

1716
CONCORD'S
COLONIAL
Inn
2026

WEDDING PACKAGES



Your History Begins with Us

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL DAY!

Event & Group Planning: (978) 341-8211

Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742

Restaurant: (978) 369-2373 · Hotel: (978) 369-9200

www.concordscolonialinn.com



History of Concord's Colonial Inn

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".



WEDDING PACKAGES

The Hawthorne Wedding Package

The Louisa May Buffet Wedding Package



All Packages Include:

A Five-Hour Celebration including Dance Floor

Complimentary Wedding Tasting for the Wedding Couple

Sparkling Champagne Toast in Flutes

1 stationary and 2 passed Hors D' Oeuvres from highlighted section

Tables set with Table Linens & Choice of House Colored Napkins

Iced Water Glasses with Lemon Wheels

Wedding Night Accommodations for the Wedding Couple

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



Hawthorne Wedding Package

*Three Course Plated Dinner
Beginning at \$69 per person*

THREE COURSE PLATED DINNER MENU

COLONIAL HORS D'OEUVRES COLLECTION

Choice of One Stationary Hors d'oeuvres

Choice of Two Passed Hors d'oeuvres

(from highlighted section)

BAKERY BASKET

House Made Corn Bread & Warm Dinner Rolls

APPETIZER

(Optional 4th Course, Additional \$5)

New England Clam Chowder

Butternut Squash Bisque

Lemon Chicken Orzo

Gazpacho

Lobster Bisque

Fresh Fruit Cup with Sorbet

Crab Cakes +\$2

INTERMEZZO

*A light refreshing palate cleanser to stimulate the
appetite. Raspberry or Lemon Sorbet + \$3*

GARDEN FRESH SALAD

(Select One Salad)

Caesar Salad

Romaine, Shaved Parmesan,

House-made Croutons, Creamy Caesar Dressing

Farmer's Salad

Mixed Greens, Cherry Tomatoes,

Cucumbers & Carrots, Shallot Vinaigrette

Cobb Salad

Romaine, Avocado, Bacon, Blue Cheese,

Egg, Corn & Tomato

Waldorf Salad

Field Greens, Apples, Walnuts, celery,

cranberry cheese and grapes

PLATED ENTREES

(Select Two Entrees)

Add a 3rd Entrée for an Additional \$5 per person

POULTRY

Chicken Piccata

Lemon Caper Butter Sauce & Diced Tomatoes

Grilled Chicken Marsala

Prosciutto and Mushroom

Demi Glaze

Baked Stuffed Chicken with

Cranberry-Cornbread Stuffing

Chicken Cordon Bleu Mushroom Demi

BEEF

8 oz Filet Mignon \$MKT PRICE

Mushroom Demi-Glaze

Yankee Pot Roast *Demi glaze*

Marinated Bistro Steak *with your
choice of Shallot Butter, Red
Wine & Mushroom Demi or
Caramelized Onions & Peppers*

SURF & TURF

Petit Filet & Baked Stuffed Shrimp +\$12
Sauce Au Poivre

Petit Filet & Seared Sea Scallops +\$12
Herbed Butter, Demi-Glace

SEAFOOD

*Ritz Cracker Crusted Cod
Citrus Beurre Blanc*

Atlantic Salmon with Herb Butter

Grilled Center-Cut Swordfish +\$3
Artichoke Tomato Ragout

VEGETARIAN / PASTA

Five Cheese Ravioli
*Marinara, Pesto Cream Sauce or
Sundried Tomato-Madeira Cream Sauce with
Shaved Parmesan Cheese*

Spinach and Cheese Ravioli
*Marinara, Pesto Cream Sauce or
Sundried Tomato-Madeira Cream Sauce with
Shaved Parmesan Cheese*

Asparagus Risotto
Roasted Peppers, Asparagus, Truffle Oil

Truffle Risotto
Roasted Peppers, Shaved Parmesan, Truffle Oil

Portobello Caprese Tower
*Fresh Mozzarella, Roasted Vegetables
and Sweet Balsamic Reduction*

Stir Fried Vegetables with Fried Tofu

ACCOMPANIMENTS *(Select Two Sides)*

STARCH

Rice Pilaf
Roasted Garlic Herb Potato
Mashed Potatoes
Garlic Mashed Potatoes
Truffle Mashed Potatoes
Mushroom OR Cranberry Risotto

VEGETABLE

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

DESSERT

Vanilla Ice Cream or Chocolate Mousse Cup to Compliment your Wedding Cake
We Partner with Concord Tea Cakes to Create your Wedding Cake
Cakes is ordered and purchased directly through Concord Teacakes with Client Includes Free Delivery.

