



*Your History
Begins with Us.*

*Concord's Colonial Inn
Intimate & Small Wedding Packages*

These packages are designed for smaller wedding celebrations for 50 guests or less.
We have onsite ceremony and reception locations to make your day perfect.

48 MONUMENT SQUARE, CONCORD, MA 01742
Sales Office & Contact: Shannon Sinnott, Senior Catering & Sales Manager
Tel: 978.371.2908 Ext. 544 Email: ssinnott@concordscolonialinn.com



Where dreams come true

Here at Concord's Colonial Inn we recognize that no two weddings are the same. We will assist you in planning the wedding reception of your dreams. 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.

Thoreau Wedding Package *[20 guests or less]*

This Package Includes the Following...

Four Course Limited a la Carte Dinner Menu

Champagne Toast enhanced with Fruit

Wedding Cake created by Concord Tea Cakes
and served with Chocolate Covered Strawberries

Professional Wedding Consultant

Discounted Overnight Accommodations with Breakfast for Two for the Newlyweds

Guest Room Blocks for your Guests *(based on availability)*

Complimentary Private Room for any Additional Events;
Showers, Rehearsal Dinners, Welcome Reception & Post Wedding Breakfasts/Brunch



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Thoreau Wedding Menu

\$69 per person

FOUR COURSE LIMITED A LA CARTE MENU

[20 guests or less]

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Soups *(Pre-Select One)*

New England Clam Chowder

Soup Du Jour

Salads *(Pre-Select One)*

Farmer's Greens Salad with cucumbers, cherry tomatoes, carrots, shallot vinaigrette

Caesar Salad with romaine, house made croutons, shaved parmesan

Entrees

(Guests may choose the day of the event)

Crab Stuffed Cod

Spinach, mashed potato, Ritz topping & lemon buerre blanc

Chicken Piccata

*Lemon caper butter sauce, tomatoes, fried basil,
Green beans & truffle parmesan mashed potatoes*

8 oz Filet Mignon

Mushroom demi sauce, grilled asparagus & crispy potatoes

Quinoa Bowl

*Quinoa pilaf, avocado, Rainbow kale, grilled asparagus, roasted carrots,
Cranberry Wensleydale cheese, crispy carrot curl*

Dessert

Your Wedding Cake

Created by Concord Tea Cakes

Artfully sliced and plated by our Chef

with your choice of Chocolate or Strawberry Drizzle

Coffee, Decaffeinated Coffee and Tea

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Small Wedding Packages

For receptions accommodating 20-50 guests

These Packages include:

Dance Floor *(by request)*

A Five-Hour Celebration

Champagne Toast enhanced with Fruit

Plated or Buffet Dinner

Your Wedding Cake

Created by Concord Tea Cakes

Professional Wedding Consultant

Bartender Service *(one bartender per 50 guests)*

Discounted Overnight accommodations with Breakfast for Two for the Newlyweds

Guest Room Blocks for your Guests *(based on availability)*

Complimentary Private Room for any Additional Events;

Showers, Rehearsal Dinners, Welcome Reception & Post Wedding Breakfasts/Brunch



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Monument Square Wedding Menu

\$49 per person

THREE COURSE PLATED DINNER

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Appetizer *(Choose One)*

Chef's Seasonal Soup

New England Clam Chowder

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

Farmer's Greens Salad, Cherry Tomatoes, Carrots, Cucumbers, Shallot Vinaigrette

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

Tomato & Mozzarella, Balsamic Vinaigrette, Micro Greens

Entrées *(Choose Two)*

Spinach and Cheese Ravioli, Marinara Sauce, Shaved Parmesan Cheese

Portobello Caprese Tower, Fresh Mozzarella, Roasted Vegetables & Sweet Balsamic Reduction

Chicken Cordon Bleu, Mushroom Demi Glaze,

Chicken Piccata, Lemon caper butter sauce, tomatoes, fried basil

Seared Salmon, Pomegranate Reduction, Orange Fennel Salad

Ritz Cracker Crusted Boston Cod

Grilled Swordfish, Artichoke Tomato Ragout (+ \$5)

Yankee Pot Roast with braised carrots & ciopolini onions

8oz. Filet Mignon, Mushroom Demi- Glaze (+ \$5)

Petit Steak & Shrimp, Sauce Au Poivre (+ \$10)

Petit Steak & Sea Scallops, Herb Butter, Demi-Glaze (+ \$10)

Dietary Restricted Entrees Available Upon Request

Accompaniments *(Choose Two Sides)*

Truffle Mashed Potatoes

Vegetable Medley *with Lemon Butter*

Roasted Garlic Herb Potato

Green Beans

Rice Pilaf

Honey Glazed Carrots

Wild Mushroom Risotto

Fresh Asparagus *(Seasonal)*

Cranberry Risotto

Sautéed Spinach

Dessert

Your Wedding Cake

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Coffee, Decaffeinated Coffee, Tea

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Colonial Classic Wedding Buffet

\$54 per person

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Soup (*Choose One*)

Served to Guests

Chef's Seasonal Soup

New England Clam Chowder

Salad (*Choose One*)

Served to Guests

Farmer's Greens Salad, Cherry Tomatoes, Carrots, Cucumbers, Shallot Vinaigrette
Baby Spinach, Fresh Buffalo Mozzarella, Red Onions, Diced Tomatoes, Bacon Vinaigrette
Caesar Salad, Fresh Romaine, Crispy Crotons and Shaved Parmesan Cheese

Entrées (*Choose Two*)

(Choice of Three Entrees— Add an additional \$5 per person)

Chicken Cordon Bleu, *Mushroom Demi Glaze*

Chicken Piccata, *Lemon caper butter sauce, tomatoes, fried basil*

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*

Marinated Brandt Bistro *with Mushroom Bordelaise*

Spinach and Cheese Ravioli, *House Marinara, Shaved Parmesan Cheese*

Asparagus Risotto, *Roasted Peppers, Shaved Parmesan Cheese, Truffle Oil*

Sides (*Choose Two*)

Mashed Potato

Roasted Garlic Herb Potato

Rice Pilaf

Vegetable Medley with Lemon Butter

Green Beans, Caramelized Onions

Honey Glazed Carrots

Dessert

Your Wedding Cake

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Artfully sliced and plated by our Chef

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Coffee, Decaffeinated Coffee, Tea

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HORS D'OEUVRES & ENHANCEMENT MENU

STATIONARY HORS D'OEUVRES

Minimum of 15 guests for all displays. Per person pricing, unless noted.

