



# Holiday Menu

CONTACT US TODAY TO RESERVE YOUR HOLIDAY GATHERING!

Call our Sales Department at (978) 341-8201 • 1-800-370-9200

Email: [sales@concordscolonialinn.com](mailto:sales@concordscolonialinn.com)

48 Monument Square, Concord, MA 01742

[www.concordscolonialinn.com](http://www.concordscolonialinn.com)



# Home for the Holiday's Menu



## PLATED LUNCHEON MENU

### BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

### SOUP or SALAD

(Select one, or add both courses for an additional \$5 per person)

Butternut Squash Bisque

New England Clam Chowder

Caesar Salad

*Romaine, Shaved Parmesan Cheese,  
House-made Croutons and Caesar Dressing*

Spinach Salad

*Baby Spinach, Red Onions, Dried Cranberries,  
Walnuts, Goat Cheese & Balsamic Vinaigrette*

Farmer's Salad

*Mixed Greens, Cucumber, Cherry Tomatoes, Carrots  
with Champagne or Maple Vinaigrette*

### ENTREES

(Select two entrées, offer a 3<sup>rd</sup> entrée for \$2)

Chicken Pot Pie \$28.95  
*topped with a Fresh Pastry Crust*

Baked Stuffed Chicken & Apple Cider Glaze \$30.95  
*with Cranberry-Cornbread Stuffing*

Chicken Piccata \$29.95  
*Lemon Caper Butter Sauce with Diced Tomatoes*

Yankee Pot Roast \$28.95  
*with Braised carrots and Cipollini onions*

Ritz Cracker Crusted Cod \$32.95  
*Citrus Beurre Blanc*

Mushroom Ravioli \$26.95  
*with Diced Tomatoes & White Wine Lemon Sauce*

Veggie Quinoa Stir Fry \$26.95  
*Tuscan Kale, quinoa, roasted veggies,  
orange-sweet Thai chili sauce*

### ACCOMPANIMENTS

STARCH (Choice of one)

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE (Choice of one)

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

Roasted Butternut Squash

Honey Glazed Carrots

### DESSERT (Select One)

Warm Apple Crisp with Vanilla Ice Cream

Colonial Inn Bread Pudding  
*with House-made Whipped Cream*

Red Velvet Yule Log  
*with Cream Cheese Filling*

Chocolate Yule Log  
*with Vanilla Buttercream Filling*

Pumpkin Cheese Cake with Caramel Sauce,  
Apple Compote & Whipped Cream

Peppermint Cheese Cake with Oreo Crust,  
topped with Peppermint Bark Crunch

Assorted Miniature Pastries (Choice of three types)  
*Cannoli's, Carrot Cake, Petit Fours, Key Lime Tarts,  
Peppermint Chocolate Truffles, Chocolate Truffles,  
Chocolate Mousse Cake, Fruit Tarts, & Cheesecake Bites.*

**Fresh Brewed Regular & Decaffeinated Coffee & Tea**

**Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date**

*A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to the above prices.*

*Pricing and menu subject to change. Revised 8.2019*





### TEA SELECTIONS

*(Choice of Two to Start)*

Assorted Fine English, Chinese & Indian Teas

China Sechung	Holiday Fruit
Earl Grey	Japanese Sench Green
Tea	
English Breakfast	Mandarin Rooibos
Green Paradise	Spiced Masala Chai
Gunpowder Green	Spice Blend

### FRESHLY BAKED TEA BREADS

Pumpkin Bread  
Apple Cranberry Scones  
*Served with Honey Cream,  
Strawberry Preserves & Lemon Curd*

### SWEETS

Peppermint Chocolate Truffles,  
Lemon Squares, French Macaroons  
Chocolate Covered Strawberries  
*with White Chocolate Drizzle*



**\*OUR HOLIDAY GIFT  
TO YOUR GUESTS**

*Gingerbread Cookie Favors*

### TASTY ENHANCEMENTS

Cheesecake Bites +\$3  
Fresh Fruit Skewers, *with Yogurt Drizzle* +\$3  
Quiche Au Gratin *with Broccoli & Cheddar* +\$4  
Quiche Florentine *Tomatoes & Spinach* +\$4

*Join us for our  
Saturday 'Afternoon Tea' &  
Sunday 'High Tea'*

Served in our popular historic Thoreau Room.  
Teas are held on special dates. Reservations are  
required and guaranteed with a deposit.  
Reservations for 2-8 guests.

