

Sapphire Wedding Package

Four hour reception • Floor length linen

HORS D'OEUVRES

Choice of four items with 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
English Cucumber Bite with Veggie Dip
Prosciutto wrapped Asparagus

TWO COURSE DINNER

Served with freshly baked rolls and butter, house salad, our chef's choice of accompaniments and Cafés Richard coffee and tea

Selection of Two Entrees – plus vegetarian option

Sliced Roast Sirloin
Slow roasted, hand-carved sirloin
with a red wine demi-glace

Chicken Marsala
Breast of chicken with a
marsala mushroom 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 Française
Egg-battered breast of chicken with
basil and parmesan in a lemon caper sauce

Broiled Tilapia
Served over a tomato tarragon salad
with a warb herb vinaigrette

BEVERAGES

Signature Silver Wine & Spirits Collection • Champagne Toast – Verdi Spumante

THREE HOUR OPEN BAR



Hotel
Bethlehem

HISTORIC HOTELS
of AMERICA
NATIONAL TRUST FOR
HISTORIC PRESERVATION

Emerald Wedding Package

Five hour reception • Floor length linen • Complimentary suite for the Bride and Groom

HORS D'OEUVRES

Choice of six items and Cheese Display

Tomato & Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Fresh Fruit Kabobs
Bacon wrapped Scallops
Lump Crab stuffed Mushrooms
Cocktail Franks en Croute
Assorted Mini-Quiche

Swedish Meatballs
Spanikopita
Pear & Roquefort en Phyllo
Chicken & Cheese Quesadilla
Coconut Shrimp
Sesame Chicken Tenders

Prosciutto wrapped Asparagus
English Cucumber Bite with Veggie Dip
Chicken & Lemongrass Potstickers
Gruyere & Bacon Palmiers
Raspberry & Almond Brie Filo
Quince & Mango Stars
Lobster Cobbler Mini-Tart

THREE COURSE DINNER

*Served with freshly baked rolls and butter, house salad, lemon intermezzo,
our chef's choice of accompaniments and Cafés Richard coffee and tea*

Selection of Two Entrees - plus vegetarian option

Sliced Roast Sirloin
Slow roasted, hand-carved sirloin
with a red wine demi-glace

Chicken Française
Egg-battered breast of chicken with
basil and parmesan in a lemon caper sauce

Pan Roasted Striped Bass
Drizzled with cilantro infused oil

Pecan Crusted Chicken
Pecan-crusted breast of chicken
in a peach brandy glaze

Chicken Marsala
Breast of chicken with a
marsala mushroom sauce

Pan Seared Filet of Salmon
Served over a warm cremini mushroom salad
with lemon dill beurre blanc

Eggplant Napoleon
Layers of grilled eggplant, roasted red
peppers, oven dried tomatoes,
fresh mozzarella, basil leaves, grape tomato,
pesto, pine nuts and balsamic glaze

Filet Mignon
Seven-ounce USDA filet of beef
with a red wine demi-glace
(\$10 additional charge)

BEVERAGES

Signature Gold Wine & Spirits Collection • Champagne Toast - Verdi Spumante

FOUR HOUR OPEN BAR

with Premiere Upgrade (*Martinis, Manhattans, Bellini's and Cosmopolitans*)



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HISTORIC HOTELS
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Ruby Wedding Package

Five hour reception • Floor length linen • Complimentary suite for the Bride and Groom

WEDDING BUFFET FEAST

HORS D'OEUVRES

Choice of six items and Cheese Display

Plum Tomato & Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Fresh Fruit Kabobs
Bacon Wrapped Scallops

Lump Crab Stuffed Mushrooms
Cocktail Franks en Croute
Assorted Mini-Quiche
Swedish Meatballs
Spanikopita

Pear & Roquefort en Phyllo
Chicken & Cheese Quesadilla
Coconut Shrimp
Sesame Chicken Tenders

Savory Soup du Jour and Twelve-item Salad Station

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

SELECTION OF TWO ENTREES

Upcharge for each additional entree

Boneless Beef Shortribs
Sliced Roast Sirloin
Rosemary Pork Loin

Chicken Marsala
Chicken Française
Pasta Primavera
Linguini with Pesto

Shrimp Alfredo
Pan Seared Salmon
Pan Roasted Striped Bass

SELECTION OF TWO ACCOMPANIMENTS

Garlic Mashed Potatoes
Buttermilk Ranch Mashed Potatoes
Roasted Redskin Potatoes

Wild Rice Pilaf
Asparagus & Baby Carrots

Green Beans Almandine
Broccoli Stir Fry
Fresh Garden Vegetables

Deluxe Dessert Display and Cafés Richard coffee and tea

BEVERAGES

Signature Gold Wine & Spirits Collection • Champagne Toast – Verdi Spumante

FOUR HOUR OPEN BAR with Premiere Upgrade

(Martinis, Manhattans, Bellini's and Cosmopolitans)

