

# Congratulations!

## You're getting married!

We would like to thank you for considering the Concordville Inn and Best Western Plus 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.

610-459-2230

Banquet Chef  
Artemio Fuerte

Director of Wedding Sales  
Diana McLimans

General Manager  
Larry Silvestri

Social Event Specialists  
Erica Angeline  
Becky Slobodjian  
Julia Kline



Banquet Managers  
Juan Bustos  
Joseph Napoli

Beverage Manager  
Christine Saunders

**CONCORDVILLE**  
Inn, Hotel and Conference Center

## BASIC INFORMATION

Concordville Inn offers three elegant appointed ballrooms to select from with a maximum seating capacity of 65 to 300 guests with dancing.

Deposit at time of booking - GOLD: \$1,500.00  
VICTORIA: \$750.00  
ALEXANDER: \$750.00

Second deposit (10 months prior to reception) -  
GOLD: \$1,000.00  
VICTORIA: \$500.00  
ALEXANDER: \$500.00

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

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

Gold Ballroom, Victoria Ballroom and Alexander Ballroom minimum guarantee:

	<b>GOLD/PLATINUM PACKAGE</b>	<b>SILVER PACKAGE</b>
Saturday Evening -	GOLD: 140 Adults	GOLD: 145 Adults
Friday Night, Saturday Afternoon and Sunday -	GOLD: 120 Adults	GOLD: 130 Adults

\*Minimum guarantee Victoria and Alexander Ballrooms 65 adults. Minimum guarantees may be lowered on seasonal basis.

Minimum Guarantee is 65 adults in order to utilize the Wedding Package.

If the Sales Office has lowered the minimum number of guests listed above, additional per person charge will apply.

Any items supplied by outside vendors need to be removed from Concordville property within 1 hour of Friday, Saturday and Sunday afternoon receptions, and within 8 hours of evening receptions. Delivery times from outside vendors need to be coordinated with a Sales Manager. All Deposits and Final Payments must be Cash or Cashiers Check (Credit Cards Not Accepted).

Final Number of guests and final payment is due to Sales Office 7 days prior to wedding.

**\*ROOM RENTAL FEES DO NOT APPLY**

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

**PRIVATE ROOMS FOR ENGAGEMENT DINNERS, BRIDAL SHOWERS AND REHEARSAL DINNERS ARE AVAILABLE.**

# 2020 - 21 CONCORDVILLE WEDDING PACKAGE(A)

PAGE 2

STANDARD AMENITIES

PAGE 3

ENHANCE YOUR SPECIAL DAY

PAGE 4

BEVERAGE SELECTIONS

PAGES 5-8

SILVER WEDDING PACKAGE

PAGES 9-12

GOLD WEDDING PACKAGE

PAGES 13-16

PLATINUM WEDDING PACKAGE

PAGES 17-21

REHEARSAL DINNER PACKAGE

PAGE 22

HOTEL INFORMATION AND VENDOR SUGGESTIONS

# WEDDING PACKAGE 2020 - 21(A)

## Winter Discounts

Fridays, Saturday Afternoons,  
Saturday Evenings and Sundays  
Late December - February

### Silver Package

10% Discount

### Gold and Platinum Package

18% Discount

## Friday - Saturday Afternoons - Sunday

### Silver Package

7% Discount

### Gold and Platinum Package

12% Discount

## Summer Discounts

Saturday Evenings  
July and August

### Silver Package

7% Discount

### Gold and Platinum Package

12% Discount

*(Package minimum must be met for all discounts)*

## STANDARD AMENITIES FOR ALL PACKAGES

### 5 Hour Reception

- Experienced Wedding Specialist, Maitre D' and Captain to Provide Exceptional Professional Guidance
- Separate Cocktail Reception Area for Bridal Party During Cocktail Hour
- White Glove Service
- "The Master's Baker" Custom Wedding Cake: Choice of Flavor, Design and Fresh White Floral Top
- Fully Dressed and Decorated Bridal Table and Cake Table
- Full Length Chardonnay Elizabeth Damask Table Linen
- Coat Attendant (Seasonal)
- Complimentary King Suite for the Newlyweds, Pending Availability, with Complimentary Bottle of Champagne
- Special Overnight Rates for Out of Town Guests
- Tasting for Four Guests - Tasting Includes Appetizer, Salad and Entrée (Some Entrées May Not Be Available for Tasting, Alcohol and Gratuity Not Included, Additional Guest \$32.00 Per Guest). Tasting By Appointment Only (Taste Additional Entrée Only \$16.00 Per Entrée)
- Flower Arrangements - One Glass Vase for Each Guest Table, Name Card Table Arrangement and Cocktail Tables with All White Fresh Seasonal Flowers (Floral Arrangements are Property of Concordville Inn - Concordville Inn will credit \$2.50 Per Person Inclusive If All Flowers are Supplied by Client).
- Complimentary Parking
- Acrylic Charger Plates
- Gold Chiavari Chairs - Gold Ballroom Only  
Victoria and Alexander Ballrooms Include a Chardonnay Elizabeth Damask Chair Cover (Subject to Change)
- Childrens Menu - (12 and under and maximum 12 children) Grilled Chicken Breast, Chicken Tenders, Grilled Cheese or Cheeseburger and All Served with Fries \$30.00 Per Child Inclusive. Filet Mignon or Prime Rib \$40.00 Per Child Inclusive
- Vendor Meals - Please Consider Providing Your Vendors: Assorted Croissant Sandwiches, Potato Chips, Cookies, Sodas and Bottled Water \$20.00 Per Person Inclusive or Hot Entrée Being Served at Wedding \$40.00 Per Person Inclusive
- No Additional Charge for a Choice of 2 Preselected Entrées, \$2.50 Per Person Inclusive Additional Charge for Choice of 3 Preselected Entrées (Final Number of each Entrée must be given to the Sales Office 7 Days Prior).

# ENHANCE YOUR SPECIAL DAY(A) CEREMONY

\$4.00 Per Guest For One Hour

Ceremony will be scheduled one hour prior to reception start time  
Includes white garden chair ceremony set-up  
Includes Maitre d'

---

## CEREMONY REHEARSAL AT CONCORDVILLE

Concordville Inn would be happy to host your Wedding Ceremony Rehearsal for your special day.  
Options For Your Ceremony Rehearsal includes the following:

### OPTION 1

One Hour

Private room to rehearse your ceremony  
Banquet Maitre d' to assist coordinating with your Officiant  
\$110.00

### OPTION 2

One and a half hours

Private room to rehearse your ceremony  
Banquet Maitre d' to assist coordinating with your Officiant.  
Refreshments of bottled water and assorted sodas. International cheese and crackers.  
Assorted fresh vegetable crudite with dip.  
*Add beer and wine \$9.50 pp*  
*\$200.00 (Maximum of 20 guests),*  
*\$100.00 for each additional half hour*

---

## ADDITIONS

Custom Ice Carvings - Starting at \$500.00

Restroom Attendant \$125.00

Additional Bar and Bartender \$300.00

**Additional Bar Service** - Half Hour \$5.50 pp - Sodas Only \$4.00 pp - Full Hour \$8.50 pp - Sodas Only \$6.00 pp

Overtime (Above the 5 hours with no bar service) - Half Hour \$3.50 pp Full Hour \$4.50 pp

Early Access to Ballroom - Please see your Sales Manager for pricing and availability

---

## KEEP THE PARTY GOING AT THE TERRACE OR THE CONCORDVILLE BAR AND GRILLE

Late Night Menu Featuring Pizzas, Hoagies, Cheese Steak Eggrolls and more available for your guests.

