



Welcome to The Gables at Chadds Ford

The Gables at Chadds Ford is the perfect setting for your special event.
Our talented team will make your special day a memorable one!

423 Baltimore Pike, Chadds Ford, PA 19317

610.388.7700

Events@thegablesatchaddsford.com

Passed Hors D'Oeuvres

All prices are per 50 pieces
We recommend 4 to 6 pieces per person

<i>Fresh Sea Scallops Wrapped in Applewood Bacon</i>	\$145
<i>Whiskey Ginger Shrimp on a Brioche Crostini</i>	\$135
<i>Petite Maryland Crab Cakes with Whole Grain Mustard Aioli</i>	\$135
<i>Pacific Coast Shrimp Wrapped in Applewood Bacon with Chipotle BBQ Sauce</i>	\$125
<i>Tuna Tartare with Avocado and Red Onion on a Wonton Crisp</i>	\$125
<i>Seared Center Cut Beef Tenderloin Lollipop with Blue Cheese Mornay</i>	\$125
<i>Braised Beef Short Rib Crostini with Creamy Mushroom Sauce</i>	\$100
<i>Chef's BLT~Chopped Smoked Bacon, Tomato, Romaine, Olive Oil, Brioche Crostini</i>	\$95
<i>Roasted Kennett Square Mushrooms Stuffed with Crab, Andouille Sausage, or Triple Cream Brie</i>	\$95
<i>Slow Braised Pork Empanadas with Sweet & Tangy BBQ Sauce</i>	\$95
<i>Marinated Angus Beef Skewers with Citrus Scallion Soy Glaze</i>	\$95
<i>Flatbread with Balsamic Marinated Figs, Goat Cheese Spread & Caramelized Onions</i>	\$90
<i>Spinach & Feta Spanakopita</i>	\$85
<i>Cajun Spiced Chicken Bites with Raspberry Mustard Sauce</i>	\$85
<i>Grown up Grilled Cheese with Truffle Tomato Aioli</i>	\$80
<i>Charred Tomato and Corn Bruschetta on Rustic Italian Bread</i>	\$75
<i>Mushrooms, Caramelized Onions & Gruyere Tartlets</i>	\$75

Stationed Hors D'Oeuvres

Italian Antipasto, Artisinal Cheese, Mediterranean, Fresh Fruit and Vegetable Crudite Platters will all be replenished throughout the cocktail hour.

Combination Platters Available. Inquire for further information.

Seafood Raw Bar

*Oysters & Littleneck Clams on the Half Shell with Traditional Mignonette Sauce,
Poached Jumbo Shrimp with Tomato Horseradish Sauce,
Stone Crab Claws with Sea Salt*

Market Price

Baked Wheel of Brie

*Brie Wrapped in Puff Pastry and served with Honey Raspberry Coulis, Fresh Fruit,
Fresh Baked Crostini and Assorted Crackers*

Half ~ \$100 Full ~ \$200

Half Wheel Feeds Approximately 40 people

Full Wheel Feeds Approximately 80 people

Italian Antipasto Platter

*Prosciutto di Cotto, Bresaola, Mortadella with Pistachios, Genoa Salami, Sharp Provolone,
Marinated Olives, Roasted Red Peppers, Fresh Baked Crostini*

\$4 per person

American Artisanal Cheese Plate

*Assortment of Soft, Firm and Hard Cheese, Weybridge Mini Brie,
Extra Sharp White Cheddar, Sonoma Select Pepper Jack Cheese, Assorted Crackers,
House Made Apple Butter & Whole Grain Mustard*

\$4.50 per person

Mediterranean Platter

*Roasted Red Pepper Hummus, Marinated Artichoke Hearts,
Grape Tomatoes, Feta Cheese, Marinated Olives, Pita Bread*

\$4 per person

Fresh Fruit Platter

*Cantaloupe, Honey Dew, Watermelon, Red Grapes, Strawberries, Pineapples and Blueberries
Served with Fresh Yogurt or Lemon Curd Dipping Sauce*

\$4 per person

Vegetable Crudite

*Red and Orange Bell Peppers, Carrots, Cucumbers, Celery, Cherry Tomatoes with
Roasted Red Pepper Hummus*

