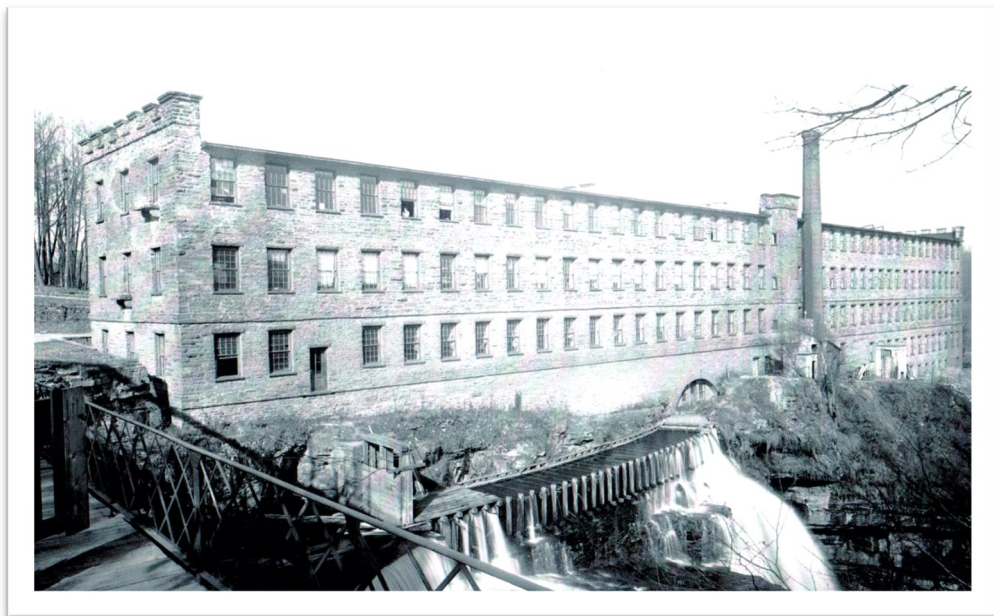




AT THE HAWLEY SILK MILL



# GATHERINGS 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

The Boiler Room at the Hawley Silk Mill truly affords you the opportunity to surround yourself in natural beauty while celebrating your special occasion. We offer you choices that reflect the ever-changing seasonal landscape that is the backdrop for your event, taking into consideration the panoramic views from both the tiered outdoor decking systems and indoor gathering spaces. Our event coordinator will assist you with the design of your event to create an experience that complements the beauty of your surroundings. Our caring staff and preferred vendors will ensure that your event 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.

### GATHERING INCLUSIONS

The Boiler Room, Including Our Patio and Deck Overlooking the Paupack High Falls

The Tented Deck is available April-November\*

\*Should You Utilize the Tented Deck, We Do Require that Tent Sides and a Heater Be Rented

When the Temperature Falls Below 60 Degrees Fahrenheit

Ivory or White Table Linen and Napkins (Other Colors Available for an Additional Fee)

Our Tables and Chairs, Flatware, and Vintage Mismatched China

Other Rentals Will Be Priced Accordingly

Event Coordinator to Guide You Through Menu Selection and Planning Particulars

### SPECIAL CONSIDERATIONS

Maximum Capacity: 80 Guests.

Site fee: \$250 and a minimum of 50 guests is required for Saturday events, minimum 30 guests Sunday through Friday.

Continental Breakfast requires a minimum food and beverage spend of \$480 Sunday-Friday and \$800 on Saturday.

Breakfast/Brunch Buffet requires a minimum food and beverage spend of \$1,170 Sunday-Friday and \$1,950 on Saturday.

The minimum food and beverage spend for a Lunch Buffet Sunday-Friday is \$1,050 and \$1,750 on Saturday. Plated lunch

requires a minimum food and beverage spend of \$1,350 Sunday-Friday and \$2,250 on Saturday. A minimum food and beverage spend of at least \$1,950 is required for Dinner Sunday-Friday and \$3,250 on Saturday.

