



*Afternoon
Receptions*

*Menu Packages and
Event Information*

The
Chadwick

One Wexford Square
Wexford, PA 15090

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www.Chadwickevents.com

THE CHADWICK

A perfect backdrop for an elegant Wedding Reception.
With its beautiful surroundings, The Chadwick is a graceful host
to receptions with as little 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.

Afternoon Receptions

Afternoon Receptions last 4 hours
From 11 am until 3 pm or
12 Noon until 4 pm

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

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 BUFFET RECEPTION

Package Includes...

A Champagne Toast for all Guests

Your choice of Wedding Cake
from our wide selection,
beautifully presented
under our lit Trellis

Beautiful centerpieces
for all Guest Tables

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

Decorated Card Holder for
the Gift Table

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 afternoon

Price per Guest:

With Three Hour Host Bar
\$ 34.95

With Three Hour Beer & Wine Bar
\$ 33.95

With Three Hour Non Alcoholic Bar
\$ 31.95

With Champagne Punch
and
Non Alcoholic Fruit Punch
\$ 29.95

All prices are plus 18% service fee and
current sales tax

Luncheon Buffet Menu

Salad

(Choose Two)

Tossed Mixed Green Salad

Green Bean Feta Salad

Milano Pasta Salad

Fresh Fruit Salad *(seasonal)*

Crisp Cole Slaw

Entrees

(Choice of Two)

Honey Lemon Chicken

Asiago Chicken

Chicken Breast Florentine

London Broil, Natural Sauce

Sliced Top Round of Beef with Wild Mushrooms
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Cod New England

Tilapia Bruschetta

Starch & Vegetable

(Choose Three)

Parslied
Red Potatoes

Green Beans with
Julienne Carrots

Penne
Marinara

Honey Glazed Baby
Carrots

Rice Pilaf with Peppers
and Chives

Medley of Seasonal
Vegetables

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

Service of Wedding Cake for Dessert

ELEGANT SIT DOWN RECEPTION

Package Includes...

A Champagne Toast for all Guests

Your choice of Wedding Cake from our wide selection, beautifully presented under our lit Trellis

Beautiful Centerpieces for all Guest Tables

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

Decorated Card Holder for the Gift Table

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 afternoon

Price per Guest:

With Three Hour Host Bar
\$ 35.95

With Three Hour Beer & Wine Bar
\$ 34.95

With Three Hour Non Alcoholic Bar
\$ 32.95

With Champagne Punch and
Non Alcoholic Fruit Punch
\$ 30.95

All prices are plus 18% service fee and current sales tax

Luncheon Sit Down Menu

Crudite, Cheese

& Fruit Display

(One Hour of Service during Cocktails)

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

Salad

Tossed Mixed Green Salad,
Balsamic Vinaigrette

Entrees

(Choice of up to Three)

Sliced London Broil, Natural Sauce

Chicken Romano

Chicken Maison, Marsala Sauce

Asiago Chicken

Sliced Top Round of Beef with Wild Mushroom jus lie

Petite Filet Mignon, Merlot Sauce *(add \$ 4.00)*

Cod New England

Tilapia Citrus Style

Filet of Salmon, Caper Dill Sauce *(add \$ 3.00)*

Starch

Rice Pilaf with Peppers
and Chives

Parslied Red Potatoes

Seasoned Baby Yukon
Gold Potatoes

Vegetables

Green Beans with
Julienne Carrots

Honey Glazed Baby Carrots

Medley of Seasonal Vegetables

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

Serving of Wedding Cake for Dessert

CLASSIC BRUNCH RECEPTION

Package Includes...

A Champagne Toast for all Guests

Your Choice of Wedding Cake
from our wide selection,
beautifully presented
under our lit Trellis

Beautiful Centerpieces
for all Guest Tables

Elevated Bridal Table
for up to 12 Guests adorned with
Candelabra, Tulle and Lights

Decorated Card Holder for
the Gift Table

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 event

Brunch Buffet Menu

Salads

Tossed Mixed Greens, Onions, Cucumbers, Tomatoes & Croutons
Assortment of Dressings

Fresh Fruit Salad

Brunch Buffet Menu

Carafes of Fresh Juices

Fluffy Scrambled Eggs

Breakfast Potatoes

Crisp Bacon or Link Sausage

Sliced Roast Beef or Baked Ham

Orange Glazed Chicken Breast

Medley of Seasonal Vegetables

Assorted Muffins & Danish

Freshly Baked Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

Serving of Wedding Cake for Dessert

Price per Guest:

With Three Hour Host Bar
\$ 34.95

With Three Hour Beer & Wine Bar
\$ 33.95

With Three Hour Non-Alcoholic Bar
\$ 31.95

With Champagne Punch
and
Non-Alcoholic Fruit Punch
\$ 29.95

All prices are plus 18% service fee
and current sales tax

Made to Order Omelette Station

Chef Manned Station

Add \$ 2.50 to the brunch price
plus \$ 75.00 chef fee.

