

HOTEL ANTHRACITE

CARBONDALE PENNSYLVANIA



Jordan DeNike Photography

WEDDING PACKAGES 2021

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CONGRATULATIONS AND WELCOME TO HOTEL ANTHRACITE!

Settlers Hospitality has been in the hospitality business for generations and we have earned a reputation for offering outstanding food and service, as well as being attentive to every detail. Our reputation, combined with our gorgeous location in the heart of historic Carbondale, will provide the memorable experience you desire for your wedding.

Our goal is to exceed your expectations.
We appreciate the opportunity to make your wedding day dreams a reality.

WEDDING PACKAGE OVERVIEW

Make your wedding day extraordinary by selecting a customizable package.

Start by selecting from one of three reception formats:

Served: The main course will be brought to the table by waitstaff. Generally considered the most formal format, it does require guest menu counts.

Buffet: A traditional buffet with several meal choices, an efficient way to get many people fed quickly while offering guests the ability to enjoy as much as they like.

Stations: A modern buffet where a variety of options are spread across the ballroom; creates a more social atmosphere as people explore stations and allows guests to focus on the choices they prefer.

Once you have decided on the right format for your group, then choose from standard, traditional or signature packages.

Finally, customize with add-ons or late-night offerings to create an event your guests will remember for a lifetime!



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ALL WEDDING PACKAGES INCLUDE

A five hour event with exclusive use of Gravity Hall

An indoor/outdoor cocktail hour in our courtyard—weather permitting—including hors d’oeuvres, with one hour open bar featuring premium brands of liquors, beer and wine

An additional 3 hours of open bar during your reception

A Champagne, Spumante or Prosecco celebratory toast for wedding party and guests

A beautiful wedding cake with a range of choices of style, flavor, filling and frosting

Ivory or white table linen with a wide range of napkin colors available to coordinate with your wedding colors

Lantern centerpieces for all guest tables

A dedicated banquet captain to oversee event details and ensure your reception is relaxing and enjoyable

Complimentary couples suite the night of your wedding

Use of dance floor, banquet tables and padded chairs, china, flatware, glasses

SPECIAL CONSIDERATIONS

Our wedding venue offers flexible reception start times

Minimum 140 people for Saturday receptions May through October
Minimum 75 people for all other dates

Under 21 save \$10 per person | Under 3 No Charge

Service Guests | DJ, Photographer, Etc. | Half Price/No Alcohol



STANDARD WEDDING PACKAGE | \$99 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge
One Hour Premium Brand Open Bar
Bruschetta Station with Assorted Toppings

Choice of Two Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Premium Brand Open Bar
Celebratory Toast

Anthracite House Salad with House Balsamic Vinaigrette
Choice of Two Dinner Entrees

Standard Wedding Cake
Coffee and Tea

TRADITIONAL WEDDING PACKAGE | \$119 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge
One Hour Superior Brand Open Bar with One Signature Cocktail
Bruschetta Station with Assorted Toppings
Vegetable Crudité with Dip

Choice of Three Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Superior Brand Open Bar
Celebratory Toast

Choice of One Appetizer
Choice of One Salad
Choice of Two Dinner Entrees

Custom Wedding Cake
Coffee and Tea



SIGNATURE WEDDING PACKAGE | \$149 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge

One Hour Superior Brand Open Bar with Two Signature Cocktails

Bruschetta Station with Assorted Toppings

Vegetable Crudité with Dip

Cheese and Fruit Display with Assorted Crackers

Choice of Four Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Superior Brand Open Bar

Celebratory Toast

Choice of One Appetizer

Choice of One Salad

Choice of Three Dinner Entrees

Custom Wedding Cake

Coffee and Tea

Choice of Late Night Snack Station

Served in Gravity Hall during the final hour of the Reception

PASSED HORS D' OEUVRES
CHOICE OF TWO, THREE OR FOUR

Fried Ricotta Caprese Balls
Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey
Buffalo Chicken Skewers with House Made Blue Cheese Dip
Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil
Buffalo Shrimp Shooter with House Made Blue Cheese Dip
Pork Pot Stickers with Pineapple Teriyaki Dip
Chicken Sate with Peanut Dipping Sauce
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce
Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives
Spinach and Feta Phyllo Triangles
Potato Pancakes with Chive Crème Fraiche | Vegetable Spring Rolls with Teriyaki Sauce