Contact your Sales Manager for full menu details for your after party.

All items must be ordered by final payment and no outside food is permitted

---

**All of the above are subject to tax and service charge unless noted.**

# PREMIUM/SUPER PREMIUM BEVERAGE SELECTIONS 2020 - 21(A)

*\* Additional Super Premium Liquor and Beer Selections  
Included in Gold and Platinum Packages Only*

*Upgrade Silver Package to Super Premium for \$8.00 Per Person Plus 20% Service Charge*

## VODKA

Absolut  
Tito's  
Smirnoff  
Smirnoff Citrus, Raspberry and Vanilla  
\*Belvedere  
\*Ketel One

## GIN

Tanqueray  
Beefeaters  
\*Bombay Sapphire

## RUM

Bacardi  
Malibu  
Captain Morgan  
\*Myers Dark Rum

## WHISKEY

VO  
Seagram's 7  
Jack Daniels  
\*Crown Royal  
\*Jameson

## SCOTCH

Dewar's White Label  
J&B  
\*Johnny Walker Black

## BOURBON

Jim Beam  
Old Grand-Dad  
\*Bulleit

## TEQUILA

Jose Cuervo

## MARTINIS

Dry Vermouth  
Sweet Vermouth  
Apple Pucker  
Peach Schnapps  
Raspberry Liquor

## CORDIALS

Amaretto Disaronno  
Kahlúa  
Sambuca Romana  
Christian Brothers Brandy  
Southern Comfort  
\*Bailey's Irish Cream

## WINES/CHAMPAGNE

Pinot Grigio  
Chardonnay  
White Zinfandel  
Sauvignon Blanc  
Cabernet  
Merlot  
Pinot Noir  
House Champagne  
White Claw Hard Seltzer

## MIXERS

Bottled Sodas  
Juices  
Rose's Lime Juice  
Grenadine  
Sour Mix

Create Your Own Signature Drink Using Liquor Selection From Above That is Included in Your Package.

## BEER SELECTIONS

Coors Light, Miller Light, Yuengling Lager, NA Claustaler

*Silver Package - Please select one additional option.*

*Gold and Platinum Packages - Please select an additional two options.*

### REGIONAL

\*Dogfish Head 60 Minute IPA  
\*Sam Adams Seasonal  
\*Yards Brawler

### NATIONAL

Budweiser  
Bud Light  
Michelob Ultra  
Victory Hop Devil  
\*New Belgium Fat Tire  
\*Leinenkugel Seasonal

### INTERNATIONAL

Corona Light  
Corona Extra  
Heineken  
\*Stella Artois  
\*Blue Moon Belgian White

# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR SILVER PACKAGE

*Please see page two for Friday Evening, Saturday Afternoon, Sunday Evening  
and other Season Discounts*

## BAR SERVICES

*(See Beverage Selections Page)*

5 Hour Premium Open Bar  
Bar Closes During Introductions  
"Signature Drink" for your "Special Day"

## CHAMPAGNE

Champagne Toast

## HORS D'OEUVRES

*Unlimited for 1 hour*

### CONCORDVILLE SILVER BUFFET HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers and Flat Breads  
Assortment of Grilled Vegetables Drizzled with Balsamic Reduction  
Warm Spinach and Artichoke Dip Served with Garlic Toast Points

### UNLIMITED HOT BUTLERED HORS D'OEUVRES

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom Crowns,  
Spinach Turnovers, Spicy Beef Pockets

### ADDITIONAL BUTLERED HOT HORS D'OEUVRES

*1 Piece Per Person*

Concordville Inn Crab Balls Served with Cocktail Dipping Sauce,  
Cheesesteak Spring Rolls, Clams Casino,  
Chicken Wonton, Ahi Tuna Skewers with Wasabi Cream

*(Hors D'Oeuvres subject to change)*

# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR SILVER PACKAGE

## SOUPS AND SALADS

*Select One.*

*Select Two, Additional 5.00 pp Inclusive*

### SOUPS

**WILD MUSHROOM BISQUE**

**MARYLAND CRAB BISQUE**

**NEW ENGLAND CLAM CHOWDER**

**TRADITIONAL WEDDING SOUP WITH MEATBALLS**

**SHRIMP TOMATO BASIL BISQUE**

### SALADS

**ARCADIAN MIX SALAD**

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

**CLASSIC CAESAR SALAD**

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

**CLASSIC BLUE CHEESE HOUSE WEDGE**

Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese crumbles and balsamic reduction

## ENTREES

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

### HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

### CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

### SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce  
Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

### CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

### CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

### NORTH ATLANTIC SALMON

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter or crab piccata sauce

Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

Crab Piccata Sauce +\$4.00 PP Additional

### STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, pineapple mango salsa, or crab piccata sauce

Gold Ballroom \$105 Victoria Ballroom \$100 Alexander Ballroom \$98

Crab Piccata Sauce +\$4.00 PP Additional



# SATURDAY EVENING RECEPTION 2020 - 21(A)

## 5 HOUR SILVER PACKAGE

### ENTREES

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

#### **FILLET OF SALMON OR FLOUNDER WASHINGTON**

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial  
Gold Ballroom \$111 Victoria Ballroom \$106 Alexander Ballroom \$104

#### **CONCORDVILLE INN FAMOUS BROILED CRAB CAKES**

Two housemade jumbo lump crab cakes served with a chipotle remoulade  
Gold Ballroom \$111 Victoria Ballroom \$106 Alexander Ballroom \$104

#### **VEAL OSCAR**

Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce  
Gold Ballroom \$113 Victoria Ballroom \$108 Alexander Ballroom \$106

#### **CENTER CUT FILET MIGNON**

6 oz. Charbroiled center cut filet, served with a rich bordelaisie sauce, béarnaise sauce or blue cheese compound butter  
Gold Ballroom \$115 Victoria Ballroom \$110 Alexander Ballroom \$108

#### **CENTER CUT SIRLOIN**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze  
Gold Ballroom \$112 Victoria Ballroom \$107 Alexander Ballroom \$105

#### **SLOW ROASTED PRIME RIB OF BEEF - AU JUS**

Served with horseradish mousse  
Gold Ballroom \$114 Victoria Ballroom \$109 Alexander Ballroom \$107

#### **VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTOBELLO NAPOLEON**

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce  
Gold Ballroom \$107 Victoria Ballroom \$102 Alexander Ballroom \$100

## DUETS

#### **CHICKEN PICCATA/SEAFOOD**

Sautéed boneless chicken breast finished with a piccata sauce and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$110 Victoria Ballroom \$105 Alexander Ballroom \$103

#### **CHICKEN EN CROUTE**

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce  
Gold Ballroom \$109 Victoria Ballroom \$104 Alexander Ballroom \$102

#### **SURF AND TURF**

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce  
Market Price

#### **ACCOMPANIMENTS**

Fresh Baked Rolls and Butter

#### **STARCH**

*Select One*

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato  
Garlic and Horseradish Mashed Potatoes,  
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,  
Double Baked Loaded Stuffed Potatoes

#### **CENTER CUT FILET/SEAFOOD**

6 oz. center cut filet mignon served with béarnaise sauce or a blue cheese compound butter and a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$122 Victoria Ballroom \$117 Alexander Ballroom \$115

#### **SIRLOIN/SEAFOOD**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$117 Victoria Ballroom \$112 Alexander Ballroom \$110

#### **FILET OSCAR**

Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce  
Gold Ballroom \$122 Victoria Ballroom \$117 Alexander Ballroom \$115

#### **VEGETABLE**

*Select One*

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter  
Steamed Fresh Medley of Seasonal Vegetables  
Italian Style Green Beans Finished with Pinenuts  
Broccoli and Baby Carrots  
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil



# SATURDAY EVENING RECEPTION 2020 - 21(A)

## 5 HOUR SILVER PACKAGE

### 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 Coffee  
Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,  
Non-Alcoholic Flavored Syrups, Cinnamon and Nutmeg.

