



EDGEWOOD

Weddings & Events



WEDDING PHOTOGRAPHER:
Kupres Twins

CONGRATULATIONS *on your engagement!*

Thank you for considering Edgewood for your special day!

The perfect wedding begins with choosing the right venue. At Edgewood, our only priority is making sure your wedding is everything you ever dreamed it would be and more. We focus on you and only you as we help you create one of the most memorable days of your life!

The ideal location, Edgewood is situated on a tree-lined grounds with a picturesque pond and fountain, and a modern style ballroom, conveniently located in Northeastern Pennsylvania near the intersection of Interstates 80 and 81. Our Bliss Ballroom can seat up to 230 guests and is complete with an eye catching brand new stone fireplace.

From your initial consultation to the last dance, our on site Wedding Coordinator will help you plan every detail.

Dates are booking fast, so schedule a visit today to discuss your custom wedding package!

SATURDAY WEDDINGS

from May to October

Requires a 100 minimum guest count & \$599 room fee.

SPECIALS

FRIDAY WEDDINGS

Book a Friday date and receive a 5-percent discount on food & beverage packages and a discounted room fee of \$499.

SUNDAY WEDDINGS

Book a Sunday date and receive a 10-percent discount on food & beverage packages and a discounted room fee of \$399.

SPECIALTY FRIDAY/SUNDAY PACKAGES AVAILABLE
SPECIALTY WINTER WEDDING PACKAGES AVAILABLE

Ask about our military discount · We are a LGBTQ-friendly facility



ON-SITE CEREMONIES

The perfect place to say "I do"

Enjoy the ease of hosting your ceremony & reception at the same location!

Edgewood offers a beautiful, serene ceremony site with picturesque mountain views as your backdrop.

Friday \$500 • Saturday \$600 • Sunday \$450

Ceremony fee includes set up & removal of chairs, as well as set up of décor.

The beautiful wooden pergola & stage is the perfect setting for your nuptials!

The classic, clean wood makes it possible to execute the ceremony of your dreams!

Included in each ceremony are classic padded white folding chairs, any display tables needed,

& a wedding coordinator to guide your ceremony flawlessly!

Add a unique touch with aisle décor such as, lanterns down the aisle, bows or flowers on the chairs, or a sign at the top of your aisle!



WEDDING PHOTOGRAPHER:
Christman Photography



WEDDING PHOTOGRAPHER:
Beyond the Pond Photography



WEDDING PHOTOGRAPHER:
Catrina Carlson Photography

If there is inclement weather, no need to worry, Edgewood has two other options to host your ceremony!

If the ceremony is held indoors, the mantle & fireplace as is your gorgeous backdrop!

If inclement weather has stopped but the ceremony grass is too wet, the ceremony can be held on the front cocktail hour patio!



WEDDING PHOTOGRAPHER:
Christman Photography



WEDDING PHOTOGRAPHER:
Mae Co. Photography

Before your ceremony for a first look or after your nuptials, capture gorgeous photos on the lush grounds, or in front of the multiple bodies of water!



WEDDING PHOTOGRAPHER: Tiffany Gregori Photography

BLISS BALLROOM

Stunning inside and out!

Edgewood isn't just beautiful on the outside. It's beautiful on the inside, too!

Our Bliss Ballroom, remodeled in 2016, offers a classic, yet modern setting that is unlike anything else you'll find in the Northeastern PA area. The newest addition to the Bliss Ballroom is the gorgeous stone fireplace built in 2020.

In addition to the Ballroom, we have an outdoor patio for cocktail hour, an on-site ceremony location, a private bridal suite, scenic grounds, tree-lined backdrops for photos, and so much more.



WEDDING PHOTOGRAPHER:
LP Photo & Video



WEDDING PHOTOGRAPHER:
Tia Leigh Photography



WEDDING PHOTOGRAPHER:
Catrina Carlson Photography



WEDDING PHOTOGRAPHER:
Katlyn Sernak Photography

PARTIES & EVENTS

Let us celebrate YOU!