ADDITIONAL PASSED HORS D' OEUVRES
\$4 PER PERSON EACH

Steakhouse Potato Pancakes with Creamy Spinach and Sliced Steak
Grilled Cheese with Aged Cheddar and Tomato Soup Shooters
Peppercorn Sliced Steak Crostini with Horseradish Cream
Crab Stuffed Mushrooms
Mini Beef Wellingtons with Wild Mushrooms
House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar
Ahi Tuna Tartar with Cucumber and Seaweed Salad and Wasabi Mayo
Shrimp Ceviche Shooters with Lime, Cilantro and Avocado
Crispy Summer Squash with Lemon Aioli
Baked Clams Casino
Bacon Wrapped Meatballs with Barbecue Glaze
Mini Meat Loaves with Tomato Glaze

ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

Farmer's Market Vegetable Crudité | \$5 Per Person*

Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | \$5 Per Person*

House Made Mozzarella Bar | \$7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted and Grilled Peppers, Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | \$7 Per Person*

Crostini, Pita, Seasonal Relish, Tabbouleh, Hummus & Spreads with Marinated Olives

Chips and Dip Bar | \$5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | \$5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | \$8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | \$8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | \$200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail Sauce and Mignonette Sauce

Pasta Bar | \$8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

*Available as a Late Night Snack Station

APPETIZER SELECTIONS

Served at the Table

Penne Marinara or Vodka | Served with Shaved Parmesan

Sautéed Wild Mushroom Risotto | Served with Chive Oil and Shaved Parmesan

Fried Eggplant and Ricotta Tower | Served with Roasted Tomato Sauce

Spinach Risotto | Served with Sun Dried Tomatoes and Parmesan

Farfalle | Served with Artichoke Hearts, Sun Dried Tomatoes and Garlic Cream

SALAD SELECTIONS

Anthracite House Salad | Served with House Made Balsamic Vinaigrette

Classic Caesar Salad | Served with Shaved Parmesan, House Made Caesar Dressing and
Garlic Croutons

Tomato and Fresh Mozzarella Salad | Served with Field Greens, Olive Oil and Balsamic Syrup

Steakhouse Chopped Salad | Served with Iceberg Lettuce, Tomato, Cucumber,
Bacon, Red Onion and House Made Creamy Blue Cheese Dressing

Baby Spinach Salad | Served with Citrus Vinaigrette

Greek Chopped Salad | Served with Tomatoes, Cucumbers, Olives and Lemon-Feta Vinaigrette

LATE NIGHT SNACK STATIONS

House Made Pizza Station | \$7 Per Person

Pepperoni | Cheese | Vegetable

Warm Soft Pretzel Station | \$6 Per Person

Beer Cheese Fondue | Honey Mustard | Bacon Jam

Grilled Flatbread Bar | \$7 Per Person

Grilled Pizza Dough with Tomato Sauce and Mozzarella
Spinach, Garlic and Parmesan
Chicken, Bacon and Cheddar

French Fry Station | \$6 Per Person

Crispy Seasoned French Fries | Waffle Sweet Potato Fries
Ketchup | Honey Mustard | Sriracha Ketchup | Lemon Aioli

Slider Station | \$10 Per Person

Angus Beef Sliders | Slider Rolls
Cheeses | Lettuce | Tomato | House Made Pickles
Assorted Sauces and Ketchup
House Fried Potato Chips

Served in Gravity Hall during the final hour of the Reception

ENTREE SELECTIONS

Grilled Filet Mignon | Served with Classic Béarnaise
(Add \$12 Per Person in Standard Package)

Sliced Roasted Beef Tenderloin | Served with Red Wine Demi-Glace
(Add \$10 Per Person in Standard Package)

Sliced Prime Rib | Served with Horseradish Cream
(Add \$8 Per Person in Standard Package)

Slow Braised Boneless Beef Short Ribs | Served with Red Wine Mushroom Demi-Glace

Veal Milanese or Piccata | Served with Lemon Herb Butter or Lemon and Capers

Grilled Boneless Pork Chop | Served with Brown Sugar Bacon Glaze
or Bourbon Barbecue Sauce

Crabmeat Stuffed Shrimp | Served with Lemon Beurre Blanc
(Add \$8 Per Person in Standard Package)

