



The Hampton Banquet Hall



Thank you for your interest in the Hampton Banquet Hall. You are invited to come experience the elegance of our facility, professionally staffed with a full time coordinator and an in-house Chef. We look forward to working with you step by step in helping you plan an organized and pleasurable event to remember.

2016 Holiday Package

OUR FULL SERVICE FACILITY INCLUDES:

- * Event coordinator to assist you in planning your event.
- * Exclusive use of our facility for accommodations from 50 to 350 guests.
- * Raised Terrace Flooring w/ head table or stage area for entertainment.
- * Round tables of 8-10 guests per table.
- * A complete floor plan is provided if you plan on having assigned seating.
- * Skirted memorabilia and registration tables are provided, if needed.
- * White Linens on all tables and Festive colored linen napkins.
- * Holiday Centerpieces
- * China dinner settings for all of your guests.
- * Plenty of free parking in the front and rear of the building w/parking attendants.
- * Discounted invitations and local Hotel Accommodations for your guests.

Reservation Requirements

- * Deposit- A non-refundable \$200.00 deposit and a signed contract are required upon the reservation of a date. (Personal checks are accepted for deposits only.)
DEPOSIT IS CREDITED TO THE FINAL BILL.
- * Final Payment is due 7 days prior to event by cash, money order, certified funds
Or company check -- (no personal checks, please) -- Final count due ten days prior to event.
- * All packages are subject to a 17% Service Charge and 7% Sales Tax.
- * Alcohol Portion of the Package is subject to the Allegheny County 7% Drink Tax
- * **SMOKING POLICY:**

The Hampton Banquet Hall is a non-smoking facility. Covered Outside smoking areas.

Smoking will be permitted in lobby during the winter months upon request from the renter.
This will be available once the dinner hour has passed.

****FOR THE COMFORT OF YOUR GUESTS NO CIGAR SMOKING IS PERMITTED WITHIN THE FACILITY -- THERE CAN BE NO EXCEPTIONS!**



If you have any questions or need any further information,
please contact us at (724) 444-6770.

Holiday Packages



MON-SUN RECEPTION (4 HOURS):

***** 60 - 150 PERSON ADULT MINIMUM CHARGE *****
STARTING TIME – RENTER’S CHOICE MON-FRI
***** MINIMUM ADULT CHARGE DEPENDING ON DAY *****

CHILDREN’S PRICING (DISCOUNTS APPLY ONCE ADULT CHARGE REQUIREMENTS ARE REACHED)

CHILDREN AGES 0-5 ---- FREE (Up to 5% of Total Final Guest Count)

CHILDREN AGES 6-10 ---- 50% OFF MENU PRICE

MENU PRICING PACKAGE INCLUDES:

- ** 4 HOURS of Exclusive use of our Facility.
- ** 4 HOURS OF OPEN BAR (Standard Bar Package) for all guests.
Open for entire time of rental (Beer, Wine and Liquor).
Cost Included in Package Price. GUESTS MUST BE 21 YEARS OF AGE TO PURCHASE OR CONSUME ALCOHOL.
- ** Optional: Cash Bar option available (Please ask about discount)
- ** Your choice of Dinner Selections (see following pages 4, 5, & 6)
- ** Professional D.J. (Plays any variety of music for entire rental time)
- ** Professional staff to serve your party with set-up and clean up included.
- ** Plus all features listed on the front cover.

**** NOTE:** THE FOLLOWING ARE SUGGESTED MENUS AND ARE PRICED / PERSON WITH A SPECIFIED PERSON ADULT MINIMUM. PLEASE FEEL FREE TO CREATE YOUR OWN MENU.

(Prices are guaranteed with a signed contract.)

INCLUDES TWO HORS D'OEUVRES: (YOU MAY SUBSTITUTE A HORV. FOR A SIDE DISH. NO OTHER SUBSTITUTIONS PLEASE)
ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS **OR** ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
AND ONE REGULAR PRICED HOT HORS D'OEUVRE FROM THE LIST ON PAGE 7.

CHOICE OF TWO ENTREES:

- | | |
|--|---------------------------------------|
| HERBED BAKED CHICKEN (LARGE ¼ CHICKEN SELECTIONS LIGHTLY SEASONED) | OVEN FRIED BREADED CHICKEN |
| GLAZED BAKED HAM IN PINEAPPLE-ORANGE SAUCE (CARVED VIRGINIA HAM BY CHEF ON BUFFET LINE ADD \$1.00) | STUFFED CABBAGE ROLLS |
| OUR FAMOUS STUFFED SHELLS WITH RICOTTA CHEESE | BARBECUED ROASTED CHICKEN |
| SEASONED SALISBURY STEAK WITH HOMEMADE MUSHROOMS GRAVY | KOLBASSI WITH SAUERKRAUT |
| HOT OR SWEET SAUSAGE W/ TOMATO SAUCE MIXED W/ PEPPERS & ONIONS | ASSORTED DELI MEATS, CHEESES & RELISH |

