

The Central Hotel Harrisburg / Hershey Wedding Packages

Social hour served with International Cheese & Vegetable Crudité Display
Served with assorted crackers and complimenting dip

Champagne or Sparkling Cider for the traditional toast of the Bride and Groom

Elegant table linens, napkins, floral centerpieces for your guest tables

Overnight accommodations provided for the Bride & Groom, including a delicious breakfast served in
O'Reilly's Taproom & Kitchen the following morning

On-site wedding professionals available to direct you in planning the perfect wedding reception

Maitre d' Service

Wedding Cake from one of our preferred vendors

Floral centerpieces from one of our preferred vendors

Private bridal party social before your reception

Recommendations of wedding vendors

White Glove service

Optional Cocktail arrangements

Also available at additional cost:

Strawberry Garnish for your Champagne Toast
Viennese Table, Gourmet Coffee Station and Deluxe Dessert Stations
Ice Sculpture to match your wedding theme

10% discount on your rehearsal dinner when you reserve your wedding reception with us
Special rates for your overnight guests with a minimum of 10 rooms reserved
Save 25% on your wedding reception when you reserve for selected Fridays and Sundays

Begin With A Social Hour

Unlimited For One Hour
(with Each Package)

~ Butlred & Stationed Hot Hors d'Oeuvres ~

(Select Two)

Mini Cordon Bleu Bites
Mushroom Caps Stuffed with Boursin Cheese
Scallops Wrapped in Bacon
Petite Broiled Crab Cakes
Assorted Miniature Quiche
Beef Crostini (Warm Bleu Cheese Sauce)
Phyllo Wrapped Asparagus
Mini Franks in Puff Pastry

~ Cold Hors d'Oeuvres ~

(Select Two)

Prosciutto & Seasonal Melons
Fresh Seasonal Fruit with Complimenting Dips
Confetti Bruschetta
Antipasta Display

~ Hors d'Oeuvre Specialties ~

(Priced Per Person)

Petite Shrimp or Beef Tip Martinis - \$3.00
Chilled Gulf Shrimp Display - \$5.00
Antipasta Display - \$3.00
Bruschetta Bread Display - \$3.00

Elegantly Served Dinner Options

Served With Each Package

~ Appetizer Selections ~

(Select One)

Italian Wedding Soup

Tortellini Skewers

Marinated Cheese Tortellini • Stuffed Olives • Prosciutto • Sharp Provolone Cheese

Seasonal Fresh Fruit & Berries

Petite Mini Broiled Crab Cakes with Roasted Red Pepper Coulis

Red Curry Coconut Shrimp

~ Salad Selection ~

(Select One)

Fresh Garden Greens Salad

Cucumbers • Shredded Carrots • Cherry Tomatoes

Classic Caesar

Croutons • Freshly Grated Parmesan Cheese

Caprese Salad

Vine Ripened Tomatoes • Fresh Mozzarella • Basil • Balsamic Drizzle

Baby Spinach Salad

Candied Walnuts • Mandarin Oranges • Dried Cranberries • Balsamic Vinaigrette

Strawberry Walnut Salad

Baby Spinach • Fresh Strawberries • Gorgonzola Cheese • Candied Walnuts • Red Onion • Raspberry Vinaigrette

Arugula Pear Salad

Romano Cheese • Arugula • Pears • Toasted Almonds • Creamy Honey Cider Dressing

Optional Lemon or Raspberry Sorbet Intermezzo Course \$3.00 per person

Everlasting Love

(Select Two)

Roast Chicken Breast with Herb Bread Stuffing
Sautéed Chicken Breast Florentine
Sliced Roast Top Sirloin of Beef with Bordelaise Sauce
Sautéed Breast of Chicken Marsala
Sliced Roasted Pork Loin with Caramelized Apple and Onions
Broiled Flounder in White Wine Sauce

Two Become One

(Select Two)

Roast Prime Rib of Beef
Petite Filet Mignon with Sautéed Chicken Breast Supreme
Broiled Stuffed Flounder with Crabmeat
Chicken Cordon Bleu
Fillet of Salmon with Light Basil Cream Sauce
Crabmeat Stuffed Chicken Chesapeake
Bleu Cheese Crusted New York Strip

Happily Ever After

(Select Two)

Petite Filet Mignon & Crab Cake
Grilled Filet Mignon
Stuffed Shrimp Imperial

~ Entrée Accompaniment Selection ~

(Select One)

Twice Baked Potatoes
Mashed Red Bliss Potatoes
Wild Rice Pilaf
Tri Colored Roasted Fingerling Potatoes

~ Vegetable Selections ~

(Select One)

