



THE WOODLANDS INN

WILKES-BARRE, PA



For a Truly Memorable Wedding Reception

The Woodlands, nestled in the foothills of the Poconos, is the perfect location to fulfill your wedding dreams.

We have been designing weddings for over 40 years, and have established ourselves as the premiere catering facility in Northeast Pennsylvania, offering outstanding accommodations paired with delicious and creative cuisine.

Our experienced staff will consult with you on our wide variety of menu ideas, as well as coordinate all other arrangements from flowers, linens and music. Our signature is creating a memorable and unique event custom designed to each client's individual taste. Let us help you to create the wedding of your dreams! Appointments can be made at your convenience on weekends, weekdays, or evenings.

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Wedding Packages include the following:

Cocktail Hour

The event will begin with a one-hour cocktail reception in the outdoor garden location, The Grove, or The Executive Lounge & Deck, each with a view of our picturesque Laurel Run Stream. A fine selection of five hot and cold hors d'oeuvres are served to accompany the first hour of a five-hour continuous open bar.

Menu

A four-course dinner consisting of an appetizer, salad, entrée, and dessert is included in the wedding package. You may choose to offer up to three entrees for your selections. It will be necessary to identify your selections on your invitations and supply us with your totals in advance. **For the convenience of your guests and the wait staff it will be required that you provide us for each table a listing, usually a professional looking table tent, to identify the name of each guest and their entree selection.** Combination entrees, child, vegetarian and gluten free meals are also available.

Open Bar

Four more continuous hours of an open bar will follow in reception area. The package consists of house brands of liquor, two types of domestic bottled beer, assorted wines, soft drinks, and a champagne toast. If bar overtime occurs, a fee of \$4.00 per person per hour plus gratuity for three-quarters of the amount of guests you guarantee will be charged. This is paid to the Banquet Manager that evening.

An upgrade to premium brands may be added for an additional \$6.00 charge per person.

Wedding Cake

A variety of styles and flavors are available. The wedding cake is included as part of the package. If you choose to work with your own pastry shop or local bakery, your cake will be served at no additional cost and will not be included in the package price.

Flowers

Fresh floral centerpieces for all guest tables as well as the buffet, bridal table and cake top can be arranged by our house florist. A fifty dollar centerpiece per table is included in the package. If you select our florist it would be our recommendation for you to meet with them to discuss your own individual style and color of the centerpieces. You may also decide to use your own florist. If so, we will not add the cost of the centerpieces in the package. If you are supplying your own table decorations it is the responsibility of the client to have the decorations assembled and placed on the tables. If The Woodlands staff will be required to arrange this on your behalf a \$200.00 charge will apply.

Additional Services

Our ballroom is also available for your rehearsal dinner or bridal shower. A 10% discount will be applied to your food and beverage amount if your reception is held here. We also offer Post Nuptial Breakfast or Brunch.

Linens & Candlelight

White, Ivory and select colored linens are available to coordinate with your wedding party as part of the package. Floor length linens with overlays and chair covers can also be arranged at additional charges 60". Please see Linen & Special Touches for more details. A diagram will be supplied so that table assignments may be made. Votive candles will be placed on each table in addition to silver candelabras for the bridal table.

Accommodations

For the convenience of your guests a block of hotel rooms may be reserved in advance. The rooms will be held until 30 days before your wedding. Your guests will receive a special room rate should they decide to stay with us. While staying at our resort, your guests can enjoy our indoor pool, Alexander's Spa, fitness center, 17,000 gallon Jacuzzi, several lounges and an outdoor bar and deck. Also, a personalized hotel information card will be supplied for your convenience, to be placed in with your wedding invitation. For weddings with one hundred guests or more, a complimentary

bridal suite is provided for the bride and groom on the evening of their wedding.

Ceremony Areas

For your convenience, you may arrange to host your ceremony in one of our outdoor locations. Weather permitting, our outdoor garden location, The Grove, can easily be transformed into a beautiful wedding ceremony setting. A ballroom would also be reserved in case of inclement weather. Photographs of these arrangements can be seen by visiting our Sales Department. Your ceremony decorations, music for your procession and sound system will also be arranged if necessary. These expenses, as well as the rental of the ceremony area (indoors or out) will cost approximately \$1,500.00.

