

HOTEL ANTHRACITE

CARBONDALE



PENNSYLVANIA



BANQUET PACKAGES 2024

25 S. Main St., Carbondale, PA 18407
HotelAnthracite.com | 570.536.6020



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

HOTEL ANTHRACITE

25 S Main St | Carbondale, PA 18407



HotelAnthracite.com | 570.536.6020

WELCOME TO HOTEL ANTHRACITE!

Settlers Hospitality has been in the hospitality business for generations and we have earned a reputation for offering outstanding food and service, as well as being attentive to every detail. Our reputation, combined with our gorgeous location in the heart of historic Carbondale, will provide the memorable experience you desire for your event.

Our goal is to exceed your expectations.

BANQUET OVERVIEW

Select from one of three dining formats:

Served: The main course will be brought to the table by waitstaff

Buffet: A traditional buffet with several meal choices

Stations: A modern buffet where a variety of options are in separate stations

Each format is offered in standard, traditional and signature packages

INCLUDED WITH ALL PACKAGES

Table linens and centerpieces

A dedicated event team to ensure your reception is relaxing and enjoyable

Use of banquet tables and padded chairs, china, flatware, glasses

SITE FEE

\$750 per section for Gravity Hall (2 sections); \$1,500 full ballroom. 10% off Sunday-Thursday.

Site fee waived on \$10,000 spend. \$500 for Courtyard. Site fee waived on \$10,000 spend.

\$300 for Canary Café. Site fee waived on \$5,000 spend. \$150 for Private Dining Room.

Site fee waived on \$1,500 food and beverage spend. \$3,000 for Kōl Steakhouse.

In Gravity Hall, a minimum of 40 guests is required per section.

In Canary Café, the required minimum is 20 guests.

HOTEL ANTHRACITE



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HOTEL ANTHRACITE

25 S Main St | Carbondale, PA 18407



HotelAnthracite.com | 570.536.6020

STANDARD BANQUET PACKAGE | \$44 PER PERSON

Plus Tax & Service Charge
Bruschetta Station with Assorted Toppings
Choice of Two Passed Hors d'Oeuvres

DINNER

Anthracite House Salad with House Balsamic Vinaigrette
Choice of Two Dinner Entrees
Assorted Desserts | Coffee and Tea

TRADITIONAL BANQUET PACKAGE | \$54 PER PERSON

Plus Tax & Service Charge
Bruschetta Station with Assorted Toppings
Vegetable Crudité with Dip
Choice of Three Passed Hors d'Oeuvres

DINNER

Choice of One Appetizer | Choice of One Salad
Choice of Two Dinner Entrees
Assorted Desserts | Coffee and Tea

SIGNATURE BANQUET PACKAGE | \$74 PER PERSON

Plus Tax & Service Charge
Bruschetta Station with Assorted Toppings
Vegetable Crudité with Dip
Cheese and Fruit Display with Assorted Crackers
Choice of Four Passed Hors d'Oeuvres

DINNER

Choice of One Appetizer | Choice of One Salad
Choice of Three Dinner Entrees
Assorted Desserts | Coffee and Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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PASSED HORS D' OEUVRES CHOICE OF TWO, THREE OR FOUR

Fried Ricotta Caprese Balls

Fried Shrimp Shooter with Bloody Mary Sauce or House Made Blue Cheese Dip

Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey

Buffalo Chicken Sate with Blue Cheese Dip

Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil

Buffalo Shrimp with Bloody Mary Cocktail Sauce or House Made Blue Cheese Dip

Pork Pot Stickers with Teriyaki Dip Glaze

Caramel Chicken Sate with Peanut Dipping Sauce

Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce or House Made Blue Cheese Dip

Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives

Spinach and Feta Phyllo Triangles

Potato Pancakes with Chive Crème Fraiche | Vegetable Spring Rolls with Teriyaki Glaze

