Event Policies

• Items pertinent to the event must be delivered the day before the event and labeled with the name of the group. It is the responsibility of the client to remove stickers, wrappers, etc. to prepare items for setup.

• Final arrangements (reception format, initial guest count, times, etc.) must be made at least 60 days in advance.

• The final number of guests with EXACT entree choices will be required 10 days prior to the event. The client is responsible for paying for the number of guaranteed guests 10 days in advance with certified or cashier's check or credit card.

The client is also responsible for paying for any additional guests served above this minimum guarantee. We will be prepared to serve 2% over the final count ordered. Credit card payments will incur a 3% charge.

•Ale Mary's does not assume responsibility for the damage or loss of any merchandise or article left in the banquet facility prior to, during or following the function.

• We will hold a date for a tentative booking without obligation for 10 days. Within the 10 days we must receive a signed contract and a $1000 non-refundable deposit to secure the booking. An additional $1000 non-refundable deposit must be made in January of your event year. The initial deposit securing the booking is forfeited if the function is cancelled for any reason.

• There may be a fee for any special set-up required. All extended or special arrangements are subject to approval.

• We anticipate you will hire a DJ/band and photographer. Vendor information must be provided no later than 60 days prior to the event. Use of some vendors may incur an upcharge.

• Decorations and/or displays may not be attached to walls, doors, windows or ceilings. • Any items provided by you or any outside vendor must be removed immediately after the event.

• We reserve the right to regulate the volume of music.

• All food and beverage items must be prepared and presented by Ale Mary's.

• Any food or beverage remaining from your function cannot be removed from the premises (with the exception of wedding cake).

• For everyone's safety and comfort, we reserve the right to refuse alcoholic beverage service to any guest and/or limit consumption. Guests who are not of legal drinking age (21) will not be served under any circumstances.

• The person signing the contract will be responsible for any damage to the premises caused by any guest.

• No Sparklers | No Chinese Lanterns

• A credit card must be provided in advance for any additional charges or damages that may occur.

• Ale Mary's reserves the right to make reasonable changes to menu items to ensure top quality of your meal.

Site Fees

10% off Sunday-Thursday.

$1,500.00 for Madame Jennys

Site fee waived on $7,500 spend.

$300 for Franklin Room. Site fee waived on $3,000 spend.

$500.00 Site fee on lounge. Site fee waived on $3,500.00 spend

Ale Mary's

$49 Prix Fixe Menu

***Excludes Tax, Site Fee, & Service**

First Course (Choice of One):

Korean Pot Stickers

Asian Ahi Tuna Bites

Second Course (Choice of One):

Caesar Salad

Tomato Bisque

Heirloom Caprese Salad

Third Course (Choice of One):

Blackened Salmon

Grilled Balsamic Chicken w/ Roasted Vegetable

Steak Frites

Dessert (Choice of One):

NY Style Cheesecake

Brownie Ala Mode

Ale Mary's

$39 Prix Fixe Menu

*Excludes Tax, Site Fee, & Service

First Course (Choice of One):

Caesar Salad

Pork Pot Stickers

Heirloom Caprese Salad

Third Course (Choice of One):

Blackened Salmon

Grilled Balsamic Chicken w/ Roasted Vegetable

Steak Frites

Dessert (Choice of One):

NY Style Cheesecake

Brownie Ala Mode

Catering Togo

Hummus tray- Sm 40. Lg 75

Grilled pita, assorted veg crudité

Korean chicken potstickers- sm 60 lg 110

Kimchi, sweet chili

Petroski's pierogies- sm 55 lg 100

Butter, onions, sour cream

Kielbasa in a blanket- sm 60 lg 110

Spicy grain mustard

Crispy cheese curds- sm 50 lg 90

Salt and vinegar, sriracha ranch

Hoagie Tray (choose 1 or all from Chix or beef cheesesteak, Chix parm and Scrantonian)

