



INTIMATE WEDDING PACKAGES

POLICY

PLEASE TAKE SPECIAL NOTE:

- All prices listed throughout this packet include tax and service fee and are subject to a 3 to 5% increase per year.
- Our picturesque setting is just perfect for a romantic outdoor ceremony. In case of inclement weather, an alternate option will be provided.
- The date and time available for ceremony sites depends upon other events occurring at the resort. Alternative ceremony sites available.
- Pre-ceremony photos at the wedding site are available based upon the function space.
- There will be a \$200.00 delivery fee for any gift bags or baskets delivered to accommodations. The front desk will be notified upon arrival and the bags will be picked up from the appropriate location. Bags will not be handed out at the front desk. Arrangements must be made 2 weeks prior to the wedding.
- Final arrangements such as menu choice, napkin colors, etc. should be made at least 60 days in advance.
- Final counts and seating arrangements are due 3 weeks before your event. Place cards must be provided by the bride and groom in alphabetical order along with an alphabetical list of your guests' names and their seating arrangements. There may be a fee for any last minute changes to counts and seating arrangements.
- Transportation from Woodloch Springs to Woodloch Pines can be arranged at an additional fee.
- If you have a menu selection in mind that is not listed, please let us know. We are happy to accommodate any special requests.
- Children's options available upon request.
- Open flame candles are permitted only if the flame is surrounded by glass or a container. Tapered candles or low tea lights with exposed flame are not allowed.
- Items pertinent to the wedding such as centerpieces, favors, seating cards, guest book, card box, etc. should be delivered the day before the wedding and labeled with the names of the bride and groom. Please remove all stickers and wrappers from items. There will be a fee for any extra set-up required.
- Woodloch does not assume responsibility for the damage or loss of any merchandise or article(s) left in the venue prior to, during, or following the event.
- All special arrangements are subject to approval.
- We reserve the right to regulate the volume of music.

SPECIAL NOTE CONTINUED:

- All food and beverage items must be prepared and presented by Woodloch with the exception of the wedding cake.
- Any food or beverage remaining after your function cannot be removed from the premises with the exception of the wedding cake.
- For everyone's safety and comfort, Woodloch reserves the right to refuse alcoholic beverage service to any guest at the function under 21 years of age. Woodloch also reserves the right to limit the consumption of alcohol to any guest.
- The consumption of shots is prohibited during an open bar.
- There will be a corkage fee associated with any bottles of wine displayed on the tables if they are opened.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- Decorations on the grounds must be removed at the conclusion of the event. A \$150 cleanup fee will be applied if any decorations or other debris are left on the grounds.
- A credit card must be provided in advance for any additional charges that may occur.
- A deposit of \$1,000.00 is required in order to secure the date. Half of the projected total is due 6 months prior to the date. Final payment will be due 2 weeks before the event.
- All deposits are nonrefundable unless a function of equal or greater value is booked on the reserved date.

PACKAGE PRICE

*The perfect wedding package for a stress-free intimate gathering for 15-45 guests.
Includes wedding coordinator services, ceremony site, and private reception.*

15 - 20 Guests - \$3,300.00

21 - 30 Guests - \$4,700.00

31 - 45 Guests - \$6,100.00

All prices include tax & service fee.

MAILING ADDRESS

Woodloch Resort
Attn: Weddings
731 Welcome Lake Road
Hawley, PA 18428

SHIPPING ADDRESS

Woodloch Resort
Attn: Weddings
113 Olympic Drive
Hawley, PA 18428

COCKTAIL HOUR

[Included in package price]

Includes one hour open bar cocktail hour with Woodloch's signature cocktail service & premium brands.

PREMIUM BRANDS

[Included in package price]

VODKA

Absolute, Absolute Citron, Smirnoff

GIN

Beefeater, Gordon's

TEQUILA

Jose Cuervo Gold

BOURBON

Jack Daniels, Jim Beam

CORDIALS

DeKuyper, Jacquin's

SCOTCH

Dewars, Johnny Walker Red

RUM

Bacardi, Bacardi Limon, Captain Morgan

WHISKEY

Canadian Club, Seagram's 7, Windsor

DRAFT BEER

Miller Lite, Samuel Adams Seasonal, Yuengling Lager

BOTTLED BEER

*Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite,
Miller 64, Sam Adams, Yuengling Lager*

WINE

A fine selection of our house wines available by the glass.

HORS D'OEUVRES

*Choose 3 selections total included in package price.
The hors d'oeuvres will be served butler-style for one hour.*

HOT SELECTIONS

Risotto Cakes, Red Pepper Coulis
Potato Croquette with White Truffle
Wild Mushroom & Leek Tartlet
Spanakopita, Spinach & Feta in Phyllo
Asparagus & Cheese in Phyllo
Raspberry Brie en Croute
Mini Quiche Lorraine
Mini Chicken Cordon Bleu
Chicken Quesadillas
Mini Beef Wellington
Mini Philly Cheesesteak Spring Rolls

Mini Reubens
Stuffed Mushrooms with Sausage
Grilled Lollipop Lamb Chops with Mint Chimmichurri
Franks in Puff Pastry
Mini Crab Cakes, Old Bay Aioli
Coconut Shrimp with Ginger Strawberry Sauce
Scallops Wrapped in Bacon, Pomegranate Balsamic Glaze
BBQ Shrimp, Wrapped in Bacon
Shrimp Wrapped in Wonton & Sweet Chile Sauce
Crab Cake Corn Fritter, Lemon Aioli
Asian Sesame Meatballs Plum Sauce
Mini Chicken Pot Pies

