

HOTEL ANTHRACITE

CARBONDALE



PENNSYLVANIA



Weddings 2019

25 South Main Street | Carbondale, PA 18407

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

Mini Crab Cakes with Lemon Herb Remoulade

Grilled Cheese with Aged Cheddar
and Tomato Soup Shooters

Peppercorn Sliced Steak Crostini
with Horseradish Cream

Lemon and Dill Shrimp Salad Cups

Prosciutto Wrapped Grilled Asparagus
with Balsamic Syrup

Mini Beef Wellingtons with Wild Mushrooms

Baked Clams Casino

Crab Stuffed Mushrooms

Mango-Shrimp Salad in Wonton Cups

Potato Pancakes with Smoked Salmon
and Sour Cream

Ahi Tuna Poke Shooter with Ponzu Vinaigrette

House Made Chorizo Sausage Stuffed
Mushrooms with Sharp Cheddar

Lemon and Dill Shrimp Salad Cups

Ahi Tuna Tartar with Fresh Lime and Wonton Crisps

Peppercorn Sliced Steak Crostini
with Horseradish Cream

Shrimp Ceviche Shooters with Lime,
Cilantro and Avocado

Crispy Summer Squash with Lemon Aioli

Fried Vegetable Wontons

Sesame Salmon Bites with Sweet and Sour Sauce

Pork Bao Buns with Sesame-Soy Dipping Sauce

Bacon Wrapped Meatballs with Barbecue Glaze

Warm Bacon Wrapped Dates

Thai Vegetable Rolls with Fresh Herbs and Chili Sauce

Antipasti Skewers with Mozzarella,
Tomato, Pepperoni and Olives

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 Bolognaise | 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

Three Cheese Ravioli
With Parmesan and Sun Dried Tomato 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

Quinoa Salad
With Field Greens, Tomatoes, Cucumbers and Blood Orange Vinaigrette

Served Wedding Receptions



Late Night Snack Stations

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 in Gravity Hall during the final hour of the Reception

Served Wedding Receptions



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



Entrée Selections

Creole Red Snapper with Fire Roasted Tomato Butter

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*

Roasted Vegetable and Quinoa Stuffed Bell Pepper with Sweet Corn Cream

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

Served Wedding Receptions



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
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

Mini Crab Cakes with Lemon Herb Remoulade

Grilled Cheese with Aged Cheddar
and Tomato Soup Shooters

Peppercorn Sliced Steak Crostini
with Horseradish Cream

Lemon and Dill Shrimp Salad Cups

Prosciutto Wrapped Grilled Asparagus
with Balsamic Syrup

Mini Beef Wellingtons with Wild Mushrooms

Baked Clams Casino

Crab Stuffed Mushrooms

Mango-Shrimp Salad in Wonton Cups

Potato Pancakes with Smoked Salmon
and Sour Cream

Ahi Tuna Poke Shooter with Ponzu Vinaigrette

House Made Chorizo Sausage Stuffed
Mushrooms with Sharp Cheddar

Lemon and Dill Shrimp Salad Cups

Ahi Tuna Tartar with Fresh Lime and Wonton Crisps

Peppercorn Sliced Steak Crostini
with Horseradish Cream

Shrimp Ceviche Shooters with Lime,
Cilantro and Avocado

Crispy Summer Squash with Lemon Aioli

Fried Vegetable Wontons

Sesame Salmon Bites with Sweet and Sour Sauce

Pork Bao Buns with Sesame –Soy Dipping Sauce

Bacon Wrapped Meatballs with Barbecue Glaze

Warm Bacon Wrapped Dates

Thai Vegetable Rolls with Fresh Herbs and Chili Sauce

Antipasti Skewers with Mozzarella,
Tomato, Pepperoni and Olives

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*

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

Roasted Brussels Sprout, Sweet Potatoes and Greens in Bacon Maple Vinaigrette

Roasted Carrot and Raisin Salad *with Honey Curry Vinaigrette*

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

Roasted Vegetable Pasta Salad *with White Balsamic Vinaigrette*

Baby Iceberg Wedge Salad *with Bacon, Egg, Cucumber,
Tomatoes, Onions, and Creamy Blue Cheese*

Wheat Tabbouleh *with Tomatoes, Butternut Squash,
Radishes, and Broccoli with Champagne 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	Three Cheese Macaroni and Cheese
Roasted Tricolor Potatoes with Garlic and Rosemary	Creamy Potato and Cheddar Gratin
Ginger Jasmine Rice	Stir Fried Rice with Asian Vegetables and Soy
Lemon Basil Couscous	Sweet Potato and Pecan Casserole
Roasted Sweet Potatoes with Honey Butter	Spanish Rice with Tomato and Peppers