\$3 per person

Prices Subject to Change

2018

Breakfast & Brunch Buffets

Add Choice of Plated Classic Caesar or Gables Farmhouse Salad \$5

Add Choice of Buffet Classic Caesar or Gables Farmhouse Salad \$6

Add assorted mini-dessert display \$6

Country Breakfast Buffet \$26

Freshly Baked Breakfast Pastries

Sliced Fresh Fruit Display with Yogurt & Granola

Crème Brûlée French Toast with Pennsylvania Dutch Maple Syrup

Scrambled Eggs (Traditional & Cheese with Fresh Herbs)

Applewood Bacon, Country Sausage Links & "Smashed" Home-Fried Potatoes with Sweet Onions

Selection of Chilled Juices, Whole Milk, Coffee, Decaf & Herbal Teas

Brunch Stations

* Additional Fee of \$100 per Chef Attendant. Minimum of 30 Guests and \$28 per person

Omelette Station *

Made-to-Order Omelettes

\$6 per person

CHOICES OF TAVERN HAM, SAUSAGE, ONIONS, PEPPERS, ASPARAGUS, MUSHROOMS, TOMATOES AND A VARIETY OF CHEESES

Eggs Benedict Station *

Chef-Created Poached Eggs

\$8 per person

CHOICES OF CANADIAN BACON, SEARED BEEF TENDERLOIN, ROASTED KENNETT MUSHROOMS, FRESH ASPARAGUS

AND HOLLANDAISE SAUCE

Crab Cake Station *

Lump Crab Cakes Pan Seared to Order

\$9 per person

WHOLE GRAIN MUSTARD AIOLI, TOMATO HORSERADISH SAUCE, LEMON WEDGES & HOT SAUCE

Shrimp & Grits Station *

Tender Gulf Shrimp Served Over Southern-Style Grits

\$8 per person

CHOICES OF APPLEWOOD BACON, CHERRY TOMATOES, MUSHROOMS, ARUGULA, SWISS & CHEDDAR

Smoked Salmon Station

Smoked Nova Scotia Salmon

\$7 per person

ACCOMPANIED WITH CAPERS, RED ONIONS, HARD BOILED EGGS, TOMATOES, PLAIN CREAM CHEESE,

LEMON HERB CREAM CHEESE, TOASTED BAGELS

Herb-Seasoned Prime Rib of Beef *

Chef-Carved

\$9 per person

SERVED WITH MINI-BRIOCHE ROLLS, CREAMY HORSERADISH AND RICH MUSHROOM AU JUS

Roasted Tenderloin of Beef *

Chef-Carved

\$10 per person

SERVED WITH MINI-BRIOCHE ROLLS, CREAMY HORSERADISH AND RICH MUSHROOM BORDELAISE SAUCE

Mimosa Bar

Served and charged on a consumption basis

\$5 per drink

FRESH SQUEEZED ORANGE JUICE, BLOOD ORANGE JUICE, POMEGRANATE JUICE & PEACH NECTAR

Orange Slices, Raspberries, Blueberries, Blackberries and Strawberries for garnish. \$3 per person for set up.

Bloody Mary Bar

Served and charged on a consumption basis

\$5 per drink

HOUSE-MADE BLOODY MARY MIX.

Choice of sea salt, lemon herb salt or house pepper salt rimmed glass, lemon & lime slices, celery, olives, pickled green beans, fresh horseradish, assorted hot sauces. \$3 per person for set up.

Prices Subject to Change

2018

Plated Sandwiches and Salads

\$25 per person

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Soft Drinks

Soup or Salad (Pick One)

