



AT THE HAWLEY SILK MILL



GATHERINGS 2025

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.

All prices exclude tax and service charges.

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 \$17 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 \$42 PER PERSON

Fresh Fruit Salad

Country Style Quiche | Peppers and Onions

Sausage

Bacon

Hash Brown Casserole

Assorted Danishes and Muffins

Tuna Niçoise Salad

Baked Pest Chicken Breast | 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 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

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 | \$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

LUNCH BUFFET

STARTING AT \$38 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

CONTINUED ON NEXT PAGE

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





LUNCH/DINNER MENU CONTINUED

LUNCH/DINNER MENU

LUNCH STARTING AT \$48/PERSON | DINNER STARTING AT \$74/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

Traditional Potato Salad

Fruit Salad

Quinoa and Roasted Vegetable Salad

Hummus with Pita and Vegetables

ENTREES

LUNCH: CHOOSE TWO | DINNER: CHOOSE THREE

DUO PLATES AVAILABLE ON REQUEST

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

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

Atlantic Salmon | Lemon and Herb Beurre Blanc

Honey Orange Chicken | Lime Riced Cauliflower

Chicken Cacciatore | Peppers, Onions, Tomatoes, Mushrooms

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

Maple Glazed Loin of Pork | Mini Roasted New Potatoes

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

DESSERT

Chef's Whim Mini Desserts for the Table

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OPEN BAR

FIRST HOUR \$20 PER PERSON
EACH ADDITIONAL HOUR \$10 PER PERSON
ADDITIONAL \$239 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

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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 \$11 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 | \$9 Per Person, Served for 1 Hour

Champagne Punch | \$43 Per Bowl, Serves 8-10 Guests

Bloody Mary Bar | \$13 Per Person, Served for 1 Hour

Signature Cocktail – Priced Accordingly

Ginger Beer | \$3 Per Person (Perfect for Mixing Moscow Mules!)

FRUITED ICED TEA STATIONS

\$6 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

\$5 PER PERSON

Cucumber Honeydew

Citrus Mélange | Lemons and Oranges

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

SPECIALTY NON-ALCOHOLIC BEVERAGE

\$8 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 \$239 PER BARTENDER.

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



CELEBRATION CAKES

STARTING AT \$5 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)**

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.

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

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.

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

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