

A timeless setting for your
unforgettable day.

HISTORIC
Americus Hotel



610-437-2327

AMERICUSHOTEL.COM

555 HAMILTON STREET
ALLENTOWN, PA 18101



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SILVER PLATED WEDDING PACKAGE

\$109.00 per person

Includes 4 hours of Open Bar Silver Level, Coffee & Hot Tea Service, and a complimentary 1-bedroom Executive Suite on wedding night for the couple.

HORS D'OEUVRES

(Select 3 From Page 7)

SALAD

(Select 1)

DISPLAY

(Select 1)

ENTREES

(Select 3 Entrees to include a Vegetarian Option)

- Chicken Marsala** Served with an Exotic Mushroom Pan Sauce
- Chicken Piccata** Sauteed Chicken Breast with a Lemon Caper Butter Sauce
- Grilled NY Strip Steak** Cooked to a Perfect Medium Served with Madeira Demi-Glace
- Americus Peppered Beef** Served with a Butter Sauce
- Crab Stuffed Flounder** with Herbed Aioli
- Americus Salmon** Pan-Seared and Served with Seasonal Chutney
- Grilled Pork Chops** Served with Dijonnaise Sauce
- Spinach Ravioli** with Wild Mushroom & Arugula Beurre Blanc **(V)**
- Grilled Vegetable Tower** Served with Wilted Spinach and Balsamic-Fig Drizzle **(V)**

SIDES

(Select 1 Starch and 1 Vegetable from Page 8)



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GOLD PLATED WEDDING PACKAGE

\$119.00 per person

Includes 4 hours of Open Bar Gold Level, Coffee & Hot Tea Service, Complimentary Champagne Toast. Complimentary 1 Bedroom Executive Suite on the wedding night for the couple

HORS D'OEUVRES

(Select 5 From Page 7)

SALAD

(Select 1)

DISPLAY

(Select 2)

ENTREES

(Select 3 Entrees to include a Vegetarian Option)

- Mediterranean Chicken Breast** Stuffed with Spinach & Mozzarella Cheese in White Sauce
- Chicken Piccata** Sauteed Chicken Breast with a Lemon Caper Butter Sauce
- 8oz Grilled Filet of Beef** Cooked to a Perfect Medium Served with Madeira Demi-Glace
- Queen Prime Rib** with Au-Jus and Horseradish Cream
- Americus Salmon** Pan-Seared and Served with Seasonal Chutney
- Barbeque Shrimp Skewers** Served with Pineapple Salsa
- Spinach Ravioli** with Wild Mushroom & Arugula Beurre Blanc **(V)**
- Grilled Vegetable Tower** Served with Wilted Spinach and Balsamic-Fig Drizzle **(V)**

SIDES

(Select 1 Starch and 1 Vegetable from Page 8)



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DIAMOND PLATED WEDDING PACKAGE

\$169.00 per person

Includes 5 hours of Open Bar Diamond Level, Coffee & Hot Tea Service, Complimentary Champagne Toast. Complimentary 1 Bedroom Executive Suite on the wedding night for the couple.

**HORS
D'OEUVRES**
(Select 6)

SALAD
(Select one to serve to the entire group, vegetarian option will also be available)

DISPLAY
(Select 3)

SIDES
(Select 2)

DUET ENTREES

(Select one to serve to the group, vegetarian option will also be available to the group)

Grilled 6oz Filet of Beef and Americus Salmon

Cooked to a Perfect Medium Served with Madeira Demi-Glace and Pan Seared Salmon with Seasonal Chutney

Grilled 6oz Filet of Beef and Chesapeake Crab Cakes

Cooked to a Perfect Medium Served with Madeira Demi-Glace and Crab Cake served with Tomato Concasse

Grilled 6oz Filet of Beef and Caramelized Chicken Breast

Cooked to a Perfect Medium served with Madeira Demi-Glace

ENTREES

(Or select 3 Entrees to include a Vegetarian Option)

Mediterranean Chicken Breast *Stuffed with Spinach & Mozzarella Cheese in White Sauce*

Grilled Chicken Breast *Served with Seasonal Compote*

Chicken Française *Paired with Pasta and Lemon, Butter, & Wine Sauce*

Americus Salmon *Pan-Seared and Served with Seasonal Chutney*

Crab Cakes *Served with Tomato Concassé*

8 oz Grilled Filet of Beef *Cooked to a Perfect Medium Served with Madeira Demi-Glace with Au Jus*