Engagement Parties
Wedding Showers
Rehearsal Dinners

Receive a special discount on your engagement party, wedding shower, and rehearsal dinner when you book your wedding with Edgewood or Sand Springs!

We offer everything a wedding needs!
Call for more information 570-788-1101 ext. 3.



WEDDING PHOTOGRAPHER: Rosalie Reyes Photography



WEDDING PHOTOGRAPHER: Lucid Memories by Delucia

GOLF PACKAGES

A little something extra...
Golf Packages

The bride or groom golfs for *FREE*, at our sister property, Sand Springs, and the wedding party plays for \$35 each when you book your wedding with Edgewood!

Reserve your tee time
today at 570-788-5845 ext. 1

When reserving your tee time, make sure to mention you're an Edgewood Wedding!

AMENITIES & UPGRADES

COMPLIMENTARY AMENITIES

Included with all wedding packages

- A Wedding Coordinator to help you plan from the moment you choose your wedding venue through the final dance on your wedding day
- White or Champagne Tablecloths, Napkins, & Elegant Skirting
- Luxurious Bridal Suite
- Access to Grounds for Wedding Party Photos & Up to 10 Golf Carts
- Signature Drink Passed During Cocktail Hour & Available at the Bar During Reception Bar Service
- Champagne Toast for all Guests
- Choice of Two Liquors for Dollar Dance
- Cake Presentation, Cutting, & Service
- Silver or Gold Wedding Cake Stands
- Accent Table Set-Up with Skirting
- Butler Service During Cocktail Hour
- Pre-Wedding Food Tasting
- Customized Floorplan & Table Layout

PREMIUM UPGRADES

Ask your Wedding Coordinator for more information & pricing!

- Specialty Linens
- Chiavari Chairs
(silver, mahogany, or gold)
- Charger Plates
(silver or gold)
- Wedding Cake
- Candy Buffet
- Pasta Station or Carving Station
- Upgraded Ceremony Décor
- Sweetheart Table Loveseat
- Additional Bar Set Up
- Cakes & Confections Table
- Send-Off Stations
- S'mores Bar
- Gourmet Coffee & Hot Chocolate Bar
- Bridal Suite Specialty Menu

WHAT SETS US APART

Making your day less stressful!

Edgewood prides ourselves on providing you with a stress free wedding day! During the week of your wedding, you will bring all your fully assembled decor to Edgewood for our team to execute the full set up & breakdown of your wedding day! After your menu tasting, you will be sent multiple tools & check lists to help you organize the last 6 months of planning!



WEDDING PHOTOGRAPHER:
Renee Catherine Photography

SIGNATURE PACKAGE

Beverage Selections

Served for Five Hours

Premium Open Bar

Closed for first hour of reception

Hors d'Oeuvres

Served for one hour

Garden fresh vegetable crudités
served with ranch & honey
mustard dips and an assortment
of imported & domestic cheeses
with assorted crackers

Choice of two butlered hors d'oeuvres:

Silver Dollar Potato Cakes
with chive sour cream
Swedish Meatballs
Scallion Hush Puppies
with sriracha ketchup
Chicken Cordon Bleu Bites
with honey mustard
Pork Potstickers
with hoisin sauce
Chicken Satay
with thai chili sauce
Corn Nuggets
with maple syrup
Mini Chicken Tacos
with salsa
Beer Battered Cheese Curds
with ranch

Dinner

Champagne Toast

Choice of one soup or salad:

Garden or Caesar Salad
with choice of two dressings
Chef's Soup du jour

Freshly Baked Rolls & Butter

Entrées

Choice of three entrées or a combination platter
with two entrées at no additional cost

STUFFED CHICKEN BREAST

served with sage butter bread
stuffing & topped with supreme
sauce

CHICKEN PARMIGIANA

italian bread crumb coated
chicken with house made
marinara sauce & mozzarella
cheese

