

Congratulations! *You're getting married!*

We would like to thank you for considering the Concordville Inn and Concordville Hotel as the location for your Wedding Reception or Rehearsal Dinner.

We are confident you will find our Concordville Wedding Package the most complete of any in the area, giving you the best value for your investment.

Please feel free to contact us at any time to discuss this most important and joyous event.

We look forward to hearing from you.

The Sales Office



Basic Information (2011-2012)

Wedding package includes tax and gratuity.

Deposit at time of booking

Gold Ballroom - Saturday Evening:	\$3,500.00
Gold Ballroom - Friday, Saturday AM, Sunday:	\$2,500.00
Victoria Ballroom & Alexander Ballroom:	\$1,700.00

Second deposit (10 months prior to reception)

Gold Ballroom - Saturday Evening:	\$2,500.00
Gold Ballroom - Friday, Saturday AM, Sunday :	\$1,500.00
Victoria Ballroom & Alexander Ballroom:	\$1,000.00

In the event of cancellation, all deposits are Non-Refundable!

All inquiries or arrangements for your Reception must be made through the Sales Office.

All Deposits and Final Payments must be Cash, Cashiers Check or Money Order (Credit Cards Not Accepted).

Gold Package Minimum Guarantees as Follows:

Gold Ballroom: Saturday Evenings	165 Adults
Friday Night, Saturday Afternoon & Sunday	130 Adults

Silver Package Minimum Guarantees as Follows:

Gold Ballroom: Saturday Evenings	150 Adults
Friday Night, Saturday Afternoon & Sunday	140 Adults

Gold & Silver Packages

Victoria Room: Saturday Evening	65 Adults
Friday Night, Saturday Afternoon & Sunday	60 Adults

Gold & Silver Packages

Alexander Room: Saturday Evening	60 Adults
Friday Night, Saturday Afternoon & Sunday	55 Adults

(Minimum Guarantees may be lower for off-season receptions)

Minimum Guarantee is 50 Adults in order to utilize the Wedding Package.

If the Sales Office has lowered the minimum number of Adults listed above, a \$3.00 per person additional charge will apply.

Any items supplied by outside vendors need to be removed from Concordville property within

1 hour of Saturday afternoon receptions, and within 8 hours of evening receptions.

Delivery times for items from outside vendors need to be coordinated with a Sales Manager.

No Additional Charge for a choice of 2 Preselected Entrées. \$2.00 per person additional charge for a choice of 3 Preselected Entrées.

(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

New for 2011 and 2012

"The Candy Bar"

- A Colorful Selection of 12 Types of Assorted Candies \$2.95 per person (200 or more Guests); \$3.50 per person (100-199 Guests); \$3.95 per person (75-99 Guests)

- Exciting Upgrades included in 2011 and 2012
 - Choice of Three different Dessert Stations (Gold Package only)
 - Signature Drinks (Gold and Silver Package)

Candy Bar prices are subject to change and are guaranteed 60 days from wedding date and are subject to 6% sales tax and 20% service charge.

6% SALES TAX AND 20% GRATUITY ARE INCLUDED IN ALL SIT-DOWN DINNER PACKAGES UNLESS OTHERWISE NOTED.

SATURDAY EVENING RECEPTION (2011-2012)

5 HOUR GOLD PACKAGE



March

Gold Ballroom (10% Discount)
Victoria Ballroom / Alexander
Ballroom (10% Discount)

January - February - Easter Weekend

Gold Ballroom (15% Discount)
Victoria Ballroom / Alexander Ballroom (10% Discount)
(Not Valid with any Incentive Program)

July - August

Gold Ballroom (7% Discount)
Victoria Ballroom / Alexander
Ballroom (10% Discount)

Bar Services

(See Liquor & Specialty Beverages Services for Bar menu included)
Bar Closes During Introductions

5 Hours Premium Open Bar
House Champagne Toast

"Signature Drinks" for your "Special Day"

Wine Service
Merlot & Chardonnay, Throughout Dinner

Butlered Hors d'Oeuvres

(Unlimited for 1 hour) (Hors d'Oeuvres subject to change)

Stuffed Mushrooms with Crabmeat, Clams Casino, Scallops wrapped in Bacon, Breaded/Fried Shrimp served with Cocktail Sauce, Salmon en Croute, Chicken Wonton with Teriyaki Glaze, Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce, Chicken Cordon Bleu, Cocktail Franks en Croute Served with Honey Mustard, Beef Teriyaki Brochettes, Cozy Shrimp Rolls Served with Orange Marmalade Duck Sauce, Quesadilla Cornucopia, Marinated Mini Lamb Chops Served with Mint Demi Glaze, Spanakopita

(Select Two)

(Jewish style Hors d'Oeuvres substitutions are available. Please consult your sales manager for selections.)

Crabcake Action Station

Jumbo Lump Crabmeat Moistened with Concordville's Signature Blend of Herbs and Seasonings Seared to Order and Served with Roasted Pepper Aioli, Cocktail & Tartar Sauce and Fresh Lemon Crowns Prepared by a uniformed Chef

Pasta Pronto

Tantalizing Culinary Combinations Prepared a la Minute:

-Choice of Two Pastas-

Penne, Farfalle, Cheese Tortellini, Gnocchi

-Choice of 3 Condiments-

Roasted Vegetables, Baby Shrimp, Italian Sausage, Calamari, Meatballs

-Prepared with Two Sauces

Tomato Basil Sauce, Roasted Garlic & Sundried Tomato Alfredo Sauce,

All Served with Freshly Grated Parmagiana Cheese, Cracked Pepper and Crisp Garlic Bread

Stir Fry Station

Chicken, Beef and Shrimp Tossed with Oriental Vegetables, Cooked in a Wok with Imported Sesame Oil & Finished with a Teriyaki Glaze, Served with Green Onion, Jasmine Rice

Additional Hors d'Oeuvres

Assorted Imported and Domestic Cheeses, Garnished with Fruit and Served with Crackers
\$2.95 per person

Jumbo Shrimp Cocktail served with Cocktail Sauce (Butlered)
\$3.25 per piece

Fresh Sushi Rolls California, Spicy Tuna and Vegetable
\$3.25 per piece

Vegetable Crudite served with Ranch Dip
\$2.50 per person

Appetizers

(Select One)

Bowtie Fettuccine	Cheese Tortellini Farfalle	Gnocchi	Seasonal Chilled Fresh Fruit Medley Shrimp Cocktail
Choice of one Sauce - Carbonara, Tomato Basil, Primavera, Roasted Garlic and Sundried Tomato Alfredo Sauce			Bay Shrimp Scampi over Rice

Selection of Soups

Italian Wedding	Cream of Mushroom
Potato Leek	Cream of Broccoli
Shrimp Bisque	Tomato Florentine

Salad

Mixed Garden Greens with Raspberry Vinaigrette Traditional Caesar Salad with Fresh Made Croutons

Entrees

Stuffed Boneless Breast of Capon Supreme Sauce
Gold Ballroom - \$118.95 Alexander & Victoria - \$103.95

