

# Wedding Package

All packages include: Wedding Specialist, Day of Maitre d', Complimentary Suite for the Couple, Hospitality Suite for the Wedding Party, Ballroom Rental, Champagne Toast, Table Numbers, Votive Candles, White or Ivory Floor Length Linens, China & Glassware, Hardwood Dance Floor, Setup & Clean-up and Cake Cutting.

## **SAPPHIRE WEDDING PACKAGE**

### **Four Hour Reception**

- Cocktail Hour to include Hors d'Oeuvres Selection
- Three Hour Signature Silver Wine & Spirits Collection Open Bar
- Champagne Toast
- Two Course Dinner

## **EMERALD WEDDING PACKAGE**

### **Five Hour Reception**

- Cocktail Hour to include Hors d'Oeuvres Selection
- Four Hour Signature Gold Wine & Spirits Collection Open Bar
- Premier Bar Upgrade
- Three Course Dinner

## **RUBY WEDDING PACKAGE**

### **Five Hour Reception**

- Cocktail Hour to include Hors d'Oeuvres Selection
- Four Hour Signature Gold Wine & Spirits Collection Open Bar
- Premier Bar Upgrade
- Three Entrée Buffet Dinner

## **DIAMOND WEDDING PACKAGE**

### **Six Hour Reception**

- Cocktail Hour to include Hors d'Oeuvres Selection
- Four Hour Signature Platinum Wine & Spirits Collection Open Bar
- Premier Bar Upgrade
- Sommelier's Platinum Select Wine Service with Dinner
- Four Course Dinner
- Chair Covers
- Chocolate Covered Strawberry on each guest cake plate
- Dessert Display – Chef's Choice of Assorted Petit Fours

## **Children's Wedding Package (12 and under)**

- Fruit Cup
- Chicken Fingers & French Fries
- Soft Drinks from the Bar

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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# Sapphire Wedding Package

## HORS D'OEUVRES

Choice of four items and garden crudités with creamy house recipe dipping sauce

Tomato Basil Mozzarella Bites  
Cocktail Franks en Croute  
Short Rib Croquets  
Chicken & Cheese Quesadillas  
Sesame Chicken Tenders

Feta, Olive, Tomato on an English Cucumber  
Spanakopita  
Chicken Lemongrass Potstickers  
Assorted Mini Quiches  
Arancini

## TWO COURSE DINNER

*Served with freshly baked rolls and butter, house salad, our chef's choice of accompaniments and LaVazza coffee and herbal teas*

## Selection of Two Entrees – plus vegetarian / vegan option

### Roasted Sirloin of Beef

*Marinated with garlic & fresh herbs*

### Boneless Beef Short Ribs

*Braised with a red wine demi-glace*

### Pork Tenderloin

*With a brandy whole grain mustard cream*

### Chicken Caprese

*Grilled with fresh tomato, basil, mozzarella & olive oil*

### Sautéed Chicken

*With local mushrooms, smoked bacon & tarragon*

### Pan Roasted Mahi Mahi

*With cured olive, preserved lemon and ver jus citrus sauce*

### Seared Beet “Steak”

*Thick sliced beet root, pan seared with shiitake mushrooms, baby carrots & arugula with ver jus emulsion*

### Grilled Tofu

*Over jasmine rice and seasonal vegetables in a sriracha sweet soy cilantro sauce*

## THREE HOUR OPEN BAR

*Signature Silver Wine & Spirits Collection*

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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# Emerald Wedding Package

## HORS D'OEUVRES

*Choice of six items, cheese display and garden crudité display*

Tomato Basil Mozzarella Bites  
Cocktail Franks en Croute  
Short Rib Croquets  
Chicken & Cheese Quesadillas

Feta, Olive, Tomato on an English Cucumber  
Spanakopita  
Chicken Lemongrass Potstickers  
Assorted Mini Quiches

Sesame Chicken Tenders  
Fresh Fruit Kabobs  
Coconut Shrimp  
Miso Mustard Chicken Satay

Arancini  
Potato Latkes with Crème Fraiche  
Shrimp Cucumber with Mango Passion Fruit  
Vegetable Spring Rolls

## THREE COURSE DINNER

*Choice of One Salad*

*House Salad with tomato, carrot, cucumber with balsamic vinaigrette  
Baby Arugula with goat cheese, almonds, pickled onion and sherry vinaigrette  
Romaine Hearts with parmesan, cherry tomatoes and herb vinaigrette*

