

# HOTEL ANTHRACITE

CARBONDALE



PENNSYLVANIA



## WEDDING PACKAGES 2020



25 South Main Street | Carbondale, PA 18407

[HotelAnthracite.com](http://HotelAnthracite.com)

570.536.6020

## 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 the perfect combination of a package with customizations.

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 & 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

Sufficient staffing to ensure a wonderful event

## SPECIAL CONSIDERATIONS

All prices listed in this 2020 package are inclusive of sales tax  
and service charges and reflect our Saturday pricing.

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 | \$79 PER PERSON**

**COCKTAIL HOUR**

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 | \$99 PER PERSON**

**COCKTAIL HOUR**

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

SERVED WEDDING RECEPTIONS





25 South Main Street | Carbondale, PA 18407

HotelAnthracite.com

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## SIGNATURE WEDDING PACKAGE | \$119 PER PERSON

### COCKTAIL HOUR

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

SERVED WEDDING RECEPTIONS



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

- Fried Ricotta Caprese Balls
- Fried Shrimp Shooter with Bloody Mary Cocktail Sauce
- 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
- Thai Caramel Chicken Skewers 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  
\$3.50 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
- Ahi Tuna Poke Shooter with Ponzu Vinaigrette
- House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar
- Ahi Tuna Tartar with Fresh Lime and Wonton Crisps
- Shrimp Ceviche Shooters with Lime, Cilantro and Avocado
- Crispy Summer Squash with Lemon Aioli
- Sesame Salmon Bites with Sweet and Sour Sauce
- Baked Clams Casino
- Bacon Wrapped Meatballs with Barbecue Glaze
- Mini Meat Loaves with Tomato Glaze | Sesame Ahi Tuna with Wasabi Mayonnaise

SERVED WEDDING RECEPTIONS



## ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

**Farmer's Market Vegetable Crudité | \$4.50 Per Person\***  
Farmer's Market Raw Vegetables with House Made Dressing

**Grilled and Roasted Marinated Vegetable Platter | \$4.50 Per Person\***

**House Made Mozzarella Bar | \$6.50 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 | \$6 Per Person\***  
Crostoni, Pita, Seasonal Relish, Tabbouleh, Hummus & Spreads with Marinated Olives

**Chips and Dip Bar | \$4.50 Per Person\***  
Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips with Fresh Pico De Gallo, Pita Chips with Cucumber Tzatziki

**Market Fruit Platter | \$4.50 Per Person\***  
Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

**Cheese and Charcuterie Station | \$7 Per Person**  
Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

**Local and Domestic Cheese Board | \$6 Per Person\***  
Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

**Smoked Salmon Display (for 50pp) | \$130**

**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, Lobster Tail, Ahi Tuna and Avocado Tartare with Lemons, Bloody Mary Cocktail Sauce, Mignonette Sauce and Cusabi Sauce

**Pasta Bar | \$7 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

Orange and Baby Spinach Salad  
Served with Citrus Vinaigrette

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

SERVED WEDDING RECEPTIONS



## LATE NIGHT SNACK STATIONS

### House Made Pizza Station | \$6 Per Person

Pepperoni | Cheese | Vegetable

### Warm Soft Pretzel Station | \$4.50 Per Person

Beer Cheese Fondue | Honey Mustard | Bacon Jam

### Grilled Flatbread Bar | \$6 Per Person

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

### French Fry Station | \$4.50 Per Person

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

### Slider Station | \$6 Per Person

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

SERVED WEDDING RECEPTIONS

SERVED IN GRAVITY HALL DURING THE FINAL HOUR OF THE RECEPTION



## ENTRÉE SELECTIONS

Grilled Filet Mignon | Served with Classic Béarnaise  
(Add \$10 Per Person in Standard Package)

Sliced Roasted Beef Tenderloin | Served with Red Wine Demi-Glace  
(Add \$8 Per Person in Standard Package)

Sliced Prime Rib | Served with Horseradish Cream  
(Add \$5 Per Person in Standard Package)

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

Veal Milanese | Served with Lemon Herb Butter

Veal Piccata | Served with Lemon and Capers

Grilled Boneless Pork Chop | Served with Brown Sugar Bacon Glaze

Seared Boneless Pork Chop | Served with Peach and Bourbon Barbecue Sauce

Crabmeat Stuffed Shrimp | Served with Lemon Beurre Blanc  
(add \$6 Per Person in Standard Package)

Pesto Seared Atlantic Salmon | Served with Sun Dried Tomato Cream

Sesame Seared Atlantic Salmon | Served with Ginger-Citrus Beurre Blanc

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

Crab and Vegetable Stuffed Flounder | Served with Sherry Cream Sauce  
(add \$6 Per Person in Standard Package)

Grilled Shrimp Scampi | Served with Garlic Beurre Blanc  
(add \$4 Per Person in Standard Package)

