


THE SHAWNEE INN
AND
GOLF RESORT

Treasured Memories



*Shawnee
Weddings*

Photo taken on the third floor rotunda of the historic Shawnee Inn. Courtesy of Jeff Reeder



The Shawnee Inn and Golf Resort

All wedding packages include the following:

- Selection of hot and cold hors d'oeuvres butlered and displayed
- White glove service during cocktails
- Any style, any flavor wedding cake
- Choice of table cloth, choice color of napkin, chair cover
- Champagne and sparkling water with seasonal berries upon arrival
- Champagne toast
- Complimentary room for the bride and groom,
- Bottle of champagne in your room the night of your wedding



Discover the Shawnee Experience

1 River Road, P.O. Box 67
Shawnee on Delaware, Pennsylvania 18356

Simone Colón

Wedding Coordinator

1-800-SHAWNEE (742-9633) ext. 1407

Local 570-424-4000 x1407

Fax 570-424-9168

scolon@ShawneeInn.com

ShawneeInn.com

Additional amenities and benefits:

- Nestled on the banks of the scenic Delaware River
- Breathtaking outdoor ceremony and cocktail sites

All prices listed are subject to change without notice.

Elegance awaits you...





Beverage Selection

Host Open Bar

Top shelf	\$7.00
Premium brands	\$6.00
Call brands.....	\$5.00
House brands.....	\$5.00
Cordials.....	\$7.00
Cognac, Armagnac	\$7.00
Domestic beer (bottle)	\$4.00
Premium or imported beer (bottle)	\$5.00
House wine.....	\$7.00
House champagne	\$7.00
Fountain drinks, juices or bottled water	\$2.00

Our open bar packages feature unlimited beverages, include full set ups and offer many options to help you meet your budget.

Packages are priced per person based on the guaranteed count or actual attendance, which ever is greater.

- All bar packages, except for the Premium brand package, are sold with your choice of two domestic draft beers. The Premium brands package includes two domestic drafts and one import.
- Micro-brewed or imported draft beer may be added to bar packages for an additional \$2.00 per person.
- A Margarita bar may be added to bar packages for an additional \$2.50 per person.

	<u>Premium</u>	<u>Call</u>	<u>House</u>	<u>Beer/Wine/Soda</u>
One Hour	\$16.50 per person	\$13.50 per person	\$11.00 per person	\$9.00 per person
Two Hours	\$20.00 per person	\$17.00 per person	\$14.50 per person	\$12.00 per person
Three Hours	\$24.00 per person	\$21.00 per person	\$18.00 per person	\$15.00 per person
Four Hours	\$28.00 per person	\$25.00 per person	\$21.50 per person	\$18.00 per person

(Non-alcoholic beverages: sparkling cider, soda, non-alcoholic beer priced same as "Beer, Wine and Soda")

Margarita bar.....\$10.00 per person/ per hour (30 guest-minimum or a \$95.00 surcharge will apply)

A great addition to outdoor events! Our margarita specialists will hand shake or frozen blend your traditional favorites or our own tropical creations

A touch of class..... Champagne punch \$35.00 per gallon • Mimosa \$35.00 per gallon • Bloody Mary \$25.00 per gallon

Complimentary use of our champagne fountain is included. Two gallon minimum that serves 30 people

Beer by the keg 1/4 keg Domestic \$90.00 per keg • 1/2 keg Domestic \$180.00 per keg
 1/4 keg Import/Micro \$100.00 per keg • 1/2 keg Import/Micro \$200.00

All prices listed are subject to change without notice.





