



THE
ANTHRACITE
CENTER

2026 Events

41 North Main Street, Carbondale, PA 18407

(570) 281-6502 | info@anthracitecenter.com

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 40 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 in writing at least 6 weeks prior to your event date. Please note: We require assigned table seating for all guests with any served/plated entrée course.

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

Floor-Length Tablecloths (Gold, Black, White, or Ivory)

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

Linen Napkins (Variety of Colors)

Gold Decorative Plate Chargers

China, Silverware, Glassware, and Wait Staff

Color-Coordinated Indoor and Outdoor Up-Lighting

Venue Décor

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.
 - No alcohol can be brought on-premise.
- All alcohol must be purchased/served by The Anthracite Center.
- Loud music must end by 10 p.m. Sunday thru Thursday and by 11 p.m. Friday and Saturday.

Brunch Buffet

\$ per person

Choice of Six Options

- Assorted Muffins, Breads, and Pastries
- Belgian Waffles
- French Toast
- Scrambled Eggs, GF
- Mini Frittata, GF
- Bacon, GF
- Breakfast Sausage, GF
- Home Fries, GF/V
- Fresh Fruit Salad, GF/V
- Caprese Pasta Salad
- Coleslaw, GF/V
- Cucumber Salad, GF
- Garden Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette dressing
- 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, GF
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon dressing
- Balsamic Grilled Vegetable Wraps, V
- Grilled Chicken Caesar Wraps
- Poppyseed Chicken Salad Croissants
- BBQ Pulled Pork Sliders
- Honey Glazed Ham, GF
- Sausage and Peppers, GF
- Chicken Strips with Butter & Garlic, GF
- Grilled Bruschetta Chicken, GF
- Fried Meatballs with Marinara Sauce
- Roast Top Round of Beef, GF
- Eggplant Parmesan Towers
- Manicotti with Marinara Sauce
- Penne or Farfalle Pasta with Marinara or Vodka Sauce
- Mac and Cheese

Summer BBQ Buffet

\$ per person

Choice of One Salad

- Garden Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette
- 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, GF
- Spinach Salad with Grapes, Bacon, Bleu Cheese Crumbles, and Croutons, served with Hot Bacon Dressing
- Caprese Pasta Salad
- Cucumber Salad, GF
- Coleslaw, GF/V
- Fresh Fruit Salad, GF/V

Choice of Three Entrées

- Hamburgers (with toppings & condiments)
- Hotdogs (with condiments)
- Sloppy Joe Sandwiches
- Signature Summer Pasta with Zucchini & Corn
- BBQ Pulled Pork Sliders
- Sausage and Peppers, GF
- BBQ Chicken Thighs, GF
- Grilled Rosemary Balsamic Chicken, GF
- Grilled Bruschetta Chicken, GF
- Mediterranean Chicken Kabobs, GF
- Maple Bacon Bourbon Salmon, GF (Add \$ pp)
- Marinated Grilled Flank Steak (Add \$ pp)

Choice of Two Sides

- Fresh Tomato Bruschetta Crostini, V
- Signature Southwest Salsa w/ Tortilla Chips, V
- Corn Bread
- Mac and Cheese
- Broccoli and Shells
- Baked Beans
- Garlic Mashed Potatoes, GF
- Mashed Sweet Potatoes, GF
- Roasted Red-Skin Potatoes, GF/V
- Honey-Glazed Baby Carrots, GF
- Corn on the Cob, GF
- Grilled Zucchini, Yellow Squash, and Grape Tomatoes, GF/V

Cocktail Party

\$ per person

Choice of Six Options

- 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 Chicken Egg Rolls
- Spinach and Feta in Phyllo
- Vegetable Spring Rolls, V
- Fried Chicken and Waffles
- Bacon Wrapped Scallops
- 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 Cheese Ravioli with Marinara Sauce
- Cheese Tortellini Skewers with Pesto Sauce
- Roasted Pear & Brie Crostini
- Bavarian Pretzel Sticks with Cheese
- Grilled Cheese & Tomato Soup Shooters
- Smoked Gouda Arancini Ball with Vodka Sauce
- Penne Pasta with Vodka Sauce*
- Manicotti with Marinara Sauce*
- Garden Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette dressing*
- 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

\$ per person

Choice of One Salad

- Garden Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette
- 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, GF
- 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, GF
- Spinach Artichoke Stuffed Chicken, GF
- Rosemary Balsamic Pork Tenderloin, GF
- Roasted Pork Loin with Apple Stuffing
- Roasted Top Round of Beef, GF
- Honey Glazed Ham, GF
- Baked Haddock a la Ritz
- Maple Bacon Bourbon Salmon, GF
- Dijon Encrusted Salmon, GF
- Lobster Ravioli in Cream Sauce
- 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, GF/V

The following items* are available for an additional charge (Market Price):

- *Sesame Encrusted Ahi Tuna with Teriyaki Glaze
- *Crab Cakes with Remoulade Sauce
- *Braised Beef Short Ribs, GF
- *Flat Iron Steak, GF
- *Beef Tenderloin with Demi-Glace, GF
- *Grilled Filet Mignon, GF
- *Custom Menu Items
- *Dual Entrée Pairings

Chef's Selection Starch and Vegetable

Dinner Rolls with Butter

Please note: We require assigned table seating for all guests with any served/plated entrée course.

Dinner Buffet

Choose Two Entrees – \$ per person

Choose Three Entrees – \$ per person

Choice of One Salad

- Garden Salad with Grape Tomatoes, Cucumbers, and Croutons, served with Balsamic Vinaigrette
- 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, GF
- 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 Two or Three Entrée Options

- Chicken Strips in Butter & Garlic, GF
- 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, GF
- Rosemary Balsamic Pork Tenderloin, GF
- Sausage and Peppers, GF
- BBQ Pulled Pork Sliders
- Roasted Top Round of Beef, GF
- Honey Glazed Ham, GF
- Baked Haddock a la Ritz
- Maple Bacon Bourbon Salmon, GF
- Dijon Encrusted Salmon, GF
- Eggplant Parmesan Towers
- Bell Pepper Stuffed with Riced Cauliflower and Italian Style Vegetables, GF/V

Chef's Selection Starch and Vegetable

Dinner Rolls with Butter

Hors D'oeuvres

Available as Add-Ons to Any Package

Standard Selections

\$ per person, per selection

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

Premium Selections

\$ per person, per selection

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

Crudit  & Charcuterie Station

\$ per person

(Minimum 75 person guest count required)

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

Bartender Fee + \$ per person

Consumption Bar

Bartender Fee + Host pays bar tab

Cash Bar

Bartender Fee + Guests pay for drinks

Mimosa Bar

Bartender Fee + \$ per bottle

(1 bottle yields approximately 10 mimosas – 4 bottle minimum required)

Juices included: Orange, Cranberry, Grapefruit, Watermelon, Strawberry Peach, Pineapple Mango

Fruits included: Orange, Lime, Grapefruit, Watermelon, Strawberry, Pineapple

Bloody Mary Bar

Bartender Fee + Pricing varies based on vodka selection

Includes vodka with a variety of condiments and juices

Bartender Fee

\$ per hour, per bartender

(One bartender recommended per 75 people)

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 (Coke, Diet Coke, Sprite, 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
\$ per person

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
\$ per person

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
\$ per person

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.

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****