Sautéed Breast of Chicken Sauce Marsala
Gold Ballroom - \$118.95 Alexander & Victoria - \$103.95

Chicken Piccante

8 oz. Boneless Breast of Chicken, Sautéed with Butter, Garlic, White Wine, Sundried Tomatoes, Capers, Mushrooms & Lemon Juice
Gold Ballroom - \$118.95 Alexander & Victoria - \$103.95

Baked Fillet of Salmon Beurre Blanc Sauce
Gold Ballroom - \$118.95 Alexander & Victoria - \$103.95

Flounder Washington

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears. Drizzled with Lemon Butter
Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

Broiled Crab Cakes

Two of Our Chef's Original Recipe of Jumbo and Lump Crabmeat
Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

Crab Imperial

Jumbo Lump Crabmeat Blended in our Renowned Mix
Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

Salmon Royale

Baked Salmon, Topped with Jumbo Lump Crabmeat and Sauce Bearnaise
Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

Chicken Oscar

8 oz. Boneless Breast of Chicken, Topped with Jumbo Lump Crabmeat, Garnished with Asparagus Spears, Enriched with a Hollandaise Sauce
Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

Entrees continued....

SATURDAY EVENING RECEPTION (2011-2012)

5 HOUR GOLD PACKAGE



Roast Prime Rib of Beef Au Jus

Prime Rib of Beef Carefully Aged and Flavor-Seared by Slow Roasting, Served with Horseradish Mousse and Au Jus
Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

8 oz. Filet Mignon

Center Cut "USDA" Filet Mignon, served with wild mushrooms, and with a bordelaise sauce.

Gold Ballroom - \$126.95 Alexander & Victoria - \$111.95

Tournedos Concordville

Two 4 oz. Center Cut "USDA" Petite Filets Topped with Jumbo Lump Crabmeat, Served with Bearnaise Sauce

Gold Ballroom - \$129.95 Alexander & Victoria - \$113.95

Accompaniments

Fresh Baked Bread

(Select One)

Steamed Seasonal Vegetables, Asparagus bundle wrapped in a Carrot Ribbon, Green Beans Almandine

Chicken & Shrimp or Crab Cake

8 oz. Sauteed boneless breast of chicken, topped with dill beurre blanc sauce and one baked stuffed shrimp with jumbo lump crabmeat or broiled crab cake

Gold Ballroom - \$123.95 Alexander & Victoria - \$108.95

Filet Mignon and Shrimp or Crab Cake

6 oz. Center Cut "USDA" Filet Mignon with wild mushrooms, bearnaise sauce and one baked stuffed shrimp with jumbo lump crabmeat or broiled crab cake

Gold Ballroom - \$129.95 Alexander & Victoria - \$113.95

Surf & Turf

6 oz. Lobster Tail & 8 oz. Center Cut "USDA" Filet Mignon Served with Bearnaise Sauce & Mushroom Cap

Gold Ballroom - \$138.95 Alexander & Victoria - \$122.95

Starch (Select One)

Stuffed Baked Potato, Rice Pilaf, Roasted Red Bliss Potatoes, Duchess Potato, Roasted Garlic Mashed Potatoes, Potatoes Au Gratin

Due to fluctuating market conditions, all entree items are subject to availability

Coffee & Dessert Bar

Coffee and Tea Bar

(3 Hours)

Fresh brewed Coffee,
Decaffeinated

and a Selection of Herbal Teas served on our beautifully Dressed Coffee Bar.

Bar also includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon and Nutmeg.

Dessert Bar (2 hours with attendant)

(Select One)

■ Option 1

A delectable assortment of cakes and mousses featuring: Chocolate Marble Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake, Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster Mousse Cake, Tiramisu and toppings including fresh whipped cream, Chocolate and Raspberry Sauce.

■ Option 2

Bananas Foster Flambé Station: Sliced Bananas, Sugar, Ground Cinnamon and Rum Served over Vanilla Ice Cream

■ Option 3

Gourmet Chocolate Fountain: "The Ultimate Chocolate Experience" Featuring White or Dark Chocolate Dipping Items Included: Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato Chips, Marshmallows, Caramel Squares, Graham Crackers, Rice Krispie Treats, Cookies (Biscottis, Oreos, Shortbread, Chocolate Chip)

Wedding Cake

Serving options for your custom wedding cake:

- Cut and Displayed with your Dessert Bar
- Partially cut and Displayed with your Dessert Bar with the Remainder Being placed in Individual boxes for your guests to enjoy at home.
- Entire cake may be cut and placed in individual boxes for all your guests to enjoy at home.

Included Amenities

- Maitre D' Service, Separate Cocktail Reception for Bridal Party During Cocktail Hour
 - White Glove Service
- Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
 - Fully Dressed and Decorated Bridal Table and Cake Table
 - Coat Attendant (Seasonal) / Bridal Mail Box
 - Complimentary King Suite for the Bride & Groom with complimentary delivered Champagne
 - Special Overnight Rates for Out of Town Guests
 - Complimentary Tasting For Four
- Damask Floor Length Ivory Tablecloths with Ivory Napkins
 - Damask Ivory Chair covers
- Coordinating Fresh Floral Arrangements for Each Guest Table Elevated on Brass Pedestal with Votive Candles (Set Pieces also included for Head Table and Placecard Table) (Floral arrangements are property of Concordville Inn, but may be purchased at \$35.00 per centerpiece).
- Full Use of Elegant Hotel Lobby and Hotel Grounds for Picture Taking (Scheduled Times May Be Necessary, Contact Sales Office)
No Additional Charge for a choice of 2 Preselected Entrées. \$2.00 per person additional charge for choice of 3 Preselected Entrées.
(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

Above Package prices include tax and gratuity

Impeccable Service - A Concordville Tradition

FRIDAY & SUNDAY (2011-2012) 5-HOUR PACKAGE
SATURDAY AFTERNOON (2011-2012) 4-HOUR PACKAGE

GOLD PACKAGE 

January - February - March - July - August
 10% Discount (Not Valid with any Incentive Program)

Bar Services

(See Liquor & Specialty Beverages Services for Bar menu included)
 Bar Closes During Introductions

Friday & Sunday - 5 Hours Premium Open Bar
Saturday Afternoon - 4 Hours Premium Open Bar
 (\$2.00 per person credit on
 Saturday Afternoon)

House Champagne Toast

"Signature Drinks" for your
 "Special Day"

Wine Service
 Merlot & Chardonnay,
 Throughout Dinner

Butlered Hors d'Oeuvres

(Unlimited for 1 hour) (Hors d'Oeuvres subject to change)

Stuffed Mushrooms with Crabmeat, Clams Casino, Scallops wrapped in Bacon, Breaded/Fried Shrimp served with Cocktail Sauce,
 Salmon en Croute, Chicken Wonton with Teriyaki Glaze, Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce,
 Chicken Cordon Bleu, Cocktail Franks en Croute Served with Honey Mustard, Beef Teriyaki Brochettes, Cozy Shrimp Rolls
 Served with Orange Marmalade Duck Sauce, Quesadilla Cornucopia, Marinated Mini Lamb Chops Served with Mint Demi Glaze, Spanakopita

Crabcake Action Station

Jumbo Lump Crabmeat Moistened with Concordville's Signature Blend of Herbs and Seasonings
 Seared to Order and Served with Roasted Pepper Aioli, Cocktail & Tartar Sauce and Fresh Lemon Crowns
 Prepared by a uniformed Chef
 (Jewish style Hors d'Oeuvres substitutions are available. Please consult your sales manager for selections.)

