

*Weddings*  
*at*



*Water Gap*  
*Country Club*



**All Wedding Packages include the following:**

Selection of hot and cold hors d'oeuvres  
butlered and displayed

Champagne toast

Beautiful Wedding Cake

Complimentary room for the bride and groom

Complimentary Round of Golf for 4 People

**Additional cost for weddings and banquets:**

Outdoor Ceremony Fee - \$350

Linen Fee – Approx. \$7.00 per table

Room Rental - \$500

Sales Tax

Gratuuity



**Additional amenities and benefits:**

Scenic view of the majestic mountains

Outdoor weddings

Resort setting

# Historic Water Gap Sit Down

## **Butlered Hors D'oeuvres Select six:**

Scallops  
Bacon-Wrapped Scallops  
Meat-Filled Pastry  
Cheese-Filled Pastry  
Stuffed Mushrooms w/  
Crabmeat  
Fresh Mozzarella  
Fried Mozzarella

Clams  
Clams Casino  
Oysters  
Oysters Rockefeller  
Seasonal Meatballs  
Bacon-Wrapped Pineapple  
Specialized pizza

Shrimp Cocktail  
Shrimp Skewers  
Melon Prosciutto  
Tempura Vegetables  
Chicken Skewers  
Beef Skewers  
Chicken Wings

## **Includes Assorted Cheese and Crudité Platter**

## **Champagne Toast**

## **Soup Select One:**

Bride & Groom's choice, Fresh Gazpacho, or Chef's selection

## **Salad Select One:**

Fresh Medley of Fruits, Strawberry Poppy Spinich, Caesar, or Tossed

## **Entrée Select Four:**

Filet Mignon  
Sliced Filet Mignon with  
Bordelaise  
Veal Oscar  
Prime Rib  
Vegetable Lasagna

Top Sirloin Beef  
Scallops  
Lobster  
Shrimp  
Flounder Florentine  
Stuffed Flounder  
Salmon Filet

Beef Wellington  
Chicken Stuffed w/ Crab  
Chicken Saltimbocca  
Stuffed Chicken Breast  
Chicken Florentine

Choice of Steamed Vegetable  
Choice of Starch  
Warm Dinner Rolls & Butter

## **Dessert**

Wedding Cake or Cookies  
Coffee & Tea

**\$105.00 per person**

***\*Please note: Chef can create a menu item of your choice. This menu is a template to help you make a decision. We look forward to customizing the menu of your dreams.***

***\*\* 20% Gratuity and 6% Sales tax will be added to your total bill.***



# Historic Wolf Hollow Experience

## Butlered Hors D'oeuvres *Select six:*

Scallops  
Bacon-Wrapped Scallops  
Meat-Filled Pastry  
Cheese-Filled Pastry  
Stuffed Mushrooms w/  
Crabmeat  
Fresh Mozzarella  
Fried Mozzarella

Clams  
Clams Casino  
Oysters  
Oysters Rockefeller  
Seasonal Meatballs  
Bacon-Wrapped Pineapple  
Specialized pizza

Shrimp Cocktail  
Shrimp Skewers  
Melon Prosciutto  
Tempura Vegetables  
Chicken Skewers  
Beef Skewers  
Chicken Wings

**Includes Assorted Cheese and Crudité Platter**

## **Champagne Toast**

### Soup *Select One:*

Bride & Groom's choice, Fresh Gazpacho, or Chef's selection

### Salad *Select One:*

Fresh Medley of Fruits, Strawberry Poppy Spinich, Caesar, or Tossed

### Entrée *Select Two:*

Filet Mignon  
Sliced Filet Mignon with  
Bordelaise  
Veal Oscar  
Prime Rib  
Vegetable Lasagna

Top Sirloin Beef  
Scallops  
Lobster  
Shrimp  
Flounder Florentine  
Stuffed Flounder  
Salmon Filet

Beef Wellington  
Chicken Stuffed w/ Crab  
Chicken Saltimbocca  
Stuffed Chicken Breast  
Chicken Florentine

Choice of Steamed Vegetable  
Choice of Starch  
Warm Dinner Rolls & Butter

### Dessert

Wedding Cake or Cookies  
Coffee & Tea

**\$95.00 per person**

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# Bliss Signature Dinner

## **Butlered Hors D'oeuvres** *Select six:*

Cheese-Filled Pastry  
Chicken Skewers  
Bacon-Wrapped Pineapple  
Specialized Pizza

