

THE
Gables
AT
CHADDS FORD



423 Baltimore Pike
Chadds Ford, PA 19317

610.388.7700, ext 2

www.thegablesatchaddsford.com

Included in Your Wedding Package:

THE GABLES' WEDDING COORDINATORS WILL ASSIST YOU IN PLANNING EVERY DETAIL OF YOUR EVENT.

Ceremony:

Wedding Suite, Light Refreshments & a Bottle of Bubbly

AVAILABLE UP TO SIX HOURS PRIOR TO CEREMONY

Half Hour Ceremony On Our Wedding Terrace

Cocktail Hour:

Your Choice of Four Butlered Hors d'Oeuvres

Your Choice of One Stationed Hors d'Oeuvre

Reception:

Choice of Salad

Choice of Two Entrées

Coffee & Tea Station

Four and One Half Hour Open Bar

CLOSED DURING INTRODUCTIONS OF THE WEDDING PARTY, FIRST DANCES & SPEECHES

White Tablecloths & White Napkins

ADDITIONAL COLORS AVAILABLE UPON REQUEST

China, Flatware & Glassware

Votive Candles

Complimentary Tasting for Four

Complimentary Gift Card to Celebrate your First Anniversary

All Pricing Includes a 21% Service Charge and 6% Sales Tax

All Pricing Listed is for a Saturday Evening Event

Friday Evening Pricing is \$5 less per guest.

Sunday Evening Pricing is \$15 less per guest.

For Reception Only, Pricing is \$5 less per guest.

*We are happy to customize menus to suit your tastes and accommodate any allergies.
Please inquire for additional information.*

Prices Subject to Change

2020

Butlered Hors D'Oeuvres

Build Your Own Flatbread

CHOICE OF THREE: ANDOUILLE SAUSAGE ~ GRILLED CHICKEN ~ BRAISED SHORT RIB ~ GRILLED SHRIMP (ADD \$.25 PER GUEST) ~ FETA ~ GOAT CHEESE ~ CRUMBLER BLUE CHEESE ~ GRUYÈRE ~ TOMATOES ~ SPINACH ~ ARUGULA ~ FIGS ~ MUSHROOMS ~ BELL PEPPERS ~ CARAMELIZED ONIONS ~ ASPARAGUS ~ PEARS
CHOICE OF ONE: BARBEQUE SAUCE ~ HORSERADISH CREAM ~ BALSAMIC REDUCTION ~ WHOLE GRAIN MUSTARD AIOLI ~ TOMATO TRUFFLE AIOLI

Seasonal Skewer

CHOICE OF ONE: TOMATO & MOZZARELLA ~ WATERMELON & FETA

Grown-up Grilled Cheese with Truffle Tomato Aioli

Hawaiian Chicken Skewer with Pineapples & Tomatoes

Spinach & Feta Spanakopita

Marinated Beef Skewers with Horseradish Cream Sauce

Slow Braised Pork Empanadas with Sweet & Tangy BBQ Sauce

Roasted Kennett Square Mushrooms

CHOICE OF ONE: CRAB ~ ANDOUILLE SAUSAGE ~ VEGETABLES & FETA CHEESE

Chef's BLT~ Tomato-Bacon Jam & Romaine Crostini

Braised Beef Short Rib & Melted Gruyère Crostini

Loaded Pimento Crab Dip Crostini

Seared Beef Tenderloin, Blue Cheese Mornay & Fig Compote Crostini

ADDITIONAL \$.50 PER PERSON

Shrimp and Avocado Salad on a Wonton Crisp

ADDITIONAL \$.50 PER PERSON

Petite Maryland Crab Cakes with Whole Grain Mustard Aioli

ADDITIONAL \$1 PER PERSON

Shrimp Cocktail Shooter

ADDITIONAL \$1 PER PERSON

Pacific Coast Shrimp Wrapped in Applewood Bacon with House Made BBQ Sauce

ADDITIONAL \$1 PER PERSON

Fresh Sea Scallops Wrapped in Applewood Bacon

ADDITIONAL \$1 PER PERSON

Stationed Hors D'Oeuvres

COMBINATION PLATTERS AVAILABLE. INQUIRE FOR FURTHER INFORMATION.