BEVERAGES

Regular & Decaffeinated Coffee and Assorted Teas

*A 7% Massachusetts Meals Tax, an 18% Service Charge and an 8% taxable administrative fee will be added to all food
and beverage prices. Pricing is per person unless otherwise noted and all menus subject to change.*

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Louisa May Buffet Wedding Package

*Three Course Dinner Buffet
Beginning at \$75 per person*

DINNER BUFFET MENU

COLONIAL HORS D'OEUVRES COLLECTION

*Choice of One Stationary Hors d'oeuvres
Choice of Two Passed Hors d'oeuvres
(from highlighted section)*

BAKERY BASKET

House Made Corn Bread & Warm Dinner Rolls

SERVED SOUP or SALAD

(Choose one, add both for an additional \$5)

SOUPS

New England Clam Chowder
Butternut Squash Bisque
Lemon Chicken Orzo
Lobster Bisque +\$2

SALADS

Caesar Salad
*Romaine, Shaved Parmesan,
House-made Croutons, Creamy Caesar Dressing*

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

Caprese Salad
*Heirloom Tomatoes, Field Greens, Fresh Mozzarella,
Red Onion, Pesto Oil, Balsamic Vinaigrette*

Cobb Salad
Romaine, Avocado, Bacon, Blue Cheese, Egg, Corn & Tomato

Waldorf Salad
Field Greens, Apples, Walnuts, Celery, Cranberry Cheese & Grapes

Wedge Salad
Iceberg Wedge Salad, Bacon, Bleu Cheese Crumbles, Tomato & Bleu Cheese Dressing

ENTREES

Choose two, add a 3rd entrée for an additional \$5

Chicken Cordon Bleu, Mushroom Demi Glaze
Chicken Piccata, Capers, Lemon, Tomato Butter Sauce
Yankee Pot Roast with Demi Glaze
Marinated Bistro Steak, Caramelized Onions and Peppers OR Mushroom Bordelaise
Ritz Crusted Cod, Citrus Beurre Blanc
Atlantic Salmon, *with Herb Butter Sauce*
Grilled Swordfish, Tuscan capers, tomatoes, olives + \$3per person
5 Cheese Ravioli or Spinach Ravioli,
Marinara, Pesto Cream or Sundried Tomato Madeira Sauce, with Parmesan Cheese
Stuffed Portobello Mushroom, with Tomato & Mozzarella Cheese
Truffle Risotto with Asparagus & Red Peppers

Carving Station Upgrade

\$100 Carving Station Fee (50 person minimum)

Prime Rib with Horseradish Sour Cream and Au Jus \$11 per person
Turkey Breast with Pan Gravy and Cranberry Relish \$8 per person
Honey Glazed Baked Ham \$8 per person

ACCOMPANIMENTS *(Select Two Sides)*

STARCH

Rice Pilaf
Roasted Garlic Herb Potato
Mashed Potatoes
Garlic Mashed Potatoes
Truffle Mashed Potatoes
Mushroom or Cranberry Risotto

VEGETABLE

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

DESSERT

Vanilla Ice Cream or Chocolate Mousse Cup to Compliment your Wedding Cake
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BEVERAGES

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COLONIAL HORS D'OEUVRES PACKAGE

*Hawthorne and Louisa May Wedding Packages include
Choice of one Stationary & Two Passed Hors d'oeuvres (highlighted section)*

Stationary Hors d'oeuvres

Baked Brie en Croûte

Served with Baguettes and Garnished with Seasonal Fruit

Vegetable Crudité Platter

Assortment of Fresh Chilled Seasonal Vegetables Herb Ranch
& Blue Cheese Dipping Sauces

Farmhouse Board

Artesian Cheeses, cured meats, dried fruit jam, assorted olives,
whole grain apple mustard and Crostini

International & Domestic Cheese Platter

Cheddar, Pepper Jack, Blue, Munster and Cranberry Wensleydale
Served with Assorted Crackers & Garnished with Seasonal Fruit & Berries

Spanish Tapas

House-Made Guacamole and Fresh Pico de Gallo, Olives, Roasted Red Peppers with Tortilla Chips