Service Charges & Deposits

All prices are subject to proportionate increases to meet the increased costs of food, beverages, and other costs of operation; and are subject to tax and gratuity. The total tax and gratuity adds approximately 12-18 dollars per person to package.

Final guest count and payment is required three business days in advance. All charges will be based on the guarantee.

A non-refundable, non-transferable \$1,000.00 deposit is required to secure a date. An additional \$2,000.00 will be required one year prior to the date. Should a confirmed reservation be cancelled the deposit will be returned only if the space held is resold with a comparable event.

Deposits and final payment is accepted for receptions by cash or check only. Credit cards will not be accepted as a form of payment.

Special pricing available for receptions scheduled for January, February or March and for those considering a Friday night, Saturday afternoon or Sunday wedding. Saturday evenings require a 125 minimum guest count. If the minimums are not reached, a food and beverage upgrade will be required. Minimums may be adjusted, based on the time of the year.

Wedding Package

Bar Selections

House Brands (Included in package)

Seagram's 7 Gordon's Vodka Peach Schnapps
 Seagram's Gin Ten High Bourbon Light Rum
 Inverhouse Scotch Vermouths Admiral Coconut Rum

Wine

White Zinfandel, Merlot, Chardonnay, Pinot Grigio

Beer

Bottled – two domestic beer choices

Premium Brands (Additional \$6.00 per guest)

Canadian Club Skyy Vodka Old Grand Dad Bourbon
 Beefeater Gin Captain Morgan Malibu Coconut Rum
 Dewars Scotch Bacardi Rum Vermouths
 Peach Schnapps

Wine

White Zinfandel, Merlot, Chardonnay, Pinot Grigio

Beer

Bottled – two domestic beer choices and one imported beer choice

Enhancements...

Cordials featuring Bailey's Irish Cream, Drambuie, Frangelica, Sambucca, Grand Marnier, Kahlua and Amaretto DiSaronno are offered and based on consumption for \$80.00 per bottle or \$3.75 per person. Beverage table service is available upon request. An additional 10% bar gratuity will apply to this service.

Martini Bar - Imagine your favorite Martini being poured through a 300 pound ice carving, flowing down a narrow cut in the ice and served chilled in your Martini glass. \$5.00 per person
 Ice carvings begin at \$400.00

Microbrews and Imported Beers can also be added to your package.

Hors d'oeuvres

Choose a selection of five hors d'oeuvres served both butlered and buffet style from the following for one hour.

Display Items

- Tropical Fresh Fruit Display
- Domestic & Imported Cheese Display
- Baked Brie Cheese in Sourdough Bread Bowl Accompanied with Berries, Candied Walnuts & Raspberry Sauce
- Fresh Vegetable Crudite
- Cheese Fondue Station
- Spinach, Artichoke & Crab Dip
- Tabbouleh, Hummus, Guacamole, Pita Bread, Tortilla Chips

Hot Hors d'oeuvres

- Vegetable Pot Stickers with Asian Dipping Sauce
- Pretzel Crusted Chicken with Mustard Sauce
- Asian Chicken over Lo Mein Noodles
- General Tso's Chicken
- Crab Stuffed Mushrooms
- Steak Quesadillas
- Crispy Bacon Wrapped Chicken
- Meat & Vegetable Empanada
- Stromboli
- Pistachio Nut Encrusted Chicken
- Potato Skins: Cheddar & Bacon
- Potato Skins: Buffalo Chicken
- Honey Glazed Sesame Chicken
- Potato in Phyllo
- Miniature Panini Sandwiches
- Fried Ravioli with Marinara
- Mini Franks in a Blanket

Available as butlered only:

- Provolone Cheese Slices Topped with Italian Meats
- Brie Cheese, Raspberry and Almond in Phyllo
- Chicken Cordon Bleu Nuggets
- Spicy Crab Salad in Tortilla Cup
- Scallops Francaise
- Beef Short Ribs
- Beef Satay with Peanut Sauce
- Gyros with Tzatziki Sauce
- Buffalo Bites with Bleu Cheese & Celery
- Bruschetta
- Wood-Fired Pita Pizza
- Mac~n~Cheese Bites
- Bacon Wrapped Scallops
- Homemade Potato Pancakes
- Cheeseburger Sliders & Fries
- Philly Cheesesteaks
- Sushi
- Langostino Lobster Popcorn Bites
- Shrimp~n~Biscuit
- Szechuan Beef

