

The Central Hotel *Wedding Packages*

Social Hour with International Cheese & Vegetable Crudit , Assorted Crackers, & Complementing Dip

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

Elegant Floor-Length Table Linen & Napkins in the Color of Your Choice

Fresh Floral Centerpieces for Your Guest Tables from Our Preferred Vendors

Wedding Cake from Our Preferred Vendors

Private Reception for the Bridal Party during the Social Hour

Overnight Accommodations for the Newlyweds including Private Champagne Service & Breakfast

On-Site Wedding Professional to Assist in the Planning of Your Perfect Reception

M tre d' Service

Recommendations for Additional Vendors

Special Room Rates for Overnight Guests

Optional Cocktail Arrangements Available

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

15% Discount for Select Friday & Sunday Receptions

Begin with a Premier Social Hour

Sixty Minutes of Unlimited Hors d' Oeuvres Included with Each Package

~ Butler & Stationed 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
Phyllo-Wrapped Asparagus with Asiago Cheese
Scallops Wrapped in Bacon
Smoked Pork Belly with Blueberry BBQ
Smoked Brisket Sliders with Honey Chipotle Glaze
Baked Raspberry Brie in Phyllo Served with Sliced Baguettes

~ Butler & 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

Included in Dinner Service with Each Plated Meal Package

~ Appetizer Selections ~

(Select One)

Italian Wedding Soup

Seasonal Fresh Fruit & Berries

Petite Broiled Crab Cakes with Roasted Red Pepper Coulis

Shrimp Cocktail

Breaded Ravioli with Caper-Tomato Chutney

Bacon, Onion & Bleu Cheese Tart with Black Pepper Hollandaise

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 Mushroom & Marsala Demi-Glace
Roast Chicken Breast with Boursin Cheese Stuffing & Red Pepper Cream Sauce
Sliced Roasted Pork Loin with Caramelized Apple
Sliced Roast Top Sirloin of Beef with Sweet Bourbon Glaze
Broiled Flounder with Florentine Roulade & Mandarin Orange Hollandaise Sauce

Two Become One

(Select Two Entrées)

Traditional Chicken Cordon Bleu
Braised Short Ribs of Beef with Boston Lager Demi-Glace
Pesto-Seared Tilapia with Capers, Diced Tomatoes, Kalamata Olives & Artichokes
Petite Filet Mignon & Sautéed Chicken Breast, Mushrooms & Marsala Demi-Glace
Seared Chicken Breast with Fresh Crab, 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

Ancho-Marinated Sea Bass served with Basil Baby Shrimp Cream Sauce

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

~ Entrée Accompaniment Selection ~

(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

~ Accompaniments ~

Fresh-Baked Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee, Hot Herbal Teas & Iced Tea

Grand Dinner Buffet

The Bride, Groom, and Bridal Party will be served by our Maître d' at the head table
Tossed Salad and Fresh-Baked Rolls & Butter to be served to each guest table

Salad Station to include Tossed Salad & Choice of (2) Additional Cold Salads

~ Salad Selection ~

Fresh Fruit Salad
Pasta Salad
Grilled Vegetable Couscous Salad
Seafood Salad

~ Hand-Carved Selection ~

(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 Selection ~

(Select Three)

Roast Chicken Breast with Herbed Bread Stuffing	Mediterranean Tilapia
Sautéed Breast of Chicken Marsala	Grouper with Watermelon Salsa
Honey-Lime Chicken	Meat Lasagna
Rosemary Chicken	Cheese Manicotti with Vodka Blush Sauce
Chili-Seared Salmon	

~ Entrée Accompaniment Selection ~

(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

*Additional \$5.00 per person

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 Soda

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 Soda

Four-Hour Teetotaler Bar Nonalcoholic Fruit Punch Served in a Punch Fountain

Assorted Soda • 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

(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
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, 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)

Chocolate Fondue Bar

Chocolate Fountain, Pretzels, Fresh Fruits & Berries, Jumbo Marshmallows,
Graham Crackers, Rice Krispy Treats

Viennese Table

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

Wedding Package Prices

Price Per Person

DINNER SELECTIONS

Everlasting Love	\$62.00
Two Become One.....	\$74.00
Happily Ever After.....	\$94.00
Grand Dinner Buffet.....	\$82.00

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

BAR OPTIONS

4-Hour Top-Shelf Open Bar	\$34.00
4-Hour Premium Open Bar	\$30.00
4-Hour House Open Bar	\$27.00
4-Hour Beer, Wine, Soda Bar	\$23.00
4-Hour Teetotalers Bar	\$9.00
Additional Hour Top-Shelf Open Bar.....	\$8.00
Additional Hour Premium Open Bar	\$7.00
Additional Hour House Open Bar	\$6.00
Additional Hour Beer, Wine Bar.....	\$3.00
Additional Hour Teetotalers Bar	\$1.00

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	\$9.00
Soft Pretzel Bites.....	\$8.00
Canape Display	\$8.00
Slider Bar	\$10.00
Smoked Wing Bar.....	\$10.00
Happy Trails Display	\$9.00
Chocolate Fondue Bar	\$9.00
Viennese Table.....	\$9.00

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.