CHICKEN FRANCAISE

egg battered chicken served with a
classic lemon butter sauce

ROAST BEEF AU JUS

slow roasted top round of beef
topped with au jus

BOURBON GLAZED HAM

delicious sliced ham topped with a
bourbon glaze

HONEY GARLIC PORK

juicy pork tenderloin smothered
in a sweet & savory honey garlic
sauce

DIJON CREAM ROAST PORK

tender & juicy tenderloin topped
with a dijon mustard cream sauce

POT ROAST

chuck roast simmered with
carrots, potatoes, & onions to a
create flavorful tender dish

PARMESAN CRUSTED COD

parmesan panko crusted cod
baked to a golden brown drizzled
with lemon juice

FLOUNDER PICCATA

lightly pan fried breaded filet
of flounder served in a butter &
lemon wine sauce with capers &
parsley

VEGETABLE STIR FRY

medley of colorful vegetables
sauteed in a sweet & savory sauce

EGGPLANT PARMIGIANA

italian bread crumb coated
eggplant with house made
marinara Sauce & mozzarella
cheese

Sides

Choice of two sides:

Rice Pilaf
Baked Potato
Mashed Potatoes
Red Skinned Smashed Potatoes
Garlic Parmesan Roasted Potatoes
Green Beans
Brown Buttered Corn
Roasted Brussel Sprouts
Brown Sugar Roasted Baby Carrots
New Brunswick Vegetable Medley

Cake

Starting at \$4.50 per person

Tables

Package also includes:

White or Champagne Short
Tablecloths & Napkins
Standard Gold Banquet Chairs

Dessert

Choice of one dessert:

Vanilla Mousse
Chocolate Mousse
Vanilla Ice Cream

LUXURY PACKAGE

Beverage Selections

Served for Five Hours

Premium Open Bar

Closed for first hour of reception

Hors d'Oeuvres

Served for one hour

Garden fresh vegetable crudités served with ranch & honey mustard dips and an assortment of imported & domestic cheeses with assorted crackers

Bruschetta Display with crostinis

Choice of two butlered hors d'oeuvres:

Mini Cheesesteak Eggrolls

Pork Belly Burnt Ends

Crab Rangoon

Tempura Chicken Bites
with dipping sauce

Buffalo Chicken Spring Rolls
with bleu cheese

Maryland Mini Crab Cakes

Wasabi Seafood Cakes

Asiago Basil Stuffed Mushrooms

Flatbread

choice of caprese, buffalo chicken, or BBQ chicken

Dinner

Champagne Toast

Choice of one soup or salad:

Garden or Caesar Salad
with choice of two dressings

Chef's Soup du jour

Freshly Baked Rolls & Butter

Entrées

Choice of three entrées or a combination platter with two entrées at no additional cost

CHICKEN OSCAR

juicy breaded chicken breasts topped with crabmeat, asparagus, swiss cheese, & a white wine mustard sauce

CHICKEN POMODORO

seared chicken breast topped with tomato sauce & baked to perfection

CHICKEN CAPRESE

italian baked chicken topped with mozzarella cheese, balsamic glaze, & tomatoes

TWIN CRAB CAKES

twin jumbo lump crab cakes baked golden brown served with old bay aioli

NEW YORK STRIP STEAK

12 ounce choice char grilled strip steak

BEEF MEDALLIONS

filet medallions served with madeira sauce

CRAB STUFFED FLOUNDER

north atlantic flounder with imperial crab stuffing

GRILLED ATLANTIC SALMON

served with lemon dill compound butter

YELLOW FIN TERIYAKI

marinated in teriyaki sauce & garlic, grilled to perfection

CRAB RAVIOLI

maryland crab stuffed pasta topped with choice of old bay alfredo or rose sauce

SEAFOOD MANICOTTI

a unique twist on traditional manicotti stuffed with ricotta & crabmeat topped with alfredo sauce

