

CAMP ONEKA WEDDING PACKAGES 2021



BLU STONE

CATERERS



8 SILK MILL DRIVE, SUITE 203 | HAWLEY, PA 18428

BLUESTONECATERERS.COM



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WELCOME TO BLŪ STONE CATERERS AT CAMP ONEKA

A wedding at Camp Oneka is a carefully crafted experience. Camp Oneka is the newest addition to Settlers Hospitality venues. You will find our forty year tradition of fine service and attention to detail throughout our creative menus and presentation.

Our wedding coordinator will assist you with your event to create an experience that complements the beauty of your surroundings. Our caring staff and preferred vendors will ensure that your wedding is executed with thoughtful attention to detail every step of the way. Our main focus is fulfilling your dreams and the memories to last a lifetime.

ALL WEDDINGS INCLUDE

- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, beers and wine
- Four additional hours of open bar during the reception
- All menus include a selection of our house made artisan breads
- Custom wedding cake designed and created by the Settlers Hospitality pastry chef
- Ivory or white table linens
- Use of our beautiful farm tables
- Event coordinator to assist with planning and orchestrating your reception
- A complimentary bridal suite the night of your wedding

OPTIONAL ADDITIONS

Set Up For Onsite Wedding Ceremony
Specialty Table Linens

\$6 Per Person, \$300 Minimum
Priced Accordingly





SPECIAL CONSIDERATIONS

SITE FEES

Weekend (Friday & Saturday) - \$9,000

Add Thursday or Sunday for \$3,000 per day

Weekday \$7,500 for Three Consecutive Days

Day Camp \$4,000

Single Weekday Overnight \$3,500 Plus Lodging

ACTIVITIES INCLUDED IN SITE FEE | PAGE 27

All prices listed in this package include sales tax and service charges

Guests Ages 13-20: Deduct \$10 | Guests Ages 3-12: Half Off | Under 3 Are Free

HELPFUL PARTICULARS

- Minimum number of guests is 30 with a maximum number of 200 guests. Please ask us for options that may be available to accommodate more guests.
- Rentals for glassware, china, flatware, and dance floor are priced accordingly. Our wedding team will make all arrangements of rentals for you.
- All packages quoted include 6% Pennsylvania sales tax and service charges, and are subject to a 3-5% increase per year. Gratuity is at your discretion.
- We **require a \$1,000 non-refundable deposit and signed contract within 10 days** of booking your reception.
- **Final payment is required 10 days prior to the reception by certified check or cash.** A 3% processing fee will be added for credit cards used for final payment, or if final payment is not received 10 days in advance (in which case a credit card will need to be processed at the 10 day mark for the remaining balance plus processing fee).
- A credit card must be provided in advance for any additional charges or damages that may occur.
- Please deliver all items pertinent to your reception such as favors, place cards, cake server, etc. at least **twenty-four hours** prior to your reception. All decorations must be removed directly after the event. Kindly do not attach decorations or displays to walls, doors, windows or ceilings.

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HELPFUL PARTICULARS CONTINUED

- Final arrangements, such as estimated guest counts, and table arrangements are required **one month** prior to your event.
- Final guest counts, food selection and final payment are due **21 days** in advance.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Settlers Hospitality, including wedding cakes and favors. No outside alcohol is permitted.
- Alcoholic beverages may not be removed from the premises.
- Camp Oneka is a **non-smoking facility**.
- We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort.
- All special arrangements are subject to approval.
- Our experience prohibits us from allowing shots, sparklers, non-biodegradable confetti and Chinese lanterns.





