



THE POCONOS CLUB

EST. 2024

WEDDING SERVICES

Where Your Forever Begins

East Stroudsburg, Pennsylvania

THEPOCOCLUB.COM · 570-223-8099 · JBASSO@THEPOCOCLUB.COM



Welcome

WHERE YOUR FOREVER BEGINS

Nestled in the heart of the Pocono Mountains, **The Poconos Club** offers a breathtaking setting for one of the most meaningful days of your life. Surrounded by the natural beauty of our championship 18-hole golf course, rolling greens, and picturesque mountain views, your wedding day becomes more than an event; it becomes an unforgettable experience.

From the moment you arrive, our team is dedicated to ensuring your celebration unfolds seamlessly. Our private **Bridal Suite** and **Groom's Den** provide beautifully designed, comfortable spaces for you and your wedding party to prepare, relax, and enjoy every special moment leading up to "I do."

"At The Poconos Club, we don't just host weddings, we help create memories that will last a lifetime."

Your day will be supported by a dedicated **Wedding Coordinator**, ensuring every detail, from ceremony timing to reception flow, runs smoothly and stress-free. Enjoy the flexibility of both elegant indoor spaces and stunning outdoor settings for your ceremony and cocktail hour.

As a special touch, we are proud to offer **complimentary golf for the groomsmen** on the morning of your wedding. A relaxing and memorable way to begin the celebration. The evening continues with exceptional cuisine, handcrafted cocktails, music, laughter, and dancing. All set within a beautiful atmosphere curated to reflect your vision.



Included

WEDDINGDAY INCLUSIONS

Every wedding at The Poconos Club includes the following complimentary services and amenities.

COORDINATION

VENUE COORDINATOR

On-site wedding coordinator to oversee all venue-provided services — managing timelines, vendors, décor, catering, bar service, and guest flow throughout your event.

TABLE SETTING

LINENS

Floor-length white or ivory tablecloths with matching cloth napkins for all reception tables.

BRIDAL PARTY

BRIDAL SUITE ACCESS

Private suite with seating, vanities, and dressing space. Arrive as early as 8:00 AM the morning of your wedding.

GROOM'S PARTY

GENTLEMAN'S SUITE ACCESS

Private gentleman's lounge designed for the groom and groomsmen to relax and prepare before the ceremony.

MORNING ACTIVITY

WEDDING GOLF

One complimentary round of golf for the groom and groomsmen prior to the ceremony, including golf carts.

PHOTOGRAPHY

WEDDING WALK

Full access to our scenic woods and manicured 18-hole golf course greenery for stunning ceremony and portrait photography.

PHOTO TRANSPORT

GOLF CART

Dedicated golf cart for the bridal party to access scenic course locations throughout the day for photos.

RECEPTION

CHAMPAGNE TOAST

A champagne toast for all guests during the speeches to celebrate the bride and groom.

DESSERT

WEDDING CAKE

A beautiful tiered wedding cake or cupcakes

BAR SERVICE

SIGNATURE COCKTAIL

Customize a signature cocktail from your chosen



Enhance

WEDDING DAY ENHANCEMENTS

\$-

CEREMONY PACKAGE

Private use of our outdoor or indoor ceremony site with full setup included.

SEATING

WEDDING ARCHWAY

AISLE FLORALS

FLOOR ARRANGEMENTS

REFRESHMENTS

\$-

VIRTUAL GOLFING

All 4 state-of-the-art virtual golf simulators available during cocktail hour — a unique, memorable experience for your guests.

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SOCIAL PACKAGE

Outdoor entertainment and ambiance for cocktail hour (weather permitting).

PROPANE FIRE PITS

OUTDOOR HEATERS

CORNHOLE

GIANT JENGA

GIANT CONNECT FOUR

LADDER BALL

QUOITS

\$-

PER
PIECE

CENTERPIECE RENTAL

Beautiful silk flower centerpieces to decorate your reception tables without the cost of florals.

Inquire to See more

\$-

RECEPTION SETUP & BREAKDOWN

Full setup and cleanup of client-supplied decorations. Decorations must be delivered 24 hours prior to clear placement instructions, and picked up within 24 hours following the event.

Varies

LINEN UPGRADES

Upgrade your linen colors to match your wedding vision. Pricing varies depending on colors selected.



Morning of SUITE EXPERIENCE PACKAGES

BRIDAL SUITE EXPERIENCE

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- **Mimosa Package** — 3 bottles of champagne + 3-juice station (OJ, cranberry, pineapple)
- **Fresh Platter** — seasonal fruits, vegetables, artisan breads & crackers
- Additional champagne bottles available upon request
- Fresh raspberries, strawberries & pineapple slices for garnish
- Assorted cheeses & signature house dips

GROOM'S LOUNGE EXPERIENCE

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- **Whiskey Package** — premium whiskey bottle, citrus garnish, and cigars
- **Fresh Platter** — seasonal fruits, vegetables, artisan breads & crackers
- Fresh lemonade with flavored syrups (blackberry, ginger, jalapeño)
- Assorted cheeses & signature house dips

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ULTIMATE MORNING-OF PACKAGE — BOTH SUITES

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- **Mimosa or Whiskey Package**
- **Fresh Platter** for both suites
- **Deluxe Breakfast Platter** — mini quiches, sliders, bagels with lox
- **Salmon, cream cheese, capers, assorted pastries**
- **Coffee & Tea Station** with cream, milk, sugar & honey

SEND-OFF STATIONS

FRIED PLATTER

Mozzarella sticks with marinara, chicken wings with ranch or blue cheese, pretzel bites with cheese sauce.

