



# STROUDSMOOR

## C O U N T R Y I N N

### *Our Philosophy . . .*

To guarantee the execution of an unforgettable affair from start to finish.  
To provide a staff unequalled in their ability to create a stress-free environment for our clients;  
their obsession for detail; their courteous, proficient, and friendly manner; and to continue  
Stroudsmoor's traditions of impeccable quality and gracious hospitality in an atmosphere of  
old-world charm and elegance.

*Stroudsmoor Country Inn . . . When excellence is required.*

For over four decades. . .

Stroudsmoor's PRIMARY BUSINESS AND PASSION HAS BEEN CREATING

PERFECT WEDDING CELEBRATIONS, DEDICATING 100% OF OUR STAFF TO THE EXECUTION OF COMPLETE, MEMORABLE AND TIMELESS EVENTS.

Our wedding menu packages include: 5 hours of service,  
20 to 35 extraordinary varieties of butler-served hors d'oeuvres to set our service apart,  
A 3-to-4-course meal with extensive menu options or Hors d'oeuvre receptions,  
A luxurious tiered wedding cake including a variety of flavors and designs, presentations, cutting,  
and the service, with coffee and hot tea for a complete meal, and  
Table linens in classic wedding colors of ivory, white, and latte.

All packages include a choice of two entrées.

*(Additional entrées can be added with additional fees)*

Dietary restrictions are accommodated at **no** additional fee with advanced notice,  
Including a half-price children's menu for our littlest of guests.

Beverage packages are available to meet your guests' needs.

All beverage packages include 4.5 hours of service and 30 minutes of soda *only* as the evening closes.

You choose 1: Full open bar, House, Premium or Ultimate brands.

A beer, wine and soda package, or a Tab service.

Custom packages are also available.

Enjoy a Professional Wedding Planning Team – Event planner, Maître d', seasoned staff,  
Specialized Chef, Bakery and cake designer, Floral designer, Spa coordinator,  
Lodging coordinator, and a Social Media coordinator all under one roof.

*Stroudsmoor's Event Team will assist with every wedding detail.*

A Wedding Sampling Event - Receive two complimentary tickets to attend one of our Sampling Events

If a ceremony is what you need, experience our unique ceremony sites, including organization and orchestration of the rehearsal and ceremony and, as always, a charming plan B if needed.

All sites are associated with one venue. Fees are determined by the venue selection.

Custom estimates will be created with an easy deposit schedule prior to the signing of any contract.

All final invoices are based on guaranteed numbers and entrée count given 14 days prior to your event.  
All final invoices are due in cash or certified check at your final appointment where there is a final review of all details and acceptance of all wedding day items to be placed by your Stroudsmoor Staff.

**FOR MORE INFORMATION OR TO ARRANGE A TOUR OF THE INN, CONTACT  
STROUDSMOOR EVENT OFFICES AT 570-421-6431 | EXT. 420 – INFO@STROUDSMOOR.COM**

*WE LOOK FORWARD TO LEARNING MORE ABOUT YOUR WEDDING VISION*

# LEGACY

## THE COCKTAIL HOUR BEGINS

Our chefs' selection of **20** outstanding hot and cold hors d'oeuvres will be butler-served for your guests' enjoyment.

## THE DINING ROOM OPENS

Salad Service: A medley of leafy greens and garden vegetables are presented to the table with your choice of dressing.

## Entrée Suggestions

**CHICKEN FRANCESE** – Breast of chicken lightly battered and sautéed, and served with a delicate lemon butter.

**CHICKEN BIANCO VINO** – Sautéed breast of chicken served with a white wine and mushroom reduction.

**TORTELLINI ROSA** – Pockets of cheese-filled pasta finished with a tomato and basil creme, complemented by garlic crostini.

**STUFFED LOIN OF PORK** – Tender pork loin filled with Stroudsmoor Sausage Stuffing and finished with a pork demi-glaze.

**PENNE CON RICOTTA** – A blend of ricotta, pamesan, and mozzarella cheeses surround penne pasta, and are finished with Stroudsmoor Marinara Sauce.

