CONCORD'S COLONIAL Inn

HISTORIC HOTELS of AMERICA
National Trust for Historic Preservation

Catering Menus

We believe in supporting our local community and neighbors.
We source our meats, fish and other ingredients from local farms and artisans as much as possible.

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL EVENT!

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

COLONIAL INN 1716 CONCORD

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 MENU

CONTINENTIAL BREAKFAST
$12.95

Chilled Fruit Juices
Seasonal Fresh Sliced Fruit
Fresh Bakery Selections include
Cinnamon Rolls, Croissants & Assorted Muffins
Regular & Decaffeinated Coffee
and Assorted Hot Teas

Add on Greek Yogurt & Granola +$4

THE HEALTHY START BUFFET
$18.50
(Minimum of 10 guests)

Seasonal Fresh Fruit & Berries
Greek Yogurt & Granola
Assorted Muffins
Egg Frittata
[Egg White Frittata +$1]
Bell Peppers, Onions, Tomatoes and Cheese
Colonial Inn Crispy Potatoes
Chilled Fruit Juices
Regular & Decaffeinated Coffee
and Assorted Hot Teas

CLASSIC BREAKAST BUFFET
$19.95
(Minimum of 10 guests)

Seasonal Fresh Sliced Fruit
Fresh Bakery Selections include
Cinnamon Rolls, Croissants & Assorted Muffins
**Scrambled Eggs
*****Upgrade to Egg Frittata +$2***
OR Egg White Frittata +$3
Bell Peppers, Onions, Tomatoes and Cheese
Crispy Bacon
Sausage Links
Colonial Inn Crispy Potatoes
Chilled Fruit Juices
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.

BREAKS

CLASSIC RE-FRESH
$2.95
Regular & Decaffeinated Coffee
& Assorted Hot Teas
Add Assorted Bottled Soft Drinks +$2pp
(Pepsi, Diet Pepsi, Mountain Dew,
Sweetened Iced Tea, Lemonade)

YOGURT PARFAIT BAR
$8.95
Greek Yogurt & Granola
Seasonal Fresh Fruit & Berries

SWEET & SALTY
$8.50
Savory Snack Mix
Chocolate Covered Pretzels
M & M Candies
Assorted Bottled Soft Drinks

ROASTED NUT MEDLEY
$2.95
(Minimum of 10 people)
Roasted Almonds, Cashews, Pecans, and Peanuts

FARMERS FRUIT & CHEESEBOARD
$9.95
Seasonal Fresh Fruit, Berries & Grapes
Assorted Artisan Cheeses
Crostini & Assorted Crackers
Regular & Decaffeinated Coffee
and Assorted Hot Teas
Add Assorted Bottled Soft Drinks +$2pp

CHOCOLATE BREAK
$8.95
Chocolate Chip Cookies
Fudge Brownies
Chocolate Covered Strawberries
Regular & Decaffeinated Coffee
and Assorted Hot Teas
Add Assorted Bottled Soft Drinks +$2pp

MIDDLESEX ROOM

Seats up to 16 guests U-Shape, 18 guests at one table, and 32-36 guests with round tables.

*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.

MONUMENT SQUARE BRUNCH BUFFET

$34.95 per person *(Minimum of 25 guests)*

STARTERS

Seasonal Fresh Sliced Fruit
Yogurt and Granola
House Made Corn Bread & Assorted Muffins

BREAKFAST ENTREE *(Choice of One)*

Quiche Florentine - *Spinach, Tomatoes & Cheese*
Quiche Lorraine - *Ham & Swiss Cheese*
Quiche Au Gratin - *Broccoli and Cheddar Cheese*
Egg Frittata *[Egg White Frittata +$2]*
with Bell Peppers, Onions, Tomatoes and Cheese

BREAKFAST ENHANCEMENTS *(Additional Fee)*

Belgian Waffle Station *+$5 Per Person*
Whipped Cream, Warm Syrup, Fresh Strawberry Compote, and Butter

Omelet Station *+$5 Per Person (50 person minimum)*
Selection of Onions, Mushrooms, Peppers, Spinach, Cheese, Ham, Bacon & Tomatoes
$100 Chef Attendant Station Fee (One per 75 people)