Chef's Soup of the Season

Gables Farmhouse Salad

BLUE CHEESE, APPLES, CANDIED WALNUTS AND BALSAMIC VINAIGRETTE

Classic Caesar Salad

Sandwiches and Entrée Salads

Sandwich Sides (Pick One): Pasta Salad or Side Salad

Charlies Chicken Salad

TARRAGON AIOLI, GOLDEN RAISINS, RED ONION, CELERY AND CANDIED WALNUTS ON A FRESH BAKED CROISSANT

Grilled Chicken Breast

CHEDDAR, LETTUCE, TOMATO, RED ONION, ROASTED RED PEPPER AIOLI, BRIOCHE BUN

Pan Seared Crab Cake

LETTUCE, TOMATO, AVOCADO, CITRUS AIOLI, BRIOCHE BUN

Lucy's Lobster Salad Sliders

POACHED MAINE LOBSTER, SPRING ONION MAYO, PETITE BRIOCHE

French Dip Sandwich

SLICED POACHED BEEF TENDERLOIN, DIJON MUSTARD, BRIE, BAGUETTE

Served with Au Jus

Roasted Vegetable Wrap

SEASONAL VEGETABLES, CARAMELIZED ONIONS, MUSHROOMS, PESTO, SPINACH WRAP

Gables Farmhouse Salad

MIXED GREENS, CANDIED WALNUTS, BLUE CHEESE, ANJOU PEARS, GALA APPLES, BALSAMIC VINAIGRETTE

Caesar Salad

ROMAINE HEARTS, SHREDDED PARMESAN CHEESE, GARLIC CROSTINI, CAESAR DRESSING

Add to any Entrée Salad:

GRILLED CHICKEN BREAST, GRILLED SHRIMP, GRILLED SALMON OR CRAB CAKE

Prices Subject to Change

2018

Lunch & Dinner Buffets

Regular Coffee, Decaf Coffee, Hot Tea, Iced Tea and Assorted Soft Drinks

Two Main Courses: Lunch- \$30 Dinner- \$40

Three Main Courses: Lunch- \$35 Dinner- \$44

Choice of One Plated Salad (Pre-Set or Served)

Gables Farmhouse Salad

BLUE CHEESE, APPLES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE

Classic Caesar Salad

Main Course Selections

Grilled Tuscan Chicken

FONTINA CHEESE, ROASTED ASPARAGUS

Seared Atlantic Salmon Filet

WHOLE GRAIN MUSTARD AIOLI

Southern-Style Shrimp & Grits

APPLEWOOD BACON, FRESH VEGETABLES

Seared Jumbo Lump Crab Cakes

WHOLE GRAIN MUSTARD AIOLI

Shaved Roast Prime Rib of Beef

CARAMELIZED ONIONS, PROVOLONE & MUSHROOM AU JUS

Artisan Rolls Included

Roasted Pork Loin

GALA APPLES & BLUE CHEESE MORNAY

Artisan Rolls Included

House-Made Pasta

CHEF'S CHOICE SAUCE (VEGETARIAN)

Local Mushroom Risotto with Fresh Herbs

Roasted Piquillo Peppers

STUFFED WITH BOURSIN CHEESE OVER ISRAELI COUS-COUS (VEGETARIAN)

Choice of Two:

*Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Jasmine Rice Pilaf,
Local Mushroom Trio Risotto, Sweet Potato Mash, Roasted Haricots Verts,
Seasonal Vegetable Medley, Grilled Asparagus with Lemon-Thyme Vinaigrette*