Additional Hors d'Oeuvres

Assorted Imported and Domestic
 Cheeses, Garnished with Fruit
 and Served with Crackers
 \$2.95 per person

Jumbo Shrimp Cocktail
 served with Cocktail Sauce
 (Butlered)
 \$3.25 per piece

Fresh Sushi Rolls
 California, Spicy Tuna
 and Vegetable
 \$3.25 per piece

Vegetable Crudite
 served with Ranch Dip
 \$2.50 per person

Appetizers
 (Select One)

Pasta Dishes
 Bowtie
 Fettuccine
 Cheese Tortellini
 Choice of one Sauce - Carbonara, Tomato Basil, Primavera,
 Roasted Garlic and Sundried Tomato Alfredo Sauce

Farfalle
 Gnocchi

Seasonal Chilled Fresh Fruit Medley
 Shrimp Cocktail
 Bay Shrimp Scampi over Rice

Italian Wedding
 Potato Leek
 Shrimp Bisque

Selection of Soups

Cream of Mushroom
 Cream of Broccoli
 Tomato Florentine

Salad

Mixed Garden Greens with Raspberry Vinaigrette
 Traditional Caesar Salad with Fresh Made Croutons

Entrees

Stuffed Boneless Breast of Capon Supreme Sauce
 Gold Ballroom - \$94.95 Alexander & Victoria - \$90.95

Sautéed Breast of Chicken Sauce Marsala
 Gold Ballroom - \$94.95 Alexander & Victoria - \$90.95

Chicken Piccante

8 oz. Boneless Breast of Chicken, Sautéed with Butter, Garlic, White Wine,
 Sundried Tomatoes, Capers, Mushrooms & Lemon Juice
 Gold Ballroom - \$94.95 Alexander & Victoria - \$90.95

Baked Fillet of Salmon Beurre Blanc Sauce
 Gold Ballroom - \$94.95 Alexander & Victoria - \$90.95

Flounder Washington

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial
 and Asparagus Spears Drizzled with Lemon Butter
 Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

Broiled Crab Cakes

Two of Our Chef's Original Recipe of Jumbo and Lump Crabmeat
 Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

Crab Imperial

Jumbo Lump Crabmeat Blended in our Renowned Mix
 Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

Salmon Royale

Baked Salmon, Topped with Jumbo Lump Crabmeat and Sauce Bearnaise
 Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

Chicken Oscar

8 oz. Boneless Breast of Chicken, Topped with Jumbo Lump Crabmeat,
 Garnished with Asparagus Spears, Enriched with a Hollandaise Sauce
 Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

Entrees continued....

Entrees con't

Roast Prime Rib of Beef Au Jus

Prime Rib of Beef Carefully Aged and Flavor-Seared
by Slow Roasting, Served with Horseradish Mousse and Au Jus
Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

8 oz. Filet Mignon

Center Cut Filet "USDA" Mignon, served with wild mushrooms,
and with a bordelaise sauce
Gold Ballroom - \$102.95 Alexander & Victoria - \$99.95

Tournedos Concordville

Two 4 oz. Center Cut "USDA" Petite Filets Topped with Jumbo Lump
Crabmeat, Served with Bearnaise Sauce
Gold Ballroom - \$105.95 Alexander & Victoria - \$101.95

Accompaniments

Fresh Baked Bread

(Select One)

Steamed Seasonal Vegetables, Asparagus bundle wrapped
in a Carrot Ribbon, Green Beans Almandine

Chicken & Shrimp or Crab Cake

8 oz. Sauteed boneless breast of chicken, topped with dill beurre blanc sauce and
one baked stuffed shrimp with jumbo lump crabmeat or broiled crab cake
Gold Ballroom - \$99.95 Alexander & Victoria - \$95.95

Filet Mignon & Shrimp or Crab Cake

6 oz. Center Cut "USDA" Filet Mignon with wild mushrooms, bearnaise sauce
and one baked stuffed shrimp with jumbo lump crabmeat or broiled crab cake
Gold Ballroom - \$105.95 Alexander & Victoria - \$101.95

Surf & Turf

6 oz. Lobster Tail & 8 oz. Center Cut "USDA" Filet Mignon
Served with Bearnaise Sauce & Mushroom Cap
Gold Ballroom - \$113.95 Alexander & Victoria - \$111.95

Starch (Select One)

Stuffed Baked Potato, Rice Pilaf, Roasted Red Bliss Potatoes,
Duchess Potato, Roasted Garlic Mashed Potatoes,
Potatoes Au Gratin

Due to fluctuating market conditions, all entree items are subject to availability

Coffee & Dessert Bar

Coffee and Tea Bar

(3 Hours)

Fresh brewed Coffee,
Decaffeinated
and a Selection of Herbal Teas
served on our beautifully
Dressed Coffee Bar.
Bar also includes Fresh Whipped
Cream, Lemon Rinds, Shaved
Chocolate, Non-Alcoholic
Flavored Syrups, Cinnamon
and Nutmeg.

Dessert Bar (2 hours with attendant) (Select One)

■ Option 1

A delectable assortment of cakes and mousses featuring: Chocolate Marble
Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake,
Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster
Mousse Cake, Tiramisu and toppings including fresh whipped cream,
Chocolate and Raspberry Sauce.

■ Option 2

Bananas Foster Flambé Station: Sliced Bananas, Sugar, Ground
Cinnamon and Rum Served over Vanilla Ice Cream

■ Option 3

Gourmet Chocolate Fountain: "The Ultimate Chocolate Experience" Featuring
White or Dark Chocolate Dipping Items Included: Strawberries, Pineapple, Melon
& Bananas, Pretzel Rods, Potato Chips, Marshmallows, Caramel Squares, Graham
Crackers, Rice Krispie Treats, Cookies (Biscottis, Oreos, Shortbread, Chocolate Chip)

Wedding Cake

Serving options for your
custom wedding cake:

- Cut and Displayed with
your Dessert Bar
- Partially cut and Displayed
with your Dessert Bar with the
Remainder Being placed in
Individual boxes for your
guests to enjoy at home.
- Entire cake may be cut and
placed in individual boxes
for all your guests
to enjoy at home.

