

2010-2011

The Woodlands, nestled in the foothills of the Poconos, is the perfect location to fulfill your wedding dreams.

We have been designing weddings for over 40 years, and have established ourselves as the premiere catering facility in Northeast Pennsylvania, offering outstanding accommodations paired with delicious and creative cuisine.

Our experienced staff will consult with you on our wide variety of menu ideas, as well as coordinate all other arrangements from flowers, linens and music. Our signature is creating a memorable and unique event custom designed to each client's individual taste. Let us help you to create the wedding of your dreams! Appointments can be made at your convenience on weekends, weekdays, or evenings.

The Woodlands
1073 Highway 315
Wilkes-Barre, PA 18702
(570) 824-9831 / (800) 762-2222
Fax Number (570) 824-2512
Email: rickkornfeld@thewoodlandsresort.com
dfitzgibbon@thewoodlandsresort.com
www.thewoodlandsresort.com

Wedding packages include the following:

Cocktail Hour

For your guests, the wedding may begin with a one-hour cocktail reception in our outdoor garden location, The Grove, or The Executive Lounge & Deck, each with a view of our picturesque Laurel Run Stream. A fine selection of five hot and cold hors d'oeuvres are served to accompany the first hour of a five-hour continuous open bar.

Open Bar

Four more continuous hours of an open bar is available. It consists of house brands of liquor, two types of domestic bottled beer, assorted wines, soft drinks, and a champagne toast. If bar overtime occurs, a fee of \$4.00 per person per hour plus gratuity for three-quarters of the amount of guests you guarantee will be charged. This is paid to the Banquet Manager that evening.

An upgrade to premium brands may be added for an additional \$6.00 charge per person. Cordials featuring Bailey's Irish Cream, Drambuie, Frangelica, Sambucca, Grand Marnier, Kahlua and Amaretto Di Saronna are offered and based on consumption for \$80.00 per bottle or \$3.75 per person.

Beverage table service is available upon request.

An additional 10% bar gratuity will apply to this service.

Imagine your favorite Martini being poured through a 300lb ice carving, flowing down a narrow cut in the ice and served chilled in your martini glass.

There is an additional charge of \$5.00 per person for the martini bar and ice carvings begin at \$400.00

Wedding Cake

Baked and decorated on the premises by our pastry chefs. A variety of styles and flavors are available. Please feel free to ask your wedding coordinator for our full menu of flavors. The cake is included in our wedding package, however, you may choose to purchase the cake from a local bakery. If so, we will serve it at no additional cost and it will be taken out of the package.

Flowers

Fresh floral centerpieces for all guest tables as well as the buffet, bridal table and cake top can be arranged by our house florist. A fifty dollar centerpiece per table is included in our package. If you select our florist it would be our recommendation to meet with them to discuss your own individual style and color of the centerpieces. You may also decide to use your own florist. If so, we will not add the cost of the centerpieces in the package. If you are supplying your own table decorations it is the responsibility of the client to have the decorations assembled and placed on the tables. If The Woodlands staff will be required to arrange this on your behalf a \$200.00 charge will apply.

Menu

A four-course dinner consisting of an appetizer, salad, entrée, and dessert is included in the standard wedding package. You may choose to offer your guests a choice for their entrée selection. It will be necessary to identify your selections on your invitations and supply us with your totals in advance. You may offer up to

three. **For the convenience of your guests and the wait staff it will be required that you provide us for each table a listing, usually a professional looking table tent, to identify the name of each guest and their entree selection.**

Combination entrees, child, vegetarian and gluten free meals are also available.

Linens

White and colored linens are available to coordinate with your wedding party.

Floor length linens with overlays and chair covers can also be arranged. 60" tables can accommodate up to 10 guests and 72" tables can accommodate up to 12 guests. Please see price list on our variety of linens. A diagram will be supplied so that table assignments may be made.

Candlelight

Votive candles will be placed on each table in addition to silver candelabras for the bridal table.

Ceremony Areas

Many brides are looking to arrange their wedding ceremonies outdoors. Weather permitting, our outdoor garden location, The Grove can easily be transformed into a beautiful wedding ceremony setting. A ballroom would also be reserved in case of inclement weather. Photographs of these arrangements can be seen by visiting our Sales Department. Your ceremony decorations, music for your procession and sound system will also be arranged if necessary. These expenses, as well as the rental of the ceremony area (Indoors or out) will cost approximately \$1,500.00.

Complimentary Arrangements

For weddings with one hundred guests or more, a complimentary bridal suite is provided for the bride and groom on the evening of their wedding.

