The Wedding of your Dreams is our greatest pleasure.



Colonial Hotel

New England Winter

Offered Jan – March with the Exception of Valentine's Weekend

- Professional Wedding Coordinator
- 5-hour Reception
- Ballroom Rental Fee
- Up Lighting in Ballroom
- Chivari Chairs
- White, Damask Ivory or Black Floor Length Tablecloths with Choice of Napkin Color
- Magnificent Staircase and Lobby for Bridal Pictures
- Champagne & Stationary Display for the Wedding Party During Bridal Pictures
- Stationary Display of Assorted Cheeses & Crackers for your Guests During Cocktail Time
- Champagne Toast with Pomegranate Seeds
- Three Course Dinner with Coffee Service
- Cake Knife, and Toasting Glasses for the Wedding Couple
- Black or White Lanterns with Candle for your Centerpieces
- Table Numbers, Mirrors and Votives
- Elegant Suite for the Wedding Couple the Evening of Their Reception
- Special Overnight Rates for your Wedding Guests
- All Bartender & Cake Cutting Fees
- After Party Space Available at No Additional Charge / Friday, Saturday's & Holiday Sunday's Pub Open Until 2am





Classic Elegance



- Professional Wedding Coordinator
- 5-hour Reception
- White, Damask Ivory or Black Floor Length Tablecloths with Choice of Napkin Color
- Magnificent Staircase and Lobby for Bridal Pictures
- Champagne & Stationary Display for the Wedding Party During Bridal Pictures
- Stationary Display of Assorted Cheeses & Crackers for your Guests During Cocktail Time
- Unlimited Hors D' Oeuvres for your Guests During Cocktail Time (Choice of 3)
- Wedding Cake
- · Champagne Toast
- Choice of 2 Entrees
- Cake Knife, and Toasting Glasses for the Wedding Couple
- · Chivari Chairs
- Lanterns with Candle for your Centerpieces
- Table Numbers, Mirrors and Votives
- Elegant Suite for the Wedding Couple the Evening of Their Reception
- Special Overnight Rates for your Wedding Guests
- · All Bartender & Cake Cutting Fees
- After Party Space Available at No Additional Charge / Friday, Saturday's & Holiday Sunday's Pub Open Until 2am





Package Upgrades

Champagne & Lace In Addition to our Classic Elegance Package you will Receive:

- Beautiful Candelabras Centerpieces for your Guests' Tables (Every Other)
- Up Lighting in Ballroom
- Charger Plates
- *Unlimited Hors D' Oeuvres for Cocktail Hour (Choice of 5)*
- Full Open Bar During Cocktail Time
- Cheese, Cracker and Vegetable Display Garnished with Fruit for Cocktail Time
- Champagne Toast Garnished with a Seasonal Fruit
- Accompaniment to your Wedding Cake



In Addition to all Packages

- Ultimate Cheese Cracker, Fruit, Vegetable & Mediterranean Display
- Open Bar for 5 hours
- 2 Signature Drinks
- Butler Passed Drinks During Cocktail Hour
- Wine Service with Dinner











Over the Top

Upgrade Your Royal Gala Package to Include:

- Full Exclusive Use of Hotels Facility for Ceremony, Cocktail Time & Reception with our Grand Ballroom Patio Space and Courtyard Tent
- Enhanced Cocktail Hour with Stations
- Unlimited Amount of Guest Rooms at a Discounted Rate

Subject to Availability, Rental Fees Apply





December 2021



(Invrees —	New England Winter	Classic Elegance	Champagne © Lace	Royal Gala
Baked Stuffed Chicken Breast Sun Dried Tomato & Buffalo Mozzarella	\$59	\$78	\$99	\$149
Parmesan Encrusted Chicken Topped with Bruschetta and Balsamic Glaze	\$59	\$78	\$99	\$149
Maple Pecan Pork Loin with Apple Stuffing	\$59	\$78	\$99	\$149
London Broil Burgundy Mushroom Demi Glaze	\$65	\$84	\$105	\$155
Baked Haddock with Lemon Buerre Blanc	\$67	\$86	\$107	\$157
Maple Glazed Salmon	\$70	\$89	\$110	\$160
Prime Rib of Beef au jus	\$68	\$87	\$108	\$158
Roast Tenderloin of Beef Choice of Madagascar or Béarnaise Sauce	\$71	\$90	\$111	\$161
Filet Mignon Choice of Demi Glaze or Béarnaise Sauce	\$76	\$95	\$116	\$166
Surf & Turf 2 Jumbo Stuffed Shrimp & 60z Petite Filet	\$81	\$100	\$121	\$171

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.

Consuming raw or undercooked eggs, seafood or meat may increase your risk of food borne illness. Before placing your order please inform you server if a person in your party has a food allergy.

Stationary Display

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

Mediterranean Display*

Butler Passed Hors d'oeuvres:

Champagne & Lace &

Royal Gala Packages

Select 3

Asiago Asparagus Spanakopita

Beef Satay

Seafood Stuffed Mushroom Caps

Classic Elegance Packages Tomato Bruschetta

Breaded Chicken Tenderloin

Coconut Shrimp/Coconut Chicken

Scallops Wrapped with Bacon

Raspberry Brie Phyllo

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 Classic Caesar Salad

Romaine Lettuce with Foccacia Croutons

Select 1 and Shredded Asiago Cheese

Colonial Salad

Mixed Greens with Cucumbers, Roasted Tomatoes, Fresh Mozzarella and White Balsamic Vinaigrette

Optional

Intermezzo Lemon Sorbet Garnished with Mint Leaf*

Sessert Vanilla Ice-cream

Hecompaniment White Chocolate Mousse with Raspberry Coulis

Select 1 Dessert Accompaniment Comes with Wedding Cake Only



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

 Refeshing 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

Recovery Breakfast For Your Guests

Host your Guests for a Send Off Breakfast. See Sales Office for Details

See wedding coordinator for pricing.
20% administrative fee & MA sales tax additional

The Hotel's beautiful restaurant & pub offers a variety of dishes with a comfortable atmosphere.

The Colonial Grille has developed a reputation for outstanding food and hospitality.

We look forward to working with you to create a memorable event.

North Atlantic Haddock

Fresh Atlantic Haddock Baked with a Delicate Lemon, White Wine and Butter Sauce, and then Topped with Seasoned Bread Crumbs

Choice of Chicken:

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 Française

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 Pasta with Garlic Bread

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

\$29 per person

All Meals Include a Salad Served with House Dressing, Coffee and Tea

Rehearsal Dinner Enhancements

Available for an Additional Charge

Cheese Cracker Display

Start Your Guests Off with a Select Display of Assorted Domestic Cheeses Garnished with Seasonal Fruit and Accompanied by Crackers

Basic Appetizer Platter

Boston Boneless Chicken Fingers, Colonial Skins & Mozzarrella 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

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Colonial Hotel

625 Betty Spring Road, Gardner, Massachusetts www.colonial-hotel.com



Contact our Professional Wedding Coordinator

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