

THE SETTLERS INN



WEDDING PACKAGES 2024-2025

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SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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WELCOME TO THE SETTLERS INN

A wedding reception at The Settlers Inn is a carefully crafted experience. You will find the Inn's forty-one-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 artistry, simplicity, and nature in an environment that 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, and 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 masterpiece.

Grant's Woods is a woodland dining experience. Located between the Inn's manicured gardens and the Lackawaxen River, the area boasts posh picnic cabins, hammock chairs, an oversized fire pit, outdoor demonstration kitchen and wicker furniture. Strings of overhead party lights, gravel paths and quaint cabins create a magical forest atmosphere.

We offer all essential wedding services "under one roof" to maximize convenience and minimize the demand on your time. This ensures our couples enjoy stress-free wedding planning. Our wedding packages include the services of a professional team of event execution specialists, who are at the ready to assist with all things wedding.

Our on-site services and professionals dedicated to enhancing your experience include a talented floral department, highly-trained chefs, courteous front desk staff, outstanding housekeeping crew and The Settlers Hospitality Team, dedicated to making their home, your home.

THE SETTLERS INN WEDDINGS INCLUDE

- The Undercroft, Our Private Event Space with Dance Floor or Grant's Woods, a Woodland Dining Experience
- 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

HAVE YOUR CEREMONY WITH US

- Our beautiful riverside ceremonies are held under our arbor overlooking the Lackawaxen River.
\$10 Per Person Ceremony Set Up Fee | \$500 minimum

SPECIAL CONSIDERATIONS

- Maximum Capacity: 100 guests with dance floor. Additional arrangements may be made for tented weddings to accommodate larger guest counts. When accommodating more guests, rentals of tent, tables, chairs, China, flatware and glassware are required at a cost to be determined based on your guest count and menu choices.
- When temperatures fall below 50 degrees additional rentals may be necessary to execute the event safely leading to additional cost.
- The Undercroft, Grant's Woods and The Settlers Inn are non-smoking facilities. No smoking is permitted on site including on our front porch and terrace. A designated smoking area is located by the parking area of The Settlers Inn.
- All florals must be purchased and installed through and by our floral team with the exception of personal arrangements (handheld). There is a \$1,000 non-refundable deposit taken upon booking for florals.

HELPFUL PARTICULARS:

- Site fee: \$750 for The Undercroft, Grant's Woods \$2,500 Sat., \$2,000 Fri., and \$1,500 Sun.-Thurs.
- In The Undercroft, a minimum of 50 guests or \$6,500 food and beverage spend is required for Saturday events. For Friday/Sunday/Weekday events, a 30 guest minimum or \$3,900 food and beverage spend is required. For Grant's Woods, a minimum of 50 guests or \$8,750 food and beverage spend is required for Saturday events. For Friday/Sunday/Weekday events, a 30 guest minimum or \$5,250 food and beverage spend is required.
- All prices exclude tax and service charges. Gratuity is at your discretion.
- All pertinent items such as favors, guestbook, place/seating cards (in alphabetical order), cake server, must be delivered the day before the wedding and labeled with the wedding couple's names.
- Use of Grant's Woods requires rentals.
- 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.

CLASSIC

STARTING AT \$130 PER PERSON

THIS PACKAGE INCLUDES

CHOICE OF THREE PASSED HORS D'OEUVRES
STATIONARY CHEESE DISPLAY
CHOICE OF ONE SALAD
CHOICE OF TWO ENTREES | SERVED PLATED OR BUFFET
CHOICE OF ONE STARCH
CHEF'S VEGETABLE

VEGETARIAN MEALS AVAILABLE UPON REQUEST (DOES NOT LIMIT OTHER SELECTIONS)
CHILDREN'S MEALS FOLLOW A SEPARATE PRICE STRUCTURE, PLEASE CHOOSE ONE

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
WHIPPED RICOTTA AND HERB CROSTINI
TUNA TARTARE ON CUCUMBER COINS
TOMATO MOZZARELLA AND BASIL SKEWERS
MAC AND CHEESE BITES
ARANCINI OF TOMATO AND MOZZARELLA
BEEF SATAY
WILD MUSHROOM CANAPÉ

