

The Central Hotel

Wedding Packages

Cocktail Hour with International Cheese & Vegetable Crudit 
Served with Assorted Crackers & Complementing Dips

Champagne or Sparkling Cider for Traditional Toast of the Bride & Groom

Floor-Length Table Linen & Napkins in your Choice of Colors

Wedding Cake from Our Preferred Vendor(s)

Private Room for Bridal Party during Cocktail Hour

Overnight Accommodations for the Bride & Groom to include Champagne Service & Breakfast in O'Reilly's

On-Site Wedding Professional Available to Direct in Planning of the Perfect Reception

Ma tre d' Service

Recommendations for Additional Vendors

Special Room Rates for Overnight Guests

10% Discount for Rehearsal Dinner or Farewell Breakfast with On-site Receptions*

15% Discount for Select Friday & Sunday Receptions*

*Discount excludes Bar Package

Cocktail Hour

Unlimited for One Hour with Each Package

~ Butler-Passed & Stationed Hot Hors d' Oeuvres ~

(Select Two)

Mini Cordon Bleu Bites

Hawaiian BBQ Beef Satay

Honey-Lime Chicken Satay

Bacon-Wrapped Date with Almond

Petite Broiled Crab Cakes

Assorted Miniature Quiche

Vegetable Spring Rolls

Scallops Wrapped in Bacon

Smoked Pork Belly with Blueberry BBQ, Served on a Sweet Potato Pancake

Smoked Brisket Sliders on a Brioche Roll, with Honey Chipotle Glaze

Baked Raspberry Brie in Phyllo, Served with Sliced Baguettes

~ Butler-Passed & Stationed Cold Hors d' Oeuvres ~

(Select Two)

Seafood Salad Canapes

Prosciutto-Wrapped Asparagus

Confetti Bruschetta

Seasonal Fresh Fruit Display with Complementing Dips

Antipasto Display

Caprese Display

Peel & Eat Shrimp Display*

***Additional \$4.00 Per Person**

Elegantly Served Dinner Options

Served with Each Plated Dinner Package

~ Appetizer Selections ~

(Select One)

Italian Wedding Soup

Petite Broiled Crab Cakes
With Roasted Red Pepper Coulis

Shrimp Cocktail

Four Cheese Breaded Ravioli
With Caper-Tomato Chutney

Tortellini with Vodka Sauce
Served with a Parmesan & Garlic Crostini

Lobster Avocado Salad with Watercress*

Crab Ceviche Salad*

~ Salad Selections ~

(Select One)

Garden Salad

Cucumbers, Carrots, Red Cabbage, Cherry Tomatoes

Spinach Salad

Red Onion, Bacon, Mushroom, Bleu Cheese Crumbles

Caesar Salad

Romaine, Croutons, Parmesan

Caprese Salad

Spring Mix, Tomatoes, Fresh Mozzarella, Basil, Balsamic Drizzle

Arugula Salad

Strawberries, Candied Pecans, Feta Cheese, Strawberry Vinaigrette

***Additional \$5.00 Per Person**

Everlasting Love

(Select Two Entrées)

Roast Chicken Breast
With Herbed Bread Stuffing

Sautéed Chicken Breast
With Marsala Demi-Glace

Roast Chicken Breast
With Boursin Cheese Stuffing & Red Pepper Cream Sauce

Sliced Roasted Pork Loin
With Caramelized Apples

Sliced Roast Top Sirloin of Beef
With Sweet Bourbon Glaze

Seared Flat Iron Steak
With Honey Chipotle Drizzle

Broiled Flounder
With Florentine Roulade & Mandarin Orange Hollandaise Sauce

Two Become One

(Select Two Entrées)

Braised Short Ribs of Beef
With Lager Demi-Glace

Mediterranean Tilapia
Pesto-Seared Tilapia with Capers, Diced Tomatoes, Kalamata Olives, & Artichokes

Petite Filet Mignon & Sautéed Chicken Breast
With Marsala Demi-Glace

Chicken Oscar
Seared Chicken Breast with Crab Cake, Asparagus & Hollandaise

Chili-Seared Fillet of Salmon
With Maple Whiskey Glaze

Broiled Fillet of Flounder
With Crab Stuffing

Bleu Cheese-Crusted New York Strip

Happily Ever After

(Select Two Entrées)

Petite Filet Mignon & Jumbo Lump Crab Cake

Grilled Filet Mignon

With Rosemary Demi-Glace

Seared Halibut

With Batonnet Squash & Zucchini

Australian Sea Bass

Ancho-Marinated Sea Bass, Served with Basil Baby Shrimp Cream Sauce

Beef Wellington

Beef Tenderloin filled with Mushroom Duxelle, Baked in Puff Pastry with a Burgundy Demi-Glace

Grand Dinner Buffet

Buffet includes Freshly Baked Rolls & Butter, Tossed Salad, Freshly Brewed Regular And Decaffeinated Coffee, Hot Herbal Teas, and Iced Tea for 90 Minutes of Service.

