

HOTEL ANTHRACITE

CARBONDALE PENNSYLVANIA



Rhinehart Photography

WEDDING PACKAGES 2022-2023

25 S. Main St. | Carbondale, PA 18407

HotelAnthracite.com | 570.536.6020



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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WELCOME TO HOTEL ANTHRACITE

Settlers Hospitality has been in the hospitality business for generations. In that time, we have earned a reputation for offering exceptional food and service as well as being attentive to every detail.

Our reputation, combined with our elegant 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 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 3-4 hours of open bar (depending on chosen package) 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



HELPFUL PARTICULARS

- Table place cards must be provided in alphabetical order.
- Items pertinent to the wedding such as timeline, favors, guestbook, 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 court 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.



DELAWARE

STARTING AT \$99 PER PERSON PLUS TAX & SERVICE CHARGE

THIS PACKAGE INCLUDES:

- Four Hour Open Bar
- Choice of Three Passed Hors D'Oeuvres
- Choice of One Salad
- Choice of Two Entrées | Served Plated or Buffet
- Choice of One Starch
- Chef's Vegetable
- Standard Wedding Cake
- Coffee and Tea

Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)
Children's Meals Follow a Separate Pricing Structure, Please Choose One

PASSED HORS D'OEUVRES

CHOOSE THREE

- Mini Crab Cakes with Remoulade Sauce**
- Bacon Wrapped Scallops**
- Veggie Spring Rolls with Sweet Chile Sauce**
- Potato Pancake Bites with Crème Fraiche**
- Toasted Crostini of Ricotta with Sun-Dried Tomato**
- Spinach and Cheese Stuffed Mushrooms**
- Pork Pot Stickers with Pineapple Teriyaki Dip**
- Mini Cocktail Franks with Mustard**
- Spanakopita Bites**
- Spicy Cauliflower Bites with White Remoulade**
- Tomato Mozzarella and Basil Skewer**
- Mac and Cheese Bites**
- Arancini of Tomato and Mozzarella**
- Beet and Goat Cheese Phyllo Cups**

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DELAWARE CONTINUED

SALAD

CHOOSE ONE

- Caesar** | Romaine Lettuce, Locatelli Cheese and Croutons
- Quinoa** | Roasted Peppers, Cucumber, Red Onion, Tomato and Red Wine Vinaigrette
- Garden Salad** | Spring Mix, Tomato, Carrots, Onion, and Croutons

Choice of the Following Dressings

Balsamic Vinaigrette | Buttermilk Ranch | Italian

ENTREES

CHOOSE TWO

- Chicken Marsala**
- Lasagna Bolognese**
- Chicken Cordon Bleu**
- Roasted Sirloin with Gorgonzola Crust**
- Creole Seasoned Basa** | Pepper Relish
- Pork Loin** | Rosemary and Dijon Crusted
- Flounder** | Crab Stuffed

VEGETABLE

Chef's Selection of Seasonal Offerings

STARCHES

CHOOSE ONE

- Mashed Yukon Potatoes**
- Rice Pilaf**
- Roasted Garlic Red Bliss Potatoes**
- Pesto Rice**
- Sweet Potato Mashed**

CONTINUED ON NEXT PAGE

DELAWARE CONTINUED

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES. THESE ENTREES MAY BE
MADE GLUTEN FREE OR VEGAN UPON REQUEST WITH YOUR WEDDING PLANNER

Portobello Milanese | Bread Crumb Stuffed Roasted Mushrooms, Fresh Greens, Lemon, EVOO

Potato Gnocchi | Garlic and Basil Infused Red Sauce, Seasonal Vegetables

Lentil & Bean Shepherds Pie | Peas, Onions, Celery, Carrots, Topped with Whipped Potatoes

Creamy Polenta | Wild Mushrooms, Garlic, Seasonal Vegetables, Vegetarian Demi

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

Chicken Tenders and Fries

Grilled Cheese and Fries

Pasta with Butter or Marinara



HUDSON

STARTING AT \$119 PER PERSON PLUS TAX & SERVICE CHARGE

THIS PACKAGE INCLUDES:

Four Hour Open Bar

Choice of Four Passed Hors D'Oeuvres

Choice of One Soup or Salad

Choice of Two Entrees | Served Plated or Buffet

Choice of Two Starches

Chef's Vegetable

Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)

