



## *...Simply Elegant, Romantic and Timeless*

The Avalon Hotel and Conference Center is located in the heart of downtown Erie, PA, our exquisite ballrooms & smaller private rooms will accommodate 20 to 600 guests for weddings, wedding receptions, showers, bachelorette/bachelor parties, rehearsal dinners, receptions or post nuptial breakfasts. Whether you are looking for a modern or a traditional wedding, an intimate rehearsal dinner or overnight accommodations, the Avalon is the place to be.



No other hotel within a 100 mile radius compares to the elegance and size of our **Presque Isle Ballroom**.

The newly remodeled ballroom can accommodate up to 600 guests, with over 7500 square feet and 24 foot ceilings.

The newest addition to the Avalon is the **Niagara Ballroom**. This elegant space has 4500 square feet with the capacity which can accommodate a 200 person reception, while beautifully adorned in Victorian style including a grand chandelier in the center of the room.



A true addition to any event is our outdoor courtyard, complete with a cascading rock terrace waterfall, intimate tree adorned private seating areas. Our courtyard garden illuminates and comes alive in the evening creating a perfect area for pictures and memories.

## *All Wedding Packages Include:*

Fresh Fruit and Cheese Display with Assorted Dips and Crackers

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Fresh Harvest Crudités Platter

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Five Hour Reception with Four Hours of Open Bar Service

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Wedding Cake Cut and Served

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White or Ivory Linen and Your Choice of Napkin from Our in Stock Colors

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Centerpieces with Mirror and Votive Candles

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Personal Wedding Coordinator Service

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Convenient Downtown Location with Private Underground Parking

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Complimentary Accommodations for the Bride & Groom with Chocolate, Strawberries, and Champagne service. Including Breakfast the Next Morning.

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Wedding Room Blocks with Discounted Rates to Accommodate your  
Guests

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10% off any Bridal Showers, Rehearsal Dinners  
Pre or Post Nuptial Breakfasts when you book your reception with the Avalon

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Customized Packages Available

# *The Everlasting Orchid*

## Dinner Buffet

Sunday – Friday \$45 per person

Saturday \$47 per person

## House Bar for 4 Hours

*Buffet includes dinner rolls with butter pearls, freshly brewed gourmet coffee and hot tea.*

### *Salad Selections*

*(Choose two of the following)*

Mixed Garden Greens – Classic Spinach Salad – Fresh Fruit Salad – Home Style  
Potato Salad – Parmesan Pasta Salad – Creamy Coleslaw – Broccoli &  
Cauliflower Salad

### *Starch Selections*

*(Choose one of the following)*

Wild Rice – Golden Seared Mashed  
Potatoes – Herb Roasted Baby  
Redskin Potatoes – Delmonico  
Potatoes – Sour Cream & Dill  
Potatoes – Southern Smashed  
Cinnamon Sweet Potatoes – Penne  
Pasta with Garlic Herbed Butter

### *Vegetable Selections*

*(Choose one of the following)*

Franchise Vegetable Medley – Sweet  
Corn with Red Peppers – Zucchini  
Italiana – Fresh Steamed Vegetables  
with Sugar Snap Peas – Buttered  
Broccoli Spears – Honey Glazed  
Baby Carrots – Green Beans  
Almondine

### *Entrée Selections*

*(Choose three of the following)*

Sun Dried Apricot Rosemary Chicken  
Pineapple Glazed Ham  
Roasted Pork Loin with Apple Walnut Stuffing  
Season Spiced Baked Chicken  
Meatballs Pork Chops Atzert  
Beef Stroganoff in Creamy Egg Noodles

Baked Scrod  
Baked Tilapia *with Lemon Cream Sauce*  
Vegetable or Meat Lasagna  
Home Style Rigatoni *with*  
Honey Cured Dijon Chicken  
Asagio Ziti Alfredo

*Please Add 21% Gratuity and 6% Sales Tax To All Packages.*

# *The Enchanted Hibiscus*

Sit Down Dinner

Sunday – Friday \$45 per person

Saturday \$47 per person

Champagne Toast for All Guests

House Bar for 4 Hours

## *Salad Selections*

*(Choose one of the following)*

Mixed Garden Greens – Caesar Salad – Classic Spinach Salad with Hot Bacon Dressing

## *Entrée Selections*

Sit down includes choice of one starch and one vegetable with dinner rolls, butter pearls, freshly brewed gourmet coffee and hot tea.

*(Choose three of the following)*

### **Lemon Peppered Scrod**

A center cut filet baked with herb crumb topping accompanied with a smooth dill butter cream.

### **Pork Loin Bordelaise**

Sliced medallions of herb crusted pork loin served with a bordelaise sauce.

