



# PLANNING YOUR TRIP TO CONCORD

Overnight Rooms · Restaurants · Private Event Space · Tavern

# Explore Concord and its Historic Sites – 2021 & 2022















## ALL-INCLUSIVE TOUR GROUP MENU PRICING

Event & Group Planning: (978) 341-8201 • 1-800-370-9200 Email: sales@concordscolonialinn.com

> 48 Monument Square, Concord, MA 01742 Restaurant: (978) 369-2373 · Hotel: (978) 369-9200 www.concordscolonialinn.com



### **ABOUT US**

Centered in the heart of Concord's Monument Square since 1716, Concord's Colonial Inn has been a vital part of historic Concord and delights visitors with its authentic charm and warm hospitality. The Inn, played an integral role in America's Revolutionary War. It was from here the militiamen mustered to meet the British troops at the North Bridge nearby, which was pivotal in securing America's independence.

Concord was later the epicenter of philosophy and home to Legendary Authors like Ralph Waldo Emerson, Henry David Thoreau, Nathaniel Hawthorne, Bronson Alcott, and his daughter Louisa May Alcott, all of whom lived and wrote in Concord, and visited the Inn often. The spirit of the past is vibrantly alive at Concord's Colonial Inn and in the heart of Concord.

The Inns distinguished history attracts visitors from all over the world for business & pleasure. It is a favorite gathering place for all occasions. Join us for breakfast, lunch, dinner or Sunday brunch! Live entertainment in our Tavern, patio dining, private events, and 56 guest rooms & suites with modern day amenities. Open 24 hours a day, 7 days a week. Experience history at Concord's Colonial Inn.

We are always here to be your "home away from home".







## BREAKFAST MENUS

#### CLASSIC BREAKFAST BUFFET

\$24 ALL-INCLUSIVE PRICE (Minimum of 10 Guests)

Seasonal Fresh Sliced Fruit Fresh Baked Assorted Muffins \*\*Scrambled Eggs

\*\*Upgrade to Egg Frittata +\$3

Bell Peppers, Onions, Tomatoes and Cheese
Crispy Bacon OR Sausage Links
Colonial Inn Crispy Potatoes
Chilled Fruit Juices
Regular & Decaffeinated Coffee
and Assorted Hot Teas

## HEALTHY START BREAKFAST BUFFET

\$22 ALL-INCLUSIVE PRICE (Minimum 10 Guests)

Seasonal Fresh Sliced Fruit & Berries Greek Yogurt & Granola Fresh Baked Assorted Muffins \*\*Egg Frittata

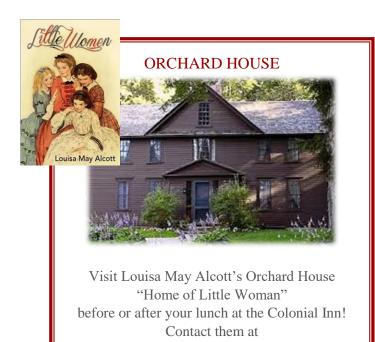
\*\*Upgrade to Egg White Frittata +\$4
Bell Peppers, Onions, Tomatoes and Cheese
Colonial Inn Crispy Potatoes
Chilled Fruit Juices
Regular & Decaffeinated Coffee
and Assorted Hot Teas

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has any food allergies.

Gluten Free





# ALCOTT GROUP TOUR PLATED LUNCH & DINNER MENU

\$32 ALL-INCLUSIVE LUNCH PRICE (11:00AM – 4:00PM) \$36 ALL-INCLUSIVE DINNER PRICE (4:30PM – 8:00PM) \$19.95 GRAB AND GO BOX LUNCHEONS ALSO AVAILABLE ASSORTED SANDWICHES, WHOLE FRUIT, CHIPS, COOKIE & WATER (Minimum of 10 Guests)

#### **BREAD BASKET**

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD (Choice of One)

Additional \$5 all-inclusive price per person for soup and salad Farmer's Salad

Mixed Greens, Cucumber, Cherry Tomatoes and Carrots with Shallot Vinaigrette

Soup du Jour

New England Clam Chowder

#### **ENTREES**

(Choice of Two + Seasonal Vegetarian)

GUARANTEED COUNT OF ATTENDANCE, WITH SPLIT COUNT OF ENTREES, IS DUE (5) BUSINESS DAYS PRIOR TO YOUR EVENT DATE

Chicken Pot Pie topped with a Fresh Pastry Crust

Chicken Piccata

Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala & Prosciutto and Mushroom Demi Glaze

Yankee Pot Roast & with Braised carrots and Cipollini onions

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Faroe Island Salmon +\$3 All-Inclusive per person

Herb Butter Sauce

Pasta Primavera

Lemon Butter Sauce & Seasonal Vegetables

Seasonal Vegetarian Entrée Chef's Special of the Day

#### ENTRÉES ARE SERVED WITH CHEF'S CHOICE POTATO & VEGETABLE

**DESSERT** (Select One)

Warm Apple Crisp with House-made Whipped Cream
Colonial Inn Bread Pudding with House-made Whipped Cream
Berry Bread Pudding with House-made Whipped Cream
Double Chocolate Mousse Cups with Fresh Berries & House-made Whipped Cream
Boston Cream Pie with House-made Whipped Cream

