

The Central Hotel

Wedding Packages

Cocktail Hour with Domestic Cheese & Vegetable Crudité

Served with Artisan Crackers & Complementing Dips

Choice of Three Additional Hors D'Oeuvres

Plated or Buffet Dinner

Champagne or Sparkling Cider for Traditional Toast

Wedding Cake from Our Preferred Bakery

Floor-Length Table Linen & Napkins in Your Choice of Color(s)

Standard Hotel Centerpieces for Guest Tables

Private Room for Bridal Party During Cocktail Hour with Designated Service Staff

Reduced Pricing for Children 10 Years Old & Under

Signature Cocktails Available Based Upon Bar Selection

Overnight Accommodations for Bride & Groom to Include Champagne Service & Breakfast

Recommendations for Additional Vendors

Discounted Room Rates for Overnight Guests

Prices Include Service Charge & Sales Tax

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

~ Bulter-Passed/Stationed Hors d' Oeuvres ~

(Select Three)

Petite Cordon Bleu Bites

Hawaiian BBQ Beef Satay

Honey-Lime Chicken Satay

Crispy Wonton Wrapped Shrimp

Candied Apple Wrapped in Smoked Pork Belly

Prosciutto-Wrapped Asparagus

Cocktail Meatballs: Swedish, Italian, BBQ, Sweet & Sour (Choice of One)

Assorted Petite Quiche

Seasonal Fresh Fruit Display with Vanilla Yogurt Dip

Vegetable Spring Rolls

Seafood Salad Canapes

Confetti Bruschetta Served on Crostini

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

Classic Cocktail Franks

Caprese Skewer

* Brisket Sliders on a Brioche Roll with Honey Chipotle Glaze

Baked Raspberry Brie Bites

Boursin Cheese Stuffed Mushroom Caps

~ Cocktail Hour Enhancements ~

(Price Per Person)

Scallops Wrapped in Bacon - \$4.00

Cheese Steak Egg Rolls - \$4.00

Shrimp Cocktail - \$8.00

*Antipasto Display - \$4.00

Broiled Crab Cake Bites - \$4.00

Crab Stuffed Mushroom Caps - \$4.00

Mediterranean Shooter - \$3.00

Upgrade to Artisan Cheese Display - \$5.00

Elegantly Served Dinner Options

Served with Each Plated Dinner Package

~ Appetizer Selections ~

(Select One)

Petite Broiled Crab Cakes
with Roasted Red Pepper Coulis

Four Cheese Breaded Ravioli
with Caper-Tomato Chutney

Tortellini with Vodka Sauce
Served with a Parmesan & Garlic Crostini

Crab Rangoon
Served with Asian Slaw

Shrimp Cocktail

~ 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

Everlasting Love

(Select Two Entrées)

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

Seared Halibut
with Batonnet Squash & Zucchini

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

Tuscan Stuffed Chicken
Sun-Dried Tomatoes, Mozzarella & Spinach with Creamy Garlic Sauce

Bleu Cheese-Crusted New York Strip

Smoked Prime Rib with Au Jus

Happily Ever After

(Select Two Entrées)

Petite Filet Mignon & Shrimp Combo

Butterflied Shrimp with Crab Meat

Grilled Filet Mignon

with Rosemary Demi-Glace

Ancho-Marinated Australian Sea Bass

Served with Basil Baby Shrimp Cream Sauce

Beef Wellington

with a Burgundy Demi-Glace

All Dinner Selections Include~

Fresh-Baked Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Hot Herbal Teas

Iced Tea & Water

~ Starch Selections ~

(Select One)

Rice Pilaf

Boursin Mashed Potatoes

Tri-Colored Roasted Fingerling Potatoes

Garlic & Herb Risotto

Horseradish-Infused Duchess Potatoes*

~ Vegetable Selections ~

(Select One)

Green Beans Almandine

Grilled Asparagus with Hollandaise

Roasted Zucchini, Squash & Cherry Tomatoes

Broccoli Beurre Noisette

**Plated Service Only*

Grand Dinner Buffet

Buffet Available for 75 Minutes of Service

~ Salad Selections ~

Salad Greens with Assorted Toppings and Dressings

(Select Two Additional)

Fresh Fruit Salad

Tortellini Salad

Tortellini, Broccoli, Zucchini, Squash, Peppers, Tomatoes, Onion with Pesto Italian Dressing

Grilled Vegetable Couscous Salad

Grilled Chopped Vegetables with Vinaigrette Base

Seafood Salad

Baby Shrimp, Scallops & Crab

~ Hand-Carved Selections ~

(Select Two)

