

Concord Country Club
Weddings
2021



1601 *Wilmington Pike*

West Chester, PA 19382

*O*_{ur} *W*edding *P*ackage:

- ◇ Five Hour Reception
- ◇ Five Hour Open Bar
- ◇ Champagne Toast
- ◇ Wedding Couple's Signature Cocktail
 - ◇ Chiavari Chairs
 - ◇ Bridal Suite
 - ◇ Specialty Napkins
- ◇ Votive Candles on Dining Tables
- ◇ Tasting for the Wedding Couple
 - ◇ Complimentary Parking

Cocktail Hour

One Hour Hors d'oeuvres Reception

Stationary Display (Select 2)

- ◆ Garden Fresh Crudité with Assorted Dips
- ◆ International and Domestic Cheeses with Assorted Crackers
- ◆ Antipasti Display - Sliced Cured Italian Meats, Roasted Vegetables, Olives, Grilled Garlic Breads,
- ◆ Fresh Mozzarella & Provolone Cheese
- ◆ Mediterranean Station- Hummus, Tapenade, Pepperoncini, Feta Cheese and Grilled Flatbread

Passed Hors d'oeuvres (Select 5)

Warm

- ◆ Crispy Spring Rolls Filled with Vegetables, Sesame Soy Dipping Sauce
- ◆ Petite Swedish Meatballs w/ Sour Cream Demi-Glace
- ◆ Local Mushroom Caps Stuffed with Lump Crab Meat or Bacon, Sausage and Mascarpone
- ◆ Local Mushroom Caps Stuffed with Spinach Boursin Cheese or Mushroom Duxelle
- ◆ Mini Franks Wrapped in Puff Pastry
- ◆ Baked Brie and Raspberry in Phyllo Pastry
- ◆ Scallops Wrapped in Hickory Bacon
- ◆ Asian Marinated Chicken or Beef Satay with Sesame Dipping Sauce
- ◆ Coconut Shrimp with Sarahi Aioli
- ◆ Marinated Grilled Lamb Chops
- ◆ Grilled Cheese Cubes with Tomato
- ◆ Assorted Flatbread Pizzas
- ◆ Cheese Steak Eggrolls with Peppered Ketchup
- ◆ Barbecue Pulled Pork on Ranch Potato Crisp
- ◆ Shrimp Tempura with Teriyaki Sauce

Chilled

- ◆ Assortment of Bruschetta
- ◆ Assorted Fruit Skewers with Yogurt Dipping Sauce
- ◆ Ahi Tuna Tartare Served on Rice Crackers
- ◆ Smoked Salmon on Potato Galette with Dill Crème Fraiche
- ◆ Filet of Beef Au Poivre on Crostini with Creamy Horseradish
- ◆ Jumbo Shrimp with a Key Lime Cocktail Sauce
- ◆ Tomato Mozzarella Skewer with Balsamic Drizzle
- ◆ Crab Salad on Old Bay Potato Chip

Seated Dinner

First Course:

(Select 1)

Soups - Kennett Square Mushroom Soup; Chesapeake Crab Bisque; Italian Wedding Soup; Tomato Basil Bisque

Seasonal Tomato and Mozzarella Salad - Basil, Red Onion, Balsamic Reduction

Concord Mixed Greens Salad - Field Greens, Marinated Mushrooms,
Tomatoes, Red Onion, Balsamic Vinaigrette

Spinach Salad - Candied Pecans, Dried Cranberries, Feta Cheese, Poppy Seed Dressing

Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing

Bowtie Pasta tossed with Asparagus, Sun-Dried Tomatoes, Garlic & Parmesan Cheese

Vegetable:

(Select 1)

Seasonal Vegetable Medley

Truffle Roasted Cauliflower and Carrots

Roasted Asparagus

Green Beans with Garlic and Sea Salt

Starch:

(Select 1)

Roasted Garlic Mashed Potatoes

Rice Pilaf

Cous Cous Quinoa Medley

Roasted Potatoes

Truffle Parmesan Smashed Red Potatoes

Entree Selections

(Please Select 2)

Chicken Options

Chicken Marsala - Chicken Medallions, Wild Mushrooms, Marsala Demi-Glace

Chicken Gorgonzola - Chicken Medallions, Sage, Prosciutto, Gorgonzola Cream Sauce

Chicken Wellington – Wrapped in Puff Pastry Stuffed with Mushroom Duxelles, Red Wine Demi-Glace

Stuffed Chicken Breast - Boursin Cheese, Roasted Peppers, Sautéed Spinach, White Wine Tomato Cream

Chicken Imperial - Topped with Lump Crab Imperial, Key Lime Hollandaise

Roasted Chicken - Airline Breast, Roasted Garlic and Herb Crust, Chicken Jus

Fish/Seafood Options

Jumbo Gulf Shrimp Imperial Topped with Chive Hollandaise

Trout Roulade - Crab Mousse Stuffed, Old Bay Butter Sauce

Grilled Salmon - Teriyaki Glazed, Cucumber Wasabi Sauce

Salmon in Phyllo - Whole Grain Mustard Cream Sauce

Traditional Crab Cakes, Remoulade Sauce

Market Fish - Seabass, Swordfish, Halibut, Tilapia, Snapper, Bass, with Lemon Caper Butter Sauce

Entrees Continued

Meat Pork Options

Filet Mignon, Mushroom Ragu, Red Wine Pan Sauce

Pan seared Filet Mignon - Bacon Wrapped with Port Wine Glazed Onions and Boursin Demi Glace

New York Strip Steak, Shallot Peppercorn Sauce

House Brined Pork Tenderloin, Vanilla Dijon Sauce

Rack of Spring Lamb, Mint Gremolata

Veal Marsala - Milk Fed Veal Medallions, Local Mushrooms, Marsala Demi-Glace

Combination Platters

Filet Mignon with Burgundy Demi-Glace

Served with your choice of Crab Cake or Jumbo Stuffed Shrimp

Surf & Turf - Filet Mignon with Sauce Béarnaise and Lobster Tail with Drawn Butter and Lemon

All selections come with rolls, butter and a coffee and hot tea station for dessert.