*Served with freshly baked rolls and butter, lemon intermezzo,  
our chef's choice of accompaniments and LaVazza Coffee and herbal teas*

## Selection of Two Entrees – plus vegetarian / vegan option

### **Roasted Sirloin of Beef**

*Marinated with garlic & fresh herbs*

### **Tournedos of Beef**

*Two 4oz shoulder tender medallions prepared medium served with a basil balsamic demi-glace*

### **Boneless Beef Short Ribs**

*Braised with a red wine demi-glace*

### **Sautéed Chicken**

*With local mushrooms, smoked bacon & tarragon*

### **European Chicken**

*In rosemary, thyme & roasted garlic*

### **Heritage Pork Rib Chop**

*10oz Pork Chop with fig & raisin chutney*

### **Pan Roasted Mahi Mahi**

*With cured olive, preserved lemon and ver jus citrus sauce*

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

*Served over crimini mushroom salad with lemon dill buerre blanc*

### **Seared Beet "Steak"**

*Thick sliced beet root, pan seared with shiitake mushrooms, baby carrots & arugula with ver jus emulsion*

### **Pan Seared Seasonal Risotto Cake**

*With baby arugula, goat cheese & roasted tomato vinaigrette*

### **Sweet Braised Salsify**

*Sweet potatoes, Brussel sprouts, pea shoots and ver jus*

### **Filet Mignon**

*7oz filet of beef tenderloin prepared medium with a red wine demi-glace  
\$10.00 supplement*

## FOUR HOUR OPEN BAR

*Signature Gold Wine & Spirits Collection with Premier Upgrade*

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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# Ruby Wedding Package

## HORS D'OEUVRES

*Choice of six items and cheese display*

Tomato Basil Mozzarella Bites  
Cocktail Franks en Crouete  
Short Rib Croquets  
Chicken & Cheese Quesadillas

Feta, Olive, Tomato on an English Cucumber  
Spanakopita  
Chicken Lemongrass Potstickers  
Assorted Mini Quiches

Sesame Chicken Tenders  
Fresh Fruit Kabobs  
Coconut Shrimp  
Miso Mustard Chicken Satay

Arancini  
Potato Latkes with Crème Fraiche  
Shrimp Cucumber with Mango Passion Fruit  
Vegetable Spring Rolls

## Wedding Buffet Dinner

### SELECTION OF THREE ENTREES

*Choice of One Salad:*

*House Salad with tomato, carrot, cucumber with balsamic vinaigrette  
Baby Arugula with goat cheese, almonds, pickled onion and sherry vinaigrette  
Romaine Hearts with parmesan, cherry tomatoes and herb vinaigrette*

*Served with freshly baked rolls and butter, lemon intermezzo,  
our chef's choice of accompaniments and LaVazza Coffee and herbal teas*

Chargrilled Churasco Steak  
Roasted Chicken  
Pan Roasted Mahi Mahi

Roasted Sirloin of Beef  
Rosemary Pork Loin  
Seasonal Farfalle

Chicken Caprese  
Pan Seared Salmon  
Tortellini Romesco

### SELECTION OF TWO ACCOMPANIMENTS

Garlic Mashed Potatoes  
Buttermilk Mashed Potatoes  
Roasted Red Skin Potatoes

Asparagus & Baby Carrots  
Seasonal Jasmine Rice  
Broccoli

Seasonal Vegetables  
Haricots Vert

### FOUR HOUR OPEN BAR

*Signature Gold Wine & Spirits Collection with Premier Upgrade*

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***Please also see our wide selection of displays, carving and exhibition stations for the perfect upgrade to our elegant buffet***

*To preserve the integrity of the product that we present to you,  
our valued customer, we limit the service time of our buffet to ninety minutes.*

*Minimum of 30 guests*

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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# Diamond Wedding Package

## HORS D'OEUVRES

*Choice of eight items, antipasto and cheese displays*

Tomato Basil Mozzarella Bites  
Cocktail Franks en Croute  
Short Rib Croquets  
Chicken & Cheese Quesadillas  
Sesame Chicken Tenders

