



*Your History Begins with Us.*

*Concord's Colonial Inn*  
*Intimate Wedding Packages*

*These packages are designed for smaller wedding celebrations with less than 50 guests.  
 We have onsite ceremony and reception locations to make your day perfect.*

CONTACT US TODAY TO BEGIN PLANNING YOUR SPECIAL DAY!

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

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

48 Monument Square, Concord, MA 01742

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

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

## *Thoreau Wedding Package*

*(20 guests or less)*

### **This Package Includes the Following...**

Four Course Limited a la Carte Dinner Menu

Champagne Toast enhanced with Fruit

Wedding Cake created by Concord Tea Cakes  
*and served with Chocolate Covered Strawberries*

Professional Wedding Consultant

Discounted Overnight Accommodations with Breakfast for Two for the Newlyweds

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*



## FOUR COURSE LIMITED A LA CARTE MENU

*\$69 per person  
20 guests or less*

### BAKERY BASKET

House Made Corn Bread & Warm Dinner Rolls

### SOUPS *(Pre-Select One)*

New England Clam Chowder  
Soup Du Jour

### SALADS *(Pre-Select One)*

Farmer's Greens Salad with cucumbers, cherry tomatoes, carrots, shallot vinaigrette  
Caesar Salad with romaine, house made croutons, shaved parmesan

### ENTREES

*(Guests may choose the day of the event)*

Crab Stuffed Scrod

*Roasted butternut squash, mashed potato, Ritz topping & lemon buerre blanc*

Chicken Piccata

*Lemon caper butter sauce, tomatoes, fried basil,  
Green beans & truffle parmesan mashed potatoes*

8 oz Filet Mignon\*

*Shallot Butter OR Mushroom demi sauce, grilled asparagus & garlic-parmesan roasted gold potatoes*

Veggie Quinoa Stir Fry

Crispy rice noodles, quinoa, roasted veggies, orange-sweet Thai chili sauce

### DESSERT

YOUR WEDDING CAKE

Traditional Flavor & Design

Sliced & Served with your choice of Chocolate or Strawberry Drizzle

Served with Vanilla Ice Cream *(Additional \$2)*

We Partner with Concord Tea Cakes to Create your Wedding Cake. Delivery Fee Included.

*Specialty Flavors, Fondant and Intricate Design Work will have an Upcharge.*

Coffee, Decaffeinated Coffee and Tea

THIS MENU IS SUBJECT TO CHANGE

\*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.

# *Intimate Wedding Packages*

*For receptions accommodating 20-50 guests*

## **These Packages include...**

Dance Floor *(by request)*

A Five-Hour Celebration

Champagne Toast enhanced with Fruit

Plated or Buffet Dinner

Your Wedding Cake

*Created by Concord Tea Cakes*

Professional Wedding Consultant

Bartender Service *(one bartender per 50 guests)*

Discounted Overnight accommodations with Breakfast for Two for the Newlyweds

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*



# Monument Square Wedding Menu

\$49 per person  
Minimum of 25 Guests

## THREE COURSE PLATED DINNER

### BAKERY BASKET

House Made Corn Bread & Warm Dinner Rolls

### SOUP or SALAD

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

#### SOUP

New England Clam Chowder

Butternut Squash Bisque

Lemon Chicken Orzo

Lobster Bisque +\$2

Gazpacho

#### SALAD

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*

Waldorf Salad +\$1

*Field Greens, Apples, Walnuts, Celery, Cranberry Cheese & Grapes*

Tomato & Mozzarella Salad

*with Microgreens, Drizzled with Balsamic Vinaigrette*

### ENTRÉES (Choose Two)

#### 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 Glaze*

#### SEAFOOD

Ritz Cracker Crusted Cod

*Citrus Beurre Blanc*

Faroe Island Salmon +\$2

*with Herb Butter Sauce*

Grilled Center-Cut Swordfish +\$3

*Artichoke Tomato Ragout*



## BEEF

8 oz. Filet Mignon +\$5  
*Mushroom Demi-Glaze*

Yankee Pot Roast  
*with Cippolini Onions*

Marinated Bistro Steak  
*with your choice of Shallot Butter OR Red Wine & Mushroom Demi*

