

The Hotel Carlisle

Wedding Menus

2009

Wedding Reception Rental Fees:

All Priced by the day

Grand Ballroom: (A) \$600

Add additional rooms (B)-(E) \$100 per room

Windsor Ballroom \$400

Clarion Ballroom \$300

Room Rental Fees include tableware, linen, setup and clean up fees.

“Best Wishes” Rehearsal Dinner Buffet

\$24.95

Toast Beverage \$2.00 per person

(Choice of one)

Bottle of Wine on each table

Champagne on each table

Sparkling Cider on each table

Salads

(Choice of one)

Tossed Salad with choice of Dressing

Romaine Salad with Caesar Dressing

Dinner Buffet

Italian Pasta Station: Fresh Pasta tossed with a selection of Marinara, Alfredo, and Pesto sauces complimented with our Chef’s choice of Chicken, Beef, or Seafood

Italian Meatballs, Sausage & Peppers Marinara

Miniature Crabcakes

Vegetarian Option

Assorted Grilled Seasonal Vegetables

Garlic Bread, Dinner Rolls and Butter

Coffee, Decaf, Tea, or Iced Tea

Dessert additional \$3.00 per person

(Choice of one)

Ice Cream (Chocolate or Vanilla)

Sherbet

Assorted Layer Cake

Assorted Pies

Toasted Coconut Ice Cream Balls with Hot Fudge Sauce (additional \$4.00 per person)

Cheesecake (additional \$4.00 per person)

“Endless Love” Rehearsal Dinner Banquet

Toast Beverage \$2.00 per person
(Choice of one)

Bottle of Wine on each table
Champagne on each table
Sparkling Cider on each table

Appetizers
(Choice of one)

Soup Du Jour
Onion Soup with Cheese Croutons
Italian Wedding Soup
Tossed Salad with choice of Dressing
Romaine Salad with Caesar Dressing

Entrees
(Choice of one plated entree)

Roast Prime Rib of Beef \$26.95
Petite Filet Mignon \$28.95
Broiled Filet Mignon \$32.95
Chicken Champagne \$22.95
Maryland Crab Cake \$25.95

Vegetarian Option
Assorted Grilled Seasonal Vegetables \$16.95

Side Dishes
(Choice of two)

Twice-Baked Potato
Red Jacket Potatoes
Rissolle Potatoes
Oven Brown Potatoes
Rice Pilaf
Wild Rice Blend

Fresh Bean Medley
Honey Glazed Carrots
Baby Carrots with Fresh Snow Peas
Fresh Garden Medley (Including Zucchini, Yellow
Squash, Red Peppers & Yellow Peppers)

Dinner Rolls and Butter
Coffee, Decaf, Hot Tea and Iced Tea

Dessert additional \$3.00 per person
(Choice of one)

Ice Cream (Chocolate or Vanilla)
Sherbet
Assorted Layer Cake
Assorted Pies
Toasted Coconut Ice Cream Balls with Hot Fudge Sauce (additional \$4.00 per person)
Cheesecake (additional \$4.00 per person)

“I Do” Hors d’oeuvres Reception

\$16.00 per person

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Butlered Champagne Toast/Sparkling Cider \$2.00 per person

Selected Hors d’oeuvres

First Hour

(Choose Two)

Fresh Crudités with Crisp Fresh Seasonal Vegetables presented with Two Dips

Seasonal Fruit Display

Imported/Domestic Cheese Board garnished with Seasonal Fresh Fruit and served with Crackers

Soft Taco Pinwheels

Second & Third Hours

(Choose Four)

Italian Pasta Station: Fresh Pasta tossed with a selection of Marinara, Alfredo, and Pesto sauces complimented with our Chef’s choice of Chicken, Beef, or Seafood

Carved Round Top of Beef

Meatballs (Swedish, Barbecue, Sweet & Sour, or Italian)

Cheese Quesadillas with Salsa

Honey Jack Sausage

Assorted Mini-Quiche (Butlered)

Mushroom Caps Stuffed with Italian Sausage (Butlered)

Pot Stickers with Sweet & Sour Sauce

International Coffee & Flavored Herbal Tea Station

Uniformed Carver Required for Carved Items at an Additional Cost of \$50.00 per hour (Maximum 2 hrs).

