



1716
CONCORD'S
COLONIAL
Inn

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

Reception limited to 5 hours

Special discounts on wedding packages booked on Friday or Sunday evenings

Plated Dinners

All plated meals served with assorted fresh baked cornbread and rolls

Appetizer

(Select One)

Chef's Seasonal Soup

New England Clam Chowder

Minestrone

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

Fresh Local Vegetables, Tomato Broth, Parmesan Cheese

Quinoa Medley

\$32.00

Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls

Spinach and Cheese Ravioli

\$33.00

Marinara Sauce, Shaved Parmesan Cheese

Truffle Risotto with Asparagus and Tomato

\$34.00

Drizzled Basil Oil

(continued on next page)

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Poultry

Moroccan Chicken	\$35.00
<i>Saffron and Lemon Couscous, Asparagus, Almond Apricot Chutney</i>	
Chicken Cordon Bleu	\$35.00
<i>Mushroom Demi Glaze, Mashed Potatoes, Braised Spinach</i>	
Statler Chicken Breast	\$36.00
<i>Herbed Roasted Potatoes, Green Beans, Rosemary Au Jus</i>	

Seafood

Seared Salmon	\$36.00
<i>Pomegranate Reduction, Orange Fennel Salad, Cranberry Risotto</i>	
Ritz Cracker Crusted Boston Cod	\$37.00
<i>Mashed Potatoes, Braised Spinach, Citrus Beurre Blanc</i>	
Grilled Center-Cut Swordfish	\$38.00
<i>Artichoke Tomato Ragout, Herbed Roasted Potatoes, Red Pepper Coulis</i>	

Beef & Pork

10oz. Grilled Pork Chop	\$41.00
<i>Herbed Roasted Potatoes, Honey Glazed Carrots, Maple Cider Glaze</i>	
10oz. New York Sirloin	\$46.00
<i>Buttermilk Mashed Potato, Lemony Grilled Asparagus, Bordelaise</i>	
8oz. Filet Mignon	\$48.00
<i>Buttermilk Mashed Potatoes, Braised Spinach, Mushroom Demi- Glaze</i>	

Surf & Turf

Petit Steak & Shrimp	\$53.00
<i>Herbed Roasted Potatoes, Braised Spinach, Sauce Au Poivre</i>	
Petit Steak & Sea Scallops	\$60.00
<i>Herbed Butter, Demi-Glace</i>	
Petit Pork Tenderloin & Crab Stuffed Shrimp	\$52.00
<i>Béarnaise Sauce</i>	

Dessert

(Select One)

Blueberry Bread Pudding, White Chocolate Anglaise
Double Chocolate Mousse
Lemon Meringue Tart, Raspberry Sauce
Orange Pound Cake, Fresh Strawberries, Whipped Cream

Coffee, Decaffeinated Coffee, Tea

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Dinner Buffets

The New England Buffet

\$40.00

(Minimum of 20 Guests)

Soup

New England Clam Chowder

Salad

(Select One)

Boston Bibb, New Hampshire Bacon, Tomato, Onion, Balsamic Vinaigrette, Goat Cheese, Herbs
Local Mixed Greens, Great Hill Bleu Cheese Dried Cranberries, Walnuts, Champagne Vinaigrette
Traditional Caesar Salad, Crispy Crouton, Shaved Parmesan Cheese

Entrées

New England Baked Chicken, Rosemary and Lemon Pepper Gravy
Boston Ritz Cracker Crusted Cod, Citrus Beurre-Blanc
Grilled Marinated Bistro Steak, Mushroom Bordelaise

Add 1 Pound Lobster

Market Price

Starch and Vegetable

Herbed Roasted Potatoes
Roasted Vegetable Medley or Steamed Green Beans
Rolls & Cornbread

Dessert

(Select One)

Apple Pie
Boston Crème Pie
Indian Pudding, Vanilla Ice Cream

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The Colonial Buffet

\$45.00

(Minimum of 20 Guests)

Salad

(Select One)

Mixed Greens, Bacon, Red Onions, Cherry Tomato, Lemon Vinaigrette

Baby Spinach, Fresh Buffalo Mozzarella, Red Onions, Diced Tomatoes, Bacon Vinaigrette

Traditional Caesar Salad, Crispy Crotons and Shaved Parmesan Cheese

Entrées

(Select Two)

Chicken Cordon Bleu, Mushroom Demi Glaze

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce

Grilled Chicken Marsala, Prosciutto and Mushroom Demi Glaze

Ritz Cracker Crusted Cod, Citrus Beurre Blanc

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

Spinach and Cheese Ravioli, House Marinara, Shaved Parmesan Cheese

Quinoa Medley, Sweet Corn and Black Bean Salsa, Harissa, Fried Carrot Curls

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

Dessert

(Select One)

