

# Concord Country Club

## Weddings





### All Wedding Packages Include:

- Five Hour Reception
- Five Hour Open Bar
- Champagne Toast
- Wedding Couple's Signature Drink
- Chiavari Chairs
- Floral Centerpieces
- Wedding Cake
- Deluxe Honeymoon Suite
- Votive Candles
- Menu Tasting for up to Six People
- Complimentary Parking
- Professional Wedding Coordinator

### Enhancements Can Also Be Added to Any Package Including:

- Valet Service
- Plated Appetizers
- Dessert Options
- Specialty Martini Bar
- Whiskey Bar
- Wine Service
- Specialty Linens

# The Following Hors d'oeuvres Are Included:

Crudités Fresh Vegetables Displayed with Ranch Dip

## Stationed Hors d'Oeuvres

Please Select 1

International & Domestic Cheese Display

Served with Assorted Crackers and Mustard Dip

Pasta Station

Choice of 2: Penne, Tortellini, or Fettuccini with a Choice of Sauce:

Marinara, Alfredo, or Vodka Blush

Oriental Dumpling and Pot Sticker Station

Chicken, Shrimp, Pork and Vegetable dumplings served with a dipping sauce presented in beautiful stainless steel steamer baskets

Mini Cheesesteak Station

Beef and Chicken, cheese whiz, onions, mushrooms, hot peppers

Mini Crab Cake Station

Silver Dollar Crab Cakes, Displayed with Cajun roulade. Lemon aioli, traditional cocktail sauce

Served on a Toasted Brioche Bun  
(Add \$10.00 per person)

## Butlered Hors d'oeuvres

Please Select 5

### Hot

Vegetable Spring Rolls  
with Sweet & Spicy Dipping Sauce

Mini Franks in a Blanket

Mushroom Caps Stuffed  
with Italian Sausage

Mini Chicken Cordon Bleu

Gruyere & Leek Tartlet

Pulled BBQ Pork  
on Toasted Cornbread

Petite Raspberry & Almond Brie  
in Phyllo Pastry

Mini Philly Beef Cheese Steak Eggrolls

Shrimp Tempura with General Tso' Sauce

Mushroom Caps Stuffed  
with Crab

Beef Teriyaki Satay

Tequila Lime Glazed Shrimp  
(Add \$1.00 per person)

### Cold

Asparagus wrapped in Prosciutto

Sun Dried Tomato Bruschetta  
with Fresh Parmesan & Balsamic

Jumbo Shrimp Cocktail  
(Add \$2.00 per person)

Crab Salad  
in a Crispy Phyllo Cup

Ahi Sesame Tuna Tartare  
Served on a wasabi cracker

Traditional Tomato Bruschetta

The Following Compliments to your  
Entrée Selection Are Included:

Salads

Please Select 1

Concord Salad

Baby Lettuces with Sliced Strawberries, Shaved Red Onion,  
and House Made Poppy Seed Dressing

Classic Caesar

Romaine Lettuce Tossed with Shredded Parmesan Cheese  
and House Made Caesar Dressing

Mixed Greens

Tender Baby Lettuces with Tomatoes, Carrots, Red Onions and Cucumbers  
*Choice of Dressing: Balsamic, Golden Italian, Ranch, Fat Free Raspberry*

Vegetables

Please Select 1

Green Bean Almondine

Roasted Seasonal Vegetables

Asparagus Bundles with Carrot Ribbon

Brandy and Brown Sugar Glazed Heirloom Carrots (add \$1.00 per person)

Broccoli and Cauliflower Florets

Starches

Please Select 1

Wild & White Rice Blend with Fresh Herbs

Duchess Potatoes with Parmesan Cheese

Rosemary Roasted Red Bliss Potatoes

Roasted Garlic Mashed Potatoes

Loaded Mash Potatoes  
with Bacon, Cheddar & Scallions

Tri Color Fingerling Potatoes

Local Kennett Square Wild Mushroom Risotto

# Entrée Selections

(Choice of Two + Vegetarian/Vegan Option)

## Roasted Atlantic Salmon

Lemon Burre Blanc \$125

## Tilapia

Parmesan Crusted Tilapia, Blistered Tomato Salsa \$110

## Flounder Florentine

Fresh Flounder Stuffed with Baby Spinach, Sweet Onions & Roasted Red Peppers  
Served with Sweet Vermouth Cream Sauce \$117