DINNER SELECTIONS

SALAD

CHOOSE ONE

CAESAR | ROMAINE LETTUCE, LOCATELLI CHEESE AND CROUTONS
ARUGULA | AVOCADO, SESAME SEEDS, PICKLED SHALLOTS AND RADISH
PANZANELLA SALAD | TOMATO, BREAD, RED ONION, BALSAMIC, OLIVE OIL AND BASIL
MOUNTAIN DELL GREENS SALAD | TOMATO, CUCUMBER, CARROTS, RED ONION, AND SUNFLOWER SEEDS

CHOICE OF THE FOLLOWING DRESSINGS FOR MOUNTAIN DELL GREENS SALAD: BALSAMIC VINAIGRETTE
RANCH | CITRUS VINAIGRETTE | CHAMPAGNE VINAIGRETTE | CAESAR DRESSING | RED WINE VINAIGRETTE

CONTINUED ON NEXT PAGE

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

CLASSIC CONTINUED

ENTRÉES

CHOOSE TWO

PORK LOIN | APPLE CIDER REDUCTION, CARAMELIZED ONIONS

BONELESS PORK CHOP | BOURBON GINGER HONEY GLAZE

CREAMY PESTO CHICKEN | CHICKEN BREAST WITH CREAMY PESTO AND OVEN ROASTED TOMATOES

FLANK STEAK | CHIMICHURRI, PICO DE GALLO

COD PROVENÇAL | TOMATO, CAPERS, OLIVES, GARLIC AND ONIONS

SCOTTISH SALMON | PISTACHIO CRUST, MEYER LEMON GASTRIQUE

RAGU A LA SALSICCIA | PAPPARDELLE

CHICKEN A L'ORANGE | SHALLOT, ORANGE AND HERBS

VEGETABLE

CHEF'S SELECTION OF SEASONAL OFFERINGS

STARCHES

CHOOSE ONE

MASHED POTATOES

BASMATI RICE PILAF

GARLIC & HERB ROASTED RED BLISS POTATOES

LYONNAISE POTATOES

SWEET POTATO HASH

POTATO AU GRATIN

CORN PUDDING

VEGETARIAN

CHOOSE ONE FOR GUESTS WITH VEGETARIAN DINING PREFERENCE

PORTOBELLO STEAK | GARLIC, SPINACH, GOAT CHEESE, TUSCAN BREADCRUMBS, BALSAMIC

VEGETABLE WELLINGTON | PUFF PASTRY, SWEET POTATO, BROCCOLINI, MUSHROOM DUXELLE AND

TARRAGON COCONUT BECHAMEL

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

ARTS & CRAFTS

STARTING AT \$140 PER PERSON

THIS PACKAGE INCLUDES

CHOICE OF FOUR PASSED HORS D'OEUVRES

CHOICE OF ONE STATIONARY DISPLAY

CHOICE OF ONE SOUP OR SALAD

CHOICE OF TWO ENTREES | SERVED PLATED OR BUFFET

CHOICE OF TWO STARCHES

CHEF'S VEGETABLE

VEGETARIAN MEALS AVAILABLE UPON REQUEST (DOES NOT LIMIT OTHER SELECTIONS)

CHILDREN'S MEALS FOLLOW A SEPARATE PRICING STRUCTURE, PLEASE CHOOSE ONE

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

WHIPPED RICOTTA AND HERB CROSTINI

TUNA TARTARE ON CUCUMBER COINS

TOMATO MOZZARELLA AND BASIL SKEWERS

MAC AND CHEESE BITES

ARANCINI OF TOMATO AND MOZZARELLA

BEEF SATAY

WILD MUSHROOM CANAPÉ

COFFEE CURED SALMON AND CRÈME FRAICHE ON CROSTINI

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

DISPLAY STATIONS

CHOOSE ONE

MEDITERRANEAN | MUHAMMARA, HAYDARI, GREEK OLIVES WITH ROSEMARY & LEMON, SPICED PITA, GREEK CUCUMBER SALAD, HUMMUS, SAKSUKA (EGGPLANT TOMATO DISH), 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

