



AT THE HAWLEY SILK MILL



Abigail Carmody Photography

WEDDING PACKAGES 2025-2026

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-three 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. 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.

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

\$10 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-Thursday.
- Ceremony service fee \$10 per person.
- 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.
- 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.
- 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.





HELPFUL PARTICULARS CONTINUED

- 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 \$149 PER PERSON

THIS PACKAGE INCLUDES:

Choice of Three Passed Hors D'Œuvres

Stationary Cheese Display

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'ŒUVRES

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

Spicy Tuna Tartare on Cucumber Coin

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

Beef Satay

Wild Mushroom Canapé

CONTINUED ON NEXT PAGE

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



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

Choose One

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

ENTREES

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** | 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**
- Corn Pudding**

CONTINUED ON NEXT PAGE

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BLUESTONE CONTINUED

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

Stuffed Portobello Steak | Spinach, Cream, Garlic, Breadcrumbs

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

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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 \$159 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'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

Spicy Tuna Tartare on Cucumber Coin

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

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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) Includes: Shrimp Cocktail with Horseradish 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

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

Choose One

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette

Caesar Dressing | Red Wine Vinaigrette

CONTINUED ON NEXT PAGE

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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

Pan Seared Cod | 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

Stuffed Portobello Steak | Spinach, Cream, Garlic, Breadcrumbs

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

CONTINUED ON NEXT PAGE

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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 \$179 PER PERSON

THIS PACKAGE INCLUDES:

- All 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

- 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
- Spicy Tuna Tartare on Cucumber Coin
- 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

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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), 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 Horseradish 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

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 | Bulgur Wheat, Wheat Berry, Farro, Orange Supreme, Dried Fruit and Almonds

CONTINUED ON NEXT PAGE

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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
- Roasted 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 Portobello Steak** | Spinach, Cream, Garlic, Breadcrumbs
- Vegetable Wellington** | Puff Pastry, Sweet Potato, Broccoli, 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**

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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 | 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

CONTINUED ON NEXT PAGE



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 Smash

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

(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 \$2 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 \$8 each

4 Assorted Truffles in a Box \$15 each

4 Assorted Caramels in a Box \$13 each

Mini Jar of Hot Cocoa Mix \$9 each

Packaged House Made Marshmallow \$7 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

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





POST WEDDING BREAKFAST OR BRUNCH

ADD A BREAKFAST/BRUNCH BUFFET TO THE DAY AFTER YOUR WEDDING
STARTING AT \$42 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 | \$148

Yogurt Bar Assorted Toppings | \$117

Artisanal Cheese Display with Grapes and Crackers | \$128

Side of Salmon Poached with Cucumber Dill Chop | \$149

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MENU ENHANCEMENTS

HORS D'OEUVRES, LATE NIGHT NOSH

ADDITIONAL HORS D'OEUVRES

Lamb Chops in Pesto | \$9 Each

Oysters Rockefeller | \$9 Each

Stuffed Clams Diablo | \$7 Each

Gravlax Blini with Crème Fraîche and Roe | \$7 Each

Crab Crostini with Citrus Aioli and Chives | \$8 Each

Steak Crostini with Horseradish Sauce & Pickled Onions | \$8 Each

Shrimp Shooter with Cocktail Sauce | \$8 Each

CARVING STATION

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION

CHEF ATTENDED | \$239

CHOOSE ONE

Whole Side Salmon | \$15 Per Person

Salt Cured, Lavender, Pickled Onion Salad, and Crème Fraîche

Slow Roasted Pork Loin | \$13 Per Person

Mustard Maple Glaze

Herb Roasted Beef Prime Rib | \$31 Per Person

Horseradish Cream

Herb Roasted Beef Tenderloin | \$31 Per Person

Balsamic Onion Relish

Rosemary Garlic Studded Lamb Leg | \$15 Per Person

Minted Chimichurri

Roast Turkey | \$11 Per Person

Traditional Sides

DESSERT DISPLAY

\$26 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

Sliced Mozzarella and Tomato Display | \$117

House Made Pesto & Balsamic Drizzle, Focaccia, Olive Oil

Mediterranean Platter Tomato Bruschetta | \$137

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

Fried Platter | \$158

Tater Tots, French Fries, Egg Rolls, Buffalo Chicken Wings, Pot Stickers and an Assortment of Dipping Sauces

Cheese and Meat Board | \$169

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 | \$105

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 | \$145

Bacon, Egg, Cheese, Sausage on Brioche, Bagels of Wraps, Hash Brown Patty

SANDWICHES

INCLUDES POTATO SALAD AND CHIPS

\$19 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

\$19 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

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





8 Silk Mill Drive | Hawley, PA 18428
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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**