

100 Adams Ave Scranton, PA 18503

570 - 343 - 3000

www.scranton.hilton.com

Hilton Scranton & Conference Center

BANQUET MENUS

*All Pricing is per person unless otherwise indicated.

*There will be a \$8.00 per person fee for special prep (gluten free, vegetarian, etc.).

*Groups will be charged for the minimum count required if they fall below that amount.

*A 21% service charge and 6% sales tax will be applied to all items.

*All items are subject to change from any pictures displayed.

*Items subject to availability. Substitute items left to the Executive Chef's Discretion.

*Pricing subject to change per market conditions.



BREAKFAST

ALL OPTIONS SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, DECAF, HOT TEA & ASSORTED JUICES

Trolley Continental

(1 Hour of Service)
 Breakfast Pastries
 Served with Butter
\$12

Plated Breakfast

(25 People Minimum)
 Fresh Sliced Fruit
 Breakfast Potatoes
 Bacon or Sausage
 Fluffy Scrambled Eggs
 Croissants with Butter
\$16

AM Break Kiosk

(3 Hours of Service)
 Assorted Juices & Bottled Water
 Muffins, Danishes, Croissants,
 English Muffins & Bagels
 Fresh Cut Fruit
 Cereal & Oatmeal
 Yogurt
 Pop Tarts & Granola Bars
\$16

Deluxe Breakfast Buffet

(1 Hour of Service)
(25 People Minimum)
 Fresh Seasonal Fruit Display
 Fluffy Scrambled Eggs
 Cinnamon French Toast with Syrup
 Breakfast Potatoes
 Hickory Smoked Bacon
 Grilled Country Sausage Links
 Assorted Breakfast Pastries
\$22.50

Breakfast Additions

(1 Hour of Service)
(25 People Minimum)
 Biscuits & Gravy \$4
 Lox Display \$10
 Cheese Blintzes \$8
 Omelet Station
(1 Attendant per 25 people)
(\$75 per Chef)
\$10



COMPLETE BREAKS

Death by Chocolate

(1 Hour of Service / 25 People Minimum)

Double Chocolate Brownies, Chocolate Chip Cookies, Hershey Kisses, M&M's, Chocolate Covered Strawberries, Regular & Chocolate Milk, Freshly Brewed Starbucks Coffee, Decaf, Hot Tea & Hot Chocolate

\$16

High Energy Break

(1 Hour of Service / 25 People Minimum)

Granola Bars, Mixed Nuts, Dried Fruit Mix, Energy Drink & Assorted Soft Drinks

\$16

AM Break Kiosk

(3 Hours of Service)

Muffins, Danishes, Croissants, English Muffins, Fresh Fruit, Cereal, Oatmeal, Yogurt, Pop Tarts, Granola Bars, Freshly Brewed Starbucks Coffee, Decaf, Hot Tea, Assorted Juices & Bottled Water

\$16

Ball Park Break

(1 Hour of Service / 25 People Minimum)

Warm Jumbo Pretzels with Mustard, Nachos & Cheese, Caramel Corn, Popcorn, Shell-on Peanuts, Root Beer & Assorted Soft Drinks

\$12

PM Break Kiosk

(3 Hours of Service)

Yogurt, Fresh Fruit, Granola Bars, Fig Newton's, BBQ & Plain Chips, Sun Chips, Rice Krispie Treats, Cookies, Brownies, Freshly Brewed Starbucks Coffee, Decaf, Hot Tea, Assorted Soft Drinks & Bottled Water

\$16

After School Break

(1 Hour of Service)

Assorted Cookies, Rice Krispie Treats, Whole Fresh Fruit, Homemade Chips & Dip, Bottled Water & Assorted Soft Drinks

\$12



BREAKS A LA CARTE

Beverages

Assorted Sodas

Assorted Juices

Bottled Spring Water

Fresh Brewed Starbucks Coffee, Decaf & Hot Tea

\$6 per station *(4 Hours of Service)*

\$10 per station *(All Day Service)*

Starbucks Coffee - \$38 per gallon

Hot Chocolate - \$32 per gallon

Bottled Water & Soda - \$3 each

Tropical Fruit Punch - \$25 per gallon

Iced Tea or Lemonade - \$28 per gallon

Champagne Punch - \$50 per gallon (serves 20)

