

*Historic Hotel Bethlehem*  
*Traditional Wedding Package*

**HORS D'OEUVRES**

*Display*

**Domestic Cheese Display**

A Display of Domestic Cheeses from across America, including Vermont Cabot Cheddar

**Garden Crudités with Herb Dip**

The Freshest Vegetables with our house recipe creamy dipping sauce

*Stationary or Butlered*

*Choice of 4*

**COLD**

Plum Tomato / Mozzarella Bruschetta

Olive & Goat Cheese Bruschetta

**HOT**

Cocktail Franks en Croute

Assorted Mini-Quiche

Swedish Meatballs

Spanikopita

Chicken/Cheese Quesadilla

Sesame Chicken Tenders

**DINNER**

*Choice of 2 plus vegetarian*

**Sliced Roast Sirloin**

Carved Slow Roasted Sirloin with a Red Wine Demi Glace

**Broiled Fillet of Tilapia**

Served over a Tomato / Tarragon Salad with a Chive Sauce

**Chicken Franchise**

Egg-battered Breast of Chicken with Basil and Parmesan in a Lemon Caper Sauce

**Eggplant Napoleon**

Layers of Grilled Eggplant, Roasted Red Peppers, Oven Dried Tomatoes, Fresh Mozzarella, Basil Leaves, Grape Tomato, Pesto, Pine Nuts and Balsamic Glaze

**Chicken Marsala**

Breast of Chicken with Mushroom Marsala Sauce

Dinner entrees are served with freshly baked rolls and butter, house salad,

our chef's choice of accompaniments, dessert and **STARBUCKS** Coffee, and **TAZO** Tea.

**SIGNATURE WINE & SPIRITS SILVER COLLECTION**

**CHAMPAGNE TOAST - Verdi Spumante**

**FOUR HOUR OPEN BAR**

Smirnoff Vodka  
Seagram's Gin  
Bacardi Light Rum  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Ballantine's Scotch  
Sauza Extra Gold Tequila  
Amaretto Di Amore  
Sabroso Coffee Liqueur

Yuengling Lager  
Coors Light

Walnut Crest Chardonnay  
Walnut Crest Cabernet  
Walnut Crest Merlot  
Corbett Canyon White Zinfandel

All bars include: Sweet and Dry Vermouths, Triple Sec, Apricot Brandy, Peachtree Schnapps, Coke, Diet Coke and Sprite, Historic Hotel Bethlehem "Private Label" Spring Water, Pellegrino Sparkling Water, and Assorted Juices and Mixers.

A Service Charge of 20% will be applied to all food & beverage purchases.  
A 6% PA State Sales Tax applies to all food and non-alcoholic beverage purchases

# *Historic Hotel Bethlehem*

## *Classic Wedding Package*

5 Hour Reception  
Complimentary Suite for the Bride and Groom  
4 Hour Beverage Package – Gold Wine & Spirits Collection  
with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)  
Classic Hors D'oeuvres selection – Choice of 6 Items and Domestic Cheese Display  
Champagne Toast  
Floor Length Linen  
Dinner Featuring:  
Fresh Baked Rolls and Butter  
House Salad  
Intermezzo  
Selection of Two Entrees  
Chef's Choice of Accompaniments  
**Starbucks** Coffee and **Tazo** Teas

### **Sliced Roast Sirloin**

Carved Slow Roasted Sirloin  
with a Red Wine Demi Glace

### **Filet Mignon**

7oz. USDA Choice Beef Tenderloin  
with a Red Demi Glace

### **Churasco Steak**

Chili-rubbed and Char-grilled Skirt Steak  
with a Roasted Tomato Sauce

### **Stuffed Loin of Pork**

Served with a Green Peppercorn Sauce

### **Chicken Franchise**

Egg-battered Breast of Chicken with  
Basil and Parmesan in a Lemon Caper Sauce

### **Pan Seared Filet of Salmon**

Served over a Tomato / Tarragon Salad  
with a Chive Sauce

### **Pecan Crusted Chicken**

Pecan-crusted Breast of Chicken  
in a Peach Brandy Glaze

### **Pan Roasted Striped Bass**

Served with Mango Salsa and  
drizzled with Cilantro-infused oil

### **Chicken Marsala**

Breast of Chicken  
with Mushroom Marsala Sauce

### **Eggplant Napoleon**

Layers of Grilled Eggplant, Roasted Red  
Peppers, Oven Dried Tomatoes,  
Fresh Mozzarella, Basil Leaves, Grape Tomato,  
Pesto, Pine Nuts and Balsamic Glaze

