



STROUDSMOOR

COUNTRY INN

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 with 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.

WEDDING BOOKLET

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 one: Full Open Bar featuring your choice of brands;
A Beer, Wine & Soda Package; or Tab Service.
Custom packages are also available.

Enjoy a Professional Wedding Planning Team that includes an Event planner, Maître d', Seasoned Staff,
Dedicated Professional Chef, Onsite Bakery & Cake Designer, Floral Designer, Spa Coordinator, and
Group Lodging Reservationist, 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 wedding day details and an acceptance of all event 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

THE STROUDSMOOR WEDDING CEREMONY

Auradell ... \$1400.00 ceremony fee Auradell hosts 30 to 60 guests.

SCI Pavilion ... \$1900.00 ceremony fee SCIPavilion hosts 50 to 100 guests.

Lawnhaven ... \$2500.00 ceremony fee Lawnhaven hosts 75 to 150 guests.

Woodsgate ... \$2500.00 ceremony fee Woodsgate hosts 75 to 150 guests.

Ridgecrest ... \$2900.00 ceremony fee Ridgecrest hosts 175 to 250 guests.

Terraview ... \$2900.00 ceremony fee Terraview hosts 175 to 350 guests.

STROUDSMOOR CEREMONY SITE FEES INCLUDE :

- THE ASSISTANCE OF A DEDICATED WEDDING PLANNER TO ORGANIZE AND ORCHESTRATE THE WEDDING REHEARSAL AND CEREMONY TO ENSURE A SEAMLESS EXECUTION
- AN ADDITIONAL HOUR OF SERVICE FOR GUEST ARRIVAL AND THE CEREMONY
- THE PREPARATION OF THE SITE
- A SHELTERED ALTERNATIVE IN CASE OF INCLEMENT WEATHER
- THE USE OF THE VENUE HOLDING LOUNGE 30 MINUTES PRIOR TO THE CEREMONY

RENTAL EQUIPMENT AND PROFESSIONAL SERVICES ARE AVAILABLE AS NEEDED AND WILL REQUIRE ADDITIONAL FEES BASED ON THOSE ITEMS SELECTED. PRICES QUOTED DO NOT INCLUDE TAX OR SERVICE CHARGE.

EACH STROUDSMOOR FACILITY HAS ITS OWN CEREMONY SITE AS LISTED ABOVE.

ASK OUR EVENT PLANNERS FOR MORE DETAILS REGARDING OUR ENCHANTING SITES.

Rehearsal Celebrations start at ... \$43.95 per person

POOL PARTIES-BBQ-PLATED-BUFFET-GRAZING-FAMILY-STYLE AND MANY OTHER DINING OPTIONS ARE AVAILABLE FOR YOUR CONSIDERATION.

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

BEVERAGE SERVICES PRICED SEPARATELY

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

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 pimiento 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

*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.

ELEGANCE – Plated Menu

BEVERAGE SERVICES PRICED SEPARATELY

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

The Hors d'oeuvre Reception

The highlight of every Stroudsmoor wedding? Our acclaimed hors d'oeuvre service. Savor every bite while mingling with loved ones in an atmosphere designed for celebration..

Featuring our chefs' selection of ~~45~~ outstanding hot and cold hors d'oeuvres will be butler-served for your guests' enjoyment.

The 90 minute butler service is accompanied by 2 of your chosen themed stations.

The Hors d'oeuvres

OUR CHEFS WILL CREATE A MOST GRACIOUS AFFAIR WITH MINI CULINARY MASTERPIECES TO INDULGE EVERY PALATE. BELOW, A SMALL SAMPLING, COMES FROM A LONG LIST OF OUR FAVORITES.

- Succulent Jumbo Shrimp
- Stuffed Mushrooms Neptune
- Grilled Portobello Mushroom
- Sliced Filet Mignon on Garlic Toast
- Marinated lemon & herb Chicken Breast
- Clams Oreganata, a la Grecque, or Casino
- Tempura fried Vegetables & Seafood
- Crostini di Formaggio
- Smoked Shrimp or Scallops wrapped in bacon
- Coconut Encrusted Shrimp
- Roasted Garlic Chicken on the Skewer
- Balsamic Scallops or Scallops Schaller
- Citrus Grilled Tuna
- Focaccia
- Apricot or Cranberry & Brie en Croute
- Cashew encrusted Shrimp
- Grilled Scallops Pesto
- Fruited Stilton Cheese Baked in Pastry
- Philly Cheese Steak
- Eggplant Tapenade
- Land and Sea
- Bruschetta on Crostini
- Fresh Fruit with a berry coulis
- California Club
- Everyone's favorite... sausages wrapped in pastry
- Hundreds more are created every week based on seasonal availability and theme.