Worthington Buffet 1

Cocktail Hour

Your reception begins with an elegant cocktail hour serving:
Baked brie cheese with olives, sun-dried tomatoes and crushed hazelnuts
Hot ranch fondue with vegetable crudité and crispy breads

Selection of Five Hors d'Oeuvres

Blue cheese en croute
Sesame chicken skewers
BBQ glazed meatballs
Mini chicken cordon bleu
Pigs in a blanket with mustard dip
Chicken and mango pastries
Vegetable tempura

Asparagus and crab shots
Breaded shrimp and avocado cream
Assorted mini quiche
Scallops in bacon with teriyaki dipping sauce
Shrimp spring rolls
Vegetarian spring rolls
Crab puff

Asiago olives
Coconut shrimp
Mushroom risotto balls
Chicken quesadilla cones
Breaded zucchini sticks
Asparagus and parmesan en croute
Crab rangoon
Fried Ravioli

Dinner and Reception:

Champagne Toast
Salad (choice of two)
Fresh tossed mixed greens
Caesar salad
Spinach, onion and cranberry salad
Fresh mozzarella and tomato salad
Arugula, mushroom and corn salad
Potato, olive and pepper salad

Entrées

(choice of four)

New York sirloin with mushroom and whole grain mustard sauce
Teriyaki BBQ'd glazed chicken
Garlic braised chicken with basil cream sauce
Seafood and saffron paella
Penne pasta with eggplant, zucchini and tomato
Sole filets with spinach, crab and lemon butter
Pork loin with apple and dried fruit compote
Vegetarian orzo with mushroom, broccoli, peppers and rich tomato sauce
Tilapia filets crusted with tortilla chips and served with mango and corn salsa
Atlantic salmon with caper and dill crust served with yogurt and cucumber dressing

Accompaniments

(choice of one starch and choice of one vegetable)

Choice of:

Pepper spiced green beans
Steamed seasonal vegetable assortment

Choice of:

Garlic roasted red potatoes
White and wild rice pilaf

Fresh warm rolls, coffee, and tea

\$59.95 per person

(price is subject to 6% state tax and 18% gratuity)

All prices listed are subject to change without notice.

Elegance awaits you...





Cocktail Hour

Your reception begins with an elegant cocktail hour serving:
Local and imported cheese display with fresh fruit
Vegetable crudité displayed with whole grain crackers
Baked brie cheese with dried fruit and crushed nut topping

Selection of Seven Hors d'Oeuvres

Pasta station
Blue cheese en croute
Sesame chicken skewers
BBQ glazed meatballs
Mini chicken cordon bleu
Pigs in a blanket with mustard dip
Chicken and mango pastries
Vegetable tempura

Asparagus and crab shots
Breaded shrimp and avocado cream
Assorted mini quiche
Scallops in bacon with teriyaki dipping sauce
Shrimp spring rolls
Vegetarian spring rolls
Crab puff

Asiago olives
Coconut shrimp
Mushroom risotto balls
Chicken quesadilla cones
Breaded zucchini sticks
Asparagus and parmesan en croute
Crab rangoon
Fried Ravioli topped with basil pesto

Reception:

Champagne Toast

Salad (choice of two)

Mesclun greens with mandarin oranges, figs, prosciutto

Mediterranean salad with cucumbers, roasted peppers, roma tomatoes, basil kalamata olives with feta cheese and balsamic vinaigrette

Baby spinach salad with Gorgonzola cheese, dried cranberries, spiced and glazed walnuts, marinated onions in red wine vinaigrette

Authentic caesar salad with crisp romaine, fresh shredded Parmesan, creamy citrus and garlic caesar dressing, homemade croutons

Waldorf salad with toasted walnuts, celery, red grapes, apple, lemon vinaigrette

All prices listed are subject to change without notice.

Entrées (choice of four)

Braised Veal - Veal tenders, mushroom mustard ragout

Stuffed Sole - Monte Carlo crabmeat stuffing, creamy leek fondue

Chicken Dijonnaise - Dijon cream sauce

Steak Puttanesca - Tomato, garlic, red pepper, capers, olives, anchovies

Farfalle Tuscana - Sun-dried tomato, prosciutto, and spinach

Baked Orecchiette - Beef or pork, tomatoes, mozzarella

Chicken Chasseur - Wild mushroom blend, tomato concasse

Chef Attended Carving Station (choice of one):

Lamp top round

Roasted steamship round of beef

Accompaniments

Steamed bouquet of seasonal vegetables

Mashed potatoes with garlic, horseradish, and cheese

Fresh baked rolls and butter

Coffee, tea and soda

Worthington Buffet 2
Chef-attended buffet

\$69.95 per person

(price is subject to 6% state tax and 18% gratuity)





