



We would like to thank you for considering The Gables for your event!

Event Package Includes

- Private use of our converted 1800's dairy barn nestled in historic Chadds Ford with modern renovations that can accommodate events of up to 140 guests. This room is accentuated by the raised gabled ceiling, exposed timber frame and French windows. The Gables is a perfect reflection of old meets new, a combination of modern meets rustic.
 - **or**
 - Private use of our smaller, intimate space, The Stone House. An 18th century historic home turned private event space. Accommodating guest counts of up to 45, this room is surrounded by exposed stone work and a full wrap around porch where your guests can mingle.
 - All catering, food and beverage, are done in house by The Gables. Food is prepared onsite with your choice of a served dinner, dinner buffet, cocktail party, brunch or luncheon buffet.
 - A professional event coordinator will be there to guide you in the planning process from your first site visit to the end of your event. Let us make sure the venue meets all of your expectations and beyond, creating the best experience for you and your guests.
 - Tables, chairs, and linens will be provided for your event. White floor length table linens and white or ivory napkins are provided. Additional colors are available. Plates, flatware, and glassware are 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.
 - Climate controlled interior, handicap accessible, and restroom facilities
- Use of event space for 3 hours for daytime events or 4 hours for evening events.
- Additional time may be purchased for \$150 per hour for daytime events or \$250 per hour for evening events, if our schedule allows for it.

610.388.7700

423 Baltimore Pike
Chadds Ford, PA 19317

events@thegablesatchaddsford.com

Brunch Buffet

Country Breakfast Buffet
\$38 per person

Freshly Baked Breakfast Pastries
*Sliced Fresh Fruit Display with Yogurt & Granola * Gluten-free*
French Toast with Pennsylvania Dutch Maple Syrup
*Scrambled Eggs (Traditional & Cheese with Fresh Herbs) *Gluten-free*
*Applewood Bacon, Country Sausage Links *Gluten-free*
*Home-Fried Potatoes with Sweet Onions *Gluten-free*

Regular & Decaf Coffee, Hot Tea, Iced Tea, Lemonade & Soft Drinks

Add-ons

Classic Caesar Salad: Romaine Hearts, Shaved Parmigiano, Fire Roasted Croutons \$7 per person

The Farmhouse Salad: Mixed Greens, Heirloom Tomatoes, Fresh Berries, Goat Cheese, Candied Walnuts, Champagne Vinaigrette \$8 per person

The Gables Salad: Mixed Greens, Candied Walnuts, Honeycrisp Apples, Gorgonzola, White Balsamic Vinaigrette \$8 per person

Smoked Salmon Platter

Smoked Nova Scotia Salmon
Accompanied by Capers, Red
Onion, Hard Boiled Eggs,
Tomatoes, Plain Cream
Cheese, Lemon Herb Cream
Cheese, Toasted Bagels Thins
\$13.00 per person
Gluten-free optional Additional \$1 per person

Shrimp & Grits

Tender Gulf Shrimp with Choices of
Applewood Bacon, Cherry Tomatoes,
Mushrooms, Arugula, Swiss &
Cheddar

Served over Southern-Style Grits
\$10 per person

Crab Cakes

Pan-Seared Lump Crab Cakes served with
Whole Grain Mustard Aioli,
Tomato Horseradish Sauce,
Lemon Wedges, & Hot Sauce
\$14 per person
Gluten-free optional Additional \$2 per person

