

CAMP ONEKA WEDDING PACKAGES 2024-2025



BLU STONE

CATERERS



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

BLUSTONECATERERS.COM



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WELCOME TO BLU STONE CATERERS AT CAMP ONEKA

A wedding at Camp Oneka is a carefully crafted experience. 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 creating memories to last a lifetime.

We offer all essential wedding services “under one roof” to maximize convenience and minimize the demand on your time. This ensures our couples enjoy stress-free wedding planning. Our wedding packages include the services of a professional team of event execution specialists, who are at the ready to assist with all things wedding. Our on-site services and professionals dedicated to enhancing your experience include a talented floral department, highly-trained chefs, courteous front desk staff, outstanding housekeeping crew and The Settlers Hospitality Team, dedicated to making their home, your home.

ALL WEDDINGS INCLUDE

- A cocktail hour, including hors d’oeuvres with open bar featuring premium brands of liquor, beers and wine
- 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
- 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

\$10 Per Person, \$500 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

Ask us about pricing for onsite camp lodging and lodging in the area at Silver Birches, The Retreat at Millbrook Cove, and Paupack Lodge.

ACTIVITIES INCLUDED IN SITE FEE | PAGE 26

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

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.
- We **require a non-refundable deposit and signed contract within 10 days** of booking your reception.
- All florals must be purchased and installed through and by our floral team with the exception of personal arrangements (handheld). There is a \$1,000 non-refundable deposit taken upon booking for florals.
- **Final payment is required 21 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.



CONTINUED ON NEXT PAGE



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.



WEDDING & SPECIAL OCCASIONS

Minimum 30 Guests

All Pricing Excludes Tax & Service

\$150 Per Person for Buffet | \$165 Per Person for Plated

INCLUDES THREE HOUR OPEN BAR

SPARKLING TOAST

PASSED HORS D'OEUVRES

SELECT THREE PASSED HORS D'OEUVRES (PAGE 8)

STATIONARY DISPLAYS

ALL INCLUDED

Crudité Variety | Local Cheese | Local Charcuterie

SALAD STATION

ALL INCLUDED

IF PLATED SELECT ONE, HOUSE BAKED ROLLS ARE INCLUDED

Crisp Caesar Salad

Cucumber Tomato Salad

Broccoli Salad

House Baked Rolls

SIDES

SELECT TWO

Seasonal Vegetable

Crispy Herb Potatoes

Charred Broccoli

Smashed Yukon Gold

Caramelized Carrots

Grilled Asparagus and Pistachio

Couscous Salad

Black Rice Pilaf

Continued on Next Page...

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





Weddings and Special Occasions Continued

ENTREES

SELECT TWO

Oven Roasted Salmon Topped with Scallions and a Carrot Ginger Yogurt Sauce
Sliced Hangar Steak with Chimichurri Sauce Served with Garlic Butter
Vegetable Paella with Chef's Selection of Fresh Vegetables Mixed with
Spanish Seasoning and Paella Rice
Smoked Chicken with Mango Glaze
Korean Style Pork Chop
Scallop and Shrimp Gratin
Red Snapper Livornese
Grilled Chicken with Spinach, Garlic, Tomatoes and Feta Cheese
Cornish Game Hen with Cranberry and Red Brie Gastrique
Halibut Onion Sous Vide with Olives and Chorizo
Flank Steak with Cabernet Demi Glaze and Caramelized Onions
Crispy Duck Szechuan Style

ADD A CARVING STATION

\$225 CHEF ATTENDED FEE

Whole Fish | Market Price

Grilled Flank Steak | \$12 Per Person

Rotisserie Chicken | \$12 Per Person

WEDDING CAKE INCLUDED IN PACKAGE

Custom Wedding Cake

BEVERAGES

3 Hour Open Bar Including Cocktail Hour with Premium Brands of Liquor, Wine and Beer
Coffee, Tea, Soft Drinks and Iced Tea Included
Add on Bar Packages Available– Ask Your Coordinator for Details

Continued on Next Page...

