

*The Wedding of your Dreams
is our greatest pleasure.*



GEORGE STREET®
PHOTO & VIDEO

Colonial Hotel

Champagne & Lace, Classic Elegance and Magical Moments

Choose From Our Three Exquisite Wedding Packages:

Start with Magical Moments

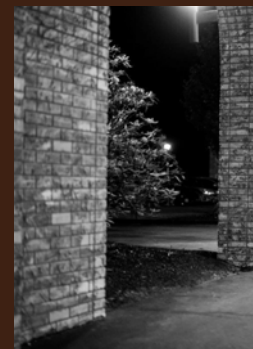
- ❖ *Professional Wedding Coordinator & Wedding Hostess*
- ❖ *5 Hour Reception time*
- ❖ *Ballroom Rental Fee*
- ❖ *Chivari Chairs*
- ❖ *White or Ivory Linens with choice of napkin color*
- ❖ *Magnificent staircase and lobby for bridal pictures*
- ❖ *Champagne and Stationary Display for the wedding party during bridal pictures*
- ❖ *Stationary Display of Seasonal Fruits, Vegetable Crudit  and an Assortment of Cheeses and Crackers for your guests*
- ❖ *Champagne toast*
- ❖ *Three course plated dinner*
- ❖ *Coffee Service*
- ❖ *Cake knife, and Toasting glasses for the wedding couple*
- ❖ *Elegant suite for the wedding couple for the evening of their reception*
- ❖ *Special overnight rates for your wedding guests*
- ❖ *All bartender and cake fees*
- ❖ *Complimentary wedding tasting*



Upgrade to
Classic Elegance

In addition to the Magical Moments Package You will receive:

- ❖ *Floor length linens with choice of napkin color*
- ❖ *Mirrors, Votives for your table settings*
- ❖ *Unlimited Hors d'oeuvres for your guests during cocktail hour (choice of 3)*
- ❖ *Three course dinner with choice of 2 entrées*
- ❖ *Wedding cake*



*Indoor and Outdoor
Ceremony and Reception
Sites Available*

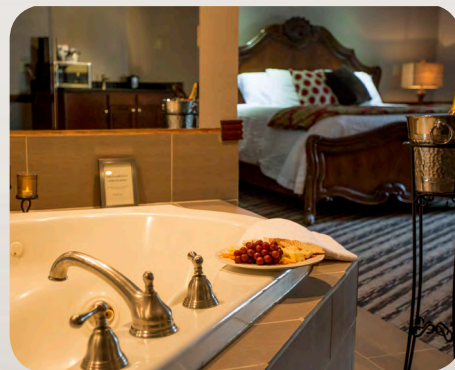




Upgrade to Champagne & Lace

In addition to the Classic Elegance Package You will receive:

- ❖ *Beautiful Candelabra centerpieces for your guest tables (every other)*
- ❖ *Unlimited Hors d'oeuvres for cocktail hour (choice of 5)*
- ❖ *Full Open bar for cocktail hour*
- ❖ *Champagne toast garnished with a strawberry*
- ❖ *Choice of 2 bottles of house wine on table with or during dinner*



May We Suggest

- ❖ *Open Bar (several options available)*
- ❖ *Photo Booth*
- ❖ *Invitations*
- ❖ *Candy Station*
- ❖ *Dessert Station*
- ❖ *Late Night Station*
- ❖ *S'more Station*
- ❖ *Pre-Ceremony Refreshments*

**Additional charges apply. Please ask your wedding consultant for more details and pricing.*



Stationary Display

*Seasonal Fruits, Vegetables Crudite and an Assortment of Cheeses with Crackers Mediterranean Display**

Butler Passed Hors d'oeuvres:

Classic Elegance Package

Select 3

Champagne & Lace Package

Select 5

Asiago Asparagus
Spanakopita
Beef Satay
Seafood Stuffed Mushroom Caps
Tomato Bruschetta
Breaded Chicken Tenderloin
Coconut Shrimp
Scallops Wrapped with Bacon
Raspberry Brie Phyllo
Mini Beef Wellington
Salami Coronets with Boursin Cheese
Broccoli, Cheddar, Ham and Cheese Puffs
Stationary Shrimp Cocktail*
Lollipop Lambchops*

Appetizers

Soup du Jour*
Fresh Fruit Medley*
Tortellini Alfredo, Served Family Style*
Ziti Marinara, Served Family Style*

Salads

Select 1

Classic Caesar Salad
Romaine Lettuce with Focaccia Croutons and Shredded Asiago Cheese
Colonial Salad
Mixed Greens with cucumbers, roasted tomatoes, fresh mozzarella and White Balsamic Vinaigrette

Intermezzo

Optional

Lemon Sorbet Garnished with Mint Leaf*

Dessert

Select 1

Vanilla Ice-cream
White Chocolate Mousse with Raspberry Coulis
Dessert Accompaniment Comes with Wedding Cake Only

Additional options and buffet service available upon request.

