

# WEDDINGS AT THE WILBUR



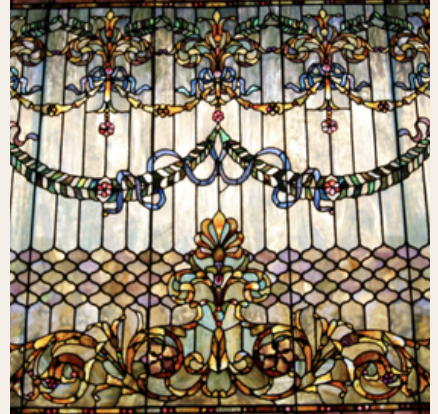
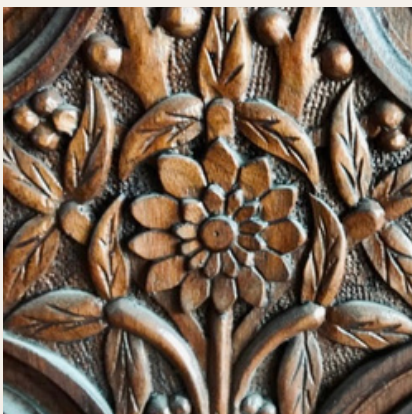
Bethlehem's Newest  
Premier Event Center

201 Cherokee Street Bethlehem, PA 18015

# POLICIES & GUIDELINES

---

- A signed contract and 20% deposit is due upon booking The Wilbur
- The event is subject to a 22% service charge and a 6% PA sales tax
- Final payment and guest count is required 14 days prior to event
- Client is responsible for any and all damages that may occur to The Wilbur caused by client or their guests
- Events must conclude no later than 11pm
- We reserve the right to refuse alcoholic beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort
- Alcoholic beverages may not be removed from the premises and are prohibited in the parking lot
- Per state liquor license policy, all alcoholic beverages must be provided by The Wilbur
- Our event center is ADA compliant. Our hotel is ADA exempt due to the historic nature of our mansion
- All indoor areas are non-smoking. There is a designated smoking area on the property
- We will do our best to accommodate any dietary restrictions



Whether you've been dreaming of your wedding for a lifetime or are only now beginning to imagine the possibilities, The Wilbur will strive to bring that vision to life! We are so thrilled you are considering The Wilbur for this incredible milestone in your life.

The Wilbur is a family owned venue. The Noble's infuse levity, happiness, and fun into everything they do! They understand the importance of special events and live the values of the venue.

*Kindness, sustainability, and quality.*

Our style, experience and resources will help you create memories that last forever.

Our chef has exceptional experience creating exquisite cuisine at venues such as the Mandarin Oriental Hotel and the Aviary in New York City and Chicago. His balanced menus will leave your guests more than satisfied.

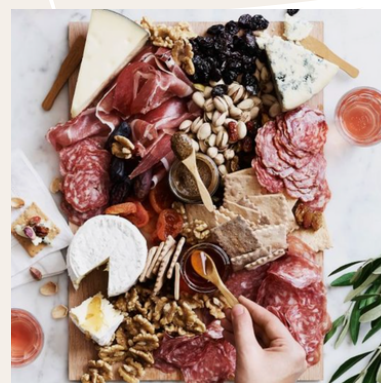
We hope you will consider the spirit of The Wilbur for the happiest day of your life!

---

Our modern event space holds up to 250 guests and accommodates indoor and outdoor ceremonies.

Our 9 boutique hotel rooms offer comfort to you and your guests during your celebrations.

Our dining styles and menus are designed to guide the flow of your unique wedding.



