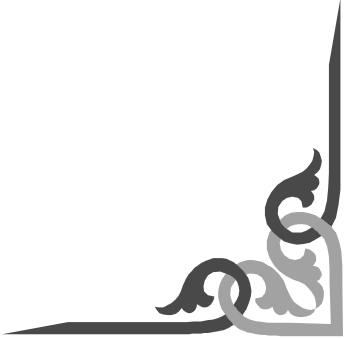
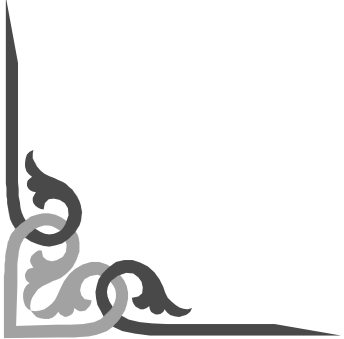




*Waterfront  
Weddings  
2011*

**Ehrhardt's**  
WATERFRONT BANQUET CENTER

Ehrhardt's Waterfront Banquet Center  
205 Route 507 ▪ Hawley, PA 18428  
Phone: 570.226.7355  
Toll Free: 800.678.5907



## *Our Wedding Packages Include*

- For your budgeting convenience, **all prices listed include sales tax and gratuity.**
    - An indoor and/or outdoor cocktail hour overlooking the lake.
  - Flexible reception start times: **Minimum 150 people for Saturday receptions May through October.**
    - **Special pricing for Friday and Sunday receptions.** Special pricing for children is available.
    - A cocktail hour featuring an **open bar** with all the popular brands of liquor, sodas, mixers, draught beer & wine **plus three additional hours** of open bar during the reception.
      - **Fifth hour of open bar is available for \$3.50 per person.**
    - Champagne, Spumante or White Zinfandel toast for wedding party and guests.
    - Beautiful wedding cake with your choice of style, flavor, filling and frosting.
  - Ivory table linen with a wide range of napkin colors available to coordinate with your wedding colors
    - Skirted bridal table with a custom flower arrangement.
    - Mirrored bud vase on each guest table with fresh flowers.
  - Wedding planner to oversee all the details and make your reception perfect and worry free.
    - On Site ceremonies available (\$350.00 Minimum) ~ \$4.00 per person
- Our beautiful lakeside ceremonies are held on our perfectly groomed lawn and include white chairs, an arbor and a sound system for the officiate.
- Complimentary Honeymoon Suite for bride and groom the night of your wedding

### *Other Considerations*

To make your wedding even more special and your guests more comfortable we have some other services you may want to consider...

#### **Accommodations:**

**Complimentary Honeymoon Suite for bride and groom the night of your wedding.** Rooms at our resort may be arranged during the “Off Season”; September through Mid-June. Our resort staff will be happy to assist you in information on availability and rates. Please note: A two night minimum is required in May, June, September & October.

#### **Restaurant Services:**

Our restaurant offers a private dining room with special menus. Our restaurant managers will be happy to go over menus and availability for a **rehearsal dinner** or, perhaps a **morning after breakfast buffet**.

### *Package Contents*

Cocktail Hour Special Touches .....	2
Hors D'Oeuvres .....	3
Sit Down Entrees .....	4
Combination Entrees .....	5
Wedding Buffet .....	6
Wedding Stations .....	7
Wedding Cakes .....	8
Policies .....	9
Wedding Brunch Menu ~ Upon Request	

## *Cocktail Hour Special Touches*

### **The First Mate ~ \$4.50 Per Person**

*A beautiful display of fresh vegetable crudités and dips,  
an assortment of cheeses, assorted crackers and specialty mustards  
\$3.50 Per Person when combined with 3 passed items or one of the displays listed below*

### **Chocolate Fondue and Strawberries ~ \$3.00 Per Person**

*Includes mouthwatering chocolate fondue with fresh strawberries for dipping*

### **Ice Carving ~ \$350.00**

### **Mirror of Sliced Smoked Salmon ~ \$95.00**

*Serves Approximately 50 People*

### **Shrimp Cocktail ~ \$140.00**

*Per Bowl of 100: Recommend one bowl per 50 guests*

### **Baked Brie ~ \$65.00**

*Serves approximately 50 guests*

*Creamy brie cheese baked with almonds and brown sugar with assorted cracker tray*