~ Salad Selections ~

(Select Two)

Fresh Fruit Salad

Pasta Salad

Grilled Vegetable Couscous Salad

Seafood Salad

~ Hand-Carved Selections ~

(Select One)

Smoked Prime Rib of Beef

Roasted Breast of Turkey

Baked Ham with Pineapple Glaze

Herb-Crusted Pork Loin

Smoked Top Round of Beef

Whole Roasted Tenderloin*

~ Entrée Selections ~

(Select Three)

Roast Chicken Breast

With Herbed Bread Stuffing

Sautéed Breast of Chicken Marsala

Honey-Lime Chicken

Rosemary Chicken

Chili-Seared Salmon

With Maple Whiskey Glaze

Mediterranean Tilapia

Pesto-Seared Tilapia with Capers, Dicked Tomatoes Kalamata Olives, & Artichokes

Meat Lasagna

Cheese Manicotti

With Vodka Blush Sauce

*Additional \$5.00 per person

~ All Packages Served With ~

Fresh-Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas, & Iced Tea

~ Starch Selections ~

(Select One)

Rice Pilaf
Boursin Mashed Potatoes
Tri-Colored Roasted Fingerling Potatoes
Horseradish-Infused Duchess Potatoes

~ Vegetable Selections ~

(Select One)

Green Beans Almandine
Grilled Asparagus with Hollandaise
Roasted Zucchini, Squash, Cherry Tomatoes
Fresh Broccoli Florets

Optional Cocktail Arrangements

Four-Hour Top Shelf Mixed Drinks

Top Shelf Label Mixed Drinks

Choice of (3) Import Bottled Beer & (4) Domestic Bottled Beer

Assorted Wine and Soda

Four-Hour Premium Label Open Bar

Premium Label Mixed Drinks

Choice of (2) Import Bottled Beer & (3) Domestic Bottled Beer

Assorted Wine and Soda

Four-Hour Select Open Bar

House Label Mixed Drinks

Choice of (3) Domestic Bottled Beer

Assorted Wine and Soda

Four-Hour Beer, Wine Bar, & Soda Open Bar

Choice of (3) Domestic Bottled Beer

Assorted Wine and Soda

Four-Hour Teetotaler Bar

Nonalcoholic Fruit Punch

Assorted Soda

Freshly Brewed Iced Tea

After-Dinner Options

(Price Per Person - Minimum Order of 60% of Guaranteed Guest Count)

Nacho Bar

Spiced Ground Beef, Corn Chips, Queso Sauce, Salsa,
Sour Cream, Shredded Cheese, Lettuce, Tomatoes, Onions, Jalapeños

Soft Pretzel Bites

Soft Pretzel Bites, Served with Queso Dipping Sauce,
Spicy Mustard & Cinnamon Butter

Canape Display

Chicken Salad, Ham Salad, Tuna Salad & Seafood Salad
Served with Melba Toast Rounds

Slider Bar

House-Made Pulled Pork BBQ & Beef Sliders
Served with Mini Brioche Rolls & Condiments

Smoked Wing Bar

Smoked House Chicken Wings, with Selection of Three House-Made Sauces
Accompanied by Celery, Bleu Cheese, and Ranch Dipping Sauces

Happy Trails Display

Granola, Assorted Chocolate Chips, Pretzel Pieces, Assorted Nuts, M&Ms,
Cranberries & Raisins, Additional Dried Fruit(s)

Viennese Table

Mini Cream Puffs, Mini Eclairs, Truffles, Mini Pastries, Seasonal Mousse

Wedding Package Prices

Price Per Person

DINNER SELECTIONS

Everlasting Love	\$65.00
Two Become One.....	\$80.00
Happily Ever After.....	\$100.00
Grand Dinner Buffet.....	\$85.00

All charges include 20% service charges and 6% sales tax.

BAR OPTIONS

4-Hour Top-Shelf Open Bar	\$44.00
4-Hour Premium Open Bar	\$38.00
4-Hour Select Open Bar	\$34.00
4-Hour Beer, Wine, Soda Open Bar.....	\$29.00
4-Hour Teetotalers Bar	\$10.00
Additional Hour Top-Shelf Open Bar.....	\$9.00
Additional Hour Premium Open Bar.....	\$8.00
Additional Hour Select Open Bar.....	\$7.00
Additional Hour Beer, Wine Bar.....	\$5.00
Additional Hour Teetotalers Bar.....	\$2.00

Cash Bar Service Fee of \$75.00 waived with \$300.00 in bar sales.

All charges include 20% service charge.

AFTER-DINNER OPTIONS

Nacho Bar	\$10.00
Soft Pretzel Bites.....	\$10.00
Canape Display	\$10.00
Slider Bar	\$12.00
Smoked Wing Bar.....	\$14.00
Happy Trails Display.....	\$10.00
Viennese Table.....	\$12.00

All charges include 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 cannot 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 include a 20% service charge and 6% Pennsylvania sales tax. All alcohol prices quoted include a 20% service charge. Prices are subject to change without 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) 561-0080.