Mimosas - \$50 per gallon (serves 20)

Snacks

Fresh NY Bagels w/ Cream Cheese - \$31 per dozen

Assorted Muffins - \$27 per dozen

Assorted Danishes - \$25 per dozen

Bagel Breakfast Sandwiches - \$40 per dozen

Double Fudge Brownies - \$32 per dozen

Fresh Baked Cookies - \$32 per dozen

Gourmet Mixed Nuts - \$20 per lb

Assorted Yogurts - \$4 each

Seasonal Whole Fruit - \$1.50 each

Tri-Color Tortilla Chips & Salsa - \$14 per lb

Homemade Chips & Dip - \$14 per lb

Pretzels & Dip - \$13.50 per lb

CHAMPAGNE BRUNCH

Minimum of 50 Guests Required

(1 Hour of Service)

A Glass of Champagne or Mimosa for each Guest

A Selection of Chilled Juices, Freshly Brewed Regular Coffee, Decaf & Hot Tea

Fresh Fruit Display

Fresh Bagels, Croissants & Muffins

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Country Sausage

Griddle Ham

Hash Brown Potatoes

Cinnamon French Toast with Warm Syrup

Mixed Baby Green Salad with Assorted Dressings

Potato Salad

Tomato & Cucumber Salad

Entree Selections:

- Tequila Lime Chicken
- Chicken Marsala
- Chicken Francaise
- Chili Rubbed Steak with Caramelized Onions
- Memphis Style Dry Rub Steak with Sautéed Mushrooms
- Polenta Dusted Basa Fish with Chardonnay Cream Sauce
- Cedar Infused Salmon with a Macintosh Cider Broth
- Tuscan Pork
- Blackened Salmon with Patron Infused Salsa
- Indonesian Style Tilapia with Curried Vegetables
- Jack Daniels BBQ Pulled Pork served with Rolls
- Porcini Mushroom Dusted Pork Loin with Demi-Glace
- Aztec Pork Loin with a Chocolate & Chipotle Chili Sauce
- Penna a la Vodka, Rigatoni Rustico, or Tortellini Alfredo

Chefs Selection of Appropriate Vegetable & Starch to Accompany Your Meal

Chefs Selection of Petite Pastries

Two Entrees

\$34

Three Entrees

\$38

Four Entrees

\$42



BRUNCH ADDITIONS

**\$75 Chef Attendant Fee will apply for each Station.
One Chef per every 50 people**

Chef Carving Station

Tenderloin of Beef - \$20

Roasted Sirloin of Beef - \$12

Oven Roasted Turkey Breast - \$12

Whole Salmon en Croute - \$15

Served with Rolls & Appropriate Condiments

Omelette Station

Omelettes & Eggs Cooked to Order

Includes:

Cheddar Cheese, Mushrooms, Onions, Peppers, Ham, Bacon & Appropriate Condiments

\$8





LUNCHEON BUFFETS

Your Choice of Two Salads

Tricolor Tortellini

Coleslaw

Mixed Baby Green Salad (Chef's Choice of Dressings)

Asian Noodle Salad

Cucumber & Ginger Salad

Plum Tomato & Red Onion w/ Cucumber Vinaigrette

Fresh Cut Fruit

Potato Salad with Smoked Bacon

Entree Selections

Pasta of the Day with your choice of Alfredo, Marinara, Pesto or Vodka Sauce

Pan Seared Chicken Breast with an Exotic Mushroom Sauce

Chicken Francaise

Ancho Dusted Pork Loin

Jack Daniels BBQ Pulled Pork served with Rolls

Stuffed Tilapia Rolls with Herb Butter

Herb Infused Basa Fish with Saffron & Chardonnay Cream Sauce

Fire Grilled Sirloin Tips with Mushrooms & Onions

Chianti Braised Beef

All Buffets are Served With:

Warm Rolls & Butter, Chef's Selection of Appropriate Starch & Vegetable, & Choice of Either

Iced Tea or Coffee Station

Two-Entree Buffet

\$26

Three-Entree Buffet

\$28

*25 People Minimum / 1 Hour of Service
Available between the hours of 11 AM - 2 PM*



