



623 Hanover Avenue * Allentown, PA 18109 * 610.776.2888 * fax 610.439.2168

The Prince's Wedding Buffet Package

**Five Hour Reception/Private Hospitality Suite for the Bridal Party/White Linens/Colored Napkins/Complimentary Cake Cutting Service/
Champagne Toast and Wine & Spirits Open Bar for Four Hours**

*Jack Daniels Whiskey, Seagram's 7 Whiskey, Jim Beam Bourbon, Johnnie Walker Red, Dewar's Scotch, Smirnoff Vodka, Captain Morgan's Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Gold Tequila, Southern Comfort, Amaretto Di Amore, Sambuca, Kahlua, Malibu Bay, Triple Sec, Sweet Vermouth, Dry Vermouth, DeKuyper Peach Schnapps, Jacquin's Grenadine, Rose's Lime Juice, Sour Mix, Canyon Road Wines * Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio, Beer select 2 variety keg and a bottled brand * Miller Light, Michelob Light, Budweiser, Yuengling, Corona, Heineken, Guinness, Sam Adams, Ten Assorted Soft Beverages*

Vegetable & Cheese Crudités

(Choose Additional Four)

Potato Pancake
Stuffed Mushrooms
Seasonal Fruit Display

Swedish Meatballs
Pot Stickers
Chicken Quesadilla

Mini Cordon Bleu
Vegetable Spring Rolls
Homemade Bruschetta

First Course

Served House Garden Salad with Italian and Ranch Dressing

Entrees

(Choose Three)

Chicken Saltimbocca
Chicken Peperonata
Herb Roasted Chicken
Chicken Broccoli over Penne Pasta
Herb Stuffed Turkey Breast with Sauce
Shrimp Boscaiola
Baked Lasagna

Sliced Top Round with Mushroom Sauce
Beef Roulade
Steak Medallions with Vegetables
Dijon Rosemary Crusted Pork Loin
Pork Roulade
Seafood Stuffed Flounder
Salmon Provencal

Starch and Vegetable

(Choose Three)

Herb Long and Wild Rice
Roasted Potatoes
Garlic Mashed Potatoes
Spanish Rice
Scalloped Potatoes

Steamed Mixed Vegetables
Broccoli au Cauliflower Polonaise
Sautéed Baby Carrots with Herb Butter
Green Beans with Roasted Red Peppers

Add 20% Service Charge and 6% Pennsylvania Sales Tax. Menus are subject to change.



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The Queen's Wedding Plated Package

**Five Hour Reception/Private Hospitality Suite for the Bridal Party/White Linens/Colored Napkins/Complimentary Cake Cutting Service/
Champagne Toast and Wine & Spirits Open Bar for Four Hours**

*Jack Daniels Whiskey, Seagram's 7 Whiskey, Jim Beam Bourbon, Johnnie Walker Red, Dewar's Scotch, Smirnoff Vodka, Captain Morgan's Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Gold Tequila, Southern Comfort, Amaretto Di Amore, Sambuca, Kahlua, Mailbu Bay, Triple Sec, Sweet Vermouth, Dry Vermouth, DeKuyper Peach Schnapps, Jacquin's Grenadine, Rose's Lime Juice, Sour Mix, Canyon Road Wines * Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio, Beer select 2 variety keg and a bottled brand * Miller Light, Michelob Light, Budweiser, Yuengling, Corona, Heineken, Guinness, Sam Adams, Ten Assorted Soft Beverages*

Vegetable & Cheese Crudités

(Choose Additional Four)

Potato Pancake
Stuffed Mushrooms
Seasonal Fruit Display
Swedish Meatballs
Pot Stickers

Chicken Quesadilla
Scallops in Bacon
Coconut Shrimp
Vegetable Spring Rolls
Homemade Bruschetta

First Course

(Choose one)

House Garden Salad with Italian and Ranch Dressing
Caesar Salad with Homemade Croutons

Entrees

(Choose Two)

Grilled Pork Loin
Chicken Francaise
12oz Prime Rib, Red Wine Reduction
Crab Stuffed Flounder
Seared Salmon with Lemon-Butter Crumb
12oz New York Strip Steak
Eggplant Rollatini with Ricotta Cheese
Vegetable Lasagna

****All entrees are served with the appropriate starch and vegetables and with a basket of freshly baked rolls and butter**

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The King's Wedding Plated Package

Five Hour Reception/Private Hospitality Suite for the Bridal Party/White Linens/Colored Napkins/ Silver or Gold Chivari Chairs/ Up Lighting/ Champagne Toast and Wine & Spirits Open Bar for Four Hours

*Jack Daniels Whiskey, Seagram's 7 Whiskey, Jim Beam Bourbon, Johnnie Walker Red, Dewar's Scotch, Smirnoff Vodka, Captain Morgan's Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Gold Tequila, Southern Comfort, Amaretto Di Amore, Sambuca, Kahlua, Mailu bay, Triple Sec, Sweet Vermouth, Dry Vermouth, DeKuyper Peach Schnapps, Jacquin's Grenadine, Rose's Lime Juice, Sour Mix, Canyon Road Wines * Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel, and Pinot Grigio, Beer select 2 variety keg and a bottled brand * Miller Light, Michelob Light, Budweiser, Yuengling, Corona, Heineken, Guinness, Sam Adams, Ten Assorted Soft Beverages*