*Saturday First Seating: 11:30 AM – 1:30 PM*

*Saturday Second Seating: 2:15 PM – 4:15 PM*

*Sunday Seating: 3:00 PM – 5:00 PM*

See our website for  
Afternoon & High Tea Dates  
Reservations are made through our Sales Office.

## HOLIDAY 'Afternoon Tea'



*\*December & January*

*\$32 per person*

*Private Afternoon Tea events have a  
Minimum of 10 guests and maximum of 60 guests.*

### FINGER SANDWICHES

*(Choice of Four)*

Cucumber

*Chive Cream Cheese & Roasted Red Peppers  
on Country White Bread*

Chicken Salad

*Grapes, Celery, Scallions, Dried Cranberries  
& Lemon Tarragon Aioli on Croissant*

Caprese

*Sundried Tomato, Pesto, Olive Tapenade  
& Mozzarella Cheese on Ciabatta Bread*

Roasted Turkey

*with Apples, Brie & Apple Mustard on Wheat  
Bread*

Ham & Swiss Roll Up

*with Dijonaise on Wheat Wrap*

Smoked Salmon Canape

*Chive Cream Cheese and Capers on crostini*

Tuna Salad

*with Celery & Red Onion on Wheat Bread*

Roast Beef

*with Cheddar & Horseradish Sauce on Brioche*

Lobster Salad +4

*with Lemon Mayonnaise & Fresh Herbs on  
Croissant*

### DIETARY OPTIONS\*

Gluten-free options are available upon request  
when scheduling your reservation.

### 'LITTLE WOMEN' Tea Party

*\$18 per person (Ages 12 and under)*

### BEVERAGE SELECTIONS

Choice of Hot Chocolate,  
Tea, Milk or Apple Juice

### FRESHLY BAKED TEA BREADS

Seasonal Scones

### FINGER SANDWICHES

Peanut Butter & Jelly  
Turkey & Cheese

### SWEETS

Sugar Cookie • Fresh Fruit Skewers  
Chocolate Covered Strawberries

# Home for the Holiday's Menu



## PLATED DINNER MENU

### BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

### SOUP or SALAD

(Select one, or add both courses for an additional \$5 per person)

Butternut Squash Bisque

New England Clam Chowder

Caesar Salad

*Romaine, Shaved Parmesan Cheese,  
House-made Croutons and Caesar Dressing*

Spinach Salad

*Baby Spinach, Red Onions, Dried Cranberries,  
Walnuts, Goat Cheese & Balsamic Vinaigrette*

Farmer's Salad

*Mixed Greens, Cucumber, Cherry Tomatoes, Carrots  
with Champagne or Maple Vinaigrette*

## ENTREES

(Select two entrées, offer a 3<sup>rd</sup> entrée for \$2)

Baked Stuffed Chicken & Apple Cider Glaze \$32.95  
*with Cranberry-Cornbread Stuffing*

Chicken Piccata \$31.95  
*Lemon Caper Butter Sauce with Diced Tomatoes*

Grilled Chicken Marsala \$31.95  
*Prosciutto and Mushroom Demi Glaze*

Yankee Pot Roast \$30.95  
*with Braised Carrots and Cipollini Onions*

8oz Filet Mignon \$48  
*Shallot butter or mushroom demi*

Ritz Cracker Crusted Cod \$35.95  
*Citrus Beurre Blanc*

Faroe Island Salmon \$38.95  
*with Herb Butter Sauce*

Striped Spinach Ravioli \$29.95  
*with Sundried Tomato-Madeira Cream Sauce*

## ACCOMPANIMENTS

STARCH (Choice of one)