Mediterranean Tapas

Hummus and Olive Medley, Served with Pita Chips

Antipasto + \$5

Italian Cured Meats, Marinated Mushrooms & Artichokes, Roasted Peppers and Olives, Grilled
Vegetables, Marinated Fresh Mozzarella and Crostini

Butler Passed Hors d'oeuvres

COLD

Bruschetta, Tomato, Basil, Parmesan, EVOO*

Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*

Fresh Mozzarella, Tomato, Basil Skewer, EVOO,
Balsamic Glaze*

Asparagus Wrapped with Prosciutto & Balsamic Drizzle

Beef Empanadas with Chipotle Aioli

Sesame Chicken with ginger soy sauce

Ahi Tuna Wontons, Seaweed Salad, Pickle Ginger, Sesame
Soy Sauce +\$1.00

Herb Crusted Beef Tenderloin, Crouton, Horseradish Crème,
Pickled Red Onion +\$2.00

Lobster Salad Crostini, Lemon Aioli +\$3.00
Crispy Fried Crab Rangoon +\$1.00

HOT

Goat Cheese & Leek Stuffed Mushroom*

Artichoke Beignet, Tomato Aioli*

Vegetable Spring Roll, with Soy Orange
Dipping Sauce

Mini Chicken Quesadillas, Tomato Salsa

Buffalo Chicken Bites, Bleu Cheese Dressing
Scandinavian Meatballs

Coconut Shrimp, Sweet Chili Dipping Sauce

Petit Crab Cakes, Old Bay Tartar Sauce

Mini Beef Wellington, with Creamy
Horseradish Sauce + \$1.00

Bacon Wrapped Scallops +\$2.00

Shrimp Cocktail with Cocktail Sauce +\$2.00

Vegetarian Options - *

SPARKLING WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PROSECCO <i>La Marca / Veneto, Italy</i>	11	42
CHAMPAGNE <i>Veuve Clicquot /Champagne, France</i>		98

WHITE WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PINOT GRIGIO <i>Bella Sera / Veneto, Italy</i>	10	38
PINOT GRIGIO <i>Santa Margherita / Trentino-Alto Adige, Italy</i>	15	58
SAUVIGNON BLANC <i>Saint Claire Dillion's Point, New Zealand</i>	15	58
SAUVIGNON BLANC <i>Whitehaven / Marlborough, New Zealand</i>	13	50
SANCERRE <i>Chateau Sancerre /Loire Valley, France</i>	16	62
RIESLING <i>Frisk / Victoria, Australia</i>	11	42
CHARDONNAY <i>William Hill / Central Coast, California</i>	11	42
CHARDONNAY <i>Kenwood "Six Ridges" / Russian River, California</i>	14	54

PINK WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
ROSE <i>Fleur De Jolie / Mediterranee, France</i>	12	46

RED WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
PINOT NOIR <i>MacMurray / California</i>	11	42
PINOT NOIR <i>Straight Shooter / Willamette Valley, Oregon</i>	14	54
PINOT NOIR <i>Migration / Sonoma Coast, California</i>		70
MERLOT <i>Clos Du Bois / California</i>	10	38
SUPER TUSCAN <i>Brancaia "Tre" Tuscany, Italy</i>	14	54
MALBEC <i>Gascon / Mendoza, Argentina</i>	11	42
RED BLEND <i>Orin Swift "8 Years in the Desert" /California</i>		75
RED BLEND <i>Caymus "Walking fool" / Suisun Valley California</i>	15	58
CABERNET SAUVIGNON <i>Josh "Bourbon Barrell" California</i>	13	50
CABERNET SAUVIGNON <i>Bonanza / California</i>	11	42
CABERNET SAUVIGNON <i>Caymus / Napa Valley, California</i>		98



General Information

WEDDING RECEPTION LOCATIONS

Merchants' Row Dining Room, including the Middlesex and Alcott Rooms

- Accommodates up to 80 guests with a dance floor, and up to 94 guests with extended seating in the Middlesex Room. The Alcott Room can be used for a dinner buffet, satellite bar, or additional guest seating.
- Guest minimums are as follows: 50 guests for a Friday night, Saturday daytime, Sunday night or Mid-Week Wedding, and 65 guests on a Saturday Night.
- Private rooms can be reserved up to (5) hours, reception times may be extended for an additional fee of \$250 per (30) minutes.
- Restrictions may apply for guest counts, facility fees & packages on holiday weekends.
- There are two reception times on a Saturday; a daytime wedding up to 4:00 PM and an evening wedding beginning at 6:00 PM. Friday nights have a flexible start time. Sunday Weddings begin at 5:00 PM or later, due to our Sunday Brunch.

