

Mauch Chunk Ballroom

Choose from 1 Cold Served Stationary Platter

International Cheese & Fruit
Fresh Vegetable Crudités
Jumbo Shrimp Cocktail

Choose 3 Passed Hor'Dourves

Stuffed Mushrooms
Pigs in Blanket
Scallops Wrapped in Bacon
Parmesan Mustard Chicken on Stick
Mini Quiche
Garlic Shrimp on Stick
Deviled Eggs
Tea & Pinwheel Sandwiches
Spiral High Roll
Asparagus Roll Ups
Crab Cakes with Orange Horseradish or Tartar Sauce
Cherry Stuffed Tomato
Crab, Shrimp & Cheese Puffs

(Other selections available, inquire if you would like more choices)

Dinner Prices

(The following includes the Hor'Dourves Choices above Salad and Dinner Rolls)

Mexican Buffet	\$67.00/person
Buffet #1	\$70.00/person
Italian Buffet	\$74.00/person
Buffet #2A	\$81.00/person
Buffet #2B	\$84.00/person
Buffet #3A	\$95.00/person
Buffet #3B	\$98.00/person
Buffet#3C	\$105.00/person

Dinner prices include the basic linen package.

Upgraded packages for Chair Covers and additional linen choices are available.

Sit down Prices are available for Parties of 100 people or less

From \$80.00 - \$120.00/ person

Less than 100 guests incur an additional room fee of \$250 - \$450

Prices do not include Tax and Gratuity of 18%

Ballroom is BYOB&L - Bartender is available for \$30/hour

Mauch Chunk Ballroom

Wedding Lite™

Package Price \$53/person

3 Hour Cocktail Package

Choose from 1 Cold Served Stationary Platter

International Cheese & Fruit
Fresh Vegetable Crudités

For the following add \$3.00 person

Jumbo Shrimp Cocktail

Your choice of three of the following Passed Hor'Dourves

Asparagus with Brie or Fontina Cheese Proscuitto

Marinated Filet Mignon Toasted French Bread

Tea Sandwiches or Pinwheel Sandwiches

Scallops wrapped in Bacon

Real Beef Cocktail Franks(Hebrew National Franks)

Big Stuffed Mushrooms with Spinach and Asiago cheese OR Sausage and Mozzarella cheese

For the following add \$3.00/person for each

Crab Cakes with Orange Horseradish or Tartar Sauce

Crab, Shrimp & Cheese Puffs

Basic Beverage Package Included

Coke, Sprite, Diet Coke, Cups & Cocktail Napkins, Coffee & Tea Service

Other services included:

Wait staff to pass hor'dourves

Tables with linen (will seat 70% of your guests)*

Room Set & Coordination of vendors on site by wedding planner

**Chair covers are available at an additional charge*

Less than 100 guests incur an additional room fee of \$250 - \$450

Prices do not include Tax and Gratuity of 18%

Ballroom is BYOB&L - Bartender is available for \$30/hour

Mauch Chunk Ballroom

Brunch Reception

Package Price \$63/person

3 Hour Reception Package Includes

Mini Crab Breakfast Whips:

Whipped Egg, Crab, Cream and Bacon in a Puff Pastry Shell

French Toast Mini's

With a creamy Maple Dressing

Savory Cupcakes:

Mini Meatloaves w/Mashed Potato Crust topped with a Rosemary & Parmesan Crusty Topping

Large Mushrooms stuffed with Breakfast Sausage & Mozzarella
Savory Oven Sweet Potatoes & Red Potatoes and Caramelized Onions
Fresh Fruit Crudités with Yogurt Dip
Fresh Orange/Apple Juice
Homemade Bread /Bagels

Your choice of one signature drink:

Mimosa's
Tequila Sunrise
Fuzzy Navel

Basic Beverage Package

Coke, Sprite, Diet Coke, Cups & Cocktail Napkins, Coffee & Tea Service

Other services included:

Wait staff s
Basic Linen Package
Room Set & Coordination of vendors on site by wedding planner

