



10545 Perry Highway, Wexford, PA 15090 info@chadwickevents.com 724.935.5950







# Three Reception Packages



The package for the couple who wants a special reception for a great value



The package offering many atmosphere and menu options from traditional to modern



An extra special package for the couple who wishes for the very best in food and bar selections as well as atmosphere and guest amenities

# Ceremony & Outdoor Cocktail Hours



Check out our Brochure just for Ceremony and Outdoor Cocktail Hours

These are available only to those couples having their Wedding Reception at The Chadwick



Beautifully Stationed Hors d'Oeuvre for the Cocktail Hour

Choice of a Sit Down or Buffet Dinner from our Classic Menu

Well Brand Bar Service with Plastic Barware

Champagne Toast for the Bridal & Parent Tables

Beautiful 2 tiered Wedding Cake with back up sheet cake designed for you from our Classic selections served on disposable plateware to be enjoyed after dinner or at home

Elevated Head Table with Lights and Draping

Choice of White, Ivory or Black Lap Length Table Linen and your choice of Napkin color and fold

Guest tables set with White China, Flatware and Glassware

Cylinder Centerpiece with a Floating Candle and Gold Surround

Beige Padded Banquet Chairs

Display Services for your Escort Table

Dressed Table for your Wedding Cake with Votive Candles and Beads

Display Services for your Wedding Cookies

Bridal Room for use of the Wedding Party during the Reception with Champagne and Hors d'Oeuvre

Professional Wedding Planning and Coordination

Menu Tasting of Dinner Choices offered on select dates for up to 6 people

# Saturday Evening Reception Pricing

\$79.95 per guest - 5 hour reception with 4 hour bar service \$84.95 per guest - 6 hour reception with 5 hour bar service

plus 21% service charge and applicable taxes

120 guest minimum 10% discount for Friday & Sunday Receptions

## Cocktail Hour

#### Hors d'Oeuvre Station

Fresh Crudite of Broccoli Florets, Baby Carrots, Celery Sticks and Cucumber Rounds, Cilantro Ranch Dip

#### Choice of one of the following

Assortment of Cheeses and Cocktail Crackers with Honey Mustard Dip

or

Meatballs with Honey Garlic Glaze & Spinach Artichoke Dip with Pita Bread

### First Course

Choice of a served Soup or Salad with Freshly Baked Dinner Rolls & Butter

Tossed Greens, Roasted Red Pepper, Black Olive, Tomato Balsamic Viniagrette - Ranch Dressings

Mixed Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette - Ranch Dressings

Wedding Soup Tomato Bisque

Chicken and Wild Rice Soup

# Sit Down Dinner

Choice of up to three entrees, one starch, and one vegetable

#### **Entrees**

Asiago Chicken, Balsamic Drizzle
Chicken Monterey, Tomato, Mushroom, Jack Cheese
Crispy Chicken Parmigiana, Marinara, Mozzarella
Beef Medallions, Mushroom Demi Glaze
Pork Rib Eye, Bourbon Glaze
Lemon Garlic Tilapia
Tuscan Cod, Italian Tomato, Herbs, Parmesan
Grilled Vegetable and Goat Cheese Stack



## **Buffet Dinner**

Choice of two entrees, two starch, and two vegetable

#### Entrees

Asiago Chicken, Balsamic Drizzle
Chicken Monterey, Tomato, Mushroom, Jack Cheese
Roasted Top Round of Beef, Mushroom Demi Glaze
Sirloin Tips of Beef, Pearl Onion, Hunter Sauce
Roasted Pork Loin, Sweet Onion Sauce
Lemon Garlic Tilapia
Tuscan Cod, Italian Tomato, Herbs, Parmesan
Seafood Pasta, Garlic Olive Oil

Starch	Vegetable	Starch	vegetable
Red Bliss Potatoes	Green Beans, Crispy Onion	Red Bliss Potatoes	Green Beans, Crispy Onion
Roasted Yukon Potatoes	Honey Glazed Baby Carrot	Roasted Yukon Potatoes	Honey Glazed Baby Carrot
Parmesan New Potatoes	Seasonal Vegetable Blend	Parmesan New Potatoes	Seasonal Vegetable Blend
Orzo and Rice Pilaf	Broccoli, Citrus Butter	Orzo and Rice Pilaf	Broccoli, Citrus Butter
Penne Santa Maria	Green Beans & Red Pepper	Penne Santa Maria	Green Beans & Red Pepper
Mashed Sour Cream Potato	Ratatouille	Gourmet Mac & Cheese	Ratatouille

