



Wedding Reception Inclusions for the Bride & Groom

Reception night suite accommodation with rose petal turndown service for the bride & groom

Entree' tasting for the bride and groom

White Table Linens and Napkins

Centerpieces which include square mirror with 4 votive candles

*Four hour wedding reception with three hours of open bar**

*Champagne toast**

Cocktail hour prior to commencement of the reception

*Cake cutting and dessert**

Additional enhancements to make your day even more special:

** Outdoor Ceremonies \$300*

**Special Setup \$200*

**Centerpieces - market price per table*

** Linens in a variety of colors to match yours - \$18 and up per table*

**Premium Bar - pricing available per person*

**Horse Drawn Carriages \$300 and up*

**Outdoor Tent Weddings with heat or air conditioning at \$500 and up*

We know that this is going to be one of the most special days of your life, and we want to ensure that everything is exactly how you have always dreamt it to be. Our professional event planning team is here to assist you every step of the way.

We aren't going to tell you how your day should be, it's your day, so tell us and we will do every-

Shadowbrook Inn & Golf Resort 570.836.2151 ext 5/ sales@shadowbrookresort.com



Let us answer some of the questions you may have.....

If yours aren't here, please contact us

1.) How many people can you hold in your ballroom with a dance floor?

230 comfortably at round tables of 8 guests each. We can hold over 500 guests outdoors in a covered reception.

2.) What is the payment schedule for my reception?

\$500 non refundable deposit to reserve your date, 20% of the estimated balance due 120 days prior to event date, non refundable 50 % of the remaining estimated balance due 60 days in advance, full balance of estimated total due at least 10 days prior to event (please ask our event team for more details)

3.) Do you have a preferred list of vendors (I.e. - DJ, live bands, florists, photographers, etc.)

Yes, our list is complete with vendors that have worked with us in the past and that we have received only positive feedback on, and are reputable companies/individuals

4.) What is the planning process for my reception?

The planning process is based upon the amount of time we have until your event. The standard process is as follows and will be expedited based on a shorter amount of time. First we will take you on a full tour of our resort and show you the many options you have for locations for photos, ceremonies, cocktail hour and reception. We will show you our guest rooms and suite accommodations as well. You will meet our event team and will consult with the event planner that will be handling all the details of your event. You will give a deposit to reserve your space. At least THREE months prior to your event you will chose your menu selections, hors d'oeuvres, and type of bar service (if applicable) Your final guarantee of the number of guests is due TEN days prior to your event, at this time you will do a final meeting with your event planner to go over any final details. At this time you may meet with the Banquet manager/captain that will be overseeing the service of your event, and you may also meet with the Chef to discuss any final menu questions/ concerns.

5.) How many guests do we actually pay for?

We require a guaranteed head count at least 10 days prior to your event. This number should include everyone eating a meal, (i.e. - DJ, Photographer, Pastor, Band Members, etc). After your final count is given if the count goes down, you are responsible for the guaranteed number you gave, if the count goes up, you must inform your event planner immediately to ensure their meal is accounted for. For example, if your wedding is May 20, and you give us your final count on May 6 of 150 people, but on May 18 your count goes down to 140, you are responsible to pay for 150. If the same scenario is true, but on May 18 your count goes up to 160, you are now responsible to pay for 160. Any additional requests during the event, you are responsible for and will be given a final bill at the end of the event for payment to be rendered immediately.

6.) *Do we have to pay for bar for guests who are 21, but do not drink alcohol?*

Yes, you will be billed for any guests age 21 and over.

7.) *Will our guests be allowed pitchers of beer and to get shots of liquor?*

No. In a banquet/event bar we are prohibited from serving pitchers and shots.

8.) *Will you ask our guests for I.D. at the bar?*

The Shadowbrook Inn & Golf Resort does, at all times, reserve the right to request identification from anyone requesting to be served alcohol. We also reserve the right to refuse service to anyone we believe to be overly intoxicated or behaving disruptively and/or inappropriately. We highly recommend anyone that will want alcohol, bring with them a valid photo state or government issued photo ID or they will be refused service.

9.) *When can I have my cake delivered?*

Please speak to your event planner in regards to this. We recommend only a few hours before your reception begins, as we do not have the resources to store your cake. We will not take responsibility if you request that we move and set up the cake. We prefer that your baker do this. We will have the cake table setup and dressed prior to the delivery of your cake.

10.) *Do we get a discount on our rehearsal dinner, bachelor / bachelorette party?*

Absolutely. We will bundle multiple events for you, offering you a greater savings. We specialize in golf bachelor parties, and bar bouncing, salon/spa bachelorette parties. Please ask for more details and pricing.