## Crab Stuffed Flounder

6 oz. Flounder Filet Stuffed with Jumbo Lump Crabmeat \$120

## Concord Crab Cakes

Twin Signature Recipe Crab Cakes Served with Remoulade Sauce \$121

## Broiled Lobster Tail

Cold Water Lobster Tail, Slow Cooked, with Drawn Butter \$140  
Add: Crab stuffing \$7.00 (\$132.00)

## Filet Mignon

Hand Cut 8 oz. Angus Beef Filet \$136  
Choice of Sauce: Hollandaise, Béarnaise, or Roasted Shallot Port Demi Glace

## Slow Roasted Prime Rib

Served with au Jus & Horseradish Cream \$125

## **Grilled Sirloin Filet**

Tender 8 oz. Sirloin cut comparable to a Filet, served with  
A Shallot Demi Glace \$118

## **Concord Chicken**

Baked Chicken Breast Stuffed with Roasted Red Peppers, Baby Spinach,  
and Swiss Cheese Served with Herb Infused Chicken Jus \$108

## **Chicken Bruschetta**

Grilled Marinated Chicken Breasts Topped with Fresh Tomato Bruschetta  
and Melted Mozzarella Cheese \$108

## **Chicken Marsala**

Served with Sautéed Mushrooms, Shallots & Fresh Thyme in  
Marsala Infused Demi Glace \$107

## **Pork Loin with Maple Brandy Glaze**

Slow Roasted Pork Loin, Glazed with Maple & Brown Sugar, Cider Brandy Jus \$102

## **Combination Plates**

(Choice of One)

**Choice of Chicken and Atlantic Salmon \$110**

**Choice of Chicken and 3oz Crab Cake \$116**

**4oz Filet Mignon and 3oz Crab Cake \$125**

Choice of Sauce: Hollandaise, Béarnaise, or Roasted Shallot Port Demi Glace

**4oz Filet Mignon and 4oz Lobster \$136**

Choice of Sauce: Hollandaise, Béarnaise, or Roasted Shallot Port Demi Glace

**4oz Filet Mignon and Chilean Sea Bass \$142**

Choice of Sauce: Hollandaise, Béarnaise, or Roasted Shallot Port Demi Glace

Per Person including Sales Tax and Gratuity

# Stations Package

International & Domestic Cheese Display Served with Assorted Crackers and Mustard Dip

Crudités Fresh Vegetables displayed with Ranch Dip

## Hors D'oeuvres

Please Select 5

### Hot

Vegetable Spring Rolls  
with Sweet & Spicy Dipping  
Sauce

Mushroom Caps Stuffed  
with Italian Sausage

Mini Chicken Cordon Bleu

Pulled BBQ Pork  
on Toasted Cornbread

Petite Raspberry & Almond Brie  
in Phyllo Pastry

Mini Philly Beef Cheese Steak  
Eggrolls

### Cold

Asparagus wrapped in Prosciutto

Sun Dried Tomato Bruschetta  
with Fresh Basil

Jumbo Shrimp Cocktail  
(Add \$2.00 per person)

Crab Salad in a Crispy Phyllo Cup

Smoked Salmon Flower  
On Black Bread with Dill Sour Cream

## Salad - Served at the table

Please Select 1

Concord Salad

Baby Lettuces with Sliced Strawberries, Shaved Red  
Onion,  
and House Made Poppy Seed Dressing

Classic Caesar

Romaine Lettuce Tossed with Shredded Parmesan  
Cheese and House Made Caesar Dressing

Mixed Greens

Tender Baby Lettuces with Tomatoes, Carrots, Red Onions and Cucumbers  
*Choice of Dressing: Balsamic, Golden Italian, Ranch, Fat Free Raspberry*

## Action Pasta Station

Please Select 2

Penne  
Ravioli  
Tortellini  
Fettuccini

Please select 2 sauces

Pesto  
Alfredo  
Marinara  
Vodka Blush

Please select 1

Baby Shrimp  
or  
Grilled Sliced Chicken

## Carving Station

Please Select 2

Roast Breast of Turkey  
with Natural Gravy & Cranberry Sauce

Slow Roasted Top Round with Au Jus

Prime Rib (Please add \$3 per guest)

Baked Honey Glazed Ham

Slow Roasted Pork Loin with maple brandy glaze  
Sage & Cranberry Stuffed Chicken Roulade

## Entrée Station

Atlantic Salmon or Tilapia

Please Select 1

Citrus Vinaigrette  
Lemon Burre Blanc  
Sundried Tomato Cream Sauce  
Picatta Sauce

