



  
THE INN AT  
SWARTHMORE™

# *Welcome to The Inn at Swarthmore*



## *Congratulations!*

Thank you for your interest in The Inn at Swarthmore. Our friendly team would love the opportunity to share in your big day. From start to finish, we are here to go above and beyond in order to make your wedding day one to remember!



THE INN AT  
SWARTHMORE™

Let us present...

# *The Complete Wedding Package*



## GUEST ROOM ACCOMODATIONS & BRIDAL SUITE

Allow your guests to enjoy the comfortable overnight accommodations at The Inn at Swarthmore, out-of-towners and locals alike! Our suites can also provide plenty space for you to prepare for your walk down the aisle - the perfect bridal suite. Better yet... we will provide a complimentary suite to the newly married couple on their big day!

## CEREMONY

Impress your guests with the beauty of the Swarthmore College Campus. Ranked in the top 10 Most Beautiful College Campus Wedding Venues, the Swarthmore College Amphitheater is the ideal setting to say "I Do."

## RECEPTION

The Gathering Room at The Inn at Swarthmore offers a beautiful simplicity, ideal for receptions up to 120 guests. The space boasts high ceilings, natural light, and a relaxed pre-function area – all showcasing lovely repurposed wood fixtures. Choose from an abundant buffet dinner, or an elegant plated meal – each complete with a complimentary champagne toast!

## AFTER PARTY

The Broad Table Tavern is the Inn's on-site farm-to-table restaurant, with menus inspired by the seasons. Our BTT Bar is the perfect spot for those guests who want to continue the party! With 20 local and seasonal beers on tap, and a late night menu, your big day can continue into the early hours.

## VENDORS

The Inn at Swarthmore has partnered with some of the industry's best wedding vendors, and we are happy to share them with you! From local photographers, DJ, and florists, to ice sculptures and more – our friends can offer their services to make your big day seamless.

# Guest Rooms & Bridal Suite



The Inn at Swarthmore offers 40 guestrooms and suites. Our spacious king and double queen rooms display exclusive artwork for Swarthmore College students and alumni. Guestrooms are equipped with comfortable bedding and spacious closets that travelers will appreciate.

## ROOM BLOCKS

We offer discounted room blocks for your wedding party, from 5 rooms up to 20. Making reservations is easy! You can provide your guests with the hotel phone number, or with your own personalized web link. This information can be placed on your save-the-dates or invitations, making room reservations easy for all!

*And as our very special guests, we are happy to offer the happy couple a complimentary suite on their wedding night!*



## BRIDAL SUITE

We know that a lot of preparations go into creating the wedding day of your dreams. The same goes for final preparations before the official “I do’s.” Our suites provide the perfect space for you and your bridal party to prepare – bring on the hair and make-up teams! Equipped with spacious bathrooms, full length mirrors, and plenty of square footage, your bridal suite will be the perfect room for your friends, family, and beauty crew!

# The Ceremony



Located on the beautiful Swarthmore College campus, The Inn at Swarthmore is pleased to be able to offer the Amphitheater as the location to say your wedding vows. The amphitheater is ranked in the top 10 for Most Beautiful College Campus Wedding Venues, and is truly a site to see! Surrounded by mature trees and lush greenery, your guests will be in awe of this natural setting.

The Swarthmore Amphitheater is available on weekends  
from June 18, 2018 – August 10, 2018.

## RENTAL REQUIREMENTS

- Rental fee negotiated with Swarthmore College
- Special Event Insurance is required (i.e. Wedsafe) listing Swarthmore College as an additional insured
- Inclement weather guidelines will apply

*Alternate weather locations available – Upper Table or The Inn at Swarthmore*

## ADDITIONAL INFORMATION

- No food is permitted in the Amphitheater
- All decorations must be approved in advance
- ADA access is at the top of the Amphitheater and is the responsibility of the renter

To reserve the Amphitheater, please contact Larry Mosher at 610-328-8355 or [lmosher1@swarthmore.edu](mailto:lmosher1@swarthmore.edu).

