



THE  
ANTHRACITE  
CENTER

## 2023 Events

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41 North Main Street, Carbondale, PA 18407

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[www.anthracitecenter.com](http://www.anthracitecenter.com)

## The Venue

Originally built in 1928 as the First National Bank of Carbondale, The Anthracite Center is one of the oldest and most iconic buildings on Main Street. This historic landmark holds a grand presence with its gothic inspired architecture. Inside the old bank is a revived space, rich in historic influence featuring cast stone, marble, and woodwork original to the building which we've lovingly preserved and restored, making us the perfect backdrop to your event.

## The Patio

All events include exclusive access to our patio (weather-permitting) furnished with tables, chairs, umbrellas, cigar ashtrays, and string lighting.

## Parking

On-site parking is available free of charge in our lot on a first come basis. Street parking is available throughout Downtown Carbondale with no charge Monday-Friday after 5pm or all-day Saturday & Sunday.

## Capacity

We can accommodate from 30 guests up to 200 guests for a sit-down event on our two levels: the main floor (110) and the mezzanine (90).

\*Floor plan, menu style, and auxiliary needs will dictate seating capacity.

## Securing Your Date

A **signed contract** and **\$250 non-refundable deposit** are required to secure the date.

## Selecting Your Menu

Final menu style and selections are due at least 6 weeks prior to your event date.

## Dietary Restrictions

All dietary restrictions and/or allergies must be provided in writing within 14 days of event.

## Pricing

20% Service Charge and 6% PA Sales Tax Not Included

Minimums May Apply – Prices are Subject to Change

Vendors and Children 12 & Under – Half Price Meal | Children 2 & Under – No Charge

## **Final Counts & Balances**

Final guest count must be submitted in writing at least 14 days prior to your event.

All balances are due in full 10 days prior to your event.

Any additional costs that arise will be due within 2 days of your event.

Cash, cashier's check, ACH bank transfer, and credit/debit card are accepted.

A 3% processing fee will be added to any credit/debit card payment.

## **Packages**

All Packages Include:

3 Hours of Event Time (Plus 2 Hours of Setup Time & 1 Hour of Breakdown Time)

Ice Water, Coffee, Hot Tea, Iced Tea, and Lemonade

Tables (72" Round, 8' Long, 30" High Top, 30" Café)

Gold Chiavari Chairs

Gold Floor-Length Tablecloths and a Variety of Linen Napkins

(Other tablecloth options can be special ordered for an additional fee)

Gold Decorative Plate Chargers

China, Silverware, Glassware, and Wait Staff

Color-Coordinated Indoor and Outdoor Up-Lighting

## **Venue Decor**

We strive to make every event here a special and welcoming experience.

Every effort will be made to allow clients to prepare decorations reflecting their creative requirements.

No adhesive or penetrating items are to be used on our doors, walls, ceilings, floors, or furniture.

No glitter or confetti is allowed on site. All candles must be contained or enclosed in glass.

## **Conduct**

The Anthracite Center has the following conduct policies:

- No alcohol will be served to anyone under 21.
- We reserve the right to stop serving any guest who appears to be intoxicated.
  - We do not serve "shots" at any event.
  - No drug use will be tolerated on premise.
- All alcohol must be purchased/served by The Anthracite Center.
  - No alcohol can be brought into the venue.
- Loud music must end by 10 p.m. Sunday thru Thursday and by 11 p.m. Friday and Saturday.

## Brunch Buffet

### Choice of Six Options

- Assorted Muffins, Breads, and Pastries
- Belgian Waffles
- French Toast
- Scrambled Eggs
- Mini Frittata
- Bacon
- Breakfast Sausage
- Home Fries
- Fresh Fruit Salad
- Caprese Pasta Salad
- Coleslaw
- Cucumber Salad
- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette dressing
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette dressing
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette dressing
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon dressing
- Balsamic Grilled Vegetable Wraps
- Grilled Chicken Caesar Wraps
- Poppyseed Chicken Salad on a Croissant
- BBQ Pulled Pork with Slider Rolls
- Honey Glazed Ham
- Sausage and Peppers
- Chicken Strips with Butter & Garlic
- Grilled Bruschetta Chicken
- Fried Meatballs with Marinara Sauce
- Roast Top Round of Beef
- Eggplant Parmesan Towers
- Manicotti with Marinara Sauce
- Penne or Farfalle Pasta with Marinara or Vodka Sauce
- Mac and Cheese

