

# *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

# *Historic Hotel Bethlehem*

## *Emerald Wedding Package*

**5 Hour Reception  
Floor Length Linen**

**Complimentary Suite  
for the Bride and Groom**

### **Hors D'oeuvres**

|   |  |  |
|---|--|--|
| Tomato/Mozzarella Bruschetta<br>Olive/Goat Cheese Bruschetta<br>Fresh Fruit Kabobs<br>Bacon wrapped Scallops<br>Lump Crab Stuffed Mushrooms | Choice of 6 Items and Domestic Cheese Display<br>Cocktail Franks en Croute<br>Assorted Mini-Quiche<br>Swedish Meatballs<br>Spanikopita | Pear & Roquefort en Phyllo<br>Chicken/Cheese Quesadilla<br>Coconut Shrimp<br>Chicken Saltimbocca Skewers<br>Sesame Chicken Tenders |
|---|--|--|

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

### *Selection of Two Entrees – plus vegetarian*

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

**Chicken Marsala**  
*Breast of Chicken  
with Mushroom Marsala Sauce*

**Churasco Steak**  
*Chili-rubbed and Char-grilled Skirt Steak  
with a Roasted Tomato Sauce*

**Pan Seared Filet of Salmon**  
*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*

**Pecan Crusted Chicken**  
*Pecan-crusted Breast of Chicken  
in a Peach Brandy Glaze*

### **Filet Mignon**

*7oz. USDA Choice Beef Tenderloin  
with a Red Demi Glace  
(Additional charge)*

### **Signature Gold Wine & Spirits Collection Champagne Toast – Verdi Spumante**

#### **FOUR HOUR OPEN BAR with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)**

|                      |                       |                         |
|----------------------|-----------------------|-------------------------|
| Absolut Vodka        | Canadian Club Whisky  | <b>Sommelier's Gold</b> |
| Smirnoff Vodka       | Dewars's White Label  | <b>Select</b>           |
| Seagram's Gin        | Scotch                | Chardonnay              |
| Beefeater Gin        | Jose Cuervo Especial  | Cabernet                |
| Bacardi Light Rum    | Gold Tequila          | Merlot                  |
| Captain Morgan Rum   | Amaretto Di Amore     | Pinot Grigio            |
| Jack Daniels Bourbon | Kahlua Coffee Liqueur | 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

# *Historic Hotel Bethlehem*

## *Diamond Wedding Package*

**5 ½ Hour Reception**  
**White Silk Chair Covers**  
**Floor Length Linen**

**Custom Ice Sculpture**  
**Complimentary Suite**  
**for the Bride and Groom**

### **Hors D'oeuvres**

Choice of 8 items and Antipasto & "Assiette à Fromage" International Cheese Displays

Tomato/Mozzarella Bruschetta  
 Olive/Goat Cheese Bruschetta  
 Lump Crab/Mango Salsa Spoons  
 JUMBO Shrimp Cocktail  
 Fresh Fruit Kabobs  
 Beef Wellington  
 Bacon wrapped Scallops  
 Swedish Meatballs

Lobster Bisque Boule  
 French Onion Soup Boule  
 Tomato Bisque Boule  
 Lump Crab Stuffed Mushrooms  
 Petite Crab Cakes  
 Cocktail Franks en Croute  
 Assorted Mini-Quiche  
 Hibachi Steak Skewers  
 Spanikopita

Pear & Roquefort en Phyllo  
 Asparagus Risotto Cakes  
 Yukon Gold & White Truffle  
 Croquettes  
 Chicken/Cheese Quesadilla  
 Coconut Shrimp  
 Chicken Saltimbocca Skewers  
 Sesame Chicken Tenders

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

### *Selection of Two Entrees – plus vegetarian option*

|                              |  |  |
|------------------------------|--|--|
| <b>Filet Mignon</b>          | <b>Pan Seared Filet of Salmon</b>                          | <b>Filet Mignon &amp;<br/>Crab Cake<br/>(Additional charge)</b>              |
| <b>Sliced Roast Sirloin</b>  | <b>Pan Roasted Sea Bass</b>                                |  |
| <b>Churasco Steak</b>        | <b>Twin Crab Cakes</b>                                     | <b>Grilled Chicken Breast<br/>&amp; Filet Mignon<br/>(Additional charge)</b> |
| <b>Chicken Franchise</b>     | <b>New Zealand Lamb Chops</b>                              |  |
| <b>Pecan Crusted Chicken</b> | <b>Eggplant Napoleon</b>                                   | <b>Filet Mignon &amp;<br/>Filet of Salmon<br/>(Additional charge)</b>        |
| <b>Chicken Marsala</b>       | <b>Grilled Breast of Chicken &amp;<br/>Filet of Salmon</b> |  |

