



OYSTER
Weddings
at Genetti's

For the Couple that Wants it All...

**AWARD WINNING OYSTER RESTAURANT & GENETTI HOTEL PRESENT
THE AREA'S MOST EXCLUSIVE & INCLUSIVE WEDDING PACKAGE**



Voted Best Wedding Venue & Best Weddings

Genetti Banquets
570.820.8505

Thom Greco
570.407.2000
grecothom@aol.com



To All of Our Prospective Brides and Groom,

Congratulations on your engagement and upcoming wedding! We are honored that you have chosen to consider Oyster for your reception location! By picking up this package you are defining yourself as a person who has class and style and wants "Nothing but the Best" for the most important day of your life.

The Frank Sinatra song on the previous page truly defines Oyster Weddings. Oyster Weddings boast elegant décor, decadently delicious food, premium beverages, and are unlike any other wedding. The possibilities are endless and we encourage you to tell us what your dream wedding is so that we can make it come true! Oyster Weddings are created for the bride and groom who want it all and truly want their special day without compromise.

Inside of this package you will find information about our exclusive wedding services. We serve only the best cuisine, prepared by our culinary trained staff, and provide exceptional tableside restaurant service. We work side by side with each bride to customize every aspect of your wedding to ensure perfection. We hope you enjoy our package and contact us for a personal tour of our facility. We truly look forward to meeting you!

Nothing But the Best,

Your Genetti Banquet Staff

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Your Dream Wedding Comes Complete With:

- ~ Formal White Glove Service
- ~ Wedding Coordinator to guide your entire affair
- ~ Professional Piano Player for Cocktail Hour
- ~ Romantic Candlelight throughout your ballroom
- ~ Sheer White Linen Curtains & Draping
- ~ Up lighting throughout Ballroom
- ~ Lush Floral Centerpieces for Each Guest Table
- ~ White, Ivory or Black Chair Covers with choice of Colored Sash or Silver Chivari Chair
- ~ Gold or Silver Charger Plates at Each Setting with Custom Menu Cards
- ~ Specialty Swirl Organza Table Overlays in Choice of Color
- ~ Champagne Toast of Asti Spumonte for Each Guest
 - ** Toast of Veuve Clicquot \$10.00 additional per person**
- ~ Six Hours of Open Bar featuring Premium Brand Liquor
 - ** This includes a Handcrafted Beer Bar and a Martini Bar with two specialty signature drinks! **
- ~ Fondant or Buttercream Wedding Cake—See Wedding Planner for Details
- ~ A Complimentary Jacuzzi Suite for Bride and Groom
- ~ Discount Hotel Rooms for Out Of Town Guests in our newly renovated rooms
- ~ Referrals for Local Preferred Vendors
- ~ Private Menu Tasting for Up to 4 People in Oyster
- ~ Coat Check Attendant Available
- ~ Bathroom Attendant Available
- ~ Valet Parking Services Available
- ~ After Party in Oyster Bar Complete with Late Night Snack Buffet
- ~ Photo Opportunities with Rolls Royce—Please request in advance

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Oyster Wedding Signature Package

Cocktail Hour To Feature

Specialized Cheese & Chocolate Amaretto Fondues
Five White Glove Butler Passed Hors D'Oeuvres

Hors D'Oeuvres to include

Asian Sesame Meatballs
Scallops Brulee
Chicken or Beef Satay
Blueberry Sliders
Spicy Tuna Tempura Rolls
Oyster Savannah topped with crème fraiche
Garlic Ponzu Shrimp Skewers
Bite Size Maryland Crab Cakes
Antipasto Skewers
Sinatra Arrachini
Spanakopita
Scallops Wrapped in Bacon
Mini Reubens
Capristo Salad
Tomato Bruschetta

First Course

Chilled Colossal Crab Meat Martini
Maryland Crab Meat Served in an Elegant Martini Glass garnished with a
fresh lemon wedge
OR
Chilled Lemoncello Shrimp Cocktail garnished with a fresh lemon wedge

Second Course

Homemade Italian Wedding Soup

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Third Course

Oyster House Salad
Crisp Mixed Greens with Fresh Fruit, Pignoli & House Vinaigrette