ENTRÉE SELECTIONS CONTINUED ON NEXT PAGE

SERVED WEDDING RECEPTIONS



ENTRÉE SELECTIONS CONTINUED

Kōl Jumbo Lump Crab Cake | Served with Lemon-Herb Remoulade  
(add \$6 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

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 \$12 per person)

Grilled Surf and Turf (Filet Mignon and Grilled Shrimp)  
(add \$10 per person)

SERVED WEDDING RECEPTIONS



**STANDARD WEDDING BUFFET PACKAGE | \$79 PER PERSON**

**COCKTAIL HOUR**

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 | \$99 PER PERSON**

**COCKTAIL HOUR**

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 Salads  
Choice of One Vegetable | Choice of One Starch  
Choice of Three Dinner Entrees

Custom Wedding Cake  
Coffee and Tea

**BUFFET WEDDING RECEPTIONS**



**SIGNATURE WEDDING BUFFET PACKAGE | \$119 PER PERSON**

**COCKTAIL HOUR**

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 Starch

Choice of Three Dinner Entrees

Custom Wedding Cake

Coffee and Tea

Choice of Late Night Snack Station (see page 10)

**SERVED IN GRAVITY HALL DURING THE FINAL HOUR OF THE RECEPTION**

**BUFFET WEDDING RECEPTIONS**



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

- Fried Ricotta Caprese Balls
- Fried Shrimp Shooter with Bloody Mary Cocktail Sauce
- 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
- Thai Caramel Chicken Skewers 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**  
**\$3.50 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
- Ahi Tuna Poke Shooter with Ponzu Vinaigrette
- House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar
- Ahi Tuna Tartare with Fresh Lime and Wonton Crisps
- Shrimp Ceviche Shooters with Lime, Cilantro and Avocado
- Crispy Summer Squash with Lemon Aioli
- Sesame Salmon Bites with Sweet and Sour Sauce
- Baked Clams Casino
- Bacon Wrapped Meatballs with Barbecue Glaze
- Mini Meat Loaves with Tomato Glaze | Sesame Ahi Tuna with Wasabi Mayonnaise



## ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

**Farmer's Market Vegetable Crudité | \$4.50 Per Person\***

Farmer's Market Raw Vegetables with House Made Dressing

**Grilled and Roasted Marinated Vegetable Platter | \$4.50 Per Person\***

**House Made Mozzarella Bar | \$6.50 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 | \$6 Per Person\***

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

**Chips and Dip Bar | \$4.50 Per Person\***

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

**Market Fruit Platter | \$4.50 Per Person\***

Seasonal Assortment of Fruits, and Melon with Clover Honey Yogurt Dip

**Cheese and Charcuterie Station | \$7 Per Person**

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

**Local and Domestic Cheese Board | \$6 Per Person\***

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

**Smoked Salmon Display (for 50pp) | \$130**

**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, Lobster Tail, Ahi Tuna and Avocado Tartare. With Lemons, Bloody Mary Cocktail Sauce, Mignonette Sauce and Cusabi Sauce

**Pasta Bar | \$7 Per Person**

Includes Garlic Bread and Romano Cheese

Choose Two Pastas

Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces

Marinara | Pesto Cream | Sausage Bolognaise | 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 Egg, Onion, Tomatoes and Green Beans 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
- Stir Fried Rice with Asian Vegetables and Soy

## VEGETABLE SELECTIONS

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

BUFFET WEDDING RECEPTIONS



## ENTRÉE SELECTIONS

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

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

Pan Seared Chicken Breast  
Served with 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

Chicken Portobello  
Served with Sundried Tomato Cream

Individual Meat Loaves  
Served with Tomato Glaze

BUFFET WEDDING RECEPTIONS

ENTRÉE SELECTIONS CONTINUED ON NEXT PAGE



ENTRÉE SELECTIONS CONTINUED

Rosemary and Garlic Roasted Boneless Pork Loin

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 Salmon  
Served with Ginger Teriyaki Sauce

Pesto Salmon  
Served with Roasted Tomato Cream

Pork Chop Calabrese  
Served with Potatoes, Peppers and Onions

BUFFET WEDDING RECEPTIONS



**STANDARD WEDDING STATIONS PACKAGE | \$79 PER PERSON**

**COCKTAIL HOUR**

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

Pasta Station With Choice of Two Pastas

Attended Entrée Station With Choice of One Carved Item and One Entrée

Standard Wedding Cake | Coffee and Tea

**TRADITIONAL WEDDING STATIONS PACKAGE | \$99 PER PERSON**

**COCKTAIL HOUR**

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

Pasta Station With Choice of Two Pastas

Attended Entr e Station With Choice of One Carved Item and Two Entr ees

Choice of Two Starch and Vegetable Selections

Custom Wedding Cake | Coffee and Tea



**SIGNATURE WEDDING STATIONS PACKAGE | \$119 PER PERSON**

**COCKTAIL HOUR**

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

Pasta Station With Choice of Two Pastas

Attended Entrée Station With Choice of One Carved Item and Two Entrées

Choice of Three Starch and Vegetable Selections

Custom Wedding Cake | Coffee and Tea

Choice of One Late Night Snack Station (see page 10)