COLD SELECTIONS

Hummus & Radish on Pita Crisp
Avocado Bruschetta, Lime & Cilantro
Cranberry Cream Cheese Bruschetta
Antipasto Kabobs, Extra Virgin Olive Oil & Balsamic
Skewered Two Color Melon and Prosciutto
Southwestern Chicken, Lime, Cilantro & Avocado on Tortilla
Sesame Tuna, Wasabi Aioli on a Crisp Wonton

*Maine Lobster Salad on Crostini * Old Bay Aioli*
Crabmeat Salad served in a Cucumber Tower
Smoked Salmon Pinwheel on Pumpernickel Bread, Dill & Capers
Smoked Trout on Falafel Cake, Raita Cucumber Sauce
Crab and Avocado Toast, Spicy Lime Aioli
Carrot-Ginger Shooter, Celery Leaf & Greek Yogurt
Roast Tenderloin of Beef Canope with Red Pepper Cream Cheese

RECEPTION

*All of our entrées are plated unless otherwise noted.
All entrées include appetizer, salad, vegetable, potato, homemade bread selection and homemade wedding cake.*

STARTERS

[Please select one]

Fresh Mozzarella, Fresh Basil & Tomato, Balsamic glaze & Extra Virgin Olive Oil

Eggplant Rollatini stuffed with Ricotta Cheese & Fresh Marinara

Penne Pasta or Tortellini with choice Alfredo, Pesto, or a la Vodka Sauce

Shrimp Cocktail, spicy cocktail-Horseradish sauce

Pan-Seared Crab Cake Citrus Beurre Blanc, Baby Arugula greens & Tomato Confit

Soup Favorites : *Butternut Squash Apple Soup, Lobster Bisque*, Italian Wedding, Chicken & Rice*

SALADS

[Please select one]

Spinach Salad // Baby Spinach, Fresh Strawberries, Toasted Almonds, Goat Cheese, & Champagne Vinaigrette

Woodloch House Salad // Artisan Lettuce Greens, Shaved Carrots, Radish, Grape Tomato Wrapped in a Cucumber with our House Dressing

Caesar Salad // Crisp Romaine Heart Lettuce with Shaved Asiago, Herbed Croutons, served with Creamy Caesar Dressing

We are happy to honor any special requests!

DINNER RECEPTION

[Select two entrees]

Exact entree counts must be provided- there will be a \$200 fee for counts not provided.

MEATS

Roast Prime Rib // au jus & Creamy Horseradish Sauce
Braised Short Rib // Caramelized Onions Bordelaise, and Parsnip smear
Grilled Skirt Steak // Roasted Corn, pepper & tomato relish, sweet potato puree Chimichurri sauce & Frizzled Vidalia Onions

POULTRY

Chicken Piccata // Lemon Caper Sauce
Chicken Francaise // Lemon Butter Sauce
Mediterranean Chicken // with Israeli Couscous, Kalamata olives, spinach, pine nuts, oven roasted tomatoes, feta cheese & Extra Virgin Olive Oil
Herb Roasted Chicken // Madeira Infused Poultry Jus
Chicken Breast "Oscar" // Panko Breaded Crab, Asparagus & Béarnaise

SEAFOOD

Lobster Ravioli // Asparagus tips, seafood sherry beurre blanc sauce
Pan Seared Jail Island Salmon // Lemon & herb with a beurre blanc sauce
Seafood Encrusted Haddock // Asparagus Lemon Dill Beurre Blanc

VEGETARIAN

Butternut Squash Raviolis // Sage Butter sauce, Sautéed Spinach & Dried Apple chips (seasonal)
*** Stuffed Peppers** // Quinoa, Black Beans, Tomato Coulis & Cilantro Oil
*** Grilled "Cauliflower Steak"** // Romesco Sauce & Sautéed Kale & Spinach
Polenta Cake // Spinach, Ratatouille, Cannellini Beans, Toasted Pine Nuts & Basil Oil
Lemon Risotto // Sautéed with Exotic Mushrooms, Garlic & Kale

Our entrées are served with whipped garlic potatoes, asparagus, and roasted miniature carrots with the exceptions of our completed dishes.

* indicates vegan dish

** children's options are available upon request

WEDDING CAKES

Allow our talented pastry chefs to create a beautiful wedding cake for your special day. Pictures are available to display a variety of cakes that are included in select packages. As always, we are happy to honor your special requests. Customized cakes may require an additional charge that is dependent upon the complexity of the design. Please give our pastry chefs one month's notice.

Cupcakes are available in lieu of wedding cake. Fondant cakes available at an additional charge.

CAKE FLAVORS

*White // Chocolate // Marble // Rum // Orange // Mocha // Lemon // Strawberry Swirl
Raspberry Swirl // Carrot // Red Velvet // Funfetti*

FILLING SELECTIONS

*Lemon // Raspberry // Strawberry // Chocolate Pudding // Hazelnut // Bavarian Cream // Buttercream // Strawberry Mousse
Raspberry Mousse // Chocolate Buttercream // Cream Cheese // Milk Chocolate Mousse // White Chocolate Mousse // Mocha
Mousse // Vanilla Custard with Fresh Sliced Strawberries // Peanut Butter Mousse // Cannoli // Oreo Cookie*

ICING SELECTIONS

Whipped Cream // Buttercream // Chocolate Buttercream

EXTEND THE JOY...

Add the cost of an overnight stay for you and your guests!

At Woodloch Springs gated golf community we have 2,3,4 and 5 bedroom houses with or without a meal plan!

Want to stay at the main resort? We offer Classic Standard, Deluxe Lakeview and Edgewater Suites what a choice of two or three meals a day.