### WEDDING CAKE

Your custom appointed wedding cake will be sliced and served buffet style along with Fresh Berries, Whipped Cream, Powdered Sugar, Raspberry, Chocolate and Caramel Sauce to enhance your cake flavor.

### SWEET ENDINGS

Available to enhance your sweet tooth.

**FRESH FRUIT KABOBS DISPLAY 3.50 each Min 50**

#### **SELECTION OF INDIVIDUAL MINI DESSERTS**

- Chocolate Mousse in Chocolate Cups  
3.00 each (Min of 25)
- Chocolate-Covered Strawberries  
2.50 each (Min of 25)
- Large Cannolis 3.50 each (Min of 25)
- Assorted Cheesecake Pops  
2.75 each (Priced as an assortment  
with a min of 50 pieces)

#### **ASSORTMENT OF MINI DESSERTS**

- Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars |  
Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks |  
Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars  
2.75 each (Priced as an assortment with a min of 50 pieces)

#### **SELECTION OF DESSERTS**

Min 25 pieces  
4.50 each

#### **NEW YORK STYLE CHEESECAKE**

Extra thick cut served with fresh strawberries,  
whipped cream, powdered sugar and finished  
with a raspberry sauce

#### **SNICKERS CHOCOLATE TRUFFLE**

A layer of fudge cake with chocolate mousse, caramel,  
peanuts, chocolate bits and snickers bar chunks

#### **DARK SIDE OF THE MOON**

Rich fudge cake soaked with coffee liqueur, filled with  
chocolate mousse and laced in whipped dark chocolate  
ganache. Topped with a chocolate crescent moon

#### **CUP CAKES**

- Reese's Peanut Butter | Chocolate on Chocolate |  
Red Velvet | Vanilla  
2.75 each (Priced as an assortment  
with a min of 50 pieces)

#### **MINI DESSERT CUPS**

- Tiramisu | Raspberry | Lemon | Triple Chocolate  
2.50 each (Priced as an assortment  
with a min of 50 pieces)

#### **TRIPLE CHOCOLATE MOUSSE**

A thin layer of chocolate and white chocolate mousse,  
surrounded with striped silpot and decorated  
with white chocolate accents

#### **CANNOLI CAKE**

Three layers of vanilla cake with cannoli and whip cream  
icing finished with chocolate chips and mini cannoli

#### **TIRAMISU**

Coffee and kahlua soaked savoiardi biscuits  
with a mascarpone and cream cheese blend topped  
with cocoa and chocolate flakes

*Prices for Sweet Endings are per piece, subject to change and  
are subject to 6% sales tax and 20% service charge*

# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR GOLD PACKAGE

Please see page two for Friday Evening, Saturday Afternoon, Sunday Evening and other Season Discounts

## BAR SERVICES

(See Beverage Selections Page)

5 Hour Super Premium Open Bar

Bar Closes During Introductions

"Signature Drink" for your "Special Day"

## CHAMPAGNE/WINE SERVICES

Champagne Toast

Merlot and Chardonnay Served  
Throughout Dinner

## CONCORDVILLE GOLD BUFFET HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers  
and Flat Breads

Assortment of Grilled Vegetables Drizzled  
with Balsamic Reduction

Warm Spinach and Artichoke Dip Served with Garlic Toast Points  
Pesto, Tomato, Crab and Locatelli Bruschetta  
(with and without crab)

## BUTLERED HOT HORS D'OEUVRES

(Unlimited)

### SEAFOOD

Ahi Tuna Skewer with Wasabi Cream

Clams Casino

Cozy Shrimp

Scallops Wrapped in Bacon

Stuffed Mushrooms with Crabmeat

### BEEF

New Zealand Rack of Lamb with Mint Demi Glaze and

Cocktail Franks En Croute

Beef and Mushroom Crowns

Spicy Beef Pockets

### CHICKEN

Chicken Cordon Bleu

Sesame Chicken Skewer

Chicken Wontons

### VEGETARIAN

Spanakopita in Filo

Crispy Spinach Turnover

Four Cheese Puff

Hors D'oeuvres Subject To Change

## ACTION STATIONS

Select Two  
Includes Attendant

### CRABCAKE STATION

Lump Crabmeat Moistened with Concordville's Signature Blend  
of Herbs and Seasonings Pan Seared to Order and Served with  
Cocktail and Tartar Sauce

### SOUTH OF THE BORDER STATION

Choice of One -

**Blackened Baja Fish Soft Shell Tacos** Lightly Blackened Mahi  
Mahi Served Over Shredded Lettuce and Finished with Mango  
Salsa and Lime Crema

**BBQ Pulled Pork Soft Shell Tacos** Slow Roasted BBQ Pulled  
Pork Served Over a Cilantro Jalapeño Cabbage and Topped  
with Monterey Jack Cheddar Cheese Blend and Frizzled Onions

### SLIDER STATION

Choice of One -

**BBQ Sliders** Seasoned Pork Pulled Off the Bone Then Simmered  
in BBQ Sauce, Finished with Red Cabbage Slaw

**Crab Cake Sliders** Mini Crab Cakes Made with Our Award  
Winning Crab Imperial and Finished with Remoulade Sauce

**Beef Sliders** Seasoned, Hand Pattied and Grilled, Finished with  
Your Choice of Cheese and Fried Onions

**Buffalo Chicken Sliders** Grilled Breast of Chicken Finished with  
a Crumbled Bleu Cheese, Tangy Buffalo Sauce and  
Ranch Dressing

### ANTIPASTO SALAD STATION

A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa  
Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated  
Artichokes, Roasted Red Peppers, Grilled Vegetables with  
Balsamic Vinaigrette, Kalamata Olives, Anchovies and Sliced  
Rustic Breads and Gourmet Crackers

### FAJITA STATION

Marinated Chicken or Beef Grilled and Sliced into Strips  
Served with Guacamole, Salsa, Shredded Monterey Jack  
Cheese, Sautéed Onions, Bell Peppers, Sour Cream and Sliced  
Jalapeño Peppers with Soft Tortillas

### SHRIMP SCAMPI PASTA STATION

Tender Baby Shrimp Sautéed with Garlic, White Wine and  
Lemon Juice Served with Rice Pilaf

