

# HOTEL ANTHRACITE

CARBONDALE



PENNSYLVANIA



# Weddings 2019

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'd 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!



## 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 your choice 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 event coordinator to oversee every detail 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 2019 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

**Friday and Sunday** Weddings deduct 10% per person  
**November thru April (Saturday)** Weddings deduct 10% per person

Teenagers save \$10 per person | Ages 3 to 12 Half Price | 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

Mill Market 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 Crudit  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

Mill Market Custom Wedding Cake  
Coffee and Tea



## Signature Wedding Package | \$119 per person

### *Cocktail Hour*

One Hour Superior Brand Open Bar with Two Signature Cocktails  
Bruschetta Station with Assorted Toppings  
Vegetable Crudit  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

Mill Market 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

Mini Beef Wellingtons with Wild Mushrooms

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 Crudit  | \$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\***

Crostini, 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 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 w/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  
*With Shaved Parmesan*

Sautéed Wild Mushroom Risotto  
*With Chive Oil and Shaved Parmesan*

Fried Eggplant and Ricotta Tower  
*With Roasted Tomato Sauce*

Spinach Risotto  
*With Sun Dried Tomatoes and Parmesan*

Farfalle  
*With Artichoke Hearts, Sun Dried Tomatoes and Garlic Cream*

## Salad Selections

Anthracite House Salad  
*With House Made Balsamic Vinaigrette*

Classic Caesar Salad  
*With Shaved Parmesan, House Made Caesar Dressing and Garlic Croutons*

Tomato and Fresh Mozzarella Salad  
*With Field Greens, Olive Oil and Balsamic Syrup*

Steakhouse Chopped Salad  
*With Iceberg Lettuce, Tomato, Cucumber, Bacon, Red Onion and House Made Creamy Blue Cheese Dressing*

Orange and Baby Spinach Salad  
*With Citrus Vinaigrette*

Greek Chopped Salad  
*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 | Mill Market 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 *with Classic Béarnaise*  
(add \$10 Per Person in Standard Package)

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

Sliced Prime Rib *with Horseradish Cream*  
(add \$5 Per Person in Standard Package)

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

Veal Milanese *with Lemon Herb Butter*

Veal Piccata *with Lemon and Capers*

Grilled Boneless Pork Chop *with Brown Sugar Bacon Glaze*

Seared Boneless Pork Chop *with Peach and Bourbon Barbecue Sauce*

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

Pesto Seared Atlantic Salmon *with Sun Dried Tomato Cream*

Sesame Seared Atlantic Salmon *with Ginger -Citrus Beurre Blanc*

Sesame Seared Ahi Tuna *with Seaweed Salad and Wasabi Vinaigrette*

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

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

*All Entrees are appropriately garnished to accompany your selections*

Served Wedding Receptions



## Entrée Selections

Kōl Jumbo Lump Crab Cake *with Lemon-Herb Remoulade*  
(add \$6 Per Person in Standard Package)

Grilled Chicken Breast Marsala *with Wild Mushrooms*

Chicken Saltimbocca *with Prosciutto and Sage*

Crispy Chicken Milanese *with Balsamic Syrup*

Seared Salmon Casino *with Bacon, Roasted Peppers and Garlic Butter*

Asparagus and Boursin Cheese Stuffed Chicken Breast *with Herb Velouté*

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

Grilled Balsamic Chicken Breast *with Tomato and Basil Bruschetta*

Grilled Vegetable Penne *with Roasted Tomato Sauce and Pesto Oil*

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

Eggplant Rollatini *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)

*All Entrees are appropriately garnished to accompany your selections*



## 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

Mill Market 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

Mill Market Custom Wedding Cake  
Coffee and Tea



## 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 Crudit  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

Mill Market Custom Wedding Cake  
Coffee and Tea

Choice of Late Night Snack Station (see page 9)  
*Served in Gravity Hall during the final hour of the Reception*