Cocktail Hour

Your reception begins with an elegant cocktail hour serving:
Display of cheese from Italy and Greece with fresh fruit
Vegetable crudité displayed with whole grain crackers and assorted dips
Tomato and fresh mozzarella drizzled balsamic and olive oil emulsion
Antipasto display with imported Italian dried and cured meats and marinated olives
Baked brie cheese with dried fruit and crushed nut topping

Selection of Seven Hors d'Oeuvres

Chef-attended pasta station, see pg. 7
Blue cheese en croute
Sesame chicken skewers
BBQ glazed meatballs
Mini chicken cordon bleu
Pigs in a blanket with mustard dip
Chicken and mango pastries
Vegetable tempura

Asparagus and crab shots
Breaded shrimp and avocado cream
Assorted mini quiche
Scallops in bacon with teriyaki dipping sauce
Shrimp spring rolls
Vegetarian spring rolls
Crab puff
Asiago olives

Coconut shrimp
Mushroom risotto balls
Chicken quesadilla cones
Breaded zucchini sticks
Asparagus and parmesan en croute
Crab rangoon
Fried Ravioli with sherry cream sauce

Dinner and Reception:

Champagne Toast

Salad (choice of two)

Asparagus & prosciutto with Asiago cheese, tomato, lemon and extra virgin olive oil

Bibb lettuce with roasted peppers, cherry tomatoes, marinated onions, feta cheese, and balsamic vinaigrette

Oriental moon with mixed greens, pear, cucumbers, toasted sesame seeds. Pinoki mushroom and cilantro with Asian sesame dressing

Radicchio reds with asparagus, artichokes, and beets with basil and olive oil emulsion

Mediterranean salad with cucumbers, roasted peppers, roma tomatoes, basil kalamata olives with feta cheese and balsamic vinaigrette

Entrées (choice of four)

Veal Tenders and Mushroom Ragout - Balsamic demi cream
Pork Medallions - Medallions of pork tenderloin, mango apricot chutney
Red Snapper - Champagne crème fraiche
Chicken Roulade - Apple, pear, prosciutto, creamy mustard sauce
Cornish Hen - Honey mustard chipotle glazed
Beef Paprikash - Hungarian paprika, peppers, caramelized onion
Orecchiette - Sweet crumbled Italian sausage, sun dried tomato, broccoli rabe, rich fennel sauce
Fettuccini Bolognese - Triple ground meat, signature tomato sauce, shaved Parmigiano Reggiano

Chef Attended Carving Station (choice of one):

Leg of lamb au jus
Roasted leg of ham with pineapple chipotle glaze
Balsamic glazed prime rib of beef

Accompaniments

Chef-attended mashtini bar*
Steamed bouquet of seasonal vegetables
Fresh baked rolls and butter
Coffee, tea and soda

\$89.95 per person
(price is subject to 6% state tax and 18% gratuity)

All prices listed are subject to change without notice.

Elegance awaits you...

***Chef Attended Mashtini Bar**

Choice of two:

Sweet mash, yukon gold mash, spinach infused mash, redskin mash

Toppings:

Sour cream, chives, bacon bits, cinnamon sugar, brown sugar, pecans, cheddar cheese, garlic, horseradish, butter





Waring Plated Dinner

Cocktail Hour

Your reception begins with an elegant cocktail hour serving:
 Baked brie cheese with olives, sun-dried tomatoes and crushed hazelnuts
 Hot ranch fondue with vegetable crudité and crispy breads

Selection of five hors d'Oeuvres

Blue cheese en croute
 Sesame chicken skewers
 BBQ glazed meatballs
 Mini chicken cordon bleu
 Pigs in a blanket with mustard dip
 Chicken and mango pastries
 Vegetable tempura

Asparagus and crab shots
 Breaded shrimp and avocado cream
 Assorted mini quiche
 Scallops in bacon with teriyaki dipping sauce
 Shrimp spring rolls
 Vegetarian spring rolls
 Crab puff