Accommodations

For the convenience of your guests a block of hotel rooms may be reserved in advance. The rooms are held until 30 days before your wedding. Your guests receive a special room rate should they decide to stay with us. While staying at our resort, your guests can enjoy our indoor pool, Alexander's Spa, fitness center, 17,000 gallon Jacuzzi, several lounges (for all age groups), and an outdoor bar and deck. Also, a personalized hotel information card will be supplied for your convenience, to be placed in with your wedding invitation.

Additional services

Our ballroom is also available for your rehearsal dinner or bridal shower. A 10% discount will be applied to your food and beverage amount if your reception is held here. We also offer Post Nuptial Breakfast or Brunch,

Please contact a sales associate for menus.

Wedding Package

Bar Selections

House Brands (Included in package)

Seagram's 7
Seagram's gin
Inverhouse scotch
Gordons vodka

Ten High bourbon
Peach schnapps
Light rum
Vermouths

Wine

White Zinfandel, Merlot, Chardonnay; Pinot Grigio

Beer

Bottled – two domestic beer choices

Premium Brands (Additional \$6.00 per guest)

Canadian Club
Beefeater gin
Dewars scotch
Sky vodka

Old Grand Dad bourbon
Peach schnapps
Bacardi rum
Vermouths

Captain Morgan

Wine

White Zinfandel, Merlot, Chardonnay, Pinot Grigio

Beer

Bottled – two domestic beer choices and one imported beer choice

Martini Bar additional \$5.00 per person

Hors d' oeuvres

A fine selection of hors d'oeuvres are served both butlered and buffet style for one hour

A choice of five from the following included

Display Items

Tropical fresh fruit display

Fresh vegetable crudite

Domestic and imported cheese display

Baked Brie cheese in sourdough bread bowl accompanied with berries,
candied walnuts and raspberry sauce

Hot Hors d' oeuvres:

- Stromboli
- Pistachio chicken
- Parmesan cheese & herb encrusted chicken
- Honey glazed chicken with tuxedo sesame seeds
- Potato in phyllo dough
- Coconut chicken with pineapple sauce
- Franks in a blanket
- Vegetable potstickers with Asian dipping sauce
- Potato pierogies
- Shrimp wonton with plum sauce
- Sausage stuffed mushrooms with melted parmesan cheese

Below available in package as butlered only:

- Crabmeat bruschetta
- Red and white Old Forge pizza
- Mini tacos with Southwestern chicken
- Pasta and meatballs
- Miniature panini sandwiches
- Steak quesadillas
- Bacon wrapped scallop
- Beef satay with peanut dipping sauce
- Honey glazed grilled drumsticks
- Maryland crab cake
- Brie cheese, raspberry and almond in phyllo
- Portobella fries

Additional Hors d' oeuvres Butlered

Beef medallions wrapped around asparagus tips	\$2.75
Beef and Gorgonzola wrapped in bacon	\$2.75
Shrimp kebob with pesto	\$3.00
Cold shrimp cocktail (2 per)	\$3.00
Bacon wrapped shrimp	\$3.00
Crab Mornay in seashell	\$3.00

Station additions

Pasta station	\$5.00
Scampi station	\$6.00
Cold shrimp display (4 per)	\$6.00
Oriental Asian station	\$6.00
Sushi display	\$6.50
Roast tenderloin of beef (carved to order)	\$7.00
Italian antipasto station	\$7.50
Raw bar – Jumbo shrimp, sushi and crab claws	\$15.00

Dinner Selections

Appetizers

****Included in package**
(Choice of one)**

- Soup du jour
- Gemelli with red pepper sauce
- Fusilli pasta with zullo sauce
- Orecchiette pasta with vodka sauce
- Ricotta cheese and spinach crepe
- Farfalle pesto
- Penne pasta with vodka sauce
- Rigatoni pasta with marinara sauce
- Fresh fruit medley

Additional Selections

Cheese tortellini alfredo	\$2.00
Fresh fruit bollo grande	\$3.00
Lobster and herb ravioli	\$4.75

Salads

****Included in package:**

Fresh garden salad - Mixed greens with a seasonal assortment of fresh vegetables.

Hearts of romaine salad - Tender hearts of romaine accompanied by thinly sliced vine-ripened tomatoes napped with green goddess dressing.

Additional Selections:

Caesar salad – Hearts of romaine tossed with a blend of egg yolks, garlic, olive oil, Parmesan cheese, anchovies and toasted croutons. \$3.00

California salad –an upscale version of our garden salad with candied walnuts, dried cranberries, crumbled Gorgonzola cheese and crisp fried onion straws. \$4.00

Entrée Selections

Poultry

Chicken Francaise \$84 – Prepared with white wine, butter, garlic & lemon sauce.