Charal

Individual Coffee Service offered with Wedding Cake



Elegantly Stationed Hors d'Oeuvre for the Cocktail Hour

Choice of Three Passed Hors d'oeuvre for the Cocktail Hour or a Late Night Snack

Your choice of a Sit Down or Buffet Dinner from our Elegant Menu

Well Brand Bar Service with Glassware featuring a Signature Cocktail

Champagne Toast for the Bridal & Parent Tables

Beautiful Wedding Cake designed for you from our many style and flavor selections and served as dessert

Elevated Head Table with Lights and Draping

Choice of White, Ivory or Black Floor Length Linen and choice of Napkin color and fold

Guest tables set with White China, Flatware and Glassware

Trio of Cylinder Centerpieces with Floating Candles & Mirror

Choice of Gold Chivari Chairs or White Spandex Covered Chairs, choice of Band Color

Display Services for your Escort Table

Dressed Table for your Wedding Cake with Votive Candles and Beads along with a Lit Backdrop

Display Services for your Wedding Cookies

Bridal Room for use of the Wedding Party during the Reception with Champagne and Hors d'Oeuvre

Professional Wedding Planning and Coordination

Menu Tasing of Dinner Choices offered on select dates for up to 6 people

# Saturday Evening Reception Pricing

\$93.95 per guest - 5 hour reception with 4 hour bar service \$98.95 per guest - 6 hour reception with 5 hour bar service

plus 21% service charge and applicable taxes

120 guest minimum 10% discount for Friday & Sunday Receptions

## Cocktail Hour

#### Hors d'Oeuvre Station

Fresh Crudite of Broccoli Florets, Baby Carrots, Celery Sticks and Cucumber Rounds, Cilantro Ranch Dip

Choice of one of the following

Assortment of Cheeses and Cocktail Crackers with Honey Mustard Dip served with Berries

Parmesan Crab Dip and Artichoke Spinach Dip with Toasted Pita Breads

Choice of one of the following
Three Passed Hors d'oeuvre
or Late Night Snack

choices on page 9

### Sit Down Dinner

Choice of up to three entrees, one starch, and one vegetable

#### Entrees

Asiago Chicken, Balsamic Drizzle

 $Chicken\,Monterey, Tomato, Mushroom, Jack\,Cheese$ 

Crispy Chicken Parmigiana, Marinara, Mozzarella

Blackened Chicken, Mango Pineapple Salsa

Filet of Sirloin, Garlic Butter

Bacon wrapped Sirloin, Bourbon Glaze

Pork Rib Eye, Honey BBQ Sauce

Salmon Filet, Honey Citrus Glaze

Crusted Mahi Mahi, Lemon Garlic Butter

Tuscan Cod, Italian Tomato, Herbs, Parmesan

Grilled Vegetable and Goat Cheese Stack

Duo Plates - available at an additional charge

### Starch Vegetable

Mashed Sour Cream Potato Ratatouille

Red Bliss Potatoes Green Beans, Crispy Onion
Roasted Yukon Potatoes Honey Glazed Baby Carrot
Parmesan New Potatoes Seasonal Vegetable Blend
Orzo and Rice Pilaf Broccoli, Citrus Butter
Penne Santa Maria Green Beans & Red Pepper