Smoked Salmon Display *+$7 per person*
Cream Cheese, Onions, Eggs & Capers

SALADS

(Choice of One, add a 2nd for +$2pp

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

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

Tomato & Mozzarella Salad
with Microgreens, Drizzled with Balsamic Vinaigrette

Spinach Salad *with Cranberries, Goat Cheese, Walnuts & Balsamic Vinaigrette*

BREAKFAST ITEMS

Scrambled Eggs
Bacon & Sausage Links
Colonial Inn Crispy Potatoes

LUNCHEON ENTRÉES

(Choice of Two, add a 3rd for +$3 per person)

Chicken Florentine
Spinach and Mushrooms, Creamy White Sauce with Garlic, and Parmesan Cheese

Chicken Piccata
Lemon Caper Butter Sauce with Diced Tomatoes

Chicken Marsala
Prosciutto and Mushroom Demi Glaze

Faroe Island Salmon* +$2pp
Herb Butter Sauce

Ritz Cracker Crusted Cod
with Citrus Beurre Blanc

Ravioli *(Choice of Ravioli & Sauce)*
Served with Shaved Parmesan Cheese
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

CARVING STATION UPGRADE

(50 person minimum)
**$100 Chef Attendant Station Fee*
(one attendant per 75 people)

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

*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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

DESSERT

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

Warm Apple Crisp *with Vanilla Ice Cream*
Orange Pound Cake *with Fresh Strawberries topped with House-made Whipped Cream*
Colonial Inn Bread Pudding *with House-made Whipped Cream*
Double Chocolate Mousse Cups *with Fresh Berries & House-made Whipped Cream (Max. of 50 guests)*
Assorted Miniature Pastries *(Choice of three types)*
Cannoli's, Carrot Cake, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

BEVERAGES

Chilled Fruit Juices, Regular & Decaffeinated Coffee and Assorted Hot Teas

DESSERT ENHANCEMENTS

Ice Cream Sundae Bar $8pp
Vanilla Ice Cream with Whipped Cream, Hot Fudge, Caramel Sauce,
Fresh Fruit, Assorted Candies & Sprinkles

Chocolate Fountain $8pp
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

SPECIALTY BRUNCH BEVERAGES

Served by the Gallon in glass carafes, 18-20 Glasses Each Order

Mimosa $90
Upgrade to Build your own Station $50/per 50 guests
Includes Orange Juice, Cranberry Juice & Pomegranate Juice
with assorted fruits included strawberries, blueberries, raspberries & oranges

Bloody Mary $100
Includes lemons, limes, olives, horseradish, Worcestershire, bacon, celery,
cucumbers, asparagus, cheese & salami skewers, peppers, assorted hot sauces

Red or White Sangria $100
Ask about our seasonal special!

*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 allergie

Gluten Free

MERCHANT'S ROW

ELABORATE SUNDAY BRUNCH

SERVED FROM 10:30AM -2:00PM ON SUNDAYS ONLY
Adults $36.95 Children $19 (3-11yrs)

We offer a delicious Brunch weekly for our Merchant's Row dining guests.
Our private parties can take advantage of this scrumptious buffet when hosting in a private banquet room (Middlesex, Alcott or Thoreau Rooms) all located on the main level.

SAMPLE MENU

Items change week to week based on chef's specials.

BREAKFAST

Omelet Station, Waffles, Breakfast Potatoes, Sausage Links, Bacon
Sliced Fresh Fruit & Artisan Cheese Assortments
Assortment of Fresh Baked Breads and Whipped Butters

SALADS

Greek Salad, *tomato, basil, cucumber, olives and feta cheese*
Waldorf Salad, *with grapes, apples, celery, dried cranberries and tarragon dressing*

SOUP

Lobster Bisque

ENTREES

Chicken Piccata, *Lemon Caper Butter Sauce with Diced Tomatoes*
Broiled Swordfish*, *Tomato, Caper and Red Onion Relish*
Sundried Tomato Ravioli, *Pesto Cream and Shaved Parmesan Cheese*

