



625 Betty Spring Road, Gardner MA 01440

Phone: 978-630-2500

Website: www.colonial-hotel.com

Thank you for your interest in hosting your function at The Colonial Hotel. We look forward to having the opportunity to provide your guests with dedicated service and hospitality. Please take the time to review our menus and keep the following points in mind when making your selections.

- Please be aware that the hotel charges a room rental fee for all functions in a private space.
- All events are subject to a minimum food and beverage purchase requirement.
- All prices are per person unless otherwise mentioned. All prices are subject to a 20% taxable administrative fee and a 6.25% MA State Tax. Prices are subject to change without notice.
- A deposit will be required to secure the space.
- Consuming raw or undercooked eggs, seafood or meat may increase your risk of food borne illness.
- All buffets remain out for a maximum of one-hour, additional fees will apply for extended times
- Food cannot be packaged for takeout.
- Please inform your sales manager if anyone in your group has a food allergy.

It is our hope to make the process of booking your event as easy and as stress free as possible for you. Our sales team is available to answer any questions you might have. We look forward to working together to make your event a memorable occasion.

Sincerely,

The Colonial Hotel Sales Team

Mary Whitman
Director of Sales
Wedding Coordinator
Ext. 404

Kailee Moorshead
Corporate Sales Manager
Ext 455

Rebecca Gunderman
Sales Admin
Ext 414



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Morning Options

Colonial Continental \$16

Assorted Fruit Juices, Chilled Fresh Fruit, Assorted Breakfast Pastries and Muffins, Yogurt with Granola, Bagels with Cream Cheese, Coffee & Tea

Colonial Plated Breakfast \$19

Chilled Orange Juice, Chilled Fresh Fruit Cup, Breakfast Muffin, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, Coffee & Tea

Betty Spring Breakfast Buffet \$24

Assorted Fruit Juices, Chilled Fresh Fruit Cup, Breakfast Pastries & Muffins, Scrambled Eggs, Choice of Buttermilk Pancakes or French Toast Classic Home Fries, Bacon, Sausage Coffee & Tea

Corporate Brunch Buffet \$35

10:00am – 2:00pm Served Monday – Friday

(Minimum of 50 guests)

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Classic Home Fries, Bacon, Sausage, Fresh Vegetable Crudit , Chef’s Selection of Starch & Vegetable, Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea

Choice of 1 Salad: Tossed, Caesar, or Pasta

Choice of 2 Entrees: Baked Stuffed Colonial Chicken, Chicken Marsala, New England Baked Haddock, Lasagna (Meat, Cheese or Vegetable), London Broil with Mushroom Demi Glaze, Tenderloin Tips Diane served over Rice Pilaf, Shrimp Scampi over Pasta, or Chicken Broccoli Alfredo over Pasta

In Addition

Chef Attendant Fee \$100/75 guests

Waffle Station \$7/ Omelet Station \$10 / Parfait Station \$6



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Enhancements

(In addition to any buffet or plated meal)

Available 7am-2pm

Coffee & Tea comes with all enhancement packages unless otherwise noted

Morning Starter \$12

Assorted Fruit Juices, Assorted Breakfast Pastries & Chilled Fresh Fruit

Morning Kickstart \$14

Assorted Fruit Juices, Chilled Fresh Fruit, Assorted Breakfast Pastries and Muffins & Bagels with Cream Cheese

Mid-Morning Crunch \$8

Yogurt with Granola, Assorted Soft Drinks, & Bottled Water

Afternoon Break \$10

Freshly Baked Cookies & Brownies, Assorted Soft Drinks & Bottled Water

Afternoon Goodies \$10

Cheese & Vegetable Display

Assorted Soft Drinks & Bottled Water

Fall Afternoon \$14

Hot Apple Cider with Cinnamon Sticks, Warm Apple Crisp, Vermont Cheddar Cheese, Crisp Crackers & Basket of Shiny Apples

Cookie Crunch \$10

Freshly Baked Cookies & Brownies, Iced Cold Milk, Assorted Soft Drinks & Bottled Water

Boxed Lunch \$20

Turkey, Ham, & Roast Beef Sandwiches on a Bulky Roll with Cheese, Lettuce & Tomato and boxed to go with potato chips, piece of fruit, cookie, soft drink & condiment

À la Carte / Enhancements

Freshly Baked Cookies & Brownies \$4/Bagels & Cream Cheese \$4/ Assorted Yogurts \$3

