

A timeless setting for your
unforgettable day.

A photograph of a couple in silhouette, standing close together in front of a large window. A large, ornate chandelier hangs from the ceiling above them. The background is dark, with the couple and the window being the primary light sources.
HISTORIC
Americus Hotel



610-437-2327

AMERICUSHOTEL.COM

555 HAMILTON STREET
ALLENTOWN, PA 18101



SERVICES AND AMENITIES

Choice of 2 Ballrooms

Wedding Specialist & Day of Wedding Coordination

Courteous Uniformed Servers & Bartenders

Complimentary Suite for Couple

Ballroom Rental

Chiavari or Louis Chairs, Round & Long Guest Tables

Floor length Tablecloths and Napkins

Elegant China, Glassware, Stemware & Flatware

Table Numbers

Champagne or Sparkling Wine Toast

Complimentary Cake Cutting

Valet Parking Available

Vendors & Children (Ages 4-12) \$45

Set-up & Clean-up

*Ask about our buffet dinner service

Friday & Sunday – 100 Adult Guest Minimum

Saturday – 125 Adult Guest Minimum

Ceremony Setup & Coordination

Coordination Services throughout the Day

Ceremony Fees

50-100 Guests \$1,000

101-200 Guests \$1,250

All prices are subject to a 22% service charge & 6% PA Sales

SILVER PLATED WEDDING PACKAGE

\$109.00 per person

Includes 5-hour Reception & 4 hours of Open Bar Silver Level, Coffee & Hot Tea Service
Complementary 1-bedroom Executive Suite on wedding night for the couple.

HORS D'OEUVRES

(Select 3 From Page 7)

DISPLAY

(Select 1)

SALAD

(Select 1)

ENTREES

(Select 3 Entrees to include a Vegetarian Option)

Chicken Marsala Served with an Exotic Mushroom Pan Sauce

Chicken Piccata Sautéed 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)



GOLD PLATED WEDDING PACKAGE

\$119.00 per person

*Includes 5-hour Reception & 4 hours of Open Bar Gold Level, Coffee & Hot Tea Service.
Complementary 1 Bedroom Executive Suite on the wedding night for the couple*

HORS D'OEUVRES

(Select 5 From Page 7)

DISPLAY

(Select 2)

SALAD

(Select 1)

ENTREES

(Select 3 Entrees to include a Vegetarian Option)

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

Chicken Piccata Sautéed 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)



DIAMOND PLATED WEDDING PACKAGE

\$169.00 per person

Includes 6-hour Reception & 5 hours of Open Bar Diamond Level, Coffee & Hot Tea Service.
Complementary 1 Bedroom Executive Suite on the wedding night for the couple.

HORS D'OEUVRES

(Select 6)

DISPLAY

(Select 3)

SALAD

(Select 1)

DUET ENTREES

(Select one duo option and one vegetarian option)

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

King 14oz Prime Rib with Au Jus

Pecan Pork Tenderloins Apple Cider Marinate 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

SIDES (Select 1 Starch and 1 Vegetable from Page 8)

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



STROLLING RECEPTION PACKAGE

\$119.00 per person

Includes 4-hour Reception and 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. Apple Cider Vinaigrette, House Made Ranch, Blue Cheese Dressings, & 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	Sliced Seasonal Fruit and Seasonal Berries	Artisan Cheese Display	Spinach Dip Display	Classic Bruschetta
Served with Hummus and Local Buttermilk Ranch Dip	Served with Honey Yogurt Dip	Garnished with Classic Cheese Pairing Snacks, Served with Baguette Slices and Assorted Crackers	Creamy Spinach and Artichoke Dip, Served with Assorted Crackers and Baguette Slices	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

Amstel Light
Blue Moon
Budweiser
Bud Light
Corona
Guinness
Heineken
Michelob Ultra
Miller Light
O'Doul's
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
Hennessey VS
Remy Martin VS
Bailey's Irish Cream
Makers Mark

