



# Wildflowers Weddings Congratulations!

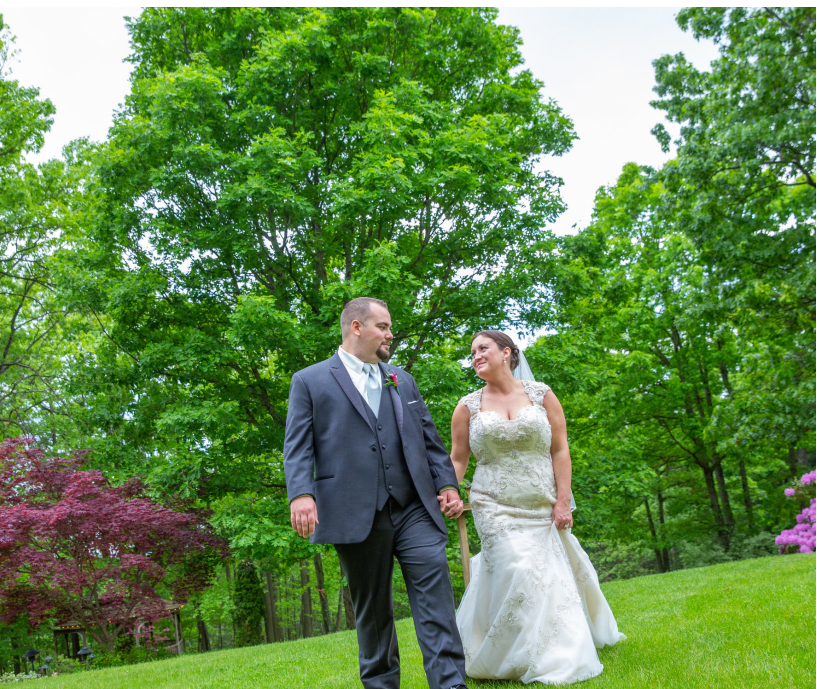
Congratulations on your engagement and thank you for your consideration in having a Wildflowers Wedding for your special day!

Nestled on East Mountain gives the gorgeous outdoor setting for your perfect day. Our outside stone patio with a breathtaking waterfall is the perfect backdrop for your once in a lifetime ceremony. The elegant gazebo and stunning greenery is the ideal setting for your wedding day photos. The beautifully tented verandah strung with Edison lights for your guests to enjoy cocktails before the reception. The Grand Ballroom is the ideal reception area seating up to 220 guests for a night of memories.

The enclosed is a mere sampling of what we have to offer you. We can design a personalized menu exclusively for you!



**WILDFLOWERS WEDDINGS**  
at the Holiday Inn Wilkes Barre - East Mountain  
600 Wildflower Drive  
Wilkes Barre, PA 18702  
[www.wildflowersweddings.com](http://www.wildflowersweddings.com)







