea Risotto

~All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley~

**INCLUDED WITH THE ARTS & CRAFTS PACKAGE**

- Four Hour Open Bar (Page 14)
- Champagne Toast
- Your Choice of Three Passed Hors D'oeuvres (Pages 12)
- Artisanal Cheese Display
- Two Course Dinner
- Wedding Cake (Page 17)
- Sales Tax & Service Charge



## ELEGANT PACKAGE

\$129 per person

### FIRST COURSE

*Select Two*

#### SETTLERS INN SIGNATURE SALAD

Mixed Greens in Cucumber Wrap with Cherry and Yellow Tomatoes, Minced Red Onion, Carrot Crisps, Amish Cheddar Cheese and Candied Pecans, Balsamic Vinaigrette

#### JUMBO LUMP CRAB CAKES

Mango Salsa & Smoked Paprika Aioli

#### SHRIMP COCKTAIL

Everyone's Favorite Classic

#### DUCK CONFIT AND FOIE GRAS PUFF PASTRY

Caramelized Onions and Port Black Pepper Sauce

### ENTRÉES

*Select up to Three*

#### SEARED FORKS FARM CHICKEN BREAST OR PETITE POULET

With Port Thyme Sauce, Sweet Potato Puree, Turnip Fennel Spinach Sauté

With Chanterelle & White Truffle Sauce, Creamy Lemon Thyme Mashed Potatoes (\*)

With Vanilla Ginger Sauce, Pecan Rice & Roasted Asparagus

With Pancetta, Sage & Thyme Sauce, Creamy Roasted Garlic Mashed Potatoes, Asparagus

#### PAN ROAST DUCK BREAST

With Cherry Infused Syrah Demi Glace, Rosemary Au Gratin Potatoes, Seasonal Chef's Vegetable

#### GRILLED JAIL ISLAND SALMON

Merlot Reduction, Goat Cheese Polenta

"Oscar" Béarnaise, Jumbo Lump Crabmeat, Roasted Asparagus

Espelette Vinaigrette, Poblano & Cumin Rice, Pineapple Avocado Salsa

#### RED SNAPPER, HALIBUT, OR GROUPER

Pan Seared with Saffron Vanilla Sauce

Roasted with Garlic White Wine Sauce with Basil

Grilled with Roasted Tomato & Olive Sauce

CONTINUED ON NEXT PAGE...





**...ELEGANT PACKAGE CONTINUED**

**GRILLED PORK CHOP**

Warm Apple Compote, Yukon Gold Roasted Garlic Mashed Potatoes  
Cherry Jalapeño Sauce, Sweet Potato & Red Onion Hash

**BEEF**

Sliced Beef Tenderloin with Syrah Sauce with Au Gratin Potatoes  
Slow Roast Prime Rib Au Jus with Creamy Yukon Gold Roasted Garlic Mashed Potatoes  
Braised Short Rib with Sauce Jus Lie

**VEGETARIAN**

Root Vegetable Stuffed Portobello Mushrooms with Balsamic Reduction  
Pan Roasted Quinoa Cakes with Stuffed Delicata Squash  
Chef Created Option to Suit Dietary Needs

**INCLUDED WITH THE ELEGANT PACKAGE**

Four Hour Open Bar (Page 14)

Champagne Toast

Your Choice of Three Passed Hors D'oeuvres (Page 12)

Artisanal Cheese Display

Two Course Dinner

Wedding Cake (Page 17)

Sales Tax & Service Charge



## CONTEMPORARY STATIONS PACKAGE

\$109 per person

### FIRST HOUR

#### PASSED HORS D'OEUVRES

*Select Four*

#### HORS D'OEUVRE DISPLAYS

*Select Two*

### SECOND HOUR

#### SALAD STATION

Caesar Salad with House Made Croutons | Caprese Salad  
Spinach and Baby Kale Salad with Warm Bacon Vinaigrette

#### SMALL PLATES STATIONS

*Select Two | Includes Basket of Housemade Artisanal Breads*

#### BEEF SIRLOIN CARVING STATION, WITH HORSERADISH CREAM

With Yukon Gold Mashed Potatoes and a Selection of Seasonal Grilled Vegetables

#### ROAST PORK LOIN CARVING STATION

Apple Chutney or Cherry Jalapeño Sauce | Mashed Potato | Selection of Seasonal Grilled Vegetables

#### ROASTED FREEBIRD FARMS CHICKEN BREASTS

With Olive Oil, Fennel and Citrus, and Vegetable Confetti Orzo Salad  
With Pesto and Roasted Tomatoes, and Vegetable Confetti Orzo Salad

#### ROASTED JAIL ISLAND SALMON

With Lemon, Garlic and Basil Sauce | Roasted Potatoes | Seasonal Vegetable Medley