Included Amenities

- Maitre D' Service, Separate Cocktail Reception for
Bridal Party During Cocktail Hour
 - White Glove Service
- Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
 - Fully Dressed and Decorated Bridal Table and Cake Table
 - Coat Attendant (Seasonal) / Bridal Mail Box
 - Complimentary King Suite for the Bride & Groom with
complimentary delivered Champagne
 - Special Overnight Rates for Out of Town Guests
 - Complimentary Tasting For Four
- Damask Floor Length Ivory Tablecloths with Ivory Napkins
 - Damask Ivory Chair covers
- Coordinating Fresh Floral Arrangements for Each Guest Table
Elevated on Brass Pedestal with Votive Candles
(Set Pieces also included for Head Table and Placecard Table)
(Floral arrangements are property of Concordville Inn, but may be
purchased at \$35.00 per centerpiece).
- Full Use of Elegant Hotel Lobby and Hotel Grounds for Picture Taking
(Scheduled Times May Be Necessary, Contact Sales Office)
No Additional Charge for a choice of 2 Preselected Entrées. \$2.00 per
person additional charge for choice of 3 Preselected Entrées.
(Final Number of each Entrée must be given to the
Sales Office 5 Days Prior)

Above package prices include tax and gratuity
Impeccable Service - A Concordville Tradition



The Silver Package is only available on Friday evenings, Saturday afternoons, Sundays and a limited number of Saturday evenings throughout the year.

The Silver Package is available in the Gold Ballroom only for Saturday evening receptions in the months of January, February and March ONLY. Also available Easter weekend, November 26, 2011, November 24, 2012, and December 22 & 29, 2012.

The Silver Package is available for all Saturday evening receptions in the Victoria Ballroom and the Alexander Ballroom.

FAS listed below stands for Friday evenings, Saturday afternoons or Sundays.

Bar Services

(See Liquor & Specialty Beverages Services for Bar menu included)

Bar Closes During Introductions

House Champagne Toast

"Signature Drinks" for your
"Special Day"

Wine Service

Merlot & Chardonnay,
(One Pouring)

Friday & Sunday - 5 Hours Premium Open Bar
Saturday Afternoon - 4 Hours Premium Open Bar
(\$2.00 per person credit on Saturday Afternoon)

Cold Hors d'Oeuvres

Vegetable Crudite

International Cheese and Crackers

Hot Butlered Hors d'Oeuvres

(Unlimited for 1 hour) (Hors d'Oeuvres subject to change)

Cocktail Franks En Croute with Spicy Mustard, Spring Rolls with Duck Sauce, Spinach Puffs, Beef and Mushroom Turnovers, Potato Puffs

Additional Hot Hors d'Oeuvres

(1 piece per person)

Concordville Crab Balls Served with Cocktail Dipping Sauce, Beef Teriyaki Brochettes,
Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce, Stuffed Mushrooms with Crabmeat

Upgraded Hors d'Oeuvres

Rack of Lamb
\$3.25 per piece

Jumbo Shrimp Cocktail served with
Cocktail Sauce (Butlered)
\$3.25 per piece

Fresh Sushi Rolls
California, Spicy Tuna and Vegetable
\$3.25 per piece

Appetizers

(Select One)

Seasonal Chilled Fresh Fruit Medley

Selection of Soups

Italian Wedding
Potato Leek

Shrimp Bisque
Cream of Mushroom

Cream of Broccoli
Tomato Florentine

Salad

Mixed Garden Greens with Raspberry Vinaigrette

Traditional Caesar Salad with Fresh Made Croutons

Entrees

Stuffed Boneless Breast of Capon Supreme Sauce

FAS - \$68.95 Saturday Evenings - \$76.95

Sautéed Breast of Chicken Sauce Marsala

FAS - \$68.95 Saturday Evenings - \$76.95

Chicken Piccante

8 oz. Boneless Breast of Chicken, Sautéed with Butter, Garlic, White Wine,
Sundried Tomatoes, Capers Mushrooms & Lemon Juice

FAS - \$68.95 Saturday Evenings - \$76.95

Baked Fillet of Salmon Beurre Blanc Sauce

FAS - \$68.95 Saturday Evenings - \$76.95

Flounder Washington

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump
Crab Imperial and Asparagus Spears Drizzled with Lemon Butter

FAS - \$73.95 Saturday Evenings - \$81.95

Broiled Crab Cakes

Two of Our Chef's Original Recipe of Jumbo and Lump Crabmeat

FAS - \$73.95 Saturday Evenings - \$81.95

Crab Imperial

Jumbo Lump Crabmeat Blended in our Renowned Mix

FAS - \$73.95 Saturday Evenings - \$81.95

Salmon Royale

Baked Salmon, Topped with Jumbo Lump Crabmeat and Sauce Bearnaise

FAS - \$73.95 Saturday Evenings - \$81.95

Chicken Oscar

8 oz. Boneless Breast of Chicken, Topped with Jumbo Lump Crabmeat,
Garnished with Asparagus Spears, Enriched with a Hollandaise Sauce

FAS - \$73.95 Saturday Evenings - \$81.95

Entrees continued....



Entrees con't

Roast Prime Rib of Beef Au Jus

Prime Rib of Beef Carefully Aged and Flavor-Seared by Slow Roasting, Served with Horseradish Mousse and Au Jus
FAS - \$73.95 Saturday Evenings - \$81.95

8 oz. Filet Mignon

Center Cut Filet "USDA" Mignon, served with wild mushrooms, and with a bordelaise sauce
FAS - \$77.95 Saturday Evenings - \$85.95

Tournedos Concordville

Two 4 oz. Center Cut "USDA" Petite Filets Topped with Jumbo Lump Crabmeat, Served with Bearnaise Sauce
FAS - \$79.95 Saturday Evenings - \$87.95

Accompaniments

Fresh Baked Bread

(Select One)

Steamed Seasonal Vegetables, Asparagus bundle wrapped in a Carrot Ribbon, Green Beans Almandine

Chicken & Shrimp or Crab Cake

8 oz. Sauteed boneless breast of chicken, topped with dill beurre blanc sauce and one baked stuffed shrimp with jumbo lump crabmeat or broiled crab cake
FAS - \$73.95 Saturday Evenings - \$81.95

Filet Mignon & Shrimp or Crab Cake

6 oz. Center Cut "USDA" Filet Mignon with wild mushrooms, bearnaise sauce and one baked stuffed shrimp with jumbo lump crabmeat or broiled crab cake
FAS - \$79.95 Saturday Evenings - \$87.95

Surf & Turf

6 oz. Lobster Tail & 8 oz. Center Cut "USDA" Filet Mignon Served with Bearnaise Sauce & Mushroom Cap
FAS - \$98.95 Saturday Evenings - \$106.95

Starch (Select One)

Stuffed Baked Potato, Rice Pilaf, Roasted Red Bliss Potatoes, Duchess Potato, Roasted Garlic Mashed Potatoes, Potatoes Au Gratin

Due to fluctuating market conditions, all entree items are subject to availability

Coffee & Dessert

Dessert

Wedding Cake Serving Options:

Cut and Served Buffet Style with your Coffee and Tea Bar
Cut and Served at Guest Table with Whipped Cream and a Strawberry

Coffee and Tea Bar

(3 Hours)

Fresh brewed Coffee, Decaffeinated and a Selection of Herbal Teas served on our beautifully Dressed Coffee Bar.
Bar also includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon and Nutmeg.