Assorted Homestyle Breads

✦ Add Assorted Mini-Dessert Display Lunch- \$6 Dinner- \$8 ✦

Minimum of 30 Guests

Buffet Food displayed for 1.5 hours

Prices Subject to Change

2018

Decadent Food Stations

Prices listed are per person

<p><i>Roasted Tenderloin of Beef</i> * \$14</p> <p>CHEF CARVED</p> <p>Served with Mini-Brioche Rolls, Creamy Horseradish Sauce and Rich Mushroom Bordelaise Sauce</p>	<p><i>Herb-Seasoned Prime Rib of Beef</i> * \$13</p> <p>CHEF CARVED</p> <p>Served with Mini-Brioche Rolls, Mushroom Au Jus and Creamy Horseradish Sauce</p>
<p><i>Shrimp & Grits Station</i> * \$12</p> <p>TENDER GULF SHRIMP WITH CHOICES OF APPLEWOOD BACON, CHERRY TOMATOES, MUSHROOMS, ASPARAGUS, ARUGULA, SWISS & CHEDDAR</p> <p>Served Over Southern-Style Grits</p> <p>Cocktail Hour or Late Night Petite Portion \$8</p>	<p><i>Cheesesteak Station</i> * \$9</p> <p>SHAVED RIBEYE SERVED WITH PROVOLONE CHEESE, PICKLES, FRIED ONIONS, HOT SAUCE, KETCHUP AND HOT PEPPERS</p> <p>Served on Amoroso Rolls</p> <p>Cocktail Hour or Late Night Petite Portion \$5</p>
<p><i>Crab Cake Station</i> * \$13</p> <p>LUMP CRAB CAKES PAN-SEARED TO ORDER</p> <p>Choices of Whole Grain Mustard Aioli or Mornay Cheese Sauce. Served on Heated Granite.</p>	<p><i>Vegetable & Potato Station</i> \$6</p> <p>CHOICE OF ONE: ROASTED MIXED SEASONAL VEGETABLES ASPARAGUS WITH LEMON-THYME VINAIGRETTE HARICOT VERTS & BABY CARROTS</p> <p>CHOICE OF ONE: GARLIC MASHED POTATOES MUSHROOM RISOTTO WITH GRANA PADANO ROMANO CHEESE SHALLOT THYME ROASTED FINGERLING POTATOES JASMINE RICE PILAF</p>
<p><i>Classic Caesar Salad Station</i> \$6</p> <p>FRESH ROMAINE LETTUCE COMPLIMENTED WITH PECORINO CHEESE, HERBED GARLIC CROUTONS, ROASTED PIQUILLO PEPPERS</p> <p>Served with our Housemade Creamy Caesar Dressing</p>	<p><i>Chef's Mini Sliders</i> \$9</p> <p>ANGUS PRIME SLIDERS TURKEY SLIDERS PORTOBELLO SLIDERS</p> <p>Cheddar Cheese, Pepper Jack Cheese, Truffle Mayonnaise, Ketchup, Romaine Lettuce, Fresh Tomatoes, Sliced Red Onions, Mini Brioche Buns, Mini Cibatta Bread</p> <p>Cocktail Hour or Late Night Petite Portion \$5</p>
<p><i>Wild Mushroom Sauté</i> * \$7</p> <p>A TRIO OF LOCAL MUSHROOMS SAUTÉED WITH GARLIC, BARREL-AGED BOURBON AND FINISHED WITH GRANA PADANO CHEESE.</p> <p>Served with Herb Risotto</p> <p>With Jumbo Crab Meat \$9</p>	
<p><i>Taste of Tuscany</i> * \$12</p> <p>SELECTION OF HOUSE-MADE PASTAS SAUTÉED WITH CHOICE OF LUMP CRAB MEAT, ITALIAN SAUSAGE, GRILLED CHICKEN & FRESH VEGETABLES</p> <p>Served with Marinara & Garlic Cream Sauces</p>	<p><i>Seafood Raw Bar (By the Piece)</i> Market</p> <p>JUMBO SHRIMP COCKTAIL STONE CRAB CLAWS, LITTLENECK CLAMS ON THE HALF SHELL, OYSTERS ON THE HALF SHELL</p> <p>Served with Lemon Wedges, Mignonette, Cocktail Sauce and Hot Sauce</p>

If a sit-down meal is not being served, a minimum of 30 guests and minimum of \$38 per guest is required.

*Additional Fee of \$100 per Chef Attendant

Prices Subject to Change

2018

Plated Lunch & Dinner Entrées

* Place cards clearly stating your guest's name and entrée choice are required for plated meals.

Limit of Three Entrée Options, limit of one Vegetable & one Starch

Served with Regular and Decaffeinated Coffee, Hot Tea, assorted Soda & Water

Salad (Pick One)

Gables Farmhouse Salad

BLUE CHEESE, APPLES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE

Classic Caesar Salad

Entrée

<i>Frenched Chicken Breast</i>	27/37
<i>Roasted Pork Tenderloin</i>	28/38
<i>Short Ribs</i>	29/39
<i>NY Strip Steak</i>	34/44
<i>Filet Mignon</i>	36/47
<i>Atlantic Salmon</i>	26/36
<i>Pan Seared Lump Crab Cake</i>	33/43
<i>Sea Bass</i>	34/45
<i>Seasonal Vegetarian- Chef's Choice</i>	20/30

Plated Duets- Choose Two:

FILET MIGNON, SHORT RIBS, FRENCHED CHICKEN BREAST, ROASTED PORK TENDERLOIN, ATLANTIC SALMON,
PAN SEARED LUMP CRAB CAKE

Price per plate is the average price of entrées chosen

Sauces

MUSHROOM BORDELAISE, RED WINE DEMI GLACE, GABLES GARDEN PESTO, WHOLE GRAIN MUSTARD AIOLI

Starches

SHALLOT THYME ROASTED FINGERLING POTATOES,
CREAMY RISOTTO, BASMATI RICE PILAF,
ROASTED GARLIC MASHED POTATOES

Vegetables

HARICOTS VERTS & BABY CARROTS, ASPARAGUS,
BALSAMIC BRUSSELS SPROUTS, SEASONAL VEGETABLES

Children's Meals

CHICKEN FINGERS WITH FRENCH FRIES, PASTA WITH BUTTER & CHEESE

10/15

Vendor Meals

CHEF'S CHOICE

20/30

Prices Subject to Change

2018

Desserts

Prices listed are per person

Plated Desserts \$8

Outside desserts are subject to a \$2 per person service charge

Seasonal Crème Brûlée
Seasonal NY Style Cheesecake
Ann's Chocolate Espresso Cake
Bourbon Pecan Pie

