



EDGEWOOD

Wedding Pricing



CONGRATULATIONS ON YOUR ENGAGEMENT!



FRANKIE CARLL PRODUCTIONS PHOTOGRAPHY

We're so happy you've found us and are considering hosting your perfect wedding day at Edgewood!

COMPLIMENTARY AMENITIES

Included with all wedding packages

- Onsite Wedding Coordinator to help you plan from today through the final dance on your wedding day
- White or Champagne Tablecloths, Napkins, & Elegant Skirting
- Luxurious Bridal Suite
- Access to Grounds & Up to 6 Golf Carts for Wedding Photos
- Signature Drinks Passed During Cocktail Hour & Available During Reception
- Champagne Toast for All Guests
- Choice of Two Liquors for Dollar Dance
- Cake Cutting & Presentation & Service
- Silver or Gold Cake Stands
- Butler Service During Cocktail Hour
- Pre-Wedding Food Tasting
- Customized Floorplan & Table Layout

PREMIUM UPGRADES

Enhancement Book for More Information

- Grooms Room - Azalea
- Specialty Linens- Tablecloths, Napkins, Runners, & Overlays
- Chiavari Chairs (Silver, Gold, Mahogany)
- Wedding Cake (various flavors, icings, & styles available)
- Cupcakes
- Pastry Trays
- Bar Upgrades
- Food Stations for Cocktail Hour
- Sweetheart Table Love Seat
- Send-off Stations (for the last hour of the night)
- S'mores Bar
- Candy Buffet
- Bridal Suite/Grooms Room Specialty Menus
- Sparkler Send-Off

A Guide to Your
PERFECT DAY

03

Introduction

05

Our Spaces

14

Pricing Packages

21

Cakes & Dessert
Pricing



ANTHONY MARCANO PHOTOGRAPHY

ERIC ALDUEY PHOTOGRAPHY



Welcome to

Edgewood

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.

A full-page photograph of a wedding couple. The groom, on the left, is bald and wearing a dark tuxedo with a white shirt and a boutonniere. He is holding the bride's hand and lifting her. The bride, on the right, has blonde hair and is wearing a white lace wedding dress with a full skirt that is blowing in the wind. They are standing on a grassy bank next to a calm pond. In the background, there is a line of trees and a clear sky. The text "Our SPACES" is overlaid in the upper center.

Our
SPACES

ROSALIE REYES PHOTOGRAPHY



Azalea Room

Engagement Party - Wedding Showers - Rehearsal Dinner

Enjoy the full Edgewood Wedding Experience by hosting all wedding related events with us and receive a special discount when you book your wedding with Edgewood or Sand Springs!

Wedding bliss begins here - every detail, every moment.





ALEXANDRIA PHOTOGRAPHY

Bridal Suite

We offer a luxurious bridal suite where the bride and her party can prepare comfortably on the wedding day. Our suite is spacious, elegantly furnished, and designed to provide a relaxing and intimate space before the ceremony. We also include thoughtful touches, like a loveseat for the bride and groom during dinner, to enhance your overall wedding experience.



LOVE & LIGHT STUDIOS PHOTOGRAPHY



ANTHONY MARCANO PHOTOGRAPHY

Ballroom & Ceremony Fees

Ballroom Fees			
Saturday Weddings May to October	Minimum 50 Guests		\$599
Friday Weddings	No Minimum Guest Count	5% discount on Food & Beverage	\$499
Sunday Weddings	No Minimum Guest Count	10% discount on Food & Beverage	\$399

Ceremony Fees	
Saturday Weddings	\$600
Friday Weddings	\$500
Sunday Weddings	\$450



ANTHONY MARCANO PHOTOGRAPHY

KAITY WINGERT PHOTOGRAPHY

On-site Ceremonies

Our spacious, wooden pergola provides a naturally elegant setting for your wedding ceremony, offering a picturesque backdrop for your vows. We encourage you to enhance it's beauty with floral arrangements, draping, or simply your love story. For a more intimate experience, our classic white gazebo is a romantic atmosphere ideal for exchanging vows and capturing stunning wedding portraits.



