



## Welcome to The Gables at Chadds Ford

The Gables at Chadds Ford is the perfect setting for your special event.  
Our talented team will make your special day a memorable one!

423 Baltimore Pike, Chadds Ford, PA 19317

610.388.7700

[Events@thegablesatchaddsford.com](mailto:Events@thegablesatchaddsford.com)

## Passed Hors D'Oeuvres

All prices are per 50 pieces  
We recommend 4 to 6 pieces per person

<i>Fresh Sea Scallops Wrapped in Applewood Bacon</i>	<b>\$150</b>
<i>Pacific Coast Shrimp Wrapped in Applewood Bacon with House-made BBQ Sauce</i>	<b>\$150</b>
<i>Shrimp Cocktail Shooter</i>	<b>\$150</b>
<i>Petite Maryland Crab Cakes with Whole Grain Mustard Aioli</i>	<b>\$140</b>
<i>Shrimp and Avocado Salad on a Wonton Crisp</i>	<b>\$125</b>
<i>Seared Beef Tenderloin Crostini with Blue Cheese Mornay &amp; Fig Compote</i>	<b>\$125</b>
<i>Braised Beef Short Rib in a Phyllo Cup with Melted Gruyère</i>	<b>\$115</b>
<i>Chef's BLT~ Tomato-Bacon Jam &amp; Romaine in a Phyllo Cup</i>	<b>\$115</b>
<i>Roasted Kennett Square Mushrooms Stuffed with Crab, Andouille Sausage or Lentils &amp; Spinach</i>	<b>\$115</b>
<i>Slow Braised Pork Empanadas with Sweet &amp; Tangy BBQ Sauce</i>	<b>\$115</b>
<i>Marinated Beef Skewers with Horseradish Cream Sauce</i>	<b>\$115</b>
<i>Pear, Gorgonzola &amp; Prosciutto Flatbread</i>	<b>\$105</b>
<i>Seasonal Vegetable Tart with Herbed Ricotta</i>	<b>\$95</b>
SPRING ~ PEA & ASPARAGUS, SUMMER ~ TOMATO & CORN, FALL ~ ROASTED ACORN SQUASH, WINTER ~ TRUFFLE MUSHROOM	
<i>Spinach &amp; Feta Spanakopita</i>	<b>\$95</b>
<i>Roasted Chicken with Avocado Mousse in a Corn Cup</i>	<b>\$95</b>
<i>Grown-up Grilled Cheese with Truffle Tomato Aioli</i>	<b>\$90</b>
<i>Seasonal Skewer</i>	<b>\$85</b>
SPRING ~ FIG & BUTTER BRAISED RADISH, SUMMER ~ TOMATO MOZZARELLA OR WATERMELON & FETA, FALL ~ CITRUS & BEET, WINTER ~ SWEET CARAWAY COOKED CARROTS WITH MANCHEGO	

Prices Subject to Change

2019

## Stationed Hors D'Oeuvres

Each Platter Serves 25 People.

Combination Platters Available. Inquire for further information.

### Artisanal Cheese Board

*Assortment of Soft, Firm and Hard Cheese, Assorted Crackers, Fruit Mostarda*

**\$125**

### Charcuterie Board

*Assorted Cured Meats & Accompaniments. Served with Fresh Baked House-made Breads.*

**\$125**

### Baked Wheel of Brie

*Brie Wrapped in Puff Pastry and served with Fruit Mostarda, Grapes and Assorted Crackers.*

**\$115 per wheel**

### Mediterranean Platter

*Lemon & Roasted Garlic Hummus, Herbed Roasted Red Peppers,  
Artichoke & Feta Spread, Marinated Olives, Assorted Flat Breads*

**\$115**

### Fresh Fruit Platter

*Assorted Seasonal Fruit*

AVAILABLE MAY THROUGH SEPTEMBER

**\$110**

### Vegetable Crudite

*Bell Peppers, Carrots, Cucumbers, Celery & Radishes with  
Roasted Red Pepper Hummus & Green Goddess Dressing*