# SATURDAY EVENING RECEPTION 2020 - 21(A)

## 5 HOUR GOLD PACKAGE

### SOUPS, SALADS AND PASTAS

*Select One.*

*(Select Two, Additional 3.50 pp Inclusive)*

#### SOUPS

**TRADITIONAL WEDDING SOUP WITH MEATBALLS**

**SHRIMP TOMATO BASIL BISQUE**

**MARYLAND CRAB**

**CRAB BISQUE**

**LOBSTER BISQUE**

#### SALADS

##### ARCADIAN HOUSE SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with balsamic vinaigrette

##### CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

##### CLASSIC BLUE CHEESE HOUSE WEDGE

Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with bleu cheese crumbles and drizzled with balsamic reduction

##### ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery and red pepper tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

##### MEDITERRANEAN SALAD

Arugula topped with cucumbers, red onions, tomatoes, peppers, kalamata olives and seasonings, garnished with feta cheese, croutons and northern Italian with basil and romano

##### HARVEST SALAD

Romaine, napa cabbage and arcadian mix topped with sundried cranberries, granny smith apples, tomatoes, red onions, feta cheese and served with poppyseed dressing

#### PASTAS

##### SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta

##### LOBSTER RAVIOLI

Tomato blush sauce

##### PENNE POMODORO

Penne pasta, fresh tomato basil sauce, balsamic drizzle, shaved parmesan reggiano cheese

##### RUSTIC TORTELLINI

Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, shaved locatelli cheese

#### ENTREES

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

##### HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125

##### CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125

##### SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce  
Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125

##### CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction  
Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125

##### CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125

##### NORTH ATLANTIC SALMON

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter or crab piccata sauce

Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125  
Crab Piccata Sauce +\$4.00 PP Additional

##### STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, pineapple mango salsa, or crab piccata sauce

Gold Ballroom \$132 Victoria Ballroom \$127 Alexander Ballroom \$125  
Crab Piccata Sauce +\$4.00 PP Additional

# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR GOLD PACKAGE

## ENTREES

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

### **FILLET OF SALMON OR FLOUNDER WASHINGTON**

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial  
Gold Ballroom \$138 Victoria Ballroom \$133 Alexander Ballroom \$131

**CONCORDVILLE INN FAMOUS BROILED CRAB CAKES**  
Two housemade jumbo lump crab cakes served with a chipotle remoulade  
Gold Ballroom \$138 Victoria Ballroom \$133 Alexander Ballroom \$131

### **VEAL OSCAR**

Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce  
Gold Ballroom \$140 Victoria Ballroom \$135 Alexander Ballroom \$133

### **CENTER CUT SIRLOIN**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze  
Gold Ballroom \$142 Victoria Ballroom \$137 Alexander Ballroom \$135

### **SLOW ROASTED PRIME RIB OF BEEF - AU JUS**

Served with horseradish mousse  
Gold Ballroom \$139 Victoria Ballroom \$134 Alexander Ballroom \$132

### **VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTOBELLO NAPOLEON**

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce  
Gold Ballroom \$134 Victoria Ballroom \$129 Alexander Ballroom \$127

### **CENTER CUT FILET MIGNON**

6oz. Charbroiled center cut filet, served with a rich bordelaisie sauce, béarnaise sauce or blue cheese compound butter  
Gold Ballroom \$142 Victoria Ballroom \$137 Alexander Ballroom \$135

## DUETS

### **CHICKEN PICCATA/SEAFOOD**

Sautéed boneless chicken breast finished with a piccata sauce and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$138 Victoria Ballroom \$133 Alexander Ballroom \$131

### **CHICKEN EN CROUTE**

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce  
Gold Ballroom \$136 Victoria Ballroom \$131 Alexander Ballroom \$129

### **SURF AND TURF**

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce  
Market Price

### **ACCOMPANIMENTS**

Fresh Baked Rolls and Butter

### **STARCH**

*Select One*

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato  
Garlic and Horseradish Mashed Potatoes,  
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,  
Double Baked Loaded Stuffed Potatoes

### **CENTER CUT FILET/SEAFOOD**

6 oz. center cut filet mignon served with béarnaise sauce or a blue cheese compound butter and a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$148 Victoria Ballroom \$143 Alexander Ballroom \$141

### **SIRLOIN/SEAFOOD**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$144 Victoria Ballroom \$139 Alexander Ballroom \$137

### **FILET OSCAR**

Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce  
Gold Ballroom \$149 Victoria Ballroom \$144 Alexander Ballroom \$142

### **VEGETABLE**

*Select One*

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter  
Steamed Fresh Medley of Seasonal Vegetables  
Italian Style Green Beans Finished with Pinenuts  
Broccolini and Baby Carrots  
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR GOLD PACKAGE

## DESSERT BAR

Select One

1.5 Hours

### OPTION 1

#### **Fresh Fruit Kabobs Display**

#### **Selection of Individual Mini Desserts**

Chocolate Mousse in Chocolate Cups | Chocolate-Covered Strawberries | Cannolis | Assorted Cheese Cake Pops | Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars | Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks | Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars

#### **Cup Cakes**

Reese's Peanut Butter | Chocolate on Chocolate | Red Velvet | Vanilla

#### **Mini Dessert Cups**

Tiramisu | Raspberry | Lemon | Triple Chocolate

### OPTION 2

#### **Flambé Bananas Foster**

(Attendant \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum Served Over Vanilla Ice Cream

### OPTION 3

#### **Flambé Apple Crisp**

(Attendant \$75.00 Each)

Granny Smith Golden Delicious Apples Flambéed with Tuaca and Applejack Brandy Served Over Vanilla Ice Cream and Topped with Toffee Cashews

### OPTION 4

#### **Flaming Crepe Bar**

(Attendant \$75.00 Each)

Featuring our Bananas Foster Crepe, Cannoli Crepe or Guest May Create Their Own Crepe with an Assortment of Fillings Including Bananas, Strawberries, Blueberries, Chocolate Chips, Ricotta, Chocolate Mousse Whipped Cream, Powdered Sugar and Chocolate, Caramel and Strawberry Sauce  
Add Vanilla Ice Cream \$2.25 Per Person

### OPTION 5

#### **Boardwalk Waffle and Ice Cream**

(Attendant \$95.00 Each)

Freshly Made Mini Belgian Waffles Served with Vanilla Ice Cream, Whipped Cream, Powdered Sugar, Strawberry, Chocolate and Caramel Sauce  
Add Funnel Cake \$2.00 Per Person

(Offer Both Option 2 and Option 3  
\$4.00 Per Person Inclusive)

## 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 Coffee Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon and Nutmeg.

## WEDDING CAKE

Serving Options for Your Custom Wedding Cake

### OPTION 1

Cut and Displayed with Your Dessert Bar

### OPTION 2

Partially Cut and Displayed with Your Dessert Bar with the Remainder Being Placed in Individual Boxes for Your Guests to Enjoy at Home.

### OPTION 3

Entire Cake May Be Cut and Placed in Individual Boxes for All Your Guests to Enjoy at Home.

## SWEET ENDINGS

Available to enhance your sweet tooth.

