

LAND of  
LOVE

# Weddings

COVE POCONO RESORTS

-POCONO PALACE-

Grand Celebrations



Pocono Palace  
Cove Pocono Resorts

# Congratulations on Your Engagement!

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Thank you for your interest in **Cove Pocono Resorts** for your upcoming nuptials!  
It would be a great honor for us to host your wedding here in the Land of Love!

We offer you and your soulmate a wide variety of venue options within three couples-only properties. Offering modern and unique ballrooms and indoor and outdoor spaces to create the wedding of your dreams, our resorts are the perfect location for your wedding celebration. Whether you're surrounded by the vibrant autumn colors, lush summer greenery or a winter wonderland, the Pocono Mountain scenery delivers unrivaled beauty.

On the following pages you will find wedding package details including individual reception menus, an enhancement menu and beverage package options accommodating 200 guests. Best of all, our wedding team stands ready to personalize your wedding to fit your individual style and needs; the options are endless for your big day! You can count on our impeccable service and fine dining to exceed your expectations.

We offer complimentary white linens and Chivari chairs to set the scene for your reception, a complimentary champagne toast during the reception, a custom and scrumptious wedding cake provided by a local bakery and a suite for the happy couple to stay in on the night of the wedding.

*(Our ceremony fee will vary depending on your number of guests and tailored selections.)*

Please let us know when we can personally show you everything the Land of Love has to offer. If you have any questions or needs, don't hesitate to give us a call at **570.839.5127** and our team will be happy to assist you in planning your most memorable and romantic experience at **Cove Pocono Resorts**.



"Build Your Own"

# Breakfast and Brunch

Choose 3 options below to build your brunch or add any option below to enhance your brunch.

Menu Includes Freshly Brewed Coffee, Hot Tea & Selection of Fruit Juices

## Hot Oatmeal

Kettle Hearty Hot Oatmeal with Brown Sugar and Raisins

## Breakfast Burrito

Warm Flour Tortillas served with Bacon, Sausage, Peppers, Scallions, Eggs, Cheddar Cheese and Salsa

## Omelet Station

With Ham, Cheese, Peppers, Onions, Tomatoes, Mushrooms, and more (Attendant Included)

## Waffle, Pancakes & French Toast

With Maple Syrup, Fresh Seasonal Berries and Whipped Cream

## Denver Frittata

Country Ham, Peppers, Onions and Cheddar Cheese

## Bagel Bar

### Assorted Bagels

Peanut Butter, Cinnamon Sugar, Raisins Butter, Cream Cheese and Preserves, Smoked Salmon Mousse with Capers Tomatoes and Red Onions

## Yogurt Bar

Plain and Fruit Yogurt, Chocolate Chips, Coconut and Craisins  
Fresh Fruit and Berries, Bananas and Candied Pecans

## Pocono Palace Brunch

Mimosa or Bloody Mary Greeting | Chilled Orange, Apple and Cranberry Juice  
Sliced Fresh Fruit and Berries | Smoked Salmon Display | Mixed Garden Greens  
Yogurt Bar with Assorted Toppings | Bagels, Muffins and Breakfast Pastries  
Fluffy Scrambled Eggs | Apple Wood Smoked Bacon | Sausage Links  
Breakfast Potatoes | Cinnamon French Toast  
Grilled Chicken Breast with Citrus Beurre Blanc

*\*Receptions available from 10am to 2pm. A 21% taxable service charge and 6% sales tax will be applied to all food and beverage pricing. Prices are subject to change. Minimum guarantee of (40) guests required.*



# Pocono Palace Resort -

## Choice of Two Entrées

## Choice of Three Entrees

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### Soups

*(Choose one)*

Tomato Basil Bisque

Lobster Bisque

Italian Wedding

Seafood Bisque

Beef Barley

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### Salads

*(Choose one)*

Mixed Local Greens  
*with Dressings*

Spinach Salad  
*with Mushrooms and Raspberry Bacon Vinaigrette*

Caprese Salad  
*with Balsamic Glaze*

Redskin Potato Salad  
*with Bacon and Cheddar*



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# Build Your Own Buffet

Menu Includes: Rolls & Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Iced Tea & Champagne Toast

