





*Waterfront
Weddings
2009*

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 Package Includes

- 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 140 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, with reception of 80 or more, 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, with reception of 80 or more, 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

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Wedding Brunch Menu ~ Upon Request	

Hors D'Oeuvres

Served during cocktail hour

The First Mate

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

\$4.50 Per Person ~ or \$3.50 Per Person when combined with 3 passed items or Wedding Stations

Preferred Hors D'Oeuvres Package

\$10.00 Per Person ~ No Substitutions

Includes First Mate display plus Mini Crab Cakes, Pig in Puff Pastry,
Bruschetta, Breaded Ravioli, and Chicken Cordon Bleu Bites served Butler Style

Chocolate Fondue and Strawberries

Includes mouthwatering chocolate fondue with fresh strawberries for dipping
\$2.50 Per Person when ordered with First Mate or Preferred Package

Butler Style Passed Hors D'Oeuvres

Minimum 3 Choices

Hot Hors D'Ouevres

\$2.50 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

Mini Chicago Style Pizzas

Mini Quiche Lorraine

Franks in a Blanket with Dijon Dipping Sauce

Asparagus Wrapped in Filo with Asiago Cheese

Spinach, Feta and Pine Nut Triangles

Bleu Cheese and Caramelized Onion Crostini

Baked Brie and Mushrooms in Puff Pastry Shell

Vegetable Spring Roll with Teriyaki Dipping Sauce

Mini Chicken Cordon Bleu Bites

Sweet and Sour Meatballs

Breaded Ravioli

Cold Hors D'Oeuvres

\$2.00 Each Per Person

Crab Salad in Filo with Lump Crab and Red Bell Peppers

Seared Beef Tenderloin Crostini with Horseradish Sauce

Smoked Salmon Pinwheels

Antipasto Brochette with Salami, Provolone and Pepperocini Peppers

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

Fresh Melon Wrapped in Prosciutto

Special Touches

Available as an addition to the First Mate, Preferred Hors D'oeuvres Package or one of the Wedding Buffets

Stationary Displays

Ice Carving ~ \$350.00

Mirror of Sliced Smoked Salmon ~ \$85.00

Serves Approximately 50 People

Shrimp Cocktail ~ \$115.00

Per Bowl of 100: Recommend one bowl per 50 guests

Baked Brie En Croute ~ \$55.00

Serves approximately 50 guests

Creamy brie cheese wrapped in puff pastry with almonds and honey served with sliced French bread

Shrimp Fondue ~ \$1.50 Per Person

Serves approximately 100 people

Garlic sautéed shrimp in a classic swiss and Chablis fondue served with artisan bread

Spinach and Artichoke Dip ~ \$1.50 Per Person

Serves approximately 100 guests

Spinach and artichoke hearts enveloped in cream cheese, white wine and "old bay", served with artisan bread

Optional Stations

All prices are per person

Pasta Station (Choose 3) ~ \$4.00

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

***Rigatoni Bolognese:** rigatoni with marinara meat sauce*

***Amorosi Carbonara:** amorosi pasta, diced ham, mushrooms, 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*

***Fettucine Alfredo:** fettucine tossed with classic alfredo sauce*

Sautéed Mushroom Station ~ \$4.00

Button, Shitake and Portabella mushrooms finished in a rich Madeira demi glace and served with artisan bread

Mashtini Station ~ \$4.50

Homemade whipped potatoes served in a martini glass and displayed with chopped bacon, chives, cheddar-jack cheese, sour cream, roasted garlic, sundried tomatoes, black olives and roasted red peppers

Pan Seared Mini Crab Cake Station ~ \$5.00

Our award winning pan seared crab cakes served with tartar sauce

Shrimp & Scallop En Croûte ~ \$6.50

Sautéed shrimp and scallops served in a puff pastry shell

Raw Bar ~ \$8.50

Fresh shucked little neck clams and blue point oysters served with tobasco and saltines