Sesame Seared Ahi Tuna | Served with Seaweed Salad and Wasabi Vinaigrette

Crab and Vegetable Stuffed Flounder | Served with Sherry Cream Sauce
(Add \$8 Per Person in Standard Package)

Grilled Shrimp Scampi | Served with Garlic Beurre Blanc
(Add \$6 Per Person in Standard Package)

ENTRÉE SELECTIONS CONTINUED ON NEXT PAGE

ENTRÉE SELECTIONS CONTINUED

Kōl Jumbo Lump Crab Cake | Served with Lemon-Herb Remoulade
(Add \$8 Per Person in Standard Package)

Grilled Chicken Breast Marsala | Served with Wild Mushrooms

Chicken Saltimbocca | Served with Prosciutto and Sage

Crispy Chicken Milanese | Served with Balsamic Syrup

Chicken Madeline | Served with Sundried Tomatoes, Prosciutto and Mushrooms in a
Vodka Sherry Cream Sauce

Seared Salmon Casino | Served with Bacon, Roasted Peppers and Garlic Butter

Asparagus and Boursin Cheese Stuffed Chicken Breast | Served with Herb Velouté

Classic Chicken Cordon Bleu | Served with Swiss Cheese, Ham and Roasted Garlic Velouté

Grilled Balsamic Chicken Breast | Served with Tomato and Basil Bruschetta

Grilled Vegetable Penne | Served with Roasted Tomato Sauce and Pesto Oil

Greek Style Stuffed Portobello | Served with Spinach, Tomatoes, Olives, Garlic,
Roasted Peppers and Feta Cheese

Eggplant Rollatini | Served with Roasted Vegetables and Ricotta

Classic Surf and Turf (Filet Mignon and Stuffed Shrimp)
(Add \$15 per person)

Grilled Surf and Turf (Filet Mignon and Grilled Shrimp)
(Add \$13 per person)



STANDARD WEDDING BUFFET PACKAGE | \$99 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge
One Hour Premium Brand Open Bar
Bruschetta Station with Assorted Toppings
Choice of Two Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Premium Brand Open Bar
Celebratory Toast
Choice of Two Salads
Choice of One Vegetable | Choice of One Starch
Choice of Two Dinner Entrees
Standard Wedding Cake
Coffee and Tea

TRADITIONAL WEDDING BUFFET PACKAGE | \$119 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge
One Hour Superior Brand Open Bar with One Signature Cocktail
Bruschetta Station with Assorted Toppings
Vegetable Crudité with Dip
Choice of Three Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Superior Brand Open Bar
Celebratory Toast
Choice of Three Salads
Choice of One Vegetable | Choice of One Starch
Choice of Three Dinner Entrees
Custom Wedding Cake
Coffee and Tea



SIGNATURE WEDDING BUFFET PACKAGE | \$149 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge

One Hour Superior Brand Open Bar with Two Signature Cocktails

Bruschetta Station with Assorted Toppings

Vegetable Crudité with Dip

Cheese and Fruit Display with Assorted Crackers

Choice of Four Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Superior Brand Open Bar

Celebratory Toast

Choice of Four Salads

Choice of One Vegetable

Choice of Two Starches

Choice of Three Dinner Entrees

Custom Wedding Cake

Coffee and Tea

Choice of Late Night Snack Station (Page 10)

Served in Gravity Hall during the final hour of the Reception

PASSED HORS D' OEUVRES
CHOICE OF TWO, THREE OR FOUR

Fried Ricotta Caprese Balls
Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey
Buffalo Chicken Skewers with House Made Blue Cheese Dip
Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil
Buffalo Shrimp Shooter with House Made Blue Cheese Dip
Pork Pot Stickers with Pineapple Teriyaki Dip
Chicken Sate with Peanut Dipping Sauce
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce
Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives
Spinach and Feta Phyllo Triangles
Potato Pancakes with Chive Crème Fraiche | Vegetable Spring Rolls with Teriyaki Sauce

