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**CONCORDVILLE**

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**STEAK AND SEAFOOD RESTAURANT**

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**BAR AND GRILLE**

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**ROOFTOP BAR AND DECK**

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**BEST WESTERN PLUS CONCORDVILLE**

**2021 MEETING PACKAGES**

**(AUGUST 1, 2021)**

**(PRICES SUBJECT TO CHANGE)**

GPS Address:

Concordville Inn

780 Baltimore Pike, Concordville, PA 19331

Best Western Plus Concordville

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# 2021 CONFERENCE PACKAGE

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## 2021 BREAKFAST BUFFETS

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### **BRANDYWINE BREAKFAST BUFFET | 30**

Brandywine Breakfast Buffet - Minimum of 35 Guests or additional charges will apply

Chef's Selection of Baked Goods Including Fresh Baked Scones and Muffins  
Fresh New York Style Bagels with Cream Cheese  
Sliced Fresh Fruit Display  
Crème Brulée French Toast with Maple Syrup  
Scrambled Eggs (Traditional and Cheese Style)  
Applewood Smoked Bacon, Country Sausage, O'Brien Potatoes with Peppers and Onions  
Milk, Chilled Juices, Coffee, Decaffeinated Coffee, Herbal Teas

### **ENHANCE YOUR BREAKFAST BUFFET OR MAKE IT A BRUNCH**

#### **PAN SEARED CRAB CAKE STATION**

Market price per person  
\*Attendent required 95 each

#### **SIGNATURE OMELET STATION**

7 per person  
Peppers, Onions, Tomato, Spinach, Mushrooms, Cheddar Cheese  
\*Attendent required 95 each

#### **BELGIAN WAFFLE STATION**

7 per person  
Fresh Berries with Fresh Whipped Cream and Warm Maple Syrup  
\*Attendent required 95 each

#### **CARVING STATION**

See page five for selections

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**SUNDAY BRUNCH ALSO AVAILABLE**

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# 2021 HDMP AND FDMP PACKAGES

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## HALF DAY AND FULL DAY MEETING PACKAGE

Your Conference Room Will Be Set to Your Specifications with Linen, Pads, Pens, Ice Water and Mints.

## EXECUTIVE MEETING PACKAGE

### THE ROCKWOOD

Sliced Fresh Fruit Display

Assorted Fresh Bagels with Toaster, Cream Cheese, Fresh Fruit Preserves and Butter

Selection of Assorted Chilled Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Herbal Teas

Coffee Service Includes a Selection of Flavored Creamers and Half & Half

Assorted Soft Drinks and Bottled Water

(Upgrade to Nemours Breakfast | 7 per person / Brandywine Breakfast Buffet | 18 per person)

### MID-MORNING BREAK

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Herbal Teas

Assorted Soft Drinks and Bottled Water

(Upgrade with additional break items see page 3)

### LUNCH BUFFET

Select One:

Centreville Buffet • Brandywine Buffet • Philadelphia Buffet • Little Italy Buffet

Longwood Buffet (Two Entrées) • Box Lunches

### AFTERNOON BREAK

Cookies and Brownies

Assorted Soft Drinks and Bottled Water

(Upgrade with additional break items see page 3)

Full Day Meeting 7:30am - 5:30pm \$68.00

Half Day Meeting (4 Hours) with Lunch Buffet \$57.00

Minimum of 15 Guests (Under 15, 8-14 Guests or Below 75 Guests in  
Gold Ballroom - Additional \$8.00 Per Person)