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## **HORS D'OEUVRES**

### **Classic Package** *Butler Passed*

#### ***COLD***

Plum Tomato / Mozzarella Bruschetta  
Olive & Goat Cheese Bruschetta  
Fresh Fruit Kabobs

#### ***HOT***

Bacon wrapped Scallops  
Lump Crab Stuffed Mushrooms  
Cocktail Franks en Croute  
Assorted Mini-Quiche  
Swedish Meatballs  
Spanikopita  
Brie & Pear Filo  
Chicken/Cheese Quesadilla  
Coconut Shrimp  
Chicken Kabobs  
Sesame Chicken Tenders

*Historic Hotel Bethlehem*  
*Royal Elite Wedding Package*

**Royal Elite**

5 ½ Hour Reception  
Complimentary Suite for the Bride and Groom  
White Silk Chair Covers  
Custom Ice Sculpture  
Floor Length Linen  
4 Hour Beverage Package – Platinum Wine & Spirits Collection  
with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans.  
Hors D'oeuvres selection – Choice of 8 items  
Antipasto & "Assiette à Fromage" International Cheese Displays  
Platinum Wine Service with Dinner  
Champagne Toast  
Four Course Dinner Featuring:  
Fresh Baked Rolls and Butter  
Homemade Soup  
House Salad  
Intermezzo  
Chef's Choice of Accompaniments  
Selection of Two Entrees  
**Starbucks** Coffee and **Tazo** Teas

**Filet Mignon**

**Sliced Roast Sirloin**

**Churasco Steak**

**Chicken Franchise**

**Pecan Crusted Chicken**

**Chicken Marsala**

**Roasted Stuffed Loin of  
Pork**

**Pan Seared Filet of Salmon**

**Pan Roasted Striped Bass**

**Twin Crab Cakes**

**New Zealand Lamb Chops**

**Eggplant Napoleon**

**Grilled Breast of Chicken  
& Filet of Salmon**

**Sliced Roast Sirloin &  
Crab Cake**

**Grilled Chicken Breast  
& Filet Mignon**

**Filet Mignon &  
Filet of Salmon**

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# **HORS D'OEUVRES**

## **ROYAL ELITE PACKAGE**

*Butler Passed*

### ***COLD***

Plum Tomato / Mozzarella Bruschetta  
Olive & Goat Cheese Bruschetta  
Lump Crab and Mango Salsa Spoons  
JUMBO Shrimp Cocktail  
Fresh Fruit Kabobs

### ***HOT***

Beef Wellington  
Bacon wrapped Scallops  
Lobster Bisque Boule  
French Onion Soup Boule  
Tomato Bisque Boule  
Lump Crab Stuffed Mushrooms  
Petite Crab Cakes  
Cocktail Franks en Croute  
Assorted Mini-Quiche  
Teriyaki Beef Satay  
Swedish Meatballs  
Spanikopita  
Pear & Roquefort en Phyllo  
Asparagus Risotto Cakes  
Yukon Gold & White Truffle Croquettes  
Chicken/Cheese Quesadilla  
Coconut Shrimp  
Chicken Kabobs  
Sesame Chicken Tenders

*Historic Hotel Bethlehem*  
*Afternoon Delight Wedding Package*

(Not available on Sundays)

5 Hour Reception  
11AM- 4PM  
Complimentary Suite for the Bride and Groom  
4 Hour Beverage Package – Gold Wine & Spirits Collection  
with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)  
Classic Hors D'oeuvres selection – Choice of 6 items and Domestic Cheese Display  
Champagne Toast  
Floor Length Linen

**BRUNCH**

**Deluxe Bakery Display**

Deluxe Pastry Display including flaky Croissants, Danish Pastries,  
Cinnamon Swirls and Fruit Muffins-  
Fresh from our In-House Bakery

**Fruit, Melon, and Berries**

A combination of sliced seasonal melons &  
whole fresh fruits and berries.