ADDITIONAL CHOICE OF FOUR:

- IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE WITH ONE CHOICE OF THE FOLLOWING SAUCES:
 MEAT SAUCE, PINK LEEK SAUCE MARINARA OR SUN DRIED TOMATOES, BASIL & OLIVE OIL
 RICE PILAF
 CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER
 BAKED MACARONI W/ CHEDDAR CHEESE SAUCE
 BUTTERED PARSLEY RED-SKIN POTATOES
 ROASTED HERB RED-SKIN POTATOES
 MASHED POTATOES WITH HOMEMADE GRAVY
 GREEN BEANS WITH MUSHROOMS OR ALMONDS
 BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE
 ITALIAN BLEND OF VEGETABLES
- GLAZED CARROTS
 SCALLOPED POTATOES
 AU GRATIN POTATOES
 CANDIED YAMS
 FRESHLY TOSSED GARDEN GREEN SALAD
 GREEK TOMATO SALAD
 ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
 ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
 COLE SLAW

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS WITH BUTTER

HOT BUFFET SPECIAL #2

\$34.50/ PERSON

INCLUDES THREE HORS D'OEUVRES: (YOU MAY SUBSTITUTE A HORV. FOR A SIDE DISH. NO OTHER SUBSTITUTIONS PLEASE)

ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS **AND** ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
AND ONE REGULAR PRICED HOT HORS D'OEUVRE FROM THE LIST ON PAGE 7.

CHOICE OF TWO ENTREES:

- | | |
|--|---|
| ROAST SIRLOIN BEEF (BLACK ANGUS) AU JUS/HOMEMADE GRAVY | STUFFED CHICKEN BREAST W/ MARSALA WINE SAUCE |
| SIRLOIN BEEF BURGUNDY TIPS (BLACK ANGUS)---(RICE OR NOODLES SHOULD BE CHOSEN WITH THESE ITEMS)--- | SEAFOOD NEWBURG |
| GLAZED BAKED HAM IN PINEAPPLE-ORANGE SAUCE (CARVED VIRGINIA HAM BY CHEF ON BUFFET LINE ADD \$1.00) | VEAL PARMESAN |
| TORTELLINI W/ SAUTEED CHICKEN AND BROCCOLI | TORTELLINI W/ SAUSAGE & SHERRIED MUSHROOM SAUCE |
| VEAL SCALLOPINI SERVED W/ MUSHROOMS, PEPPERS & ONIONS | CHEESE LASAGNA W/ MARINARA OR MEAT SAUCE |
| ROAST TURKEY BREAST WITH HOMEMADE GRAVY | BAKED PORK CHOP W/ HOMEMADE MUSHROOM SAUCE |
| FETTUCINE WITH A SAVORY BLEND OF HERBS, CHICKEN & PEPPERS | |

ADDITIONAL CHOICE OF FOUR:

- IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE WITH ONE CHOICE OF THE FOLLOWING SAUCES:
 MEAT SAUCE, PINK LEEK SAUCE MARINARA OR SUN DRIED TOMATOES, BASIL & OLIVE OIL
 RICE PILAF
 CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER
 BAKED MACARONI W/ CHEDDAR CHEESE SAUCE
 BUTTERED PARSLEY RED-SKIN POTATOES
 ROASTED HERB RED-SKIN POTATOES
 MASHED POTATOES WITH HOMEMADE GRAVY
 GREEN BEANS WITH MUSHROOMS OR ALMONDS
 BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE
 ITALIAN BLEND OF VEGETABLES
- GLAZED CARROTS
 SCALLOPED POTATOES
 AU GRATIN POTATOES
 CANDIED YAMS
 FRESHLY TOSSED GARDEN GREEN SALAD
 GREEK TOMATO SALAD
 ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
 ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
 COLE SLAW

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS WITH BUTTER

***** MAIN ENTREES AND SIDE ITEMS MAY BE ADDED TO ANY MENU FOR AN ADDITIONAL CHARGE.**

PLEASE FEEL FREE TO CREATE YOU OWN MENU. (Prices are guaranteed with signed contract.) ** CHILDREN PRICES: see reservation requirements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

CHEF'S CHOICE BUFFET #3

\$36.95 / PERSON

INCLUDES FOUR HORS D'OEUVRES: (YOU MAY SUBSTITUTE A HORV. FOR A SIDE DISH, NO OTHER SUBSTITUTIONS PLEASE)

ASSORTED DISPLAY OF IMPORTED AND DOMESTIC CHEESES WITH SELECT CRACKERS
ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
ONE REGULAR PRICED HOT HORS D'OEUVRE FROM THE LIST ON PAGE 7.

