

Stroudsmoor WEDDINGS

Philosophy . . .

To guarantee the execution of an unforgettable affair from start to finish.

To provide a staff unequalled in their ability to create a stress-free environment for our clients; their obsession for detail; their courteous, proficient, and friendly manner, and to continue the Stroudsmoor traditions of impeccable quality and gracious hospitality in an atmosphere of old-world charm and elegance.

570.421.6431

(800.955.8663 from outside the 570 & 610 area codes)

Event Office: Extension 420

www.stroudsmoorweddings.com

www.stroudsmoor.com

Email to info@stroudsmoor.com

FAX: 570.426.7490

[@stroudsmoorcountryinn](https://www.instagram.com/stroudsmoorcountryinn)

Stroudsmoor Country Inn . . . when excellence is required.

P.O. Box 153, 231 Stroudsmoor Road, Stroudsburg, Pennsylvania 18360

Stroudsmoor's Distinguishing Features & Enhanced Wedding Services

For more than three-decades, **our primary business and our passion has been creating perfect wedding celebrations**, dedicating 100% of our staff to the execution of wedding events.

Stroudsmoor features six **dedicated private event facilities**, each with its own execution staff including Maître d', wait staff, and Chefs; a separate area for cocktails, dedicated parking area and unique ceremony site. **We afford every wedding client unequalled privacy**, as our event locations do not share lounge or dining space with the public areas, and we do not "double-book" our venues.

Stroudsmoor offers "Freedom of Choice" featuring a variety of menu and beverage options to ensure a **customized package to suit the individual** tastes of our clients.

Our packages do not have hidden fees and include all elements and services essential to the skillful execution of the wedding event. **There are no venue fees**, cake cutting fees, corkage fees, etc. Package enhancements such as Tapas Bar, Neptune Station, Viennese Table, Cookies & Milk, Cannoli Station, Wing Bar, Mac & Cheese Station and many other catering options are available for consideration at an additional charge.

We offer all essential wedding services "Under one Roof" to maximize convenience, and minimize the demand on your time ensuring stress-free wedding planning. **Stroudsmoor wedding packages include the services of a personal Event Planner, Lodging Reservationist, Bridal Spa and Studio Coordinator, Floral and Décor Designers, Photography and Entertainment Groups, and Event Supervisor.**

Stroudsmoor's intrinsic characteristics of historic architecture, breathtaking views, classic cuisine, charming accommodations, **and its traditions** of customer satisfaction, old-world hospitality, quality, courteous and personal service, make the Inn distinctly unique and like none other.

On-grounds services and professionals dedicated to enhancing your experience at the Inn: The Stroudsmoor Spa and Bridal Studio, Photography and Entertainment Groups, Floral Designers and Décor Team, skilled Chefs, courteous Front Desk Staff, committed Housekeeping Staff, Landscape Architect and Grounds Crew, Certified Event Personnel, and trained Execution/Wait Staff.

We will work within a budget to create an unforgettable wedding celebration to match your personality. Stroudsmoor offers value date discounts and Seasonal pricing to work with almost any wedding budget. An initial deposit is required at the signing of your Reception Contract. This deposit will be deducted from the final event invoice in its entirety. **There are no booking fees.**

Stroudsmoor's primary methods of advertising is "Word of Mouth, Recommendations, Reviews and Referrals". Our goal is the creation of unforgettable wedding celebrations, which will be talked about and remembered fondly by family and friends for years to come . . .

The following pages of this booklet feature our most selected packages. Each can be customized to suit your style and vision. **Seasonal pricing is listed on page 10.** For more information or to arrange a tour of the Inn contact the Event Offices at Stroudsmoor—570-421-6431, Ext. 420.

Stroudsmoor Country Inn is the proud Recipient of
The Knot Best of Wedding & The Wedding Wire Couples' Choice Awards
for over a decade—thanks to over 1000 five-star reviews from our couples.

We look forward to learning more about your wedding vision.

Wedding Ceremony

The ensemble is selected, the invitations printed, and the ceremony is planned at Stroudsmoor Country Inn. Whether you choose one of our intimate Gardens or Mountain Top Chapels, your ceremony will be a lasting memory for all who attend.