Orange Chicken Piccata \$84 – Boneless chicken, lightly breaded and sautéed with an orange mustard piquante sauce.

Chicken Marsala \$84 – Boneless chicken and sliced mushrooms sautéed with a sweet Marsala wine sauce.

Orange and Balsamic Glazed Chicken \$84 – Grilled boneless breast, simmered in an orange marmalade and balsamic vinegar reduction.

Chicken Madeira \$84 - Sautéed breast of chicken served with fresh asparagus and topped with a Madeira wine and mushroom sauce then sprinkled with imported mozzarella cheese.

Parmesan Cheese Encrusted Breast of Chicken \$84 – Parmesan cheese breaded chicken breast, sautéed and served with Italian herb beurre blanc sauce.

Chicken Primavera \$84 – Breast of chicken rolled around roasted red peppers and asparagus and sliced into medallions.

Chicken Saltimbocca \$87 - Sautéed breast of chicken served over spinach, sprinkled with sage and topped with a thin slice of prosciutto and imported Italian cheese.

Chicken Oscar \$91 – Breast of chicken pan-fried Francaise style topped with lump crab, finished with beurre blanc and creamy hollandaise classically accompanied with asparagus spears.

Chicken Neptune \$93 - Breast of chicken served Francaise-style topped with medallions of lobster tail.

Beef

Prime Rib of Beef \$87 - Choice prime rib of beef slowly roasted in its own juices.

Montreal Spice Rubbed Rib-Eye Steak with Garlic Butter \$87 – This tender, flavorful steak is a boneless beef cut from the rib eye and broiled with Montreal seasonings topped with garlic butter.

Roast Tenderloin of Beef \$92 – Roasted tenderloin of beef with rosemary accompanied with a wild mushroom and burgundy wine reduction.

Gorgonzola Cheese and Herbal Breadcrumb Crusted Medallions of Beef \$92– Petite filets, pan seared and topped with a blend of creamy Gorgonzola cheese and fresh herbs served with bordelaise sauce.

12 oz. New York Strip Steak \$93 – Marinated steak, tender and flavorful with a mushroom cognac sauce.

Filet Mignon \$97 - Choice center cut filet mignon broiled to your preference with mushroom caps, and accompanied with a bearnaise sauce. Also available served with a fresh herbal breadcrumb and Gorgonzola cheese topping or pesto encrusted.

Seafood

Fillet of Sole En Papillote \$84 – An individual parchment pouch to retain the flavor of the North Atlantic sole, julienne vegetables and fresh herbs.

Lobster Encrusted Talapia \$84 – A fresh talapia fillet topped with a pureed Brazilian lobster and herb compound butter baked to a golden brown.

Citrus Encrusted Fillet of Sole \$84 - A mild flavored flaky fillet of fish topped with zests of lemon, grapefruit, lime and herbal breadcrumbs baked to a golden brown.

Cedar Plank Maple Glazed Salmon \$84 – Herbal glazed salmon grilled on cedar plank for a moist smoky flavor presented with Pico de Gallo.

Salmon Doree \$84 – Salmon encrusted with a horseradish and herbal breadcrumb compound butter.

Grilled Salmon \$84 - Fresh fillet of salmon topped with cucumber and dill sauce.

Creole Crab Cake \$84 – Creole style jumbo lump crab cake lightly fried with a sweet corn cream sauce, roasted red pepper coulis & scallion oil.

Stuffed Flounder \$89- Baked North Atlantic flounder filled with crabmeat imperial accompanied with a beurre blanc sauce and toasted almonds.

Entrée Duets

Roast Tenderloin of Beef and Chicken Marsala

\$89

Filet Mignon and Seafood Shish Kebob

\$95

Filet Mignon and Creole Crab Cake

\$96

Roast Tenderloin of Beef and Stuffed Shrimp

\$96

Accompaniments:

Fresh Vegetable

Starch

Rolls & Butter

Coffee, tea, decaf

Beverages

Sweet Endings

(To accompany your cake)

Bananas Foster

Italian spumoni

Cookies & cream ice cream sundae

S'mores hot fudge ice cream sundae

Sliced strawberries and chocolate fudge

Pecan ice cream globes with fudge sauce

Lemon sorbet with frosted grapes

Additional:

Peach melba	\$2.75
Baked apple with vanilla ice cream	\$2.75
Ice cream crepe	\$3.50
Roko ginger cone	\$3.50
Ice cream sandwich	\$3.75

Special touches:

Chocolate Fountain \$4.50

The ultimate in chocolate fondue

Experience the mouth watering aroma of cascading Belgian chocolate with an assortment of dipping goodies such as:
fresh strawberries, marshmallows, pineapple, cookies, chips and pretzels, brownies, bananas Foster and cheesecake bites plus more....