ACCOMPANIMENTS

Lemon Rice Pilaf
Roasted Vegetable Medley

CARVING STATION

Slow Roasted Prime Rib of Beef*, *au jus {always available}*
Roast Leg of Lamb*

SEAFOOD STATION

Smoked Salmon*
Shrimp Cocktail

HOUSEMADE DESSERTS

Chocolate Fountain, Espresso Chocolate Bread Pudding, Chocolate Decadence Cake, Cherry Cheesecake, Chocolate Mousse Cake, Sticky Toffee Cake, Chocolate Chip Pie, Boston Cream Pie, Fancy Pastries, Chocolate Pie, Chocolate Truffles, Eclairs, Cannoli, Chocolate Pot de Crème, Chocolate Cupcakes, Cookies & Brownies.

BEVERAGES

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.

PLATED LUNCH MENU

BREAD BASKET
House-made Cornbread & Warm Dinner Rolls

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

Soup du Jour

New England Clam Chowder +$2pp

Caesar Salad
Romaine, Shaved Parmesan Cheese, House Made Croutons and Caesar Dressing

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

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

ENTREES
(Select two entrées, offer a 3rd entrée for $2)
GUARANTEED COUNT OF ATTENDANCE, WITH SPLIT COUNT OF ENTREES, IS DUE (5) BUSINESS DAYS PRIOR TO YOUR EVENT DATE

Chicken Pot Pie $28.95
topped with a Fresh Pastry Crust

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

Spinach and Cheese Ravioli $26.95
House Marinara, Shaved Parmesan Cheese

Seasonal Vegetarian Entree $26.95
Chef's Special of the Day

BEVERAGES
Fresh Brewed Regular, Decaffeinated Coffee & Assorted Tea

ALCOTT ROOM
Seats up to 14 people with one long table

ACCOMPANIMENTS
STARCH *(Choice of one)*
Mashed Potatoes
Roasted Herb Potatoes
Rice Pilaf

VEGETABLE *(Choice of one)*
Seasonal Vegetable Medley
Green Beans *with Caramelized Onions*
Honey Glazed Carrots

DESSERT *(Choice of 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

Double Chocolate Mousse Cups
with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests)

Boston Cream Pie
with House-made Whipped Cream

Flourless Chocolate Torte +$2pp
Decadent chocolate and cocoa in a rich, fudgy cake.

*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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

MINUTEMAN HOT LUNCHEON BUFFET

$32.95 per person

(Minimum of 20 Guests)

FRESH BAKERY BASKET

Freshly Baked Rolls & House Made Cornbread

SOUP or SALAD

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

Soup du Jour

New England Clam Chowder +$2pp

Caesar Salad
Romaine, Shaved Parmesan Cheese, House Made Croutons and Caesar Dressing

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

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

ENTREES

(Choice of Two, add a 3rd Entrée for +$3 per person)

Chicken Cordon Bleu
Mushroom Demi Glaze

Chicken Piccata
Lemon Butter Sauce with Capers and Diced Tomatoes

Ritz Cracker Crusted Cod
Citrus Beurre Blanc

Faroe Island Salmon* +$2pp
Herb Butter Sauce

Yankee Pot Roast
Roasted Carrots, Cippolini Onions

Marinated Brandt Bistro Steak*
Caramelized Onions and Peppers

Spinach and Cheese Ravioli
House Marinara, Shaved Parmesan Cheese

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

STARCH *(Choice of One)*

Mashed Potatoes
Roasted Herb Potatoes
Rice Pilaf

VEGETABLE *(Choice of One)*

Vegetable Medley *with Lemon Butter*
Green Beans *with caramelized onions*
Honey Glazed Carrots

DESSERT

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

Warm Apple Crisp *with Vanilla Ice Cream*

Orange Pound Cake *with Fresh Strawberries topped with House-made Whipped Cream*

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

Double Chocolate Mousse Cups *with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests)*

Assorted Miniature Pastries *(Choice of three types)*
Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

BEVERAGES

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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

