



AT THE HAWLEY SILK MILL



Smile Peace Love Photography

WEDDING PACKAGES 2022

8 Silk Mill Drive | Hawley, PA 18428
HawleySilkMill.com | 570.390.4440



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES



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WELCOME TO THE BOILER ROOM IN THE HAWLEY SILK MILL

A wedding in The Boiler Room is a carefully crafted experience. You will find our forty year tradition of fine service and attention to detail throughout our creative menus and presentation. The Boiler Room is part of the historic Hawley Silk Mill and offers a beautiful and unique setting for your special day. Another wonderful feature of the Boiler Room is the stunning views. Its location nestled along the cliffs, overlooking the falls, offers panoramic views from our decks.

Our wedding coordinator will assist you with your event to create an experience that complements the beauty of your surroundings. Our caring staff and preferred vendors will ensure that your wedding is executed with thoughtful attention to detail every step of the way. Our main focus is fulfilling your dreams and creating memories to last a lifetime.

ALL BOILER ROOM WEDDINGS INCLUDE

- The Boiler Room, our private dining room seating capacity up to 60 guests with a dance floor.
- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, beers and 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 Settlers Hospitality's pastry chef.
- Ivory or white table linens.
- Use of our beautiful farm tables.
- 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

\$6 Per Person, \$300 Minimum

Specialty Table Linens

Priced Accordingly

Fifth Hour Open Bar

\$8 Per Adult



PRICING INFORMATION

- Site Fees: \$1,500 for Friday | \$2,000 for Saturday | \$1,000 for Sunday
- All wedding packages include 6% sales tax and service charges
- Payment Schedule
 - We require a \$1,000 non-refundable deposit and signed contract within 10 days of booking your reception.**
 - A second \$1,000 non-refundable deposit is due in January of the year of your wedding date.**
 - Final payment is required 10 days prior to the reception by certified check or cash. No personal checks.**
 - A 3% processing fee will be added for credit cards used for final payment.
 - Any final payment given less than 10 days in advance must be processed by credit card and will incur the processing fee.
 - A payment schedule will be included in your contract as well.
- All packages quotes are subject to a 3-5% increase per year.
- A credit card must be provided in advance for any additional charges or damages that occur. Please note, the person signing the contract will be responsible for any damage to the premises caused by any guest.
- Gratuity is at your discretion.

HELPFUL PARTICULARS

- All items pertinent to your reception such as favors, guestbook, place/seating cards (in alphabetical order), cake server, etc. must be delivered the day before the wedding and labeled with the names of the wedding couple. 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.**
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the banquet facility prior to, during, or following the function.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) must be made at least **30 days in advance.**
- The final number of guests with the EXACT entree choice count is 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 check or cash. 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.
- 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 COI. 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 and favors.
- Alcoholic beverages may not be removed from the premises and are permitted in the Boiler Room, tented deck, and patio only. No outside alcohol is permitted.
- We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort. We do not serve shots.
- The Boiler Room and Hawley Silk Mill are **non-smoking facilities**. No smoking is permitted on site, including on the patio. A designated smoking area is located by the outside steps to the Boiler Room.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti and Chinese Lanterns.
- All special arrangements are subject to approval.
- To keep things organized and to make your wedding day the best it can be, we ask that only the wedding couple contact the wedding planner throughout the planning process.



8 Silk Mill Drive | Hawley, PA 18428

570.390.4440 | HawleySilkMill.com

BLUESTONE PACKAGE

\$129 Per Person

Served Family Style or Buffet

FIRST COURSE

SELECT ONE

BOILER ROOM SIGNATURE SALAD

Organic Greens with Cucumber, Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds with a Creamy Balsamic Vinaigrette

CAESAR SALAD

House Made Parmesan Croutons

ENTREES

SELECT UP TO TWO

(All Dishes Come with Chef's Seasonal and Colorful Vegetable Medley)

FREE BIRD FARMS CHICKEN BREAST

Roasted Chicken Provençale

Roast Chicken Breast Topped with a Sauce of Sautéed Roma Tomatoes, Kalamata Olives, White Wine, and Fresh Basil

Grilled Chicken with a Wild Mushroom Demi-Glace

Chicken Marinated with Fresh Herbs and Olive Oil, with a Rich Wild Mushroom and White Wine Demi-Glace

Sweet Georgian Lemon Chicken

Pan Seared Chicken Breast Sautéed and Finished with a Brown Sugar and Lemon Zest Glaze

Parmesan Crusted Chicken

Panko and Parmesan Crusted Chicken, Pan Seared and Topped with a Tomato Herb Sauce

Grilled Chicken Breast

With Rosemary & Thyme Roasted Garlic Sauce

ROASTED HERITAGE TURKEY

Roasted Turkey Breast & Dark Meat Roulade

Served over Sage and Roasted Garlic Stuffing, with a Pan Giblet Gravy

Turkey Breast and Wild Mushroom Ragout

Sliced Turkey Breast Topped with a Wild Mushroom Ragout over Maple Onion and Dark Meat Stuffing

Continued on Next Page...