Baked Brie en Croûte

Served with Lemon Pepper Crostinis and Garnished with Seasonal Fruit

2 lb Wheel – Serves up to 30 guests

\$75

½ lb Wheel – Serves up to 15 guests

\$39.95

Vegetable Crudité Platter

\$5.95

Assortment of Fresh Chilled Seasonal Vegetables

Herb Ranch & Blue Cheese Dipping Sauces

Fresh Fruit, Melon & Berries

\$6.95

Honeydew, Cantaloupe, Pineapple, Grapes and Watermelon

Yogurt Dipping Sauce Garnished with Seasonal Berries,

International & Domestic Cheese Platter

\$6.95

Cheddar, Pepper Jack, Blue, Muenster and Cranberry Wensleydale

Served with Assorted Crackers & Garnished with Seasonal Fruit & Berries

Spanish Tapas

\$7.95

House-Made Guacamole & Hummus, Olive Medley and Fresh Salsa

Served with Pita Chips & Tortilla Chips

Roasted Nut Medley

\$1.95

Chili Roasted Walnuts, Pecans, Pistachios and Peanuts

Antipasto

\$7.95

Italian Cured Meats, Marinated Mushrooms & Artichokes, Roasted Red Peppers, Olive Medley, Grilled Vegetables, and Marinated Fresh Mozzarella served with Crostinis

Add Bruschetta, Tomato, Basil, Parmesan, EVOO, Balsamic Glaze ~ \$90 per 50 pieces

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon, *per 25 pieces*

\$100

Oysters, with Red Wine Mignonette, Cocktail Sauce & Lemons, *per 25 pieces*

\$59.95

Raw Bar Display

Market Price

Shrimp, Oysters and Tuna Tartar

Served with Cocktail Sauce, Red Wine Mignonette, Wakame

ENHANCED HORS D'OEUVRES STATIONS

Nacho Cheese Fountain \$12

served with Sour Cream, Salsa, Guacamole, Black Beans & Tortilla Chips

Beef Slider Bar \$12

Miniature Hamburgers served with Cheddar Cheese, Lettuce, Onion, Tomato & Pickles

Build your own Taco Station \$10

Hard & Soft Tortilla Shells, Grilled Chicken, Seasoned Beef, Guacamole, Cheddar Cheese, Shredded Lettuce, Chopped Tomatoes, Salsa and Sour Cream

Pasta Station (Choice of Pasta & Sauce)

Ziti \$5 / Cheese Ravioli \$8 / Spinach & Cheese Ravioli \$8
Sauce Choices: Marinara, Alfredo, Pesto or Lemon Butter

Optional Chef Attendant Station \$100

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BUTLER-PASSED HORS D'OEUVRES

All Selections can be stationed upon request.

The following prices are based on 50 pieces each.
You can order each hors d'oeuvre in increments of 25 pieces.

COLD HORS D'OEUVRES

Bruschetta, Tomato, Basil, Parmesan, EVOO, Sweet Balsamic Glaze*	\$ 90
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*	\$100
Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Sweet Balsamic Glaze *	\$100
Asparagus Wrapped with Prosciutto, Sweet Balsamic Glaze	\$115
Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame Soy Sauce	\$150
Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème, Pickled Red Onion	\$150
Lobster Salad Crostini, Lemon Aioli	\$250

HOT HORS D'OEUVRES

Goat Cheese & Leek Stuffed Mushroom*	\$115
Artichoke Beignet, Tomato Aioli*	\$125
Vegetable Spring Roll, Soy Orange Dipping Sauce*	\$115
Mini Chicken Quesadillas, Tomato Salsa	\$125
Buffalo Chicken Bites, Blue Cheese Dressing	\$125
Scandinavian Meat Balls	\$150
Coconut Shrimp, Sweet Chili Dipping Sauce	\$150
Petit Crab Cakes, Old Bay Tartar Sauce	\$150
Mini Beef Wellington, Creamy Horseradish Sauce	\$150
Bacon Wrapped Scallops	\$150

* *Vegetarian Options*

Suggested Number of Hors d'oeuvres to serve:

For Cocktail Hour (Prior to a Meal), 6-8 pieces per person is suggested

As a Meal Only OR for a Cocktail & Hors d'oeuvres Reception Only,
12-14 pieces per person is suggested for the 1st hour, and 6-8 pieces per person for the 2nd hour

DESSERT ENHANCEMENTS

Ice Cream Sundae Bar \$8

Vanilla Ice Cream with Whipped Cream, Hot Fudge, Caramel Sauce,
Fresh Fruit, Assorted Candies & Sprinkles

Chocolate Fountain \$8

Milk Chocolate Fountain served with your choice of 5 dipping items:
Choices: Strawberries, Bananas, Pineapple, Marshmallows,
Pretzel Sticks, Pound Cake Bites, Brownie Bites & Mini Chocolate Chip Cookies

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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 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 **14 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..

Deposits

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

Payments

All functions must be paid in full seven 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.

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