## SURF & TURF

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

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

## VEGETARIAN / PASTA

Sundried Tomato & Ricotta Ravioli  
*Marinara, Pesto Cream Sauce or Sundried Tomato-Madeira Cream Sauce*

Spinach and Cheese Ravioli  
*Marinara Sauce, Shaved Parmesan Cheese*

Asparagus Risotto  
*Roasted Peppers, Asparagus, Truffle Oil*

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

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

Stir Fried Vegetables with Fried Tofu V gf

*Dietary Restricted Entrees Available Upon Request*

## ACCOMPANIMENTS *(Choose Two Sides)*

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

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

## DESSERT

### YOUR WEDDING CAKE

Traditional Flavor & Design

Sliced & Served with your choice of Chocolate or Strawberry Drizzle

Served with Vanilla Ice Cream *(Additional \$2)*

We Partner with Concord Tea Cakes to Create your Wedding Cake. Delivery Fee Included.

*Specialty Flavors, Fondant and Intricate Design Work will have an Upcharge.*

Coffee, Decaffeinated Coffee, Tea

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# Colonial Classic Wedding Buffet

\$54 per person

## THREE COURSE DINNER BUFFET

### BAKERY BASKET

House Made Corn Bread & Warm Dinner Rolls

### SERVED SOUP or SALAD

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

#### SOUP

New England Clam Chowder

Butternut Squash Bisque

Lemon Chicken Orzo

Lobster Bisque +\$2

Gazpacho

#### SALAD

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 +\$1

*Romaine, Avocado, Bacon, Blue Cheese, Egg, Corn & Tomato*

Waldorf Salad +\$1

*Field Greens, Apples, Walnuts, Celery, Cranberry Cheese & Grapes*

### ENTRÉES (Choose Two)

(Choice of Three Entrees– Add an additional \$5 per person)

Chicken Cordon Bleu, Mushroom Demi Glaze

Chicken Piccata, Capers, Lemon, Tomato Butter Sauce

Yankee Pot Roast with Cipollini Onions

Marinated Brandt Bistro Steak, Red Wine and Mushroom Demi

Ritz Crusted Cod, Citrus Beurre Blanc

Faroe Island Salmon, with Herb Butter Sauce +\$2

Grilled Swordfish, Tuscan Capers, Tomatoes, Olives

Mushroom OR Spinach Ravioli,

*Marinara Sauce OR Sundried Tomato Madeira Sauce, Parmesan Cheese*

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

## ACCOMPANIMENTS *(Choose Two Sides)*

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

Vegetable Medley *with Lemon Butter*  
Green Beans  
Honey Glazed Carrots  
Fresh Asparagus *(Seasonal)*  
Sautéed Spinach

## DESSERT

### YOUR WEDDING CAKE

Traditional Flavor & Design

Sliced & Served with your choice of Chocolate or Strawberry Drizzle

Served with Vanilla Ice Cream *(Additional \$2)*

We Partner with Concord Tea Cakes to Create your Wedding Cake. Delivery Fee Included.

*Specialty Flavors, Fondant and Intricate Design Work will have an Upcharge.*

Coffee, Decaffeinated Coffee, Tea

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Thoreau Room



## **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**

#### **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 \$8.95**

House-Made Guacamole and Fresh Salsa, Served with Tortilla Chips

#### **Mediterranean Tapas \$7.95**

Hummus and Olive Medley, Served with Pita Chips

#### **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 Bar \$12**

Served with Sour Cream, Salsa, Guacamole, 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*

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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

#### **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

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✓  
Vegetarian

✕  
Gluten

## 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*

### SPARKLING WINE SELECTIONS

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

### WHITE WINE SELECTIONS

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

### PINK WINE SELECTIONS

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

### RED WINE SELECTIONS

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

## **PLANNING YOUR WEDDING RECEPTION**

### **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

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## INTIMATE & SMALL WEDDING RECEPTION INFORMATION

*Are you looking for an intimate wedding with family and close friends?*  
Concord's Colonial Inn has the perfect choice of intimate rooms to make your wedding day elegant, beautiful and memorable.

