



Wedding
Receptions

Menus & Services



The
Chadwick

A perfect backdrop for an elegant Wedding Reception.

With its beautiful surroundings, The Chadwick is a graceful host to receptions as intimate as 80 guests or for parties as grand as 700 guests.

The Chadwick's Ballroom allows for creative seating and staging arrangements that will make your Wedding Reception distinctive.

We provide you with as much time as necessary to plan your special day. We attend to every fine detail. Our classically trained chefs can help you create a menu all your own and will be happy to customize menu items to suit your special needs.

We look forward to working with you to make your special event one that your guests will never forget.

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Our Commitment to you....

The Chadwick strives to make every event perfect. We do so by providing those services that are important to you and by taking time to thoroughly plan your event with you. We look forward to being of service to you on probably the most important day of your life. We thank you for your trust in us.

CLASSIC SIT DOWN RECEPTION

Package Includes...

Cold Hors d'Oeuvre
and a Classic Three Course Menu

Four Hour House Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Three Hours after Dinner
(Premium Brands Available)

A Champagne Toast for the entire
Bridal Party and
Parent Tables

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre and Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons *(in season)* and
Domestic and Imported Cheeses.
Served with assorted
Dipping Sauces and Crackers.

Appetizer or Salad

(Choice of One, served Sit Down Style)

Wedding Soup

Tomato Bisque

Classic Caesar

Tossed Greens, Tomatoes, Cucumbers,
Red Onions, Balsamic Vinaigrette

Romaine with Mushrooms, Diced
Tomatoes, Matchstick Carrots,
Citrus Vinaigrette

Price per Guest

\$ 62.95 plus 18% service fee
and current sales tax.

Entrees

(Choice of up to Three)

Sliced London Broil, Natural Sauce

Roasted Pork Loin, Sweet Onion Sauce

Sliced Top Round of Beef, Wild Mushroom jus lie

Breast of Chicken stuffed with Broccoli and Monterey Jack
and topped with Supreme Sauce

Chicken Piccatta—Sauteed Chicken Breasts in Lemon Sauce with
Capers and Mushrooms

Chicken Florentine—Breast of Chicken atop a pillow of Spinach, Supreme Sauce

Asiago Crusted Chicken with Tarragon Butter Sauce

Cod New England—Herb Bread Crust baked with White Wine and Butter

Baked Scrod with Shrimp Scampi Supreme Sauce

Tilapia Bruschetta—Baked Tilapia topped with Tomatoes, Basil and Parmesan

Starch

Rice Pilaf with Red Peppers and Scallions
Parslied Red Potatoes
Seasoned Baby Yukon Gold Potatoes
Long Grain and Wild Rice with Mushrooms
Parmesan and Garlic Crusted Potatoes

Vegetable

Green Beans with Julienne Carrots
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables
Green Beans with Waterchestnuts
Broccoli, Cauliflower & Red Peppers

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

ELEGANT SIT DOWN RECEPTION

Package Includes...

Cold Hors d'Oeuvre and
Butlered Hors d'Oeuvre
and an Elegant Four Course Menu

Five Hour House Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Four Hours after Dinner
(Premium Brands Available)

A Champagne Toast for all Guests

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre and Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons *(in season)* and
Domestic and Imported Cheeses.
Served with assorted
Dipping Sauces and Crackers.

*Butlered Hors d' Oeuvre **

(Served for One Hour during Cocktails)

Your choice of Four Hors d' Oeuvre
from our menu on page 15
or
Shuttle Service (page 17)

Appetizer

(Choice of One)

Wedding Soup

French Onion Soup

Cheese Tortellini with
Sundried Tomato Pesto

Chicken and Wild Rice Soup

Price per Guest

\$ 69.95 plus 18% service fee and
current sales tax.

Salads

(Choice of One)

Tossed Greens, Tomatoes, Cucumbers and Red Onions, Balsamic Vinaigrette
Romaine, Mushrooms, Tomatoes and Carrots, Citrus Vinaigrette
Classic Caesar

Entrees

(Choice of up to Three)

Grilled Bistro Filet of Beef, Mushroom Sauce
Bacon Wrapped Sirloin Mignon, Bourbon Glazed
Prime Rib of Beef, au Jus *(add \$ 2.00)*
Filet Mignon, Feta Merlot Sauce *(add \$ 6.00)*
NY Strip Steak, Garlic Parsley Butter *(add \$ 2.00)*

