



THE
ANTHRACITE
CENTER

2023 Weddings

41 North Main Street, Carbondale, PA 18407

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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 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 **\$1000 non-refundable deposit** are required to secure the date.

Selecting Your Menu

A complimentary tasting is offered for contracted wedding clients to help select your menu.

Final menu style and selections are due at least 3 months prior to your wedding date.

Dietary Restrictions

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

Bridal Suite

Our Mezzanine-level Board Room can be utilized for bridal parties prior to the reception. This private room is equipped with a full-length mirror, makeup table, garment rack, and bathroom.

On-Site Ceremonies

A wedding ceremony can be added to your reception package – at no additional charge.

Rehearsals

Ceremony rehearsals and/or dinners can be scheduled based on venue availability.

Wedding Coordination

Our on-site coordinator will be with you through each step of the planning process and day of your wedding.

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.

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.

Setup time will be scheduled based on venue availability.

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.

2023 Wedding Package

Cocktail Hour featuring:

Choice of Four Hand-passed Hors d'oeuvres
Crudit  & Charcuterie Station

Plated Dinner featuring:

Champagne Toast
Ice Water
Dinner Rolls with Butter
Choice of One First Course
Choice of Three Entr es
Choice of Two Sides
Coffee & Tea Station
Late Night Pizza

Bar Service featuring:

Five Hour House Open Bar
Signature Cocktail*

Package Also Includes:

Tables (72" Round, 8' Long, 30" High Top, 30" Caf )
Gold Chiavari Chairs
Variety of Floor-Length Tablecloths and Linen Napkins
Gold Decorative Plate Chargers
China, Silverware, Glassware, and Wait Staff
Color-Coordinated Indoor and Outdoor Up-Lighting

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 Children
2 & Under – No Charge

Menu

GF = Gluten-Free, V=Vegan

Hand-Passed Hors d'oeuvres – Choose Four

- Tomato Bruschetta Crostini, V
- Mini BBQ Pulled Pork Sandwiches
- Fried Meatballs with Marinara Sauce
- Tomato Caprese Skewers, GF
- 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, V
- Fried Chicken and Waffles
- Bacon Wrapped Scallops, GF
- Shrimp Cocktail, GF
- 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 Balls

Crudit  & Charcuterie Station

A Seasonal Variety of Fruits, Vegetables, Meats, and Cheeses Served with Dips, Crackers, and Breads

First Course – Choose One

- 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
- Italian Wedding Soup
- Minestrone Soup
- Broccoli Cheddar Soup
- Manicotti with Marinara Sauce
- Penne Pasta with Vodka Sauce

Entrées – Choose Three

- Chicken Francaise with Lemon Butter Sauce
 - Chicken Marsala with Fresh Mushrooms
 - Chicken Saltimbocca with Prosciutto & Sage
 - Chicken Piccata with Capers
 - Chicken Milanese with Arugula Salad
 - Chicken Cordon Bleu
 - Grilled Bruschetta Chicken, GF
 - Spinach Artichoke Stuffed Chicken, GF
 - Rosemary Balsamic Pork Tenderloin, GF
 - Roasted Pork Loin with Apple Stuffing
 - Braised Beef Short Ribs, GF
 - Beef Tenderloin with Demi-Glace, GF
 - 6oz. Grilled Filet Mignon, GF
 - Baked Haddock a la Ritz
 - Maple Bacon Bourbon Salmon
 - Dijon Encrusted Salmon, GF
 - Sesame Encrusted Ahi Tuna with Teriyaki Glaze
 - Crab Cakes with Remoulade Sauce
 - Lobster Ravioli in Cream Sauce
 - Eggplant Parmesan Towers
 - Bell Pepper Stuffed with Riced Cauliflower and Italian Style Vegetables, GF/V
- ❖ Additional Items Available at Market Price

Sides – Choose Two

- Honey-Glazed Baby Carrots, GF
- Broccoli Florets, GF
- Italian-Style Green Beans
- Green Beans Almondine, GF
- Roasted Brussel Sprouts, GF/V
- Roasted Zucchini, Yellow Squash, and Grape Tomatoes, GF/V
- Roasted Red-Skin Potatoes, GF/V
- Garlic Mashed Potatoes, GF
- Mashed Sweet Potatoes, GF
- Baked Russet Potatoes, GF/V
- Wild Rice Pilaf, V
- Four Cheese Risotto, GF

Late Night Snack

Assorted Pizza: Cheese, Meat Lover, & Veggie

Five Hour House Open Bar (Included)

Includes: 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 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

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

Five Hour Premium Open Bar (Upgrade)

Inclusive of House Bar Package, PLUS:
One Additional Beer Selection
Two Additional 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

Special Request Wine/Liquor/Beer

Charged by the Bottle/Case, Pricing Varies

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.

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

Wedding Planning Timeline

Getting Started

- Celebrate your engagement!
- Create a budget and draft guest list
- Book The Anthracite Center as your venue
- Sign contract and submit deposit to confirm your wedding date

After Booking Your Venue

- Book your ceremony location & officiant
- Research and book vendors (florists, photographers, entertainment, transportation, etc.)
- Reserve your hotel room block

6+ Months Before Your Wedding

- Schedule your menu tasting with The Anthracite Center
- Schedule your cake tasting and select a bakery

3+ Months Before Your Wedding

- Schedule meeting to review all details of wedding
- Finalize your menu
- Create draft of floor plan
- Mail invitations

1+ Month Before Your Wedding

- Gather final guest count
- Finalize floor plan and seating chart

2 Weeks Before Your Wedding

- Confirm all final details, menu, guest count
- Make final payment

Wedding Day

Get Married! Celebrate! Enjoy life as newlyweds!