Additional Hors d'oeuvres Butlered (per person)

Smoked Chicken Tacos	\$2.00
Coquille St. Jacques	\$2.00
Maryland Crab Cakes	\$2.50
Baked Crabmeat Imperial	\$2.50
Crab Stuffed Mini Potato Skins	\$2.50
Coconut Fried Shrimp	\$3.00
Cold Shrimp Cocktail (2 per)	\$3.00
Crabmeat in Beggar's Purse.....	\$3.00
Blackened Shrimp with Corn & Black Bean Salsa.....	\$3.00
Beef Medallions Wrapped Around Asparagus Tips	\$3.00

Stations

Chicken Bites: Buffalo ~ BBQ ~ Honey Garlic (prepared to order)	\$4.00
Decorated Pasta Station	\$5.00
South of the Border: Enchiladas ~ Empanadas ~ Tacos	\$5.00
Refried Beans ~ Guacamole ~ Tortilla Chips	
Angel Hair Pasta Sauteed with Assorted Seafood	\$5.00
Pad Thai.....	\$5.00
Mediterranean.....	\$5.00
Shrimp Cocktail (4 per).....	\$6.00
Sushi.....	\$6.50
Comfort Food: Meatloaf ~ Chicken Pot Pie ~ Mac~n~Cheese.....	\$6.50
Italian Antipasto.....	\$7.50
Oktoberfest: Bratwurst ~ Knockwurst ~ Chicken Schnitzel.....	\$7.50
Whole Roasted Pig (150 person Minimum)	\$10.00
Raw Bar: Shrimp ~ Sushi ~ Crab	\$15.00

Dinner Selections

Accompaniments served with all entrees - Fresh Vegetable ~ Starch ~ Rolls & Butter ~ Coffee, Tea, Decaffeinated Coffee

Gluten Free ~ Vegetarian ~ Vegan ~ Children's Selections are available upon request

Appetizers

Select One

Cappelletti Soup ~ Italian Wedding Soup ~ Ricotta Cheese & Spinach Crepe ~ Angel Hair or Bowtie Bolognese ~ Gnocchi ~ Rigatoni ~ Penne ala Vodka ~ Potato Pierogies ~ Pan-fried Pork Dumplings ~ Fusilli Marinara ~ Fresh Fruit Medley

- Add: Meatballs or Sweet Sausage to any Pasta
- Ask About Family Style Pasta Appetizer

Additional Selections (per person)

Tortellini Alfredo \$3.00 ~ Fresh Fruit Bollo Grande \$3.00 ~ Fresh Fruit in Half Cantaloupe \$4.00

Salads

*Included in package:

Fresh Garden Salad* - Mixed greens with a seasonal assortment of fresh vegetables.

Hearts of Romaine Salad* - Tender hearts of romaine accompanied by thinly sliced vine-ripened tomatoes napped with green goddess dressing.

Greek Salad* - Mixed greens, fresh vegetables, black olives and crumbled feta cheese served with vinaigrette dressing.

Additional Selections:

Caesar Salad - Hearts of romaine tossed with a blend of egg yolks, garlic, olive oil, Parmesan cheese, anchovies and toasted croutons. **\$3.00**

Wedge of Iceberg - Iceberg lettuce, bacon bits, carrot curl, black olives, dried cranberries and cucumbers with a Bleu cheese dressing. **\$3.00**

California Salad - Micro greens with seasonal vegetables, candied walnuts, dried cranberries, crumbled Gorgonzola cheese and crisp fried onion straws. **\$4.00**

Caprese Salad - Sliced fresh buffalo mozzarella, tomatoes and basil. **\$4.00**

Poultry

Lemon Chicken Francaise \$90

Chicken breast prepared with white wine, butter, garlic and lemon sauce.

Chicken Marsala \$90

Boneless chicken & sliced mushrooms sautéed with a sweet Marsala wine sauce.

