

1716
CONCORD'S
COLONIAL
Inn



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

48 Monument Square, Concord, MA 01742

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

www.concordscolonialinn.com



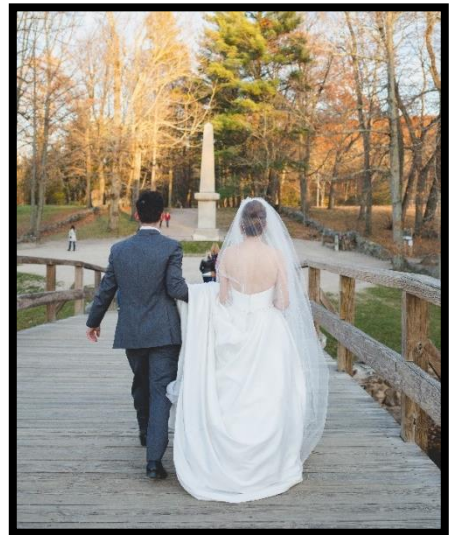
History of Concord's Colonial

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".





INTIMATE WEDDING PACKAGES

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

Emerson Plated Wedding Package **Colonial Classic Buffet Package** *For receptions accommodating 20-50 guests*

These Packages include the Following...

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



Thoreau Room

Thoreau Wedding Package Menu

(20 guests or less)

FOUR COURSE LIMITED A LA CARTE MENU

\$69 per person

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 Cod

Spinach, 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*

Mushroom demi sauce, grilled asparagus & crispy potatoes

Chef's Seasonal Vegetarian Entree

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

*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.

Emerson Plated Wedding Menu

\$49 per person (20-50 Guests)

THREE COURSE PLATED DINNER

BAKERY BASKET

House Made Corn Bread & Warm Dinner Rolls

APPETIZER *(Choose One)*

Chef's Seasonal Soup

New England Clam Chowder

Caesar Salad

Romaine, Shaved Parmesan,

House-made Croutons, Creamy Caesar Dressing

Farmer's Salad

Mixed Greens, Cherry Tomatoes, Cucumbers & Carrots, Shallot 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

BEEF

8 oz. Filet Mignon +\$5

Mushroom Demi-Glaze

Yankee Pot Roast

Roasted Carrots & 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

SEAFOOD

Ritz Cracker Crusted Cod
Citrus Beurre Blanc

Atlantic Salmon
with Herb Butter Sauce

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

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	Vegetable Medley with Lemon Butter
Roasted Garlic Herb Potato	Green Beans, Caramelized Onions
Mashed Potatoes	Honey Glazed Carrots
Garlic Mashed Potatoes	Roasted Brussels Sprouts, Maple-Balsamic Drizzle
Truffle Mashed Potatoes	Fresh Asparagus (Seasonal)
Wild Mushroom OR Cranberry Risotto	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.

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Coffee, Decaffeinated Coffee, Tea

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Colonial Classic Wedding Buffet

\$54 per person (20-50 Guests)

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

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

Waldorf Salad

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

Wedge Salad

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

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 & Carrots

Marinated Brandt Bistro Steak, Caramelized Onions and Peppers OR Mushroom Bordelaise

Ritz Crusted Cod, Citrus Beurre Blanc

Atlantic Salmon, *with Herb Butter Sauce*

Grilled Swordfish, Tuscan capers, tomatoes, olives

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 | Vegetable Medley <i>with Lemon Butter</i> |
| Roasted Garlic Herb Potato | Green Beans |
| Rice Pilaf | Honey Glazed Carrots |
| Wild Mushroom Risotto | Fresh Asparagus <i>(Seasonal)</i> |
| Cranberry Risotto | 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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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 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

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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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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

SPARKLING WINE SELECTIONS

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

WHITE WINE SELECTIONS

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

PINK WINE SELECTIONS

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

RED WINE SELECTIONS

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

Revised 8/2019

INTIMATE 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!

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- 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 transferred 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.

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 3.2020

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