ADDITIONAL PASSED HORS D' OEUVRES \$4 PER PERSON EACH

Steakhouse Potato Pancakes with Creamy Creme Fraiche

Grilled Cheese with Aged Cheddar and Tomato Soup Shooters

Peppercorn Sliced Steak Crostini with Horseradish Cream

Crab Stuffed Mushrooms

Mini Beef Wellingtons with Wild Mushrooms

House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar

Ahi Tuna with Fresh Cucumber and Wasabi Creme Fraiche

Shrimp Ceviche Shooters with Lime, Cilantro and Avocado

Crispy Summer Squash with Lemon Aioli

Baked Clams Casino

Bacon Wrapped Meatballs with Bourbon Glaze

Mini Meat Loaves with Tomato Glaze

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ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

Farmer's Market Vegetable Crudité | \$5 Per Person*
Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | \$5 Per Person*

House Made Mozzarella Bar | \$7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted Peppers,
Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | \$7 Per Person*

Crostini, Pita, Tabbouleh, and Hummus with Marinated Olives

Chips and Dip Bar | \$5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips
with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | \$5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | \$8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | \$8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | \$200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail
Sauce and Mignonette Sauce

Pasta Bar | \$8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

*Available as a Late Night Snack Station

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APPETIZER SELECTIONS

Served at the Table

Penne Marinara or Vodka | Served with Shaved Parmesan

Wild Mushroom Risotto | Served with Truffle Oil and Shaved Parmesan

Fried Eggplant and Vegetable Tower | Served with Roasted Tomato Sauce

Spinach Risotto | Served with Sun Dried Tomatoes and Parmesan

Farfalle | Served with Artichoke Hearts, Sun Dried Tomatoes and Garlic Cream

SALAD SELECTIONS

Anthracite House Salad | Served with House Made Balsamic Vinaigrette

Classic Caesar Salad | Served with Shaved Parmesan, House Made Caesar Dressing
and Garlic Croutons

Tomato and Fresh Mozzarella Salad | Served with Muselin, Olive Oil and Balsamic Syrup

Steakhouse Chopped Salad | Served with Iceberg Lettuce, Tomato, Cucumber,
Bacon, Red Onion and House Made Creamy Blue Cheese Dressing

Baby Spinach Salad | Served with Citrus Vinaigrette

Greek Chopped Salad | Served with Tomatoes, Cucumbers, Olives and Lemon-Feta Vinaigrette

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ENTREE SELECTIONS

Tenderloin or Filet | Choice of Classic Béarnaise or Red Wine Demi-Glace Sauce
(Add \$10 Per Person in Standard Package)

Sliced Prime Rib | Served with Horseradish Cream
(Add \$7 Per Person in Standard Package)

Slow Braised Boneless Beef Short Ribs | Served with Red Wine Mushroom Demi-Glace

Veal Milanese or Piccata | Served with Lemon Herb Butter or Lemon with Capers

Boneless Pork Chop | Served with Brown Sugar Bacon Glaze
or Apple Bourbon Barbecue Sauce

Crabmeat Stuffed Shrimp | Served with Lemon Beurre Blanc
(Add \$7 Per Person in Standard Package)

Atlantic Salmon | Choice of Sun Dried Tomato Cream or Citrus Beurre Blanc

Sesame Seared Ahi Tuna | Served with Seaweed Salad and Wasabi Creme Fraiche

Crab and Vegetable Stuffed Flounder | Served with Sherry Cream Sauce
(Add \$7 Per Person in Standard Package)

Grilled Shrimp Scampi | Served with Garlic Beurre Blanc
(Add \$6 Per Person in Standard Package)

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ENTRÉE SELECTIONS CONTINUED ON NEXT PAGE

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ENTRÉE SELECTIONS CONTINUED

Creole Red Snapper | Served with Fire Roasted Tomato Butter

Kōl Jumbo Lump Crab Cake | Served with Lemon-Herb Remoulade
(Add \$6 Per Person in Standard Package)

Grilled Chicken Breast Marsala | Served with Wild Mushrooms

Chicken Saltimbocca | Served with Prosciutto and Sage

Crispy Chicken Milanese | Served with Balsamic Syrup

Chicken Madeline | Served with Sundried Tomatoes, Prosciutto and Mushrooms in a
Vodka Sherry Cream Sauce