Sm 70. Lg 125

Boneless Bites (any sauce) sm 65 lg 120

Bone In Wings (any sauce) sm 75 lg 135

Blue cheese and celery 5

Caeser (dos) sm 45 lg 75

Greek/Chicken Cobb(dos) sm 55 lg 85

Mac N Cheese – sm 65 lg100

Brunch Menu

$32.00

Excludes Tax, Site Fee & Service

Scrambled Eggs w/ Cheddar Cheese

Applewood Smoked Bacon

Maple Pork Sausage

Roasted Red Skin Breakfast Potato

Bagel Spread

Cream Cheese / Whipped Butter / Green Onion / Cucumber / Tomato

Fruit Salad

**Chef Selection Seasonal Fruits*

Roasted Salmon

Herb Breadcrumbs / Sauteed Spinach

Grilled Balsamic Chicken

Additions & Sides:

Omelet Station / $10 / Person

Bottomless Mimosa or Sangria Bar / $10 / Person

Lox Spread w/ Capers / $5 / Person

Banquet Room Package

(Franklin Room or Lounge)

$400.00

Must be reserved at least 7 days in advance Includes, Room, Soda & NFL Ticket

Excludes Tax & Service

Serves up to 40 guests

(Choice of 5)

Hummus tray

Grilled pita, assorted veg crudité

Korean chicken potstickers

Kimchi, sweet chili

Petroski's pierogies

Butter, onions, sour cream

Kielbasa in a blanket

Spicy grain mustard

Crispy cheese curds

Salt and vinegar, sriracha ranch

Hoagie Tray (choose 1 or all from Chix or beef cheesesteak, Chix parm and Scrantonian)

Boneless Bites (any sauce)

Bone In Wings (any sauce)

Blue cheese and celery

Caeser (dos)

Greek/Chicken Cobb(dos)

Mac N Cheese

Gatsby Package

STARTING AT $149 Per PERSON EXCLUDING TAX AND SERVICE CHARGE

Includes Three Hours of 20s era Jazz Music

Choice of Four Passed Hors D' Oeuvres & Choice of Two Stationary Displays

Includes Three Hour Premium Open Bar

PASSED HORS D'OEUVRES

CHOOSE Four

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chile Sauce

Tomato Bruschetta on Crostini

Spinach and Cheese Stuffed Mushrooms

Roasted Apple Brie Grilled Cheese

Mini Cocktail Franks with Mustard

Spanakopita Bites

Spicy Cauliflower Bites with White Remoulade

Cajun Chicken Salad in Phyllo Cups

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

DISPLAY STATIONS

CHOOSE TWO

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita,

Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries,

Fried Peppers and Feta Dip, and Olive Rosemary Bread

Italian | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil)

Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip

Cheese & Meat | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with

Whole Grain Mustard, Fruit Butter, Grapes, Nuts, Crackers and Toasted Bread

French | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard,

Mushroom Walnut Pate, Jambon De Paris, Apple Butter

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

Seafood Platter | (Market Price Additional Cost To Be Decided One Month From Date of Event)

Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

Dim Sum Station | Beef and Chicken Satay, Fried Dumplings and/or Potstickers,

Vegetarian Lo Mein Salad, Fortune Cookies

Chips and Dips Station | Tortilla Chips, Corn Salsa, Spicy Jar Style Salsa, Cilantro Lime Black Bean Dip,

Guacamole, Pita Chips, Sour Cream, Pico De Gallo, Jalapeños and a Cheddar Cheese Sauce

Gold Package

STARTING AT $79 Per PERSON EXCLUDING TAX AND SERVICE CHARGE

Choice of Two Passed Hors D' Oeuvres & Choice of One Stationary Displays

Includes Two Hour Premium Open Bar

PASSED HORS D'OEUVRES

CHOOSE TWO

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chile Sauce

Tomato Bruschetta on Crostini

Spinach and Cheese Stuffed Mushrooms

Roasted Apple Brie Grilled Cheese

Mini Cocktail Franks with Mustard

Spanakopita Bites

Spicy Cauliflower Bites with White Remoulade

Cajun Chicken Salad in Phyllo Cups

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

DISPLAY STATIONS

CHOOSE ONE

Mediterranean | Muhammara, Haydari, Greek Olives with Rosemary & Lemon, Spiced Pita,