Vegetable Selections

Grilled Seasonal Farmer's Market Vegetables	Sautéed Lemon and Garlic Broccoli
Bacon Braised Greens	Garlic Green Beans
Roasted Carrots with Fresh Herbs and Garlic	Roasted Brussels Sprouts with Bacon
Seasonal Chef's Vegetable Medley	Vegetable Ratatouille
Stir Fried Asian Vegetables with Garlic Sauce	Maple Glazed Carrots
Creamed Spinach	Asian Fried Green Beans with Sesame Ginger Soy Sauce
Roasted Pennsylvania Mushrooms	



Entrée Selections

Honey Brined Chicken Breast
with Fire Roasted Red Onion and Balsamic

Balsamic Grilled Chicken Breast
with Tomato-Basil Relish

Grilled Chicken Kebabs
with Garam Masala and Yogurt Sauce

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

Pork Chop Calabrese
with Potatoes, Peppers, and Onions



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

Beef Kebabs
with Green Herb Chimichurri

Carved Dijon Crusted Pork Loin

Sesame Salmon
with Ginger Teriyaki Sauce

Cajun Cornmeal Crusted Catfish
with Creole Beurre Blanc

Pesto Salmon
with Roasted Tomato Cream

Plank Roasted Salmon
with Bourbon Glaze

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

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

Mini Crab Cakes with Lemon Herb Remoulade

Grilled Cheese with Aged Cheddar
and Tomato Soup Shooters

Peppercorn Sliced Steak Crostini
with Horseradish Cream

Lemon and Dill Shrimp Salad Cups

Prosciutto Wrapped Grilled Asparagus
with Balsamic Syrup

Mini Beef Wellingtons with Wild Mushrooms

Baked Clams Casino

Crab Stuffed Mushrooms

Mango-Shrimp Salad in Wonton Cups

Potato Pancakes with Smoked Salmon
and Sour Cream

Ahi Tuna Poke Shooter with Ponzu Vinaigrette

House Made Chorizo Sausage Stuffed
Mushrooms with Sharp Cheddar

Lemon and Dill Shrimp Salad Cups

Ahi Tuna Tartar with Fresh Lime and Wonton Crisps

Peppercorn Sliced Steak Crostini
with Horseradish Cream

Shrimp Ceviche Shooters with Lime,
Cilantro and Avocado

Crispy Summer Squash with Lemon Aioli

Fried Vegetable Wontons

Sesame Salmon Bites with Sweet and Sour Sauce

Pork Bao Buns with Sesame –Soy Dipping Sauce

Bacon Wrapped Meatballs with Barbecue Glaze

Warm Bacon Wrapped Dates

Thai Vegetable Rolls with Fresh Herbs and Chili Sauce

Antipasti Skewers with Mozzarella,
Tomato, Pepperoni and Olives

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

Grilled Chicken Kebabs
With Garam Masala and Yogurt Sauce

Pan Seared Chicken Breast
With Roasted Tomato Sauce

Chicken Portobello *with Sundried Tomato Cream*

Slow Roasted Pulled Pork
With House Made Barbecue Sauce



Entrée Station Selections

Grilled Breast of Chicken
With Marsala and Roasted Mushrooms

Beef Kebabs *with Green Herb Chimichurri*

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

Sesame Salmon *with Ginger Teriyaki Sauce*

Cajun Cornmeal Crusted Catfish
With Creole Beurre Blanc

Pesto Salmon *with Roasted Tomato Cream*

Plank Roasted Salmon *with Bourbon Glaze*



Starch and Vegetable Station Selections

Butter Whipped Yukon Gold Potatoes

Spanish Rice with Tomato and Peppers

Baked Penne with Ricotta and Marinara

Grilled Seasonal Farmer's
Market Vegetables

Ginger Jasmine Rice

Roasted Carrots with
Fresh Herbs and Garlic

Lemon Basil Couscous

Seasonal Chef's Vegetable Medley

Macaroni and Three Cheese

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

Roasted Pennsylvania Mushrooms

Three Cheese Macaroni and Cheese

Sautéed Lemon and Garlic Broccoli

Baked Potatoes
with Butter and Sour Cream

Vegetable Ratatouille

Creamy Potato and Cheddar Gratin

Maple Glazed Carrots

Stir Fried Rice with Asian
Vegetables and Soy

Asian Fried Green Beans
with Sesame Ginger Soy Sauce

Sweet Potato and Pecan Casserole

Roasted Brussels Sprouts with Bacon

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



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.

