



Colonial Hall Wedding Package

Guest Count Minimum - 125 Guests

-Inquire about custom pricing for weddings from 60-120 guests

Package includes:

- Designated Catering Manager to work with you to coordinate every detail
- Day of Event Manager to ensure that all of your special wishes are taken care of
- Hospitality Suites for wedding couples
- Private Menu Tasting of your specific menu for up to 4 guests
- One hour Cocktail Reception to be hosted on the balcony
- Four hour Dinner and Dancing to be hosted on the main floor
- One hour of Premium Open Bar
- Three Course Dinner customized to include salad, entree and dessert
- Champagne Toast
- Fruitwood Chivari Ballroom Chairs
- Floor Length Linen & Napkin in Lamour or Bengaline in your choice of color
- Custom Floral Centerpieces for guests tables from our exclusive florists
- Discounted Overnight Guest Room Rates with our hotel partner
- 10% discount for wedding related events held in Rockafellas Restaurant -Shower, Rehearsal Dinner or Post Wedding Brunch
- Complimentary First Year Anniversary Dinner for the wedding couple in Rockafellas restaurant vault (Alcohol, tax and gratuity excluded)

*Wedding ceremony is available for up to 125 guests at additional cost

Wedding Package





Amenities

Colonial Hall resides the historic Daniel Low Building. A Victorian, Neo Gothic style building with much of its original grandeur meticulously preserved.

The Ballroom

With vaulted ceilings, gleaming hardwood floors and gracious balconies Colonial Hall is the perfect setting for your wedding. Whether you are hosting a family gathering of 75 guests or an extravagant affair of 200, Colonial Hall's understated elegance will make any event distinctive.

The Mezzanine:

Overlooking the main ballroom, the mezzanine is the perfect site for your cocktail hour or additional dinner seating for up to 40 guests.

Cuisine

Enjoy a delicious meal prepared by our Executive Chef that your guests will not long forget. We offer a customized menu option to give your event a personal touch. Let our professional catering manager assist you in creating the perfect menu for your event.

Capacities

Ballroom & Balcony: 200 guest for a seated plated dinner (maximum 20 tables) 140 seated for food station reception (maximum 14 tables)

Hours of Availability:

9:00AM to 11 :00PM: (Rentals are up to 5 hours)

9:00AM - 1 :00AM: (New Years Eve Only) Additional fees incurred.

SEATED DINNER MENU





Passed Hors D'Oeuvres

Please choose one option for your one hour cocktail reception

Selection of 3 passed Hors d'oeuvres with a Cheese Display

Selection of 4 passed Hors d'oeuvres

Selection of 4 passed Hors d'oeuvres with a Cheese Display

Cold:

Smoked Salmon Canapes on Pumpnickel with Caper-Dill Cream

Yellow Fin Tuna Tartar on Cucumber Rounds

Focaccia Crisps with Prosciutto, Olive Tapenade & Parmesan

Shrimp Cocktail with Cocktail Sauce & Lemon

Fig, Gorgonzola & Pear Crostini

Meat

Petit Popovers with Braised Short Ribs and Horseradish Cream

Lamb Pops with Rosemary-Dijon Mustard

Bacon Wrapped Meatballs with Roasted Tomato Sauce

Mini Sweet Potato Biscuits with Pulled Pork

Truffle Hand Cut Potato Chips with Noisette of Beef Tenderloin &
Horseradish Creme

Petite Filet Mignon with Herb Butter on a Toasted Crostini

Poultry

Buttermilk Fried Chicken Skewers with Pepper Jelly

Jamaican Jerk Chicken on a Fried Plantain with Mango Relish

Southern Fried Chicken on Waffle with Maple Syrup Drizzle

Chicken Satay Skewer with Peanut Sauce

Passed Hors d'oeuvres





Seafood

Blue Crab & Corn Fritters with Cajun Aioli

Grilled Garlic & Herb Shrimp Skewers

Apple Wood Smoked Bacon Wrapped Scallops with Maple

Glaze Coconut Shrimp with Thai Chili Sauce

New England Clam Chowder Soup Sip

Mini Lobster & Fontina Grilled Cheese

Vegetarian

Wild Mushroom Tartlets with Parmesan

Petite Loaded Baked Potato with Chive Sour Cream Drizzle

Saffron Arancini with Roasted Red Pepper Coulis

Mac & Cheese Bites

Brie, Fig Jam & Toasted Pecan Tartlets

Vegetable Peking Ravioli with Soy Dipping Sauce

Mini Grilled Cheese with Asiago & Sun Dried Tomato Pesto

Petite Bruschetta with Fresh Buffalo Mozzarella Cheese

Spinach & Artichoke Profiteroles

Assorted Pizzette Wedges;

