

VAULT 634

WEDDINGS

— 2023 CELEBRATIONS

HISTORIC VENUE | EXCEPTIONAL EVENTS | CELEBRATE BEAUTIFULLY

WWW.VAULT634.COM



A NEW LEVEL OF ELEGANCE

The Gilded Age roars on at Vault 634. Located in the historic Lehigh Valley Trust Building in the heart of the Queen City, the great era of hope and prosperity was carefully preserved within its marble and gold halls. In 2018, a multi-million-dollar renovation fully restored the property's historic integrity and implemented all the luxurious amenities that couples look for in a modern venue and transition it into a canvas for truly stunning events.



ALL-INCLUSIVE EVERYTHING

We understand that every vision is unique. To better serve you, the team at Vault 634 combines their expertise to create bespoke event details carefully selected to make your dream event a reality. Our process begins with three starting points: Classic, Premium, and Sovereign, which will help our team build your full event.

We work to address every detail for you on your special day. If you don't see something, simply ask!

At Vault 634 we build everything into one transparent package, free of hidden fees and surprises. Our pricing is all-inclusive and includes the following items and services:

Venue

- ◇ Complete Exclusivity
- ◇ Personalized Event Planning
- ◇ Wedding Concierge
- ◇ State-Of-The-Art Audio/Visual Systems
- ◇ Lighting Technician
- ◇ Special Pricing for Hotel Guestrooms
- ◇ VIP Parking in Front of the Venue
- ◇ Private Guest Parking
- ◇ All Setup and Tear-down

Amenities

- ◇ Round and King Tables
- ◇ Custom Napoleon Chairs
- ◇ Customized Menu Cards
- ◇ Choice of Gold or Platinum China
- ◇ Choice of Vintage and Luxury Overlays
- ◇ Versatile / Moveable Dance Floor
- ◇ Assorted Centerpieces and Candles
- ◇ Custom Framed Table Numbers
- ◇ Upgraded Linens for Your Cake Table

Food Service

- ◇ Custom Menu Creation
- ◇ Dedicated Service Staff and Bartenders

Beverage Service

- ◇ Open Bar with Premium Brands
- ◇ Customized Signature Drinks

We are honored to be part of your celebration and look forward to this journey together!



CLASSIC

Package Overview

The Classic Package bundles the essentials for a truly breathtaking event into one simplified package.

Welcome Reception

- ◇ **Four (4) Butlered Hors d'oeuvres** chosen from our menu or customized to meet your style and taste.
- ◇ **One (1) Reception Display**, presented for you and your guests to enjoy during your cocktail hour.

Dinner Service

- ◇ **Two-course Plated Dinner** including a signature salad, artisan bread, and a choice of custom plated entrees.
- ◇ **Dessert and Coffee Station**, including your wedding cake, petite dessert bar, and a selection of gourmet coffees.

Beverage Service

- ◇ **Four (4) Hour Open Bar Service** featuring Vault 634 select beers, wines, spirits, and soft drinks.
- ◇ **Wine Service With Dinner** featuring your choice of red or white from our cellar and served tableside.
- ◇ **Celebration Champagne Toast** to ensure you and your guests properly celebrate the beginning of your story!

Amenities

- ◇ **Lighting Specialist** to ensure the perfect light for your introductions and first dance.
- ◇ **Dance Floor Lighting** for some extra flare.
- ◇ **Pinspot Lighting for the Cake Table** to highlight the delicious centerpiece.

SATURDAY & HOLIDAYS

\$187.50 Per Guest

(\$18,500 Minimum)

Includes food, beverage, venue rental, amenities, staff, service charge (22%), and sales tax (6%).

(\$144.99 before service & tax)

FRIDAY & SUNDAY

\$187.50 Per Guest

(\$12,200 Minimum)

Includes food, beverage, venue rental, amenities, staff, service charge (22%), and sales tax (6%).

(\$144.99 before service & tax)



PREMIUM

Package Overview

The Premium Package includes all the offerings in the Classic Package and adds additional passed hors d'oeuvres and a second reception display for your cocktail hour.

Welcome Reception

- ◇ **Four (4) Butlered Hors D'oeuvres** chosen from our menu or customized to meet your style and taste.
- ◇ **Two (2) Reception Displays**, presented for you and your guests to enjoy during your cocktail hour.