**Fresh Fruit Kabobs Display** 3.50 each Min 50

#### **Selection of Individual Mini Desserts**

\*Chocolate Mousse in Chocolate Cups 3.00 each (Min of 25)

\*Chocolate-Covered Strawberries 2.50 each (Min of 25)

\*Large Cannolis 3.50 each (Min of 25)

\*Assorted Cheesecake Pops 2.75 each (Priced as an assortment with a min of 50 pieces)

#### **Assortment of Mini Desserts**

Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars | Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks | Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars 2.75 each (Priced as an assortment with a min of 50 pieces)

#### **Cup Cakes**

Reese's Peanut Butter | Chocolate on Chocolate | Red Velvet | Vanilla 2.75 each (Priced as an assortment with a min of 50 pieces)

#### **Mini Dessert Cups**

Tiramisu | Raspberry | Lemon | Triple Chocolate 2.50 each (Priced as an assortment with a min of 50 pieces)

#### **Selection of Desserts**

Min 25 pieces 4.50 each

**New York Style Cheesecake** Extra thick cut, served with fresh strawberries, whipped cream, powdered sugar and finished with a raspberry sauce

**Snickers Chocolate Truffle** A layer of fudge cake with chocolate mousse, caramel, peanuts, chocolate bits and Snickers bar chunks

**Dark Side of the Moon** Rich fudge cake soaked with coffee liqueur, filled with chocolate mousse and laced in whipped dark chocolate ganache. Topped with a chocolate crescent moon

**Triple Chocolate Mousse** A thin layer of chocolate and white chocolate mousse, surrounded with striped silpot and decorated with white chocolate accents

**Cannoli Cake** Three layers of vanilla cake with cannoli and whipped cream icing finished with chocolate chips and mini cannoli

**Tiramisu** Coffee and kahlua soaked savoiardi biscuits with a mascarpone and cream cheese blend topped with cocoa and chocolate flakes

*Prices for Sweet Endings are per piece, subject to change and are subject to 6% sales tax and 20% service charge*



# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR PLATINUM PACKAGE

Please see page two for Friday Evening, Saturday Afternoon, Sunday Evening and other Season Discounts

## BAR SERVICES

(See Beverage Selections Page)

5 Hour Super Premium Open Bar

Bar Closes During Introductions

\*Signature Drink\* for your \*Special Day\*

## CHAMPAGNE/WINE SERVICES

Champagne Toast

Merlot and Chardonnay Served  
Throughout Dinner

## CONCORDVILLE PLATINUM BUFFET HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers  
and Flat Breads

Assortment of Grilled Vegetables Drizzled  
with Balsamic Reduction

Warm Spinach and Artichoke Dip Served with Garlic Toast Points  
Pesto, Tomato, Crab and Locatelli Bruschetta  
(with and without crab)

### CHILLED SEAFOOD BAR

Snow Crab Claws, Assorted Smoked Fishes, Peel and Eat  
Shrimp, Lobster Salad, Chilled Lemon Infused New Zealand  
Mussels with Sweet Chili Mousse served around a custom  
one block ice carving.

## BUTLERED HOT HORS D'OEUVRES

Unlimited

### SEAFOOD

Ahi Tuna Skewer with Wasabi Cream

Clams Casino

Cozy Shrimp

Scallops Wrapped in Bacon

Stuffed Mushrooms with Crabmeat

### BEEF

New Zealand Rack of Lamb with Mint Demi Glaze and

Cocktail Franks En Croute

Beef and Mushroom Crowns

Spicy Beef Pockets

Petite Veal, Pork, Chicken Meatballs with a Port Wine Sauce

### CHICKEN

Chicken Cordon Bleu

Sesame Chicken Skewer

Chicken Wontons

### VEGETARIAN

Spanakopita in Filo

Crispy Spinach Turnover

Four Cheese Puff

Hors D'oeuvres Subject To Change

## ACTION STATIONS

Select Two, Includes Attendant.

### CRABCAKE STATION

Lump Crabmeat Moistened with Concordville's Signature Blend  
of Herbs and Seasonings Pan Seared to Order and Served with  
Cocktail and Tartar Sauce

### SOUTH OF THE BORDER STATION

Choice of One -

**Blackened Baja Fish Soft Shell Tacos** Lightly Blackened Mahi  
Mahi Served Over Shredded Lettuce and Finished with Mango  
Salsa and Lime Crema

**BBQ Pulled Pork Soft Shell Tacos** Slow Roasted BBQ Pulled  
Pork Served Over a Cilantro Jalapeño Cabbage and Topped  
with Monterey Jack Cheddar Cheese Blend and Frizzled Onions

### SLIDER STATION

Choice of One -

**BBQ Sliders** Seasoned Pork Pulled Off the Bone Then Simmered  
in BBQ Sauce, Finished with Red Cabbage Slaw

**Crab Cake Sliders** Mini Crab Cakes Made with Our Award  
Winning Crab Imperial and Finished with Remoulade Sauce

**Beef Sliders** Seasoned, Hand Pattied and Grilled, Finished with  
Your Choice of Cheese and Fried Onions

**Buffalo Chicken Sliders** Grilled Breast of Chicken Finished with  
a Crumbled Bleu Cheese, Tangy Buffalo Sauce and  
Ranch Dressing

### ANTIPASTO SALAD STATION

A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa  
Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated  
Artichokes, Roasted Red Peppers, Grilled Vegetables with  
Balsamic Vinaigrette, Kalamata Olives, Anchovies and Sliced  
Rustic Breads and Gourmet Crackers

### FAJITA STATION

Marinated Chicken or Beef Grilled and Sliced into Strips  
Served with Guacamole, Salsa, Shredded Monterey Jack  
Cheese, Sautéed Onions, Bell Peppers, Sour Cream and Sliced  
Jalapeño Peppers with Soft Tortillas

### SHRIMP SCAMPI PASTA STATION

Tender Baby Shrimp Sautéed with Garlic, White Wine and  
Lemon Juice Served with Rice Pilaf

# SATURDAY EVENING RECEPTION 2020 - 21(A)

## 5 HOUR PLATINUM PACKAGE

### SOUPS, SALADS AND PASTAS

*Select Two*

#### SOUPS

**TRADITIONAL WEDDING SOUP WITH MEATBALLS**

**SHRIMP TOMATO BASIL BISQUE**

**MARYLAND CRAB**

**CRAB BISQUE**

**LOBSTER BISQUE**

#### SALADS

##### ARCADIAN HOUSE SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with balsamic vinaigrette

##### CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

##### CLASSIC BLUE CHEESE HOUSE WEDGE

Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with bleu cheese crumbles and drizzled with balsamic reduction

##### ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery and red pepper tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

##### MEDITERRANEAN SALAD

Arugula topped with cucumbers, red onions, tomatoes, peppers, kalamata olives and seasonings, garnished with feta cheese, croutons and northern Italian with basil and romano

##### HARVEST SALAD

Romaine, napa cabbage and arcadian mix topped with sundried cranberries, granny smith apples, tomatoes, red onions, feta cheese and served with poppyseed dressing

#### PASTAS

##### SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine and lemon juice served over angel hair pasta

##### PENNE POMODORO

Penne pasta, fresh tomato basil sauce, balsamic drizzle, shaved parmesan reggiano cheese