### **Signature Platinum Wine & Spirits Collection** **Sommelier's Platinum Select Wine Service with Dinner** **Champagne Toast – Verdi Spumante**

#### **FOUR HOUR OPEN BAR with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)**

Ketel One Vodka  
 Absolut Vodka  
 Tanqueray Gin  
 Beefeater Gin  
 Bacardi Light Rum  
 Captain Morgan Rum  
 Malibu Rum  
 Maker's Mark Bourbon  
 Jack Daniels Bourbon

Crown Royal Whiskey  
 Chivas Regal Scotch  
 Dewars's White Label  
 Scotch  
 Cuervo 1800 Reposado  
 Amaretto Di Saronno  
 Bailey's Irish Cream  
 Kahlua Coffee Liqueur  
 Midori Melon

Yuengling Lager  
 Coors Light  
 Heineken  
 Amstel Light

**Sommelier's Platinum  
 Select**  
 Pinot Grigio  
 Chardonnay  
 Shiraz  
 Merlot  
 Pinot Noir  
 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.*

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# Historic Hotel Bethlehem

## Pearl Wedding Package

(Not available on Sundays)

**5 Hour Reception (11AM- 4PM)**  
**Floor Length Linen**

**Complimentary Suite**  
**for the Bride and Groom**

### Hors D'oeuvres

|                              |   |                             |
|------------------------------|---|-----------------------------|
| Tomato/Mozzarella Bruschetta | Choice of 6 Items and Domestic Cheese Display | Pear & Roquefort en Phyllo  |
| Olive/Goat Cheese Bruschetta | Cocktail Franks en Croute                     | Chicken/Cheese Quesadilla   |
| Fresh Fruit Kabobs           | Assorted Mini-Quiche                          | Coconut Shrimp              |
| Bacon wrapped Scallops       | Swedish Meatballs                             | Chicken Saltimbocca Skewers |
| Lump Crab Stuffed Mushrooms  | Spanikopita                                   | Sesame Chicken Tenders      |

### BRUNCH

|  |  |
|--|--|
| <b>Deluxe Bakery Display</b><br>Deluxe Pastry Display including flaky Croissants, Danish Pastries,<br>Cinnamon Swirls and Fruit Muffins-<br>Fresh from our In-House Bakery | <b>Fruit, Melon, and Berries</b><br>A combination of sliced seasonal melons &<br>whole fresh fruits and berries. |
|--|--|

### Eight-item Salad Station with Soup du Jour

Mixed Greens and garden-fresh toppings including tomatoes, cucumbers, carrots, croutons and chef's specialty salads and dressings. Chef's choice of a hearty home-style soup.

**Breakfast Selections** - Served with Home Fried Potatoes and your choice of Bacon, Sausage or Country Ham

*Your choice of two*

|  |  |
|--|--|
| Scrambled Eggs                           | Cheddar/Broccoli Quiche                        |
| Roasted Tomato/Goat Cheese & Herb Strata | Brioche French Toast with Apple Walnut Compote |
| Spinach and Feta Frittata                | Monte Cristo Sandwiches with Maple Syrup       |

**Luncheon Entrees** - Served with Chef's choice of accompaniments

*Your choice of two*

|                             |                 |                   |
|-----------------------------|-----------------|-------------------|
| Char-grilled Churasco Steak | Chicken Picatta | Shrimp Alfredo    |
| Stuffed Pork Loin           | Pasta Primavera | Pan Seared Salmon |