**Eight-item Salad Station with Soup du Jour**

Mixed Greens and garden-fresh toppings including tomatoes, cucumbers, carrots,  
croutons and chef's specialty salads and dressings. Chef's choice of a hearty home-style soup.

**Breakfast Selections -** Served with Home Fried Potatoes and your choice of Bacon, Sausage or Country Ham

*Your choice of two*

Scrambled Eggs  
Roasted Tomato/Goat Cheese & Herb Strata  
Spinach and Feta Frittata

Cheddar/Broccoli Quiche  
Brioche French Toast with Apple Walnut Compote  
Monte Cristo Sandwiches with Maple Syrup

**Luncheon Entrees -** Served with Chef's choice of accompaniments

*Your choice of two*

Char-grilled Churasco Steak  
Stuffed Pork Loin

Chicken Picatta  
Pasta Primavera

Shrimp Alfredo  
Pan Seared Salmon

**Dessert Display**

Selection of cakes, pies, and pastries

**A FARM FRESH OMELETTE, FRENCH COUNTRY CREPE, OR  
BELGIAN WAFFLE STATION**

**Attendant fee additional -** One (1) attendant per fifty (50) guests

*Also see our wide selection of Hors D'Oeuvres, Displays, Carving and Exhibition Kitchen Stations for the Perfect Upgrade to our Elegant Brunch Buffet.*

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our Brunch Buffet to ninety (90) minutes.

A Service Charge of 20% will be applied to all food & beverage purchases.  
A 6% PA State Sales Tax applies to all food and non-alcoholic beverage purchases.

*Historic Hotel Bethlehem*  
*Wedding Packages*

**King's Buffet Feast**

5 Hour Reception

Complimentary Suite for the Bride and Groom

4 Hour Beverage Package – Gold Wine & Spirits Collection

with Premiere Upgrade (Martinis, Manhattans, Bellini's and Cosmopolitans)

Classic Hors D'oeuvres selection – Choice of 6 Items and Domestic Cheese Display

Champagne Toast

Floor Length Linen

**Twelve-item Salad Station with Savory Soup du Jour**

Mixed Greens and garden-fresh toppings including tomatoes, cucumbers, carrots, croutons and chef's specialty salads and dressings

*Your Choice of entrees:*

Char-grilled Skirt Steak

Sliced Roast Sirloin

Stuffed Pork Loin

Chicken Marsala

Chicken Franchise

Pasta Primavera

Linguini with Pesto

Shrimp Alfredo

Pan Seared Salmon

Pan Roasted Striped Bass

*Your Choice of two (2) accompaniments:*

Garlic Mashed Potatoes

Buttermilk Ranch Mashed Potatoes

Roasted Redskin Potatoes

Wild Rice Pilaf

Asparagus & Baby Carrots

Green Beans Almandine

Broccoli Stir Fry

Fresh Garden Vegetables

**Deluxe Dessert Display**

**STARBUCKS** Coffee and **TAZO** Herbal Tea

**Two Entrees**

**Three Entrees**

**Four Entrees**

*Also see our wide selection of Hors D'Oeuvres,  
Displays, Carving and A la Minute Stations for the  
Perfect Upgrade to our Dinner Buffet.*

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our dinner buffets to ninety (90) minutes.