Fresh Fruit Kabobs  
Coconut Shrimp  
Miso Mustard Chicken Satay

Prosciutto Wrapped Asparagus  
Beef Wellington Puffs  
Baby Lamb Chops with Apricot Mostarda  
Bacon Wrapped Scallops  
Jumbo Lump Crab Stuffed Mushrooms

Feta, Olive, Tomato on an English Cucumber  
Spanakopita  
Chicken Lemongrass Potstickers  
Assorted Mini Quiches  
Arancini

Potato Latkes with Crème Fraiche  
Shrimp Cucumber with Mango Passion Fruit  
Vegetable Spring Rolls

Fennel Peppercorn Seared Tuna  
Petite Crab Cakes  
Miso Scallop on Daikon Radish  
Nagamaki  
Asparagus Risotto Cakes

## FOUR COURSE DINNER

### Pasta Course – Select One

#### **Orecchiette**

*Orecchiette with peas, pancetta, parmesan  
cheese with fresh basil*

#### **Penne Bolognese**

*Tomato based meat sauce with fresh herbs &  
a touch of cream*

#### **Seasonal Farfalle**

*Spinach, tomatoes, arugula & pesto*

#### **Tortellini Romesco**

*A classic red sauce, finely ground mixture of  
tomatoes, red bell peppers, onion, garlic & olive oil*

### Salad Course – Select One

House Salad with tomato, carrot, cucumber with balsamic vinaigrette  
Baby Arugula with goat cheese, almonds, pickled onion and sherry vinaigrette  
Romaine Hearts with parmesan, cherry tomatoes and herb vinaigrette

Field Greens with roasted beets, shaved fennel and white balsamic vinaigrette  
Organic Baby Greens with cured olives, cherry tomatoes, manchego and roasted tomato  
vinaigrette

*Served with freshly baked rolls and butter, lemon intermezzo,  
our chef's choice of accompaniments and LaVazza Coffee and herbal teas*

# Diamond Wedding Package

## Selection of Two Entrees – plus vegetarian / vegan option

### **Roasted Sirloin of Beef**

*Marinated with garlic & fresh herbs*

### **Filet Mignon**

*7oz filet of beef tenderloin prepared medium with a red wine demi-glace*

### **Chicken Caprese**

*Grilled with fresh tomato, basil, mozzarella and olive oil*

### **Pork Tenderloin**

*with a brandy whole grain mustard cream*

### **Pan Roasted Mahi Mahi**

*With cured olive, preserved lemon and ver jus citrus sauce*

### **Twin Crab Cakes**

*With chipotle lime aioli*

### **Sweet Braised Salsify**

*Sweet potatoes, Brussel sprouts, Pea shoots and ver jus*

### **Filet Mignon & Crab Cake**

*\$8.00 supplement*

### **Tournedos of Beef**

*Two 4oz shoulder tender medallions prepared medium served with basil balsamic demi-glace*

### **Sautéed Chicken**

*With local mushrooms, smoked bacon & tarragon*

### **European Style Organic Chicken**

*In rosemary, thyme & roasted garlic*

### **Heritage Pork Rib Chop**

*10oz pork chop with fig & raisin chutney*

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

*Served over crimini mushroom salad with a lemon dill beurre blanc*

### **Seared Beet “Steak”**

*Thick sliced beet root pan seared with shiitake mushrooms baby carrots & arugula with ver jus emulsion*

### **Filet Mignon & Chicken**

### **Filet Mignon & Salmon**

## **FOUR HOUR OPEN BAR**

*Signature Platinum Wine & Spirits Collection with Premier Upgrade  
Sommelier’s Platinum Select Wine Service with Dinner*

## **CHOCOLATE COVERED STRAWBERRY ON EACH GUEST CAKE PLATE**

## **DESSERT DISPLAY**

*Chef’s Choice of Assorted Petit Fours*

# Beverages

## SIGNATURE WINE & SPIRITS COLLECTIONS

### Silver

*Smirnoff Vodka*  
*Gordon's Gin*  
*Bacardi Light Rum*  
*Jim Beam Bourbon*  
*Seagram's 7 Whiskey*  
*Ballantine's Scotch*  
*Sauza Extra Gold Tequila*

### Gold

*Absolut Vodka*  
*Beefeater Gin*  
*Bacardi Light Rum*  
*Captain Morgan Rum*  
*Jack Daniel's Whiskey*  
*Canadian Club Whiskey*  
*Dewar's White Label Scotch*  
*Jose Cuervo Especial Gold Tequila*  
*Jim Beam Bourbon*