Hors d'Oeuvre

(4 Butlered Hors d'Oeuvre \$ 3.95 per guest)

Hot

Crab Spring Roll	Dilled Cheese Puffs
Sausage Stuffed Mushroom Cap	Mini Potato Latkes with Sour Cream
Baby Vegetable Egg Rolls	Chicken Hibachi Skewer
Cocktail Franks in Pastry	Chicken Quesadilla Cornucopia
Artichokes Romano	Waterchestnuts wrapped in Bacon
Shrimp Puff	Sundried Tomato Phyllo
Asparagus wrapped in Phyllo	Beef and Pepper Skewer
Miniature Quiche	Broccoli Cheddar Bites
Miniature Crab Cakes	Mediterranean Tart
Miniature Chicago Style Pizzas	Spanakopita-Feta, Spinach in Phyllo
Lobster Phyllo Roll	

Cold

Pepperoni Cornucopias
Stuffed Deviled Egg
Croustade with Baby Shrimp
Portobello Satays
Marinated Tomato Skewers with Mozzarella and Basil
Italian Tri-color Torte

Optional Stations

Pastry Station

A beautiful display of petite Pastry, Miniature Cheesecakes, Petit Fours and delicate Cookies. \$ 3.95 per guest

Flaming Dessert Station

Chef Manned serving Cherries Jubilee, and Banana's Foster
\$ 5.95 per guest plus \$ 75.00 chef fee

Chocolate Fondue Stations

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

Beverage Information

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 Budweiser 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
Tanquery Gin, Peach Schnapps, Amaretto and Coffee Liqueur
Chardonnay, White Zinfandel and Merlot
Coors Light and Molson Draft Beer

Non-Alcoholic Bar

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

Dinner Wine Service

Is available by the glass, carafe or bottle.
Please inquire.

Punch Service

Wine, Champagne
or
Rum Punch
\$ 60.00 per gallon

Fruit Punch
\$ 25.00 per gallon

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

Additional Information

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

One alteration/deletion is permitted to a published Wedding Package.

A la Carte Pricing requires a \$20.00 guest minimum for Saturday Afternoon events.

Prices in this menu are subject to change.

If a menu is finalized upon signature of a contract, pricing will not be subject to further increases. However, The Chadwick will not guarantee pricing beyond 18 months from date of contract.

An 18% service fee will apply to all food and beverage charges.
The current Sales Tax rate at the time of the function will be charged.

Guest Counts and Hours

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

Afternoon Receptions last 4 hours.

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

Deposit and Payment

A nonrefundable deposit of \$ 500.00 for Afternoon Wedding Packages along with a signed contract.

Payment schedule is as follows:

- 50% of the contract total, 30 days prior to the event.
- Account must be cleared 72 hours prior to the event.
- Cash and Check are acceptable as payment.
- Additional charges must be cleared the day of the event.

Our Location

The Chadwick is located off of Route 19 and Richards Road in Wexford.

It is five miles from Exit 28 off the PA Turnpike, south on Rt. 19.

It is five miles from McKnight Road, north on Rt. 19.

It is three miles from I-79 exit 73, west on Rt. 910, and south on Rt. 19.

Showers

At The Chadwick

Why not let the bride see what it is like to be treated like a Queen for the day.

Our banquet room can accommodate up to 70 guests
and our ballrooms can accommodate larger groups.

Included services:

Choice of Napkin Color and Fold
Cut and Service of Cake (if client is providing),
Brass lamps for Centerpieces, Gift Table,
Special Chair for Guest of Honor,
Registration Table. Use of facility up to 3 hours.

Minimums:

\$ 450.00 in total revenue of food & beverage
before tax and service fee is required.

Rehearsal Dinners

At The Chadwick

What a wonderful place to socialize with friends & family
the night before the Wedding.

Our banquet room can accommodate up to 70 guests.
We offer a wide range of menu items for you to choose from.
Alcoholic beverage service can also be provided.

Included Services:

Sit down Dinner or Buffet
Choice of Napkin Color and Fold
Brass lamps for Centerpieces, Registration Table,
Use of Facility for up to 5 hours.

Minimums:

\$ 600.00 in total revenue of food and beverage
before tax and service fee is required.

Frescos

Private Dining Area

**If you are looking for a more Casual atmosphere
-this is the option for you.**

Frescos offers a Private Rooms for groups of 12-60 guests.
Alcoholic beverage services can also be provided.

Included Dinner Services:

Sit Down Dinner or Buffet
Cut & Service of Cake (if Client is Providing)
Gift Table (if applicable)

We also offer a Delicious Sunday Brunch
which is great for the morning after the Reception.

Off Premise Catering

Sit Back and Relax in the comfort of your own home
and let us do the work.

We can prepare the food, deliver it to your home & let you take from there.
Or, if you prefer, we can stay and service the event for you.

You can choose from very casual buffets
to more elegant meals & anything in between.
(Even picnics for the summer!)