Meat-Filled Pastry  
Seasonal Meatballs  
Fresh Mozzarella  
Fried Mozzarella

Tempura Vegetables  
Beef Skewers  
Chicken Wings

## **Includes Crudité Platter**

### **Champagne Toast**

### **Soup** *Select One:*

Bride & Groom's choice, Fresh Gazpacho, or Chef's selection

### **Salad** *Select One:*

Fresh Medley of Fruits, Strawberry Poppy Spinich, Caesar, or Tossed

### **Entrée** *Select Two:*

Prime Rib  
Sliced Filet Mignon w/  
Bordelaise  
Chicken Florentine  
Chicken Stuffed w/ Crab Meat

Flounder Florentine  
Top Sirloin of Beef  
Stuffed Chicken Breast  
Salmon Filet

Stuffed Flounder  
Chicken Saltimbocca  
Vegetable Lasagna

Choice of Steamed Vegetable  
Choice of Starch  
Warm Dinner Rolls & Butter

### **Dessert**

Wedding Cake or Cookies  
Coffee & Tea

**\$90.00 per person**

*\*Please note: Chef can create a menu item of your choice. This menu is a template to help you make a decision. We look forward to customizing the menu of your dreams.*

*\*\* 20% Gratuity and 6% Sales tax will be added to your total bill.*



# Hagen Signature Buffet

## **Butlered Hors D'oeuvres Select six:**

Cheese-Filled Pastry  
Chicken Skewers  
Bacon-Wrapped Pineapple  
Specialized Pizza

Meat-Filled Pastry  
Seasonal Meatballs  
Fresh Mozzarella  
Fried Mozzarella

Tempura Vegetables  
Beef Skewers  
Chicken Wings

## **Champagne Toast**

### **Menu Features**

Fresh Medley of Fruits in Watermelon Carving  
Choice of Strawberry Poppy Spinich, Caesar, or Tossed Garden Salad  
Featured Cold Potato Salad and Macaroni Salad  
Sliced Cucumber, Onion, and Tomato Salad  
Crudite Platter  
Choice of Warm Starch  
Choice of Steamed Vegetable

### **Main Course**

Roasted Sirloin of Beef  
Stuffed Boneless Chicken Breast or Chicken Cutlet  
Fresh Baked Cod or Seasonal Fish  
Vegetable Lasagna or Baked Ziti

### **Dessert**

Wedding Cake or Cookies  
Coffee & Tea

**\$85.00 per person**

*\*Please note: Chef can create a menu item of your choice. This menu is a template to help you make a decision. We look forward to customizing the menu of your dreams.*

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# Dining Enhancements

## Farm Raised Meat Roast Station \$18

Slow cooked on our Amish built roaster with farm raised pork, chicken or beef served Memphis Style, Traditional or BBQ and served with corn bread

## Chilled Seafood Display MP

Jumbo Gulf Shrimp, Alaskan Crab Claws, Smoked Salmon, Little Neck Clams, Marinated Mussels, Lump Crab Cocktail, Raw Oysters

## Pasta Station \$13

Choice of Pasta with Choice of Alfredo, Pesto, Marinara, Bolonese and Vodka Sauce

## Tour of Italy Station \$18

Imported Meats, Cheese, Olives, Capers, Artichokes and Grilled Vegetables  
Assorted Bread and Olive Oil

## Smoked Fish Station MP

Assorted Smoked Fish, Capers, Olives, Cream Cheese, Onion, Tomato and Assorted Bread

## Homemade Caesar Salad Station \$5

Traditional Recipe made to order

## Make Your Own Sundae Bar \$5

Display of and ice cream and additional condiment or candy you could ever think of

## Viennese Display \$7

Chocolate Mousse, Cannoli, Cheesecake and Italian Pasteries

## Fresh Cookies and Milk \$5

Choose from your favorite recipes, made fresh and served with cold milk



*\*All enhancements are subject to current market rates and at per person basis\**

*\*\*Station upgrades require Chef Attendant Fee of \$50 per attendant\*\**

# Packaged Beverage Selections

Open Bar \$15.00 Per Person First Hour \$6.00 Per Person for Each Additional Hour

Johnnie Walker – Scotch

Crown Royal, Seagrams VO – Whiskey

Bombay Sapphire – Gin

Bacardi Silver – White Rum

Sweet & Dry Vermouth

Bailey's Irish Cream

Amaretto di Saronno

Captain Morgan – Spiced Rum

Maker's Mark – Bourbon

Titos, Absolute, Stolli – Vodka

Jose Cuervo – Tequila

Peach Schnapps

Kahlua

Grand Marnier

Triple Sec

*Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio & White Zinfandel*

Select Three: *Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, O'Douls,*

*Samuel Adams Boston Lager, Corona, Heineken, Amstel Light*

Beer/Wine Limited Open Bar \$11.00 Per Person First Hour \$5.00 Per Person for Each Additional Hour

*Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio & White Zinfandel*

Select Three: *Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, O'Douls, Corona*

**\*\* A selection of Assorted Sodas are Included in all Beverage Selections**

*\*\*Beverage consumption requires a \$75 Bartender Fee\*\**



  
Hollow Wolf  
EST. 1922



# Beverage Enhancements

## Bloody Mary Bar

Made any way you like it. We can make this or you can give it a shot.