ADDITIONAL PASSED HORS D' OEUVRES
\$4 PER PERSON EACH

Potato Pancakes with Chive Sour Cream
Grilled Cheese with Aged Cheddar and Tomato Soup Shooters
Peppercorn Sliced Steak Crostini with Horseradish Cream
Crab Stuffed Mushrooms
Mini Beef Wellingtons with Wild Mushrooms
House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar
Ahi Tuna Tartar with Cucumber and Seaweed Salad and Wasabi Mayo
Shrimp Ceviche Shooters with Lime, Cilantro and Avocado
Crispy Summer Squash with Lemon Aioli
Baked Clams Casino
Bacon Wrapped Meatballs with Barbecue Glaze
Mini Meat Loaves with Tomato Glaze

ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

Farmer's Market Vegetable Crudité | \$5 Per Person*

Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | \$5 Per Person*

House Made Mozzarella Bar | \$7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted and Grilled Peppers, Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | \$7 Per Person*

Crostini, Pita, Seasonal Relish, Tabbouleh, Hummus & Spreads with Marinated Olives

Chips and Dip Bar | \$5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | \$5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | \$8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | \$8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | \$200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail Sauce and Mignonette Sauce

Pasta Bar | \$8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

*Available as a Late Night Snack Station

SALAD SELECTIONS

Classic Lemon Pepper Caesar Salad | Served with Garlic Croutons and Parmesan Cheese

Baby Spinach Salad | Served with Roasted Sweet Potato, Grilled Red Onion,
Dried Cranberries and Grilled Red Onion Vinaigrette

Harvest Salad | Served with Greens, Apples, Candied Pecans and Cider Vinaigrette

Steakhouse Chopped Salad | Served with Iceberg Lettuce, Bacon, Carrots,
Onions, Hard Boiled Egg, Cheddar Cheese and Buttermilk Ranch Dressing

Quinoa and Kale Salad | Served with Toasted Pine Nuts and Lemon Scallion Vinaigrette

Roasted Vegetable Pasta Salad | Served with White Balsamic Vinaigrette

Roasted Potato Salad | Served with Onion and Celery in Lemon Caper Vinaigrette

Asian Noodle Salad | Served with Julienne Vegetables, Creamy Ginger-Soy Dressing and
Toasted Peanuts

Antipasto Pasta Salad | Served with Tomatoes, Cucumbers, Red Onion, Pepperoni,
Roasted Peppers, Fresh Mozzarella, Artichoke Hearts and Italian Herb Dressing

STARCH SELECTIONS

Butter Whipped Yukon Gold Potatoes
Baked Penne with Ricotta and Marinara
Macaroni and Three Cheese
Roasted Tricolor Potatoes with Garlic and Rosemary
Roasted Sweet Potatoes with Honey Butter
Bourbon Baked Beans
Baked Potatoes with Butter and Sour Cream
Creamy Potato and Cheddar Gratin
Confetti Rice with Small Diced Vegetable

VEGETABLE SELECTIONS

Seasonal Farmer's Market Vegetables
Bacon Braised Greens
Roasted Carrots with Fresh Herbs and Garlic
Creamed Spinach
Sautéed Lemon and Garlic Broccoli
Garlic Green Beans
Vegetable Ratatouille
Maple Glazed Carrots
Roasted Green Beans with Sesame Ginger Soy Sauce



ENTREE SELECTIONS

Honey Brined Chicken Breast | Served with Fire Roasted Red Onion and Balsamic Glaze

Balsamic Grilled Chicken Breast | Served with Tomato-Basil Relish

Roasted Turkey Breast | Served with Orange-Dried Cranberry Chutney

Rosemary Roasted Prime Rib | Served with Horseradish Cream

Individual Meat Loaves | Served with Tomato Glaze

Rosemary and Garlic Roasted Boneless Pork Loin

Pan Seared Chicken Breast | Served with Roasted Tomato Sauce

Grilled Breast of Chicken | Served with Local Honey and Dijon Mustard Glaze

Chicken Madeline | Served with Sundried Tomatoes, Proscuitto and Mushrooms in a
Vodka Sherry Cream Sauce

Roasted Rosemary and Garlic Chicken | Served with Pennsylvania Mushroom Red Wine Sauce

Chicken Portobello | Served with Sundried Tomato Cream

Grilled Breast of Chicken | Served with Marsala and Roasted Mushrooms

Grilled Chicken Breast | Served with Apple-Raisin Chutney

Carved Slow Roasted New York Strip Loin | Served with Horseradish Cream

Slow Roasted Pulled Pork | Served with House Made Barbecue Sauce

Teriyaki Chicken | Served with Wasabi Cream

Carved Dijon Crusted Pork Loin

Sesame or Pesto Salmon | Served with Ginger Teriyaki Sauce or Roasted Tomato Cream

