




POCONO MANOR
— Resort & Spa —

Wedding Brochure

The Magic Begins Here...



...Creating Enchanted Moments Since 1902

Getting married is more than just bringing two people together, it is bringing together two families, friends and precious memories. It's a symbol of a lifelong commitment, to give all that you have to another person. At Pocono Manor Resort & Spa, we understand everything that a wedding represents and we are here to help you celebrate this momentous occasion every step of the way. For over 100 years, Pocono Manor has helped create these memories, making sure that each celebration uniquely represents your love and commitment.

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Become Part Of Our Tradition...

Our promise is to provide you and your guests with exceptional hospitality and memories that will last a lifetime. Located in the heart of the Pocono Mountains on 3,000 acres of lush woodland with breathtaking mountain views as your backdrop in every season. From intimate to extravagant, our wedding packages are designed to cater to every detail, leaving you to enjoy your special day from start to finish.

Spa & Salon Services

Our on-site Laurel Spa is the perfect oasis for wedding day preparations. Pamper your entire party with facials, manicures, pedicures or a soothing massage. Our spa also offers formal hair and make-up design, allowing you to enjoy the convenience of having everything in one place. Our specialists will set up in the privacy of your suite or at Laurel Spa; you and your bridal party will look and feel magical.

Wedding Party Luncheon

Indulge in a unique luncheon served in your suite, at Laurel Spa or on Manor Sports Porch as part of your wedding day experience. These luncheons can be catered for the couple's wedding party with assorted wraps, sandwiches or mini tea sandwiches, sliced fresh seasonal fruit and more. Your Wedding Coordinator will work with you to create the perfect pre-wedding lunch.

Menu Tastings

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for the happy couple. Additional guests are welcome and the cost per person will be based on the menu items selected. Your Wedding Coordinator will assist with menu items and guidelines.

No credits, transfers or financial reductions will be given in place of tasting.



Wedding Package Inclusions:

- Menu tasting for the Wedding Couple
- One round of golf for Groom and three guests, with carts included
- Classic white table linens with the choice of white or burgundy napkins
- Our Signature Bronze Lantern Centerpieces
- Champagne Toast for all guests
- "Get to know you" breakfast for parents of the Happy Couple
- Complimentary overnight stay with breakfast in our Wister Suite* for the Married Couple
- On-site Wedding Coordination with one of our Wedding Professionals

*Based upon availability.



Venue

From our beautiful suites for the day of preparations to our spectacular ceremony sites and ballrooms, Pocono Manor delivers a unique experience every time. Venue space that can accommodate 50 to 300 people, indoor and outdoor ceremony sites and timeless ballrooms all overlooking the beauty of the Pocono Mountains. Let us help make your dreams become reality.

Mountainside Patio

Imagine walking down the aisle to a beautiful pergola with your backdrop being a view of mountains in the distance, surrounded by small gardens and historic stonework. It is the ideal location for your ceremony. We can accommodate up to 250 guests for a ceremony at this location. It is also perfect for an outdoor cocktail party.

Marmadukes

With its magnificent built-in wood bar, endless French doors, an array of deep leather chairs and cocktail tables, this room is used most often for cocktail parties. This is where the procession to the Mountainside Patio starts and therefore, after the ceremony your guests walk right into cocktail hour. What could be more perfect?

Horizon Ballroom

The impeccable window treatments, sophisticated décor with two decorative fireplaces and incredible 180 view of the horizon that goes on for miles, makes this the picture-perfect venue for a reception or for your ceremony! Weddings in Horizon can accommodate up to 150 guests for a wedding reception and up to 200 guests for a ceremony.

Terrace Ballroom and Patio

With original hardwood floors, built-in stage for your band or DJ and mountain views, our inviting ballroom sets the tone for an evening of dancing and good times. When booking the Terrace Ballroom you will have access to the outside stone patio and cascading stone steps leading to a soft grass area. Just the right spot to enjoy mountain breezes, outdoor cocktail party and perhaps even a few lawn games. This ballroom can accommodate up to 180 guests for a wedding reception.

Mountainview Dining Room

Upon entering, the massive stone fireplace with original hardwood dance floor that runs the length of the room are the focal points that give this room its character. The room is surrounded by windows overlooking the beautiful Mountainside Patio. The Candlelight and the Alcove are two attached smaller rooms that can accompany your event for additional space, such as a private lounge with bar. We can accommodate up to 300 guests for a wedding reception.