### **Shrimp Fondue ~ \$2.00 Per Person**

*Garlic sautéed shrimp in a classic Swiss and Chablis fondue served with artisan bread, crostinis and flatbread crackers*

### **Spinach and Artichoke Dip ~ \$2.00 Per Person**

*Spinach and artichoke hearts enveloped in cream cheese, white wine and "old bay"  
Served with artisan bread, crostinis and flatbread crackers*

### **Antipasto Display ~ \$3.50 Per Person**

*Fresh mozzarella, prosciutto, cappicola, honey ham, pepperoni, salami, grilled asparagus, roasted tomatoes and kalamata olives served on a bed of greens drizzled with our balsamic vinaigrette and served with focaccia bread*

### **Carved Fruit Display ~ \$190.00**

*Serves approximately 100 guests*

### **Caprese Display ~ \$175.00**

*Serves approximately 100 guests*

*Beef steak tomatoes, fresh basil, buffalo mozzarella and red onion drizzled with balsamic vinaigrette*

### **Wedding Fountain ~ \$3.00 Per Person**

*Choice of one served for one hour*

*Pomegranate Vodka*

*Champagne*

*Margarita*

## *Cocktail Hour Upgrades*

### **Option #1 ~ \$10.00 Per Person Includes**

Buffet Style

*A beautiful display of fresh vegetable crudités and dips, an assortment of cheeses, assorted crackers and specialty mustards*

Butler Style

*Bruschetta, Breaded Ravioli, Pigs In Puff pastry, Mini Cordon Bleu Bites  
(Please, no substitutions)*

### **Option #2 ~ \$12.00 Per Person Includes**

Items in Option #1 plus chocolate fondue and fresh strawberries

### **Option #3 ~ \$15.00 Per Person Includes**

Items in Options #1 and #2 plus a fifth hour of open bar or a vodka fountain, champagne fountain, sour fountain or margarita fountain

## *Butler Hors D'Oeuvres*

Passed During Cocktail Hour

Minimum 3 Choices

### **Hot Hors D'Ouevres**

**\$3.00 Each Per Person**

*Mini Crab Cakes • Scallops Wrapped in Bacon*

*Coconut Shrimp with Grand Marnier Marmalade*

*Baked Crabmeat and Cheddar in Puff Pastry Shell*

*Baked Crab and Artichoke on Garlic Crostini*

*Mushroom Caps with Crab Stuffing • Asian Marinated Beef Wellington*

**\$2.75 Each Per Person**

*Mini Quiche Lorraine*

*Franks in a Blanket with Dijon Dipping Sauce • Toasted Sesame Salmon Skewers*

*Bleu Cheese and Caramelized Onion Crostini*

*Vegetable Spring Roll with Teriyaki Dipping Sauce*

*Mini Chicken Cordon Bleu Bites • Breaded Ravioli*

*Lemongrass Chicken Pot Stickers with Garlic Orange Dipping Sauce*

*Cheesesteak Minis • Bourbon Meatballs • Mini Rubinettes*

### **Cold Hors D'Oeuvres**

**\$2.50 Each Per Person**

*Seared Beef Tenderloin Crostini with Horseradish Sauce • Smoked Salmon Tartlets*

*Antipasto Brochette with Salami, Provolone and Pepperocini Peppers*

*Bruschetta: Crostini topped with Tomato, Basil, Garlic and Shredded Parmesan*

## Sit Down Entree Selections

- Package includes full premium open bar selection for the cocktail hour **plus** 3 additional hours of open bar and a champagne, spumante or white zinfandel toast.
- A 5th hour of open bar is available at \$3.50 per adult • Prices listed are for a Saturday Reception (Please note a minimum count of **150** is required for Saturdays May ~ October)
- **Prices include tax and gratuity • For Friday or Sunday reception deduct \$10.00 per person**

