



Concordville Inn

2019 New Years Eve Gala



GALA & OVERNIGHT ACCOMMODATIONS

ARRIVAL

Welcome Reception from 3:00 PM - 6:30 PM, 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 8:00 AM-12:00 PM

Starting at \$449.95 Per Couple, For a Standard Room

Late Checkout by 2:00 PM

Gala Only: \$309.00 Per Couple

*Above prices Include Tax & Service Charge

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

7:30 PM -1:00 AM

5 ½ Hours of Super

Premium Open Bar

HORS D'OEUVRE HOUR TO INCLUDE:

Served 7:30 PM-8:30 PM

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

BUTTERED

New Zealand Rack of Lamb

Stuffed Mushrooms with Crab meat

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, Ahi Tuna, Oysters, Crab

Claws Surrounding a Carved Ice Masterpiece,

Garnished with Lemons & Cocktail Sauce

ACTION STATIONS

SHRIMP SCAMPI PASTA STATION

Tender Baby Shrimp Sautéed with Garlic, White Wine and Lemon Juice Served with Rice Pilaf

Crab Cake Station

Jumbo Lump Crabmeat Moistened with Concordville's Signature Blend of Herbs & Seasonings

Seared to Order & Served with Cocktail Sauce

SUSHI BAR

Assorted Sushi Served with Wasabi & Soy Sauce

WILD MUSHROOM FLAMBE

Blend of Local Wild Mushrooms Sautéed With Garlic & Brandy Finished With Asiago Cheese and Cream, Served with Mushroom Risotto

DINNER (SERVED 8:30 PM-9:30 PM)

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 9:30 PM-11:00 PM)

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

SWEET ENDINGS Cannoli's, Fancy Éclair's, Fancy Cream Puff, Double Chocolate Mint Brownies, Vanilla Fruit Tart, Coconut Macarons, Cake (VIENNESE TABLE) Truffles, Chocolate Dipped Strawberries, Mini Cupcakes, Cake Shooters, Chocolate Mousse Cup & Croquembouche

COFFEE BAR Fresh Brewed Coffee, Decaffeinated and a Selection of Herbal Teas, Served on our Beautifully Dressed Coffee Bar. Bar Also (SERVED 9:30PM-1:00AM) Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Cinnamon & Nutmeg, Bailey's Irish Cream, Kahlua, Amaretto & Non-Alcoholic Flavored Syrups

LATE NIGHT SNACK (SERVED 12:00 AM-1:00 AM)

Philadelphia

Soft Pretzel Bar