# THE SOCIAL

---

This style is not your traditional seated dinner, it offers a variety of passed and stationed dishes throughout the evening. In this modern style of entertaining, your guests will continue mingling, dancing and won't leave hungry.

four hour reception

\$115 per person

## First Hour of Service

### **cold hors d'oeuvres (choice of three)**

Wild Caught Tuna Poke Spoons - *wasabi tobiko, toasted sesame, dashi (gf)*

Farm-Fresh Gazpacho - *chive oil (seasonal, gf)*

Deviled La Belle Farm's Quail Eggs *(gf)*

Smoked North Atlantic Salmon Roulade - *cream cheese, capers, red onion, cucumber (gf)*

Watermelon Feta Skewers - *fresh mint & pomegranate molasses (seasonal, gf)*

Wild Caught Sriracha Shrimp Cocktail *(gf)*

PA Organic Cherry Tomato Caprese - *fresh local mozzarella, basil, balsamic glaze (gf)*

Buckwheat Blinis with Caviar - *crème fraiche & fresh chive (+\$5 pp)*

### **hot hors d'oeuvres (choice of two)**

Wilbur Seasonal Soup Shots

Hand-Breaded NJ-Local Mozzarella Balls, Tomato Basil Marinara

Hand-Pressed Miniature Crab Cakes, Creole Remoulade

Vermont Creamery Goat Cheese & Fig Phyllo Cups

Miniature Farm Stand Vegetable Quiche

### **cold fixed station (choice of one)**

Charcuterie Board

Antipasto Display

Fresh Seasonal Fruit Display

Farmer's Market *(seasonal vegetables and dips or salads)*

## Second Hour of Service

### **vegetarian (choice of one)**

Miniature Twice Baked Organic Dutch Red Potatoes - *parmesan, truffle sour cream (gf)*

Four Cheese Arancini - *roasted red pepper pesto (gf)*

Pommes Dauphine - *whipped potato puff, warm bleu cheese fondue*

PA-Local Truffle Fry Cups

### **protein (choice of four)**

Grilled Chicken Satay, Korean BBQ Sauce *(gf)*

Veal & Heritage Pork Belly Meatballs, Polynesian Sweet Sauce

Bite Size Burgers

Roasted New Zealand Lamb Chops, Mint Jus *(gf, +\$9 pp)*

Char-Grilled, Grass-fed Beef Negimaki, Teriyaki Sauce

Philly Cheese Steak, Spicy Ketchup

Miniature Grilled Cheese & Roasted Tomato Bisque Shots

### **fixed station (choice of any vegetarian or protein)**

# THE SOCIAL CONT...

## Third Hour of Service

**cake provided by client, our coffee station and choice of three passed**

Espresso Chocolate Squares

Mini Cannoli Cones

Lemon Meringue Tartlets

Warm Apple Empanadas

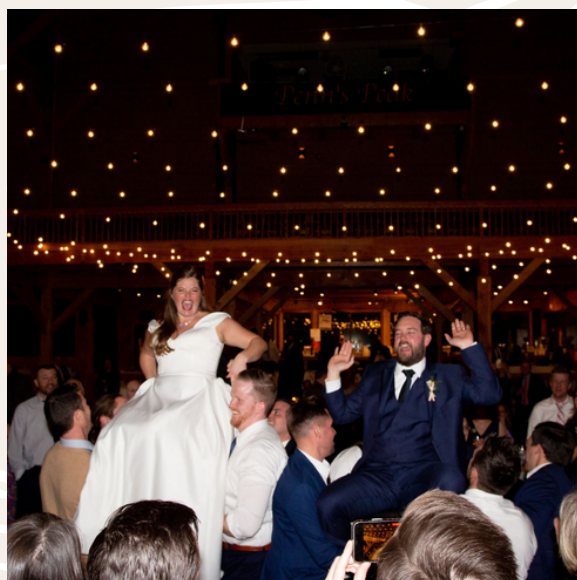
White Chocolate Macadamia Nut Cookies

Macaroons (Chef's Choice)

Chocolate Mousse Cups (gf)

White Chocolate Dipped Strawberries

Petit Fours/Truffles (*Chef's Choice, gf, +\$3 pp*)



