



*Your History  
Begins with Us.*

*Concord's Colonial Inn  
Wedding Menus & Packages*

48 MONUMENT SQUARE, CONCORD, MA 01742  
978.369.9200 [www.concordscolonialinn.com](http://www.concordscolonialinn.com)



## Where dreams come true

*Here at Concord's Colonial Inn we recognize that no two weddings are the same and we will work with you to help you plan the wedding reception that is suitable for you. We treat every affair with the same care as if it were our own. You will find our service and attention to detail unparalleled. The friendly and professional staff at Concord's Colonial Inn specialize in creating memories that will last a lifetime.*

### Complete Menu Packages Include:

(minimum 50 guests)

Dance Floor

A five-hour celebration

A selection of butler passed hors d'oeuvres during cocktail hour

Stationary Hors d'oeuvres display

Champagne toast with a strawberry

Wedding menu tasting for up to 4 attendees

Professional Wedding Consultant to handle all of your on-site details

Bridal full length white table linens

Artisan cheese display with Champagne for the bridal party

Bartender service (one bartender per 100 guests)

Deluxe overnight accommodations for the newlywed couple

Specialized overnight accommodations for your guests

Complimentary Private Room for any additional events; Rehearsal Dinners,

Post Wedding Breakfasts/Brunch, Welcome Receptions

Celebrate your first anniversary with us with a complimentary overnight accommodation and breakfast



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# Hawthorne Wedding Package

## **Stationary Display, Choose one**

Artisan Cheese Display with Seasonal Fruit Garnish Assorted Crackers  
Baked Brie en Croûte with Baguettes & Seasonal Fruit  
Fresh Vegetable Crudités with Blue Cheese Dip  
Fresh Sliced Fruit Display with Yogurt Dip

## **Passed Cold Hors d'oeuvres, Choose two**

Prosciutto Wrapped Asparagus  
Skewers of Fresh Mozzarella, Tomato, Basil, Balsamic Glaze  
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil  
Bruschetta Tomato, Basil, Parmesan, Saba

## **Passed Hot Hors d'oeuvres, Choose two**

Gyoza Pork Potsticker, Ginger Soy Dipping Sauce  
Chicken Kabobs with Balsamic Glaze  
Scandinavian Meat Balls with Herbed Brown Gravy  
Coconut Shrimp, Sweet Chili Dipping Sauce

Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette  
Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

## **Entrees**

Pan Seared Chicken Breast, Rosemary Au Jus  
Ritz Cracker Crusted Cod, Citrus Beurre Blanc  
Marinated Brandt Bistro Steak, Caramelized Onions and Bell Peppers

## **Choice of Two Sides (See Accompaniments)**

Your Wedding cake artfully sliced and plated by our  
Chef with Strawberry Coulis and Whipped Cream

Warm Banquet Rolls and Butter  
Coffee, Tea and Decaffeinated Coffee

*\*Packages do not include your wedding cake, but can be upgraded with vendor  
package\**

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## Louisa May Wedding Package

### **Stationary Displays, Choose two**

Artisan Cheese and Exotic Fruit Display, Assorted Breads and Crackers  
Baked Brie en Croûte with Baguettes & Seasonal Fruit  
Fresh Vegetable Crudités with Blue Cheese Dip  
Fresh Sliced Fruit Display with Yogurt Dip

### **Passed Cold Hors d'oeuvres, Choose two**

Shrimp Cocktail  
Curry Chicken Salad in Filo Cups  
Fresh Mozzarella, Tomato, Basil Skewer, Balsamic Glaze  
Bruschetta, Tomato, Basil, Parmesan, Saba

### **Passed Hot Hors d'oeuvres, Choose two**

Petit Crab Cakes, Old Bay Tartar Sauce  
Goat Cheese & Leek Stuffed Mushroom with Sweet Balsamic Glaze  
Chicken Cordon Blue Arancinis with Marinara sauce  
Teriyaki Beef Skewers

### **Soup, Choose one**

New England Clam Chowder  
Chef's House made Seasonal Soup

### **Salad, Choose one**

Local Mixed Greens, Bleu Cheese, Dried Cranberries, Walnuts, Champagne Vinaigrette  
Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

### **Entrees**

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce  
Seared Salmon, Pomegranate Reduction, Orange Fennel Salad  
Herb Crusted Filet Mignon with Bordelaise