Dessert Stations

* Additional Fee of \$100 per Chef Attendant

Mini Crème Brûlée Station

\$6

CHOICE OF THREE FLAVORS: VANILLA, CHOCOLATE,
ESPRESSO, CHOCOLATE HAZELNUT, CARAMEL,
RASPBERRY, CITRUS

*Optional ~ Torched to order: \$50 Chef Fee **

Coffee Station Upgrade

\$4

REGULAR COFFEE, DECAF COFFEE, ASSORTED TEAS,
ASSORTED FLAVORED SYRUPS, WHIPPED CREAM,
WHITE & BROWN SUGAR CUBES, CHOCOLATE COATED
SPOONS, ROCK CANDY DEMITASSE STICKS

Hot Chocolate Station

\$6

HOUSE- MADE HOT CHOCOLATE SERVED WITH
WHIPPED CREAM, PEPPERMINT STICKS,
MARSHMALLOWS, CINNAMON, CHOCOLATE SHAVINGS

S'mores Station

\$4

5 BURNER S'MORES STATION, MILK CHOCOLATE BARS,
MARSHMALLOWS, GRAHAM CRACKERS

Assorted Mini Desserts

\$8

ASSORTMENT OF MINIATURE DESSERTS
DISPLAYED ON DESSERT TABLE OR SERVED FAMILY STYLE

*Ice Cream/Sorbet Float Station **

\$7

CHOICE OF THREE FLAVORS:

ROOT BEER WITH VANILLA ICE CREAM

GINGER BEER WITH MANGO SORBET

ORANGE SODA WITH VANILLA ICE CREAM

PELLEGRINO LIMONADA WITH RASPBERRY SORBET

SPARKLING APPLE CIDER WITH CARAMEL ICE CREAM

Grown Up Versions \$10

Root Beer- Add Vanilla Vodka

Ginger Beer- Add Goslings Rum

Orange Soda- Add Vanilla Vodka

Limonada- Add Limoncello

Apple Cider- Add Spiced Rum

*Bananas Foster Station **

\$6

FLAMBÉED BANANAS FOSTER

SERVED OVER VANILLA ICE CREAM

Candy Bar

\$3

YOU SUPPLY 6-8 DIFFERENT CANDIES OF YOUR CHOICE.

WE SUPPLY GLASS CONTAINERS, TABLE SET UP AND
CANDY BAGS.

Cake Service Fee

\$1 CUPCAKE SERVICE FEE AND \$2 CAKE SERVICE FEE.

THIS FEE INCLUDES USE OF OUR CAKE OR CUPCAKE
STANDS, CAKE CUTTING FLATWARE, TEA LIGHT
CANDLES, CAKE CUTTING & SERVICE.

Prices Subject to Change

2018

Bar Packages

No outside alcohol is permitted

\$100 per bartender for daytime events ~ \$150 per bartender for evening events

One bartender required per 75 guests

Prices listed are per person for 3 hour, 4 hour and 5 hour packages

1 and 2 hour bar packages are on a consumption basis

Full Bar Consumption

ALL LEVELS OF LIQUOR OR YOUR CHOICE OF LIQUORS, 4 BEERS, 4 WINES AND CHAMPAGNE WILL BE OFFERED TO YOUR GUESTS.

YOUR BILL WILL BE SETTLED AT THE END OF YOUR EVENT THAT COVERS ALL DRINKS CONSUMED BY YOUR GUESTS.

Beer & Wine Consumption

4 BEERS, 4 WINES AND CHAMPAGNE WILL BE OFFERED TO YOUR GUESTS. YOUR BILL WILL BE SETTLED AT THE END OF YOUR EVENT THAT COVERS ALL DRINKS CONSUMED BY YOUR GUESTS.