## Plated Lunch

### Choice of One Salad

- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette dressing
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette dressing
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon dressing
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette dressing

### Choice of One Entree

- Balsamic Grilled Vegetable Wraps
- Grilled Chicken Caesar Wraps
- Poppyseed Chicken Salad on a Croissant
- BBQ Pulled Pork with Slider Rolls
- Chicken Strips with Butter & Garlic
- Grilled Bruschetta Chicken
- Chicken Francaise with Lemon Butter Sauce
- Chicken Marsala with Fresh Mushrooms
- Dijon Encrusted Salmon
- Eggplant Parmesan Tower
- Manicotti with Marinara Sauce
- Penne a la Vodka
  - Add Chicken
  - Add Shrimp

Chef's Selection Side Pairing with Entrée

## Luncheon Buffet

### Choice of One Salad

- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette dressing
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette dressing
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette dressing
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon dressing
- Caprese Pasta Salad
- Cucumber Salad
- Coleslaw
- Fresh Fruit Salad

### Choice of One Pasta

Penne or Farfalle with Marinara or Vodka Sauce

### Choice of Two Entrées

- Balsamic Grilled Vegetable Wraps
- Grilled Chicken Caesar Wraps
- Poppyseed Chicken Salad on a Croissant
- BBQ Pulled Pork with Slider Rolls
- Chicken Strips with Butter & Garlic
- Grilled Bruschetta Chicken
- Breaded Chicken Cutlets
- Chicken Francaise with Lemon Butter Sauce
- Chicken Marsala with Fresh Mushrooms
- Sausage & Peppers
- Fried Meatballs
- Roast Top Round of Beef
- Honey Glazed Ham
- Dijon Encrusted Salmon
- Eggplant Parmesan Towers
- Manicotti with Marinara Sauce
- Penne a la Vodka
  - Add Chicken
  - Add Shrimp

Chef's Selection Starch and Vegetable

Dinner Rolls with Butter

## Summer BBQ Buffet

### Choice of Two Salads

- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon Dressing
- Caprese Pasta Salad
- Cucumber Salad
- Coleslaw
- Fresh Fruit Salad

### Choice of Three Entrées

- Summer Veggie Pasta
- Broccoli and Shells
- Mac and Cheese
- Hamburgers, Cheeseburgers, and Hotdogs
- Sloppy Joes
- BBQ Pulled Pork with Slider Rolls
- Sausage and Peppers
- BBQ Chicken Thighs
- Grilled Rosemary Balsamic Chicken
- Grilled Bruschetta Chicken
- Mediterranean Chicken Kabobs
- Marinated Grilled Flank Steak\*
- Maple Bacon Bourbon Salmon\*

### Choice of Two Sides

- Fresh Tomato Bruschetta
- Signature Southwest Salsa
- Corn Bread
- Baked Beans
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Roasted Red-Skin Potatoes
- Honey-Glazed Baby Carrots
- Corn on the Cob
- Grilled Zucchini, Yellow Squash, and Tomatoes

## Cocktail Party

### Choice of Six Options

- Tomato Bruschetta Crostini
- Mini BBQ Pulled Pork Sandwiches
- Assorted Pizza: Cheese, Meat, & Veggie
- Fried Meatballs with Marinara Sauce
- Tomato Caprese Skewers
- Buffalo Chicken Skewers with Bleu Cheese
- Thai Chicken Skewers with Peanut Sauce
- Steak Crostini with Horseradish Cream
- Philly Cheesesteak Egg Rolls
- Buffalo Chicken Egg Rolls
- Southwest Egg Rolls
- Spinach and Feta in Phyllo
- Vegetable Spring Rolls
- Fried Chicken and Waffles
- Bacon Wrapped Scallops
- Shrimp Cocktail
- Breaded Shrimp with Sweet Chili Sauce
- Coconut Shrimp with Apricot Sauce
- Sesame Encrusted Ahi Tuna with Teriyaki Glaze
- Crab Rangoon with Sweet Chili Sauce
- Crab Stuffed Mushrooms
- Mac and Cheese Cups
- Fried Ravioli with Marinara Sauce
- Pesto Tortellini Skewers
- Roasted Pear & Brie Crostini
- Bavarian Pretzel Sticks with Cheese
- Grilled Cheese & Tomato Soup Shooters
- Smoked Gouda Arancini Ball
- Penne Pasta with Vodka Sauce\*
- Manicotti with Marinara Sauce\*
- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette dressing\*
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing\*
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette dressing\*
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon dressing\*
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette dressing\*

(\* ) Denotes a stationary option. All other options are hand-passed.