Chicken Madeira \$90

Sautéed breast of chicken served with fresh asparagus and topped with a Madeira wine and mushroom sauce then sprinkled with imported mozzarella cheese.

Parmesan Cheese Encrusted Breast of Chicken \$90

Parmesan cheese breaded chicken breast, sautéed and served with Italian herb beurre blanc sauce.

Dijon Chicken \$90

Breast of chicken brushed lightly with a whole grain French Dijon mustard topping.

Pretzel Chicken \$90

Breast of chicken dredged in crushed hard pretzels, grilled and served with a honey mustard sauce.

Asian Chicken with Sweet Chili Honey Sauce \$90

The perfect blend of flavors! Breast of chicken coated with panko breadcrumbs, pan-fried and crispy, served with a sweet chili honey sauce.

Chicken Oscar \$95

Francaise style chicken breast accompanied with a crabmeat beggars purse.

Beef

Prime Rib of Beef \$95

Choice prime rib of beef slowly roasted in its own juices.

Roast Tenderloin of Beef \$99

Roasted tenderloin of beef with rosemary accompanied with a wild mushroom and burgundy wine reduction.

Filet Mignon \$100

Filet mignon broiled to your preference with mushroom caps accompanied with a bearnaise sauce.

Gorgonzola Cheese & Herbal Breadcrumb Crusted Medallions of Beef \$102

Petite filets, pan seared and topped with a blend of creamy Gorgonzola cheese and fresh herbs served with bordelaise sauce.

Horseradish & Roasted Garlic Crusted Medallions of Beef \$102

Petite filets, pan seared and topped with a blend of white horseradish and roasted garlic.

Chesapeake Filet Mignon \$102

Grilled tenderloin filet steak topped with jumbo lump crabmeat and creamy bearnaise sauce.

Seafood

Cedar Plank Alaskan Cod \$90

From the Bering Sea, a mild and moist fillet baked on a cedar plank for an aromatic smoky flavor.

Seafood Encrusted Tilapia \$90

A fresh tilapia fillet topped with a pureed seafood combination and herb compound butter baked to a golden brown.

Potato Wrapped Grilled Salmon \$90

Thinly sliced potatoes wrapped around grilled salmon and served with a beurre blanc sauce.

Bacon Wrapped Atlantic Cod with Maple & Balsamic Glaze \$90

Moist fillet of cod caught off of the icy coast of Alaska, wrapped in bacon and baked with a light maple balsamic glaze.

Stuffed Shrimp \$95

Jumbo stuffed shrimp with crabmeat imperial.

Creole Crab Cake \$98

Creole style jumbo lump crab cake lightly fried with a sweet corn cream sauce, roasted red pepper coulis & scallion oil.

Stuffed Salmon \$98

Fillet of salmon filled with crab meat imperial.

Stuffed Flounder \$99

Baked North Atlantic flounder filled with crabmeat imperial accompanied with a beurre blanc sauce and toasted almonds.

Entrée Duets

(Choose 2 Entrees to Create Duet) (Priced Accordingly)

Filet Mignon ~ Roast Tenderloin of Beef ~ Stuffed Shrimp ~ Creole Crab Cake ~ Seafood Shish Kebob ~ Stuffed Mushroom with Crab ~
6 oz. Lobster Tail ~ Soy & Lime Glazed Chilean Sea Bass

Sweet Endings

(To accompany your cake)

Rocky Road Ice Cream Sundae ~ Butter Pecan Ice Cream with Warm Caramel Sauce ~ Apple Crisp Ala Mode ~ Italian Spumoni ~
Cookies~n~Cream Ice Cream Sundae ~ Lemon Sorbet with Frosted Grapes ~ Wild Berry Sorbet ~ Assorted Berries with Sweetened Whipped Cream ~
Belgian Waffle Ice Cream Sandwich ~ Double Chocolate Chip Ice Cream Sandwich

Chocolate Fountain \$4.50

The ultimate in chocolate fondue

Experience the mouth watering aroma of cascading Belgian chocolate with an assortment of dipping goodies such as: fresh strawberries, marshmallows, pineapple, cookies, chips and pretzels, brownies, Bananas Foster and cheesecake bites plus more...