A Service Charge of 20% will be applied to all food & beverage purchases.  
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# **HORS D'OEUVRES**

## ***Display***

Serves 50 people

### **Seafood / Raw Bar**

Oysters and Clams on the half-shell, Crab Claws, and Shrimp  
With Lemon Wedges and Cocktail sauce

### **Poached Salmon**

Whole Salmon, Poached with lemon, dill and white wine

### **Sushi**

Sushi and sashimi with wasabi, tobiko and pickled ginger

### **Shrimp Cocktail**

Served on ice with cocktail sauce and lemon wedges

### **Brie en Croute**

Wheel of Brie and Raspberries wrapped in flaky pastry  
and baked with our signature "Star of Bethlehem" finish.

### **Antipasto**

Selection of grilled and marinated meats, vegetables and cheeses  
Finished with Italian breads, and Herb-infused olive oil

### **Fresh Seasonal Fruit & Berries**

Selection of Sliced Seasonal Melons, displayed with fruit and berries

### **Assiette à Fromage**

A Display of International Cheeses from the World's Finest Fromagers

### **Domestic Cheese Display**

A Display of Domestic Cheeses from across America, including  
Vermont Cabot Cheddar

### **Garden Crudités with Herb Dip**

The Freshest Vegetables with our house recipe creamy dipping sauce

To preserve the integrity of the product we present to you, our valued customer,  
We limit the service time of our display stations to two (2) hours.

A Service Charge of 20% will be applied to all food & beverage purchases.  
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# HORS D'OEUVRES

Attendant fee additional

## Carving Stations

*Serves 50 people, except Tenderloin of Beef*

### Jamaican Pork Loin

Spiced with a fresh Caribbean Jerk Marinade and a Molasses glaze

### Slow-Roasted Prime Rib of Beef

Herb-encrusted Prime Rib served with au jus and horseradish cream sauce

### Roast Breast of Turkey

Served with Turkey Gravy and Cranberries

### Glazed Ham

Smoked and Slow Roasted, glazed with pineapple and brown sugar

### Roast Sirloin of Beef

Seared and Roasted with Montreal Seasoning and served with a Cabernet Demi-Glace

### Roasted Tenderloin of Beef – Serves 20 people

Garlic and Herb rubbed Tenderloin served with horseradish cream sauce

## Exhibition Kitchens

### Luigi's Pasta Bar

Fresh Pasta prepared tableside to include Farfalle and Tortellini, With Alfredo, Pesto and Marinara Sauces, Onions, Bell Peppers, Black Olives, Mushrooms, Parmesan Cheese, and Garlic Bread

**Add Seafood (Shrimp, Scallops, or Crab) - additional**

**Add Caesar Salad Station - additional**

### Asian Stir-Fry

A blend of Asian vegetables tossed with your choice of meat in a sweet teriyaki sauce Served with Jasmine Rice, and prepared tableside for a festive addition to your reception or dinner

**Beef**

**Chicken**

**Shrimp**

**Deluxe Combination (All three)**

### Southwestern Fajita Station

Sizzling Chicken and Beef Fajitas with Warm Tortillas, Bell Peppers, Onions, Cheddar Cheese and Salsa prepared tableside for freshness and entertainment

To preserve the integrity of the product we present to you, our valued customer, We limit the service time of our carving and a la minute stations to two (2) hours.

A Service Charge of 20% will be applied to all food & beverage purchases.  
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## **Dessert Enhancements**

### **Viennese Display**

Selection of Petite Cheesecakes, Cream Puffs, Eclairs,  
Napoleons, Cakes, Tortes, and Cannolis

### **Flambé Station**

**\$50 Attendant fee additional** - One (1) attendant per fifty (50) guests.  
Your choice of Strawberries Romanoff, Bananas Foster or Cherries Jubilee

### **Viennese et Flambé – The Best of Both**

**\$50 Attendant fee additional** - One (1) attendant per fifty (50) guests.  
Selection of Petite Cheesecakes, Cream Puffs, Éclairs, Napoleons,  
Chocolate Mousse Cups, Cakes, Tortes, and Cannolis  
Your choice of Strawberries Romanoff, Bananas Foster or Cherries Jubilee