COLD LUNCHEON BUFFETS

Deli Buffet

Mixed Baby Green Salad with Assorted Dressing

Red Bliss Potato Salad

Tuna Salad

Penne Pasta Salad

Variety of Roast Beef, Ham & Turkey Breast

Sandwiches with Swiss & Cheddar Cheese

Appropriate Condiments

Double Fudge Brownies & Fresh Baked Cookies

\$28

Wrap Buffet

Tequila Lime Shrimp Salad

Marinated Tomato & Cucumber Salad

Coleslaw

Tuna Salad Wrap

Mediterranean Chicken Wrap

Grilled Vegetable Wrap

Sliced Marinated Beef & Swiss Cheese Wrap

Double Fudge Brownies & Fresh Baked Cookies

\$25

The Executive

Mozzarella & Marinated Tomato Salad

Red Bliss Potato Salad

Shrimp Salad

Pepper Crusted Tenderloin of Beef served on Sourdough with Horseradish Mayo

Marinated Grilled Chicken Breast served on French Bread with Grilled Vegetables

Thinly Sliced Prosciutto & Mozzarella on Ciabatta

Marinated Portabella served on a Butter Toasted Bun

Miniature Pastries & Fresh Baked Cookies

\$35

All Cold Lunch Buffets are Served With:

Homemade Chips, Chipotle Dip & Choice of Either Iced Tea or Coffee Station

*25 People Minimum / 1 Hour of Service
Available between the hours of 11AM - 2PM*



PLATED LUNCHESES

All Plated Lunches are Served With:

Chef's Choice of Accompaniments & Choice of Either Iced Tea or Coffee Station
25 People Minimum / Maximum of 3 Choices / Dessert Not Included
Available between the hours of 11AM - 2PM

New York Reuben

Thinly sliced corned beef with
Thousand Island dressing,
Swiss cheese & Sauerkraut.
Served on NY rye bread.
\$16

Smoked Turkey Croissant

Hand sliced fresh roasted
turkey breast layered with
lettuce, tomato & bacon.
Served on a flaky croissant
\$16

Ahi Tuna Stack

Seared Sushi grade Ahi tuna
served on a buttered roll with
lettuce, tomato, red onion &
wasabi mayonnaise
\$16

Romano Crusted Chicken Breast

Stuffed with pancetta,
spinach & fresh mozzarella
\$20

Cedar Salmon

Lightly smoked with
Macintosh cider glaze
\$23

Herb Roasted Pork

Served with a Port Wine
reduction
\$20

Vegetarian Lasagna

Fresh pasta layered with
grilled vegetables &
mozzarella cheese
\$21

Fire Grilled Sirloin Tips

Served with sweet onion
demi-glaze
\$22

The Above Choices are Accompanied by a Tossed Baby Greens Salad



Classic Caesar Salad

Fresh Romaine topped with shredded
Parmesan, crispy croutons & Caesar
dressing
\$15

Add Grilled Chicken

\$19

Add Cajun Shrimp

\$21

Island Shrimp Salad

Exotic greens topped with grilled
shrimp, mango, pineapples & red
onions with coconut dressing
\$22

Avocado & Turkey Salad

Baby greens topped with black olives,
red onions, bacon, freshly roasted
turkey breast & avocados with tequila &
lime dressing
\$15

Tomato & Mozzarella Tower

Vine ripened tomatoes layered with
fresh mozzarella, drizzled with extra
virgin olive oil & aged balsamic vinegar
\$15

The Above Choices are Accompanied by Soup Du Jour

BOXED LUNCHES

All Boxed Lunches are Served with Potato Chips, a Whole Fruit & a Fresh Baked Cookie

*Drink Not Included / Maximum of 3 Choices
Available between the hours of 11 AM - 2 PM*

Turkey Club Croissant

Oven roasted turkey breast with hickory smoked bacon, leaf lettuce & tomato served on a flaky croissant
\$19

Ham & Swiss Wrap

Fresh ham & Swiss cheese served in a tomato basil wrap with bourbon mustard
\$18

Grilled Chicken Breast

A grilled chicken breast topped with pepper jack cheese & served on an onion roll
\$19