### Dessert Display

Selection of cakes, pies, and pastries

### Signature Gold Wine & Spirits Collection

#### Champagne Toast – Verdi Spumante

#### FOUR HOUR OPEN BAR with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)

|                      |                           |                         |
|----------------------|---------------------------|-------------------------|
| Absolut Vodka        | Canadian Club Whisky      | Sommelier's Gold Select |
| Smirnoff Vodka       | Dewars's White Label      | Chardonnay              |
| Seagram's Gin        | Scotch                    | Cabernet                |
| Beefeater Gin        | Jose Cuervo Especial Gold | Merlot                  |
| Bacardi Light Rum    | Tequila                   | Pinot Grigio            |
| Captain Morgan Rum   | Amaretto Di Amore         | White Zinfandel         |
| Jack Daniels Bourbon | Kahlua Coffee Liqueur     |                         |

*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 FARM FRESH OMELETTE, FRENCH COUNTRY CREPE, OR BELGIAN WAFFLE STATION

**Attendant fee additional** - One (1) attendant per fifty (50) guests

*Also see our wide selection of Hors D'Oeuvres, Displays, Carving and Exhibition Kitchen Stations for the Perfect Upgrade to our Elegant Brunch Buffet.*

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our Brunch Buffet to ninety (90) minutes.

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.

# Historic Hotel Bethlehem

## Ruby Wedding Package

### Wedding Buffet Feast

**5 Hour Reception  
Floor Length Linen**

**Complimentary Suite  
for the Bride and Groom**

#### Hors D'oeuvres

|                              |   |                             |
|------------------------------|---|-----------------------------|
| Tomato/Mozzarella Bruschetta | Choice of 6 Items and Domestic Cheese Display | Pear & Roquefort en Phyllo  |
| Olive/Goat Cheese Bruschetta | Cocktail Franks en Croute                     | Chicken/Cheese Quesadilla   |
| Fresh Fruit Kabobs           | Assorted Mini-Quiche                          | Coconut Shrimp              |
| Bacon wrapped Scallops       | Swedish Meatballs                             | Chicken Saltimbocca Skewers |
| Lump Crab Stuffed Mushrooms  | Spanikopita                                   | Sesame Chicken Tenders      |

#### Twelve-item Salad Station with Savory Soup du Jour

Mixed Greens and garden-fresh toppings including tomatoes, cucumbers, carrots, croutons and chef's specialty salads and dressings

#### Your Choice of two (2) entrees:

Upcharge for each additional entree

|                          |                          |
|--------------------------|--------------------------|
| Char-grilled Skirt Steak | Pasta Primavera          |
| Sliced Roast Sirloin     | Linguini with Pesto      |
| Stuffed Pork Loin        | Shrimp Alfredo           |
| Chicken Marsala          | Pan Seared Salmon        |
| Chicken Franchise        | Pan Roasted Striped Bass |

#### Your Choice of two (2) accompaniments:

|                                  |                          |
|----------------------------------|--------------------------|
| Garlic Mashed Potatoes           | Asparagus & Baby Carrots |
| Buttermilk Ranch Mashed Potatoes | Green Beans Almandine    |
| Roasted Redskin Potatoes         | Broccoli Stir Fry        |
| Wild Rice Pilaf                  | Fresh Garden Vegetables  |

#### Deluxe Dessert Display

STARBUCKS Coffee and TAZO Herbal Tea

#### Signature Gold Wine & Spirits Collection

Champagne Toast – Verdi Spumante

**FOUR HOUR OPEN BAR with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)**

|                      |                       |                         |
|----------------------|-----------------------|-------------------------|
| Absolut Vodka        | Canadian Club Whisky  | <b>Sommelier's Gold</b> |
| Smirnoff Vodka       | Dewars's White Label  | <b>Select</b>           |
| Seagram's Gin        | Scotch                | Chardonnay              |
| Beekeeper Gin        | Jose Cuervo Especial  | Cabernet                |
| Bacardi Light Rum    | Gold Tequila          | Merlot                  |
| Captain Morgan Rum   | Amaretto Di Amore     | Pinot Grigio            |
| Jack Daniels Bourbon | Kahlua Coffee Liqueur | 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.*

*Also see our wide selection of Enhancements for the  
Perfect Upgrade to our Dinner Buffet.*

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our dinner buffets to ninety (90) minutes.

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.