Included Amenities

- Maitre D'Service, Separate Cocktail Reception for Bridal Party During Cocktail Hour
 - White Glove Service
 - Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
 - Fully Dressed and Decorated Bridal Table and Cake Table
 - Coat Attendant (Seasonal) / Bridal Mail Box
 - Complimentary Deluxe Standard Room for the Bride & Groom with complimentary delivered Champagne
 - Special Overnight Rates for Out of Town Guests
 - Complimentary Tasting For Two
 - Floor Length White Tablecloths with White or Burgundy Napkins
 - Fresh Floral Bud Vase for Each Guest Table (Set Pieces also included for Head Table and Placecard Table) (Floral arrangements are property of Concordville Inn,
 - Full Use of Elegant Hotel Lobby and Hotel Grounds for Picture Taking (Scheduled Times May Be Necessary, Contact Sales Office)
- No Additional Charge for a choice of 2 Preselected Entrées.
\$2.00 per person additional charge for choice of 3 Preselected Entrées.
(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

Above package prices include tax and gratuity

Impeccable Service - A Concordville Tradition

COCKTAIL & HORS D'OEUVRES RECEPTION (2011-2012)

5 HOUR GOLD PACKAGE



Bar Services

(See Liquor & Specialty Beverages Services for Bar menu included)

Bar Closes During Introductions

5 Hours Premium Open Bar

House Champagne Toast

"Signature Drinks" for your
"Special Day"

Wine Service

Merlot & Chardonnay, Throughout Dinner

Butlered Hors d'Oeuvres

(Unlimited for 1 hour) (Hors d'Oeuvres subject to change)

Stuffed Mushrooms with Crabmeat, Clams Casino, Scallops wrapped in Bacon, Breaded/Fried Shrimp served with Cocktail Sauce, Salmon en Croute, Chicken Wonton with Teriyaki Glaze, Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce, Chicken Cordon Bleu, Cocktail Franks en Croute Served with Honey Mustard, Beef Teriyaki Brochettes, Cozy Shrimp Rolls Served with Orange Marmalade Duck Sauce, Quesadilla Cornucopia, Marinated Mini Lamb Chops Served with Mint Demi Glaze, Spanakopita

Crab Cake Action Station

Jumbo Lump Crabmeat Moistened with Concordville's Signature Blend of Herbs and Seasonings Seared to Order and Served with Roasted Pepper Aioli, Cocktail & Tartar Sauce and Fresh Lemon Crowns

Prepared by a uniformed Chef

(Jewish style Hors d'Oeuvres substitutions are available. Please consult your sales manager for selections.)

Additional Hors d'Oeuvres

Assorted Imported and Domestic Cheeses, Garnished with Fruit and Served with Crackers
\$2.95 per person

Jumbo Shrimp Cocktail served with Cocktail Sauce (Butlered)
\$3.25 per piece

Fresh Sushi Rolls California, Spicy Tuna and Vegetable
\$3.25 per piece

Vegetable Crudite served with Ranch Dip
\$2.50 per person

Included Amenities

- Maitre D' Service, Separate Cocktail Reception for Bridal Party During Cocktail Hour
- White Glove Service
- Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
 - Fully Dressed and Decorated Bridal Table and Cake Table
 - Coat Attendant (Seasonal) / Bridal Mail Box
 - Complimentary King Suite for the Bride & Groom with complimentary delivered Champagne
 - Special Overnight Rates for Out of Town Guests
 - Complimentary Tasting For Four
- Damask Floor Length Ivory Tablecloths with Ivory Napkins
 - Damask Ivory Chair covers

- Coordinating Fresh Floral Arrangements for Each Guest Table Elevated on Brass Pedestal with Votive Candles (Set Pieces also included for Head Table and Placecard Table) (Floral arrangements are property of Concordville Inn, but may be purchased at \$35.00 per centerpiece).
- Full Use of Elegant Hotel Lobby and Hotel Grounds for Picture Taking (Scheduled Times May Be Necessary, Contact Sales Office) No Additional Charge for a choice of 2 Preselected Entrées. \$2.00 per person additional charge for choice of 3 Preselected Entrées. (Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

FAS listed below stands for Friday evenings, Saturday afternoons or Sundays.

FAS - \$65.00 PER PERSON FOR ABOVE ITEMS AND INCLUDES TAX AND SERVICE CHARGE.

SATURDAY EVENING - \$68.00 PER PERSON FOR ABOVE ITEMS AND INCLUDES TAX AND SERVICE CHARGE.

(The per person inclusive price listed above does not include the a la carte reception stations listed below.)

A minimum of 4 a la carte reception stations are required to complete the cocktail & hors d'oeuvres reception 5 hour package.)

A La Carte Reception Stations

(Are subject to 6% sales tax and 20% service charge - minimum of 4 stations must be ordered)

Hot Crab Dip Station

(No Attendant Required)

Lump & Jumbo Crabmeat, Blended with Artichokes, Parmesan Cheese and Baked, Served with Assorted Breads, Crackers & Pita Wedges
\$4.95 (per person)

Crab Cake Station

Jumbo Lump Crabmeat Moistened with Concordville's Signature Blend of Herbs and Seasonings Seared to Order and Served with Sundried Tomato Coulis, Cocktail & Tartar Sauce and Fresh Lemon Crowns
\$7.95 (per person)

Pasta Al Minuto

Cheese Tortellini, Tri-Color Bowtie and Penne Pastas Tossed to Order with Choice of Roasted Garlic Alfredo or Classic Pomodoro Sauce, Dusted with Asiago and Locatelli Cheeses, Served with Garlic Bread Sticks, Focaccia or French Bread
\$7.95 (per person)

Antipasto Station

(No Attendant Required)

A Gourmet Selection of Prosciutto Ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Asiago and Gorgonzola Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Ripe and Green Olives, Peppercini, and Assorted Breads.
\$6.95 (per person)

COCKTAIL & HORS D'OEUVRES RECEPTION (2011-2012)

5 HOUR GOLD PACKAGE



Seafood Scampi

Fresh Gulf Shrimp and Diver Sea Scallops Sautéed to Order with Roasted Garlic Butter, White Wine and Fresh Basil, Tossed with Capellini Pasta, Served with Garlic Bread Sticks, Focaccia or French Bread
\$7.95 (per person)

Vegetable & Potato Station

(No Attendant Required)

Choice of One: Sautéed Mixed Vegetables or Asparagus
Choice of One: Twice Baked Potato, Red Bliss Oven Brown Potatoes, Garlic Mashed Potatoes
\$3.95 (per person)

Fajita Station

Marinated Chicken and Beef Grilled and Sliced into Strips Served with Guacamole, Salsa, Shredded Monterey Jack Cheese, Sautéed Onions and Bell Peppers, Sour Cream, Sliced Jalapeno Peppers and Warm Soft Tortillas
\$7.95 (per person)

