

WEDDINGS AT FEGLEY'S ALLENTOWN BREW WORKS

Fegley's Allentown Brew Works has everything you are looking for, on so many levels. Fun and romance never end in the elegant Hamilton Room, experience the metro sophistication of FIVE, unwind in Silk Lounge, or enjoy your cocktail hour and desserts in High Gravity or outdoor on the Biergarten patio.

Our culinary team takes great pride in serving the highest quality foods supporting local sourced ingredients and responsibly raised meats and produce.

Impeccable service, creative dining and stunning rooms - let us help you to create the wedding of your dreams!

RECEPTION PACKAGE HIGHLIGHTS

- available for 100 guests or more -

FIVE OR FOUR HOUR CUSTOM RECEPTION PACKAGES

ROOM FEES, TAX AND GRATUITY INCLUDED

EXPERIENCED WEDDING PLANNERS

MULTIPLE ROOMS AND BEAUTIFUL, UNIQUE SPACES

COMPLIMENTARY TABLE DÉCOR INCLUDING TIERED CANDLE CENTERPIECES,
MIRRORS AND VOTIVE CANDLES

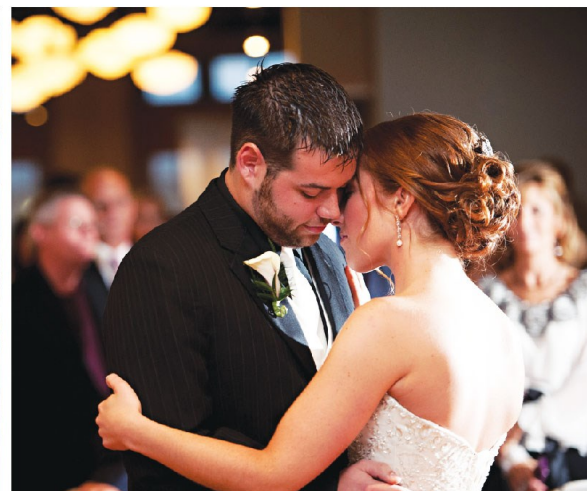
FLOOR LENGTH TABLE LINENS AND CLOTH NAPKINS

VIP HOSPITALITY ROOM

CHAMPAGNE TOAST

COMPLIMENTARY TASTING FOR THE BRIDE AND GROOM

(up to 4 adults, additional fees may apply)



ALLENTOWN BREW WORKS

SILVER WEDDING RECEPTION PACKAGE

A four hour reception with three hour premium open bar package for 100 or more guests.

INCLUDED:

Cocktail hour with stationary and butlered hors d'oeuvres, Champagne toast, soup or salad with artisan rolls, choice of two entrees, cake cutting service, coffee and tea.

Tax and service charges are included ~ \$89 per person

Availability ~Friday, Saturday afternoon, Sunday

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

- select four -

ALL-NATURAL BEEF MEATBALLS

in a spicy tomato vodka cocktail sauce

BACON WRAPPED SCALLOPS

with wasabi cream sauce

CHICKEN LEMONGRASS POT STICKERS

with Thai chili garlic sauce

CHICKEN OR CHEESE PICO QUESADILLAS

COCKTAIL BEEF FRANKS EN CROUTE

with a mustard dipping sauce

CRAB & SHRIMP SPRING ROLL

with Thai chili garlic dipping sauce

FETA & SPINACH IN PHYLLO

FIVE SPICE SEARED CHICKEN

with a red curry coconut sauce

FRIED COCONUT SHRIMP

with raspberry horseradish dipping sauce

PHILLY CHEESESTEAK SPRING ROLLS

SAUSAGE OR CRAB STUFFED MUSHROOMS

SHRIMP SALAD TORTILLAS

TOMATO & RED PEPPER BREWSCHETTA

with balsamic vinaigrette

VEGETABLE SPRING ROLLS

with sweet & spicy plum sauce

STATIONARY HORS D'OEUVRE

- select two -

BAKED BRIE

With dried cranberries and caramel sauce

FARM FRESH CRUDITÉ

With ranch and savory yogurt dipping sauces

ITALIAN ANTIPASTO DISPLAY

MEDITERRANEAN HUMMUS & OLIVE TAPENADE

TOMATO & ROASTED RED PEPPER BREWSCHETTA

SALAD OR SOUP

- select one -

BABY SPINACH SALAD

Baby spinach, red onion, goat cheese, Mandarin oranges, candied walnuts and dried cranberries with balsamic vinaigrette.