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) INCLUDES: SHRIMP COCKTAIL WITH HORSE RADISH AND LEMON, LOBSTER SALAD, TUNA TARTAR SERVED ON A WONTON CRISP WITH SOY PONZU, SESAME AND SCALLION, STONE SILO MINI CRAB CAKES WITH REMOULADE, CLAMS CASINO WITH BACON, PARSLEY AND BREADCRUMBS, PERUVIAN BAY SCALLOP CEVICHE WITH ONION AND CITRUS. CRAVING OYSTERS? ADD RAW OYSTERS ON THE HALF SHELL WITH MIGNONETTE AND LEMON FOR \$4 EACH.

FRUIT DISPLAY | SEASONAL FRESH FRUIT

DINNER SELECTIONS

CHOOSE ONE SOUP OR SALAD

SOUP

POTATO LEEK | LOBSTER BISQUE

MINISTRONE | CORN CHOWDER

WATERMELON GAZPACHO | OLIVE OIL, MINT, AND BREAD CRUMBS (SUMMER ONLY)

SALAD

CAESAR | ROMAINE LETTUCE, LOCATELLI CHEESE AND CROUTONS

WATERMELON "CAPRESE" | COMPRESSED WATERMELON, BASIL, FETA, AND SABA

BEET SALAD | RED & GOLDEN BEETS, GOAT CHEESE, HAZELNUT, AND ORANGE DRESSING

GRAIN SALAD | BULGAR WHEAT, WHEAT BERRY, FARRO, ORANGE SUPREME, DRIED FRUIT AND ALMONDS

STRAWBERRY RHUBARB SALAD | MINT, HAZELNUT, CITRUS ZEST, AND LIME

MOUNTAIN DELL GREENS SALAD | TOMATO, CUCUMBER, CARROTS, RED ONION, AND SUNFLOWER SEEDS

CHOICE OF THE FOLLOWING DRESSINGS FOR MOUNTAIN DELL GREENS SALAD

BALSAMIC VINAIGRETTE | RANCH | CITRUS VINAIGRETTE | CHAMPAGNE VINAIGRETTE

CAESAR DRESSING | RED WINE VINAIGRETTE

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

ARTS & CRAFTS CONTINUED

ENTRÉES

CHOOSE TWO

SMOKED BRISKET | SELECTION OF BBQ SAUCE
HANGER STEAK | SALSA VERDE
BRAISED SHORT RIB | BEER BRAISE GREMOLATA
SCOTTISH SALMON | HORSERADISH CRUST, DILL CRÈME FRAÎCHE
GOLDEN TILEFISH | PRESERVED LEMON GREMOLATA
ROASTED CHICKEN BREAST | APPLE BRANDY CREAM SAUCE
PORK TENDERLOIN | COFFEE RUB, SWEET BALSAMIC PLUM SAUCE

VEGETABLE

CHEF'S SELECTION OF SEASONAL OFFERINGS

STARCHES

CHOOSE TWO

WHIPPED POTATOES
GARLIC WHITE RICE
SAFFRON RICE
ROASTED NEW POTATOES
CREAMY POLENTA
POTATO AU GRATIN
SWEET POTATO HASH
DUCHESS POTATOES

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

PORTOBELLO STEAK | GARLIC, SPINACH, GOAT CHEESE, TUSCAN BREADCRUMBS, BALSAMIC
VEGETABLE WELLINGTON | PUFF PASTRY, SWEET POTATO, BROCCOLINI, MUSHROOM DUXELLE AND
TARRAGON COCONUT BECHAMEL