# Wildflowers Weddings

## Ceremony Information

INDOOR + OUTDOOR CEREMONY AREAS

Seating for up to 120 on the Stone Patio  
with the use of our banquet chairs

Seating for up to 150 on the Lawn  
with the use of our white folding chairs

Seating for up to 200 in the Grand Ballroom  
with the use of our banquet chairs

GREEN METAL FLAKE ARCH INCLUDED  
*DECORATED AS DESIRED*

UNITY CEREMONY SIDE TABLE SET UP

REHEARSAL OF CEREMONY

### *Ceremony Set Up Fees*

PATIO

LAWN

GRAND BALLROOM

\$350.00

\$550.00

\$350.00





# *Wildflowers Weddings*

## *Cocktail Hour Information*

### INDOOR + OUTDOOR COCKTAIL HOUR AREAS

White Tented Verandah strung with Edison lights for an Outdoor  
Cocktail Hour

Wildflowers Restaurant for an Indoor Cocktail Hour

Wildflowers Restaurant is always held as back up due to inclement  
weather

### TWO DISPLAYED HORS D'OEUVRES

### FOUR PASSED HORS D'OEUVRES

A Variety of House Made Hors d'oeuvres to choose from

All Passed Hors d'oeuvres will be elegantly passed by onsite servers

### ONE-HOUR HOUSE OPEN BAR

### FEATURED SIGNATURE DRINK

## *Cocktail Hour Set Up Fees*

VERANDAH

\$350.00

WILDFLOWERS

\$350.00

GRAND BALLROOM

\$100.00



# *Wildflowers Weddings*

## *Customary in Every Package*

COMPLIMENTARY OVERNIGHT BALCONY WEDDING  
SUITE WITH CHAMPAGNE + CHOCOLATE COVERED  
STRAWBERRIES

DISCOUNTED SPECIAL OVERNIGHT ROOM RATE FOR  
YOUR WEDDING GUESTS WITH A COMPLIMENTARY  
BREAKFAST BUFFET EACH MORNING + A 24-HOUR  
SHUTTLE TO + FROM THE WILKES BARRE/SCRANTON  
AIRPORT + MOHEGAN SUN CASINO

COMPLIMENTARY HOSPITALITY ROOM TO GET READY  
IN + HAVE AN AFTER PARTY

DESIRED CHOICE OF TIERED WEDDING CAKE OR  
CUPCAKES FROM PARTNERED BAKERIES

BANQUET CAPTAIN SERVICE

CHEF PREPARED EXQUISITE ENTRÉE CHOICES

SALES ASSOCIATE TO ASSIST YOU THROUGHOUT THE  
PLANNING PROCESS + THE DAY OF YOUR WEDDING

SPECIALTY PRICING FOR CHILDREN, GUESTS UNDER 21,  
+ VENDORS

CUSTOMIZED FLOOR PLAN + LAYOUT DESIGN BASED  
UPON YOUR NEEDS + REQUIREMENTS

FLOOR LENGTH LINENS, CHOICE OF ONE COLORED  
NAPKIN, CHINA + STEMWARE, CENTERPIECE OPTIONS, +  
ADDITIONAL DECOR OPTIONS ARE AVAILABLE





# *Wildflowers Weddings*

## *Specials*

BOOK A FRIDAY OR A SUNDAY DATE AND RECEIVE A 10% DISCOUNT OFF OF ANY PACKAGE & A 5% DISCOUNT OFF OF CEREMONY & COCKTAIL SET UP FEES.

ASK ABOUT OUR MILITARY DISCOUNT!

## *Food & Beverage Minimum*

SATURDAY WEDDINGS HELD BETWEEN MAY 25TH AND NOVEMBER 30TH REQUIRE A \$10,000 MINIMUM ON FOOD AND BEVERAGE OR A GUARANTEE OF 140 GUESTS.





# Wildflowers Weddings

BUFFET MEAL

## Moscato Package

### BAR PACKAGE

Choose one:

#### 4 HOUR OPEN BAR

closed during the first hour of the  
reception

#### 5 HOUR OPEN BAR

open from the start of cocktail hour to the  
end of the reception

### CHAMPAGNE TOAST

A champagne flute will be placed at each guest's seat in the Grand Ballroom for a  
celebratory toast

### COCKTAIL HORS D'OEUVRES

*Choice of Four*

BUTLER PASSED HORS D'OEUVRES

*Choice of Two*

STATIONARY HORS D'OEUVRES

### FIRST COURSE

*Choice of One*

Caesar Salad

Field of Greens Salad

Chef's Soup of the Day

### SECOND COURSE

*Choice of 3 Entrees*

*from the following pages*

### DESSERT

#### TIERED WEDDING CAKE

*Optional Flavor + Design Served with  
Chocolate Covered Strawberries or  
Mousse Dollop of your choice*

#### LATE NIGHT BEVERAGE SERVICE

*Featuring Colombian Coffee + Teas*

#### 4 HOUR OPEN BAR PACKAGE

*\$78.00 per person*

#### 5 HOUR OPEN BAR PACKAGE

*\$80.00 per person*

Please add 21% Service Charge + 6% PA Sales Tax to each price





# Wildflowers Weddings

PLATED MEAL

## Zinfandel Package

### BAR PACKAGE

*Choose one:*

#### 4 HOUR OPEN BAR

closed during the first hour of the  
reception

#### 5 HOUR OPEN BAR

open from the start of cocktail hour to the  
end of the reception

### CHAMPAGNE TOAST

A champagne flute will be placed at each guest's seat in the Grand Ballroom for a  
celebratory toast