### First Course

Choice of a served Soup or Salad with Freshly Baked Dinner Rolls & Butter

Romaine & Baby Arugula Caesar, Brioche Crouton

Chopped Cobb Salad Martini, Ranch Dressing

Mixed Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette - Ranch Dressings

Wedding Soup Tomato Bisque

Potato Cheddar Soup



### **Buffet Dinner**

Choice of two entrees, and two starch/two vegetable

#### Entrees

Asiago Chicken, Balsamic Drizzle
Chicken Monterey, Tomato, Mushroom, Jack Cheese
Crispy Chicken Parmigiana, Marinara, Mozzarella
Blackened Chicken, Mango Pineapple Salsa
Medallions of Beef, Cabernet Reduction
Beer Braised Top Round of Beef, Mushrooms & Onion
Pork Loin Cubano, Garlic Lime Marinade, Bourbon Onion
Lemon Garlic Tilapia
Salmon Filet, Honey Citrus Glaze
Sweet Ginger Glazed Mahi Mahi
Tuscan Cod, Italian Tomato, Herbs, Parmesan

Chicken and Shrimp Creole, Tomato, Peppers

Vegetable Lasagna, Santa Maria Sauce

# Starch Vegetable

Red Bliss Potatoes Green Beans, Crispy Onion
Roasted Yukon Potatoes Honey Glazed Baby Carrot
Parmesan New Potatoes Seasonal Vegetable Blend
Orzo and Rice Pilaf Broccoli, Citrus Butter
Penne Santa Maria Green Beans & Red Pepper
Gourmet Mac & Cheese Ratatouille



Artfully Stationed Hors d'Oeuvre for the Cocktail Hour Three Passed Hors d'oeuvre for the Cocktail Hour Choice of a Sit Down or Buffet Dinner from our Grand Menu Call Brand Bar Service with Glassware featuring a Signature Cocktail

Champagne Toast for all Guests

Beautiful Wedding Cake designed for you from our many style and flavor selections and served as dessert

Late Night Snack

Elevated Head Table with Lights and Draping

Choice of White, Ivory or Black Floor Length Linen and choice of Napkin color and fold

Guest tables set with White China, Flatware and Glassware

Trio of Cylinder Centerpieces with Floating Candles & Mirror

Choice of Gold Chivari Chairs or White Spandex Covered Chairs, choice of Band Color

Four LED Uplights

Display Services for your Escort Table

Dressed Table for your Wedding Cake with Votive Candles and Beads along with a Lit Backdrop

Display Services for your Wedding Cookies

Bridal Room for use of the Wedding Party during the Reception with Champagne and Hors d'Oeuvre

Professional Wedding Planning and Coordination

Menu Tasing of Dinner Choices offered on select dates for up to 6 people

# Saturday Evening Reception Pricing

\$119.95 per guest - 5 hour reception with 4 hour bar service \$126.95 per guest - 6 hour reception with 5 hour bar service

plus 21% service charge and applicable taxes

120 guest minimum 10% discount for Friday & Sunday Receptions

## Cocktail Hour

#### Hors d'Oeuvre Station

Fresh Crudite of Broccoli Florets, Baby Carrots, Celery Sticks and Cucumber Rounds, Cilantro Ranch Dip

Choice of one of the following

Gourmet Cheese Board and Seasonal Fruits

Antipasta Board with Cured Meats, Cheeses, Olives and Breads

#### Three Passed Hors d'oeuvre

choices on page 9

Late Night Snack Station

choices on page 9

### Sit Down Dinner

Choice of up to three entrees, one starch, and one vegetable

#### Entrees

Roasted Beef Tenderloin, Sauteed Mushrooms, Cracked Pepper Demi Reduction

Filet Mignon (6oz), Merlot Demi Glaze (+\$8pp)

Petite Filet Mignon with Crab Cake, Red Pepper Cream (+\$8pp)

Chicken Breast Fresco

Blackened Chicken Breast, Orange Avocado Salsa

Rosemary Chicken Breast with Roasted Crimini Mushrooms, Sundried Tomato Cream

Breast of Chicken, with Tuscan Butter Shrimp Sauce

Filet of Salmon, Orange Soy Glaze

Shrimp Stuffed Flounder, Mushroom Cream Sauce

Ginger Glazed Mahi Mahi, Mango Pineapple Salsa

Roasted Cod, Shrimp Creole Sauce

Grilled Vegetable & Goat Cheese Stack, Red Pepper Sauce

#### Starch

#### Lemon Parsley Fingerling Boursin Mashed Potato Parmesan New Potato Mixed Grain Pilaf Mashed Sweet Potato

#### Vegetable

French Green Beans Honey Glazed Carrot Baton Seasonal Vegetable Blend Broccoli, Citrus Butter Asparagus & Red Pepper