#### COCONUT SHRIMP

With Mango Pineapple Salsa and Thai Jasmine Rice

#### PASTA STATION

Penne ala Vodka with Meatballs | Macaroni and Cheese | Orecchiette with Basil Pesto (Prosciutto Optional)

### INCLUDED WITH THE CONTEMPORARY STATIONS PACKAGE

Four Hour Open Bar

Champagne Toast

Two Hors D'oeuvres Displays

Four Passed Hors D'Oeuvres

Salad Station

Two Small Plate Stations

Wedding Cake (Page 17)

Sales Tax & Service Charge



# THE SETTLERS INN

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## SUNDAY WEDDING BRUNCH

\$75 Per Person

11:00AM Ceremony | 11:30AM-3:30PM Reception | Minimum of 75 People

### INCLUDES

Four Hour Open Bar for Beer, Wine, Mimosas, Champagne Toast, Custom Wedding Cake

#### LIGHT FARE

*Starting at 11:30 AM*

Assorted Chilled Juices  
Fresh Fruit and Yogurt Parfaits  
Merlot Poached Pears  
Smoked Salmon Display  
Croissants & Bagels  
Farmers Market Jam  
Assorted Cream Cheese Spreads

#### MAIN COURSE

*Starting at 12:00 PM*

Maple Walnut Bread Pudding  
Quiche Lorraine  
Thick Cut Cherrywood Bacon  
Sausage Links  
Country Fried Chicken & Fried Leeks  
Lobster Ravioli with Truffle Chive Cream Sauce  
Moroccan Watermelon Salad

### STATIONS

#### Black Oak Honey Ham Carving Station

#### Omelet Station

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

### BAR UPGRADES

Full Open Bar | \$7 Per Person  
Bloody Mary Bar | \$10 per person  
Craft Beer Package | \$5-8 Per Person

### ADD A LITTLE SOMETHING EXTRA

**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 BUCO | \$4 PER PERSON**

**BLACKBERRY & BANANA CILANTRO SALSA TOPPED MAHI MAHI | \$4.50 PER PERSON**

**GRILLED LAMB LEG BÉARNAISE | \$4.50 PER PERSON**

**CRÊPE STATION | \$6 PER PERSON**

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



## PASSED HORS D'OEUVRES

FOR CLASSIC, ARTS & CRAFTS, AND ELEGANT PACKAGES

**INCLUDES THREE PASSED HORS D'OEUVRES  
&  
ARTISANAL CHEESE DISPLAY**

A Selection of 5 different local cheeses including  
Leraysville and Calkins Creamery with Fruits, Nuts and Crackers

*Add Additional Passed Hors D'oeuvres \$5 Per Person*

### SETTLERS SIGNATURE

Smoked Trout and "Deviled Egg" Crostini Topped with Diced Red Onion, Egg & Fried Capers  
Ahi Tuna on Crispy Rice with Soy & Wakame | Butternut Squash Mint Soup Shooters  
Open Face Brie "Grilled Cheese" with Roasted Apples & Balsamic on Brioche  
Fillo Cups Filled with Goat Cheese, Bacon & Caramelized Onions

### ELEGANT

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle  
Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion  
Warm Brie Crostini with Cranberry Pomegranate Chutney  
Lobster Salad on a Savory Cheese Cream Puff

### CLASSICS

Cocktail Franks in a Blanket | Coconut Chicken with Honey Sriracha Sauce  
Heirloom Tomato & Buffalo Mozzarella Skewers with Basil & Barrel Aged Balsamic  
Scallops Wrapped in Bacon | Tomato Basil Bruschetta  
Petite Crab Cakes with Pineapple Salsa & Sriracha Aioli  
Stuffed Mushroom Caps with Basil Pesto & Parmesan | Jumbo Shrimp Cocktail

### VEGETABLE FOCUS

Quinoa Cakes with Lime Avocado Salsa  
Cucumber Coins with Mascarpone and Pomegranate Chutney  
Roasted Beet & Goat Cheese Napoleons with Rosemary Vinaigrette

### LIGHT HEARTED

Kobe Beef Sliders with Kensington Ketchup | Mini Settlers Inn Signature Grilled Cheese  
Pulled Pork Sliders with Creamy Slaw | Turkey, Bacon, Avocado Slider on Cheddar Cream Puff



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...HORS D'OEUVRES CONTINUED

## STATIONARY HORS D'OEUVRE DISPLAYS

**JUMBO SHRIMP COCKTAIL DISPLAY \$8 PER PERSON**

**RAW BAR DISPLAY \$13 PER PERSON**

Beausoleil Oysters | Shrimp | Clams | Ahi Tuna

**SLICED BUFFALO MOZZARELLA AND TOMATO DISPLAY \$4.50 PER PERSON**

With House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

**ASIAN DISPLAY STATION \$7 PER PERSON**

Crispy Crab Won Tons | Miso & Honey Glazed Chicken Bites in Spoons  
Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