Grilled Vegetable Wrap

A selection of grilled vegetables in a tomato basil wrap with garlic mayonnaise
\$18

Roast Beef

Thinly sliced roast beef with boursin cheese served on a Kaiser roll
\$20



HORS D' OEUUVRES

100 Piece Minimum per Item

All Items Priced per 100 Pieces

Cold Hors D' Oeuvres

- Fresh Tomato Bruschetta - \$175
- Smoked Salmon Pinwheels - \$225
- Wild Mushroom Bruschetta - \$185
- Wasabi Dusted Tuna - \$225
- Melon & Prosciutto - \$200
- Tapenade on Pita Points - \$200
- Asparagus Wrapped Prosciutto - \$225
- Shrimp Crostini - \$250
- Phyllo Stuffed with Crab Meat - \$250
- Oysters on the Half Shell - \$275
- Tomato & Lobster Shooters - \$280
- Shrimp & Lobster Ceviche - \$300
- Tequila Lime Crab - \$300
- Chilled Jumbo Shrimp Cocktail - \$300
- Beef Tenderloin on a Crostini - \$300
- Smoked Scallops - \$300
- Crab Claws - \$350

Sushi Selections

- California Roll - \$250
 - Vegetable Roll - \$250
 - Spicy Tuna Roll - \$300
 - Shrimp Spider Roll - \$300
 - Tuna Roll - \$300
 - Philadelphia Roll - \$300
- All Served with Wasabi, Pickled Ginger,
& Soy Sauce

Hot Hors D' Oeuvres

- Mini Potato Cakes - \$125
- Sausage Stuffed Mushrooms - \$150
- Mini Quiche Assortment - \$175
- Vegetable Spring Rolls - \$150
- Miniature Chicken Cordon Bleu - \$175
- Beef Sate Teriyaki - \$225
- Miniature Beef Sliders - \$225
- Assorted Dumplings - \$190
- Chicken Sesame - \$200
- Cuban Sliders - \$225
- Beef & Brie Crostini - \$225
- Raspberry Baked Brie - \$225
- Lobster Puffs - \$250
- Crab Rangoon - \$250
- Crab Stuffed Mushrooms - \$250
- Coconut Shrimp - \$250
- Contemporary Tuna Tartar - \$250
- Black & Blue Filet Mignon - \$275
- Filet Mignon Crostini w/ Bacon Jam - \$275
- Bourbon Bacon Wrapped Shrimp - \$275
- Miniature Crab Cakes w/ Creole Sauce - \$275
- Petite Lamb Chops - \$300
- Colossal Scallops Wrapped in Bacon - \$300
- White Truffle Tuna Filet - \$300
- Clams Casino - \$300
- Maryland Crab Cakes - \$300
- Oyster Rockefeller - \$350



SPECIALTY DISPLAYS

All Displays Priced for One Hour of Service

A Trip to the Orient

(25 People Minimum)

An array of stir fry vegetables accompanied with your choice of two of the following:

Chicken Tenders, Beef Strips or Shrimp.

Served with fried rice & oriental noodles

\$16

The Scranton

(25 People Minimum)

Two of Scranton's Staples!

Chef Prepared Pierogies with sauteed onions & potato pancakes. Served with sour cream

\$7

*Chef Carved Selections

(50 People Minimum)

(All served with appropriate sauces, garnishes & rolls)

Boneless Pork Loin - \$12

Tri-Pepper Beef Tenderloin - \$19

Brown Sugar & Honey Glazed Ham - \$12

Steamship Round - \$14

Whole Roasted Turkey Breast - \$12

Salmon en Croute - \$14

Roasted Prime Rib of Beef - \$14

London Broil - \$13

Leg of Lamb - \$18

Mexican Fiesta Station

(25 People Minimum)

Beef & Chicken Fajitas.

Accompanied with shredded lettuce, green & red peppers, onions, salsa, guacamole, sour cream & shredded cheeses.

Attractively displayed with tricolor tortilla chips.

\$8

Pasta Bar

(25 People Minimum)

(Please select two pastas & two sauces)

Penne, Fettuccine, Rigatoni or Tortellini.

Alfredo, Marinara, Vodka or Pesto.

