



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 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

*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*

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*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.

## 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.*

### 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\**

### 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

<b>FOOD PACKAGES</b>	<b>JANUARY – MARCH</b>	<b>APRIL - AUGUST, NOVEMBER &amp; DECEMBER</b>	<b>SEPTEMBER &amp; OCTOBER</b>
HERITAGE - PAGE 3	\$75.00	\$92.00	\$117.00
ELEGANCE - PAGE 4	\$85.00	\$105.00	\$123.00
HORS D'OEUVRE RECEPTION - PAGE 5	\$90.00	\$117.00	\$132.00
HARVEST TABLE - BUFFET - PAGE 6	\$90.00	\$117.00	\$132.00
CLASSIC - PAGE 7	\$95.00	\$127.00	\$145.00
<b>BEVERAGE PACKAGES</b> PAGE 8	<b>JANUARY – MARCH</b>	<b>APRIL - AUGUST, NOVEMBER &amp; DECEMBER</b>	<b>SEPTEMBER &amp; OCTOBER</b>
LEGACY - HOUSE	\$27.00	\$32.00	\$37.00
LEGACY - PREMIUM	\$31.00	\$36.00	\$42.00
LEGACY - ULTIMATE	\$36.00	\$41.00	\$47.00
CLASSIC - HOUSE	\$42.00	\$47.00	\$52.00
CLASSIC - PREMIUM	\$46.00	\$51.00	\$57.00
CLASSIC - ULTIMATE	\$51.00	\$56.00	\$62.00

**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.*

<b>1</b>	FOOD PACKAGE X ESTIMATED NUMBER OF GUESTS	\$	X	#	=
<b>2</b>	BEVERAGE PACKAGE X ESTIMATED NUMBER OF GUESTS	\$	X	#	=
<b>3</b>	CEREMONY SITE FEE (IF CHOOSING CEREMONY ON SITE)				\$
<b>4</b>	EVENT DÉCOR & STYLING (MINIMUM REQUIRED) <i>EXAMPLES INCLUDE LINENS, CENTERPIECES, FLORALS, SELFIE WALLS, ETC.</i>				\$2,000.00
<b>5</b>	22% SERVICE CHARGE ON ITEMS 1, 2, 3 & 4	\$	X	22%	=
<b>6</b>	6% SALES TAX ON ITEMS 1, 3, 4 & 5	\$	X	6%	=
<b>7</b>	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](http://STROUDSMOORWEDDINGS.COM)  
STROUDSMOOR COUNTRY INN–EVENT OFFICE | 231 STROUDSMOOR ROAD, STROUDSBURG, PA 18360  
FOR ADDITIONAL INFORMATION, CONTACT [INFO@STROUDSMOOR.COM](mailto: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

CHOCOLATE MOUSSE CAKE

WHITE CAKE WITH RASPBERRY MOUSSE

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

CHOCOLATE STRAWBERRY SHORTCAKE

*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.*

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