....Bluestone Package Continued

ENTREES CONTINUED

KING ROYAL SALMON

Honey Garlic Salmon with Lemon Zest
Roasted Salmon with Fresh Cucumber Dill Chop & Lemon Cream
Grilled Salmon with a Tomato, Olive, and Caper Sauce

SUSTAINABLY RAISED BEEF

House-Smoked Brisket with Bourbon Blueberry BBQ Sauce
Marinated Grilled Flank Steak with Chimichurri

PREMIUM UPGRADE: SELECT A CHEF-ATTENDED STEAMSHIP BARON CARVING STATION FOR \$150 ADDITIONAL

PASTA

Tortellini Carbonara in Creamy Parmesan Sauce with Peas and Garlic
Penne a la Vodka
Creamy Cavatappi Alfredo with Fresh Cracked Pepper & Parmesan
Roasted Vegetable Béchamel Lasagna Topped with Breadcrumbs

SIDES

Select One

Traditional Mashed Potatoes
Roasted Garlic Mashed Potatoes
Brown Sugar Sweet Potato Mash
Olive Oil and Roasted Vegetable Couscous
Sage and Roasted Garlic Stuffing
Basmati and Wild Rice Pilaf
Sweet Potato Hash

INCLUDED WITH THE BLUESTONE PACKAGE

Champagne Toast
Four Hour Open Bar (Page 16)
Your Choice of Three Passed Hors d'Oeuvres (Page 12)
Choice of Artisanal Cheese Display, Crudité Display, or Mediterranean Platter
Two Course Dinner
Wedding Cake (Page 18)



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BELLEMONTÉ PACKAGE

\$139 Per Person

Served Family Style or Buffet

FIRST COURSE

SELECT ONE

BOILER ROOM SIGNATURE SALAD

Organic Greens with Cucumber, Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, with a Creamy Balsamic Vinaigrette

CAESAR SALAD

House Made Parmesan Croutons

BABY KALE SALAD

Topped with Crispy Bacon, Avocado, and a Lemon Garlic Vinaigrette

PREMIUM UPGRADE: SELECT LOBSTER BISQUE OR SHRIMP COCKTAIL FOR AN ADDITIONAL \$2 PER PERSON

ENTREES

SELECT UP TO TWO

(All Dishes Come with Chef's Seasonal and Colorful Vegetable Medley)

FREE BIRD FARMS CHICKEN BREAST

Roasted Chicken Provençale

Roast Chicken Breast Topped with a Sauce of Sautéed Roma Tomatoes, Kalamata Olives, White Wine, and Fresh Basil

Grilled Chicken with a Wild Mushroom Demi-Glace

Chicken Marinated with Fresh Herbs and Olive Oil, with a Rich Wild Mushroom and White Wine Demi-Glace

Sweet Georgian Lemon Chicken

Pan Seared Chicken Breast Sautéed and Finished with a Brown Sugar and Lemon Zest Glaze

Parmesan Crusted Chicken

Panko and Parmesan Crusted Chicken, Pan Seared and Topped with a Tomato Herb Sauce

Chicken Roasted with Rosemary Lemon Thyme Sauce

Almond Crusted with Pesto, Roasted Tomatoes, and Manchego Cheddar Sauce

Continued on Next Page...



...Bellemonte Package Continued

ENTREES CONTINUED

SUSTAINABLY RAISED BEEF

Slow Roasted Prime Rib Au Jus with Horseradish Cream
Sliced Beef Tenderloin Complemented with a Rich Red Wine Demi-Glace

FARM RAISED PORK

Roasted Pork Loin with a Wild Mushroom Stuffing and Warm Fruit Chutney
Bacon Wrapped Pork Loin with Manchego-Cranberry Sauce
Roasted Pork Loin with a Burgundy Peppercorn Sauce

SALMON, MAHI MAHI OR SWORDFISH

Grilled with Lemon Beurre Blanc
Grilled with a Tomato, Olive, and Caper Sauce
Roasted with a Honey Lemon Garlic Sauce

