



LAND of
LOVE

Weddings

COVE POCONO RESORTS

-POCONO PALACE-

Grand Celebrations



Pocono Palace
Cove Pocono Resorts



Congratulations on Your Engagement!

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

Soups

(Choose one)

Tomato Basil Bisque

Lobster Bisque

Italian Wedding

Seafood Bisque

Beef Barley

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

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

Entrées

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
Butter Whipped Potatoes
Garlic Mashed Potatoes
Roasted Sweet Potatoes

Fresh Vegetable Medley
Haricot Verts
Oven Roasted Vegetables

Asparagus Spears
Broccolini
Creamy Risotto

Buttered Broccoli
Rice Pilaf
Glazed Baby Carrots

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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Prices are subject to change. Minimum guarantee of (40) guests required.*
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
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

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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Prices are subject to change. Minimum guarantee of (40) guests required.*
A fee per attendant for stations requiring an attendant.**

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Ruby Wedding Package

One 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

*Champagne Toast and One Hour Open Bar of House Brand Liquors,
Beer, Wine and Assorted Sodas*

Wedding Cake

~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

*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.**

Sapphire Wedding Package

One Hour Open Bar of Premium 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~

Champagne Toast, One Hours Open Bar of Premium Brand Liquors,
Beer, Wine and Assorted Sodas, 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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Prices are subject to change. Minimum guarantee of (40) guests required.*
A fee per attendant for stations requiring an attendant.**

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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Prices are subject to change. Minimum guarantee of (40) guests required.*
A fee per attendant for stations requiring an attendant.**

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 Crudit 
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

*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.**

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
7th & Monroe Street
Stroudsburg, PA 18360
570-420-3570

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

Erie County
140 W 6th Street, Room 123
Erie, PA 16501
814-451-6264

York County
1 W. Market Way, 4th 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



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Happily ever after...



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