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Red Potatoes

Rice Pilaf

VEGETABLE (Choice of one)

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

Roasted Butternut Squash

Honey Glazed Carrots

## DESSERT (Select One)

Warm Apple Crisp with Vanilla Ice Cream

Colonial Inn Bread Pudding  
*with House-made Whipped Cream*

Red Velvet Yule Log  
*with Cream Cheese Filling*

Chocolate Yule Log  
*with Vanilla Buttercream Filling*

Pumpkin Cheese Cake with Caramel Sauce,  
Apple Compote & Whipped Cream

Peppermint Cheese Cake with Oreo Crust,  
topped with Peppermint Bark Crunch

Assorted Miniature Pastries (Choice of three types)  
*Cannoli's, Carrot Cake, Petit Fours, Key Lime Tarts,  
Peppermint Chocolate Truffles, Chocolate Truffles,  
Chocolate Mousse Cake, Fruit Tarts & Cheesecake Bites.*

**Fresh Brewed Regular & Decaffeinated Coffee & Tea**

**Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date**

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# Holiday Celebration Buffet

Lunch \$34.95 ~ Dinner \$39.95

25 Guest Minimum

## BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

## SOUP or SALAD

(Select one or add both courses for an additional \$3 pp)

Butternut Squash Bisque

New England Clam Chowder

Caesar Salad, Romaine, Shaved Parmesan Cheese,  
House-made Croutons and Caesar Dressing

Spinach Salad, Baby Spinach, Red Onions,  
Dried Cranberries, Walnuts and Goat Cheese

Farmer's Salad, Mixed Greens, Cucumber,  
Cherry Tomatoes and Carrots

## STARCH (Choice of One)

Mashed Potatoes

Maple Sweet Potato Mash

Roasted Herb Potatoes

Rice Pilaf

## VEGETABLE (Choice of One)

Seasonal Vegetable Medley

Green Beans with Caramelized Onions

Roasted Butternut Squash

Honey Glazed Carrots

## ENTREES (Choice of Two, Add a 3<sup>rd</sup> Entrée for \$4 pp)

Baked Stuffed Chicken & Apple Cider Glaze  
with Cranberry-Cornbread Stuffing

Chicken Piccata

Lemon Caper Butter Sauce with Diced Tomatoes

Yankee Pot Roast

with Braised carrots and Cipollini onions

Marinated Bistro Steak

with your choice of Red Wine and Mushroom Demi OR  
Caramelized Onions & Peppers

Roasted Turkey

with Stuffing, Pan Gravy and Cranberry Relish

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Faroe Island Salmon +\$3

with Herb Butter Sauce

Striped Spinach Ravioli

Sundried Tomato-Madeira Cream Sauce

Mushroom Ravioli

with Diced Tomatoes & White Wine Lemon Sauce

## CARVING STATION / Optional

50 Guest Minimum / \$100 Carving Station Fee

Prime Rib \$11 pp      Rack of Lamb \$11 pp

Honey Glazed Baked Ham \$8 pp

## DESSERT

(Choice of One. With 40 or more guests, add a 2<sup>nd</sup> dessert for \$2 pp)

Warm Apple Crisp with Vanilla Ice Cream

Colonial Inn Bread Pudding

with House-made Whipped Cream

Red Velvet Yule Log with Cream Cheese Filling

Chocolate Yule Log with Vanilla Buttercream Filling

Peppermint Cheese Cake with Oreo Crust, topped with Peppermint Bark Crunch

Assorted Miniature Pastries (Choice of three types)

Cannoli's, Carrot Cake, Petit Fours, Key Lime Tarts, Peppermint Chocolate Truffles,

Chocolate Truffles, Chocolate Mousse Cake, Fruit Tarts & Cheesecake Bites.