Artisinal Cheese Board

ASSORTMENT OF SOFT, FIRM & HARD CHEESE,
ASSORTED CRACKERS, FRUIT MOSTARDA

Mediterranean Platter

ARTICHOKE & FETA SPREAD, MARINATED OLIVES,
LEMON & ROASTED GARLIC HUMMUS,
HERBED ROASTED RED PEPPERS,
ASSORTED FLAT BREADS

Fresh Fruit Platter

ASSORTED SEASONAL FRUIT

Loaded Pimento Crab Dip

LUMP CRAB, AGED CHEDDAR PIMENTO CHEESE,
BACON, SCALLIONS, CHEESY BREAD
Additional \$2 per person

Charcuterie Board

ASSORTED CURED MEATS & ACCOMPANIMENTS,
FRESH BAKED HOUSE MADE BREADS

Baked Wheel of Brie

BRIE WRAPPED IN PUFF PASTRY, FRUIT MOSTARDA,
GRAPES, ASSORTED CRACKERS

Vegetable Crudite

BELL PEPPERS, CARROTS, CUCUMBERS, CELERY, RADISHES,
ROASTED RED PEPPER HUMMUS

Popcorn Station

CHOICE OF FOUR FLAVORS: WHITE CHEDDAR JALAPEÑO,
CHEDDAR, CHIPOTLE, CREAMY DILL, BUTTER, RANCH,
SRIRACHA, CARAMEL, CARAMEL BACON, CINNAMON SUGAR,
PUMPKIN SPICE, CHOCOLATE CARAMEL
COMES WITH OLD TYME POPCORN MACHINE
& POPCORN BAGS.

Additional \$3 per person.

Also available as a late night option for \$5 per person.

Salad

CHOOSE ONE:

Gables Farmhouse Salad

MIXED GREENS, BLUE CHEESE, SLICED APPLES & PEARS, CANDIED WALNUTS, HOUSE MADE WHITE BALSAMIC VINAIGRETTE

Classic Caesar Salad

CHOPPED ROMAINE, ASIAGO CHEESE, GARLIC CROUTONS, HOUSE MADE CAESAR DRESSING

Garden Salad

MIXED GREENS, SHREDDED CARROTS, CHERRY TOMATOES, CUCUMBER, HOUSE MADE CROUTONS,
HOUSE MADE WHITE BALSAMIC DRESSING

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Plated Entrée Selections

POULTRY

Mediterranean Grilled Chicken

OREGANO ENCRUSTED CHICKEN BREAST, HEIRLOOM TOMATOES, FETA, OLIVES, KENNETT SQUARE MUSHROOMS

\$148

Garden Grilled Chicken

GRILLED CHICKEN BREAST, ASPARAGUS, ROASTED TOMATOES, KENNETT SQUARE MUSHROOMS, ROASTED ZUCCHINI, SQUASH

\$148

Frenched Chicken Breast

\$150

BEEF

Braised Short Rib

CABERNET BRAISING JUS

\$152

NY Strip Steak

\$155

Filet Mignon

\$165

FISH

Shrimp Penne Primavera

SHRIMP, BROCCOLI FLORETS, ROASTED RED PEPPERS, GRILLED ZUCCHINI, ASPARAGUS TIPS SAUTÉED IN OLIVE OIL & GARLIC

\$145

Atlantic Salmon

\$148

Pan Seared Lump Crab Cake

\$160

VEGETARIAN

Roasted Piquillo Peppers

STUFFED WITH BOURSIN CHEESE OVER ISRAELI COUS-COUS

\$132

Penne Primavera

BROCCOLI FLORETS, ROASTED RED PEPPERS, GRILLED ZUCCHINI, ASPARAGUS TIPS SAUTÉED IN OLIVE OIL & GARLIC

\$130

SAUCES - MUSHROOM BORDELAISE, RED WINE DEMI-GLACE, AU POIVRE,

CITRUS HERB BEURRE BLANC, GARDEN PESTO, WHOLE GRAIN MUSTARD AIOLI

STARCHES - ROASTED FINGERLING POTATOES, CREAMY RISOTTO, ROASTED GARLIC MASHED POTATOES

VEGETABLES - HARICOT VERTS & BABY CARROTS, BROCCOLI & CAULIFLOWER WITH TOASTED ALMONDS,

ASPARAGUS, BALSAMIC BRUSSELS SPROUTS

Prices Subject to Change

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Buffet Entrée Selections

POULTRY

Mediterranean Grilled Chicken

OREGANO ENCRUSTED CHICKEN BREAST, HEIRLOOM TOMATOES, FETA, OLIVES, KENNETT SQUARE MUSHROOMS

\$79

Garden Grilled Chicken

GRILLED CHICKEN BREAST, ASPARAGUS, ROASTED TOMATOES, KENNETT SQUARE MUSHROOMS, ROASTED ZUCCHINI, SQUASH

\$79

BEEF

Braised Short Rib

CABERNET BRAISING JUS

\$81

Prime Rib

\$86

FISH

Shrimp Penne Primavera

SHRIMP, BROCCOLI FLORETS, ROASTED RED PEPPERS, GRILLED ZUCCHINI, ASPARAGUS TIPS SAUTÉED IN OLIVE OIL & GARLIC

\$78

Atlantic Salmon

\$79

Pan Seared Lump Crab Cake

\$85

VEGETARIAN

Penne Primavera

BROCCOLI FLORETS, ROASTED RED PEPPERS, GRILLED ZUCCHINI, ASPARAGUS TIPS SAUTÉED IN OLIVE OIL & GARLIC

\$71

Roasted Piquillo Peppers

STUFFED WITH BOURSIN CHEESE OVER ISRAELI COUS-COUS

\$71

SAUCES - MUSHROOM BORDELAISE, RED WINE DEMI-GLACE, AU POIVRE,
CITRUS HERB BEURRE BLANC, GARDEN PESTO, WHOLE GRAIN MUSTARD AIOLI
STARCHES - ROASTED FINGERLING POTATOES, CREAMY RISOTTO, ROASTED GARLIC MASHED POTATOES
VEGETABLES - HARICOT VERTS & BABY CARROTS, BROCCOLI & CAULIFLOWER WITH TOASTED ALMONDS,
ASPARAGUS, BALSAMIC BRUSSELS SPROUTS

Bar Packages

FULL FOUR AND ONE HALF HOUR OPEN BAR

House Wines- Pick Two White & Two Reds

White Wine- Campanile Pinot Grigio, Backhouse Chardonnay, Seaglass Rose

Red Wine- Backhouse Pinot Noir, Backhouse Cabernet Sauvignon, Callia Malbec

Champagne-Simonet Blanc de Blancs

CHAMPAGNE TOAST ~ \$3 PER PERSON

House Beers- Pick Four

Coors Light, Miller Lite, Yuengling, Corona, Heineken, Stella Artois

House Liquors

Absolut Citron

Tito's Vodka

Beefeater Gin

Triple Sec

Peach Schnapps

Bacardi Rum

Captain Morgan Spiced Rum

Malibu Coconut Rum

Dry Vermouth

Dewars Scotch

Jack Daniel's Whiskey

Jim Beam Bourbon

Sweet Vermouth

Premium Wines

ADD PRICE LISTED PER PREMIUM WINE PER PERSON

Alias Chardonnay	\$1	Chadds Ford White Blend	\$2	Row Eleven Pinot Noir	\$1
Trefethen Chardonnay	\$3	Ranga Ranga	\$1	Penns Woods Merlot	\$2
Britain Hills Riesling	\$1	Sauvignon Blanc		Sagelands Cabernet	\$1
Âme du Vin Rosé	\$1	Decoy Red Blend	\$3	B Side Cabernet	\$4

Premium Beers

ADD \$1 PER PREMIUM BEER PER PERSON

Sterling Pig The Snuffler IPA

Victory Prima Pils

Troegs Dreamweaver Wheat

Lagunitas DogTown Pale Ale

Premium Liquor

ADD PRICE LISTED PER PREMIUM LIQUOR PER PERSON

Cointreau	\$1	Crown Royal	\$2	Makers Mark Bourbon	\$2
Johnnie Walker Red	\$1	Grey Goose Vodka	\$2	Tanqueray Gin	\$2