Breast of Chicken stuffed with Spinach, Pine Nuts & Feta, Supreme Sauce
Chicken Romano—Chicken Breast dipped in Parmesan Egg Batter, Citrus Butter Sauce
Chicken Maison—Tomatoes, Mushrooms, Cheese, Marsala Sauce
Parmesan Crusted Chicken Breast, Sun Dried Tomato Cream Sauce

Baked Scrod with Shrimp Supreme Sauce
Sole Florentine—Baked Sole atop a pillow of Spinach, Supreme Sauce
Stuffed Flounder with Crabmeat Imperial, Seafood Cream Sauce
Filet of Salmon with Apricot Glaze or Brown Sugar Glaze *(add \$4.00)*
Parmesan Grouper Filet

Starch

Rice Pilaf with Red Peppers and Scallions
Grain and Rice Medley
Seasoned Baby Yukon Gold Potatoes
Parmesan Cream Orzo
Herb Roasted New Potatoes
Garlic Mashed Red Skinned Potatoes

Vegetable

Green Beans with Julienne Carrots
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables
Green Beans, Bacon & Pearl Onions
Broccoli, Cauliflower & Red Peppers
Corn and Edamame Succotash

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

**Shrimp Cocktail may be chosen in place of the Butlered Hors d'Oeuvre*

THE GRAND SIT DOWN RECEPTION

Package Includes...

Cold Hors d'Oeuvre
Butlered Hors d'Oeuvre and a
Four Course Gourmet Menu

Five Hour Premium Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Four Hours after Dinner

A Champagne Toast for all Guests

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre and Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Crudite, Cheese &

Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons (in season) and
Domestic and Imported Cheeses.
Served with assorted
Dipping Sauces and Crackers.

*Butlered Hors d'Oeuvre**

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvre
from our menu on page 15

or

Shuttle Service (page 17)

Appetizer

(Choice of One)

Wedding Soup

Angel Hair Nest with Tomato, Basil and
Garlic

Lobster Bisque

Cantaloupe wrapped with Proscuitto

Price per Guest

\$ 79.95 plus 18% service fee and
current sales tax.

Salads

(Choice of One)

Mixed Field Greens, Red Peppers, Mushrooms, Tomatoes, Cabernet Sauvignon Vinaigrette
Baby Spinach with Strawberries, Red Onion and Almonds, Poppy Seed Dressing
Romaine, Feta, Walnuts, Red Onions, and Black Olives, Raspberry Vinaigrette

Entrees

(Choice of up to Three)

7oz Filet Mignon, Feta Merlot Sauce or Wild Mushroom Sauce
Sliced Roasted Beef Tenderloin, Peppercorn Sauce
Roasted sliced Striploin of Beef, Cabernet Sauvignon Demi Glaze
Sliced Roasted Tenderloin of Beef paired with Breast of Chicken, Rosemary Cream
Chicken Fresco—Parmesan Egg Battered with Roasted Tomato, Mozzarella, and
Lemon Beurre Blanc
Pierre Breast of Chicken with Roasted Red Pepper & Artichoke Hearts, Veloute Sauce
Hazelnut Crusted Chicken Breast, Dijon Sauce
Lump Crab Cakes with Louie Sauce
Stuffed Founder with Crabmeat Imperial, Seafood Cream Sauce
Filet of Salmon, Lemon Dill Sauce

Starch

Tomato Basil Pilaf
Whipped Horseradish Yukon Gold Potatoes
Duchess Potato
Long Grain and Wild Rice with Mushrooms
Almond Crusted Potato
Vegetable Cous Cous
Herb Roasted New Potatoes

Vegetable

Sugar Snap Peas with Waterchestnuts
Sautéed Snow Peas with Carrots
Green Beans, Red Bell Pepper &
Roasted Shallots
Baby Carrots and Asparagus
Broccoli, Cauliflower & Red Peppers
Italian Beans, Asparagus, Sugar Snap
Peas and Red Pepper

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

**Shrimp Cocktail may be chosen in place of the Butlered Hors d'Oeuvre*

CLASSIC BUFFET RECEPTION

Package Includes...

Cold Hors d'Oeuvre
and a Classic Chef Carved Buffet

Four Hour House Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Three Hours after Dinner
(Premium Brands available)

A Champagne Toast for the entire
Bridal Party & Parent Tables

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre, Buffet and
Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies to be displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Crudite, Cheese &

Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons (in season) and
Domestic and Imported Cheeses.
Served with assorted
Dipping Sauces and Crackers.