*For over 100 years,
Pocono Manor has...*





*...created memories
to last a lifetime.*

Menus

At the heart of Pocono Manor's hospitality lies creative cuisine and classic presentation, designed to fit any style or budget. Our menus offer everything from timeless to modern fare, allowing you to add your own personal style for the perfect wedding day.

COCKTAIL HOUR

Offered with both our Plated and Buffet Packages, selection of up to six hors d'oeuvres (*selection of three cold and three hot options*).

COLD HORS D'OEUVRES – Choice of Three

-  Bruschetta
Crostini topped with tomato, mozzarella, onion, cilantro, olive oil, and garlic.
-  Prosciutto Wrapped Melon
-  Mango Chicken Cup
Chicken and pecans topped with mango chutney served in a phyllo cup.
-  Shrimp Mousse
Stuffed in Belgian endive.
-  Grilled Ahi Tuna
Served with a Sriracha aioli on a toasted crostini.
-  Salmon Mousse
Served on a fresh sliced cucumber.
-  Smoked Salmon
With cream cheese on a crostini.
-  Antipasto Skewer
Mozzarella cheese, sundried tomatoes and olives.
-  Smoked Gouda Cup
Sautéed onion, herb mayo and smoked Gouda served in a phyllo cup.
-  Guacamole Hummus Dip
Served on a tostons.
-  Lobster Avocado Mousse
Served on a crostini.

 Gold leaf indicates the available options for selection that are included in the wedding package.



HOT HORS D'OEUVRES – *Choice of Three*

-  House-made Pigs in a Blanket
-  Baked Brie
Wrapped in phyllo dough.
-  Bacon Wrapped Scallops
-  Beef Sate
Thinly sliced marinated beef on a skewer.
-  Chicken Sate
Thinly sliced marinated chicken on a skewer.
-  House-made Mac & Cheese Bites
-  Spanakopita
Spinach and feta wrapped in Phyllo triangle.
-  Mini Crab Cakes
-  Boursin Stuffed Mushrooms
-  Coconut Fried Shrimp
Served with an orange horseradish sauce.
-  Vegetable Spring Rolls
-  Lobster Bisque Shooter

DISPLAY ENHANCEMENTS – *Price set as an additional cost per person. Minimum of 50 guests.*

Charcuterie & Cheese / \$8 per person

Prosciutto, Capicola, Soppressata, Provolone, Muenster, Gouda and Cheddar.

Cheese Board & Crackers / \$6 per person

Artisanal Crackers, Cheddar, Swiss, Gouda, Muenster and Pepper Jack.

Fresh Fruit Display / \$5 per person

Seasonal sliced fresh fruit and assortment of seasonal berries.

Crudité Display / \$4 per person

Carrots, celery, broccoli, cauliflower, grape tomatoes, cucumbers, green and red pepper slices.

Baked Brie / \$6 per person

Stuffed with fresh raspberry sauce wrapped in a puff pastry.

Shrimp Cocktail Display / \$8 per person

Poached shrimp served with house made cocktail sauce and lemon wedges.

Smoked Salmon Display / \$8 per person

Served with capers, chopped onion, chopped egg, chopped parsley, cream cheese and mini bagels.

House Made Hummus Trio / \$5 per person

Roasted red pepper, traditional and black bean hummus served with pita chips.

Grilled Vegetable Display / \$5 per person

Asparagus, red onion, zucchini, yellow squash, red peppers and tomatoes.

Cold Seafood Display / \$16 per person

Poached shrimp, seared chilled scallops, marinated mussels, and petite butter poached lobster tails served with traditional cocktail sauce, pineapple cocktail sauce and grilled lemon halves.



Plated Entrées

Includes the standard wedding inclusions (see page 5) along with the selection of one appetizer, one salad, one entrée accompanied with Chef's choice of seasonal starch and vegetable with artisan rolls, butter, freshly brewed coffee and tea. Pre-select up to three entrées. Enhancement options are available (subject to additional charge). Gluten free and vegetarian options available upon request. Also included is the Pocono Manor Host Bar Package.