### **Chicken Cordon Bleu**

Breaded boneless chicken breast filled with swiss cheese, vermont ham, topped with mornay sauce

### **Roasted Sliced Sirloin**

Oven roasted royal sirloin finished with a delectable mushroom bordelaise sauce

### **Stuffed Chicken Breast**

Our famous stuffing engorges this skin on baked chicken breast served with homemade gravy

### **Pasta Primavera**

Ziti pasta laced with freshly steamed vegetables and folded with tomato pesto

*Please Add 21% Gratuity and 6% Sales Tax To All Packages.*

# *The Rose Terrace*

Sit Down Dinner

Sunday – Friday \$59 per person

Saturday \$61 per person

Champagne Toast For All Guests

Premium Bar for 4 Hours

## *Hors D'oeuvres*

Choice of 3 from our standard hors d'oeuvres selection

Butlered

## *Salad Selections*

*(Choose one of the following)*

Mixed Garden Greens – Caesar Salad – Classic Spinach Salad with Hot Bacon Dressing – Raspberry & Pear Salad with Candied Walnuts (Seasonal) – Apple Pecan Salad with Cranberry Vinaigrette

## *Entrée Selections*

Sit down includes Chef's choice of starch and vegetable with dinner rolls, butter pearls, freshly brewed gourmet coffee and hot tea.

*(Choose three of the following)*

### **Pecan Chicken**

Chicken breast lightly coated with breadcrumbs and pecans with a Melba sauce

### **Atlantic Salmon**

Baked salmon topped with lemon caper sauce.

### **Herb Crusted Prime Rib**

A 10oz slow roasted cut of aged beef served with natural au jus & horseradish

### **Chicken Marsala**

Chicken breast topped with a Marsala mushroom sauce

### **Beef & Chicken Duet**

#### **Plate**

Sliced tenderloin & a petite sautéed chicken slice topped with béarnaise sauce

### **Chicken & Salmon Duet**

#### **Plate**

A petite baked salmon fillet coupled with a fresh sautéed chicken breast topped with sun-dried tomatoes, parmesan cheese and a pesto sauce

*Please Add 21% Gratuity and 6% Sales Tax To All Packages.*

# *The Victorian Verbena*

Sit Down Dinner \$85 per person

Champagne Toast For All Guests  
Premium Bar for 4 hours  
Butlered Wine Service During Dinner  
Chocolate Fountain *OR* Candy Buffet  
Floor Length White Linen  
White Chair Covers  
4 Complimentary Guest Rooms  
White Glove Service

## *Hors D'oeuvres*

Choice of 3 from our standard hors d'oeuvres selection  
Butlered

## *Salad Selections*

*(Choose one of the following)*

Wedge Salad – Caesar Salad – Roasted Pear and Grape Salad with bleu cheese  
and Candied Walnuts – Apple Pecan Salad with Cranberry Vinaigrette

## *Entrée Selections*

Sit down includes choice of one starch and one vegetable with dinner rolls,  
butter pearls, freshly brewed gourmet coffee and hot tea.

*(Choose three of the following)*

### **Orange Stuffed Roughy**

Breaded shavings & seafood  
imperial stuffed in an orange  
roughy fillet

### **Chicken Rochambau**

Pan-seared breast of chicken  
served atop broiled French  
baguette finished with Marchad  
de Vin Sauce

### **Asparagus Gouda**

#### **Chicken**

Lightly breaded chicken breast  
topped with asparagus,  
caramelized onions and a Gouda  
Cheese sauce

### **Beef & Chicken Duet**

#### **Plate**

Petite Filet with a red wine glaze  
& a sautéed chicken slice topped  
with béarnaise sauce

### **Tornedos Rossini**

Two 4oz fillets set on garlic  
croutons topped with a drizzle of  
bordelaise sauce

### **Chicken & Shrimp Duet Plate**

A sautéed chicken breast topped  
with sundried tomatoes,  
parmesan cheese and pesto sauce  
accompanied by Ocean Shrimp  
Scampi

*Please Add 21% Gratuity and 6% Sales Tax To All Packages*

# *The Calla Lily Cocktail Reception*

Cocktail and Hors D'oeuvres Service

Sunday – Friday \$30

Saturday \$32

Signature Wedding Cocktail

Three Hours of House Bar Service

**Fresh Fruit and Cheese Display with Assorted Dips and Crackers**

An assortment of domestic cheeses, fruits and crackers

**Fresh Harvest Crudités Platter**

An assortment of garden fresh vegetables served with ranch dipping sauce

**Spankopita**

Puffed pastries filled with cheeses and spinach

**Smoked Gouda Pastries**

Toasted pastry filled with smoked gouda cheeses

**Roasted Sirloin of Beef Carving Station**

Served with mushroom beef gravy & bread rolls

Buffet includes dinner rolls with butter pearls, freshly brewed gourmet coffee, hot tea and ice water.