EGGPLANT ROLLATINI

egg battered with ricotta garlic filling, house made marinara, & mozzarella cheese

Sides

Choice of two sides:

Parmesan Risotto

Au Gratin Potatoes

Twice Baked Potatoes

Yukon Gold Smashed Potatoes

Roasted Hasselback Potatoes

Roasted Broccoli

Green Bean Almondine

Honey Bourbon Glazed Carrots

Malibu Vegetable Medley

Garlic Parmesan Asparagus

Cake

Starting at \$4.50 per person

Tables

Package also includes:

White or Champagne Short

Tablecloths & Napkins

Standard Gold Banquet Chairs

Love Seat

Dessert

Choice of one dessert:

Vanilla Mousse

Chocolate Mousse

Vanilla Ice Cream

Send Off

5 lbs. Chicken Fingers

with two dipping sauces

BLISS PACKAGE

Beverage Selections

Served for Six Hours

Premium Open Bar

Hors d'Oeuvres

Served for one hour

Garden fresh vegetable crudités served with ranch & honey mustard dips and an assortment of imported & domestic cheeses with assorted crackers
Bruschetta Display with crostinis
Warm Dip Display
served with tortilla chips

Choice of three butlered hors d'oeuvres:

Clams Casino
Arancini Balls
Beef Negimaki
Fried Calamari
Mushroom Caps
with crab meat
Coconut Shrimp
with piña colada sauce
Jumbo Shrimp
with cocktail sauce
Caprese Skewers
Tempura Shrimp
Gouda Stuffed Meatballs
Bacon Wrapped Scallops
Tequila Lime Shrimp Skewers

Dinner

Champagne toast

Choice of one soup or salad:

Garden or Caesar Salad
with choice of two dressings
Spinach Salad
with feta cheese, dried cranberries, spicy glazed walnuts, & drizzled with balsamic vinaigrette
Chef's soup du jour

Freshly Baked Rolls & Butter

Entrées

Choice of three entrées or a combination platter with two entrées at no additional cost

CHAMPAGNE CHICKEN

tender boneless chicken breast
sautéed & topped with champagne cream sauce

AIRLINE CHICKEN

chicken breast with the drumette
attached roasted with aromatic herbs

STEAK AU POIVRE

seasoned with coarsely ground pepper topped with pepper sauce

FILET MIGNON

8 ounce choice char grilled filet

FILET & CRAB CAKE

4 ounce filet & a homemade lump crab cake

QUEEN CUT PRIME RIB

rosemary garlic crust served with au jus

BLACKENED MAHI MAHI

seasoned with cajun flavors

SWORD FISH

topped with a ginger glaze

SESAME TUNA

coated with sesame seeds, lightly seared

SEARED SCALLOPS

topped with apricot glaze or old bay beurre blanc

CRAB AU GRATIN

a decadent concoction of crab meat and cheeses baked to perfection and topped with breadcrumbs

CRAB STUFFED SHRIMP

delicious crab stuffed in jumbo shrimp topped with old bay alfredo

LOBSTER RAVIOLI

topped with lemon butter champagne sauce or old bay alfredo sauce

Sides

Choice of two sides:

Piped Duchess Potatoes
Bliss Smashed Potatoes
Hasselback Sweet Potatoes
Ranch Parmesan Roasted Potatoes
Parmesan Roasted Fingerling Potatoes
Roasted Broccoli
Green Bean Almondine
Garden Vegetable Medley
Honey Bourbon Glazed Carrots
Garlic Parmesan Asparagus

Cake & Dessert

Includes Standard Tiered Wedding Cake & Choice of One Dessert

Vanilla Mousse
Chocolate Mousse
Vanilla Ice Cream

Tables

Package also includes:

Floor-Length Tablecloths
Color Napkins
Gold, Silver, or Mahogany Chiavari Chairs
Love Seat

Send Off

Choice of one:

