



THE SAYRE MANSION

bethlehem's urban haven



Meetings & Events 2023



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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HELPFUL PARTICULARS

The Sayre Mansion Inn prides itself on providing a distinctive ambiance for your special event. For the safety and comfort of all guests, and to assure a pleasant and memorable experience, please take a moment to review this information.

- Minimum \$2,000 food and beverage for on-site events. Minimum \$2,500 food and beverage for off-site events. Tax and service additional.
- Gratuity is at your discretion.
- We **require** a 25% non-refundable deposit within 10 days of booking your event. Final payment is required 10 (ten) business days prior to the event by certified check.
- A credit card must be provided in advance for any additional charges or damages that may occur. A temporary hold will be placed on this card on the day of your event.
- Please deliver all items pertinent to your event such as favors, place cards, etc. at least **twenty-four hours** prior to your event. All decorations must be removed directly after the event. Kindly do not attach decorations or displays to walls, doors, windows, or ceilings.
- Final arrangements, such as menu selection, guest counts and table arrangements are required **14 days** prior to your event. Any increases in guest count must be communicated to your event planner immediately to ensure our team has enough time to prepare.
- We reserve the right to regulate the volume of the music.
- All food and beverage items must be prepared and presented by Settlers Hospitality, with the exception of cakes. No outside food or alcohol are permitted.
- Alcoholic beverages may not be removed from the premises.
- We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort.
- The Sayre Mansion Inn is a non-smoking facility. **No smoking is permitted on site.** A designated smoking area is located just off the front entrance.
- All special arrangements are subject to approval.
- Our experience prohibits us from allowing shots, sparklers, glitter, confetti, and floating lanterns.



BREAKFAST BUFFET

\$40 Per Person Plus Tax & Service

ALL INCLUDED

Fresh Cut Fruit & Berries

Hash Browns

Croissant French Toast with Warm Berry Compote

Roasted Vegetable Frittata

Applewood Smoked Bacon

Sweet Italian Sausage

Assorted Breakfast Pastries

Coffee, Tea, & Fruit Juices

ENHANCEMENTS

Quiche (Choice of: Lorraine, Vegetable, Green Chile, and more) | \$5 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BRUNCH BUFFET

Starting at \$49 Per Person Plus Tax & Service

INCLUDED

Fresh Cut Fruit

Mixed Green Salad

Coffee, Tea & Fruit Juices

SELECT THREE ENTREES

Brioche French Toast with Warm Berry Compote

Roasted Vegetable Frittata

Quiche (Choice of: Lorraine, Vegetable, Green Chile, and more)

Roasted Salmon with Pink Peppercorn Tartar Sauce

Smoked Turkey on Lemon Parsley Biscuit

Chicken Marbella

Berry Blintzes

SELECT TWO SIDES

Scalloped Potatoes

Roasted Vegetable Platter

Sweet Italian Sausage

Applewood Smoked Bacon

Hash Browns

Pasta Farfalle with Pesto and Peas

ENHANCEMENTS

Crab Cake Egg Benedict \$12 per person

Mezza Mediterranean Platter \$12 per person

Smoked Salmon Display \$12 per person

Charcuterie \$12 per person

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LUNCH BUFFET

Starting at \$49 Per Person Plus Tax & Service
Includes Water, Iced Tea, and Coffee
Soft Drinks add \$4 per person

SOUP

(SELECT ONE)

Tomato Basil Soup
Split Pea Soup
Lobster Bisque

SALADS AND SIDES

(SELECT TWO)

Pasta with Pesto and Peas
Baby Green Salad with Grape Tomatoes, Cucumbers
Caesar Salad
Roasted Beet and Feta Cheese Salad over Spinach
Mandarin Orange Salad with Sugared Pecans and Dried Cranberries Over Baby Greens
Roasted Pear Salad with Gorgonzola Cheese and Walnuts
Roasted Vegetable Antipasti
Quinoa Salad
French Potato Salad
Greek Salad

ENTREES

(SELECT TWO)

Roasted Vegetable Paella (Vegan)
Chicken Dijon
Penne with Bolognese Sauce
Orecchiette with Spicy Italian Sausage and Broccoli Rabe
Grilled Chicken with Seasonal Fruit Salsa
Grilled Salmon

DESSERT

Assorted Dessert Platter

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WORKING LUNCH BUFFET

Starting at \$35 Per Person Plus Tax & Service
Includes Water, Iced Tea, and Coffee
Soft Drinks add \$4 per person

SANDWICHES

(SELECT TWO)