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





Weddings and Special Occasions Continued

PASSED HORS D'OEUVRES

ALL PRICING EXCLUDES TAX & SERVICE

MUST PURCHASE A FOOD SERVICE PACKAGE

SELECT THREE | ADDITIONAL SELECTIONS \$5 PER PERSON PER SELECTION

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chili Sauce

Tomato Bruschetta on Crostini

Spinach and Cheese Stuffed Mushrooms

Roasted Apple Brie Grilled Cheese

Mini Cocktail Franks with Mustard

Spanakopita Bites

Spicy Cauliflower Bites with White Remoulade

Cajun Chicken Salad in Phyllo Cups

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

PREMIUM PASSED HORS D'OEUVRES

ALL PRICING EXCLUDES TAX & SERVICE

PRICED PER PIECE, \$8 PER PIECE

Umami Shrimp Skewers

Spicy Tuna Tartare

Oyster Florentine

Sliced Filet Crostini

Swordfish Brochette

Signature Crab Cakes

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OPEN BAR

3 Hour Open Bar Included in Package with Premium Liquors

Add On An Additional Hour of Open Bar for \$10 Per Person

All Pricing Excludes Tax & Service

PREMIUM BRANDS OF LIQUOR INCLUDE

Tito's, Stolichnaya, New Amsterdam, Beefeater, Gordon's
Jack Daniels, Seagrams, Windsor, Jim Beam, Dewar's, Johnnie Walker Red
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, Tanqueray
Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson,
Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

TOP SHELF BRANDS OF CORDIALS

(UPON ADVANCE REQUEST)

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

CRAFT BEER

See Page 10





OPEN BAR UPGRADES

CRAFT BEER SELECTION*

MARKET PRICE

1911 Hard Cider

Allagash White

Angry Orchard Crisp Apple

Blue Moon Belgian White

Flying Fish Hazy Bones

Founders All Day IPA

Great Lakes Edmund Fitzgerald Porter

Heineken

Ithaca Flower Power

Lagunitas IPA

Modelo

New Belgium Fat Tire

New Trail Broken Heels

Ommegang Witte

Sam Adams Boston Lager

Sam Adams Seasonal

Stella Artois

Truly Hard Seltzer

Victory Prima Pils

Yards Philly Pale Ale

Not Listed Here? Interested in Pairing Your Beer with Your Menu?

Ask our Malt Maven for a Consult!





WEDDING CAKES

CUSTOMIZE YOUR CAKE WITH THE FOLLOWING SELECTIONS AND MORE

CAKE FLAVORS

(Included)

Select One

Mocha Cake | Orange Dreamsicle | Chocolate Truffle

Lemon Chiffon | Very Vanilla | Red Velvet

Carrot (Cream Cheese Filling and Cinnamon Buttercream)

CAKE FLAVOR UPGRADES

Add \$1 per person

Tiramisu | Black Forest | Cannoli | Italian Rum | Banana Cake

Strawberry Shortcake | Gianduja | Pistachio | Hibiscus | Coconut | Ginger Pear

Don't see your favorite flavor here? Ask your coordinator for a custom flavor.

ADD A LITTLE SOMETHING EXTRA

Custom Sugar Cookies \$7 each

4 Assorted Truffles in a Box \$14 each

4 Assorted Caramels in a Box \$12 each

Mini Jar of Hot Cocoa Mix \$8 each

Packaged House Made Marshmallow \$6 each

(Choose from Vanilla or Bourbon Marshmallow)

Don't see it here? Ask your event coordinator for additional availability.