Dinner Service

- ◇ **Two-course Plated Dinner**, including signature salad, artisan bread, and choice of custom plated entrees.
- ◇ **Dessert and Coffee Station**, including your wedding cake, petite dessert bar, and a selection of gourmet coffees.

Beverage Service

- ◇ **Four (4) Hour Open Bar Service** featuring Vault 634 select beers, wines, spirits, and soft drinks.
- ◇ **Wine Service With Dinner** featuring your choice of red or white from our cellar and served tableside.
- ◇ **Celebration Champagne Toast** to ensure you and your guests properly celebrate the beginning of your story!

Amenities

- ◇ **Lighting Specialist** to ensure the perfect light for your introductions and first dance.
- ◇ **Dance Floor Lighting** for some extra flare.
- ◇ **Pinspot Lighting for the Cake Table** to highlight the delicious centerpiece.

SATURDAY & HOLIDAYS

\$198.00 Per Guest

(\$19,800 Minimum)

Includes food, beverage, venue rental, amenities, staff, service charge (22%), and sales tax (6%).

(\$153.11 before service & tax)

FRIDAY & SUNDAY

\$198.00 Per Guest

(\$12,800 Minimum)

Includes food, beverage, venue rental, amenities, staff, service charge (22%), and sales tax (6%).

(\$153.11 before service & tax)



SOVEREIGN

Package Overview

Sovereign is Vault 634's ultra-premium package, designed specifically to deliver your guests a truly elevated experience. Sovereign includes all aspects of the Classic and Premium Packages and includes an additional display during your cocktail hour and a late-night nosh station.

Welcome Reception

- ◇ **Five (5) Butlered Hors D'oeuvres** chosen from our menu or customized to meet your style and taste.
- ◇ **Two (2) Reception Displays**, presented for you and your guests to enjoy during your cocktail hour.

Dinner Service

- ◇ **Two-course Plated Dinner**, including a signature salad, artisan bread, and a choice of custom plated entrees.
- ◇ **Dessert and Coffee Station**, including your wedding cake, petite dessert bar, and a selection of gourmet coffees.
- ◇ **Late-night Nosh Station**, for something sweet (or savory) to end your evening!

Beverage Service

- ◇ **Four (4) Hour Open Bar Service** featuring Vault 634 select beers, wines, spirits, and soft drinks.
- ◇ **Wine Service With Dinner** featuring your choice of red or white from our cellar and served tableside.
- ◇ **Celebration Signature Toast** to ensure you and your guests properly celebrate the beginning of your story!

Amenities

- ◇ **Lighting Specialist** to ensure the perfect light for your introductions and first dance.
- ◇ **Dance Floor Lighting** for some extra flare.
- ◇ **Pinspot Lighting For The Cake Table** to highlight the delicious centerpiece.
- ◇ **Confetti Cannon** for an unforgettable dance floor experience

SATURDAY & HOLIDAYS

\$210.00 Per Guest

(\$21,000 Minimum)

Includes food, beverage, venue rental, amenities, staff, service charge (22%), and sales tax (6%).

(\$162.39 before service & tax)

FRIDAY & SUNDAY

\$210.00 Per Guest

(\$13,700 Minimum)

Includes food, beverage, venue rental, amenities, staff, service charge (22%), and sales tax (6%).

(\$162.39 before service & tax)



HORS D'OEUVRES

Poultry & Pork

- ◇ Korean Glazed Pork Belly Confit
- ◇ Chicken Tandoori, *Green Curry Spiced Yogurt*
- ◇ Chicken & Waffles, *Chili Butter & Aromatic Maple Syrup*
- ◇ Pork Belly Bao Bun, *Hoisin Glaze, Gochujang Aioli, Pickled Cucumber*
- ◇ Vietnamese Pork Meatball, *Sriracha Aioli*
- ◇ Asian Marinated Chicken Satay, *Spicy Peanut Sauce*
- ◇ Petite Chicken Tostada, *Chipotle Lime Crema*
- ◇ Curried Chicken Salad Lettuce Wraps