Pork Chop Calabrese | Served with Potatoes, Peppers and Onions



STANDARD WEDDING STATIONS PACKAGE | \$99 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge
One Hour Premium Brand Open Bar
Bruschetta Station with Assorted Toppings
Choice of Two Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Premium Brand Open Bar | Celebratory Toast
Kōl Steakhouse Caesar Salad | Anthracite Garden Greens
Seasonal Market Vegetables, Mashed Yukon Gold Potatoes and Assorted Toppings
Chef Attended Pasta Station With Choice of Two Pastas
Chef Attended Entrée Station With Choice of One Carved Item
Choice of Two Entree Selections
Standard Wedding Cake | Coffee and Tea

TRADITIONAL WEDDING BUFFET PACKAGE | \$119 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge
One Hour Superior Brand Open Bar with One Signature Cocktail
Bruschetta Station with Assorted Toppings
Vegetable Crudit  with Dip
Choice of Three Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Superior Brand Open Bar | Celebratory Toast
Choice of Three Composed Salads OR Chopped Salad Shaker Station
Chef Attended Pasta Station With Choice of Two Pastas
Chef Attended Entr  Station With Choice of One Carved Item
Choice of Two Entree Selections
Choice of Two Starch and Vegetable Selections
Custom Wedding Cake | Coffee and Tea



SIGNATURE WEDDING STATIONS PACKAGE | \$149 PER PERSON

COCKTAIL HOUR

Plus Tax & Service Charge

One Hour Premium Brand Open Bar with Two Signature Cocktails

Bruschetta Station

Vegetable Crudité with Dip

Cheese and Fruit Display with Assorted Crackers

Choice of Four Passed Hors d'Oeuvres

DINNER

Three Additional Hours of Superior Brand Open Bar

Celebratory Toast

Choice of Four Composed Salads OR Chopped Salad Shaker Station

Chef Attended Pasta Station With Choice of Two Pastas

Chef Attended Entrée Station With Choice of One Carved Item with Paired Sauces

Choice of Two Entree Selections

Choice of Three Starch and Vegetable Selections

Custom Wedding Cake | Coffee and Tea

Choice of One Late Night Snack Station (Page 10)

Served in Gravity Hall during the final hour of the Reception

PASSED HORS D' OEUVRES
CHOICE OF TWO, THREE OR FOUR

Fried Ricotta Caprese Balls
Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey
Buffalo Chicken Skewers with House Made Blue Cheese Dip
Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil
Buffalo Shrimp Shooter with House Made Blue Cheese Dip
Pork Pot Stickers with Pineapple Teriyaki Dip
Chicken Sate with Peanut Dipping Sauce
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce
Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives
Spinach and Feta Phyllo Triangles
Potato Pancakes with Chive Crème Fraiche | Vegetable Spring Rolls with Teriyaki Sauce

ADDITIONAL PASSED HORS D' OEUVRES
\$4 PER PERSON EACH

Potato Pancakes with Chive Sour Cream
Grilled Cheese with Aged Cheddar and Tomato Soup Shooters
Peppercorn Sliced Steak Crostini with Horseradish Cream
Crab Stuffed Mushrooms
Mini Beef Wellingtons with Wild Mushrooms
House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar
Ahi Tuna Tartar with Cucumber and Seaweed Salad and Wasabi Mayo
Shrimp Ceviche Shooters with Lime, Cilantro and Avocado
Crispy Summer Squash with Lemon Aioli
Baked Clams Casino
Bacon Wrapped Meatballs with Barbecue Glaze
Mini Meat Loaves with Tomato Glaze

ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

Farmer's Market Vegetable Crudité | \$5 Per Person*

Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | \$5 Per Person*

House Made Mozzarella Bar | \$7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted and Grilled Peppers, Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | \$7 Per Person*

Crostini, Pita, Seasonal Relish, Tabbouleh, Hummus & Spreads with Marinated Olives

Chips and Dip Bar | \$5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | \$5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | \$8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | \$8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | \$200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail Sauce and Mignonette Sauce