Green Beans Almondine
Fresh Broccoli Florets
Grilled Asparagus with Hollandaise
Snow Peas with Matchstick Carrots

~ Accompaniments ~

Warm Freshly baked Rolls & Butter
Wedding Cake
Freshly Brewed Coffee • Decaffeinated Coffee • Herbal Tea • Iced Tea

Grand Dinner Buffet

Bride & Groom and their Bridal Party will be served dinner at the head table
Tossed Salad and Fresh Baked Rolls and Butter to be served to each guest table

Salad Station to include the following
Fresh Fruit Salad • Pasta Salad • Antipasto Salad • Seafood Salad

~ Hand Carved Selection ~

(Select One)

Roast Carved Prime Rib of Beef au Jus
Roasted Breast of Turkey
Baked Ham with Pineapple Glaze
Herb Crusted Pork Loin

~ Entrée Selection ~

(Choice of Three)

Chicken Breast with Champagne Cream Sauce • Shrimp and Scallop Newburg with Wild Rice
Five Cheese Manicotti Florentine • Roast Chicken Breast with Herb Bread Stuffing
Fillet of Salmon with Lemon Dill Butter Sauce • Baked Meat or Vegetable Lasagna
Sautéed Breast of Chicken Marsala

~ Entrée Specialties ~

Carved Tenderloin of Beef \$5.00 Per Person
Broiled Crab Cakes \$3.00 Per Person
Steamed Stuffed Shrimp Display \$4.00 Per Person

~ Entrée Accompaniment Selection ~

(Select One)

Garlic Mashed Potatoes
Mashed Red Bliss Potatoes
Wild Rice Pilaf
Tri Colored Roasted Fingerling Potatoes

~ Vegetable Selections ~

(Select One)

Green Beans Almondine
Fresh Broccoli Florets
Grilled Asparagus with Hollandaise
Snow Peas with Matchstick Carrots

Coffee • Decaffeinated Coffee • Herbal Teas • Iced Tea

Themed buffets are also available. Allow our Chef to custom design a menu to suit the theme of your special day.

Intimate Premier Station's Reception

~ Unlimited Butlered Hors d' Oeuvres ~

(Choice of Four)

Assorted Mini Quiche • Chicken Tenders with Honey Mustard Sauces
Scallops Wrapped in Bacon • Sweet & Sour Meatballs • Miniature Chicken Cordon Bleu Bites
Crab Stuffed Mushrooms • Asparagus Wrapped in Phyllo
Baked Spanakopita • Tenderloin Tidbits Teriyaki

~ Gulf Shrimp & Salad Station ~

Chilled Gulf Shrimp Display served with Lemon Wedges and Cocktail Sauce
Tossed Garden Medley of Greens • Cherry Tomatoes • Fresh Mushrooms • Shredded Cheese • Carrots • Onions • Croutons
Bacon Bits • Assorted Salad Dressings • Fresh Fruit Salad • Seafood Salad • Mozzarella Salad

~ Pasta Station ~

Cheese Tortellini & Tri-Colored Farfalle served with:
Tomato Basil • Roasted Garlic • Sundried Tomato Alfredo • White Clam Sauce • Roasted Vegetables
Baby Shrimp • Italian Sausage • Sautéed Julienned Chicken • Freshly Grated Parmesan Cheese
Cracked Pepper • Garlic Bread

~ Entrée Selection ~

North Atlantic Fillet of Salmon with Lemon Dill Butter
Roasted Potatoes • Garden Blend of Steamed Fresh Vegetables
Freshly Baked Rolls & Butter

~ Choice of Two Carved Items ~

Roasted Prime Rib of Beef au jus served with Fresh Horseradish
Roasted Breast of Turkey served with Cranberry Mayonnaise
Baked Honey Glazed Ham served with Mango Mustard
Roasted Pork Loin with Roasted Red Pepper and Grilled Apples and Onions
Served with an Assortment of Petite Rolls

~ Viennese Table and Coffee Station ~

Assorted French and Italian Pastries • Petit Fours
Assorted Fruit Tortes • Fresh Strawberries and Cream
Freshly Brewed Coffee • Decaffeinated Coffee • Herbal Teas • Iced Tea

Premier Diamond

~ Five Hours Top Shelf Bar ~

Mixed drinks, choice of two domestic draft beers, assorted wines, soda and fruit punch fountain

~ Hors d'Oeuvre Display Stations ~

International cheese board served with crackers, fresh garden vegetables served with complimenting dips,

~ Butlered Hors d'Oeuvre ~

Petite Shrimp and Tenderloin Tip Martinis • Miniature Chicken Cordon Bleu
Mushroom Caps stuffed with Crabmeat • Assorted Miniature Quiche

