

# **Banquet Package**

**The Brass Rail offers a private room available for breakfast, lunch and dinner. All events are important to us and we are here to help make your planning simple and your event a success!**

**3015 Lehigh Street Allentown Pennsylvania**

**610-797-1927**

**[www.brassrailrestaurant.com](http://www.brassrailrestaurant.com)**

## **Accommodations**

### **Oak Room**

- \* A private room for a minimum of 25 and a maximum of 100+ guests.
  - \* Separate entrance and restrooms.
  - \* Full service bar.

# **Banquet Policies**

## **Banquet Pricing**

All prices are guaranteed up to six months from the booking date. **All prices include state tax and an 18% gratuity.**

## **Reservation Confirmation**

A reservation will not be considered confirmed until a \$100 deposit has been received. As a courtesy, the Brass Rail will grant a 14 day grace period from the booking date. If the deposit is not received within the 14 day grace period, your reservation is subject to cancellation.

## **Deposits and Payment**

All deposits will be applied to the final balance, which will be due at the end of the event. Balance is payable by cash, Check, Visa, MasterCard or Discover.

## **Menu**

Menu selections must be confirmed 14 days prior to the event. No foods or beverages may be brought onto the premises with the exception of special occasion cakes.

## **Guest Counts**

An estimated number of guests will be required 14 days prior to the event. The exact number must be confirmed 2 days prior to the event. This number will be considered a guarantee, not subject to reduction. Additions will be priced accordingly.

## **Alcoholic Beverage Service**

Guests may not bring onto the premises any alcoholic beverages, nor take any open alcoholic beverages off of the premises. The Brass Rail will not serve any guest under the age of 21 and reserves the right to refuse service. The bar will be closed during the dinner service (approximately one hour).

## **Cancellations**

Any cancellation of a scheduled event will result in the loss of the deposit, unless the room is rebooked.

# **Breakfast**

Available 7 am to 11 am

## **Continental \$8.00**

Assorted Danish  
Bagels with cream cheese  
Fruit Cup  
Tomato & Orange Juice  
Coffee  
Tea

## **Classic Buffet \$10.00**

Scrambled Eggs  
Oven Brown Potatoes  
Bacon  
Sausage  
Toast  
Tomato & Orange Juice  
Coffee & Tea

## **Deluxe Buffet \$12.00**

Scrambled Eggs  
Oven Brown Potatoes  
Bacon  
Sausage  
Toast  
**Choice of:** Hotcakes **or** French Toast  
Tomato & Orange Juice  
Coffee & Tea

# **Hors d'oeuvres & Appetizers**

All hors d'oeuvres and appetizers must accompany a meal.

## **Hot Selections** **50 Pieces**

Mozzarella Sticks	\$60.00
Meatballs in Sauce	\$60.00
Hot Wings	\$70.00
Jalapeno Poppers	\$60.00
Breaded Mushrooms	\$50.00
Mini Crab Cakes (fried)	\$50.00
Scallops Wrapped in Bacon	\$100.00
Coconut Shrimp	\$80.00
Pot Stickers	\$60.00

## **Cold Selections**

Ring Bologna & Cheese	\$20.00
Shrimp Cocktail Bowl (50 pieces)	\$110.00
Vegetable Tray	\$31.00

## **Snacks**

Chips & Pretzels     \$ .75 person

## **Lunch Platters \$14.00**

Available 11 am to 4 pm  
Served with dinner rolls & beverage.

### **Appetizers (Choose One)**

Soup or Fruit Cup

### **Entrees (Choose Two)**

Fried Crab Patties with 2 vegetables  
Baked Haddock with 2 vegetables  
Pennsylvania Dutch Chicken Pot Pie and tossed salad  
Chicken Cakes with 2 vegetables  
Chopped Sirloin Steak with 2 vegetables  
Roast Chicken Leg with filling and 1 vegetable  
Ziti with Meatball and tossed salad

### **Vegetables Choices**

Baked Potato Mashed Potato French Fries  
Green Beans Vegetable Medley Corn Carrots  
Creamed Cabbage Pickled Cabbage Apple Sauce Home Style  
Filling

### **Dessert (Choose One)**

Chocolate Cake Apple Pie Rice Pudding Tapioca Pudding  
Vanilla Ice Cream with Chocolate Syrup  
Lemon Meringue Pie Strawberry Cake

## **Cheesesteak Platter \$16.00**

**Choice of:** Tossed Salad or Soup  
Cheesesteak  
French Fries  
Dessert  
Beverage

### **Dessert Choices (Choose One)**

Chocolate Cake   Rice Pudding   Tapioca Pudding  
Vanilla Ice Cream with Chocolate Syrup  
Lemon Meringue Pie   Strawberry Cake

## **Hot Italian Buffet \$20.00**

Tossed Salad  
Garlic Bread  
**Choice of:** Baked Ziti or Lasagna  
Meatballs  
**Choice of:** Veal Scallopine or Italian Sausage with peppers & Onions  
Chocolate Cake  
Beverage

## **Traditional Buffet \$14.00**

Sliced Ham  
Turkey  
American Cheese  
Steak Rolls  
**Choice of:** Macaroni or Potato Salad  
Meatballs  
Chips & Pretzels  
Mustard & Mayonnaise  
Lettuce, Tomato & Pickles  
Chocolate Cake  
Beverage

## **Family Style Menu \$20.00**

All served with tossed salad, dinner rolls & beverage.