### Platinum

*Grey Goose Vodka*  
*Tanqueray Gin*  
*Bacardi Light Rum*  
*Captain Morgan Rum*  
*Maker's Mark Bourbon*  
*Crown Royal Whiskey*  
*Chivas Regal Scotch*  
*Cuervo 1800 Reposado*

*Yuengling Lager*  
*Miller Light*

*Yuengling Lager*  
*Miller Light*  
*Heineken*

*Yuengling Lager*  
*Miller Light*  
*Heineken*  
*Amstel Light*

### Sommelier's Silver Select

*Chardonnay*  
*Cabernet*  
*Merlot*  
*White Zinfandel*

### Sommelier's Gold Select

*Chardonnay*  
*Cabernet*  
*Merlot*  
*White Zinfandel*  
*Pinot Grigio*

### Sommelier's Platinum Select

*Chardonnay*  
*Cabernet*  
*Merlot*  
*White Zinfandel*  
*Pinot Grigio*  
*Pinot Noir*

*\*Ask about tableside wine service during dinner.*

## PREMIERE UPGRADE

*Martinis, Manhattans, Cordial Drinks & Cosmopolitans featuring:*

*Amaretto Di Saronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Midori Melon, Malibu Rum, Smirnoff Vanilla Twist, Smirnoff Green Apple Twist, Smirnoff Raspberry Twist, Smirnoff Citrus Twist, DeKuyper Sour Apple Pucker, DeKuyper Razzmatazz, Godiva Dark Chocolate Liqueur & Verdi Spumante*

*All bars include: Sweet & Dry Vermouths, Triple Sec, Apricot Brandy, Peachtree Schnapps, Coke, Diet Coke, Sprite, Ginger Ale, Club, Tonic Water, Bottled Water, Assorted Juices & Mixes*

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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# A Chance to Enhance

## SIGNATURE DISPLAYS

### **Garden Crudités**

*Crisp market vegetables, house-made dipping sauces*

### **Seasonal Fruit & Berries**

*Sliced seasonal melons, fresh fruit & berries*

### **Hummus Trio**

*Roasted red pepper, garlic & plain hummus, assorted artisanal breads, crostini & pita chips*

### **Cheese Board**

*International & domestic cheeses from the world's finest fromagers, mustards, artisan breads & crackers*

### **Antipasto**

*Grilled & roasted vegetables, marinated meats & Italian cheeses, herb infused olive oil, olive baguettes, tomato & basil focaccia*

### **Dim Sum**

*Chicken & lemongrass potstickers, vegetable spring rolls, sesame chicken tenders & shrimp chopsticks*

### **Sushi Bar**

*Assorted sushi & sashimi, soy sauce, wasabi, pickled ginger & chopsticks*

### **Bruschetta Bar**

*Vine ripened red & yellow tomato with fresh mozzarella*

*Roasted red pepper & parmesan*

*Prosciutto, melon & goat cheese*

*Extra virgin olive oil & balsamic syrup*

### **Street Tacos**

*Flank steak, pork carnitas, spiced chicken & roasted vegetables, chimichurri, pico de gallo, sour cream, scallions & queso fresca, soft corn tortillas*



# A Chance to Enhance

## SIGNATURE DISPLAYS

### **Slider Station**

*Short rib, red onion, truffle aioli, baby arugula*

*Pulled pork, creamy slaw, pickles*

*Portobello mushroom, caramelized onions, wild arugula pesto*

*Sweet potato fries & shoestring potatoes*

### **Brie en Croute**

*Brie, flaky pastry baked with our signature Star of Bethlehem finish, fresh berries, baguettes & crackers*

### **Seafood / Raw Bar**

*Colossal Shrimp (2 1/2 oz.)*

*Jumbo Shrimp (1 oz.)*

*Classic Cocktail Shrimp (3/4 oz.)*

*Oysters*

*Clams on the Half Shell*

*Crab Claws*

*Served with House Cocktail Sauce, Cracked Pepper Mignonette, Lemon Wedges*

*Enhance your Seafood Raw Bar with an Ice Carving*

*Ask your Sales Manager for Details*

*To preserve the integrity of the product that we present to you, our valued guest,  
we limit the service time of our displays and stations to sixty minutes.*