## Fresh Brewed Regular & 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 Baguettes 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

Garnished with Seasonal Berries, Yogurt Dipping Sauce

#### **International & Domestic Cheese Platter**

\$6.95

Cheddar, Pepper Jack, Blue, Munster 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

#### **Antipasto**

\$7.95

Italian Cured Meats, Marinated Mushrooms & Artichokes, Roasted Peppers and Olives,

Grilled Vegetables, Marinated Fresh Mozzarella and Crostini

*Add Bruschetta, Tomato, Basil, Parmesan, EVOO, Saba ~ \$90 per 50 pieces*

**Shrimp Cocktail**, Horseradish Cocktail Sauce, Lemon, *per 25 pieces* \$34.95

**Oysters**, *per 25 pieces* \$59.95

#### **Raw Bar Display**

Market Price

Shrimp, Oysters and Tuna Tartar

Served with Cocktail Sauce & Mignonette

### ENHANCED HORS D'OEUVRES STATIONS

#### **Nacho Cheese Fountain \$12**

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

#### **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

#### **Beef Slider Bar \$12**

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

#### **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, Saba*	\$ 90
Black Olive Tapenade Crostini, Parmesan Cheese, Basil Oil*	\$100
Fresh Mozzarella, Tomato, Basil Skewer, EVOO, Balsamic Glaze*	\$100
Asparagus Wrapped with Prosciutto, Sweet Balsamic Drizzled	\$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

#### **DINNER ENHANCEMENT**

**Intermezzo \$3**

*Choice of Lemon, Raspberry and Mango Sorbet*

#### **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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## CAKE MENU



Concord Teacakes provides us with freshly baked cakes for all occasions.

All pricing includes delivery to the Colonial Inn on the day of your event.

Gluten-Free Ingredients, Fondant & Intricate Design Work will have an Additional Fee.

	TRADITIONAL CAKES	SPECIALTY CAKES	CHEF'S SPECIALTY CAKES
ROUND CAKES			
6” cake (serves 8 people)	\$29.95	\$38.95	\$43.95
8” cake (serves 10 people)	\$38.95	\$46.95	\$51.95
10” cake (serves 15-20 people)	\$52.95	\$60.95	\$65.95
SHEET CAKES			
¼ Sheet Cake (serves 20 – 25 people)	\$59.95	\$86.95	\$91.95
½ Sheet Cake (serves 35 – 45 people)	\$104.95	\$134.95	\$139.95
Full Sheet Cake (serves 80 – 100 people)	\$198.95	\$239.95	\$244.95
CUPCAKES			
Full Size Cupcakes NOTE: Minimum Order is 1 Dozen	\$42 per dozen \$3.50 each	\$54 per dozen \$4.50 each	N/A
TIERED WEDDING CAKES   \$6.00 per person			
TRADITIONAL CAKE FLAVORS Gold Flavor Chocolate Flavor TRADITIONAL FROSTING White or Chocolate Buttercream  CHEF’S SPECIALTY FLAVORS Carrot Cake Rum Cake Strawberry Shortcake	SPECIALTY CAKE FLAVORS <i>Made with Special Mouse or Fruit Fillings</i> Black & White Mousse      Lemon Mousse Boston Crème Pie      Lemon Raspberry Chocolate Raspberry Mousse      Mocha Madness Chocolate Trilogy      Night & Day Coconut Mousse      Raspberry Royale Decadent Marble      Red Velvet German Chocolate      Strawberry Mousse		
GLUTEN FREE CAKES & CUPCAKES AVAILABLE UPON REQUEST			

### HOW TO PLACE YOUR CAKE ORDER

You can order your cake directly with your sales manager, or by calling/visiting Concord Teacakes.

If you order directly with Concord Teacakes, please give them your **event's name, date and time** to ensure delivery and billing through Concord's Colonial Inn.