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

ARTS & CRAFTS 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

NEW AMSTERDAM | STOLI, STOLI FLAVORS | TITO'S – VODKA

GORDONS/NEW AMSTERDAM | BEEFEATER – GIN

JOSE CUERVO GOLD | MONTEZUMA – TEQUILA

JIM BEAM – BOURBON

MR. BOSTON ASSORTED SCHNAPPS AND LIQUEURS

BACARDI | CAPTAIN MORGAN | RUMHAVEN COCONUT | DON Q – RUM

DEWARS | JOHNNIE WALKER RED – SCOTCH

WINDSOR | GEORGE DICKEL RYE | JACK DANIELS | JAMESON – WHISKEY



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ARTS & CRAFTS BAR CONTINUED

FRUITED ICED TEA STATION

CHOOSE ONE

TROPICAL

CITRUS

CALM

INCLUDES SIMPLE SYRUP, FRESH FRUIT PUREES

ELEGANT

STARTING AT \$160 PER PERSON

THIS PACKAGE INCLUDES

ALL PASSED HORS D'OEUVRES

CHOICE OF TWO STATIONARY DISPLAYS

CHOICE OF ONE SOUP, SALAD OR APPETIZER

CHOICE OF THREE ENTREES | SERVED PLATED OR BUFFET

CHOICE OF TWO STARCHES

CHEF'S VEGETABLE

VEGETARIAN MEALS AVAILABLE UPON REQUEST (DOES NOT LIMIT OTHER SELECTIONS)

CHILDREN'S MEALS FOLLOW A SEPARATE PRICING STRUCTURE, PLEASE CHOOSE ONE

PASSED HORS D'OEUVRES

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

WHIPPED RICOTTA AND HERB CROSTINI

TUNA TARTARE ON CUCUMBER COINS

TOMATO MOZZARELLA AND BASIL SKEWERS

MAC AND CHEESE BITES

ARANCINI OF TOMATO AND MOZZARELLA

BEEF SATAY

WILD MUSHROOM CANAPÉ

COFFEE CURED SALMON AND CRÈME FRAICHE ON CROSTINI

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

ELEGANT CONTINUED

DISPLAY STATIONS

CHOOSE TWO

MEDITERRANEAN | MUHAMMARA, HAYDARI, GREEK OLIVES WITH ROSEMARY & LEMON, SPICED PITA, GREEK CUCUMBER SALAD, HUMMUS, SAKSUKA (EGGPLANT TOMATO DISH), 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

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) INCLUDES: SHRIMP COCKTAIL WITH HORSE RADISH AND LEMON, LOBSTER SALAD, TUNA TARTAR SERVED ON A WONTON CRISP WITH SOY PONZU, SESAME AND SCALLION, STONE SILO MINI CRAB CAKES WITH REMOULADE, CLAMS CASINO WITH BACON, PARSLEY AND BREADCRUMBS, PERUVIAN BAY SCALLOP CEVICHE WITH ONION AND CITRUS. CRAVING OYSTERS? ADD RAW OYSTERS ON THE HALF SHELL WITH MIGNONETTE AND LEMON FOR \$4 EACH.

FRUIT DISPLAY | SEASONAL FRESH FRUIT

DINNER SELECTIONS

CHOOSE ONE SOUP, SALAD OR APPETIZER

SOUP

POTATO LEEK | LOBSTER BISQUE
MINISTRONE | CORN CHOWDER
WATERMELON GAZPACHO | OLIVE OIL, MINT, AND BREAD CRUMBS (SUMMER ONLY)

SALAD

CAESAR | ROMAINE LETTUCE, LOCATELLI CHEESE AND CROUTONS
MIXED GREEN SALAD
WATERMELON "CAPRESE" | COMPRESSED WATERMELON, BASIL, FETA, AND SABA
BEET SALAD | RED & GOLDEN BEETS, GOAT CHEESE, HAZELNUT, AND ORANGE DRESSING
GRAIN SALAD | BULGAR WHEAT, WHEAT BERRY, FARRO, ORANGE SUPREME, DRIED FRUIT AND ALMONDS

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

ELEGANT CONTINUED

APPETIZERS

MOZZARELLA RAVIOLI | POMODORO SAUCE
CRAB CAKE | WHITE REMOULADE
SPIEDINI | CAPER AND LEMON
AHI TUNA TARTAR | WON TON CRACKERS AND GINGER
STUFFED CLAMS DIABLO | LEMON BUTTER
PIEROGIES | HERB BUTTER AND ONIONS