# THE SEATED #1

---

four hour reception with a seated dinner  
\$105 per person

## **cold hors d'oeuvres (choice of three)**

Wild Caught Tuna Poke Spoons - *wasabi tobiko, toasted sesame, dashi (gf)*  
Farm-Fresh Gazpacho - *chive oil (seasonal, gf)*  
Deviled La Belle Farm's Quail Eggs *(gf)*  
Smoked North Atlantic Salmon Roulade - *cream cheese, capers, red onion, cucumber (gf)*  
Watermelon Feta Skewers - *fresh mint & pomegranate molasses (seasonal, gf)*  
Wild Caught Sriracha Shrimp Cocktail *(gf)*  
PA Organic Cherry Tomato Caprese - *fresh local mozzarella, basil, balsamic glaze (gf)*  
Buckwheat Blinis with Caviar - *crème fraiche & fresh chive (+\$5 pp)*

## **hot hors d'oeuvres (choice of two)**

Miniature Twice Baked Organic Dutch Red Potatoes - *parmesan, truffle sour cream (gf)*  
Four Cheese Arancini - *roasted red pepper pesto (gf)*  
Pommes Dauphine - *whipped potato puff, warm bleu cheese fondue*  
PA-Local Truffle Fry Cups  
Grilled Chicken Satay, Korean BBQ Sauce *(gf)*  
Veal & Heritage Pork Belly Meatballs, Polynesian Sweet Sauce  
Bite Size Burgers  
Wilbur Seasonal Soup Shots  
Hand-Breaded NJ-Local Mozzarella Balls, Tomato Basil Marinara  
Char-Grilled, Grass-fed Beef Negimaki, Teriyaki Sauce  
Philly Cheese Steak, Spicy Ketchup  
Hand-Pressed Miniature Crab Cakes, Creole Remoulade  
Vermont Creamery Goat Cheese & Fig Phyllo Cups  
Miniature Farm Stand Vegetable Quiche  
Miniature Grilled Cheese & Roasted Tomato Bisque Shots  
Roasted New Zealand Lamb Chops, Mint Jus *(gf, +\$9 pp)*

## **salad (served with fresh Parker House dinner rolls)**

Local Greens Salad - *Baby Lettuces, Radicchio, House Vinaigrette, Parmesan Crumb*

## **seated entrée (choice of two)**

Roasted & Simmered Chicken - *herbs du provence, white wine lemon sauce (gf)*  
12-Hour Braised Grass-Fed Beef Short Ribs, Red Wine Glaze *(gf)*  
Pistachio Crusted North Atlantic Salmon, Basil Cream Sauce

## **dessert**

Cake provided by client with our coffee service station  
Passed Sweets with Tableside Coffee Service *(+\$10 pp)*

# THE SEATED #2

---

five hour reception with a seated dinner  
**\$135 per person**

## **cold hors d'oeuvres (choice of three)**

Wild Caught Tuna Poke Spoons - wasabi tobiko, toasted sesame, dashi (gf)  
Farm-Fresh Gazpacho - chive oil (seasonal, gf)  
Deviled La Belle Farm's Quail Eggs (gf)  
Smoked North Atlantic Salmon Roulade - cream cheese, capers, red onion, cucumber (gf)  
Watermelon Feta Skewers - fresh mint & pomegranate molasses (seasonal, gf)  
Wild Caught Sriracha Shrimp Cocktail (gf)  
PA Organic Cherry Tomato Caprese - fresh local mozzarella, basil, balsamic glaze (gf)  
Buckwheat Blinis with Caviar - crème fraiche & fresh chive (+\$5 pp)

## **hot hors d'oeuvres (choice of three)**

Miniature Twice Baked Organic Dutch Red Potatoes - parmesan, truffle sour cream (gf)  
Four Cheese Arancini - roasted red pepper pesto (gf)  
Pommes Dauphine - whipped potato puff, warm bleu cheese fondue  
PA-Local Truffle Fry Cups  
Grilled Chicken Satay, Korean BBQ Sauce (gf)  
Veal & Heritage Pork Belly Meatballs, Polynesian Sweet Sauce  
Bite Size Burgers  
Wilbur Seasonal Soup Shots (gf)  
Hand-Breaded NJ-Local Mozzarella Balls, Tomato Basil Marinara  
Char-Grilled, Grass-fed Beef Negimaki, Teriyaki Sauce  
Philly Cheese Steak, Spicy Ketchup  
Hand-Pressed Miniature Crab Cakes, Creole Remoulade  
Vermont Creamery Goat Cheese & Fig Phyllo Cups  
Miniature Farm Stand Vegetable Quiche  
Miniature Grilled Cheese & Roasted Tomato Bisque Shots  
Roasted New Zealand Lamb Chops, Mint Jus (gf, +\$9 pp)

