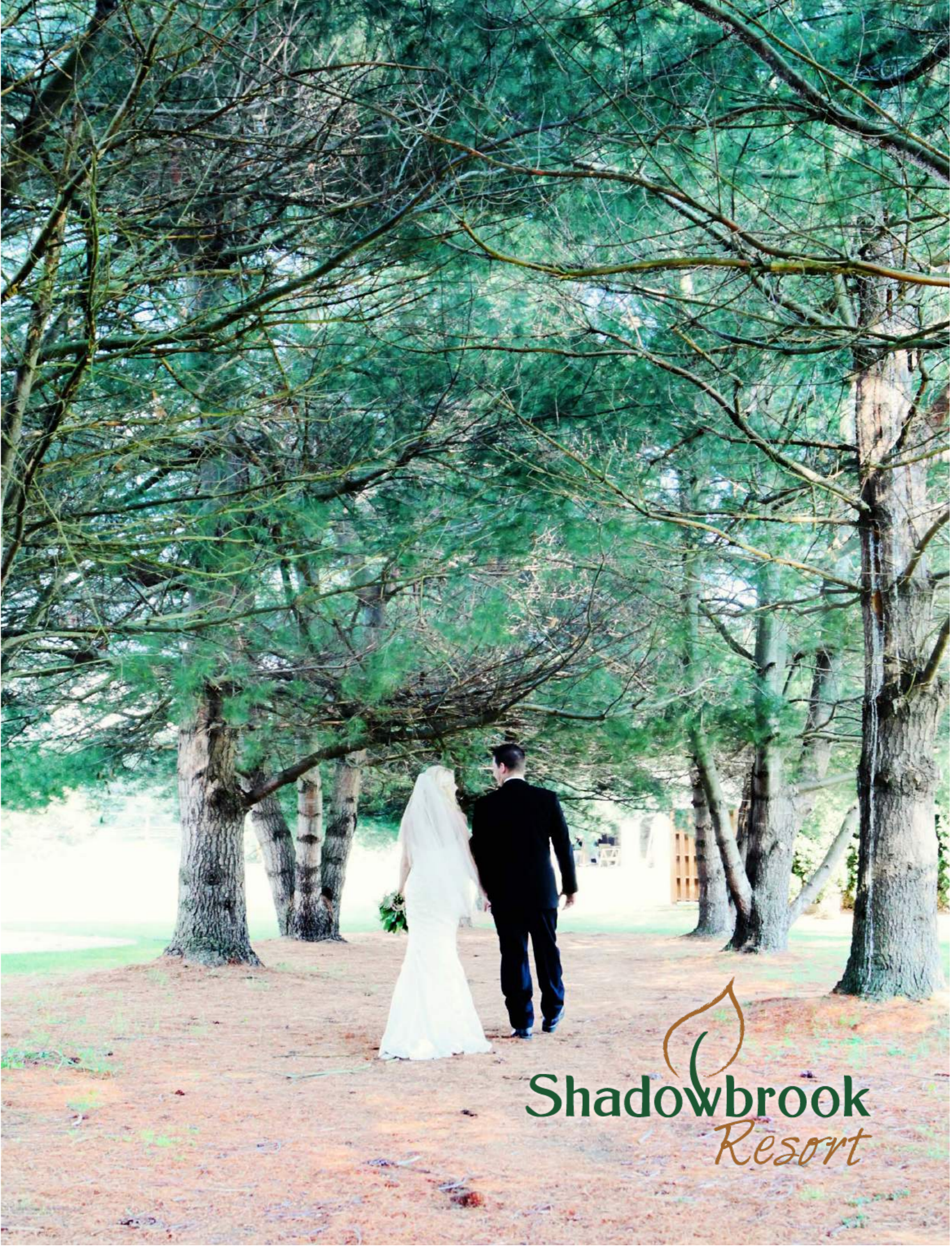
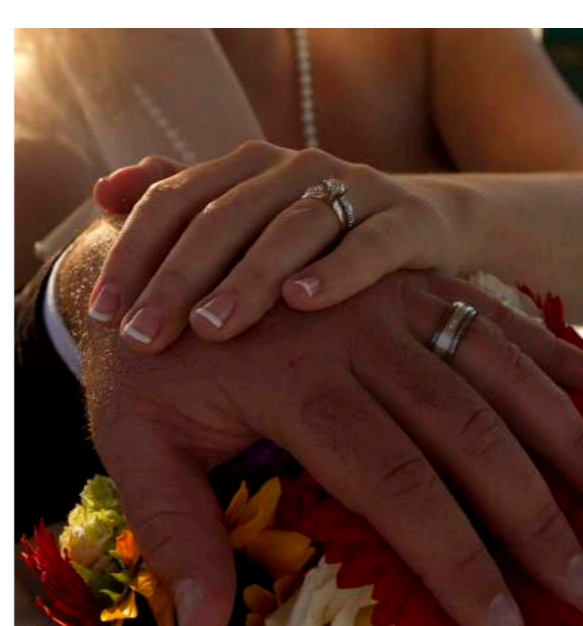


