



**THE ABRAHAM LINCOLN**

A WYNDHAM HISTORIC HOTEL<sup>SM</sup>



*The Abraham Lincoln ~ a Wyndham Historic Hotel presents:*  
**The Classic Elegance Wedding Package**

- ❖ Four Hours of Open House Brand Bar  
(Bar Closes during Dinner Service)

Note: Person(s) drinking may be subject to being carded, please have identification available.

- ❖ One Hour of Stationary Hors D'Oeuvres

Elaborate display of Domestic & Imported Cheeses, Fresh Fruit, and Fresh Vegetables with Dip

- ❖ One Hour of Four Butlered Hors D'Oeuvres

- ❖ Champagne Toast for all Guests

- ❖ Choice of One Appetizer

Italian Wedding Soup with Escarole

Tuscan Bread and Tomato soup

Potato Soup drizzled w/ Olive Oil & sprinkled w/ Grana Cheese

Classic Caesar Salad

Baby Field Greens Salad w/ choice of 2 dressings

Romaine Salad with Walnuts, Croutons & Gorgonzola Dressing

- ❖ Choice of Two Entrée Selections

Prime Rib Au Jus

New York Strip Steak w/ Merlot Demi Glaze

Herb Roasted Chicken topped with Parma Ham & Fontina Cheese

Chicken Cordon Bleu (Tender Ham & Imported Swiss Cheese-filled Chicken Breast)

Herbed Bread-stuffed Chicken Breast w/ Supreme Sauce

Fresh Atlantic Salmon w/ Scallion Chive Cream Sauce

Crab Stuffed Flounder w/ Lemon-Dill Cream Sauce

Pork Medallions w/ a Honey, Balsamic Apple Glaze

Braised Pork Chop w/ Pancetta & Herbs

Home-made Italian Baked Lasagna

Gnocchi sautéed w/ Tomatoes, Mozzarella, & Basil

\* Vegetarian/Special Dietary Needs meals are always available, & need not be made as one of your two choices \*

**@ \$65.00 per person**

*Prices are subject to change and do not include 6% Sales Tax or 19% Service Charge*

Fifth & Washington Streets, Reading, PA 19601 ~ 610-372-3700 ~ [www.hotelabrahamlincoln.com](http://www.hotelabrahamlincoln.com)



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## FINISHING TOUCHES

Your Classic Elegance Wedding Package also features the following:

- ❖ Your personal Maitre D' will greet you upon arrival, and attend to your every need throughout the evening
  
- ❖ A private Hospitality Suite including Hors D'Oeuvres & Beverages awaits you and your wedding party to refresh in prior to your grand entrance into the ballroom
  
- ❖ At the conclusion of your celebration, relax in a haven of luxury in one of our beautiful Jacuzzi suites; complete with a bottle of chilled champagne & some chocolate covered strawberries
  
- ❖ A block of guestrooms will be set aside at a discount rate for your out-of-town guests to make their reservations with special "Save The Date" cards included



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## *The Abraham Lincoln ~ a Wyndham Historic Hotel presents:* **Classic Wedding Additions**

### EXTRA EXCITEMENT (charged per person)

- Champagne Tower during Cocktail Hour - \$3.00
- Upgrade to Mums or Korbel Champagne Toast - \$2.00
  
- Shrimp Cocktail Tower during Hors D's - \$4.00
- Upgrade to 5 Butlered Hors D's - \$3.00
- One Additional Upgraded Hors D - \$2.00  
Toasted White Truffle Canapés  
~ OR ~  
Russian Caviar Crostinis  
(Cannot be substituted INTO the "Four Hors Ds")
  
- Upgrade Appetizer Choice - \$1.00  
Crab Bisque  
Lincoln Salad
  
- 1 Additional Appetizer (i.e.: Soup AND Salad) - \$3.00
- Add Intermezzo Course - \$1.00  
(Lemon Sorbet served in ½ Lemon Peel)
  
- Upgrade to Premium Entrées - \$6.00  
8oz Filet Mignon w/ Shitake Mushroom Demi Glaze  
6oz Petite Filet w/ Shitake Mushroom Glaze  
& 1 Crab Cake  
Veal Medallions sautéed in Ginger Butter & Thyme  
Chicken Chesapeake w/ Seafood Veloute Sauce  
Pine Nut Encrusted Halibut with Tropical Relish  
Jumbo Lump Crab Cakes
  
