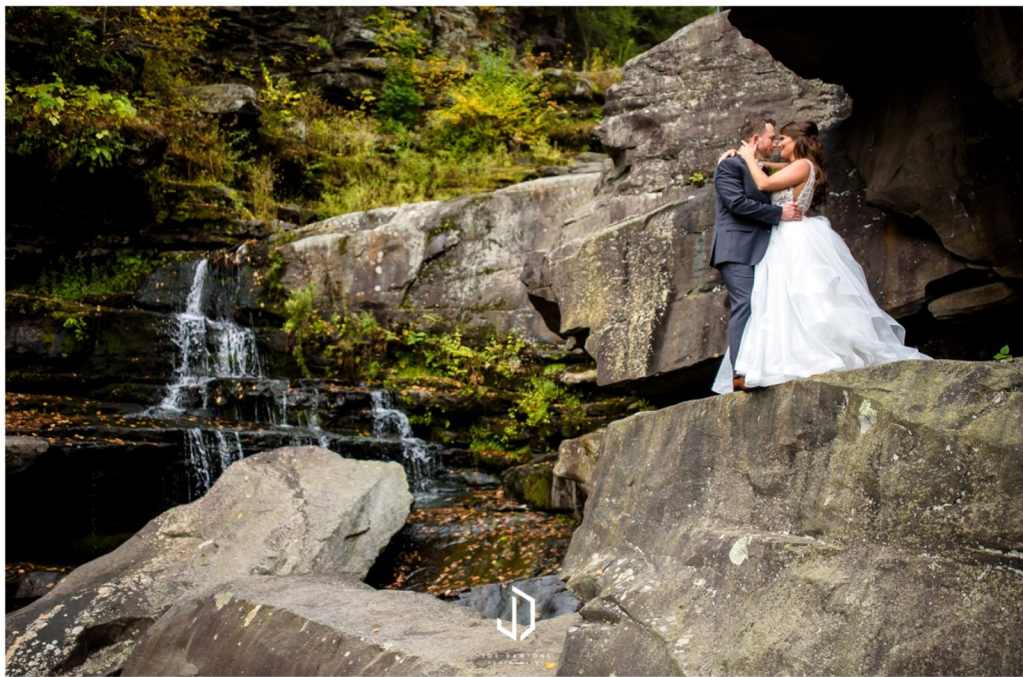




AT THE HAWLEY SILK MILL



Joe Dantone Photography

# WEDDING PACKAGES 2022-2023

8 Silk Mill Drive | Hawley, PA 18428

HawleySilkMill.com | 570.576.0441



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-one 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 (Minimum/Maximum Occupancy 50/80) with a dance area on the tented deck.
- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, beer and wine.
- Champagne toast (a non-alcoholic option is available).
- All menus include a selection of our house made artisan bread.
- Custom wedding cake designed and created by Settlers Hospitality's pastry chef.
- Ivory or white table linens.
- Our vintage, mismatched China.
- 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  
Specialty Table Linens

\$8 Per Person, \$500 Minimum  
Priced Accordingly



## SPECIAL CONSIDERATIONS

- Site Maximum Capacity: 80 guests.
- Site fees: \$2,500 Saturday, \$2,000 Friday and \$1,500 Sunday-Thursdays.
- 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.
- A minimum of 50 guests or \$7,000 food and beverage spend is required for Saturday events. For Friday/Sunday/Weekday events, a 30 guest minimum or \$4,200 food and beverage spend is required. All prices exclude tax and service charges.
- The tented deck is only available May-November. If temperatures are forecasted to fall below 50-60 degrees, we require the rental of tent sides and heaters for the use of the tented deck during your event. Should the temperature fall below 20 degrees, we do not permit action stations, bars or guest seating to be located on the tented deck.

## HELPFUL PARTICULARS

- Gratuity is at your discretion.
- All items pertinent to your reception such as favors, guestbook, place/seating cards (in alphabetical order), cake server, 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.
- 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. Let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply 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.
- 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.
- 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 event coordinator throughout the planning process.
- Please reference our FAQ document on our planning website for additional information.