## **salad (served with fresh Parker House dinner rolls)**

Local Greens Salad - Baby Lettuces, Radicchio, House Vinaigrette, Parmesan Crumb  
Satur Farms Arugula Salad - Poached Pear, Port Wine Vinaigrette, Pecan  
Farmer's Market Salad - Butter Lettuce, Green Goddess, Goat Cheese, Farm Vegetables (gf)

## **seated entrée (choice of two)**

Roasted & Simmered Chicken - herbs du provence, white wine lemon sauce (gf)  
12-Hour Braised Grass-Fed Beef Short Ribs, Red Wine Glaze (gf)  
Pistachio Crusted North Atlantic Salmon, Basil Cream Sauce  
Seared Statler Chicken, Natural Jus (gf)  
Grilled Grass-Fed Skirt Steak, Chimichurri  
Poached Fillet of Atlantic Sole, Lobster Sauce

## **dessert**

Cake provided by client with our coffee service station  
Passed Sweets with Tableside Coffee Service (+\$10 pp)

# THE SEATED #3

---

five hour reception with a seated dinner  
**\$165 per person**

## **cold hors d'oeuvres (choice of three)**

Wild Caught Tuna Poke Spoons - *wasabi tobiko, toasted sesame, dashi (gf)*  
Farm-Fresh Gazpacho - *chive oil (seasonal, gf)*  
Deviled La Belle Farm's Quail Eggs (*gf*)  
Smoked North Atlantic Salmon Roulade - *cream cheese, capers, red onion, & everything bagel*  
Watermelon Feta Skewers - *fresh mint & pomegranate molasses (seasonal, gf)*  
Wild Caught Sriracha Shrimp Cocktail (*gf*)  
PA Organic Cherry Tomato Caprese - *fresh local mozzarella, basil, balsamic glaze (gf)*  
Buckwheat Blinis with Caviar - *crème fraiche & fresh chive (+\$5 pp)*

## **hot hors d'oeuvres (choice of three)**

Miniature Twice Baked Organic Dutch Red Potatoes - *parmesan, truffle sour cream (gf)*  
Four Cheese Arancini - *roasted red pepper pesto (gf)*  
Pommes Dauphine - *whipped potato puff, warm bleu cheese fondue*  
PA-Local Truffle Fry Cups  
Grilled Chicken Satay, Korean BBQ Sauce (*gf*)  
Veal & Heritage Pork Belly Meatballs, Polynesian Sweet Sauce  
Bite Size Burgers  
Wilbur Seasonal Soup Shots (*gf*)  
Hand-Breaded NJ-Local Mozzarella Balls, Tomato Basil Marinara  
Char-Grilled, Grass-fed Beef Negimaki, Teriyaki Sauce  
Philly Cheese Steak, Spicy Ketchup  
Hand-Pressed Miniature Crab Cakes, Creole Remoulade  
Vermont Creamery Goat Cheese & Fig Phyllo Cups  
Miniature Farm Stand Vegetable Quiche  
Miniature Grilled Cheese & Roasted Tomato Bisque Shots  
Roasted New Zealand Lamb Chops, Mint Jus (*gf, +\$9 pp*)

## **appetizer (choice of one)**

Sea Salt Roasted Organic Beets - *whipped ricotta, balsamic reduction, hazelnuts (gf)*  
Warm Caramelized Onion & Vermont Creamery Goat Cheese Tart  
Tablesides Wilbur Seasonal Soup (*gf*)