### COCKTAIL HORS D'OEUVRES

*Choice of Four*

BUTLER PASSED HORS D'OEUVRES

*Choice of Two*

STATIONARY HORS D'OEUVRES

### FIRST COURSE

*Choice of One*

Caesar Salad

Field of Greens Salad

Chef's Soup of the Day

### SECOND COURSE

*Choice of Three Entrees from  
the following pages*

### DESSERT

#### TIERED WEDDING CAKE

*Optional Flavor + Design Served with  
Chocolate Covered Strawberries or  
Mousse Dollop of your choice*

#### LATE NIGHT BEVERAGE

#### SERVICE

*Featuring Colombian Coffee + Teas*

#### 4 HOUR OPEN BAR PACKAGE

*\$75.00 per person*

#### 5 HOUR OPEN BAR PACKAGE

*\$77.00 per person*

Please add 21% Service Charge + 6% PA Sales Tax to each price





# Wildflowers Weddings

## STATIONED MEAL *Cabernet Package*

### BAR PACKAGE

Choose one:

#### 4 HOUR OPEN BAR

closed during the first hour of the  
reception

#### 5 HOUR OPEN BAR

open from the start of cocktail hour to the  
end of the reception

### CHAMPAGNE TOAST

A champagne flute will be placed at each guest's seat in the Grand Ballroom for a  
celebratory toast

### COCKTAIL HORS D'OEUVRES

*Choice of Four*

#### BUTLER PASSED HORS D'OEUVRES

*Choice of Two*

#### STATIONARY HORS D'OEUVRES

### SALAD STATION

*a duo of salads to include fresh seasonal  
greens with all the trimmings + your  
choice of two dressings*

### PASTA STATION

*Choice of Three Pastas  
Choice of Three Sauces*

### ENTRÉE STATION

*Choice of One Entree From the  
Entrée Pages*

### SPECIALTY STATION

*Choice of One Additional Station from  
the Station Options Page*

### DESSERT

#### TIERED WEDDING CAKE

*Optional Flavor + Design Served with  
Chocolate Covered Strawberries or  
Mousse Dollop of your choice*

#### LATE NIGHT BEVERAGE SERVICE

*Featuring Colombian Coffee + Teas*

#### 4 HOUR OPEN BAR PACKAGE

*\$79.00 per person*

#### 5 HOUR OPEN BAR PACKAGE

*\$81.00 per person*

Please add 21% Service Charge + 6% PA Sales Tax to each price





# Wildflowers Weddings

## Chicken Entrées

BUFFET | PLATED | STATIONED

CHICKEN PICCATA	X	X	X
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A zesty sauce, with traditional additions of lemon juice, white wine + capers

PARMESAN ENCRUSTED CHICKEN	X	X	X
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Chicken lightly breaded with parmesan cheese

CHICKEN PARMIGIANA		X	
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Lightly breaded chicken topped with our chef's house-made marinara sauce + mozzarella cheese served over your choice of starch

CHICKEN MARSALA	X	X	X
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A delicious classic chicken dish, lightly coated chicken breast braised with a mushroom marsala sauce

CHICKEN SCAMPI	X	X	X
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Grilled chicken tenderloin sautéed with garlic, red onion, + finished with a lemon white wine butter sauce

STUFFED CHICKEN BREAST	X	X	X
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Chicken breast filled with a traditional bread stuffing + accented with a sage sauce



# Wildflowers Weddings

## Beef + Pork Entrées

BUFFET | PLATED | STATIONED

	BUFFET	PLATED	STATIONED
<b>MONTREAL BROIL</b>	X	X	X
Marinated flank steak grilled to temperature, thinly sliced + topped with a demi glaze, garnished with fresh parsley			
<b>ROAST BEEF AU JUS</b>	X	X	X
Slow roasted top round of beef carved + served with scallions and tomatoes in a burgundy sauce, garnished with fresh parsley			
<b>BEEF TIPS MARSALA</b>	X		X
Top round of beef roasted to perfection + finished with a marsala wine sauce, garnished with fresh parsley + served with or without egg noodles			
<b>BONELESS PORK CHOPS</b>	X	X	X
Two oven baked crispy Italian breaded pork chops finished with a Dijon cream sauce			
<b>GRILLED BONE IN PORK CHOPS</b>	X	X	X
Two grilled center cut pork chops completed with a barbecue sauce + a pineapple salsa			
<b>8 OZ. NEW YORK STRIP</b>	X	X	X
A center cut topped with a garlic + herb butter sauce			





