



CONCORDVILLE INN

2018 NEW YEARS EVE GALA



Gala & Overnight Accommodations:

Arrival: Welcome Reception from 3:00pm-6:30pm, Non Alcoholic Beverages, Wine, Beer, Champagne & an Array of Snacks & Munchies

New Year's Day

Full Hot Breakfast, Served in the 2nd Floor Hotel Lobby Breakfast Area from 8:00AM-12:00PM

Starting at \$429.00 per couple, For a Standard Room

Late Checkout by 2:00PM

Hotel has just completed full renovation

Gala Only: \$299.00 per couple

**Above prices include tax & service charge*

For Reservations Call: 610-358-9400 ext. 631 ~ www.concordvilleinn.com

MARTINI BAR

Featuring:

Classic & Specialty Martini's

7:30pm-1:00am

5 ½ Hours of Super Premium Open Bar

HORS D'OEUVRE HOUR TO INCLUDE:

Served 7:30pm-8:30pm

MUSIC & DANCING

8 Piece Band ~

"Midnight Hour"

Champagne Toast at Midnight,
Balloons & New Year's Eve Favors

BUFFET

GRILLED VEGETABLES

Asparagus, Zucchini, Carrots,
Portobello Mushrooms & Red Onions
Drizzled with a Balsamic Reduction
Assorted Imported & Domestic Cheeses
Garnished with Fruit & Served with Crackers

BUFFET

ASSORTED SUSHI BAR

Served with Wasabi
& Soy Sauce

BUTLERED

New Zealand Rack of Lamb
Stuffed Mushrooms with Crabmeat,
Clams Casino, Cozy Shrimp Rolls Served with Duck Sauce, Chicken Wonton with Teriyaki Glaze,
Cocktail Franks en Croute Served with Honey Mustard, Beef & Mushroom Crowns, Spicy Puff Pastry Beef Pockets,
Chicken & Cheese Quesadilla Cornucopia, Asparagus Roll-ups, Potato Puffs, Spanakopita

BUFFET

SEAFOOD EXTRAVAGANZA

Jumbo Shrimp Cocktail, Smoked Salmon
Oysters, Crab Claws Surrounding a
Carved Ice Masterpiece, Garnished with
Lemons & Cocktail Sauce

CRAB CAKE STATION

Jumbo Lump Crabmeat Moistened with
Concordville's Signature Blend of Herbs & Seasonings
Seared to Order & Served with Cocktail Sauce

Wild Mushroom Flambé

Blend of local wild mushrooms sautéed with garlic & brandy finished with
Asiago cheese and cream, served with mushroom risotto

SOUTH OF THE BORDER STATION

Blackened Baja Fish Soft Shell Tacos

Lightly Blackened Mahi Blackened Baja Fish Soft Shell Tacos
Mahi Served Over Shredded Lettuce and Finished with Mango Salsa and Lime Crema BBQ Pulled Pork Soft Shell Tacos Slow Roasted

BBQ Pulled BQ Pulled Pork Soft Shell Tacos

Pork Served Over a Cilantro Jalapeño Cabbage and Topped with Monterey Jack Cheddar Cheese Blend and Frizzled Onions

DINNER (Served 8:30pm-9:30pm)

Merlot & Chardonnay Served throughout Dinner

CLASSIC BLUE CHEESE WEDGE

Iceberg wedge served with tomatoes, cucumbers, bacon, seasoned croutons, black olives and topped with Maytag blue cheese dressing.

CONCORDVILLE INN SURF & TURF

Stuffed Lobster Tail and 6oz. Filet Mignon, Served with a Demi Glaze Sauce & Crispy Onions
Fresh Vegetable & Asiago Mashed Potatoes
Assortment of Fresh Baked Breads

FLAMBE DESSERT STATION (Served 9:30pm-11:00pm)

Bananas Foster Flambé -

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum, Served over Vanilla Ice Cream

Apple Crisp Flambé -

Granny Smith Golden Delicious Apples Flambéed with Tuaca and Applejack Brandy, Served Over Vanilla Ice Cream and Topped with Toffee Cashews

Flaming Crepe Bar -

Featuring our Bananas Foster Crepe, Cannoli Crepe or Guest May Create Their Own Crepe with an Assortment of Fillings Including Bananas, Strawberries, Blueberries, Raspberries, Chocolate Chips, Ricotta, Chocolate Mousse Nutella, Whipped Cream, Powdered Sugar and Chocolate, Caramel and Strawberry Sauce

Sweet Endings (Viennese Table)

Cannoli's, Fancy Éclair's, Fancy Cream Puff, Double Chocolate Mint Brownies, Vanilla Fruit Tart, Coconut Macaroons, Cake Truffles, Chocolate Dipped Strawberries, Mini Cupcakes, Cake Shooters, Chocolate Mousse Cup & Croquebouche

Coffee Bar (Served 9:30pm-1:00am)

Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas, Served on our beautifully Dressed Coffee Bar. Bar Also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Cinnamon & Nutmeg, Bailey's Irish Cream, Kahlua, Amaretto & Non-Alcoholic Flavored Syrups

Late Night Snack (Served 12:00am-1:00am)

Philadelphia Soft Pretzel Bar