## Entrées

### Pasta And Vegetarian

Penne ala Vodka | Palace Style Rigatoni  
Mediterranean Cavatappi | Wild Mushroom Ravioli  
Tortellini with Pesto or Alfredo | Baked Manicotti  
Lasagna - *Cheese, Meat or Vegetable*  
Cavatelli and Broccoli Garlic | Asiago Ravioli  
Eggplant Parmesan

### Seafood

Ginger Teriyaki Glazed Salmon  
Cajun Style Catfish  
Parmesan Crusted Tilapia  
Seafood Scampi  
Seafood Newburg  
Lobster Macaroni and Cheese

### Chicken

Francaise - lemon, white wine  
Picatta - white wine and capers  
Marsala - mushrooms and marsala wine  
Scampi Style - garlic, lemon, white wine  
Savoy - onions, peppers, balsamic and herbs  
Cordon Blue - ham and swiss | **Chicken Parmesan**  
Florentine - with spinach, onion, cheese  
Teriyaki Glazed - with sesame seeds  
Bourbon Glazed Smoked Chicken

### Meats

Sliced Sirloin au Poivre  
Tenderloin Tips Bourguignon  
Tenderloin Medallions - mushroom and onions  
Kase Schnitzel - breaded pork schnitzels  
Bourbon Glazed Pork Loin  
BBQ Pork Ribs  
Italian Style Sausage and Peppers  
Veal Marsala  
Veal Francaise

## Accompaniments

*(Choice of Two)*

Herb Roasted Red Potatoes	Fresh Vegetable Medley	Asparagus Spears	Buttered Broccoli
Butter Whipped Potatoes	Haricot Verts	Broccolini	Rice Pilaf
Garlic Mashed Potatoes	Oven Roasted Vegetables	Creamy Risotto	Glazed Baby Carrots
Roasted Sweet Potatoes			

## Dessert

Traditional Wedding Cake

## Menu available as a plated meal

*(with a choice of 3 entrées)*

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Minimum guarantee of (40) guests required.*

# Enhancements

*Hors D' Oeuvres are priced on a per person basis.*

## Cold Hors D' Oeuvres

- Tomato Bruschetta with Balsamic Glaze
- Fresh Mozzarella, Tomato and Pesto Skewers
- Cucumber Cups with Boursin Cheese and Crisp Bacon
- Gulf Shrimp Canape with Dill Creme Fraiche
- Smoked Salmon Triangles with Caper Cream Cheese
- Ahi Tuna Wonton Chips with Wasabi Soy Glaze

## Hot Hors D' Oeuvres

- Battered Asparagus Spears with Garlic Aioli
- Breaded Portobello Mushroom Spear with Pesto Aioli
- Fried Mozzarella Triangle with Marinara Sauce
- Bacon Wrapped Water Chestnuts
- Crab Cakes with Citrus Remoulade
- Chicken Pot Stickers with Szechuan Glaze
- Chicken Quesadilla Cornucopia
- Teriyaki Glazed Chicken Skewers
- Bacon Wrapped Sea Scallops
- Mini Beef Wellington

## Reception Displays

**Fresh Vegetable Crudite**  
with Blue Cheese and Ranch Dips

**Assorted Domestic Cheese**  
with Grapes, Berries and Gourmet Crackers

**Fresh Sliced Seasonal Fruit**  
with Honey Yogurt Dip

**Whole Wheel Of Baked Brie**  
with Seasonal Berries, Melba Sauce and Crostinis  
(Serves 20-25 People)

**Spinach And Artichoke Dip**  
with Pumpernickel Bread

**Jumbo Gulf Shrimp On Ice**  
with Cocktail Sauce and Lemon Wedges

*A 21% taxable service charge and 6% sales tax will be applied to all food and beverage pricing.  
Prices are subject to change. Minimum guarantee of (40) guests required.\*  
A fee per attendant for stations requiring an attendant.\**