Concord Teacakes is located at 59 Commonwealth Ave. Concord, MA

Tel: 978-369-7644 • Email: bakery@concordteacakes.com

NOTE: If you order your cake through a different licensed baker, there will be a Cake Slicing & Serving Fee of \$1.75 per person. This fee is waived when ordering through Concord Teacakes.

*A 7% MA meal tax and 6% taxable administrative fee will be added to the above cake menu pricing.  
Prices are subject to change.*



## **BAR & BEVERAGE MENU**

### **NON-ALCOHOLIC BEVERAGES**

<i>Soda</i>		<i>\$3.00 each</i>
<i>Bottled Water</i>	<i>Small 12oz</i>	<i>\$3.00 each</i>
	<i>Large 28oz</i>	<i>\$6.00 each</i>
<i>Pitcher of Iced Tea or Lemonade (Serves 6 people)</i>		<i>\$12.00 each</i>
<i>Coffee, Tea, or Decaffeinated Coffee</i>		<i>\$2.95 per person</i>

### **SPECIALTY STATIONS**

Specialty stations are priced per gallon, each serves 18-20 glasses

<i>Fruit Punch (Non-Alcoholic)</i>	<i>\$35</i>
<i>Hot Mulled Cider (Non-Alcoholic)</i>	<i>\$35</i>
<i>Hot Mulled Cider (With Alcohol)</i>	<i>\$85</i>
<i>Egg Nog (Non-Alcoholic)</i>	<i>\$35</i>
<i>Rum Spiked Egg Nog</i>	<i>\$75</i>
<i>Bellini (Strawberry or Peach)</i>	<i>\$80</i>
<i>Mimosa</i>	<i>\$80</i>
<i>Bloody Mary</i>	<i>\$90</i>
<i>Sangria (White or Red)</i>	<i>\$90</i>
<i>Kir Royal</i>	<i>\$90</i>

### **ALCOHOLIC BEVERAGES**

<i>Mixed Drinks/Cordials</i>	<i>\$8-\$12</i>
<i>Martinis</i>	<i>\$11-\$13</i>



### **BOTTLED BEER SELECTIONS**

Seasonal selections available, please ask your catering manager about the current selections

<i>Amstel Light</i>	<i>\$6</i>
<i>Coors Light</i>	<i>\$5.50</i>
<i>Corona</i>	<i>\$5.50</i>
<i>Downeast Cider (GF)</i>	<i>\$6.50</i>
<i>Ghostfish Vanishing Point Pale Ale (GF)</i>	<i>\$6.50</i>
<i>Heineken</i>	<i>\$6</i>
<i>Miller Lite</i>	<i>\$5.50</i>
<i>Sam Adams Lager</i>	<i>\$7</i>
<i>Wachusett Blueberry</i>	<i>\$7</i>
<i>Night Shift Brewing Rotating IPA</i>	<i>\$7.50</i>
<i>Wormtown rocket American Pale Ale</i>	<i>\$7.50</i>
<i>Stone Delicious IPA (GF)</i>	<i>\$7</i>

### SPARKLING WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
<b>PROSECCO</b> <i>La Marca</i> / Veneto, Italy	10	38
<b>MOSCATO DI ASTI</b> <i>Mia Dolce</i> / Piedmonte, Italy	10	38
<b>CHAMPAGNE</b> <i>Veuve Clicquot</i> / Champagne, France		75

### WHITE WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
<b>PINOT GRIGIO</b> <i>Santa Marina</i> / Provincia di Pavia, Italy	10	38
<b>PINOT GRIGIO</b> <i>Maso Canali</i> / Trentino, Italy	12	46
<b>SAUVIGNON BLANC</b> <i>Chateau Souverain</i> / California	10	38
<b>SAUVIGNON BLANC</b> <i>Whitehaven</i> / Marlborough, New Zealand	12	46
<b>SANCERRE</b> <i>Domaine Fouassier</i> / Loire Valley, France	15	58
<b>RIESLING</b> <i>Pacific Rim</i> / Washington	10	38
<b>CHARDONNAY</b> <i>William Hill</i> / Central Coast, California	11	42
<b>CHARDONNAY</b> <i>Frei Brothers</i> / Russian River Valley, California	13	50
<b>CHARDONNAY</b> <i>Chalone</i> / Central Coast, California		50

