

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

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) _____