Events may last up to three hours.

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.



## HELPFUL PARTICULARS

- Gratuity is at your discretion.
- There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces).
- Any items provided by you or any outside vendors must be removed immediately after the event.
- 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 each table) must be made 21 days in advance.
- The final number of guests with the EXACT entree choice count is required 21 days prior to the function.
- We anticipate you may hire a musician, photographer, florist, or other vendors. 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 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 event the best it can be, we ask that only the event host contact the event coordinator throughout the planning process.



## BREAKFAST OR BRUNCH

### CONTINENTAL BREAKFAST

STARTING AT \$16 PER PERSON

**Whole Fruits** | Apples, Oranges, Grapes, and Bananas

**Overnight Oats** | Local Maple Syrup and Cinnamon

**Yogurt** | Granola, and Honey

**Assorted Danishes, Crumb Cake, and Muffins**

**Assorted Bagels, Selection of Butter, Jam, and Cream Cheese**

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

### BREAKFAST/BRUNCH BUFFET

STARTING AT \$39 PER PERSON

**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**

### 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

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



## CARVING STATIONS, LUNCH & DINNER

### 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

### LUNCH BUFFET

STARTING AT \$35 PER PERSON

CHOOSE THREE SANDWICHES

CHOOSE TWO SALADS

**Farmer's Vegetable Sandwich** | Garlic Aioli on Focaccia Bread

**Ham and Cheddar** | Honey Mustard, Lettuce, Tomato and Onions on Country White

**Turkey Breast and Swiss** | Yogurt Ranch, Lettuce, Tomato and Onions on Ciabatta

**Falafel Pita** | Cucumber, Lettuce, and Garlic Aioli

**Caprese Sandwich** | Balsamic Reduction and Greens on Focaccia Bread

**Grilled Chicken** | Pesto, Mozzarella, and Tomato on Ciabatta Bread

**Deviled Egg Salad** | on Birdseed Bread

**Fresh Fruit Salad**

**Roasted Vegetable Quinoa Salad**

**Mediterranean Orzo Salad**

**Fresh Garden Salad with Balsamic Dressing**

**Includes Coffee, Decaffeinated Coffee, Tea and Soda**

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LUNCH/DINNER MENU CONTINUED

## LUNCH/DINNER MENU

LUNCH STARTING AT \$45/PERSON | DINNER STARTING AT \$65/PERSON

### SALADS

LUNCH: CHOOSE TWO | DINNER: CHOOSE THREE

#### Seasonal Greens Salad

Dressing Options

CHOOSE ONE

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Caesar Dressing | Red Wine Vinaigrette