No Outside Alcohol is Permitted

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Desserts

<i>Ice Cream Float Station</i>	\$8
CHOICE OF THREE FLAVORS:	
ROOT BEER WITH VANILLA ICE CREAM	
GINGER BEER WITH MANGO SORBET	
ORANGE SODA WITH VANILLA ICE CREAM	
PELLEGRINO LIMONADA WITH RASPBERRY SORBET	
SPARKLING APPLE CIDER WITH CARAMEL ICE CREAM	
<i>Ice Cream Sundae Station</i>	\$8
MINI M&Ms, SPRINKLES, HOUSE MADE WHIPPED CREAM, MARASCHINO CHERRIES, CARAMEL & FUDGE SAUCES	
<i>S'mores Station</i>	\$7
FIVE BURNER S'MORES STATION, MILK CHOCOLATE BARS, MARSHMALLOWS, GRAHAM CRACKERS	
<i>Mini Crème Brûlée Station</i>	\$7
CHOICE OF THREE FLAVORS: VANILLA, CHOCOLATE, ESPRESSO, CHOCOLATE HAZELNUT, CARAMEL, RASPBERRY, CITRUS	
<i>Optional ~ Torched to order: Additional Chef Fee</i>	
<i>Assorted Mini Desserts</i>	\$7
ASSORTMENT OF MINIATURE DESSERTS, DISPLAYED ON DESSERT TABLE OR SERVED FAMILY STYLE	
<i>Candy Bar</i>	\$2
YOU SUPPLY 6-8 DIFFERENT CANDIES OF YOUR CHOICE. WE SUPPLY GLASS CONTAINERS, TABLE SET-UP AND CANDY BAGS.	

Additional Meals

<i>Young Adults ~ For Guests from 12 to 20 Years Old</i>	
A \$30 BAR CREDIT WILL BE APPLIED TO THE PRICE OF THEIR ENTRÉE CHOICE	
<i>Children's Meals ~ For Guests from 2 to 12 Years Old</i>	\$30
CHICKEN FINGERS WITH FRENCH FRIES, PASTA WITH BUTTER	
<i>Vendor Meals</i>	\$30
CHEF'S CHOICE	

The Gables at Chadds Ford

Event Contract

Thank-you for booking your special day at The Gables at Chadds Ford. To ensure a successful event, the following policies have been established:

Initial Deposit: Event space is not contractually obligated until a signed contract **and** non-refundable initial deposit are received by The Gables at Chadds Ford. Deposit payments may be made by credit card, certified check or cash. We require an initial deposit of **20%** of the estimated total cost of your wedding. This amount is based on the average price of a wedding at The Gables at Chadds Ford of \$150 per guest.

Payments: **6 months** prior to your wedding, a payment of **50%** of the estimated total cost of your wedding is due. **3 months** prior, another **20%** payment of the estimated total cost of your wedding is due.

Final Payment: Final payment amount is due **72 hours** prior to your wedding. If you have a bar package based on consumption, the bar portion of your payment is due at the conclusion of your wedding. All other payments are due **72 hours** prior to your wedding. Payments may be made by credit card, certified check or cash. If **all payments are made by cash or check**, a **1%** discount will be applied to the cost of your wedding.

Cancellations: *Cancellations by you* ~ Deposits and payments will not be refunded in the event of a cancellation. You must notify The Gables at Chadds Ford **in writing** of your intent to cancel.

Cancellations by The Gables at Chadds Ford ~ If we cancel your wedding for any reason not related to your non-performance, we will refund all deposits and payments to you. If we are able to move your wedding to a different date, all deposits and payments will be transferred to your new date. The Gables at Chadds Ford shall be relieved of its performance under this agreement to the extent performance is delayed or prevented by any cause including, without limitation, acts of God, acts of orders of governmental authorities, loss of electricity, gas, heat, air conditioning or mechanical malfunctions, or by fire, windstorm, water, explosion, any necessary construction, arrest or seizure under any legal process, strike, lockout, work stoppage or restraint of labor from any cause, whether partial or total.

Wedding Details Packet: A Wedding Details Packet will be emailed to you to fill out during the wedding planning process. This packet is due back to the wedding coordinator no later than **5 weeks** prior to the date of your wedding.

Banquet Event Order: A Banquet Event Order (BEO) and Financial outlining all details and charges of your wedding will be completed for each event and emailed to you for your approval no later than two weeks after receiving of the Wedding Details Packet. These must be approved by you at least **14 days** prior to the date of your wedding.

Food and Beverage Order: All food and beverage must be purchased through The Gables at Chadds Ford, unless otherwise agreed to in writing by both parties. No food served at your wedding may be removed from the property after the event, except for your wedding cake.