Pasta Bar | \$8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

*Available as a Late Night Snack Station

SALAD STATIONS

Composed Salad Station Selections

Baby Spinach Salad | Served with Roasted Fall Squash, Grilled Red Onion,
Dried Cranberries and Grilled Red Onion Vinaigrette

Local Pear and Blue Cheese Salad | Served with Greens, Toasted Walnuts and
Champagne Vinaigrette

Autumn Harvest Salad | Served with Greens, Local Apples, Candied Pecans and
Cider Vinaigrette

Fall Chopped Salad | Served with Iceberg Lettuce, Roasted Squash, Carrots, Onions,
Hard Boiled Egg, Cheddar Cheese and Creamy Buttermilk Ranch

Local Roasted Brussels Sprout, Pumpkin and Greens in Bacon Maple Vinaigrette

Roasted Carrot and Root Vegetable Salad | Served with Garlic Dressing
and Toasted Pumpkin Seeds

Classic Lemon Pepper Caesar Salad | Served with Garlic Croutons and Parmesan Cheese

Quinoa and Kale Salad | Served with Toasted Pine Nuts and Lemon Scallion Vinaigrette

Attended Chopped Salad Shakers Station Selections

Build Your Own Chopped Salad Featuring

Romaine and Greens | Chopped Bacon | Chickpeas | Red Onion | Hard Boiled Egg

Croutons | Diced Cucumber | Julienne Carrots | Beets | Dried Cranberries

Roasted Butternut Squash | Crumbled Blue Cheese

Select From Three House Made Dressings

Balsamic Vinaigrette | Buttermilk Ranch | Lemon Pepper Caesar | Creamy Blue Cheese

Greek Red Wine and Oregano Vinaigrette | Grilled Red Onion Vinaigrette

Clover Honey Vinaigrette | Apple Cider Vinaigrette | Citrus Poppy Seed Vinaigrette

CHEF ATTENDED PASTA STATION

Includes Fresh Rolls, Parmesan and Crushed Red Pepper

Orecchiette with Roasted Butternut Squash, Pennsylvania Mushrooms
and Sherry Scented Parmesan Cream

Fusilli with Roasted Peppers, Broccoli, Caramelized Onions and Roasted Garlic Olive Oil

Penne with Roasted Tomato Sauce, Basil and Fresh Mozzarella

Farfalle with Roasted Garlic Alfredo

Rigatoni with House Bolognese

Cheese Ravioli with Heirloom Tomato & Market Vegetable Ragout

Whole Wheat Penne with Roasted Garlic, Roasted Sweet Peppers,
Toasted Pine Nuts and Basil Pesto

Penne with Italian Sausage, Garlic Greens, and Roasted Tomato Pomodoro

Cheese Tortellini with Sweet Corn, Zucchini, Yellow Squash
and Creamy Fontina Cheese Sauce

Fusilli with Cherry Tomatoes, Olive Oil, Garlic and Fresh Basil

CARVING STATION

Includes Fresh Rolls and Butter

Rosemary Roasted Prime Rib with Horseradish Cream

Honey Brined Roasted Turkey Breast with Pepper Gravy

Carved Dijon and Brown Sugar Glazed Ham

Hickory Smoked and Roasted Boneless Pork Loin with Bourbon Maple Glaze

Peppercorn Crusted Beef Tenderloin with Cabernet Demi Glace
(Add \$6 per person)

Carved Slow Roasted New York Strip Loin with Horseradish Cream



ENTREE SELECTIONS

Grilled Chicken Breast | Served with Apple Chutney

Balsamic Grilled Chicken Breast | Served with Tomato and Basil Relish

Pan Seared Chicken Breast | Served with Late Season Roasted Tomato Sauce

Grilled Breast of Chicken | Served with Local Honey and Dijon Mustard Glaze

Roasted Rosemary and Garlic Chicken | Served with Pennsylvania Mushroom Red Wine Sauce

Grilled Breast of Chicken | Served with Marsala and Roasted Mushrooms

Grilled Chicken Breast | Served with Apple-Raisin Chutney

Chicken Madeline | Served with Sundried Tomatoes, Proscuitto and Mushrooms in a
Vodka Sherry Cream Sauce

Teriyaki Chicken | Served with Wasabi Cream

Honey Brined Chicken Breast | Served with Fire Roasted Red Onion and Balsamic Glaze