MAKE-YOUR-OWN
SANDWICH BUFFET

$24.95 per person (*Minimum of 10 Guests)*

SOUP
(Choice of One)

Chef's House Made Soup of the Day

New England Clam Chowder +$2pp

SALADS
(Choice of One, add Two for +$2pp)

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

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

Pasta Salad
with Black Olives, Red Onion, Feta Cheese, Roasted Red Pepper, Parsley, Lemon Vinaigrette

DESSERT
(Choice of One)

Boston Cream Pie

Chocolate Chip Cookies & Brownies

BEVERAGES

Regular, Decaffeinated Coffee & Hot Teas

SANDWICH FIXINGS
(Choose 3 Fixings, add a 4th for +$2pp)

Roast Beef*
Roast Turkey Breast
Sliced Baked Ham
Tuna Salad
Chicken Salad
Egg Salad

Swiss, Cheddar & American Cheese
Lettuce, Sliced Tomato & Red Onion

BREADS
Country White Bread
Wheat Bread
Brioche Rolls
Gluten-Free Bread Available Upon Request

ACCOMPANIMENTS
Traditional Mustard, Grainy Mustard, Horseradish Cream, Mayonnaise

POTATO CHIPS & PICKLES

Thoreau Room

Three long tables with seating up to 24 guests.

Business U-Shape seating up to 14 guests.

*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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

LIBERTY SANDWICH BUFFET

Offered Monday through Friday Only.

$26.95 per person

(Minimum of 15 people, Maximum of 50 people)

SOUP

(Choice of One)

Chef's House Made Soup of the Day

New England Clam Chowder +$2pp

SALADS

(Choice of One, add Two for +$2pp)

Farmer's Salad
with Mixed Greens, Tomato, Cucumber, Carrots & Shallot Vinaigrette

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

Pasta Salad
with Black Olives, Red Onion, Parsley, Feta Cheese, Roasted Red Pepper, Lemon Vinaigrette

Red Bliss Potato Salad
with mayonnaise & herbs

DESSERT

(Choice of One)

Boston Cream Pie

Chocolate Chip Cookies & Brownies

BEVERAGES

Regular & Decaffeinated Coffee & Hot Teas

PRE-MADE SANDWICHES

(Choice of Three)

Turkey Club
with Lettuce, Tomato, Bacon & Mayonnaise on Country White Bread

Grilled Chicken Caesar Wrap
Romaine, Shaved Parmesan, Croutons & Caesar Dressing

Baked Ham & Swiss
with Dijonaisse on Country White Bread

Caprese
with Tomato, Mozzarella, Arugula & Pesto on Ciabatta

Roast Beef*
Cheddar, Lettuce & Horseradish Sauce on Brioche Rolls

Chicken Salad
with Grapes & Walnuts on Cranberry Ciabatta

Tuna Salad*
with Celery & Red Onion on Wheat Bread

POTATO CHIPS & PICKLES

Heritage Room
Seats up to 60 Guests

*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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

TEA SELECTIONS

(Choice of Two to Start)

Assorted Fine English, Chinese & Indian Teas

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

FRESHLY BAKED TEA BREADS

Banana Bread

Seasonal Scones

Served with Honey Cream,
Strawberry Preserves & Lemon Curd

SWEETS

Eclairs, Lemon Squares, French Macaroons

Chocolate Covered Strawberries
with White Chocolate Drizzle

TASTY ENHANCEMENTS

Cheesecake Bites +$3pp

Fresh Fruit Skewers, *with Yogurt Drizzle* +$3pp

Quiche Au Gratin *with Broccoli & Cheddar* +$4pp

Quiche Florentine *Tomatoes & Spinach* +$4pp

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

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

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

*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.

COLONIAL INN *'Afternoon Tea'*

$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 Dijonaisse 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 +4pp
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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

PLATED DINNER MENU

Allergy and Dietary Restricted Entrees Available Upon Request.