Sushi Bar

Sushi Chef Preparing:

Tuna Sushi, Salmon Sushi, California Rolls, Spicy Tuna Rolls, Shrimp Sushi, Vegetable Rolls, Served with Soy Sauce, Ginger & Wasabi
\$3.95 (per piece / min. 100 pieces)

Soup Station

(No Attendant Required)

Home-made Snapper Soup with Sherry, Maryland Crab Soup, Italian Wedding Soup, Potato Leek, Shrimp Bisque, Cream of Mushroom, Tomato Florentine, Served with Assorted Crackers and Bread one soup \$3.50 two soups \$4.95 (per person)

Poached Salmon Display

(No Attendant Required)

Whole poached salmon with dill cream sauce, chopped egg, diced purple onion, dill cucumber and tomato salad, black bread and rolls
\$5.95 (per person)

Cappellini Di Loring Station

Morsels of Chicken Breast, sautéed with Proscuitto, Wild Mushrooms, Sun Dried Tomatoes and Fresh Spinach cooked to order and tossed with Angel Hair Pasta
\$6.95 (per person)

Caesar Salad Station

(No Attendant Required)

Classic Caesar Salad
Crisp Hearts of Romaine with Grated Parmesan Cheese, Garlic Croutons and tossed with Creamy Caesar Dressing
\$3.95 (per person)
Accompanied with the following toppings:
Chicken Medallions, Baby Shrimp, Marinated Mushrooms, Sliced Plum Tomatoes, Black Olives
\$8.95 (per person)

Deluxe Garden Salad Bar

(No Attendant Required)

Bowl of Fresh Seasonal Greens accompanied with Shredded Carrots, Sliced Mushrooms, Cherry Tomatoes, Cucumbers, Baby Corns, Celery, Broccoli, Bacon Bits, Chopped Egg, Shredded Cheddar Cheese and Herb Croutons, Accompanied with your choice of three dressings
\$4.95 (per person)

Martini Mashed Potato Bar

Roasted Garlic Mashers and Wild Mushroom Mashers Served with Sour Cream, Chili, Sauté of Peppers, Caramelized Diced Onion, Black Bean and Corn Relish, Shredded Cheese, and Snipped Chives.
Served in Martini Glass
\$6.95 (per person)

Smoked Fish Display

(No Attendant Required)

Cold Smoked Norwegian Salmon, Smoked Rainbow Trout and Smoked Mackerel Served with Pumpernickel toast, assorted dips, dilled mustard, horseradish cream and lemon citrus aioli
\$7.95 (per person)

Carving Stations

Roast Suckling Pig - Market Price

Accompanied with Plum Sauce, Mango Chutney and Dijonnaise Horseradish Sauce

Virginia Country Smoked Ham - \$6.95 (per person)

Served with Cranberry Mayonnaise, Pineapple Black Cherry Glaze, Honey Mustard and Silver Dollar Rolls

Roasted Pork Loin - \$7.95 (per person)

Seasoned with Rosemary and Sage, Apple Chutney, Pork Demi Glaze, Basket of Silver Dollar Rolls

Roasted Tenderloin of Beef Au Poivre - \$12.95 (per person)

Roasted Sweet Peppers, Béarnaise Sauce, Creamy Horseradish Basket of Silver Dollar Rolls

Herb Crusted Prime Rib of Beef - \$11.95 (per person)

Served with Horseradish Mousse, Rosemary Infused Au Jus, Basket of Silver Dollar Rolls

Oven Basted Tom Turkey - \$7.95 (per person)

Served with Natural Sauce, Mayonnaise, Cranberry Chutney, Basket of Silver Dollar Rolls

*Uniformed Chef Required for all the Above Stations Unless Otherwise Noted @ \$65.00 • Sushi Chef \$125.00 • Stations are priced & food is proportioned for 1 1/2 hours (Some Items are Subject to Availability) Individual Stations Must be Ordered for all Guests attending.

Please check with your Sales Manager for minimum \$ guarantees that must be met for Friday, Saturday and Sunday weddings

All Reception Station prices are subject to a 6% sales tax and 20% service charge

Reception Stations continued...



In Room Dessert Stations

Dessert Bar

(2 hours with attendant)

*A delectable assortment of cakes and mousses featuring:
 Chocolate Marble Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake, Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster Mousse Cake Tiramisu and toppings including fresh whipped cream, Chocolate and Raspberry Sauce.*

\$6.95 (per person)

Crêpe Station

Fresh Fruits and Berries, Whipped Cream, Chocolate and Fruit Sauces

\$6.95 per order (on a consumption basis)

Gourmet Chocolate Fountain

"The Ultimate Chocolate Experience"

Featuring White or Dark Chocolate

Dipping Items Included: Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato Chips, Marshmallows, Caramel Squares, Graham Crackers, Rice Krispie Treats, Cookies (Biscottis, Oreos, Shortbread, Chocolate Chip) Pound Cake, Brownies - \$7.95 (per person)

"Build Your Own" Sundae Station

Chocolate, Vanilla and Strawberry Ice Cream

Plus a Great Assortment of Toppings and Sauces to

Include: Pineapple, Hot Fudge, Caramel, Strawberries, M&M's, Crushed Cookies, Chopped Nuts, Cherries and Whipped Cream

\$7.95 (per person)

Coffee and Tea Bar

(3 Hours)

Fresh brewed Coffee, Decaffeinated and a Selection of Herbal Teas served on our Beautifully Dressed Coffee Bar. Bar also includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon and Nutmeg. - \$3.50 per person

**Attendant Required (unless otherwise Specified) at \$65.00 each*

**Stations are Priced & Food is Proportioned for 1 1/2 Hours*

**On consumption orders require a minimum of 40 orders*

Viennese Table Station

(No Attendant Required)

Fruit Tarts, Macadamia Squares, Peanut Butter Mousse, Pecan Diamonds, Chocolate Royale, Chocolate Strawberries, Swan Cream Puffs, Strawberry Swirls, Chocolate Raspberry Tarts, Fruited Cheesecake Squares, Eclairs, Chocolate Mousse Cups, Key Lime Tarts, Napoleons, Operas & Cannolis

\$2.25 per piece (100 piece Minimum)

Bananas Foster Flambé Station

Sliced Bananas, Sugar, Ground Cinnamon and Rum Served over Vanilla Ice Cream

\$7.95 per order (on a consumption basis)

Your Favorite Cheesecake

(No Attendant Required)

Mini New York Style Cheesecakes Blueberry, Cherry or Pineapple Topping Whipped Cream - \$5.95 (per person)

Cherries Jubilee

Brandy Flamed Bing Cherries with Vanilla Ice Cream

\$7.95 per order (on a consumption basis)

Waffles and Ice Cream

Fresh made Waffles Served with Assorted Ice Creams Whipped Cream and Powdered Sugar

\$7.95 per order (on a consumption basis)

<i>Cream Puffs</i>	<i>\$42.00 per dozen</i>	<i>Large Chocolate, Vanilla or Ricotta Cheese Cannolis</i>	<i>\$46.00 per dozen</i>
<i>Fresh Fruit Kabobs.</i>	<i>\$42.00 per dozen</i>	<i>Dark Chocolate Mousse</i>	<i>\$44.00 per dozen</i>
<i>Tuxedo Strawberry.</i>	<i>\$40.00 per dozen</i>	<i>Piped into a Chocolate Cup</i>	
<i>Fresh Jumbo Strawberry Double Dipped, Half in Dark Chocolate, Half in White Chocolate</i>		<i>Italian Cookies</i>	<i>\$24.00 per pound</i>

All prices are subject to a 6% sales tax and 20% service charge



Enhancements Action Stations

(For sit-down dinner wedding packages during cocktail hour only)

Prices are valid with full sit-down Wedding Package only.