- Roasted Vegetable Medley
- Pesto, Buffalo Mozzarella, & Tomato Relish
- Fig Jam & Roasted Pear with Gorgonzola
- Pulled Pork with Pickled Red Onion
- Roasted Fingerling Potato & Truffle Oil

PASSED HORS D'OEUVRES





Salads

Arcadia Greens with Roasted Bosc Pear Half, Spiced Pecans, Dried Cranberries and Crumbled Chevre Cheese with Sherry Vinaigrette

Hearts of Romaine Tossed in a Lemon-Basil Caesar Dressing, with Tear-Drop Tomatoes, Toasted Pinenuts & Shaved Parmesan

Baby Arugula with Warm Stilton Profiterole, Red Wine Poached Pear Half, Toasted Walnuts with a Roasted Shallot Champagne Vinaigrette

Mesclun Greens with Fresh Blueberries, Blackberries & Strawberries, Toasted Almonds, Crumbled Chevre Cheese and a Raspberry Vinaigrette

Baby Spinach, Crispy Pancetta, Crumbled Blue Cheese, Shaved Red Onion with a Balsamic Vinaigrette

Caprese Salad of Vine Ripe Tomatoes, Fresh Buffalo Mozzarella and Basil on a bed of Arugula with EVOO and Balsamic Glaze

SEATED DINNER MENU





Entrees

Dinner includes: Salad, Entree, Starch, Vegetable,
choice of Wedding Cake or Plated Dessert

Chicken

Breast of Chicken stuffed with Herb Roasted Baby Artichokes, Portobello Mushrooms & Asiago Focaccia Lemon-Thyme Veloute Sauce accompanied by Horseradish Mashed Yukon Potatoes, Lemon Accented Roasted Asparagus

Oven Roasted Herb Brined Statler Chicken Breast with a White Wine Demi Glace, Goat Cheese Mashed Potatoes, Vegetable Medley

Herb Grilled Chicken Breast topped with a Red & Yellow Tomato Basil Compote, Dried Cherry Jasmine Rice Pilaf, Snap Peas & Shiitake Mushrooms with Toasted Sesame Seeds

Herb Roasted Statler Chicken Breast with Rosemary Grain Mustard Demi Glace, Rainbow Fingerling Potatoes & Vegetable Napoleon

SEATED DINNER MENU





Beef

Herb Roasted Tenderloin of Beef with a Red Wine Reduction Sauce and Whipped Bernaise Butter, Gratin Dauphinois, Haricot Vert with Julienne Red & Yellow Peppers

Slow Braised Boneless Short Ribs in a Bordeaux Sauce, Garlic Mashed Potatoes, Roasted Root Vegetables

Peppercorn Crusted Black Angus Sirloin with a Grain Mustard & Rosemary Demi Glace, Horseradish Mashed Potatoes, Roasted Asparagus with Lemon Essence

Herb Roasted Black Angus Sirloin topped with Wild Mushroom Ragout & Madeira Wine Reduction, Sun Dried Tomato & Rosemary Risotto Cake and Haricot Vert

Oven Roasted Beef Tenderloin topped with Wild Mushroom & Veal Reduction along side Parmesan Risotto and Roasted Rainbow Carrots

Duets

Lobster, Corn & Basil Risotto Cake accented with Butter Basted Lobster. Accompanied by Petite Beef Tenderloin with Porcini Mushroom Cream Sauce & Vegetable Medley

Garlic Shrimp Skewer accompanied with Grilled Herb Marinated Lamb Chop, Dried Cherry & Port Demi Glace, Two Potato Au Gratin & Asparagus

Roasted Chilean Sea Bass with Beurre Blanc Sauce over Saffron Risotto | | Carved New York Sirloin with a Porcini Cream Sauce, Haricot Vert and Red & Yellow Peppers