CHOICE OF TWO ENTREES:

*STEAMSHIP ROUND OF BEEF (BLACK ANGUS) CARVED BY CHEF ON BUFFET LINE
CHOICE VIRGINIA BAKED HAM CARVED BY CHEF ON BUFFET LINE
CHOICE ROAST TURKEY BREAST CARVED BY CHEF ON BUFFET LINE
BONELESS BREAST OF CHICKEN W/ HERBED LEMON SAUCE
BONELESS BREAST OF CHICKEN MARSALA
(BAKED W/ MARSALA WINE SAUCE)
BONELESS BREAST OF CHICKEN ATHENIAN
BONELESS BREAST OF CHICKEN W/ RASPBERRY DEMI GLAZE

ADDITIONAL CHOICE OF FOUR:

IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE WITH ONE CHOICE OF THE FOLLOWING SAUCES:
MEAT SAUCE, PINK LEEK SAUCE MARINARA OR SUN DRIED TOMATOES, BASIL & OLIVE OIL
RICE PILAF
CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER
BAKED MACARONI W/ CHEDDAR CHEESE SAUCE
BUTTERED PARSLEY RED-SKIN POTATOES
ROASTED HERB RED-SKIN POTATOES
MASHED POTATOES WITH HOMEMADE GRAVY
GREEN BEANS WITH MUSHROOMS OR ALMONDS
BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE
ITALIAN BLEND OF VEGETABLES
GLAZED CARROTS
SCALLOPED POTATOES
AU GRATIN POTATOES
CANDIED YAMS
FRESHLY TOSSED GARDEN GREEN SALAD
GREEK TOMATO SALAD
ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
COLE SLAW

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS WITH BUTTER

HOT BUFFET SUPREME #4

\$42.95 / PERSON

INCLUDES FIVE HORS D'OEUVRES: (YOU MAY SUBSTITUTE A HORV. FOR A SIDE DISH, NO OTHER SUBSTITUTIONS PLEASE)

TWO REGULAR PRICED HOT HORS D'OEUVRE FROM PAGE 7.
ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
ASSORTED DISPLAY OF IMPORTED AND DOMESTIC CHEESES WITH SELECT CRACKERS

CHOICE OF THREE ENTREES:

*SELECT HAND CARVED ROAST PRIME RIB OF BEEF AU JUS (BLACK ANGUS)
BONELESS BREAST OF CHICKEN MARSALA
STUFFED SHELLS WITH IMPORTED RICOTTA CHEESE (OR GLAZED BAKED HAM COOKED IN OUR SPECIAL PINEAPPLE-ORANGE SAUCE)
(OR ANY ONE CHICKEN ITEM OFFERED WITHIN OUR MENUS)

ADDITIONAL CHOICE OF FOUR:

IMPORTED PASTA CHOICES: RIGATONI, SEA SHELLS OR PENNE WITH ONE CHOICE OF THE FOLLOWING SAUCES:
MEAT SAUCE, PINK LEEK SAUCE MARINARA OR SUN DRIED TOMATOES, BASIL & OLIVE OIL
RICE PILAF
CHEESE TORTELLINI W/ A LIGHT GARLIC BUTTER
BAKED MACARONI W/ CHEDDAR CHEESE SAUCE
BUTTERED PARSLEY RED-SKIN POTATOES
ROASTED HERB RED-SKIN POTATOES
MASHED POTATOES WITH HOMEMADE GRAVY
GREEN BEANS WITH MUSHROOMS OR ALMONDS
BROCCOLI & CAULIFLOWER W/ CHEDDAR CHEESE SAUCE ON THE SIDE
ITALIAN BLEND OF VEGETABLES
GLAZED CARROTS
SCALLOPED POTATOES
AU GRATIN POTATOES
CANDIED YAMS
FRESHLY TOSSED GARDEN GREEN SALAD
GREEK TOMATO SALAD
ASSORTMENT OF FRESH FRUITS ARRANGED ON TRAYS
ASSORTMENT OF FRESH GARDEN VEGETABLES W/ DIPS
COLE SLAW

ALSO INCLUDES: ASSORTMENT OF FRESH HARD AND SOFT DINNER ROLLS WITH BUTTER

***** MAIN ENTREES AND SIDE ITEMS MAY BE ADDED TO ANY MENU FOR AN ADDITIONAL CHARGE.**

PLEASE FEEL FREE TO CREATE YOU OWN MENU. **(Prices are guaranteed with signed contract.)** ** CHILDREN PRICES: see reservation requirements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

COMPLETE SIT-DOWN DINNER

Appetizer (Choice of 1):