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

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

SOUPS

Soup du Jour

Butternut Squash Bisque

New England Clam Chowder +$2pp

SALADS

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

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

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

ENTREES

(Select Two Entrees. Offer a 3rd Entrée + $2 per person)

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

POULTRY

Chicken Piccata — $31.95
Lemon Caper Butter Sauce & Diced Tomatoes

Grilled Chicken Marsala — $31.95
Prosciutto and Mushroom Demi Glaze

Chicken Cordon Bleu — $31.95
Mushroom Demi Glaze

BEEF & PORK

10oz. Grilled Pork Chop — $41
Maple Cider Glaze

Grilled Marinated Bistro Steak — $38
Caramelized Onions and Peppers

8oz. Filet Mignon* — $48
Mushroom Demi-Glaze

Yankee Pot Roast — $30.95
Roasted Carrots and Cipollini Onions

SURF & TURF

Petit Filet & Baked Stuffed Shrimp* — $52.95
Sauce Au Poivre

Petit Filet & Seared Sea Scallops* — $52.95
Herbed Butter, Demi-Glace

SEAFOOD

Ritz Cracker Crusted Cod — $35.95
Citrus Beurre Blanc

Faroe Island Salmon* — $38.95
Herb Butter Sauce

Grilled Center-Cut Swordfish* — $38.95
Artichoke Tomato Ragout

VEGETARIAN / PASTA

Seasonal Vegetarian Entrée — $29.95
Chef's Special of the Day

Ravioli *(Choice of Ravioli & Sauce)* — $29.95
Served with Shaved Parmesan Cheese
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

TRUFFLE RISOTTO — $31.95
Roasted Peppers, Asparagus & Truffle Oil

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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

Plated Dinner Menu Continued

ACCOMPANIMENTS

STARCH *(Choice of One)*
Mashed Potato
Roasted Herb Potato
Rice Pilaf

VEGETABLE *(Choice of One)*
Vegetable Medley *with Lemon Butter*
Green Beans, *Caramelized Onions*
Honey Glazed Carrots

DESSERT *(Select One)*

Warm Apple Crisp *with Vanilla Ice Cream*
Colonial Inn 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*
Flourless Chocolate Torte +$2pp
Decadent chocolate and cocoa in a rich, fudgy cake.

BEVERAGES

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

MERCHANT'S ROW DINING ROOM

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

COLONIAL DINNER BUFFET

$39.95 per person

(*Minimum of 25 Guests)*

BREAD BASKET

House-made Cornbread & Warm Dinner Rolls

SOUP or SALAD

(*Select one or add both courses for an additional $5 pp)*

Soup du Jour

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, Carrots with Shallot Vinaigrette*

STARCH *(Choice of One)*

Mashed Potatoes

Roasted Herb Potatoes

Rice Pilaf

VEGETABLE *(Choice of One)*

Seasonal Vegetable Medley

Green Beans *with Caramelized Onions*

Honey Glazed Carrots

ENTREES *(Choice of Two, Add a 3rd Entrée for +$3 pp)*

Chicken Piccata

Lemon Caper Butter Sauce with Diced Tomatoes

Grilled Chicken Marsala

Prosciutto and Mushroom Demi Glaze

Chicken Cordon Bleu

Mushroom Demi Glaze

Yankee Pot Roast

with Braised carrots and Cipollini onions

Marinated Bistro Steak*

Red Wine and Mushroom Demi

Ritz Cracker Crusted Cod

Citrus Beurre Blanc

Faroe Island Salmon* +$2pp

Herb Butter Sauce

Ravioli *(Choice of Ravioli & Sauce)*

Served with Shaved Parmesan Cheese

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

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 2nd dessert for $2 pp)

Warm Apple Crisp *with Vanilla Ice Cream*

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

Double Chocolate Mousse Cups *with Fresh Berries & House-made Whipped Cream (Maximum of 50 guests)*

Orange Pound Cake *with Fresh Strawberries topped with House-made Whipped Cream*

Assorted Miniature Pastries *(Choice of three types)*

Cannoli's, Carrot Cake, Petit Fours, Chocolate Truffles, Chocolate Mousse Cake, or Cheesecake Bites.