# A Chance to Enhance

## ACTION STATIONS

### **Pasta Bar**

#### **Pasta (Select Two)**

*Cavatappi, cavatelli, orecchiette, whole wheat penne, wild mushroom ravioli*

#### **Sauces (Select Two)**

*Crushed tomato marinara, vodka sauce, bolognese, alfredo, arugula pistachio pesto*

*Pasta Bar served with shredded asiago, red pepper flakes, olive oil, garlic bread & breadsticks*

*\*Add grilled chicken*

*\*Add shrimp*

*\*Add caesar salad station*

### **Mashed Potato Bar**

*Yukon gold & sweet potatoes*

*Cheddar & goat cheese, smoked bacon, caramelized onions, crimini mushrooms*

*Brown sugar, marshmallow crème, candied pecans*

*Sour cream, chives & butter*

### **Mac & All That Cheese Bar**

*Gourmet macaroni*

*White cheddar cheese sauce*

*Bacon, grilled chicken, sweet peas, exotic mushrooms, tomatoes, bell peppers*

*\*Add lobster*

*Uniformed Culinarian \$100 each*

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# A Chance to Enhance

## THE CARVING BOARD

### **Smoked Country Ham (serves 50 people)**

*Brioche rolls, pineapple mango salsa*

*Selection of mustards*

### **Slow Roasted Rib of Beef (serves 50 people)**

*Miniature artisan rolls, beef jus, creamed horseradish*

*Whole grain mustard & mayonnaise*

### **Herb Roasted Pork Loin (serves 50 people)**

*Miniature artisan rolls*

*Dijon mustard*

### **Pepper Dusted Tenderloin of Beef (serves 20 people)**

*Miniature artisan rolls, creamed horseradish*

*Béarnaise & au poivre sauce*

### **Roasted Turkey Breast (serves 50 people)**

*Brioche rolls*

*Dijon mustard & cranberry relish*

### **Herb Roasted Sirloin of Beef (serves 50 people)**

*Miniature artisan rolls, cabernet demi-glace*

*Whole grain mustard & creamed horseradish*

*Uniformed Culinarian \$100 each*

*To preserve the integrity of the product that we present to you, our valued guest,  
we limit the service time of our displays and stations to sixty minutes.*

# A Chance to Enhance

## DESSERT DISPLAYS

### **Chocolate Covered Strawberries**

*Enhance each cake plate with a delicious hand dipped chocolate covered strawberry*

### **Chocolate Fountain**

*Warm chocolate, seasonal fresh fruit, marshmallows, pretzel rods & Vienna cookies*

### **Viennese Display**

*Chef's selection of petite cheesecakes, cream puffs, éclairs, napoleons, cakes, tortes & cannolis*

### **Bananas Foster Flambé**

*Bananas flambéed in dark rum, brown sugar, cinnamon & banana liquor, served over Penn State Creamery vanilla ice cream*

### **Cherries Jubilees Flambé**

*Bing cherries, sugar & brandy flambéed & served over Penn State Creamery vanilla ice cream*

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

*Chef's selection of petite cheesecakes, cream puffs, éclairs, napoleons, cakes, tortes & cannoli with the choice of either the Bananas Foster or Cherries Jubilees Flambé*

### **Ice Cream Sundae Bar**

*Your choice of three flavors of Penn State Creamery ice cream, assorted sundae toppings*

### **Crepe Station**

*Sweet crepes filled with your choice of bananas & chocolate sauce, apple cinnamon compote or lemon curd & strawberries, topped with a scoop of Penn State Creamery vanilla ice cream*

### **Cookie Bar**

*An assortment of homemade cookies displayed in apothecary jars served with ice cold milk*

### **Popcorn Bar**

*Pick four of your favorite Fisher's popcorn flavors for us to display with individual popcorn boxes*

### **Late Night Snack**

*Choose three of these delicious snacks: mini Reubens, cheeseburger sliders, pigs in a blanket, French fries, pretzel nuggets, macaroni & cheese bites*

# Wedding Package Policies

Your wedding will prove to be one of the most important days of your life and we thank you for taking the time to consider Historic Hotel Bethlehem to serve as host for your festivities.