APPETIZER – *Choice of One*

-  Citrus Marinated Shrimp
Poached shrimp marinated in mandarin oranges, red onions, capers, tomatoes and celery seeds.
-  Prosciutto Wrapped Asparagus
Topped with chive oil.
-  Traditional Shrimp Cocktail
Served with house made cocktail sauce and lemon wedge.
-  Mushroom Ravioli
Served with a wild mushroom cream sauce.
-  Smoked Salmon in Cumberland Sauce
Sweet sauce composed of red currant jelly, port wine, orange, lemon zest, and olive oil.
-  Pumpkin Ravioli
Served with a Frangelico cream sauce.
-  Caprese Salad
Fresh sliced mozzarella and tomato topped with extra virgin olive oil, balsamic reduction and basil.

APPETIZER ENHANCEMENTS – Price set up as an additional cost per person

Ceviche / \$6 per person

Shrimp and scallops tossed with chopped onions and peppers, sprinkled with lime juice, salt, pepper and olive oil.

Crab Cake / \$6 per person

Served with a whole grain mustard aioli and Chef's signature sweet and sour sauce.

Coconut Curry Scallops / \$8 per person

Two seared large scallops in a coconut red curry sauce.

Lamb Pops / \$12 per person

Two lamb rib chops in a bourbon mint sauce.

Lobster Mac & Cheese / \$6 per person

Delicious chunks of lobster meat mixed in with classic four-cheese sauce.

Bacon Wrapped Duck Breast / \$8 per person

Served with a red currant sauce.

Lobster Ravioli / \$6 per person

Served in a sherry cream sauce.

SALADS – Choice of One

 Manor Salad
Mixed greens with red onions, cucumbers, tomatoes and choice of dressing.

 Wedge Salad
Chopped bacon, tomato, pickled red onion and topped with crumbled bleu cheese.

 Caesar Salad
Chopped romaine, croutons, parmesan cheese and creamy Caesar dressing.

SALAD ENHANCEMENTS – Price set up as an additional cost per person

Tri-Color Beet Salad / \$3 per person

Arugula Salad / \$3 per person

With poached pears, Gorgonzola and glazed Pistachio, with choice of dressing.

Field Green Salad / \$3 per person

With dried fruit, grape tomatoes, glazed pecans and a Champagne Vinaigrette.

PLATED ENTRÉES – *Choice of Three*

-  Slow Roasted Prime Rib
Served with homemade au jus.
-  Roasted Beef Tenderloin
Sliced and drizzled with a fig balsamic demi.
-  Herb Crusted Salmon
Served with a citrus beurre blanc.
-  Roasted Pork Loin
Served with an apple sage demi.
-  Maple Glazed Pork Loin
-  Frenched Herb Roasted Chicken Breast
-  Chicken Marsala
Served in a rich Marsala wine mushroom sauce.
-  Chicken Piccata
Served in a white wine garlic sauce with lemon and capers.
-  Shrimp/Crab Cakes
With a house-made rémoulade
-  Sautéed Grouper
Served with a banana mango coulis.
-  Asiago Crusted Chicken Breast
Served with a lemon butter sauce.

PLATED ENTRÉE ENHANCEMENTS – *Price set up as an additional cost per person*

Seared Duck Breast / \$6 per person
With a red current port demi.

Sautéed Veal Medallions / \$8 per person
With a wild mushroom demi.

8oz Filet Mignon / \$8 per person
Served with a red wine demi.

Grilled Veal Chop / \$8 per person
Served in a burgundy poached pear, Gorgonzola and red wine demi.

Chilean Sea Bass / \$10 per person
With banana and mango chutney.

8oz Filet & 8oz Lobster Tail / \$22 per person
Served with drawn butter.

PLATED PACKAGE - \$129* per person

Includes standard wedding inclusions (see page 5) along with the selection of up to six hors d'oeuvres, one appetizer, one salad, one entrée accompanied with Chef's choice of seasonal starch and vegetable with artisan rolls, butter, freshly brewed coffee and tea, along with Pocono Manor Host Bar Package.

*Menu prices subject to a 20% taxable service charge and 6% sales tax. Menu items and pricing subject to change without notice. Head count and entrée selections due 10 days prior to event date.





Buffet

Includes the standard wedding inclusions (see page 5) along with the selection of two salads, three entrées accompanied with Chef's choice of seasonal starch and vegetable with artisan rolls, butter, soft drinks, fresh brewed coffee and tea. Enhancement options are available (subject to additional charge). Gluten free and vegetarian options available upon request. Also included is the Pocono Manor Host Bar Package.