Viennese Dessert Table \$10.00

A gourmet selection of cheesecakes, tarts, pies, fruit, tiramisu, chocolate beignets, Bananas Foster, Irish trifle, cannoli, cream puffs, chocolate covered strawberries and more...

Espresso and Cappuccino Station \$3.75

Made to order espresso, latte's and cappuccinos with flavored syrups available to enhance your favorite drink

Intermezzo \$3.75

Lemon, orange, raspberry and champagne

International Coffee Station \$3.50

Coffee, hot tea, decaffeinated coffee, flavored syrups, whipped cream, chocolate shavings and cinnamon

Linens & Special Touches

Wedding package linens include three-quarter length - 90" x 90" square tablecloth placed on a round table. Available linen colors: White - Ivory - Moss Green - Powder Blue - Yellow - Copper - Sea Foam Green - Pink - Black

As a special enhancement to your wedding package, custom designed linens for any occasion are available and priced accordingly. Linens vary in color, prints, and pricing. An appointment can be made to view samples.

Standard Floor Length Linen Options

Floor Length White or Ivory \$15.00 for 60" table & \$25.00 for 72" table
Floor Length Tuxedo Stripe \$25.00 for 60" table & \$30.00 for 72" table
Floor Length Color \$25.00 for 60" table & \$35.00 for 72" table
Linen Overlays \$15.00 to \$35.00
Assorted Colored Napkins \$2.00 per
Napkins tied with Ribbon \$2.50 per
Satin and Twill Napkins \$3.00 per

Chair Cover \$6.50 per include a colored band / bow / sash.

Available colors: White - Ivory - Burgundy - Black and a variety of Primary Colors

60" tables can accommodate up to 10 guests

72" tables can accommodate up to 12 guests

Custom designed linens for any occasion are available and priced accordingly.

Ice Sculptures \$400.00 and up

Room Decorations - Consult your sales person

Ladies Room Attendant \$100.00

Coat Room Attendant \$100.00

Valet Parking \$100.00 per attendant

Photographs of room decorations to enhance your ballroom are available in our sales office.

** There will be a \$100.00 charge for set-up of a candy or cookie display supplied by an outside vendor or family member **

Wedding Checklist for The Woodlands Inn

January – March before wedding date

- Come to an entrée tasting (See Sales Office for dates) to choose entrees for your invitations (for served dinners only - cocktail reception/station weddings not applicable)

2 weeks prior to sending invitations

- Let us know how many personalized reservation cards will be needed for your invitation mailing

4 to 8 weeks before wedding date

- Schedule final detail appointment. All menu details and décor decisions to be finalized

1 week prior to wedding date

- Preliminary guest count to sales office
- Schedule appointment 3 days prior to wedding

Wednesday before Wedding

- Ballroom layout and amounts per table completed (6 - 12 guests per table), special dietary, and children's menus will be discussed.
- Placecards in alphabetical order
- Guest book and pen

- Toasting glasses
- Cake knife and server
- Favors
- Table tent with guest's entrée choices (if applicable)
- Envelope bag or holder
- Gift bags for overnight guests
- Any other items that you will be using the day of your reception

Day of Reception

- Arrive one hour prior for pictures and then proceed to your cocktail area
- Coordinate with contact regarding items that need to be secured from Wednesday drop off
- Our staff will secure your envelopes and gifts once all have been collected for evening.
- Our staff will meet you in the cocktail location! Relax and enjoy!!!
- Choose someone to be in charge of items that need to be returned to bride after conclusion. (Toasting glasses, guest book and pen, cake knife and server, cake top, cake etc...). The Woodlands is not responsible for any items left after the reception is over. Please schedule your florist to return at the conclusion of the event to pick up any vases, etc.