PRIVATE ROOMS	Seats up to ...	RENTAL FEE
Alcott Room	14 guests	\$250
Thoreau Room	24 guests	\$300
Middlesex Room	32 - 40 guests	\$350
Heritage Room	50- 60 guests	\$500

**ALCOTT, THOREAU & MIDDLESEX ROOMS** are perfect for your intimate luncheon or dinner to celebrate your wedding day with family & friends.

The **HERITAGE ROOM** is the picture-perfect medium size wedding reception location.

- Accommodates up to 50-60 guests with a dance floor.
- Reserved for up to (4) hours, reception times may be extended for an additional fee of \$150 per (30) minutes.
- Reception times for a Friday evening wedding can begin at 5:00pm or later. 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. Sunday weddings are flexible with their start time.

### OVERNIGHT ACCOMMODATIONS

Concord's Colonial Inn has 56 overnight guest rooms, making it a fun and leisurely weekend getaway for your family & friends. You can reserve a block of overnight rooms for your guests, based on availability.

Our *Historic Inn* offers 16 guest rooms with a king or queen bed, and the Thoreau Suite, which is a perfect location for your wedding night and/or for the bridal party to get ready in the day of the wedding.

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

*The Cottage* located behind the Inn, is a two-story home 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, mingling in many quaint places throughout our Inn.

- Merchant's Row Dining room offers full breakfast, lunch & dinner, located in the back of our Inn. This is also reserved for private events, and large wedding receptions.
- Private rooms can be reserved for your rehearsal dinner, welcome reception, and post-wedding breakfast.
- The Liberty Dining Room located in the front of our Inn is a quaint dining area for guests.

- The Forge Tavern is our secret haven in the back corner of the Inn. Unwind with family and friends in the original tavern, offering entertainment Wednesday through Saturday nights and Tuesday night Trivia!
- The Tap Room welcomes your guests to hang out with a drink, grab a burger, or to pull out your laptop to catch up things.
- Our two parlors are common areas to relax amongst guests.
- The Front Porch overlooking Monument Square is open April through October for lunch & dinner, weather permitting.
- Concord's Colonial Inn is within walking distance to many unique shops and historical locations.

### **WEDDING GUEST ROOM RESERVATIONS / GROUP ROOM BLOCK**

Based on availability, couples are encouraged to reserve a Group Room Block for their guest's overnight stay with us. It is recommended to reserve this block upon signing your wedding contract to ensure availability. All Group Room Block Agreements will have a 6-8 week release date prior to the wedding date, after which time all unreserved rooms in the block will be released into open inventory with no penalty to the couple. We recommend including your group room block with your Save the Date notices or contact your guests in advance to make them aware of your release date, since this date will probably be prior to your invitations being mailed out.

### **DEPOSITS & PAYMENTS**

- All deposits and payments are payable by cash, credit card, personal or certified bank check. Personal checks are not accepted for final payment.
- An initial, non-refundable deposit of \$500 is required one to two weeks from the date of reserving your wedding.
- Your guaranteed guest count of attendance 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 on departure on the day of your wedding and charged to the credit card on file.

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### **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; it will not be liable for any damages to or to loss of equipment, merchandise or articles left in the Hotel prior to, during or following events. All personal property of our clients brought in for your event shall be at the sole risk of the client. Concord's Colonial Inn will not be liable for any loss or damage to any property for any reason. The client will be responsible for any damage to the building, equipment, decorations or fixtures belonging to the hotel, lost or damaged during the event due to the activities of its guests

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