

A timeless setting for your  
unforgettable day.

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**

[sales@americushotel.com](mailto:sales@americushotel.com)

610-437-2327

# 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** 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)*



# 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)*

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

## 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 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*

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

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

[sales@americushotel.com](mailto:sales@americushotel.com)

610-437-2327



# 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 Crudit **

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

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  
Hennessy VS  
Remy Martin VS  
Bailey's Irish Cream  
Makers Mark