## **salad (served with fresh Parker House dinner rolls)**

Local Greens Salad - *Baby Lettuces, Radicchio, House Vinaigrette, Parmesan Crumb*  
Satur Farms Arugula Salad - *Poached Pear, Port Wine Vinaigrette, Pecan*  
Farmer's Market Salad - *Butter Lettuce, Green Goddess, Goat Cheese, Farm Vegetables (gf)*

## **seated entrée (choice of two)**

Pan Seared Jurgielewicz Duck Breast, Port Wine Sauce (*gf*)  
Grass-Fed Filet Mignon, Bordelaise (*gf*)  
Rocky Mountain Lamb Porterhouse, Tarragon Mustard Sauce (*gf*)  
Olive Oil Poached Wild Caught Halibut, Olive Tapenade (*gf*)  
Maine Lobster Thermidor (*Market Price*)

## **dessert**

Cake provided by client with our coffee service station  
Passed Sweets with Tablesides Coffee Service (+\$10 pp)

# MENU ENHANCEMENTS

## Dessert

### PASSED SWEETS

+\$10pp (choice of three)

Espresso Chocolate Squares  
White Chocolate Dipped Strawberries  
Lemon Meringue Tartelette  
Warm Apple Empanadas  
White Chocolate Macadamia Nut Cookies  
Mini Cannoli Cones  
Petit Fours/Truffles (*Chef's Choice, gf, +\$3 pp*)  
Macaroons (*Chef's Choice*)  
Chocolate Mousse Cups (*gf*)



## Stations

(pricing available upon request)

Carving  
Pasta  
Cascading Seafood Tower (*Market Price*)  
Barista Station  
Charcuterie Board  
Sweets  
Antipasto  
Farmer's Market (*seasonal vegetables and dips or salads*)



## Intermezzo

(pricing available upon request)

Sorbet

## Vendor Meals

50% off of per person cost

## Children's Menu

8 & under

50% off of per person cost



# BEVERAGE SERVICE

---

All Bar Packages are priced for a four-hour open bar. There are also options to be billed based on consumption. Each package includes a complimentary champagne toast.

## DINNER WINE SERVICE

\$8 pp

### WINE & BEER

\$35 pp

Selections TBD

Extra Hour- +\$8pp

### WELL BAR

(includes wine & beer)

\$45 pp

Scotch *Dewar's*

Rye/Whiskey *Canadian Club*

Bourbon *Jim Beam*

Vodka *Kutskova*

Gin *Beefeater*

Rum *Bacardi*

Tequila *Casamigos*

Extra Hour- +\$10pp

### STANDARD BAR

(includes wine & beer)

\$50 pp

Scotch *Dewar's*

Rye/Whiskey *Seagram's VO*

Bourbon *Jack Daniel's*

Vodka *Tito's*

Gin *Tanqueray*

Rum *Bacardi, Malibu, Captain Morgan*

Tequila *Altos*

Cordials *Baileys, Kahlua, Southern Comfort,*

*Amaretto*

Extra Hour- +\$12pp

### PREMIUM BAR

(includes wine & beer)

\$55 pp

Scotch *Dewar's, Johnny Walker Black, Glenlivet*  
*12 Yr.*

Rye/Whiskey *Crown Royal*

Bourbon *Woodford Reserve*

Vodka *Tito's, Grey Goose*

Gin *Bombay Sapphire, Hendrick's*

Rum *Bacardi, Malibu, Captain Morgan*

Tequila *Patron Silver*

Cordials *Baileys, Kahlua, Southern Comfort,*

*Grand Marnier, Cointreau, B&B, Amaretto,*

*Chambord*

Extra Hour- +\$14pp

# VENUE FEES & ENHANCEMENTS

---

## **BALLROOM FEE**

\$5,000

## **CEREMONY FEE**

\$1,500

## **EXTRA HOUR**

\$2,500 - 5 hours maximum

# SEASONAL VENUE MINIMUMS

---

## ***January - April***

Friday/Sunday - \$10,000

Saturday - \$20,000

## ***May - December***

Friday/Sunday - \$15,000

Saturday - \$25,000

