



The Nichols Village Hotel & Spa is nestled in the foothills between the Pocono and Endless Mountains. An exquisite blend of modern luxury and small town charm, our Award-winning staff adds a personal touch to your special day. Our Wedding Packages are designed to take the work out of planning. Our Wedding Specialist will guide you through every detail and transform your dreams into memories of a lifetime.

Our Wedding Packages Include:

Greeting Reception

Your Guests will begin with a One Hour Cocktail Reception in our tented Courtyard or Atrium Poolside. A fine selection of Hors d'oeuvres accompany the first hour of your Open Bar

Floral Centerpieces and Candlelight

Freshly Cut Seasonal Flower Centerpieces will be set on all guest tables accompanied by votive candles

Table Linen

White Damask or Ivory table linen and your choice of colored linen napkins compliment our dining area

Complimentary Parking

*Complimentary Overnight Accommodations for the Bride & Groom
With chilled champagne and Discounted Room Rates for your Wedding Guests*

Wedding Tasting

A private tasting of Two Entrées of your choice for the Bride and Groom

Wedding Cake

In partnership with Community Bakery, your wedding cake is available in a variety of styles and flavors and is included in our wedding packages.



The Chestnut Package

Four Hour Premium Open Bar

Selection of Four Butler-passed Hors d'oeuvres from Chestnut Selection

Fresh Vegetable Crudités Display with Dipping Sauce

Champagne Toast

*Garden Salad with Mixed Greens, Cucumbers and Grape Tomatoes
Tossed with our House Balsamic Vinaigrette Dressing*

Crusty Rolls and Whipped Butter

Featured Entrees Choice of Two:

Chicken Saltimbocca

*Breast of Chicken Stuffed with Prosciutto, and Mozzarella
Topped with a Marsala Wine Sauce*

Dijon Crusted Roast Sirloin of Beef

Served with a Green Peppercorn Sauce

Sundried Tomato Herb Encrusted Tilapia

Drizzled with Beurre Blanc sauce

Pork Tenderloin

With a Ginger Soy Glaze

*Chef's Choice of Seasonal Fresh Vegetable and
Potato or Rice Accompaniment*

Coffee, Tea, Brewed Decaffeinated Coffee and Herbal Teas

Customized Wedding Cake

\$54.00 per person

20% Service Charge, 6% Sales Tax



The Applewood Reception

Four Hour Premium Open Bar

Selection of Five Butler-passed Hors d'oeuvres from Applewood Selection

Displays

*Fresh Vegetable Crudités with Dipping Sauce
Imported and Domestic Cheese and Fresh Fruit*

Champagne Toast

*Mixed Field Greens topped with Walnuts and Craisins
Tossed with our Blush Vinaigrette Dressing*

Fresh Specialty Breads and Rolls served with Homemade Garlic Herb Whipped Butter

Choice of One:

Penne ala Vodka or Tortellini Primavera

Featured Entrees Choice of Two:

Oven Roasted French Chicken Breast with Caramelized Sea Scallops

Served with a White Wine Cream Sauce

Roast Peppered Tenderloin of Beef

Served with a Tomato Béarnaise

Peppered Seared Tuna

With a Cucumber & Fresh Fruit Salsa

Frenched 10 oz. Pork Chop

Seared and Served with Dried Cherry Merlot Demi-Glace with a Shallot Chutney

*Chef's Choice of Seasonal Fresh Vegetable and
Potato or Rice Accompaniment*

Coffee, Tea, Brewed Decaffeinated Coffee and Herbal Teas

Custom Designed Wedding Cake

\$76.00 per person

20% Service Charge, 6% Sales Tax



The Village Wedding Reception

Four Hour Premium Open Bar

Selection of Five Butler Passed Hors d'oeuvres from the Village Selection

Displays

*Imported and Domestic Cheeses, Sliced Pepperoni
With a Selection of Crostini and Crackers
Grilled Vegetable Display with Balsamic Reduction Drizzle
Fresh Fruit and Berries*

Champagne Toast

Stations with Chef's Attending

Sautéed Pasta

*Choice of two pastas and sauces
Tortellini, Farfalle, or Penne Rigate
With Pesto, Tomato Basil, Vodka Cream, Roasted Garlic or Alfredo*

Classic Caesar Salad Station

*Traditional Dressing with Herbed Croutons
Fresh Specialty Breads and Rolls served with Homemade Garlic Herb Whipped Butter*

Carving Station with

*Roast Sirloin and Roast Turkey Breast with
Horseradish Sauce and Cranberry Mayo*

