



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 200 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



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

Daniel Hastings

CATERING SALES MANAGER

DIRECT PHONE 570-970-1152

DHASTINGS@REGALHOPITALITYINC.COM



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

Contact Us for Cocktail hour set up fees



Wildflowers Weddings

Customary in Every Package

COMPLIMENTARY OVERNIGHT WEDDING SUITE WITH
CHAMPAGNE + CHOCOLATE COVERED STRAWBERRIES

DISCOUNTED SPECIAL OVERNIGHT ROOM RATE FOR
YOUR WEDDING GUESTS

COMPLIMENTARY HOSPITALITY ROOM
FOR BRIDAL PARTY

DESIRED CHOICE OF TIERED WEDDING CAKE OR
CUPCAKES FROM PARTNERED BAKERIES

BANQUET CAPTAIN SERVICE

CHEF PREPARED ENTRÉE CHOICES

SALES ASSOCIATE TO ASSIST YOU THROUGHOUT THE
PLANNING PROCESS

SPECIALTY PRICING FOR CHILDREN, GUESTS UNDER 21,
+ VENDORS

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



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 OCTOBER 30TH REQUIRE A \$10,000 MINIMUM ON FOOD AND BEVERAGE OR A GUARANTEE OF 140 GUESTS.



Wildflowers Weddings

Moscato Package

BUFFET MEAL

BAR PACKAGE

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

Choice of Two

BUTLER PASSED HORS D'OEUVRES STATIONARY HORS D'OEUVRES

ADDITIONAL HOR D'OEUVRES CAN BE ADDED FOR ADDITIONAL

COST PER PERSON

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
Mousse Dollop of your choice*

LATE NIGHT BEVERAGE SERVICE

Featuring Colombian Coffee + Teas

Please add 23% Service Charge + 6% PA Sales Tax to each price



Wildflowers Weddings

PLATED MEAL

Zinfandel Package

BAR PACKAGE

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

ADDITIONAL HOR D'OEUVRES CAN BE ADDED FOR ADDITIONAL COST PER PERSON

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
Mousse Dollop of your choice*

LATE NIGHT BEVERAGE
SERVICE

Featuring Colombian Coffee + Teas

Please add 23% Service Charge + 6% PA Sales Tax to each price



Wildflowers Weddings

STATIONED MEAL *Cabernet Package*

BAR PACKAGE

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
Mousse Dollop of your choice*

LATE NIGHT BEVERAGE SERVICE

Featuring Colombian Coffee + Teas

Please add 23% Service Charge + 6% PA Sales Tax to each price



Wildflowers Weddings

Elopement + Micro Wedding Package

THREE HOUR OPEN BAR
COCKTAIL HORS D'OEUVRES

Choice of Three

BUTLER PASSED HORS D'OEUVRES

Choice of One

DISPLAYED HORS D'OEUVRES

DINNER SERVICE CHAMPAGNE TOAST

FIRST COURSE

Choice of One

Italian Wedding Soup or
Chef's Pasta complimented with
House-made Sauce

SECOND COURSE

Choice of One

Caesar Salad
Field of Greens Salad

THIRD COURSE

Choice of Three

Chicken Scampi

Grilled chicken tenderloin finished with house-made burgundy sauce with shallots, garlic, white wine, & sliced portobello mushrooms and lemons

Roasted Chicken Marsala

Boneless chicken breast with mushrooms in a marsala wine sauce

Roast Beef with Au Jus

Slow-roasted round of beef carved & served with scallions and tomatoes in au jus

Beef Tips

with house-made burgandy sauce with sliced portobello mushrooms

Seafood Stuffed Tilapia

seafood stuffing finished with a lemon beurre blanc sauce and a fresh lemon slice

Baked Haddock

with garlic & herb butter sauce

ALL ENTREES SELECTIONS ARE PAIRED WITH YOUR CHOICE OF SEASONAL VEGETABLE
AND STARCH

VEGETARIAN, VEGAN, AND GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST

DESSERT

TIERED WEDDING CAKE

*Optional Flavor + Design Served with Mousse
Dollop of your choice*

LATE NIGHT BEVERAGE SERVICE

Featuring Colombian Coffee + Teas

Please add 23% Service Charge + 6% PA Sales Tax to each price

THIS MENU IS VALID FOR WEDDINGS WITH 25-60 GUESTS BOOKED UP TO
SIX MONTHS PRIOR TO THE WEDDING DATE!