Auradell at Stroudsmoor . . . \$750.00 ceremony fee

The Auradell ceremony is celebrated in a lovely wooded grotto across from the venue. The venue's Hearthside Suite allows an indoor Plan B option. Auradell hosts wedding celebrations of 30 to 60 guests.

SCI Pavilion . . . \$1500.00 ceremony fee

The SCI Pavilion is an open-air environment for hosting every element of the wedding celebration. An enchanting ceremony site sits in the woods alongside the venue. The SCI Pavilion accommodates 50 to 100 guests.

Lawnhaven at Stroudsmoor . . . \$1800.00 ceremony fee

Lawnhaven's exquisitely appointed garden provides the perfect altar site for your ceremony. The venue creates an open-air atmosphere without the worries of inclement weather. Lawnhaven accommodates 75 to 150 guests.

Woodsgate at Stroudsmoor . . . \$1800.00 ceremony fee

The most historic of Stroudsmoor's 24 buildings, Woodsgate, features two enchanting ceremony sites. The first is the Woodland Chapel—deep in the woods, easily accessible. An open-air pavilion adjacent to the building is the second option for the ceremony at Woodsgate—perfect for "Plan A or B". Both accommodate 75 to 150 guests.

Ridgecrest at Stroudsmoor . . . \$2500.00 ceremony fee

Crestview Chapel sits atop the ridge of our mountain overlooking Cherry Valley Wildlife Sanctuary. A pavilion with stone fireplace offers options for cocktailing outdoors or undercover ceremony. Ridgecrest graciously accommodates 175 to 250 guests.

Terraview at Stroudsmoor . . . \$2500.00 ceremony fee

Terraview offers multiple Ceremony Sites – One featuring a towering stone wall flanked by waterfalls. Formal gardens surround the falls and its gazebo. Another site located on the garden terrace, overlooking the mountains and Cherry Valley Wildlife Sanctuary. Finally, the Conservatory at Terraview provides for an indoor ceremony for winter celebrations or inclement weather. Terraview hosts grand celebrations of 175 to 350.

Stroudsmoor Ceremony Site Fees include the assistance of a Certified Wedding Planner to organize and orchestrate the most important part of the wedding: to arrange for all rental equipment, to oversee the rehearsal and assist during the ceremony. This fee also adds an additional hour to the length of your event. It includes the preparation of the site, an indoor alternative in case of inclement weather, appropriate guest seating – note Woodsgate provides wooden benches for guest seating – altar accoutrements, and the use of the venue holding lounge 1-hour prior to the ceremony. Suggestions and arrangements can be made for tenting and other rental equipment, officiate and a variety of musicians. Rental equipment and professional services require additional fees based on equipment and services selected. Prices quoted do not include tax or gratuity. Each of the Stroudsmoor facilities has their own ceremony site as listed above. In some instances, arrangements can be made to hold the ceremony in one facility while the reception is hosted in another. Substantial additional fees will apply for events requiring use of multiple facilities. Ceremony Site Fees are subject to tax and gratuity. Ask our Event Planners for more details regarding our enchanting sites.

Rehearsal Celebrations start at . . . \$32.95 per person

BBQ—Plated—Buffet—Grazing—Family-style and many other dining options are available for your consideration.



The Cocktail Hour begins . . .

Our Chef's selection of twenty outstanding hot and cold
Hors d'oeuvres will be butler served for your guests' enjoyment.

The Dining Room opens
and the first course is presented to the table . . .

The Salad Service . . . A medley of leafy greens and garden vegetables are
presented to the table with your choice of dressing

Entrée Suggestions

Chicken Francese . . . Breast of chicken lightly battered and sautéed, served with
a delicate lemon butter

Chicken Bianco Vino . . . Sautéed breast of chicken served with a white wine
and mushroom reduction

Cod Poumentaise . . . Poached filet of cod topped with sautéed zucchini and tomato

Stuffed Loin of Pork . . . Tender pork loin filled with Stroudsmoor Sausage
Stuffing, finished with a pork demi-glace

Roast Sirloin of Beef . . . finished with mushroom demi-glace

Each entrée selection is complimented by Artisan Bread, a seasonal vegetable and starch.