Chicken

Please Select 1

Fresh Tomato Bruschetta with Mozzarella  
Pomeroiy - Lightly Breaded with a Whole Grain Mustard  
Marsala  
Franchise - Lightly Breaded with a lemon Butter Sauce  
Parmesan with Homemade Tomato Sauce  
Chef's Selection of Seasonal Vegetables and Starch

**\$123.00 per guest includes sales tax and gratuity**



# Additional Items



Wedding Ceremony Fee	\$1,000.00 + Tax
Children's Meal (Ages 4-12)	\$22.00++
Vendor Meal	\$29.00++
Extra ½ Hour of Open Bar	\$6.00 per person++
Overtime (Over 5 Hours)	\$500.00/hour

++ Please add 6% tax and 20% Gratuity

## Specialty Hors D'oeuvres

Fresh Fruit Display  
Fresh Seasonal Fruit and Yogurt Dip  
\$3 per person

Shrimp Cocktail  
Jumbo Shrimp with House Made Cocktail Sauce  
\$3 per piece

Italian Antipasto  
Imported Provolone, Pepperoncini Peppers, Roasted Peppers,  
Prosciutto, Salami, Olives and Grilled Vegetables with Italian Breads  
\$8.50 per person

## Plated Appetizers and Soups

Colossal Shrimp with a Mango Wasabi Cocktail Sauce \$12 per person  
Seared Crab Cake and Shrimp Lejon served with a Jicama Salad \$15 per person  
Goat Cheese, Red Pepper and Basil wrapped in Phyllo Dough \$7 per person  
Butternut and Apple Cider Soup with a Crème Fraiche Heart \$4 per person  
Italian Wedding Soup \$5 per person  
Chicken Corn Chowder \$4 per person



## Upgrade Dessert Options

### *Viennese Sweet Table*

*Gourmet Selection of Cakes, Mousse, and a display of Deluxe Pastries such as:  
Éclairs, Cream Puffs, Cannoli and Petit Fours  
\$7.00 per person*

### *Assorted Cheesecake Display*

*Petite Bites of Oreo, Raspberry Swirl, Traditional  
\$6.00 per person*

### *Chocolate Covered Strawberries*

*Milk Chocolate coated and White Chocolate Drizzled  
\$2.50 per Berry*

### *Tuxedo Chocolate Covered Strawberries*

*Resembles the classic Tuxedo Jacket look  
\$3 per Berry*

## International Coffee Bar

*Freshly Brewed Coffee served with:  
Whipped Cream, Chocolate Chips, Chocolate Covered Espresso Beans,  
Shaved Chocolate, Baileys Irish Cream, Kahlua, Amaretto  
\$4 per person*



# Open Bar Selections

## Beer

*Miller Lite · Coors Light · Yuengling · Seasonal Beer*

## Liquor

*Smirnoff · Absolut · Stolichnaya · Absolut Citron*

*Gordon's · Tanqueray*

*Sauza · Southern Comfort*

*Seagram's 7 · V.O. · Crown Royal*

*J & B · Dewar's · Canadian Club*

*Jim Beam · Jack Daniels · Jameson · Makers Mark*

*Bacardi · Malibu · Myers · Captain Morgan*

*Apple Pucker · Peach Schnapps · Triple Sec*

*Amaretto · Bailey's · Kahlua · Anisette*

*Christian Brother's Brandy*

## WINE

*Cabernet · Merlot*

*Chardonnay · Pinot Grigio · White Zinfandel*

*Champagne*

*Most special requests can be accommodated. Please inquire for details.*

*Shots are not permitted*

# Partnering Vendors

## Cakes

*For your included custom wedding cake*

The Master's Baker  
610-436-9888  
[www.themastersbaker.com](http://www.themastersbaker.com)

Desserts by Dana  
302-721-5798  
[www.dessertsbydana.com](http://www.dessertsbydana.com)

## Florists

*For your included custom centerpieces*

Matlack Florist  
610-431-3077  
[www.matlackflorist.com](http://www.matlackflorist.com)

Kati Mac Floral Designs  
610-431-9414  
[www.katimacfloraldesigns.com](http://www.katimacfloraldesigns.com)

Marcus Hook Florist  
610-497-8856

## Hotels

*For your included Honeymoon Suite*

Wyndham Gardens  
610-358-1700 x 2138 Paige  
Located at the intersection of Route 1 and PA-202

Residence Inn by Marriott  
11 Fellowship Drive  
Glen Mills, PA 19342

Hotel Warner  
120 N. High Street  
West Chester, PA 19380  
610-701-8504 - Katie

Hampton Inn  
610-358-9540  
484-785-4222  
Located on Route 1 behind Concord Country Club

# Preferred Vendors

We are often asked for recommendations to help you plan your special day.