~ Champagne Toast ~

Traditional Champagne Toast with Strawberry Garnish for each guest
Chardonnay and Merlot to be offered during dinner

~ Served Dinner ~

(Choice of Two)

Tri-Colored Tortellini Pasta Served with Roasted Garlic and Sundried Tomato Alfredo
Freshly Tossed Garden Salad, Lemon or Raspberry Sorbet Intermezzo
Choice Cut Filet Mignon
Broiled Lump Crabcakes
Chicken Breast with Champagne Cream Sauce
Shrimp Imperial

~ Entrée Accompaniment Selection ~

Chefs Gourmet Potato • Steamed Garden Vegetables
Freshly Baked Rolls and Butter
Hand Dipped Vanilla Ice-Cream Station

~ Deluxe Sweet Table ~

Assorted French and Italian Pastries • Petit Fours
Assorted Fruit Tortes • Fresh Strawberries and Cream • Chocolate Amaretto Mousse
Fresh Fruit Display with Warm Milk Chocolate Fondue • Antipasto Display

~ Gourmet Coffee Station ~

Freshly Brewed Coffee • Decaffeinated Coffee • Herbal Tea • Iced Tea • International Creamers • Coffee Flavoring

Exclusively For Afternoon Receptions

~ Served Luncheon Selection ~

Choice of Appetizer
Seasonal Fresh Fruit Medley • Chilled Fruit Soup
Soup du Jour or Tossed Green Salad

~ Appetizer Specialties ~

Fresh Strawberries with a Sugar Glaze \$1.50 *Per Person*
Shrimp Cocktail \$3.00 *Per Person*
Crab Bisque \$1.50 *Per Person*

~ Optional Pasta Course \$3.00 Per Person ~

Choice of One Pasta: Penne, Cheese Tortellini or Tri-Colored Farfalle
Choice of One Sauce: Tomato Basil, Roasted Garlic and Sundried Tomato, Alfredo or Pesto

~ Love At First Sight ~

Roast Chicken Breast with Herb Bread Stuffing
Sliced Roast Top Sirloin of Beef with Bordelaise Sauce
Sautéed Breast of Chicken Marsala • Sliced Turkey with Savory Dressing
Smoked Country Ham with Pineapple
Broiled Flounder in Lemon Dill Sauce

~ Two Hearts ~

Roast Prime Rib of Beef au Jus
Petite Filet Mignon with Chicken Sauté • Broiled Stuffed Flounder with Crabmeat
Chicken Cordon Bleu • Roast Sliced Pork Loin

~ "I Do" ~

Roasted Tenderloin of Beef with Broiled Shrimp
Grilled Filet Mignon • Broiled Lump Crab Cakes

Lunch will be served with Chef's Complementing Potato and Vegetable • Freshly Baked Rolls and Butter
Hand Dipped Vanilla Ice Cream Station • Freshly Brewed Coffee • Decaffeinated Coffee • Herbal Teas • Iced Tea

Platinum Luncheon Buffet

~ Buffet Luncheon ~

Bride & Groom and their Bridal Party will be served dinner at the head table
Tossed Salad and Fresh Baked Rolls and Butter to be served to each guest table

~ Salad Station to Include the Following ~

Fresh Fruit Salad • Pasta Salad • Antipasto Salad • Seafood Salad

~ Entrée Selection ~

(Choice of Three)

Carved Roasted Prime Rib of Beef au Jus
Chicken Breast Florentine • Baked Ham with Pineapple Sauce
Garden Herb & Cheese Filled Ravioli • Roast Chicken Breast with Herb Bread Stuffing
Sliced Turkey with Savory Dressing
Broiled Haddock with Lemon Dill Butter Sauce
Baked Meat or Vegetable Lasagna
Sautéed Breast of Chicken Marsala • Flounder Newburg with Wild Rice

~ Entrée Specialties ~

Carved Tenderloin of Beef, \$5.00 *Per Person*
Display of Steamed Gulf Shrimp \$4.00 *Per Person*

Lunch will be served with Chef's Complementing Potato and Vegetable • Freshly Baked Rolls and Butter
Hand Dipped Vanilla Ice Cream Station • Freshly Brewed Coffee • Decaffeinated Coffee • Herbal Teas and Iced Tea

Themed buffets are also available. Allow our Chef to custom design a menu to suit the theme of your special day.