**STUFFED SHELLS CON NOCE** – Tender pasta shells filled with a blend of three cheeses and finished with a walnut cream sauce.

*EACH PROTEIN ENTRÉE SELECTION IS COMPLEMENTED BY A SEASONAL VEGETABLE AND STARCH.  
A WIDE VARIETY OF SALAD SERVICES, SOUPS, AND ENTRÉES ARE AVAILABLE FOR CONSIDERATION.*

## Wedding Cake

Choose from a selection of Stroudsmoor cakes. Traditional hot beverages are served with dessert.  
*Additional dessert options are available on request.*

## LEGACY - Plated Menu

BEVERAGE SERVICES PRICED SEPARATELY  
STROUDSMOOR WEDDING PACKAGES CAN BE CUSTOMIZED TO ACCOMMODATE YOUR WEDDING VISION.

# HERITAGE

## THE COCKTAIL HOUR BEGINS

Our chefs' selection of 25 outstanding hot and cold hors d'oeuvres will be butler-served for your guests' enjoyment.

## THE DINING ROOM OPENS

Salad Service: A selection of services are offered for your first course.

## Entrée Suggestions

**CHICKEN PESCA** – Sautéed breast of chicken finished with sesame peach glaze.

**NEW YORK STRIP LOIN OF BEEF** – Sliced and served with a Bordelaise sauce.

**ROAST TURKEY** – A feast for all seasons; includes Stroudsmoor Sausage Stuffing, mashed potatoes, and gravy.

**SALMON DOLCE FORTE** – Poached filets finished with sweet mustard and dill glaze.

**BREAST OF CHICKEN GERARD** – Sautéed breast of chicken finished with sundried tomato basil crème.

**PORK TENDERLOIN MILANESE** – Breaded cutlets finished with sautéed mushrooms and fresh citrus.

**FLOUNDER FLORENTINE** – Tender filets rolled with spinach and blended cheeses, finished with a Blanco Crème.

*ENTRÉES ARE COMPLEMENTED BY ARTISAN BREAD, A SEASONAL VEGETABLE, AND A STARCH.  
A WIDE VARIETY OF SALAD SERVICES, SOUPS, AND ENTRÉES ARE AVAILABLE FOR CONSIDERATION.*

## Wedding Cake

Choose from a selection of Stroudsmoor cakes. Traditional hot beverages are served with dessert.

*Additional dessert options are available on request.*

## HERITAGE - Plated Menu

# ELEGANCE

## THE COCKTAIL HOUR BEGINS

Our chefs' selection of 30 outstanding hot and cold hors d'oeuvres will be butler-served for your guests' enjoyment.

## THE DINING ROOM OPENS

and the first course is featured at the table.

### Appetizer & Salad Duo

**BOCCONCINI INSALATA** – Baby greens complemented by sliced mozzarella and tomato, and finished with balsamic vinaigrette and shards of Romano cheese, **OR** select another Stroudsmoor Appetizer & Salad Duo.

### Entrée Suggestions

**BEEF TENDERLOIN** – Sliced tenderloin of beef finished with Bordelaise.

**POLLO DI PARMA** – Sautéed breast of chicken, roasted pimento pepper, mozzarella cheese, and prosciutto layered and served with a white wine and mushroom reduction.

**WOODLAND CHICKEN** – Breast of chicken finished with caramelized apples and walnuts, served with brandied demi-glaze.

**VEAL PICCATA OR VEAL MILANESE** – Milk-fed cutlet sautéed and served with complementary sauce.

**FILET OF SOLE NEPTUNE** – Tender filets rolled with a seafood stuffing and finished with a Supreme Sauce.

*EACH ENTRÉE SELECTION IS COMPLEMENTED BY ARTISAN BREAD, A SEASONAL VEGETABLE, AND A STARCH.  
A WIDE VARIETY OF SALAD SERVICES, SOUPS, AND ENTRÉES ARE AVAILABLE FOR CONSIDERATION.*

### Wedding Cake

Choose from a selection of Stroudsmoor cakes. Traditional hot beverages are served with dessert.