Seared Salmon Casino | Served with Bacon, Roasted Peppers and Garlic Butter

Asparagus and Boursin Cheese Stuffed Chicken Breast | Served with Herb Velouté

Classic Chicken Cordon Bleu | Served with Swiss Cheese, Ham and Roasted Garlic Velouté

Grilled Balsamic Chicken Breast | Served with Tomato and Basil Bruschetta

Grilled Vegetable Penne | Served with Roasted Tomato Sauce and Pesto Oil

Greek Style Stuffed Portobello | Served with Spinach, Tomatoes, Olives, Garlic,
Roasted Peppers and Feta Cheese

Roasted Vegetable and Quinoa Stuffed Bell Pepper | Served with Sweet Corn Cream

Eggplant Rollatini | Served with Roasted Vegetables

Classic Surf and Turf (Filet Mignon and Lobster Tail)
(Add \$15 per person)

Grilled Surf and Turf (Filet Mignon and Grilled Shrimp)
(Add \$13 per person)

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STANDARD BUFFET PACKAGE | \$44 PER PERSON

Plus Tax & Service Charge
Bruschetta Station with Assorted Toppings
Choice of Two Passed Hors d'Oeuvres

DINNER

Choice of Two Salads | Choice of One Vegetable | Choice of One Starch
Choice of Two Dinner Entrees
Assorted Desserts | Coffee and Tea

TRADITIONAL BUFFET PACKAGE | \$54 PER PERSON

Plus Tax & Service Charge
Bruschetta Station with Assorted Toppings
Vegetable Crudité with Dip
Choice of Three Passed Hors d'Oeuvres

DINNER

Choice of Three Salads | Choice of One Vegetable | Choice of One Starch
Choice of Three Dinner Entrees
Assorted Desserts | Coffee and Tea

SIGNATURE BUFFET PACKAGE | \$74 PER PERSON

Plus Tax & Service Charge
Bruschetta Station with Assorted Toppings
Vegetable Crudité with Dip
Cheese and Fruit Display with Assorted Crackers
Choice of Four Passed Hors d'Oeuvres

DINNER

Choice of Four Salads | Choice of One Vegetable | Choice of Two Starch
Choice of Three Dinner Entrees
Assorted Desserts | Coffee and Tea

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PASSED HORS D' OEUVRES CHOICE OF TWO, THREE OR FOUR

Fried Ricotta Caprese Balls

Fried Shrimp Shooter with Bloody Mary Sauce or House Made Blue Cheese Dip

Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey

Buffalo Chicken Sate with Blue Cheese Dip

Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil

Buffalo Shrimp with Bloody Mary Cocktail Sauce or House Made Blue Cheese Dip

Pork Pot Stickers with Teriyaki Dip Glaze

Caramel Chicken Sate with Peanut Dipping Sauce

Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce or House Made Blue Cheese Dip

Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives

Spinach and Feta Phyllo Triangles

Potato Pancakes with Chive Crème Fraiche | Vegetable Spring Rolls with Teriyaki Glaze

ADDITIONAL PASSED HORS D' OEUVRES \$4 PER PERSON EACH

Steakhouse Potato Pancakes with Creamy Creme Fraiche

Grilled Cheese with Aged Cheddar and Tomato Soup Shooters

Peppercorn Sliced Steak Crostini with Horseradish Cream

Crab Stuffed Mushrooms

Mini Beef Wellingtons with Wild Mushrooms

House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar

Ahi Tuna with Fresh Cucumber and Wasabi Creme Fraiche

Shrimp Ceviche Shooters with Lime, Cilantro and Avocado

Crispy Summer Squash with Lemon Aioli

Baked Clams Casino

Bacon Wrapped Meatballs with Bourbon Glaze

Mini Meat Loaves with Tomato Glaze

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ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

Farmer's Market Vegetable Crudité | \$5 Per Person*
Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | \$5 Per Person*

House Made Mozzarella Bar | \$7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted Peppers,
Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | \$7 Per Person*

Crostini, Pita, Tabbouleh and Hummus with Marinated Olives

Chips and Dip Bar | \$5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips
with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | \$5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | \$8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | \$8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | \$200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail
Sauce and Mignonette Sauce

Pasta Bar | \$8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

*Available as a Late Night Snack Station

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SALAD SELECTIONS

Classic Lemon Pepper Caesar Salad | Served with Garlic Croutons and Parmesan Cheese