Beef & Lamb

- ◇ Mini Lamb Curry Empanadas, *Raisin Chutney, Green Harissa, Wildflower Honey*
- ◇ Steak Tartare, *Shallots & Capers, Ciabatta Crostini, Sauce Béarnaise*
- ◇ Lamb Kofta, *Spring Onion & Coriander, Cucumber, Fresh Mint*
- ◇ Teriyaki Beef Skewers, *Sesame & Spring Onions*
- ◇ Petite Spiced Lamb Meatball, *Lemon Thyme Savory Custard*
- ◇ Korean Sticky Beef Satay
- ◇ Rare Beef Tataki, *White Soy, Shisha Leaf, Scallions*

Seafood & Shellfish

- ◇ Petite Crab Cakes, *Lemon Aioli*
- ◇ Octopus Ceviche, *Tostones, Citrus, Chili Crema, Cilantro*
- ◇ Smoked Salmon Cone, *Roasted Capers, Lemon Zest*
- ◇ Tuna Poke Spoon, *Seaweed Salad*
- ◇ Caviar & House-Made Chips
- ◇ Seared Scallop, *Sweet Corn Cream, Bacon Jam*
- ◇ Fish & Chips, *Potato Flake Cod, House-made Tartar Sauce, Lemon*
- ◇ Fire Roasted Oyster, *Compound Butter*

Vegan & Vegetarian

- ◇ Deviled Toast, *Fried Capers, Chervil*
- ◇ Crispy Potato Cake, *Crème Fraîche, Caviar*
- ◇ Bruschetta, *Roasted Beets, Chèvre, Aged Balsamic*
- ◇ Heirloom Tomato Tartlet, *Balsamic Glaze, Basil*
- ◇ Seasonal Arancini, *Parmesan & Truffle Oil*
- ◇ Watermelon Gazpacho Shooters, *Crème Fraîche*
- ◇ Seasonal Vegetarian Beignet, *Meyer Lemon Aioli*
- ◇ Tofu Corndog, *Spicy Brown Mustard*



DISPLAYS

Mini Biscuit Display

goat cheese rosemary biscuit, jalapeno cheddar biscuit, lemon poppyseed biscuit, assorted jams, flavored butters, and seasonal spreads

Market Salad Station

baby red romaine, arugula, iceberg lettuce, diced cucumber, tomatoes, red onion, celery, olives, artichoke hearts, shredded cheddar, and bleu cheese crumbles, house-made ranch, raspberry vinaigrette, avocado & basil balsamic

Antipasto Bar

domestic and international cheeses, assorted cured meats, grilled vegetables, mixed olives, traditional garlic hummus, bruschetta with baby mozzarella, gilled pita, lavash, baguette, balsamic glaze and pesto

(+\$10.00 per guest)

Raw Bar

freshly-shucked east and west coast oysters, long island clams on the half shell, jumbo peeled shrimp, & scallop ceviche, served with mini tabasco bottles, lemon wedges, cocktail sauce, shallot mignonette, and aioli.

(+\$20.00 per guest)

The Wurst

bratwurst, kielbasa, knockwurst, sauerkraut, german style red cabbage, spicy brown mustard, whole grain mustard, horseradish, pumpernickel toast points

Charcuterie

chef's selection of imported and domestic cured meats, grapes, dried fruits, & toasted seasoned nuts, honeycomb, freshly sliced baguette and assorted specialty crackers

Seasonal Bruschetta

traditional tomato, mozzarella & basil bruschetta, classic garlic hummus, and chef's choice of seasonally inspired spreads and toppings, housemade crostini, pita, & lavash

The Queen's Table

an expansive selection of grilled and fresh vegetables, domestic and international cheeses, dried and fresh fruits, berries, cured and aged meats, assorted crackers, lavash, flatbreads, and baguettes. seasonal spreads, dips, chutneys, infused olive oils, assorted nuts, and accouterments

(+\$20.00 per guest)



SALADS

Golden Beet Salad

strawberries, watermelon radish, ricotta salata, bibb lettuce, pistachios, balsamic-honey vinaigrette

English Cucumber Salad

cherry tomato, kalamata olives, peppers, red onion, bibb lettuce, feta cheese, red wine vinaigrette

Pea & Mint Salad

charred pearl onions, radish, sweet peppers, pea tendrils, lemon vinaigrette

Quinoa & Kale Salad

shaved carrots, peas, radish, feta cheese, sunflower seeds, lemon mint chia seed dressing