ENTRÉES

CHOOSE THREE
PRIME RIB | HORSERADISH CREAM, AU JUS
BEEF TENDERLOIN | PORT POACHED PEARS, STILTON, AND PORT REDUCTION
STRIP LOIN | BORDELAISE
COQ AU VIN | RED WINE BRAISED CHICKEN
AIRLINE CHICKEN BREAST | HERB PAN SAUCE
HALIBUT | CORNICHON SWEET ONION RELISH, CHERVIL BEURRE BLANC
MAHI MAHI | CAJUN SEASONING, MANGO SALSA
PORK TENDERLOIN | BACON WRAPPED, CARAMELIZED ONION, ROASTED APPLES, AND
GREEN PEPPERCORN SAUCE

VEGETABLE

CHEF'S SELECTION OF SEASONAL OFFERINGS

STARCHES

CHOOSE TWO
WHIPPED POTATOES
GARLIC WHITE RICE
SAFFRON RICE
ROASTED NEW POTATOES
CREAMY POLENTA
POTATO AU GRATIN
SWEET POTATO HASH
DUCHESS POTATOES

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

ELEGANT CONTINUED

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

PORTOBELLO STEAK | GARLIC, SPINACH, GOAT CHEESE, TUSCAN BREADCRUMBS, BALSAMIC
VEGETABLE WELLINGTON | PUFF PASTRY, SWEET POTATO, BROCCOLINI, MUSHROOM DUXELLE AND
TARRAGON COCONUT BECHAMEL

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

ELEGANT 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 | SAUVIGNON BLANC
BURGUNDY | MERLOT | CABERNET SAUVIGNON | PINOT NOIR
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

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ELEGANT BAR CONTINUED

SPIRITS

GREY GOOSE | KETEL ONE | STOLI, STOLI FLAVORS | TITO'S | NEW AMSTERDAM – VODKA
HENDRICKS | TANQUERAY | BEEFEATER | GORDONS – GIN
PATRON SILVER | CASAMIGOS BLANCO | JOSE CUERVO GOLD | MONTEZUMA – 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
CROWN ROYAL | WINDSOR | DAD'S RYE HAT | JACK DANIELS | JAMESON – WHISKEY
CORDIALS (UPON REQUEST)
BAILEY'S IRISH CREAM | FRANGELICO | GRAND MARNIER | B&B | DRAMBUIE | CAMPARI |
SAMBUCA | DISARONNO | ST. GERMAIN – LIQUEUR

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 OLD FASHIONED

SPIKED HOT CIDER

WINTER

CRANBERRY SPARKLER | SPARKLING WITH CRANBERRY JUICE

HOT MULLED WINE

SPIKED COCOA | SERVED HOT OR ICED

CONTINUED ON NEXT PAGE

ELEGANT 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

GRANT'S WOODS

STARTING AT \$175 PER PERSON
PLUS TAX, SERVICE CHARGE AND APPROPRIATE RENTALS
SERVED AS BUFFET STATIONS

THIS PACKAGE INCLUDES

CHEESE & CHARCUTERIE
CHOICE OF ONE FIRST COURSE STATION
CHOICE OF ONE ENTRÉE FROM EACH SECOND COURSE SECTION
SMOKED | GRILLED | ROTISSERIE
CHOICE OF THREE SIDES
CHOICE OF TWO DESSERTS

FIRST COURSE STATIONS

CHOOSE ONE

PAN ASIAN STATION

CHAR SIU RIBS | PEANUT SCALLION CRUMBLE
MOOSHU SMOKED VEGETABLES | HOISIN SAUCE GRILLED VEGETABLE
GRILLED SWEET & SOUR SHRIMP | CHARRED SCALLION & PINEAPPLE
BUFFALO SHOP BISON CHILI | CHILI STATION
GRILLED CHICKEN WINGS | LEMON HERB
SPICY TUNA RICE CRACKER | SPICY MAYO, TEMPURA CRUNCH

MEDITERRANEAN STATION

SMOKED TROUT RILLETTE | GRANT'S ORIGINAL
GRILLED HALOUMI & OLIVES | PEPPER & HERB VINAIGRETTE
LAMB LOLLIPOPS | PISTACHIO PESTO
GRILLED BEEF TATAKI | SPICY YOGURT DIP
FALAFEL TACOS TZATZIKI | CHARRED ONION RELISH