Additional cost of \$2.00 per person for a second option at the Carving Station

“It’s Your Day” Wedding Buffet

\$35.00

Cocktail Hour

Butlered Hot Hors d’oeuvres (Choice of Two)
Fresh Crudités with Crisp Fresh Seasonal Vegetables presented with Two Dips
Domestic Cheese Board garnished with Seasonal Fresh Fruit and served with Crackers

Champagne/Sparkling Cider Toast \$2.00 per person

Salads

(Choice of one)

Tossed Salad with House Dressing
Romaine Salad with Caesar Dressing
Fresh Fruit Medley
Italian Pasta Salad
Vegetable Vinaigrette

Entrees

(Choice of Three)

Whole Top Round of Beef (Carved to order)
Smoked Country Ham (Carved to order)
Beef Burgundy over White Rice
Beef Stroganoff
Meatballs (Choice of one sauce: Swedish,
Barbecue, Sweet-n-Sour, or Cheese)
Baked Chicken with Filling & Gravy
Chicken Parmesan

Fettuccine Primavera
Chicken Cacciatore
Baked Lasagna
Seafood Newburg with Rice
Broiled Flounder in Lemon Pepper
Miniature Crab cake
Crab Imperial
Grilled Cajun Chicken

Vegetarian Option

Assorted Grilled Seasonal Vegetables

Side Dishes

(Choice of two)

Baked Potato
Red Jacket Potatoes
Rissolle Potatoes
Oven Brown Potatoes
Rice Pilaf
Wild Rice Blend

Fresh Bean Medley
Honey Glazed Carrots
Baby Carrots with Fresh Snow Peas
Fresh Garden Medley (Zucchini, Yellow Squash,
Red Peppers, Green Peppers & Yellow Peppers)

Includes Rolls and Butter
Coffee, Decaf, Tea or Iced Tea

*Uniformed Carver Required for Carved Items at an Additional Cost of \$50.00 per hour (Maximum 2 hours)
Additional cost of \$2.00 per person for a second option at the Carving Station*

Hotel Carlisle • 1700 Harrisburg Pike • Carlisle, PA 17013
Tel: 717-243-1717 • Toll Free: 800-692-7315 • Fax: 717-243-6648

“Together Forever” Wedding Reception

Champagne/Sparkling Cider Toast \$2.00 per person

Appetizer (Choice of one)

Fresh Fruit Cup
Soup du Jour
Onion Soup with Cheese Croutons
Garden Green Salad with House Dressing

Entrees (Choice of one)

Prime Rib of Beef	\$28.95	Stuffed Flounder	\$26.95
Broiled Filet Mignon (6 oz.)	\$29.95	Surf & Turf (6 oz. Filet & 3 oz. Stuffed Shrimp)	\$41.95
Broiled Filet Mignon (8 oz.)	\$34.95		
Chicken Champagne	\$23.95		
Maryland Crab Cake	\$26.95		

Vegetarian Meal Available upon request
Assorted Grilled Seasonal Vegetables

Side Dishes (Choice of two)

Baked Potato	Fresh Bean Medley
Red Jacket Potatoes	Honey Glazed Carrots
Rissole Potatoes	Baby Carrots with Fresh Snow Peas
Oven Brown Potatoes	Fresh Garden Medley (Zucchini, Yellow Squash, Red Peppers, Green Peppers & Yellow Peppers)
Rice Pilaf	
Wild Rice Blend	

Includes Rolls and Butter
Coffee, Decaf, Tea or Iced Tea

Wedding Reception Hors d'oeuvres

Hot Hors d'oeuvres

Meatballs (Swedish, Barbecue, Sweet & Sour, or Italian)

Spanikopita (Spinach and Feta Cheese in a Puffed Pastry)

Buffalo Wings (Regular, Barbecue, Hot)

Sausage with Peppers

Cheese Quesadillas with Salsa

Cold Hors d'oeuvres

Fresh Crudités with Crisp Fresh Seasonal Vegetables presented with Two Dips

Fresh Fruit including Pineapple, Melons, Citrus Varieties, and Fresh Seasonal Berries served with a Fruit Yogurt Dip

Imported/Domestic Cheese Board garnished with Seasonal Fresh Fruit and served with Crackers

Assorted Smoked and Cured Salmon Fillet

If there are any specialty items that you do not see on the Hors d'oeuvres menu, please feel free to discuss their inclusion with us.

The Complete Package (Buffet)

\$57 per person

Package includes...

Complimentary Bridal Suite

Open Bar Service for 4 Hours with House Brands-Upgrade to Call Liquor for an additional \$3 per person

One Keg of Domestic Beer

Two Gallons of Non-Alcoholic Punch

Three Wine Varietals

Champagne/Sparkling Cider Toast

And for Dinner...

Cocktail Hour

Choice of Two Butlered Hot Hors d'oeuvres

Fresh Crudités with Crisp Fresh Seasonal Vegetables presented with two dips

Domestic Cheese Board garnished with Seasonal Fruit and served with crackers

Salad (Choice of One)

Tossed Salad with House Dressing

Caesar Salad

Fresh Fruit Medley

Entrees (Choice of Three)

Whole Top Round of Beef (Carved) Stuffed Chicken Breast

Smoked Country Ham Chicken Parmesan Broiled Lemon Pepper Flounder

Beef Burgundy over White Rice Fettuccine Primavera Mini Crab cakes

Beef Stroganoff Chicken Cacciatore Crab Imperial

Meatballs (Swedish, bbq, Italian) Lasagna Grilled Cajun Chicken

Side Dishes (Choice of Two)

Red Jacket Potato

Wild Rice Blend

Fresh Bean Medley

Honey

Glazed Carrots

Fresh Garden Medley

Rissole Potato

Includes Rolls and Butter

Coffee, Decaf, Tea or Iced Tea. Uniformed Carver Required for Carved Items at an additional cost of \$50 per hour. Maximum 2 hours.