Chef Attended Stations

\$150 chef attendant fee

Omelette Station

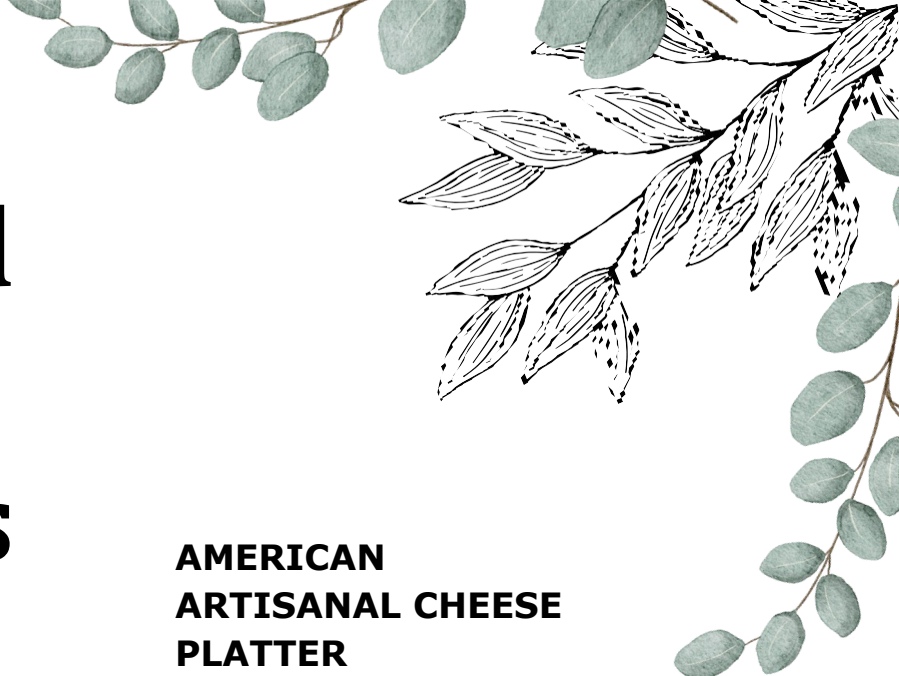


Made-to-Order Omelettes with Choices
of Tavern Ham, Sausage, Onions,
Peppers, Asparagus, Mushrooms,
Tomatoes, & a Variety of Cheeses
\$11 per person

Waffle or Pancake Station

Maple Syrup, Powdered Sugar, Cinnamon
Sugar, Chocolate Chips, Cinnamon Apple
Compote, Blueberries, Strawberries,
Whipped Cream
\$11 per person

All food & beverage totals are subject to a 25% service charge and 6% sales tax
Prices subject to change 2026



Stationed Hors D'oeuvres

SEAFOOD RAW BAR



Oysters on the Half Shell with a Traditional Mignonette Sauce,
Littleneck Clams on the Half Shell with a Traditional Mignonette Sauce,
Poached Jumbo Shrimp with Tomato Horseradish Sauce
Market price per piece

BAKED WHEEL OF BRIE

Brie Wrapped in Puff Pastry and served with a Honey Raspberry Coulis, Fresh Fruit, Fresh Baked Crostini and Assorted Crackers
Half - \$150 (Feeds Approximately 40 people)
Full - \$250 (Feeds Approximately 80 people)

ITALIAN ANTIPASTI PLATTER

Prosciutto di Cotto, Bresaola, Mortadella with Pistachios, Genoa Salami, Sharp Provolone, Marinated Olives, Roasted Red Peppers, Fresh Baked Crostini
\$11 per person
Gluten-free optional Additional \$1.50 per person

AMERICAN ARTISANAL CHEESE PLATTER

Assortment of Soft, Firm, and Hard Cheese. Weybridge Mini Brie, Extra Sharp Cheddar, Sonoma Select Pepper Jack Cheese, Assorted Crostini, Fig Jam, Whole Grain Mustard
\$10 per person
Add Meat \$4 per person
Gluten-free optional Additional \$1.50 per person

MEDITERRANEAN PLATTER

Roasted Red Pepper Hummus, Marinated Artichoke Hearts, Grape Tomatoes, Feta Cheese, Marinated Olives, Pita Bread
\$10 per person
Gluten-free optional Additional \$1.50 per person

FRESH FRUIT PLATTER

Cantaloupe, Honey Dew, Watermelon, Red Grapes, Strawberries, Pineapple and Blueberries, Fresh Yogurt Dipping Sauce
\$8 per person



VEGETABLE CRUDITÉ

Red and Orange Bell Peppers, Carrots, Cucumbers, Celery, Cherry Tomatoes, Roasted Red Pepper Hummus
\$7 per person