**Indicates additional charge. Please ask your wedding consultant for details and pricing.*



Entrees

	<i>Magical Moments</i>	<i>Classic Elegance</i>	<i>Champagne & Lace</i>
<i>Baked Stuffed Chicken Breast Sun dried Tomato & Buffalo Mozzarella</i>	\$49.00	\$68.00	\$89.00
<i>Chocksett Chicken Pancetta, Spinach and Sun Dried Tomatoes with a Porcini Cream</i>	\$49.00	\$68.00	\$89.00
<i>Parmesan Encrusted Chicken</i>	\$49.00	\$68.00	\$89.00
<i>Maple Pecan Pork Loin with Apple Stuffing</i>	\$49.00	\$68.00	\$89.00
<i>London Broil Burgundy Mushroom Demi Glaze</i>	\$55.00	\$74.00	\$95.00
<i>Baked Haddock with Lemon Buerre Blanc</i>	\$57.00	\$76.00	\$97.00
<i>Prime Rib of Beef au jus</i>	\$58.00	\$77.00	\$98.00
<i>Roast Tenderloin of Beef Choice of Madagascar or Béarnaise Sauce</i>	\$61.00	\$80.00	\$101.00
<i>Filet Mignon Choice of Demi Glaze or Béarnaise Sauce</i>	\$66.00	\$85.00	\$106.00
<i>Surf & Turf 2 Jumbo Stuffed Shrimp & 6oz Petite Filet</i>	\$71.00	\$90.00	\$111.00



All food and beverage prices are subject to change without notice. All prices quoted are subject to an additional taxable administrative fee of 20% and Massachusetts State Sales Tax.

Wedding Enhancements

After Party! The perfect way to end the night!

Minimum of 50 People

Choice of 2

- ◆ *Potato Skins*
- ◆ *Chicken Fingers*
- ◆ *Mozzarella Sticks*
- ◆ *6 Ft. Deli Grinder*
- ◆ *Assorted Pizzas*

Add A Sweet Station

◆ *New England Fall Station*

Warm Apple Cider, Cinnamon Stick, Apple Cider Donuts & Locally Made pricilla's Caramel Apples

◆ *S'mores Station*

Marshmallows, Graham Crackers, Peanut Butter Cups, White & Milk Chocolate Bars

◆ *Viennese Station*

Chocolate Dipped Strawberries, Homemade Chocolate Truffles, Chocolate Mousse Cake, Chocolate Chip Cookies, Brownies, Hot Chocolate, Coffee & Tea

◆ *Candy Station*

Assortment of Our Favorite Candies Elaborately Displayed

Beverage-Add On's

- ◆ *Open Bar*
- ◆ *Beer & Wine Only*
- ◆ *Lemonade Stand*

Refreshing fresh squeezed lemonade for your ceremony

◆ *Margarita Station*

Perfectly blended, a classic summer treat.

Served with fresh limes and rimmed with salt or sugar.

◆ *Summertime Sangria Station*

Brandy, wine and fruit juices blended &

allowed to mull overnight for fabulous flavor



Breakfast For Your Guests

The Colonial Grille offers a hearty New England Breakfast Buffet both Saturday and Sunday morning. We can create a customized coupon to give out to your guests to turn in for their breakfast.

See wedding coordinator for pricing.

20% administrative fee & MA sales tax additional

Rehearsal Celebrations

Cheese and Fruit Plate

Start your guests with a select display of assorted domestic cheeses garnished with seasonal fruit and accompanied by crackers

North Atlantic Haddock

Fresh Atlantic Haddock baked with a delicate lemon, white wine and butter sauce, and then topped with seasoned bread crumbs

Chicken Parmigiana

Tender breast of breaded chicken topped with our sweet basil marinara and melted provolone cheese. Served over penne pasta with garlic bread

Chicken Francaise

Lightly floured and egg battered breast of chicken sautéed until golden with garlic & wine then finished with a parsley lemon butter sauce Served over penne with garlic bread

Chicken Pot Pie

Chicken, peas, carrots, celery, onions, chicken gravy, fingerling potatoes under a flaky puff pastry

Roasted Prime Rib au jus

12oz Choice cut served with potato, vegetable and au jus

Butternut Squash Ravioli

Butternut Squash Ravioli Tossed in maple cream sauce

Comes with warm apple crisp for dessert

All meals include Salad, Coffee and Tea

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Rehearsal Dinner Enhancements

Basic Appetizer Platter*

Boston Boneless Chicken Fingers,
Colonial Skins & Mozzarella Sticks

Champagne Toast*

Start the night off by toasting your wedding party.

Shrimp Cocktail Display*

Iced jumbo shrimp with lemon wedges and cocktail sauce

Cheesecake Factory Cheesecake*


* Available for Additional Charge

\$29 per person



Colonial Hotel

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Contact our Professional Wedding Coordinator
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*Linda Jae
Photography*