Fresh Fruit Cup

Or, Assortment of Fresh Fruit displayed on trays at Hors D'oeuvres Station

Entrée (Choice of 2):

Surf and Turf

Christmas: Market Price

Filet Mignon (Choice Black Angus Beef)

Christmas: Market Price

Roast Prime Rib of Beef (Choice Black Angus Beef), au jus

Christmas: Market Price

Baked Stuffed Flounder with Crabmeat

Christmas: Market Price

Roast Sirloin of Beef w/ Mushroom Sauce

Christmas: \$40.95

Baked Virginia Ham w/ Champagne Sauce

Christmas: \$40.95

Baked Stuffed Pork Chop w/ Homemade Mushroom Sauce

Christmas: \$40.95

Chicken Cordon Bleu

Christmas: \$40.95

Stuffed Breast of Chicken w/ Marsala Wine Sauce

Christmas: \$40.95

Baked Half Chicken

Christmas: \$40.95

Boneless Breast of Chicken Marsala (other chicken options available)

Christmas: \$40.95

Vegetable (Choice of 1):

Green Beans with Mushrooms or Almonds

Our Famous Glazed Carrots

Broccoli and Cauliflower

Or, Any Vegetable of Your Choice

Potato (Choice of 1):

Baked Idaho w/ Sour Cream and Butter

Candied Yams

Buttered Parsley Red-Skin Potatoes

Roasted Herb Red-Skin Potatoes

Rice Pilaf

Salad (Choice of 1):

Greek Salad with Feta Cheese

Tossed Garden Green Salad

Classic Caesar Salad

Dessert (Choice of 1): (or Substitute Any One Regular Priced Hors D'oeuvres)

Sherbet

Choice of Ice Cream

Also Includes:

Assorted Rolls and Butter

Fresh Brewed Coffee, Tea and Decaf

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

REGULAR HORS D'OEUVRES LIST & COST:
HORS D'OEUVRES STATION(S) UP TO 1 HOUR BEFORE DINNER

Choice of 1 = \$1.75 per person
Choice of 3 = \$5.25 per person

Choice of 2 = \$3.50 per person
Choice of 4 = \$6.95 per person

HOT

- *100% BEEF COCKTAIL MEATBALLS W/ MUSTARD SAUCE
- *100% BEEF MEATBALLS IN OUR SWEDISH SAUCE
- *MINI SHRIMP SPRING ROLLS (TENDER SHRIMP & CRISP VEGETABLES ROLLED IN CRUNCHY WRAPPERS
- *TAQUITOS (BEEF IN CHIPOTLE SAUCE ROLLED IN FRESH CORN TORTILLAS)
- *FRANK-N-BLANKET (MINI HOT DOGS WRAPPED IN FLAKEY PUFF PASTRY)
- *ASSORTED QUICHE (MIXTURE OF GARDEN VEGETABLE AND COUNTRY FRENCH STYLE)
- *MINI EGG ROLLS W/ WHITE MEAT CHICKEN COMPLIMENTED WITH SWEET AND SOUR SAUCE
- *PROVOLONE BREADED CHEESE STICKS W MARINARA SAUCE
- * DISPLAY OF ASSORTED IMPORTED AND DOMESTIC CHEESES W/ ASSORTED CRACKERS
- *PASTRY CHEESE PUFFS
- *FILO SPINACH SQUARES (PERFECTLY SEASONED AND NESTLED IN CRISPY FILLO DOUGH)
- *NACHO CHEESE POCKETS

***UNLIMITED FRESHLY MADE WEDDING SOUP for HOURS D'OEUVRE HOUR \$1.95 per person ***

COLD

- *DISPLAY OF ASSORTED IMPORTED AND DOMESTIC CHEESES W/ ASSORTED CRACKERS

UPGRADED HORS D'OEUVRES LIST & COST:
HORS D'OEUVRES STATION(S) UP TO 1 HOUR BEFORE DINNER

*JUMBO BUTTERFLY SHRIMP (PLUMP & JUICY SHRIMP IN OUR SIGNATUE BREADING) \$1.00/PERSON
W/COCKTIAL SAUCE

- *100% WHITE MEAT CHICKEN BREAST STRIPS WITH OUR BARBECUE SAUCE \$ 2.25/PERSON
- *100% WHITE MEAT CHICKEN BREAST STRIPS WITH OUR TERRIYAKI SAUCE \$2.25 /PERSON
- *100% WHITE MEAT CHICKEN BREAST STRIPS WITH OUR PARMESAN SAUCE \$ 2.25 / PERSON
- *SCALLOP RUMAKI \$ 3.95 /PERSON
- *JUMBO STUFFED MUSHROOMS W/ CRABMEAT OR SAUSAGE \$ 3.95 /PERSON
- *JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE Market price/PERSON