Pan Seared Chicken Breast | Served with Roasted Tomato Sauce

Chicken Portobello | Served with Sundried Tomato Cream

Grilled Breast of Chicken | Served with Marsala and Roasted Mushrooms

Carved Dijon Crusted Pork Loin

CONTINUED ON NEXT PAGE

ENTREE SELECTIONS CONTINUED

ENTREE SELECTIONS

Roasted Turkey Breast | Served with Orange Dried Cranberry Chutney

Rosemary Roasted Prime Rib | Served with Horseradish Cream

Rosemary and Garlic Roasted Boneless Pork Loin

Pan Seared Chicken Breast | Served with Roasted Tomato Sauce

Grilled Breast of Chicken | Served with Local Honey and Dijon Mustard Glaze

Individual Meat Loaves | Served with Tomato Glaze

Pork Chop Calabrese | Served with Potatoes, Peppers and Onions

Slow Roasted Pulled Pork | Served with House Made Barbecue Sauce

Sesame, Pesto or Plank Roasted Salmon | Choice of Ginger Teriyaki Sauce, Bourbon Glaze
or Roasted Tomato Cream

STARCH AND VEGETABLE STATION SELECTIONS

Butter Whipped Yukon Gold Potatoes

Baked Penne with Ricotta and Marinara

Roasted Tricolor Potatoes with Garlic and Rosemary

Bourbon Baked Beans

Roasted Sweet Potatoes with Honey Butter

Three Cheese Macaroni and Cheese

Baked Potatoes with Butter and Sour Cream

Seasonal Farmer's Market Vegetables

Roasted Carrots with Fresh Herbs and Garlic

Bacon Braised Greens

Stir Fried Asian Vegetables with Garlic Sauce

Creamed Spinach

Sautéed Lemon and Garlic Broccoli

Vegetable Ratatouille

Creamy Potato and Cheddar Gratin

Garlic Green Beans

SPECIALTY STATION

Asian Take Out Station | \$12 Per Person

Includes Fortune Cookies, Take Out Containers and Chop Sticks

Select Two

Stir Fried Rice | Stir Fried Soba Noodles

Chicken in Garlic Sauce | Asian Boneless Spare Ribs | Pepper and Onion Beef

Taco Station | \$14 Per Person

Includes Soft Tortillas, Corn Chips, Pico di Gallo, Shredded Lettuce,

Guacamole, Red Chili Sauce and Queso Fresco

Grilled Marinated Skirt Steak | Lime Cilantro Shredded Chicken | Stewed Black Beans

New York Steakhouse Station | \$22 Per Person

Carved New York Strip Loin with House Made Steak Sauce

Creamy Spinach Gratin | Twice Baked Potatoes | Gruyere Popovers

Southern BBQ Table | \$20 Per Person

Carved Pork Ribs with Assorted Homemade BBQ Sauce

Bourbon Glazed Salmon | Brown Sugar Baked Beans

Black Eyed Peas and Southern Greens Salad

Cheddar and Sweet Corn Bread

Comfort Food Station | \$16 Per Person

Roasted Turkey Breast with Pepper Gravy

Tomato Glazed Meatloaf | Macaroni & Cheese

Baked Potato Bar | Garlic Green Beans

Mashed Potato Station | \$7 Per Person

Mashed Yukon Gold Potatoes and Sweet Potatoes Served in Individual Glasses

Toppings: Whipped Butter, Sour Cream, Caramelized Onions, Crispy Bacon,

Cheddar Cheese, Sautéed Mushrooms, Roasted Garlic, Brown Sugar,

Blue Cheese, Broccoli and Scallions

All Specialty Station Prices are Per Hour

WEDDING BAR PACKAGES

3 HOUR OPEN BAR

Premium Bar

New Amsterdam Vodka | Beefeater Gin | Bacardi Rum
Johnny Walker Red | Seagrams 7 | Jim Beam Bourbon | Cuervo Silver

Your Choice of Two Domestic Beers

Miller Lite | Coors Lite | Yuengling Lager
Budweiser | Bud Light

Additional options are available

Canyon Road Wines

Cabernet | Merlot | Chardonnay | White Zinfandel | Pinot Grigio

Also Includes

House Champagne | Peach Schnapps | Apple Schnapps
Amaretto | Crème de Café | Vermouth (Sweet and Dry)
Triple Sec | Soda | Juice