Baby Spinach Salad | Served with Roasted Sweet Potato, Grilled Red Onion,
Dried Cranberries and Grilled Red Onion Vinaigrette

Pear and Blue Cheese Salad | Served with Greens, Toasted Walnuts and Champagne Vinaigrette

Harvest Salad | Served with Greens, Apples, Candied Pecans and Cider Vinaigrette

Steakhouse Chopped Salad | Served with Iceberg Lettuce, Bacon, Carrots, Onions,
Hard Boiled Egg, Cheddar Cheese and Buttermilk Ranch Dressing

Roasted Brussels Sprout, Sweet Potatoes and Greens in Bacon Maple Vinaigrette

Roasted Carrot and Raisin Salad | Served with Honey Curry Vinaigrette

Quinoa and Kale Salad | Served with Toasted Pine Nuts and Lemon Scallion Vinaigrette

Roasted Vegetable Pasta Salad | Served with White Balsamic Vinaigrette

Baby Iceberg Wedge Salad | Served with Bacon, Egg, Cucumber, Tomatoes, Onions,
and Creamy Blue Cheese

Wheat Tabbouleh | Served with Tomatoes, Butternut Squash, Radishes and Broccoli
with Champagne Vinaigrette

Roasted Potato Salad | Served with Egg, Onion, Tomatoes and Green Beans in
Lemon Caper Vinaigrette

Antipasto Pasta Salad | Served with Tomatoes, Cucumbers, Red Onion, Pepperoni, Roasted Peppers,
Fresh Mozzarella, Ham, Salami, Artichoke Hearts and Italian Herb Dressing

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STARCH SELECTIONS

Butter Whipped Yukon Gold Potatoes
Baked Penne with Ricotta and Marinara
Baked Macaroni and Three Cheese
Roasted Tricolor Potatoes with Garlic and Rosemary
Ginger Jasmine Rice
Lemon Basil Couscous
Roasted Sweet Potatoes with Honey Butter
Bourbon Baked Beans
Baked Potatoes with Butter and Sour Cream
Creamy Potato and Cheddar Gratin
Sweet Potato and Pecan Casserole
Spanish Rice with Tomato and Peppers

VEGETABLE SELECTIONS

Grilled Seasonal Farmer's Market Vegetables
Bacon Braised Greens
Roasted Carrots with Fresh Herbs and Garlic
Chef's Seasonal Vegetable Medley
Creamed Spinach
Roasted Pennsylvania Mushrooms
Sautéed Lemon and Garlic Broccoli
Candied Garlic Green Beans
Roasted Brussels Sprouts with Bacon
Vegetable Ratatouille
Maple Glazed Carrots
Asian Fried Green Beans with Sesame Ginger Soy Sauce

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ENTREE SELECTIONS

Honey Brined Chicken Breast | Served with Fire Roasted Red Onion and Balsamic Glaze

Balsamic Grilled Chicken Breast | Served with Tomato-Basil Relish

Grilled Chicken Kebabs | Served with Garam Masala and Yogurt Sauce

Roasted Turkey Breast | Served with Orange Cranberry Chutney

Rosemary Roasted Prime Rib | Served with Horseradish Cream

Pan Seared Chicken Breast | Served with Roasted Tomato Sauce

Grilled Chicken Breast | Served with Local Honey and Dijon Mustard Glaze

Roasted Rosemary and Garlic Chicken | Served with Pennsylvania Mushroom Red Wine Sauce

Chicken Portobello | Served with Sundried Tomato Cream

Individual Meat Loaves | Served with Tomato Glaze

Pork Chop Calabrese | Served with Potatoes, Peppers and Onions

Rosemary and Garlic Roasted Boneless Pork Loin

Grilled Chicken Breast | Served with Marsala and Roasted Mushrooms

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ENTREE SELECTIONS CONTINUED

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ENTREE SELECTIONS CONTINUED

Grilled Chicken Breast | Served with Apple-Raisin Chutney

Chicken Madeline | Served with Sundried Tomatoes, Proscuitto and Mushrooms in a
Vodka Sherry Cream Sauce