3 ft. Italian Hoagie
40 Jumbo Soft Pretzels
40 Cheeseburger Sliders

SUPREME BUFFET

Beverage Selections

Served for Five Hours

Premium Open Bar

Closed for first hour of reception

Hors d'Oeuvres

Served for one hour

Garden fresh vegetable crudités
served with ranch & honey
mustard dips and an assortment
of imported & domestic cheeses
with assorted crackers

Choice of two butlered hors d'oeuvres:

Silver Dollar Potato Cakes
with chive sour cream

Swedish Meatballs

Scallion Hush Puppies
with sriracha ketchup

Chicken Cordon Bleu Bites
with honey mustard

Pork Potstickers
with hoisin sauce

Chicken Satay
with thai chili sauce

Corn Nuggets
with maple syrup

Mini Chicken Tacos
with salsa

Beer Battered Cheese Curds
with ranch

Dinner

Champagne Toast

Plated Garden or Caesar Salad
with choice of two dressings

Freshly Baked Rolls & Butter

Chef's Carving Station

Choice of One:

HONEY GLAZED PIT HAM

NEW YORK STRIP STEAK

SLICED TURKEY BREAST

HERB ROASTED PORK LOIN

Entrées

Choice of two

CHICKEN POMODORO

seared chicken breast topped
with tomato sauce & baked to
perfection

CHICKEN FRANCAISE

egg battered chicken served with a
classic lemon butter sauce

FILET MEDALLIONS

8 oz filets served with burgundy
sauce

SHRIMP SCAMPI

jumbo shrimp cooked in lemon
scampi sauce served over rice

HADDOCK IN LEMON BUTTER

haddock filets baked in lemon
butter

Sides

Choice of two sides:

Rice Pilaf

Baked Potato

Mashed Potatoes

Garlic Parmesan Rosted Red
Potatoes

Red Skinned Smashed Potatoes

Green Beans

Brown Buttered Corn

Brown Sugar Roasted Baby

Carrots

Roasted Brussel Sprouts

New Brunswick Vegetable Medley

Pasta

Choice of one pasta:

Cavatelli

Penne

Rigatoni

Cheese Tortellini

Choice of one sauce:

Puttanesca

Marinara

Bolognese

Vodka Sauce

Alfredo

Tables

Package also includes:

White or Champagne Short

Tablecloths & Napkins

Standard Gold Banquet Chairs

Dessert

Choice of one dessert:

Vanilla Mousse

Chocolate Mousse

Vanilla Ice Cream

Cake

Starting at \$4.50 per person

BEVERAGE PACKAGES

PREMIUM SELECTIONS

*Included with all packages
Additional hour at \$6.95 per person*

Liquor

Tito's Vodka
Absolut Vodka
Vanilla Vodka
Orange Vodka
Whipped Vodka
Beefeater Gin
Jose Cuervo Tequila
Bacardi Light Rum
Malibu Coconut Rum
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Seagram's 7 Whiskey
Southern Comfort Whiskey
Jim Beam Bourbon Whiskey
Johnnie Walker Red Scotch
Peach Schnapps
Amaretto
All mixers

Beer

Choice of two:
Miller Lite
Coors Light
Yuengling Lager

Wine

White Wines:
White Zinfandel
Moscato
Chardonnay
Pinot Grigio

Red Wines:
Pinot Noir
Cabernet Sauvignon
Merlot

TOP SHELF SELECTIONS

*Additional \$8.95 per person for a five hour
open bar*

Additional hour at \$8.95 per person

Liquor

Tito's Vodka
Kettle One Vodka
Grey Goose Vodka
Vanilla Vodka
Orange Vodka
Whipped Vodka
Bacardi Light Rum
Malibu Coconut Rum
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Jim Beam Bourbon Whiskey
Seagram's 7 Whiskey
Crown Royal Whiskey
Jameson Irish Whiskey
Johnnie Walker Black Scotch
1800 Tequila
Peach Schnapps
Tanqueray Gin
Amaretto
All mixers