Below are some suggestions for you to consider.

## Photographers

Handelman Photography

Mike Handelman

856-313-5312

[www.handelmanphoto.com](http://www.handelmanphoto.com)

Bartlett Pair

610-507-0738

[bartlettpairphotography.com](http://bartlettpairphotography.com)

Fosci Photography

302-529-1339

## Disc Jockeys

Blue Root Entertainment

215-435-7957

[info@blueroot.co](mailto:info@blueroot.co)

[www.blueroot.co](http://www.blueroot.co)

Must be the Music DJ's

302-438-2507

[www.mustbethemusicdjs.com](http://www.mustbethemusicdjs.com)

## Live Music

Brandywine Valley Talent

610-793-9233

[www.brandywinevalleytalent.com](http://www.brandywinevalleytalent.com)

## Photo Booths

The Wilmington Photo Booth

302-388-3619

[www.finestbooth.com](http://www.finestbooth.com)

## Tuxedos & Suits

Collars n' Cuffs

302-654-3322

[collarsncuffsonline.com](http://collarsncuffsonline.com)

## Bridal Gowns

The Wedding Shoppe

610-293-1299

[wedding-shoppe.com](http://wedding-shoppe.com)

## Wedding Officiants

Christian Light Ministries

[www.christianlightministries.com](http://www.christianlightministries.com)

610-587-2634

## Lighting/ Decor

JMW Entertainment

610-565-3401

[www.jmwentertainment.com](http://www.jmwentertainment.com)

## Makeup

Kristina Ruggerio

302-598-1613

[kristinaruggerio@yahoo.com](mailto:kristinaruggerio@yahoo.com)

Houppette

484-732-8451 Kennett Square, PA

302-421-9036 Greenville, DE

[www.houppette.com](http://www.houppette.com)

## Hair:

Blown Away Blow Dry Bar and Salon

(484) 291-1090

## Transportation

Mid-Atlantic Limousine

610-431-4800

[www.midatlanticlimo.com](http://www.midatlanticlimo.com)

Ace Limousine

610-494-6545

[reservations@acelimosinesvce.com](mailto:reservations@acelimosinesvce.com)

Duvall Bus Service

610-869-2881

[sduvallwolfe@verizon.net](mailto:sduvallwolfe@verizon.net)

# Booking Requirements

To secure the date, a \$1,500.00 advance payment and signed contract must be received by Concord Country Club, within fourteen (14) days of the contract being issued.

\$2,500 will be due six months prior to your event.

The remaining balance, together with the final guaranteed number of guests in attendance, will be due 2 weeks prior to your event date.



Minimum revenue requirements vary greatly based on date and time selections.

Please consult your sales manager for the applicable revenue minimum on the date of your choice.

In the event of cancellation, all advance payments are non-refundable.



# General Information

**Minimums:** Minimum guarantees for weddings vary according to time of year. April through October require a minimum \$13,000 on Saturday evenings.

**Guarantee:** The customer agrees to furnish Concord Country Club with a final head & entrée count 8 days prior to the function date. This is considered your final count and not subject to reduction.

**Pricing and Provisions:** Concord Country Club can provide additional services upon request. Charges will be incurred for additional services, please discuss these needs with the Event Coordinator. All food and beverage charges are inclusive of tax and gratuity except for children's meals and vendor meals. Event related charges (anything in addition to our package) are subject to a 20% gratuity and 6% state sales tax.

**Menu selection/Confirmation:** Final menu items, room arrangements and other details pertaining to your function must be received 30 days prior to the function. All food and beverage will be provided by Concord and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from Concord due to certain liabilities. Concord reserves the right to confiscate food or beverage brought onto the property in violation of this policy without prior arrangements from the food and beverage department.

**Vendors:** Concord is locked and alarmed one hour after the function has ended. All vendors must be informed by the Bride and Groom that they are to pack up and exit the building within one hour of the end of the function or the Bride and Groom will be charged the time extension fee of \$500 per hour.

**Other Information:** Extension of time is available at an additional fee of \$500 per hour excluding bar. Ceremony fees are \$1,000 and do include a 30 minute rehearsal prior to the ceremony. Use of the bridal suite is complimentary and included with the package. No Confetti is permitted in the building. Only live rose petals may be used at ceremony site.

\_\_\_\_\_ I have read and understand the General Information Sheet.