Above prices subject to 6% Sales Tax and 20% Service Charge

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# 2021 MEETING BREAKS

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## MORNING SNACKS

- SEASONAL SLICED FRUIT AND BERRIES** | 4 Per Guest
- ASSORTED WHOLE FRUIT TO INCLUDE:**  
Apples, Bananas, Oranges and Seasonal Offerings | 2.5 Per Guest
- INDIVIDUAL GREEK YOGURTS** | 3.25 Per Guest
- CINNAMON BUNS WITH ICING** | 4 Per Guest
- BAGELS WITH PLAIN AND LIGHT CREAM CHEESE AND BUTTER** | 4 Per Guest
- CLASSIC AND FLAVORED CROISSANTS** | 3.75 Per Guest
- ASSORTED MUFFINS** | 4 Per Guest
- FRESH BAKED SCONES** | 3.75 Per Guest
- GRANOLA BARS** | 2.5 Per Guest

## AFTERNOON SNACKS

- ASSORTED COOKIES:**  
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate,  
and Macadamia Nut | 4 Per Guest
- BALLPARK STYLE SOFT PRETZELS WITH YELLOW AND SPICY MUSTARDS** | 3.75 Per Guest
- FUDGE AND BLONDE BROWNIES** | 3.75 Per Guest
- INDIVIDUAL BAGS OF CHIPS AND PRETZELS** | 3 Per Guest
- INDIVIDUAL BAGS OF POPCORN** | 3.25 Per Guest
- INDIVIDUAL BAGS OF TRAIL MIX** | 3 Per Guest
- TRI-COLOR TORTILLA CHIPS WITH PICO DE GALLO & GUACAMOLE** | 4.75 Per Guest
- GRANOLA BARS** | 2.5 Per Guest

## REFRESHMENTS

- INDIVIDUAL STRAWBERRY AND BERRY MEDLEY SMOOTHIES** | 3.25 Per Bottle
- CRANBERRY, APPLE OR ORANGE JUICE** | 3.25 Per Bottle
- WHOLE, CHOCOLATE OR 2% MILK** | 3 Each
- GATORADE** | 3.5 Per Bottle
- RED BULL** | 4 Per Can
- ASSORTED SODAS** | 3 Per Can
- FRESHLY BREWED 100% COLUMBIAN COFFEE, DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL TEAS** | 5 Per Person (For One Hour)

## UNLIMITED ALL DAY REFRESHMENTS

- Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and a Selection of Herbal Teas | 9 Per Person
- Assorted Soft Drinks All Day | 7 Per Person
- Assorted Soft Drinks, Coffee and Bottled Water All Day | 14 Per Person

All prices subject to 6% sales tax and 20% service charge

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# 2021 MORNING/MID-MORNING AND AFTERNOON THEME BREAKS

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## MORNING THEME BREAK

### **THE ROCKWOOD** | 12 per person

Assorted Sliced Fresh Fruit Display  
Assorted Fresh Bagels with Toaster  
Cream Cheese, Fresh Fruit Preserves and Butter  
Selection of Assorted Bottled Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Herbal Teas

### **THE NEMOURS** | 18 per person

Sliced Fresh Fruit Display  
Pastry Chef's Selection of Baked Goods  
Assorted Bagels with Toaster  
Fresh Baked Scones  
Whipped Cream Cheese, Fresh Fruit Preserves and Butter  
Plain and Fruit Yogurts  
Assorted Energy Bars  
Selection of Bottled Juices  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Herbal Teas

## MID-MORNING THEME BREAKS

### **ENERGY BREAK** | 6 Per Guest

Individual Energy Bars and  
Trail Mix

### **AS THE COOKIE CRUMBLES** | 5.5 Per Guest

Chocolate Chip, Oatmeal Raisin,  
Roasted Peanut Butter and  
White Chocolate Macadamia Nut  
With Skim Milk, 2% Milk and Whole Milk

### **THE PARFAIT** | 6.5 Per Guest

Individual Yogurt with  
Assorted Toppings

## AFTERNOON THEME BREAKS

### **MEETING & A MOVIE** | 7 Per Guest

Individual Sized Swedish Fish,  
Assorted Chocolate Candy Bars,  
Individual Bags of Fresh Popcorn