Stationary Display of assorted Vegetables/Antipasto Assortment/Ravioli Station and Mexican Cuisine plus Choose Four of the Following

Smoked Salmon with Capers on Crostinis
Mini Crab Cakes with Tartar Sauce
Scallops in Bacon
Miniature Chicken Cordon Bleu
Assorted Mini Tartlets
Stuffed Mushroom

Boneless Chicken Wings
Pesto Shrimp Skewers
Beef or Chicken Satay Skewers
Gingered Chicken Cakes
Swedish Meatballs
Hummus Display

First Course

(Choose One)

Lobster or Shrimp Bisque
Caesar Salad with Parmesan Croutons
House Green Salad with Tomatoes, Cucumbers and Red Onions
Mixed greens, Apples, Bleu Cheese crumbles, Candied Walnuts & Raspberry Vinaigrette

Entrees

(Choose Two and One Vegetarian)

Grilled 8oz Filet of Beef, Red Wine Reduction
Mediterranean Stuffed Chicken Breast
14oz Prime Rib, Roasted with Crushed Herbs and Served with Au Jus
Grilled Breast of Chicken topped with Sundried Tomato and Asparagus Crème
Broiled Filet of Salmon, Roasted tomato and Asparagus Cream
Crab Stuffed Flounder, White Wine and Lemon-Crème Sauce
Apple Walnut Stuffed Pork Loin, Cinnamon Butter
Chef's Seasonal Vegetarian Dish

*** All entrees are served with the appropriate starch and vegetables and with a basket of freshly baked rolls and butter*

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Wedding Enhancements

Top Shelf Alcohol

Appetizers

A La Carte

Soup

Fresh Seasonal Fruit

Lobster Ravioli with Cream Sauce

Shrimp Cocktail

Carving Stations

Carving Station

Beef Tenderloin~ Flank Steak~ Turkey Breast~ Honey Glazed Salmon~ Glazed Virginia Ham

Wedding Ceremony

Set Up Fee

Fresh Fruit Kabobs

Selected Seasonal Fresh Fruit

Candy Station

A display of assorted candy with clear favor bags

Chocolate Covered Strawberries

Chocolate Fountain

Banana, Strawberry, Pineapple, Pretzel Rods, Marshmallow, Graham Crackers, Rice Krispies, Assortment of Cookies

Chivari Chairs

Choice of Silver or Gold with Ivory Cushion

Charger Plates

Choice of Silver or Gold

Ice Sculpture

Silver or Gold Sequin Linens

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Wedding Policies

- Minimum 140 people for Saturday receptions May thru October and reach a total of \$10,000.
- A 10% discount off wedding packages for Friday and Sunday (non-holiday) wedding reception. (10% discount does not apply to add on items or upgrades) Additional hour of room/staff is \$500 per hour and must be confirmed at least two weeks prior to event.
- Children prices are as follows: No charge for children under 3 years of age. \$24 per child 3-12. Each will receive a plated meal of chicken fingers and French Fries accompanied by garden salad. \$10 discount offer any package for all teenagers. Service People (DJ, photographer, etc.)- less \$10.00 off wedding package.
- Service People (DJ, Bakery, Florist, etc.)- have access to the ballroom 3 hours prior to wedding time.
- Wedding tasting is offered upon request.
- Items pertinent to the wedding such as favors, seating cards (in alphabetical order), etc. are the responsibility of the wedding party. Under special circumstances these items must be delivered the morning before the wedding and labeled with the names of the bride & groom. Please remove sticker from toasting glasses and wrappers from candles if applicable. There will be a fee for any special set-up required.
- Final arrangement (ie. Choice of menu, estimated guest count, napkin color, number of guests at head table) must be made at least 90 days in advance.
- The final payment and final number of guests with EXACT menu choice count will be required 14 days prior to the function. The client is also responsible for paying for any additional guests served above the final count. We will be prepared to serve 5% over the final count ordered.
- The patron is also responsible to call the bakery with the final count three weeks prior to the wedding or else the patron would be charged an additional \$4.00 per added person.
- The Palace Center 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 \$1000.00 deposit, or the date will not be held. The deposit securing the booking is forfeited if the function is cancelled for any reason, unless the specified date and time are rebooked with another wedding of equal or greater size.
- All special arrangements are subject to approval. Decorations and/ or displays may not be attached to walls, doors or ceilings.
- All food and beverage items must be prepared and presented by The Palace Center, with the exception of the wedding cake and desserts. Any food or beverage items remaining from your function cannot be removed from the premises (with the exception of the desserts that are provided by patron and cake).
- For everyone's safety and comfort, we reserved the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/ or to limit the consumption of any guest.

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