Passed Hors D'Oeuvres

Select 3 - \$15 per person
Select 5 - \$20 per person
Select 7 - \$25 per person

GF CAPRESE SKEWERS

TOMATO BRUSCHETTA
GF optional Add \$1.50

KENNETT MUSHROOM
BRUSCHETTA
GF optional Add \$1.50

PEAR, MASCARPONE,
HONEY, PROSCIUTTO
CROSTINI
GF optional Add \$1.50

FIG, GORGONZOLA &
BALSAMIC REDUCTION
CROSTINI
GF optional Add \$1.50

SAUSAGE STUFFED
MUSHROOMS
GF optional Add \$1.50

GF SPINACH & GOUDA STUFFED
MUSHROOMS

MINI GRILLED CHEESE WITH
SUNDRIED TOMATO AIOLI
GF optional Add \$1.50

GF GRILLED POLENTA
MEDALLION WITH
MUSHROOM RAGÙ

GF GRILLED POLENTA WITH
SHORT RIB & PECORINO

SPINACH & FETA
SPANAKOPITA

MINI QUICHE LORRAINE

SMOKED SALMON MOUSSE
ON TOASTED BAGEL CHIPS
GF optional Add \$1.50

BEEF EMPANADAS WITH
CHIPOTLE AIOLI

COCONUT SHRIMP WITH
THAI CHILI SAUCE

SHORT RIB STUFFED
ARANCINI
GF optional Add \$1.50

PASTRY WRAPPED FRANKS
WITH WHOLE GRAIN
MUSTARD

CHEESESTEAK EGG ROLLS

BUFFALO CHICKEN SPRING
ROLLS WITH BLUE CHEESE

CHICKEN QUESADILLA
CORNUCOPIA WITH LIME
CREMA

All food & beverage totals are subject to a 25% service charge and 6% sales tax
Prices subject to change 2026

Plated Entrées

*-Includes your choice of
soup or salad & two
entrées.*

*Regular & decaf coffee,
hot tea, iced tea,
lemonade, & soft drinks*

*-Additional entrée
Lunch \$5 per person
Dinner \$10 per person*

*-Place cards clearly
stating your guests name
& entrée choice are
required for plated meals.*

Salad

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

GARDEN SALAD

Mixed Greens, Cherry Tomatoes,
Pickled Onions, Balsamic Vinaigrette

Soup

CREAM OF MUSHROOM

Kennett Square Mushrooms, Truffle Oil

ITALIAN WEDDING

Pasta, Tender Mini Meatballs, Spinach,
Herbs, Broth

Entrées

Lunch: \$35 Dinner: \$45

PENNE VODKA

Prosciutto, Vodka Cream Sauce
Gluten-free optional Add \$2

FOUR CHEESE SACCHETTI

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

EGGPLANT PARMIGIANA

Penne Marinara
Gluten-free optional Add \$2

CHICKEN FLORENTINA

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

CHICKEN PARMIGIANA

Penne Marinara
Gluten-free optional Add \$2

CHICKEN PICCATA

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

ATLANTIC SALMON

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

All food & beverage totals are subject to a 25% service charge and 6% sales tax
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Plated Entrées Cont.

PORCINI RAVIOLI +\$3 | +\$8

Porcini & Shiitake Mushrooms,
Black Truffle Cream Sauce

GF **PORK TENDERLOIN** +\$4 | +\$9
Roasted Fingerling Potatoes,
Sautéed Spinach, Apple Brandy Sauce

GF **PORK CHOP** +\$4 | +\$9
Balsamic Brussels Sprouts,
Roasted Garlic Mashed Potatoes,
Mushroom Ragù

STUFFED FLOUNDER +\$5 | +\$10

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

GF **ATLANTIC SEA BASS** +\$5 | +\$10
Seasonal Vegetable Medley,
Basmati Rice Pilaf, Lemon Butter Sauce

GF **BRAISED SHORT RIB** +\$5 | +\$10
Roasted Garlic Mashed Potatoes,
Baby Carrots, Mushroom Ragù

LOBSTER RAVIOLI +\$9 | +\$18
Petite Lobster Tail, Tomato Brandy Cream Sauce

GF **RACK OF LAMB *** +\$10 | +\$20
Whole Grain Mustard Crust, Haricot Verts,
Roasted Fingerling Potatoes, Cabernet Sauce