## Plated Dinner

### Choice of One Salad

- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon Dressing
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette

### Choose Three Entrée Options

- Chicken Francaise with Lemon Butter Sauce
- Chicken Marsala with Fresh Mushrooms
- Chicken Saltimbocca with Prosciutto & Sage
- Chicken Piccata with Capers
- Chicken Milanese over Arugula Salad
- Chicken Parmigiana
- Chicken Cordon Bleu
- Grilled Bruschetta Chicken
- Spinach Artichoke Stuffed Chicken
- Rosemary Balsamic Pork Tenderloin
- Roasted Pork Loin with Apple Stuffing
- Roasted Top Round of Beef
- Honey Glazed Ham
- Baked Haddock a la Ritz
- Penne a la Vodka with Shrimp
- Lasagna Roll-Ups
- Manicotti with Marinara Sauce
- Eggplant Parmesan Towers
- Bell Pepper Stuffed with Riced Cauliflower and Italian Style Vegetables

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The following items\* are available for an additional charge:

- \*Maple Bacon Bourbon Salmon
- \*Dijon Encrusted Salmon
- \*Sesame Encrusted Ahi Tuna with Teriyaki Glaze
- \*Crab Cakes with Remoulade Sauce
- \*Lobster Ravioli in Cream Sauce
- \*Braised Beef Short Ribs
- \*8 oz. Flat Iron Steak
- \*Beef Tenderloin with Demi-Glace
- \*6oz. Grilled Filet Mignon
- \*Dual Entrée Pairings

Chef's Selection Starch and Vegetable

Dinner Rolls with Butter

# Dinner Buffet

## Choice of One Salad

(Salad served as a plated first course)

- House Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese and Croutons, tossed in Caesar dressing
- Kale Salad with Dried Cherries, Apples, Pecans, Radishes, tossed in Apple Cider Vinaigrette
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon Dressing
- Mixed Greens Salad with Strawberries, Mandarin Oranges, Dried Cranberries, Candied Walnuts, and Feta Cheese, served with Balsamic Vinaigrette

## Choice of One Pasta and Sauce

Penne or Farfalle with Marinara or Vodka Sauce

## Choose Three Entrée Options

- Chicken Strips in Butter & Garlic
- Breaded Chicken Cutlets
- Chicken Francaise with Lemon Butter Sauce
- Chicken Marsala with Fresh Mushrooms
- Chicken Saltimbocca with Prosciutto & Sage
- Chicken Piccata with Capers
- Grilled Bruschetta Chicken
- Rosemary Balsamic Pork Tenderloin
- Sausage and Peppers
- BBQ Pulled Pork
- Roasted Top Round of Beef
- Honey Glazed Ham
- Baked Haddock a la Ritz
- Maple Bacon Bourbon Salmon
- Dijon Encrusted Salmon
- Eggplant Parmesan Towers
- Bell Pepper Stuffed with Riced Cauliflower and Italian Style Vegetables

Chef's Selection Starch and Vegetable

Dinner Rolls with Butter

## Hors D'oeuvres

Available as Add-Ons to Any Package

### Standard Selections

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- Tomato Bruschetta Crostini
- Mini BBQ Pulled Pork Sandwiches
- Assorted Pizza: Cheese, Meat, & Veggie
- Fried Meatballs with Marinara Sauce
- Tomato Caprese Skewers
- Buffalo Chicken Skewers with Bleu Cheese
- Thai Chicken Skewers with Peanut Sauce
- Philly Cheesesteak Egg Rolls
- Buffalo Chicken Egg Rolls
- Southwest Egg Rolls
- Spinach and Feta in Phyllo
- Vegetable Spring Rolls
- Fried Chicken and Waffles
- Crab Rangoon with Sweet Chili Sauce
- Mac and Cheese Cups
- Fried Ravioli with Marinara Sauce
- Pesto Tortellini Skewers
- Roasted Pear & Brie Crostini
- Bavarian Pretzel Sticks with Cheese
- Grilled Cheese & Tomato Soup Shooters
- Smoked Gouda Arancini Balls

