



The Gables at Chadds Ford

2026 Wedding Package

Contact us at:
610.388.7700
events@thegablesatchaddsford.com
423 Baltimore Pike
Chadds Ford, PA 19317





What's Included:

Menu

Cocktail Hour with Six Passed Hors D'oeuvres

Two Stationed Hors D'oeuvres

Plated or Buffet Style Meal

4 Hour Open Bar

Coffee Station

Cocktail Hour

Outdoor Bar

High Top Tables

Patio Seating

Reception Space

Floor length White Linens & White Napkins

Round Tables & Chairs

Flatware & Glassware

3 Votives per table

For couples having their ceremony at The Gables

Wedding Suite

Powder Room

Champagne & Light Refreshments

Personal Concierge

Ceremony

White Folding Ceremony Chairs





Cocktail Hour

Includes Six Passed Hors D'oeuvres & Two Stationed Hors D'oeuvres



Passed Hors D'oeuvres

Select Six

- ~ Tomato Bruschetta 
- ~ Apple, Mascarpone, Honey & Prosciutto Crostini 
- ~ Fig & Goat Cheese Crostini with Balsamic Reduction 
- ~ Sausage Stuffed Mushrooms
- ~ Spinach & Gouda Stuffed Mushrooms 
- ~ Caprese Skewers 
- ~ Beef Empanadas with Chipotle Aioli
- ~ Mini Grilled Cheese with Sundried Tomato Aioli 
- ~ Spinach & Feta Spanakopita
- ~ Coconut Shrimp with Thai Chili Dipping Sauce
- ~ Short Rib Stuffed Arancini 
- ~ Pastry Wrapped Franks with Whole Grain Mustard
- ~ Cheesesteak Egg Rolls
- ~ Mushroom, Caramelized Onion & Gruyère Tartlets
- ~ Chef's BLT - Chopped Smoked Bacon, Tomato, Romaine & Mayonnaise on Crostini 

Stationed Hors D'oeuvres

Select Two

- American Artisanal Cheese Platter** - Assortment of Soft, Firm & Hard Cheese, Weybridge Mini Brie, Extra Sharp Cheddar, Sonoma Select Pepper Jack, Fresh Baked Crostini, Fig Jam & Whole Grain Mustard 
- Italian Antipasti Platter** - Prosciutto di Cotto, Bresaola, Mortadella with Pistachios, Genoa Salami, Sharp Provolone, Marinated Olives, Roasted Red Peppers & Fresh Baked Crostini 
- Mediterranean Platter** - Roasted Red Peppers, Marinated Artichoke Hearts, Grape Tomatoes, Feta Cheese, Marinated Olives & Pita Bread 

Premium Passed Hors D'oeuvres

Mini Beef Wellington
Lamb Lollipops
Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Lobster Salad Crostini
Mini Crab Cakes

\$3 per person

Premium Stationed Hors D'oeuvre

Seafood Raw Bar
Oysters on the Half Shell with
Traditional Mignonette Sauce
Littleneck Clams on the Half Shell with
Traditional Mignonette Sauce
Poached Jumbo Shrimp with
Tomato Horseradish Sauce

MP per piece



Plated Meal Packages

All Packages Include One Soup or Salad, Two Entrée Choices
and One Vegetarian Entrée

Salads



Caesar Salad

Romaine Hearts, Shaved Parmigiano, Anchovies,
Fire Roasted Croutons, Caesar Dressing



Gables Salad

Mixed Greens, Candied Walnuts, Honeycrisp Apples,
Anjou Pears, Gorgonzola, White Balsamic Vinaigrette



Farmhouse Salad

Mixed Greens, Heirloom Tomatoes, Fresh Berries,
Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Soups



Cream of Mushroom

Kennett Square Mushrooms, Truffle Oil

Italian Wedding

Pasta, Mini Meatballs, Spinach, Herbs, Broth

\$125 Entrees

Heart Shaped Ravioli

Ricotta & Pecorino Romano Stuffed Ravioli, Blush Sauce

Penne vodka

Prosciutto, Vodka Cream Sauce



Four Cheese Sacchetti

Tomato, Parmigiano, Ricotta, Mozzarella, Pecorino Romano, Pomodoro Sauce

Eggplant Parmigiana

Penne Marinara



Chicken Florentina

Sautéed Spinach, Shitake Mushrooms, Prosciutto, Mozzarella, Marsala Wine



Chicken Parmigiana

Penne Marinara



Chicken Piccata

Capers, Roasted Garlic Mashed Potatoes, Seasonal Vegetable Medley, White Wine Lemon Sauce