*Historic Hotel Bethlehem*  
*Hors d' Oeuvres Enhancements - Displays*

Serves 50 people

**Seafood / Raw Bar**

Oysters and Clams on the half-shell, Crab Claws, and Shrimp  
With Lemon Wedges and Cocktail sauce

**Poached Salmon**

Whole Salmon, Poached with lemon, dill and white wine

**Sushi**

Sushi and sashimi with wasabi, tobiko and pickled ginger

**Shrimp Cocktail**

Served on ice with cocktail sauce and lemon wedges

**Brie en Croute**

Wheel of Brie and Raspberries wrapped in flaky pastry  
and baked with our signature "Star of Bethlehem" finish.

**Antipasto**

Selection of grilled and marinated meats, vegetables and cheeses  
Finished with Italian breads, and Herb-infused olive oil

**Fresh Seasonal Fruit & Berries**

Selection of Sliced Seasonal Melons, displayed with fruit and berries

**Assiette à Fromage**

A Display of International Cheeses from the World's Finest Fromagers

**Domestic Cheese Display**

A Display of Domestic Cheeses from across America, including  
Vermont Cabot Cheddar

**Garden Crudités with Herb Dip**

The Freshest Vegetables with our house recipe creamy dipping sauce

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our display stations to two (2) hours.

A Service Charge of 20% will be applied to all food & beverage purchases.  
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# *Historic Hotel Bethlehem*

## *Hors d' Oeuvres Enhancements - Stations*

Attendant fee additional

### **Carving Stations**

*Serves 50 people, except Tenderloin of Beef*

#### **Jamaican Pork Loin**

Spiced with a fresh Caribbean Jerk Marinade and a Molasses glaze

#### **Glazed Ham**

Smoked and Slow Roasted, glazed with pineapple and brown sugar

#### **Slow-Roasted Prime Rib of Beef**

Herb-encrusted Prime Rib served with au jus and horseradish cream sauce

#### **Roast Sirloin of Beef**

Seared and Roasted with Montreal Seasoning and served with a Cabernet Demi-Glace

#### **Roast Breast of Turkey**

Served with Turkey Gravy and Cranberries

#### **Roasted Tenderloin of Beef – Serves 20 people**

Garlic and Herb rubbed Tenderloin served with horseradish cream sauce

### **Exhibition Kitchens**

#### **Luigi's Pasta Bar**

Fresh Pasta prepared tableside to include Farfalle and Tortellini, With Alfredo, Pesto and Marinara Sauces, Onions, Bell Peppers, Black Olives, Mushrooms, Parmesan Cheese, and Garlic Bread

**Add Seafood - Shrimp, Scallops, or Crab (Additional charge)**

**Add Caesar Salad Station (Additional charge)**

#### **Asian Stir-Fry**

A blend of Asian vegetables tossed with your choice of meat in a sweet teriyaki sauce Served with Jasmine Rice, and prepared tableside for a festive addition to your reception or dinner

**Beef    Chicken    Shrimp**

**Deluxe Combination (All three)**

#### **Southwestern Fajita Station**

Sizzling Chicken and Beef Fajitas with Warm Tortillas, Bell Peppers, Onions, Cheddar Cheese and Salsa prepared tableside for freshness and entertainment

To preserve the integrity of the product we present to you, our valued customer, We limit the service time of our carving and exhibition kitchen stations to two (2) hours.

A Service Charge of 20% will be applied to all food & beverage purchases.  
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*Historic Hotel Bethlehem*  
*Dessert Enhancements*

**Viennese Display**

Selection of Petite Cheesecakes, Cream Puffs,  
Eclairs, Napoleons, Cakes,  
Tortes, and Cannolis

**Flambé Station**

**Attendant fee additional**

One (1) attendant per fifty (50) guests.

Your choice of Strawberries Romanoff,  
Bananas Foster or Cherries Jubilee

**Viennese et Flambé**

**The Best of Both**

**Attendant fee additional**

One (1) attendant per fifty (50) guests.

Selection of Petite Cheesecakes, Cream Puffs,  
Éclairs, Napoleons, Chocolate Mousse Cups,  
Cakes, Tortes, and Cannolis

Your choice of Strawberries Romanoff,  
Bananas Foster or Cherries Jubilee

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our dessert enhancements to two (2) hours.

A Service Charge of 20% will be applied to all food & beverage purchases.  
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