### Premium Selections

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- Steak Crostini with Horseradish Cream
- Shrimp Cocktail
- Breaded Shrimp with Sweet Chili Sauce
- Coconut Shrimp with Apricot Sauce
- Bacon Wrapped Scallops
- Sesame Encrusted Ahi Tuna with Teriyaki Glaze
- Crab Stuffed Mushrooms
- Fresh Fruit & Cheese Platter
- Vegetable Crudit  Platter
- Antipasto Platter

### Crudit  & Charcuterie Station

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A Bountiful Table Display Featuring a Variety of Seasonal Fruits, Vegetables, Meats, and Cheeses Served with Dips, Crackers, and Breads



# **Beverage Options**

## **Unlimited Soft Drink Bar**

\$ per person

## **Consumption Bar**

Bartender Fee + Host pays bar tab

## **Cash Bar**

Bartender Fee + Guests pay for drinks

## **Bartender Fee**

\$ per hour, per bartender

(One bartender recommended per 75 people)

## **Mimosa Bar**

\$ per bottle of champagne

Includes 750mL bottle of champagne with a variety of coordinating fruits and juices

## **Bloody Mary Bar**

Pricing varies based on vodka selection

Includes vodka with a variety of condiments and juices

## **Champagne Toast**

\$ per person

## **Signature Cocktail**

Pricing varies

## **Special Request Wine/Liquor/Beer**

Pricing varies

Charged by the bottle/case

# Open Bar Packages

Include: Ice, Glassware (Stemmed Wine, Collins, Snifter, Martini)  
Mixers (Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Brisk Iced Tea, Club Soda, Tonic Water, Cranberry Juice, Orange Juice, Pineapple Juice, Lime Juice, Sour Mix, Simple Syrup, Bitters)  
Fruit & Garnishes (Lemons, Limes, Cherries, Olives)

## **3 Hour Beer & Wine Open Bar**

3 Domestic Bottled Beers + 1 Import/Seasonal Bottled Beer  
Choice of: Miller Lite(D), Bud Light(D), Coors Light(D), Michelob Ultra(D), Yuengling(D), Blue Moon(D), Heineken(I), Corona(I), Sam Adams Seasonal (S)  
(Additional beer options can be purchased by the case)  
Red Wine: Cabernet, Merlot, Pinot Noir  
White Wine: Chardonnay, Pinot Grigio, Riesling, Rosé

## **3 Hour House Open Bar**

Inclusive of Beer & Wine Open Bar Package, PLUS:  
Vodka: Tito's, Stoli Ohranj  
Rum: Bacardi, Captain Morgan, Malibu  
Tequila: Jose Cuervo  
Gin: Tanqueray  
Whiskey: Jack Daniels, Seagrams VO, Jameson  
Scotch: Dewars  
Bourbon: Jim Beam  
Cordials: Amaretto, Irish Cream, Peach Schnapps

## **3 Hour Premium Open Bar**

Inclusive of House Open Bar Package, PLUS:  
Additional Premium Beer & Wine Selections  
Vodka: Greygoose  
Gin: Bombay Sapphire  
Tequila: Patron Silver  
Whiskey: Crown Royal  
Scotch: Chivas Regal  
Bourbon: Maker's Mark  
Cordials: Disaronno, Baileys, Kahlua, Sambuca, Cointreau

# Event Add-Ons

## Dessert

Ask about our dessert options, pricing varies.

## Late Night Food

Looking for a late-night snack to serve your guests?

Ask about our options such as pizza, soft pretzel station, French fry bar, nacho bar and more!

## Custom Food & Beverage Stations

Carving Station, Pasta Station, Flavored Coffee Bar, Hot Chocolate Bar, Dessert Station, Etc.

## Bathroom Baskets

Everything your guests will need to freshen up and get back to enjoying your event!

Hair ties, bobby pins, band aids, floss picks, lint rollers, and more!

## Cigar Bar Packages

Cigars are a great way to make a unique and memorable impression on your guests.

Interested in having a Cigar Bar at your event? We can custom build a package to your budget!

With the help of our Sister Business, Mr. B's Tobacco Shop, we can provide everything you need to make your event stand out – from cigars and ashtrays to cutters and lighters.

Consider having two or three different blends (mild, medium, robust) and more than one size to accommodate whatever your guests may prefer.

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**Didn't find what you were looking for? Ask us about our custom packages!**

**We can create a menu to suit your needs and your taste buds.**

***\*Off-Premise Catering and Bar Services Also Available\****