CAESAR SALAD

Romaine lettuce, grated Parmesan, croutons, Caesar dressing.

GARDEN SALAD

Garden greens, sliced cucumber, tomato, red onion, carrot, croutons, selection of two dressings.

GREEK SALAD

Romaine, tomato, cucumber, sweet onion, roasted red pepper, Kalamata olives, Feta, oregano lemon vinaigrette.

BEER CHEESE SOUP

ROASTED CHICKEN & CORN CHOWDER

MUSHROOM AND WILD RICE BISQUE

SILVER RECEPTION ENTRÉES

- select two entrées, \$3 per person charge for three entrée selections -

BACON WRAPPED PORK MEDALLIONS

Roasted with an apple chutney compote with a hard cider sauce.

BLACK AND WHITE SESAME SALMON

Sustainable salmon crusted in black and white sesame seeds, seared and finished with a soy ginger glaze topped with Bonito flakes.

PORTER BRAISED SHORT RIBS

All-natural short ribs braised in Fegley's Pawnshop Porter. Served with roasted carrots, onions & parsnip and a Porter gravy.

BREWER'S CHICKEN

All-natural chicken breast coated with panko bread crumbs and Parmesan. Pan fried with prosciutto, roasted garlic and Provolone. Finished with Porter brown sauce.

CAJUN TILAPIA

Pan seared and served with an étouffée of sustainable all-natural shrimp and roasted corn.

CARIBBEAN JERK CHICKEN

All-natural chicken breast pan-seared and served with mango chutney and fried plantains.

CHICKEN FRANCAISE

Egg battered all-natural chicken breast sautéed with a shallot, garlic, caper lemon butter sauce.

PECAN CRUSTED CHICKEN BREAST

Served with Milk-Stout maple cream sauce.

ROASTED TENDERLOIN OF BEEF

With a shallot, jam, Pinot Noir, thyme demi-glace.

WOODSMAN CHICKEN

All-natural floured chicken breast pan-seared with wild mushrooms, spring onion, bacon and baby spinach in a whisky butter sauce.

GRILLED VEGETABLE NAPOLEON

Layers of zucchini, roasted red pepper, spinach, mushroom, tomato and fresh mozzarella. Finished with tomato vinaigrette.

Children's Meals for Children 10 & Under

Chicken fingers and French fries served with a fresh fruit cup ~ \$15 plus tax and gratuity

ENTRÉE ACCOMPANIMENTS

- selection of one -

green beans | broccoli florets with diced red pepper | tarragon roasted carrots
vegetable medley | sautéed green & yellow squash

- selection of one -

herb roasted red skin potatoes | mashed potatoes | mashed sweet potatoes | rice pilaf | red skin garlic mashed potatoes

DESSERT

Wedding cake (provided by host) plated and served

Coffee, Tea or Decaffeinated Coffee

**ALL TAXES, SERVICE CHARGES AND ROOM RENTALS ARE INCLUDED
IN THE SILVER WEDDING RECEPTION PACKAGE**

ADDITIONAL ENHANCEMENTS AND BEVERAGE PACKAGES ARE AVAILABLE UPON REQUEST

ALLENTOWN BREW WORKS

GOLD WEDDING RECEPTION PACKAGE

A five hour reception with four hour premium open bar package for 100 or more guests.

INCLUDED:

Cocktail hour with stationary and butlered hors d'oeuvres, Champagne toast, soup or salad with artisan rolls, choice of two entrees, wine service, cake cutting service, coffee and tea.