King 14oz Prime Rib

Pecan Pork Tenderloins *Apple Cider Marinade and Sugary Mustard Rub*

Lamb Lollipop *Grilled Lamb Chops with Mint Demi*

Lobster Ravioli *Served in Rosé Sauce*

Grilled Vegetable Tower (V) *Served with Wilted Spinach and Balsamic-Fig Drizzle*

Stuffed Rigatoni Carbonara (V) *with Peas, Pancetta, & Onions in Crème Sauce*

LATE NIGHT SNACKS *(Select 2) Provides 30 minutes of Replenishment Service*



STROLLING RECEPTION PACKAGE

\$105.00 per person

Includes 4 hours of Open Bar Gold Level, Coffee & Hot Tea Service. Complimentary Champagne Toast. 1 Bedroom Complimentary Executive Suite for the couple.

HORS D'OEUVRES

(Select 5)

DISPLAY

(Select 3)

ACTION STATION

(Select 2)

Herb Crusted Prime Rib of Beef Carving Station

*Served with Rosemary Cabernet Sauce
Horseradish Aioli and Sliced Silver Dollar Rolls*

Ham Carving & Biscuit Station

*Freshly Carved Virginia Country Ham
Served with Fluffy Biscuits and Poppy Seed Honey Mustard*

Honey-Orange Glazed Turkey Carving Station

Served with Cranberry Orange Sauce and Black Pepper Turkey Gravy

Fiesta Station

Seasoned chicken and beef, accompanied by queso, salsa, shredded cheese, lettuce, flour & corn tortilla, sour cream, and rice

Risotto Station

*A selection of the following risotto made to order:
Shrimp with Tomato and Saffron,
Roast Chicken, Garlic and Peppers, & Spinach and Exotic Mushrooms*

Build Your Own Pasta Station

*With the Following Pastas:
Penne, Tri-Colored Tortellini, and Cavatappi with the Following Meats:
Grilled Chicken, Italian Sausage with the Following
Sauces:
Plum Tomato Basil, Fresh Herbs and Extra Virgin Olive Oil and Pesto Cream
Included Shaved Parmesan and Garlic Bread*

Salad Bar Station

Baby Spinach, Spring Mix, and Chopped Romaine. Shredded Carrots, Cucumbers, and Grape Tomatoes. Shaved Parmesan, Shredded Cheddar Cheese, and Blue Cheese Crumbles. Chopped Bacon and Croutons. Served with House Made Apple Cider Vinaigrette, Ranch, Blue Cheese Dressing, & Extra Virgin Olive Oil & Vinegar



BUTLERED HORS D'OEUVRES

Hot Hors D'oeuvres

Sea Scallops Wrapped in Bacon
 Mini Southern Ham Biscuits
 Vegetable Spring Rolls with Sweet Chili Sauce (V)
 Chicken Satay Skewers with Spicy Peanut Sauce
 Beef Empanadas with Manchego Cheese
 Vegetable Stuffed Mushrooms (V)
 Crab Stuffed Mushrooms
 Sausage and Cornbread Stuffed Mushrooms
 Coconut Shrimp
 Mini Crab Cakes served with a Lemon Aioli
 Mini Chicken Cordon Bleu
 Pesto Shrimp Skewers
 Cocktail Franks in Puffed Pastry & Dijon Mustard

Cold Hors D'oeuvres

Caprese Bites with Grape Tomatoes (V)
 Bruschetta on Crostini (V)
 Tarragon Chicken Salad with Phyllo Cup
 Shrimp Cocktail Shooters
 Crab Cocktail Shooters
 Antipasto Cups
 Salmon Mousse on a Cucumber Ring
 Ceviche Spoons
 Mango Tuna Poke Cup
 Prosciutto Wrapped Melon Skewer
 Steak or Tuna Tartare
 Spinach Artichoke Tartlet

DISPLAYS

Crisp Vegetable Crudité

Served with Hummus and Local Buttermilk Ranch Dip

Sliced Seasonal Fruit and Seasonal Berries

Served with Honey Yogurt Dip

Artisan Cheese Display

Garnished with Classic Cheese Pairing Snacks, Served with Baguette Slices and Assorted Crackers

Spinach Dip Display

Creamy Spinach and Artichoke Dip, Served with Assorted Crackers and Baguette Slices

Classic Bruschetta

with Chopped fresh tomatoes, garlic, basil, olive oil, and vinegar, served on a Platter with toasted slices of French or Italian bread

Baked Brie En Croute

Imported Brie Wrapped and baked to perfection. Topped with cinnamon apples & Served with crackers.

