

Grand Celebrations



Congratulations on Your Engagement!

Thank you for your interest in Cove Haven Entertainment 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 Haven Entertainment 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

Omelet Station

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

Denver Frittata

Country Ham, Peppers, Onions and Cheddar Cheese

Breakfast Burrito

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

Waffle, Pancakes & French Toast

With Maple Syrup, Fresh Seasonal Berries and Whipped Cream

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

Beverage Options

- Choice of One--Mimosa Bar Bloody Mary Bar

^{*} 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 Three Entrées

Choice of Four 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



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.

Build Your Own Buffet

Menu Includes: Rolls & Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Soft Drinks & 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)

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



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

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



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

Candy Bar Viennese Table



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 (35) guests required.* A fee per attendant for stations requiring an attendant.*

Ruby Wedding Package \$120.00 per person

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

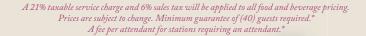
Roasted Vegetable Lasagna

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



Sapphire Wedding Package \$138.00 per person

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

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



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

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

\$12

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



Selections Vary by Resort

Premium Brand

Selections

Malibu

Grey Goose Captain Morgan Bombay Johnny Walker Black Patrón Crown Royal Jack Daniels

Resort Brand

Selections

Absolut Bacardi Tanqueray Dewars Cuervo Gold Seagrams 7 Jim Beam

House Wines

-By the Glass-Domestic & Import Selection

Option 1	Option 2	Option 3
Cash Bar	Open Bar	Open Bar
	(1 or 2 Hours)	(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.



Any combination of flutes

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

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



Any combination of flutes

"Bride & Groom" Flutes - \$42.39

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

One of our most in demand ceremonies we have available. Add the Sand Ceremony to your wedding today.



Select sand colors available

Two Hearts" \$56.87

Kit includes one cylinder with white linked hearts imprint and three sand pouring cylinders.



Select sand colors available

"This day I married..." \$56.87

Kit includes one cylinder with This day I married my friend" imprint and three sand pouring cylinders.



"Silver Hearts" - \$66.53

Kit includes one cylinder with glazed resin base and removable lid carved with hearts featuring rhinestone accents and three Select sand colors available sand pouring cylinders.

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



Happily ever after...