**CHARCUTERIE BOARD \$7 PER PERSON**

A Selection of 5 Local Prosciuttos, Hams, Pates, & Sausages

**MEDITERRANEAN PLATTER \$6 PER PERSON**

Tomato Bruschetta & Garlic Crostini | Marinated Olives | Skewered Shrimp with Garlic & Oregano  
Roasted Garlic Hummus | Dolmas | Cipollini Onions | White Bean Bruschetta | Baguette Toasts

**MEXICAN FIESTA DISPLAY \$6 PER PERSON**

Guacamole Terrine with Salsa & Sour Cream | Tortilla Chips | Quesadillas | Empanadas

**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



## **OPEN BAR INCLUDES**

4 Hour Open Bar Included in Package with Premium Liquors

5th Hour additional option | \$8 Per Person

## **PREMIUM BRANDS OF LIQUOR INCLUDE**

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 | Yuengling Lager | Lionshead | Amstel Light | Corona

## **UPGRADE TO TOP SHELF**

Add \$5 Per Person for Top Shelf Liquor

Add \$8 Per Person for Top Shelf Liquor & Cordials

## **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

## **TOP SHELF BRANDS OF CORDIALS**

B & B | Courvoisier VS | Sambuca Romano | Baileys Irish Cream | Southern Comfort

Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

## **CRAFT BEER**

See Page 15

## **SINGLE MALT SCOTCH**

See Page 15



## OPEN BAR UPGRADES

### CRAFT BEER SELECTION\*

#### STANDARD

*(Add \$5 per person | select up to 3)*

Lagunitas IPA | Victory Prima Pils | Blue Moon Belgian White | Magic Hat #9 | New Belgium Fat Tire  
Shiner Bock | Stegmaier IPA | Great Lakes Edmund Fitzgerald | Yards IPA | Ballast Point Grunion  
Sam Adams Boston Lager | Starr Hill Northern Lights IPA

#### PREMIUM

*(Add \$8 per person | select up to 3)*

Ballast Point Sculpin | Ommegang Witte | Weyerbacher Merry Monks | Crispin Hard Cider | Inedit  
Neshaminy Creek Churchville Lager | Victory Golden Monkey | Rusty Rail Wolfking Stout  
Founders Porter | Ithaca Flower Power | Dogfish Head 60 Minute | Fullers London Pride | Stoudts Fat Dog

#### PA PROUD

*(Add \$6 per person | select up to 3)*

Victory Prima Pils | Victory Hopdevil IPA | Yards Brawler | Yards Love Stout  
Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Weyerbacher Last Chance IPA  
Wyndridge Farms Hard Ciders | Troeg's Troegenator | Troeg's Solid Sender | Stegmaier IPA  
Susquehanna Brewing Company Hop Five IPA

### 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



## DESSERT OPTIONS

### DESSERT DISPLAYS

*Select Three for \$5 Per Person | Select Five for \$8 Per Person  
Add Another | \$1.75 Per Item Per Person*

Cream Puffs

Toffee Pudding with Caramel Sauce and Whipped Cream

Assorted Cookies & Brownies

Chocolate Covered Strawberries

Crème De Menthe Brownie

Bavarian Chocolate Tarts

Truffles

Vegan Peanut Butter Blondies

### FLAMING DESSERTS

*Add \$6 Per Person*

S'mores | Baked Alaska | Bananas Foster

### AFTER DINNER CORDIALS & COFFEE STATION

*Add \$6 per person | Served for one hour*

B & B | Courvoisier VS | Sambuca Romano | Baileys Irish Cream | Southern Comfort  
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

~Plated Dessert Options Available Upon Request~





## WEDDING CAKES

### CAKE FLAVORS

White | Yellow | Chocolate | Lemon  
Marble | Carrot | Banana | Chocolate Chip

### FROSTINGS INCLUDED IN PACKAGE

Cream Cheese

Buttercream: Chocolate, Vanilla, Mocha, Espresso, Salted Caramel, Toasted Almond

### FILLINGS INCLUDED IN PACKAGE

Chocolate Mousse | Oreo Cookie | Lemon Curd  
Vanilla Custard | Chocolate Custard | Cream Cheese  
Flavored Buttercream

### FROSTINGS AVAILABLE UPGRADES

*Add \$1 per person*

Burnt Orange Buttercream | Hazelnut Buttercream

### FILLINGS AVAILABLE UPGRADES

*Add \$1 per person*

Cannoli | Fresh Fruit | Chocolate Truffle  
Hazelnut | Coconut | Liquor Fillings (Baileys, Amaretto, etc.)

### SUGGESTED COMBINATIONS

*Add \$2 per person*

Chocolate Cake, Frangelico Soak, Hazelnut Buttercream  
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, Amaretto Soak, Coconut Filling, Toasted Almond Buttercream

Fondant | \$0.75 Per Person

Sugar Flowers | \$5 Per Decoration

\*Additional Fees May Apply