### **PHILLY BREAK** | 8 Per Guest

Philly Soft Pretzels, Tastykakes,  
Goldenberg's Peanut Chews,  
Herr's Potato Chips

### **HEALTH NUT** | 8.5 Per Person

Hummus and Pita Chips, Fig Bars  
Individual Bags of Veggie Straws  
and Skinny Popcorn

### **SNACKIN' FRENZY** | 6.5 Per Guest

A Variety of Individual Bags of Ritz Bits-Cheese  
and Peanut Butter Sandwiches  
Cheddar Goldfish, Nutter Butter Bites,  
Oreo Mini's, Assorted Potato Chips  
and Frito's

### **TAKE ME OUT TO THE BALL GAME** |

8 Per Person  
Cracker Jacks, Honey Roasted Peanuts, Cocktail  
Franks en Croute,  
Nachos with Salsa

### **ADD FRESH FRUIT**

3 Per Guest, Per Break

### **ADD ASSORTED SODAS**

3.5 Per Guest, Per Break

### **TWO O'CLOCK REFRESHER** |

9 Per Person  
Chocolate Covered Strawberries,  
Seasonal Fresh Fruit Kabobs,  
Freshly Baked Cookies and Brownies

### **THE ENERGY BOOST** | 8 Per Guest

Energy Bars, Trail Mix, Celery,  
Apple Slices and Peanut Butter  
Individual Assorted Rice Krispy Treats  
Gatorade, Red Bull

Minimum of 15 Guests (8-14 Guests Additional \$3.00 Per Person)

Breaks are Based on One Hour

All Prices are Subject to a 6% Sales Tax and 20% Service Charge

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# 2021 LUNCH/DINNER BUFFETS

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## LITTLE ITALY BUFFET | 29

Escarole Soup  
Caesar Salad  
Meatballs and Italian Sausage  
Chicken Parmesan  
Stuffed Shells or Penne  
Fresh Baked Rolls  
Large Chocolate Chip Italian Cannolis  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea  
Assorted Soft Drinks and Iced Tea

## BRANDYWINE BUFFET | 29

Caesar Salad Country Potato Salad, Cole Slaw,  
Mozzarella and Tomato Salad  
10 oz. Char-Grilled Hamburgers with Le Bus Brioche Rolls  
All Beef 1/4 Hot Dogs with Buns  
Southwest BBQ Chicken Breast  
Lettuce, Beefsteak Tomato, Sliced Onion,  
Sliced Cheeses and Pickle Spears  
Individual Bags of Kettle Potato Chips  
Fresh Baked Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea  
Assorted Soft Drinks and Iced Tea

## PHILADELPHIA BUFFET | 29

Philly's Original Cheesesteaks  
Italian Roast Pork with Broccoli Rabe, Provolone Cheese  
and Roasted Red Peppers  
Philly-Made Sweet Italian Sausages Topped with a  
Roasted Sweet Pepper and Pomodoro Sauce  
Caesar Salad  
Fresh Mozzarella and Tomato Salad  
Philadelphia Baked Rolls  
Individual Bags of Kettle Potato Chips  
Fresh baked Cookies and brownies  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea  
Assorted Soft Drinks and Iced Tea

## CENTREVILLE BUFFET | 29

Freshly Made Soup of the Day  
Pasta Salad, Deli Style Potato Salad and Broccoli Slaw  
An Array of Domestic Meats and Cheese Including Thinly Sliced  
Roast Beef, Roasted Turkey Breast and Country Ham Swiss,  
Provolone and American Cheeses  
Chicken Salad  
Beefsteak Tomatoes, Sweet Onions, Olives and Pickle Spears  
Mayonnaise, Mustard, Horseradish and 6-inch Italian Rolls  
Individual Bags of Herr's Potato Chips  
Chocolate Mousse  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea  
Assorted Soft Drinks and Ice tea

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## CONCORDVILLE BOXED LUNCHES