Fresh Brewed Regular, Decaffeinated Coffee & Assorted Hot Teas

Gluten Free

*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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

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 **$40**

International & Domestic Cheese Platter $6.95
Cheddar, Blue, Munster, Cranberry Wensleydale and Pepper Jack. Served with Assorted Crackers & Garnished with Seasonal Fruit & Berries

Vegetable Crudité Platter $5.95
Assortment of Fresh Chilled Seasonal Vegetables, Herb Ranch & Blue Cheese Dipping Sauces

Spanish Tapas $8.95
House-Made Guacamole and Fresh Salsa, Served with Tortilla Chips

Mediterranean Tapas $7.95
Hummus and Olive Medley, Served with Pita Chips

Fresh Fruit, Melon & Berries $6.95
Honeydew, Cantaloupe, Pineapple, Grapes and Watermelon Garnished with Seasonal Berries, Yogurt Dipping Sauce

Roasted Nut Medley $2.95
Roasted Almonds, Cashews, Walnuts, Pecans, and Peanuts

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 **$34.95 / *per 25 pieces***

Oysters* $75 / *per 25 pieces*

Raw Bar Display* Market Price
Shrimp, Oysters and Tuna Tartar, Served with Cocktail Sauce, Mignonette, Wakame

ENHANCED HORS D'OEUVRES STATIONS

Nacho Cheese Fountain $12
served with Sour Cream, Salsa, Guacamole, Black Beans and Tortilla Chips

Build your own Taco Station $10
Hard & Soft Tortilla Shells, Grilled Chicken OR Seasoned Beef*, Guacamole, Cheddar Cheese, Shredded Lettuce, Chopped Tomatoes, Salsa & Sour Cream

Beef Slider Bar* $12
Miniature Hamburgers served with Cheddar Cheese, Lettuce, Onion, Tomato and Pickles with assorted condiments

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

*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

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

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

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 $8pp
Vanilla Ice Cream with Whipped Cream, Hot Fudge, Caramel Sauce,
Fresh Fruit, Assorted Candies & Sprinkles

Chocolate Fountain $8pp
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

*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

Vegetarian *Gluten Free*

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

Made with Special Mouse or Fruit Fillings

Black & White Mousse
Boston Crème Pie
Chocolate Raspberry Mousse
Chocolate Trilogy
Coconut Mousse
Decadent Marble
German Chocolate
Lemon Mousse
Lemon Raspberry
Mocha Madness
Night & Day
Raspberry Royale
Red Velvet
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

Cocktail Service

- Cocktail & beverage service is provided at no additional charge for less than (15) guests.
- A Designated Cocktail Server is recommended for events with more than (15) guests, $30 Fee

Private Event Bar ($50 Set-Up Fee)

Recommended for events with over (20) guests.
Fee will be waived if $300.00 in beverage revenue is Generated excluding all taxes and fees.

Hosted Bar Options, Billed on Consumption

- Full Bar, based on a pre-determined length of time
- Limited Bar, your choice of beverage(s), Wines, beers, and/or cocktails, to offer guests. Based on a pre-determined length of time.
- Table-Side Wine Service with Dinner
  Your choice of red & white wine, butlered to your guests during dinner. One bottle yields about five glasses. You will only be billed for wine bottles opened. See Banquet Wine Menu for selections.

Alcoholic Beverages

Mixed Drinks/Cordials $8-$12
Martinis $11-$13

Gourmet Hot Chocolate Bar $5.50 each

Served with Miniature Marshmallows, Chocolate Curls & House-Made Whipped Cream

Specialty Beverage Stations

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

Fruit Punch (Non-Alcoholic) $40
Hot Mulled Cider (Non-Alcoholic) $40
Hot Mulled Cider (With Alcohol) $85
Egg Nog (Non-Alcoholic) $40
Rum Spiked Egg Nog $75
Bellini (Strawberry or Peach) $80
Mimosa $90
Bloody Mary $100
Sangria (White or Red) $100
Kir Royal $100

Pitchers of Non-Alcoholic Beverages

$12 per pitcher *(One Pitcher Serves 6 people)*

- *Iced Tea*
- *Lemonade*
- *Fountain Soft Drinks*

Bottled Soft Drinks $3 each

Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade

Bottled Water

Small 12oz / $3 each ~ Large 28oz/ $6 each

BOTTLED BEER SELECTIONS

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

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

A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to food and beverages prices. Pricing is per person unless otherwise noted, and menu subject to change. 9.2019