## Martini Bar

Vodka, Gin, Cosmo's, Apple, Dirty, 007, Gibson.... Anyway you prefer and with all the condiments

## Sangria Bar

White and red served with seasonal fruits

## Seasonal Beer Bar

Choice of local, regional or a preferred brand

## Wine Bar

Upgrade your wine selection from our wine list or regional winery



*\*All Enhancements are subject to current market rates and at a per person basis\**

*\*\*Beverage consumption requires a \$75 Bartender Fee\*\**



# Hors D'oeuvres

## Hot Hors D'oeuvres (per 100 pieces)

Flavored Chicken Skweres (Lemon Pepper, Cajun, and Teriyaki)			125
BuffaloWings	120	Sesame Chicken	120
Bacon Wrapped Scallops	175	Bacon Wrapped Rumaki	125
Mini Crab Cakes	175	Beef Brochettes	125
Chinese Egg Rolls	125	Swedish Meatballs	125
Barbeque Meatballs	122	Sweet & Sour Meatballs	125
Oyster Rockefeller	175	Clams Casino	175
Shrimp Scampi Skewers	175	Stuffed Mushrooms (sausage)	150
Tempura vegetables	105	Stuffed Mushrooms (crabmeat)	165
Pizza Bagels	100	Tempura Shrimp	150
Quiche Lorraine Tarts	100	Spanakopita	100
Bacon Wrapped Pineapple	105	Baked Brie en Croquet	150

## Cold Hors D'oeuvres (per 100 pieces)

Ham & Asparagas Rolls	120	Assorted Finger Sandwhiches	100
Spicy Deviled Eggs	100	Assorted Cold Canapés	200
Prosciutto Wrapped melon	170	Salami Coronets	100
*Sushi/Sashimi	220	*Steak Tartar	175

## Displays (per 100 pieces)

Fresh Fruits	5.00 pp	Fresh Vegetables	5.00 pp
Fresh Oysters on Ice	MP	Shrimp Cocktail	MP
Crab Claws on Ice	MP	Imported Cheeses	4.50 pp
Raw Bar (Clams, Oysters, Crab Claws)			MP
Smoked Fish (Lox, Trout, and Whiting)			MP
Pasta Station (Two Pastas and Three Sauces)			10.00 pp
Viennese Table			7.00 pp
Plates of Fancy Pastries per table			7.00 pp

## Carving Boards

Roast Sirloin of Beef, Roast Turkey, or Honey Ham	7.00 pp
Filet Mignon	7.50 pp
Prime Rib of Beef	7.00 pp



*\*All prices are subject to 6% sales tax and 20% gratuity\**

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness\*\**

# Signature Rehearsal Dinner

## Butlered Hors D'oeuvres *Select six:*

Meat-Filled Pastry  
Seasonal Meatballs  
Fresh Mozzarella  
Fried Mozzarella

Cheese-Filled Pastry  
Chicken Skewers  
Bacon-Wrapped Pineapple  
Specialized Pizza

Tempura Vegetables  
Beef Skewers  
Chicken Wings

### **Menu Features:**

#### **Salad:** *Select one:*

Fresh Medley of Fruits, Strawberry Poppy Spinach, Caesar, or Tossed Garden

#### **Entrée** *Select one:*

Prime Rib  
Sliced Filet Mignon w/ Bordelaise  
Chicken Florentine  
Chicken Stuffed w/ Crab

Flounder Florentine  
Top Sirloin of Beef  
Stuffed Chicken Breast  
Salmon Filet

Stuffed Flounder  
Chicken Saltimbocca  
Vegetable Lasagna

Choice of Steamed Vegetable  
Choice of Warm Starch  
Warm Dinner rolls and Butter

#### Dessert

Cheesecake or Cookies  
Coffee & Tea

**\$60.00 per person**

***\*Please note: Chef can create a menu item of your choice. This menu is a template to help you make a decision. We look forward to customizing the menu of your dreams.***