Roasted Corn Salad

baby mixed greens, chèvre cheese, sugared pecans, dijon vinaigrette

Watermelon Salad

watercress, blueberries, toasted almonds, strawberry radish, goat cheese, lime vinaigrette

Brussel Sprout Salad

sweet potato, arugula, bacon, chipotle-apricot vinaigrette

Watercress Salad

crispy prosciutto, fresh fig, goat cheese, white balsamic vinaigrette

Farro Salad

cider infused farro, fennel, carrots, kale, red onion, figs, honey vinaigrette

Fennel Salad

watercress, orange segments, fennel pollen, toasted almonds, honey-ginger vinaigrette

Acorn Squash Salad

tuscan kale, dried figs, feta, toasted almonds, pomegranate seeds, maple-brown sugar dressing

Mixed Berry Salad

fresh berries, watercress, marcona almonds, lime vinaigrette



FROM THE PASTURE

Grilled Flat Iron Steak

*sweet potato mash, lemon pepper haricots vert,
calabrian herb sauce*

Braised Short Rib

*roquefort grits, enoki mushroom, radish,
peas, baby carrots*

Barbeque Braised Short Ribs

*mango pineapple barbeque, jalapeno honey cornbread,
poblano slaw, black lava sea salt*

Flank Steak Roulade

*herbs, spinach, prosciutto, provolone cheese,
double-stuffed potato*

Coffee Crusted Sirloin Of Beef

*butter potato purée, grilled asparagus,
black currant demi-glace*

Herb Crusted Rack Of Lamb

*rustic ratatouille hash, horseradish duchess mashed potatoes,
pan jus*

FROM THE FARM

Lemon Thyme Chicken

*shaved fennel salad,, lemon thyme vinaigrette,
grilled zucchini, roasted fingerling potatoes*

Anise & Honey Braised Chicken

*roasted garlic mashed potatoes,
roasted seasonal vegetables, honey pan jus*

Glazed Duck Breast

*black cherry gastrique, patty pan squash,
parsnip purée*

Duck Confit

*potato gnocchi, honey-fig glaze,
brussel sprouts & pancetta, grated manchego*

Boneless Pork Loin

*grilled pineapple mango salsa, miso-mustard vinaigrette,
coconut jasmine rice, grilled asparagus*

Stuffed Pork Chop

*bleu cheese, bacon & chive stuffing, roasted broccolini, baby
red potatoes*



FROM THE SEA

Cedar Roasted Salmon

roasted carrots, patty pan squash, grilled lemon, fingerling potatoes, lemon beurre blanc

Monkfish Osso Bucco

petite summer and root vegetables, bacon lardons, fish fumé

Crab Cake

remoulade, seasonal succotash, scented jasmine rice

Pan Seared Scallops

lemon basil risotto, shaved fennel & carrot salad, sweet pea purée, meyer lemon oil

Lobster Tail

truffle poached, sauce béarnaise, caviar, seasonal vegetables

Pan Roasted Monkfish

chorizo & cannellini bean stew, seasonal vegetables, sauce vierge

Barbeque Salmon Fillet

fried leeks, barbeque glaze, sweet potato hash, pan seared broccolini

Chilean Sea Bass

russet potato plank, grilled asparagus, herb gremolata

Lobster Ravioli

fresh pasta, asparagus tips, pernod cream sauce, parmesan crisp

Oven Roasted Branzino

olive tapenade, israeli couscous, mediterranean salad

FROM THE GARDEN

Stuffed Portobello Mushroom

tomato, sauteed spinach, fire roasted pepper, roasted garlic and shaved parmesan

Polenta

wild mushrooms, cream sauce, shaved parmesan

Butternut Squash Ravioli

fresh pasta, pistachios, sage brown butter

Portobello Mushroom Napoleon

herbed goat cheese, eggplant, roasted yellow pepper, mozzarella, madeira mushroom sauce

Char-Grilled Tofu Steak

mushrooms and fresh tomato sauce

Stuffed Bell Pepper

quinoa, sautéed vegetables, fresh herbs, feta cheese



DESSERT STATION

Petite Dessert Bar

chef's selection of seasonal dessert bites, artisanal fruit & berry display

Wedding Cake

client's wedding cake will be cut and plated in addition to the dessert display

Gourmet Coffee Station

regular and decaffeinated coffee, tea forte teas, assorted accoutrements and flavorings