**\$85**

### Seafood Bar

*Shrimp, Cocktail Crab Claws, Lobster, Oysters & Octopus*

**Market Price**

# Brunch

Add a Classic Caesar or Gables Farmhouse Salad, Choice of Plated or on Buffet \$6

Add Crab Cake Station \$10

Add assorted mini-dessert display \$6

## Country Breakfast Buffet \$26

*Freshly Baked Breakfast Pastries*

*Sliced Fresh Fruit Display*

*Vanilla Bean French Toast with Maple Syrup*

*Scrambled Eggs, Seasonal Vegetarian Frittata*

*Applewood Bacon, Country Sausage Links & Home-Fried Potatoes*

*Selection of Chilled Juices, Whole Milk, Coffee, Decaf & Herbal Teas*

*Add-on Smoked Nova Scotia Salmon Station ~ \$7 per person*

*Accompanied by Capers, Red Onions, Hard Boiled Eggs, Tomatoes, Plain Cream Cheese,  
Lemon Herb Cream Cheese, Toasted Bagels*

## Brunch Stations

\* Additional Fee of \$100 per Chef Attendant. Minimum of 30 Guests and \$28 per person

### Omelette Station \*

*Made-to-Order Omelettes*

**\$8 per person**

CHOICES OF TAVERN HAM, SAUSAGE, ONIONS, PEPPERS, ASPARAGUS, MUSHROOMS, TOMATOES AND A VARIETY OF CHEESES

### Pancake Station \*

*Maple Syrup, Powdered Sugar, Cinnamon Sugar, Caramel Sauce, Chocolate Chips,  
Caramel Bananas, Cinnamon Apple Compote, Blueberries*

**\$8 per person**

### Waffle Station \*

*Maple Syrup, Powdered Sugar, Cinnamon Sugar, Caramel Sauce, Chocolate Chips,  
Caramel Bananas, Cinnamon Apple Compote, Blueberries*

**\$8 per person**

### Mimosa Bar

*Served and charged on a consumption basis*

**\$5 per drink**

FRESH SQUEEZED ORANGE JUICE, BLOOD ORANGE JUICE, POMEGRANATE JUICE & PEACH NECTAR

*Orange Slices, Raspberries, Blueberries, Blackberries and Strawberries for garnish. \$3 per person for set up.*

### Bloody Mary Bar

*Served and charged on a consumption basis*

**\$5 per drink**

HOUSE-MADE BLOODY MARY MIX.

*Choice of sea salt, lemon herb salt or house pepper salt rimmed glass, lemon & lime slices, celery, olives,  
pickled green beans, fresh horseradish, assorted hot sauces. \$3 per person for set up.*