##### LOBSTER RAVIOLI

Tomato blush sauce

##### RUSTIC TORTELLINI

Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, shaved locatelli cheese

#### ENTREES

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

##### HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152

##### CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152

##### SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce  
Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152

##### CHICKEN ROMA

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction  
Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152

##### CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152

##### NORTH ATLANTIC SALMON

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter or crab piccata sauce

Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152  
Crab Piccata Sauce +\$2.00 PP Additional

##### STRIPED BASS

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, pineapple mango salsa, or crab piccata sauce

Gold Ballroom \$159 Victoria Ballroom \$154 Alexander Ballroom \$152  
Crab Piccata Sauce +\$4.00 PP Additional



# SATURDAY EVENING RECEPTION 2020 - 21(A)

## 5 HOUR PLATINUM PACKAGE

### ENTREES

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

#### **FILLET OF SALMON OR FLOUNDER WASHINGTON**

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial  
Gold Ballroom \$165 Victoria Ballroom \$160 Alexander Ballroom \$158

**CONCORDVILLE INN FAMOUS BROILED CRAB CAKES**  
Two housemade jumbo lump crab cakes served with a chipotle remoulade  
Gold Ballroom \$165 Victoria Ballroom \$160 Alexander Ballroom \$158

#### **VEAL OSCAR**

Veal medallions topped with lump crabmeat and asparagus spears finished with a rich béarnaise sauce  
Gold Ballroom \$167 Victoria Ballroom \$162 Alexander Ballroom \$160

#### **CENTER CUT FILET MIGNON**

6 oz. Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce or blue cheese compound butter  
Gold Ballroom \$169 Victoria Ballroom \$165 Alexander Ballroom \$163

#### **CENTER CUT SIRLOIN**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze  
Gold Ballroom \$164 Victoria Ballroom \$159 Alexander Ballroom \$157

#### **SLOW ROASTED PRIME RIB OF BEEF - AU JUS**

Served with horseradish mousse  
Gold Ballroom \$166 Victoria Ballroom \$161 Alexander Ballroom \$159

#### **VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTOBELLO NAPOLEON**

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce  
Gold Ballroom \$161 Victoria Ballroom \$156 Alexander Ballroom \$154

## DUETS

#### **CHICKEN PICCATA/SEAFOOD**

Sautéed boneless chicken breast finished with a piccata sauce and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$165 Victoria Ballroom \$160 Alexander Ballroom \$158

#### **CHICKEN EN CROUTE**

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce  
Gold Ballroom \$163 Victoria Ballroom \$158 Alexander Ballroom \$156

#### **SURF AND TURF**

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce  
Market Price

#### **CENTER CUT FILET/SEAFOOD**

6 oz. center cut filet mignon served with béarnaise sauce or a blue cheese compound butter and a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$175 Victoria Ballroom \$170 Alexander Ballroom \$168

#### **SIRLOIN/SEAFOOD**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a baked stuffed shrimp or broiled crab cake or North Atlantic salmon or baked rockfish  
Gold Ballroom \$171 Victoria Ballroom \$166 Alexander Ballroom \$164

#### **FILET OSCAR**

Center cut filet mignon, topped with lump crabmeat, garnished with asparagus spears, finished with béarnaise sauce  
Gold Ballroom \$176 Victoria Ballroom \$171 Alexander Ballroom \$169

#### **ACCOMPANIMENTS**

Fresh Baked Rolls and Butter

#### **STARCH**

*Select One*

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato  
Garlic and Horseradish Mashed Potatoes,  
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,  
Double Baked Loaded Stuffed Potatoes

#### **VEGETABLE**

*Select One*

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter  
Steamed Fresh Medley of Seasonal Vegetables  
Italian Style Green Beans Finished with Pinenuts  
Broccoli and Baby Carrots  
Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

# SATURDAY EVENING RECEPTION 2020 - 21(A) 5 HOUR PLATINUM PACKAGE

## DESSERT BAR

1.5 Hours

### **Fresh Fruit Kabobs Display**

#### **Selection of Individual Mini Desserts**

Chocolate Mousse in Chocolate Cups | Chocolate-Covered Strawberries | Cannolis | Assorted Cheese Cake Pops | Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars | Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks | Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars

#### **Cup Cakes**

Reese's Peanut Butter | Chocolate on Chocolate | Red Velvet | Vanilla

#### **Mini Dessert Cups**

Tiramisu | Raspberry | Lemon | Triple Chocolate

## DESSERT ACTION STATION

*Select One*

1.5 Hours

### OPTION 1

#### **Flambé Bananas Foster**

(Attendant \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum Served Over Vanilla Ice Cream

### OPTION 2

#### **Flambé Apple Crisp**

(Attendant \$75.00 Each)

Granny Smith Golden Delicious Apples Flambéed with Tuaca and Applejack Brandy Served Over Vanilla Ice Cream and Topped with Toffee Cashews

### OPTION 3

#### **Flaming Crepe Bar**

(Attendant \$75.00 Each)

Featuring our Bananas Foster Crepe, Cannoli Crepe or Guest May Create Their Own Crepe with an Assortment of Fillings Including Bananas, Strawberries, Blueberries, Raspberries, Chocolate Chips, Ricotta, Chocolate Mousse Nutella, Whipped Cream, Powdered Sugar and Chocolate, Caramel and Strawberry Sauce  
Add Vanilla Ice Cream \$2.25 Per Person

### OPTION 4

#### **Boardwalk Waffle and Ice Cream**

(Attendant \$95.00 Each)

Freshly Made Mini Belgian Waffles Served with Vanilla Ice Cream, Whipped Cream, Powdered Sugar, Strawberry, Chocolate and Caramel Sauce  
Add Funnel Cake \$2.00 Per Person

(Offer Both Option 1 and Option 2  
\$4.00 Per Person Inclusive)

*Attendant fees and above subject to 6% sales tax and 20% service charge*

## 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 Coffee Mugs, Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon and Nutmeg.

## CAKE TINI BAR

Your custom appointed wedding cake will be sliced and served in a chilled martini glass along with Fresh Berries, Whipped Cream, Powdered Sugar, Raspberry, Chocolate and Caramel Sauce to enhance your cakes flavor.

## FLAMBE

## INTERNATIONAL COFFEE'S

2 Hours

(Attendant \$95.00 Each)

#### **Irish Coffee**

Irish Whiskey and Kahlua

#### **Concordville Coffee**

Grand Marnier and Kahlua

#### **Keoke Coffee**

Brandy and Kahlua

# 2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE(A)

Minimum 30 Guests

Prices subject to change for Rehearsal Dinner Packages only.

All Prices Subject to 6% Sales Tax and 20% Service Charge.