*Creating the wedding of your dreams...*





# Shadowbrook Resort

*Welcome to Shadowbrook Inn & Resort!*  
We look forward to bringing your dream wedding to life.

At Shadowbrook Inn & Resort, we understand the importance of personalizing the first day of your future together. Our dedicated event coordinators pride themselves on making the planning process as seamless and fulfilling as possible for you and your family. We place our attention on the small details so that you can relax and watch your day unfold.

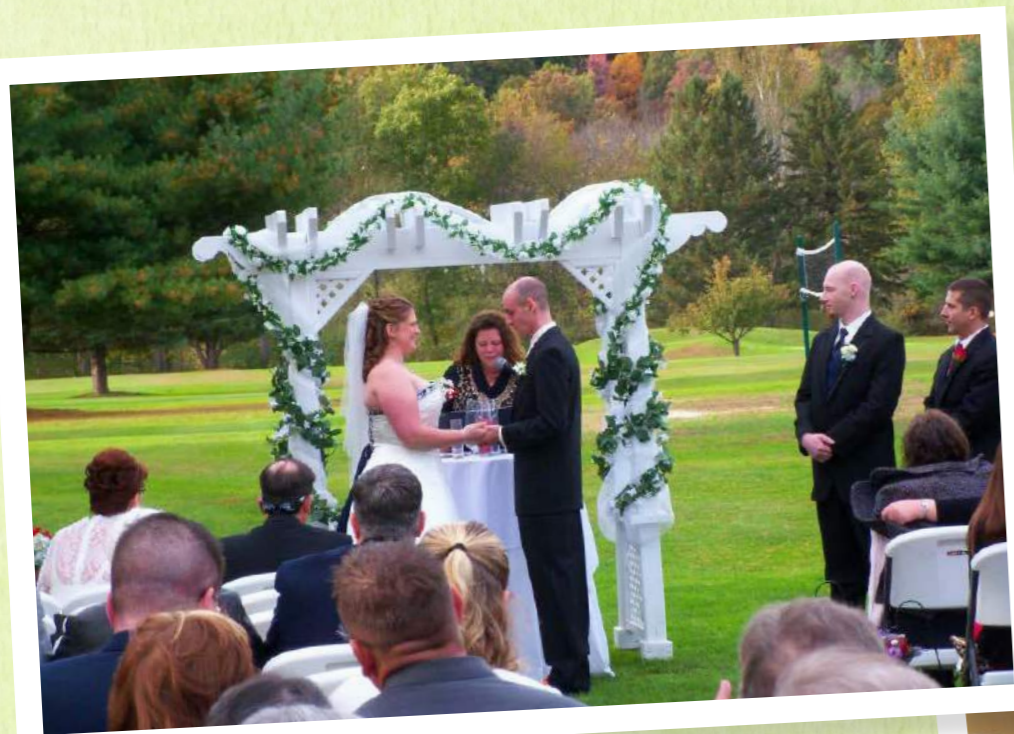
Take the time to meet with our executive chef and taste our well-appointed packages, or if you prefer, we can hand craft a menu just for you. Customization is our specialty. Whether your wedding is a small, intimate, or a grand bash with 400 guests, we have the space and ability to meet any need. Shadowbrook provides many on-site options, whether you envision marrying outdoors and dancing on our open air pavilion, or dining in our newly renovated, beautiful ballroom. The possibilities are there for your choosing.