The Wedding Cake . . . choose from a scrumptious selection of Stroudsmoor Cakes.
Traditional Hot Beverages Served with Dessert – Additional Dessert options are available on request.

Country Legacy Food Package – Plated Menu

Package includes a choice of two entrées – Dietary Restrictions are graciously accommodated.

An additional \$4.00 per person will be added for a third entrée selection.

Entrée counts and special needs guest information will be required 14-days prior to the wedding date.

Beverage Packages priced separately – customized Beverage Services are available on request.

**The Legacy Food Package is only available for Friday and Sunday Receptions.
Not available on prime Saturday dates and Holiday Weekends**

After-Party Options are available for post-reception gatherings.

Ask our Event Planners for more details—**Seasonal pricing on page 10.**



The Cocktail Hour begins . . .

Our Chef's selection of twenty-five outstanding hot and cold Hors d'oeuvres will be butler served for your guests' enjoyment.

The Dining Room opens . . .

Select the first course of your meal, a signature soup or salad service.

The Salad Service . . . A medley of leafy greens and garden vegetables are presented to the table with your choice of dressing

Entrée Suggestions

Chicken Bruschetta . . . Sautéed breast of chicken finished with tomato bruschetta and balsamic reduction

Flounder Florentine. . . Tender filet stuffed with a blend of ricotta cheese and spinach

The Tenderloin of Beef . . . Sliced and served with Bordelaise Sauce

Hunter's Loin of Pork . . . Tenderloin of pork stuffed with apples and Boursin Cheese finished with fruited demi-glace

Breast of Chicken Gerard. . . Sautéed breast of chicken finished with sundried tomato basil crème

Salmon Dolce Forte . . . Poached filets finished with sweet mustard and dill demi-glace

Each entrée selection is complimented by Artisan Bread, a seasonal vegetable and starch.

A wide variety of salad services, soups and entrées are available for consideration.

The Wedding Cake . . . Choose from a scrumptious selection of Stroudsmoor

Cakes. Traditional Hot Beverages Served with Dessert.

Additional Dessert options are available on request.

Country Heritage Food Package – Plated Menu

Package includes a choice of two entrées – Dietary Restrictions are graciously accommodated.

An additional \$4.00 per person will be added for a third entrée selection.

Entrée counts and special needs guest information will be required 14-days prior to the wedding date.

Beverage Packages priced separately – customized Beverage Services are available on request.

After-Party Options are available for post-reception gatherings.

Ask our Event Planners for more details—Seasonal pricing on page 10.



The Cocktail Hour begins . . .

Our Chef's selection of thirty outstanding hot and cold
Hors d'oeuvres will be butler served for your guests' enjoyment.

The Dining Room opens . . . the first course is featured at the table.

Appetizer & Salad Duo

Bocconcini Insalata . . . Baby greens complemented by sliced fresh Mozzarella
and tomato, finished with Balsamic vinaigrette and shards of Romano Cheese,
or select another Stroudsmoor Appetizer & Salad Duos

Entrée Suggestions

Land & Sea . . . Sliced Tenderloin of Beef complemented by Scallops
and Shrimp à la Stroudsmoor

Pelle di Parma . . . Breast of chicken, roasted pimento pepper, Mozzarella Cheese and
Prosciutto rolled and sautéed, served with a white wine and mushroom reduction

Veal Picatta . . . Milk-fed veal cutlet sautéed and served with a lemon caper sauce

Veal Milanese . . . Breaded veal pan-fried, served with a medley of sautéed mushrooms

Woodland Chicken . . . Breast of chicken finished with caramelized apples and walnuts
served with a brandied demi-glace.

*Each entrée selection is complimented by Artisan Bread, a seasonal vegetable and starch.
A wide variety of appetizers, soups and entrées are available for consideration.*

The Wedding Cake . . . choose from a scrumptious selection of Stroudsmoor
Cakes. Traditional Hot Beverages Served with Dessert.
Additional Dessert options are available on request.

Country Elegance Food Package – Plated Menu

Package includes a choice of two entrées – Dietary Restrictions are graciously accommodated.

An additional \$4.00 per person will be added for a third entrée selection.

Entrée counts and special needs guest information will be required 14-days prior to the wedding date.
Beverage Packages priced separately – customized Beverage Services are available on request.