VEGETARIAN

Marinated & Grilled Portobello Mushroom Caps Filled with Seasonal Vegetables
Roasted Vegetable Béchamel Lasagna Topped with Breadcrumbs
Acorn Squash Stuffed with Roasted Vegetables (Available in Autumn Only)
Creamy Cavatappi Alfredo with Fresh Cracked Pepper & Parmesan
Penne a la Vodka
Gnocchi or Penne with Pesto & Cherry Tomatoes
Vegetarian Wellington
Butternut Squash, Mushrooms, Beets, Garlic, Fresh Sage and Onions Wrapped in a Puff Pastry

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...Bellemonte Package Continued

SIDES

SELECT ONE

- Caramelized Onion & Parmesan Potato Au Gratin
- Traditional Yukon Gold Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Brown Sugar Sweet Potato Mash
- Mediterranean Quinoa with Roasted Vegetables
- Cauliflower Au Gratin (Vegan)
- Orzo with Roasted Vegetables & Parmesan

INCLUDED WITH THE BELLEMONTÉ PACKAGE

- Champagne Toast
- Four Hour Open Bar (Page 16)
- Your Choice of Three Passed Hors d'Oeuvres (Page 12)
- Choice of Artisanal Cheese Display, Crudité Display, or Mediterranean Platter
- Two Course Dinner
- Wedding Cake (Page 18)



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BOHLIN PACKAGE

\$149 Per Person

Served Plated

FIRST COURSE

SELECT TWO

BOILER ROOM SIGNATURE SALAD

Organic Greens with Cucumber, Tomatoes, Minced Red Onion, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, with a Creamy Balsamic Vinaigrette

PEAR AND CHICKEN SALAD

Organic Greens with Pears, Chicken, Avocado, Dried Cranberries, Goat Cheese, and a Maple Balsamic Vinaigrette

JUMBO LUMP CRAB CAKES

Pineapple Salsa and Sriracha Aioli

SHRIMP COCKTAIL

Everyone's Favorite Classic

ENTREES

SELECT UP TO TWO

(All Dishes Come with Chef's Seasonal and Colorful Vegetable Medley Unless Otherwise Specified)

FREE BIRD FARMS CHICKEN BREAST OR PETITE POULET

Port Thyme Sauce, Sweet Potato Puree & Turnip Fennel Spinach Sauté
Chanterelle & White Truffle Sauce & Creamy Lemon Thyme Mashed Potatoes
Pancetta, Sage & Thyme Sauce & Creamy Roasted Garlic Mashed Potatoes

PAN ROAST DUCK BREAST

Blueberry Infused Demi-Glace & Rosemary Au Gratin Potatoes

KING ROYAL SALMON

Manchego Bechamel, Lentil and Quinoa
"Oscar" Béarnaise, Jumbo Lump Crabmeat, Roasted Asparagus, Couscous
Espelette Vinaigrette, Poblano & Cumin Rice, Pineapple Avocado Salsa

Continued on Next Page...



...Bohlin Package Continued

ENTREES CONTINUED

RED SNAPPER, HALIBUT OR GROUPER

Pan Seared with Saffron Vanilla Sauce, Sofrito Risotto
Roasted with Garlic White Wine Sauce and Basil, Couscous
Blackened with Mango-Avocado Salsa, Lemon Basil Risotto

GRILLED LEIDY'S FARM PORK CHOP

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

SUSTAINABLY RAISED BEEF

Sliced Beef Tenderloin with Diane Sauce and Au Gratin Potatoes
Roast Prime Rib Au Jus with Creamy Yukon Gold Roasted Garlic Mashed Potatoes
Braised Short Rib with Mulled Wine Reduction, Traditional Mashed Potatoes

VEGETARIAN

Root Vegetable Stuffed Portobellos with Balsamic Reduction
Pan Roasted Polenta Cakes with Stuffed Delicata Squash (Available in Autumn Only)
Chef Created Option to Suit Dietary Needs

INCLUDED WITH THE BOHLIN PACKAGE

Champagne Toast
Five Hour Open Bar (Page 16)
Your Choice of Four Passed Hors d'Oeuvres (Page 12)
Choice of Artisanal Cheese Display, Crudit  Display, or Mediterranean Platter
Your Choice of One Additional Hors d'Oeuvres Display (Page 14)
Two Course Dinner
Wedding Cake (Page 18)



PASSED HORS D'OEUVRES

ADD ADDITIONAL PASSED HORS D'OEUVRES | \$5 PER PERSON

Deviled Cucumber Cups

Cucumber Cups Filled with Deviled Egg Mixture Topped with the Egg Whites, Red Pepper Slice and Fresh Parsley