# Enhancements

## Carving Stations

*Chefs Provided for Carving Stations*

### **Roasted Whole Turkey Breast**

Cranberry Relish, Pan Gravy

(Serves 25-30 Guests)

### **Calypso Glazed Pork Loin**

Grain Mustard and Hawaiian Barbecue

(Serves 20-25 Guest)

### **Brown Sugar Glazed Bone-In Ham**

Apricot Chutney and Honey Dijon Mustard

(Serves 50 Guests)

### **Rosemary Garlic Crusted Prime Rib**

Creamy Horseradish and Au Jus

(Serves 40 Guests)

### **Beef Tenderloin**

Cabernet Demi-Glace and Wild Mushroom Ragout

(Serves 25 Guests)

## Pasta Station\*

### **Choice of 2 Pastas:**

Penne, Bowtie, Tortellini,  
Rigatoni or Rotini

### **Choice of 2 Sauces:**

Marinara, Alfredo, Pesto Cream  
or Tomato Vodka

### **Choice of 2 Meats:**

Grilled Chicken, Italian Sausage, Meatballs,  
Bolognese or Shrimp

### Toppings:

Red Onions, Roasted Peppers, Grape Tomatoes,  
Mushrooms, Artichokes and Spinach, Garlic Olive  
Oil, Grated Parmesan Cheese, Red Pepper Flakes  
and Garlic Bread Sticks

## Quesadilla Station

Carne Asada Steak, Blackened Chicken and  
Three Cheese Blend Grilled Peppers and Onions,  
Shredded Lettuce, Black Olives, Salsa, Sour Cream  
and Guacamole

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A fee per attendant for stations requiring an attendant.\**

# Enhancements

## Breads N' Spreads

Sun Dried Tomato Oil Tapenade, Spinach Artichoke Dip,  
Herbed Olive Oil, Aged Balsamic, Sliced Baguette,  
Pumpernickel, Pita Bread Triangles

## Chips N' Dips

Homemade Potato Chips, Tri-Color Tortilla Chips, Crispy Pita  
Chips, French Onion Dip, Ranch Dip, Pico De Gallo, Nacho  
Cheese, Hummus

## Mashed Potato Bar

*Regular and Sweet Mashed Potatoes*

### Savory Toppings:

Chili, Bacon, Broccoli, Sautéed Mushrooms and Onions Cheddar  
Cheese, Sour Cream, Scallions, Whipped Butter, Beef Gravy

### Sweet Toppings:

Brown Sugar, Marshmallows, Raisins, Spiced Pecans and  
Cinnamon Maple Butter

## Sliders Station

### Choose 2:

Beef, Chicken, Turkey, or Pulled Pork  
Lettuce, Tomato, Onion, Pickle, Jalapeno, Cheese, Bacon

### Condiments:

Ketchup, Dijon Mustard, Mayo  
Mushroom Ragout

## Antipasto

Salami, Capicola, Prosciutto, Pepperoncini, Marinated  
Olives, Roasted Peppers, Artichoke Hearts, Provolone, Fresh  
Mozzarella Crostini, Herb Oil and Aged Balsamic

*Not available individually as meal option must order three+ stations  
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# Enhancements

## Chocolate Fountain

Strawberries, Pineapple, Oreo Cookies, Marshmallows, Pound Cake and Pretzel Rods Served with Melted Decadent Chocolate

## Ice Cream Bar

Self-Serve Chocolate and Vanilla Ice Cream  
Chocolate Sauce, Carmel, Strawberries, Pineapple, Nuts,  
Sprinkles, Whipped Topping, and Cherries

## Bananas Foster Station\*

Bananas  
with Rum Caramel Sauce  
Ice Cream  
Whipped Cream and Candied Pecans

## Sweet Enhancement Station

Viennese Table

*Not available individually as meal option must order three+ stations  
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# Ruby Wedding Package