Freshly Brewed Coffee & Assorted Teas \$3/ Assorted Soft Drinks \$3/item

Bottled Water \$3/item / Sparkling Water \$4/item/ Assorted Fruit Juices \$3/item

Pitcher of Soft Drinks, Iced Tea or Lemonade \$15/pitcher/

Soda Bar 5 hours \$20 per person / \$250 Attendant Fee

Champagne Wall 1 hour \$10 per person/ \$100 Attendant Fee

Butler Passed Hors d'oeuvres

(Prices per 100 pieces)

- Arancini Balls (Risotto Balls) \$300
- Beef Satay \$325
- Breaded Mozzarella Sticks \$200
- Broccoli, Cheddar Cheese & Ham Puffs \$200
- Coconut Chicken Skewer with Mango Rum Sauce \$250
- Chicken Tenders \$200
- Filo Asiago Cheese Asparagus \$250
- Fried Crab Rangoon \$225
- Fried Coconut Shrimp with Raspberry Dipping Sauce \$325
- Fruit Kabobs \$275
- Grilled Lollipop Lamb Chops \$350
- Mini Crab Cakes \$325
- Philly Cheesesteak Rolls \$325
- Raspberry & Brie \$300
- Salami Coronets \$200
- Scallops Wrapped in Bacon \$325
- Seafood Stuffed Mushroom Caps 325
- Spanakopita \$225
- Tomato Bruschetta \$200
- Vegetarian Spring Rolls with Duck Sauce \$200
- Iced Jumbo Shrimp Cocktail Displayed \$475

Unlimited Hors D Oeuvres for 1 hour

Choice of 3 with dinner \$20 / without dinner \$25 / Choice of 5 with dinner \$25 / without dinner \$30

Displayed Hors d' oeuvres

Cheese, Cracker & Fruit Display \$8

Assortment of Cheeses Garnished with Seasonal Fruit

Antipasto Display \$12

Kalamata, Olives, Tomatoes, Cucumbers, Pepperoncini's, Pepperoni, Salami, Feta & Mozzarella Cheese

Vegetable Crudité \$6

Seasonal Fresh Vegetables with Dip

Mediterranean Display \$10

Fresh Hummus, Cucumbers, Tabbouleh, Pepperoncini, Olives, Feta Cheese & Flat Breads



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Plated Entrees

All Plated Entrees Include:

Appetizer, Warm Rolls & Butter, Entrée, Chef's Selection of Starch & Vegetable, Dessert, Coffee & Tea Service

Appetizer *(choice of one)*

Chilled Fresh Fruit Cup, Colonial Salad, Caesar Salad or Soup Du Jour

Entrée

Baked Stuffed Colonial Chicken \$34

Sundried Tomato Basil Buffalo Mozzarella Stuffed Chicken finished with Supreme Sauce

Chicken Marsala, Picatta or Parmesan \$32

Lightly floured Chicken Breast sautéed and finished with either a Marsala Sauce or Picatta sauce

Maple Pecan Pork Loin \$34

Slow roasted Pork Loin with Apple Pecan Stuffing, topped with Maple Demi Glaze

Baked Haddock \$34

Fresh Filet of Haddock topped with Bread Crumbs and finished with a Lemon Buerre Blanc Sauce

Mango Habanero Salmon \$37

Baked Atlantic Salmon served with a Spicy Mango Glaze

Surf & Turf \$55

6oz. Filet with Three Jumbo Shrimp wrapped around Seafood Stuffing

Yankee Pot Roast \$34

Slow roasted Beef with jardinière of fresh vegetables

London Broil \$37

Hand carved into tender thin slices and topped with a Burgundy Mushroom Demi Glaze

English Cut Prime Rib \$40

Slow roasted to perfection

Filet Mignon \$48

Cooked to perfection and topped with a Béarnaise Sauce or Demi Glaze

Roast Beef Tenderloin \$45

Slow roasted to perfection and topped with a Béarnaise Sauce

Eggplant Rollatini \$34

Ricotta cheese with roasted red peppers and spinach wrapped with golden Baked Eggplant slices finished with Marinara Sauce and Mozzarella Cheese

Dessert *(choice of one)* Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake, Chocolate Mousse Cake, Warm Apple Crisp or Freshly Baked Cookies & Brownies

(Split Menu Fee is \$3 per entree)

Upgrade Options: New England Clam Chowder \$4, Tomato & Mozzarella Salad \$3 or Tortellini Alfredo served Family Style \$5



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Buffet Menu

Minimum of 25 guests unless otherwise noted

Deli \$24

Choice of three: Roast Beef, Oven Roasted Turkey, Brown Sugar Ham, Tuna, Chicken, Ham or Seafood Salad
Served with Garden Salad, Potato Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions,