JUMBO LUMP CRAB CAKES +\$10 | +\$20
Asparagus, Basmati Rice Pilaf,
Roasted Pepper Aioli

GF **CHILEAN SEA BASS** +\$10 | +\$20
Haricot Verts, Roasted Fingerling Potatoes,
Tarragon Butter Sauce

GF **FILET MIGNON *** +\$10 | +\$20
Seasonal Vegetable Medley,
Roasted Garlic Mashed Potatoes,
Borderlaise or Béarnaise Sauce

GF **NEW YORK STRIP *** +\$10 | +\$20
Seasonal Vegetable Medley,
Roasted Garlic Mashed Potatoes,
Mushroom Au Jus

Additional Meals

Children's Chicken Fingers & French Fries	\$15 \$20
Children's Pasta & Butter	\$15 \$20
Children's Pasta & Marinara	\$15 \$20
Vendor Meal	\$20 \$30

*Plated entrées require meal
counts submitted to the
event manager and place
cards for each guest's seat
clearly stating their meal
choice*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness
All food & beverage totals are subject to a 25% service charge and 6% sales tax
Prices subject to change 2026

Buffet Entrées

*Includes your choice of
soup or salad, two entrées,
and two sides.*

*Regular & decaf coffee,
hot tea, iced tea,
lemonade, & soft drinks*

-Additional Entrée

Lunch \$5 per person

Dinner \$10 per person

Salad

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

GARDEN SALAD

Mixed Greens, Cherry Tomatoes,
Pickled Onions, Balsamic Vinaigrette

Soup



CREAM OF MUSHROOM

Kennett Square Mushrooms, Truffle Oil

ITALIAN WEDDING

Pasta, Tender Mini Meatballs, Spinach,
Herbs, Broth

Entrées

Lunch: \$45 Dinner: \$55

PENNE VODKA

Prosciutto, Vodka Cream Sauce
Gluten-free optional Add \$2

FOUR CHEESE SACCHETTI

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

EGGPLANT PARMIGIANA

Penne Marinara
Gluten-free optional Add \$2



CHICKEN FLORENTINA

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

CHICKEN PARMIGIANA

Penne Marinara
Gluten-free optional Add \$2



CHICKEN PICCATA

Capers, White Wine Lemon Sauce



ATLANTIC SALMON

Whole Grain Mustard Sauce



BRAISED SHORT RIB

Mushroom Ragù

Buffet Entrées Cont.

PORCINI RAVIOLI +\$3 | +\$8

Porcini & Shiitake Mushrooms,
Black Truffle Cream Sauce

GF PORK TENDERLOIN +\$4 | +\$9

Apple Brandy Sauce

GF PORK CHOP +\$4 | +\$9

Mushroom Ragù

STUFFED FLOUNDER +\$5 | +\$10

Crab Imperial, Lemon Butter
Sauce

Gluten-free optional Add \$2

GF ATLANTIC SEA BASS +\$5 | +\$10

Lemon Butter Sauce

LOBSTER RAVIOLI +\$9 | +\$18

Shrimp, Tomato Brandy Cream Sauce

JUMBO LUMP CRAB CAKES +\$10 | +\$20

Roasted Pepper Aioli

Gluten-free optional Add \$2

GF CHILEAN SEA BASS +\$10 | +\$20

Tarragon Butter Sauce

Sides *All sides are gluten-free*

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Basmati Rice Pilaf

Seasonal Vegetable Medley

Haricot Verts & Baby Carrots

Roasted Asparagus

Desserts



PLATED DESSERTS \$12

(Choice of One Served Individually to Your Guests)

- GF** Vanilla Bean Crème Brûlée
New York Style Cheesecake
Chocolate Espresso Cake
Chocolate Banana Cake

VIENNESE STATION \$15

Cheesecake, Banana Cake,
Apple Crumb Pie, Cannoli,
Chocolate Chip Cookies

MINI DESSERT STATION \$12

Choice of 3:
Pumpkin Pie, Cheesecake,
Chocolate Chip Cookies,
Cannoli, Chocolate Banana Cake,
Chocolate Espresso Cake

HOT CHOCOLATE STATION \$8

- GF** Mini Marshmallows,
Peppermint Stick Stirrers,
Caramel Drizzle,
Whipped Cream