Entree Counts Due 3 Days Prior to Function

Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

## PACKAGE 1

\$49.00 Per Person

One Hour Premium Open Bar

One Wine Pouring

One Hour Premium  
Package 1

## PACKAGE 2

\$68.00 Per Person

Two Hours Premium Open Bar

One Wine Pourings

Two Hours Super Premium  
Package 2

## BAR SERVICES

(See Beverage Selections Page)

Additional Bar Service \$8.00 Per Hour/Person

## WINE

Chardonnay and Merlot - Served with Dinner

## HORS D'OEUVRES

### **BUFFET HORS D'OEUVRES**

Included in Package 1 and 2

International and Domestic Cheeses with Assorted Crackers and Flat Breads, Assortment of Grilled Vegetables Drizzled with Balsamic, Warm Spinach and Artichoke Dip Served with Garlic Toast Points

### **UNLIMITED HOT BUTLERED HORS D'OEUVRES**

Included in Package 2 Only

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom Crowns, Spinach Turnovers, Spicy Beef Pockets

### **ADDITIONAL BUTLERED HOT HORS D'OEUVRES**

Included in Package 2 Only

1 Piece Per Person

Concordville Inn Crab Balls, Served with Cocktail Dipping Sauce, Cheesesteak Spring Rolls, Clams Casino, Chicken Wonton

---

## SOUPS AND SALADS

Select One. Select Two Additional \$5.00 Per Person

### *SOUPS*

**WILD MUSHROOM BISQUE**

**MARYLAND CRAB BISQUE**

**NEW ENGLAND CLAM CHOWDER**

**TRADITIONAL WEDDING SOUP WITH MEATBALLS**

**SHRIMP TOMATO BASIL BISQUE**

### *SALADS*

#### **ARCADIAN MIX SALAD**

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons, and cucumbers. Served with a balsamic vinaigrette dressing

#### **CLASSIC CAESAR SALAD**

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese

#### **CLASSIC BLEU CHEESE WEDGE**

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, and bleu cheese crumbles. Accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

#### **ASIAN CASHEW SALAD**

Freshly shaved carrots, red onion, celery, and red peppers. Tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

#### **MEDITERRANEAN SALAD**

Red peppers, marinated artichokes, tomato wedges, kalamata olives, and feta cheese. Tossed in an herb vinaigrette atop romaine, arugula and radicchio

#### **HARVEST SALAD**

Romaine, napa cabbage and arcadian mix topped with sundried cranberries, granny smith apples, tomatoes, red onions, feta cheese and served with poppyseed dressing

# 2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE(A)

## ENTREES

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

### **HARVEST CHICKEN**

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

### **CHICKEN PICCATA**

A boneless breast of chicken simmered in a rich veloute, finished with a light lemon, capers and white wine cream sauce

### **SAUTEED BREAST OF CHICKEN MARSALA**

Finished with a Kennett Square mushroom marsala demi sauce

### **CENTER CUT SIRLOIN**

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze

### **SLOW ROASTED PRIME RIB OF BEEF - AU JUS**

Served with horseradish mousse

### **6 OZ CENTER CUT FILET**

Charbroiled center cut filet. Served with a rich bordelaise sauce, bernaise sauce, or bleu cheese compound butter

*\$9.00 pp Additional*

### **VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTOBELLO NAPOLEON**

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied with grilled vegetables layered with mozzarella cheese, served with a rich roasted red pepper sauce

### **CHICKEN ROMA**

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction

### **CHICKEN MEDITERRANEAN**

Seasoned grilled breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and mozzarella cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

### **STRIPED BASS**

Simply broiled with our own blend of Mediterranean seasoning of fresh lemon juice, olive oil, oregano and finished with a herb compound butter, pineapple mango salsa, or crab piccata sauce

Crab Piccata Sauce +\$2.00 PP Additional

### **FILLET OF SALMON OR FLOUNDER WASHINGTON**

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial

### **CONCORDVILLE INN FAMOUS BROILED OR FRIED CRAB CAKES**

Two housemade jumbo lump crab cakes served with cocktail and tartar sauce

## DUETS

### **CHICKEN PICCATA/SEAFOOD**

Sautéed boneless chicken breast finished with a piccante sauce and served with (select one) a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon

*Substitute 8oz. Sirloin for Chicken \$6.00 pp Additional*

*Substitute 6oz Center Cut Filet Mignon for Chicken \$9.00 pp Additional*

### **ACCOMPANIMENTS**

Fresh Baked Rolls and Butter

### **STARCH**

*Select One*

Parmesan Roasted Yukon Gold Potatoes, Duchess Potato  
Asiago or Garlic and Horseradish Mashed Potatoes,  
Traditional Mashed Potatoes, Long Grain Wild Rice Pilaf,  
Double Baked Loaded Stuffed Potatoes

### **VEGETABLE**

*Select One*

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter

Steamed Fresh Medley of Seasonal Vegetables  
Italian Style Green Beans Finished with Pinenuts  
Broccolini and Baby Carrots

Roasted Brussel Sprouts with Bacon with Extra Virgin Olive Oil

# 2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE(A)

## COFFEE

Served with Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Herbal Teas

## DESSERTS

### SELECT ONE

#### NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis

#### CHOCOLATE MARBLE CHEESECAKE

A Creamy New York Cheesecake Marbled with Belgian Ganache with an Oreo Cookie Crust

#### SNICKERS CHOCOLATE TRUFFLE

A Layer of Fudge Cake with Chocolate Mousse, Caramel, Peanuts, Chocolate Bits and Snickers Bar Chunks

#### OREO MONSTER MOUSSE

A Layer of Fudge Cake Topped with a Dark Chocolate Mousse that is Loaded with Oreo Chunks in a Butter Cream and Surrounded with Chocolate Cookie Chunks. Finished with a Mini Oreo on Top

#### DARK SIDE OF THE MOON

Rich Fudge Cake Soaked with Coffee Liqueur, Filled with Chocolate Mousse and Laced in Whipped Dark Chocolate Ganache. Topped with a Chocolate Crescent Moon

## ENHANCE YOUR DESSERT EXPERIENCE

(Replaces above served desserts)

#### FLAMBÉ BANANAS FOSTER

(Attendent \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum  
Served Over Vanilla Ice Cream  
\$5.00 Additional Per Person

#### ASSORTED DESSERTS

Cheesecake, Snickers Chocolate Truffles, Dark Side of the Moon,  
Triple Chocolate Mousse Cannolis  
\$5.00 Additional Per Person

# 2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE - BUFFET PACKAGE #2(A)

Prices Are Subject to Change for Rehearsal Dinner Only  
Minimum 35 Guests  
All Prices Subject to 6% Sales Tax and 20% Service Charge.

## PACKAGE 2

One Hour Open Bar Premium Beer, Wine, Soda  
\$43.00 Per Person

Tab Bar/Cash Bar  
Bartender Fee \$135.00  
Plus Tax and Service Charge  
\$34.00 Per Person

One Hour Premium Open Bar  
\$47.00 Per Person

Additional Bar Service  
Beer/Wine/Soda \$7.00 Per Hour/Person  
Open Bar \$10.00 Per Hour/Person

## LITTLE ITALY BUFFET

Caesar Salad  
Roasted Vegetable Antipasto  
Meatballs  
Chicken Parmesan  
Italian Roast Pork Loin Served with Roasted Red Peppers  
Cheese Ravioli  
Italian Green Beans with Pine Nuts  
Philadelphia Baked Rolls  
Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

## PHILADELPHIA BUFFET

Philly's Original Cheesesteaks  
Italian Hoagies  
Philly-Made Sweet Italian Sausages Topped with a  
Roasted Sweet Pepper and Pomedori Sauce  
Philadelphia Baked Rolls  
Caesar Salad  
Fresh Fruit Salad  
Fresh Mozzarella and Tomato Salad  
Individual Bags of Kettle Potato Chips  
Mini Chocolate Chip Italian Cannolis  
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