Children's Meals are a Separate Cost, Please Choose One

PASSED HORS D'OEUVRES

CHOOSE FOUR

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chile Sauce

Toasted Crostini of Ricotta with Sun-Dried Tomato

Potato Pancake Bites with Crème Fraiche

Spinach and Cheese Stuffed Mushrooms

Mini Cocktail Franks with Mustard

Spanakopita Bites

Spicy Cauliflower Bites with White Remoulade

Pork Pot Stickers with Pineapple Teriyaki Dip

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

Beet and Goat Cheese Phyllo Cups

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HUDSON CONTINUED

DINNER SELECTIONS

CHOOSE ONE SOUP OR SALAD

SOUP

Italian Wedding Soup

Tomato Florentine

Lentil

New England Clam Chowder

SALAD

Caesar | Romaine Lettuce, Locatelli Cheese and Croutons

Quinoa | Roasted Peppers, Cucumber, Red Onion, Tomato and Red Wine Vinaigrette

Garden Salad | Spring Mix, Tomato, Carrots, Onion, and Croutons

Choice of the Following Dressings

Balsamic Vinaigrette | Buttermilk Ranch | Italian

ENTREES

CHOOSE TWO

Pepper Crusted Sirloin | Bearnaise

Flank Steak | Chimichurri

Salmon | Pesto and Panko Crusted

Chicken Scarpariello

Chicken Piccata

Roasted Pork Tenderloin | Balsamic Demi

Baked Cod Provencale

VEGETABLE

Chef's Selection of Seasonal Offerings

CONTINUED ON NEXT PAGE

HUDSON CONTINUED

STARCHES

CHOOSE TWO

Whipped Polenta

Rice Pilaf

Pesto Rice

Roasted Garlic Red Bliss Potatoes

Mashed Yukon Potatoes

Sweet Potato Mashed

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

THESE MAY BE MADE GLUTEN FREE OR VEGAN UPON REQUEST WITH YOUR WEDDING PLANNER

Portobello Milanese | Bread Crumb Stuffed Roasted Mushrooms, Fresh Greens, Lemon, EVOO

Potato Gnocchi | Garlic and Basil Infused Red Sauce, Seasonal Vegetables

Lentil & Bean Shepherds Pie | Peas, Onions, Celery, Carrots, Topped with Whipped Potatoes

Creamy Polenta | Wild Mushrooms, Garlic, Seasonal Vegetables, Vegetarian Demi

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

Chicken Tenders and Fries

Grilled Cheese and Fries

Pasta with Butter or Marinara



POWDERLY

STARTING AT \$149 PER PERSON PLUS TAX & SERVICE CHARGE

THIS PACKAGE INCLUDES:

- Five Hour Open Bar
 - Choice of Five Passed Hors D'Oeuvres
 - Choice of One Soup, Salad or Appetizer
 - Choice of Three Entrees | Served Plated or Buffet
 - Choice of Two Starches
 - Chef's Vegetable
- Vegetarian Meals Available Upon Request (Does Not Limit Other Selections)
Children's Meals are a Separate Cost, Please Choose One

PASSED HORS D'OEUVRES

CHOOSE FIVE

- Mini Crab Cakes with Remoulade Sauce
- Bacon Wrapped Scallops
- Veggie Spring Rolls with Sweet Chile Sauce
- Potato Pancake Bites with Crème Fraiche
- Toasted Crostini of Ricotta with Sun-Dried Tomato
- Spinach and Cheese Stuffed Mushrooms
- Pork Pot Stickers with Pineapple Teriyaki Dip
- Mini Cocktail Franks with Mustard
- Spanakopita Bites
- Spicy Cauliflower Bites with White Remoulade
- Tomato Mozzarella and Basil Skewer
- Mac and Cheese Bites
- Arancini of Tomato and Mozzarella
- Beet and Goat Cheese Phyllo Cups
- Slider with American Cheese
- Fried Ravioli

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POWDERLY CONTINUED

DINNER SELECTIONS

CHOOSE ONE SOUP, SALAD OR APPETIZER

SOUP

Italian Wedding Soup

Tomato Florentine

Lentil

New England Clam Chowder

SALAD

Caesar | Romaine Lettuce, Locatelli Cheese and Croutons

Quinoa | Roasted Peppers, Cucumber, Red Onion, Tomato and Red Wine Vinaigrette

Garden Salad | Spring Mix, Tomato, Carrots, Onion, and Croutons

Choice of the Following Dressings

Balsamic Vinaigrette | Buttermilk Ranch | Italian

APPETIZERS

Crab Cakes | Remoulade, Spring Mix

Tortellini | Rosa Sauce

Crispy Chicken | Hot Honey, Corn Bread

Seared Ahi Tuna | Wakame Salad, Spicy Aioli

ENTREES

CHOOSE THREE

Pepper Crusted Filet | Bordelaise Sauce

Boneless Short Rib

Chicken Cacciatore

Boursin Stuffed Chicken | Herb Breaded

Five Spice Crusted Swordfish | Miso Butter

Grilled Salmon | Chimichurri Sauce

Shrimp and Scallop Gratin | Brie Mornay

Pork Milanese | Lemon and Green Onion Gremolata

CONTINUED ON NEXT PAGE

POWDERLY CONTINUED

VEGETABLE

Chef's Selection of Seasonal Offerings

STARCHES

CHOOSE TWO

Rice Pilaf

Mashed Yukon Potatoes

Roasted Garlic Red Bliss Potatoes

Roasted Sweet Potato Hash

Red Rice and Beans

Whipped Polenta

Cavatappi Mac and Cheese

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH A VEGETARIAN DINING PREFERENCE