OVERNIGHT ACCOMMODATIONS

Concord's Colonial Inn has 48 overnight guest rooms and a guest house, making it an ideal weekend getaway for your family & friends.

Our *Historic Inn* offers 16 guest rooms with a king or queen bed, and a King Suite.

The *Prescott Wing*, offers 32 total guest rooms: 26 with a queen bed; 1 with a king bed; 3 rooms with two double beds; and two suites with a queen bed, kitchenette and sleep sofa.

The Cottage, located behind the Inn, is a two-story guest house separate from the Inn. You can reserve the full house or one level. Each floor offers a full kitchen, two bedrooms and full bathroom. The first floor includes a screened in porch, which is great for socializing.

WEEKEND RETREAT AT THE INN

Concord's Colonial Inn is your home away from home. You and your guests can enjoy each other's company and mingle in many quaint places throughout our Inn.

- Merchants' Row Dining room offers lunch & dinner daily and full breakfast on the weekends and is located in the back of our Inn. Guests are welcome to make reservations for this dining room.
- Liberty Dining Room located in the front of our Inn. Walk in any time – no reservations necessary.
- Unwind with family and friends in the Village Forge Tavern, our secret haven in the back corner of the Inn.
- The Tap Room welcomes your guests to hang out with a drink, burger or laptop.
- Our parlors are a common area for you to relax amongst guests.
- The Front Porch, overlooking Monument Square, is open April through October for lunch & dinner, weather permitting on a first come first serve basis.
- Concord's Colonial Inn is within walking distance of many unique shops and historical locations, stop by the front desk for more information and area maps.

WEDDING GUEST ROOM RESERVATIONS / BLOCK OF ROOMS

To ensure availability, we recommend that guests reserve this block upon signing their wedding contract. All Group Room Block Agreements will have a release date 42-60 days before the wedding date. On the release date, all unreserved rooms in the block will be transferred to open inventory with no penalty to the couple. We recommend including your group room block information with your *Save the Date* notices or *contact your guests in advance* to make them aware of this release date, as it may occur before you send your invitations.

DEPOSITS & PAYMENTS

- All deposits and payments are payable by cash, credit card, personal or certified bank check. We do not accept personal checks for final payment.
- There is an initial, non-refundable deposit of \$1,500-\$2,500 (*based on the date*) to reserve Merchant's Row. This deposit is due one to two weeks from the date you reserve your wedding.
- Merchants' Row Weddings will have an additional payment, equal to 50% of the estimated balance, due six months prior to your wedding day.
- Your guaranteed guest count of attendance, including a split entrée count if applicable, is due 11 business days prior to your wedding day.
- Your final payment is due (7) business days prior to your wedding day.
- Any charges billed on consumption or estimated will be payable at departure on the day of your wedding and charged to the credit card on file.

CANCELLATION POLICY

All deposits are non-refundable. All cancellation notices must be in writing and are effective on the date of receipt by Concord's Colonial Inn. Cancellations received six months or less from the date of the wedding will be charged the minimum guaranteed amount on all food and beverage contracted, in addition to any facility fees and lost revenues to Concord's Colonial Inn.

LIABILITY & DAMAGE

Concord's Colonial Inn reserves the right to inspect and control all private functions, and will not be liable for any damages to or loss of equipment, merchandise or articles left in the Hotel prior to, during, or following events. All personal property of clients brought in for events shall be at the sole risk of the client. Concord's Colonial Inn will not be liable for any loss or damage to property for any reason. The client will be responsible for any damage to the building, equipment, decorations, or fixtures belonging to the hotel that are lost or damaged during the event or guests' activities.



WEDDING PACKAGE PRICE LIST

The Hawthorne Wedding Package

January, February, March, April & November \$69

May, June, July, August & December \$79

September & October \$89

The Louisa May Buffet Wedding Package

January, February, March, April & November \$75

May, June, July, August & December \$85

September & October \$95

Facility Fee

Merchant's, Middlesex and Alcott \$3,500

All prices are subject to change up to 60 days prior to your event,

Prices do not include 7% Massachusetts meals tax, 18% service fee and 8% taxable admin fee