### Appetizer

Please choose one

*Sliced Melon with Yogurt • Merlot Wine Poached Pears • Lemon Sorbet • Tortellini with Pesto Cream Sauce  
Penne ala Vodka • Orecchiette with Sausage, Sundried Tomato & Spinach  
Italian Wedding Soup • Potato Soup Royal • Minestrone Soup • Cream of Broccoli Soup • Beef Vegetable Soup  
Champagne Shrimp Bisque • Shrimp Cocktail available at \$4.50 per person additional*

### Salad

Please choose one

**Crisp Caesar Salad:** romaine tossed with shredded parmesan, herbed croutons and our delicious in house made Caesar dressing  
**Field Greens Salad** (add \$1.00 pp): field greens with teardrop tomatoes, red onions, candied walnuts and shredded smoked gouda with balsamic vinaigrette  
**Spinach Salad** (add \$1.00 pp): fresh spinach, button mushrooms, chopped egg & bacon drizzled with raspberry vinaigrette

### Entrée Selections

All entrees include chef's choice of starch and vegetable  
Choice of 2 with exact counts required • **Add \$2.00 per person for 3rd choice**

#### **Chicken Entrees ~ \$82.00**

**Marsala:** boneless breast of chicken sautéed in a Marsala wine sauce with mushrooms and prosciutto

**Roma:** boneless breast of chicken stuffed with spinach, roasted red peppers, mozzarella, ricotta and parmesan wrapped in bacon and finished with a marsala blush sauce

**Saltimbocca:** boneless breast of chicken topped with prosciutto, spinach and provolone cheese

**Naples:** seared chicken breast placed atop a bed of artichokes, kalamatta olives and asparagus finished with a merlot demi glace

#### **London Broil ~ \$82.00**

*Rosemary, garlic and Worcestershire marinated london broil topped with a madeira sauce*

#### **Eggplant Rollatini ~ \$82.00**

*Eggplant stuffed with ricotta and romano cheeses then baked in a marinara sauce and served over linguini*

#### **Stuffed Flounder ~ \$82.00**

*Flounder fillet filled with crab imperial stuffing and topped with a mornay sauce*

#### **Grilled Swordfish ~ \$82.00**

*Fresh grilled swordfish topped with a roasted corn and asparagus relish*

#### **Horseradish Encrusted Roast Eye Round of Beef ~ \$83.00**

*Slow roasted eye round of beef served with frizzled onions in a cabernet au jus*

#### **Chicken Imperial ~ \$85.00**

*Frenched breast of chicken stuffed with bay shrimp and scallops*

#### **Salmon Provencal ~ \$85.00**

*Baked salmon served topped with artichokes, tomatoes and wild mushrooms in a caper, garlic, white wine sauce*

#### **Almond Dusted Salmon ~ \$85.00**

*Fresh Atlantic salmon dusted with almonds and topped with a Frangelica cream sauce*

#### **Seared Salmon ~ \$85.00**

*Pan seared salmon served over a spinach, mushroom and tomato ragu*

#### **Beef Tournedos ~ \$87.00**

*Sliced tenderloin of beef served in a Madeira mushroom demi glace*

#### **Prime Rib ~ \$89.00**

*A generous 14 oz portion of prime rib of beef au jus*

## Combination Entree Selections

- An elegant plated dinner with no need to get choices
  - Package includes full premium open bar selection for the cocktail hour **plus** 3 additional hours of open bar and a champagne, spumante or white zinfandel toast.
    - A 5th hour of open bar is available at \$3.50 per person
    - Prices listed are for a Saturday Reception
- (Please note a minimum count of **150** is required for Saturdays May ~ October)
- **Prices include tax and gratuity • For Friday or Sunday reception deduct \$10.00 per person**

### Appetizer

Please choose one

*Sliced Melon with Yogurt • Merlot Wine Poached Pears • Lemon Sorbet • Tortellini with Pesto Cream Sauce  
Penne ala Vodka • Orecchiette with Sausage, Sundried Tomato & Spinach  
Italian Wedding Soup • Potato Soup Royal • Minestrone Soup • Cream of Broccoli Soup • Beef Vegetable Soup  
Champagne Shrimp Bisque • Shrimp Cocktail available at \$4.50 per person additional*