#### **BEVERAGES**

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies





#### WALDEN POND STATE RESERVATION



BEFORE HAVING DINNER AT THE COLONIAL INN,
ENJOY A STROLL THROUGH THE PATHS THAT
INSPIRED HENRY DAVID THOREAU'S WALDEN.
MAKE SURE YOU CHECK OUT THE REPLICA OF
THOREAU'S SINGLE ROOM CABIN!
MASS.GOV/LOCATIONS/WALDEN-POND-STATE-RESERVATION

## WALDEN GROUP TOUR LUNCH AND DINNER BUFFET MENU

\$37 ALL-INCLUSIVE LUNCH PRICE (11:00AM – 4:00PM) \$41 ALL-INCLUSIVE DINNER PRICE (4:30PM – 8:00PM) (Minimum of 20 Guests)

#### **BREAD BASKET**

House-made Cornbread & Warm Dinner Rolls

#### **SOUP or SALAD**

ADD BOTH, FOR AN ADDITIONAL \$5 ALL-INCLUSIVE PRICE PER PERSON

Soup du Jour

New England Clam Chowder

Farmer's Salad

Mixed Greens, Cucumber, Cherry Tomatoes, Carrots with Shallot Vinaigrette

#### **ENTREES** (Choice of Two)

Chicken Piccata 🧭

Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala 👏

Prosciutto and Mushroom Demi Glaze

Yankee Pot Roast 🛇

with Braised carrots and Cipollini onions

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Faroe Island Salmon\* +\$3 ALL-INCLUSIVE PRICE Herb Butter Sauce

Pasta Primavera
Lemon Butter Sauce & Seasonal Vegetables

#### Ravioli

(Choose one Ravioli & One Sauce)
Ricotta Ravioli, Spinach & Cheese Ravioli
Sundried Tomato & Ricotta Ravioli,
or Mushroom Ravioli

#### SAUCE CHOICES

House Marinara, Sundried Tomato-Madeira Cream Sauce, Pesto Cream Sauce or Cream Sauce

## Entrees are served with Chef's Choice of Potato & Vegetable

#### **DESSERT** (Select One)

Warm Apple Crisp with Vanilla Ice Cream
Colonial Inn Bread Pudding with House-made Whipped Cream
Berry Bread Pudding with House-made Whipped Cream
Boston Cream Pie
Chocolate Cake

#### **BEVERAGES**

Fresh Brewed Regular & Decaffeinated Coffee and Assorted Hot Tea

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies





#### PLANNING YOUR TOUR GROUP

#### CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL GROUP'S EVENT!

Event & Group Planning: (978) 341-8201 • 1-800-370-9200

Email: sales@concordscolonialinn.com

#### For Initial Inquiry through the Booking Process

- You will be working with a Sales Manager who will guide you through the entire process and answer all questions you may have relevant to the event being planned.
- You will receive a <u>Contract</u>, which will outline your event's date, time-line, financial requirements including, but not limited to a Food & Beverage Minimum, an applicable Function Room Rental Fee, and any other charge that would be incurred prior to creating a Banquet Event Order.
- The <u>Banquet Event Order (BEO)</u> will include your menu selections, private room set-up and your event's time-line. Once your Banquet Event Order is detailed, you will be asked to sign this and send it back to the sales office to confirm these details.
- Menu, Final Counts and Minimum Guarantees.

<u>Menu selections</u> are due no later than **14 days** prior to the scheduled event.

Your <u>final guaranteed guest counts</u>, with split entrée counts if applicable, are due no later than **5 business days prior** to the scheduled event. NOTE: If some guest choices cannot be received by this 5-day deadline, the catering sales manager and/or the customer will make food choices for the guests who have not indicated a preference. The Customer will be charged based on the

Minimum Guaranteed Amount or actual number of attendees, whichever is greater.

# • <u>Tour Group Cancellations</u>: All cancellation notices must be in writing and received by Concord's Colonial Inn 30 days prior to your event date to have no penalty. If a Tour Group cancels 29-10 days prior to the event date, the deposit will be forfeited. If a cancellation notice is received less than ten business days prior to the event date, you will be charged for the minimum guest count on your contract for all food and beverage, room rental fees or other lost revenue to Concord's Colonial Inn.

#### • Tour Group Deposit and Final Payment:

- -A signed contract is due to confirm your event.
- -A non-refundable deposit will be due 30 days prior to your event's date.
- -A credit card must be on file to guarantee final payment prior to the event.
- -Final payment can be made by credit card, cash, or certified bank check. Personal checks are not accepted for final payment.
- <u>Please note</u>: It is the client's responsibility to read and review all information in the contract and banquet event order (BEO) for accuracy and completeness.
- Special Dietary Requests Should guests attending a function have any special dietary requests or food allergies and require special meal requirements, the Inn must be notified at least 72 hours in advance with names of guest and catering needs, and the hotel will make the necessary arrangements to accommodate the requests.

All-Inclusive Pricing includes 7% Massachusetts Meal Tax, 18% Service Charge and 6% taxable administrative fee.

Pricing is per person unless otherwise note. Menu items and pricing are subject to change based on the availability of products.

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CONCORD VISITOR CENTER

58 Main Street, Concord, MA 978-318-3061

visitors@concordma.gov

MINUTEMAN BIKE SHARE bike.zagster.com/minuteman/

#### GROUP TOURS OF HISTORIC CONCORD

Take part in a 55-minute walking tour led by certified guides.

Revolutionary Concord Tour Concord Author's Tour

Bus Tours

Walking Tours

See their website for more information https://concordma.gov/1920/Visitor-Center