Greek Cucumber Salad, Hummus, Saksuka (Eggplant Tomato Dish), Halloumi Cheese Fries,

Fried Peppers and Feta Dip, and Olive Rosemary Bread

Italian | Meatballs in Red Sauce, Garlic Cheesy Bread, Caprese Sampler, Italian Olives (Orange Zest, Chili and Basil)

Toasted Focaccia Bread, Caponata, Hard Salami, Prosciutto and Muffuletta Dip

Cheese & Meat | Assorted Meats and Cheese (Chef Selection) Three Cheeses, Two Meats Served with

Whole Grain Mustard, Fruit Butter, Grapes, Nuts, Crackers and Toasted Bread

French | Brie, Baguette, Grapes, Franglais of Boursin, Saucisson En Croute, Wine Infused Mustard,

Mushroom Walnut Pate, Jambon De Paris, Apple Butter

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

Seafood Platter | (Market Price Additional Cost To Be Decided One Month From Date of Event)

Base Items: Alaskan King Crab, Shrimp Cocktail, and Lobster Salad

Dim Sum Station | Beef and Chicken Satay, Fried Dumplings and/or Potstickers,

Vegetarian Lo Mein Salad, Fortune Cookies

Chips and Dips Station | Tortilla Chips, Corn Salsa, Spicy Jar Style Salsa, Cilantro Lime Black Bean Dip,

Guacamole, Pita Chips, Sour Cream, Pico De Gallo, Jalapeños and a Cheddar Cheese Sauce

$25 Per Person HORS D'OEUVRES

(Choose Two)

Mini Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Veggie Spring Rolls with Sweet Chile Sauce

Toasted Crostini of Ricotta with Sun-Dried Tomato

Potato Pancake Bites with Crème Fraiche

Spinach and Cheese Stuffed Mushrooms

Mini Cocktail Franks with Mustard

Spanakopita Bites

Spicy Cauliflower Bites with White Remoulade

Pork Pot Stickers with Pineapple Teriyaki Dip

Tomato Mozzarella and Basil Skewer

Mac and Cheese Bites

Arancini of Tomato and Mozzarella

Beet and Goat Cheese Phyllo Cups

ADDITIONAL HORS D'OEUVRES

Lamb Chops in Pesto | **$8 Per Person**

Oysters Rockefeller | **$7 Per Person**

Ahi Tuna Cracker | **$7 Per Person**

Crab Crostini with Citrus Aioli and Chives | **$7 Per Person**

Steak Crostini with Horseradish Sauce & Pickled Onions | **$7 Per Person**

Bang Bang Shrimp with Spicy Mayo and Sesame | **$6 Per Person**

Stuffed Clams Diablo | **$6 Per Person**

Ahi Tuna Tartar with Cucumber and Seaweed Salad and Spicy Mayo | **$6 Per Person**

Bang Bang Shrimp with Spicy Mayo and Sesame | **$6 Per Person**

Baked Clams Casino | **$6 Per Person**

House Made Chorizo Sausage Stuffed Mushrooms with Sharp Cheddar | **$5 Per Person**

DISPLAY STATIONS

Taco Station | $12 Per Person

Shredded Carnita Chicken, Stewed Black Beans, Fajita Style Beef, Soft Tortillas, Corn Chips, Pico de Gallo,

Shredded Lettuce, Guacamole, Queso Fresco, Fresh Lime and Red Onion

Slider Station | $12 Per Person

Beef Patties, American Cheese, Ketchup, Mustard, Mayo, Shredded Lettuce, Tomato, Pickles and Onion

