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1716
CONCORD'S
COLONIAL
Inn



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Louisa May Wedding Package

\$25.00 per person

(50 Person Minimum)

The items in our wedding package are put together to enhance your reception. They will complement the many food and beverage choices available, while make the planning of your special day a little bit easier.

The package includes the following items:

Delicious Tiered Wedding Cake

White House Linens

Sparkling Toast

Dance Floor

Personalized Guidance from our Wedding Specialist

Complimentary Accommodations for the Bride and Groom

Special Overnight Rates for Your Out of Town Guests

5 Hour Reception

Plated Dinners

(Minimum of 15 Guests)

Each entrée includes choice of soup or salad, a basket of freshly baked cornbread & sourdough rolls, choice of dessert and coffee, decaffeinated coffee and tea. For an additional charge, you may upgrade to a four course meal.

First Course

(Select One)

New England Clam Chowder

Chef's Seasonal Creation

Tomato Bisque, Grilled Cheese Crouton

Caesar Salad, Hearts of Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette

Steak House Wedge, Bacon, Bleu Cheese, Pickled Onion, Tomato

Tomato & Mozzarella, Balsamic Vinaigrette, Micro Greens

Intermezzo

\$3.00

(Select One)

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Entrée

(Select Two)

Vegetarian

Penne Primavera **\$30.00**

Local Vegetables, Tomato Broth

Quinoa Medley **\$32.00**

Tomato Avocado Salad, Grilled Vegetables, Sautéed Spinach

Moroccan Roasted Vegetable Tower **\$33.00**

Piperade Couscous

Asparagus and Parmesan Risotto **\$34.00**

Fried Basil, Basil Oil

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Poultry

Moroccan Chicken	\$35.00
<i>Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney</i>	
Provence Chicken Breast	\$35.00
<i>Bacon, Spinach, Mushroom, Mashed Potato, Bordelaise, Honey Glazed Carrots</i>	
Statler Chicken Breast	\$36.00
<i>Sweet Potato Hash, Mushroom Flan, Green Beans, Cranberry-Rosemary Jus</i>	

Seafood

Seared Salmon	\$36.00
<i>Pomegranate, Mascarpone Polenta, Orange Fennel Salad</i>	
Haddock Confit	\$37.00
<i>Potato Gnocchi, Leeks, Saffron Broth</i>	
Grilled Swordfish	\$38.00
<i>Asparagus Artichoke Tomato Ragout</i>	

Beef & Pork

10oz. Grilled Pork Chop	\$41.00
<i>Maple Brine, Roast Mushrooms, Salt Pee Wee Potato, Honey Glazed Carrot, Maple Cider Glaze</i>	
10oz. New York Sirloin	\$46.00
<i>Buttermilk Mashed Potato, Lemony Grilled Asparagus, Béarnaise Bordelaise</i>	
8oz. Filet Mignon	\$48.00
<i>Sweet Potato Puree, Onion Strings, Spinach, Caramelized Demi-Glace</i>	

Duets

Statler Chicken Breast & Roasted Salmon	\$53.00
<i>Natural Pan Jus, Roasted Corn & Black Bean Salsa</i>	
Petit New York Sirloin & Sea Scallops	\$60.00
<i>Herbed Butter, Demi-Glace</i>	
Petit Tenderloin & Two Crab Stuffed Shrimp	\$62.00
<i>Sauce Bordelaise, Béarnaise</i>	

Dessert

Your wedding cake artfully served with your choice of ice cream or sorbet with fresh strawberries or a chocolate sauce painted plate

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The Colonial Buffet

\$48.00

(Minimum of 20 Guests)

Soup

New England Clam Chowder

Salad

(Select One)

Baby Spinach, Roasted Eggplant, Mozzarella, Pine Nuts, Basil Vinaigrette

Boston Bibb, New Hampshire Bacon, Tomato, Onion, Goat Cheese, Herbs, Balsamic Vinaigrette

Local Mixed Greens, Great Hill Bleu Cheese Dried Cranberries, Walnuts, Champagne Vinaigrette

Entrée

(Select Three)

Parmesan Crusted Chicken, Tomato Scallion Basil Butter Sauce

Chicken Saltimbocca, Prosciutto and Sage Ragout, Marsala Reduction

Grilled Chicken, Roasted Tomato, Basil Pesto Cream Sauce

Pan Roasted Haddock, Leeks, Capers, Vermouth Butter Sauce

Seared Salmon, Fennel Orange Slaw, Pomegranate Reduction

Grilled Swordfish, Artichoke and Tomato Ragout

Yankee Pot Roast, Roasted Carrots, Cippolini Onions

Chipotle Brown Sugar Crusted Pork Loin, Roasted Apple Thyme Demi

Marinated Brandt Bistro, Caramelized Onions and Peppers

Pasta Primavera, Seasonal Fresh Vegetables, Penne, Lemon Butter

Cheese Tortellini, House Marinara, Roasted Zucchini and Summer Squash

Quinoa, Spinach, Tomato Basil Salad, Roasted Cremini Mushrooms

Starch

(Select One)

Mashed Potato

Roasted Garlic Herb Potato

Rice Pilaf

Pesto Couscous

Vegetable

(Select One)