CONTINUED ON NEXT PAGE

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

GRANT'S WOODS CONTINUED

AMERICANA STATION

ANGUS SLIDERS | AMERICAN COOPER SHARP, ICEBOX PICKLE
ALPINE HOUSE CONEY | MUSTARD, CHOPPED ONION, BISON CHILI
BUFFALO SHOP BISON CHILI | CHILI STATION
GRILLED SHRIMP COCKTAIL | SPICY COCKTAIL SAUCE
GRILLED POTATO POUTINE | BROWN GRAVY, AMERICAN COOPER SHARP
GRILLED CLAMS | LOCAL LAGER BUTTER

SECOND COURSE STATIONS

CHOOSE ONE ENTRÉE FROM EACH STATION

SMOKED

ATLANTIC SALMON | CITRUS & HERB CRUST
PORK BUTT | ASIAN LETTUCE WRAPS
PORK RIBS | LUKAN'S HONEY GLAZE
PRIME RIB | ROSEMARY PEPPERCORN
HALF CHICKEN | COUTTS FARM PEACH GLAZE
BEYOND MEATLOAF | SPICY KETCHUP GLAZE

GRILLED

FILET MIGNON | LONDON BROIL, TOAST POINTS, HORSERADISH CREAM, AND CARAMELIZED ONIONS
PORK CHOP | CHIMICHURRI SAUCE
RIBEYE | HORSERADISH BUTTER
HALF LOBSTER | CITRUS HERB BUTTER
BLOOMING GROVE TROUT | TAMALES STYLE
CAULIFLOWER STEAK | CAPER ANCHOVY VINAIGRETTE

CONTINUED ON NEXT PAGE

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

GRANT'S WOODS CONTINUED

ROTISSERIE

PORK CROWN ROAST | PEPPER NATTA SALAD
FORKS FARM HALF CHICKEN | COUTTS FARM BLUEBERRY GLAZE
LAMB RACK | MUSTARD AND HERB CRUST
MAINE LOBSTER | CITRUS HERB BUTTER
LOCAL BEET STEAKS | MINT AND PISTACHIO PESTO
BEEF SHOULDER | KOREAN FAJITA

ENTRÉE ADD ONS

\$25 PER PERSON

SMOKED KING CRAB LEGS | SWEET CHILI BUTTER
PASTRAMI RUBBED TOMAHAWK | CARVED ON THE BONE
GRILLED VEAL CHOP | BLT BUTTER AND TEXAS TOAST CRUMBLE
WHOLE FISH | MARKET PRICE CHEF PREPARATION
ROTISSERIE MOJITO SUCKLING PIG | CUBAN STYLE

SIDES

CHOOSE THREE
GRAIN SALAD
HASH BROWN PIE
CAMPFIRE BAKED POTATO
MAC AND CHEESE
GRILLED VEGETABLES
GRILLED GREEN BEAN CAESAR
CHARRED CABBAGE

DESSERT

CHOOSE TWO
SEASONAL FRUIT POPSICLES
CHIPWICH
LEMON ICE BOX CAKE
SEASONAL FRUIT SHORTCAKE
BIRTHDAY CAKE TRUFFLES
ARTISANAL S'MORES

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GRANT'S WOODS BAR

4 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

SELECT 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

GRANT'S WOODS BAR CONTINUED

SPIRITS

GREY GOOSE | KETEL ONE | STOLI, STOLI FLAVORS | TITO'S | NEW AMSTERDAM – VODKA
HENDRICKS | TANQUERAY | BEEFEATER | GORDONS – GIN
PATRON SILVER | CASAMIGOS BLANCO | JOSE CUERVO GOLD | MONTEZUMA – 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
CROWN ROYAL | WINDSOR | DAD'S RYE HAT | JACK DANIELS | JAMESON – WHISKEY
CORDIALS (UPON REQUEST)
BAILEY'S IRISH CREAM | FRANGELICO | GRAND MARNIER | B&B | DRAMBUIE | CAMPARI |
SAMBUCA | DISARONNO | ST. GERMAIN – LIQUEUR