## BLUESTONE

STARTING AT \$140 PER PERSON

### THIS PACKAGE INCLUDES:

Choice of Three Passed Hors D'Oeuvres

Choice of One Salad

Choice of Two Entrées | 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 Pricing 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**

**Spicy Cauliflower Bites with White Remoulade**

**Cajun Chicken Salad in Phyllo Cups**

**Tomato Mozzarella and Basil Skewer**

**Mac and Cheese Bites**

**Arancini of Tomato and Mozzarella**

**Beef Satay**

**Wild Mushroom Canapé**

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BLUESTONE CONTINUED

## 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

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette

Caesar Dressing | Red Wine Vinaigrette

## ENTREES

CHOOSE TWO

**Pork Loin** | Apple Cider Reduction, Caramelized Onions

**Baby Back Ribs** | Slow Roasted, Bourbon Ginger Honey Glaze

**Creamy Pesto Chicken** | Chicken Breast with Creamy Pesto and Oven Roasted Tomatoes

**Flank Steak** | Chimichurri, Pico De Gallo

**Cod Provençal** | Tomatoes, Capers, Olives, Garlic and Onions

**Scottish Salmon** | Pistachio Crust, Meyer Lemon Gastrique

**Ragu Alla 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**

**Lyonnais Potatoes**

**Sweet Potato Hash**

**Potato Au Gratin**

**Creamed Corn**

CONTINUED ON NEXT PAGE



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BLUESTONE CONTINUED

## VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

**Stuffed Artichoke** | Parmesan, Toasted Panko, and Tahini Vinaigrette

**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**



## **BLUESTONE 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





## BELLEMONTÉ

STARTING AT \$150 PER PERSON

### THIS PACKAGE INCLUDES:

Choice of Four Passed Hors D'Oeuvres

Choice of One Display Station

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 are a Separate Cost, Please Choose One

### PASSED HORS D'OEUVRÉS

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**

**Spicy Cauliflower Bites with White Remoulade**

**Cajun Chicken Salad in Phyllo Cups**

**Tomato Mozzarella and Basil Skewer**

**Mac and Cheese Bites**

**Arancini of Tomato and Mozzarella**

**Beef Satay**

**Wild Mushroom Canapé**

**Coffee Cured Salmon and Crème Fraîche on Crostini**

CONTINUED ON NEXT PAGE





BELLEMONTÉ CONTINUED

## DISPLAY STATIONS

CHOOSE ONE

**Mediterranean** | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, 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) Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

**Fruit Display** | Seasonal Fresh Fruit

## DINNER SELECTIONS

CHOOSE ONE SOUP OR SALAD

### SOUP

**Potato Leek**

**Lobster Bisque**

**Minestrone**

**Corn Chowder**

**Watermelon Gazpacho** | Olive Oil, Mint, and Bread Crumbs (Summer Only)

### 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

**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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BELLEMONTÉ CONTINUED

## ENTREES

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

**Airline 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

**Stuffed Artichoke** | Parmesan, Toasted Panko, and Tahini Vinaigrette

**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**





## **BELLEMONTÉ 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**

Stoli | Stoli Flavors | Tito's | New Amsterdam – Vodka

Beefeater | Gordons | New Amsterdam – Gin

Jose Cuervo Gold | Montezuma – Tequila

Jim Beam – Bourbon

Mr. Boston Assorted Schnapps and Liqueurs

Don Q | Bacardi | Captain Morgan | Rumhaven Coconut – Rum

Dewars | Johnnie Walker Red – Scotch

George Dickel Rye | Windsor | Jack Daniels | Jameson – Whiskey

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BELLEMONTÉ BAR CONTINUED

## FRUITED ICED TEA STATION

CHOOSE ONE

**Tropical**

**Citrus**

**Calm**

**Includes Simple Syrup, Fresh Fruit Purees**



## BOHLIN

STARTING AT \$170 PER PERSON

### THIS PACKAGE INCLUDES:

Choice of Five Passed Hors D'Oeuvres

Choice of Two Display Stations

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 are a Separate Cost, Please Choose One