LOVE & LIGHT STUDIOS
PHOTOGRAPHY



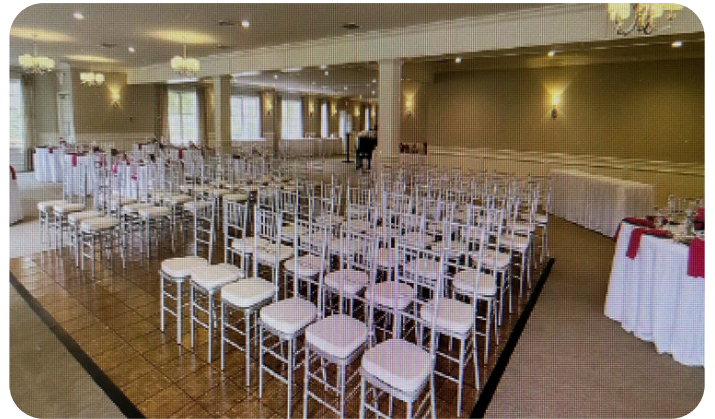
ALEXANDRIA MAROLO
PHOTOGRAPHY



ALLISON SMITH IMAGERY
PHOTOGRAPHY



EDEN TROXELL PHOTOGRAPHY



Weather-Proof Ceremonies

No matter the weather, your ceremony will be beautiful at Edgewood. If the skies turn gray, our indoor ballroom with its elegant mantle and fireplace creates a warm, romantic backdrop for your vows. Should the rain pass, but the lawn remain too damp, the cocktail hour patio offers a charming outdoor alternative for your ceremony.



MAE CO. PHOTOGRAPHY





KUPRES TWINS PHOTOGRAPHY

Cocktail Hour on the Patio

Toast to love and new beginnings on our picturesque patio - the perfect blend of elegance and relaxation.



ANTHONY MARCANO PHOTOGRAPHY



KAITY WINGERT PHOTOGRAPHY



ANTHONY MARCANO PHOTOGRAPHY



KAITY WINGERT PHOTOGRAPHY

Bliss Ballroom

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 this Bliss Ballroom is the gorgeous stone fireplace built in 2020.



ERIC ALDUEY PHOTOGRAPHY



MAVEN PORTRAITS PHOTOGRAPHY



Accommodations

Edgewood's luxury rental villas offer newly-weds and their closest guests a tranquil, boutique experience. Each two-story townhouse features two comfortable bedrooms, private baths, a fully equipped kitchen, laundry facilities, and personal parking. It's the perfect place to gather, unwind and stay together during your big wedding weekend - just minutes away from the celebration yet far enough for serene privacy.



Pricing Packages



SIGNATURE PACKAGE

BEVERAGE

Served for Five Hours

Premium Open Bar

Closed for the first hour of reception

HORS D'OEUVRES

Stationed for One Hour

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

Butlered Hors d'Oeuvres

Choice of two:

Cucumber Slices

with hummus

Swedish Meatballs

Mini Soft Pretzel Bites

with beer cheese dip

Chicken Cordon Bleu Bites

with honey mustard

Pork Potstickers

with hoisin sauce

Caprese Skewers

Italian Stuffed Mushroom Caps

Broccoli and Cheese Bites

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

ENTREES

Choice of three entrees or a combination platter

Stuffed Chicken Breast - served with sage butter bread stuffing & topped with supreme sauce

Chicken Parmigiana - Italian bread crumb coated chicken with homemade marinara sauce & mozzarella cheese

Chicken Francaise - egg battered chicken served with a classic lemon butter sauce

Filet Medallions - served with burgundy sauce

Broiled Haddock - in a lemon butter sauce

Parmesan Crusted Cod - parmesan panko crusted cod with a golden brown drizzle with lemon juice

Cheese Ravioli - served with marinara or vodka sauce

Vegetable Stir Fry - medley of colorful vegetables sautéed in sweet & savory sauce

Eggplant Parmigiana - Italian bread crumb coated eggplant with homemade marinara sauce & mozzarella cheese

SIDES

Choice of two:

Roasted Hasselback Potatoes

Homemade Mashed Potatoes

Red Skinned Smashed Potatoes

Garlic Parmesan Roasted Potatoes

Green Beans

Brown Buttered Corn

Honey Bourbon Glazed Carrots

Seasonal Vegetable Medley

DESSERT

Choice of one:

Vanilla Mousse

Chocolate Mousse

Vanilla Ice Cream

CAKE UPGRADE

Starting at \$4.50

per person

TABLES

White or Champagne Standard Tablecloths & Napkins

Standard Gold Banquet Chairs

YOUR CUSTOM PACKAGE PRICE:

FRIDAY: PER PERSON

SATURDAY: PER PERSON

SUNDAY: PER PERSON

PRICE INCLUDES ALL TAXES AND SERVICE CHARGES

Consuming raw or undercooked items, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness

LUXURY PACKAGE

BEVERAGE

Served for Five Hours

Premium Open Bar

Closed for the first hour of reception

HORS D'OEUVRES

Stationed for One Hour

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

Spinach & Artichoke Dip Display with tortilla chips

Butlered Hors d'Oeuvres

Choice of two:

Mini Cheesesteak Eggrolls

Mini Pierogies with sour cream

Italian Meatballs

with marinara sauce

Sweet & Sour Chicken Bites

Mini Beef Teriyaki Skewer

Vegetable & Cream Phyllo

Pulled Pork Sliders

Scallops Wrapped in Bacon

Spinach & Artichoke Stuffed

Mushrooms

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

ENTREES

Choice of three entrees or a combination platter

Chicken Marsala - chicken breast with wild mushrooms and a marsala wine sauce

Chicken Caprese - Italian baked chicken topped with mozzarella cheese, balsamic glaze and tomatoes

Shrimp Scampi - plump shrimp in an lemon buttery white wine sauce

Twin Crab Cakes - twin jumbo lump crab cakes baked golden brown served with old bay aioli

New York Strip Steak - tender strip steak

Crab Stuffed Flounder - north Atlantic flounder with imperial crab stuffing

Crab Ravioli - Maryland crab stuffed pasta topped with old bay alfredo

Eggplant Rollatini - egg battered with ricotta garlic filling, homemade marinara, & mozzarella cheese

Cavatappi Alfredo - with broccoli

SIDES

Choice of two:

Parmesan Risotto

Au Gratin Potatoes

Homemade Mashed Potatoes

Garlic Parmesan Roasted Potatoes

Roasted Broccoli

Green Bean Almondine

Seasonal Vegetable Medley

DESSERT

Choice of one:

Vanilla Mousse

Chocolate Mousse

Vanilla Ice Cream

CAKE UPGRADE

Starting at \$4.50

per person

TABLES

White or Champagne Standard

Tablecloths & Napkins - Standard Gold

Banquet Chairs & Love Seat

Choice of one Send-Off Station:

5 lbs. Chicken Fingers & Sauces

Soft Pretzel Bites & mustard

YOUR CUSTOM PACKAGE PRICE:

FRIDAY: PER PERSON

SATURDAY: PER PERSON

SUNDAY: PER PERSON

PRICE INCLUDES ALL TAXES AND SERVICE CHARGES

Consuming raw or undercooked items, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness

BLISS PACKAGE

BEVERAGE

*Served for Six Hours
Premium Open Bar*

HORS D'OEUVRES

Stationed for One Hour

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

*Warm Crab Dip Display
with crostini's*

*Pasta Station
2 Pastas, 2 Sauces*

Butlered Hors d'Oeuvres

Choice of three:

*Grilled Filet & Horseradish Cream
on crostini*

Buffalo Chicken Empanadas

Mini Maryland Crab Cakes

Coconut Shrimp pina colada sauce

Smoked Salmon Bruschetta

with Cilantro Cream

Crab Stuffed Mushroom Caps

Smoked Salmon & Cream Phyllo

Jumbo Shrimp

with cocktail sauce

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

ENTREES

Choice of three entrees or a combination platter

Chicken & Shrimp Scampi - plump shrimp & chicken breast in a lemon buttery white wine sauce

Chicken Saltimbocca - chicken breast with spinach, prosciutto ham, provolone, simmered in marsala wine sauce

Bone in Ribeye - seasoned with coarsely ground pepper cooked to medium

Filet Mignon - 8 ounce grilled filet

Filet & Crab Cake - filet & a homemade lump crab cake

Queen Cut Prime Rib - 10 oz. rib with rosemary garlic crust served with au jus

Crab Au Gratin - mixture of crab meat and cheeses topped with breadcrumbs

Crab Stuffed Shrimp - delicious crab stuffed in jumbo shrimp topped with old bay alfredo

Lobster Ravioli - topped with old bay alfredo

SIDES

Choice of two:

Piped Duchess Potatoes

Parmesan Risotto

Hasselback Sweet Potatoes

Homemade Mashed Potatoes

Honey Bourbon Glazed Carrots

Roasted Broccoli

Garlic Parmesan Asparagus

Seasonal Vegetable Medley

Choice of one Send-Off Station:

S'mores Bar

5ft. Italian Hoagie

Soft Pretzels Bites with mustard

DESSERT & CAKE

Choice of one:

Vanilla Mousse

Chocolate Mousse

Vanilla Ice Cream

*to accompany a standard
tiered wedding cake*

TABLES

Floor length Tablecloths

Colored Napkins

Gold, Silver, Mahogany

Chiavari Chairs

Love Seat

YOUR CUSTOM PACKAGE PRICE:

FRIDAY: PER PERSON

SATURDAY: PER PERSON

SUNDAY: PER PERSON

PRICE INCLUDES ALL TAXES AND SERVICE CHARGES

*Consuming raw or undercooked items, poultry, seafood, shellfish, or eggs may increase
your risk for food-borne illness*

SUPREME BUFFET PACKAGE

BEVERAGE

Served for Five Hours

Premium Open Bar

Closed for the first hour of reception

HORS D'OEUVRES

Stationed for One Hour

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

Butlered Hors d'Oeuvres

Choice of two:

Cucumber Slices

with hummus

Swedish Meatballs

Breaded Ravioli

with marinara sauce

Chicken Cordon Bleu Bites

with honey mustard

Pork Potstickers

with hoisin sauce

Caprese Skewers

Italian Stuffed Mushroom Caps

Broccoli and Cheese Bites

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

CAKE UPGRADE

Starting at \$4.50

per person

ENTREES

Choice of three entrees PLUS a pasta & sauce

Stuffed Chicken Breast- served with sage butter bread stuffing & topped with supreme sauce

Chicken Francaise - egg battered chicken served with a classic lemon butter sauce

Filet Tips - served in burgundy sauce

Broiled Haddock - in a lemon butter sauce

Parmesan Crusted Cod - parmesan panko crusted cod with a golden brown drizzle with lemon juice

Cheese Ravioli - served with marinara or vodka sauce

Vegetable Stir Fry - medley of colorful vegetables sautéed in sweet & savory sauce

Eggplant Parmigiana - Italian bread crumb coated eggplant with homemade marinara sauce & mozzarella cheese

PASTA

Cavatelli

Penne

Rigatoni

Cheese Tortellini

SAUCES

Marinara

Bolognese

Vodka Sauce

Alfredo

SIDES

Choice of two:

Roasted Hasselback Potatoes

Homemade Mashed Potatoes

Red Skinned Smashed Potatoes

Garlic Parmesan Roasted Potatoes

Green Beans

Brown Buttered Corn

Honey Bourbon Glazed Carrots

Seasonal Vegetable Medley

DESSERT

Choice of one:

Vanilla Mousse

Chocolate Mousse

Vanilla Ice Cream

TABLES

White or Champagne

Standard Tablecloths

& Napkins

Standard Gold Banquet

Chairs

YOUR CUSTOM PACKAGE PRICE:

FRIDAY: PER PERSON

SATURDAY: PER PERSON

SUNDAY: PER PERSON

PRICE INCLUDES ALL TAXES AND SERVICE CHARGES

Consuming raw or undercooked items, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness



CHILDREN'S PRICING

Guests under 3 Years old: Complimentary

Guests 4-12 Years Old: 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



CHRISTMAN PHOTOGRAPHY



LOVE & LIGHT STUDIOS PHOTOGRAPHY



BEVERAGE PACKAGES

PREMIUM SELECTIONS

Included with all packages ~ Additional hour priced 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

Draft Beers (Choice of two)

Miller Lite - Coors Light - Yuengling Lager

Wines

White Wines: White Zinfandel - Moscato - Chardonnay - Pinot Grigio

Red Wines: Pinot Noir - Cabernet Sauvignon - Merlot

TOP SHELF SELECTIONS

Additional price per person for a 5 hour open bar ~ Additional hour at price 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

Draft Beers (Choice of two)

Miller Lite - Coors Light - Yuengling Lager

Wines

White Wines: White Zinfandel - Moscato - Chardonnay - Pinot Grigio

Red Wines: Pinot Noir - Cabernet Sauvignon - Merlot



Wedding Cakes

Our in-house pastry chef is happy to make your dream wedding cake!

SMALL TOP TIER TO CUT

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

\$70.00 with fondant icing

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 TIERED WEDDING CAKE WITH FONDANT

Design fee will be provided after design request is made

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

\$6.75 per slice with chocolate ganache or cannoli filling

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

FLAVORS

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

FILLINGS

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

ICING

Butter Cream
Whipped Cream
Cream Cheese
Fondant
Chocolate
Peanut Butter

Sweeten your celebration - ask your wedding coordinator about adding a custom dessert display

Where Every Moment Becomes a Memory



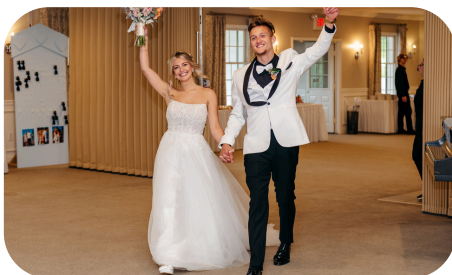
LOVE & LIGHT STUDIOS PHOTOGRAPHY



MAVEN PORTRAITS PHOTOGRAPHY



KKB PHOTOGRAPHY



EDEN TROXELL PHOTOGRAPHY



ERIC ALDUEY PHOTOGRAPHY



KAITY WINGERT PHOTOGRAPHY

Notes



Contact INFORMATION

Phone

570-788-1101 ext. 3

Social Media

Edgewood Weddings and Golf

Website

www.edgewoodpa.com

Address

22 Edgewood Lane Drums, PA



..... Edgewood

Thank
YOU

"Creating Unforgettable Moments"



LOVE & LIGHT STUDIOS PHOTOGRAPHY