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



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*To preserve the integrity of the product we present to you,
our valued customer, we limit the service time of our
Buffet to ninety minutes
Minimum of thirty guests*

HISTORIC HOTELS
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Pearl Wedding Package

Five hour reception • Floor length linen • Complimentary suite for the Bride and Groom
Available Monday through Saturday

HORS D'OEUVRES

Choice of six items and Cheese Display

Plum Tomato & Mozzarella Bruschetta
Olive & Goat Cheese Bruschetta
Fresh Fruit Kabobs
Bacon wrapped Scallops
Lump Crab stuffed Mushrooms
Cocktail Franks en Crouete
Assorted Mini-Quiche

Swedish Meatballs
Spanikopita
Pear & Roquefort en Phyllo
Chicken & Cheese Quesadilla
Coconut Shrimp
Sesame Chicken Tenders

Lobster Cobbler Mini-Tart
Quince & Mango Stars
Raspberry & Almond Brie Filo
Gruyere & Bacon Palmier
Chicken Tikka Masala with Nigella Seeds
English Cucumber Bite with Veggie Dip

BRUNCH

Deluxe Pastry Display

Deluxe pastry display including flaky croissants, danish pastries, cinnamon swirls and fruit muffins freshly baked in-house

Fruit, Melon and Berries

A combination of sliced seasonal melons and whole fresh fruits and berries

Savory Soup du Jour and Eight-item Salad Station

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

Breakfast Selections

Served with home fried potatoes and choice of bacon, sausage or country ham

Selection of Two

Scrambled Eggs
Roasted Tomato, Goat Cheese & Herb Strata
Spinach and Feta Frittata

Cheddar & Broccoli Quiche
Brioche French Toast with Apple Walnut Compote
Monte Cristo Sandwiches with Maple Syrup

Luncheon Entrees

Served with our chef's choice of accompaniments

Selection of Two

Char-grilled Churasco Steak
Stuffed Pork Loin

Chicken Picatta
Pasta Primavera

Shrimp Alfredo
Pan Seared Salmon

Dessert Display

Selection of cakes, pies and pastries

BEVERAGES

Signature Gold Wine & Spirits Collection • Champagne Toast – Verdi Spumante

FOUR HOUR OPEN BAR

with Premiere Upgrade (*Martinis, Manhattans, Bellini's and Cosmopolitans*)

A Farm Fresh Omelette, French Country Crepe, or Belgian Waffle Station

Additional attendant fee • One attendant per fifty 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



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HISTORIC HOTELS
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Diamond Wedding Package

Five and a half hour reception • Silk chair covers • Floor length linen • Custom ice sculpture
Complimentary suite for the Bride and Groom

HORS D'OEUVRES

Choice of eight items and Antipasto & "Assiette à Fromage" International Cheese Display

Tomato & Mozzarella Bruschetta	Lump Crab stuffed Mushrooms	Coconut Shrimp
Olive & Goat Cheese Bruschetta	Petite Crab Cakes	Chicken Saltimbocca Skewers
Jumbo Shrimp Cocktail	Cocktail Franks en Croute	Sesame Chicken Tenders
Fresh Fruit Kabobs	Assorted Mini-Quiche	Shrimp Chopsticks Spring Rolls
Beef Wellington	Spanikopita	Moroccan Lamb Kabob with Figs, Apricots & Peppers
Bacon wrapped Scallops	Pear & Roquefort en Phyllo	Chicken Tikka Masala
Swedish Meatballs	Asparagus Risotto Cakes	
	Chicken & Cheese Quesadilla	

FOUR COURSE DINNER

*Served with freshly baked rolls and butter, homemade soup, house salad, lemon intermezzo,
our chef's choice of accompaniments and Cafés Richard coffee and tea*

Selection of Two Entrees – plus vegetarian option

Filet Mignon	Pan Roasted Sea Bass	Filet Mignon & Crab Cake <i>(additional charge)</i>
Sliced Roast Sirloin	Twin Crab Cakes	Grilled Chicken Breast & Filet Mignon <i>(additional charge)</i>
Churasco Steak	New Zealand Lamb Chops	Filet Mignon & Fillet of Salmon <i>(additional charge)</i>
Chicken Française	Eggplant Napoleon	
Pecan Crusted Chicken	Grilled Breast of Chicken & Filet of Salmon	
Chicken Marsala		
Pan Seared Filet of Salmon		

BEVERAGES

Signature Platinum Wine & Spirits Collection • Sommelier's Platinum Select Wine Service with Dinner • Champagne Toast