Fourth Course

Intermezzo- Lemon Sorbet
A refreshing palate cleanser

Fifth Course

Surf & Turf
A 8-10 Oz. Filet Mignon paired with a 8 Oz Lobster Tail Butter Poached
Served with Piped Smashed Potatoes & Vegetable

Dessert

Your fondant or buttercream wedding cake served to each guest
&
Bananas Foster or Cherries Jubilee:
A Show-Stopping Flaming Dessert Display Served to Each Guest
&

Viennese Dessert Table

Delectable Viennese Desserts paired with an
International Coffee, Tea & Decaf Display featuring
flavored creamers, syrups, sugar cubes & whipped topping

\$140.00 Per Person

\$23.95 Per Child 2 - 12 Spaghetti & Meatballs or Chicken Fingers

Substitute for your Main Course

| | |
|------------------------|------------|
| Prime Rib/Filet Mignon | \$135.00++ |
| Chicken Francaise | \$130.00++ |
| Vegetarian Risotto | \$130.00++ |

All package prices are subject to 22% service charge and 6% sales tax
Gratuities are optional.

For Minimum Requirement See Your Consultant

Your Oyster Wedding Consultant will be delighted to personalize any package to reflect your preferences.

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Oyster Wedding Stations Package

Cocktail Hour To Feature

Specialized Cheese & Chocolate Amaretto Fondues
Choice of Five (5) White Glove Butler Passed Hors D'Oeuvres

Hors D'Oeuvres to include

Asian Sesame Meatballs
Scallops Brulee
Chicken or Beef Satay
Blueberry Sliders
Spicy Tuna Tempura Rolls
Oyster Savannah topped with crème fraiche
Garlic Ponzu Shrimp Skewers
Bite Size Maryland Crab Cakes
Antipasto Skewers
Sinatra Arrachini
Spanakopita
Scallops Wrapped in Bacon
Mini Reubens
Capristo Salad
Tomato Bruschetta

Stations To Include

Salad & Bread Station:

Features crisp mixed green with all of your favorite toppings. Also featuring homemade hearth baked assorted breads prepared on premise by pastry chef Diane DeMarko

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Potato Station

White Mashed Potatoes, Sweet Mashed Potatoes & Lobster Mashed Potatoes w/ All of your favorite toppings including butter, sour cream, chives, bacon, cheese, brown sugar and more!

Choice of Four (4) Chef Tended Stations

Risotto Station

This station is chef tended and features freshly prepared risotto. Guests can add their favorite toppings to this classic dish.

Pasta Station

This station boasts the best of Italy! Feast on Assorted Pastas from Italy, Homemade Sauces, Lobster Ravioli & More! Boasting a fixed pasta line as well as chef MTO pasta including Butter-Poached Lobster Pappardelle Alfredo! This station is chef tended and guests are encouraged to make their own pasta creation.

Carving Station

These stations are chef tended and include a choice of:
Leg of Lamb, Filet Mignon, Wasabi Encrusted Filet Mignon, Prime Rib,
Lobster Stuffed Tenderloin, Porketta,
Braciolo- Stuffed w/ Spinach & Ricotta Cheese Braised,
Oven Roasted Turkey, or
Ham- Double Smoked Natural Cure Maple Glazed.
Up to Two Selections

Sushi Station

This chef tended station featured hand rolled ahi tuna sushi and assorted vegetable sushi rolls.

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Included Dessert

Your fondant or buttercream wedding cake served to each guest.

&

Bananas Foster or Cherries Jubilee:

A Show-Stopping Flaming Dessert Display Served to Each Guest

&

Viennese Dessert Table:

Delectable Viennese Desserts paired with an International
Coffee, Tea & Decaf Display featuring
flavored creamers, syrups, sugar cubes & whipped topping

\$135.00 Per Person

\$23.95 Per Child 2-10 Spaghetti & Meatballs or Chicken Fingers

Additional Stations:

Crepe Station—Ask for Pricing

** All Packages can be customized to your taste and budget.
We encourage you to bring us your thoughts and ideas!!**

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