

Concord Country Club

Weddings





All Wedding Packages Include:

- Five Hour Reception
- Five Hour Open Bar
- Champagne Toast
- Wedding Couple's Signature Drink
- Chiavari Chairs
- Bridal Suite (Included all day from 9am for onsite ceremony)
- Upgraded Specialty Napkins
- Floral Centerpieces
- Wedding Cake
- Deluxe Honeymoon Suite
- 5 Votive Candles on Dining Tables
- Complimentary Wedding Tasting for Bride & Groom
(\$25 per additional person, up to 4 guests)
- Complimentary Parking
- Professional Wedding Planner and Day of 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 \$134

Tilapia

Parmesan Crusted Tilapia, Blistered Tomato Salsa \$119

Flounder Florentine

Fresh Flounder Stuffed with Baby Spinach, Sweet Onions & Roasted Red Peppers
Served with Sweet Vermouth Cream Sauce \$125

Crab Stuffed Flounder

6 oz. Flounder Filet Stuffed with Jumbo Lump Crabmeat \$128

Concord Crab Cakes

Twin Signature Recipe Crab Cakes Served with Remoulade Sauce \$129

Broiled Lobster Tail

Cold Water Lobster Tail, Slow Cooked, with Drawn Butter \$150
Add: Crab stuffing \$7.00 (\$157.00)

Filet Mignon

Hand Cut 8 oz. Angus Beef Filet \$145
Choice of Sauce: Hollandaise, Béarnaise, or Roasted Shallot Port Demi Glace

Slow Roasted Prime Rib

Served with au Jus & Horseradish Cream \$134

Grilled Sirloin Filet

Tender 8 oz. Sirloin cut comparable to a Filet, served with
A Shallot Demi Glace \$126

Concord Chicken

Baked Chicken Breast Stuffed with Roasted Red Peppers, Baby Spinach,
and Swiss Cheese Served with Herb Infused Chicken Jus \$116

Chicken Bruschetta

Grilled Marinated Chicken Breasts Topped with Fresh Tomato Bruschetta
and Melted Mozzarella Cheese \$115

Chicken Marsala

Served with Sautéed Mushrooms, Shallots & Fresh Thyme in
Marsala Infused Demi Glace \$115

Pork Loin with Maple Brandy Glaze

Slow Roasted Pork Loin, Glazed with Maple & Brown Sugar, Cider Brandy Jus \$109

Combination Plates

(Choice of One)

Choice of Chicken and Atlantic Salmon \$118

Choice of Chicken and 3oz Crab Cake \$124

4oz Filet Mignon and 3oz Crab Cake \$134

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

4oz Filet Mignon and 4oz Lobster \$146

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

4oz Filet Mignon and Chilean Sea Bass \$152

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

Per Person including Sales Tax and Service Charge

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

\$131.00 per guest includes sales tax and service charge

Additional Items



Wedding Ceremony Fee \$1,000.00 + Tax
(Includes the Bridal Suite Starting at 9am)

Children's Meal (Ages 4-12) \$31.00++

Vendor Meal \$31.00++

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

Cake

For your included custom wedding cake

The Master's Baker
610-436-9888
www.themastersbaker.com

Florists

For your included custom centerpieces

Matlack Florist
610-431-3077
www.matlackflorist.com

Kati Mac Floral Designs
610-431-9414
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

Bartlett Pair

610-507-0738

bartlettpairphotography.com

Videographers

Sara & Jane

484-919-4733

sarajanevideography.myportfolio.com/work

Disc Jockeys

Blue Root Entertainment

215-435-7957

info@blueroot.co

www.blueroot.co

Must be the Music DJ's

302-438-2507

www.mustbethemusicdjs.com

Schaffer Sound

610-627-5900

www.sspdj.com

Photo Booths

The Wilmington Photo Booth

302-388-3619

www.finestbooth.com

Tuxedos & Suits

Collars n' Cuffs

302-654-3322

collarsncuffsonline.com

Bridal Gowns

The Wedding Shoppe

610-293-1299

wedding-shoppe.com

Wedding Officiants

Brooke Balan

302-540-2613

Reverendbrookeb@yahoo.com

Lighting/ Decor

JMW Entertainment

610-565-3401

www.jmwentertainment.com

Makeup

Kristina Ruggerio

302-598-1613

kristinaruggerio@yahoo.com

Houppette

484-732-8451 Kennett Square, PA

302-421-9036 Greenville, DE

www.houppette.com

Hair:

Studio TK

Taylor Kline

302-757-6026

Transportation

Mid-Atlantic Limousine

610-431-4800

www.midatlanticlimo.com

Ace Limousine

610-494-6545

reservations@acelimosinesvce.com

Desserts

Duck Donuts

610-952-0881

mmatalavage@duckdonuts.com

Jackie Bakes Cakes

610-547-4216

jnsenkow@hotmail.com

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.