Tax and service charges are included ~ \$110 per person

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

- select four -

ALL-NATURAL BEEF MEATBALLS

in a spicy tomato vodka cocktail sauce

BACON WRAPPED SCALLOPS

with wasabi cream sauce

CHICKEN LEMONGRASS POT STICKERS

with Thai chili garlic sauce

CHICKEN OR CHEESE PICO QUESADILLAS

COCKTAIL BEEF FRANKS EN CROUTE

with a mustard dipping sauce

CRAB & SHRIMP SPRING ROLL

with Thai chili garlic dipping sauce

FETA & SPINACH IN PHYLLO

FIVE SPICE SEARED CHICKEN

with a red curry coconut sauce

FRIED COCONUT SHRIMP

with raspberry horseradish dipping sauce

PHILLY CHEESESTEAK SPRING ROLLS

SAUSAGE OR CRAB STUFFED MUSHROOMS

SHRIMP SALAD TORTILLAS

TOMATO & RED PEPPER BREWSCHETTA

with balsamic vinaigrette

VEGETABLE SPRING ROLLS

with sweet & spicy plum sauce

STATIONARY HORS D'OEUVRE

- select two -

BAKED BRIE

With dried cranberries and caramel sauce

FARM FRESH CRUDITÉ

With ranch and savory yogurt dipping sauces

ITALIAN ANTIPASTO DISPLAY

MEDITERRANEAN HUMMUS & OLIVE TAPENADE

TOMATO & ROASTED RED PEPPER BREWSCHETTA

SALAD OR SOUP

- select one -

BABY SPINACH SALAD

Baby spinach, red onion, goat cheese, Mandarin oranges, candied walnuts and dried cranberries with balsamic vinaigrette.

CAESAR SALAD

Romaine lettuce, grated Parmesan, croutons, Caesar dressing.

GARDEN SALAD

Garden greens, sliced cucumber, tomato, red onion, carrot, croutons, selection of two dressings.

GREEK SALAD

Romaine, tomato, cucumber, sweet onion, roasted red pepper, Kalamata olives, Feta, oregano lemon vinaigrette.

BEER CHEESE SOUP

ROASTED CHICKEN & CORN CHOWDER

MUSHROOM AND WILD RICE BISQUE

GOLD RECEPTION ENTRÉES

- select two entrées, \$3 per person charge for three entrée selections -

BACON WRAPPED PORK MEDALLIONS

Roasted with an apple chutney compote with a hard cider sauce.

BLACK AND WHITE SESAME SALMON

Sustainable salmon crusted in black and white sesame seeds, seared and finished with a soy ginger glaze topped with Bonito flakes.

PORTER BRAISED SHORT RIBS

All-natural short ribs braised in Fegley's Pawnshop Porter. Served with roasted carrots, onions & parsnip and a Porter gravy.

BREWER'S CHICKEN

All-natural chicken breast coated with panko bread crumbs and Parmesan. Pan fried with prosciutto, roasted garlic and Provolone. Finished with Porter brown sauce.

CAJUN TILAPIA

Pan seared and served with an étouffée of sustainable all-natural shrimp and roasted corn.

CARIBBEAN JERK CHICKEN

All-natural chicken breast pan-seared and served with mango chutney and fried plantains.

CHICKEN FRANCAISE

Egg battered all-natural chicken breast sautéed with a shallot, garlic, caper lemon butter sauce.

PECAN CRUSTED CHICKEN BREAST

Served with Milk-Stout maple cream sauce.

ROASTED TENDERLOIN OF BEEF

With a shallot, jam, Pinot Noir, thyme demi-glace.

WOODSMAN CHICKEN

All-natural floured chicken breast pan-seared with wild mushrooms, spring onion, bacon and baby spinach in a whisky butter sauce.

FILET MIGNON

Prepared medium rare with caramelized mushrooms and a cracked pepper brandy cream sauce.

JUMBO LUMP CRAB CAKES

Served with brown butter caper sauce and old bay aioli.

GRILLED VEGETABLE NAPOLEON

Layers of zucchini, roasted red pepper, spinach, mushroom, tomato and fresh mozzarella. Finished with tomato vinaigrette.