The Stations

Manhattan Deli
Italian
Polynesian
Tapas
Greek

Pasta on Parade
German
French
Indian Delights
Pan Puri

Irish Boxtty Bar
Tom Jones Table
The Carving Board
The Seafood Salad Bar
Asian inspired

*And the list goes on...
Tell us your favorite
foods and we can create a
station to delight you!
Additional fees will apply.*

The Wedding Cake

Featuring your choice of scrumptious flavors with whipped cream icing & elaborate decorating styles. Traditional hot beverages are served with dessert.

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 COMPLEMENTARY 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 & 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 according to 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 & 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

Classic Beverage Service

Features 4.5 hours of open bar service including your choice House, Premium, or Ultimate brand liquors, beers, wines, champagne, and soft drinks.

HOUSE BRANDS

BEERS

COORS LIGHT
BUDWEISER
YUENGLING—ON TAP
MILLER LITE—ON TAP

WINES

LIVINGSTON CHARDONNAY
SYCAMORE LANE MERLOT
VILLA SORONO MOSCATO

LIQUORS

JIM BEAM
SEAGRAMS-7
DEWAR'S WHITE LABEL
BEEFEATER
SKYY
SMIRNOFF
SMIRNOFF ORANGE
SMIRNOFF RASPBERRY
SMIRNOFF VANILLA
CHRISTIAN BROTHERS
BACARDI
MALIBU
TORTILLA SILVER
DRY VERMOUTH
SWEET VERMOUTH
MELON SCHNAPPS
PEACH SCHNAPPS
SOUR APPLE SCHNAPPS
RAZZMATAZZ
AMARETTO
CRÈME DE COCOA DARK
CRÈME DE MENTHE DARK
BLUE CURACAO
TRIPLE SEC

CONDIMENTS

LEMON, LIME, ORANGES, OLIVES,
CHERRIES

MIXERS

ORANGE, TOMATO, GRAPEFRUIT,
CRANBERRY & PINEAPPLE JUICES;
COKE PRODUCTS;
CLUB, TONIC, AND GINGER ALE

Brands may vary depending on availability

Legacy Beverage Service

Features 4.5 hours of service including House, Premium, or Ultimate brand **beers, wines, champagne, and soft drinks.**
(no hard liquor included)

Tab Service

Choose a tab amount above the minimum required for your venue and the liquor brands — House, Premium, or Ultimate. Drinks will be tabbed on a per drink basis.

Cash Bars will have all brands available

DURING THE FINAL 30 MINUTES OF EVERY EVENT, THE BAR WILL CLOSE AND SOFT DRINKS AND COFFEE WILL BE OFFERED.

PREMIUM BRANDS

(INCLUDES ALL HOUSE BRANDS)

BEERS

HEINEKEN
MICHELOB ULTRA

WINES

SYCAMORE LANE PINOT GRIGIO
VILLA SORONO RIESLING
SYCAMORE LANE CABERNET
SAUVIGNON

LIQUORS

JACK DANIELS
BULLEIT BOURBON
SOUTHERN COMFORT
SEAGRAM'S -VO
JOHNNIE WALKER RED
TANQUERAY
TITO'S
ABSOLUT
STOLICHNAYA
ABSOLUT CITRON
CAPTAIN MORGAN
JOSE CUERVO
BAILEY'S
KAHLUA

Brands may vary depending on availability

ULTIMATE BRANDS

(INCLUDES ALL HOUSE &
PREMIUM BRANDS)

BEERS

CORONA
SEASONAL SELTZER

WINES

VILLA SORONO PINOT NOIR

LIQUORS

MAKERS MARK
CROWN ROYAL
JAMESON
GLENFIDDICH 12YR
JOHNNIE WALKER BLACK
BOMBAY SAPPHIRE
GREY GOOSE
KETEL ONE
1800 BLANCO
FRANGELICO
GRAND MARNIER
DISARONNO
SAMBUCA

Brands may vary depending on availability

WEDDING PACKAGE SEASONAL PRICING

FOOD PACKAGES	JANUARY – MARCH	APRIL - AUGUST, NOVEMBER & DECEMBER	SEPTEMBER & OCTOBER
HERITAGE - PAGE 3	\$70.00	\$86.00	\$110.00
ELEGANCE - PAGE 4	\$80.00	\$100.00	\$115.00
HORS D'OEUVRE RECEPTION - PAGE 5	\$85.00	\$110.00	\$125.00
HARVEST TABLE - BUFFET - PAGE 6	\$85.00	\$110.00	\$125.00
CLASSIC - PAGE 7	\$90.00	\$120.00	\$135.00
BEVERAGE PACKAGES PAGE 8	JANUARY – MARCH	APRIL - AUGUST, NOVEMBER & DECEMBER	SEPTEMBER & OCTOBER
LEGACY - HOUSE	\$25.00	\$30.00	\$35.00
LEGACY - PREMIUM	\$29.00	\$34.00	\$40.00
LEGACY - ULTIMATE	\$34.00	\$39.00	\$45.00
CLASSIC - HOUSE	\$40.00	\$45.00	\$50.00
CLASSIC - PREMIUM	\$44.00	\$49.00	\$55.00
CLASSIC - ULTIMATE	\$49.00	\$54.00	\$60.00