Prices Subject to Change

2019

# Plated Sandwiches and Salads

\$25 per person

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Soft Drinks

## Soup or Salad (Pick One)

*Chef's Soup of the Season*

*Gables Farmhouse Salad*

BLUE CHEESE, APPLES, CANDIED WALNUTS AND BALSAMIC VINAIGRETTE

*Classic Caesar Salad*

## Sandwiches and Entrée Salads

*Sandwich Sides (Pick One): Pasta Salad or Side Salad*

*Charlies Chicken Salad*

TARRAGON AIOLI, GOLDEN RAISINS, RED ONION, CELERY AND CANDIED WALNUTS ON A FRESH BAKED CROISSANT

*Grilled Chicken Breast*

CHEDDAR, LETTUCE, TOMATO, RED ONION, ROASTED RED PEPPER AIOLI, BRIOCHE BUN

*Pan Seared Crab Cake*

LETTUCE, TOMATO, AVOCADO, CITRUS AIOLI, BRIOCHE BUN

*Lucy's Lobster Salad Sliders*

POACHED MAINE LOBSTER, SPRING ONION MAYO, PETITE BRIOCHE

*French Dip Sandwich*

SLICED POACHED BEEF TENDERLOIN, DIJON MUSTARD, BRIE, BAGUETTE

*Served with Au Jus*

*Roasted Vegetable Wrap*

SEASONAL VEGETABLES, CARAMELIZED ONIONS, MUSHROOMS, PESTO, SPINACH WRAP

*Gables Farmhouse Salad*

MIXED GREENS, CANDIED WALNUTS, BLUE CHEESE, ANJOU PEARS, GALA APPLES, BALSAMIC VINAIGRETTE

*Caesar Salad*

ROMAINE HEARTS, SHREDDED PARMESAN CHEESE, GARLIC CROSTINI, CAESAR DRESSING

*Add to any Entrée Salad:*

GRILLED CHICKEN BREAST, GRILLED SHRIMP, GRILLED SALMON OR CRAB CAKE

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## Lunch & Dinner Buffets

Regular Coffee, Decaf Coffee, Hot Tea, Iced Tea and Assorted Soft Drinks

Two Main Courses: Lunch- \$32 Dinner- \$42

Three Main Courses: Lunch- \$38 Dinner- \$48

### Choice of One Plated Salad (Pre-Set or Served)

*Gables Farmhouse Salad*

BLUE CHEESE, SLICED APPLES AND PEARS, CANDIED WALNUTS, WHITE BALSAMIC VINAIGRETTE

*Classic Caesar Salad*

## Main Course Selections

*Mediterranean Grilled Chicken*

ASPARAGUS, ROASTED TOMATOES, KENNETT SQUARE MUSHROOMS

*Seared Atlantic Salmon Fillet*

LEMON HERB CREAM SAUCE

*Southern-Style Shrimp & Grits*

APPLEWOOD BACON, FRESH VEGETABLES

*Seared Jumbo Lump Crab Cakes*

WHOLE GRAIN MUSTARD AIOLI

*Roast Prime Rib of Beef*

CARAMELIZED ONIONS, MUSHROOM AU JUS, HORSERADISH CREAM SAUCE

*Braised Short Rib*

CABERNET BRAISING JUS

*Seasonal Pasta*

CUSTOM TAILORED TO YOUR TASTE

## Choice of Two:

*Garlic Mashed Potatoes, Roasted Fingerling Potatoes,*

*Creamy Parmesan Risotto, Buttered Haricots Verts & Carrots,*

*Roasted Asparagus, Broccoli & Cauliflower with Toasted Almonds*

*Homestyle Breads*

✦ Add Assorted Mini-Dessert Display Lunch- \$6 Dinner- \$8 ✦

Minimum of 30 Guests. Maximum of 100 guests.