Vegetable Medley with Lemon Butter

Green Beans, Caramelized Onions

Roasted Carrots Glazed, Local Honey, Herbs

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Passed Hors d' Oeuvres

Cold

<i>Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba*</i>	<i>\$3.00</i>
<i>Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*</i>	<i>\$3.00</i>
<i>Individual Crudit� Shooter, Julienne Seasonal Garden Vegetables, Ranch Dressing*</i>	<i>\$3.00</i>
<i>Chilled Melon Soup Shooter, Strawberry Jalape�o Salsa</i>	<i>\$4.00</i>
<i>Duck P�t�, Country Bread, Onion Jam</i>	<i>\$4.00</i>
<i>Prosciutto Wrapped Honeydew, Pomegranate Syrup</i>	<i>\$4.00</i>
<i>Crab Salad Brioche, Lemon Tarragon Vinaigrette</i>	<i>\$5.00</i>
<i>Salmon Tartar, Ginger, Cilantro, Malanga Chips, Sweet Soy</i>	<i>\$5.00</i>
<i>Herb Crusted Beef Tenderloin, Crouton, Horseradish Cr�me, Pickled Red Onion</i>	<i>\$6.00</i>
<i>Bloody Mary Oyster Shooter</i>	<i>\$6.00</i>

Hot

<i>Goat Cheese & Leek Stuffed Mushroom*</i>	<i>\$3.00</i>
<i>Mini Falafel, Tzatziki, Cucumber Salad*</i>	<i>\$3.00</i>
<i>Artichoke Beignet, Tomato Aioli *</i>	<i>\$3.00</i>
<i>Blue Cheese Stuffed Fig, Almond, Pomegranate Molasses*</i>	<i>\$3.00</i>
<i>Vegetable Spring Roll, Soy Orange Dipping Sauce*</i>	<i>\$3.00</i>
<i>Gyoza Pork Potsticker, Ginger Soy Dipping Sauce</i>	<i>\$3.00</i>
<i>Chicken Satay, Peanut Sauce</i>	<i>\$3.00</i>
<i>Sesame Chicken, Pineapple Vinaigrette</i>	<i>\$4.00</i>
<i>Coconut Shrimp, Sweet Chili Dipping Sauce</i>	<i>\$4.00</i>
<i>Petit Crab Cakes, Old Bay Tartar Sauce</i>	<i>\$4.00</i>
<i>Twice Baked Mini Lobster Potato, Tarragon Aioli</i>	<i>\$4.00</i>
<i>Mini Beef Wellington, Creamy Horseradish Sauce</i>	<i>\$4.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$5.00</i>
<i>Lamb Lollipops, Coffee, Chipotle, Red Eye Gravy</i>	<i>\$6.00</i>

** Vegetarian Option*

Priced per piece, minimum of 25 pieces

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Stationary Hors d' Oeuvres

<i>Vegetable Crudité Platter</i> <i>Assortment of Chilled Vegetables, Grilled Vegetables</i> <i>Herb Ranch & Blue Cheese Dipping Sauces</i>	<i>\$6.00</i>
<i>Domestic Cheese Platter</i> <i>Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu</i> <i>Seasonal Berries, Grapes, Crackers</i>	<i>\$9.00</i>
<i>Raw Bar Display</i> <i>Shrimp, Oysters, Clams, Salmon Tartar</i> <i>Cocktail Sauce, Mignonette, Wakame</i>	<i>\$15.00</i>
<i>Baked Brie en Croûte (Serves 15 people)</i> <i>Seasonal Fruit, Baguettes</i>	<i>\$75.00</i>
<i>Fresh Fruit (Serves 20 people)</i> <i>Honeydew, Cantaloupe, Pineapple, Oranges, Grapes,</i> <i>Seasonal Berries, Yogurt Dipping Sauce</i>	<i>\$130.00</i>
<i>Antipasto (Serves 15-20 people)</i> <i>Capicola, Hard Salami, Prosciutto</i> <i>Roasted Peppers, Olives, Grilled Eggplant,</i> <i>Balsamic Marinated Mushrooms & Artichokes,</i> <i>Stuffed Cherry Peppers Mozzarella, Pecorino</i> <i>Grilled Romaine & Lemon Vinaigrette</i> <i>Bruschetta, Grissini, Italian Bread</i>	<i>\$150.00</i>
<i>Spanish Tapas (Serves 15-20 people)</i> <i>Olive Medley, Nuts, Pickled Vegetable</i> <i>Hummus, Tabouli, Pita Chips</i> <i>Marinated Roasted Eggplant & Peppers</i> <i>Goat Cheese & Olive Stuffed Piquillo Peppers</i>	<i>\$150.00</i>

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Beverage Options

Hosted or Cash Basis

Non-Alcoholic Beverages

Soda		\$3.00 each
Bottled Water	Small	\$3.00 each
	Large	\$6.00 each
Pitcher of Iced Tea or Lemonade (Serves 6 people)		\$12.00 each
Coffee, Tea, or Decaffeinated Coffee		\$4.00 per person

Specialty Punches

Non-Alcoholic Punch	\$35.00
Hot Mulled Cider	\$35.00
Egg Nog	\$35.00
Rum Spiked Egg Nog	\$75.00
Mimosa	\$75.00
Bloody Mary	\$75.00
Sangria (White or Red)	\$90.00
Kir Royal	\$90.00

Punches are priced per gallon and each gallon serves approximately 21 (6oz) glasses

Alcoholic Beverages

Bottled Beer	\$5.00-\$6.00
Wine (glass)	\$8.00-\$13.00
Cordials	\$8.00-\$12.00
Mixed Drinks	\$9.00-\$11.00
Martinis	\$11.00-\$13.00

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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 Hotel reserves the right to limit and control the amount of alcoholic beverages consumed by hotel guests. No alcoholic beverages are allowed to leave Concord's Colonial Inn. The duration of service for alcoholic beverages is limited to no more than five hours per event.

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. In addition, 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 Meals 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.

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 hotel 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. Guest will not have access to rooms until event begins. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Sales 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. Guests will not have access to room until event begins. Concord's Colonial Inn will not be responsible for any articles left after the event.