### Salad

Please choose one

**Crisp Caesar Salad:** romaine tossed with shredded parmesan, herbed croutons and our delicious in house made Caesar dressing  
**Field Greens Salad** (add \$1.00 pp): field greens with teardrop tomatoes, red onions, candied walnuts and shredded smoke gouda with balsamic vinaigrette  
**Spinach Salad** (add \$1.00 pp): fresh spinach, button mushrooms, chopped egg & bacon drizzled with raspberry vinaigrette

### Combination Entrée Selections

All entrees include chef's choice of starch and vegetable • **Please choose one**

#### **Chicken Breast and Beef Medallions ~ \$83.00**

*Tender chicken piccata and juicy filet mignon medallions topped with a madeira mushroom sauce*

#### **Beef Tournedos and Crab Cake ~ \$89.00**

*Sliced tenderloin of beef in a Madeira mushroom demi glace accompanied by our jumbo Maryland crab cake*

#### **Prime Rib and Crab Cake ~ \$91.00**

*A generous 14 oz portion of prime rib of beef au jus accompanied by our jumbo Maryland crab cake*

#### **Filet Mignon and Stuffed Shrimp ~ \$97.00**

*Twin 4oz filet mignons with a port wine sauce accompanied by three crab imperial stuffed shrimp*

If you would prefer different choices for your combination dinner,  
we are happy to work with you to create a customized dish.

# *The Wedding Buffet*

**Saturday Reception ~ \$82.00 Per Person**

(Please note a minimum count of **150** is required for Saturdays May ~ October)

**Friday or Sunday Reception ~ \$72.00 Per Person**

**Minimum of 80 guests • Prices include tax and gratuity**

**(If count falls below required minimum, buffet will be modified)**

- Package includes full open bar selection for the cocktail hour plus 3 additional hours of open bar and a champagne, spumante or white zinfandel toast.
- **A 5th hour of open bar is available at \$3.50 per person**

## **Appetizer**

Please choose one

*Sliced Melon with Yogurt • Merlot Wine Poached Pears • Lemon Sorbet • Tortellini with Pesto Cream Sauce  
Penne ala Vodka • Orecchiette with Sausage, Sundried Tomato & Spinach  
Italian Wedding Soup • Potato Soup Royal • Minestrone Soup • Cream of Broccoli Soup • Beef Vegetable Soup  
Champagne Shrimp Bisque • Shrimp Cocktail available at \$4.50 per person additional*

## **Salad Station**

All Included

*Crisp Caesar Salad Tossed with Our Signature Caesar Dressing  
Garden Field Greens Salad with a Variety of Salad Dressings and Toppings:  
Grape Tomatoes • Marinated Artichokes • Fresh Baby Mozzarella • Pickled Onions • Carrot Spirals  
Grilled Asparagus • Crisp Applewood Bacon • Kalamata Olives • Marinated Mushrooms  
Warm Fresh Rolls*

## **Hot Selections**

All Included

*Salmon Provencal with Artichokes, Stewed Tomatoes and Wild Mushrooms  
Chicken Naples atop a bed of Artichokes, Kalamata Olives and Asparagus finished with a Merlot Demi Glace  
Stuffed Shells with a Sweet Basil Cream Sauce  
Slow Roast Eye Round of Beef  
Applewood Bacon Wrapped Pork Loin with Caramelized Onions and Apple Chutney  
Red Bliss Mashed Potatoes • Seasonal Vegetable*

## **Also Included**

*Home Baked Breads and Rolls  
Coffee, Decaffeinated Coffee, Tea and Iced Tea*

## **Optional Carvery Items**

*Black Oak Honey Ham ~ \$5.00 per person  
Oven Roasted Turkey ~ \$5.00 per person  
London Broil ~ \$5.00 per person  
Roast Pork Loin ~ \$5.00 per person  
Steamship Round of Beef ~ \$5.00 per person  
Beef Tenderloin ~ \$8.00 per person  
Prime Rib of Beef ~ \$8.50 per person*