**Chair covers are available at an additional charge*

Less than 100 guests incur an additional room fee of \$250 - \$450

Prices do not include Tax and Gratuity of 18%

Mauch Chunk Ballroom – Buffet Package Choices

Mexican Buffet - \$67.00 per person

- Chicken Fajitas with Boneless Marinated Chicken Breast Strips Seared on a Hot Pan with Tri-Color Holland Peppers and Caramelized Onions Served with Soft Tortillas, Fresh Homemade Tomato Salsa, Guacamole, and Sour Cream
- Beef Quesadilla, Cilantro, Tomato, Monterey Jack, and Cheddar **OR** Chili Con Carne
- Vegetable Chili
- Mexican Rice with Red Beans, Sautéed Onion and Garlic
- Mexican Corn Bread, Chips & Salsa

Buffet#1 - \$70.00 per Person

Choose from two of the following entrees:

- Lemmon Chicken on Spinach Leaves
- Chicken with Portabella Mushrooms, Sun-Dried Tomatoes, & Sherry
- Chicken Franchise with Lemmon Sauce
- Chicken Dijonnaise
- Chicken Milanese with Portabella Mushrooms and Caramelized Onion Gravy
- Coq au Vin with Pearl Onions and Mushrooms in a Burgundy Wine Sauce
- Chicken Alboise in a Mediterranean White Wine Sauce with Tomatoes and imported Olives
- Pecan Chicken with Raspberry Sauce
- Chicken Breast Stuffed with Oranges & Leeks
- Baked Chicken Breasts with Sun-Dried Tomatoes and Cream
- Baked Chicken Breasts with Scallions and Limes
- Chicken Fricassee with Wild Mushrooms & Tomatoes
- Pork Medallions with Sauteed Apples
- Sauteed Pork Medallions with Mustard, Shallots, & Capers
- Boneless Tuscan Pork Roast with Rosemary & Garlic (Sliced & w/Gravy)
- Honey-Orange Glazed Ham with Mandarin Raisin Sauce
- Steak Stuffed with Sausage, Basil, Spinach, & Swiss in a Burgundy Wine Sauce
- Beef Bourguignon
- Beef Carbonnade with Caramelized Onions & Dark Beer
- Beef Stroganoff (Made with Bottom Round)
- Bavarian Pot Roast (Sliced and with Gravy)
- Wine Braised Beef with Holland Peppers and Herbs
- Roast Carved Turkey with Sausage & Apple Stuffing and Gravy
- Veal Stew with Spring Vegetables and Herbs *(for this dish add an additional \$2.00 per person)*

Includes these accompaniments:

- Scalloped Potatoes, **OR** Mashed Potatoes with Cheddar Cheese Crust **OR** Sauteed New Potatoes with Thyme **OR** Pecan Topped Sweet Potato Casserole **OR** Penne in Vodka Sauce **OR** Lemon Rice with Fresh Dill
- Fresh Broccoli **OR** Green Beans with Cashew Butter **OR** Basil Pesto **OR** Lemon & Garlic Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls or Homemade Bread and Butter

Italian Style Buffet - \$74.00 per person

- A Boneless Chicken Dish Chose from:
 - Lemon Chicken,
 - Chicken with Portobello Mushrooms, sundried tomatoes in Sherry
 - Chicken Dijonnaise, Chicken Milanese with Portabella Mushroom Demi Glace,
 - Coq au Vin,
 - Pecan Chicken
- Sweet Italian Sausage & Peppers **OR** Veal and Peppers (For Veal add \$1.75 Per Person)
- Home Made Meatballs in Tomato Sauce
- Baked Ziti **OR** Stuffed Shells
- Sautéed New Potatoes with Thyme
- Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls and Butter **OR** Homemade Bread and Butter

