



*Your History
Begins with Us.*

*Concord's Colonial Inn
Wedding Packages*

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.

Complete Menu Packages

Beginning at \$69.00 per person
(Minimum 50 guests)

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING

- Dance Floor
- A Five-Hour Celebration
- A selection of Butler Passed Hors d'oeuvres
- Stationary Hors d'oeuvres Display
- Champagne Toast enhanced with Fruit
- Wedding Menu Tasting
- White Table Linens & Napkins
- Artisan Cheese Display with Champagne for the Bridal Party
- Bartender Service *(one bartender per 100 guests)*
- Plated or Buffet Dinner
- Deluxe Overnight accommodations for the newlywed 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



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Hawthorne Wedding Package

\$69 per person

Stationary Display, Choose one

Artisan Cheese Display with Seasonal Fruit Garnish Assorted Crackers

Baked Brie en Croûte with Baguettes & Seasonal Fruit

Fresh Vegetable Crudités with Blue Cheese Dip

Fresh Sliced Fruit Display with Yogurt Dip

Passed Cold Hors d'oeuvres, Choose two

Prosciutto Wrapped Asparagus

Skewers of Fresh Mozzarella, Tomato, Basil, Balsamic Glaze

Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil

Bruschetta Tomato, Basil, Parmesan, Saba

Passed Hot Hors d'oeuvres, Choose two

Gyoza Pork Potsticker, Ginger Soy Dipping Sauce

Chicken Kabobs with Balsamic Glace

Scandinavian Meat Balls with Herbed Brown Gravy

Coconut Shrimp, Sweet Chili Dipping Sauce

PLATED DINNER

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Salads, Choose one

Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette
Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Entrees

Pan Seared Chicken Breast, Rosemary Au Jus

Ritz Cracker Crusted Cod, Citrus Beurre Blanc

Marinated Brandt Bistro Steak, Caramelized Onions and Bell Peppers

Choice of Two Sides (See Accompaniments)

Your Wedding cake artfully sliced and plated by our
Chef with your choice of Chocolate or Strawberry Drizzle

**Packages do not include your wedding cake*

Coffee, Tea and Decaffeinated Coffee

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Louisa May Wedding Package

\$85 per person

Stationary Displays, Choose two

Artisan Cheese and Seasonal Fruit Display, Assorted Breads and Crackers

Baked Brie en Croûte with Baguettes & Seasonal Fruit

Fresh Vegetable Crudités with Blue Cheese Dip

Fresh Sliced Fruit Display with Yogurt Dip

Passed Cold Hors d'oeuvres, Choose two

Shrimp Cocktail

Curry Chicken Salad in Filo Cups

Fresh Mozzarella, Tomato, Basil Skewer, Balsamic Glaze

Bruschetta, Tomato, Basil, Parmesan, Saba

Passed Hot Hors d'oeuvres, Choose two

Petit Crab Cakes, Old Bay Tartar Sauce

Goat Cheese & Leek Stuffed Mushroom with Sweet Balsamic Glaze

Chicken Cordon Blue Arancinis with Marinara sauce

Teriyaki Beef Skewers

PLATED DINNER

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Soup, Choose one

New England Clam Chowder

Chef's House made Seasonal Soup

Salad, Choose one

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

Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Entrees

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce

Seared Salmon, Pomegranate Reduction, Orange Fennel Salad

Herb Crusted Filet Mignon with Bordelaise

Choice of Two Sides (See Accompaniments)

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Chef with your choice of Chocolate or Strawberry Drizzle

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Emerson Wedding Package

\$105 per person

Stationary Display, Choose two

Antipasto

Capicola, Salami, Prosciutto, Sopressata, Marinated Mushrooms & Artichokes, Roasted Peppers, Olives, Grilled Vegetables, Tomato Mozzarella Bruschetta, Crostini

Spanish Tapas

Olive Medley, Nuts, Fresh Salsa, Guacamole, Hummus, Pita Chips, Marinated Roasted Eggplant & Roasted Peppers

Artisan Cheese and Fresh Fruit Display
with Assorted Breads and Crackers

Baked Brie en Croûte
with Baguettes & Seasonal Fruit

Fresh Vegetable Crudit 
with Blue Cheese Dip

Fresh Sliced Fruit Display
with Yogurt Dip

Raw Bar Display
Shrimp, Oysters, Clams, Salmon Tartar, Cocktail Sauce, Mignonette, Wakame
(Add \$5 upgrade per person)