Alcohol Service: We both agree to comply with all municipal, state and federal laws and rules pertaining to the sale and consumption of alcoholic beverages. All guests over the age of 21 are included in the open bar count. We highly suggest guests 30 years of age and younger have proper identification to confirm legal drinking age if requested. The Gables at Chadds Ford will provide all bartending and service of alcoholic beverages during your wedding. You will be responsible for the behavior of your guests. You and your guests agree not to carry alcoholic beverages onto or off of the venue property. You agree not to aid the illegal or excessive consumption of alcoholic beverages. The Gables at Chadds Ford shall not be liable to you or any third party for any damages arising from the consumption of alcohol before, during or after your wedding, except to the extent the damages arise from The Gables at Chadds Ford's grossly negligent acts or willful misconduct. It is the policy of The Gables at Chadds Ford not to serve shots. Any requests at the event for a shot not mixed with a non-alcoholic beverage will be denied. In order to protect the safety of your guests, we reserve the right to refuse serving alcoholic beverages to any or all persons. We reserve the right to eject any disruptive person. Our staff will gladly arrange for taxi or UBER service upon request and at the expense of you or your guest.

Guarantee of Attendance: A guaranteed number of guests attending the wedding is required the **Monday** prior to your wedding. If the final guarantee is not given by the specified deadline above, the initial expected attendance figure will be considered the guaranteed number. Once the final guarantee is given, you will be charged for that number, even if fewer guests attend. The parties agree that the counts described above reflect a fair and reasonable estimate of our costs resulting from non- or partial-use of the contracted food and beverage service and that such amounts do not constitute a penalty. We will make reasonable efforts to accommodate additional guests above the guaranteed number. Final charges will include the guaranteed count plus the number of actual guests in attendance over the guaranteed count. Please be advised that we cannot and will not be held responsible for service of additional guests if the number of actual guests exceeds 5% of the guaranteed number.

Tenting: Tenting is available for the Ceremony Space (\$900) and Cocktail Space (\$900). Ceremony Tent Insurance is included in your wedding package. We require a \$350 **non-refundable** deposit to reserve the tent for the cocktail area. We highly recommend that you reserve this tent at least **three months** prior to your wedding. If you decide not to use a ceremony or cocktail tent, we must be notified **at least 72 hours** prior to your wedding. Standard Lighting is included with all tents. Upgraded Lighting Options, Heaters, Fans and Side Walls are available.

Room Setup and Decorations: Any and all room setup changes, decorations and displays must be approved in writing by The Gables at Chadds Ford prior to your wedding and removed the day of your wedding. This includes interior and exterior signage, banners and room decorations not normally present on the premises. A set up or service fee may apply. Please consult with your Event Coordinator. **Any decorations or personal items left at the end of your wedding must be picked up no more than 24 hours after your wedding.**

Property Damages and Losses: The contract signer will be responsible for the cost of any damage, theft or destruction to The Gables at Chadds Ford and its premises by attendees and other persons at your wedding, including third party vendors hired by the event host. The Gables at Chadds Ford will not be held responsible for items lost, stolen, damaged or left on the premises by wedding guests. All children must be supervised by an adult **at all times**.

Miscellaneous Charges: Any and all miscellaneous charges will be itemized in the Banquet Event Order and Financial.

Third-Party Vendors: The use of third party vendors must be approved in writing by The Gables at Chadds Ford. A list of approved vendors hired by the event host, including contact name, company name, email address and telephone number must be provided to The Gables at Chadds Ford in your Wedding Details Packet. Liability Insurance must be provided for **all** vendors.

Smoking: Smoking is only permitted in designated smoking areas. No smoking is permitted in or around the building.

Off-Peak Pricing: Off-peak months are January, February, March and December. Package pricing will be discounted \$15 per guest.

By signing below, I acknowledge that I have read, understand and agree to the policies and conditions set forth in this contract.

Signature of person paying deposit _____ Date _____

Print Name of person paying deposit _____ Phone Number _____

Email _____ Alternate Phone Number _____

Initial Deposit Amount _____ Form of Payment _____ Date of Payment _____

Six Month Payment Amount _____ Form of Payment _____ Due Date for Deposit _____

Three Month Payment Amount _____ Form of Payment _____ Due Date for Deposit _____

Date of Wedding _____ Day of the Week _____ Ceremony: On site/Off site

Start Time of Wedding _____ End Time of Wedding _____ Approximate no. of guests _____

First and Last Names of Couple _____

Couple's Email Addresses _____ ~ _____

_____ ~ _____

Couple's Phone Numbers _____ ~ _____

_____ ~ _____

Couple's Mailing Address(s) _____