*Two Hour Open Bar of House Brand Liquors, Beer, Wine and Assorted Sodas*

*Chef's Selection of Imported and Domestic Cheeses*

*Seasonal Fresh Fruit & Vegetables – Assorted Dips & Baguettes and Gourmet Crackers*

## ~Butlered Hors d' Oeuvres~

*(Select Four)*

### Hot

Franks in a Blanket with Honey Mustard

Meat Balls with Mushroom Brandy Glaze

Vegetables Spring Rolls with Soy Sauce Glaze

Stuffed Mushrooms with Sweet Sausage & Light Marinara Dip

Potato Pancakes with Sour Cream and Chives dip

Spanakopita with Feta cheese & spinach in phyllo

Chicken Satay with Sweet Chili Sauce

Crab Cake Deviled Bite with Mango sauce

Broccoli and Cheddar Bite with Sour Cream

Breaded Mozzarella with Light Marinara Sauce

Portabella Mushroom Bites with Light Marinara Sauce

Three Cheese Pierogi with Sour Cream

Breaded Loaded Potato Sticks with Sour cream

Pork Pot Stickers with Soy Sauce

### Cold

Shrimp Cocktail

Antipasto Skewer

Melon Balls Wrapped in Prosciutto

Cucumber cup Stuffed with Smoked Salmon

Stuffed Cherry Tomato with Mascarpone Cheese

## Buffet Dinner

### ~Salad~

Palace House Salad

Fresh Greens with Red Onions, Cucumbers and Tomatoes, House Dressing

**-or-**

Classic Caesar Salad

Crisp Hearts of Romaine, Parmesan, Croutons and Homemade Caesar Dressing

### ~Entrees~

*(Select Three)*

*Served with Fresh Rolls & Butter, Appropriate Starch and Seasonal Vegetables, Fresh Brewed Coffee and Herbal Teas*

Tortellini with Roasted Garlic Cream sauce

Roasted Vegetable Lasagna

Chicken Portofino with Breaded with Asiago Cheese and Baked in a Lemon Butter Sauce

Chicken Mont Blanco Seared Chicken Breast topped with Roasted Red Peppers, Munster Cheese, and topped with a Wine Reduction Cream sauce

Roasted Turkey with Herb Stuffing Pan Gravy and Cranberry Sauce

Italian Herbs Encrusted Roasted Pork Loin with Pan Au-jus

Encrusted Potato Baked Cod with Caramelized Onions

Baked Salmon with Roasted Garlic Cilantro Olive Oil

Slow Roasted Beef with Garlic and Rosemary Au-jus

*Champagne Toast and Wedding Cake*

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# Sapphire Wedding Package

*Two Hour Open Bar of House Brand Liquors, Beer, Wine and Assorted Sodas*

*Chef's Selection of Imported and Domestic Cheeses*

*Seasonal Fresh Fruit & Vegetables – Assorted Dips & Baguettes and Gourmet Crackers*

## ~Butlered Hors d' Oeuvres~

*(Select Four)*

Beef Satay Teriyaki and Honey Glaze

Stuffed Mushrooms with Crab Meat

Chicken Pineapple Skewers with Honey Dijon Sauce

Mini Crab Cakes with Cajun Mayonnaise Dip

Applewood Bacon Wrapped Scallops

Antipasto Skewers *(Tomato, Fresh Mozzarella, Artichoke, and Olive)*

Shrimp Cocktail with Lemon Wedges

Melon Balls Wrapped in Prosciutto

Stuffed Cherry Tomatoes with Mascarpone Cheese

Smoked Salmon Mousse in Cucumber Cup

## ~Plated Dinner~

One Hour Open Bar of Premium Brand Liquors,  
Beer, Wine and Assorted Sodas, Champagne Toast and  
Wedding Cake