**SERVED IN GRAVITY HALL DURING THE FINAL HOUR OF THE RECEPTION**

STATIONS WEDDING RECEPTIONS



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

- Fried Ricotta Caprese Balls
- Fried Shrimp Shooter with Bloody Mary Cocktail Sauce
- 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
- Thai Caramel Chicken Skewers 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  
\$3.50 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
- Ahi Tuna Poke Shooter with Ponzu Vinaigrette
- House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar
- Ahi Tuna Tartare with Fresh Lime and Wonton Crisps
- Shrimp Ceviche Shooters with Lime, Cilantro and Avocado
- Crispy Summer Squash with Lemon Aioli
- Sesame Salmon Bites with Sweet and Sour Sauce
- Baked Clams Casino
- Bacon Wrapped Meatballs with Barbecue Glaze
- Mini Meat Loaves with Tomato Glaze | Sesame Ahi Tuna with Wasabi Mayonnaise



## ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

**Farmer's Market Vegetable Crudité | \$4.50 Per Person\***  
Farmer's Market Raw Vegetables with House Made Dressing

**Grilled and Roasted Marinated Vegetable Platter | \$4.50 Per Person\***

**House Made Mozzarella Bar | \$6.50 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 | \$6 Per Person\***  
Crostoni, Pita, Seasonal Relish, Tabbouleh, Hummus and Spreads with Marinated Olives

**Chips and Dip Bar | \$4.50 Per Person\***  
Crispy House Made Potato Chips with Three Onion Dip, Corn Tortillas Chips with Fresh Pico De Gallo, Pita Chips with Cucumber Tzatziki

**Market Fruit Platter | \$4.50 Per Person\***  
Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

**Cheese and Charcuterie Station | \$7 Per Person**  
Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

**Local and Domestic Cheese Board | \$6 Per Person\***  
Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

**Smoked Salmon Display (for 50pp) | \$130**

**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, Lobster Tail, Ahi Tuna and Avocado Tartare with Lemons, Bloody Mary Cocktail Sauce, Mignonette Sauce and Cusabi Sauce

**Pasta Bar | \$7 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

### **Chopped Salad Shaker Station Selections**

#### Build Your Own Chopped Salad Featuring

Romaine and Greens | Chopped Bacon | Chickpeas | Red Onion | Hardboiled Egg

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

Roasted Butternut Squash | Crumbled Blue Cheese

Select Three House Made Dressings From

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

## 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 Sausage 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 Burst Toy Box Cherry Tomatoes with 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 \$3.50 per person)

Carved Slow Roasted New York Strip Loin with Horseradish Cream



## ENTRÉE 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

Teriyaki Chicken  
Served with Wasabi Cream

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

Pan Seared Chicken Breast  
Served with Roasted Tomato Sauce

Chicken Portobello  
Served with Sundried Tomato Cream

Pesto Salmon  
Served with Roasted Tomato Cream

ENTRÉE SELECTIONS CONTINUED ON NEXT PAGE

STATIONS WEDDING RECEPTIONS



ENTRÉE SELECTIONS CONTINUED

ENTRÉE SELECTIONS

Grilled Breast of Chicken  
Served with Marsala and Roasted Mushrooms

Carved Dijon Crusted Pork Loin

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 Salmon  
Served with Ginger Teriyaki Sauce

Plank Roasted Salmon  
Served with Bourbon Glaze

STATIONS WEDDING RECEPTIONS



## 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

Asian Fried Green Beans with Sesame Ginger Soy Sauce

Creamy Potato and Cheddar Gratin

Garlic Green Beans

STATIONS WEDDING RECEPTIONS



## SPECIALTY STATIONS

### **Asian Take Out Station | \$10 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 | \$12 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 | \$20 Per Person**

Carved New York Strip Loin with House Made Steak Sauce

Creamy Spinach Gratin | Twice Baked Potatoes

Gruyere Popovers

### **Southern BBQ Table | \$18 Per Person**

Carved Pork Ribs with Assorted Homemade BBQ Sauce

Bourbon Glazed Salmon | Brown Sugar Baked Beans

Black Eyed Pea and Southern Greens Salad

Cheddar and Sweet Corn Bread

### **Comfort Food Station | \$14 Per Person**

Roasted Turkey Breast with Pepper Gravy

Tomato Glazed Meatloaf | Macaroni & Cheese

Baked Potato Bar | Garlic Green Beans

### **Mashed Potato Station | \$5 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

STATIONS WEDDING RECEPTIONS



## WEDDING BAR PACKAGES

### 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)  
Triple Sec | Soda | Juice

## 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 | Liquor Fillings (Baileys, Amaretto, etc.)

**Fondant | \$.75 Per Person**

**Sugar Flowers | \$5 Per Decoration**

**UPGRADES**

*Talk with your event planner for more custom options*

### SUGGESTED COMBINATIONS | \$2 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 & 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.