Carved Slow Roasted New York Strip Loin | Served with Horseradish Cream

Slow Roasted Pulled Pork | Served with House Made Barbecue Sauce

Teriyaki Chicken | Served with Wasabi Cream

Beef Kebabs | Served with Green Herb Chimichurri

Carved Dijon Crusted Pork Loin

Sesame Salmon | Served with Ginger Teriyaki Sauce

Creole Crusted Snapper | Served with Citrus Beurre Blanc

Pesto Salmon or Plank Roasted Salmon | Served with Roasted Tomato Cream or
Bourbon Glaze

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STANDARD STATIONS PACKAGE | \$44 PER PERSON

Plus Tax & Service Charge

Bruschetta Station with Assorted Toppings

Choice of Two Passed Hors d'Oeuvres

DINNER

Kōl Steakhouse Caesar Salad | Anthracite Garden Greens

Seasonal Market Vegetables, Mashed Yukon Gold Potatoes and Assorted Toppings

Chef Attended Pasta Station With Choice of Two Pastas

Chef Attended Carving Station With Choice of One Carved Item

Assorted Desserts | Coffee and Tea

TRADITIONAL STATIONS PACKAGE | \$54 PER PERSON

Plus Tax & Service Charge

Bruschetta Station with Assorted Toppings | Vegetable Crudit  with Dip

Choice of Three Passed Hors d'Oeuvres

DINNER

Choice of Three Composed Salads OR Chopped Salad Shaker Station

Chef Attended Pasta Station With Choice of Two Pastas

Chef Attended Carving Station With Choice of One Carved Item

Choice of Two Entr e Selections

Choice of Two Starch and Vegetable Selections

Assorted Desserts | Coffee and Tea

SIGNATURE STATIONS PACKAGE | \$74 PER PERSON

Plus Tax & Service Charge

Bruschetta Station | Vegetable Crudit  with Dip

Cheese and Fruit Display with Assorted Crackers

Choice of Four Passed Hors d'Oeuvres

DINNER

Choice of Four Composed Salads OR Chopped Salad Shaker Station

Chef Attended Pasta Station With Choice of Two Pastas

Chef Attended Carving Station With Choice of One Carved Item with Appropriate Sauces

Choice of Two Entr e Selections

Choice of Three Starch and Vegetable Selections

Assorted Desserts | Coffee and Tea

SERVED IN GRAVITY HALL DURING THE FINAL HOUR OF THE RECEPTION

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PASSED HORS D' OEUVRES CHOICE OF TWO, THREE OR FOUR

Fried Ricotta Caprese Balls

Fried Shrimp Shooter with Bloody Mary Sauce or House Made Blue Cheese Dip

Southern Fried Chicken and Mini Waffle Cones with Spiced Clover Honey

Buffalo Chicken Sate with Blue Cheese Dip

Caprese Salad Skewer with Mozzarella, Tomato, Aged Balsamic and Basil

Buffalo Shrimp with Bloody Mary Cocktail Sauce or House Made Blue Cheese Dip

Pork Pot Stickers with Teriyaki Dip Glaze

Caramel Chicken Sate with Peanut Dipping Sauce

Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce or House Made Blue Cheese Dip

Antipasto Skewers with Mozzarella, Tomato, Pepperoni and Olives

Spinach and Feta Phyllo Triangles

Potato Pancakes with Chive Crème Fraiche | Vegetable Spring Rolls with Teriyaki Glaze

ADDITIONAL PASSED HORS D' OEUVRES

\$4 PER PERSON EACH

Steakhouse Potato Pancakes with Creamy Creme Fraiche

Grilled Cheese with Aged Cheddar and Tomato Soup Shooters

Peppercorn Sliced Steak Crostini with Horseradish Cream

Crab Stuffed Mushrooms

Mini Beef Wellingtons with Wild Mushrooms

House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar

Ahi Tuna with Fresh Cucumber and Wasabi Creme Fraiche

Shrimp Ceviche Shooters with Lime, Cilantro and Avocado

Crispy Summer Squash with Lemon Aioli

Baked Clams Casino

Bacon Wrapped Meatballs with Bourbon Glaze

Mini Meat Loaves with Tomato Glaze

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ADDITIONAL STATIONARY HORS D' OEUVRES DISPLAYS

Farmer's Market Vegetable Crudité | \$5 Per Person*

Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | \$5 Per Person*

House Made Mozzarella Bar | \$7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted Peppers, Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | \$7 Per Person*