After-Party Options are available for post-reception gatherings.

Ask our Event Planners for more details—**Seasonal pricing on page 10.**



Harvest Table

The Cocktail Hour begins . . .

Our Chef's selection of thirty outstanding hot and cold Hors d'oeuvres will be butler served for your guests' enjoyment.

The Dining Room opens for buffet dining . . .

The Salad Service . . . A pewter vessel filled with a blend of leafy greens finished with garden vegetables is presented to the table with our house dressing.

The Grand Buffet features a variety of prepared salads, including *Stroudsmoor's Seafood Insalata* and freshly baked breads, which accompany our Chef's selection of Culinary Classics like . . .

Pasta Fresca . . . Our Chef will select two fresh pastas, both vegetarian entrees.

Melanzana Rollatina . . . Fresh eggplant pan-fried and rolled with a blend of Ricotta and Parmesan Cheese, baked with Marinara Sauce and Mozzarella Cheese.

Italian Meatballs or Sweet Sausage

Boneless Breast of Chicken prepared to your specifications

A selection of Market Fresh Fish

The Carving Board . . . Roast Sirloin of Beef

Complemented by Bordelaise and Horseradish Sauces
Artisan Bread, seasonal vegetables and complementary starch complete the buffet.
A wide variety of other entrées are available to suit the discriminating taste.

The Wedding Cake . . . choose from a scrumptious selection of Stroudsmoor Cakes. Traditional Hot Beverages Served with Dessert.
Additional Dessert options are available on request.

Harvest Table Food Package - Buffet Dining

Dietary restrictions are graciously accommodated.

The Buffet will be replenished for 90-minutes – Guests will have access to the buffet for 2-hours.

Special needs guest information will be required 14-days prior to the wedding date.

Beverage Packages priced separately – customized Beverage Services are available on request.

After-Party Options are available for post-reception gatherings.

Ask our Event Planners for more details.– **Seasonal pricing on page 10.**



The Cocktail Hour begins . . .

Our Chef's selection of thirty-five outstanding hot and cold Hors d'oeuvres and signature station served for your guests' enjoyment.

The Dining Room opens the first course is featured at the table . . .

Appetizer Suggestion . . . Seafarer's Medley

A blend of seafood tossed in a citrus vinaigrette, garnished with jumbo shrimp and fresh lemon

The Salad Service . . . Baby greens tossed in Balsamic Vinaigrette, finished with roasted garlic croutons and shards of Romano cheese.

Entrée Suggestions

Tornado di Champignon . . . Twin Medallions of Beef on crostini, finished with marinated mushroom caps and Bordelaise Sauce.

Surf and Turf . . . Sliced Tenderloin of Beef and Lobster Tail.

Polarde di Oscar . . . Chicken breast stuffed with Crab Imperial, served with Hollandaise

Polarde di Napoleon . . . Breast of Chicken marinated and served on a grilled Portabella Mushroom, topped with roasted red pepper, spinach, and Mozzarella Cheese, finished with a sun-dried tomato basil cream sauce.

Veal Saltimbocca . . . Milk-fed Veal Cutlet sautéed and layered with Prosciutto, fresh spinach, hard cooked egg and Provolone Cheese, finished with Marsala Sauce.

Each entrée selection is complimented by Artisan Bread, a seasonal vegetable and starch. A wide variety of other appetizers, soups and entrée selections are available for consideration.

The Wedding Cake . . . select from 14 flavors of Stroudsmoor cakes.

The Grand Finale . . . choose either of these Stroudsmoor Signature Dessert Stations

Cookies and Milk Station or StroudS'mores Station

Grazing Station accompanied by traditional hot beverages
Additional Dessert options are available on request.

Country Classic Food Package – Plated Menu

Package includes a choice of two entrées – Dietary Restrictions are graciously accommodated.

An additional \$4.00 per person will be added for a third entrée selection.

Entrée counts and special needs guest information will be required 14-days prior to the wedding date.

Beverage Packages priced separately – customized Beverage Services are available on request.

Find our seasonal pricing guide on page 10 of this booklet.



Beverage Packages

Country Classic Liquor Packages

Classic packages feature 4.5-hours of service including . . .
Mixed Drinks, House Wines, Imported and Domestic Beers,
Soft Drinks and Continuous Champagne.