California Avocado BLT on Brioche
Tomato Mozzarella Pan Bagnat
Roasted Vegetable Wrap
Chicken Salad on Croissant
Roast Turkey, Brie and Apple Panini
Tuna Salad Wrap

SALADS

(SELECT TWO)

Farfalle Pasta with Pesto and Peas
Greek Salad
Caesar Salad
Roasted Beet and Feta Cheese Salad over Spinach
Mandarin Orange Salad with Sugared Pecans and Dried Cranberries Over Baby Greens
Roasted Vegetable Antipasti
Quinoa Salad
French Potato Salad

DESSERT

Assorted Dessert Platters available +\$5 per person

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DINNER

Starting at \$79 Per Person Plus Tax & Service
Dinners Can Be Served Plated or Set Up as a Buffet

SALAD **(SELECT ONE)**

Seasonal Fruit Over Baby Greens, Gorgonzola Cheese &
Walnuts with Balsamic Vinaigrette
Mandarin Orange Salad Over Baby Greens, Dried Cranberries and Sugared Pecans with
Ginger-Mandarin Dressing
Baby Green Salad, Grape Tomatoes, Cucumbers with Blush Vinaigrette
Greek Salad

ENTREE **(SELECT TWO)**

Roast Tenderloin of Beef, with Port Sauce
Jumbo Lump Crab Cakes with Pink Peppercorn Tartar Sauce
Honey Bourbon Salmon with Creole Mustard Sauce
Chilean Sea Bass with Fruit Salsa
Roast Duck Breast with Dried Cherries and Port
Herb Roasted Half Chicken
Cornish Game Hen
Roasted Vegetable Paella
Wild Mushroom Ravioli

SIDES **(SELECT TWO)**

Cauliflower and Yukon Gold Mashed Potatoes
Red Skin Mashed Potatoes: Traditional | Roasted Garlic
Risotto: Butternut Squash | Wild Mushrooms | Asparagus & Peas
Chef's Choice Seasonal Vegetable | Nutted Brown Rice
Roasted Asparagus | Broccoli

DESSERT

Select One (See Page 9)

See Page 12 & 13 for Bar Options

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



DESSERTS

(SELECT ONE)

Carrot Cake with Ginger Mascarpone Frosting

Fruit Tart

Fresh Fig & Ricotta Cheesecake

Flourless Chocolate Cake

Mixed Berries with Ice Cream or Whipped Cream

Other Seasonal and Specialty Desserts Available Upon Request

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STATIONARY HORS D'OEUVRE DISPLAYS

ARTISANAL CHEESE DISPLAY

\$10 Per Person

8 Artisan Cheeses | Crackers | Breadsticks | Strawberries | Dried Figs | Red and Green Grapes

JUMBO SHRIMP COCKTAIL DISPLAY

\$12 Per Person

3 Shrimp Per Person

COLD POACHED SALMON DISPLAY

\$13 Per Person

Salmon | Cucumber Dill Sauce | Pink Peppercorn Tartar Sauce | Toast Points
Pickled Beet Salad | Pickled Cucumber Salad | Chopped Red Onion | Capers

GREEK MEZZA DISPLAY

\$10 Per Person

Tomato | Stuffed Grape Leaves | Marinated Olives | Feta Cheese | Hummus | Pita | Tzatziki | Cucumbers

BRUSCHETTA BAR

\$7 Per Person

Tomato Basil | Olive Tapenade | Artichoke and Brie | Roasted Peppers & Goat Cheese
Tomato, Mozzarella and Basil | Arugula and Walnut | Pate | Hummus

CHARCUTERIE BOARD

\$10 Per Person

Rosetted Lyon | Prosciutto | Capicola Ham | Asiago Cheese | Marinated Mozzarella Balls
Provolone Stuffed Grape Leaves | Peppadew Peppers | Marinated Olives | Cornichons
Course Grain Mustard | Grape Tomatoes | Strawberries | Red and Green Grapes
Baguettes | Crackers | Breadsticks | Cheese Straws

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PASSED HORS D'OEUVRES

We Recommend Selecting One from Each Category to Give Your Guests Variety

FROMAGERIE

\$6 Per Person, Per Selection

Gouda Crepe Beggar's Purses | Crepes with Asparagus
Stuffed Mushrooms with Walnuts and St. Andre | Truffled Mac 'n Cheese Croustades
Brie and Raspberry in Phyllo | Fontina Risotto Balls | Pesto Palmiers | Cherry Blossom Tarts
Creamy Brie Canapes | Belgian Endive with Walnut Salad