Crostini, Pita, Tabbouleh and Hummus with Marinated Olives

Chips and Dip Bar | \$5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | \$5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | \$8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | \$8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | \$200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail Sauce and Mignonette Sauce

Pasta Bar | \$8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

*Available as a Late Night Snack Station

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SALAD STATIONS

Composed Salad Station Selections

Baby Spinach Salad | Served with Roasted Fall Squash, Grilled Red Onion, Dried Cranberries and Grilled Red Onion Vinaigrette

Local Pear and Blue Cheese Salad | Served with Greens, Toasted Walnuts and Champagne Vinaigrette

Autumn Harvest Salad | Served with Greens, Local Apples, Candied Pecans and Cider Vinaigrette

Fall Chopped Salad | Served with Iceberg Lettuce, Roasted Squash, Carrots, Onions, Hard Boiled Egg, Cheddar Cheese and Creamy Buttermilk Ranch

Local Roasted Brussels Sprout and Greens in Bacon Maple Vinaigrette

Roasted Carrot and Root Vegetable Salad | Served with Garlic Dressing and Toasted Pumpkin Seeds

Classic Lemon Pepper Caesar Salad | Served with Garlic Croutons and Parmesan Cheese

Quinoa and Kale Salad | Served with Toasted Pine Nuts and Lemon Scallion Vinaigrette

Attended Chopped Salad Shakers Station Selections

Build Your Own Chopped Salad Featuring

Romaine and Greens | Chopped Bacon | Chickpeas | Red Onion | Hard Boiled Egg

Croutons | Diced Cucumber | Julienne Carrots | Beets | Dried Cranberries

Roasted Butternut Squash | Crumbled Blue Cheese

Select From Three House Made Dressings

Balsamic Vinaigrette | Buttermilk Ranch | Lemon Pepper Caesar | Creamy Blue Cheese

Greek Red Wine and Oregano Vinaigrette | Grilled Red Onion Vinaigrette

Clover Honey Vinaigrette | Apple Cider Vinaigrette | Citrus Poppy Seed Vinaigrette

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CHEF ATTENDED PASTA STATION

Includes Fresh Rolls, Parmesan and Crushed Red Pepper

Orecchiette with Roasted Butternut Squash, Pennsylvania Mushrooms
and Sherry Scented Parmesan Cream

Fusilli with Roasted Peppers, Broccoli, Caramelized Onions
and Roasted Garlic Olive Oil

Penne with Roasted Tomato Sauce, Basil and Fresh Mozzarella

Farfalle with Roasted Garlic Alfredo

Rigatoni with Sausage Bolognese

Cheese Ravioli with Heirloom Tomato & Market Vegetable Ragout

Whole Wheat Penne with Roasted Garlic, Roasted Sweet Peppers,
Toasted Pine Nuts and Basil Pesto

Penne with Italian Sausage, Garlic Greens and Roasted Tomato Pomodoro

Cheese Tortellini with Sweet Corn, Zucchini, Yellow Squash
and Creamy Fontina Cheese Sauce

Fusilli with Burst Toy Box Cherry Tomatoes, Olive Oil, Garlic and Fresh Basil

CARVING STATION

Includes Fresh Rolls and Butter

Rosemary Roasted Prime Rib with Horseradish Cream

Honey Brined Roasted Turkey Breast with Pepper Gravy

Carved Dijon and Brown Sugar Glazed Ham

Hickory Smoked and Roasted Boneless Pork Loin with Bourbon Maple Glaze

Peppercorn Crusted Beef Tenderloin with Cabernet Demi Glace
(Add \$4 per person)