Wildflowers Weddings

Chicken Entrées

CHICKEN PICCATA

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

CHICKEN MARSALA

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

CHICKEN SCAMPI

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

STUFFED CHICKEN BREAST

Chicken breast filled with a traditional bread stuffing + accented with a sage sauce



Wildflowers Weddings

Beef + Pork Entrées

MONTREAL BROIL

Marinated flank steak grilled to temperature, thinly sliced + topped with a demi glaze, garnished with fresh parsley

ROAST BEEF AU JUS

Slow roasted top round of beef carved + served with scallions and tomatoes in a burgundy sauce, garnished with fresh parsley

8 OZ. NEW YORK STRIP

A center cut topped with a garlic + herb butter sauce

PORK LOIN

Pork loin grilled until tender & finished with apple chutney



Wildflowers Weddings

Seafood Entrées

PARMESAN ENCRUSTED HADDOCK

Haddock fillet coated with a
Parmesan panko crust baked to
perfection

BAKED HADDOCK

Haddock baked with garlic +
herb butter sauce

ROSEMARY CITRUS SALMON - MARKET PRICE

Salmon fillet sautéed with red
onion, garlic, + rosemary,
deglazed with white wine +
finished with a splash of citrus

SEAFOOD STUFFED FLOUNDER

Flounder fillets stuffed with a
seafood stuffing + topped with an
imperial sauce



Wildflowers Weddings *Vegan + Vegetarian Entrées*

QUINOA BOWL

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

STUFFED PORTABELLA MUSHROOM

Quinoa and vegetables with red pepper coulis and balsmic glaze

ZOODLES IN PESTO

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

TRI-COLORED CHEESE TORTELLINI

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

HOUSE PASTA

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



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

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, or Steak
Accompanied by the following:
Onions, Peppers, Lettuce, Tomato, Salsa, Sour Cream, Shredded
Cheddar Jack Cheese, Spanish Rice, and 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.



Wildflowers Weddings

Side Options

STARCHES

All starches can be for any meal style unless otherwise noted

RICE PILAF

MASHED POTATOES(WITH OT WITHOUT GARLIC

AU GRATIN POTATOES

BROWN RICE QUINOA

RED ROASTED POTATOES(OR SMASHED)

VEGETABLES

All vegetables can be for any meal style unless otherwise noted

CANDIED 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

*White Bean Dip

*Spinach + Artichoke Dip

*Buffalo Wing Dip

*Warm Crab Dip

*All dips are served with a choice of bread, tortilla chips, pretzels, or crackers

Queso Dip served with tortilla chips

Cannoli Dip served with Cannoli chips

Bruschetta served with pita chips or crustinis

HUMMUS

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

*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
Buffalo Chicken
Cheesesteak

BRUSCHETTA

Classic Tomato

MAC + CHEESE BOWLS

Classic
Buffalo

STUFFED MUSHROOMS

Seafood
Quinoa
Sausage
Spinach + Artichoke

COCKTAIL MEATBALLS

Marinara
Strogonoff
Sweet & Sour

FLATBREADS

Broccoli + White Cheddar
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
Vegetable

FIG, CREAM CHEESE, + PROSCIUTTO CRUSTINI

CRAB CAKES

Served with Tartar Sauce or Cocktail Sauce

FRIED MOZZARELLA TRIANGLES

Served with Marinara sauce

KIELBASA

Served with Honey Mustard + White or Red Horseradish



Wildflowers Weddings *Bar Packages*

PREMIUM LIQUORS

AND TOP SHELF UPGRADES

Premium Liquors:

New Amsterdam Vodka
Whipped Vodka
Bacardi Light Rum
Captain Morgan Spiced Rum
Cruzan Coconut Rum
Jim Beam Bourbon
Seagram's Whiskey
Beefeater Gin
Peach Schnapps
Amaretto
Johnny Walker Red

Top Shelf Upgrades:

Tito's Vodka
Jack Daniels
Cuervo's Gold

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

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

THE COMMUNITY BAKE SHOP

570-346-7404

724 Winola Road Clarks Summit, PA 18411
Please Call to Schedule Your Appointment
By Appointment Only

Accompanied with

Select One Flavor

MOUSSE FLAVOR SELECTIONS

A MOUSSE DOLLOP SERVED WITH THE CAKE

Chocolate | Strawberry | Lemon | Orange | Vanilla



Wildflowers Weddings

Edible Enhancements

LATE NIGHT CRAVINGS

Choice of Two

Soft Pretzels with mustard

Mini Meatball Sliders

Chicken Fingers

Mini Pork BBQ Sliders

Mini Cheeseburger Sliders

Potato Pancakes

with sour cream, applesauce, + cheddar cheese

Chicken Wings with your choice of

Mild, Buffalo, BBQ, and Teriyaki

THE HAPPILY EVER AFTER PARTY

Chicken Wing (30 count)

Chicken Wings (50 count)

*Served with your choice of tossed wing sauce
and Blue Cheese*

French Fries

Old Forge Style Pizza

Assorted Hoagie Platter served with chips

Bar will remain open until 1 AM



Wildflowers Weddings

Pricing Information

2023

ZINFANDEL - \$89 PER PERSON

MOSCATO - \$93 PER PERSON

CABERNET - \$94 PER PERSON

2024

ZINFANDEL - \$98 PER PERSON

MOSCATO - \$102 PER PERSON

CABERNET - \$103 PER PERSON



