

Historic Hotel Bethlehem

Sapphire Wedding Package

4 Hour Reception
Floor Length Linen

HORS D'OEUVRES

Choice of Four with Domestic Cheese Display and Garden Crudités with Herb Dip
Plum Tomato / Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Cocktail Franks en Croute
Assorted Mini-Quiche

Swedish Meatballs
Spanikopita
Chicken/Cheese Quesadilla
Sesame Chicken Tenders

Two Course Dinner served with freshly baked rolls and butter, house salad, our chef's choice of accompaniments, and STARBUCKS Coffee, and TAZO Tea.

Choice of 2 plus vegetarian

Sliced Roast Sirloin

*Carved Slow Roasted Sirloin
with a Red Wine Demi Glace*

Broiled Fillet of Tilapia

*Served over a Tomato / Tarragon Salad
with a Chive Sauce*

Chicken Franchise

*Egg-battered Breast of Chicken with Basil and
Parmesan in a Lemon Caper Sauce*

Eggplant Napoleon

*Layers of Grilled Eggplant, Roasted Red
Peppers, Oven Dried Tomatoes,
Fresh Mozzarella, Basil Leaves,
Grape Tomato, Pesto, Pine Nuts
and Balsamic Glaze*

Chicken Marsala

*Breast of Chicken
with Mushroom Marsala Sauce*

SIGNATURE WINE & SPIRITS SILVER COLLECTION

CHAMPAGNE TOAST - Verdi Spumante

THREE HOUR OPEN BAR

Smirnoff Vodka
Seagram's Gin
Bacardi Light Rum
Jim Beam Bourbon
Seagram's 7
Whiskey
Ballantine's Scotch

Sauza Extra Gold
Tequila
Amaretto Di Amore
Sabroso Coffee
Liquor
Yuengling Lager
Coors Light

Sommelier's Silver

Select
Chardonnay
Cabernet
Merlot
White Zinfandel

All bars include: Sweet and Dry Vermouths, Triple Sec, Apricot Brandy, Peachtree Schnapps, Coke, Diet Coke and Sprite, Historic Hotel Bethlehem "Private Label" Spring Water, Pellegrino Sparkling Water, and Assorted Juices and Mixers.

A Service Charge of 20% will be applied to all food & beverage purchases.
A 6% PA State Sales Tax applies to all food and non-alcoholic beverage purchases