Let's Get Started with some Tasty Hors'Doeuvres

*Note: Typically for cocktail hour, base 5-7 hors d'oeuvres per person, per hour;
our pricing is based on 100 pieces*

Hot Items

Miniature Egg Rolls with a sweet and spicy dipping sauce \$80.00

Meatballs Marinara served in a rich tomato sauce \$55.00

Swedish Meatballs \$55.00

Chicken Wings served with Celery, Bleu Cheese and Ranch Dressing \$90.00

Chicken and Cheese Quesadilla Triangles \$140.00

Chicken Fingers served with BBQ sauce and Honey Mustard \$85.00

Beef & Chicken Kabobs \$100.00

Bacon Wrapped Scallops \$150.00

Assorted Mini Quiches \$85.00

Fried Cheese Ravioli served with warmed marinara and Alfredo Sauce \$100.00

Miniature Franks wrapped in puff pastry \$90.00

Mozzarella Sticks with marinara sauce \$80.00

Miniature Pierogies sautéed in butter and onions \$80.00

Fried Shrimp with cocktail and tartar sauce \$100.00

Jalapeno Poppers \$85.00

Crab Stuffed Mushrooms \$100.00



Cold Items

Assorted Domestic Cheeses and Cracker Display

Small (serves 20-50) \$75.00

Large (serves 51-125) \$130.00

Extra Large (serves 126-200) \$185.00

Fresh Seasonal Vegetable Crudités' & Dip

Small (serves 20-50) \$70.00

Large (serves 51-125) \$120.00

Extra Large (serves 126-200) \$170.00

Fresh Seasonal Fruit and Domestic Cheese Tray

Small (serves 50-125) \$165.00

Large (serves 126-200) \$250.00

Chilled Shrimp Cocktail served with cocktail sauce

Each 100 pieces \$130.00

Fresh Seasonal Fruit Kabobs

Each 100 Kabobs \$110.00

Chocolate Dipped Strawberries (seasonal)

Each 100 pieces \$140.00

Antipasto Display

With an array of Prosciutto, Provolone Cheese, Salami, Cappicola, Mozzarella, Black & Green Olives, Artichoke hearts, in an Italian Vinaigrette

Small (serves 50-100) \$150.00

Extra Large (serves 101-200) \$285.00

Hors D'Oeuvres Stations

\$50 per attendant and are in addition to entree service

Pasta Station \$5.00 per guest

Three different types of pasta served with marinara, alfredo and vodka sauce, Warmed Garlic Breadsticks

Grated Parmesan Cheese, Red Pepper Flakes

Meatballs \$1.00 additional per guest

Sliced Grilled Chicken \$1.50 additional per guest

Nachos & Tacos \$4.00 per guest

Fresh Tortilla Chips and Taco Shells served with:

Diced Tomato, Diced Onion, Shredded Lettuce,

Shredded Jack Cheese, Jalapeno Peppers, Seasoned

Ground beef or sliced Marinated Chicken Breast

Sour Cream and Salsa

Carving Station

Beef - \$8.00 per guest

Turkey - \$6.00 per guest

Ham - \$5.00 per guest

* all served with assorted rolls & butter and au jus

Dinner

We will provide you with a plated served dinner, where your guests will predetermine what entrée they will be having, or you can opt to do a buffet where your guests will have a bit more of a selection and variety to choose from. Also, inquire about us executing family style service for you as well for a nominal additional fee, where all food is served at your table by our servers, and your guests can pass and share entrees and your selections, etc.

All packages are provided with assorted rolls and butter pre set on each guest table along with pitchers of iced water and fresh lemon wedges.

We will provide coffee and tea service tableside.

Simplicity Package Selections - starting at \$17.99 per guest

Choice of One:

Soup Du Jour
Fresh Garden Salad with two dressings
Fruit Cocktail

Choice of Two:

Baked Ziti with Meatballs

Hearty Meatloaf
Homemade meatloaf served with savory brown gravy

Herb Encrusted Chicken Breast
Boneless Chicken Breast in a seasoned herb crust baked to perfection

BBQ Baked ½ Chicken
½ Chicken basted and baked in our savory BBQ sauce

Filet of Flounder with Crab Stuffing in a Lemon Butter Sauce
Fresh Flounder stuffed with seasoned crab stuffing

Virginia Baked Ham with Au Jus

Fresh Roasted Turkey with gravy

Sliced Roast Beef in a rich Hunter Sauce

Choice of Two:

*Whipped Potatoes, Red Skinned Potatoes, French Fries, Seasoned Rice Pilaf,
Buttered Noodles, Green Beans, Buttered Corn, Glazed Carrots, Broccoli, Vegetable Medley*

Classic Package Selections - starting at \$21.99 per guest

Choice of One:

Soup Du Jour

Chilled Fruit Cup

Fresh Garden Salad

with three pre-set dressings

Caesar Salad with Homemade Croutons and Grated Parmesan Cheese

Add Grilled sliced chicken breast \$1.00 per guest additional

Add Chilled Peeled Shrimp \$1.50 per guest additional

Tortellini Alfredo served with Grated Parmesan Cheese

Choice of Three:

Chicken Marsala

Served in a mushroom, marsala wine demi-glaze

Chicken Francaise'

Served in a white wine lemon butter sauce

Chicken Cordon Bleu

Breaded chicken breast stuffed with fresh ham and imported Swiss topped with a light cheese sauce

Lemon Rosemary Chicken

Sautéed in a lemon butter sauce with a touch of fresh rosemary

Baked Flounder

Served in a light garlic butter sauce

Baked Haddock

Served in a butter cream sauce

Grilled Pork Chops

Served with a warm apple demi glaze

Penne Pasta

Served with garlic, oil and cherry tomatoes

Marinated Beef Tips

Served with green peppers, grilled onions in a light brown sauce

Prime Rib

Served in its own flavorful au jus

Choice of Two:

Whipped Potatoes, Seasoned Rice Pilaf, Rice & Red Beans, Green Beans Almandine, Broccoli and Cauliflower mix, Vegetable Medley, Whipped Sweet Potatoes, Pasta with marinara or alfredo sauce, Buttered Corn

Elite Package Selections - starting at \$26.99 per guest

Choice of One:

Soup Du Jour

Fresh Garden Salad with three dressings

Caesar Salad with homemade croutons and grated parmesan cheese

Chilled Fruit Cup

Pasta with Marina or Alfredo Sauce

Fruit, Cheese & Cracker Plate

Choice of Three:

Chicken Marsala

Served in a mushroom and marsala wine demi glaze

Chicken Bruschetta

Marinated chicken breast topped with Bruschetta mix and parmesan cheese

Tuscan Chicken

Sautéed with white wine, spinach, prosciutto and roasted red peppers and topped with mozzarella cheese

Herb Baked Chicken

Seared Sea Scallops

Served with a side of drawn butter and a fresh lemon wedge

Crab Stuffed Flounder

Served with melted butter

Fillet of Tilapia

A mild white fish cooked to perfection served with a lemon dill sauce

Seared Tuna

Seared Salmon

Served with a lemon butter dill sauce

Prime Rib

Served in its own natural Au jus

Petite Filet Mignon

Served medium to medium rare in its own flavorful natural Au jus

Choice of Two:

Buttered Corn, Whipped Potatoes, Whipped Sweet Potatoes, Green Beans Almandine, Creamed Corn, Vegetable medley, Applesauce, Cole Slaw, Pasta with Marinara or Alfredo Sauce, Seasoned Rice Pilaf, Broccoli, Cauliflower, Glazed Baby Carrots, Asparagus, Buttered Red Beets, Assorted Squash and Zucchini (seasonal)

Little Guest Selections....

Meal Selection for children 10 and under

Choice of One:

Apple Sauce topped with Cinnamon, Coleslaw, Fruit Cocktail, Jell-O, Mini Salad, Soup Du Jour

Choice of Two:

Chicken Fingers served with BBQ Sauce and French Fries

Mini Cheese Pizza and French Fries

Grilled Cheese Wedges with French Fries

Hamburger or Cheeseburger with French Fries

Two Hotdogs with French Fries

Spaghetti with Meatballs in Marinara Sauce topped with grated Parmesan Cheese

Chocolate or Vanilla Ice Cream

***Kids selections will be served with the same vegetable as the adult entree selections*

*** assorted fruit juices, milk and soft drinks available*

*** prices starting at \$8.99 per meal*

Vegetarian Selections

Starting at 14.99 per meal

Eggplant Stack Parmigiana

Crisp Fried Eggplant slices layered with mozzarella and roasted red peppers

Vegetable Stir Fry

Assorted Seasonal Vegetables

Vegetable & Cheese Quesadilla Wedges

Garden vegetables and melted cheese wrapped in warm tortillas

Vegetable Primavera

Seasonal Sauteed Vegetables mixed in a creamy Alfredo Sauce served on a bed of pasta with grated parmesan cheese

**All pricing is subject to 20% service fee and 6% PA State Tax*