SEATED DINNER MENU





Fish & Seafood

Grilled Herb Marinated Swordfish with a Petite Basil Pesto and Tomato Salad, Garlic Mashed Potatoes, Haricot Vert & Shallots

North Atlantic Salmon with Saffron Cream, Roasted Tomato Confit, Flash Fried Yukon Gold Potato Cake & Vegetable Medley

Gremolata Crusted Cod Loin over Magenta Quinoa Pilaf, Haricot Vert with Shallots, Blood Orange Beurre Blanc

Herb Roasted Halibut in a Chive Beurre Blanc with French Carrots & Haricot Vert served with Saffron Risotto

Seared Diver Scallops & Grilled Jumbo Shrimp with Lemongrass Buerre Blanc, Saffron Risotto Cake & Broccoli Gremolata

Vegetarian & Vegan

Strudel of Grilled Mediterranean Vegetables and Marinated Goat Cheese on a Bed of Roasted Red Pepper Coulis

Crispy Potato & Zucchini Cake, Roasted Portobello Mushrooms, Marinated Baby Artichoke Hearts with a Roasted Red Pepper Coulis (Vegan)

Crispy Polenta Cakes layered between melted Fresh Buffalo Mozzarella topped with Roasted Tomato Sauce with a dollop of Basil Pesto

Butternut Squash Ravioli Parmesan in a Sage Cream Sauce
Accented by Butternut Squash

Wild Mushroom Ravioli in a White Truffle Cream Sauce with Chopped Broccoli Rabe & Chive Oil

Grilled Mediterranean Vegetables and Yellow Zucchini with Greek Olives, Tomatoes & Capers Provencale Sauce

SEATED DINNER MENU





Starch Alternatives

Dried Cherry Jasmine Rice Pilaf topped with Confetti Vegetables

Saffron Risotto

Parmesan Risotto

Sundried Tomato Risotto Cake

Dauphinois Potato

Roasted Garlic Mashed Potatoes

Whipped Goat Cheese Mashed Potatoe

Horseradish Yukon Gold Mashed Potato

Herb Roasted Fingerling Potatoes

Two Potato Au Gratin with Ginger Cream

Sweet Potato Dauphinois

Vegetable Alternatives

French Carrots & Haricot Vert

Autumn Roasted Root Vegetable Medley

Haricot Vert with Red & Yellow Peppers Herb

Roasted Asparagus with Lemon Essence

Broccolini with Gremalota

Herb Roasted Rainbow Carrots Mediterranean

Napoleon

Broccoli Rabe

SEATED DINNER MENU





Desserts

Dark Chocolate Mousse with Fresh Berries and Whipped Cream in a Chocolate Dipper Waffle Bowl

Lemon Souffle Glace, Fresh Berries, garnished with Mint Sprig

White Chocolate Souffle Glace, Espresso-Chocolate Brownie, Dark Chocolate Ganache & Espresso Syrup

Dark Chocolate Bread Pudding

Seasonal Bread Pudding available- please inquire

Wedding Cake Upgrades:

Painted Plate

Scoop of Ice Cream

Chocolate Dipped Strawberry

SEATED DINNER MENU





Beverage Service

Premium Brand

Absolut Vodka
Beefeater Gin
Dewar's Scotch
Jack Daniels
Seagram's VO
Bacardi Rum
Cuervo Tequila
Captain Morgan

Hosted Bar

1 Hour
2 Hours
3 Hours
4 Hours

Items below are included in open bars:

Domestic Beer - Bud, Bud Light, Mic Ultra, Sam Adams, O'Douls
Imported Beer- Heineken, Amstel Light, Angry Orchard, Corona
House Red and White Wine
Champagne
Soft Drinks

Beer, Wine & Soft Drinks Open Bar to include:

2 Red Wines, 2 White Wines, 1 Sparkling Wine, 4 Beers & Assorted
Soft Drinks
1 hour
2 hours
3 hours
4 hours
5 hours

Deluxe Brand

Tito & Grey Goose
Tanqueray Gin
Glenlivet
Jameson
Crown Royal
Captain Morgan
Malibu
Milagro Silver

Hosted Bar

1 Hour
2 Hours
3 Hours
4 Hours

Beverage Service

