

Colonial Hall Private Event Package

Guest Count Minimum - 125 Guests

Pricing starting at \$104 per person

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

Package includes:

- 4 Hours of event rental space
- Day of Event Manager to ensure that all of your special wishes are taken care of
- One hour Cocktail Reception to be hosted on the balcony
- Dinner and Dancing to be hosted on the main floor
- One hour of Premium Open Bar
- Three Course Dinner customized to include salad, choice of two entrees and dessert
- Fruitwood Chivari Ballroom Chairs
- Floor Length Linen & Napkin (inquire about color and texture upgrades)

Amenities

Colonial Hall resides in 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 special event. Whether you are hosting a family gathering of 60 guests or an extravagant affair of 200, Colonial Hall's understated elegance will make any event distinctive.

The Balcony:

Overlooking the main ballroom, the balcony 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.

All Food & Beverage Prices are subject to 23% administrative fee and 7 % tax. Prices are subject to change

Event Package





Passed Hors D'Oeuvres

Please choose one option for your one hour cocktail reception

Selection of 3 passed Hors d'oeuvres & Petite Cheese Display

Selection of 4 passed Hors d'oeuvres

Selection of 4 passed Hors d'oeuvres & Grand Cheese Display

Cold:

Smoked Salmon Canapes on Pumppernickel 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 *+\$5.00*

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 *+\$4.00*

Petite Filet Mignon with Herb Butter on a Toasted Crostini

Poultry

Buttermilk Fried Chicken Skewers with Pepper Jelly

Buffalo Chicken Wonton with Blue Cheese Dipping Sauce

Southern Fried Chicken on Waffle with Maple Syrup Drizzle

Chicken Satay Skewer with Peanut Sauce

Petite Pulled Chicken Tacos with house made Salsa

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 +\$4.00

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

***Upgraded hors D'oeuvres are additional costs per person and are listed in italics next to the items*





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, Choice of 2 Entrees, Starch, Vegetable & Dessert

Chicken


Baby Artichoke, Asiago & Portobello Mushroom Stuffed Breast of Chicken topped with a Herb Roasted Lemon-Thyme Veloute Sauce & Asiago Focaccia 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

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Beef

Herb Roasted Tenderloin of Beef with a Red Wine Reduction Sauce topped with Whipped Bernaise Butter accompanied by 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 Glaze, 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 & Broccolini 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



Starch Alternatives

Dried Cherry Jasmine Rice Pilaf topped with Confetti Vegetables

Saffron Risotto

Parmesan Risotto

Sundried Tomato Risotto Cake

Whipped Goat Cheese Mashed Potato

Horseradish Yukon Gold Mashed Potato

Herb Roasted Fingerling Potatoes

Two Potato Au Gratin with Ginger Cream

Sweet Potato or Yukon Gold 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 Gremolata

Herb Roasted Rainbow Carrots

Broccoli Rabe

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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

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