3 hour, 4 hour, 5 hour

Beer & Wine Open \$22, \$28, \$34

YOUR CHOICE OF 4 BEERS, 4 WINES AND CHAMPAGNE WILL BE OFFERED TO YOUR GUESTS.

3 hour, 4 hour, 5 hour

Open Bar- Level One \$24, \$31, \$38

YOUR CHOICE OF 4 BEERS, 4 WINES, CHAMPAGNE AND ALL LEVEL ONE LIQUOR

New Amsterdam Vodka, New Amsterdam Gin, Castillo Rum, Bacardi Oakheart Spiced Rum, Seagrams 7 Whiskey, Jim Beam Bourbon

3 hour, 4 hour, 5 hour

Open Bar- Level Two \$27, \$34, \$41

YOUR CHOICE OF 4 BEERS, 4 WINES, CHAMPAGNE AND ALL LEVEL TWO LIQUOR.

Absolut Vodka, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Canadian Club Whisky, Jack Daniels Whiskey, Dewars Scotch

3 hour, 4 hour, 5 hour

Open Bar- Premium \$31, \$40, \$49

YOUR CHOICE OF 4 BEERS, 4 WINES, CHAMPAGNE AND ALL PREMIUM LIQUOR

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagrams VO Whisky, Makers Mark Bourbon, Chivas Scotch

Beer Choices- Pick 4 Beers

COORS LIGHT, MILLER LITE, YUENGLING, AMSTEL LIGHT, CORONA, HEINEKEN, STELLA ARTOIS

STERLING PIG THE SNUFFLER IPA*, VICTORY PRIMA PILS*, TROEGS DREAMWEAVER WHEAT*, LAGUNITAS PALE ALE*

* Additional \$1 per person

Wine Choices- Pick Two White & Two Reds

WHITE WINE- RIESLING, PINOT GRIGIO, CHARDONNAY

RED WINE- PINOT NOIR, MALBEC, CABERNET SAUVIGNON

Champagne Toast- \$3 per person

Prices Subject to Change

2018

Room Fees

Off-Peak

January, February, March, December

Day of the week	Daytime	Evening	Mid-Day
Monday – Thursday	\$100	\$150	
Friday	\$100	\$1200	
Sunday	\$200	\$400	\$500
Saturday	\$ 400	\$2000	

Peak

April, May, June, July, August, September, October, November

Day of the week	Daytime	Evening	Mid-Day
Monday – Thursday	\$100	\$200	
Friday	\$100	\$2600	
Sunday	\$600	\$1000	\$1500
Saturday	\$800	\$4000	

Room Rental Fees include white floor length table linens, white napkins, china, glassware, flatware, tea light candles, use of outdoor terrace space, room setup and cleanup.

Room Rental Fees are based on a 4 hour daytime event and 5 hour evening event.

Room Extension Fee - \$4 per guest per hour

Saturday daytime events must end no later than 3:30pm

Weekday & Sunday daytime events must end no later than 4:00pm

Evening events may end no later than 11:30pm

Upgrades

Rentals and upgrades are available. Please inquire about options and pricing.

Equipment Rentals

Projection Screen: 72 Inch White Screen \$25

High Definition Projector: HDMI Compatible \$125

Microphone & Speaker: \$50

Sound System & Speakers for use with your personal iPod, iPad, iPhone
or other compatible device: \$150

The Gables at Chadds Ford

Event Contract

Thank-you for booking your special event at The Gables at Chadds Ford. To ensure a successful event, the following policies have been established:

Banquet Event Order: A Banquet Event Order (BEO) and Financial outlining all details and charges of your event will be completed for each event and must be approved by the person coordinating the event at least **14 days** prior to the date of your event.

Food and Beverage Order: All food and beverage must be purchased through The Gables at Chadds Ford unless otherwise agreed to in writing by both parties.

Third-Party Vendors: The use of third party vendors must be approved in writing by The Gables at Chadds Ford. A list of approved vendors hired by the event host, including contact name, company name, address and telephone number must be provided to The Gables at Chadds Ford at least **14 days** prior to your event.

Menu Selections: Prices are subject to change with notice up to **60 days** prior to your event date. Prices are guaranteed for menu selections included in the Banquet Event Order **60 days** prior to your event. In the event of a price change, you will be notified immediately. The price change will be sent to you and the Banquet Event Order will be re-submitted. Menu selections are required **14 days** prior to your event.