BBQ Station | $14 Per Person

Slow Roasted Pork Ribs with Carolina Style BBQ Sauce, Dry Rub Roasted Chicken, Brown Sugar Baked Beans, Red Rice, Herb Cheddar Biscuits and Honey Butter

Asian Station | $15 Per Person

Orange Chicken, Boneless Spareribs, Vegetable Lo Mein, Chef's Choice Variety of Dim Sum, Dumplings with Soy Citrus Sauce, Edamame and Fortune Cookies

Farmer's Market Vegetable Crudité | $5 Per Person*

Farmer's Market Raw Vegetables with House Made Dressing

Grilled and Roasted Marinated Vegetable Platter | $5 Per Person*

House Made Mozzarella Bar | $7 Per Person

Fresh House Made Mozzarella, Roasted Heirloom Tomatoes, Olives, Roasted Peppers,

Basil Pesto, Flavored Olive Oils, Aged Vinegar and Artisan Bread

Mediterranean Bar | $7 Per Person*

Crostini, Pita, Tabbouleh, and Hummus with Marinated Olives

Chips and Dip Bar | $5 Per Person*

Crispy House Made Potato Chips with Three Onion Dip, Corn Tortilla Chips

with Fresh Pico De Gallo, Pita Chips with Hummus

Market Fruit Platter | $5 Per Person*

Seasonal Assortment of Fruits and Melon with Clover Honey Yogurt Dip

Cheese and Charcuterie Station | $8 Per Person

Assorted Hard and Soft Cheeses, Sliced Italian Meats, Crackers and Crispy Flatbread

Local and Domestic Cheese Board | $8 Per Person*

Slices and Wedges of Local Cheese, Domestic Cheddar, Crackers and Flatbreads

Smoked Salmon Display (for 50 Guests) | $200

Oysters On The Half Shell Display | Market Price

100 Fresh Shucked Oyster Served with Lemons, Hot Sauce and House Cocktail Sauce

Seafood Raw Bar | Market Price

Clams and Oysters on The Half Shell, Jumbo Shrimp Cocktail with Lemons, Bloody Mary Cocktail

Sauce and Mignonette Sauce

Pasta Bar | $8 Per Person

Includes Garlic Bread and Romano Cheese

Choose Two Pastas Penne | Farfalle | Linguini | Fusilli

Choose Two Sauces Marinara | Pesto Cream | Sausage Bolognese | Pink Vodka | Garlic Alfredo

Bar Packages

3 Hour Open Bar

Premium Bar | $50 Per Person

New Amsterdam Vodka | Beefeater Gin | Bacardi Rum

Johnny Walker Red | Seagram's 7 | Jim Beam Bourbon | Cuervo Silver

Your Choice of Two Domestic Beers

Miller Lite | Coors Lite | Yuengling Lager

Budweiser | Bud Light

Canyon Road Wines

Cabernet | Merlot | Chardonnay | White Zinfandel | Pinot Grigio

Also Includes

House Champagne | Peach Schnapps | Apple Schnapps

Amaretto | Crème de Café | Vermouth (Sweet and Dry) | Triple Sec | Soda | Juice

Superior Bar | $60 Per Person

Stolichnaya and Absolut Vodka | Tanqueray Gin | Captain Morgan Rum

Dewars | Jack Daniels | Bulleit Bourbon | 1800 Silver

Your Choice of Two Domestic Beers

Miller Lite | Coors Lite | Yuengling Lager | Budweiser | Bud Light

Your Choice of One Import or Craft Beer

Amstel Light | Corona | Heineken | Stella Artois

Blue Moon | Goose Island IPA

Canyon Road Wines

Cabernet | Merlot | Chardonnay | White Zinfandel | Pinot Grigio

Also Includes

House Champagne | Peach Schnapps | Apple Schnapps

Amaretto | Crème de Café | Vermouth (Sweet and Dry) | Triple Sec | Soda | Juice