### **Choice of Two Sides (See Accompaniments)**

Your Wedding Cake artfully sliced and plated by  
our Chef with Raspberry Coulis

Warm Banquet Rolls and Butter  
Coffee, Tea and Decaffeinated Coffee

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# Emerson Wedding Package

## **Stationary Display, Choose two**

### *Antipasto*

Capicola, Salami, Prosciutto, Sopressata, Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Grilled Vegetables, Tomato Mozzarella Bruschetta, Crostini

### *Spanish Tapas*

Olive Medley, Nuts, Fresh Salsa, Guacamole, Hummus, Pita Chips, Marinated Roasted Eggplant & Roasted Peppers

*Artisan Cheese and Fresh Fruit Display*  
with Assorted Breads and Crackers

*Baked Brie en Croûte*  
with Baguettes & Seasonal Fruit

*Fresh Vegetable Crudit *  
with Blue Cheese Dip

*Fresh Sliced Fruit Display*  
with Yogurt Dip

*Raw Bar Display*  
Shrimp, Oysters, Clams, Salmon Tartar, Cocktail Sauce, Mignonette, Wakame  
(Upgrade Option)

## **Passed Cold Hors d'oeuvres, Choose two**

Smoked Salmon Canap s, Crostini, Smoked Salmon Mousse, Red Onion Relish  
Lobster Salad Crostini, Lemon Aioli  
Bruschetta, Tomato, Basil, Parmesan, Saba  
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled  
Herb Crusted Beef Tenderloin, Crouton, Horseradish Cr me, Pickled Red Onion

## **Passed Hot Hors d'oeuvres, Choose two**

Mini Beef Wellington, Creamy Horseradish Sauce  
Bacon Wrapped Scallops  
Goat Cheese & Leek Stuffed Mushroom with Sweet Balsamic Glaze  
Vegetable Spanakopita with Marinara Sauce  
Coconut Chicken with Sweet Chili Sauce  
Shrimp and Scallop Skewers

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## Emerson Wedding Package (Continued)

### **Soup, Choose one**

New England Clam Chowder  
Chef's House made Seasonal Soup

### **Salad, Choose one**

Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing  
Heirloom Tomatoes, Field Greens, Fresh Mozzarella, Red Onion, Pesto Oil, Balsamic,  
Capers

### **Intermezzo**

Lemon or Raspberry Sorbet

### **Entrees (Choose 3)**

Grilled Center-Cut Swordfish, Artichoke Tomato Ragout, Red Pepper Coulis  
Petit Filet Steak & Shrimp, Sauce Au Poivre  
Statler Chicken Breast, Pan Seared and Herb Crusted, Jus Lie  
Herbed Roasted Rack of Lamb, Mint Au-Jus  
Grilled Center Cut Pork Chop with Cranberry & Apple Chutney

### ***Choice of Two Sides (See Accompaniments)***

Your Wedding Cake, artfully sliced and plated on a Wild Berry Coulis, Chocolate  
Covered Strawberry and Whipped Cream

Warm Banquet Rolls, House Made Cornbread and Butter  
Coffee, Tea and Decaffeinated Coffee

*\*Packages do not include wedding cake, but can be upgraded with vendor package\**



# Wedding Buffet Package

## **Stationary Display, Choose one**

*Artisan Cheese Display with Seasonal Fruit Garnish Assorted Crackers*

*Baked Brie en Croûte with Baguettes & Seasonal Fruit*

*Fresh Vegetable Crudit  with Blue Cheese Dip*

*Fresh Sliced Fruit Display with Yogurt Dip*

## **Passed Cold Hors d'oeuvres, Choose two**

Prosciutto Wrapped Asparagus

Fresh Mozzarella, Tomato, Basil Skewer, Balsamic Glaze

Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil

Bruschetta Tomato, Basil, Parmesan, Saba

## **Passed Hot Hors d'oeuvres, Choose two**

Gyoza Pork Potsticker, Ginger Soy Dipping Sauce

Chicken Skewer with Sesame Soy Sauce

Scandinavian Meat Balls with Herbed Brown Gravy

Coconut Shrimp, Sweet Chili Dipping Sauce

## **Soup, Choose one**

New England Clam Chowder

Chef's House made Seasonal Soup

## **Salad, Choose one**

Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette  
Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