ARRIVAL DAY

CAMP COOKOUT REHEARSAL DINNER

Served Buffet

Minimum 25 Guests | All Pricing Excludes Tax & Service

\$39 Per Person Standard | \$49 Per Person Deluxe

SALADS

For Standard Select Two | For Deluxe Select Three

Mac & Cheese

Cole Saw

Elote Salad

Pasta Salad

Potato Salad

Green Salad

ENTREES

For Standard Select Two | For Deluxe Select Three

Braised Brisket

BBQ Chicken

Hamburgers

Hot Dogs

Sausage and Peppers

DESSERTS

S'mores Station for the Group

Continued on Next Page

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





ARRIVAL DAY CONTINUED

GLAMPING IN STYLE

Lunch & Dinner Buffet

Minimum 25 Guests All Pricing Excludes Tax & Service

\$45 Per Person for Lunch (Available until 3pm) | \$59 Per Person for Dinner

SALADS

Select One

Caesar Salad

Ancient Grains and Roasted Vegetables

Seasonal Greens

ENTREES

For Lunch Select Two | For Dinner Select Three

Penne Primavera

Salmon with Lemon Dill Sauce

Crab Mac Au Gratin

Hanger Steak Chimichurri

Pork Chop with Sweet and Spicy Asian Glaze

Smoked Chicken Swordfish with Caper, Lemon and Thyme

Crispy Korean Chicken

Grilled Citrus Salmon

Seasonal Vegetable Cassoulet

Roasted Cauliflower Steak with Caper and Anchovy Glaze

Black Linguini Vongole Rigatoni with Shrimp and Roasted Pepper Cream

Filet and Crab Leg | Add \$15 Per Person

Filet with Herb Butter | Add \$6 Per Person

DESSERT

Select One

Double Chocolate Cake

New York Style Cheesecake

Ask About Our Custom Cakes

BEVERAGES

Coffee, Tea and Iced Tea Included

Add on Bar Packages Available

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Glamping in Style Continued

BUFFET MENU ADD ONS

25 Per Person Minimum, Must be Purchased with Buffet Menu

TACO STAND

\$12 Per Person

Soft and Hard Taco Shells, Seasoned Beef, Chicken, Tomatoes, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Guacamole and Black Olives

SLIDER STATION

\$12 Per Person

Beef Sliders Served with Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Assorted Spreads and Brioche Buns

Build Your Own Salad Station

\$12 Per Person

Self Served Salad Bar Set with Spring Mix Lettuce, Spinach, Kale, Tomatoes, Onions, Cucumbers, Black Olives, Peas, Croutons, Carrots, Broccoli, Chickpeas, Hard Boiled Eggs, Green Peppers, Mushrooms, Corn, Ham, Diced Turkey, Bacon Bits, Ranch, Italian, French, Bleu Cheese and Vinaigrette Dressings

Add a Carving Station

\$225 Chef Attended Fee

Whole Fish | Market Price

Grilled Flank Steak | \$12 Per Person

Rotisserie Duck | \$12 Per Person





OPEN BAR

\$40 Per Person | 3 Hour Open Bar

PREMIUM LIQUORS

Add On An Additional Hour of Open Bar for \$10 Per Person

ALL PRICING EXCLUDES TAX & SERVICE

PREMIUM BRANDS OF LIQUOR

Tito's, Stolichnaya, New Amsterdam, Beefeater, Gordon's, Jack Daniels, Seagrams, Windsor, Jim Beam, Dewar's, Johnnie Walker Red, 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, Heineken Zero

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, Tanqueray, Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson, Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

TOP SHELF BRANDS OF CORDIALS

(UPON ADVANCE REQUEST)

B & B, Courvoisier VS, Sambuca Romano, Bailey's Irish Cream, Grand Marnier
Amaretto Di Saronno, Drambuie, Kahlua, Chambord

CRAFT BEER

See Page 10





WELCOME RECEPTION AT OUR PRIVATE EVENT VENUES

Includes 5 Passed Hors D'Oeuvres, 2 Display Stations and 3 Hour Open Bar
\$99 Per Person Plus Tax, Service Charge & Site Fee

PASSED HORS D'OEUVRES

Select Five

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chili Sauce

Tomato Bruschetta on Crostini

Spinach and Cheese Stuffed Mushrooms

Roasted Apple Brie Grilled Cheese

Mini Cocktail Franks with Mustard

Spanakopita Bites

Spicy Cauliflower Bites with White Remoulade

Cajun Chicken Salad in Phyllo Cups

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

DISPLAY STATIONS

Choose Two

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita, Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries, Fried Peppers and Feta Dip, and Olive Rosemary Bread