Guarantee of Attendance: A guaranteed number of guests attending the event is required the **Monday** prior to your event. If the final guarantee is not given by the specified deadline above, the initial expected attendance figure will be considered the guaranteed number. Once the final guarantee is given, you will be charged for that number, even if fewer guests attend. Final charges will include the guaranteed count plus the number of actual guests in attendance over the guaranteed count.

Smoking is only permitted on the outside patio areas. No smoking is permitted in the building.

Initial Deposit: Event space is not contractually obligated until a signed contract and nonrefundable initial deposit are received by The Gables at Chadds Ford. Deposit payments may be made by credit card, certified check or cash. This deposit will be deducted from your final bill.
Initial Deposit Required for January, February, March, December

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Daytime	\$500	\$250	\$250	\$250	\$250	\$250	\$400
Evening	\$500	\$250	\$250	\$250	\$250	\$1200	\$2000

Initial Deposit Required for April, May, June, July, August, September, October, November

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Daytime	\$600	\$250	\$250	\$250	\$250	\$250	\$800
Evening	\$1500	\$250	\$250	\$250	\$250	\$2600	\$4000

Final Deposit: 2 months prior to your event a final deposit of 75% of the estimated total cost of your event including rental fees, food, alcohol and gratuity is due. This amount is based on the average price of an event at The Gables at Chadds Ford which is \$50 per person for a daytime event and \$80 per person for an evening event. This deposit will be deducted from your final bill.

Event Charges and Payments: Final payment amount is due at least 72 hours prior to your event. If you have a bar package that is based on consumption, the bar portion of your payment is due at the conclusion of your event, all other payments are due at least 72 hours prior to your event. Payments may be made by credit card, certified check or cash. A 1% discount will be applied to the gratuity for payments made by check or cash, if all payments are made by this method. The 1% savings will be applied to the gratuity on your final bill.

Cancellations: Deposits will not be refunded in the event of a cancellation. Events that are cancelled within 1 month of the event date will be charged 100% of the estimated rental fees, food, alcohol and gratuity using the approximate number of guests stated on the signed contract.

Alcohol Service: No liquor will be served to minors. Anyone under the age of 21 drinking alcohol will be asked to leave, including the adult who provided the minor with the alcohol. There are no exceptions. The Gables at Chadds Ford also reserves the right to deny liquor to any individuals deemed visibly intoxicated.

Room Rental and Miscellaneous Charges: Room rental charges, labor charges and equipment rental charges are based on the room rented, the duration of the event, the number of attendees

and the equipment requested. Any and all room rental and miscellaneous charges will be identified in the Banquet Event Order.

Sales Tax and Gratuity: All food, non-alcoholic beverages, room fees, ceremony fees and other applicable fees are subject to 6% Pennsylvania sales tax. A 21% gratuity will be added to all food, alcoholic and non-alcoholic beverage charges if all payments are made by credit card. A 20% gratuity will be added if all payments are made by certified check or cash.

Property Damages and Losses: The contract signer will be responsible for the cost of any damage, theft or destruction to The Gables at Chadds Ford and its premises by attendees and other persons at the event including third party vendors hired by the event host. The Gables at Chadds Ford will not be held responsible for items lost, stolen, damaged or left on the premises by event guests. All children must be supervised by an adult at all times.

Room Setup and Decorations: Any and all room setup changes, decorations and displays must be approved in writing by The Gables at Chadds Ford prior to the event, and removed the day of the event. This includes interior and exterior signage, banners and room decorations not normally present on the premises. A set up or service fee may apply. Please consult with your Event Coordinator.

By signing below I acknowledge that I have read, understand and agree to the policies and conditions set forth in this contract.

Signature of person paying deposit _____ Today's Date _____

Print Name _____ Phone Number _____

Email _____ Alternate Phone Number _____

Initial Deposit Amount _____ Form of Payment _____ Date of Payment _____

Final Deposit Amount _____ Due Date for Final Deposit _____

Date of Event _____ Day of the Week _____

Start Time of Event _____ End Time of Event _____ Approximate no. of guests _____

Type of Event _____

Name of Person Coordinating Event if different than person paying deposit _____

Coordinator's Phone _____ Alternate Phone _____

Coordinator's Email _____

First and Last Name(s) of the Guest(s) of Honor _____