*Additional dessert options are available on request.*

## ELEGANCE – Plated Menu

BEVERAGE SERVICES PRICED SEPARATELY

STROUDSMOOR WEDDING PACKAGES CAN BE CUSTOMIZED TO ACCOMMODATE YOUR WEDDING VISION.

# HARVEST TABLE

## THE COCKTAIL HOUR BEGINS

Our chefs' selection of **30** outstanding hot and cold hors d'oeuvres will be butler-served for your guests' enjoyment.

## THE DINING ROOM OPENS FOR BUFFET DINING

and the first course is featured at the table.

*Salad Service:* A blend of leafy greens topped with garden vegetables is presented family-style to the table with our house dressing.

## *The Grand Buffet*

Features a variety of prepared salads including Stroudsmoor's Seafood Insalata, fresh fruit salad, and 4 other Stroudsmoor Signature Salads to complement our ...

## *Chef's Selection of Culinary Classics*

**PASTA FRESCA** — Our Chef will select two fresh pastas, both vegetarian entrées.

**MELANZANA ROLLATINI** — Fresh eggplant pan-fried and rolled with a blend of ricotta and parmesan cheese, and baked with marinara sauce and mozzarella cheese.

### **ITALIAN MEATS IN STROUDSMOOR SAUCE**

**BONELESS BREAST OF CHICKEN** — Prepared to your specifications.

### **A SELECTION OF MARKET FRESH FISH**

**THE CARVING BOARD** — NY Strip Loin of Beef complemented by demi-glaze and horseradish sauces.

*ARTISAN BREAD, SEASONAL VEGETABLES, AND A COMPLIMENTARY STARCH COMPLETE THE BUFFET.  
A WIDE VARIETY OF OTHER ENTRÉES ARE AVAILABLE TO SUIT THE DISCRIMINATING TASTE.*

## *Wedding Cake*

Choose from a selection of Stroudsmoor cakes. Traditional hot beverages are served with dessert.

*Additional dessert options are available on request.*

## HARVEST TABLE - Buffet Menu

**THE BUFFET WILL BE REPLENISHED FOR 90 MINUTES  
BEVERAGE SERVICES PRICED SEPARATELY**

# CLASSIC

## THE COCKTAIL HOUR BEGINS

Our chefs' selection of 35 outstanding hot and cold hors d'oeuvres will be butler-served for your guests' enjoyment. Classic Cheese and Fruit Station completes the cocktail hour.

## THE DINING ROOM OPENS

and the first course is featured at the table.

### Appetizer & Salad Duo

**SEAFARER'S GARDEN** — Blended seafood finished with a citrus vinaigrette OR select another Stroudsmoor Appetizer & Salad Duo.

### Entrée Suggestions

**SLICED TENDERLOIN OF BEEF** — Finished with Bordelaise sauce.

**TORNADO DI CHAMPIGNON** — Twin medallions of beef on crostini, finished with marinated mushroom caps and demi-glaze. (*market pricing may apply*)

**LAND AND SEA** — Sliced tenderloin of beef complemented by shrimp and scallops.

**SURF AND TURF** — *Priced at market availability on request.*

**POLARDE DI NAPOLEON** — Breast of chicken marinated and served on a grilled portabella mushroom, topped with roasted red pepper, spinach, and mozzarella cheese, and finished with sundried tomato-basil cream sauce.

**VEAL SALTIMBOCCA** — Milk-fed cutlet sautéed and layered with prosciutto, fresh spinach, hard-cooked egg, provolone cheese, and finished with marsala sauce.

*EACH ENTRÉE SELECTION IS COMPLEMENTED BY ARTISAN BREAD, A SEASONAL VEGETABLE, AND STARCH. A WIDE VARIETY OF SALAD SERVICES, SOUPS, AND ENTRÉE SELECTIONS ARE AVAILABLE FOR CONSIDERATION.*

### Wedding Cake

Choose from a scrumptious selection of 14 Stroudsmoor cake flavors.