Buffet Food displayed for 1.5 hours

Prices Subject to Change

2019

# Decadent Food Stations

Prices listed are per person

Limited to 75 guests

<p><i>Roasted Tenderloin of Beef</i> * <b>\$14</b></p> <p>CHEF CARVED Creamy Horseradish Sauce &amp; Rich Mushroom Bordelaise Sauce</p>	<p><i>Herb-Seasoned Prime Rib of Beef</i> * <b>\$13</b></p> <p>CHEF CARVED Creamy Horseradish Sauce &amp; Mushroom Au Jus</p>
<p><i>Shrimp &amp; Grits Station</i> * <b>\$12</b></p> <p>TENDER GULF SHRIMP WITH CHOICES OF MUSHROOMS, APPLEWOOD BACON, CHERRY TOMATOES, ASPARAGUS, ARUGULA, SWISS &amp; CHEDDAR Served Over Southern-Style Grits Cocktail Hour or Late Night Petite Portion \$8</p>	<p><i>Taste of Tuscany</i> * <b>\$12</b></p> <p>SELECTION OF HOUSE-MADE PASTAS SAUTÉED WITH CHOICE OF LUMP CRAB MEAT, ITALIAN SAUSAGE, GRILLED CHICKEN &amp; FRESH VEGETABLES Served with Marinara &amp; Garlic Cream Sauces</p>
<p><i>Crab Cake Station</i> * <b>\$13</b></p> <p>LUMP CRAB CAKES PAN-SEARED TO ORDER Choices of Whole Grain Mustard Aioli or Mornay Cheese Sauce</p>	<p><i>Cheesesteak Station</i> <b>\$9</b></p> <p>SHAVED RIBEYE SERVED WITH PROVOLONE CHEESE, PICKLES, FRIED ONIONS, HOT SAUCE, KETCHUP AND HOT PEPPERS Served on Amoroso Rolls Cocktail Hour or Late Night Petite Portion \$5</p>
<p><i>Classic Caesar Salad Station</i> <b>\$6</b></p> <p>FRESH ROMAINE LETTUCE COMPLIMENTED WITH PECORINO CHEESE, HERBED GARLIC CROUTONS, ROASTED PIQUILLO PEPPERS Served with our Housemade Creamy Caesar Dressing</p>	<p><i>Vegetable &amp; Potato Add-Ons</i> <b>\$3</b></p> <p>BROCCOLI &amp; CAULIFLOWER MEDLEY ASPARAGUS HARICOT VERTS &amp; BABY CARROTS GARLIC MASHED POTATOES ROASTED FINGERLING POTATOES MUSHROOM RISOTTO WITH GRANA PADANO ROMANO CHEESE *</p>
<p><i>Gables Farmhouse Salad Station</i> <b>\$6</b></p> <p>MIXED LETTUCE, CANDIED WALNUTS, ANJOU PEARS, HONEY CRISP APPLES, BLACK RIVER BLUE CHEESE, WHITE BALSAMIC VINAIGRETTE</p>	<p>* ADD \$1</p>

If a sit-down meal is not being served, a minimum of 30 guests  
and minimum of \$38 per guest is required.

\*Additional Fee of \$100 per Chef Attendant

Prices Subject to Change

2019

# Plated Lunch & Dinner Entrées

\* Place cards clearly stating your guest's name and entrée choice are required for plated meals.

**Limit of Three Entrée Options, limit of one Vegetable & one Starch**

Served with Regular and Decaffeinated Coffee, Hot Tea, assorted Soda & Water

## Choice of One Plated Salad (Pre-Set or Served)

*Gables Farmhouse Salad*

BLUE CHEESE, APPLES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE

*Classic Caesar Salad*

<u>Entrée</u>	Lunch/Dinner
<i>Frenched Chicken Breast</i>	<b>30/37</b>
CHOICE OF BORDELAISE OR AU POIVRE	
<i>Roasted Pork Tenderloin</i>	<b>28/38</b>
CHOICE OF BORDELAISE OR AU POIVRE	
<i>Short Ribs</i>	<b>29/39</b>
BRAISING JUS	
<i>NY Strip Steak</i>	<b>44/44</b>
CHOICE OF RED WINE OR AU POIVRE	
<i>Filet Mignon</i>	<b>36/47</b>
CHOICE OF RED WINE OR AU POIVRE	
<i>Atlantic Salmon</i>	<b>26/36</b>
CHOICE OF LEMON HERB BEURRE BLANC OR GARDEN PESTO	
<i>Pan Seared Lump Crab Cake</i>	<b>33/43</b>
CHOICE OF WHOLE GRAIN MUSTARD AIOLI OR BEURRE BLANC	
<i>Halibut</i>	<b>Market Price</b>
CHOICE OF BEURRE ROUGE OR ROMESCO	
<i>Seasonal Vegetarian</i>	<b>20/30</b>
SPICED ROASTED CAULIFLOWER WITH VEGETABLE RICE & CARROT EMULSION; MARINATED PORTOBELLO WITH SAUTÉED SPINACH, ROASTED FINGERLING POTATOES & ROMESCO SAUCE; PAPPARDELE WITH BALSAMIC MARINATED CHERRY TOMATOES, BASIL & FRESH RICOTTA	