Italian | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil)

Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip

Cheese & Meat | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with Whole Grain Mustard,

Fruit Butter, Grapes, Nuts, Crackers and Toasted Bread

French | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard,

Mushroom Walnut Pate, Jambon De Paris, Apple Butter

Continued on Next Page

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Welcome Reception Continued

Seafood Platter | (Market Price Additional Cost To Be Decided One Month From Date of Wedding) Includes: Shrimp Cocktail with Horseradish and Lemon, Lobster Salad, Tuna Tartar Served on a Wonton Crisp with Soy Ponzu, Sesame and Scallion, Stone Silo Mini Crab Cakes with Remoulade, Clams Casino with Bacon, Parsley and Breadcrumbs, Peruvian Bay Scallop Ceviche with Onion and Citrus. Craving Oysters? Add Raw Oysters on the Half Shell with Mignonette and Lemon for \$4 each.

Dim Sum Station | Beef and Chicken Satay, Fried Dumplings and/or Potstickers, Vegetarian Lo Mein Salad, Fortune Cookies

Chips and Dips Station | Tortilla Chips, Corn Salsa, Spicy Jar Style Salsa, Cilantro Lime Black Bean Dip, Guacamole, Pita Chips, Sour Cream, Pico De Gallo, Jalapeños and a Cheddar Cheese Sauce

OPEN BAR

3 Hours

BOTTLED BEER

Coors Light | Yuengling | Lionshead | Corona Extra | Heineken Zero a

WINE

Sycamore Lane Varietals Choose 2 Reds, 2 Whites, and a Rose:
Chardonnay | Pinot Grigio | Chablis Burgundy
Merlot | Cabernet Sauvignon White Zinfandel | Wycliff Brut Rose (Sparkling)

SPIRITS

Stoli, Stoli Flavors | Tito's | New Amsterdam – Vodka
Beefeater | Gordons | New Amsterdam – Gin
Captain Morgan Rumhaven Coconut | Don Q – Rum
Jose Cuervo Gold | Montezuma – Tequila
Johnnie Walker Red | Dewars - Scotch
Jim Beam – Bourbon
Jack Daniels | Windsor – Whiskey
Mr. Boston Assorted Schnapps and Liqueur

ADD A DESSERT

Celebration Cakes
Starting at \$4.50 Per Person

Venetian Table

Includes 5 Chef's Whim Mini Desserts Ranging from Cannoli, Cheesecakes, Cream Puffs, Cupcakes, Brownies, Cookies, Tarts, etc.
\$24 Per Person

Milk & Cookies Bar
\$8 Per Person

Plated Desserts
Priced Accordingly. Changes Seasonally

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ARRIVAL DAY

REHEARSAL DINNERS AT OUR RESTAURANTS

Glass-wine.bar.kitchen.

Small plates for sharing are featured at our Pocono restaurant, Glass- wine bar, and kitchen. Our Hawley PA restaurant also showcases an “All-American Wine and Beer List” with emphasis on American Spirits. In addition to exceptional quality food, guests at Glass will enjoy stunning views of the river gorge falls from the panoramic dining room and decks.

[Sample Private Dining Menu](#) | Changes Seasonally

Select Standard or Deluxe
Plus Tax and Gratuity

The Dock on Wallenpaupack

The Dock on Wallenpaupack features a combination of water-inspired foods and culinary twists on vintage classic dishes that would have been prominent when Baby Boomers were kids– comfort foods such as soups, snacks, salads, sandwiches, and light entrees. Many of our menu items include seafood dishes as well as grilled steaks and other classic dishes.

[Sample Dinner Menu](#) | Changes Seasonally

Served Plated, Priced Accordingly
Select 1 appetizer/salad for the table
Select 3 entrees for guests to choose from at table
Select 1 dessert for the table
Plus tax and gratuity

The Settlers Inn

The innovative menus are shaped by the seasons, farms, pastures and producers of our region. The Dining Room and Chestnut Tavern offer a warm ambiance combined with caring service and delicious food. Our sommelier has selected an award-winning wine list and maintains a cellar of interesting and value-oriented wines. Craft brews from both local, regional and international breweries are featured on the extensive beer menu.