Strawberry Honey Goat Cheese Bites

Filo Cup with Creamy Goat Cheese Topped with a Strawberry Reduction, Honey Drizzle and Fresh Basil

Butter Lettuce Wrapped Crab Salad

Crab, Dijon and Old Bay Aioli, Finely Diced Onions, and Celery, Topped with Fresh Dill

Apple Bacon Cherry Bites

Cinnamon Sugar Tossed Apple Slices Topped with a Cherry Glaze Wrapped in Bacon

Strawberry Bruschetta

Crostini Topped with Strawberry Bruschetta and Fresh Shaved Grana

Pear Gorgonzola Bites

Pear with Gorgonzola and Rosemary as a Mini "Muffin"

Sriracha Shrimp Endive

Shrimp Salad with Onions, Green Peppers, and Sriracha Aioli

Pear and Chicken Salad

Chicken Salad in a Filo Cup, with a Pear Slice and Sunflower Seeds

Vegetarian Gorgonzola Bites

Gorgonzola Wrapped in a White Bean Paste Breaded and Fried and Tossed in a Smoky Herb Dust

Hummus Stuffed Mushroom

Cremini Mushrooms Stuffed with Traditional Hummus Topped with Roasted Vegetables

Pulled Pork Sliders with Creamy Slaw

Crispy Shrimp Tacos

Vegetarian Beyond Sausage Tacos

Polenta Cakes with Lime Avocado Salsa

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...Passed Hors D'Oeuvres Continued

PASSED HORS D'OEUVRES CONTINUED

ADD ADDITIONAL PASSED HORS D'OEUVRES | \$5 PER PERSON

Petite Crab Cakes with Pineapple Salsa and Sriracha Aioli

Stuffed Mushroom Caps with Basil Pesto and Parmesan

Jumbo Shrimp Cocktail

Coconut Chicken with Honey Sriracha Sauce

Heirloom Tomato & Mozzarella Skewers with Basil & Barrel Aged Balsamic

Scallops Wrapped in Bacon

Tomato Basil Bruschetta

Filo Cups Filled with Whipped Goat Cheese, Bacon and Caramelized Onions, Balsamic Drizzle

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle

Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion

Warm Brie Crostini with House Made Strawberry Jam



STATIONARY HORS D'OEUVRES

INCLUDED IN WEDDING PACKAGES

SELECT ONE

ARTISANAL CHEESE DISPLAY

A Selection of 5 Different Local Cheeses, Complemented with House Made Jam, Fruits, Nuts, and Crackers
\$5.50 Per Person

CRUDITE DISPLAY

An Array of Fresh Vegetables Served with Our House Made Yogurt Ranch
\$5.50 Per Person

MEDITERRANEAN PLATTER

Tomato Bruschetta, Marinated Olives, Tabbouleh Salad, Mozzarella Pesto Balls, Marinated Mushrooms, Marinated Feta, Roasted Garlic Hummus, and Pita Toasts
\$6.50 Per Person

PREMIUM UPGRADE STATIONARY HORS D'OEUVRE DISPLAYS

PRICED ACCORDINGLY

JUMBO SHRIMP COCKTAIL DISPLAY

~3 Shrimp Per Person
\$9 Per Person

RAW BAR DISPLAY

Clams on the Half Shell, Jumbo Lump Crab Pieces, Tuna Tartar, Jumbo Shrimp Cocktail, and Scallop Ceviche
\$25 Per Person

SLICED MOZZARELLA AND TOMATO DISPLAY

House Made Pesto and Balsamic Drizzle, Focaccia, and Olive Oil
\$5 Per Person

CHARCUTERIE BOARD

A Selection of 5 Local Prosciuttos, Hams, Pates, and Sausages
\$8 Per Person

A TASTE OF PENNSYLVANIA

Aged Amish Cheddar with Apple Butter, Warm Wild Mushroom Spread and Toasted Baguette, Smoked Trout Mousse with Cucumber Chips, Red Onion, and Capers
\$7.50 Per Person

PENNSYLVANIA PRETZEL BOARD

Variety of Mustards, Dried Cranberries, Warm Cheese and Beer Dip, Apple Butter, Pickled Onions, One of Each Chef's Choice Cheese and Charcuterie
\$6.50 per person



JUST A NOSH

LATE NIGHT PLATTERS

ADD ON SOME MUNCHIES, SET OUT DURING THE FINAL HOUR OF YOUR WEDDING RECEPTION | PRICED ACCORDINGLY

ASSORTED DELI STYLE SANDWICHES AND WRAPS PLATTER

Turkey and Swiss with Roasted Red Pepper Aioli, Ham and Cheddar with Dijon,
Chicken Salad Wrap, Ham Salad Wrap, and Chips
\$5.50 Per Person