### **Appetizer (Choose one)**

Soup or Fruit Cup

### **Entrees (Choose two)**

Pot Roast.....Baked Ham.....Roast Pork  
Baked Breaded Chicken.....Roast Chicken.....Roast Turkey  
Fried Crab Patties.....Baked Haddock.....Meatballs

### **Sides (Choose Three)**

Home Style Filling Dutchess Potatoes Mashed Potatoes  
Sweet Potatoes Ziti with Marinara Sauce Creamed Cabbage  
Pickled Cabbage Apple Sauce Green Beans Corn  
Peas Carrots Sauerkraut Vegetable Medley

### **Dessert (Choose One)**

Chocolate Cake Rice Pudding Tapioca Pudding  
Apple Pie Lemon Meringue Pie Strawberry Cake  
Vanilla Ice Cream with Chocolate Syrup

# **Platter Style Menu**

All served with tossed salad, dinner rolls & beverage.

## **Appetizer (Choose one)**

Soup or Fruit Cup

## **Entrees (Choose two)**

Spaghetti & Meatballs	16.50
Veal Parmesan with Pasta	17.75
Chicken Parmesan with Pasta	17.75
Pork & Sauerkraut with mashed potatoes	20.00
Pot Roast with 2 vegetables	17.00
Chicken Marsala with 2 vegetables	17.00
Chicken Cor Don Bleu with 2 vegetables	17.00
Roast ½ Chicken with 2 vegetables	17.00
Chicken Neptune with 2 vegetables	17.00
Chopped Sirloin Steak with 2 vegetables	18.00
Prime Rib Au Jus with 2 vegetables	21.50
Black Diamond Steak with 2 vegetables	19.00
Filet Mignon with 2 vegetables	27.00
Delmonico Steak with 2 vegetables	30.00
Filet of Salmon with 2 vegetables	20.00
Baked Haddock with 2 vegetables	20.00
Stuffed Haddock with 2 vegetables	21.00
Fried Crab Patties with 2 vegetables	17.75
Rock Lobster Tail with 2 vegetables	36.75
Stuffed Lobster Tail with 2 vegetables	38.00

## **Vegetable Choices**

Baked Potato    Baked Stuffed Potato    Mashed Potato    French Fries  
Vegetable Medley    Green Beans    Corn    Carrots  
Creamed Cabbage    Pickled Cabbage    Apple Sauce    Home Style Filling

## **Dessert (Choose One)**

Chocolate Cake    Apple Pie    Rice Pudding    Tapioca Pudding  
Vanilla Ice Cream with Chocolate Syrup    Lemon Meringue Pie    Strawberry Cake



## Children's Menu

We offer discounts to children for the Buffet and Family Style menus:

0-5 years of age	Free
5-10 years of age	\$3.00 off

OR

Select one of the following children's platter:

All served with a beverage & dessert.

Hotdog with french fries	\$7.00
Hamburger with French fries	\$7.50
Grilled Cheese with French fries	\$7.00
Chicken Fingers with French fries	\$9.00
Spaghetti	\$7.00
Ravioli	\$7.50

## **Available Upgrades**

### **Appetizers**

Individual Shrimp Cocktail      \$4.50 per person

### **Buffets**

Fruit Cup	\$1.25 per person
Tossed Salad	\$1.25 per person
Baked Beans	\$1.25 per person
Macaroni Salad	\$1.25 per person
Potato Salad	\$1.25 per person
Sliced Salami	\$1.25 per person
Cappicola Ham	\$1.25 per person
Provolone Cheese	\$1.25 per person

### **Family Style**

Additional Entrée	\$1.50 per person
Additional Vegetable	\$1.00 per person

### **Desserts**

Ala Mode Style	\$ .75 per person
Cheesecake	\$ .50 per person
Reeses Torte	\$1.50 per person

## **Beverage Service**

**There is no additional charge for the bar or bartender. The bar will be closed during dinner service (approximately one hour).**

### **Cash Bar**

Includes house brands, call liquors, top shelf, wine and beer. Guests pay for their alcoholic beverages.

### **Open Bar**

All alcoholic beverages ordered by guests are added to your final bill. An 18% gratuity is also added.

### **Combinations**

A limited selection of alcoholic beverages (example: wine & beer) is added to your final bill. Guests pay for all other alcoholic beverages.

### **Pricing:**

Draft Beer	2.00
Bottled Beer	3.50/5.00
House Wine by the glass	5.00
Cocktails-call brand	3.00/4.00
Cocktails-premium brand	5.00/6.00
Half Barrel Domestic	\$225.00
Quarter Barrel Domestic	\$125.00

### **Wine by the Bottle:**

Chardonnay	29.00
Merlot	29.00
White Zinfandel	28.00
Champagne	25.00
Cabernet	29.00
Pinot Grigio	29.00
Riesling	29.00

# Function Checklist

## At time of booking:

Type of function: \_\_\_\_\_

Date of function: \_\_\_\_\_

Estimated Number of guests: \_\_\_\_\_

Time of arrival: \_\_\_\_\_

Time of meal: \_\_\_\_\_

## Two weeks prior to event:

Updated number of guests \_\_\_\_\_

### Menu Choices

Family Style \_\_\_ Platter Style \_\_\_ Buffet \_\_\_

Hors d'oeuvres \_\_\_\_\_

Appetizer \_\_\_\_\_

Entrée \_\_\_\_\_

Vegetables/Sides \_\_\_\_\_

Dessert \_\_\_\_\_

### Bar Service

Cash \_\_\_ Open \_\_\_ Combination \_\_\_

### Set Up

(cake table, gift table, DJ, head table, podium, etc)

\_\_\_\_\_  
\_\_\_\_\_

## Two days prior to event:

Final Guest Count (called in) \_\_\_\_\_