CONCORD'S COLONIAL Inn 1716

SPARKLING WINE SELECTIONS	Glass	Bottle
PROSECCO ***La Marca*** *| Veneto, Italy*	*10*	*38*
MOSCATO DI ASTI ***Mia Dolcea*** *| Piedmonte, Italy*	*10*	*38*
CHAMPAGNE ***Veuve Clicquot*** *| Champagne, France*		*75*

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

PINK WINE SELECTIONS		
ROSE *Fleur De Mer | Provence, France*	*12*	*46*
BRUT ROSE *Amelia | Bordeaux, France*	*15*	*58*

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

Revised 8/2019

Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200

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

Planning your Event

- 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 need 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. 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 is not 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.

*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.

Vegetarian Symbol

Gluten Free Symbol

A 7% Massachusetts Meal Tax, an 18% Service Charge and a 6% taxable administrative fee will be added to food and beverages prices. Pricing is per person unless otherwise noted, and menu subject to change. Revised 9.2019

At Concord's Colonial Inn,
every special event becomes a part of history.

PLANNING YOUR TRIP TO CONCORD

OVERNIGHT ROOMS · RESTAURANTS · PRIVATE EVENT SPACE · TAVERN

Explore Concord and its Historic Sites

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

CONCORD TOUR COMPANY

48 Monument Square
Tours begin at the Colonial Inn
978-399-8229
info@concordtourcompany.com
Revolutionary Reenactors
& Historical Interpreters
PRIVATE TOURS AND EXCURSIONS
Contact & Owner:
Alida V. Orzechowski

See their website for more information
concordtourcompany.com

THINGS TO DO IN CONCORD, MA

HISTORIC CONCORD HOMES

Louisa May Alcott's Orchard House
The Old Manse
Ralph Waldo Emerson House
The Robbins House
Thoreau House
The Wayside

REVOLUTIONAY GROUNDS

Old North Bridge
North Bridge Visitor Center
Battle Road Trail

ACTIVITIES & ATTRACTIONS

Main Street Shops
Concord Museum
Decordova Sculpture Park
Sleepy Hollow Cemetery
Walden Pond
Minuteman National Historical Park
Concord River
Verrill Farm

HISTORY TOURS

Liberty Rides
Concord Tour Company
Concord Walking Tours

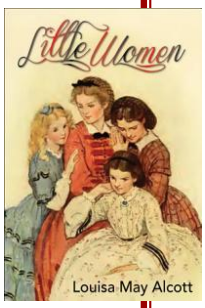
ARTS

The Umbrella Community Arts Center
Concord Players
Concord Art Association
The Cannon Theatre
Pinot's Palette

HEALTH & FITNESS

Beede Swim & Fitness
Minuteman Bike Share
On The Mat Yoga Studio

ORCHARD HOUSE

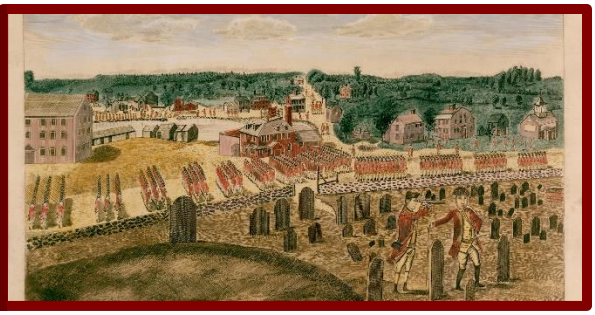


Visit Louisa May Alcott's Orchard House
"Home of Little Woman"
before or after your lunch at the Colonial Inn!
Contact them at
978-369-4118 to set up a group tour!
louisamavalcott.ora

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

CONCORD
MUSEUM



Sales Office: 978-341-8201 · Email: sales@concordscolonialinn.com

48 Monument Square, Concord, MA 01742 · www.concordscolonialinn.com · 1.800.370.9200