Buffet #2 - \$81.00 or \$84.00 per Person

For \$80.00 choose 2 dishes from Buffet #1 & one from below

For \$83.00 choose from two items listed below

Boneless Chicken Breast Stuffed with Herbed Ricotta in a Mushroom Sauce
 Boneless Chicken Breast Stuffed with Spinach and Feta Cheese
 Boneless Chicken Breast Stuffed w/Mushrooms, Sweet Italian Sausage, & Mozzarella
 Chicken Cordon Bleu with Prosciutto and Swiss Cheese
 Boneless Chicken Breast Stuffed with Spinach & Wild Mushrooms
 Chicken Breast with Monterey Jack Cheese & Sun-Dried Tomato Stuffing
 Chicken with Asparagus and Sweet Red & Yellow Holland Peppers
 Veal Scaloppini in Vodka Sauce **OR** With Wild Mushroom Sauce *(for this dish add an additional \$2.00 per person)*
 Veal Picatta with Capers and Pine Nuts *(for this dish add an additional \$2.00 per person)*
 Veal Marsala *(for this dish add an additional \$2.00 per person)*
 Veal with Sun-Dried Tomatoes, Capers, Thyme, & Tarragon *(for this dish add an additional \$2.00 per person)*
 Boneless Pork Loin with Pockets of Wild Mushroom and Sage Stuffing
 Beef Kabobs Made with Filet Mignon, Red Onion, Holland Peppers, and Mushrooms
 Baked Salmon Filet with Lemmon Horseradish Dill Crust
 Slow Roasted Salmon with Mustard and Lime
 Seafood Lasagna with Shrimp, Scallops, Crab, and Fresh Spinach
 Shrimp Fettuccine in a Tomato, Cream, & Cilantro Sauce

Includes these accompaniments:

- Scalloped Potatoes, **OR** Mashed Potatoes with Cheddar Cheese Crust **OR** Sauteed New Potatoes with Thyme
OR Pecan Topped Sweet Potato Casserole **OR** Penne in Vodka Sauce **OR** Lemon Rice with Fresh Dill
- Fresh Broccoli **OR** Green Beans with Cashew Butter **OR** Basil Pesto **OR** Lemon & Garlic Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls or Homemade Bread and Butter

Buffet #3 \$95.00 or \$98.00 or \$105.00 per Person

For \$93.00 Choose One Entrée from This Menu and One Entree From Buffet#1

For \$96.00 Choose Two Entrees from This Selection

For \$102.00 Choose Three Entrées from This Menu

Chateaubriand with Horseradish Sauce (Grilled Marinated Filet Mignon)
 Beef Tenderloin with Herb Crust
 Boneless Prime Ribs of Beef with Horseradish Cream Sauce

Grilled Peppercorn Veal Chips with Sun-Dried Tomato Relish
Salmon Filets with Shiitake Mushrooms and Wild Rice
Filet of Sole Stuffed with Shrimp, Scallops, and Crab
Sautéed Shrimp with Garlic & Herbs
Seafood Crepes with Shrimp, Scallops, & Crab
Seafood Skewers in Dill & Dijon Marinade with Shrimp, Scallops, and Swordfish
Grilled Jumbo Shrimp with Prosciutto & Basil
Linguine with Crab and Wild Mushrooms
Shrimp and Crab on Zucchini Noodles
Crab and Pesto on Angel Hair Pasta
Shrimp and Chicken Braised in Port Wine with Herbs and Tomatoes
Fettuccine with Shrimp, Scallops, Chicken, and Mushrooms

Includes these accompaniments:

- Scalloped Potatoes, **OR** Mashed Potatoes with Cheddar Cheese Crust **OR** Sauteed New Potatoes with Thyme
OR Pecan Topped Sweet Potato Casserole **OR** Penne in Vodka Sauce **OR** Lemon Rice with Fresh Dill
- Fresh Broccoli **OR** Green Beans with Cashew Butter **OR** Basil Pesto **OR** Lemon & Garlic Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls or Homemade Bread and Butter

The Mauch Chunk Ballroom

Additional Services Included with your Price

Pre-Wedding Activities

- Initial consultation with bride and groom to determine dreams and expectations
- Confirm wedding day vendors
- Distribute your final payment to vendors at the end of their contract
- Follow-up with vendors on any changes of wedding plans and details
- Prepare a timeline of events for the ceremony and reception
- Make suggestions of wedding day itinerary for the couple, wedding party, family, and vendors
- Review and coordinate rehearsal and ceremony with officiates, wedding party, and vendors

Wedding Day Activities

- A representative to assist with all wedding day activities
- Assist bride, groom, and bridal party
- Distribute payments to vendors
- Organize and set up any photos, meal place cards, bridal portrait, goblets, cake cutting items, guest book, and pen at ceremony and/or reception.
- Distribute (and pin) wedding flowers
- Bustle wedding gown
- Attend rehearsal
- Set up of venue decor to ensure that setting is laid out in keeping with couple's wishes
- Follow through during ceremony and reception to ensure that timeline is followed according to plan
- Coordinate all reception activities
- Troubleshoot when needed

After Ceremony Activities

- Prepare cake and meal for couple to take from reception
- Distribute tossing items and line up guests
- Load gifts and keepsakes after reception into designated car