### PASSED HORS D'OEUVRES

CHOOSE FIVE

**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**

**Spicy Cauliflower Bites with White Remoulade**

**Cajun Chicken Salad in Phyllo Cups**

**Tomato Mozzarella and Basil Skewer**

**Mac and Cheese Bites**

**Arancini of Tomato and Mozzarella**

**Beef Satay**

**Wild Mushroom Canapé**

**Coffee Cured Salmon and Crème Fraîche on Crostini**

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BOHLIN CONTINUED

## DISPLAY STATIONS

CHOOSE TWO

**Mediterranean** | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, 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) Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

**Fruit Display** | Seasonal Fresh Fruit

## DINNER SELECTIONS

CHOOSE ONE SOUP, SALAD OR APPETIZER

### SOUP

**Potato Leek**

**Lobster Bisque**

**Minestrone**

**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

CONTINUED ON NEXT PAGE





BOHLIN CONTINUED

## ENTREES

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**

## VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH A VEGETARIAN DINING PREFERENCE

**Stuffed Artichoke** | Parmesan, Toasted Panko, and Tahini Vinaigrette

**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**







## **BOHLIN 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**

**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





BOHLIN BAR CONTINUED

## SPIRITS

**Stoli | Stoli Flavors | Tito's | New Amsterdam | Grey Goose | Ketel One – Vodka**  
**Beefeater | Gordons | New Amsterdam | Hendricks | Tanqueray – Gin**  
**Jose Cuervo Gold | Montezuma | Patron Silver | Casamigos Blanco – 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**  
**Windsor | Dad's Hat Rye | Jack Daniels | Jameson | Crown Royal – Whiskey**  
**Cordials (Upon Request)**  
**Bailey's Irish Cream | Frangelico | Grand Marnier | B&B | Drambuie | Campari**  
**Sambuca | DiSaronno | St. Germain – Liqueurs**

## 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**

**Spiked Hot Cider**

### Winter

**Cranberry Sparkler | Sparkling with Cranberry Juice**

**Hot Mulled Wine**

**Spiked Cocoa | Served Hot or Iced**

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BOHLIN 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**



## WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS AND MORE

### CAKE FLAVORS

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

**White | Yellow | Chocolate | Lemon  
Marble | Carrot | Red Velvet**

### FILLINGS

CHOOSE ONE

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

### CAKES, FILLINGS, 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**

### 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**





## POST WEDDING BREAKFAST OR BRUNCH

ADD A BREAKFAST/BRUNCH BUFFET 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**

**Herb Roasted Chicken Over Wild Rice**

**Baked Monte Cristo of Turkey, Ham, and Swiss | Maple Syrup and Butter**

**Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea**

### BREAKFAST/BRUNCH 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**



## 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** | \$20 Per Person  
Salt Cured, Lavender, Pickled Onion Salad, and Crème Fraîche
- Slow Roasted Pork Loin** | \$17 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** | \$21 Per Person  
Minted Chimichurri

### DESSERT DISPLAY

\$24 PER PERSON

**Venetian Table**

**Chef's Selection of Five Miniature Desserts**

CONTINUED ON NEXT PAGE



MENU ENHANCEMENTS CONTINUED

## LATE NIGHT NOSH

### PLATTERS

SERVES 10-12 GUESTS

**Sliced Mozzarella and Tomato Display | \$110**

House Made Pesto & Balsamic Drizzle, Focaccia, Olive Oil

**Mediterranean Platter Tomato Bruschetta | \$129**

Marinated Olives, Mozzarella Balls in Pesto, Tabbouleh Salad, Roasted Garlic Hummus, Marinated Mushrooms, Marinated Feta, Pita Toast

**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

**Trail's End Platter | \$109**

Variety of Chips, Pretzels, Candy Bars, Sodas, Bottled Waters, Granola Bars, and Trail Mix

## SANDWICHES

INCLUDES POTATO SALAD AND CHIPS

\$18 PER PERSON

CHOOSE THREE

**Farmer's Veggie |** Grilled Seasonal Veggies 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

\$18 PER PERSON

CHOOSE THREE

**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. A \$100 deposit is required, and final payment is due two weeks before the big day.

### **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**

