

# MENU PACKAGES

## The Fairmont

\$78 per person

Choice of Two Displayed & Four Passed Hors D'oeuvres:

Vegetable Platter  
Domestic Cheese & Cracker Display  
Assorted Baked Brie  
Hummus Display  
~~~~~  
Vegetable Spring Rolls  
Roasted Tomato Bruschetta  
Spinach and Artichoke Wonton Cups  
Prosciutto Wrapped Melon  
Apple Cranberry Chicken Salad Spoon  
Key West Chicken Skewer  
Chorizo Stuffed Mushroom  
Swedish Meatballs  
Mini Crab Cakes  
Maple Pulled Pork Crostini with a Sour Apple Slaw

Champagne Toast

House Salad

Two Entrees

Grilled Sliced Flank Steak with Garlic Rosemary Demi  
Korean Kalbi Boneless Short Ribs  
Mushroom & Bacon Chicken  
Chicken Picatta  
New England Crumb Topped Haddock

Vegetarian / Vegan option & Kids menu always offered in addition to selections above

Coffee, Tea, Service of client's Wedding Cake

# MENU PACKAGES

## The Concordville

\$105 per person

Cocktail service of House Red & White Wine upon arrival

Choice of Two Displayed & Five Passed Hors D'oeuvres:

New England Cheese & Cracker Platter

Fresh Fruit Platter

Vegetable Platter

Tapas Sampler

~~~~~

Clam Chowder in mini martini glass

Coconut Shrimp

Scallops Wrapped in Bacon

Sweet Potato Coconut Chicken Skewer

Chicken Cilantro Dumpling

Vegetable Spring Rolls

French Fry Shooter

Fig, Goat Cheese, & Caramelized Onion Flatbread

SoMe Steak Ale Pie

BBQ Brisket Potato Medallion

Champagne Toast

Choice of One: (Pre-selected)

New England Clam Chowder OR House Salad OR Caesar Salad

Choice of Two Entrees:

NY Strip Steak

Roast Prime Rib of Beef

Seafood Stuffed Haddock

Dill Cucumber Salmon

Cilantro Avocado Lime Chicken

Pesto Chicken with Roasted Tomato and Mozzarella

Vegetarian / Vegan option & Kids menu always offered in addition to selections above

Coffee, Tea, Service of client's Wedding Cake

Late Night Menu – 3 \* selections (see page 15)

# MENU PACKAGES

## The Atlantic

\$140 per person

Choice of Three Displayed & Six Passed Hors D'oeuvres:

Imported Cheese & Cracker Platter

Vegetable Crudité

Antipasto Display

Oyster Bar

~~~~~

Jumbo Shrimp Cocktail

Mini Lobster Rolls

Citrus Crab Cup

Ahi Tuna on a Wonton Chip

Cilantro Chicken Dumpling

Grilled Lamb Chops

Beef Crostini

Marinated Steak Tip Kabob

Prosciutto, Fresh Mozzarella & Fig Flatbread

Caprese Skewer

Spanakopita

Full Open Bar for One Hour

Champagne Toast with Berries

Choice of Soup or Salad Sorbet

Intermezzo

Choice of Three Entrees

NY Strip with Garlic Roasted Shrimp

Filet Mignon with Bacon Butter

Baked Haddock with Creamy Lobster Sauce

Crispy Brown Butter Seared Haddock

Prosciutto Wrapped Salmon with Sage & Asparagus

Seasonal Stuffed Chicken

Vegetarian / Vegan option & Kids menu always offered in addition to selections above

Coffee, Tea, Service of client's Wedding Cake with a  
choice of: Cake Enhancement (see page 15) OR Chocolate Covered Strawberry Display

# ALL-INCLUSIVE PACKAGES

## Bronze

\$154 per person

Includes: Grand Ballroom room fee, valet service, house linens of full length tan with white square overlay and white napkin, centerpieces of house hurricane with candle surrounded by votives and theme related décor, **Fairmont Package menu**, DJ for event from Fred Pappalardo Entertainment, Single flavor cake elegantly decorated to match your theme by Let Them Eat Cake.

## Gold

\$230 per person

Includes: Grand Ballroom room fee, valet service, house linens with custom theme related overlay, centerpieces of house hurricane with candle and floral wreath surrounded by votives, **Concordville Package** menu with no wine service, one hour full open bar, then beer and wine for the remaining 4 hours, DJ for event from Fred Pappalardo, two-flavor cake elegantly decorated to match your theme by Let Them Eat Cake.

## Diamond

\$240 per person

Includes: Grand Ballroom room fee, valet service, house linens with custom theme related overlay and complimenting napkins, **Concordville Package** menu with full open bar during cocktail hour in place of passed wine service, DJ for event from Fred Pappalardo, Single flavor cake from Let Them Eat Cake, House Hurricanes with votives and rose petals or sand and shells; all day wedding package with Patrick McNamara Photography including: 1 hour Engagement Session, 7 hour coverage with assistant, online gallery, 8 ½ x 11 album, custom design thumb case with rights to photos up to 8x10; Option of Artifact Images with 2 shooter for \$2 pp upcharge, 1 hour engagement session, 10X10 album, high resolution files on thumb drive with permission to use, sneak peek within 24 hours and online gallery

## Platinum

\$270 per person

Includes: Grand Ballroom room fee, valet service, house linens with custom theme related overlay and complimenting napkins, tall floral centerpieces by Brenda's Bloomers OR York Flower Shop surrounded with votives, **Atlantic Package** menu, full open bar for 5 hours, DJ Fred Pappalardo Services for the event plus Up-lights in your choice of color, two-flavor cake elegantly decorated to match your theme by Let Them Eat Cake, Candy Bar of eight different selections with take home bags.

Minimum charge of 100 persons for all packages, tax and service charges not included. Only the food and beverage item pricing within a package go toward the food and beverage minimum. Please deduct \$14 pp for a Friday or Sunday event.

*Customized packages can be accommodated, please inquire with your event coordinator.*