Appetizer or Salad

(Choice of One, served Sit Down Style)

Wedding Soup

Tomato Bisque

Classic Caesar

Tossed Greens, Tomatoes, Cucumbers,
Red Onions, Balsamic Vinaigrette

Romaine with Mushrooms, Diced
Tomatoes, Matchstick Carrots,
Champagne Vinaigrette

Price per Guest

\$ 62.95 plus 18% service fee and
current sales tax.

Chef Carved Entree

(Choice of One)

Chef Carved Roasted Top Round of Beef, Demi Glace

Chef Carved Smoked Honey Glazed Virginia Ham

Chef Carved Applewood Smoked Breast of Turkey

Entrees

(Choice of Two)

Grilled Breast of Chicken, Piccata Style

Chicken Florentine—Breast of Chicken with Spinach Cream Sauce

Asiago Crusted Chicken, Tarragon Butter Sauce

Roasted Pork Loin with Sweet Onion Sauce

Sliced Roast Beef, Wild Mushroom jus lie

Seafood Newburg—Scallops, Shrimp and Surimi with Peppers in a Sherry Cream Sauce

Cod New England—Herb Bread Crust baked with White Wine and Butter

Tilapia Bruschetta—Baked Tilapia topped with Tomato, Basil and Parmesan Bruschetta

Angel Hair with Seafood Scampi—Scallops, Shrimp and Surimi in Garlic Butter Sauce

Starch & Vegetable

(Choice of Three)

Rice Pilaf with Red Pepper and Scallions

Penne Marinara, Parmesan Cream or Pesto Garlic Oil

Seasoned Baby Yukon Gold Potatoes

Parslied Red Potatoes

Parmesan and Garlic Crusted Potatoes

Green Beans with Julienne Carrots

Honey Glazed Baby Carrots

Medley of Seasonal Vegetables

Broccoli, Cauliflower & Red Peppers

Broccoli Florets with Almond Butter

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

ELEGANT BUFFET RECEPTION

Package Includes...

Cold Hors d'Oeuvres and
Butlered Hors d'Oeuvre
and an Elegant Chef Carved Buffet

Five Hour House Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Four Hours after Dinner
(Premium Brands available)

A Champagne Toast for all Guests

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre, Buffet and
Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies to be
displayed on a Station or
on each Guest Table

Event Coordinator for
the entire evening

Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons (in season) and
Domestic and Imported Cheeses.
Served with assorted
Dipping Sauces and Crackers.

*Butlered Hors d'Oeuvre **

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvres
from our menu on page 15

or

Shuttle Service (page 17)

Appetizer or Salad

(Choice of One, served Sit Down Style)

Wedding Soup

Chicken & Wild Rice Soup

French Onion Soup

Classic Caesar

Tossed Greens, Tomatoes, Cucumbers,
Red Onions, Balsamic Vinaigrette

Romaine with Mushrooms, Diced
Tomatoes, Matchstick Carrots,
Citrus Vinaigrette

Price per Guest

\$ 69.95 plus 18% service fee and
current sales tax.

Chef Carved Entree

(Choice of One)

Chef Carved London Broil
Chef Carved Roasted Strip Loin of Beef
Chef Carved Prime Rib of Beef *(add \$ 2.00)*
Chef Carved Beef Tenderloin, Merlot Sauce *(add \$ 4.00)*
Chef Carved Smoked Honey Glazed Virginia Ham
Chef Carved Applewood Smoked Turkey Breast

Entrees

(Choice of Two)

Chicken Maison—Tomatoes, Mushrooms, Jack Cheese, Marsala Sauce
Breast of Chicken with Pecan Crust, Shallot Butter Sauce
Chicken Florentine—Breast of Chicken with Spinach Cream Sauce
Asiago Crusted Chicken with Sage Butter Sauce
Chicken Romano—Breast of Chicken dipped in a Parmesan Egg Batter, Citrus Butter Sauce
Parmesan Crusted Chicken Breast, Sun Dried Tomato Cream Sauce
London Broil, Natural Sauce
Cod New England—Herb Bread Crust baked with White Wine and Butter
Tilapia Bruschetta—Baked Tilapia topped with Tomato, Basil and Parmesan Bruschetta
Baked Scrod with Shrimp Supreme Sauce

Starch & Vegetable

(Choice of Three)

| | |
|--|--|
| Rice Pilaf with Red Peppers and Scallions | Green Beans with Julienne Carrots |
| Baked Penne Pasta with Tomato or Cream Sauce | Honey Glazed Baby Carrots |
| Seasoned Baby Yukon Gold Potatoes | Medley of Seasonal Vegetables |
| Parslied Red Potatoes | Broccoli, Cauliflower & Red Peppers |
| Parmesan and Garlic Crusted Potatoes | Asparagus, Tomatoes, Red Pepper & Onion |
| Garlic Mashed Red Skinned Potatoes | |

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

**Shrimp Cocktail may be chosen in place of the Butlered Hors d'Oeuvre*

THE GRAND BUFFET RECEPTION

Package Includes...