Prices are subject to change and are not guaranteed.

Additional Fee of \$95.00 per Attendant, per Station

Martini Mashed Potato Bar

Yukon Gold & Purple Peruvian Mashed Served with the Following Toppings: Wild Mushrooms, Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits, Sour Cream & Chives, Roasted Garlic Confit

\$5.95 per person

Stir Fry Station

Chicken, Beef and Shrimp

Tossed with Oriental Vegetables, Cooked in a Wok with Imported Sesame Oil & Finished with a Teriyaki Glaze, Served with Green Onion, Jasmine Rice

\$5.95 per person

Pasta Pronto

Tantalizing Culinary Combinations Prepared a la Minute:

-Choice of Two Pastas-

Penne, Farfalle, Cheese Tortellini, Gnocchi

-Choice of 3 Condiments-

Roasted Vegetables, Baby Shrimp, Italian Sausage, Calamari, Meatballs

-Prepared with Two Sauces-

Tomato Basil Sauce Roasted Garlic & Sundried Tomato Alfredo Sauce

All Served with Freshly Grated Parmagiana Cheese, Cracked Pepper and Crisp Garlic Bread

\$5.95 per person

Raw Bar

Fresh Long Island Oysters, Little Neck Clams, Crab Claws, Jumbo Shrimp and Smoked Salmon. Served with Keylime Infused Cocktail Sauce, Remoulade Sauce, Kafusta Sauce, Melba Toast and Fresh Lemon Crowns

\$20.95 per person

Carving Stations

Prime Rib of Beef

au Jus

\$7.95 per person

Roasted Turkey Breast

Natural Sauce

\$3.95 per person

Additional Dinner Course

Intermezzo

Choose Raspberry, Lemon or Champagne Sorbet Served in a Champagne Glass with a Mint Leaf

\$2.95 per person

ENHANCE YOUR SPECIAL DAY (2011-2012)



Upgraded Desserts Option

Viennese Table Station

Individual Miniature Desserts to Include: Cheesecake (varies with season), Chocolate Mousse, Cream Puff, Fruit Tart, Hazelnut Square, Carrot Cake, Chocolate/Vanilla Eclair, Napoleon, Peanut Butter Diamond, Key Lime Diamond, Pecan Diamond, Almondine Rectangle, Chocolate Dipped Strawberries \$2.25 per piece (100 piece minimum)

Cream Puffs \$ 42.00 per dozen
Fresh Fruit Kabobs \$ 42.00 per dozen
Italian Cookies \$24.00 per pound

Tuxedo Strawberry \$ 40.00 per dozen
Fresh Jumbo Strawberry Double Dipped, Half
in Dark Chocolate, Half in White Chocolate

Large Chocolate, Vanilla and
Ricotta Cheese Cannolis . . \$ 46.00 per dozen
Dark Chocolate Mousse Piped
into a Chocolate Cup . . . \$ 44.00 per dozen

Special Menu Items

Children's Menu (under 12)

Maximum 12 Children
Fried Shrimp, Prime Rib
Chicken Fingers
\$35.00 inclusive
or Entrée 1/2 Price

Vegetarian Entree

Vegetarian Sauté
Spinach, Sundried Tomatoes, Artichoke
Hearts and Black Olives sauteed in Olive Oil
and Garlic, Tossed with Cappellini pasta
\$ Please Check with Sales Manager

Band-DJ-Photographer Menu

Assorted Croissant Sandwiches
Potato Chips & Brownies
\$18.95 Inclusive or Hot entree
being served at wedding
\$35.00 Inclusive

Silver Package

Miscellaneous Upgrades

Damask Floor Length Ivory Tablecloths with
Ivory Napkins and Ivory Chair Covers \$4.95 per guest
Fresh Floral Centerpieces at Guest Table \$50.00 each
Fresh Floral Centerpieces at Bridal Head Table \$75.00 each

Crab Cake Action Station

\$4.95 per guest, \$95.00 per Attendant, per Station
Jumbo Lump Crabmeat Moistened with Concordville's Signature Blend of Herbs and Seasonings Seared
to Order and Served with Roasted Pepper Aioli, Cocktail & Tartar Sauce and Fresh Lemon Crowns

Dessert Bar

\$7.95 per guest, per option, \$95.00 per Attendant, per Station
Option 1 - A delectable assortment of cakes and mousses featuring: Chocolate Marble Cheese
Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake, Triple Chocolate Mousse Cake,
New York Style Cheese Cake, Oreo Monster Mousse Cake, Tiramisu and toppings including fresh
whipped cream, Chocolate and Raspberry Sauce.
Option 2 - Bananas Foster Flambé Station: Sliced Bananas, Sugar, Ground Cinnamon and Rum
Served over Vanilla Ice Cream
Option 3 - Gourmet Chocolate Fountain: "The Ultimate Chocolate Experience" Featuring White or
Dark Chocolate Dipping Items Included: Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato
Chips, Marshmallows, Caramel Squares, Graham Crackers, Rice Krispie Treats, Cookies (Biscottis, Oreos,
Shortbread, Chocolate Chip)

Personal Touches

Gold Package

Flowers

Guest Table Centerpieces \$35.00 each
No Guest Table Centerpieces \$15.00 credit per table
Bridal Head Table \$75.00 each

Ice Sculptures

Market Price

Ceremony

\$2.95 per guest

Includes one hour for arrival and ceremony and set-up

Indoor Silver Package includes one chair per person

Indoor Gold Package includes one chair per person
and one Ivory chair cover per person

Outdoor Gold or Silver Package includes one white
Garden Folding chair

Restroom Attendant \$95.00 each

Above Items Subject to 6% Sales Tax and 20% Service Charge

Wedding Rehearsal at Concordville

Concordville would be happy to host your Wedding Ceremony Rehearsal for your special day.