#### Caesar Salad

#### Chickpea, Cucumber and Feta Salad

#### Orzo Pesto Salad

#### BBQ Potato Salad

#### Fruit Salad

#### Quinoa and Roasted Vegetable Salad

#### Hummus with Pita

### ENTREES

LUNCH: CHOOSE ONE | DINNER: CHOOSE TWO

DUO PLATES AVAILABLE ON REQUEST

**Balsamic Flank Steak** | Roasted Broccoli, Peppers, and Demi Glace

**Shepherd's Pie** | Champ Style Potatoes, Ground Beef, and Vegetables

**Beef Paprikash** | Carrots, Onions, Tomato, and Potato Gnocchi

**Honey Orange Chicken** | Lime Riced Cauliflower

**Chicken** | Cilantro Lime Black Beans, Corn, Peppers, and Salsa

**Marinated Grilled Chicken Breast** | Grains with Arugula, Garden Vegetables, and Red Pepper Coulis

**Baked Ziti** | Tomato, Ricotta, and Mozzarella

**Pesto Penne** | Tomato, Parmesan, and Roasted Onion

**Pasta Primavera** | Orzo, Artichokes, Sun-Dried Tomato, Greens, Broccoli, and Garlic Oil

**Pesto Baked Cod** | Roasted Cauliflower

**Umami Portobellos** | Roasted Bok Choy, Carrots, and Citrus Ginger Sauce

**Coffee, Decaffeinated Coffee, Tea and Soda**

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## OPEN BAR

FIRST HOUR \$18 PER PERSON  
EACH ADDITIONAL HOUR \$9 PER PERSON  
ADDITIONAL \$225 FEE PER BARTENDER

## BOTTLED BEER

Coors Light | Yuengling | Lionshead | Corona Extra | Heineken Zero

## WINE

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

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

Jose Cuervo Gold | Montezuma – Tequila

Johnnie Walker Red | Dewars - Scotch

Jim Beam – Bourbon

Jack Daniels | Jameson | Windsor – Whiskey

Mr. Boston Assorted Schnapps and Liqueurs

## UPGRADE YOUR BAR

### UPGRADE YOUR BOTTLED BEER

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 1911 Original or Raspberry Hard Cider

CONTINUED ON NEXT PAGE





OPEN BAR CONTINUED

## UPGRADE YOUR BOTTLED BEER CONTINUED

**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**

NOT LISTED HERE? ASK FOR PRICING REGARDING ADD ON SELECTIONS!

Pair Your Beer with Your Menu! Ask Our Malt Maven for a Consult.\*

\*May Involve Additional Fees

## UPGRADE YOUR SPIRITS

Upgrade to Top Shelf Add \$10 Per Person

**Grey Goose | Ketel One – Vodka, Hendricks | Tanqueray – Gin**

**Patron Silver | Casamigos Blanco – Tequila , Johnnie Walker Black – Scotch**

**Makers Mark – Bourbon | Crown Royal - Whiskey**

**Cordials (upon request)**

**Bailey's Irish Cream | Frangelico | Grand Marnier**

**B&B | Drambuie | Campari**

**Sambuca | DiSaronno | St. Germain – Liqueurs**

## ADD ONS

**Mimosa Bar | \$8 Per Person, Served for 1 Hour**

**Champagne Punch | \$40 Per Bowl, Serves 8-10 Guests**

**Bloody Mary Bar | \$12 Per Person, Served for 1 Hour**

**Signature Cocktail – Priced Accordingly**

**Ginger Beer | \$2 Per Person (Perfect for Mixing Moscow Mules!)**

## FRUITED ICED TEA STATIONS

\$5 Per Person

**Tropical | Pineapple, Mango, and Guava**

**Citrus | Lemon, Lime, and Orange**

**Calm | Caffeine Free with Hibiscus and Red Berries, and Mint**

**Includes Simple Syrup, Fresh Fruit Purees**

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OPEN BAR CONTINUED

## **INFUSED WATER STATIONS**

\$4 PER PERSON

**Cucumber Honeydew**

**Citrus Mélange** | Lemons and Oranges

**Berries and Mint** | Raspberry, Strawberry, Blackberry, and Mint

## **SPECIALTY NON-ALCOHOLIC BEVERAGE**

\$7 PER PERSON

**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**

**Non-Alcoholic Ginger Beer**

TAB AND CASH BARS ALSO AVAILABLE\*

\*REQUIRES MINIMUM SPEND OF \$500 PLUS BARTENDER FEE OF \$225 PER BARTENDER.

ALL TAB BARS WILL ADD A 20% GRATUITY TO THE TOTAL SPEND.



## CELEBRATION CAKES

STARTING AT \$4.50 PER PERSON

All Cake Pricing Includes Vanilla Buttercream, Chocolate Writing and Piped Borders

Customize your cake with the following selections

### CAKE FLAVORS

(INCLUDED)

SELECT ONE

**Mocha Cake | Orange Dreamsicle | Chocolate Truffle  
Lemon Chiffon | Very Vanilla | Red Velvet  
Carrot (Cream Cheese Filling and Cinnamon Buttercream)**

### CAKE FLAVOR UPGRADES

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.

Final celebration cake pricing will be determined after a consultation with our pastry chef.

### 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.

**Have Our Pastry Chef Create a Cake to Match Your Invitation! | Priced Accordingly**

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