- Upgrade to Top Shelf Entrées - \$10.00  
Crab Stuffed Lobster Tail w/ Champagne Buerre Blanc  
6oz Lobster Tail w/ 6oz Filet Mignon in Porcini Sauce  
Chilean Sea Bass w/ Lemon Grass Buerre Blanc  
Slow Roasted Rack of Lamb in Fennel Crust
  
- Cordial or Espresso Bar following Dinner - \$6.00
- Ice Cream served w/ Wedding Cake - \$1.50
  
- Poly Chair Covers w/ Organza Bows (14 colors) - \$7.00
  - Upgrade to Satin Sash - \$ .50
  - Upgrade to Crush Iridescent Sash - \$1.00
- Upgrade to Colored Napkins - \$ .75

### EXTRA EXCITEMENT (charged per table)

- Upgrade to Colored Table Cloths - \$12.50

Enhance your floral Centerpieces w/ these:

- 3 ½ ft. tall Magnificent Tower Vase Centerpiece - \$12.00
- 2 ½ ft. tall Grand Tower Vase Centerpiece - \$10.00
- 2 ft. tall Dramatic Tower Vase Centerpiece - \$8.00

### EXTRA EXCITEMENT (charged per event)

- 1 Additional Hour of Just Dancing - \$250.00

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# *Hors D'Oeuvres*

## Hot

Shrimp LeJon –Shrimp, Bacon & Horseradish  
Scallops wrapped in Bacon  
Spanakopita (Ricotta & Spinach in Phyllo Dough)  
Petite Crab Cakes  
Cocktail Franks in Puff Pastry  
Coconut Encrusted Shrimp  
Crab or Sausage Stuffed Mushroom Caps  
Grilled Beef Tenderloin Skewers  
Vegetable Spring Rolls  
Grilled Chicken Tandoori Skewer  
Mini Quiches  
Mini Beef Wellington  
Mini Meatballs in Tomato Sauce  
Chicken & Asparagus Wraps  
Sesame Chicken  
Coconut Encrusted Chicken

## Cold

Bruschetta  
Prosciutto wrapped Melon slices  
Home-made Breadsticks w/Imported Parma Ham  
Sliced Filet Mignon w/Aged Balsamic Vinegar on Toasted Crostini  
Mini Focaccia w/Pepperoni, Arugola, Black Olive Tapanade & Fresh Mozzarella  
Canapés w/Black Tiger Shrimp & Italian Brandy Sauce  
Smoked Salmon, Mozzarella & Basil Rolls  
Zucchini and Gorgonzola Rolls w/Sun-Dried Tomatoes & Walnuts  
Toasted Canapés w/Sweet Gorgonzola, Walnuts & Radicchio Julienne

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### Open House Brand Bar

One Hour	\$11.95 Per Person
Two Hours	\$13.95 Per Person
Three Hours	\$15.95 Per Person
Four Hours	\$17.95 Per Person
Premium Brands add \$2.50 Per Hour	
Top Shelf and Cordials Add \$4.00 Per Hour	

### Beer & Wine Bar

Assortment of Favorites by the Glass

One Hour	\$8.95 Per Person
Two Hours	\$11.95 Per Person
Three Hours	\$12.95 Per Person

### House Brands

\$80 Per Bottle  
Includes set-up, mixers & garnishes

### Hosted or Cash Bar\*

Host Bar—Charges are based on Consumption  
And posted to your account

Cash Bar— 50 person Minimum

House Brand Mixed Drinks	\$5.00
Premium Brand Mixed Drinks	\$6.00
House Wine	\$5.00
Domestic Beer	\$3.00
Imported Beer	\$5.00
Micro Brews	\$5.00
Soda	\$2.00

### Non Alcoholic Beverages

Soda Tank (Serves 100 ppl)	\$160.00
Soda Can	\$2.25
Pitcher of Soda (Children Events Only)	\$6.00
Pitcher of Juice	\$12.00

### Wine Carafes (750 ML)

Cabernet Sauvignon, Merlot,	\$30.00
White Zinfandel, Pinot Grigio, Chardonnay	

### Beers

Beer	Case	1/2 Keg
Miller Lite	\$70.00	\$250.00
Michelob	\$70.00	\$250.00
Coors Light	\$70.00	\$250.00
Yuengling	\$70.00	\$250.00
Budweiser	\$70.00	\$250.00
Heineken	\$95.00	\$300.00