List of brands by package level will be provided on request.

During the final 30-minutes of the event the bar will close, soft drinks and coffee will be offered to your guests before they depart.

Country Classic House Liquor

Country Classic Premium Liquor

Country Classic Ultimate Liquors

Country Heritage and Elegance Liquor Packages

The cocktail hour features open bar serving **Mixed Drinks, Wines by the glass, Imported and Domestic Beers, and Soft Drinks.**

Bar closes for dinner service for 90-minutes.

Wine, Continuous Champagne and Soft Drinks are served with dinner.

After dinner the bar will reopen for an additional two hours.

During the final 30-minutes of the event the bar will close, soft drinks and coffee will be served.

Country Heritage Liquor Package . . . House Brands

Country Elegance Liquor Package . . . Premium Brands

Country Legacy Liquor Package

Legacy package features 4.5-hours of service including . . .
**Domestic Beers on Tap, Continuous Champagne Service,
House Wines and Soft Drinks.**

At Host's request, mixed drinks, premium beers and wines will be made available on a Tab or Cash basis.

During the final 30-minutes of the event the bar will close, soft drinks and coffee will be served.

Additional Bar Options . . .

Open Bar by the Hour . . . The first hour of Open Bar, serving House Liquors, is

\$15.00 per person. Each additional consecutive hour is \$12.00 per person.

Premium Liquors \$17.00 per person first hour, \$13.00 per person/ per consecutive hour.

Tab or Consumption Bar . . . Choose an amount for the tab and the brands

of liquor to be served (House, Premium or Ultimate) for a TAB or Consumption Bar.

Cash & Carry Bar . . . requires \$100.00 fee per Bartender

After-Party Options are available for post-reception gatherings.

Ask our Event Planners for more details—**Seasonal pricing on page 10.**

Complimentary Services Included in our Wedding Packages . . .

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- Wedding Sampling Event – receive 2 complimentary tickets to attend one of our Sampling Events
 - Professional Wedding Planning Team
 - Unique Ceremony Sites – including the organization/orchestration of the rehearsal and ceremony
 - Charming Plan B Ceremony Options
 - Professional Vendor List
 - Menu Development
 - Execution Details – The Stroudsmoor Event Team will assist with every detail
 - Wireless Internet Access
 - Wedding Party Cocktail and Hors d'oeuvre Service
 - Ivory Floor-length Table Linen – napkins in classic wedding colors of ivory, white and latte
 - Cake Design, Presentation, Cutting and Service – Second Dessert Staging
 - Attended Coat Room – Guest Greeters
 - Ladies Room Amenities
 - Placement of Wedding Accoutrements – including items listed:
 - Envelope Station – Gift Table Placement
 - Sign Placement – maximum 6
 - Personal Photo Display – maximum 10
 - Wedding Table Set-up – dais, sweetheart or grand designs
 - Escort Cards or Seating Chart Set-up
 - Program Distribution
 - Accoutrement Retrieval – all personal items are packaged and returned at the end of the evening to ensure a safe and an easy departure

Fashionable Amenities and Services to personalize your wedding . . .

Additional costs may apply for the following amenities. Cost will be based on labor required and services provided. Discuss these options and more with your Stroudsmoor Event Planner before making a purchase – who will assist in finding the best, budget-friendly options for your wedding.

- The Stroudsmoor Floral and Décor Team is at your service to create your vision
- Signature Stations for Guest Arrival, Cocktail Hour, Dessert and After-party
- Valet Parking – Doorman – Bathroom Attendant – Day-of-Coordinator
- Up-Lighting – Elevated Wedding Table or Cake Table – Audio Systems with Technician
- Clubbing Furnishings – Outdoor Heating/Furnishings– Photo Backdrops – Mandaps – Stages
- Sweetheart Seating – Royal or Twig Thrones, Log Benches, Vintage Chairs, Love Seats, and Sofas
- Traditional and Mirror Photo Booths – Cold Spark Fountains – Fireworks
- Signature Drink Stations – Craft Beer Stations – Cigar and Bourbon Bars
- Wedding Printable – our Event Planners will assist with all your stationary needs
- Placement of Additional Personal Wedding Accoutrement including DIY elements

Your Stroudsmoor Wedding Team Includes . . .

Certified Wedding and Event Planners—Accredited Floral and Décor Designers

Group Lodging Reservationist—Wedding Spa and Salon Coordinator

Maitre d' and Day-of-Coordinator

Meet your #IDoCrew by calling the Stroudsmoor Event Offices.

2022 & 2023 Seasonal Pricing

Food Packages	December through March	April, May, July, August & November	June, September & October
Legacy—Fri. & Sun. page 3	\$64.00	\$84.00	\$89.00
Heritage—page 4	\$72.00	\$92.00	\$103.00
Elegance—page 5	\$79.00	\$99.00	\$106.00
Harvest Table—Buffet page 6	\$79.00	\$103.00	\$108.00
Classic—page 7	\$95.00	\$115.00	\$120.00
Liquor Packages Listed on page 8	December through March	April, May, July, August & November	June, September & October
Legacy - House Beer, Wine & Soda	\$25.00	\$30.00	\$32.00
Heritage - House Brands	\$30.00	\$38.00	\$40.00
Elegance - Premium	\$32.00	\$41.00	\$43.00
Classic - House	\$37.00	\$45.00	\$47.00
Classic - Premium	\$40.00	\$48.00	\$50.00
Classic - Ultimate	\$44.00	\$50.00	\$54.00

Rates are subject to 6% Sales Tax and 20% Service Charge - Prices are subject to change without notice.
Service charge is calculated on all services, provided.

Customized Food and Beverage Packages to suit your style and budget are available on request.

Steps for creating an estimate of costs:

1	Food package X estimated number of guests	\$	X	#	=
2	Beverage package X estimated number of guests	\$	X	#	=
3	Ceremony Site Fee (if choosing ceremony on site)				\$
4	6% Sales tax on items 1 and 3 only				\$
5	20% Service Charge on items 1, 2, & 3				\$
6	Estimated Total (add items 1 - 5)				\$

Touring is required to obtain a written estimate of costs.

On request, meals may be cooked to a desired temperature; however, requests to consume raw or undercooked meats, fish, poultry, shellfish or eggs may increase your risk of food-borne illness.

Our recipes contain allergens including milk, eggs, peanuts, tree nuts, fish, shellfish, soy and wheat.

Dietary restrictions will be considered and accommodations made with advance notice.

Guests with allergies must be aware that our kitchens do contain allergens, and should be prepared properly based on the severity of their allergy.

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Stroudsburg, PA 18360—info@stroudsmoor.com

The sweetest endings . . .

Wedding Cake Flavors

STROUDSMOOR cakes are prepared with loving care.
Delighting the eye, tempting the tummy and touching the heart.
Choose two of the following flavors to serve your guests . . .

Chocolate Mousse Cake

Dark chocolate cake layered with a light chocolate mousse filling

White Cake with Chocolate Mousse Filling

Strawberries and Cream Cake

Fluffy white cake filled with fresh strawberries and whipped cream (*seasonal*)

Peaches and Cream Cake

White cake filled with peach compote and whipped cream

White Cake with Raspberry Mousse Filling

Marble Madness

Marble cake with your choice of chocolate or raspberry mousse

Chocolate Raspberry Mousse Cake

Chocolate cake filled with a scrumptious raspberry mousse

Chocolate Strawberry Shortcake

Devilishly delicious chocolate cake filled with chocolate mousse and fresh strawberries (*seasonal*)

The following flavors contain nuts . . .

Italian Rum Cake

Banana Walnut Cake

Chocolate Peanut Butter Torte

Layers of chocolate and vanilla cake filled with peanut buttercream

Vanilla Decadence Cake

White cake with a caramel, pecans and coconut mousse filling

Harvest Spice Cake with Pumpkin Mousse

All STROUDSMOOR Wedding Cakes are iced with whipped cream—other icings are available on request.

A variety of unique cake styles and a choice of many icing designs are available for your consideration.

Dietary Restrictions will be accommodated with advance notice.

Custom Cake designs are available—pricing is based on products required and intricacy of design.

Second Dessert Options are available – including signature stations and ice cream trucks.

Ask our Event Planners for more details by arranging a tour to discuss your wedding vision . . .

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