Atlantic Salmon

Roasted Fingerling Potatoes, Seasonal Vegetable Medley, Whole Grain Mustard Sauce



Braised Short Rib

Baby Carrots, Haricot Verts, Roasted Garlic Mashed Potatoes, Mushroom Ragù





\$135 Entrees

Porcini Ravioli

Porcini & Shitake Mushrooms, Black Truffle Cream Sauce

Pork Tenderloin

Sautéed Spinach, Roasted Fingerling Potatoes, Apple Brandy Sauce



Stuffed Flounder

Crab Imperial, Haricot Verts, Basmati Rice Pilaf, Lemon Butter Sauce

Pork Chop

Balsamic Brussels Sprouts, Roasted Garlic Mashed Potatoes, Brandy Cream Sauce



Atlantic Sea Bass

Basmati Rice Pilaf, Seasonal Vegetable Medley, Lemon Butter Sauce



Prime Rib of Beef

Roasted Garlic Mashed Potatoes, Haricot Verts, Au Jus



\$150 Entrees

Lobster Ravioli

Petite Lobster Tail, Tomato Brandy Cream Sauce

Rack of Lamb

Whole Grain Mustard Crust, Haricot Verts, Roasted Fingerling Potatoes, Cabernet Sauce



Jumbo Lump Crab Cake

Asparagus, Basmati Rice Pilaf, Roasted Red Pepper Aioli



Chilean Sea Bass

Haricot Verts, Roasted Fingerling Potatoes, Tarragon Butter Sauce



Filet Mignon

Seasonal Vegetable Medley, Roasted Garlic Mashed Potatoes, Bordelaise or Béarnaise Sauce



New York Strip

Seasonal Vegetable Medley, Roasted Garlic Mashed Potatoes, Mushroom Au Jus





\$125 Duet Entrees

All guests will receive the same entrée

First Tier Duets

Braised Short Rib
Mushroom Ragù



PAIRED WITH YOUR CHOICE OF ONE:

Atlantic Salmon

Seasonal Vegetable Medley, Roasted Fingerling Potatoes,
Whole Grain Mustard Sauce



Stuffed Shrimp

Crab Imperial, Roasted Garlic Mashed Potatoes, Haricot
Verts, Lemon Butter Sauce

Pan Seared Scallops

Haricot Verts, Roasted Garlic Mashed Potatoes, Lemon
Beurre Blanc



Gables Surf & Turf \$155

Petite Filet Mignon
Bordelaise or Bearnaise Sauce



Jumbo Lump Crab Cake

Asparagus, Roasted Fingerling Potatoes, Roasted Pepper
Aioli



Traditional Surf & Turf \$165



Petite Filet Mignon
Bordelaise or Bearnaise Sauce

Poached Lobster Tail

Asparagus, Roasted Fingerling Potatoes, Champagne
Butter Sauce



Additional Meals & Upgrades

Children's Meals (2 to 12 years old) \$35
Chicken Fingers & French Fries, Penne With Butter
Or Marinara, Grilled Cheese & French Fries

Vendor Meals \$50

Additional Entrée Choice \$10 per guest

Carving Station Upgrades

All Carving Stations require a Chef Attendant \$150

Pork Tenderloin Additional \$15 per person
Apple Brandy Sauce



Prime Rib of Beef Additional \$20 per person
Au Jus



Rack of Lamb Additional \$25 per person
Whole Grain Mustard Crust, Cabernet Sauce



Roasted Beef Tenderloin Additional \$25 per
person
Mini Brioche Rolls, Creamy Horseradish Sauce,
Mushroom Bordelaise Sauce





Buffet Meal Packages

All Packages Include One Soup or Salad, Two Entrée Choices & Two Sides

\$135 per person (maximum 100 guests)



Salads

Caesar Salad

Romaine Hearts, Shaved Parmigiano, Anchovies, Fire Roasted Croutons, Caesar Dressing



Gables Salad

Mixed Greens, Candied Walnuts, Honeycrisp Apples, Anjou Pears, Gorgonzola, White Balsamic Vinaigrette



Farmhouse Salad

Mixed Greens, Heirloom Tomatoes, Fresh Berries, Goat Cheese, Candied Walnuts, Raspberry Champagne Vinaigrette