SANDWICH PLATTER

Choose 3: Turkey Club, Ham & Cheese, Chicken Caesar Wrap, Italian Style, Chicken Salad, or Tuna Salad.



Cocktail Hour

APPETIZERS & STARTERS

GRAZING TABLE — INCLUDED

A curated assortment of cheeses, fresh vegetables, seasonal fruits, flavorful dips, and crackers.
Upgrade to include gourmet cheeses, cured meats, nuts, and mix-ins for +\$5 per person.

BUTLERED COCKTAIL HOUR — SELECT 4

Sausage Rolls

Flaky pastry filled with seasoned sausage, baked golden.

Brie Cranberry Puffs

Buttery pastry with creamy brie and sweet cranberry.

Goat Cheese & Caramelized Onion Puffs

Tangy goat cheese with slow-caramelized onions in crispy Pastry

Spinach & Artichoke Puffs

Savory spinach and artichoke filling in golden puff pastry.

Pigs in a Blanket

Mini sausages in pastry, served with house signature dipping sauce

Hot Honey Chicken Bites

Crispy chicken tossed in a sweet and spicy hot honey glaze.

Mini Meatballs Marinara

Hand-rolled meatballs simmered in classic marinara.

Shrimp Cocktail

Chilled shrimp served with traditional cocktail sauce.

Assorted Mini Sandwiches

Delicate pastries filled with seasonal ingredients.

Roasted Vegetable & Pesto Bread

Crispy bread topped with roasted vegetables and hummus.

Caprese Skewers

Fresh mozzarella, tomato, and basil with balsamic reduction.

Three Cheese Mac & Cheese Bites

Crispy bites of creamy three-cheese macaroni.

Cheese Arancini with Marinara

Golden parmesan risotto balls served with marinara.

Bruschetta Bites

Toasted crostini with fresh tomato and basil.

Stuffed Mushrooms

Caps filled with savory sausage, cheese, and herb stuffing.

Crab Cakes with Hollandaise +\$ PP

Lump crab cakes topped with rich hollandaise.

Bacon-Wrapped Scallops +\$ PP

Seared scallops in bacon, finished with garlic butter.

Inquire to See more



Grand Buffet

RECEPTION DINING

All buffets include your choice of Garden Salad with House Vinaigrette or Caesar Salad, plus dinner rolls.

PICK 1 — CARVING STATION

Herb Roasted Turkey with Gravy

Slow-roasted turkey with savory herb gravy.

Honey Glazed Ham

Carved ham finished with a rich honey glaze reduction.

Roast Beef with Au Jus

Tender roast beef served with classic au jus.

PICK 2 — ENTRÉES

Slow Braised Beef Tips

Tender beef simmered in a rich savory gravy.

Beef Burgundy

Braised beef in red wine sauce with herbs and vegetables.

Tuscan Chicken

Creamy garlic sauce with sun-dried tomatoes and mushrooms.

Chicken Saltimbocca

Layered with prosciutto and sage in a light pan sauce.

Chicken Marsala

Chicken with mushrooms in a marsala wine sauce.

Stuffed Spinach & Artichoke Chicken

Chicken breast with a creamy spinach and artichoke blend.

Herb Chicken with Lemon

Roasted chicken with herb butter and lemon.

Braised Pork with Caramelized Onions

Tender pork with caramelized onions and a light sauce.

Teriyaki Pork Loin

Roasted pork loin glazed with savory teriyaki sauce.

Pork Medallions with Brown Gravy

Tender pork medallions with rich brown gravy.

Pork Loin with Caramelized Apples & Onions

Roasted pork with sweet apples and caramelized onions.

Cod Loin Oreganata

Baked cod with seasoned breadcrumbs, garlic, and herbs.

Stuffed Flounder

Flounder filled with a savory seafood stuffing.

Roasted Salmon with Lemon-Dill Sauce

Oven-roasted salmon finished with a lemon-dill cream sauce.

Inquire to See more

Sides & Stations

BUFFETSIDES&ADD-ON STATIONS

PICK 1 — PASTA OR STARCH

Three Cheese Mac &

Cheese Baked Tortellini

Alfredo Tortellini

Carbonara

Pasta Primavera

PICK 2 — VEGETABLES & SIDES

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Honey Glazed Carrots

Chef's Choice Roasted Vegetables

Sautéed Apple Cider Brussels Sprouts

Top with 1/2 cup melted butter, sour cream, chives, 3-cheese sauce, bacon crumble, parmesan

MAC 'N' CHEESE BAR

Inquire to See more



Premium CARVINGSTATIONS & PRICING

Premium carving stations are available as add-ons or as an upgrade to your entrée selection. A minimum of 50 guests is required. Additional chef attendants are available at \$150 per station.

Porchetta — Italian Herb and Citrus-Stuffed Pork Roast	+\$ / person
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Pork Tenderloin	+\$ / person
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Pepper-Crusted Prime Rib with Au Jus	+\$ / person
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Beef Tenderloin with Au Jus	+\$ / person
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PRICING & FEES

All packages are subject to a 20% service fee, 15% gratuity fee, and 6% Pennsylvania sales tax. Children's meals are available at \$25 per person. Vendor meals are offered at \$45 per person.

Inquire to See more
Begin Your
Forever

We would be honored to be part of your most important day. Contact our wedding coordinator, Jessica, to schedule your venue tour and begin planning the wedding of your dreams.

PHONE
570-223-8099

EMAIL
jbasso@thepococlub.com

WEBSITE
thepococlub.com