ALL VEGETARIAN OPTIONS MAY BE MADE GLUTEN FREE OR VEGAN UPON REQUEST

Portobello Milanese | Bread Crumb Stuffed Roasted Mushrooms, Fresh Greens, Lemon, EVOO

Potato Gnocchi | Garlic and Basil Infused Red Sauce, Seasonal Vegetables

Lentil & Bean Shepherds Pie | Peas, Onions, Celery, Carrots, Topped with Whipped Potatoes

Creamy Polenta | Wild Mushrooms, Garlic, Seasonal Vegetables, Vegetarian Demi

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

Chicken Tenders and Fries

Grilled Cheese and Fries

Pasta with Butter or Marinara



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)

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 | Burnt Orange Buttercream
Chocolate Cake | Amaretto Soak | Coconut Filling | Toasted Almond Buttercream





MENU ENHANCEMENTS

HORS D'OEUVRES, LATE NIGHT NOSH

ADDITIONAL HORS D'OEUVRES

- Lamb Chops in Pesto** | \$8 Each
- Oysters Rockefeller** | \$7 Each
- Ahi Tuna Cracker** | \$7 Each
- Crab Crostini with Citrus Aioli and Chives** | \$7 Each
- Steak Crostini with Horseradish Sauce & Pickled Onions** | \$7 Each
- Bang Bang Shrimp with Spicy Mayo and Sesame** | \$6 Each
- Stuffed Clams Diablo** | \$6 Each
- Ahi Tuna Tartar with Cucumber and Seaweed Salad and Spicy Mayo** | \$6 Each
- Bang Bang Shrimp with Spicy Mayo and Sesame** | \$6 Each
- Baked Clams Casino** | \$6 Each
- House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar** | \$5 each

DISPLAY STATIONS

Taco Station | \$12 Per Person

Shredded Carnita Chicken, Stewed Black Beans, Fajita Style Beef, Soft Tortillas, Corn Chips, Pico de Gallo, Shredded Lettuce, Guacamole, Queso Fresco, Fresh Lime and Red Onion

Slider Station | \$12 Per Person

Beef Patties, American Cheese, Ketchup, Mustard, Mayo, Shredded Lettuce, Tomato, Pickles and Onion

BBQ Station | \$14 Per Person

Slow Roasted Pork Ribs with Carolina Style BBQ Sauce, Dry Rub Roasted Chicken, Brown Sugar Baked Beans, Red Rice, Herb Cheddar Biscuits and Honey Butter

Asian Station | \$15 Per Person

Orange Chicken, Boneless Spare Ribs, Vegetable Lo Mein, Chef's Choice Variety of Dim Sum, Dumplings with Soy Citrus Sauce, Edamame and Fortune Cookies

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MENU ENHANCEMENTS CONTINUED

CARVING STATION

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION

CHEF ATTENDED | \$225

CHOOSE ONE

Whole Side Salmon | \$20 Per Person

Salt Cured, Lavender, Pickled Onion Salad, and Crème Fraîche

Slow Roasted Pork Loin | \$17 Per Person

Mustard Maple Glaze

Herb Roasted Beef Prime Rib | \$29 Per Person

Horseradish Cream

Herb Roasted Beef Tenderloin | \$29 Per Person

Balsamic Onion Relish

Rosemary Garlic Studded Lamb Leg | \$21 Per Person

Minted Chimichurri

DESSERT DISPLAY

\$24 PER PERSON

Venetian Table

Chef's Selection of Five Miniature Desserts



GORGEOUS FLORAL

SETTLERS HOSPITALITY'S IN-HOUSE FLORIST

SETTLERS HOSPITALITY COUPLES RECEIVE A 10% DISCOUNT ON WEDDING FLORALS

INTIMATE PACKAGE | \$375

Personal Bouquet | Boutonniere | Centerpiece

AT THE ARBOR INTIMATE PACKAGE | \$750

Personal Bouquet | Boutonniere | Arbor Floral Spray

AND BEYOND

At Gorgeous Floral we believe each wedding should be unique; unique to you, your style and your budget. We would love to meet with you in person to discuss your wedding floral needs. If that is not possible, a phone or virtual meeting works too! We will then work on an estimate unique to your wedding. A \$100 deposit is required, and final payment is due two weeks before the big day.

PACKAGES STARTING AT \$1500

JUST A FEW WEDDING PARTY ADDITIONS TO CONSIDER

Flower Crowns | Corsages | Head Table Florals

FOR YOUR INFORMATION

Gorgeous Floral specializes in event design. We would love to work with you to create a unique look on your big day! To enhance the florals or combine with your personal décor, we have items to rent.

JUST A FEW WEDDING DECOR OPTIONS TO CONSIDER

**Candlelight of Various Types | Décor Elements | Table Garlands | Escort Table Arrangements
Signage Sprays | Cake Flowers | Additional Ceremony Pieces | Bespoke Centerpiece Options**