### First Course

Choice of a served Soup or Salad with Freshly Baked Dinner Rolls & Butter

Romaine & Baby Aruglua Caesar, Brioche Crouton

Watermelon Cucumber Salad

Chopped Cobb Salad Martini, Ranch Dressing

Mixed Greens, Tomato, Kalamata Olive, Goat Cheese, Balsamic Vinaigrette - Ranch Dressings

Tomato, Mozzarella Pearls & Basil Martini

**Wedding Soup** 

Tomato Bisque

Seafood Bisque

# **Buffet Dinner**

Choice of Three entrees, three starch/vegetable

#### Entrees

Roasted Beef Tenderloin, Roasted Shallot Brown Butter

Roasted Garlic Peppercorn Crusted Tenderloin, au jus

Chicken Breast Fresco

Breast of Chicken, Tuscan Butter Shrimp Sauce

Jamacian Chicken Breast, Orange Avocado Salsa

Rosemary Chicken Breast, Roasted Mushrooms,

Lemon Pan Sauce

Filet of Salmon, Brown Sugar Pecan Crust

Ginger Glazed Mahi Mahi, Mango Pineapple Salsa

Roasted Cod, Shrimp Creole Sauce

Crispy Chick Pea, Cauliflower & Pepper Casserole,

Goat Cheese

#### Starch

#### Four Cheese Mac & Cheese Penne Vodka Sauce Parmesan New Potatoes Mixed Grain Pilaf Boursin Mashed Potatoes

#### Vegetable

Creamed Spinach & Leeks Honey Glazed Carrot Baton Seasonal Vegetable Blend Broccoli, Citrus Butter Asparagus & Red Pepper



### Well Brand Bar

Smirnoff Vodka
New Amsterdam Gin
Jacquins Light Rum
Bacardi Spiced Rum
Montezuma Tequila
Seagrams 7 Whiskey
Jim Beam Bourbon
Grants Scotch
Peachtree Schnapps
Jacquins Amaretto
Kapali Coffee Liqueur
Franzia Moscato
Franzia Chardonnay
Franzia Cabernet Sauvignon
Miller Lite, Yuengling, Blue Moon Draft Beers

### Call Brand Bar

Titos Vodka Tanqueray Gin Bacardi Light Rum Captain Morgan Spiced Rum Sauza Tequila Canadian Club Whiskey Jack Daniels Bourbon **Dewars Scotch** Peachtree Schnapps Jacquins Amaretto Kapali Coffee Liqueur Cavit Moscato Fronterra Chardonnay Fronterra Cabernet Sauvignon Miller Lite, Yuengling, Blue Moon Sam Adams Seasonal Draft Beers

# Bar Upgrades

Upgrade from Well to Call Brand Bar \$7.95 per guest

Champagne Toast \$3.50 per guest

Money Dance Peach Schnapps & Whiskey \$ 1.75 per guest

Brand modifications are priced individually

All prices are plus applicable service charge and tax







# Signature Drink

Elegant & Grand Package - choice of one

### By Color

Pink Pretty in Pink Starlight Royal

Red Cherry Whiskey Smash Red Sangria

Yellow Lynchburg Lemonade White Sangria

Aqua Carribean Mist

Orange Bourbon Fizz

Purple Grape Crush

White Cucumber Fizz

Blue Blueberry Fizz

### By Season

Spring Champagne Mojito

Summer Spiked Arnold Palmer

Fall Mulled Cranberry Cider

WInter Frost Bite Candy Cane Cocktail

#### **Included Mixers**

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Tonic, Club Soda, Sours Orange, Cranberry, Pineapple & Grapefruit Juices Bloody Mary Mix

## Passed Hors d'oeuvre

Choose Three

#### Hot

Baby Vegetable Egg Roll
Artichoke Romano
Miniature Quiche
Breaded Zucchini Bites, Parmesan Sauce
Teriyaki Chicken Satay
Mini Potato Latkes, Sour Cream
Mushroom Cap with Sausage
Pork Pot Stickers, Soy Dipping Sauce
Broccoli Cheddar Bite
Brie and Raspberry in Phyllo
Coconut Shrimp
Meatball with Honey Garlic Sauce
Mini Pizza Bites