With the ceremony and celebration comes careful budgeting and planning to ensure a day that you will never forget. With over 100 years combined experience in the event and catering industry, our management team strives to produce a world class affair specific to your needs. While this can be a stressful time, our goal is to make the planning process a convenient, fun and memorable experience.

We are looking forward to making your history a part of our history.

Management Staff

*Historic Hotel Bethlehem*

## EVENT SPACE

Based on the requirements outlined by you, the Hotel will reserve the function space specified in the catering contract that best fits your event.

Event Space includes tables, chairs, glassware, china, silverware, floor length ivory or white linen, matching overlays and napkins, votive candles, dance floor, staging and display tables for cake, gifts, place cards, etc.

Our food and beverage minimums vary based on time of year and day of the week.

A sales and catering professional will be available through the planning process and on-site for the introduction of your event.

*\*Hotel will agree to honor 90 minutes of vendor set-up time prior to the start of the event.  
Additional time may be requested but cannot be guaranteed until 1 week prior to the event date.*

## CONTRACT AND PAYMENT INFORMATION

A non-refundable deposit of 20% of the estimated event total will be due with the signed catering contract to guarantee the space and service. Deposits may be a personal check.

**Final Payment is due 10 days prior to the event date in the form of a cashier's check, certified check or money order.**

Your menu selection, room set-up and other details related to your event will be outlined in a **Banquet Event Order** (BEO) which will be prepared and sent to you for approval. Once it is reviewed and any necessary changes are made, the Hotel will require a signed copy of the BEO to confirm the details.

Once you and the Hotel have signed the BEO, it will act as an addendum to the contract and be binding to both parties.

The guaranteed number of attendees is due 10 days prior to arrival and may not be lowered within the 10 days period. Without a final guarantee, the Hotel will use the originally projected number as the guarantee.

## WEDDING PACKAGES

For your consideration, the Historic Hotel Bethlehem has created standardized wedding packages for ease of planning and budgeting. Should you decide not to select one of our standard packages, speak to your wedding specialist. They will be glad to custom design a package especially for you.

Historic Hotel Bethlehem Wedding Packages include the following:

- A dedicated catering professional to work with you through the detailing of your event and a day of Maître D' to oversee the execution
- Hospitality suite for the wedding party's private cocktail hour
- Champagne toast for invited guests

Complimentary accommodations for couple provided on the night of the wedding.

Due to the popularity of The Historic Hotel Bethlehem, prevailing room rates and minimum-night stay requirements will apply for guests who may wish to stay at the hotel for the event.

## WEDDING CAKES

Outside vendors providing wedding cakes are responsible for delivery and set-up. The Hotel is not liable and will not handle the cake after it has been delivered and set-up.

## OTHER CONSIDERATIONS

**Rehearsal Dinners and Farewell Brunches:** The Hotel will gladly waive room rental fees on any events you have in addition to your wedding reception. Offer is subject to availability. Standard Food and Beverage prices will apply.

**Dietary Restrictions:** Special dietary requirements must be received with the final guaranteed guest count. If additional special requests for meals are made on the day of the event, the cost of additional entrées prepared over the guarantee will be billed to your master account.

**Hospitality Bag:** We would be happy to deliver welcome gift bags to your guests at the desk upon check-in at a rate of \$2.00 per item. We ask that the bags are not tagged individually to each guest.

**Check-In/Check-Out:** Standard check-in time is 4:00 PM, and check-out time is 12:00 PM.

**Parking:** Parking for all overnight guests is available at the prevailing rate. Additional parking is available in the Colonial Industrial Quarter when available at no charge and at the Walnut Street and North Street parking garages at your expense.

**Storage:** Due to business demands, the hotel cannot guarantee storage space. We will however, accommodate these requests to the best of our ability based on space availability.

**Décor:** All decorations must meet the Bethlehem Fire Department's regulations. Themed décor may be arranged and must be approved prior to installation. The Hotel does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe & drape may be arranged with your Wedding Specialist.

**Alcoholic Beverages:** The Historic Hotel Bethlehem is responsible for the sale and service of all alcoholic beverages under the Pennsylvania State Liquor Board. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees. All of our bartenders are RAMP certified.

**Tastings:** One complimentary tasting is offered for each contracted wedding for up to four (4) people. Tasting menu includes champagne toast, three (3) entrées, chef's choice of salads and accompaniments.