# Wildflowers Weddings

## Seafood Entrées

BUFFET | PLATED | STATIONED

	BUFFET	PLATED	STATIONED
<b>PARMESAN ENCRUSTED HADDOCK</b>	X	X	X

Haddock fillet coated with a Parmesan panko crust baked to perfection

<b>BAKED HADDOCK</b>	X	X	X
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Haddock baked with garlic + herb butter sauce

<b>ROSEMARY CITRUS SALMON - MARKET PRICE</b>	X	X	X
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Salmon fillet sautéed with red onion, garlic, + rosemary, deglazed with white wine + finished with a splash of citrus

<b>SEAFOOD STUFFED FLOUNDER</b>	X	X	X
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Flounder fillets stuffed with a seafood stuffing + topped with an imperial sauce

<b>SEA SCALLOPS +\$5.00</b>	X	X	X
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Five succulent sea scallops broiled in a lemon-garlic butter sauce, garnished with fresh parsley + a lemon wheel

<b>CRAB CAKES +\$5.00</b>		X	
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Jumbo lump crab meat combined with a lemon-parsley old bay seasoning, lightly breaded + broiled until golden brown



# Wildflowers Weddings

## Vegan + Vegetarian Entrées

BUFFET | PLATED | STATIONED

### QUINOA BOWL

X

X

X

Our quinoa tossed with vegetables including black beans + finished with a Korean barbeque sauce

### ZOODLES IN PESTO

X

Fresh julienned zucchini tossed in a house-made pesto + garnished with juicy cherry tomatoes

### TRI-COLORED CHEESE TORTELLINI

X

X

X

Cheese tortellini filled with a cheese blend tossed in your choice of sauce

### HOUSE PASTA

X

X

X

Your choice of penne, angel hair, linguini, or gluten free pasta tossed in your choice of sauce

## Pasta Sauces

### VODKA

Blush sauce combining our house-made marinara, cream, + vodka to create an even blend of richness + flavor

### ALFREDO

Blend of Italian cheeses perfected into a house-made cream sauce

### MARINARA

Traditional house-made tomato sauce accented with Italian herbs

### ROASTED RED PEPPER

A spicy twist on our house-made marinara with fire-roasted peppers + fresh garlic

### PESTO

A sense-appealing sauce combining fresh basil, garlic, Romano cheese and pine nuts in extra virgin olive oil

**Plated option only**





# Wildflowers Weddings

## Station Options

### CARVING STATION

Chef manned carving station of your choice:

Top Round of Beef

Roast Turkey Breast

Roast Loin of Pork with Apple Chutney

Baked Virginia Ham

Beef Tenderloin +\$8.00

Prime Rib +\$6.00

### TACO STATION

Chef manned station with your choice of:

Beef, Chicken, or Steak

Accompanied by the following:

Hard + Soft Shell, Tomatoes, Lettuce, Sour Cream, Shredded Cheddar Jack Cheese, Guacamole, Jalapeños, + Pico de Gallo

### FAJITA STATION

Chef manned station with your choice of:

Beef, Chicken, Steak, or Shrimp (+\$)

Accompanied by the following:

Onions, Peppers, Lettuce, Tomatoes, Salsa, Sour Cream, Cheddar Jack Cheese, Spanish Rice, + Black Beans

### MASHED POTATO/RISOTTO STATION

Build your own mashed potato or risotto masterpiece:

Yukon Gold Mashed Potatoes or Parmesan Risotto uniquely presented with the following accompaniments:

Warm Cheese Sauce, Sour Cream, Chives, Gravy, Sautéed Mushrooms, Cheddar Jack Cheese, Romano Cheese, Caramelized Onions, Broccoli, Corn, + Garlic Herb Butter

### MAC + CHEESE STATION

Build your own Macaroni + Cheese masterpiece:

Freshly made mac + cheese uniquely presented with the following accompaniments:

Bacon, Broccoli, Chives, Buffalo or BBQ Chicken, Caramelized Onions, Pesto, Sautéed Mushrooms, Peppers, + Lobster (+\$)