GARDEN

\$6 Per Person, Per Selection

Thai Curry Vegetable Samosas | Artichoke Cheddar Squares | Kale and Vegetable Dumplings
Celery Root Pancakes with Avocado Cream
Wild Mushroom Flatbreads | Spinach Stuffed Mushrooms
Zucchini Parmesan Madeleines | Sun-Dried Tomato Tapenade on Polenta Crostini

THE RANCH

\$9 Per Person, Per Selection

Prosciutto Wrapped Asparagus | Brochettes of Prosciutto, Melon & Mozzarella
Roast Tenderloin of Beef on Small Rolls and Horseradish Sauce
Lamb Merguez Sausage in Puff Pastry | Wagyu Beef Sliders | Moroccan Lamb Lollipops
Grilled Baby Lamb Chops | Braised Short Rib Pierogies | Franks in Pastry, Deli Mustard

HEN HOUSE

\$9 Per Person, Per Selection

Duck Confit Tacos | Fried Duck Ravioli | Duck Confit Spring Rolls | Fried Chicken and Waffle Stacks
Lemongrass Chicken Pot Stickers | Chicken Dijon Morsels | Chicken Satay and Peanut Sauce
Cajun Chicken Morsels | Smoked Turkey on Lemon Parsley Biscuits, Mango Chutney

OCEAN MARKET

\$10 Per Person, Per Selection

Crab Madeleines, Remoulade Sauce | Crab Fritters, Spicy Lime Sauce
Smoked Salmon with Curried Egg Salad on Rye Toasts | Chili Lime Salmon Satay
Scallops Wrapped with Bacon, Horse Dill Mayo
Shrimp Pot Stickers | Shrimp & Grits Phyllo Cups

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BANQUET BAR OPTIONS

OPEN BAR

One Hour | \$29 Per Person
Each Additional Hour | \$11 Per Person
One Bartender for Every 75 Guests, Bartender Fee \$225

OPEN BAR BEER & WINE ONLY

One Hour | \$21 Per Person
Each Additional Hour | \$8 Per Person

CONSUMPTION BAR AVAILABLE

\$500 Minimum

Premium Brands of Liquor Includes

Tito's | Stolichnaya | New Amsterdam | Tanqueray | Gordon's | Jack Daniels | Dewar's
Jim Beam | Seagrams | Windsor | Montezuma | Captain Morgan | Don Q | RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light | Yuengling Lager | Lionshead | Amstel Light | Corona



UPGRADE TO TOP SHELF

Top Shelf Liquors | Add \$5 Per Person
Top Shelf Liquors & Cordials | Add \$8 Per Person

Top Shelf Brands of Liquor

Grey Goose | Ketel One | Bombay Sapphire | Myers | Chivas Regal | Jameson
Johnnie Walker Black | Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

Cordials

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort
Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

CRAFT BEER

See Page 13

SINGLE MALT SCOTCH

See Page 13



OPEN BAR UPGRADES

CRAFT BEER SELECTION*

Standard

(Add \$5 Per Person | Select Up to 3)

Lagunitas IPA | Victory Prima Pils | Blue Moon Belgian White | Magic Hat #9 | New Belgian Fat Tire
Shiner Bock | Stegmaier IPA | Great Lakes Edmund Fitzgerald | Yards IPA | Ballast Point Grunion
Sam Adams Boston Lager | Sam Adams Seasonal

Premium

(Add \$8 Per Person | Select Up to 3)

Ballast Point Sculpin | Ommegang Witte | Weyerbacher Merry Monks | Crispin Hard Cider
Neshaminy Creek Churchville Lager | Victory Golden Monkey | Rusty Rail Wolfking Stout
Founders Porter | Ithaca Flower Power | Dogfish Head 60 Minute | Fullers London Pride | Stoudts Fat Dog

PA Proud

(Add \$6 Per Person | Select Up to 3)

Victory Prima Pils | Victory Hopdevil IPA | Yards Brawler | Yards Love Stout
Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Weyerbacher Last Chance IPA
Wyndridge Farms Hard Ciders | Troeg's Troegenator | Troeg's Solid Sender | Stegmaier IPA
Susquehanna Brewing Company Hop Five IPA

SINGLE MALT SCOTCH SELECTION*

(Add \$10 Per Person | Served for One Hour)

Glenmorangie "The Original" 10 year | Balvenie Double Wood 12 year | Glenfiddich 12 year
Glenlivet | Macallan 12 year | Laphroaig 10 year

*Customized options available upon request. Offerings dependent upon availability