Option 1

Private room to rehearse your ceremony for an hour and a half ■ Your guests to be greeted at our Restaurant Host Desk
or Hotel Front Desk and directed to your ceremony rehearsal location ■ Banquet Maitre d' to assist you and your guests
coordinate with your Officiant ■ Refreshments of bottled water and assorted sodas ■ International cheese and crackers
■ Assorted fresh vegetable crudite with dip

\$250.00 inclusive of 6% sales tax and 20% service charge (maximum of 20 Guests), \$100.00 for each additional half hour,
10% off if you book your rehearsal dinner, \$95.00 Maitre d' for Wedding ceremony day of wedding reception inclusive of
6% sales tax and 20% service charge

Option 2

Private room to rehearse your ceremony for one hour (includes a Maitre d') - \$95.00 inclusive of tax and service charge.



Open Bar Includes the Following Premium Brand Liquors / Beers / Wines

Sodas, Mixers & Juices (All Bottled Products), No shots will be served

Ketel One Vodka, Absolut Vodka, Saxony Vodka, Stoli Orange Vodka, Raspberry & Vanilla Vodkas, Jacquins Premium Gin, Tangueray Gin, Seagrams 7, Seagrams V.O., Canadian Club, Castillo Rum, Bacardi Rum, Captain Morgans Spiced Rum, Malibu Rum, Bourbon Deluxe, Dewars Scotch, J & B Scotch, Old Grandad, Jack Daniels, Southern Comfort, Tequila, Triple Sec, Peach Schnapps, Kahlua, E & J Brandy, Jaquins White de Menthe, Amaretto Di Amore, Blue Curacao, Dry Vermouth, Sweet Vermouth, Apple Pucker, Raspberry Liqueur

Beer

Miller Lite

Coors Light

Yuengling Lager

O'Doules (non-alcoholic)

(Upgrades available, please inquire with your Sales Manager)

Wines & Champagne

Pinot Grigio

Chardonnay

Merlot

Cabernet

House Champagne

Signature Drinks

The Blushing Bride

Stoli Orange Vodka, Raspberry Liqueur, Pineapple Juice, Splash of Cranberry Juice, Topped with Champagne

Something Blue

Malibu Rum, Blue Curacao, Pineapple Juice & Cream of Coconut

Wedding Cake Martini

Stoli Vanilla Vodka, Malibu Rum, Pineapple Juice & Grenadine

Gratuities from Guests Are Accepted by our Beverage Staff

Bar Service (Additional Hour)

*Friday, Saturday Afternoon & Sunday
with alcohol \$3.95pp without alcohol \$2.95pp*

*Saturday Evening
with alcohol \$4.95pp without alcohol \$3.95pp*

Wine

Full Wine List is Available for Selection of Domestic & Imported Wines at additional charge

*Additional Specialty Beverage Services

(are subject to 20% service charge)

Martini Bar

Upgraded Vodkas to Include:

*Absolut Citron, Ketel One, Belvedere, Grey Goose, Vox, Stoli Orange, Raspberry & Vanilla
(Also Includes our Special "Apple Martini's")*

Bombay Sapphire & Beefeaters Gin

*Served with Appropriate Garnishes & Mixers in a Martini Glass
(Charged on a Consumption Basis)*

Margarita & Frozen Drinks Bar

*Served with Appropriate Garnishes in a Martini Glass
A Variety of Specially Blended Frozen Daquiri's, Coladas & Margaritas
(Charged on a Consumption Basis)*

** Additional Fee of \$125.00 for one hour per Attendant, per Bar, for Speciality Beverage Services Bar.
\$25.00 for each additional hour. All of the above prices are subject to 20% service charge.
Attendant Fee subject to 6% Sales Tax and 20% Service Charge.*

HOTEL ROOM RATES (2011-2012)



For Wedding Receptions & Rehearsal Dinners Held at the Concordville Inn:

January - December \$119.00

We Recommend Reserving Hotel Rooms when your Wedding Reception is booked.

For Off-Site Wedding Receptions:

Prices are for blocks of 7 or More Rooms

January - December - Contact Sales Office for Discounted Rates

Upon request, the hotel will gladly increase the room block only after the original block of rooms has been reserved and if hotel availability permits.

Includes Complimentary Full Hot Breakfast & Deluxe Continental Breakfast (Served on 2nd Floor Lobby)

After the block of hotel rooms is released (45 days prior to Wedding Date) reservations are accepted over the phone at standard hotel rack rate based upon availability.

All Guests are required to review and sign a confirmation form

**Check-In 3:00 p.m. Check-Out 12:00 p.m.*

Rates based on double occupancy

All Prices are Exclusive of 6% Pennsylvania Sales Tax and 3% County Tax

ADDITIONAL HOTEL ACCOMMODATIONS

The Inn at Mendenhall (610) 388-2100

Holiday Inn Express and Suites (610) 358-1700

Please contact your Sales Manager for your Off-Site Room Block Shuttle Service.

SUGGESTIONS FOR THE BRIDE & GROOM (2011-2012)



CIVIL WEDDING CEREMONIES

Reverend Graham E. Horn (610) 623-0373

PHOTOGRAPHERS

Ultimate Images Photography & Video (610) 337-4908

Filippone Photography (610) 604-0688

Claire Pruett Photography (610) 328-7800

Walter M. Faust (610) 622-2200

VIDEOGRAPHERS

Video One Productions (610) 789-8433

Silver Reflections Video (800) 825-3687

Aim Video Productions (610) 344-7123

City Lights (610) 869-2261

Protek Video Productions, Inc. (610) 534-4001

LIMOUSINE SERVICE

Great American Trolley Co. (800) 4-TROLLY

SALONS

Currie Salon & Spa (610) 455-0906

Joseph Anthony Hair Salon (610) 459-4663

Salon Secrets (610) 444-0605

Healthy Directions (610) 388-2657

Calista Grand Salon & Spa (610) 399-6677

FORMAL WEAR

Iacobucci Formal Wear (610) 604-1550

Sagets Formal Wear (610) 259-3251

BAKERY

Doughmain Baked Goods (610) 520-0273

FLORIST

Way's Greenhouse (610) 444-3841

INVITATIONS / FAVORS:

Eloquence Invitations & Favors (610) 388-7116

DESIGNER TABLE LINEN / CHAIR COVER

Gala Cloths (215) 760-2853

Choice Party Linens (610) 532-3140

DECORATIONS THEMES & PROPS:

Eventricity (215) 886-0202

DISC JOCKEY SERVICES

Schaffer Sound Productions (610) 627-5900

Tom Barrett (610) 459-8888

Signature DJs (610) 825-6161

DJ Sound & Lighting (610) 586-6560

Silver Sound Disc Jockeys (800) TALENTS

David Zeldman Entertainment (610) 527-2833

LIVE ENTERTAINMENT

Jellyroll (610) 358-9010

Concordville Inn's Preferred Choice When Hosting Their Own Event

Brandywine Valley Talent (610) 358-9010

Representing:

JellyRoll City Rhythm Midnight Hour

Strangers Contagious Back2Life

Lavender Group Therapy Sid Miller Dance Band

Jazz & String Quartets also Available through our Inspired Emotions division

PERSONALIZED GIVEAWAYS:

Sidelines Promotions (484) 576-0761

GOBO/MONOGRAM LIGHTING:

Schaffer Sound Productions (610) 627-5900