Asian Stir-Fry with

*Chicken, Beef, Asian-style vegetables and noodles
With a Ginger Soy Glaze*

Coffee, Tea, Brewed Decaffeinated Coffee and Herbal Teas

Custom Designed Wedding Cake

\$83.00 per person

20% Service Charge, 6% Sales Tax



The Evergreen Reception

Five Hour Superior Open Bar

Selection of Six Butler-passed Hors d'oeuvres from the Evergreen Selection

Displays

Grilled Seasonal Vegetables drizzled with Balsamic reduction

Seasonal Sliced Fresh Fruit and Berries with Yogurt Dip

Imported and Domestic Cheese

Gourmet Tomato and Eggplant Bruschetta

With a Selection of Crackers, Artisan Breads and Crostini

Champagne Toast

White Glove Dinner Service

Choice of One Pasta Course:

Tortellini with Roasted Yellow and Red Peppers

Tossed with Roasted Garlic Oil and Fresh Grated Parmesan

Wild Mushroom Ravioli

Served with Mushroom Parmesan Cream Sauce

Wine Service with Dinner

Your choice of red or white wine to compliment your chosen entrée's

Choice of One Salad:

Traditional Caesar Salad with Herbed Croutons

Field Green Salad with Gorgonzola Crumbles, Toasted Pine nuts and Sliced Apples

Tossed with our House Honey-Balsamic Vinaigrette Dressing

Fresh Specialty Breads and Rolls served with Homemade Trio of Whipped Butter

Intermezzo

Lemon or Raspberry Sorbet



Featured Entrees Choice of Two:

Lobster Crusted Chilean Sea Bass

Served with Chive Beurre Blanc

Roast Tenderloin of Beef & Jumbo Grilled Shrimp

Tenderloin served with a Wild Mushroom Ragout

Grilled Veal Chop

Topped with Sundried Tomatoes & Gorgonzola Cheese w/ Rich Madeira Sauce

Seared Filet Mignon & Maryland Crabcake

Filet Mignon served with a Port Wine Demi Glace

Roasted Garlic Parmesan-Crusted Lamb Chops

Roasted to Medium Rare and Served with a Traditional Mint Sauce

Crispy Roasted Duck

Served with Apricot Ginger Glaze

Grilled Asparagus and Lobster Risotto

Coffee, Tea, Brewed Decaffeinated Coffee and Herbal Teas

Chocolate Dipped Gourmet Strawberries Plated for each Dining Table

Custom Designed Wedding Cake drizzled with Raspberry Coulis

\$98.00 per person

20% Service Charge, 6% Sales Tax



Chestnut Package
Butler-Passed Hors D'oeuvres
(Choose Four)

Assorted Mini-Quiche

Mozzarella Cubes

Mini Egg Rolls

Garlic-Herb Cheese Puffs

Dijon Cocktail Franks

Assorted Mini Gourmet Pizzas

Sausage-Stuffed Mushroom Caps

Mini-Potato Pancakes



Applewood and Village Package
Butler-Passed Hors D'oeuvres
(Choose Five)

Sun-Dried Tomato Pesto Crostini
with Fresh Mozzarella

Mini Egg Rolls

Garlic-Herb Cheese Puffs

Dijon Cocktail Franks Encroute

Assorted Mini Gourmet Pizzas

Coconut Chicken

Oriental Beef Satè

Mini-Potato Pancakes with Smoked
Salmon

Sausage-Stuffed Mushroom Caps

Feta and Spinach-Stuffed Mushrooms

Sun-Dried Tomato Pesto Crostini
with Fresh Mozzarella

Coconut Shrimp

Grilled Flatbread topped with
Hummus

Tuna Carpaccio

Beef Carpaccio

Lamb Lollipops served with mint jelly



Evergreen Package
Butler-Passed Hors D'oeuvres
(Choose Six)

*Sun-Dried Tomato Pesto Crostini
with Fresh Mozzarella*

Mini Egg Rolls

Garlic-Herb Cheese Puffs

Dijon Cocktail Franks Encroute

Assorted Mini Gourmet Pizzas

Coconut Chicken

Oriental Beef Satè

*Mini-Potato Pancakes with Smoked
Salmon*

Sausage-Stuffed Mushroom Caps

Feta and Spinach-Stuffed Mushrooms

Coconut Shrimp

Maryland Crabcakes

Scallops wrapped in Bacon

Miniature Beef Wellington

Chicken Sate with peanut sauce

*Grilled Flatbread topped with
Hummus*

Prosciutto wrapped Melon

Tuna Carpaccio

Beef Carpaccio

Lamb Lollipops served with mint jelly



Wine and Bar Service

Premium Open Bar Includes:

Smirnoff, Beefeater, Bacardi, Cuttysark, Jim Beam, Seagram's 7, Peach Schnapps, Triple Sec, Zapata Tequila, Malibu Rum, Wine: House Merlot, Chardonnay, Pinot Grigio and White Zinfandel, Beer: Miller Light, Yuengling, Heineken and Budweiser

Superior Open Bar Includes:

Absolut, Wild Turkey, Stolichnaya, Jack Daniels, Beefeater, Johnnie Walker Red, Tanqueray, Chivas Regal, Seagram's VO, Myer's Dark Rum, Canadian Club, Bacardi Light, Captain Morgan, Malibu Rum, Jose Cuervo, Kaluha, Crowne Royal, Chambord

Upgrade Chestnut, Applewood or Village Packages for \$6.00 per person (Four Hours)

International Coffee Bar

*Bailey's Irish Cream, Godiva Chocolate Liquors & Amaretto
Served with flavored syrup, whipped cream, chocolate shavings, cinnamon
Add \$5.00 per person*

Martini Bar

*Choose Three Martini Selections
Add \$5.00 per person*

Island Bar

*Frozen Strawberry Daiquiri's, Pina Colada's, Margarita's and More!
Add \$5.00 per person*

One Hour Bar Extension or Bar during Dinner

***Premium Bar \$4.00 per person
Superior Bar \$5.00 per person***

Prices are subject to 20% Service Charge, 6% Sales Tax



Menu Additions

Raw Bar

Jumbo Shrimp Cocktail, Oysters and Clams on the Half Shell, Crab Claws
\$12.00 per person

Chef Attended Carving Board

Served with Miniature Egg Biscuits & Appropriate Sauces

<i>Roast Beef...\$5.00 per person</i>	<i>Roast Sirloin...\$6.00 per person</i>
<i>Turkey Breast...\$5.00 per person</i>	<i>Dijon Crusted Rack of Lamb...\$9.00 per person</i>
<i>Maple Glazed Ham...\$5.00 per person</i>	<i>Beef Tenderloin...\$7.00 per person</i>

Chef Attended Ahi Tuna Station

Sesame and Pepper seared Tuna with Wasabi Cream and Soy Ginger Dipping Sauces
Picked Ginger and Thai Noodle Salad
\$7.00 per person

Chef Attended Sautéed Pasta

*Choice of Tortellini, Penne, or Farfalle Pasta sautéed to order in the Dining Room with your choice of sauces:
Pesto Cream, Pesto, Tomato Basil, Traditional Marinara, Vodka Sauce, Alfredo or Roasted Garlic*
\$6.00 per person

Sweet Endings

Chocolate Fountain

Your choice of Milk, Dark or White Chocolate
Served with Strawberries, Bananas, Pineapples, Apples, Marshmallow and Pretzel Rods
\$6.00 per person

Sundae Bar

*Two Selections of Ice Cream Flavors served with assorted toppings to include:
Sprinkles, Nuts, M&M's, Reese's Pieces, Chocolate Chips, Hot Caramel and Chocolate sauces, Bananas,
Whipped Cream and Cherries*
\$6.00 per person

Viennese Table

A displayed selection of gourmet selection of desserts, pies, cakes and miniature pastries
\$8.00 per person

*Prices are subject to 20% Service Charge, 6% Sales Tax
Please add a \$50 Chef Fee for all Chef Attended Stations*



Special Touches & Additions

Coat Room Attendant
\$75.00

Ladies Room Attendant
\$75.00

Chair Covers
\$4.50 and up

Ceremony Area Rentals

Atrium East
\$200.00

Centre Court
\$500.00

Courtyard Gardens
\$400.00 plus chairs and tent if applicable
Atrium East is included in the event in case of inclement weather

Specialty Chairs for Ceremony
\$2.00 and up

Tent Fees
Please consult with your Wedding Specialist to discuss options and pricing

Prices are subject to 20% Service Charge, 6% Sales Tax



Additional Information

A \$1,000.00 non-refundable deposit is required, along with a signed contract at the time of booking. Six months prior to your event, an additional deposit is required for a total of 50% paid. Three months prior to arrival, we will require the menu and begin detailing your event. One week prior, we will require the final guest count, and meal counts, floor plan, and final details.

Final payment for your guaranteed count is due 5 days prior to your wedding and must be paid by credit card, cashier's check, or cash only.

Minimums

Select dates may be subject to a minimum guest count or total event cost. Your Wedding Specialist will review this information with you upon making your initial inquiry.