Cold Hors d'Oeuvre and
Butlered Hors d'Oeuvre
and a Four Course
Gourmet Chef Carved Buffet

Five Hour Premium Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Four Hours after Dinner

A Champagne Toast for all guests.

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre, Buffet and
Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies displayed
on a Station or on each Guest Table

Event Coordinator for
the entire evening

Crudite, Cheese & Fruit Display

(One Hour of Service during Cocktails)

A beautiful display of Fresh Garden Vegetables,
Fresh Sliced Melons (in season) and
Domestic and Imported Cheeses.
Served with assorted Dipping Sauces and Crack-
ers.

*Butlered Hors d'Oeuvre **

(Served for One Hour during Cocktails)

Your choice of Four Hors d'Oeuvre
from our menu on page 15

or

Shuttle Service (page 17)

Appetizer

(Choice of One)

Wedding Soup

Cantaloupe wrapped with Proscuitto

Sautee of Mushrooms, warm Goat Cheese

Lobster Bisque

Salad

(Choice of One, served Sit Down Style)

Mixed Field Greens, Red Peppers,
Mushrooms, Tomatoes,
Cabernet Sauvignon Vinaigrette

Mesclun Lettuce, Cherry Tomatoes,
Carrots, Bacon, Citrus Vinaigrette

Romaine, Feta, Walnuts, Red Onions & Black
Olives, Raspberry Vinaigrette

Price per Guest

\$ 79.95 plus 18% service fee and
current sales tax.

Chef Carved Entree

Roasted Tenderloin of Beef,
Feta Merlot Sauce or Roasted Garlic Sauce

Entrees

(Choice of Two)

Chicken Portobello—Breast of Chicken with Portobello Mushrooms,
topped with Lemon Tomato Cream Sauce

Chicken Breast with Red Pepper, Artichoke Hearts and Roasted Garlic

Chicken Fresco—Parmesan Egg Battered, Roasted Tomatoes, Mozzarella and Lemon
Beurre Blanc

Hazelnut Crusted Breast of Chicken, Dijon Sauce

Roulade of Flounder with Crab Imperial, Supreme Sauce

Parmesan Crusted Grouper

Baked Salmon with Apricot Glaze or Brown Sugar Glaze

Starch & Vegetable

(Choice of Three)

Grain and Rice Medley

Penne Pasta with Vegetables, Pesto Garlic Oil

Duchess Potato

Long Grain and Wild Rice with Almonds

Seasoned Baby Yukon Gold Potato

Garlic Mashed Red Skinned Potatoes

Sugar Snap Peas with Waterchestnuts

Sautéed Snow Peas with Carrots

Baby Carrots with Asparagus Tips

Broccoli, Cauliflower & Red Pepper

Green Beans, Red Bell Pepper and

Almonds

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

**Shrimp Cocktail may be chosen in place of the Butlered Hors d'Oeuvre*

The Station Reception

Package Includes...

Cold Hors d'Oeuvres
and
Specialty Stations

Five Hour House Brand
Open Bar that serves during a
One Hour Cocktail Hour and
Four Hours after Dinner
(Premium Brands available)

A Champagne Toast for all Guests

Your choice of Wedding Cake from
our wide selection, beautifully
presented with our Tea Light Screen

Beautiful Table Centerpieces
for all Guest Tables

Elevated Bridal Table for up to
12 guests adorned with Candle Light,
Tulle and Lights

Decorated Card Holder

Elegant Presentation with Florals for
Hors d'Oeuvre, Buffet and
Cookie Tables

Bottle of Champagne to await you in a
Bridal Room with an Hors
d'Oeuvre Platter for your Bridal Party

Complimentary Champagne Glasses
for the Bride and Groom

Complimentary Guest
Registration Book

Traying of your Cookies to be
displayed on a Station or
on each Guest Table

Event Coordinator for
the entire evening

Antipasto Station

(Served for One Hour during Cocktails)

An artful arrangement of Italian Cured Meats and Italian Cheeses including Fresh Mozzarella, Roasted Red Peppers, Olives, Flatbreads and Toasts. Served with Whole Grain Mustard.