OUTSIDE DESSERT FEE \$2

Includes the use of our platters,
serving utensils, setup and cleanup

Bar Packages

*\$150.00 fee per bartender
1 bartender per 50 guests*

BEER CHOICES

Coors Light, Miller Lite, Michelob Ultra, Yuengling, Corona, Heineken
Spiked Cocktails: Surfside Lemonade & Iced Tea, White Claw Mango

WINE CHOICES

White Wines: Pinot Grigio, Chardonnay, Sparkling
Red Wines: Pinot Noir, Malbec, Cabernet Sauvignon

CONSUMPTION BAR

Your choice of any alcoholic beverages to offer to your guests. Your bill will be settled at the end of your event that covers all drinks consumed by your guests

CASH BAR

Each guest will be responsible for the purchase of their own individual beverages

MIMOSA BAR

Orange Juice, Peach Nectar, Pomegranate Juice,
Fresh Seasonal Fruit for garnish
\$13 per drink, charged on consumption
Apple cider available in the fall

BLOODY MARY BAR

Housemade Bloody Mary Mix with Selection of Lemon & Lime Slices, Celery, Olives, Pickled Green Beans, Fresh Horseradish, & Assorted Hot Sauces
\$13 per drink, charged on consumption
Add Bacon- \$1.50 per person
Add Shrimp- \$2.50 per person
Add Blue Cheese Olives- \$.75 per person

BEER & WINE - OPEN

All beers and wines will be offered to your guests
3 hours - \$35 per person
4 hours - \$45 per person

OPEN BAR - MID SHELF

All beers & wines and mid shelf spirits
3 hours - \$45 per person
4 hours - \$57 per person

OPEN BAR - TOP SHELF

All beers & wines and top shelf spirits
3 hours - \$55 per person
4 hours - \$67 per person

Bar Packages cont.

MID SHELF VODKA

Tito's
Smirnoff Citrus
Smirnoff Vanilla

MID SHELF GIN

Bombay

MID SHELF RUM

Bacardi
Captain Morgan
Malibu

MID SHELF TEQUILA

Jose Cuervo

MID SHELF WHISKEY

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

CORDIALS & SPECIALTIES

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

PREMIUM BEER & SPIRITS

Stella Artois
Dogfish Head 60 Minute IPA
Baileys Irish Cream
Ketel One
Grey Goose
Crown Royal
Hornitos
Maker's Mark
Bulleit Rye
Tanqueray
Bombay Sapphire