### The Grand Finale

Choose either of the following Stroudsmoor Signature Dessert Stations:  
*Cookies & Milk Station | Stroud S'more Station*

## CLASSIC - Plated Menu

BEVERAGE SERVICES PRICED SEPARATELY

# BEVERAGE SERVICES

## Classic Beverage Service

Features 4.5 hours of service including mixed drinks, select wines, select beers, soft drinks, and continuous champagne.

### **SERVICE OPTIONS**

| CLASSIC HOUSE LIQUOR | CLASSIC PREMIUM LIQUOR | CLASSIC ULTIMATE LIQUOR |

## Heritage Beverage Service

Featuring 4.5 hours of service including our stocked brand mixed drinks, wines, beers, and soft drinks.  
| Vodka - White Rum - Gin - Whiskey - Tequila - and more |

## Elegance Beverage Service

The cocktail hour features an open bar serving Premium mixed drinks, wines, beers, and soft drinks.  
Bar then closes during the dinner service for 90 minutes.  
Wine, champagne, and soft drinks by the glass will be served during dinner.  
Open bar will continue for 2 additional hours following dinner.  
| 3 hours open Bar - 90 minutes Beer, Wine, Champagne, and Soft Drinks |

## Legacy Beverage Service

Features 4.5 hours of service including select beers, wines, champagne and soft drinks.

### **SERVICE OPTIONS**

| LEGACY HOUSE WINES & DOMESTIC BEERS |  
| LEGACY PREMIUM WINES & DOMESTIC AND IMPORTED BEERS |  
| LEGACY ULTIMATE WINES & DOMESTIC AND IMPORTED BEERS & A SEASONAL HARD SELTZER |

*AT THE HOST'S REQUEST, MIXED DRINKS AND PREMIUM/ULTIMATE BEERS & WINES  
WILL BE MADE AVAILABLE ON A TAB OR CASH BASIS.*

## Additional Beverage Options

**TAB OR CONSUMPTION BAR** - Choose a tab amount above the minimum required for your venue and the liquor brands (House, Premium, Ultimate). The host will be notified should the tab be reached during the event.  
Options to close the bar or extend the tab will be discussed with the host.  
Payment of the extended tab is collected at the end of the event.

**CASH & CARRY** - Requires bartender fees - *not available on Prime Dates or Extended Hours of Service.*

**SOFT DRINKS ONLY** - 5 hours of unlimited soda, iced tea, & traditional hot beverages  
*This package is required for guests under 21.*

*LIST OF BRANDS BY PACKAGE LEVEL WILL BE PROVIDED UPON REQUEST.  
DURING THE FINAL 30 MINUTES OF EVERY EVENT THE BAR WILL CLOSE AND  
SOFT DRINKS AND COFFEE WILL BE OFFERED TO YOUR GUESTS BEFORE THEY DEPART.*



# The Possibilities are endless. . . ADD A CUSTOM STATION TO ANY PACKAGE!

Ask your event planner for a complete list of stations or let us create one for you.

## Arrival Stations

- CHAMPAGNE & BERRIES** – House Champagne with a seasonal Berry.  
**CIDER AND DONUTS** – Warmed Apple Cider and a donut topped with cinnamon & sugar.  
**LEMONS ON ICE** – Classic, pink and perfectly sweetened lemonades for a summer treat.

## Cocktail Hour Stations

- CHEESE & FRUIT TABLE** – A variety of domestic and imported cheeses, fresh and dried fruit, flatbread, crackers, house-made crostini.  
**CARVING STATIONS** – Your favorite Roast, with all the trimmings.  
**PASTA STATION** – 3 of your favorite Pasta Sauces with our Chef's selection of pasta featured with garlic crostini and shards of Romano  
**SAVORY FOUNTAINS** – Cheese Fountain – Dip Bacon, Spuds, Hot Dogs & more.  
Marinara Fountain – Italian favorites like fried ravioli & meatballs.  
(DIPPING ITEMS ARE CHEF SELECT)  
**CHARCUTERIE BOARDS** - Cured meats, imported & domestic cheeses, smoked fish, flat bread, & focaccia.