Soups

Cream of Mushroom

Kennett Square Mushrooms, Truffle Oil



Italian Wedding

Pasta, Mini Meatballs, Spinach, Herbs, Broth

Entrées

Heart Shaped Ravioli

Ricotta & Pecorino Romano Stuffed Ravioli, Blush Sauce

Penne alla Vodka

Prosciutto, Vodka Cream Sauce



Four Cheese Sacchetti

Tomato, Parmigiano, Ricotta, Mozzarella, Pecorino Romano, Pomodoro Sauce

Chicken Florentina

Shitake Mushrooms, Prosciutto, Mozzarella, Marsala Wine



Chicken Parmigiana

Penne Marinara



Eggplant Parmigiana

Penne Marinara



Chicken Piccata

Capers, White Wine Lemon Sauce



Atlantic Sea Bass

Lemon Butter Sauce



Additional Entrées

Porcini Ravioli Additional \$10 per person

Porcini & Shitake Mushrooms, Black Truffle Cream Sauce

Pork Tenderloin Additional \$10 per person

Apple Brandy Sauce



Atlantic Salmon Additional \$10 per person

Whole Grain Mustard Sauce



Braised Short Rib Additional \$10 per person

Mushroom Ragù



Lobster Ravioli Additional \$20 per person

Petite Lobster Tail, Tomato Brandy Cream Sauce

Rack of Lamb Additional \$20 per person

Whole Grain Mustard Crust, Cabernet Sauce



Jumbo Lump Crab Cake Additional \$20 per person

Roasted Red Pepper Aioli



Chilean Sea Bass Additional \$20 per person

Tarragon Butter Sauce



Sides



Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Basmati Rice Pilaf

Seasonal Vegetable Medley

Roasted Asparagus

Haricot Verts



Mid-Shelf 4 Hour Open Bar

Includes Soft Drinks, Coffee & Tea



Vodka

Tito's
Smirnoff
Smirnoff Citrus
Smirnoff Orange
Smirnoff Vanilla

Gin

Bombay

Rum

Bacardi
Captain Morgan
Malibu

Tequila

Jose Cuervo

Whiskey

Jim Beam Bourbon
Jack Daniels Whiskey
Seagram's 7
Dewar's White Label Scotch

Cordials & Specialties

Aperol
Amaretto
Kahlua
Martini & Rossi Dry Vermouth
Martini & Rossi Sweet Vermouth
Peach Schnapps
Southern Comfort Whiskey
Apple Pucker

Wine

Pinot Grigio	Pinot Noir
Chardonnay	Malbec
Sparkling	Cabernet Sauvignon

Beer

Coors Light	Yuengling
Miller Lite	Heineken
Corona	Michelob Ultra

Seltzers & Spiked Cocktails

White Claw Mango
Surfside Iced Tea & Lemonade

Premium ~ Additional \$12 per person

Bailey's Irish Cream
Ketel One
Grey Goose
Crown Royal

Hornitos
Bulleit
Tanqueray
Bombay Sapphire
Dogfish Head 60 Minute IPA

UPGRADES

5 Hours Additional \$15 per guest
Champagne Toast Additional \$5 per guest



Dessert Packages

Dessert Stations

All Stations Priced at \$12 per person

Sundae Station

Vanilla & Chocolate Ice Creams, Whipped Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Cherries

S'mores Station

Milk Chocolate Bars, Marshmallows, Graham Crackers

Assorted Mini Desserts

Chocolate Mousse Cups, Apple Tartlets, Pecan Pies, Cannoli, Cheesecakes

Upgraded Coffee Station



Whipped Cream, Sugar Cubes, Flavored Syrups, Chocolate Shavings, Cocoa Powder, Cinnamon, Powdered Sugar, Caramel Sauce, Chocolate Sauce

Late Night Stations & Snacks

Served 45 Minutes Prior To The End Of Your Event

Cheesesteak Table \$12 Per Guest

Classic Philly Cheesesteaks Wrapped To-Go, Ketchup Packets, Sriracha Packets

Hoagie Table \$12 Per Guest

Assorted Hoagies Wrapped To Go, Mayonnaise Packets, Mustard Packets

Classic Italian, Turkey & Weybridge Brie, Roasted Vegetable & Fresh Mozzarella

Philly Soft Pretzel Table \$5 Per Guest

Assorted Mustards & Dipping Sauces



Taco Station \$18 per guest

Short Rib, Grilled Chicken & Roasted Vegetable Tacos, Assorted Toppings, Cheddar Cheese, Pico De Gallo, Red Cabbage, Jalapeños, Pickled Red Onions, Sour Cream, Hot Sauce