## ~First Course~

*(Select One)*

Seared Ahi Tuna with Ginger, Watermelon and Balsamic Glaze

Shrimp Cocktail with Horseradish Cocktail Sauce

Lobster Ravioli with Creamy Vodka sauce

Lamb Chops with Mint Port Wine Glaze

Crab Cake with Old Bay Mayonnaise

Eggplant Rollatini Stuffed with Ricotta Cheese,  
Topped with Marinara Sauce

Stuffed Portabella Mushroom with Fresh Mozzarella Tomato  
and Roasted Red Pepper

Mozzarella Caprese with Vine Ripe Tomato, Fresh Basil, with  
Balsamic Glaze and Olive oil

## ~Salad~

*(Select One)*

Palace Salad

A Medley of Radicchio, Spring Mix, Iceberg Lettuces,  
Cucumbers Tomatoes and Red Onions

Caesar Salad

Romaine Lettuce with Anchovy and Garlic Dressing,  
Asiago Cheese, Croutons

Spinach Salad

Baby Spinach tossed with Dried Fruits, Goat Cheese,  
Red Onions and Tarragon Dressing

## ~Entrees~

*(Select Two)*

*Dinner served with Fresh Rolls & Whipped Butter, Appropriate Starch,  
Seasonal Vegetables, Fresh Brewed Coffee and Herbal Teas*

Prime Rib with Mushrooms and Frizzled Onions Cabernet Glaze

Grilled New York Steak with Grilled, topped with Herb Butter

Grilled Rack of Lamb with Encrusted with Garlic,  
Rosemary and Port Wine Glaze

Grilled French Cut Prime Pork Chop with Grilled,  
topped with Herb Butter

Grilled Shrimp with Marinated in Cilantro and Lime Juice

Grilled Swordfish with Lime and Chive Beurre Blanc

Stuffed Fillet of Sole Stuffed with Crab Meat, Scallops, Herb  
Butter and Wine Sauce

Chicken Valdostana Stuffed with Prosciutto, Smoked Gouda,  
Porcini Mushroom and Marsala sauce

Chicken Oscar with Tips of Asparagus, Lump Crab Meat  
and Hollandaise Sauce

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# Rehearsal Dinner Buffet Selections

*Included in all Buffet Options:*

Palace Salad Bar with a Medley of Greens and Fresh Seasonal Vegetables with Homemade Dressings  
Fresh Brewed Coffee, Hot and Iced Teas  
Whipped Butter

## Steak Fry Buffet

Country Potato Salad

Pasta Salad

*-Select Two Entrees-*

Grilled N.Y. Strip Steak  
with Herb Butter

Grilled Pork Chops  
with Caramelized Apple  
& Bourbon BBQ Sauce

Grilled Chicken  
with Caramelized Onions  
in Tarragon Glaze

Baked Chicken  
with Citrus Au-jus

*-Included-*

Fresh Rolls

Baked Idaho Potatoes

Sweet Corn on the Cob

Sliced Watermelon

Chocolate Chip Brownies  
& Assorted Fresh Baked Cookies

## Country & Western Buffet

Creamy Cole Slaw

*-Entrees-*

Meaty Baby Back Ribs

Smoked Barbecue Chicken

Roasted Pork Loin  
with Garlic & Rosemary Au-jus

*-Included-*

Fresh Rolls

Creamy Mashed Potatoes

Country Style Baked Beans

Assorted Sliced Fruits

Assorted Fresh Baked Pies



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# Rehearsal Dinner Buffet Selections *(Continued)*

## *Included in all Buffet Options:*

Palace Salad Bar with a Medley of Greens and Fresh Seasonal Vegetables with Homemade Dressings  
Fresh Brewed Coffee, Hot and Iced Teas  
Whipped Butter