Butlered Hors d'Oeuvres

Your choice of four Hors d'Oeuvres from our menu on page 15. Served for one hour during cocktail hour.

"Perfect Pair" Martini Tower

Pear Vodka "Perfect Pair" Martinis
from a Tower Display.
(Serving for One Hour prior to dinner.)

Pasta Station

Chef Manned Station serving Penne Pasta, Tortellini and Angel Hair Pasta, with Alfredo Sauce, Marinara and Basil Pesto Oil. Served with a variety of toppings and assorted Breads.

Carving Station

Chef Manned Station serving Roasted Pork Loin, Applewood Smoked Turkey Breast or Top Round of Beef. Served with a Medley of Seasonal Vegetables.

Garden Station

Classic Caesar Salad, Balsamic Tomato Salad, and tossed Greens with Tomato, Cucumber and Red Onion served with an assortment of Dressings.

Snack Station

A station full of fun treats. Selections include: Pretzel Rods, Doritos, Caramel Corn, Fritos, Potato Chips, Corn Chips with French Onion Dip, Cheese Dip and Salsa.

Price per Guest

\$ 69.95 plus 18% service fee and
current sales tax.

Buttered Hors d' Oeuvre

(Choice of Four—Included in Elegant and Grand Packages)

Hot

Crab Spring Roll
Baby Vegetable Egg Rolls
Cocktail Franks in Pastry
Artichokes Romano
Asparagus wrapped in Phyllo
Miniature Quiche
Miniature Crab Cakes
Miniature Chicago Style Pizzas
Spanakopita—Feta, Spinach in Phyllo
Mini Chicken Thai Satay
Mini Potato Latkes with Sour Cream
Mushroom Cap with Sausage
Chicken Quesadilla Cornucopia
Pork Pot Sticker
Beef Habachi Skewer
Broccoli Cheddar Bites
Mediterranean Tart
Seafood Puff

Cold

Pepperoni Cornucopias
Stuffed Deviled Egg
Bruschetta Croustade
Marinated Tomato Skewers with Mozzarella and Basil
Shrimp wrapped with Sno Pea

Optional Stations

Any station can be added to your selected Wedding Reception Package

Hors d'Oeuvre

Antipasto Station

An artful arrangement of Italian Cured Meats, Cheeses and Condiments
\$ 3.95 per guest addition in place of the Crudite, Cheese and Fruit Station

Bruschetta Station

An assortment of toppers that include: Mediterranean Crab, Red Pepper Hummus, Spinach and Artichoke and Tomato Basil Mozzarella
\$ 5.95 per guest

Raw Bar

Shrimp Cocktail, Crab Claws, Oysters and Clams Casino
Served on a bed of Ice with Cocktail Sauce. Market Price

Petite Pastry Station

A beautiful display of petite Pastries, mini Cheesecakes, Petit Fours, and delicious Cookies. \$ 5.95 per guest

Flaming Dessert Station

Chef manned Station serving Cherries Jubilee and Bananas Foster.
\$ 5.95 per guest plus \$75.00 chef charge

Chocolate Fondue Station

Fresh Seasonal Fruit beautifully presented along with Angel Food Cake squares and Pretzels. Waiting to be dipped in Milk Chocolate Fondue, Caramel Sauce, presented with Nuts and Grand Marnier Cream.
\$ 4.95 per guest

Flavored Coffee Station

Guest choice of Hazelnut Flavored Coffee, Vanilla Flavored Coffee or Cocoa Flavored Coffee served with Cream, cocoa Powder, Cinnamon, and Coffee Liqueur. \$ 3.95 per guest

Candy Station

Guests help themselves to an assortment of old Fashioned Candy favorites—MaryJanes, M&M's, Good n Plenty, Necco's, just to name a few. The assortment is different each time but the memories last forever.
Displayed in glass display bowls and jars. \$ 3.25 per guest

Transportation and Atmosphere Options

Shuttle Service to Cranberry Area Hotels

Operating 1/2 hour prior and 1/2 hour after your reception, the 23 person luxury shuttle bus will run between the Hyatt Place or the Holiday Inn Express in Cranberry Township and The Chadwick.