Italian Board

Assorted Imported Italian Meats and Cheeses with Olives and Freshly Baked Italian Bread

Smoked Salmon

With Capers, Cream Cheese Spread and Crostini



SALADS

Silver Package Choices:

- Garden Salad** *Mixed Baby Greens with Tomato, Cucumber, Carrots, Red Onion, with Creamy Buttermilk Ranch Dressing*
- Spinach Salad** *Baby Spinach with Crumbled Bacon Lardons, Gorgonzola Cheese, and Grape Tomatoes Served with a Bacon Blue Dressing*
- Caesar Salad** *Crisp romaine lettuce tossed with a classic Caesar dressing, topped with shaved parmesan and croutons*

Gold Package Additional Choices:

- Boston Bibb** *Garden fresh bibb lettuce, radicchio, Belgium endive, carrots and poppyseed dressing*
- Greek Salad** *Mixed greens, tomato, cucumbers, kalamata olives, feta cheese, oil & lemon dressing*
- Caesar Salad** *Crisp romaine lettuce tossed with a classic Caesar dressing, topped with shaved parmesan and croutons*

Diamond Package Additional Choices:

- Americus Salad** *mixed greens, local apples, dried cranberries, candied walnuts, gorgonzola cheese, with a white balsamic shallot vinaigrette*
- Arugula & Beet** *arugula, gold & red beets, pickled Bermuda onions, goat cheese, slivered almonds, raspberry dressing*

STARCHES

Mashed Potatoes
Smashed Garlic Potatoes
Ranch Mashed Potatoes
Roasted Red Bliss Potatoes
Tri-Color Roasted Potatoes
Rice Pilaf
Wild Rice Blend
Saffron Rice
Quinoa and Cous Cous Blend
Fingerling Truffle Roasted Potatoes

VEGETABLES

Fresh Seasonal Vegetable Medley
Glazed Carrots
Parmesan Roasted Brussel Sprouts
Asian Vegetable Medley
Asparagus
Haricot Verts Almondine
Baby Carrots & Green Beans
Steamed Broccoli
Broccoli Polonaise
Roasted Cauliflower



BEVERAGE ARRANGEMENTS

BEER

Blue Moon
Bud Light
Corona
Guinness
Heineken
Michelob Ultra
Miller Light
Dos Equis
Stella Artois
Seasonal Beer

WINE

All packages come with our Canyon Road Winery house wines to include the following varietals:

Rosé
White Zinfandel
Pinot Grigio
Pinot Noir
Cabernet Sauvignon
Sauvignon Blanc
Chardonnay

MIXERS

We proudly serve Pepsi products:

Pepsi
Diet Pepsi
Starry
Mountain Dew
Ginger Ale
Brisk Iced Tea
Lemonade
Orange Juice
Cranberry Juice
Pineapple Juice

SILVER LEVEL LIQUOR

Vodka
Amsterdam Gin
Don Q Rum
Jose Cuervo Tequila
Seagram's 7 Whiskey
Jack Daniel's Bourbon
Dewar's Scotch
Di Amore Amaretto
Woodford Bourbon
Vermouths

GOLD LEVEL LIQUOR

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Silver Tequila
Seagram's 7 Whiskey
Jim Beam Bourbon
Johnnie Walker Red Scotch
Aristocrat Triple Sec
Di Amore Amaretto
Woodford Reserve Bourbon
Vermouths

DIAMOND LEVEL LIQUOR

Grey Goose Vodka
Hendrick's Gin
Sapphire Gin
Captain Morgan's Spiced Rum | Myer's Dark Rum
Crown Royal Whiskey
Johnnie Walker Black Scotch
Glenlivet 12-year Scotch
Hennessy VS
Remy Martin VS
Bailey's Irish Cream
Makers Mark