## **Little Italy Buffet**

Fresh Tomato & Baby Mozzarella Caprese Salad

Antipasto Salad

Fresh Garlic Bread Sticks

### *-Select Three Entrees-*

**Stuffed Shells**  
with Ricotta in a Creamy Alfredo Sauce

**Farfalle Pasta**  
in a Creamy Vodka Sauce

**Classic Chicken Parmesan**

**Chicken Romano**  
topped with a Light Tomato Sauce, Artichokes & Mozzarella

**Chicken Portofino**  
with Lemon & Butter Sauce

**Roasted Pork**  
with Garlic & Mushroom Sauce

**Sweet Italian Sausage**  
with Caramelized Onions & Peppers

**Italian Meatballs**  
with Marinara Sauce  
& Asiago Cheese

**Baked Salmon**  
with cilantro Lime Sauce

### *-Included-*

Italian Pastries  
& Petit Fours

## **Elegant Buffet**

Grilled Marinated Vegetables

**Vegetable Crudité**  
with Homemade Ranch

**Chilled Seafood Display**  
Jumbo Gulf Shrimp, Clams, Cilantro Lime Marinated Mussels

### *-Select Four Entrees-*

**Roasted Beef**  
with Cabernet & Wild  
Mushroom Glaze

**Beef Tips**  
with Caramelized Onions & Brandy Creamy Sauce

**Sage Stuffed Pork Loin**  
with Apple Raisins & Spinach

**Roasted Pork**  
with Garlic Rosemary & Cabernet Sauce

**Chicken Breast**  
with Asiago Cheese in a Mushroom Butter Sauce

**Grilled Chicken Bianco**  
with Roasted Red Peppers, Spinach & Garlic Cream Sauce

**Clams and Mussels**  
in Spicy Marinara Sauce

**Stuffed Flounder**  
with Ricotta Cheese & Spinach

**Baked Salmon**  
with Ginger Teriyaki Glaze

### *-Included-*

Appropriate Starch  
& Vegetable, Fresh Rolls, Italian Pastries,  
Petit Fours & Chef's  
Selection of Cakes



# Bridal Luncheon

## Assorted Mini Sandwiches

Turkey, Ham and Swiss, Salami and Provolone,  
Pastrami and Smoke Provolone

## Cold Salads

*Choice of 2*

- Potato Salad
- Pasta Salad
- Tuna Salad
- Vegetable Salad
- Olives and Vegetables

*Choice of 1*

- Sliced Fresh Fruits  
with Yogurt Dip
- Vegetable Crudité  
with Ranch Dip

## Relish Tray

(Sliced Tomatoes, Lettuce, Red Onions)

## Condiments

(Mayonnaise, Mustard)

## Assorted Mini Desserts

(Mini Cheesecake, Chocolate Cream Puff,  
Cannoli's, Mini Éclair)

Iced Tea, Bottled Water and Sodas

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# The Toast

*Bar Service is Subject to a 21% Service Charge  
Selections Subject to Change*

## *Menu Options:*

*\*\*Selections Vary by Resort\*\**

### Premium Brand

#### Selections

Grey Goose  
Captain Morgan  
Bombay  
Johnny Walker Black  
1800 Silver  
Crown Royal  
Jack Daniels  
Malibu

### Resort Brand

#### Selections

Absolut  
Bacardi  
Tanqueray  
Dewars  
Cuervo Gold  
Seagrams 7  
Jim Beam

### House Wines

*-By the Glass-*  
Domestic & Import Selection

#### Option 1

Cash Bar

#### Option 2

Open Bar

*(1 or 2 Hours)*

#### Option 3

Open Bar

*(Consumption)*



*\*Subject to additional bar tending fees.*

*Option 1 & 2 must meet a minimum of \$300.00 in sales and a bar tender fee will apply.*

*Bar Tender fee first 2 hours \$100.00, every additional hour \$50.00 each.*

# The Accompaniments

*All below pricing includes sales tax.*

*These delicate cake toppers add a little something special to your wedding cake. Later, you can put the topper on display in your home to remind you of your wedding memories year-after-year!*



**"Two Hearts"  
Cake Topper - \$25.33**

Your cake will look fabulous with this silver tone, jeweled metal double heart cake topper!