SWEET ENHANCEMENTS

Cobbler & Crumb Bar

blackberry cobbler, maple walnut apple crisp, cherry pecan cobbler, vanilla bean ice cream

(+12.00 per guest)

Flambé Dessert Station

your choice of bananas foster or cherries jubilee flamed live with vanilla bean ice cream

(+15.00 per guest)

Classic Cheesecake Bar

new york style cheesecake with your choice of sauces and toppings

(+\$12.00 per guest)

Miniature Belgian Waffles

a selection of three signature waffle flavors with your choice of five delicious toppings and sauces

(+15.00 per guest)

Zeppole Fondue

assorted italian doughnut holes with dark chocolate, caramel, white chocolate, crushed nuts, toasted coconut, and sprinkles

(+\$15.00 per guest)

Milk & Cookies

chocolate, white chocolate macadamia nut, oatmeal raisin, chocolate fudge, brownies and blondies, 2% milk, almond milk.

(+\$12.00 per guest)



LATE NIGHT NOSH

Out of the Park

miniature corn dogs, salted pretzel bites, cracker jacks, cheese sauce, spicy mustard, ketchup

(+\$10.00 Per Guest)

Nacho Totchos

crispy tater tots, nacho cheese sauce, sliced scallions, sour cream, bacon bits, brown gravy, ranch dressing barbeque pulled pork, texas style chili

(+\$15.00 Per Guest)

Chips & Dips

grilled pita chips with roasted garlic hummus, blue corn tortilla chips with fresh guacamole and salsa, potato chips with sour cream & onion dip

(+\$12.00 Per Guest)

Street Tacos

barbacoa beef, chicken tinga & pork carnitas, shredded lettuce, diced tomatoes, green onion, cheddar jack cheese, salsa roja, sour cream, pickled jalapenos, fresh flour & corn tortilla shells

(+\$15.00 Per Guest)

Housemade Nugget Bar

chicken nuggets & waffle fries, bbq, honey mustard, honey sracha, sweet and sour, ketchup

(+\$14.00 Per Guest)

Popcorn Bar

cheddar cheese, butter & caramel popcorn with assorted drizzles and toppings

(+\$10.00 Per Guest)

Philly Cheese Steak Bar

petite rolls, chopped sirloin, sauteed onions, grilled peppers & mushrooms, cheese sauce, ketchup

(+\$15.00 Per Guest)

Chicken Wing Station

classic buffalo, garlic parmesan, lemon pepper, & barbeque bone-in chicken wings, bleu cheese and ranch dressing, celery & carrot sticks

(+\$20.00 Per Guest)

Breakfast at Midnight

scrambled eggs, applewood smoked bacon, country style sausage, cheddar cheese on your choice of croissant, english muffin, or bagel, served with crispy hashbrowns

(+\$15.00 Per Guest)



BAR SERVICE

All Vault 634 event packages come with a ***four-hour open bar*** featuring Vault 634 signature house spirits, ***tablesides wine service*** during dinner, and a ***celebratory champagne toast***.

Vodka

- ◇ Tito's
- ◇ Stateside

Gin

- ◇ Hendricks
- ◇ Bombay Sapphire

Tequila

- ◇ Lunazul Blanco
- ◇ Lunazul Reposado

Scotch

- ◇ Johnnie Walker Black
- ◇ Dewar's White Label

Whiskey

- ◇ Jack Daniels
- ◇ Jim Beam
- ◇ Maker's Mark
- ◇ Jameson

Rum

- ◇ Bacardi Superior
- ◇ Captain Morgan
- ◇ Malibu Coconut

Bottled Beer

- ◇ Yuengling
- ◇ Miller Lite
- ◇ Stella Artois
- ◇ Seasonal IPA (*Craft*)
- ◇ Hard Seltzer
- ◇ Rotating Seasonal Craft Draft Beer Selection

Non-Alcoholic

- ◇ Coca-Cola Products
- ◇ Orange Juice
- ◇ Grapefruit Juice
- ◇ Cranberry Juice
- ◇ Pineapple Juice

His / Hers Cocktails

Signature cocktails will be custom created for you by our team of mixologists to match your tastes and preference.