Viennese Dessert Table \$8.00

A gourmet selection of cheesecakes, tarts, pies, fruit, tiramisu, chocolate beignets, bananas Foster, Irish trifle, cannolis, cream puffs, chocolate covered strawberries and more...

Espresso and Cappuccino Station \$3.00

Made to order espresso, latte's and cappuccinos with flavored syrups available to enhance your favorite drink.

Special touches to enhance your wedding:

Intermezzo \$3.25

Lemon, orange, raspberry and champagne

International Coffee Station \$3.00

Coffee, hot tea, decaffeinated coffee, flavored syrups, whipped cream, chocolate shavings and cinnamon

Ice sculptures \$400.00 and up

Room decorations - consult your sales person

Ladies Room Attendant \$100.00

Coat Room Attendant \$100.00

Valet Parking \$100.00 per attendant

Photographs of room decorations to enhance your ballroom are available in our sales office.

Wedding Check List for The Woodlands

5-6 months before wedding date

- Schedule tasting of entrée (if necessary)

2 weeks prior to sending invitations

- Let us know how many personalized reservation cards will be needed for your invitation mailing

4 to 8 weeks before wedding date

- Schedule final detail appointment. All menu details and décor decisions to be finalized

1 week prior to wedding date

- Preliminary guest count to sales office
- Schedule appointment 3 days prior to wedding

Wednesday before Wedding

- Ballroom layout and amounts per table completed (6 – 12 guests per table), special dietary, and children's menus will be discussed.
- Placecards in alphabetical order
- Guest book and pen
- Toasting glasses
- Cake knife and server
- Favors
- Table tent with guest's entrée choices (if applicable)
- Envelope bag or holder
- Gift bags for overnight guests
- Any other items that you will be using the day of your reception

Day of Reception

- Arrive one hour prior for pictures and then proceed to your cocktail area
- Coordinate with contact regarding items that need to be secured from
- Wednesday drop off
- Our staff will secure your envelopes and gifts once all have been collected for
- evening.
- Our staff will meet you in the cocktail location! Relax and enjoy!!!
- Choose someone to be in charge of items that need to be returned to bride after conclusion. (Toasting glasses, guest book and pen, cake knife and server, cake top, cake etc...). The Woodlands is not responsible for any items left after the reception is over.

Linen Listing

As a special enhancement to your wedding package, we can provide you with floor length linens. Linens vary in color, prints, and pricing.
An appointment can be made to view samples.

Wedding package linens that are included
(A 90" x 90" square tablecloth placed on a round table,
three-quarter length down from the table)

Tablecloth and Napkin Colors

White-Ivory-Moss Green- Powder Blue-
Yellow- Copper- Sea Foam Green-Pink- Black

Standard Floor Length Linen Options

Floor Length White or Ivory	\$15.00 for 60" table & \$25.00 for 72" table
Floor Length Tuxedo Stripe	\$25.00 for 60" table & \$30.00 for 72" table
Floor Length Color	\$25.00 for 60" table & \$35.00 for 72" table
Linen Overlays	\$15.00 to \$35.00
Assorted Colored Napkins	\$1.00 per
Napkins tied with Ribbon	\$1.50 per
Satin and Twill Napkins	\$3.00 per

Custom designed linens for any occasion are available and priced accordingly.

Chair Covers include a colored band / bow / sash

Chair Cover \$6.50 per

Colors for Chair Covers include White-Ivory-Burgundy-Black
and a variety of Primary Colors

60" tables can accommodate up to 10 guests

72" tables can accommodate up to 12 guests

All prices are subject to proportionate increases to meet the increased costs of food, beverages, and other costs of operation;

and are subject to tax and gratuity. The total tax and gratuity adds approximately 12-18 dollars per person to package.

Final guest count and payment is required three business days in advance. All charges will be based on the guarantee.

A non-refundable, non-transferable \$1,000.00 deposit is required to secure a date. An additional \$2,000.00 will be required one year prior to the date. Should a confirmed reservation be cancelled the deposit will be returned only if the space held is resold with a comparable event.

Deposits and final payment is accepted for receptions by cash or check only. Credit cards will not be accepted as a form of payment.

Special pricing available for receptions scheduled for January, February or March and for those considering a Friday night or Saturday afternoon wedding.