#### Cold

Spicy Shrimp Tortilla with Guacamole
Deviled Egg
Tomato Bruschetta Croustade
Antipasto Skewer - Olive, Pepperoni, Pepperoncini
Herb Cheese Cucumber Round

# Late Night Snack

Choose One Served one hour prior to the end of the reception

Popcorn Station Toppings of Butter, Flavored Salt, Parmesan, Chocolate Drizzle, Cajun Seasoning, and Caramel Drizzle

Tater Tot Station served with Ketchup, Malt Vinegar, Cheese Sauce and Hot Sauce

Mini Pierogie Station Cheese and Potato Pierogie, Bacon Bits, Sour Cream, Carmelized Onion, Cheddar Cheese

Nacho Station Corn Tortilla Chips, Bacon Bits, Sour Cream, Salsa, Cheddar Cheese Sauce, Jalapenos

Mini Dog Station Hot Dogs, Buns, Cheddar Cheese Sauce, Ketchup, Mustard, Relish, Onion, Kraut

Soft Pretzel Station Soft Pretzels, Cheddar Beer Dip, Hot Mustard, Salsa Yogurt Dip



## Menu Enhancements

Elegant & Grand Packages include some of these selections

Three Passed Hors d'oeuvre \$7.50

Late Night Snack \$7.50

Chilled Cocktail Shrimp Bowl, Cocktail Sauce (2 per guest) \$4.50

Chocolate Dipped Strawberry \$2.75 each

Wine Pour with Dinner Well Brand \$5.50 Call Brand \$7.50

Menu Upgrades - priced individually

All prices are per person except where noted, plus applicable service charge and tax

# Shuttle Service

25 Passenger Shuttle Van is available to a select local hotel making trips to and and from The Chadwick



This service can be arranged at the time of booking. Please inquire about this service.



### To Guarantee Your Date

A \$1500 non refundable deposit in check or cash along with a signed contract is required to guarantee a date and room for your reception

A \$500 non refundable deposit in check or cash along with a signed contract is required to guarantee an additional space for your ceremony or cocktail hour

A ten day time period is granted for completion of both the deposit and contract once issued.

If not completed within the time frame, the date will be released.

A minimum Revenue Guarantee is required at the time of booking

The Chadwick's Wedding Payment Schedule is: 50% of the Contract Revenue Guarantee is due 6 months prior to the event date, 25% of the Contract Revenue Guarantee is due 30 days prior to the event date and the final balance is due 3 days prior to the event date

Please consider your guest count at the time of booking, The Chadwick cannot guarantee seating for guest counts above the capacity of the space booked

All Wedding Reception Packages can be customized to better suit your tastes. Pricing will be determined based on the modifications

Cash and check are accepted as payment for the non refundable deposit as well as the other payments.

Visa, MasterCard and Discover can be used for the subsequent payments if desired.

Pricing on this brochure is subject to change at any time

### **Guest Counts**

Final Guest Counts are due 10 days prior to the reception date. Only increases in guest counts can be accepted after such date.

Meal Choices are due with the Guest Counts Meal Choices cannot be changed once given as preparations will begin at this time

Special Dietary Meals can be arranged for guests with allergies and food sensitivities.

All special meals must be ordered 10 days prior to the reception date.

We cannot guarantee accommodation after such date.



# **Pricing Considerations**

Friday and Sunday Wedding Receptions are 10% less per guest from the published Saturday Wedding Reception pricing.

#### Saturday Evening Receptions held between January and March

Winter Weddings held between January and March are priced at 10% less per guest from the published Saturday Wedding Reception Pricing.

#### Showers and Rehearsal Dinners

After booking your Wedding Reception at The Chadwick, you can enjoy a 10% discount on food and non alcoholic beverage purchases for either your Rehearsal Dinner or Bridal Shower booked at The Chadwick or Frescos.

If both Rehearsal Dinner and Bridal Shower are booked at The Chadwick or Frescos, the later will receive an additional 5% discount on food and non alcoholic beverage purchases