Buffet Wedding Reception



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

Mini Beef Wellingtons with Wild Mushrooms

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

Buffet Wedding Receptions



## Additional Stationary Hors d' Oeuvres Displays

**Farmer's Market Vegetable Crudit  | \$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\***

Crostini, 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 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 w/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 Selections

*Classic Lemon Pepper Caesar Salad with Garlic Croutons  
and Parmesan Cheese*

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

*Harvest Salad with Greens, Apples, Candied Pecans  
and Cider Vinaigrette*

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

*Quinoa and Kale Salad with Toasted Pine Nuts  
and Lemon Scallion Vinaigrette*

*Roasted Vegetable Pasta Salad with White Balsamic Vinaigrette*

*Roasted Potato Salad with Egg, Onion, Tomatoes,  
and Green Beans in Lemon Caper Vinaigrette*

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

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





## Starch Selections

Butter Whipped Yukon Gold Potatoes

Bourbon Baked Beans

Baked Penne with Ricotta  
and Marinara

Baked Potatoes  
with Butter and Sour Cream

Macaroni and Three Cheese

Creamy Potato and Cheddar Gratin

Roasted Tricolor Potatoes  
with Garlic and Rosemary

Stir Fried Rice with  
Asian Vegetables and Soy

Roasted Sweet Potatoes  
with Honey Butter

## Vegetable Selections

Seasonal Farmer's Market Vegetables

Sautéed Lemon and Garlic Broccoli

Bacon Braised Greens

Garlic Green Beans

Roasted Carrots with Fresh Herbs  
and Garlic

Vegetable Ratatouille

Stir Fried Asian Vegetables  
with Garlic Sauce

Maple Glazed Carrots

Creamed Spinach

Asian Fried Green Beans with  
Sesame Ginger Soy Sauce

**Buffet Wedding Reception**



## Entrée Selections

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

Balsamic Grilled Chicken Breast  
*with Tomato-Basil Relish*

Roasted Turkey Breast  
*with Orange-Dried Cranberry Chutney*

Rosemary Roasted Prime Rib  
*with Horseradish Cream*

Pan Seared Chicken Breast  
*with Roasted Tomato Sauce*

Grilled Breast of Chicken  
*with Local Honey and Dijon Mustard Glaze*

Roasted Rosemary and Garlic Chicken  
*with Pennsylvania Mushroom Red Wine Sauce*

Chicken Portobello  
*with Sundried Tomato Cream*

Individual Meat Loaves  
*with Tomato Glaze*

Buffet Wedding Receptions



## Entrée Selections

Rosemary and Garlic Roasted Boneless Pork Loin

Grilled Breast of Chicken  
*with Marsala and Roasted Mushrooms*

Grilled Chicken Breast  
*with Apple-Raisin Chutney*

Carved Slow Roasted New York Strip Loin  
*with Horseradish Cream*

Slow Roasted Pulled Pork  
*with House Made Barbecue Sauce*

Teriyaki Chicken  
*with Wasabi Cream*

Carved Dijon Crusted Pork Loin

Sesame Salmon  
*with Ginger Teriyaki Sauce*

Pesto Salmon  
*with Roasted Tomato Cream*

Pork Chop Calabrese  
*with Potatoes, Peppers, and Onions*

Buffet Wedding Reception



## 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

Chef Attended Pasta Station With Choice of Two Pastas

Chef Attended Carving Station With Choice of One Carved Item

Mill Market 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

Chef Attended Pasta Station With Choice of Two Pastas

Chef Attended Carving Station With Choice of One Carved Item

Choice of Two Entr e Selections

Choice of Two Starch and Vegetable Selections

Mill Market 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 Crudit  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 Carving Station

With Choice of One Carved Item with Paired Sauces

Choice of Two Entr e Selections

Choice of Three Starch and Vegetable Selections

Mill Market Custom Wedding Cake | Coffee and Tea

Choice of One Late Night Snack Station (see page 9)