## Second Dessert Stations

- COOKIES AND MILK** – featuring Jumbo Cookies: Chocolate Chip, Peanut Butter & Oatmeal Raisin, 3 types of milk: white, chocolate and strawberry.  
**S'MORE STATION** – The classic graham cracker, chocolate bars, and marshmallows!  
**COOKIE & PASTRY TRAYS** – 1 lb. of assorted Italian butter cookies & 1 dz. Assorted miniature pastries served to each guest table.  
**ICE CREAM TRUCK** – Featuring hard scooped ice cream sundaes, smoothies, Floats, and a variety of flavors.  
**VIENNESE TABLE D' HOTE** – A magnificent display of Stroudsmoor Confections

## Late Night Stations

(OVERTIME FEES MAY BE REQUIRED)

- CUP OF JOE STATIONS** – Hot and ready for the ride home!  
Add a CANNOLI to go for the road!  
**FRENCH FRY STATION** - Classic fries ready to dip in melted Cheddar, SCI - BBQ, Malt Vinegar, and mountains of Ketchup.  
**PRETZEL DIPPING STATION** – Soft and salty, ready to dip in savory sauces.

**STATIONS ARE A PER PERSON FEE BASED ON THE GUARANTEED NUMBER  
UNLESS OTHERWISE STATED.  
ALL FEES ARE SUBJECT TO PENNSYLVANIA SALES TAX AND SERVICE CHARGE.**

# DESSERT

*The Sweetest Ending.*

## YOUR WEDDING CAKE

*Stroudsmoor cakes are baked with loving care, delighting the eye, tempting the tummy, and touching the heart.*

The following six flavors are available with all wedding packages.

**CHOCOLATE MOUSSE CAKE**

**WHITE CAKE WITH CHOCOLATE MOUSSE FILLING**

**WHITE CAKE WITH RASPBERRY MOUSSE FILLING**

**WHITE CAKE WITH LEMON MOUSSE**

**MARBLE MADNESS**

**CHOCOLATE RASPBERRY MOUSSE CAKE**

These five cake flavors are available with the **Elegance** and **Harvest Table** packages.  
*Additional cost for these flavors will apply to the Legacy and Heritage packages.*

**CHOCOLATE STRAWBERRY SHORT CAKE** — SEASONAL

**STRAWBERRIES & CREAM CAKE** — SEASONAL

**PEACHES & CREAM CAKE**

**HARVEST SPICE CAKE WITH PUMPKIN MOUSSE** - CONTAINS WALNUTS

**VANILLA DECADENCE CAKE** - CONTAINS COCONUT & PECANS

**GERMAN CHOCOLATE CAKE** - CONTAINS COCONUT & PECANS

The **Classic Package** includes all of the flavors above and the following three.  
*Additional cost for these flavors will apply to all other packages.*

**ITALIAN RUM CAKE**

**BANANA WALNUT CAKE** - CONTAINS WALNUTS

**CHOCOLATE PEANUT BUTTER TORTE** - CONTAINS NUTS

*AS NOTED, SEVERAL OF OUR CAKE FLAVORS INCLUDE NUTS, ALL ARE VEGETARIAN,  
AND SOME CAN BE ADJUSTED TO A VEGAN DIET.*

*ALL STROUDSMOOR WEDDING CAKES ARE ICED WITH NON-DAIRY WHIPPED CREAM.  
OTHER OPTIONS ARE AVAILABLE ON REQUEST, ADDITIONAL FEES MAY APPLY.*

*A VARIETY OF UNIQUE CAKE STYLES AND A CHOICE OF MANY ICING DESIGNS ARE AVAILABLE FOR YOUR CONSIDERATION.  
CUSTOM CAKE DESIGNS ARE AVAILABLE; PRICING IS BASED ON PRODUCTS REQUIRED AND INTRICACY OF DESIGN.*

*SECOND DESSERT OPTIONS ARE AVAILABLE AT AN ADDITIONAL COST.*

*ASK OUR EVENT PLANNERS FOR MORE DETAILS BY ARRANGING A VISIT TO DISCUSS YOUR WEDDING VISION.*

**CONTACT OUR EVENT OFFICE AT 570-421-6431 | EXT. 420 | INFO@STROUDSMOOR.COM**