*Please Add 21% Gratuity and 6% Sales Tax To All Packages.*

# *Beverage Services*

## **House Beverage Selections**

Bankers Club Vodka  
Castillo Light Rum  
Calico Jack Spiced Rum  
Tortilla Gold Tequila  
Bankers Club Gin  
Bankers Club Bourbon  
McGregor's Scotch  
Bankers Club Whiskey  
Peach Schnapps  
Blush, Red & White Wines  
Two Bottle Beer Selections  
*\*Included in the Everlasting Orchid,  
Enchanted Hibiscus & Calla Lily.*

## **Premium Beverage Selections**

Absolute Vodka  
Bacardi Rum  
Captain Morgan Rum  
Jose Cuervo Tequila  
Bankers Club Gin  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Dewar's Scotch  
Peach Schnapps  
Blush, Red & White Wines  
Two Bottle Beer Selections  
*\*Included in the Rose Terrace, Victorian  
Verbena.*

## **Additional Hours For A House**

### **Bar**

\$6 per guaranteed number of guests

## **Additional Hours For A Premium**

### **Bar**

\$7 per guaranteed number of guests

## **Upgrade To Premium Bar**

### **Service**

\$3 per guaranteed number of guests

## **One Hour Room Only Extension**

\$2 per guaranteed number of guests

## **Martini Bar**

**\$3 per guest**

Beyond the basic vodka, this bar adds 4 specialty martini's custom designed for your reception. Martini Bar Service is for two

## **Signature Drink**

**Prices Quoted Upon Request**

A signature drink is fun & creative way to match the personality of the couple. Your special drink will be featured during the cocktail hour.

## **Dinner Wine Service**

**\$5 per guest**

Choose our house wine or you can upgrade to your favorite selection (additional fees may apply to upgrades)

## **Champagne Toast**

**\$2 per**

**guest**

## **Champagne Fountain**

**\$45 per gallon**

*Please Add 21% Gratuity and 6% Sales Tax To All Packages.*

# Specialty Displays

**Antipasto Display**      \$4 per guest

A beautiful blend of marinated vegetables & olives with a cured assortment of meats & cheese served with an herb blended Italian dressing.

**Shellfish Bar**      \$12 per guest

Iced jumbo shrimp, mussels in butter & garlic, and clams casino all served with lemon slices and cocktail sauce.

**Chocolate Fountain**      \$6 per guest

A milk chocolate fountain served with your choice of five dipping items.

**Cheese Display**      \$3 per guest

An assortment of domestic cheese, fruits & crackers served with choice of dipping sauce

**Vegetable Crudite**      \$3 per guest

An assortment of harvest garden fresh vegetables served with choice of dipping sauce.

**Candy Bar**      \$8 per guest

A sweet selection of our most popular candies to match your bridal colors, displayed in a variety of glass vases.

Dipping Selections: (choose 5)

- Strawberries
- Pineapple
- Cantaloupe
- Green Apple Slices
- Maraschino Cherries
- Orange Sections
- Chocolate Chip Cookies
- Peanut Butter Cookies
- Oreos
- Nutter Butters
- Ladyfingers
- Marshmallows
- Angel Food cake squares
- Graham crackers
- Pretzel rods
- Mini Cream puffs
- Rice Krispie Treat squares
- Potato Chips

Specialized dipping items are available upon request (additional fees may apply)

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# *Upgrades to Your Wedding Package*

|                                                                                                            |                                   |
|------------------------------------------------------------------------------------------------------------|-----------------------------------|
| Floor Length White Linen                                                                                   | \$20 per table                    |
| White Chair Covers                                                                                         | \$4 per chair                     |
| Chair Cover Sashes                                                                                         | \$1 per chair                     |
| Tulle around Niagara Dance Floor                                                                           | \$250 (white)<br>\$325 (colored)  |
| Photo Booth                                                                                                | \$750                             |
| Unlimited pictures with an attendant for a two hour time period also includes assorted props and costumes. |                                   |
| Birdcage Card Box                                                                                          | \$25                              |
| Cake Cutting Set                                                                                           | Complimentary use of the Avalon's |
| Bride & Groom Toasting Flutes                                                                              | Complimentary use of the Avalon's |
| Ceremony Arch                                                                                              | \$75                              |
| Ceremony Aisle Runner                                                                                      | \$50                              |
| Cylinder Vases                                                                                             | \$5 a vase                        |
| Specialty Linens (colors, textures)                                                                        | Quoted upon request               |
| Napkin colors (other than in stock)                                                                        | \$1.25 ea.                        |
| Ice Sculptures                                                                                             | Starting at \$350                 |