# Wildflowers Weddings

## Side Options

### STARCHES

All starches can be for any meal style unless otherwise noted

RICE PILAF

BAKED POTATOES

MASHED POTATOES

AU GRATIN POTATOES

BROWN RICE QUINOA

RED ROASTED POTATOES

RED SMASHED POTATOES

GARLIC MASHED POTATOES

RISOTTO; PLATED MEALS ONLY

SWEET POTATOES; PLATED MEALS ONLY

TWICE BAKED POTATOES; PLATED MEALS ONLY

TRI-COLORED FINGERLING POTATOES; PLATED MEALS ONLY

### VEGETABLES

All vegetables can be for any meal style unless otherwise noted

BUTTERED CORN

CANDIED CARROTS

PETITE CORN COBS

BUTTERED CARROTS

FRESH GREEN BEANS

BROCCOLI + CAULIFLOWER MEDLEY WITH CARROTS

HONEY + SRIRACHA BRUSSELS SPROUTS; PLATED MEALS ONLY

### SALAD DRESSINGS

RANCH | ITALIAN | CAESAR | BLEU CHEESE | FRENCH |  
BALSAMIC VINAIGRETTE | CHAMPAGNE ZINFANDEL | HONEY  
MUSTARD | CREAMY DILL | WHITE BALSAMIC | RASPBERRY  
VINAIGRETTE





# Wildflowers Weddings

## Hors D'oeuvres Selections

### DISPLAYED HORS D'OEUVRES SELECTION

#### FRESH MADE DIPS

Ranch Dip *served with potato chips*

White Bean Dip

*served with your choice of bread, tortilla chips, pretzels, or crackers*

Spinach + Artichoke Dip

*served with your choice of bread, tortilla chips, pretzels, or crackers*

Buffalo Wing Dip

*served with your choice of bread, tortilla chips, pretzels, or crackers*

Warm Crab Dip

*served with your choice of bread, tortilla chips, pretzels, or crackers*

Queso Dip *served with tortilla chips*

Canoli Dip *served with canoli chips*

Bruschetta *served with pita chips or crustinis*

#### HUMMUS

Garlic Hummus *served with your choice of pita chips or naan bread*

Red Pepper Hummus *served with your choice of pita chips or naan bread*

#### FRESH VEGETABLE DISPLAY

*served with your choice of hummus, ranch, or white bean dip*

#### FRESH FRUIT DISPLAY

*served with your choice of strawberry, vanilla, plain, blueberry yogurt or nutella*

#### INTERNATIONAL CHEESE DISPLAY

*served with gourmet crackers + grain mustard*

#### CHICKEN BITES

*served with your choice of sweet, mild, hot, or general tso's sauce*



# Wildflowers Weddings

## Hors D'oeuvres Selections

### PASSED HORS D'OEUVRES SELECTION

#### CHEF'S SPRING ROLLS

Asian Vegetable  
Crab + Shrimp  
Korean Beef  
Cheesesteak

#### BRUSCHETTA

Classic Tomato  
Chef's Seasonal

#### MAC + CHEESE BOWLS

Classic  
Bacon  
Buffalo

#### STUFFED MUSHROOMS

Seafood  
Quinoa  
Sausage  
Spinach + Artichoke

#### COCKTAIL MEATBALLS

Marinara  
Strogonoff  
Sweet & Sour

#### SCALLOPS WRAPPED IN BACON

FIG, CREAM CHEESE, + PROSCIUTTO CRUSTINI

#### CRAB CAKES

*Served with Tartar Sauce*

#### FRIED MOZZARELLA TRIANGLES

*Served with Marinara sauce*

#### KIELBASA

*Served with Honey Mustard + White or Red Horseradish*

#### FLATBREADS

Broccoli + White Cheddar  
Hot Wing  
Cheesesteak  
Margherita

#### BREADED SHRIMP

Coconut Shrimp  
Panko Breaded

#### ARANCINI

Broccoli + Cheddar  
Tomato Basil  
Lemon

#### KABOBS

Beef + Teriyaki  
Cilantro Lime  
Roasted Vegetable  
Antipasto

#### POT STICKERS

Pork  
Chicken





# Wildflowers Weddings

## Bar Packages

### HOUSE LIQUORS

Gilbey's Gin  
Peach Schnapps  
Tortilla Tequila  
Seagram's Whiskey  
Jim Beam Bourbon  
Cruzan Coconut Rum  
New Amsterdam Vodka  
Clan MacGregor Scotch  
Captain Morgan Spiced Rum