FAIRVIEW PACKAGE

\$125 Per Person

RECEPTION

CHOICE OF ONE (1) SALAD, TWO (2) ENTREES & CONTINUED OPEN PREMIUM BAR

FIRST COURSE

Select One

SEASONAL TOSSED SALAD

CAESAR SALAD

HOUSE MIXED GREENS

QUINOA SALAD

With Diced Tomatoes, Corn, Cucumber, Onions, Avocado, Lemon Zest & Citrus Vinaigrette

ENTRÉES

SELECT TWO (2) ENTREES FROM THE FOLLOWING OPTIONS

Accompaniments for Each Entrée Selection:

Herb Roasted Potatoes & Chef's Choice of Seasonal Vegetables

HONEY GARLIC SALMON

Pan-Seared Salmon Marinated in Sweet Honey, Garlic & Lemon Zest

PAN SEARED CHICKEN BREAST

Farm Raised Boneless Chicken Breast Topped with House-Made Strawberry Bruschetta & Balsamic Drizzle

HERB MARINATED STEAK

House Made Herb Marinated Bistro Steak with Shallot Red Wine Sauce

ROASTED PORK TENDERLOIN

Slow Roasted Pork Tenderloin Topped with a Burgundy Peppercorn Sauce



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FAIRVIEW PACKAGE CONTINUED

ENTRÉES CONTINUED

RED SNAPPER

Drizzled with Spicy Tomato & Herb Sauce

BRISKET MEDALLIONS

Slow Cooked Brisket Medallions in a Savory Rosemary Madeira Sauce

CHICKEN PICCATA

Lightly Floured Chicken Breast, Capers with a Rich White Wine & Butter Sauce

INCLUDED WITH THIS PACKAGE

Five Hour Open Bar (Pages 22 & 23)

Your Choice of Three Passed Hors d'Oeuvres (Pages 16 –18)

Your Choice of One Cocktail Station (Pages 19 & 20)

Two Course Dinner

Coffee Service

Wedding Cake (Pages 25 & 26)

Sales Tax & Service Charge





THE ROOST PACKAGE

\$139 Per Person

RECEPTION

CHOICE OF ONE (1) SALAD, TWO (2) ENTREES & CONTINUED OPEN PREMIUM BAR

FIRST COURSE

Select One

SEASONAL TOSSED SALAD

CAESAR SALAD

HOUSE MIXED GREENS

QUINOA SALAD

With Diced Tomatoes, Corn, Cucumber, Onions, Avocado, Lemon Zest & Citrus Vinaigrette

ENTRÉES

SELECT TWO (2) ENTREES FROM THE FOLLOWING OPTIONS

Accompaniments for Each Entrée Selection:

Herb Roasted Potatoes & Chef's Choice of Seasonal Vegetables

HONEY GARLIC SALMON

Pan-Seared Salmon Marinated in Sweet Honey, Garlic & Lemon Zest

PAN SEARED CHICKEN BREAST

Farm Raised Boneless Chicken Breast Topped with House-Made Strawberry Bruschetta & Balsamic Drizzle

HERB MARINATED STEAK

House Made Herb Marinated Bistro Steak with Shallot Red Wine Sauce

ROASTED PORK TENDERLOIN

Slow Roasted Pork Tenderloin Topped with a Burgundy Peppercorn Sauce



CONTINUED ON NEXT PAGE



THE ROOST PACKAGE CONTINUED

ENTRÉES CONTINUED

RED SNAPPER

Drizzled with Spicy Tomato & Herb Sauce

BRISKET MEDALLIONS

Slow Cooked Brisket Medallions in a Savory Rosemary Madeira Sauce

CHICKEN PICCATA

Lightly Floured Chicken Breast, Capers with a Rich White Wine & Butter Sauce

INCLUDED WITH THIS PACKAGE

Five Hour Open Bar (Pages 22 & 23)

Your Choice of Four Passed Hors d'Oeuvres (Pages 16 –18)

Your Choice of Two Cocktail Stations (Pages 19 & 20)

Two Course Dinner

Coffee Service

Wedding Cake (Pages 25 & 26)