SALADS – *Choice of Two*

-  **Pasta Salad**
Mixed pasta with tomatoes, onion, olives, peppers topped with a homemade Italian Balsamic dressing and parmesan cheese.
-  **Potato Salad**
Freshly chopped potatoes with celery, onion, carrot, chopped bacon, pickle relish and mayonnaise.
-  **Bean Salad**
Mixture of kidney, cannellini and garbanzo beans with red onion, parsley, topped with a sweet and sour vinaigrette.

-  **Manor Salad**
Mixed greens with red onions, cucumbers, tomatoes and choice of dressing.
-  **Caesar Salad**
Chopped romaine, croutons, parmesan cheese and creamy Caesar dressing.

SALAD ENHANCEMENTS – *Price set up as an additional cost per person*

- Arugula Salad / \$3 per person**
Fresh arugula, poached pears, gorgonzola and glazed pistachios.
- Field Green Salad / \$3 per person**
Field greens with dried fruit, grape tomatoes, glazed pecans and a Champagne Vinaigrette.
- Tri-Color Beet Salad / \$3 per person**
Mixture of red, yellow, purple beets poached and sliced with a dash of house-made vinaigrette.

- Antipasti / \$5 per person**
Pasta mixed with diced pepperoni, salami, mozzarella, peppers, tomatoes, prosciutto topped with a homemade vinaigrette.
- Mozzarella & Tomato / \$5 per person**
Cherry tomatoes with fresh mozzarella, garlic oil, basil and drizzled balsamic.



BUFFET ENTRÉES – *Choice of Three*

-  House-Made Southern Fried Chicken
-  London Broil
Served with a whiskey barbeque sauce.
-  Asiago Crusted Chicken Breast
With a lemon butter sauce.
-  Roasted Sirloin
Sliced beef with sautéed mushrooms and onions.
-  Chicken Marsala
Served in a rich Marsala wine mushroom sauce.
-  Slow Roasted Striploin
Served with a Pinot Noir demi-glace.
-  Chicken Piccata
Served in a white wine garlic sauce with lemon and capers.
-  Tortellini Alfredo
Cheese tortellini in a creamy Alfredo sauce.
-  Baked Cod
With a spinach cream sauce.
-  Stuffed Shells
Filled with ricotta cheese and topped with homemade marinara sauce.
-  Grilled Atlantic Salmon
Topped with salsa fresca.
-  Manicotti
Mozzarella and ricotta cheese stuffed pasta topped with homemade marinara sauce.
-  Stuffed Flounder
With crab stuffed in a beurre blanc sauce.
-  Roasted Pork Loin
With an apple cider bourbon glaze.
-  Lemon Pepper Tilapia
With lemon butter sauce.

BUFFET ENTRÉE ENHANCEMENTS – Price set up as an additional cost per person

Stuffed Chicken Breast – Two Options

With Boursin cheese, mushrooms and peppers topped with a red pepper coulis/ \$5 per person

With fresh mozzarella and prosciutto/ \$4 per person

Chilean Sea Bass / \$7 per person

Served with apricot crème sauce.

Shrimp Scampi / \$6 per person

Served over linguine.

Tortellini Alfredo with Shrimp / \$6 per person

Linguine with Clam Sauce / \$5 per person

Served with a red or white wine based sauce over linguine.

Mussels Marinara over Linguine / \$4 per person

Lobster Newburg / \$8 per person

Lobster served in a sherry white wine sauce served over rice.

Sliced Tenderloin / \$8 per person

Beef tenderloin in a brown brandy and truffle sauce.

Braised Beef Short Ribs / \$6 per person

Served with red wine jus.

BUFFET PACKAGE - \$109* per person

Includes standard wedding inclusions (see page 5) along with the selection of up to six hors d'oeuvres, two salads, three entrées accompanied with Chef's choice of seasonal starch and vegetable with artisan rolls, butter, freshly brewed coffee and tea, along with Pocono Manor Host Bar Package.

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Head count and buffet selections are due 10 days prior to event date.

Stations

Add a little creativity to your wedding menu with one of our station add-ons. Although these are not included in our packages, these delicious options will give your guests a way to personalize their fare to fit their preference, making it a guarantee that they will be raving about the food at your wedding. Minimum of 50 guests.