Slider Station \$18 per guest

Mini Sliders, Cheddar Cheese, Pepper Jack Cheese, Lettuce, Tomato, Red Onions, Bacon, Mayonnaise, Mustard, Ketchup



Boardwalk Fry Station \$15 per guest

House-Cut French Fries, Cheese, Sriracha Mayonnaise, Roasted Garlic Aioli, Ketchup, Buttermilk Ranch, Bacon, Scallions



Additional Information

Ceremony Fees

Friday - \$1,200

Saturday - \$2000

Sunday - \$750

Non-Weekend Dates - \$300

Wedding receptions are booked for a 4 hour period.

Additional Hour Fee \$1000 per hour

Curfew for weddings is 11:30pm.

Additional Charges

Service Charge 25%: Applicable to All Menu Items

Sales Tax: All Prices Are Subject to a 6% Pennsylvania Sales Tax



We would like to thank you for considering The Gables at Chadds Ford for your wedding!!

Our package includes:

- Private use of our converted 1800's dairy barn nestled in historic Chadds Ford with modern renovations that can accommodate up to 140 guests for your reception. This room is accentuated by the raised gabled ceiling, exposed timber frame and a wall of French windows. The Gables is a perfect reflection of old meets new, a combination of modern and rustic.
- Use of our wedding suite, a private space where you and your wedding party can get ready, take photos, and relax. Complimentary light refreshments and champagne are included. You will have access to our wedding suite four hours prior to your ceremony start time. For an additional \$150 per hour, you are welcome to enter the wedding suite up to six hours prior.
- Private use of our courtyard for your outdoor ceremony and cocktail hour. Say "I do" in front of our waterfall surrounded by luscious gardens.
- All catering, food and beverage, is done in house by The Gables. Food is prepared on-site with your choice of a plated or buffet style meal.
No outside catering
- A professional event coordinator will be there to guide you through the planning process, from your first site visit to the end of your wedding. Let us make sure our venue meets all your expectations and beyond, creating the best experience for you and your guests.
- Tables, chairs and linens will be provided for your event up to 140 people. White floor length table linens and white napkins are provided. Additional colors are available upon request. Plates, flatware and glassware are also included.
- While we do have a private, on site parking lot, we encourage guests to use rideshare and shuttle services, for their ease and convenience.
- Use of event space for four and a half hours.
- Climate controlled interior, handicap accessible.



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

Initial Deposit: Event date and space are not contractually reserved and obligated until a signed contract **and** non-refundable initial deposit are received by The Gables at Chadds Ford. Deposit payments may be made by credit card, ACH, certified check or cash. We require an initial **non-refundable** deposit of \$1,500. This deposit will be deducted from your final bill. We require a \$6,000 minimum to book a Sunday evening, a \$9,000 minimum to book a Friday evening and a \$12,000 minimum to book a Saturday evening, excluding tax and service charge.

Payments: 6 months prior to your wedding, a payment of **75%** of the estimated total cost of your wedding is due.

Final Payment: Final payment amount is due **72 hours** prior to your wedding. If you have a bar package based on consumption, the bar portion of your payment is due at the conclusion of your wedding. All other payments are due **72 hours** prior to your wedding. Payments may be made by credit card, ACH, certified check or cash.

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 **3 months** of your wedding date, the remaining balance becomes due.

Cancellations due to unforeseen events ~ If unforeseen circumstances prevent your wedding from being held on the original date, as a one time courtesy 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.

Postponements ~ If you need to postpone or cancel your event, there is an additional fee of \$2,500 for lost revenue for the venue. You have 30 days to reschedule your event.

Wedding Details Packet: A Wedding Details Packet will be emailed to you to fill out during the wedding planning process. This packet, completed by you, is due back to our wedding coordinator no later than **5 weeks** prior to the date of your wedding.

Wedding Ceremony Rehearsal: Wedding rehearsals are based on availability. A rehearsal cannot be scheduled at the same time as another event in the Banquet Room. Rehearsals must be scheduled Tuesday through Thursday for a maximum of 45 minutes. Rehearsals can be held on a Friday or Saturday as determined on a case by case basis.

Wedding Suite: You will have access to the Wedding Suite four hours prior to your ceremony start time. For an additional \$150 per hour, you are welcome to enter the wedding suite up to six hours prior. Please leave the wedding suite as you found it. If the room is left unclean, you will be charged a \$150 per hour cleaning fee.