Sales Tax & Service Charge





THE LODGE PACKAGE

\$159 Per Person

RECEPTION

CHOICE OF ONE (1) SALAD, TWO (2) ENTREES OR A DUET OPTION & CONTINUED OPEN TOP SHELF BAR

FIRST COURSE

Select One

SEASONAL TOSSED SALAD

CAESAR SALAD

HOUSE MIXED GREENS

QUINOA SALAD

With Diced Tomatoes, Corn, Cucumber, Onions, Avocado, Lemon Zest & Citrus Vinaigrette

ENTRÉES

SELECT TWO (2) ENTREES OR COMBINE FOR (1) DUET ENTRÉE FROM THE FOLLOWING OPTIONS

Accompaniments for Each Entrée Selection:

Herb Roasted Potatoes & Chef's Choice of Seasonal Vegetables

SEARED FILET MIGNON

Topped with Creamy Dijon Peppercorn Sauce & Rich Gorgonzola Crumble

FRESH LOBSTER TAIL

Served with House Made Ginger Herb Butter

CRAB CAKES

Jumbo Lump Crab Cake Finished with a Flavorful Citrus Remoulade Sauce

PRIME RIB

Succulent Prime Rib Served with Beef Au Jus



CONTINUED ON NEXT PAGE



THE LODGE PACKAGE CONTINUED

ENTRÉES CONTINUED

STUFFED CHICKEN BREAST

Juicy Boneless Chicken Breast Stuffed with Jamon, Fresh Kale, Garlic & House-Made Herb Breading

DUCK BREAST

Pan Seared Duck Breast Enhanced with a Sweet Blueberry Sauce

INCLUDED WITH THIS PACKAGE

Five Hour Open Top Shelf Bar (Pages 22 & 23)

Your Choice of Six Passed Hors d'oeuvres (Pages 16 –18)

Your Choice of Two Cocktail Stations (Pages 19 & 20)

Two Course Dinner

Coffee Service

Wedding Cake (Pages 25 & 26)

Sales Tax & Service Charge





THE FIRESIDE PACKAGE

\$139 Per Person

RECEPTION

CHOICE OF ONE (1) SALAD, TWO (2) ENTREES OR A DUET OPTION & CONTINUED OPEN TOP SHELF BAR

FIRST COURSE

Select One

SEASONAL TOSSED SALAD

With Chef's Whim Vinaigrette

CAESAR SALAD

HOUSE MIXED GREENS

With Chef's Whim Vinaigrette

QUINOA SALAD

With Diced Tomatoes, Corn, Cucumber, Onions, Avocado, Lemon Zest & Citrus Vinaigrette

ENTRÉES

SELECT TWO (2) ENTREES OR COMBINE FOR (1) DUET ENTRÉE FROM THE FOLLOWING OPTIONS

Accompaniments for Each Entrée Selection:

Herb Roasted Potatoes & Chef's Choice of Seasonal Vegetables

BBQ HALF CHICKEN

Half Roasted Chicken with House Made BBQ Topped with Apple and Cabbage Vinegar Slaw

GRILLED DELMONICO STEAK

Seasoned with Camp Oneka Seasoning and Served with Horseradish Sauce

CONTINUED ON NEXT PAGE





THE FIRESIDE PACKAGE CONTINUED

ENTRÉES CONTINUED

FIRESIDE RIBS

Marinated with Fireside BBQ Vinaigrette Topped with House Made BBQ Served with Slaw

SMOKED SALMON FILET

Cold Smoked and Oven Roasted with Fresh Herbs, Citrus and Wine Served with a Brie Beurre Blanc

INCLUDED WITH THIS PACKAGE

Five Hour Open Top Shelf Bar (Pages 22 & 23)

Your Choice of Six Passed Hors d'Oeuvres (Pages 16 –18)

Your Choice of Two Cocktail Stations (Pages 19 & 20)

Two Course Dinner

Coffee Service

Wedding Cake (Pages 25 & 26)