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# Hors D'oeuvres

## Standard Cold Hors d'oeuvres

|                                 |                   |
|---------------------------------|-------------------|
| Assorted Tea Sandwiches         | \$25.00 per 15    |
| Deviled Eggs                    | \$20.00 per 50    |
| Salami Coronets                 | \$45.00 per 50    |
| Fruit Tray (serves approx. 75)  | \$95.00 small     |
| (serves approx. 125)            | \$175.00 large    |
| Vegetable Dip on Pita Triangles | \$2.00 per person |
| Tomato Bruschetta               | \$2.00 per person |

## Superior Cold Hors d'oeuvres

|                                |                  |
|--------------------------------|------------------|
| Iced Shrimp Cocktail           | \$165.00 per 50  |
| Boursin Filled Cherry Tomatoes | \$45.00 per 50   |
| Shrimp Dip on Pita Triangles   | \$2.00 per guest |
| Fruit Kabobs                   | \$1.50 per guest |
| Antipasta skewer               | \$2.00 per guest |

## Standard Hot Hors d'oeuvres

|                                    |                  |
|------------------------------------|------------------|
| Chicken Fingers                    | \$50 per 50      |
| Breaded Cheese Ravioli             | \$50 per 50      |
| Spinach & Cheese Stuffed Mushrooms | \$50 per 50      |
| Buffalo Wings                      | \$35 per 50      |
| Fried Shrimp                       | \$50 per 50      |
| Stuffed Baby Potatoes              | \$45 per 50      |
| Swedish Meatballs                  | \$30 per 50      |
| Pastry Wrapped Franks              | \$30 per 50      |
| Vegetable Spring Rolls             | \$60 per 50      |
| Spinach & Artichoke Dip            | \$1.25 per guest |
| Puffed Pastry with Gouda           | \$60 per 50      |

## Superior Hot Hors d'oeuvres

|                                                    |                  |
|----------------------------------------------------|------------------|
| Crabmeat Stuffed Mushrooms                         | \$60 per 50      |
| Mozzarella Sticks                                  | \$55 per 50      |
| Spanakopita                                        | \$75 per 50      |
| Chicken Kabob                                      | \$100 per 50     |
| Jalapeno Poppers                                   | \$60 per 50      |
| Mini Quiche Lorraine                               | \$100 per 50     |
| Spinach & Artichoke Dip                            | \$1.25 per guest |
| Mini Crab Cakes                                    | \$100 per 50     |
| Coconut Shrimp with Thai Sauce                     | \$100 per 50     |
| Scallop Rumakis                                    | \$80 per 50      |
| Phyllo Cups                                        |                  |
| filled with brie, Raspberry preserves with almonds | \$100 per 50     |
| Mini Beef Wellington                               | \$100 per 50     |

## Carving Stations

|                                                                |               |
|----------------------------------------------------------------|---------------|
| Slow Roasted Angus Prime Rib of Beef                           | \$9 per guest |
| Served with natural au jus, horseradish & warm rolls           |               |
| Honey Glazed Ham                                               | \$4 per guest |
| Served with caramelized peach & cherry relish                  |               |
| Roasted Rosemary Rack of Lamb                                  | \$9 per guest |
| Encrusted with pecans, fresh herbs & mint sauce                |               |
| Roasted Sirloin of Beef                                        | \$6 per guest |
| Served with mushroom beef gravy & warm rolls                   |               |
| Herb Roasted Turkey Breast                                     | \$4 per guest |
| Served with cranberry relish, home style gravy, and warm rolls |               |

*Please Add 21% Gratuity and 6% Sales Tax To All Packages.*

## *The Glistening Gladiolus*

Bridal Shower

\$17 per guest

Mixed Garden Greens

Antipasto Salad

Fresh Fruit Skewers with Strawberry Yogurt Fondue

An Arrangement of Ham Salad, Chicken Salad, Egg Salad, Tuna Salad and Cucumber  
Cream Cheese Tea Sandwiches

Sparkling Fruit Punch Display

## *The Lavish Lily*

Bridal Shower

\$12 per guest

Mixed Garden Greens

Sliced Fruit Display

Wedding Soup

English Afternoon Tea

Home style scones with whipped cream & fruit preserves, mini fruit tartlets, lemonade  
and a selection of herbal teas and freshly brewed coffee.

## *The Marigold*

Pre or Post Nuptial Breakfast

\$13 per guest

Traditional Scrambled Eggs

Bagels with Cream Cheese & Jellies

Assorted Muffins & Danishes

Country Style Breakfast Potatoes

Buttermilk Pancakes, Waffles or Warm Cinnamon French Toast (Choice of one)

Smoked Sausage, Bacon or Honey Ham (Choice of one)

Chilled Orange, Apple & Cranberry Juices

Chilled 2% Milk

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