***\*\* 20% Gratuity and 6% Sales tax will be added to your total bill.***



# Pig Roast BBQ Rehearsal Dinner

## Butlered Hors D'oeuvres *Select six:*

Meat-Filled Pastry  
Seasonal Meatballs  
Fresh Mozzarella  
Fried Mozzarella

Cheese-Filled Pastry  
Chicken Skewers  
Bacon-Wrapped Pineapple  
Specialized Pizza

Tempura Vegetables  
Beef Skewers  
Chicken Wings

## **Menu Features:**

### **Salad:** *Select one:*

Fresh Medley of Fruits, Strawberry Poppy Spinach, Caesar, or Tossed Garden

### **Entrée:**

Slow Roasted and Farm Raised Pork

### **Additional Entrée** *Select one:*

BBQ Chicken  
New York Strip Steak (+2pp)  
Shrimp (+3pp)

Sirloin Tips in Gravy  
Baked Ziti

Hot Dogs  
Burgers

### **Sides** *Select Three:*

Macaroni Salad  
Seasonal Vegetables  
Caesar Salad

Potato Salad  
Bakes Beans  
Strawberry Poppy Salad

Cole Slaw  
Macaroni and Cheese  
House Salad

Includes Warm Dinner Rolls and Butter

### Dessert

Cheesecake or Cookies  
Coffee & Tea

**\$50.00 per person**

*\*Pig needs to be ordered in advance. Price subject to change based on market conditions.*

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*\*\* 20% Gratuity and 6% Sales tax will be added to your total bill.*



# Clam and Lobster Rehearsal Dinner

## **Butlered Hors D'oeuvres** *Select six:*

Meat-Filled Pastry  
Seasonal Meatballs  
Fresh Mozzarella  
Fried Mozzarella

Cheese-Filled Pastry  
Chicken Skewers  
Bacon-Wrapped Pineapple  
Specialized Pizza

Tempura Vegetables  
Beef Skewers  
Chicken Wings

## **Menu Features:**

### **Salad:** *Select one:*

Fresh Medley of Fruits, Strawberry Poppy Spinach, Caesar, or Tossed Garden

### **Entrée:**

Clams and Lobster Bake

### **Additional Entrée** *Select one:*

BBQ Chicken  
New York Strip Steak (+2pp)  
Shrimp (+3pp)

Sirloin Tips in Gravy  
Baked Ziti

Hot Dogs  
Burgers

### **Sides** *Select Three:*

Macaroni Salad  
Seasonal Vegetables  
Caesar Salad

Potato Salad  
Baked Beans  
Strawberry Poppy Salad

Cole Slaw  
Macaroni and Cheese  
House Salad

Includes Warm Dinner Rolls and Butter

### **Dessert**

Cheesecake or Cookies  
Coffee & Tea

## **MARKET PRICE**

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# Historic Wolf Hollow Brunch

## **Assorted Fruit & Vegetable Juice Bar**

Fresh Sliced Seasonal Fruits  
Our Pastry Chef's Fresh Danish, Muffins, and Breads

## **Ballroom Salad Bar**

A Medley of Greens and Fresh Seasonal Vegetables *with Homemade Dressing*  
Fluffy Scrambled Eggs, Breakfast Potatoes  
Apple Wood Smoked Bacon or Turkey Sausage or Pork Sausage  
French Toast or Buttermilk Pancakes *with Warm Syrup*  
Grilled Marinated Chicken Breast & Tomato Bruschetta  
Cheese Tortellini *in Creamy Vodka Sauce*  
Potato Encrusted Cod *with Horseradish & Chive Beurre Blanc*  
Seasonal Vegetable Medley  
Fresh Brewed Coffee, Hot & Iced Teas, Champagne Mimosas (+5 Per Drink)

## **Brunch Enhancements**

### **Omelet Station**

Three Egg Omelets *prepared at the table with a wide array of fresh fillings*

### **The Carving Board Select One:**

Sliced Vermont Turkey *with Cranberry Relish*  
Sliced New York Sirloin *with Wild Mushroom Demi Glaze*  
Honey Glazed Ham *with Bourbon Pecan Glaze*  
Fresh Petite Rolls  
*Mustards, Horseradish, and Mayonnaise*

\*STATION UPGRADES REQUIRE CHEF ATTENDANT FEE OF \$50.00 PER ATTENDANT\*

**\$40.00 Per Person**

**\*\*Please note: Chef can create a menu item of your choice. This menu is a template to help you make a decision. We look forward to customizing the menu of your dreams.**

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