Sales Tax & Service Charge





THE BOATHOUSE BUFFET PACKAGE

\$139 Per Person

RECEPTION

CHOICE OF TWO (2) SALADS, TWO (2) ENTREES, ONE (1) PASTA, TWO (2) VEGETABLES & (1) STARCH
INCLUDES CONTINUED OPEN PREMIUM BAR & FRESH ROLLS WITH BUTTER

FIRST COURSE

SELECT TWO

SEASONAL TOSSED SALAD

CAESAR SALAD

HOUSE MIXED GREENS

QUINOA SALAD

With Diced Tomatoes, Corn, Cucumber, Onions, Avocado, Lemon Zest & Citrus Vinaigrette

ENTRÉES

SELECT TWO (2) ENTREES FROM THE FOLLOWING OPTIONS

HONEY GARLIC SALMON

Pan-Seared Salmon Marinated in Sweet Honey, Garlic & Lemon Zest

PAN SEARED CHICKEN BREAST

Farm Raised Boneless Chicken Breast Topped with House-Made Strawberry Bruschetta
& Balsamic Drizzle

HERB MARINATED STEAK

House Made Herb Marinated Bistro Steak with Shallot Red Wine Sauce

ROASTED PORK TENDERLOIN

Slow Roasted Pork Tenderloin Topped with a Burgundy Peppercorn Sauce

CONTINUED ON NEXT PAGE





THE BOATHOUSE BUFFET PACKAGE CONTINUED

PASTA

SELECT ONE (1) PASTA COMBINATION

PASTA OPTIONS

Choice of Penne or Cavatappi Noodles

SAUCES

CHOICE OF ONE (1)

Pesto Vegetable Primavera, Roasted Tomato and Caramelized Onion Alfredo,
Traditional Marinara

VEGETABLES

SELECT TWO (2) VEGETABLES

Roasted Brussels Sprouts, Glazed Carrots, Roasted Zucchini,
Squash with Red Peppers and Carrots, Cajun Cauliflower and Roasted Red Peppers,
Roasted Sweet Potatoes

STARCH

SELECT TWO (2) STARCHES FROM THE FOLLOWING OPTIONS

Roasted Herb Potatoes, Rice Pilaf, Wild Rice, Herb Couscous

INCLUDED WITH THIS PACKAGE

Five Hour Open Top Shelf Bar (Pages 22 & 23)

Your Choice of Four Passed Hors d'Oeuvres (Pages 16 –18)

Your Choice of One Cocktail Station (Pages 19 & 20)

Two Course Dinner

Coffee Service

Wedding Cake (Pages 25 & 26)

Sales Tax & Service Charge





PASSED HORS D'OEUVRES

HUMMUS & MUSHROOM CAP

Cremini Mushroom Stuffed with Traditional Hummus Garnished with Roasted Red Pepper & Zucchini

MINIATURE CRAB CAKE

Accompanied by Fresh Pineapple Salsa, Cilantro & Chipotle Pepper Aioli

PEAR CHICKEN SALAD

Crunchy Filo Cup Filled with House-Made Chicken Salad Sprinkled with Sunflower Seeds & Crispy Pear Slice

JAMON WRAPPER STUFFED DATE

Ripe Date Filled with Spiced Walnut or Pecan Wrapped in Jamon

HERB RICOTTA CROSTINI

Toasted Crostini with the Choice of Sweet Tomato Jam, Sundried Tomato or Roasted Tomato Topped with Pesto & Balsamic Drizzle

MEXICAN SHREDDED BEEF TACO BITES

Miniature Tortilla, Slow-Roasted Pulled Chuck Roast, House-Made Taco Seasoning, Fresh Cilantro, Queso Fresco





FIRESIDE HORS D'OEUVRES

CHICKEN KABOBS

Marinated Chicken, Grilled Zucchini, Peppers and Onions Served with Tzatziki

PIN WHEELS

Turkey and Swiss, Ham and Cheddar and Veggie with Hummus

GRILLED BEEF SLIDERS

Mini Buns with Fresh Ground Beef House Blend, American Cooper Sharp and Organic Ketchup