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 OLD FASHIONED

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HOT MULLED WINE

SPIKED COCOA | SERVED HOT OR ICED

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GRANT'S WOODS 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

SUNDAY WEDDING BRUNCH

11:30AM CEREMONY | 12:00PM-4:00PM RECEPTION

\$79 PER PERSON PLUS TAX AND SERVICE CHARGE

MINIMUM OF 75 GUESTS

INCLUDES

FOUR HOUR OPEN BAR FOR BEER, WINE, & MIMOSAS

SPARKLING WINE TOAST

ARTISANAL CHEESE DISPLAY

CUSTOM WEDDING CAKE

BUFFET INCLUDES

LIGHT FARE

STARTING AT 12:00PM

ASSORTED CHILLED JUICES

FRESH FRUIT AND YOGURT PARFAITS

ASSORTED BREAKFAST BREADS

CROISSANTS & BAGELS

ASSORTED DANISHES AND MUFFINS

FARMERS MARKET JAM

ASSORTED CREAM CHEESE SPREADS

MAIN COURSE

STARTING AT 12:30PM

COUNTRY STYLE QUICHE | PEPPERS AND ONIONS

SAUSAGE

BACON

HASH BROWN CASSEROLE

TUNA NIÇOISE SALAD

BAKED PESTO CHICKEN | OVER FARRO PILAF

BAKED MONTE CRISTO OF TURKEY, HAM, AND SWISS | MAPLE SYRUP AND BUTTER

CONTINUED ON NEXT PAGE

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

SUNDAY WEDDING BRUNCH CONTINUED

CARVING STATIONS

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION
CHEF ATTENDED | \$225

OMELET STATION | \$7 PER PERSON

COOKED TO ORDER BY OUR CHEF

CHOPPED HAM, BACON, ONIONS, PEPPERS, TOMATOES, SPINACH, SLICED MUSHROOMS,
SPANISH SALSA, AND CHEDDAR JACK CHEESE

CRÊPE STATION | \$6 PER PERSON

ASSORTED TOASTED & CANDIED NUTS, INFUSED MAPLE SYRUPS, CHOCOLATE FONDUE, CARAMEL,
MARSHMALLOW FLUFF, ICE CREAM, WHIPPED CREAM AND FRUIT COMPOTES

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

ENHANCEMENTS

SERVES 10-12 GUETS

BAGEL AND LOX PLATTER | \$139

SIDE OF SALMON POACHED WITH CUCUMBER DILL CHOP | \$139

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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)

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 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

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POST WEDDING BREAKFAST OR BRUNCH

ADD BREAKFAST/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

BAKED PESTO CHICKEN OVER FARRO PILAF

BAKED MONTE CRISTO OF TURKEY, HAM, AND SWISS | MAPLE SYRUP AND BUTTER

CHILLED JUICES, FRESH BREWED COFFEE, DECAFFEINATED COFFEE, AND TEA

BRUNCH MENU 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 | \$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

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

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MENU ENHANCEMENTS CONTINUED

LATE NIGHT NOSH PLATTERS

SERVES 10-12 GUESTS

MOZZARELLA AND TOMATO DISPLAY | \$110

HOUSE MADE PESTO & 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

FRIED PLATTER | \$149

TATER TOTS, FRENCH FRIES, EGG ROLLS, BUFFALO CHICKEN WINGS, POT STICKERS AND AN ASSORTMENT OF DIPPING SAUCES

CHEESE AND MEAT BOARD | \$159

SELECTION OF TWO LOCAL PROSCIUTTOS, HAMS, PATES, & 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

LATE NIGHT BREAKFAST | \$139

BACON, EGG, CHEESE, SAUSAGE ON BRIOCHE, BAGLES OR WRAPS, HASH BROWN PATTY

SANDWICHES

INCLUDES POTATO SALAD AND CHIPS

CHOOSE THREE

\$18 PER PERSON

FARMER'S VEGGIE | GRILLED SEASONAL VEGETABLES 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. There is a \$1,000 non-refundable deposit taken upon booking for florals.

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