Antipasto / \$6 per person

Prosciutto, Capicola, Soppressata, Salami, Provolone, Muenster, Gouda, Cheddar, Swiss, green, black Kalamata olives, pepperoni, artichokes and assorted breads.

Mashtini Station / \$5 per person

Mashed russet and sweet potatoes, butter, marshmallow, brown sugar, bacon bits, broccoli, onion, sour cream, chives, shredded cheese, baby shrimp, and diced chicken.

Fiesta Station / \$4 per person

Hard and soft taco shells, ground beef, chicken and fish, shredded lettuce, cheese, Pico de Gallo, salsa verde, sour cream, jalapeno, sautéed peppers and onions, guacamole, black olives, green onions, tomato, onion, and hot sauce.

Seafood Station / \$8 per person

Crab cakes, scallop cakes, lobster cakes and salmon cakes. With tzatziki sauce, traditional cocktail sauce, remoulade and lemon wedges.

The Raw Bar / \$10 per person

With shrimp, snow crab claws, clams and oysters on a bed of crushed ice, seaweed salad, cocktail sauce, hot sauce, horseradish, lemon wedges and crackers.

Signature Mac & Cheese Bar / \$5 per person

Our homemade mac and cheese offers a four-cheese sauce made with Cheddar, Parmesan, American and Smoked Gouda. Includes options for Truffle Oil, Buffalo and Signature house mac and cheese. Spice things up by adding lobster or taco toppings.

Taco Mac & Cheese / \$7 per person

Lobster Mac & Cheese / \$9 per person

Lobster and Taco Option / \$11 per person

Shrimp & Grits Station / \$5 per person

Homemade creamy grits with sautéed seasoned shrimp with the following side items for toppings: cheese, butter, bacon bits, diced tomatoes, ham, scallions and sautéed mushrooms.

Please note: Stations and bars listed on this page have no chef attendants.

CARVING STATIONS

Prime Rib / \$8 per person

Served with au jus and horseradish sauce.

Leg of Lamb / \$6 per person

Served with Kentucky mint sauce.

Beef Tenderloin / \$8 per person

Served with a Béarnaise sauce.

Roasted Turkey / \$4 per person

Served with gravy, cranberry sauce and mayo.

Honey Glazed Ham / \$4 per person

Served with a honey mustard sauce.

Barron of Beef / \$6 per person

Served with au jus and horseradish.

CHEF STATIONS:

Build your own Pasta / \$8 per person

Penne, cavatappi, Rotelle, alfredo, marinara, vodka, pesto, cheddar mozzarella blend and asiago cheese, diced chicken, Italian sausage, baby shrimp, mushrooms, tomatoes, black olives, onions, peas and artichokes.

Risotto / \$8 per person

Traditional, wild mushroom, truffle, caramelized onion, baby shrimp, prosciutto, peas, asiago, parmesan, gorgonzola, asparagus and bacon.

Carving and Chef Stations require chef attendant. \$75 per chef attendant.

Minimum of 50 guests.

***All station and bar pricing set up as additional cost per person. Prices and new menu items subject to change without notice.**





Cake

At Pocono Manor Resort & Spa, we want you to relax and enjoy planning your wedding day down to the last detail, and that includes your wedding cake. With our partnership with two local bakeries, DiMarco's Bakery and Kitchen Chemistry. We offer you peace of mind that your wedding cake will not only have the most delectable flavor but also be a beautiful work of art.

Your cake is included, as part of our wedding package and your Wedding Coordinator will assist in scheduling a time to meet with the bakery you have selected to create your perfect wedding cake.

DiMarco's Bakery – Cordially invites you to share the vision of your fantasy wedding cake with our experienced bakers. We know how sweet, tender wedding plans can be, and strive to make this day as hassle free as possible! You will be able to explore cake designs, taste fillings, icings, and discover the dedication to make your dream wedding cake a reality!

Kitchen Chemistry - One of our favorite things to do is work with you to design the perfect wedding cake for the big day! Our bakery has made hundreds of wedding cakes, and will create a masterpiece to represent you perfectly, whether it's a simple rustic white cake, or an elaborate hand painted cake, we can make your cake into a delicious reality.





Beverage

The Pocono Manor Host Bar Package includes assorted house beers, house wines, soft drinks, and fruit juices. Your Wedding Coordinator will be happy to discuss with you any additional information on the selected brands included with each beverage level.