## **Dessert**

*Your choice of wedding cake ~ Please see cake page*

# The Wedding Stations Buffet

## Saturday Reception ~ \$85.00 Per Person

(Please note a minimum count of 140 is required for Saturdays May ~ October)

## Friday or Sunday Reception ~ \$75.00 Per Person

Minimum of 75 Guests • Prices include tax and gratuity

(If count falls below required minimum, buffet will be modified)

- Package includes full open bar selection for the cocktail hour plus 3 additional hours of open bar and a champagne, spumante or white zinfandel toast • A 5th hour of open bar is available at \$3.50 per adult

## Cocktail Hour Station

Includes Both

*Shrimp Fondue with Artisan Bread • Spinach and Artichoke Dip with Artisan Bread, Crostinis and Flatbread Crackers*

*See page 2 for additional hors d'oeuvres options*

## Salad Station

All Included

*Crisp Caesar Salad Tossed with Our Signature Caesar Dressing*

*Garden Field Greens Salad with a Variety of Salad Dressings and Toppings:*

*Grape Tomatoes • Marinated Artichokes • Fresh Baby Mozzarella • Pickled Onions • Carrot Spirals*

*Grilled Asparagus • Crisp Applewood Bacon • Kalamata Olives • Marinated Mushrooms • Warm Fresh Rolls*

## Pasta Station

Choose Three

*Farfale Pesto: farfale pasta, pesto, fresh basil, white wine, garlic & olive oil*

*Rigatoni Bolognese: rigatoni with marinara meat sauce*

*Amorosi Carbonara: amorosi pasta, diced ham, peas, heavy cream and locatelli cheese*

*Penne Italiano: penne pasta, marinara sauce, sausage, peppers and onions*

*Linguini with White or Red Clam Sauce: linguini tossed with our authentic clam sauce*

*Fettuccine Alfredo: fettuccine tossed with classic alfredo sauce*

*Penne ala Vodka: penne pasta with a smoked applewood bacon and vodka blush sauce*

*Shrimp Orichette: shell pasta with sweet baby shrimp, applewood bacon and peas in a pesto cream sauce*

## Carving Station with Hot Entrees

Choose One Carving Station

*London Broil • Black Oak Honey Ham • Roast Turkey • Steamship Round of Beef (Min 100 People) • Stuffed Pork Loin*

*Beef Tenderloin or Prime Rib available at \$4.50 per person additional*

Choose Two Hot Entrees

*Includes chef's choice of starch and vegetable*

*Salmon Dijonaise • Roast Pork Loin • Roast Turkey • Slow Roasted Beef • Vegetable Lasagna*

*Stuffed Shells with Sweet Basil Cream Sauce • Chicken Marsala • Chicken Naples*

*Manicotti with Vodka Blush Sauce • Bourbon Meatballs • Crab Cakes available at \$4.00 per person additional*

## Dessert

*Your choice of wedding cake ~ Please see cake page*

## Stations Buffet Upgrades

Optional Butler Style Hors D'Oeuvres

*See Page 3 for Choices • Minimum 3 Selections • Passed for One Hour*

**\*Additional Displays or Stations Available**

*See Page 2 for Details and Prices*

*\*Additional stations may affect the maximum seating capacity, please discuss with the wedding coordinator*

# Wedding Cakes and Desserts

## Wedding Cake Choices

*The following are some samples of what is included in our package.  
Variations available from our bakery; additional fees may apply.*

### Flavors

*White • Chocolate • Half & Half • Marble*

### Fillings

*Strawberry • Raspberry • Cannoli • Whipped Cream • Mocha Cream • Chocolate Custard*

### Frostings

*Vanilla Swiss Butter Cream*

## Additional Dessert Options

### Chocolate Fondue Station ~ \$4.00 per person

*Mouthwatering chocolate fondue served with fresh strawberries, pretzels,  
marshmallows and grahm crackers for dipping*

### Viennese Table ~ \$9.50 per person

*Fresh Fruit & Mouthwatering Chocolate Fondue  
Hand Filled Mini Italian Cannolis  
Miniature Italian Butter Cookies  
Home Baked Brownies & Cookies  
Cream Puffs • Mini Éclairs  
Mini Napoleons • Mini Cheesecakes*