Asiago olives
 Coconut shrimp
 Mushroom risotto balls
 Chicken quesadilla cones
 Breaded zucchini sticks
 Asparagus and parmesan en croute
 Crab rangoon
 Fried Ravioli

Dinner and Reception:

Champagne Toast

Appetizers (select one)

Potato gnocchi with ratatouille, olives and parmesan crisp
 Fried seafood ravioli with red wine cream and chive oil
 Avocado and shrimp with olive and caper tapenade
 Tomato, asparagus and mozzarella salad
 Chicken sate with rice pilaf

Soup (choice of one)

Coconut chicken curry with rice
 (served without the chicken for vegetarian choice)
 Seafood bisque
 Butternut squash
 Mushroom and crispy bacon

Salad (choice of one)

Fresh mixed greens
 Arugala caesar salad
 Spinach, gorgonzola,
 onion and cranberry salad

Entrée Selections (choice of two)

Seared chicken breast with sun dried tomato and almond polenta, wild berry glaze and red pepper coulis	\$56.95
Grilled lamb tenderloin with rosemary, mint and lavender glaze	\$69.95
Beef tenderloin with grilled portobella cap and pomegranate balsamic reduction	\$79.95
Pecan crusted and Asian crusted chicken with vanilla beurre blanc	\$59.95
New York strip with blue cheese crumbles and shrimp au poivre with brandy	\$64.95
Shrimp with asparagus, mango and peppers	\$64.95
Triple beef and reef — Filet mignon, marinated chicken with lobster tail	\$89.95
Portobella mushroom with tomato, basil and arugala	\$64.95
Char grilled swordfish with mediterranean salsa	\$64.95
Atlantic salmon with caper and dill crust and cucumber yogurt dressing	\$64.95

Sorbet (choice of one)

Lemon
 Wild Berry

Fresh warm rolls, coffee, and tea

(price is subject to 6% state tax
 and 18% gratuity)

Accompaniments (choice of one vegetable)

Choice of: Pepper spiced green beans — Steamed seasonal vegetable assortment

All entrées served with cheesy garlic mashed potatoes unless designated in its description.

All prices listed are subject to change without notice.





Shawnee Elegant Reception

Cocktail Hour

Your reception begins with an elegant cocktail hour serving:
Baked brie cheese with olives, sun-dried tomatoes and crushed hazelnuts
Hot ranch fondue with vegetable crudité and crispy breads

Selection of Five Hors d'Oeuvres

Blue cheese en croute
Sesame chicken skewers
BBQ glazed meatballs
Mini chicken cordon bleu
Pigs in a blanket with mustard dip
Chicken and mango pastries
Vegetable tempura

Asparagus and crab shots
Breaded shrimp and avocado cream
Assorted mini quiche
Scallops in bacon with teriyaki dipping sauce
Shrimp spring rolls
Vegetarian spring rolls
Crab puff

Asiago olives
Coconut shrimp
Mushroom risotto balls
Chicken quesadilla cones
Breaded zucchini sticks
Asparagus and parmesan en croute
Crab rangoon
Fried Ravioli with mushroom sherry cream sauce

Dinner and Reception: Champagne Toast

Salad Station (Choice of two)

Fresh tossed mixed greens
Caesar salad
Fresh mozzarella and tomato
Italian antipasto
Spinach, onion and cranberry salad
Arugula, mushroom and corn salad
Potato, olive and pepper salad

Potato and Vegetable Station

Potato skins
Red mashed potatoes
Pureed sweet potato
Seasonal fresh vegetables

Pasta Station

Pasta:
Penne and linguine

Pesto
Broccoli
Crispy bacon
Olives
Shaved parmesan
Ham
Red onion

Sauce:
Parmesan cream
Tomato and basil

Ingredients:
Garlic olive oil
Diced tomatoes

Toppings to Garnish Your Plate:

Crispy bacon
Sour cream
Chopped chives
Roasted almond slivers
Garlic cinnamon sugar

Carving Station

(Choice of two of the following Fresh Carved Meats)
Beef tenderloin
Sugar cane studded ham
Turkey breast
Sirloin of pork
Marinated leg of lamb

Seafood Station (Choice of three)

Smoked salmon served with
Red onion, capers and sour cream
Baked side of salmon with Asian spices
Raw bar — tuna and salmon with
traditional sushi accompaniments
and homemade crab salad
Seafood ragout
New Orleans style shrimp gumbo
Tilapia filets crusted with tortilla chips
and served with mango corn salsa

Fresh Bakery Basket

Coffee and tea

\$79.95 per person
(price is subject to 6%
state tax and 18% gratuity)

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Elegance awaits you...