During your stay with us, feel free to enjoy our beautiful 18-hole golf course nestled in the Endless Mountains, and decompress before your walk down the aisle. If a more hands-on approach to de-stressing is your style, enjoy the benefits of our on-site massage therapist for you and your wedding party. Your guests can savor in the celebration of your marriage for the duration of the night and relax in one of our 73 on-site hotel rooms. Gather together for brunch the following day and share your first day of married life together with family and friends.

At Shadowbrook Inn & Resort, your wedding is our wedding.  
Together, we will make your special day, one to remember.

Best Regards,  
*Erika Edwards*  
Sales Manager





## On-Site Venue Selections

### Grand Ballroom

Enjoy your wedding day in our newly renovated Grand Ballroom, with room to seat up to 400 of your closest guests. A portable dancefloor and bar allows you to personalize your space even further, when you work on your floor plan with our event coordinators. Bring every detail of your day to life in our stunning indoor space.

Grand Ballroom Fee: \$750

### Open Air Pavilion

Nothing is more romantic than a Summer night's wedding. Dance your first dance together on our open air pavilion and enjoy the background of the beauty of the Endless Mountains for your reception. This space allows for complete personalization, from the simple to the elegant, we can help you create the atmosphere you are seeking.

Special Thanks to Photographers:  
Tracy Peters Kamora Photography  
Elizabeth Nichols / Expressions Photography

### On-Site Ceremony Options

If an on-site ceremony's convenience is what you are looking for, Shadowbrook Inn & Resort offers a beautiful setting for an outdoor, or indoor, ceremony. You can take your vows outside, flanking our sprawling 18-hole golf course, marry under our open-air pavilion, or keep the evening seamless and say 'I do' in our Grand Ballroom right before your reception.

### Cocktail Hour Locations

*The Nook* is our elegant indoor space, located just outside the entrance to the Grand Ballroom. Relax while getting your photo taken, knowing that your guests are enjoying their time socializing around high top tables in our cozy space, with butlered drinks and Hours d'oeuvres. *Price: \$150*

If weather is in your favor for your big day, your guests will love sipping cocktails on *The Terrace*, just outside of the Grand Ballroom, adjacent to Bogey's patio. While enjoying an enclosed porch with adequate seating, your guests will feel comfortable just relaxing, or they are welcome to swing into the bar and restaurant and catch the sports highlights of the day on one of our six flat-screens. *Price: \$75*

*The Open Air Pavilion* is another great space for guests to start the party. With a large seating area, we can accommodate any size party on our pavilion. Even if your reception is in the Grand Ballroom, your guests will enjoy the change of pace with a cocktail hour on the pavilion before moving indoors to your reception. *Price: \$250*





# Wedding Packages

## All Wedding Packages Include:

- Event Coordinator support from planning stages through your final dance.
- Entrée Tasting Linens (white or ivory)
- Customized floor plan and table designation
- Overnight Jacuzzi Suite accommodations
- Bottle of champagne
- Sparkling champagne toast
- Use of golf carts on course for bridal photos
- Escort Card and favor set up
- Cake cutting & Serving

## Additional Options Available:

- Chair Covers
- Piano Player
- Assorted Dessert Bar
- Chocolate Fountain
- Linen Rentals
- Tent Rentals
- Floral Centerpieces
- Candy Buffet
- Viennese Dessert Table
- Guest Amenities in Rest Rooms
- Use of in-house centerpieces.

## Bar Packages

A 4 Hour Open Bar is included in all of our wedding package pricing, with a \$50 bar service charge to be added. For an additional charge, you can upgrade to a Call Brand Liquor (\$2/ head) or a Premium Bar package (\$3/head).

*Choice of 2 Draft Beers:* Coors Light, Miller Lite, or Yuengling Lager

*5 House Wines:* Chardonnay, Pinot Grigio, White Zinfandel, Merlot, & Cabernet Sauvignon

*Liquors:* Vodka, Gin, Whiskey, Bourbon, Coconut Rum, Spiced Rum, Scotch, Tequila, Amaretto, Peach Schnapps, Sweet & Dry Vermouth, and all the mixers.

## Are you and your sweetie known for a particular drink?

We can add a Signature Bride & Groom cocktail to your package for an additional price. Ask about our alternate pricing, which is based on consumption.