Passed Cold Hors d'oeuvres, Choose two

Smoked Salmon Canap s, Crostini, Smoked Salmon Mousse, Red Onion Relish
Lobster Salad Crostini, Lemon Aioli
Bruschetta, Tomato, Basil, Parmesan, Saba
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled
Herb Crusted Beef Tenderloin, Crouton, Horseradish Cr me, Pickled Red Onion

Passed Hot Hors d'oeuvres, Choose two

Mini Beef Wellington, Creamy Horseradish Sauce
Bacon Wrapped Scallops
Goat Cheese & Leek Stuffed Mushroom with Sweet Balsamic Glaze
Vegetable Spanakopita with Marinara Sauce
Coconut Chicken with Sweet Chili Sauce
Shrimp and Scallop Skewers

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Emerson Wedding Package *(Continued)*

PLATED DINNER

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Soup, Choose one

New England Clam Chowder
Chef's House made Seasonal Soup

Salad, Choose one

Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
Heirloom Tomatoes, Field Greens, Fresh Mozzarella, Red Onion, Pesto Oil, Balsamic

Intermezzo

Lemon or Raspberry Sorbet

Entrees Choose three

Grilled Center-Cut Swordfish, Artichoke Tomato Ragout, Red Pepper Coulis
Petit Filet Steak & Shrimp, Sauce Au Poivre
Statler Chicken Breast, Pan Seared and Herb Crusted, Jus Lie
Herbed Roasted Rack of Lamb, Mint Au-Jus
Grilled Center Cut Pork Chop with Cranberry & Apple Chutney

Choice of Two Sides (See Accompaniments)

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Chef with your choice of Chocolate or Strawberry Drizzle
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Coffee, Tea and Decaffeinated Coffee

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Wedding Buffet Package

\$69 per person

Stationary Display, Choose one

Artisan Cheese Display with Seasonal Fruit Garnish Assorted Crackers

Baked Brie en Croûte with Baguettes & Seasonal Fruit

Fresh Vegetable Crudit  with Blue Cheese Dip

Fresh Sliced Fruit Display with Yogurt Dip

Passed Cold Hors d'oeuvres, Choose two

Prosciutto Wrapped Asparagus

Fresh Mozzarella, Tomato, Basil Skewer, Balsamic Glaze

Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil

Bruschetta Tomato, Basil, Parmesan, Saba

Passed Hot Hors d'oeuvres, Choose two

Gyoza Pork Potsticker, Ginger Soy Dipping Sauce

Chicken Skewer with Sesame Soy Sauce

Scandinavian Meat Balls with Herbed Brown Gravy

Coconut Shrimp, Sweet Chili Dipping Sauce

BUFFET MENU

Bakery Basket

House Made Corn Bread & Warm Dinner Rolls

Soup, Choose one

New England Clam Chowder

Chef's House made Seasonal Soup

Salad, Choose one

Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Dijon Vinaigrette
Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Entrees, Choose two

Chicken Cordon Bleu, Mushroom Demi Glaze

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce

Potato Crusted Cod, Citrus Beurre Blanc

Seared Salmon with Lemon Dill Sauce

Grilled Swordfish, Tuscan capers, tomatoes, olives

Marinated Brandt Bistro Steak, Caramelized Onions and Peppers

Mushroom Ravioli, Marinara Sauce and Parmesan Cheese

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Choice of Two Sides (See Accompaniments)

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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*

Potatoes & Grains

Truffle Mashed Potatoes	Pesto Couscous
Roasted Garlic Herb Potato	Wild Mushroom Risotto
Quinoa Pilaf	Cranberry Risotto
Rice Pilaf	Potato Au Gratin

Vegetables

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

Vegetarian Entrées

Portobello Caprese Tower

Fresh Mozzarella, Roasted Vegetables and Sweet Balsamic Reduction

Penne Primavera

Fresh Local Vegetables, Tomato Broth, Parmesan Cheese

Spinach and Cheese Ravioli

Marinara Sauce, Shaved Parmesan Cheese

Asparagus Risotto

Roasted Peppers, Shaved Parmesan Cheese, Truffle Oil

Stir Fried Vegetables with Fried Tofu

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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 (7) 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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