Served with cracked pepper, grated parmesan & garlic bread

\$8

***Requires One Chef Attendant per every 50 People - \$75 per Attendant**

Specialty display pricing subject to change if not accompanied by one entree per person



COLD PRESENTATIONS

All Displays are Priced for One Hour of Service

(25 People Minimum)

Fresh Fruit

An elegant display of fresh seasonal fruit with a strawberry yogurt dressing

\$6

Middle Eastern

Freshly made hummus with pita points served with Greek olives & stuffed grape leaves

\$9

Farmers Market Vegetables

A selection of fresh vegetables julienned & served with a dill sour cream dip

\$5

Fiesta Station

Tricolor tortilla chips served with salsa, guacamole, sour cream, diced tomatoes, scallions, jalapenos, black olives & warm con queso

\$8

Antipasto

Fresh mozzarella, roasted red peppers, plum tomatoes, capicola, prosciutto, Genoa salami, array of olives & pepperoncinis all elegantly displayed on a bed of mesclun

\$15

Smoked Salmon

Served with diced hard boiled eggs, thinly sliced red onions, capers, flavored cream cheese & mini bagels

\$11

Crab & Artichoke Display

A warm crab & artichoke dip served with pita points.

\$9

Sushi

A selection of rolls to include California, Tuna, Spicy Tuna & Shrimp Spider. Served with wasabi, pickled ginger & soy sauce

\$20

Imported & Domestic Cheese Board

A selection of cheese from around the world garnished with grapes & served with French bread, crackers & pomegranate mustard.

\$11

Fresh Tomato Bruschetta

Served with French bread crostini

\$5



PLATED DINNER APPETIZERS

STARTERS

Tomato Mozzarella Tower

Fresh tomato mozzarella served with sliced Roma tomatoes & drizzled with a balsamic reduction & extra virgin olive oil

\$7

Penna a la Vodka

Penne pasta tossed in a vodka sauce & topped with fresh basil

\$5

Tequila Lime Crab

Jumbo lump crab meat tossed with a tequila lime dressing & served on a bed of exotic greens

\$14

Iced Shrimp Cocktail

Jumbo gulf shrimp served with our own Tanqueray cocktail sauce & fresh lemon

\$10

Colossal Sea Scallops

A pair of colossal scallops wrapped in hickory smoked bacon with a bourbon glaze & served on a bed of mesclun

\$13

Maryland Crab Cake

Two crab cakes served with Remoulade sauce

\$14



SALADS

Baby Spinach Salad

Spinach, bacon, chopped egg & crumbled bleu cheese with smoked bacon vinaigrette

\$6

Classic Caesar Salad

Fresh Romaine, seasoned croutons & shredded parmesan cheese. Served with classic Caesar dressing

\$8

Mesclun Salad

Fresh mesclun, sliced strawberries, mandarin oranges, crumbled bleu cheese, red onion & caramelized walnuts.

Served with honey vinaigrette

\$9

DINNER BUFFETS

All Dinner Buffets are Served with Warm Rolls, Butter & Choice of Either Iced Tea or Coffee Station

(40 People Minimum)

Your Choice of Three Salads:

Tricolor Farffale, Coleslaw, Mixed Baby Green Salad w/ Chefs Choice of Dressings, Asian Noodle Salad, Plum Tomato & Red Onion w/ Cucumber Vinaigrette, Red Bliss Potato Salad w/ Dill, Couscous Salad, Orzo Salad

Entree Selection:

Pasta of the Day with your choice of Alfredo,

Marinara, Pesto or Vodka Sauce

Bourbon Chicken

Wild Mushroom Chicken

Balsamic Chicken

Blackened Pork with Fresh Salsa

Herb Infused Salmon

Basa Provencal

Strip Steak with a Port Wine Demi-Glace

Chilli Rubbed Steak with Onion Chutney

Chef's Selection of Appropriate Vegetable &

Starch to Accompany Your Meal

Two Entree Three Entree Four Entree

\$36

\$39

\$43

BBQ Pit

Corn Bread

Coleslaw, Smoked Corn Salad, Potato & Bacon Salad

Memphis Pulled Pork

Texas BBQ Beef

Blackened Chicken

Steak Fries & Baked Beans

Jack Daniels Warm Bread Pudding & Chocolate

Chipotle Cake

\$32

The Wok

Asian Noodle Salad, Shrimp Salad, Asian Slaw

Chicken & Lemongrass Dumpling served with Sweet

Chili Sauce

Pork Dumplings with Dim Sum

Shrimp Dumplings with Carrot Ginger Sauce

Korean Style BBQ Pork

Chicken Stir Fry

Thai Style Glazed Beef

Friend Rice & Vegetable Stir Fry

Fortune Cookies

\$38

Healthy Choice

Baby Greens w/ Lemon Vinaigrette, Grilled Vegetable

Salad, Fire Grilled Seafood Salad

Grilled Breast of Chicken with Shaved Asparagus

Island Salmon with Mango Salsa

Steamed Vegetables

Caribbean Couscous

Freshly Sliced Fruit served w/ Strawberry Whipped

Cream

\$34



PLATED DINNER ENTREES

All Entrees are Served with the Chef's Selection of Accompaniments, Warm Rolls & Butter & Choice of Iced Tea or Coffee Station

Accompanied by Baby Green Salad w/ Chef's Choice of Dressings

(Maximum of 3 Choices / Dessert Not Included)

Hickory Smoked Prime Rib of Beef

USDA choice rib served with Au Jus
\$34

Ahi Tuna Steak

Seared Ahi tuna glazed with a Thai chili sauce
\$36

Maryland Crab Cakes

Two jumbo lump crab cakes served with a coffee bean glaze & a garlic beurre blanc
\$36

Chicken Saltimbocca

Chicken breast topped with prosciutto, fresh sage & mozzarella cream sauce
\$33

Tomato Basil Chicken

Boneless breast of chicken topped with basil infused goat cheese & blistered tomato
\$32

Fire Roasted Filet Mignon

Served with a wild mushroom ragout
\$40

Moullard Duck

Moullard duck breast served with blackberry compote
\$38

Apple Wood Smoked Chicken

Chicken breast lightly smoked with apple wood & served with candied apples
\$33

Cedar Salmon

Lightly smoked with a Macintosh cider glaze
\$32

Polenta Crusted Basa Fish

Tender filet of basa lightly dusted with polenta & served with chardonnay cream sauce
\$30

Bourbon Glazed Pork

Boneless loin of pork slowly roasted & glazed with a bourbon infused honey
\$32

Chicken Picatta

Boneless breast of chicken sauteed in white wine, fresh lemon & capers
\$31



Halibut Filet

Pan seared and served with a saffron cream sauce
\$39

Vegetarian Lasagna

Fresh pasta layered with grilled vegetables & mozzarella cheese
\$29



COMBINATION PLATED DINNER ENTREES

All Entrees are Served with the Chef's Selection of Accompaniments, Warm Rolls & Butter & Choice of Iced Tea or Coffee Station

Accompanied by Baby Green Salad w/ Chef's Choice of Dressings

(25 People Minimum)

Parmesan Encrusted Chicken & Gulf Shrimp Scampi

\$36

Bacon Wrapped Petite Filet & Maryland Crab Cake

\$42

Surf & Turf

Petite Filet Mignon Paired with a 4 oz Butter Poached Lobster

\$45

Portabella Mushroom Ravioli & Grilled Vegetables

Served in a White Wine Beurre Blanc

\$33

Signature Combination Entree

Have our Executive Chef customize a combination entree just for you!



DESSERT SELECTIONS

Fruit Torte

\$9

Warm Apple Crisp

\$9

Chocolate Decadence Cake

\$6

Chocolate Mousse

\$5

Black Forest Cake

\$9

Tuscan Lemon Cake

\$7

Strawberry Shortcake

\$9

Tiramisu with Amaretto Whipped Cream

\$9

New York Cheesecake with Fresh Strawberries

\$7

Pecan Pie with Bourbon Whipped Cream

\$5

Cupcakes

*Please ask for flavors

\$36 per dozen

Assorted Cookies & Brownies

\$32 per dozen

Assorted Petit Fours

\$32 per dozen



BAR

Superior Bar

Vodka: Tito's & Kettle One
 Scotch: Dewar's
 Gin: Tanqueray
 Whiskey: Jack Daniels
 Rum: Bacardi
 Spiced Rum: Captain Morgan
 Bourbon: Maker's Mark
 Tequila: 1800 Silver
 Canadian Whiskey: Crown Royal

Beer Choices:

2 Domestic
 2 Imported

All Bars Include:

House sparkling wine, coconut rum, peach schnapps, apple fusion, amaretto, creme de cafe, sweet & dry vermouth, triple sec, soda & juice.