*Plated Duets- Choose Two:*

FILET MIGNON, SHORT RIBS, ROASTED PORK TENDERLOIN, ATLANTIC SALMON, LOBSTER TAIL, PAN SEARED LUMP CRAB CAKE

*Price per plate is the average price of entrées chosen*

### *Sauces*

MUSHROOM BORDELAISE, RED WINE DEMI GLACE, AU POIVRE, CITRUS HERB BEURRE BLANC, GARDEN PESTO

### *Starches*

ROASTED FINGERLING POTATOES, CREAMY RISOTTO,  
ROASTED GARLIC MASHED POTATOES

### *Children's Meals*

**10/15**

CHICKEN FINGERS WITH FRENCH FRIES, MAC &  
CHEESE, PASTA WITH BUTTER

### *Vegetables*

HARICOTS VERTS & BABY CARROTS, ASPARAGUS,  
BROCCOLI & CAULIFLOWER WITH TOASTED ALMONDS,  
BALSAMIC BRUSSELS SPROUTS

### *Vendor Meals*

**20/30**

CHEF'S CHOICE

Prices Subject to Change



# Desserts

Prices listed are per person

Outside desserts are subject to a \$2 per person service charge

## Dessert Stations

\* Additional Fee of \$100 per Chef Attendant

### *Ice Cream Float Station \**

**\$7**

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

### *Ice Cream Sundae Station \**

**\$7**

MINI M&Ms, SPRINKLES, HOUSE-MADE WHIPPED CREAM,

MARASCHINO CHERRIES, CARAMEL & FUDGE SAUCES

### *S'mores Station*

**\$4**

5 BURNER S'MORES STATION, MILK CHOCOLATE BARS,

MARSHMALLOWS, GRAHAM CRACKERS

### *Candy Bar*

**\$3**

YOU SUPPLY 6-8 DIFFERENT CANDIES OF YOUR CHOICE.

WE SUPPLY GLASS CONTAINERS, TABLE SET UP AND

CANDY BAGS.

### *Assorted Mini Desserts*

**\$8**

ASSORTMENT OF MINIATURE DESSERTS

DISPLAYED ON DESSERT TABLE OR SERVED FAMILY STYLE

### *Mini Crème Brûlée Station*

**\$6**

CHOICE OF THREE FLAVORS: VANILLA, CHOCOLATE,

ESPRESSO, CHOCOLATE HAZELNUT, CARAMEL,

RASPBERRY, CITRUS

*Optional ~ Torched to order: \$50 Chef Fee \**

### *Coffee Station Upgrade*

**\$4**

REGULAR COFFEE, DECAF COFFEE, ASSORTED TEAS,

ASSORTED FLAVORED SYRUPS, WHITE & BROWN SUGAR CUBES,

WHIPPED CREAM, CHOCOLATE COATED SPOONS,

ROCK CANDY DEMITASSE STICKS

### *Hot Chocolate Station*

**\$6**

HOUSE-MADE HOT CHOCOLATE SERVED WITH

WHIPPED CREAM, PEPPERMINT STICKS,

MARSHMALLOWS, CINNAMON, CHOCOLATE SHAVINGS

### *Cake Service Fee*

**\$2**

THIS FEE INCLUDES USE OF OUR CAKE OR CUPCAKE

STANDS, CAKE CUTTING FLATWARE, TEA LIGHT

CANDLES, CAKE CUTTING & SERVICE.

# Bar Packages

No outside alcohol is permitted

\$100 per bartender for daytime events ~ \$150 per bartender for evening events

One bartender required per 75 guests

Prices listed are per person for 3 hour, 4 hour and 5 hour packages

1 and 2 hour bar packages are on a consumption basis

## *Full Bar Consumption*

ALL LEVELS OF LIQUOR OR YOUR CHOICE OF LIQUORS, 4 BEERS, 4 WINES AND CHAMPAGNE WILL BE OFFERED TO YOUR GUESTS.

YOUR BILL WILL BE SETTLED AT THE END OF YOUR EVENT THAT COVERS ALL DRINKS CONSUMED BY YOUR GUESTS.

## *Beer & Wine Consumption*

4 BEERS, 4 WINES AND CHAMPAGNE WILL BE OFFERED TO YOUR GUESTS. YOUR BILL WILL BE SETTLED AT THE END OF YOUR EVENT THAT COVERS ALL DRINKS CONSUMED BY YOUR GUESTS.