***Complimented with mixers, juices, + sodas***

### WINE

Merlot  
Cabernet  
Chardonnay  
White Zinfandel

### BEER

**Choice of two draft beers**

Bud Light  
Miller Lite  
Coors Light  
Yuengling Lager

### TOP SHELF UPGRADE

Malibu Rum  
Tanqueray Gin  
Absolut Vodka  
Dewar's Scotch  
Canadian Club Whiskey  
Jose Cuervo Gold Tequila  
Jack Daniels Tennessee Whiskey  
***+\$5.00 per person***

### PREMIUM UPGRADE

Patron Tequila  
Hendrick's Gin  
Hennessy Cognac  
Grey Goose Vodka  
Crown Royal Whiskey  
Johnny Walker Black Scotch  
***+\$10.00 per person***

### ADDITIONAL UPGRADES

Add a Welcome Shot  
***+\$3.50 per person***  
Upon Request  
Craft & Imported Bottled Beer  
Bottled Domestic Beer



# *Wildflowers Weddings*

## *Wedding Cake*

### BAKERY DELITE

290 South River Street

Plains, PA 18705

570-823-3400

Please Call to Schedule Your Appointment

### WILL LOVE STELLA SWEETS

570-574-9901

[willovestella@gmail.com](mailto:willovestella@gmail.com)

Cupcakes & 2 Tiered Wedding Cake Only  
Please Call to Schedule Your Appointment

## *Choose One:*

### MOUSSE FLAVOR SELECTIONS

A MOUSSE DOLLOP SERVED WITH THE CAKE

Chocolate | Strawberry | Lemon | Orange | Vanilla

### CHOCOLATE COVERED STRAWBERRIES

A CHOCOLATE COVERED STRAWBERRY SERVED WITH THE CAKE

Milk Chocolate | White Chocolate



# Wildflowers Weddings

## Decor Enhancements

SPANDEX CHAIR COVERS	+\$6 per chair
WITH SASH + BUCKLE	
CHIVARI CHAIRS	
UPGRADE FROM BASE PACKAGE	+\$8 per chair
ACRYLIC CHARGER PLATES	+\$3 per charger
SPECIALTY LINEN COLOR	+\$6 per table
HEAD TABLE CHAIRS	
WHITE KING + QUEEN	+\$350 for two chairs
CLEOPATRA	+\$100 for two chairs
HEAD TABLE DESIGN	
SPECIALTY LINEN	+\$75
SEQUIN, VELVET, OR TEXTURE	
STARLIGHT DANCE FLOOR	+\$1,500
SPECIALTY WHITE BAR	+315 per bar
WINE BARRELS FOR COCKTAIL HOUR	+\$125 per barrel maximum of 4
FRESH EUCALYPTUS DECOR	Seasonal Pricing
THROUGHOUT THE ROOM + CENTERPIECES	





# *Wildflowers Weddings*

## *Edible Enhancements*

### LATE NIGHT CRAVINGS

*Choice of Two*

*Soft Pretzels*

*with cheese, honey mustard, + mustard*

*Mini Meatball Sliders*

*Build Your Own Taco*

*Mini Pork BBQ Sliders*

*Potato Pancakes*

*with sour cream, applesauce, + cheddar cheese*

*Flat Bread Pizza*

*+\$8.00 per person*

### CANDY STATION

*Swedish Fish, Skittles or Starburst, Sour Patch*

*Kids or Sour Gummi Worms, Sour Patch*

*Watermelon, M&Ms, Lollipops + Rock Candy to*

*match your wedding colors, Peach Rings, Gummi*

*Bears, Hershey Kisses, + Assortment of*

*Miniature Chocolate Bars*

*Local candies available upon request + additional*  
*charge based on their rates*

*Includes jars, containers, scoopers + tongs, full*  
*set up + tear down, + goody bags*

*Candy will be purchased based on final count of*  
*the wedding*

*+\$6.00 per person*



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