All Bars Include the Following Wines:

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfadel & Pinot Grigio

Premium Bar

Vodka: Smirnoff
 Scotch: J & B Scotch
 Gin: Beefeater
 Whiskey: Seagram's 7
 Rum: Bacardi
 Spiced Rum: Captain Morgan
 Bourbon: Jim Bean
 Tequila: Jose Cuervo
 Canadian Whiskey: Seagram's VO

Beer Choices:

2 Domestic
 1 Imported

BEER SELECTIONS

Domestic

Miller Lite, Yuengling, Coors Light, Budweiser, Bud Light & Michelob Ultra

Imported

Seasonal, Stella Artois, Corona Light, Corona, Heineken Light, Heineken & Guinness, Hard Seltzer



OPEN BAR PRICING

	Superior	Premium	Beer, Wine & Soda
One Hour:	\$24	\$18	\$12
Two Hours:	\$33	\$27	\$16
Three Hours:	\$37	\$30	\$20
Four Hours:	\$44	\$38	\$24
Five Hours:	\$54	\$44	\$28

CASH & CONSUMPTION BAR PRICING

	Superior	Premium
Cocktails:	\$12 per drink	\$10 per drink
Wine:	\$10 per glass	\$10 per glass
Domestic Beer:	\$6 per bottle	\$6 per bottle
Imported Beer:	\$7 per bottle	\$7 per bottle
Sodas:	\$3 each	\$3 each

\$125 Bartender Fee for All Cash Bars as well as Consumption Bars Totaling less than \$300.
 Service charge applies to Open & Consumption Bars. 1 Bar per every 100 Guests

PREFERRED VENDORS

Team Building

Eventive Productions
215-376-0114

Digital Marketing / Sets

Posture Interactive
570-880-0855

Bands

Dustin Douglas & The Electric
Gentlemen (Rock) (Solo Available)
570-262-3189

Lightweight (Popular Music)
570-877-9277

Into The Spin (Popular Music)
570-898-0800

Meet Me on Marcie (Popular Music)
570-871-0808

DJ's/Photobooths

DJ Gatsby Sound & Lighting
570-578-5815

570 Events
800-570-0426

Mike Walton
570-451-3299

Ceremony Music

Ken McGraw Brass & Ivory
570-650-5386

Silver & Ivory
570-223-3055

Signs/Displays

Center City Print
570-209-7343

Photographer

Tia Leigh Photography
570-878-5254

Michael Straub
570-881-5614

Calvert Media
570-905-0388

Knot Just Any Day
570-550-0680

Transportation

Gilbride Limousine
570-307-5466

Martz Trailways
570-342-0166

Videographer

MCR Productions
570-283-0902

Fonash Studios
Hello@fonashstudios.com

Florist

MCR Productions
570-283-0902

McCarthy Flowers
570-347-4747

Specialty

MCR Productions (linens/rentals)
570-283-0902

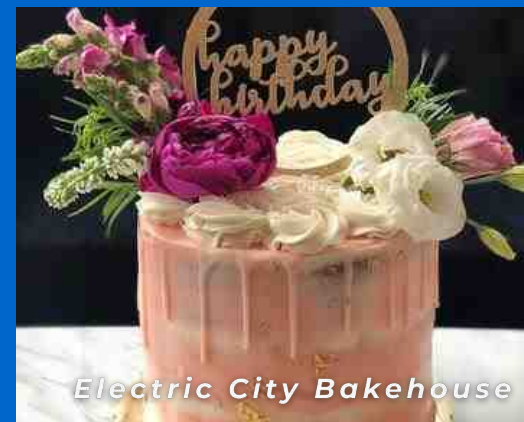
Sculpted Ice Works
570-226-6246



MCR Productions



Gilbride Limousine



Electric City Bakehouse



Sculpted Ice Works



Eventive Productions 18