Smoked Prime Rib of Beef

Roasted Breast of Turkey

Baked Ham with Pineapple Glaze

Herb-Crusted Pork Loin

~ Entrée Selections ~

(Select Three)

Roast Chicken Breast

with Herbed Bread Stuffing & Cream Sauce

Chicken Marsala

Sauteed Chicken Breast with Marsala Demi-Glace

Chicken Bruschetta

Marinated Chicken Breast Topped with Tomato, Basil, Garlic & Olive Oil

Braised Short Ribs of Beef

with Lager Demi-Glace

Chili-Seared Salmon

Filletts of Salmon with Maple Whiskey Glaze

Mediterranean Tilapia

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

Cheese Manicotti

with Vodka Blush Sauce

Traditional Meat Lasagna

Optional Cocktail Arrangements

Four-Hour Top Shelf Open Bar
Top Shelf Label Mixed Drinks
Choice of (3) Import Bottled Beer & (4) Domestic Bottled Beer
Assorted Wine & Soft Drinks

Four-Hour Premium Label Open Bar
Premium Label Mixed Drinks
Choice of (2) Import Bottled Beer & (3) Domestic Bottled Beer
Assorted Wine & Soft Drinks

Four-Hour Select Open Bar
Select Label Mixed Drinks
Choice of (3) Domestic Bottled Beer
Assorted Wine & Soft Drinks

Four-Hour Beer, Wine & Soda Open Bar
Choice of (3) Domestic Bottled Beer
Assorted Select Wine
Assorted Soft Drinks

Four-Hour Teetotaler Bar
Non-alcoholic Fruit Punch
Assorted Soft Drinks & Juices
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 on Crostini 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

Viennese Table

Assorted European Pastries, Cream Puffs, Eclairs, Assorted Petit Fours

Wedding Package Prices

Price Per Person

Dinner Selections

Everlasting Love.....	\$75.00
Two Become One	\$85.00
Happily Ever After	\$100.00
Grand Dinner Buffet.....	\$90.00

All charges include 21% service charges and 6% sales tax.

Bar Options

Four-Hour Top-Shelf Open Bar	\$56.00
Four-Hour Premium Open Bar	\$48.00
Four-Hour Select Open Bar	\$40.00
Four-Hour Beer, Wine, Soda Open Bar	\$33.00
Four-Hour Teetotalers Bar.....	\$10.00
Additional Hour Top-Shelf Open Bar	\$10.00
Additional Hour Premium Open Bar	\$9.00
Additional Hour Select Open Bar.....	\$8.00
Additional Hour Beer, Wine, Soda Bar	\$6.00
Additional Hour Teetotalers Bar	\$2.00

All charges include 21% 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
Viennese Table	\$12.00

All charges include 21% service charges and 6% sales tax.

Catering Terms & Conditions

Food and Beverages

All food and beverage items must be supplied by the hotel with the exception of wedding cake or specialty desserts and subject to hotel approval. Menu selections, room requirements and all other arrangements must be received a minimum of 30 days prior to the event. For the safety and well-being of our guests, prepared food product may not be taken off hotel premises. If alcoholic beverages are to be served during the event, the hotel will require all alcoholic beverages be dispensed by hotel service personnel. The property'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 sale and service of alcoholic beverages in accordance with the Pennsylvania L.C.B. Regulations; therefore, all alcoholic beverages must be supplied by the hotel. Hotel service personnel will promote responsible alcohol service. Should any guest not adhere to alcohol service house policies, the hotel will escort offending parties to their private room (when applicable) and contact appropriate authorities.

Payment Policy/Minimum Food and Beverage Expenditures

The first non-refundable deposit for event is based on 25% of the minimum food and beverage expenditure of the banquet room that will be utilized. Minimums are based on the room that the event will take place.

Cancellations Policy

All cancellation notices must be in writing and do not become effective until the date they are received by the hotel. All payments that have been made to the hotel at the time of cancellation are non-refundable. Additional cancellation fees may apply based upon event contract.

Guarantees

Customer must provide the hotel with a final count no later than 14 business days prior to the event. If no count is received, Hotel reserves the right to use the original estimated count. Charges will be based on the guaranteed number of attendees. If guaranteed count does not cover the food and beverage minimum outlined in the agreement, the balance will be charged as a room rental for the reception space.

Prices

All food prices listed or quoted are per person and include a 21% taxable service charge and 6% Pennsylvania sales tax. All alcohol prices listed or quoted include a 21% taxable service charge. Prices are subject to change without prior notice.

Liability

The Central Hotel & Conference Center reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises. In the event a client wishes to contract third party services, the hotel reserves the right to request a certificate of liability insurance.

If you should have any questions or concerns, please contact our Wedding Specialist as (717) 561-1143.