All club charges are subject to 20% administrative fee and applicable state sales tax. The administrative fee is for the administration of the function, is not purported to be a gratuity, and will not be distributed as a gratuity to the employees who provide service to the guests. All administrative fees are retained by the Club.

Stations

Late Night Option or Additional Hors d'oeuvres for Cocktail Hour

Taco Station

Mini Corn or Flour Tortillas

Sour Cream, Pico De Gallo, Lettuce, Cheese, Guacamole

Choice of two Proteins (seasoned chicken, beef, fish, pork)

Slider Station

Choice of two proteins (beef, buffalo chicken, barbecue pork)

Served with appropriate toppings

Mashed Potato Bar

Chives, Bacon, Sour Cream, Cheddar Cheese, Cinnamon, Marshmallows

With Yukon Gold, Red Bliss, and Sweet Potato Puree

Philly Pretzels

Assorted Mustards, Cheese and dips

Choice of Two Flavors (traditional, Sour Cream and Onion, Cinnamon Sugar, Roasted Garlic Parmesan)

Philly Cheesesteak

Your choice Chicken or Beef wit Wiz, Caramelized Onion, Peppers, Mushrooms on Petite Hoagie Rolls

Pot Sticker Station

Assorted Vegetarian, Pork, Chicken and Seafood Pot stickers with Dipping Sauces

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Additional Items

Wedding Ceremony Fee <i>(Includes the Bridal Suite Starting at 9am)</i>	Fee + Tax
Children's Meal (Ages 4-12)	Fee
Vendor Meal (Chef's Choice)	Fee
Venue (Over 5 Hours)	Hourly flat fee



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Viennese Sweet Table

Gourmet Selection of Cakes, Mousse, and a display of

Deluxe Pastries such as:

Éclairs, Cream Puffs, Cannoli and Petit Fours

Assorted Cheesecake Display

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream with

An Assortment of toppings

All Dessert Options are \$5 per guest

International Coffee Bar

Freshly Brewed Coffee served with:

Whipped Cream, Chocolate Chips, Chocolate Covered Espresso Beans, Shaved Chocolate, Baileys Irish Cream, Kahlua, Amaretto

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Open Bar

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 ·
Champagne

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

Shots are NOT permitted



Vendor Suggestions

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

Tracy DeZarte

484-880-6254

tracydez@gmail.com

www.westchesterflorist.com

Flower Power

484-995-7009 - Maureen Dooley

flowerpowerireland@gmail.com

Transportation

Ace Limousine

610-494-6545

reservations@acelimosinesvce.com

Hotels

Staybridge Suites Wilmington
Brandywine Valley 400 Evergreen Drive Glen Mills, PA 19342
610-387-3309 - Carla

Hotel Warner

120 N. High Street

West Chester, PA 19380

610-701-8504 - Katie

Hampton Inn

610-358-9540 - Casey Smith

Photographers

Handelman Photography

856-313-5312 - Mike Handelman

www.handelmanphoto.com

Ron Evans Photography

610-420-6257

www.ronevansphotography.net

Kelli Wilke

Photography

keli@kelliwilke.com

Videographers

Sara & Jane Videography 484-919-4733

sarajanevideography.myportfolio.com

Vendor Suggestions Continued

Disc Jockeys

Blue Root Entertainment
215-435-7957
info@blueroot.co

Must be the Music DJ's
302-438-2507
www.mustbethemusicdjs.com

Wedding Bands

Tim Williams Band
732-310-3449
tim@timwilliamsband.com

BVT LIVE Entertainment

Liz Sullivan
610-358-9010
liz@bvtlive.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

Makeup

Beauty Bar by Kristina Ruggerio
302-598-1613
kristinaruggerio@yahoo.com

Desserts

Duck Donuts 610-952-0881
mmatalavage@duckdonuts.com

DANADIB Cupcakes 302-388-1260
danadibcupcakes@gmail.com

Last Night Snacks

Philly Pretzel Factory
610-918-7100

Calligrapher

Dianna DiStephano
302-383-9759

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 (6) months prior to your event.

The final entrée break-down list & guest count will be due 2 weeks prior to the wedding date & the final payment must be paid seven (7) business days before the wedding.



Minimum revenue requirements vary 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 \$15,000 on Saturday evenings.

Guarantee: The customer agrees to furnish Concord Country Club with a final head & entrée count 2 weeks prior to the wedding 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 service charges except for children's meals and vendor meals. Event related charges (anything in addition to our package) are subject to a 20% service charge and 6% state sales tax. The service charge is for the administration of the function, is not purported to be a gratuity, and will not be distributed as a gratuity to the employees who provide service to the guests. All administrative fees are retained by the Club.

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 couple 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 include a 30-minute rehearsal prior to the ceremony (typically held 1 or 2 days before the wedding at 4pm). Use of the bridal suite is complimentary and included with the package;. **On-site ceremony weddings have access after 9:30am. The locker room is off limits to the bridal party. Off-site ceremony weddings will have access 1 hour prior to the reception start time.*

No confetti, glitter or sparklers are permitted in the building. Only live rose petals may be used at the ceremony site. Concord Country Club is not responsible for lost items.

_____ I have read and understand the General Information Sheet.