



The Gables at Chadds Ford

2023 Wedding Packages

What's Included:

Hors D'oeuvres & Entrees

Cocktail Hour with Six Butlered Hors D'oeuvres
One Stationed Hors D'oeuvre
Plated or Buffet Style Meal
4 Hour Open Bar
Coffee Station

Ceremony Space

Garden & Ceremony Chairs

Bridal Suite

Powder Room
Dressing Room
Lounge with Refreshments

Reception Space

White Linens
Flatware
Tables & Chairs
House Décor Options

423 Baltimore Pike
Chadds Ford, PA 19317
610.388.7700
events@thegablesatchaddsford.com





Cocktail Hour

Includes Six Passed Hors D'oeuvres & One Stationed Hors D'oeuvre



Butlered Hors D'oeuvres

Select Six

Tomato Bruschetta

Kennett Mushroom Bruschetta

Apple, Marscapone, Honey, Prosciutto Crostini

Fig, Gorgonzola & Balsamic Reduction Crostini

Sausage Stuffed Mushrooms

Spinach & Gouda Stuffed Mushrooms

Caprese Skewers

Beef Empanadas with Chipotle Aioli

Mini Grilled Cheese with Sundried Tomato Aioli

Grilled Polenta Medallion with Mushroom Ragout

Spinach & Feta Spanakopita

Mini Quiche Lorraine

Smoked Salmon Mousse on Toasted Bagel Chips

Coconut Shrimp with Thai Chili Dipping Sauce

Short Rib Stuffed Arancini

Pastry Wrapped Franks with Whole Grain Mustard

Cheesesteak Eggrolls

Buffalo Chicken Spring Rolls with Blue Cheese

Chicken Quesadilla Cornucopia with Lime Crema

Grilled Polenta with Short Rib & Pecorino

Stationed Hors D'oeuvres

Select One

Italian Antipasti Platter- Prosciutto di Parma, Sopressata, Mortadella with Pistachios, Genoa Salami, Sharp Provolone, Marinated Olives, Roasted Red Peppers, Fresh Baked Crostini

Artisanal Cheese Platter- Weybridge Mini Brie, Extra Sharp Cheddar, Sonoma Select Pepper Jack, Assorted Crackers, Fig Preserves & Whole Grain Mustard

Mediterranean Platter- Roasted Red Pepper Hummus, Marinated Artichoke Hearts, Grape Tomatoes, Feta Cheese, Marinated Olives, Pita Bread

Vegetable Crudit  Platter- Red and Orange Bell Peppers, Carrots, Cucumber, Celery, Cherry Tomatoes with Roasted Red Pepper Hummus

Premium Passed Hors D'oeuvres

additional \$3 per piece

Bacon Wrapped Scallops

Crab Stuffed Mushrooms

Lobster Salad in a Phyllo
Cup

Mini Crab Cakes

Lamb Lollipops

Shrimp Lejon

Mini Beef Wellington

Premium Stationed Hors D'oeuvre

priced per piece

Seafood Raw Bar

Oysters

Littleneck on the Half Shell

Poached Jumbo Shrimp

Stone Crab Claws

Snow Crab Legs

\$3.00

\$2.75

\$3.50

MP

MP



Plated Meal Packages

All Packages Include One Soup or Salad & Two Entrée Choices

Salads

Caesar Salad

romaine hearts, shaved parmigiana, anchovies, fire roasted croutons, caesar dressing

Gables Salad

mixed greens, candied walnuts, honey crisp apples, anjou pears, gorgonzola, white balsamic vinaigrette

Farmhouse Salad

mixed greens, heirloom tomatoes, fresh berries, goat cheese, candied walnuts, champagne vinaigrette

Garden Salad

mixed greens, cherry tomatoes, pickled onions, balsamic vinaigrette

Soups

Cream of Wild Mushroom

kennett square mushrooms, truffle oil

Kennett Square Mushroom Gratin

kennett square mushrooms, broth, crostini, melted gruyere cheese

Italian Wedding

pasta, tender mini meatballs, spinach, herbs, broth

Seasonal

Ask your sales person for more information

\$140 Entrees

Heart Shaped Ravioli

ricotta & pecorino romano stuffed ravioli, blush sauce

Penne Vodka

prosciutto, vodka cream sauce

Four Cheese Sacchetti

tomato, parmigiana, ricotta, mozzarella, pecorino romano, pomodoro sauce

Chicken Florentina

sauteed spinach, shitake mushrooms, prosciutto, mozzarella, marsala wine

Chicken Parmigiana

served with penne marinara

Eggplant Parmigiana

served with penne marinara

Chicken Piccata

capers, roasted garlic mashed potatoes, seasonal vegetable medley, white wine lemon sauce