HAM AND JACK PUDGY PIE BITES

Served with Chilled Tomato Soup Shooters and Tomato Olive Garnish

MINI CORN DOGS

Cornmeal Battered and Fried Mini Dogs Served with Organic Ketchup, Mustard and Mini Pickles

FIRESIDE TOTS

Potato Tots Fired Until Golden Brown, Tossed with Parmesan Cheese with Lemon Garlic Aioli





PREMIUM PASSED HORS D'OEUVRES

AVAILABLE AT AN ADDITIONAL \$3 PER ITEM, PER PERSON

CLASSIC LOBSTER ROLL BITE

Homemade Lumped Lobster Salad on Miniature Rolls, Fresh Herbs, Garlic & Ginger Aioli

OYSTER ROCKEFELLER

Fresh Oyster Combined with Breadcrumbs, Diced Onion & Garlic, Sautéed Kale,
Savory White Wine Reduction

BACON STUFFED CLAMS

Fresh Clams Baked with House-Made Ground Bread, Diced Onion, Finely Chopped Peppers,
Wrapped in Bacon

SALMON MOUSSE

Signature Salmon Mousse, Fried Caper & Diced Onion Served on a Choice of Filo Purse
or Cucumber Bowl

VEGETARIAN GORGONZOLA BITES

Lightly-Fried Golden Gorgonzola Wrapped in White Bean Paste Topped with a Smoky Herb Dusting





STATIONS

ARTISANAL CHEESE & CHARCUTERIE BOARD

Chef's Choice of Charcuterie and Selection of Local Cheeses, Assorted Jams, Fruits, Nuts & Olives

COLD SHOOTER

Selection of Chilled Soups, Gazpacho & Delectable Mousse with Appropriate Accompaniments

CRUDITÉ SHOOTER

Raw Seasonal Vegetables Served with Various Dipping Sauces

DIPS

House Made Dip Selections to Include Crab, Cheese, French Onion, Hummus, Guacamole, Tangy Buffalo Chicken, Spinach Artichoke & Black Bean Salsa Served with Assorted Crackers, Pita & Bread

PREMIUM STATIONS

PASTA STATION \$10 PER PERSON

\$150 Chef Attendant Fee

Choice of Pasta: Penne, Rigatoni, Cavatappi

Choice of Sauces: Alfredo, Marinara, Pesto, Creamy Pesto, Vodka Sauce, Primavera

Choice of Toppings: Mushrooms, Peas, Spinach, Diced Tomato, Sun Dried Tomatoes, Parmesan Cheese, Mozzarella, Black Olives, Broccoli, Roasted Red Peppers

FRESH RAW BAR \$25 PER PERSON

Fresh Chilled Market Oysters, Clams & Shrimp Cocktail

Accompanied by Lemon Wedges, Cocktail Sauce



CONTINUED ON NEXT PAGE



PREMIUM STATIONS CONTINUED

TACO/NACHO BAR \$8 PER PERSON

Selection of Shredded Beef, Pulled Chicken, Grilled Shrimp with Toppings to Include Avocado, Lime, Onion, Tomato, Mexican Cheese, Tortillas

STIR-FRY STATION \$10 PER PERSON

\$150 Chef Attendant Fee

House Made Marinated Chicken, Shrimp, Beef, Noodles, Roasted Broccoli, Carrots, Peppers, Onions, Scallions, Ginger, Sprouts & Spinach. Accompanied with the Choice of Various Sauces to Include Garlic, Teriyaki & Soy Sauce

FLATBREAD STATION \$8 PER PERSON

Flatbreads with the Choice of Tomato Sauce, Assortment of Jams, Various Selections of Cheeses, Proteins to Include Jamon, Crab Salad & Chicken Salad, Fresh Sliced Vegetables, Ricotta, Olives