Superior Bar

Stolichnaya and Absolut Vodka | Tanqueray Gin | Captain Morgan Rum
Dewars | Jack Daniels | Bulleit Bourbon | 1800 Silver

Your Choice of Two Domestic Beers

Miller Lite | Coors Lite | Yuengling Lager | Budweiser | Bud Light

Additional options are available

Your Choice of One Import or Craft Beer

Amstel Light | Corona | Heineken | Stella Artois | Blue Moon | Goose Island IPA

Additional options are available

Canyon Road Wines

Cabernet | Merlot | Chardonnay | White Zinfandel | Pinot Grigio

Also Includes

House Champagne | Peach Schnapps | Apple Schnapps
Amaretto | Crème de Café | Vermouth (Sweet and Dry)

WEDDING CAKES

Cake

White | Yellow | Chocolate | Lemon
Marble | Carrot | Banana | Chocolate Chip

Frosting

Cream Cheese
Buttercream Options
Chocolate, Vanilla, Mocha, Espresso, Salted Caramel, Toasted Almond

Filling

Chocolate Mousse | Oreo Cookie | Lemon Curd
Vanilla Custard | Chocolate Custard | Cream Cheese
Flavored Buttercream

Upgraded Frostings | \$1 per person

Burnt Orange Buttercream | Hazelnut Buttercream

Upgraded Fillings | \$1 per person

Cannoli | Fresh Fruit | Chocolate Truffle
Hazelnut | Coconut | Liqueur Fillings (Baileys, Amaretto, etc.)

Fondant | \$2 Per Person

Sugar Flowers | \$10 Per Decoration

Talk with your event planner for more custom options

Suggested Combinations | \$3 per person

Chocolate Cake, Frangelico Soak, Hazelnut Buttercream

Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream

Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream

Chocolate Cake, Grand Marnier Soak with Chocolate Truffle Filling and Burnt Orange Buttercream

Chocolate Cake, Amaretto Soak, Coconut Filling and Toasted Almond Buttercream

WEDDING POLICIES

- Table placecards must be provided in alphabetical order
- Items pertinent to the wedding such as timeline, favors, guestbook, place/seating cards (in alphabetical order), etc must be delivered the day before the wedding and labeled with the names of the bride and groom. Please remove stickers from toasting glasses and wrappers from candles if applicable.
- Final arrangements (reception format, initial guest count, times, etc.) must be made at least 60 days in advance.
- The final number of guests with EXACT entree choices will be required 14 days prior to the event. The client is responsible for paying for the number of guaranteed guests 14 days in advance with a certified or cashiers check. The client is also responsible for paying for any additional guests served above this minimum guarantee. We will be prepared to serve 2% over the final count ordered. Credit card payments will incur a 3% charge.
- Any dietary restrictions or allergies must be provided at least 14 days prior to the event.
- Hotel Anthracite does not assume responsibility for the damage or loss of any merchandise or article left with or at the hotel prior to, during or following the function.
- We will hold a date for a tentative booking without obligation for 14 days. Within the 14 days we must receive a signed contract and a \$1000 non-refundable deposit to secure the booking. An additional \$1000 non-refundable deposit must be made in January of your wedding year. The entire deposit securing the booking is forfeited if the function is cancelled for any reason.
- There may be a fee for any special set-up required. All extended or special arrangements are subject to approval.
- We anticipate you will hire a DJ/band and photographer. Vendor information must be provided no later than 60 days prior to the wedding. Use of some vendors may incur an upcharge.
- Decorations and/or displays may not be attached to walls, doors, windows or ceilings.
- Any items provided by you or any outside vendor must be removed immediately after the reception.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Hotel Anthracite.
- Any food or beverage remaining from your function cannot be removed from the premises (with the exception of wedding cake).
- For everyone's safety and comfort, we reserve the right to refuse alcoholic beverage service to any guest and/or limit consumption. Guests not of legal drinking age (21) will not be served under any circumstances.
- The person signing the contract will be responsible for any damage to the premises caused by any wedding guest.
- No Shots Allowed | No Sparklers | No Chinese Lanterns
- A credit card must be provided in advance for any additional charges or damages that may occur.
- Hotel Anthracite reserves the right to make reasonable changes to menu items to ensure top quality of your meal.