See Elegant or Grand Package

Chair Covers

| | |
|-----------------|-----------------------|
| Full Seat Cover | Back Only Chair Cover |
| \$ 5.50 each | \$ 3.50 each |

Includes rental, your choice of sash color, set up, break down and shipping charges

Specialty Linens

(Standard Table Cloths are included in Package)

Floor Length Table Covers \$ 22.00 per table and up
Table Cloth Overlays \$ 18.00 per table and up

Light Effects

Centerpiece LED uplight \$ 5.00 per centerpiece

360 degree under table light \$ 80.00 each
(tables to consider are: crudite, head, gift ,cookie and buffet)

4 LED Fixtures to uplight the walls \$140.00
(4 minimum, includes delivery and setup)

Ice Carvings

\$ 225.00 each and up

*Purchase of Transportation and Atmosphere items cannot be applied to contracted revenue requirements.

Beverage Information

All Packages include either a House Brand Bar
or a Premium Brand Bar

Any package can be upgraded to a Premium Brand Bar

A Non Alcoholic Bar can be substituted for
an Alcoholic Bar

Bar Inclusions

House Brand Bar

Whiskey, Bourbon, Scotch, Gin, Vodka, Rum and Spiced Rum
Peach Schnapps, Amaretto, Coffee Liqueur
Chardonnay, Merlot and White Zinfandel Wines,
Coors Light and Yuengling Draft Beer

Shot Dance is an Additional Charge, please inquire

Premium Brand Bar

Canadian Club Whiskey, Jack Daniels Bourbon, Dewars Scotch,
Skyy Vodka, Bacardi Light Rum, Captain Morgan Spiced Rum
Tanqueray Gin, Peach Schnapps, Amaretto and Coffee Liqueur
Chardonnay, White Zinfandel and Merlot
Coors Light and Penn Pilsner Draft Beer

Non-Alcoholic Bar

Includes Sparkling Water, Flavored Water,
Non-Alcoholic Beer (optional),
Soft Drinks, Orange, Cranberry and Apple Juice,
and Fruit Punch

All prices are subject to 18% service charge.
No liquor will be served to persons under 21 years of age.

Additional Beverage Information

Martini Tower

Self Serve Tower (with Attendant) of One Type of Martini
Choice of: Cosmopolitan, Appletini, Chocolate Kiss, or “Perfect Pair”
Served for One Hour
\$ 3.95 per guest—with open bar

Martini Bar

Separately staffed from the open bar, serving three signature Martinis.
Serving for One Hour prior to dinner and One Hour after dinner.

Choose Three:

“Perfect Pair”

Cosmopolitan Appletini

Chocolate Kiss Spicytini

Lemon Drop Hawaiian Blue

Inquire about pricing

Signature Drink

Add a custom drink to your menu.
Inquire about pricing.

Welcoming Wine Service

Butler welcomes each guest with a glass of
Chardonnay or Merlot
\$ 3.95 per guest

Dinner Wine Service

Available by the glass: House Brand \$ 5.50 Premium Brand \$ 6.50
Available by the carafe: House Brand \$ 21.95 Premium Brand \$ 23.95
Available by the bottle: Priced based on wine chosen. Please request a wine list.

Punch Service

Wine, Champagne or Rum Punch—\$ 60.00 per gallon
Fruit Punch—\$ 25.00 per gallon

Guest Counts and Hours

Final Count guarantee is due 10 days prior to the Reception.
Only increases in guest counts can be accepted after such date.

A minimum guest guarantee is required for all Wedding Receptions.
The Chadwick cannot guarantee seating for counts
above capacity of the Ballroom.

Evening Receptions are six hours in length. Additional facility time
is billed at \$ 200.00 per hour or part thereof.

Deposit and Payment

A non-refundable deposit of \$750.00 is required to guarantee your date
along with a signed contract. One half of your contracted total revenue
will be due 30 days prior to the event.

Account must be cleared 72 hours prior to the event.

Only cash and check are acceptable as payment.

Additional charges must be cleared the day of the event.

Additional Information

An 80 guest minimum is required to have a Wedding Package.

All menus can be customized to suit your taste and budget.

Wedding Receptions may be a la Carte - there is a \$ 45.00 guest minimum
before tax and gratuity for Saturday Evening events.

We are pleased to offer a 15% discount on Friday & Sunday evening
Wedding Reception packages.

We will be happy to make one alteration/deletion to services
in a Wedding Package.

Prices in the brochure are subject to change without notice however,
once contracted, prices are guaranteed within 18 months of contract signature.

An 18% service fee will apply to all Wedding Package charges.
The current sales tax rate at the time of the function will be charged.

We welcome decorations to the Ballrooms,
however tape and tacks are not permitted.
Glitter and confetti must be kept to the center of the guest tables.