Children's Meals for Children 10 & Under

Chicken fingers and French fries served with a fresh fruit cup ~ \$15 plus tax and gratuity

ENTRÉE ACCOMPANIMENTS

- selection of one -

green beans | broccoli florets with diced red pepper | tarragon roasted carrots
vegetable medley | sautéed green & yellow squash

- selection of one -

herb roasted red skin potatoes | mashed potatoes | mashed sweet potatoes | rice pilaf | red skin garlic mashed potatoes

DESSERT

Wedding cake (provided by host) plated and served

Coffee, Tea or Decaffeinated Coffee

**ALL TAXES, SERVICE CHARGES AND ROOM RENTALS ARE INCLUDED
IN THE GOLD WEDDING RECEPTION PACKAGE**

ADDITIONAL ENHANCEMENTS AND BEVERAGE PACKAGES ARE AVAILABLE UPON REQUEST

ALLENTOWN BREW WORKS

PLATINUM WEDDING RECEPTION PACKAGE

A five hour reception with four hour top-shelf open bar package for 100 or more guests.

INCLUDED:

Cocktail hour with stationary and butlered hors d'oeuvres, Champagne toast, soup or salad with artisan rolls, intermezzo, choice of two entrees, wine service, cake cutting service, coffee and tea.

Tax and service charges are included ~ \$132 per person

COCKTAIL HOUR BUTLERED HORS D'OEUVRES

- select four -

ALL-NATURAL BEEF MEATBALLS

in a spicy tomato vodka cocktail sauce

BACON WRAPPED SCALLOPS

with wasabi cream sauce

CHICKEN LEMONGRASS POT STICKERS

with Thai chili garlic sauce

CHICKEN OR CHEESE PICO QUESADILLAS

COCKTAIL BEEF FRANKS EN CROUTE

with a mustard dipping sauce

CRAB & SHRIMP SPRING ROLL

with Thai chili garlic dipping sauce

FETA & SPINACH IN PHYLLO

FIVE SPICE SEARED CHICKEN

with a red curry coconut sauce

FRIED COCONUT SHRIMP

with raspberry horseradish dipping sauce

PHILLY CHEESESTEAK SPRING ROLLS

SAUSAGE OR CRAB STUFFED MUSHROOMS

SHRIMP SALAD TORTILLAS

TOMATO & RED PEPPER BREWSCHETTA

with balsamic vinaigrette

VEGETABLE SPRING ROLLS

with sweet & spicy plum sauce

STATIONARY HORS D'OEUVRE

- select three -

BAKED BRIE

With dried cranberries and caramel sauce

FARM FRESH CRUDITÉ

With ranch and savory yogurt dipping sauces

ITALIAN ANTIPASTO DISPLAY

MEDITERRANEAN HUMMUS & OLIVE TAPENADE

TOMATO & ROASTED RED PEPPER BREWSCHETTA

SALAD OR SOUP

- select one -

BABY SPINACH SALAD

Baby spinach, red onion, goat cheese, Mandarin oranges, candied walnuts and dried cranberries with balsamic vinaigrette.

CAESAR SALAD

Romaine lettuce, grated Parmesan, croutons, Caesar dressing.

GARDEN SALAD

Garden greens, sliced cucumber, tomato, red onion, carrot, croutons, selection of two dressings.

GREEK SALAD

Romaine, tomato, cucumber, sweet onion, roasted red pepper, Kalamata olives, Feta, oregano lemon vinaigrette.

BEER CHEESE SOUP

ROASTED CHICKEN & CORN CHOWDER

MUSHROOM AND WILD RICE BISQUE

INTERMEZZO

LEMON, GRAPEFRUIT, OR MANGO SORBET

PLATINUM RECEPTION ENTRÉES

- select two entrées, \$3 per person charge for three entrée selections -

BACON WRAPPED PORK MEDALLIONS

Roasted with an apple chutney compote with a hard cider sauce.

BLACK AND WHITE SESAME SALMON

Sustainable salmon crusted in black and white sesame seeds, seared and finished with a soy ginger glaze topped with Bonito flakes.

PORTER BRAISED SHORT RIBS

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Pan seared and served with an étouffée of sustainable all-natural shrimp and roasted corn.

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CHICKEN FRANCAISE

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PECAN CRUSTED CHICKEN BREAST

Served with Milk-Stout maple cream sauce.

ROASTED TENDERLOIN OF BEEF

With a shallot, jam, Pinot Noir, thyme demi-glace.

WOODSMAN CHICKEN

All-natural floured chicken breast pan-seared with wild mushrooms, spring onion, bacon and baby spinach in a whisky butter sauce.