## Diamond Collection: \$100 All-Inclusive

In addition to a Fresh Garden Vegetable Crudité with dip and an imported cheese assortment with crackers, select 3 of the following butlered options from each column:

### Hot Hors D'oeuvres:

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Coconut Battered Shrimp
- Chicken Satay
- Spanakopita
- Cocktail Meatballs
- Mini Chicken Cordon Bleu

### Cold Hors D'oeuvres:

- Chilled Shrimp Cocktail
- Fresh Prosciutto-Wrapped Melon
- Garden Vegetable Crudite
- Imported Cheese Display
- Fresh Seasonal Fruit Display
- Mozzarella, Asparagus, Tomato & Drizzled Aoli
- Cold Smoked Salmon Platter

Champagne Toast, Fresh Baked rolls & butter.

### Choice of Three PLated Entrees:

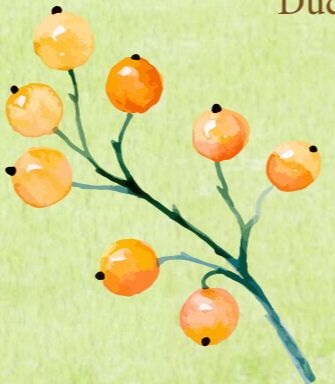
- Double Center Cut Pork Chops
- Chicken Oscar
- Veal Saltimbocca
- Queen Cut Prime Rib
- Lobster Ravioli
- Hand-made Crab Cakes
- Sliced Honey Ham & Pineapple
- Roast Beef Au Jus
- Broiled Haddock
- Eggplant Parmigana

- Stuffed Chicken Breast
- Chicken Parmigana
- Chicken Francaise
- Chicken Marsala
- Broiled Flounder Almandine
- Pasta Primavera
- Roasted Pork Loin & Apple Chutney
- Beef Medallions & Burgundy Sauce
- Wild Mushroom Ravioli
- Penne a la Vodka

### Choice of Two Sides:

- Baked Potato
- Potato Medley
- Roasted Red Potatoes
- Duchess Potatoes

- Baby Belgian Carrots
- Green Beans
- Garden Medley
- Rice Pilaf





*Emerald Collection:*  
*\$90 All-Inclusive*

In addition to a Fresh Garden Vegetable Crudité with dip and an imported cheese assortment with crackers, select 2 of the following butlered options from each column:

*Hot Hors D'oeuvres:*

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Coconut Battered Shrimp
- Chicken Satay
- Spanakopita
- Cocktail Meatballs
- Mini Chicken Cordon Bleu

*Cold Hors D'oeuvres:*

- Chilled Shrimp Cocktail
- Fresh Prosciutto-Wrapped Melon
- Garden Vegetable Crudite
- Imported Cheese Display
- Fresh Seasonal Fruit Display
- Mozzarella, Asparagus, Tomato & Drizzled Aoli
- Cold Smoked Salmon Platter

Champagne Toast, Fresh Baked rolls & butter.

*Choice of Three Plated Entrees:*

- Chicken Saltimbocca
- Chicken Picatta
- Grilled Atlantic Salmon
- Eggplant Rollatini
- Lobster Ravioli
- Chicken Parmigana
- Chicken Marsala
- Pasta Primavera
- Roast Pork Loin & Apple Chutney
- Beef Medallions and Burgundy Sauce
- Wild Mushroom Ravioli
- Penne a la Vodka

- Veal Calabrese
- Flounder Stuffed with Crab
- 12 oz. NY Strip Steak
- Stuffed Chicken Breast
- Chicken Franchise
- Broiled Flounder Almandine
- Sliced Honey Ham
- Roast Beef Au Jus
- Broiled Haddock
- Eggplant Parmigana

*Choice of Two Sides:*

- Baked Potato
- Potato Medley
- Roasted Red Potatoes
- Duchess Potatoes

- Baby Belgian Carrots
- Green Beans
- Garden Medley
- Rice Pilaf



*Sapphire Collection:*  
*\$80 All-Inclusive*

In addition to a Fresh Garden Vegetable Crudité with dip and an imported cheese assortment with crackers, select 2 of the following butlered options from each column:

*Hot Hors D'oeuvres:*

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Coconut Battered Shrimp
- Chicken Satay
- Spanakopita
- Cocktail Meatballs
- Mini Chicken Cordon Bleu

*Cold Hors D'oeuvres:*

- Chilled Shrimp Cocktail
- Fresh Prosciutto-Wrapped Melon
- Garden Vegetable Crudite
- Imported Cheese Display
- Fresh Seasonal Fruit Display
- Mozzarella, Asparagus, Tomato & Drizzled Aoli
- Cold Smoked Salmon Platter

Champagne Toast, Fresh Baked rolls & butter.