[Sample Dinner Menu](#) | Changes Seasonally

Served Plated, Priced Accordingly
Select 1 appetizer/salad for the table
Select 3 entrees for guests to choose from at table
Select 1 dessert for the table
Plus tax and gratuity

Continued on Next Page

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Arrival Day Rehearsal Dinner Continued

REHEARSAL DINNERS AT OUR PRIVATE EVENT VENUES

The Boiler Room at The Hawley Silk Mill
The Undercroft at The Settlers Inn

DINNER MENU

Served Plated, Buffet, or Cocktail Reception Style (Stations)
\$65 Per Person Plus Tax, Service Fee & Site Fee

SALADS

DINNER: CHOOSE THREE

Seasonal Greens Salad

Dressing Options: Choose One

Balsamic Vinaigrette | Ranch | Citrus Vinaigrette | Champagne Vinaigrette | Caesar Dressing | Red Wine Vinaigrette
Caesar Salad | Chickpea, Cucumber and Feta Salad
Orzo Pesto Salad | Traditional Potato Salad
Fruit Salad | Quinoa and Roasted Vegetable Salad
Hummus with Pita and Vegetables

ENTREES

DINNER: CHOOSE THREE

DUO PLATES AVAILABLE UPON REQUEST

Balsamic Flank Steak | Roasted Broccoli, Peppers, and Demi Glace
Shepherd's Pie | Champ Style Potatoes, Ground Beef and Vegetables
Atlantic Salmon | Lemon and Herb Beurre Blanc and Garlic Rice
Honey Orange Chicken | Lime Riced Cauliflower
Chicken Cacciatore | Mushrooms, Peppers, Tomato Sauce
Marinated Grilled Chicken Breast | Grains with Arugula, Garden Vegetables, and Red Pepper Coulis
Maple Glazed Loin of Pork | Roasted New Tomatoes
Baked Ziti | Tomato, Ricotta, and Mozzarella
Pesto Penne | Tomato, Parmesan, and Roasted Onion
Pasta Primavera | Orzo, Artichokes, Sun-Dried Tomato, Greens, Broccoli, and Garlic Oil
Pesto Baked Cod | Roasted Cauliflower
Umami Portobellos | Roasted Bok Choy, Carrots, and Citrus Ginger Sauce
Coffee, Decaffeinated Coffee, Tea and Soda

DESSERT

Assorted Mini Desserts for the Table

Interested in adding bar options? Please see next page for cash, tab or open bar selections

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Arrival Day Rehearsal Dinner Continued

BAR SELECTIONS

Cash Bar

Each guest pays a la carte for their drinks.
Requires minimum spend of \$500 plus bartender fee of \$225 per bartender.

Tab Bar

All drinks are placed on one master tab and presented to the host at the end of the event.
Requires minimum spend of \$500 plus bartender fee of \$225 per bartender.

Open Bar

First Hour \$18 Per Person
Each Additional Hour \$9 Per Person
Additional \$225 Fee Per Bartender

Bottled Beer

Coors Light | Yuengling | Lionshead | Corona Extra | Heineken Zero

Wine

Sycamore Lane Varietals
Choose 2 Reds, 2 Whites, and a Rose:
Chardonnay | Pinot Grigio | Chablis
Burgundy | Merlot | Cabernet Sauvignon
White Zinfandel | Wycliff Brut Rose (Sparkling)

Spirits

Stoli, Stoli Flavors | Tito's | New Amsterdam – Vodka
Beefeater | Gordons | New Amsterdam – Gin
Bacardi | Captain Morgan | Rumhaven Coconut | Don Q – Rum
Jose Cuervo Gold | Montezuma – Tequila
Johnnie Walker Red | Dewars - Scotch
Jim Beam – Bourbon
Jack Daniels | Jameson | Windsor – Whiskey
Mr. Boston Assorted Schnapps and Liqueurs

Not Listed Here? Ask for Pricing Regarding Add On Selections

Pair Your Beer with Our Menu!