Wrap \$25

Choice of three wraps: Roast Beef with Boursin Cheese, Turkey BLT, Ham & Cheese,
Roasted Vegetables with Hummus or Chicken Caesar
Served with Garden Salad, Soup Du Jour, Chips & Pickles

Italian \$34

Choice of Two Entrees: Meatballs over Ziti Marinara, Lasagna (Meat, Cheese or Vegetable),
Chicken Parmesan or Chicken Broccoli Alfredo. Served with Minestrone Soup, Antipasto Salad,
Warm Garlic Bread

All the above buffet comes with an Assortment of Cookies, Dessert Bars, Brownies & Coffee

Personalize Your Own \$39

(Minimum of 50 guests)

Choice of One: Chilled Fresh Fruit Cup, Garden Salad, Caesar Salad, or Soup Du Jour

Choice of Two: New England Baked Haddock with a Lemon Buerre Blanc Sauce, Baked Stuffed Colonial
Chicken, Chicken Picatta or Marsala, London Broil with Burgundy Mushroom Demi Glaze, Tenderloin Tips
Diane over Rice, Yankee Pot Roast, Macaroni & Cheese or Baked Ziti Marinara

Choice of One: Chocolate Cake, New England Style Cheesecake (plain or with strawberries), Carrot Cake,
Chocolate Mousse Cake, Warm Apple Crisp or Freshly Baked Cookies & Brownies
Served with Rolls and Butter, Chef's Selection of Vegetable & Coffee

Summertime BBQ \$39

(Minimum of 50 guests)

Cole Slaw, Classic Corn Bread & Jalapeno Corn Bread,

Choice of Two: BBQ Chicken Breast, BBQ Country Pork Rib or Pulled Pork, Corn on the Cob,
Fresh Watermelon Display or Strawberry Shortcake & Coffee

Add New England Clam Chowder for \$3

Add an Additional Entrée to any buffet for \$5



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Specialty Stations

(To enhance your dinner, stations that require attendant will have a fee of \$100)

Chocolate Galore \$16

Hand Dipped Chocolate Covered Strawberries or Handmade Chocolate Truffles, Chocolate Mousse Cake, Chocolate Chip Cookies, Brownies, Coffee, Tea & Hot Chocolate

Hot Chocolate Bar \$6

Hot Chocolate with assortment of mix-ins and toppings

New Englander \$15

Warm Apple Cider, Cinnamon Sticks, Locally Made Apple Cider Donuts and Caramel and Sea Salted Apples
Freshly Picked Apples (Seasonal)

S'more's Bar \$10

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

Candy Counter \$10

Assortment of our favorite candies for your guests

Mashed Potato Bar \$9/ Attendant Fee \$100

Mashed Potatoes served in a Martini Glass with a buffet of toppings

Late Night Station \$20

(Choice of two of the following items)

Potato Skins, Chicken Fingers, Mozzarella Sticks, Assorted Pizzas, 5ft Deli Grinder

Pasta Station / Attendant Fee \$100

Pasta Station with Dinner \$20 / with Appetizers \$25

Assortment of Pastas, Alfredo, Marinara, Aglio e Olio, Grilled Chicken, Shrimp, Vegetables and Garlic Bread

Carving Stations

(To enhance your dinner, minimum of 25 guests, stations that require attendant will have a fee of \$100)

Slow Roasted Prime Rib \$18

Roasted Tenderloin of Beef \$22



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Beverage Options

There is a bar set-up fee of \$250/150 guests

Hosted Bars can be charged by the person, by the hour or on consumption

Cash Bars are charged on per drink basis

All Bars are closed 30 minutes prior to scheduled end of event

Proper Identification is required for purchase of alcohol: 21+ years of age

Purchase and service of alcohol to a minor by any guest at the event will result in the function bar being closed

Hosted Bar Packages Flat Fee

Full Open Bar \$20 first hour, \$12 each additional hour

Beer and Wine Only \$18 first hour, \$11 each additional hour

Open bar Flat Fee for 5 Hours \$60 per person

Beverage Stations

(\$100 attendant fee, 1 hour service unless otherwise noted)

Margarita \$12

A classic summer treat, perfectly blended and served with fresh lime and rimmed with salt or sugar

Bloody Mary \$15

Bloody Mary's with all the fix-in's to personalize your beverage

Summertime Sangria \$12

Brandy, Wine and Fruit Juices blended and allowed to mull overnight for fabulous flavor