### Cocktail Service

(50 person Maximum)  
\$60.00 Per Server

*\*Bartender Fee will be \$50 for the First Hour and \$25.00 for each additional Hour (per Bartender)*

### Add – On’s

#### Scotch

Johnnie Walker Black Label	\$135.00
Chivas Regal	\$130.00
Cutty Sark	\$80.00
J&B	\$95.00
Dewars	\$95.00
Johnnie Walker Red Label	\$95.00

#### Bourbons and Whiskey’s

Wild Turkey	\$95.00
Bookers	\$160.00
Jack Daniel’s	\$100.00
Old Grand Dad	\$100.00
Southern Comfort	\$80.00

#### Vodka

Kettle One	\$125.00
Stolichnaya	\$100.00
Absolute	\$100.00
Smirnoff	\$80.00

#### Gins, Tequila & Rum

Tanqueray	\$100.00
Beefeater	\$100.00
Cuervo Gold	\$95.00
Bacardi Silver	\$80.00

#### Cognac

Remy Martin VS	\$105.00
Courvoisier VS	\$105.00
Hennessy VS	\$120.00

#### Cordials

Grand Marnier	\$120.00
B&B	\$120.00
Drambuie	\$120.00
Sambuca	\$90.00
Bailey’s Irish Cream	\$90.00
DiSaronno Amaretto	\$105.00
Frangelico	\$90.00
Kahula	\$90.00
Peach Schnapps	\$45.00

#### Canadian Brands & Blends

Windsor	\$50.00
Seagram’s 7	\$60.00
Canadian Club	\$80.00
Seagram’s VO	\$80.00

All the above prices are subject to 6% sales tax and a 19% service charge



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## HOUSE BRANDS

Smirnoff Vodka  
 Gordon's Gin  
 Jim Beam Bourbon  
 Cutty Sark Scotch  
 Seagram's 7 Canadian Blend  
 Sauza Gold Tequila  
 Ron Castillo Rum  
 DeKuyper Triple Sec  
 Martini & Rossi Sweet & Dry Vermouth  
 E & J Brandy  
 Sloe Gin  
 DeKuyper Peach Schnapps  
 DeKuyper Amaretto  
 Kamora Coffee Liquor  
**Choice of Two (2) Domestic Beers**

## **Choice of Four (4) House Brand Wines**

Chardonnay  
 White Zinfandel  
 Merlot  
 Cabernet Sauvignon  
 Pinot Grigio

## PREMIUM BRANDS

Absolut Vodka  
 Stolichnaya Vodka  
 Tanqueray Gin  
 Beefeater Gin  
 Jack Daniel's Bourbon  
 Wild Turkey Bourbon  
 Johnnie Walker Red Scotch  
 Dewar's Scotch  
 J & B Scotch  
 Bacardi Light Rum  
 Captain Morgan Rum  
 Sauza Gold Tequila  
 Canadian Club Canadian Blend  
 DeKuyper Triple Sec  
 Martini & Rossi Sweet & Dry Vermouth  
 E & J Brandy  
 Sloe Gin  
 DeKuyper Peach Schnapps  
 DeKuyper Amaretto  
 Kamora Coffee Liquor

## **Choice of One (1) Imported Beer**

## **Choice of One (1) Domestic Beer**

## **Choice of Four (4) House Brand Wines**

## TOP SHELF BRANDS

Belvedere Vodka  
 Ketel One Vodka  
 Grey Goose Vodka  
 Bombay Sapphire Gin  
 Tanqueray 10 Gin  
 Maker's Mark Bourbon  
 Chivas Regal Scotch  
 Bacardi 8 Rum  
 Crown Royal Canadian Blend  
 Jose Cuervo 1800 Tequila  
 Sauza Conmmemorativo Tequila  
 DeKuyper Triple Sec  
 Martini & Rossi Sweet & Dry Vermouth  
 E & J Brandy  
 Sloe Gin  
 DeKuyper Peach Schnapps  
 DeKuyper Amaretto  
 Kamora Coffee Liquor  
 Bailey's Irish Cream  
 B & B  
 Southern Comfort  
 Sambuca Romana  
**Choice of Two (2) Imported Beers**  
**Choice of Four (4) House Brand Wines**

## *What's Your Request?*

*If your favorite spirit isn't listed, just ask & we'll be happy to get it for you!!!*

# Rehearsal Dinner

## Complimentary Champagne Toast

### Choice of 1 Salad

Classic Caesar

Baby Field Greens Salad w/ choice of 2 dressings

### Choice of 2 Entrées

All Entrees except the Pasta dishes served with your Choice of One (1) Starch, One (1) Vegetable, Freshly Baked Bread, Freshly Brewed Coffee, Decaf, Tea, Iced Tea and Sodas.