Bread Pudding, Rum Anglaise

Chocolate Mousse

Lemon Meringue Tart

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Passed Hors d' Oeuvres

Cold

<i>Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba*</i>	\$3.00
<i>Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*</i>	\$3.00
<i>Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*</i>	\$3.00
<i>Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled</i>	\$4.00
<i>Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce</i>	\$4.00
<i>Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon</i>	\$4.00
<i>Salmon Crudo, Crispy Wontons, Sweet Onion-Mango Relish</i>	\$5.00
<i>Smoked Salmon Canapés, Crostini, Smoked Salmon Mousse, Red Onion Relish</i>	\$5.00
<i>Crab Salad Brioche, Lemon Tarragon Vinaigrette</i>	\$5.00
<i>Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion</i>	\$5.00
<i>Lobster Salad Crostini, Lemon Aioli</i>	\$6.00

Hot

<i>Goat Cheese & Leek Stuffed Mushroom*</i>	\$3.00
<i>Mini Falafel, Tzatziki, Cucumber Salad*</i>	\$3.00
<i>Artichoke Beignet, Tomato Aioli*</i>	\$3.00
<i>Vegetable Spring Roll, Soy Orange Dipping Sauce*</i>	\$3.00
<i>Mini Chicken Quesadillas, Tomato Salsa</i>	\$3.00
<i>Gyoza Pork Potsticker, Ginger Soy Dipping Sauce</i>	\$3.00
<i>Buffalo Chicken Bites, Blue Cheese Dressing</i>	\$3.00
<i>Scandinavian Meat Balls</i>	\$4.00
<i>Coconut Shrimp, Sweet Chili Dipping Sauce</i>	\$4.00
<i>Petit Crab Cakes, Old Bay Tartar Sauce</i>	\$4.00
<i>Teriyaki Beef Skewers</i>	\$4.00
<i>Mini Beef Wellington, Creamy Horseradish Sauce</i>	\$4.00
<i>Bacon Wrapped Scallops</i>	\$5.00

* Vegetarian Option

*Priced per piece, minimum of 25 pieces
Can be served butler-passed or stationary*

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Stationary Hors d' Oeuvres

Per Person Pricing. Minimum 15 people for all displays.

<i>Baked Brie en Croûte</i>	<i>\$5.00</i>
<i>Seasonal Fruit, Baguettes</i>	
<i>Vegetable Crudit� Platter</i>	<i>\$6.00</i>
<i>Assortment of Chilled Vegetables (Broccoli, Cauliflower, Celery, Carrots, Cherry Tomatoes, Cucumbers) Herb Ranch & Blue Cheese Dipping Sauces</i>	
<i>Fresh Fruit</i>	<i>\$6.50</i>
<i>Honeydew, Cantaloupe, Pineapple, Oranges, Grapes, Seasonal Berries, Yogurt Dipping Sauce</i>	
<i>Domestic Cheese Platter</i>	<i>\$9.00</i>
<i>Cheddar, Brie, Pepper Jack, Goat Cheese, Dill Havarti, Bleu Seasonal Berries, Grapes, Crackers</i>	
<i>Spanish Tapas</i>	<i>\$9.00</i>
<i>Olive Medley, Nuts, Fresh Salsa, Guacamole, Hummus, Tabouli, Pita Chips, Marinated Roasted Eggplant & Roasted Peppers</i>	
<i>Antipasto</i>	<i>\$10.00</i>
<i>Capicola, Salami, Prosciutto, Sopressata, Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Tomato Bruschetta Crostini, Grilled Vegetables, Marinated Fresh Buffalo Mozzarella</i>	
<i>Raw Bar Display</i>	<i>\$15.00</i>
<i>Shrimp, Oysters, Clams, Salmon Tartar Cocktail Sauce, Mignonette, Wakame</i>	

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Beverage Options

NON-ALCOHOLIC BEVERAGES

Soda		\$3.00 each
Bottled Water	Small 12oz	\$3.00 each
	Large 28oz	\$6.00 each
Pitcher of Iced Tea or Lemonade		\$12.00 each
<i>(Serves 6 people)</i>		
Coffee, Tea, or Decaffeinated Coffee		\$4.00 per person

SPECIALTY PUNCHES

Fruit Punch (Non-Alcoholic)	\$35.00
Hot Mulled Cider (Non-Alcoholic)	\$35.00
Egg Nog (Non-Alcoholic)	\$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 18-20 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.