# 2020 - 21 CONCORDVILLE REHEARSAL DINNER PACKAGE BUFFET PACKAGE #2(A)

## LONGWOOD BUFFET

### CHOICE OF ONE SALAD

Mixed Field Greens or Caesar Salad

### ENTREE SELECTIONS

*Select Two - Add Third Entrée for \$5.00 Per Person Inclusive*

**CHICKEN MEDITERRANEAN** - Spinach, Roasted Peppers, Feta Cheese

**CHICKEN SALTIMBOCCA** - Prosciutto, Spinach, Roasted Peppers, Smoked Mozzarella

**CHICKEN PICCATA** - Finished with a Light Lemon Caper and White Wine Cream Sauce

**CHICKEN MARSALA** - With a Kennett Square Marsala Demi Sauce

**CHICKEN ROMA** - Roasted Peppers, Sharp Provolone Cheese

**SESAME TERIYAKI GLAZED SALMON** - With Teriyaki Pineapple Glaze

**MINIATURE STUFFED FLOUNDER** - Stuffed Flounder Served with Herb Compound Butter and Housemade Crab Imperial

**FLOUNDER OR SALMON** - Buerre Blanc Sauce

**BROILED CRAB CAKES** - Cocktail Sauce

**FRIED CRAB CAKE** - Cocktail and Tartar Sauce

**SEAFOOD NEWBURG** - Baby Shrimp and Scallops with Sherry Cream Sauce

**CHOICE TOP ROAST SIRLOIN** - Provolone and Beef Au Jus

**ROASTED PORK LOIN** - Roasted Peppers, Provolone and Pork Au Jus

**ROAST TURKEY BREAST** - Velouté and Sundried Cranberry Sauce

**PORTABELLA NAPOLEON** - Portobello Cap, Stuffed with Sauteed Spinach, Roasted Red Peppers, Sharp Provolone Cheese, Finished with a Balsamic Reduction

**TRI-COLOR TORTELLINI FLORENTINE** - Enriched in a Creamy Rosa Sauce or Alfredo Sauce

**PENNE** - Red Sauce

### STARCH

*Select One*

Parmesan Roasted Yukon Gold Potatoes

Garlic and Horseradish Mashed Potatoes

Asiago Mashed Potatoes

Long Grain Wild Rice Pilaf

### VEGETABLES

*Select One*

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter

Steamed Fresh Medley of Seasonal Vegetables

Italian Style Green Beans Finished with Pinenuts

Broccolini and Baby Carrots

Roasted Brussels Sprouts with Bacon and Extra Virgin Olive Oil

Assorted Fresh Baked Rolls

Assorted Mini Desserts

100% Columbian Coffee, Decaffeinated Coffee, and Herbal Tea



# HOTEL ROOM 2020 - 21

For Wedding Receptions and Rehearsal Dinners Held at the Concordville Inn and Best Western Plus Concordville Hotel:  
Seasonal Discounted Rates Available

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

*Hotel will gladly increase the block only when the first 10 rooms are assigned and individually guaranteed and if hotel availability permits.*

*Rate Includes Complimentary Full Hot Breakfast and Deluxe Continental Breakfast.*

*After the Wedding hotel room block is released, reservations are accepted over the phone at standard hotel rack rate based on availability.*

*Check - In 4:00 p.m.  
Check - Out 11:00 a.m.*

*Rates are based on double occupancy  
All prices are exclusive of 6% Pennsylvania Sales Tax  
3% County Tax*

## VENDOR SUGGESTIONS 2020 - 21

### CONCORDVILLE INN'S PREFERRED ENTERTAINMENT VENDORS WHEN WE ARE HOLDING OUR OWN EVENTS:

**SCHAFFER SOUND PRODUCTIONS**  
*Disc Jockey's and Productions*  
[www.sspdj.com](http://www.sspdj.com)  
610-627-5900

**BRANDYWINE VALLEY TALENT**  
*Featuring "Jelly Roll" and "Midnight Hour" Bands*  
[www.bvtlive.com](http://www.bvtlive.com)  
610-358-9010

#### CIVIL WEDDING CEREMONIES

Lorraine Rozanski 302-373-6109  
Theresa M. Agostinelli (Chaplain) 610-656-1424  
Journeys of the Heart 215-663-8980

#### PHOTOGRAPHERS

MLR Images 610-308-3828  
Filippone Photography 610-604-0688  
Walter M. Faust 610-622-2200  
Foschi 302-529-1339  
DiPietro Photography 610-328-9706  
Light Works Photography 302-230-1647  
Gooch Photography 302-373-6109  
Christopher Vitale 610-453-0308

#### VIDEOGRAPHERS

Allure Films 610-789-8433  
Bob Hogan Productions 484-571-8590  
Tag Visual Media 215-828-1522

#### LIMOUSINE SERVICE

Great American Trolley Co. 800-4-TROLLY  
Ace Limousine 610-494-6545  
Buker Limousine 302-234-7600  
Delaware Express 302-454-7800

#### SALONS

Currie Salon and Spa 610-455-0906  
Joseph Anthony Hair Salon 610-459-4663  
Salon Secrets 610-444-0605  
Calista Grand Salon and Spa 610-399-6677  
Cástaldi Salon 610-388-0670  
Katheryn Hope, Stylist/Hair & Makeup 610-513-6999  
Hair Trends 610-459-5901

#### FLORIST

Celebrations Design Group 610-833-5739  
Way's Greenhouse 610-444-3841  
Blue Sky Florals 302-530-6774  
Matlack Florist 610-431-3077  
Marcus Hook Florist 610-485-3281

#### FORMAL WEAR

Iacobucci Formal Wear -  
Morton Store - 610-640-1550 Glen Mills Store - 484-840-8900  
Sagets Formal Wear 610-259-3251

#### BAKERY

The Master's Baker 610-436-9888

#### CALLIGRAPHY

Lorraine Crawford [www.calligraphycrawford.com](http://www.calligraphycrawford.com) 267-CAL-LIG1

#### DESIGNER TABLE LINEN/CHAIR COVER

Party Rental LTD 201-727-4706

#### DECORATIONS, THEMES AND PROPS

EBE Entertainment 215-634-7700

#### DISC JOCKEY SERVICES

Tom Barrett 610-459-8888  
Schaffer Sound Productions 610-627-5900  
Signature DJ's 610-825-6161  
DJ Sound and Lighting 610-586-6560  
Silver Sound Disc Jockeys 800-TALENTS  
David Zeidman Entertainment 610-527-2833  
VIP DJ Entertainment 610-384-3805

#### LIVE ENTERTAINMENT

Jellyroll 610-358-9010  
Brandywine Valley Talent 610-358-9010  
Representing:  
Jellyroll City Rhythm Midnight Hour  
Strangers Contagious Back2Life  
Deja Blue Big Ric Rising Sid Miller Dance Band  
*Jazz & String Quartets also available through our Inspired Emotions division*

#### GOBO/MONOGRAM AND UPLIGHTING

Schaffer Sound Productions 610-627-5900

#### PHOTO BOOTH

Brandywine Valley Talent 610-358-9010  
Philly Photo Booth 215-826-7406  
Make a Memory 302-731-4140  
Bette's Party Rentals 610-358-4772