*Choice of Three Plated Entrees:*

- Stuffed Chicken Breast
- Chicken Francaise
- Broiled Flounder Almandine
- Slice Honey Ham and Pineapple
- Roast Beef Au Jus
- Broiled Haddock
- Eggplant Parmigana

- Chicken Parmigana
- Chicken Marsala
- Pasta Primavera
- Roasted Pork Loin & Apple Chutney
- Beef Medallions & Burgundy Sauce
- Wild Mushroom Ravioli
- Penne a la Vodka

*Choice of Two Sides:*

- Baked Potato
- Potato Medley
- Roasted Red Potatoes
- Duchess Potatoes

- Baby Belgian Carrots
- Green Beans
- Garden Medley
- Rice Pilaf





*Grand Courtyard Reception:*  
\$46 All-Inclusive

Please select two hot and two cold Hors D'oeuvres:

*Hot Hors D'oeuvres:*

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Coconut Battered Shrimp
- Chicken Satay
- Spanakopita
- Cocktail Meatballs
- Mini Chicken Cordon Bleu

*Cold Hors D'oeuvres:*

- Chilled Shrimp Cocktail
- Fresh Prosciutto-Wrapped Melon
- Garden Vegetable Crudite
- Imported Cheese Display
- Fresh Seasonal Fruit Display
- Mozzarella, Asparagus, Tomato & Drizzled Aoli
- Cold Smoked Salmon Platter

*Carving Station:*

Choice of two:

- Tenderloin of Beef with Roasted Pepper Au Jus
- Roasted Young Turkey with Country Bread Stuffing
- Roast Pork Loin
- Prime Rib of Beef

*Sautee Station:*

Chef-prepared pasta and stir-fry, accompanied by a variety of sauces, oils, herbs, and spices:

- Fresh Julienne of Vegetables
- Assorted Pastas (fettuccini, capellini, and penne)
- Chicken & Beef
- Jumbo Shrimp & Day Boat Scallops

*Accompaniments:*

Choice of Three:

- Twice Baked Gorgonzola Potato
- Green Beans with Sliced Almonds
- Rice Pilaf
- Chef's Vegetable Medley
- Glazed Baby Carrots
- Herb Roasted Red Potatoes

*Fresh Brewed regular & decaf coffee, tea, or iced tea.*

\*Children's Menu options, allergen friendly options, and vegetarian options are all available as well.

Please notify your event coordinator as to your needs.



*Social Reception:*  
\$36 All-Inclusive

Please select two hot and two cold Hors D'oeuvres:

*Hot Hors D'oeuvres:*

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Coconut Battered Shrimp
- Chicken Satay
- Spanakopita
- Cocktail Meatballs
- Mini Chicken Cordon Bleu

*Cold Hors D'oeuvres:*

- Chilled Shrimp Cocktail
- Fresh Prosciutto-Wrapped Melon
- Garden Vegetable Crudite
- Imported Cheese Display
- Fresh Seasonal Fruit Display
- Mozzarella, Asparagus, Tomato & Drizzled Aoli
- Cold Smoked Salmon Platter

*Chef's Sautee Station:*

Choice of shrimp and scallops sautéed with assorted pastas and sauces

OR

Oriental stir fry with chicken and pork

*Carving Station:*

Choice of One:

- Baked Virginia Ham
- Garlic Rubbed Tenderloin of Beef (add \$3/head)
- Herb Roasted Breast of Turkey]
- Prime Rib (add \$3/head)

*Accompaniments:*

Choice of Three:

- Twice Baked Gorgonzola Potato
- Green Beans with Sliced Almonds
- Rice Pilaf
- Chef's Vegetable Medley
- Glazed Baby Carrots
- Herb Roasted Red Potatoes
- Fresh Steamed Broccoli

*Fresh Brewed regular & decaf coffee, tea, or iced tea.*

\*Children's Menu options, allergen friendly options, and vegetarian options are all available as well. Please notify your event coordinator as to your needs.