Atlantic Seabass

basmati rice pilaf, seasonal vegetable medley, lemon butter sauce

Prime Rib of Beef

roasted garlic mashed potatoes, haricot verts, au jus



\$150 Entrees

Porcini Ravioli

porcini & shitake mushrooms, black truffle cream sauce

Pork Tenderloin

sauteed 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, mushroom

Atlantic Salmon

seasonal vegetable medley, roasted fingerling potatoes, whole grain mustard sauce

Braised Short Rib

baby carrots, roasted garlic mashed potatoes, mushroom ragu

\$160 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



\$175 Duet Entrees

Petite Filet Mignon

choice of bordelaise sauce or bearnaise sauce

Braised Short Rib

mushroom ragu

PAIRED WITH YOUR CHOICE OF ONE:

Jumbo Lump Crab Cake

asparagus, roasted fingerling potatoes, roasted pepper aioli

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

Poached Lobster Tail

asparagus, roasted fingerling potatoes, champagne butter sauce

Pan Seared Scallops

Haricot Verts, roasted garlic mashed potatoes, lemon beurre blanc

Additional Meals & Upgrades

Children's Meals (2 to 12 years old) \$30

chicken fingers and fries, penne with butter or marinara

Young Adult Meals (12 to 20 years old) \$30 bar credit

Vendor Meals (Chef's Choice) \$50

Third Entrée Choice additional \$10 per guest

Buffet Style additional \$15 per guest



Premium 4 Hour Open Bar

Includes soft drinks, coffee & tea



Vodka

Tito's
Ketel One
Absolute Citron
Stoli Orange
Stoli Vanilla

Gin

Tanqueray

Rum

Bacardi
Captain Morgan
Malibu

Tequila

El Jimador

Whiskey

Makers Mark Bourbon
Jack Daniels Whiskey
Southern Comfort Whiskey
Dewar's White Label Scotch

Cordials & Specialties

Aperol
Bailey's Irish Cream
Chambord Black Raspberry Liquor
Christian Brothers Brandy
Disaronno Amaretto
Frangelico Hazelnut Liquor
Grand Marnier
Kahlua
Martini & Rossi Dry Vermouth
Martini & Rossi Sweet Vermouth
Peach Schnapps
Romana Sambuca

Wine

Pinot Grigio	Pinot Noir
Chardonnay	Malbec
Sparkling	Cabernet Sauvignon

Beer

Coors Light	Yuengling
Miller Lite	Heineken
Corona	Stella Artois

UPGRADES

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



Dessert Packages

Outside Desserts Subject to a \$3 Per Guest Fee



Dessert Stations

All Stations Priced at \$10 per person

Sundae Station

vanilla & chocolate ice cream with 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 pie, cannoli, cheesecake

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 the event

Cheesesteak Table \$12 per guest

classic Philly cheesesteaks wrapped to-go with ketchup packets & siracha packets

Hoagie Table \$12 per guest

assorted hoagies wrapped to-go with mayo & mustard packets

classic italian, turkey & Weybridge brie, roasted vegetable & fresh mozzarella

Philly Soft Pretzel Table \$5 per guest

with assorted mustards & dipping sauces

Taco Station \$18 per guest

short rib, grilled chicken, roasted vegetable tacos with assorted toppings, cheddar cheese, pico de gallo, red cabbage, jalapenos, pickled red onions, sour cream & hot sauce

Slider Station \$18 per guest

mini sliders with assorted toppings, cheddar cheese, pepper jack cheese, lettuce, tomato, red onions, bacon, mayo, mustard, ketchup

Boardwalk Fry Station \$15 per guest

house cut french fries with assorted toppings, warm cheese, siracha mayo, roasted garlic aioli, ketchup, buttermilk ranch, bacon & scallions



Fees & Additional Information

Ceremony Fees

Weekends (Fri-Sunday) - \$1,800

Non-Weekend Dates - \$500

Additional Fees

Valet \$250 per attendant

Coat Check \$2 per person

Wedding receptions are booked for a 5 hour period. Additional Hour fee \$1000 per hour
Curfew for wedding are 11:30pm.

Guest Count Minimums & Maximums

April through November

Friday Minimum: 80 Guests

Saturday Minimum: 100 Guests

Sunday Minimum: 50 Guests

December through March

Friday Minimum: 50 Guests

Saturday Minimum: 70 Guests

Sunday Minimum: 30 Guests

Buffet Meals Maximum 110 guests

Plated Meals Maximum 140 guests

Additional Charges

Service Charge 21%: Applicable to All Menu Items

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

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