Ask Our Malt Maven for a Consult*

*Priced Accordingly





ARRIVAL GIFTS

Add your own personalized items/labels and have these distributed to your guests upon check in or set in their individual rooms ahead of time.

CARE PACKAGE

\$16 per package

Paper arrival bags with individually packaged granola, chips, chocolate chip cookie, mints, and bottled spring water

THE HANGOVER

\$16 per package

Bottled Water, Liquid IV, Vitamin B12, Advil, Tums and Gatorade

RUNAWAY TRAIN BREWERY SAMPLER

\$25 per sampler

Variety of 3 Canned Craft Brews from Our Brewery in Honesdale, PA

BOTTLE OF WINE

Priced Accordingly Based on Selection

FAVORS

Custom Sugar Cookies \$7 Each

4 Assorted Truffles in a Box \$14 Each

4 Assorted Caramels in a Box \$12 Each

Mini Jar of Hot Cocoa Mix \$8 Each

Packaged House Made Marshmallow \$6 Each (Choose from Vanilla or Bourbon Marshmallow)





THE BIG DAY

IN ROOM NOURISHMENT

The perfect way to get ready for your day in the spotlight!

[Cocoon Coffeehouse and Bakery Catering Menu](#)

For the perfect getting ready nosh.

LIBATIONS

Pitcher of Mimosas \$40 per pitcher, serves 6

Bucket of Beer \$40 per bucket, serves 6

Bucket of Bottled Water \$18 per bucket, serves 6

PREMIUM GUEST SERVICES PACKAGE

Provide us with an itinerary and a list of guests at each location, and we will transport them to where they need to be. \$800 for 8 hours, \$100 for each additional hour.

PHOTO SESSION SUSTENANCE

(priced accordingly)

Add a spread of your chosen cocktail hour hors d'oeuvres near your photo location for your bridal party.





CAMPER FUELINGS

Set out during your activities to keep you and your guests energized throughout the day!

GRAB & GO

Crudit  Cups, Whole Fruit, Trail Mix, Cowboy Cookies, Lemonade and Bottled Water
\$18 per person

SANDWICHES & WRAPS

[Cocoon Coffeehouse and Bakery Catering Menu](#)

BAGGED LUNCH

Bagged Lunch \$17 Per Person Plus Tax and Service

CHOOSE ONE SANDWICH FOR EACH PERSON

Pre-Ordered Assorted Sandwiches from Current Cocoon Coffeehouse & Bakery Menu

House Baked Cookie

Snack Bag | Chips or Pretzels

Whole Fruit | Apple, Banana, or Orange

Yogurt Cup with Granola

One Canned Beverage or Bottled Water

HYDRATION

Bottled Water, Lemonade, and Iced Tea

\$9 per person

BEER CANOE

You tell us what to stock! Priced accordingly.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





AFTER PARTY

Continue the fun after your reception on location!

LATE NIGHT NOSH PLATTERS

Serves 10-12 Guests

Sliced Mozzarella and Tomato Display | \$110

House Made Pesto & Balsamic Drizzle, Focaccia, Olive Oil

Mediterranean Platter Tomato Bruschetta | \$129

Marinated Olives, Mozzarella Balls in Pesto, Tabbouleh Salad, Roasted Garlic Hummus, Marinated Mushrooms, Marinated Feta, Pita Toast

Fried Platter | \$149

Tater Tots, French Fries, Egg Rolls, Buffalo Chicken Wings, Pot Stickers and an Assortment of Dipping Sauces

Cheese and Meat Board | \$159

Selection of Two Local Prosciuttos, Hams, Pates, & Sausages, Selection of Three Cheeses. Served with Apple Butter, Pickled Onions, Mustard, Grapes, Mini Pickles, Dried Fruit, Baguette and Crackers