Sit Down Entree Selections

- 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
- Prices listed are for a Saturday Reception (Please note a minimum count of 140 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

Fresh Fruit Medley • Merlot Wine Poached Pears • Lemon Sorbet • Rigatoni Bolognese • Penne Pomadora Cheese Filled Tortellini with Pesto • Tomato Florentine Soup • Potato Cheddar Soup • Minestrone Soup Cream of Broccoli Soup • Country Style Chicken & Rice Soup • Beef Vegetable Soup • Champagne Shrimp Bisque Cream of Mushroom Soup • Shrimp Cocktail available at \$3.95 per person additional

Salad

Please choose one

*Crisp Caesar Salad: romaine tossed with shredded parmesan, herbed croutons and our delicious Caesar dressing
Field Greens Salad (add 1.00 pp): baby greens tossed in champagne vinaigrette & topped with crumbled bleu cheese and craisins
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 ~ \$75.00

Marsala: boneless breast of chicken sautéed in a marsala wine sauce with mushrooms
Cordon Bleu: boneless breast of chicken stuffed with rosemary ham & imported swiss cheese, rolled in a light herb bread crumb mixture, baked until golden and topped with a creamy herb sauce
Chicken Roma: tender chicken breast with sautéed spinach & roasted red peppers and fresh mozzarella topped with a balsamic demi glace
Saltimbocca: boneless breast of chicken topped with prosciutto, spinach and provolone cheese
Piccata: sautéed breast of chicken in a caper, lemon and butter sauce

London Broil ~ \$75.00

Traditional: thinly sliced and marinated flank steak served with a velvety mushroom sauce
Rosemary Horseradish: thinly sliced and marinated flank steak served with a creamy rosemary, dijon & horseradish sauce

Eggplant Rollatini ~ \$75.00

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

Beef Medallions ~ \$75.00

Tender beef medallions topped with a Madeira mushroom sauce

Stuffed Flounder ~ \$76.00

6 oz flounder fillet stuffed with spinach, parmesan & button mushrooms topped with a mornay sauce

Champagne Cod or Chicken ~ \$77.00

Cod loin or chicken breast topped with shrimp & crabmeat and drizzled with a creamy champagne sauce

Poached Salmon ~ \$77.00

Poached salmon topped with a lemon dill hollandaise sauce

Cedar Plank Salmon ~ \$77.00

Cedar plank roasted salmon drizzled with a hazelnut butter sauce

Roasted Salmon with Shrimp ~ \$78.00

Roasted fillet of salmon topped with jumbo shrimp & drizzled with a white wine sauce

Prime Rib ~ \$81.00

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

Filet Mignon ~ \$91.00

8 oz broiled filet mignon with béarnaise sauce

Combination Entree Selections

- 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
- Prices listed are for a Saturday Reception (Please note a minimum count of 140 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

*Fresh Fruit Medley • Merlot Wine Poached Pears • Lemon Sorbet • Rigatoni Bolognese • Penne Pomadora
Cheese Filled Tortellini with Pesto • Tomato Florentine Soup • Potato Cheddar Soup
Minestrone Soup • Cream of Broccoli Soup • Country Style Chicken & Rice Soup
Beef Vegetable Soup • Champagne Shrimp Bisque • Cream of Mushroom Soup
Shrimp Cocktail available at \$3.95 per person additional*

Salad

Please choose one

***Crisp Caesar Salad:** romaine tossed with shredded parmesan, herbed croutons and our delicious Caesar dressing
Field Greens Salad (add 1.00 pp): baby greens tossed in champagne vinaigrette & topped with crumbled bleu cheese and raisins
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

Pan Roasted Chicken Breast and Salmon ~ \$75.00

Pan roasted chicken breast accompanied by fresh pan seared Atlantic salmon

Beef Medallions and Maryland Crab Cake ~ \$75.00

Tender beef medallions and roasted pearl onions in a brandy demi glace accompanied by a traditional Maryland crab cake