Banquet Event Order: A Banquet Event Order (BEO) and Invoice outlining all details and charges for your wedding event will be completed by The Gables at Chadds Ford for each event and emailed to you for your approval no later than two weeks after we receive back the completed Wedding Details Packet. These must be approved by you at least **14 days** prior to the date of your wedding.

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. No food served at your wedding may be removed from the property after the event, except for your wedding cake.

Alcohol Service: We both agree to comply with all municipal, state and federal laws and rules pertaining to the sale and consumption of alcoholic beverages. All guests over the age of 21 are included in the open bar count. We highly suggest guests 30 years of age and younger have proper identification to confirm legal drinking age if requested. The Gables at Chadds Ford will provide all bartending and service of alcoholic beverages during your wedding. You will be responsible for the behavior of your guests. You and your guests agree not to carry alcoholic beverages onto or off of the venue property. You agree not to aid the illegal or excessive consumption of alcoholic beverages. The Gables at Chadds Ford shall not be liable to you or any third party for any damages arising from the consumption of alcohol before, during or after your wedding, except to the extent the damages arise from The Gables at Chadds Ford's grossly negligent acts or willful misconduct. It is the policy of The Gables at Chadds Ford not to serve shots. Any requests at the event for a shot not mixed with a non-alcoholic beverage will be denied. In order to protect the safety of your guests, we reserve the right to refuse serving alcoholic beverages to any or all persons. We reserve the right to eject any disruptive person. Our staff will gladly arrange for taxi or UBER service upon request and at the expense of you or your guest. Cars cannot be left at The Gables at Chadds Ford overnight. The event host or the guest is responsible for the removal of the vehicle by the end of the event. Any vehicles left overnight will be towed at the discretion of The Gables at Chadds Ford and at the owner's expense.

Guarantee of Attendance: A number of guests attending the wedding is required **14 days prior** to your wedding. Once the final guarantee is given, you will be charged for that number, even if fewer guests attend. The parties agree that the counts described above reflect a fair and reasonable estimate of our costs resulting from non- or partial-use of the contracted food and beverage service and that such amounts do not constitute a penalty. We will make reasonable efforts to accommodate additional guests above the guaranteed number. Final charges will include the guaranteed count plus the number of actual guests in attendance over the guaranteed count. Please be advised that we cannot and will not be held responsible for service of additional guests if the number of actual guests exceeds 5% over the guaranteed number. We are only responsible for the actual number or the guaranteed number.

Room Setup and Decorations: You have one and a half hours prior to your event for set up time. If you need additional time, you will be charged \$100 per hour. Please be advised that your event must end on time. Any and all room setup details, decorations and displays must be approved in writing by The Gables at Chadds Ford prior to your wedding and removed the day of your wedding. This includes interior and exterior signage, banners and room decorations not normally present on the premises. A set up and breakdown labor fee will apply to any decorations requiring extra staff. Please consult with your Event Coordinator. **Any decorations or personal items left at the end of your wedding must be picked up no more than 24 hours after your wedding.**

Miscellaneous Charges: Any and all miscellaneous charges will be itemized in the Banquet Event Order and Invoice.

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 your wedding, 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 wedding guests. All children must be supervised by an adult **at all times**.

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, email address and telephone number must be provided to The Gables at Chadds Ford in your Wedding Details Packet. Liability insurance must be provided for **all** vendors. Third party vendors will not be permitted to the facility without proof of liability insurance. All vendors must include The Gables at Chadds at Ford as **additionally insured in their policy**.

Smoking: Smoking is only permitted in designated smoking areas. No smoking is permitted in or around the building.

Sales Tax & Service Charge: All food, non-alcoholic beverages and applicable fees are subject to **6%** Pennsylvania sales tax. A **25%** service charge will be added to all food, alcoholic and non-alcoholic beverage charges if any payments beyond the initial deposit are paid with a credit card. A **23%** service charge will be added if all deposits beyond the initial deposit are made via ACH. A **22%** service charge will be added if all deposits beyond the initial deposit are made with cash or check. Gratuity is not included in the final bill unless requested by the host.

By signing below, I acknowledge that I have read, understand and agree to the policies and conditions set forth in this contract.

Today's Date_____

Signature of person paying deposit _____

Print Name _____

Phone Number_____

Alternate Phone Number _____

Email _____

Date of Event _____

Day of the Week _____

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_____