**"L.O.V.E."  
Cake Topper - \$29.68**

What better way to share your love than with this "L.O.V.E." cake topper. The perfect keepsake for years to come!

*Looking for the perfect glasses to toast your marriage? Choose from our selection below.*



**Infinity Flutes - \$31.79**

Set of two glass flutes featuring infinity design with the words "I Do Forever" in black.



**"Mr. & Mrs."  
Flutes - \$37.09**

Set of two glass flutes with "Mr." design in black and "Mrs." design in white.

*Any combination of flutes is available*



**"Bride & Groom"  
Flutes - \$42.39**

Set of two "Bride" and "Groom" glass flutes featuring a silver linked hearts design.

*Any combination of flutes is available*

*Two become One. The perfect ceremony for your wedding day.*



**Lace Unity Candle  
- \$26.49**

White candle with satin and lace band, 9" tall, 3" diameter.



**Sweet Unity Candle  
- \$31.79**

Delicate ribbons adorn this white candle, 9" tall, 3" diameter.



**One Love Unity Candle  
- \$42.39**

Linked silver hearts adorn this white candle, 9" tall, 3" diameter.

*Capture every moment. The perfect remembrance of your wedding day.*

**Additional 30 minute photo session with your photographer  
- \$53.00**

*\*Additional ceremony services are subject to additional fees*



# A License To Love

## Obtaining the Pennsylvania State Marriage License

### The Marriage License

Both parties must apply in person at any Pennsylvania State Courthouse at least three business days prior to the wedding date, (including the day of application, there is a four-business-day waiting period). If previously divorced or widowed, the original divorce decree or death certificate must be submitted. Licenses may be picked up three days after the date of application (Monday through Friday), by the applicants or someone other than the applicants. The license is valid for sixty days and may only be used in the Commonwealth of Pennsylvania. Please call the courthouse where you will be applying to obtain the price of the marriage license.

### The following information must be provided:

- \* Birth certificate for both applicants.
- \* The birthplace of both applicants.
- \* The names and birthplace of both parents of the applicants.
- \* Both applicants will need to provide their mother's maiden name.
- \* Both applicants need to provide Social Security number cards.
- \* Photo identification (driver's license) must be provided.
- \* Valid for 60 days.



### Courthouses

**Monroe County**  
7<sup>th</sup> & Monroe Street  
Stroudsburg, PA 18360  
570-420-3570

**Pike County**  
412 Broad Street  
Milford, PA 18337  
570-296-7231

**Erie County**  
140 W 6<sup>th</sup> Street, Room 123  
Erie, PA 16501  
814-451-6264

**York County**  
1 W. Market Way, 4<sup>th</sup> Floor  
York, PA 17401  
717-771-9615

**Philadelphia County**  
City Hall  
Philadelphia, PA 19107  
215-686-2233

**Wayne County**  
925 Court Street  
Honesdale, PA 18431  
570-253-5970

**Lackawanna County**  
507 Linden Street, Suite 400  
Scranton, PA 18503  
570-963-6708

**Northampton County**  
669 Washington St.  
Room 107  
Easton, PA 18042  
610-559-3095







# Wedding Rentals

*\*6% tax will be added to all rentals*

Ceiling Drape  
..... \$125.00

Pipe & Drape  
..... \$130.00

Rosette Tablecloth  
..... \$50.00

Color Napkins  
..... first 20 for \$10.00  
Additional packs of 5 ..... \$2.00

Centerpieces  
..... \$3.00 each

Charger Plates  
..... first 20 for \$30.00  
Additional packs of 5 ..... \$6.25

Navy Overlay  
..... \$5.00 each

## Bundle Packages

Package A  
..... \$255.00 (\$50.00 savings!)  
ceiling drape, pipe & drape, rosette tablecloth

Package B  
..... \$40.00 (\$14.50 savings!)  
40 charger plates, 4 center pieces



Pocono Palace  
Cove Pocono Resorts



*Happily ever after...*



**Pocono Palace**  
Cove Pocono Resorts