### Pastry Dessert Tray ~ \$6.00 per person

*An assortment of hand filled mini Italian cannolis,  
Italian butter cookies, cream puffs and mini eclairs*

### Tableside Flaming Desserts ~ \$4.00 per person

*Cherries Jubilee over Ice Cream  
Bananas Foster over Ice Cream*

### After Dinner Cordials and Coffee Station ~ \$5.00 per person for 1 hour

*Amaretto DiSorrano  
Bailey's Irish Cream  
Jameson  
Frangelica  
Kahlua  
Sambuca  
Chambord  
Campari*

# Wedding Policies

- All prices quoted include 6% PA sales tax and all gratuity.
- Children's prices are as follows:
  - Teenagers - less \$10.00 • Ages 3 to 12 - half price • Under 3 - no charge
  - Service People (DJ, photographer, etc.) - half price for their meal
- Place cards in **alphabetical order** must be provided by bridal party.
- Items pertinent to the wedding such as matches, favors, seating cards (in alphabetical order), etc. should be delivered the morning before the wedding and labeled with the names of the bride & groom. Please remove sticker from toasting glasses and wrappers from candles if applicable. **There will be a fee for any special set-up required.**
- Menu selections are priced on a minimum of **150 guests**, unless otherwise noted. There will be a **\$2.00 per person charge for counts under 80.**
- Final arrangements (ie. choice of menu, estimated guest count, napkin color, number of guests at head table) must be made 30 days in advance.
- The final number of guests with the EXACT menu choice count will be required 7 days prior to the function. The client is responsible for paying for the minimum number of guaranteed guests 24 hours in advance with certified or cashiers check. The client is also responsible for paying for any additional guests served above this minimum guarantee. We will be prepared to serve 2% over the final count ordered.
- The Waterfront Banquet & Conference Center does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- We will hold a date for a tentative booking without obligation for 10 days. Within the 10 days we must receive a signed contract and a \$500.00 non-refundable deposit, or the date will not be held. An additional \$500.00 non-refundable deposit will be in January of 2011. The deposit securing the booking is forfeited if the function is cancelled for any reason, unless the specified date and time are rebooked with another wedding of equal or greater size.
- All special arrangements are subject to approval.
- Decorations and/or displays may not be attached to walls, doors, windows or ceilings.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by The Waterfront, with the exception of the wedding cake. (Deduct \$1.00 from price if client provides their own wedding cake)
- Any food or beverage remaining from your function cannot be removed from the premises (with the exception of wedding cake)
- Alcoholic beverages are not permitted off the deck. They are only permitted in the reception area, dining area and deck.
- We reserved the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/or to limit the consumption of any guest, for everyones safety and comfort.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.

# *Resort Group Rental Guidelines*

Welcome to Ehrhardt's Waterfront Resort. We understand you may be in need of accommodations for your group. We are providing the following information to help you make a decision about blocking a group of rooms:

- To reserve a block of rooms for your function contact Sue or Erica (see below). They will work out the number and type of rooms to be reserved.
- Each guest in your group is required to call and make his/her own reservation and guarantee with a credit card.
- Rates and cancellation policy will be based on current rate sheet. Any guest not adhering to the cancellation policy will be charged 1 nights stay.
- Rooms will be held until (1) month prior to reservation date. After this time any rooms not reserved will be opened for public rental.
- November through April based on availability with no minimum nights stay (except holiday rate periods).
- May, June, September and October based on availability with a 2 night minimum stay required on weekends. A 10% discount will be given at check-out.
- July & August the resort is not available due to regular summer vacationing guests; with the exception of the Honeymoon Suite for the bride and groom the night of the wedding.
- **For the consideration of all our guests, after wedding parties in the rooms, cottages or anywhere on the property is not permitted.**

We hope that you find this information helpful.

If you are interested in blocking a group of rooms, please contact:

Sue Ehrhardt or Erica Vogler  
Monday through Saturday 8AM-4PM  
570.226.4388 Ext:1 / 800.678.5907 Ext: 1