3 hour, 4 hour, 5 hour

*Beer & Wine Open* \$23, \$29, \$35

YOUR CHOICE OF 4 BEERS, 4 WINES AND CHAMPAGNE WILL BE OFFERED TO YOUR GUESTS.

3 hour, 4 hour, 5 hour

*Open Bar- Level One* \$25, \$32, \$39

YOUR CHOICE OF 4 BEERS, 4 WINES, CHAMPAGNE AND ALL LEVEL ONE LIQUOR

*New Amsterdam Vodka, New Amsterdam Gin, Castillo Rum, Bacardi Oakheart Spiced Rum, Seagrams 7 Whiskey, Jim Beam Bourbon*

3 hour, 4 hour, 5 hour

*Open Bar- Level Two* \$28, \$35, \$42

YOUR CHOICE OF 4 BEERS, 4 WINES, CHAMPAGNE AND ALL LEVEL TWO LIQUOR.

*Absolut Vodka, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Canadian Club Whisky, Jack Daniels Whiskey, Dewars Scotch*

3 hour, 4 hour, 5 hour

*Open Bar- Premium* \$32, \$41, \$50

YOUR CHOICE OF 4 BEERS, 4 WINES, CHAMPAGNE AND ALL PREMIUM LIQUOR

*Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagrams VO Whisky, Makers Mark Bourbon, Chivas Scotch*

## *Beer Choices- Pick 4 Beers*

COORS LIGHT, MILLER LITE, YUENGLING, AMSTEL LIGHT, CORONA, HEINEKEN, STELLA ARTOIS

STERLING PIG THE SNUFFLER IPA\*, VICTORY PRIMA PILS\*, TROEGS DREAMWEAVER WHEAT\*, LAGUNITAS PALE ALE\*

\* Additional \$1 per person

## *Wine Choices- Pick Two White & Two Reds*

WHITE WINE- RIESLING, PINOT GRIGIO, CHARDONNAY

RED WINE- PINOT NOIR, MALBEC, CABERNET SAUVIGNON

*Champagne Toast- \$3 per person*

Prices Subject to Change

2019

## Room Fees

We have daytime, nighttime and all-day rental rates available.

Room rental fees include white floor length table linens, white napkins, china, glassware, flatware, tea light candles, use of outdoor terrace space, room setup and cleanup.

Room Rental Fees are based on a 4 hour daytime event and 5 hour evening event.

Room Extension Fee - \$5 per guest per hour

Saturday daytime events must end no later than 3:30pm

Weekday & Sunday daytime events must end no later than 4:00pm

Evening events may end no later than 11:30pm

## Upgrades

Rentals and upgrades are available. Please inquire about options and pricing.

### Equipment Rentals

Projection Screen: 72 Inch White Screen

High Definition Projector: HDMI Compatible

Microphone & Speaker

Sound System & Speakers for use with your personal iPod, iPad, iPhone  
or other compatible device

### Tents

Terrace and Cocktail Area Tents are available for rental.

Standard lighting is included. Upgraded lighting options are available.

Please inquire about options and pricing.

Heaters, Fans and Side Walls are also available. Please inquire about pricing.

A **non-refundable** deposit of \$350 is required to reserve the tent over  
the outdoor cocktail area.

We highly recommend that you reserve this tent at least **three months** prior to your event.

If you decide not to use a ceremony or cocktail tent, we must be notified **at least 72 hours** prior to your event.

# The Gables at Chadds Ford Event Contract

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

**Banquet Event Order:** A Banquet Event Order (BEO) and Financial outlining all details and charges of your event will be completed for each event and must be approved by the person coordinating the event at least **14 days** prior to the date of your event.

**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.

**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, address and telephone number must be provided to The Gables at Chadds Ford at least **14 days** prior to your event.