Optional Cocktail Arrangements

Four Hour Top Shelf Label Mixed Drinks
Choice of One Imported Draft Beer or Two Domestic • Assorted Wine and Soda

Four Hour Premium Label Open Bar • Premium Label Mixed Drinks
Choice of Two Domestic Draft Beers • Assorted Wine and Sodas

Four Hour House Brand Open Bar • House Label Mixed Drinks,
Choice of Two Domestic Draft Beers • Assorted Wine and Soda

Four Hour Beer & Wine Bar • Choice of Two Domestic Draft Beers
Assorted Wine and Sodas

Four Hour Teetotaler Bar Nonalcoholic Fruit Punch Served in a Punch Fountain
Assorted Sodas • Freshly Brewed Iced Tea

Wines by the Carafe to be served during Dinner

Also Available:

Additional Bar Hours

Upgraded Liquors

Bottled Beer

Signature Drinks

After Dinner Options

Gourmet Coffee Station

Cordial Bar

Viennese Table

Bananas Fosters Flambé Station

Assorted Desserts Station

Make Your Own Sundae Station

Warm Milk Chocolate Fondue Station Accompanied by Fresh Seasonal Fruits and Berries

Wedding Package Prices

Price Per Person

DINNER SELECTIONS

Everlasting Love	\$41.95
Two Become One	\$46.95
Happily Ever After	\$51.95
Grand Dinner Buffet	\$48.95
Intimate Premier	\$76.95
Premier Diamond	\$104.95

LUNCHEON SELECTIONS

Love At First Sight	\$25.95
Two Hearts	\$30.95
"I Do"	\$35.95
Platinum Luncheon Buffet	\$28.95

BAR OPTIONS

4-Hour Top-Shelf Open Bar	\$27.95
4-Hour Premium Open Bar	\$24.95
4-Hour House Open Bar	\$21.95
4-Hour Beer, Wine Soda Bar	\$18.95
4-Hour Teetotalers Bar	\$6.95
Additional Hour Open Bar	\$4.00
Additional Hour Beer, Wine Bar	\$2.50
Additional Hour Teetotalers Bar	\$1.00
Cash Bar Service Fee of \$75.00 waived with \$300.00 in bar sales the day of your reception	

AFTER DINNER OPTIONS

Gourmet Coffee Station	\$4.95
Regular/Decaf Coffee & Hot Tea Station	\$2.50
Viennese Table	\$7.50
Assorted Desserts Station	\$6.95
Warm Milk Chocolate Fondue Station	
Accompanied by Fresh Fruit and Berries	\$3.95
Bananas Foster Flambé Station	\$5.95
Champagne Strawberry Garnish	\$1.50
Ice Cream Sundae Station	\$5.95

\$1.00 Surcharge for Served Split Menus • All charges are subject to 20% service charges and 6% sales tax

Catering Terms & Conditions

Food And Beverages

All food items, except your wedding cake, must be supplied by the Central Hotel & Conference Center. No food items may be taken off the premises. If alcoholic beverages are to be served in your banquet room, the hotel will require that beverage be dispensed only by the hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the hotel's judgement appears intoxicated. The Central Hotel & Conference Center as a Licensee is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Pennsylvania L.C.B. Regulations. It is a house policy, therefore, that all alcoholic beverages must be supplied by the hotel.

Payment Policy/Minimum Food and Beverage Expenditures

Your first non-refundable deposit for your event is based on 25% of the minimum food and beverage expenditure of the banquet room that you will be utilizing. Minimums are based on the room and the time of day that your event will take place. (Contact the sales office for details)

Cancellations Policy

All cancellation notices must be in writing and do not become effective until the date they are received by the hotel. It is agreed that because actual damages due to cancellation can not be easily ascertained, the customer agrees to pay liquidated damages, over and above the forfeited deposit, as shown if the event is cancelled. Customer acknowledges that the cancellation fee represents a reasonable estimate of the damages the hotel would incur for Customer's breach of agreement and that they are not excessive or grossly disproportionate to what the hotel's actual damage would be. Projected total revenues mean all revenue based on the minimum guaranteed amounts and total room nights. In the event Audio/Visual Equipment needs to be cancelled, we require a 24 hour notice before the event or rental fees will apply. All payments that have been made to the hotel at the time of cancellation are non-refundable.

Guarantees

Customer must provide the hotel with a final count for catered functions no later than 14 business days prior to the event. If no count is received, the hotel reserves the right to use the original estimated count. Charges for catered functions will be based on the Minimum Guaranteed Amount or the actual number of attendees whichever is greater. If less than 80% of guaranteed number of guests are served a meal in the banquet room; said charge for that amount of people will be applied to the bill.

Prices

All food prices listed or quoted are per person and are subject to a 20% service charge plus 6% Pennsylvania sales tax. All alcohol prices quoted are subject to a 20% service charge, Prices are subject to change with prior notice.

Liability

The Central Hotel & Conference Center cannot assume responsibility for replacement costs of any damaged personal property or equipment.

If you should have any questions or concerns, please feel free to contact the sales office at (717) 561-2800.