### BOXED LUNCH (TO-GO) | 18

All Box Lunches Include Pasta Salad, Pickle Chips, Kettle Potato Chips, Cookie and Bottled Water  
All Sandwiches are on a Le Bus Brioche with Lettuce, Onion and Tomato  
Ham and Swiss Cheese with Brown Mustard  
Turkey and Provolone Cheese and Mayo  
Chicken Salad with American Cheese  
Sliced Roast Beef with Cheddar Cheese and Horseradish Aioli  
Tuna with American Cheese

Group Luncheons - Minimum 30 Guests  
25 -29 Guests Additional \$100.00 Server Fee  
If Selected for Dinner, Additional \$4.00 Per Guest Surcharge  
Buffet and Beverages Are Served for One Hour  
Additional Hours of Beverages - \$1.50 Per Person/Per Hour

# 2021 LUNCH/DINNER BUFFETS

## LONGWOOD BUFFET

TWO ENTRÉES | 28 • THREE ENTRÉES | 33 • FOUR ENTRÉES | 37

### CHOICE OF ONE HEARTY SALAD

*House Salads choice of dressing: bleu cheese, ranch / poppy seed / thousand island  
sesame / soy vinaigrette / northern Italian with basil and romano / balsamic vinaigrette*

#### HOUSE SALAD

Spring Mix | Iceberg and Romaine | Arugula |  
Choice of one of the above salads served with tomato, red onion,  
sweet peppers, banana peppers black and green olives, cucumbers,  
dried cranberries and served with choice of dressing

**CLASSIC BLEU CHEESE HOUSE WEDGE** Iceberg wedge with  
applewood bacon, cucumbers, tomatoes, seasoned croutons,  
crispy fried onions, bleu cheese crumbles and finished with bleu  
cheese dressing drizzled with balsamic reduction | Additional 1  
per person

**CLASSIC CAESAR SALAD** Romaine lettuce, garlic croutons and  
shaved asiago, parmesan and romano cheese

**ASIAN WALNUT SALAD** Arugula, Madeiran oranges, dried  
cranberries, walnuts, shaved carrots, finely diced red onion,  
celery, red and green peppers tossed with sesame soy vinaigrette  
dressing | Additional 1.5 per person

**MEDITERRANEAN SALAD** Arugula, stuffed grape vine leaves,  
cucumbers, red onions, tomatoes, green and red peppers,  
kalamata olives, feta cheese, tossed with a northern Italian with  
basil and romano dressing | Additional 1.5 per person

### ENTREE SELECTIONS

**CHICKEN PICCATA** Finished with a light lemon caper and white  
wine cream sauce

**PECAN CRUSTED CHICKEN** Apple cider glaze

**CHICKEN MARSALA** With a kennett square marsala demi sauce

**GRILLED CHICKEN MEDITERRANEAN** Spinach, roasted red  
peppers, mozzarella cheese and white wine butter sauce

**CHICKEN SALTIMBOCCA** Prosciutto, spinach, roasted peppers,  
smoked mozzarella

**CHICKEN ROMA** Roasted peppers, sharp provolone cheese

**CHICKEN PARMIGIANA**

**EGGPLANT PARMIGIANA**

**SESAME TERIYAKI GLAZED SALMON**

**MINIATURE STUFFED FLOUNDER** Stuffed flounder  
served with herb compound butter and housemade  
crab imperial | Additional 4 per person

**FRIED FLOUNDER** Tartar sauce

**FILET FLOUNDER OR SALMON** Lemon butter sauce

**FRIED CRAB CAKE** Cocktail and tartar sauce | Additional 4  
per person

**BROILED CRAB CAKES** Cocktail sauce | Additional 5 per person

**VIRGINIA BAKED HAM** Pineapple black cherry glaze

**ROAST TURKEY BREAST** Velouté sauce and sundried  
cranberry relish

**CHOICE TOP ROAST SIRLOIN** Provolone and beef au jus

**ROAST PORK LOIN** Provolone, roasted peppers and pork au jus

**PULLED PORK** With broccoli rabe

**PORTOBELLO NAPOLEON** Portobello cap, stuffed with  
sautéed spinach, roasted red peppers, sharp provolone cheese,  
finished with a balsamic reduction

