



At Kirkridge Retreat and Study Center, you can celebrate your special occasion in one of the Pocono Mountains most beautiful landscapes. You will have a front-row view of the spectacular mountains, valleys, and wildlife this area has to offer. We have three venues to accommodate your personal preferences and entertainment needs during every season of the year. We can host parties for 40 to 150 people, and all of our locations accommodate both indoor and outdoor events.

Packages Prices start at \$100.00 per person with the Venue of your choice: The Old Farmhouse and Barn, Turning Point or Nelson Lodge.

It includes 6 hours of building use with 3 hours of catering services.

(If you require more time, it is charged at an extra \$100.00 per hour.)

Farmhouse (with the Barn) includes tables, inside chairs, white table linens, disposable tableware.

Turning Point and Nelson Lodge include tables, inside chairs, china, white table linens, napkins, and glassware.

Day before decorating access is included with our catering services.

Day Use Venue Rentals (No catering services included)

Any building can be rented for up to 6 hours for a fee of \$3000.00.

Overnight accommodations are available with 10% discount; need a minimum occupancy of 12.

Day before decorating access is available at the director of special events discretion. If you require more time for the day use, it is available for an extra \$100.00 per hour.

The Old Farmhouse and Barn - Barn seats 60 to 150 guests.

Turning Point with spectacular views of the mountains
- Dining room seats 40-60 guests.

Nelson Lodge with the best sunsets and views of the Poconos
- Dining room seats 40-80 guests.

Book one of our three venues with a non-refundable deposit of \$1000.00.

A \$500.00 security fee will be added to the final bill. This fee is refundable after final inspection and cleaning of the building following your event.

Reception Package #1

The cocktail hour: Cheese Board with Fruit and Crudités

Entrée choices: (Choose 2)

French Roasted Chicken Provencal

Coconut Curry Chicken- gluten-free and dairy-free

Herb Crusted Pork Loin w/ spiced pears

Filet of Fish in a variety of styles and sauces

Vegetarian Penne pasta with sweet peas and vodka sauce

Vegan and gluten-free Lentil Shepherd's Pie

The entrée selection is complemented with a seasonal vegetable, starch and salad greens, bread & butter, coffee & tea service with accompaniments

Kirkridge Package #1

\$100.00 per person

(Price includes choice of 2 entrees)

An additional \$5.00 per person will be added for a third entrée selection.

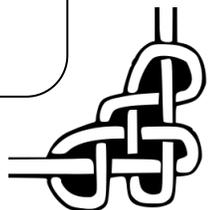
An additional side dish is an extra \$3.00 per person.

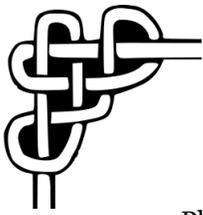
Add an assortment of our hand-crafted mini desserts for an additional \$5.00 per person.

Sales tax (6%), 18% service charge
not included in package pricing.

Overnight accommodations are available
with 10% discount;
need a minimum occupancy of 12.

Prices are subject to change.





Reception Package #2

The cocktail hour: Butlered Hors d'oeuvres

Please choose 3 hot & 3 cold from the list in package #3

Entrée choices: (Choose 2)

Chicken Supreme- breast stuffed w/ham in a brandy crème sauce

Coconut Curry Chicken

Chicken Breast Florentine

French Roasted Chicken Provencal

Chicken Marengo - sherry sauce with mushrooms and olives

Herb Crusted Pork Loin w/spiced pears

Beef Filet Tips with mushroom sauce

Beef Bourguignon

Roast Sirloin of Beef w/sauce of your choice

Herb Crusted Roasted Salmon

Salmon w/Thai curry sauce, dill sauce or pesto sauce

Filet of Fish topped w/teriyaki, basil, dill butter or balsamic brown butter sauce

Shrimp Creole or Jambalaya

Vegetarian Four Cheese Spinach Mushroom Lasagna w/béchamel sauce

Vegetarian Eggplant Rollatini

Vegetarian Spanakopita –Greek spinach and feta pie

Vegan and Gluten-free Lentil Shepherd's Pie

Vegan, Gluten-free Mushroom Piccata (25 people or fewer)

The entrée selection is complemented with a seasonal vegetable, starch and salad greens, bread & butter, coffee & tea service with the accompaniments

Kirkridge package #2 \$120.00 per person (Price includes choice of 2 entrees)

An additional \$5.00 per person will be added for a third entrée selection.

Enjoy assorted hand-crafted mini desserts for an additional \$5.00 per person.

Reception Package #3

Two hour Hors d'oeuvres Reception

Select 12 total items - 6 hot and 6 cold

Hors d'oeuvres selections

Crudités with a choice of dips

Cheese Board w/ chutney & toasted bread

Parmesan Cheese Straws

Bread Bowl w/choice of hot dip w/toast points

Baked Brie with nuts and dried fruit

Mini Meatball cocktail station

Fresh Fruit station

Assortment of cheese and crackers

Butlered cold items:

Scallop and Snow Pea Picks

Cucumber, Wasabi Cream Cheese with Lox

Dried Apricots topped w/ cheese & pecan

Gorgonzola and Red Pepper Chutney Toasts

Gazpacho Shooters

Oysters on the Half Shell

Filet of Beef Canapés w/horseradish crème

Shrimp Cocktail

Mini Ceviche

Caprese Picks

Rueben Picks

Tea Sandwiches

Tomato Feta Pesto Bites

Butlered hot items:

Spring Rolls

Onion, Blue Cheese Prosciutto Tartlets

Bacon Wrapped Water Chestnuts

Mini Mushroom and Goat Cheese Tarts

Mini Crustless Quiche

Eggplant Walnut Phyllo Cups

Mushroom Strudel Bites

Mini Crab Cakes or Seafood Cakes

Artichoke and Spinach Swirls

Middle Eastern Lamb Meatball Pops-hot

Kielbasa En Croute

Risotto Bites

Chicken Asiago Pear Tarts

Shrimp with Herb Cheese in phyllo cups

Stuffed Mushrooms

Ham and Cheese Palmiers

Roasted Red Pepper Palmiers with mozzarella

Leeks and Brie in phyllo cups

Kirkridge package #3 \$140.00 per person, includes coffee and tea service with all accompaniments.

Enjoy an assortment of our hand-crafted mini desserts for an additional \$5.00 per person.