LATE NIGHT PLATTERS

SET OUT DURING THE FINAL HOUR OF YOUR WEDDING RECEPTION

ASSORTED DELI STYLE SANDWICHES AND WRAPS PLATTER | \$7 PER PERSON

Turkey and Swiss with Roasted Red Pepper Aioli | Ham and Cheddar with Dijon
Chicken Salad Wrap | Ham Salad Wrap | Chips

FOCACCIA BRUSCETTA PLATTER | \$6 PER PERSON

House Made Focaccia Bread Bruschetta | Mixed Blend of Marinated Olives | Panzanella Salad

PRETZEL PLATTER | \$5.50 PER PERSON

House Made Soft Pretzels | Assorted Mustards and Dips

ADD A LITTLE SOMETHING EXTRA

Our Executive Pastry Chef can whip up something truly wonderful
for the following special touches:

WEDDING FAVORS

GROOM'S CAKE

DONUT BAR

GIFT BAGS (PLACED IN GUEST ROOMS BEFORE ARRIVAL)





OPEN BAR INCLUDES

5 HOUR OPEN BAR INCLUDED IN PACKAGE WITH PREMIUM LIQUORS

PREMIUM BRANDS OF LIQUOR INCLUDE

Tito's, Stolichnaya, New Amsterdam, Tanqueray, Gordon's
Jack Daniels, Seagrams, Windsor, Jim Beam, Dewar's
Montezuma, Captain Morgan, Don Q, RumHaven

PREMIUM BRANDS OF WINE

A Selection of Red and White

BEER

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager

UPGRADE TO TOP SHELF

Top Shelf Liquors Add \$5 per person
Top Shelf Liquors & Cordials Add \$8 per person

TOP SHELF BRANDS OF LIQUOR

Grey Goose, Ketel One, Bombay Sapphire
Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson,
Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

TOP SHELF BRANDS OF CORDIALS

B & B, Courvoisier VS, Sambuca Romano, Kerrygold Irish Cream, Southern Comfort
Grand Marnier, Amaretto Di Saronno, Drambuie, Tia Maria, Chambord

CRAFT BEER

See Page 23

SINGLE MALT SCOTCH

See Page 23





OPEN BAR UPGRADES

CRAFT BEER SELECTION*

STANDARD

SELECT TWO FOR AN ADDITIONAL \$5 PER PERSON

Ballast Point Grunion, Blue Moon Belgian White, Great Lakes Edmund Fitzgerald, Lagunitas IPA, Magic Hat #9, New Belgium Fat Tire, Sam Adams Boston Lager, Sam Adams IPA, Shiner Bock, Stegmaier IPA, Victory Prima Pils, Yards IPA

PREMIUM

SELECT TWO FOR AN ADDITIONAL \$8 PER PERSON

Ballast Point Sculpin, Crispin Hard Cider, Dogfish Head 60 Minute, Fullers London Pride, Ithaca Flower Power, Neshaminy Creek Churchville Lager, Ommegang Witte, Rusty Rail Wolfking Stout, Victory Golden Monkey, Weyerbacher Merry Monks

PA PROUD

SELECT TWO FOR AN ADDITIONAL \$6 PER PERSON

Nimble Hill Cluster Fuggle, Nimble Hill Midnight Fuggle, Stegmaier IPA, Susquehanna Brewing Company Hop Five IPA, Troeg's Troegenator, Troeg's Solid Sender, Victory Prima Pils, Victory Hopdevil IPA, Victory Prima Pils, Wyndridge Farms Hard Cider, Yards Brawler, Yards Washington's Porter

SINGLE MALT SCOTCH SELECTION*

SELECT TWO FOR AN ADDITIONAL \$10 PER PERSON - SERVED FOR ONE HOUR)

Glenmorangie "The Original" 10 yr, Balvenie Double Wood 12 yr, Glenfiddich 12 yr, Glenlivet, Macallan 12 yr, Laphroaig 10 yr

