**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**

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

**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

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.**

**Appetizer**

Soup

**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

**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

**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**

Soup

**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 Vanilla Ice Cream with Chocolate Syrup

**Platter Style Menu**

**All served with tossed salad, dinner rolls & beverage.**

**Appetizer**

Soup

**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

**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

Raspberry Swirl Cheesecake $2.50 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)

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**Two days prior to event:**

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