**Menu Selections:** Prices are subject to change with notice up to **60 days** prior to your event date. Prices are guaranteed for menu selections included in the Banquet Event Order **60 days** prior to your event. In the event of a price change, you will be notified immediately. The price change will be sent to you and the Banquet Event Order will be re-submitted. Menu selections are required **14 days** prior to your event.

**Guarantee of Attendance:** A guaranteed number of guests attending the event is required the **Monday** prior to your event. 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. Final charges will include the guaranteed count plus the number of actual guests in attendance over the guaranteed count.

**Smoking** is only permitted on the outside patio areas. No smoking is permitted in the building.

**Dessert Service Fee:** There is a minimum of a \$2 service fee for all outside desserts.

**Initial Deposit:** Event space is not contractually obligated until a signed contract and nonrefundable initial deposit are received by The Gables at Chadds Ford. Deposit payments may be made by credit card, certified check or cash. This deposit will be deducted from your final bill.

**Final Deposit:** **2 months** prior to your event a final deposit of **75%** of the estimated total cost of your event including rental fees, food, alcohol and gratuity is due. This amount is based on the average price of an event at The Gables at Chadds Ford. This deposit will be deducted from your final bill.

**Event Charges and Payments:** Final payment amount is due at least **72 hours** prior to your event. If you have a bar package that is based on consumption, the bar portion of your payment is due at the conclusion of your event, all other payments are due at least **72 hours** prior to your event. Payments may be made by credit card, certified check or cash. A 1% discount will be applied to the gratuity for payments made by check or cash, **if all payments are made by this method**. The 1% savings will be applied to the gratuity on your final bill.

**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. If you cancel within 1 months of your event date, the remaining balance becomes due.

*Cancellations due to unforeseen events* ~ If unforeseen circumstances prevent your event from being held on the original date, we will transfer all deposits and payments to a new date that is mutually agreeable. 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 or orders of governmental authorities, loss of electricity, gas, heat or air conditioning, mechanical malfunctions, 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.

**Alcohol Service:** All guests over the age of 21 are included in the open bar count. No liquor will be served to minors. Anyone under the age of 21 drinking alcohol will be asked to leave, including the adult who provided the minor with the alcohol. There are no exceptions. The Gables at Chadds Ford also reserves the right to deny liquor to any individuals deemed visibly intoxicated.

**Room Rental and Miscellaneous Charges:** Room rental charges, labor charges and equipment rental charges are based on the room rented, the duration of the event, the number of attendees and the equipment requested. Any and all room rental and miscellaneous charges will be identified in the Banquet Event Order.

**Sales Tax and Gratuity:** All food, non-alcoholic beverages, room fees, ceremony fees and other applicable fees are subject to 6% Pennsylvania sales tax . A 21% gratuity will be added to all food, alcoholic and non-alcoholic beverage charges if all payments are made by credit card. A 20% gratuity will be added if all payments are made by certified check or cash.

**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 the event 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 event guests. All children must be supervised by an adult at all times.

**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 the event, and removed the day of the event. 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.

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 \_\_\_\_\_ Today's Date \_\_\_\_\_

Print Name \_\_\_\_\_ Phone Number \_\_\_\_\_

Email \_\_\_\_\_ Alternate Phone Number \_\_\_\_\_

Initial Deposit Amount \_\_\_\_\_ Form of Payment \_\_\_\_\_ Date of Payment \_\_\_\_\_

Final Deposit Amount \_\_\_\_\_ Due Date for Final Deposit \_\_\_\_\_

Date of Event \_\_\_\_\_ Day of the Week \_\_\_\_\_

Start Time of Event \_\_\_\_\_ End Time of Event \_\_\_\_\_ Approximate no. of guests \_\_\_\_\_

Type of Event \_\_\_\_\_

Name of Person Coordinating Event if different than person paying deposit \_\_\_\_\_

Coordinator's Phone \_\_\_\_\_ Alternate Phone \_\_\_\_\_

Coordinator's Email \_\_\_\_\_

First and Last Name(s) of the Guest(s) of Honor \_\_\_\_\_