The Complete Package (Plated)

Package Includes...

*Complimentary Bridal Suite
Use of the Hotel grounds for Photographs
Complimentary Cake Cutting
Open Bar Service for 4 Hours with House Brands-Upgrade to call liquor for an additional \$3 per person
One Keg of Domestic Beer
Two Gallons of Non-Alcoholic Punch
Three Wine Varietals
Champagne/Sparkling Cider Toast
Use of Tiled Mirrors for your centerpieces*

Cocktail Hour

*Choice of Two Butlered Hot Hors d'oeuvres
Fresh Crudités with Crisp Fresh Seasonal Vegetables presented with two dips
Domestic Cheese Board garnished with Seasonal Fruit and served with crackers*

Soup (Choice of One)

*Onion Soup
Italian Wedding Soup*

Salad (Choice of One)

*Tossed Salad with House Dressing
Caesar Salad
Fresh Fruit Medley*

Entrée (Choice of Two)

*Prime Rib of Beef \$59.95 Maryland Crab cake \$57.95 6oz Filet Mignon \$60.95
8oz Filet Mignon \$65.95 Stuffed Flounder \$57.95 Filet and Crab cake \$72.95
Chicken Champagne \$55.95 Chicken Cordon Bleu \$56.95*

Side Dishes (Choice of Two)

*Red Jacket Potato Wild Rice Blend Fresh Bean Medley Rice Pilaf
Honey Glazed Carrots Fresh Garden Medley Rissole Potato
Includes Rolls and Butter
Coffee, Decaf, Tea or Iced Tea*

Wedding Beverage Selections

Cocktails (minimum 50 people)

All bars are stocked with Scotch, Bourbon, Gin, Vodka, Rum, Beer, and Wine

One Hour Bar (house brands)	\$12.00 per person
Two Hour Bar (house brands)	\$18.00 per person
Three Hour Bar (house brands)	\$22.00 per person
Four Hour Bar (house brands)	\$26.00 per person

For Call Brands add \$3 to prices listed above

Sample Call Brands: Beefeater Gin, Absolut Vodka,
Bacardi, Stoli, Captain Morgan, Seagram's, Southern Comfort

Punch (by the gallon)

Non-Alcoholic Punch -	\$22.00
Whiskey Sour Punch -	\$60.00
Rum Punch -	\$60.00
Champagne Punch -	\$65.00
Fuzzy Navel Punch -	\$60.00

Champagne (by the bottle)

House, Andre -	\$30.00
Great Western -	\$39.00
Korbel Natural -	\$60.00
House Spumante -	\$28.00

Beer

½ Keg of Beer -	\$180.00
Coors Light or Yuengling	

Liquor (by the bottle) Consumption Bar Pricing

House Brands -	\$70.00
Premium Brands -	\$110.00
Call Brands -	\$80.00
Cordials -	\$120.00

Non-Alcoholic Beverages

Sparkling Cider or Grape Juice - \$12.00 each
Assorted Sodas - \$1.75 each
Virgin Bloody Mary - \$40.00 per gallon
Virgin Strawberry Daiquiris - \$45.00 per gallon
Shirley Temple - \$35.00 per gallon
House Wines (\$30.00 by the bottle)

Chardonnay, Coastal Vintners, Eagle Creek: *Apple, Pear, and Citrus Flavors*
White Zinfandel, Coastal Vintners, Salmon Point: *Light Fruity Strawberry Flavors*
Merlot, Coastal Vintners, Pacific Cliff: *Soft, Berry, and Mellow finish*
Cabernet, Walnut Crest Chile: *Light Tannins with Blackcherry Flavors*
Pinot Grigio, Placido Italy: *Light Fruity wine with a hint of Dryness*
Shiraz Cabernet, Stonehaven Australia: *Light Tannins with Blackcherry Flavors*

Beer

Domestic Bottles - \$3.25
Imported Bottles - \$4.25
½ Keg of Beer - \$180.00 – Domestic Brands
\$200.00 – Imported Brands

The Fine Print

- A deposit is required to guarantee date; deposit is applied to final bill
- Wedding receptions require an \$800 deposit
- Final Guarantee is required 3 Business Days in advance of scheduled event
- Will charge for number of guests served or guarantee, whichever is higher
- We do not permit “to go” containers for left over banquet food
- Menu item tasting is permitted; Bride and Groom may taste free of charge, anyone else wishing to taste will pay menu price for their meals
- Substitutions of the menu are permitted; however it may affect the quoted price
- An 18% gratuity is applied to all banquet functions
- Six percent sales tax is applied to all food and non-alcoholic beverages
- A credit card must be on file for all banquet functions