Prime Rib and Stuffed Shrimp ~ \$85.00

A generous 14 oz portion of prime rib of beef au jus accompanied by three stuffed shrimp with crabmeat

Filet Mignon and Stuffed Shrimp ~ \$94.00

8 oz broiled filet mignon with béarnaise sauce accompanied by three stuffed shrimp with crabmeat

Filet Mignon and New England Lobster Tail ~ \$99.00

8 oz broiled filet mignon with béarnaise sauce accompanied by a 6 oz New England lobster tail

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 ~ \$75.00 Per Person

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

Friday or Sunday Reception ~ \$65.00 Per Person

Add \$2.00 per person if count is below 80 guests

- 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
- **Prices include tax and gratuity**

Appetizer

Please choose one

*Fresh Fruit Medley • Merlot Wine Poached Pears • Lemon Sorbet • Rigatoni Bolognese • Penne Pomadora
Cheese Filled Tortellini with Pesto • Tomato Florentine Soup • Potato Cheddar Soup
Minestrone Soup • Cream of Broccoli Soup • Country Style Chicken & Rice Soup
Beef Vegetable Soup • Champagne Shrimp Bisque • Cream of Mushroom Soup
Shrimp Cocktail available at \$3.95 per person additional*

Cold Selections

All Included

*Antipasto Display • Crisp Caesar Salad • Deviled Eggs
Tossed Baby Spring Greens Salad with a Variety of Salad Toppings
Our Chef's Selection of Freshly Prepared Specialty Salads*

Hot Selections

All Included

*Roasted Salmon with Lemon Dill Hollandaise Sauce
Chicken Florentine • Eggplant Rollatini
Slow Roast Eye Round of Beef
Swedish Meatballs with Egg Noodles
Roast Pork Loin with Apple Bourbon Glaze
Red Bliss Mashed Potatoes
Seasonal Vegetable*

Also Included

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

Optional Carvery Items

*London Broil ~ \$4.50 per person
Black Oak Honey Ham ~ \$4.50 per person
Oven Roasted Turkey ~ \$4.50 per person
Stuffed Pork Loin ~ \$4.50 per person
Steamship Round of Beef ~ \$4.50 per person
Prime Rib of Beef ~ \$7.50 per person*

Dessert

Your choice of wedding cake ~ Please see cake page

The Wedding Stations Buffet

Saturday Reception ~ \$78.00 Per Person

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

Friday or Sunday Reception ~ \$68.00 Per Person

Add \$2.00 per person if count is below 80 guests

- 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
- **Prices include tax and gratuity**

Cocktail Hour Station

Includes Both

Shrimp Fondue with Artisan Bread • Spinach and Artichoke Dip with Artisan Bread
See page 2 for additional hors d'oeuvres options

Salad Station

All Included

Antipasto Display • Crisp Caesar Salad • Crab Salad • Deviled Eggs • Warm Fresh Rolls
Our Chef's Selection of Freshly Prepared Specialty Salads

Pasta Station

Choose Three

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

***Rigatoni Bolognese:** rigatoni with marinara meat sauce*

***Amorosi Carbonara:** amorosi pasta, died ham, mushrooms, 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*

***Fettucine Alfredo:** fettucine tossed with classic alfredo sauce*

Carving Station with Hot Entrees

Choose One Carving Station

London Broil • Black Oak Honey Ham • Roast Turkey • Steamship Round of Beef • Stuffed Pork Loin
Prime Rib available at \$4.00 per person additional

Choose Two Hot Entrees

Roasted Salmon • Roast Pork Loin • Sausage & Peppers • Eggplant Rollatini • Vegetable Lasagna
Stuffed Shells • Chicken Marsala • Chicken Florentine • Swedish 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 2 for Choices • Minimum 3 Selections • Passed for One Hour

*Additional Displays or Stations Available

See Page 3 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
Petit Fours • Mini Napoleons • Mini Cheesecakes
Assorted Cakes and Tarts*

Pastry Dessert Tray ~ \$5.50 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 chargeService 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 140 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 2009. 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