**PENNE OR STUFFED SHELLS** Red sauce

### VEGETABLES

Select One

Grilled Asparagus with Roasted Red Peppers and  
Finished with Tarragon Butter (additional 1 per person)

Steamed Fresh Medley of Seasonal Vegetables

Italian Style Green Beans with Roasted Red Peppers

Steamed Broccoli Finished with Garlic Butter and Parmesan Cheese

Roasted Brussels Sprouts with Bacon with

Extra Virgin Olive Oil (additional 1 per person)

Assorted Fresh Baked Rolls

Assorted Mini Desserts

100% Columbian Coffee, Decaffeinated Coffee and Herbal Tea

Assorted Soft Drinks

Iced Tea

Group Luncheons - Minimum 30 Guests

25 -29 Guests Additional \$100.00 Server Fee

If Selected for Dinner, Additional \$2.00 Per Guest Surcharge

Buffet and Beverages Are Served for One Hour

Additional Hours of Beverages - \$1.50 Per Person/Per Hour

### STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes

Duchess Potato, Garlic Mashed Potatoes

Traditional Mashed Potatoes

Rice Pilaf Harvest Blend

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# 2021 CONFERENCE ROOM AND EQUIPMENT RENTAL

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## HOTEL

**EXECUTIVE BOARD ROOM** | 250

**ELIZABETH CHADD BOARD ROOM** | 250

**ALEXANDER AND VICTORIA BALLROOMS** | Starting at 395

**THORNBURY - DILWORTHTOWN** | 325

**BREAK AT ROOMS** | Starting at 225

**GOLD BALLROOM** | See Sales Manager

Above prices are for standard set ups with food and beverage service for a full day meeting between the hours of 7am-5pm. If limited or no food or beverage service is ordered, a surcharge will be added. Please contact Sales Office - Conference room rentals are based on the type of function and room set up requirements. All room rental fees are subject to a 6% sales tax.

## HOTEL

Audio Visual pricing could be higher for the Gold Ballroom  
Please contact Sales Office for quote

**SMALL SCREEN 6' X 6'** | 35

**LARGE SCREEN 9' X 12'** | 220

**DVD PLAYER (NO TV)** | 45

**POLYCOM SPEAKER PHONE** | 50

**EASEL (FOR SIGNAGE)** | 20

**FLIP CHART WITH ADHESIVE PAD** | 45

**EXECUTIVE PODIUM (NO SOUND)** | 50

**MEDIUM SCREEN 8' X 8'** | 45

**DVD PLAYER WITH 32" FLATSCREEN TV** | 95

**DIGITAL PROJECTOR**

1 Hour | 85 / 2 Hours | 10 / 3 or More Hours | 150

**CD PLAYER** | 80

**FLIP CHART (NO PAD)** | 25

**WHITE BOARD WITH DRY ERASE MARKERS** | 65

**EXTENSION CORD/POWER STRIP** | 6

## SOUND SYSTEMS

Some sound systems may require a sound technician, additional fees will apply.  
Please contact Sales Office for quote

### SYSTEM ONE

150 Watt Amplifier and 2 Speakers | 100

## MICROPHONES

(Maximum of 2 Microphones Per System)

**SAMSON LAVALIERE MICROPHONE (WIRELESS)** | 60

**SAMSON HANDHELD MICROPHONE (WIRELESS)** | 55

Additional equipment available with 24 hour notice - All prices subject to 6% sales tax and 10% service fee  
Additional fees apply for set up before 8am and weekends, please contact Sales Office for quote