Carved Slow Roasted New York Strip Loin with Horseradish Cream

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CARBONDALE



PENNSYLVANIA

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ENTREE SELECTIONS

Grilled Chicken Breast | Served with Apple Chutney

Balsamic Grilled Chicken Breast | Served with Tomato and Basil Relish

Pan Seared Chicken Breast | Served with Late Season Roasted Tomato Sauce

Grilled Chicken Breast | Served with Local Honey and Dijon Mustard Glaze

Roasted Rosemary and Garlic Chicken | Served with Pennsylvania Mushroom Red Wine Sauce

Grilled Chicken Breast | Served with Marsala and Roasted Mushrooms

Grilled Chicken Breast | Served with Apple-Raisin Chutney

Teriyaki Chicken | Served with Wasabi Cream

Honey Brined Chicken Breast | Served with Fire Roasted Red Onion and Balsamic Glaze

Grilled Chicken Kebabs | Served with Garam Masala and Yogurt Sauce

Pan Seared Chicken Breast | Served with Roasted Tomato Sauce

Chicken Portobello | Served with Sundried Tomato Cream

Slow Roasted Pulled Pork | Served with House Made Barbecue Sauce

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ENTREE SELECTIONS CONTINUED

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ENTREE SELECTIONS CONTINUED

Grilled Breast of Chicken | Served with Marsala and Roasted Mushrooms

Beef Kebabs | Served with Green Herb Chimichurri

Carved Dijon Crusted Pork Loin

Roasted Turkey Breast | Served with Orange Dried Cranberry Chutney

Rosemary Roasted Prime Rib | Served with Horseradish Cream

Rosemary and Garlic Roasted Boneless Pork Loin

Pan Seared Chicken Breast | Served with Roasted Tomato Sauce

Grilled Chicken Breast | Served with Local Honey and Dijon Mustard Glaze

Chicken Madeline | Served with Sundried Tomatoes, Proscuitto and Mushrooms in a
Vodka Sherry Cream Sauce

Individual Meat Loaves | Served with Tomato Glaze

Pork Chop Calabrese | Served with Potatoes, Peppers and Onions

Sesame Salmon, Pesto Salmon or Plank Roasted Salmon

Choice of Ginger Teriyaki Sauce, Roasted Tomato Cream or Bourbon Glaze

Creole Crusted Snapper | Served with Creole Beurre Blanc

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STARCH AND VEGETABLE STATION SELECTIONS

Butter Whipped Yukon Gold Potatoes

Baked Penne with Ricotta and Marinara

Herb Jasmine Rice

Lemon Basil Couscous

Baked Macaroni and Three Cheese

Roasted Tricolor Potatoes with Garlic and Rosemary

Bourbon Baked Beans

Roasted Sweet Potatoes with Honey Butter

Baked Potatoes with Butter and Sour Cream

Creamy Potato and Cheddar Gratin

Sweet Potato and Pecan Casserole

Spanish Rice with Tomato and Peppers

Grilled Seasonal Farmer's Market Vegetables

Roasted Carrots with Fresh Herbs and Garlic

Seasonal Chef's Vegetable Medley

Bacon Braised Greens

Creamed Spinach

Roasted Pennsylvania Mushrooms

Sautéed Lemon and Garlic Broccoli

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SPECIALTY STATION

Asian Take Out Station | \$12 Per Person

Includes Fortune Cookies, Take Out Containers and Chop Sticks

Select Two

Stir Fried Rice | Stir Fried Soba Noodles

Chicken in Garlic Sauce | Asian Boneless Spare Ribs | Pepper and Onion Beef

Taco Station | \$14 Per Person

Includes Soft Tortillas, Corn Chips, Pico di Gallo, Shredded Lettuce,
Guacamole, Red Chili Sauce and Queso Fresco

Grilled Marinated Skirt Steak | Lime Cilantro Shredded Chicken | Stewed Black Beans