Mimosa Bowl \$12

Champagne and Orange Juice, the perfect way to celebrate any occasion

Summer Ceremony \$3 /30 mins

Lemonade Or Iced Tea are the perfect refreshments for your ceremony on a warm summer afternoon



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Shower Options

(Minimum of 50 attendees)

Hearty New England Breakfast Buffet \$49pp

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries,
Scrambled Eggs, Classic Home Fries, Bacon, Sausage, French Toast, Pancakes, Waffles,
Quiche, Coffee & Tea, Mimosa Wall or Bloody Mary Station

Sleepy Hollow Brunch Buffet \$69

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries,
Scrambled Eggs, Classic Home Fries, Bacon and Sausage

Choice of 1 Salad: Tossed, Caesar, or Pasta

Choice of 2 Entrees: Baked Stuffed Colonial Chicken, Chicken Marsala,

New England Baked Haddock, Lasagna (Meat, Cheese or Vegetable)

London Broil with Mushroom Demi Glaze, Tenderloin Tips Diane served over Rice Pilaf,
or Chicken Broccoli Alfredo over Pasta

Fresh Vegetable Crudité, Chef's Selection of Starch & Vegetable,

Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea

Mimosa Wall or Bloody Mary Station

Enhancements

Stations that require attendant will have a fee of 100.00

*Omelet Station \$10pp

*Parfait Station \$6pp

*Candy Station \$10pp or Smore Station \$10pp

*Popcorn bar \$7pp



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Bereavement Options

Minimum of 50 guests unless otherwise noted

Deli \$24

Garden Salad, Potato Salad, Roast Beef, Oven Roasted Turkey, Tuna Salad, Cheeses, Rolls & Breads, Pickles, Lettuce, Tomatoes, Onions, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Wrap \$25

Garden Salad, Soup Du Jour, Roast Beef with Boursin Cheese Wrap, Chicken Caesar Wrap, Tuna Salad Wrap, Pickles, Chips, Assortment of Cookies, Dessert Bars, Brownies, Coffee & Tea

Italian \$34

Minestrone Soup, Antipasto Salad, Warm Garlic Bread, Meatballs over Ziti Marinara, Chicken Broccoli Alfredo, Assortment of Cookies, Dessert Bars & Brownies, Coffee & Tea

Colonial \$39

Soup Du Jour, Garden Salad, Warm Rolls & Butter, Tenderloin Tips Diane over Rice Pilaf, New England Baked Haddock with Lemon Beurre Blanc Sauce, Home-Style Macaroni & Cheese, Red Roasted Potatoes, Chef's Choice of Vegetable, Warm Apple Crisp, Cookies, Coffee & Tea

Pitcher of Soft Drinks, Iced Tea or Lemonade \$15/pitcher/Non-Alcoholic Punch Bowl \$6 per person

Our Full Menu is available upon request. This limited menu is to simplify planning during this difficult time.

Audio-Visual Equipment

10ft Screen \$45

A/C Cart with Cords \$15

Wireless Lavalier \$50

Wireless Handheld Microphone \$50

Podium \$15

Flip Chart with paper \$25

Flip Chart \$15

Easel \$15

Conference Phone \$50

Projector \$50

TV with DVD player \$75

Extension Cord \$5

Presenters Package \$130

(Podium, microphone, screen, projector, a/v cart and cords)



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RECOVERY BREAKFAST

Minimum of 50ppl /Rental fee Applies

Hearty New England Breakfast Buffet \$49++/pp

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Quiche,

Classic Home Fries, Bacon, Sausage, French Toast, Pancakes & Waffles

Coffee & Tea

Mimosa Wall or Bloody Mary Station

Sleepy Hollow Brunch Buffet \$69

Assorted Fruit Juices, Chilled Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Classic Home

Fries, Bacon, Sausage & Fresh Vegetable Crudit 

Mimosa Wall or Bloody Mary Station

Choice of 1 Salad – Tossed, Caesar or Pasta

Choice of 2 Entrees- Colonial Baked Stuffed Chicken, Chicken Marsala, New England Baked

Haddock, Lasagna (Meat, Cheese or Vegetable), London Broil with Mushroom Demi Glaze,

Tenderloin Tips Diane served over Rice Pilaf or Chicken Broccoli Alfredo over Pasta

Chefs Selection of Starch & Vegetable, Assorted Cookies, Brownies, Dessert Bars, Coffee & Tea

In Addition

Stations that require an Attendant will have a fee of \$100

Omelet Station \$10 / Parfait Station \$6