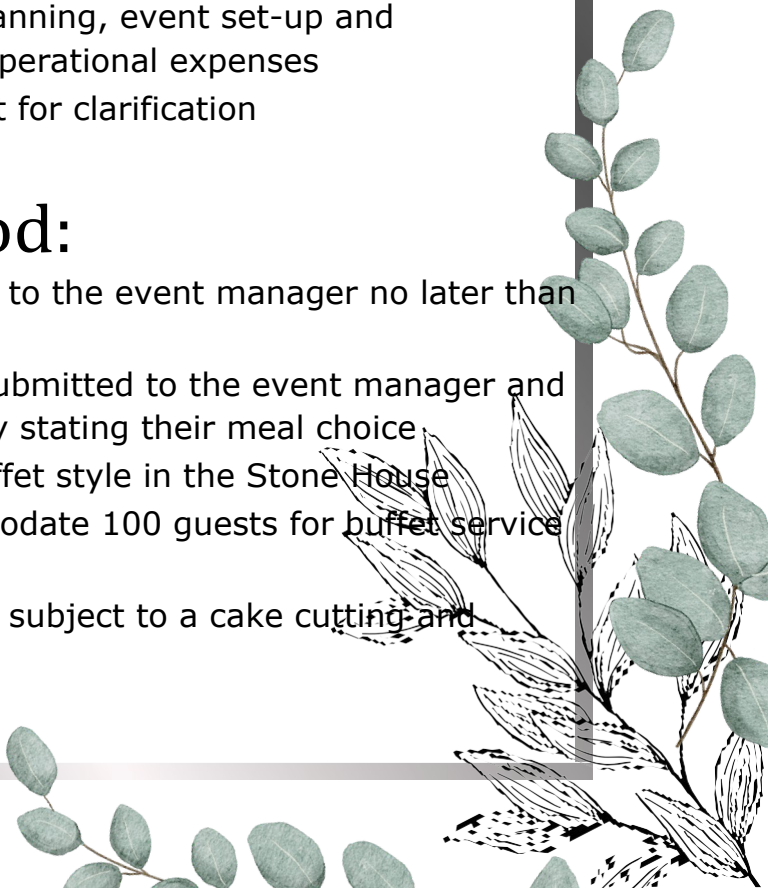
Policies for Events

- We allocate 1 hour before your event start time to allow for set up and 30 minutes following your event for breakdown
- If your event requires more time for set up, a service fee may apply.
- While there is flexibility in your arrangements of decor, we ask you refrain from use of confetti or glitter, both on tables and in balloons, tapered candles, helium balloons, command strips, tape, and staples or tacks on the walls and beams.
- All decor must be removed and broken down 30 minutes after your event. Should you go over your time allotment, a service fee may apply.
- All events must end by 10:00pm Sunday through Thursday and 10:30pm Friday and Saturday, due to the noise ordinance of our local municipality

Pricing:

- Gratuity may be given at the end of your event, if you feel that our staff provided great service to you and your guests throughout the event
- All food, non-alcoholic beverages and applicable fees are subject to 6% sales tax
- Service charge covers staff, event planning, event set-up and breakdown, administrative costs and operational expenses
- Please reference your signed contract for clarification

Food:

- All entrée choices must be submitted to the event manager no later than 2 weeks prior to your booked event
 - Plated entrées require meal counts submitted to the event manager and place cards for each guests seat clearly stating their meal choice
 - Lunch and dinner are served only buffet style in the Stone House
 - The banquet room is able to accommodate 100 guests for buffet service and 140 guests for plated service
 - Outside desserts are allowed and are subject to a cake cutting and plating fee
 - No outside beverages of any kind
- 



Policies for Events

Event Timing:

Daytime events: Booked no later than 1pm, 3 hour duration

Evening Events: Booked at or after 5:00pm, 4 hour duration

Guest Count & Minimums:

Reception Space/Outdoor Courtyard

140 guest maximum

Weekend Daytime Minimum Spend: \$3000

Friday Night Minimum Spend: \$5000

Saturday Night Minimum Spend: \$7500

Stone House

45 guest maximum

Weekend Daytime Minimum Spend: \$1000

Friday Night Minimum Spend: \$1600

Saturday Night Minimum Spend: \$2200

* The final invoice will reflect the higher of either the guaranteed minimum spend or the actual event cost

Room Fees:

Daytime:

Reception Room

Saturday: \$350

Sunday: \$350

Stone House

Saturday: \$300

Sunday: \$300

Evening:

Reception Room

Friday: \$500

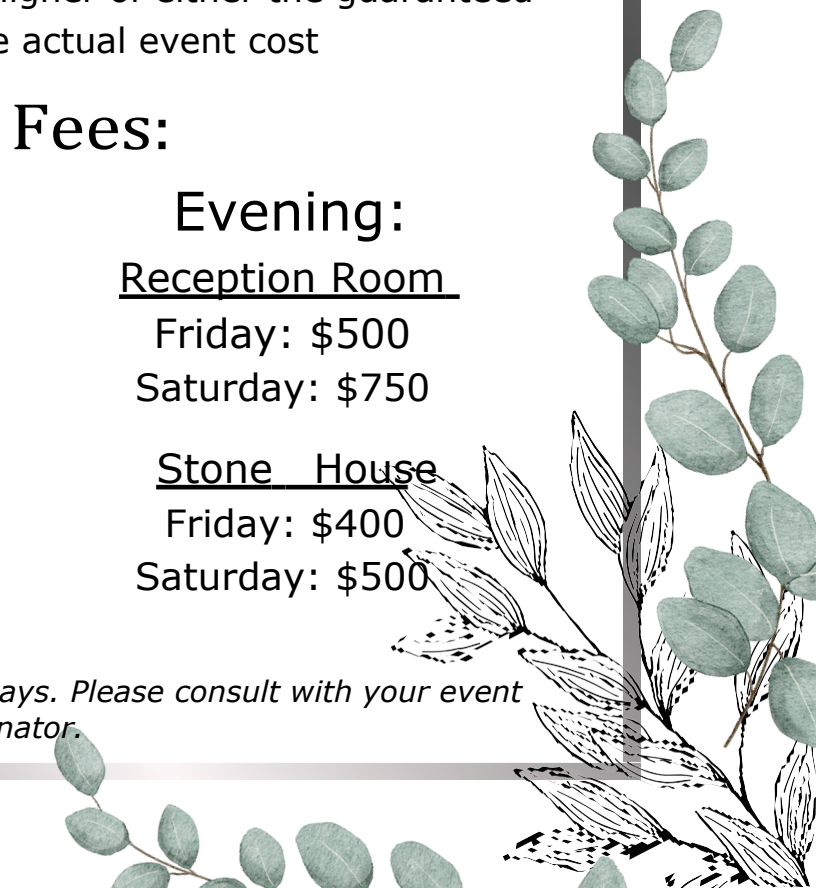
Saturday: \$750

Stone House

Friday: \$400

Saturday: \$500

* Room fees may vary due to holidays. Please consult with your event coordinator.





Event Contract

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

Initial Deposit: Event space is not contractually obligated until a signed contract and nonrefundable initial deposit are received by The Gables at Chadds Ford. Deposits are \$500 for a daytime event and \$850 for an evening event. Deposit payments may be made by credit card, ACH, certified check or cash.

Final Deposit: 1 month prior to your event, a final deposit of 75% of the estimated remaining balance, including rental fees, food, alcohol and gratuity, is due. This deposit will be deducted from your final bill.

Event Charges and Payments: Final payment amount is due at least **72 hours** prior to your event. If you have a bar package that is based on consumption, the bar portion of your payment is due at the conclusion of your event. All other payments are due at least **72 hours** prior to your event. Payments may be made by credit card, 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 1 month of your event date, the remaining balance becomes due.

Cancellations due to unforeseen events ~ If unforeseen circumstances prevent your event from being held on the original date, 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.

Banquet Event Order: A Banquet Event Order (BEO) and Invoice outlining all details and charges of your event will be completed for each event and must be approved by the person coordinating the event at least **14 days** prior to the date of your event.

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.

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 event, 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 arranging for 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 guaranteed number of guests attending the event is required **2 weeks** prior to your event. If the final guarantee is not given by the specified deadline above, the initial expected attendance figure will be considered the guaranteed number. 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% of the guaranteed number.

Room Setup and Decorations: Any and all room setup details, decorations and displays must be approved in writing by The Gables at Chadds Ford prior to your event and removed the day of your event. This includes interior and exterior signage, banners and room decorations not normally present on the premises. A set up or service fee may apply for decorations requiring extra staff. Please consult with your Event Coordinator. We do not allow hanging anything on our walls that would cause damage to the property, no scotch tape, painters tape or command strips. We also do not allow confetti or glitter, helium balloons or taper candles. **Any decorations or personal items left at the end of your event must be removed at the end of your event unless otherwise discussed and agreed upon with your event coordinator.**

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 the event 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 event guests. All children must be supervised by an adult **at all times.**

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

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. Liability insurance must be provided for **all** vendors. Third party vendors will not be permitted to enter the facility without liability insurance.

Smoking is not allowed anywhere on the premises.

Sales Tax, Service Fee & Gratuity: All food, non-alcoholic beverages and applicable fees are subject to **6%** Pennsylvania sales tax. A **25%** service fee will be added to all food, alcoholic and non-alcoholic beverage if any deposits beyond the initial deposit are made with 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. Service charge covers administrative costs, operational costs, staffing, setup and breakdown. Gratuity is not included in the invoice provided by The Gables. Any gratuity amount is at your discretion.

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:

Email:

Alternate Phone Number:

Initial Deposit Amount:

Form of Payment:

Date of Payment:

Event Room:

Date of Event:

Day of the Week:

Start Time of Event:

End Time of Event:

Approximate no. of guests:

Type of Event: