

East Mountain Inn Weddings ...

Congratulations on your forthcoming wedding day and thank you for consideration of **The East Mountain Inn & Suites** for your Special Day!

We present the most elegant and convenient setting for all your wedding needs with impeccable service to create an occasion to remember...

The enclosed is a mere sampling of what we have to offer. Your personal wedding coordinator can design a personalized menu exclusively for you...

Our Wedding Packages Include...

- ❖ An Open Bar with full staffing, Passed and Displayed Cocktail Hour Hors d'oeuvres, A Bridal Toast with fresh strawberries at the head table, Dinner Service Style of your choosing, Tiered Wedding Cake, Late Night Coffee Service and Maitre d' Supervision
- ❖ We offer White Floor Length Linens, Colored Napkins, China and Glass stemware service with Fresh Floral Arrangements included for each table with white tapered or votive candles, mints and nuts.
- ❖ Complimentary Overnight Accommodations for the Bride and Groom with Champagne
- ❖ Special Room Rates for your Overnight Guests with complementary 24 hour shuttle to the airport.
- ❖ Lush Outdoor Settings for your Wedding Day Photos
- ❖ Indoor and Outdoor Ceremony Settings as well as a white tented Verandah for outdoor Cocktail Events
- ❖ Hospitality Room upon request.



600 Wildflower Drive

Wilkes- Barre , PA 18702

570.822.1011

www.EastMountainInn.com



The Classic Package

FOUR Hour Premium Open Bar (Bar Closed for one hour during dinner)

Cocktail Hour

Three Butler passed Hors d'oeuvres from Selection One and Two displayed

Dinner Service

Choice of Asti Spumante or Korbel Champagne Toast

Field of Greens Salad- Mixed field greens accented with fresh cucumber, tomato and carrot straw, and a choice of two complimenting dressings

Entrée Selections

Beef Chasseur- Slow roasted top round of beef carved and served with mushrooms, scallions and tomatoes in a burgundy demi-glace

Grilled Breast of Chicken- Paired with Herb Garlic, Pennsylvania Mushroom or Honey Dijon reduction.

Chicken Westminster- Boneless Breast of Chicken with traditional bread stuffing and accented with a sage demi-glace

Filet of Sole Gremolata-Market fresh filet of sole, oven baked with minced parsley, Lemon peel and garlic

Chicken Italiano- With a creamy Risotto, Italian cheese, herb filling and finished with a roasted tomato cream sauce.

Eggplant Rollantini- Thinly sliced and filled with select cheeses and herbs and dressed With a light tomato finish

Pork Scaloppini- Tender farm fresh pork finished with cream, garlic and Dijon Mustard reduction

(All Entrée selections paired with Seasonal Fresh Vegetables and Chef's Potato)

Coffee and Tea Service

Dessert

Tiered Wedding Cake – Optional flavor and design, served with Ice Cream or Chocolate Covered Strawberry.

Late Night Beverage Service featuring Columbian Coffee and Herbal Teas

\$65.00 Per Person (Plus Tax and Gratuity) 03/13



The Prestige Package

FIVE Hour Premium Open Bar

Cocktail Hour

Three Butler passed Hors d' Oeuvres from Selection One and Two as well as Two displayed

Dinner Service

Choice of Asti Spumante or Korbel Champagne Toast

First Course (Choice of One)

Italian Wedding Soup Chef's Pasta Complimented With House Made Sauces Ricotta & Spinach Crepes

Second Course

Choice of Salad- Field of Greens, Greek Salad, or Caesar Salad

Entrée Selections

Chicken Cordon Bleu- Boneless breast of chicken, stuffed with Virginia baked ham and Swiss cheese. Lightly breaded and baked with a light cream sauce

Chicken Francaise D'Asti- Lightly egg battered breast of chicken finished with capers, Florida lemon and butter in a champagne sauce

Chicken Marsala-Boneless breast of chicken with mushrooms in a Marsala wine sauce

Chicken Cordon Rouge- Boneless Breast of chicken sautéed with Prosciutto, roasted red Peppers and mozzarella cheese, finished with a Marsala mushroom sauce.

Flounder Pontchartrain- Fresh fillet of flounder filled with spinach, roasted red peppers. And Romano cheese, then accented and baked with a Light Imperial sauce.

Chicken Wellington-Breast of chicken and mushroom duxelle wrapped in puff pastry and baked until golden brown. Served with a mushroom cream sauce

Montreal Broil- Garlic and herb roasted London Broil served with a mushroom Bordelaise

Prime Rib of Beef Au Jus-Slow roasted CHOICE PRIME Rib of beef served with a Natural Au Jus (Please add \$2.00 to package per person)

Filet of Salmon- With Raspberry Lacquer or Poached with Lemon Dill sauce

Tilapia Puttanesca-Ocean fresh filet of tilapia baked and finished with the traditional Puttensca sauce of tomato, garlic, anchovy, olives and capers.

(All Entrée selections paired with Seasonal Fresh Vegetables and Chef's Potato)

Dessert

Tiered Wedding Cake with Ice Cream or Chocolate Covered Strawberry.

Late Night Beverage Service of Columbian Coffees and Herbal Teas

\$75.00 Per Person (Plus Tax and Gratuity per Person) 03/13



The Wildflowers Package

FIVE Hour Premium Open Bar

Cocktail Hour

Please Select Five Butler passed Hors d' Ouevres from either Selection One or Two complimented with Two Display Choices

Dinner Reception

Choice of Asti Spumante or Korbel Champagne Toast

First Course

(Choice of One)

Lobster Ravioli

Crab Cake/ Steamed Shrimp Garnish with a Whole Grain Mustard and Old Bay Aioli

Lobster Mac and Cheese

Second Course (Choice of One)

Field of Greens Salad, Greek Salad, Caesar Salad, or California Salad

Entrée Selections

Salmon Imperial with Jumbo Lump Crab and Shrimp- A fresh filet of Atlantic salmon topped with Shrimp and Jumbo lump crab and finished with a rich Imperial sauce

Land & Sea- Petit Filet with Seafood Stuffed Shrimp

Beef Wellington-Tenderloin of beef encrusted in a light puff pastry and dressed with a mushroom sauce

Filet Mignon with Chicken Cordon Bleu- A petite cordon bleu complimented with a juicy petite filet

Crab Stuffed Orange Roughy with Champagne Sauce- Fresh from the Sea Orange Roughy Baked with Chef's Crab Stuffing

Surf and Turf- Market Price*

Tenderloin of Beef with Exotic Mushroom Ragout- Succulent roasted Beef Tenderloin finished with mushrooms of the forest

Blue Cheese encrusted NY Strip Steak- Cooked to perfection

Filet Mignon – An eight ounce filet mignon cooked to perfection with Mushroom & Onion Ragout

Chicken Oscar- A boneless breast of chicken topped with fresh asparagus and jumbo lump crab.

Lobster Encrusted Tilapia- A fresh filet topped with a lobster blend and finished with a Seafood Imperial sauce.

(All Entrée selections paired with Seasonal Fresh Vegetables and Chef's Potato)

Beverage Service of Coffees and Herbal Teas

Dessert

Wedding Cake served with a choice of ice cream or chocolate covered strawberry. After Dinner Mints and Nuts, Viennese Dessert Table. Choice of Chocolate Fountain or Chocolate Fondue Display with all the Trimmings.

Gourmet Coffee Bar

Chair covers with colored sash, and choice of colored table top linens

\$119.00 Per Person (Plus Tax and Gratuity) 03/13



Cocktail and Hors D'Oeuvre Reception Package

A dedication to detail and a commitment to quality... Two of the many reasons you should celebrate the most important day of your life at the East Mountain Inn.

Five Hour Premium Open Bar

Choice of Asti Spumante or Korbel Champagne Toast

*On arrival your guests will be greeted with One Hour of **Two** of our Signature Custom designed Displays*

International Cheese and Gourmet Crackers, Fresh Fruit Display with Honey Yogurt Dip, Garden Crudités with Dip, Warm Spinach and Artichoke Dip, Red Pepper Hummus and Pita Chips, Crab and Spinach Dip, Chilled Marinated Vegetables

The following is available for One Hour upon arrival, or during the first hour of service in the ballroom

*Your choice of Six **Butler Passed Hors D'oeuvres** from the following list:*

Bruschetta Con Pomodori

Cocktail Franks in Pastry

Clams Casino

Vegetable Tempura

Miniature Quiche

Mini Beef Wellington

Mozzarella Sticks

Tempura Chicken with Thai Sauce

Seafood Stuffed Mushrooms

White Pizza

Spinach & Feta in Phyllo

Scallops Wrapped in Bacon

Mini Potato Pancakes

Crab Rangoons

Shrimp & Scallops Brochettes

Meatballs Stroganoff or Italian Style

Coconut Shrimp

Mini Maryland Crab Cakes

Colonel Tso's Chicken Bites

Beef Cornucopia,

*Medallions of Salmon with
Hollandaise Sauce*

Chicken Quesadillas

Brie & Raspberry in Phyllo

Mini Spring Rolls with Dipping Sauce

Mini Reubens

Antipasto Skewers



The Salad Station

A duo of salads to include Crispy Seasonal Greens and Romaine with all the trimmings and special dressings for your enjoyment...plus two additional cold salad selections with the warm Breads and rolls, and flavored butters

Pasta Station

Three Pastas and choice of Three Sauces. Choice of Fettuccine, Cheese or Meat Tortellini or Penne Pasta with a choice of three sauces to include – Vodka, Marinara, Roasted Plum Vegetable, Alfredo, Pomodori and Roasted Red Pepper. With warm Garlic and Foccacio breads and breadsticks

The Dinner Stations

Carving Station

Top Round of Beef or Roast Turkey Breast or Roast Loin of Pork or Baked Virginia Ham accompanied by Breads, Rolls, and Condiments complimented with a fresh Risotto or Wild Rice Blend and Vegetable Medley

Chauffeuired Entrée Station

(Choice of one of the following)

Chicken Francaise d’Asti, Haddock Aurora, Roast Pork Loin with Peach and Pine Nut Stuffing, Chicken Florentine, Chicken Scampi , Beef Chasseur or Beef Rollantini

With Potato and second fresh vegetable accompaniment

*Your reception concludes with a **Final Hour of Sweet Endings** featuring:*

*Tiered **Wedding Cake with Ice Cream or Chocolate Covered Strawberry** and Coffee Station with Fresh Brewed*

Colombian Regular & Decaf Coffee and Herbal Teas.

\$72.50 Per person (Plus tax and Gratuity) 03/13



Buffet Wedding Package

50 Guest Minimum

Five Hours of Premium Brands Open Bar

On arrival your guests will be greeted with One Hour of our signature custom designed

International Cheese and Fresh Fruit Display and Garden Crudités with Dip

5 Butler Passed Hors d'oeuvres during cocktail hour

Choice of Asti Spumante or Korbel Champagne Toast

Please Select One of the Following:

Served Chef's Soup of the Day or

Tossed Gourmet Greens with a Choice of Two Dressings

Please select Three of the following Entrée Selections:

Roast Loin of Pork

Beef Tips Marsala

Grilled Chicken Dijon

Seafood Stuffed Flounder

Chicken Fiorentina

Haddock Aurora

Chicken Scampi

Medallions of Salmon

Chicken Francaise

Cavatapi Primavera

Beef Chasseur

Rotini Marinara

Vodka Tortellini

Chef's Choice potato and fresh vegetable offerings, as well as assorted warm rolls and whipped butter

Your reception will conclude with a

Final Hour of Sweet Endings

Tiered Wedding Cake with Ice Cream or Chocolate Covered Strawberry and Coffee Station with Fresh Brewed Columbian Regular & Decaf Coffee and Herbal Teas.

Choice of 3 Entrees \$72.00 Per person (Plus Tax and Gratuity) 03/13



The Wedding Bar...

Premium Brands

Smirnoff Vodka, Gilbey's and Beefeaters Gin, Jim Beam Bourbon, Seagram's 7, Dewar's Scotch, Captain Morgan Spice Rum, Malibu Rum, Bacardi Rum, Amaretto, Peach Schnapps, And Sloe Gin.

Wines

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot

Draught Beer

Coors Lite, Yueungling Lager, Budweiser or Miller Light (Choice of Two)

(Complimented with Mixers, Juices and Sodas)

Additional Selections - Available upon request

Bottled Domestic Beer- \$3.50

Imported Bottled Beer- Per request

Top Shelf Liquors

Absolut or Stolichnaya Vodka, Tanqueray Gin, Old Granddad, Seagram's VO, Johnny Walker Red, Canadian Club, as well as the Premium - \$5.00

Cordials

Bailey's Irish Crème, Kahlua, Amoretto de Saronna, Gran Marnier, Courvoisier and Frangelica - \$3.50

Additional selections are subject to a 20% service charge



Hors d' Oeuvre Selections

(Butler Passed)

Selection One

Bruschetta con Pomodori	Corn & Jalapeno Bites
House Made White Pizza	Spanikopita
Potato Pancakes w/Sour Cream and Applesauce	Mozzarella Bites Marinara
Deep Dish Pizza	Mac n' Cheese Wedges
Cocktail Meatballs Stroganoff or Marinara	Tempura Vegetables w/Thai sauce
Sausage Stuffed Mushrooms	Popper Fiesta Bites
Franks in Puff Pastry	Chicken Fingers w/ Dipping Sauces
Colonel Tso's Chicken Bites	Kielbasa w/ Honey Mustard
	Oriental Spring Rolls w/ Duck Sauce

Selection Two

BBQ Beef Cornucopias	Chicken Quesadillas
Maryland Crab Cakes	Clams Casino
Coconut Shrimp w/ Orange Marmalade	Mini Philly Cheese steaks
Beef Wellingtons	Brie n'Raspberry in Phyllo
Seafood stuffed Mushrooms	Panko breaded Shrimp
Sesame Chicken/Orange Ginger Dip	Asparagus and Asiago in Phyllo
Scallops wrapped in Bacon	Italian Panini Squares
Mini Ruebens	Angus Sliders

Antipasto Skewers

Displayed Hors d' Oeuvre Selections

International Cheese Selections w/Gourmet Cracker Selections and Grain Mustard	Red Pepper Hummus and Pita Chips
Crudités and Dip Display	Crab and Spinach Dip
Fresh Seasonal Fruit w/ Honey Yogurt Dip	Baked Brie with Artisan Breads
Warm Spinach and Artichoke Dip	Chilled Marinated Vegetables Balsamic
	The South of the Border



White Glove Service

To enhance any celebration we are pleased to offer white glove service to you and your guests

Available Options...

Fresh Strawberries in all Toast Glasses

(Available upon Request/Priced according to Season)

White Glove Service during Cocktail Hour & Dinner -\$4.00 per person

Intermezzo Course will be served after the salad course and before the main course- \$3.75 per person

Chocolate Truffles on all tables after Dinner- \$3.25 per person

Flavored Coffees at your Late Evening Station- \$2.50 per person

Chair Covers w/ sash \$6.00 per chair

(Dependent upon Selectio

Specialty Linen

(Available Upon Request)

Special Ballroom Decorations (Available Upon Request)

Items above are subject to tax and service charge





A Ceremony at The East Mountain Inn & Suites...

- ❖ Indoor and Outdoor ceremony areas
- ❖ Maitre d' supervision including prior rehearsal if needed
 - ❖ Decorated green metal flake arch included
- ❖ Seating set-up (75 maximum seating on outdoor patio)
 - ❖ With additional seating for indoor ceremonies
 - ❖ Specialized chair seating available for rental
 - ❖ Microphone and Podium
 - ❖ Candle lighting side table set-up
 - ❖ Chair cover rental referrals
 - ❖ Celebrant Referrals
- ❖ Rehearsal dinner areas available with a wide range of specialized menus to suit your needs.

\$250.00 Plus Tax 03/13