New York Steakhouse Station | \$22 Per Person

Carved New York Strip Loin with House Made Steak Sauce

Creamy Spinach Gratin | Twice Baked Potatoes | Gruyere Popovers

Southern BBQ Table | \$20 Per Person

Carved Pork Ribs with Assorted Homemade BBQ Sauce

Bourbon Glazed Salmon | Brown Sugar Baked Beans

Black Eyed Pea and Southern Greens Salad

Cheddar and Sweet Corn Bread

Comfort Food Station | \$16 Per Person

Roasted Turkey Breast with Pepper Gravy

Tomato Glazed Meatloaf | Macaroni & Cheese

Baked Potato Bar | Garlic Green Beans

Mashed Potato Station | \$7 Per Person

Mashed Yukon Gold Potatoes and Sweet Potatoes Served in Individual Glasses

Toppings: Whipped Butter, Sour Cream, Caramelized Onions, Crispy Bacon,

Cheddar Cheese, Sautéed Mushrooms, Roasted Garlic, Brown Sugar,

Blue Cheese, Broccoli and Scallions

All Specialty Station Prices are Per Hour

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BAR PACKAGES

3 HOUR OPEN BAR

BARTENDER FEE | \$100

PREMIUM BAR | \$30 PER PERSON

New Amsterdam Vodka | Beefeater Gin | Bacardi Rum
Johnny Walker Red | Seagrams 7 | Jim Beam Bourbon | Cuervo Silver

Your Choice of Two Domestic Beers

Miller Lite | Coors Lite | Yuengling Lager

Budweiser | Bud Light

Additional options are available

Canyon Road Wines

Cabernet | Merlot | Chardonnay | White Zinfandel | Pinot Grigio

Also Includes

House Champagne | Peach Schnapps | Apple Schnapps

Amaretto | Crème de Café | Vermouth (Sweet and Dry) | Triple Sec | Soda | Juice

SUPERIOR BAR | \$40 PER PERSON

Stolichnaya and Absolut Vodka | Tanqueray Gin | Captain Morgan Rum
Dewars | Jack Daniels | Bulleit Bourbon | 1800 Silver

Your Choice of Two Domestic Beers

Miller Lite | Coors Lite | Yuengling Lager | Budweiser | Bud Light

Additional options are available

Your Choice of One Import or Craft Beer

Amstel Light | Corona | Heineken | Stella Artois

Blue Moon | Goose Island IPA

Additional options are available

Canyon Road Wines

Cabernet | Merlot | Chardonnay | White Zinfandel | Pinot Grigio

Also Includes

House Champagne | Peach Schnapps | Apple Schnapps

Amaretto | Crème de Café | Vermouth (Sweet and Dry) | Triple Sec | Soda | Juice

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EVENT POLICIES

- Table place cards must be provided in alphabetical order.
- Items pertinent to the event must be delivered the day before the event and labeled with the name of the group. It is the responsibility of the client to remove stickers, wrappers, etc. to prepare items for setup.
- Final arrangements (reception format, initial guest count, times, etc.) must be made at least 60 days in advance.
- The final number of guests with EXACT entree choices will be required 10 days prior to the event. The client is responsible for paying for the number of guaranteed guests 10 days in advance with certified or cashiers check. The client is also responsible for paying for any additional guests served above this minimum guarantee. We will be prepared to serve 2% over the final count ordered. Credit card payments will incur a 3% charge.
- Hotel Anthracite does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.
- We will hold a date for a tentative booking without obligation for 10 days. Within the 10 days we must receive a signed contract and a \$1000 non-refundable deposit to secure the booking. An additional \$1000 non-refundable deposit must be made in January of your event year. The initial deposit securing the booking is forfeited if the function is cancelled for any reason.
- There may be a fee for any special set-up required. All extended or special arrangements are subject to approval.
- We anticipate you will hire a DJ/band and photographer. Vendor information must be provided no later than 60 days prior to the event. Use of some vendors may incur an upcharge.
- Decorations and/or displays may not be attached to walls, doors, windows or ceilings.
- Any items provided by you or any outside vendor must be removed immediately after the event.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Hotel Anthracite.
- Any food or beverage remaining from your function cannot be removed from the premises (with the exception of wedding cake).
- For everyone's safety and comfort, we reserve the right to refuse alcoholic beverage service to any guest and/or limit consumption. Guests not of legal drinking age (21) will not be served under any circumstances.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- No Shots Allowed | No Sparklers | No Chinese Lanterns
- A credit card must be provided in advance for any additional charges or damages that may occur.
- Hotel Anthracite reserves the right to make reasonable changes to menu items to ensure top quality of your meal.