BAR PACKAGE ENHANCEMENTS – *Bar packages can be added to rehearsal dinners.*

	FIRST HOUR	EACH ADDITIONAL HOUR
Premium Brand Bar*	\$17 per guest	\$9 per guest
Top Shelf Bar*	\$19 per guest	\$10 per guest

SPECIALTY BAR ENHANCEMENT – Couples Custom Cocktails. Let our bartenders create two special cocktails to match the wedding couple's personalities and flare. *Additional pricing per guest will be determined based on beverage components.*

*Bar Packages (Premium Brand Bar & Top Shelf Bar) are priced per person, can include assorted house and premium beers, house featured wines, cocktails, soft drinks and fruit juices.

**Bar packages do not include tableside wine service. Bar packages are subject to 20% service charge. Package offerings and pricing subject to change without notice.

Details

AMENITIES AND WELCOME GIFT BAGS

Our front desk team will be happy to welcome your overnight guests with any amenity or welcome bag you have created. We simply ask that these are delivered to the resort the night before the wedding so our team can make the necessary preparations to provide your welcome amenity at check-in.

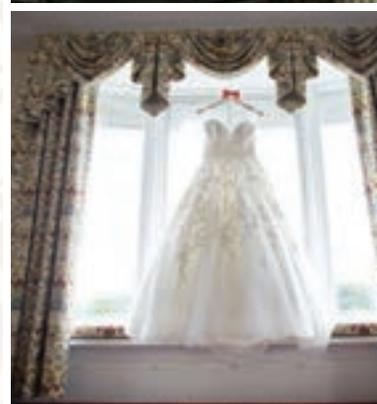
LINEN AND SEATING

Pocono Manor Resort & Spa provides standard white floor length linens for all tables, white or burgundy napkins, and our signature bronze lantern centerpieces. Also included is the dance floor, dining tables, banquet chairs, china, flatware and stemware. Upgraded linens and napkins in a variety of colors are available at an additional cost. Please consult your Wedding Coordinator for details.

ROOM BLOCK

At Pocono Manor, we understand the challenges of bringing friends and family together to share in your celebration and offer several options for your overnight guests.

Your Wedding Coordinator will be happy to review the details of these options. Wedding blocks are encouraged to guarantee rooms, blocks start at a minimum of 10+ rooms.





Bachelor & Bachelorette Getaways

PAMPER US PLEASE....

Book one of our unforgettable spa packages perfect for you and your wedding party to escape and unwind. Our Laurel Spa offers a wide variety of treatments that include:

- Reflexology
- Stone Therapy
- Nail Services
- Halo Therapy
- Massage
- Hydro Therapy
- Facials
- And More!

TAKE THE CHALLENGE...

Our iconic 18-hole Championship East Course was designed by golf architectural masters – Donald Ross and William Flynn. This course offers players unique challenges, water hazards and scenic mountain views. It has tested dozens of top professionals during tournaments and Pro-Am events and has been welcoming players of all skill levels for years. Your Wedding Coordinator will be happy to help set you up with the perfect package and tee times.

GOLF OFFERINGS

Our Golf course offers a Pro-Shop with all your golfing needs, the 19th Hole Bar, Driving Range, Practice Putting Greens, Golf Club Rentals and the Greg Wall Golf School.

ADVENTURE AWAITS...

The ultimate outdoor adventure is available year-round at Manor Sports. Enjoy five square miles of beautiful mountain terrain filled with crystal clear streams and abundant wildlife. All activities are weather permitting and need to be booked in advance for large groups. We can easily customize a day of adventure for you and your wedding party. *Our adventures include:*

- Mountain Biking
- Fly Fishing
- Archery
- Snow Shoeing
- Dog Sledding
- Hiking Trails
- Pistol Shooting
- Ice/Pond Fishing
- Trapshooting
- UTV Tours
- BB Guns
- Snowmobiling
- Ice Skating
- Cross Country Skiing

LET'S RIDE...

With over 3,000 acres, the Ranch at Pocono Manor offers everyone from beginner to advanced the chance to ride through beautiful mountain scenery. Our horseback riding adventures are good for group outings or a romantic day for the wedding couple to escape for a quick relaxing getaway. We are happy to help arrange this grand adventure.



CALL TODAY TO SPEAK WITH OUR WEDDING SPECIALIST.

800.233.8150 Ext. 7656 • PoconoManor.com/Dreams • Weddings@PoconoManor.com