### PINK WINE SELECTIONS

<b>ROSE</b> <i>Fleur De Mer</i> / Provence, France	12	46
<b>BRUT ROSE</b> <i>Amelia</i> / Bordeaux, France	15	58

### RED WINE SELECTIONS

	<i>Glass</i>	<i>Bottle</i>
<b>PINOT NOIR</b> <i>Bridlewood</i> / California	11	42
<b>PINOT NOIR</b> <i>Talbott "Kali Hart"</i> / Monterey, California	14	54
<b>PINOT NOIR</b> <i>Left Coast Cellars</i> / Oregon		60
<b>MERLOT</b> <i>Cannonball</i> / Sonoma, California	10	38
<b>SUPER TUSCAN</b> <i>Brancaia "Tre"</i> / Tuscany, Italy	13	50
<b>MALBEC</b> <i>Gascon</i> / Mendoza, Argentina	11	42
<b>RED BLEND</b> <i>Ferrari-Carano "Siena"</i> / Sonoma, Washington	13	50
<b>RED BLEND</b> <i>Orin Swift "Abstract"</i> / California		65
<b>CABERNET SAUVIGNON</b> <i>Storypoint</i> / California	10	38
<b>CABERNET SAUVIGNON</b> <i>Louis Martini</i> / Sonoma County, California	13	50
<b>CABERNET SAUVIGNON</b> <i>Alexander Valley</i> / Alexander Valley, California	15	58
<b>CABERNET SAUVIGNON</b> <i>Jordan</i> / Alexander Valley, California		90



**Spice up your  
holiday party  
with a festive  
holiday drink!**



*Revised 8/2019*



*Our Merchant's Row Dining Room can be rented for Private Parties.*

## **PLANNING YOUR EVENT**

**CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!**

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

**Email: [sales@concordscolonialinn.com](mailto: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 Function Agreement, 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. You will have up to (2) Weeks from the date of issue to sign the agreement and send back to the sales department with your deposit to confirm your event.
- The Banquet Event Order (BEO) will include your menu selections, private room set-up requirements 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.
- Please note: It is the client's responsibility to read and review all information in the agreement for accuracy and completeness. Please contact your sales manager with any questions prior to your written approval and deposit.

**Linen** - Concord's Colonial Inn provides complimentary standard linen and/or skirting for all food, beverage and dining tables for all special events. White chair covers are available for rent at an additional charge of \$2.00 per chair (max of 85). If your event requires a certain look that we are unable to provide, we can rent specialty linens, specialty china, flatware and glasses for your event.

**Custom Menu Requests and Tastings** - If there is something that isn't incorporated into our menus, but would like to have it on your menu, please consult your catering manager. Every effort will be made to accommodate your requests.

**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.

The Inn's kitchens utilizes many different ingredients in menu items and there may be products that contain nuts, nut products, dairy and/or soy products and the like, prepared in these kitchens. The hotel will not be liable for the guests' allergic reactions resulting from partaking in the food items served at any food and beverage outlet and/or function held at Concord's Colonial Inn. It is therefore the responsibility of the host or hostess to inform the sales manager or catering coordinator of such allergies and the kitchen will do the best they can to accommodate requests.

*A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to food and beverages prices.  
Pricing and menu subject to change. Revised 8.2019*

***We are delighted that you have chosen Concord's Colonial Inn as host to your special event.  
With Concord's Colonial Inn, every special event becomes a part of history.***

48 Monument Square, Concord, MA 01742

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