MIDWEEK DATES ARE EXCLUSIVELY AVAILABLE MONDAY THROUGH THURSDAY, OFFERING A UNIQUE OPPORTUNITY TO CELEBRATE YOUR SPECIAL DAY DURING THE WEEK AT A MOST AFFORDABLE RATE.

Rates are subject to 6% Sales Tax and 22% Service Charge - Prices are subject to change without notice.

Service charge is calculated on all services provided, and is taxable.

Customized Food and Beverage Packages to suit your style and budget are available on request.

STEPS FOR CREATING AN ESTIMATE OF COSTS:

A written estimate of cost is available when touring the Inn.

1	FOOD PACKAGE x ESTIMATED NUMBER OF GUESTS	\$	x	#	=
2	BEVERAGE PACKAGE x ESTIMATED NUMBER OF GUESTS	\$	x	#	=
3	CEREMONY SITE FEE (IF CHOOSING CEREMONY ON SITE)				\$
4	EVENT DÉCOR & STYLING (MINIMUM REQUIRED) <i>EXAMPLES INCLUDE LINENS, CENTERPIECES, FLORALS, SELFIE WALLS, ETC.</i>				\$2,000.00
5	22% SERVICE CHARGE ON ITEMS 1, 2, 3 & 4	\$	x	22%	=
6	6% SALES TAX ON ITEMS 1, 3, 4 & 5	\$	x	6%	=
7	ESTIMATED TOTAL (ADD ITEMS 1 – 6)				\$

A REASONABLE COST OF LIVING CLAUSE IS INCLUDED IN OUR CONTRACT TERMS.

ON REQUEST, MEALS MAY BE COOKED TO A DESIRED TEMPERATURE; HOWEVER, REQUESTS TO CONSUME RAW OR UNDERCOOKED MEATS, FISH, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. OUR RECIPES CONTAIN ALLERGENS INCLUDING MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY, AND WHEAT. DIETARY RESTRICTIONS WILL BE CONSIDERED AND ACCOMMODATIONS MADE WITH ADVANCE NOTICE AT NO ADDITIONAL COST. GUESTS WITH ALLERGIES MUST BE AWARE OUR KITCHENS DO CONTAIN ALLERGENS AND SHOULD BE PREPARED PROPERLY BASED ON THE SEVERITY OF THEIR ALLERGY.

570-421-6431 • EVENT OFFICE – EXTENSION 420 | STROUDSMOORWEDDINGS.COM
STROUDSMOOR COUNTRY INN–EVENT OFFICE | 231 STROUDSMOOR ROAD, STROUDSBURG, PA 18360
FOR ADDITIONAL INFORMATION, CONTACT INFO@STROUDSMOOR.COM.

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 & 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
CHARCUTERIE BOARDS - Cured meats, imported & domestic cheeses, olives, pickled vegetables, smoked fish, flat bread, & focaccia

Second Dessert Stations

- COOKIES & MILK** – featuring Jumbo Cookies: Chocolate Chip, Peanut Butter & Oatmeal Raisin and 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 – 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 mini CANNOLI to go for the road!
FRENCH FRY STATION - Classic fries ready to dip in melted Cheddar, SCI-BBQ, Malt Vinegar, and mounds 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 flavors are available with all wedding packages:

WHITE CAKE WITH CHOCOLATE MOUSSE FILLING

CHOCOLATE MOUSSE CAKE

WHITE CAKE WITH RASPBERRY MOUSSE FILLING

CHOCOLATE RASPBERRY MOUSSE CAKE

STRAWBERRIES AND CREAM CAKE – *SEASONAL*

CHOCOLATE STRAWBERRIES AND CREAM CAKE — *SEASONAL*

VANILLA DECADENCE CAKE - *CONTAINS COCONUT & PECANS*

GERMAN CHOCOLATE - *CONTAINS COCONUT & PECANS*

WHITE CAKE WITH LEMON MOUSSE

PEACHES & CREAM CAKE

BANANA WALNUT CAKE - *CONTAINS WALNUTS*

HARVEST SPICE CAKE WITH PUMPKIN MOUSSE - *CONTAINS WALNUTS*

ITALIAN RUM CAKE

CHOCOLATE PEANUT BUTTER TORTE - *CONTAINS NUTS*

MARBLE MADNESS

*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](mailto:info@stroudsmoor.com)