*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

Mini Beef Wellingtons with Wild Mushrooms

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

Stations Wedding Receptions



## Additional Stationary Hors d' Oeuvres Displays

**Farmer's Market Vegetable Crudit  | \$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\***

Crostini, 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 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 w/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 with Roasted Fall Squash, Grilled Red Onion,  
Dried Cranberries and Grilled Red Onion Vinaigrette*

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

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

*Fall Chopped Salad 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 with Garlic Dressing and Toasted Pumpkin Seeds*

*Classic Lemon Pepper Caesar Salad with Garlic Croutons and Parmesan Cheese*

*Quinoa and Kale Salad with Toasted Pine Nuts and Lemon Scallion Vinaigrette*

### *Attended 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





## 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 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 Station Selections

Grilled Chicken Breast  
*With Apple Chutney*

Balsamic Grilled Chicken Breast  
*With Tomato and Basil Relish*

Pan Seared Chicken Breast  
*With Late Season Roasted Tomato Sauce*

Grilled Breast of Chicken  
*With Local Honey and Dijon Mustard Glaze*

Roasted Rosemary and Garlic Chicken  
*With Pennsylvania Mushroom Red Wine Sauce*

Grilled Breast of Chicken  
*With Marsala and Roasted Mushrooms*

Grilled Chicken Breast  
*With Apple-Raisin Chutney*

Teriyaki Chicken  
*With Wasabi Cream*

Honey Brined Chicken Breast  
*With Fire Roasted Red Onion and Balsamic*

Pan Seared Chicken Breast  
*With Roasted Tomato Sauce*

Chicken Portobello *with Sundried Tomato Cream*

Pesto Salmon *with Roasted Tomato Cream*



## Entrée Station Selections

Grilled Breast of Chicken  
*With Marsala and Roasted Mushrooms*

Carved Dijon Crusted Pork Loin

Roasted Turkey Breast  
*With Orange Dried Cranberry Chutney*

Rosemary Roasted Prime Rib  
*With Horseradish Cream*

Rosemary and Garlic Roasted Boneless Pork Loin

Pan Seared Chicken Breast  
*With Roasted Tomato Sauce*

Grilled Breast of Chicken  
*With Local Honey and Dijon Mustard Glaze*

Individual Meat Loaves  
*With Tomato Glaze*

Pork Chop Calabrese  
*With Potatoes, Peppers, and Onions*

Slow Roasted Pulled Pork  
*With House Made Barbecue Sauce*

Sesame Salmon *with Ginger Teriyaki Sauce*

Plank Roasted Salmon *with Bourbon Glaze*



## Starch and Vegetable Station Selections

Butter Whipped Yukon  
Gold Potatoes

Roasted Carrots with  
Fresh Herbs and Garlic

Baked Penne with  
Ricotta and Marinara

Bacon Braised Greens

Roasted Tricolor Potatoes  
with Garlic and Rosemary

Stir Fried Asian Vegetables  
with Garlic Sauce

Bourbon Baked Beans

Creamed Spinach

Roasted Sweet Potatoes  
with Honey Butter

Sautéed Lemon and  
Garlic Broccoli

Three Cheese Macaroni  
and Cheese

Vegetable Ratatouille

Baked Potatoes  
with Butter and Sour Cream

Asian Fried Green Beans  
with Sesame Ginger Soy Sauce

Creamy Potato and Cheddar Gratin

Seasonal Farmer's  
Market Vegetables

Garlic Green Beans



## 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

*Talk with your event planner for more custom options*

### Suggested Combinations | \$2 per person

Chocolate Cake, Frangelico Soak,  
Hazelnut Buttercream

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

Yellow Cake, Rum Soak, Cannoli Filling,  
Vanilla Buttercream

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

Banana Cake, Bourbon Banana Filling,  
Salted Caramel 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.