Shower Packages

Also Included Complimentary for Both Packages:
Piped In Music, Bridal Gift & Cookie Tables With Linens

Gardenia Luncheon \$24.95 per person
unless otherwise noted (Pricing includes tax & service charge)

Appetizer Selection (Select one)

Fresh Fruit Medley ~ Soup Du Jour ~ Fresh Garden Salad
Soup~n~Taco Salad Combo Add \$1.95

Entrée Selection (Select One)

Chicken Crepes ~ Parmesan Cheese Encrusted Chicken ~ Turkey
Devonshire ~ Crushed Pretzel Encrusted Chicken ~ Chicken Francaise ~
Grilled Chicken Caesar Salad ~ Asian Chicken with Sweet Chili Honey
Sauce ~ Sesame Chicken over Lo Mein & Vegetables

Includes: Fresh Vegetable & Starch (where applicable), Rolls & Butter
Coffee, Tea, Decaf and Soda

Desserts (Select one)

Apple Crisp ala Mode ~ Lemon Sorbet with Frosted Grapes
Strawberries-n-Biscuit (Spring/Summer) ~ Apple Caramel-n-Biscuit
(Fall/Winter) ~ Strawberry Shortcake ~ Spumoni ~ Cookies ~n~ Cream Ice
Cream Sundae

Rose Brunch \$26.95 per person

50 person minimum (Pricing includes tax & service charge)
Please add a \$75.00 omelette chef charge for every 50 guests

Carafes of Orange Juice, Coffee, Tea & Decaf
Omelettes Prepared To Order With Assorted Fillings

Selection of Two:

Texas Style Egg Bread French Toast ~ Blueberry Pancakes ~ Quiche ~
Belgian Waffles ~ Penne with Vodka Sauce or Alfredo Primavera Sauce

Selection of Two:

Hickory Smoked Bacon ~ Chicken Crepes ~ Parmesan Cheese Encrusted
Chicken ~ Roasted Turkey with Stuffing ~ Virginia Baked Ham ~ Country
Link Sausage ~ Crushed Pretzel Encrusted Chicken

Also includes: Home-fried Potatoes, Sliced Fresh Fruit, Mini Muffins,
Dinner Rolls & Butter

Additional Beverages:

Mimosa \$25.00/bottle ~ Bloody Marys \$25.00/carafe ~ Alcoholic Punch \$30.00/gallon

Display Showers (up to 4 tables provided at no charge) \$10 for each additional table

Rehearsal Dinner Package

Includes: Salad, Entrée, Vegetable and Starch, Coffee, Soda & Dessert

Entrée Selection (Select up to three)

Poultry

Dijon Chicken \$29 Asian Chicken with Sweet Chili Honey Sauce \$29

Chicken Francaise \$29 Parmesan Cheese Encrusted Chicken \$29
Pretzel Encrusted Chicken \$29 Chicken Madeira \$29

Beef

Sliced New York Strip Loin \$33 Roast Tenderloin of Beef \$38
Prime Rib of Beef \$34 Filet Mignon \$40

Seafood

Cedar Plank Baked Alaskan Cod \$30
Potato Wrapped Grilled Salmon \$30
Seafood Encrusted Tilapia \$30
Stuffed Flounder with Crabmeat \$39

Vegetarian \$25

Couscous Stuffed Eggplant ~ Eggplant Parmesan ~ Five Cheese Tortellini

Desserts (Select one)

Rocky Road Ice Cream Sundae ~ Apple Crisp Ala Mode
Strawberries ~n~ Biscuit (Spring/Summer) ~ Italian Spumoni
Tiramisu Parfait ~ Caramel Apple ~n~ Biscuit (Fall/Winter)
Assorted Berries with Sweetened Whipped Cream

Bar Options

Waitresses will be assigned to take drink orders for parties fewer than 25
guests, or **Open Bar Packages can be added:**

2 Hour Name Brands - \$13.50 ~ Premium Brands - \$17.25
Bar Service \$125 per bartender

A Selection of Hors d'oeuvres is available to enhance your evening.
Cabaret or Station Style Dining is available

6% tax & 20% service charge or waitress fees will apply to process.
Chef fee \$75.00 plus 6% tax (for stations only)

Each chef serves approximately 50 people. Prices subject to change.

Off Premise Catering

Our signature style brought to your venue. We create a unique customer event designed to each client's individual taste. Our experienced staff will consult with you on our wide variety of menu ideas, as well as coordinate other arrangements and provide the most skilled and personable staff.

Kosher Catering

The Woodlands Inn has been providing a full range of Glatt and conservative kosher catering for over 40 years. Hold your event at The Woodlands Inn or at your special venue. We believe in providing the most innovative food and presentation along with most attentive service to exceed our client's wishes.

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