Beer

Choice of two:
Miller Lite
Coors Light
Yuengling Lager

Wine

White Wines:
White Zinfandel
Moscato
Chardonnay
Pinot Grigio

Red Wines:
Pinot Noir
Cabernet Sauvignon
Merlot

Bar Add Ons Available Available Upon Request



ADDITIONAL INFORMATION

CHILDREN'S PRICING

Guests Under 3 Years Old: Complimentary

*Guests 4-12 Years Old: \$19.95 for Children's Meal of
Chicken Fingers & French Fries or Spaghetti & Meatballs
plus, Hors d'Oeuvres Pricing & Soda Bar*

If Guests 4-12 Years Old Prefers a Package Entree, the Price Reflects the 13-20 Year Old Pricing

Guests 13-20 Years Old: Adult Dinner & Hors d'Oeuvres Pricing plus Soda Bar

WEDDING PHOTOGRAPHER:
Katie Sernak Photography



WEDDING PHOTOGRAPHER:
Christman Photography



Diane Kivler
PHOTOGRAPHY LLC



WEDDING PHOTOGRAPHER:
Christman Photography



WEDDING PHOTOGRAPHER:
LP Photo & Video



WEDDING PHOTOGRAPHER:
Catrina Carlson Photography



WEDDING PHOTOGRAPHER:
Kupres Twins



WEDDING PHOTOGRAPHER:
Alexandria Photography

WEDDING CAKES

Our in-house pastry chef will make the wedding cake of your dreams!

CAKES BY THE SLICE

Standard Tiered Wedding Cake

\$4.50 per slice *without filling* | \$5.25 per slice *with filling*

\$5.75 per slice *with chocolate ganache or cannoli filling*
with buttercream, whipped cream, or cream cheese icing

Standard Wedding Cake with Fondant

\$5.75 per slice *without filling* | \$6.25 per slice *with filling*

\$6.75 per slice *with chocolate ganache or cannoli filling*

Standard Tiered Wedding Cake with Icing with Fondant Design
design fee will be provided after design request is made

Wedding Cupcakes

Two Dozen Minimum per flavor

\$2.95 per cupcake *without filling* | \$3.50 per cupcake *with filling*
buttercream, whipped cream, or cream cheese icing

\$3.50 per cupcake *with chocolate or peanut butter icing*

Small Top Tier to Cut

\$65.00 *with buttercream, whipped cream, or cream cheese icing*

\$70.00 *with fondant icing*

Available Cake Flavors:

Yellow Vanilla, White Vanilla, Chocolate, Marble, Red Velvet, Carrot, Banana, Pistachio Swirl, Spice, Strawberry, Strawberry Swirl, Almond, Lemon, Champagne, Confetti, Chocolate Chip

Available Fillings:

Whipped Cream, Bavarian Cream, Cherry, Fresh Strawberry Glaze (available May-Oct.), Strawberry Whipped Cream, Blueberry, Peach, Raspberry, Pineapple, Lemon, Salted Caramel, Peanut Butter, Fudge, Cappuccino, Coconut, Cannoli*, Chocolate Ganache*

Available Icings:

Buttercream, Whipped Cream, Cream Cheese, Fondant*, Chocolate*, Peanut Butter*

Pastry trays also available, prices vary | Gluten Free Options Available

** Additional Cost*



WEDDING PHOTOGRAPHER:
Brittany Boote Photography



WEDDING PHOTOGRAPHER:
Rosalie Reyes Photography



WEDDING PHOTOGRAPHER:
Tiffany Gregori Photography



WEDDING PHOTOGRAPHER:
Amy Pcolinsky Photography



WEDDING PHOTOGRAPHER:
Wild Soul Creative



WEDDING PHOTOGRAPHER:
Frankie Carll Productions

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EDGEWOOD

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(570) 788-1101 ext. 3 BriC@EdgewoodPA.com



WEDDING PHOTOGRAPHER:
Neliz Photography