FOUR HOUR OPEN BAR

with Premiere Upgrade *(Martinis, Manhattans, Bellini's and Cosmopolitans)*



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HISTORIC HOTELS
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Enhancements

DISPLAYS

Serves fifty people

Seafood & Raw Bar

Oysters and clams on the half-shell, crab claws, and shrimp with lemon wedges and cocktail sauce

Smoked Salmon

Served with traditional accompaniments

Sushi

Sushi and sashimi with wasabi, tobiko and pickled ginger

Shrimp Cocktail

Served on ice with cocktail sauce and lemon wedges

Brie en Croute

Wheels 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

Chesse Display

A display of international and domestic cheeses from the world's finest fromagers

Garden Crudités with Herb Dip

The freshest vegetables with our house recipe creamy dipping sauce

Dim Sum Display

Shrimp chopsticks, spring rolls, chicken lemongrass potstickers, vegetable spring rolls, vegetable money bags, pork dumplings and asian shortrib potpie

CARVING STATIONS

additional attendant fee • Serves fifty people, except the Roasted Tenderloin of Beef which serves twenty people

Rosemary Pork Loin

Dijon mustard and rosemary crusted

Glazed Ham

Smoked and Slow Roasted, glazed with brown sugar

Slow-Roasted Prime Rib of Beef

Prime rib served with au jus and horseradish cream sauce

Roast Sirloin of Beef

Roasted and served with a Cabernet demi-glace

Roast Breast of Turkey

Served with turkey gravy and cranberries

Roasted Tenderloin of Beef

Garlic and herb rubbed tenderloin served with horseradish cream sauce

EXHIBITION KITCHENS

additional attendant fee

Pasta Bar

Fresh pasta including 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 and served with jasmine rice

Beef Chicken Shrimp
Deluxe Combination (All three)

Mashed Potato Bar

Mixed to order with cheese, bacon, scallions, sour cream and sauteed mushrooms

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our valued customer, we limit the service time of our
Buffet to ninety minutes*



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HISTORIC HOTELS
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Enhancements

Wine Service

Sommelier Selection of paired wines available upon request

Viennese Display

Selection of petite cheesecakes, cream puffs, eclairs, napoleons, cakes, tortes and cannolis

Flambé Station

additional attendant fee • One attendant per fifty guests
Choice of strawberries Romanoff, bananas foster or cherries jubilee

Viennese et Flambé - The Best of Both

additional attendant fee • One attendant per fifty guests

Selection of petite cheesecakes, cream puffs, eclairs, napoleons, cakes, tortes and cannolis

Choice of strawberries Romanoff, bananas foster or cherries jubilee



Hotel  Bethlehem

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exhibition kitchen stations to ninety minutes*

HISTORIC HOTELS
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Beverages

SIGNATURE WINE & SPIRIT COLLECTIONS

SILVER

Smirnoff Vodka
Gordon's Gin
Bacardi Light Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
Ballantine's Scotch
Sauza Extra Gold Tequila

Yuengling Lager
Miller Light

Sommelier's Silver Select

Chardonnay
Cabernet
Merlot
White Zinfandel

GOLD

Absolut Vodka
Beefeater Gin
Bacardi Light Rum
Captain Morgan Rum
Jack Daniels Whiskey
Canadian Club Whiskey
Dewars White Label Scotch
Jose Cuervo Especial Gold Tequila
Jim Beam Bourbon

Yuengling Lager
Miller Light
Heineken

Sommelier's Gold Select

Chardonnay
Pinot Grigio
Cabernet
Merlot
White Zinfandel

PLATINUM

Grey Goose Vodka
Tanqueray Gin
Bacardi Light Rum
Captain Morgan Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Cuervo 1800 Reposado

Yuengling Lager
Miller Light
Heineken
Amstel Light

Sommelier's Platinum Select

Chardonnay
Pinot Grigio
Cabernet
Merlot
Pinot Noir
White Zinfandel

PREMIERE UPGRADE

Upgrade your collection to include:

Martinis, Manhattans, Cordial Drinks and Cosmopolitans with these featured additions: Amaretto Di Saronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Midori Melon, Malibu Rum, Smirnoff Vanilla Twist, Smirnoff Green Apple Twist, Smirnoff Raspberry Twist, Smirnoff Citrus Twist Vodkas, DeKuyper Sour Apple Pucker, DeKuyper Razzmatazz, Godiva Dark Chocolate Liqueur, and Verdi Spumante.

The Historic Hotel Bethlehem reserves the right to make substitutions of brands based upon limited availability or other concerns.

All bars include: Sweet and Dry Vermouths, Triple Sec, Apricot Brandy, Peachtree Schnapps, Coke, Diet Coke, Sprite, Ginger Ale, Club, Tonic Water, Historic Hotel Bethlehem "Private Label" spring water and assorted juices and mixers.



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