#### **Petto di Pollo alla Valdostana**

Herb-Roasted Chicken topped with Parma Ham, Fontina Cheese served with Vegetable Ratatouille

#### **Chicken Marsala**

Sautéed Chicken Breast with Mushrooms in a Marsala Wine Sauce

#### **Lemon Pepper Flounder**

Grilled Flounder Fillet served in a Lemon-Pepper Sauce

#### **Crab Cakes**

Two (2) Baked Lump Crab Cakes served with our House-made Tartar Sauce

#### **New York Steak**

Grilled Sirloin Steak topped with Green Peppercorn Sauce

#### **Beef Italiano**

Thinly Sliced Top Round Beef served with a Merlot Demi-Glaze

#### **Pasta Primavera**

Fettuccine Pasta tossed in a light Cream Sauce with Assorted Fresh Vegetables

#### **Ravioli di Ricotta e Spinaci in Salsa al Burro e Salvia**

Home-made Spinach and Ricotta Ravioli in Butter-Sage Sauce topped with Parmigiano Reggiano Cheese

### Choice of 1 Dessert

**Tiramisu', Cannoli, Strawberry Cream Cake, Black Forest Cake**

**\$28.95++ per person**

### To upgrade you may choose the following:

**Triple Display of Cold Stationary Hors D'Oeuvres – add \$6.95++ per person**

Imported and Domestic Cheese Display, Fresh Fruit, Vegetable Crudit , Crackers and Dipping Sauces  
Or

#### **Single Trays of Hot Stationary Hors D'Oeuvres**

Scallops wrapped in Bacon (50 pieces) - \$90.00++ per tray

Crab or Sausage stuffed Mushroom Caps (65 pieces) - \$80.00++ per tray

Home-made Breadsticks w/Imported Parma Ham (50 pieces) - \$95.00++ per tray

**Your Choice of 1 Soup - add \$3.00++ per person**

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# *The Farewell Breakfast*

*Celebrate the couple's first breakfast with the family as husband and wife before they take off on their long awaited honeymoon. Your buffet will be set up and served in one of our lovely private function rooms.*

Juices, Arabica Selected Premium Coffee, Decaf and  
Assorted Selection of Hot Teas

Fresh Fruit Salad,

Scrambled Eggs, Fresh Sautéed Yukon Gold Bliss Potato Bites,

Choice of Two (2):

Applewood Smoked, Turkey or Canadian Bacon, Cured Ham,

Link, Patty or Beef Sausage

Choice of One (1):

Pancakes or French Toast

One (1) Muffin, One (1) Danish and Two (2) Cold Cereals,

Freshly Baked Bagels, Croissants

Cream Cheese, Butter, Assorted Jellies,

Yoplait Regular and Low Fat Yogurt, Apple-Cinnamon and Triple Berry Granola

For the Sweetest Farewell...

Fresh Italian Cannolis

**\$19.95 per person**

(20 person Minimum)

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# KID'S MENU

## Entrée

Meal includes 1 Choice of entrée, 1 side order, Beverage & Dessert

### Junior Pizza Margherita

*Personal size Pizza with Tomato Sauce and Mozzarella*

### Penne Pasta with Tuscan Ragu

*Penne Pasta with a Red Meat Sauce*

### Macaroni & Cheese

*House-made Macaroni and Cheese*

### Grilled Cheese Sandwich

*Your choice of Cheese and Bread*

### Chicken Fingers

*Breaded Golden Fried Chicken Tenders*

### Grilled Hamburger

*Grilled Beef Hamburger on a Bun*

### Grilled Cheeseburger

*Grilled Beef Hamburger with your choice of Cheese on a Bun*

## Side Orders

Mashed Potatoes

French Fries

Mixed Vegetables

Rice

## Dessert

Cookies

Ice Cream (Van./Choc.)

Apple Sauce

Fruit Cup

\$12.95 per child

(Up to 12 years old)

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100 North Fifth Street, Reading, PA 19601

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