**Customized options available upon request. Offerings dependent upon availability*





DESSERT OPTIONS

DESSERT DISPLAY

SELECT THREE FOR \$5 PER PERSON | SELECT FIVE FOR \$8 PER PERSON

ADD ANOTHER FOR \$1.75 PER ITEM PER PERSON

Cream Puffs, Toffee Pudding with Caramel Sauce and Whipped Cream, Assorted Cookies, Chocolate Covered Strawberries, Fudge Brownies with Espresso Ganache, Bavarian Chocolate Tarts, Assorted Cake Truffles (*Available April-October*), Vegan Peanut Butter Blondies

DONUT BAR

\$6 PER PERSON | FEATURING AN ASSORTMENT OF:

Glazed, Jelly, Powdered, Cream Filled, and Donut Holes

PLATED DESSERT OPTIONS AVAILABLE UPON REQUEST

ADD A LITTLE SOMETHING EXTRA

Ask Your Wedding Planner for Details on the Following Special Add Ons

Rehearsal Dinner

After Wedding Send Off Breakfast

Wedding Favors

Groom's Cake

Donut Bar

Customized Sugar Cookie Favors (Wrapped with a Bow)

Gift Bags (Placed in Guest Rooms Before Arrival)

Premium Guest Services Package





WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS AND MORE

CAKE FLAVORS

SELECT ONE | ADD ONE ADDITIONAL FLAVOR FOR \$1 PER PERSON
White, Yellow, Chocolate, Lemon, Marble, Carrot, Red Velvet

FILLINGS

SELECT ONE

Chocolate Mousse, Oreo Cookie, Vanilla Custard, Cream Cheese,
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

CAKES, FILLINGS, AND SOAKS - UPGRADES*

ADD \$1 PER PERSON

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)
Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)
Cakes (Funfetti, Chocolate Chip, Banana)

DECORATIONS - UPGRADES*

*ADDITIONAL FEES APPLY

Fondant, Fondant Texture, Sugar Flowers, Topsy Turvy, Beaded and Sprinkled Tiers,
Quilting, Geode, Metallics, Birch Tree, Multiple Flavors
Ombre Frosting, Ombre Cake, Hand Painted Details

NEED SOME INSPIRATION? ASK TO SEE OUR CAKE BOOK!



CONTINUED ON NEXT PAGE



WEDDING CAKES CONTINUED

SUGGESTED COMBINATIONS

ADD \$2 PER PERSON

Lemon Chiffon Cake, Lemon Curd, Whipped Cream Frosting

Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream

Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream

Chocolate Cake, Grand Marnier Soak, Chocolate Truffle Filling, Burnt Orange Buttercream

Chocolate Cake, Espresso Soak, Chocolate Ganache Filling, Mocha Buttercream

ADD A LITTLE SOMETHING EXTRA

Customized Sugar Cookie Favors (wrapped with bow) | \$6 per piece

Inquire about our custom Groom's Cake options | Priced Accordingly





CAMP ACTIVITIES

INCLUDED IN SITE FEE:

- CAMPFIRES
- ATHLETIC FIELDS
- PING PONG TABLES
- STAR GAZING
- SUNRISES AND SUNSETS
- TENNIS, VOLLEYBALL, AND BASKETBALL COURTS
- FIELD GAMES (BOCCE BALL, CAN JAM, CORNHOLE, HORSESHOES, CROQUET, BAGGO)

UPGRADE GUIDED ACTIVITIES AVAILABLE:

CANOEING, KAYAKING AND PADDLEBOARDING

SWIMMING

ROCK CLIMBING

YOGA

ARCHERY

TIE DYE SHIRT MAKING

TUBING OR WATERSKIING

MOVIE NIGHT & POPCORN

PAINT & SIP

GUIDED HIKE

WAR CANOE

...AND MORE!

