

MENU PACKAGES

The Fairmont

\$68 per person

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

Vegetable Platter
Domestic Cheese & Cracker Display
Assorted Baked Brie
Hummus Display

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Vegetable Spring Rolls

Spanakopita  
Roasted Tomato Bruschetta  
Fried Green Beans with Chipotle Aioli  
Beet, Gorgonzola & Apple Spoon  
Prosciutto Wrapped Melon  
Apple Cranberry Chicken Salad Spoon  
Key West Chicken Skewer  
Andouille Sausage Stuffed Mushroom  
Pulled Pork & Potato Medallion  
Swedish Meatballs  
Mini Crab Cakes

Champagne Toast

House Salad

Two Entrees

Red Wine Marinated Sliced Hangar Steak  
Korean Kalbi Boneless Short Ribs  
Herb Seared Chicken with a Lemon Beurre Blanc  
Chicken Marsala  
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

\$95 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

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Clam Chowder in mini martini glass

Coconut Shrimp

Scallops Wrapped in Bacon

Sweet Potato Coconut Chicken Skewer

Cilantro Chicken Dumpling

French Fry Shooter

Artichoke & Boursin Bite

Butternut Squash with Cranberry Chutney Tart

SoMe Steak Ale Pie

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

Seasonal Stuffed Chicken Breast

Mozzarella & Herb Grilled Chicken

Dill Cucumber Salmon

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 14)

MENU PACKAGES

The Atlantic

\$130 per person

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

Imported Cheese & Cracker Platter

Vegetable Crudité

Antipasto Display

Oyster Bar

Jumbo Shrimp Cocktail

Lobster Potato Salad

Citrus Crab Cup

Dill Smoked Salmon Crostini

Ahi Tuna Phyllo Cup

Crab & Avocado Toast Points

Grilled Lamb Chops

Beef Crostini

Steak Tartare

Marinated Steak Tip Kabob

Prosciutto, Fresh Mozzarella & Fig Crostini

Berry & Goat Cheese Tart

Caprese Skewer

Full Open Bar for One Hour

Champagne Toast with a Strawberry

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

Prosciutto Wrapped Salmon with Fontina & Sage

Mushroom & Pancetta Chicken

Coffee, Tea, Service of client's Wedding Cake with a
Plate of Italian Cookies for each table

ALL-INCLUSIVE PACKAGES

Bronze

\$139 per person

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

Gold

\$215 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

\$225 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

Platinum

\$255 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 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 \$12 pp for a Friday or Sunday event.

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