FOCACCIA BRUSCHETTA PLATTER

House Made Focaccia Bread Bruschetta, Mixed Blend of Marinated Olives, Panzanella Salad
\$6 Per Person

PRETZEL PLATTER

House Made Soft Pretzels, Assorted Mustards and Dips
\$5.50 Per Person

DESSERT DISPLAY

SELECT THREE FOR \$5 PER PERSON, FIVE FOR \$8 PER PERSON AND ADD ANOTHER OR \$1.75 PER ITEM PER PERSON

Cream Puffs, Toffee Pudding with Caramel Sauce and Whipped Cream, Assorted Cookies,
Chocolate Covered Strawberries, Fudge Brownies with Espresso Ganache, Bavarian Chocolate Tarts,
Assorted Cake Truffles (Available April-October), Vegan Peanut Butter Blondies

DONUT BAR

\$6 PER PERSON, FEATURING AN ASSORTMENT OF
Glazed, Jelly, Powdered, Cream Filled, and Donut Holes

Plated Dessert Options Available Upon Request

ADD A LITTLE SOMETHING EXTRA

Ask Your Wedding Planner for Details on the Following Special Add Ons

Rehearsal Dinner

After Wedding Send Off Breakfast

Wedding Favors

Groom's Cake

Donut Bar

Customized Sugar Cookie Favors (Wrapped with a Bow)

Gift Bags (Placed in Guest Rooms Before Arrival)

Premium Guest Services Package



OPEN BAR INCLUDES

4 Hour Open Bar Included in Package with Premium Liquors
Add On An Additional Hour of Open Bar for \$8 Per Person

PREMIUM BRANDS OF LIQUOR INCLUDE

Tito's, Stolichnaya, New Amsterdam, Tanqueray, Gordon's
Jack Daniels, Seagrams, Windsor, Jim Beam, Dewar's
Montezuma, Captain Morgan, Don Q, RumHaven

PREMIUM BRANDS OF WINE

A Selection of Red and White

BEER

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager

UPGRADE TO TOP SHELF

Top Shelf Liquors Add \$5 per person
Top Shelf Liquors & Cordials Add \$8 per person

TOP SHELF BRANDS OF LIQUOR

Grey Goose, Ketel One, Bombay Sapphire
Myers Dark Rum, 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, Kerrygold Irish Cream, Southern Comfort
Grand Marnier, Amaretto Di Saronno, Drambuie, Tia Maria, Chambord

CRAFT BEER

See Page 17

SINGLE MALT SCOTCH

See Page 17



OPEN BAR UPGRADES

CRAFT BEER SELECTION*

STANDARD

SELECT TWO FOR AN ADDITIONAL \$5 PER PERSON

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

PREMIUM

SELECT TWO FOR AN ADDITIONAL \$8 PER PERSON

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

PA PROUD

SELECT TWO FOR AN ADDITIONAL \$6 PER PERSON

Nimble Hill Cluster Fuggle, Nimble Hill Midnight Fuggle, Stegmaier IPA, Susquehanna Brewing Company Hop Five IPA, Troeg's Troegenator, Troeg's Solid Sender, Victory Prima Pils, Victory Hopdevil IPA, Victory Prima Pils, Wyndridge Farms Hard Cider, Yards Brawler, Yards Washington's Porter

SINGLE MALT SCOTCH SELECTION*

SELECT TWO FOR AN ADDITIONAL \$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



WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS AND MORE

CAKE FLAVORS

SELECT ONE AND ADD ONE ADDITIONAL FLAVOR FOR \$1 PER PERSON

White, Yellow, Chocolate, Lemon, Marble, Carrot, Red Velvet

FILLINGS

SELECT ONE

Chocolate Mousse, Oreo Cookie, Vanilla Custard, Cream Cheese,
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

CAKES, FILLING AND SOAKS - UPGRADES*

ADD \$1 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 - UPGRADES*

*ADDITIONAL FEES APPLY

Fondant, Fondant Texture, Sugar Flowers, Topsy Turvy, Beaded and Sprinkled Tiers,
Quilting, Geode, Metallics, Birch Tree, Multiple Flavors
Ombre Frosting, Ombre Cake, Hand Painted Details

Need some inspiration? Ask to See Our Cake Book!

SUGGESTED COMBINATIONS

ADD \$2 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