## **Entrees, Choose two**

Chicken Cordon Bleu, Mushroom Demi Glaze

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce

Potato Crusted Cod, Citrus Beurre Blanc

Seared Salmon with Lemon Dill Sauce

Grilled Swordfish, Tuscan capers, tomatoes, olives

Marinated Brandt Bistro Steak, Caramelized Onions and Peppers

Mushroom Ravioli, Marinara Sauce and Parmesan Cheese

## **Choice of Two Sides (See Accompaniments)**

Your Wedding cake, artfully sliced and plated by our Chef with Strawberry Coulis

Warm Banquet Rolls House Made Cornbread and Butter

Coffee, Tea and Decaffeinated Coffee

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**Carving Station Upgrade**

(50 person minimum)

Prime Rib with Horseradish Sour Cream and Au Jus

or

Turkey Breast with Pan Gravy and Cranberry Relish

or

Honey Glazed Baked Ham

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## Accompaniments

### *Select Two Sides*

Please allow your catering manager to assist with your choices to create the perfect balance for your menu.

#### **Potatoes & Grains**

Truffle Mashed Potatoes  
Roasted Garlic Herb Potato  
Quinoa Pilaf  
Rice Pilaf  
Pesto Couscous  
Wild Mushroom Risotto  
Cranberry Risotto  
Potato Au Gratin

#### **Vegetables**

Vegetable Medley with Lemon Butter  
Green Beans, Caramelized Onions  
Roasted Carrots Glazed, Local Honey, Herbs  
Roasted Brussels Sprouts, Maple-Balsamic Drizzle  
Fresh Asparagus (Seasonal)  
Steamed Broccoli

## Vegetarian Entrées

#### **Portobello Caprese Tower**

Fresh Mozzarella, Roasted Vegetables and Sweet Balsamic Reduction

#### **Penne Primavera**

Fresh Local Vegetables, Tomato Broth, Parmesan Cheese

#### **Spinach and Cheese Ravioli**

Marinara Sauce, Shaved Parmesan Cheese

#### **Asparagus Risotto**

Roasted Peppers, Shaved Parmesan Cheese, Truffle Oil

#### **Stir Fried Vegetables**

with Fried Tofu



## General Information

### **Menu Selection**

Please submit a final menu selection six (6) weeks in advance to the Catering office. All food items must be supplied and prepared by Concord's Colonial Inn. Any food prepared by Concord's Colonial Inn may not be taken off the premises due to insurance and health code regulations.

### **Beverage**

The sale and service of all alcohol is strictly regulated by the Massachusetts Alcohol Beverage Commission. As a licensee, Concord's Colonial Inn is responsible for the administration of these regulations. Our policy is that all alcoholic beverages must be supplied by Concord's Colonial Inn. The Inn reserves the right to limit and control the amount of alcoholic beverages consumed by our guests. No alcoholic beverages are allowed to leave Concord's Colonial Inn.

### **Guarantees**

A guarantee of the exact number of guests for all functions is required **10 business days** prior to the function; otherwise, the highest estimated number will be used as a guarantee. Events offering multiple entrees will need to submit exact numbers of each. Final guarantee is not subject to reduction.

### **Service Charge**

An 18% service charge, which is distributed in its entirety to wait staff and bartenders, will be added to all food and beverage items.

### **State and Local Taxes**

All prices are subject to 7% Massachusetts State Sales Tax and Local Meal Tax

### **Administrative Fee**

A 4% administrative fee is retained by the hotel to defer overhead costs and therefore no portion of this administrative fee is distributed to hourly paid service staff. This fee is taxable at 7%.

### **Prices**

All prices are subject to change without notice. Vendor packaging based on tables of 8-10 people.

### **Deposits**

A non-refundable, non-transferable deposit will be due at the time of booking.

### **Payments**

All functions must be paid in full ten business days prior to the event. Payment must be made in the form of cash, certified check or credit card. A credit card must be provided to cover any additional charges that may be added during your event.

### **Rooms**

The Inn reserves the right to charge a service fee for set up of function rooms. If additional setup time is required, this must be contracted at time of booking. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Catering Department for specifics.

### **Conduct of Event**

In compliance with applicable laws, regulations and house rules, client assumes full responsibility for the conduct of all persons or vendors in attendance and for any damage done to any part of the hotel's premises.

### **Displays/Decorations**

All displays and/or decorations proposed by guests must be preapproved in each specific instance. The hotel will not permit the affixing of anything to walls, doors, light fixtures or ceilings of any rooms with materials other than those supplied by Concord's Colonial Inn. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to room until event begins. Concord's Colonial Inn will not be responsible for any articles left after the event.