Hors d'Oeuvres Enhancements

Asparagus with asiago en crouete	\$130.00 per 100 pieces	Hibachi beef or chicken skewers	\$150.00 per 100 pieces
Seafood crepe bundles	\$250.00 per 100 pieces	Deluxe cold canapes	\$180.00 per 100 pieces
Mushroom vol-au-vent	\$130.00 per 100 pieces	Jumbo gulf shrimp on ice	\$250.00 per 100 pieces
Cozy shrimp	\$250.00 per 100 pieces	Cordial cart	\$6.00 per person
Beef and duxelle en crouete	\$250.00 per 100 pieces	Viennese table	\$8.00 per person
Parmesan artichoke hearts	\$180.00 per 100 pieces	French pressed coffee station	price varies
Assorted crostini	\$180.00 per 100 pieces	Ice cream sundae bar	\$5.00 per person
Pear and brie in phyllo pastry	\$200.00 per 100 pieces	Ice carving	\$300.00 per carving
Raspberry and brie in phyllo pastry	\$180.00 per 100 pieces		<i>Specialty carving priced accordingly</i>

Bonus

Shawnee will set-up a complimentary website for your wedding guests to refer to for times, dates, bridal registry links and more. This is a great way to communicate to your friends and family!

Are you flexible with your wedding/reception day?

Book your reception on Friday or Sunday and receive 10% off your total package price! See our wedding and event manager for details. (Excludes holidays. Must be a complete wedding package to receive discount.)

Please Note:

A deposit of \$1000 is required to hold your reception space. Full payment and final count for your reception is due fourteen days prior to the event in form of cash, credit card, or check. All listed prices do not include 18% gratuity and 6% state sales tax.

You will be charged for the guaranteed count including "no shows." Prices are subject to change.

Ceremony & Reception Locations

Choose from several indoor and outdoor scenic wedding settings...

The Historic Shawnee Inn elegant conference rooms • North Lawn • South Lawn • Golf Course

River Sanctuary • Shawnee Playhouse - (*Tented receptions are available for several of these locations*)

All prices listed are subject to change without notice.





Winter Wonderland

Imagine your ideal fairy tale ceremony amongst the icy river and snow-draped landscape...

Enjoy your choice of either a plated or buffet-style meal for an exquisite Winter Wonderland wedding, vowel renewal, or commitment ceremony, here at The Shawnee Inn and Golf Resort.

Plated Menu

Chef's choice of soup or salad
Choice of two Entrées:
(See menu options)

Buffet-Style Menu

Chef's choice of soup or salad
Choice of two Entrées:
(See menu options)
1 Starch
1 Vegetable

Menu Options

Chicken Chasseur - Mushroom, tomato concasse
Chicken Bercy - Sausage, mushroom, aspic glaze
Stuffed Sole - Spinach, cheese, crab, lemon caper beurre blanc
Red Snapper - Champagne crème fraiche

Special Packages

All packages include:
Champagne and sparkling water greeting
4-hour open bar (house brand liquors)
Chef's choice hors d'oeuvres
Signature non-alcoholic drink
Champagne toast
Any style flavor wedding cake
Wedding white linens and chair covers

In addition, for the happy couple:
Complimentary room
Bottle of champagne in your room

\$56 per person
(price does not include 6% state tax and 18% gratuity)

This special cannot be combined with any other offer.

Contact Simone Colòn, our Wedding Coordinator, at 570-424-4000 ext. 1407
or email: weddings@shawneeinn.com for more info

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Elegance awaits you...