Paupack Pretzel Board | \$99

Variety of Mustards, Dried Cranberries, Spreadable Cheese Infused with Wine, Apple Butter, Pickled Onions, Chef's Choice One Cheese and One Meat

Late Night Breakfast | \$139

Bacon, Egg, Cheese, Sausage on Brioche, Bagels or Wraps, Hash Brown Patty

SANDWICHES

Includes Potato Salad and Chips

\$18 Per Person

Choose Three

Farmer's Veggie | Grilled Seasonal Veggies and Garlic Aioli on Focaccia Bread

Ham and Cheddar | Honey Mustard, Lettuce, Tomato, and Onion on Country White

Turkey Breast and Swiss | Yogurt Ranch, Lettuce, Tomato, and Onion on Ciabatta

Caprese | Balsamic Reduction and Greens on Focaccia Bread

Grilled Chicken | Pesto, Mozzarella, and Tomato on Ciabatta Bread

WRAPS

Includes Coleslaw and Chips

\$18 Per Person

Choose Three

Farmer's Veggie | Grilled Seasonal Veggies and Garlic Aioli

Ham and Cheddar | Honey Mustard, Lettuce, Tomato, and Onion

Turkey Breast and Swiss | Yogurt Ranch, Lettuce, Tomato, and Onion

Caprese | Balsamic Reduction and Greens

Grilled Chicken | Pesto, Mozzarella, Tomato and Greens

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THE SEND OFF

DINING HALL BREAKFAST

Included in all Oneka overnight stays. Outside guests may join for \$16 per person.

Assorted Pastries
Individual Yogurt
Hard Boiled Eggs
Granola
Whole Fruit
Orange Juice/Coffee/Tea

TROOP BEVERLY HILLS BREAKFAST

Breakfast/Brunch Buffet
STARTING AT \$39 PER PERSON

Fresh Fruit Salad
Country Style Quiche | Peppers and Onions
Sausage/Bacon
Hash Brown Casserole
Assorted Danishes and Muffins
Tuna Niçoise Salad
Baked Pesto Chicken Over Farro Pilaf
Baked Monte Cristo of Turkey, Ham, and Swiss | Maple Syrup and Butter
Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

BRUNCH ENHANCEMENTS

SERVES 10-12 GUESTS

Bagel and Lox Platter | \$139
Yogurt Bar Assorted Toppings | \$110
Artisanal Cheese Display with Grapes and Crackers | \$120
Side of Salmon Poached with Cucumber Dill Chop | \$139

BREAKFAST ADD ONS

Add more pizzazz with breakfast sandwiches, quiche, hashbrowns, etc. – the possibilities are endless!
(Priced accordingly)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





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

...AND MORE!





SETTLERS HOSPITALITY'S IN-HOUSE FLORIST

SETTLERS HOSPITALITY COUPLES RECEIVE A 10% DISCOUNT ON WEDDING FLORALS

INTIMATE PACKAGE | \$375

Personal Bouquet | Boutonniere | Centerpiece

AT THE ARBOR INTIMATE PACKAGE | \$750

Personal Bouquet | Boutonniere | Arbor Floral Spray

AND BEYOND

At Gorgeous Floral we believe each wedding should be unique; unique to you, your style and your budget. We would love to meet with you in person to discuss your wedding floral needs. If that is not possible, a phone or virtual meeting works too! We will then work on an estimate unique to your wedding. There is a \$1,000 non-refundable deposit taken upon booking for florals.

PACKAGES STARTING AT \$1500

JUST A FEW WEDDING PARTY ADDITIONS TO CONSIDER

Flower Crowns | Corsages | Head Table Florals

FOR YOUR INFORMATION

Gorgeous Floral specializes in event design. We would love to work with you to create a unique look on your big day!
To enhance the florals or combine with your personal décor, we have items to rent.

JUST A FEW WEDDING DECOR OPTIONS TO CONSIDER

Candlelight of Various Types | Décor Elements | Table Garlands | Escort Table Arrangements

Signage Sprays | Cake Flowers | Additional Ceremony Pieces | Bespoke Centerpiece Options