FILET MIGNON

Prepared medium rare with caramelized mushrooms and a cracked pepper brandy cream sauce.

JUMBO LUMP CRAB CAKES

Served with brown butter caper sauce and old bay aioli.

SHRIMP IMPERIAL

Sustainable shrimp sautéed and served in a lemon-garlic, olive oil sauce. Served over crab imperial.

TARRAGON ROASTED SALMON

Over Israeli couscous with a blood orange vinaigrette.

GRILLED VEGETABLE NAPOLEON

Layers of zucchini, roasted red pepper, spinach, mushroom, tomato and fresh mozzarella. Finished with tomato vinaigrette.

Children's Meals for Children 10 & Under

Chicken fingers and French fries served with a fresh fruit cup ~ \$15 plus tax and gratuity

ENTRÉE ACCOMPANIMENTS

- select one -

green beans | broccoli florets with diced red pepper | tarragon roasted carrots | vegetable medley | sautéed green & yellow squash

- select one -

herb roasted red skin potatoes | mashed potatoes | mashed sweet potatoes | rice pilaf | red skin garlic mashed potatoes

DESSERT

Wedding cake (provided by host) served buffet style or packaged for take home. Coffee, tea or decaffeinated coffee.

- selection of one plated dessert below -

APPLE OR BLUEBERRY CRISP

CARROT & CREAM CHEESE LAYER CAKE

CHOCOLATE MOUSSE PARFAIT

DARK CHOCOLATE TRIPLE LAYER CAKE

NEW YORK STYLE CHEESECAKE WITH RASPBERRY COULIS

CRANBERRY & APPLE BREAD PUDDING WITH SOUTHERN BOURBON SAUCE

ALL TAXES, SERVICE CHARGES AND ROOM RENTALS ARE INCLUDED

IN THE PLATINUM WEDDING RECEPTION PACKAGE

ADDITIONAL ENHANCEMENTS AND BEVERAGE PACKAGES ARE AVAILABLE UPON REQUEST

WEDDING RELATED EVENTS

REHEARSAL DINNERS, ENGAGEMENT PARTIES, SHOWERS

Menus available upon request.

Host your special wedding related event at the Allentown Brew Works.

Begin the night with a cocktail hour outside on the Biergarten Patio. Experience the graceful elegance of the Hamilton Room with maple floors, beautiful views, crystal chandeliers and seating for 180 including a dance floor! Enjoy the modern touch of Five with 5th floor panoramic views, seating for 220 and state-of-the-art atmospheric lighting and ambiance. High Gravity is perfect for intimate gatherings and ceremonies. End your evening by dancing the night away or relaxing on sofas in Silk Lounge.

WEDDING CEREMONIES

\$250 one-time setup fee for ceremonies | Officiant recommendations are available upon request

ROOMS

FIVE

Receptions, ceremonies, seating up to 220 including a dance floor

Table linens, cloth napkins, tiered candle centerpieces, mirrors and votive candles included.

4 hour room rental ~ \$300

HAMILTON ROOM

Receptions, ceremonies, seating up to 180 including a dance floor.

Table linens, cloth napkins, tiered candle centerpieces, mirrors and votive candles included.

4 hour room rental ~ \$250

HIGH GRAVITY

Wedding ceremonies, engagements parties, rehearsal dinners, showers, seating up to 125, full service bar

Table linens, cloth napkins, tiered candle centerpieces, mirrors and votive candles included.

4 hour room rental ~ \$250

MEZZANINE

Rehearsal dinners, a la carte dining

Room rental fees and hours are variable. Please ask for details.

Table linens, cloth napkins, tiered candle centerpieces, mirrors and votive candles available upon request.

SILK

Cocktail hour, engagement parties, informal lounge seating

Room rental fees and hours are variable. Please ask for details.

Table linens, cloth napkins, tiered candle centerpieces, mirrors and votive candles available upon request.

BIERGARTEN

Outdoor dining, cocktail hour, after-dinner parties

Room rental fees and hours are variable. Please ask for details.

Table linens and cloth napkins

Tiered candle centerpieces, mirrors and votive candles

ROOM RENTAL FEES ARE INCLUDED IN WEDDING RECEPTION PACKAGES