# The Reception

## PACKAGE INCLUDES

*Five-Hour Open Bar Service  
One Reception Display for Cocktail Hour  
Four Passed Hors D'oeuvres for Cocktail Hour  
Champagne Toast  
Plated or Buffet Dinner  
Your Cake or our House-Made Dessert  
Crushed Ivory Floor Length Table Cloths & Ivory Napkins  
Votive Candles for Cocktail and Dining Tables  
On-Site Event Coordinator*

## COCKTAIL HOUR

### Displays

(choice of 1)

CRUDITE - house ranch, romesco

ARTISANAL CHEESES – olives, assorted marmalades & crackers

CHARCUTERIES & ANTIPASTA – salami, prosciutto, soppressata, olives, artichokes, pickles, pepperoncini, mozzarella, crusty bread

MEDITERRANEAN MEZZE – tabbouleh, butter bean hummus, tomatoes, feta, olives, artichokes, pepperoncini, crusty bread, lavash

SMOKED SALMON - crème fraiche, crackers, shallots, egg

SHELLFISH - oysters, mussels, shrimp, crab claws, mignonette, cocktail sauce, lemon (additional \$9 per person)

### Hors d'oeuvres

(choice of 4)

#### Hot

Crab Cakes  
Corn and Bacon Fritters  
Tempura Artichokes (v)  
Chicken Satays  
Pork Belly Lettuce Wraps  
Tofu Lettuce Wraps (v)  
Parmesan Arancini  
Bacon Wrapped Scallops  
Flank Steak Crostinis  
Vegetable Spring Rolls (v)  
Spanakopita

#### Cold

Caprese Skewer  
Cucumber Goat Cheese Cups  
Gazpacho Shooters (v)  
Mushroom Bruschetta (v)  
Ceviche Spoons  
Hummus Crostinis (v)  
Oysters  
Smoked Salmon Crostinis  
Brie and Apple Crostinis  
Whipped Ricotta



## PLATED DINNER

(\$140 per guest)

*\*Price includes tax and gratuity\**

### Starters

(choice of 1)

TOMATO GAZPACHO – cucumber, fresh herbs (v)

CAESAR – romaine, parmesan, croutons

SIMPLE GREENS - mixed greens, fennel, cucumber, carrots, champagne vinaigrette (v)

BIBB SALAD – apples, bleu cheese, walnuts, honey vinaigrette

CRAB AND AVOCADO SALAD – watercress, tomato, red onion

### Entrees

(choice of 1\*)

RICOTTA RAVIOLI - tomato sugo, basil, braised kale

AIRLINE CHICKEN – grits, green beans, natural jus

SEARED BASS - lemon caper sauce, braised kale, fingerling potatoes

BRAISED BEEF SHORT RIB - red wine reduction, fingerling potatoes, sautéed green beans

NEW YORK STRIP - Dijon crusted, fingerling potatoes, sautéed green beans

RISOTTO – peas, asparagus

LOBSTER TAIL – an additional \$8 per person

*\*For additional selections, counts must be provided to Catering Manager 72 hours prior to wedding*

### Your Wedding Cake

Or

### Desserts

(choice of 1)

BOURBON BREAD PUDDING - salted caramel, pecans

CRÈME BRULEE - vanilla bean, berries

FRUIT SALAD – mint, vanilla simple syrup (V)

CHOCOLATE MOUSSE – hazelnuts, sea salt

CARROT CAKE - cream cheese frosting



## **BUFFET DINNER**

(\$125 per guest)

*\*Price includes tax and gratuity\**

### **The Parisian**

VELOUTE – leeks, potato

BIBB LETTUCE – apple, bleu cheese, almonds, honey-dijon vinaigrette (V)

COQ AU VIN – mushrooms, cipollini onion, bacon

NEW YORK STRIP - bordelaise

POTATO GRATIN - gruyere

HARICOT VERTS - caramelized onion (V)

CHOCOLATE MOUSSE – hazelnuts, sea salt

### **Italiano**

LEEK SOUP – potatoes, basil (V)

CAESAR - parmesan, croutons

RIGATONI - sugo (V)

NEW YORK STRIP - tomato ragu

CANNELINI BEAN STEW - radicchio (V)

ROASTED EGGPLANT – garlic, breadcrumbs, olive oil (V)

PANNA COTTA - fresh strawberries, vanilla bean, fresh mint

### **Down in the Low Country**

CRAB AND CORN BISQUE – chives, local crab

LOCAL SALAD – carrots, radish, tomatoes, champagne vin (V)

ROASTED PORK - bourbon glaze, bacon

LOCAL BASS - herb butter

BRAISED COLLARD GREENS - brown sugar, vinegar (V)

ANSON MILLS GRITS - cheddar cheese, scallions

MINI APPLE PIES - puff pastry, caramel



## STANDARD BAR PACKAGE - (Included)

### Liquor

- Beefeater's Gin
- Absolut Vodka
- Luna Azul Silver Tequila
- Bacardi Silver Rum
- Dewar's White Label Scotch
- Jim Beam Kentucky Bourbon
- Seagram's V.O. Canadian Whiskey

### Beer

- Yuengling Lager
- Miller Lite
- Yard's Esa
- Heineken
- Blue Moon
- Custom Craft Brew Upgrade: \$4 Per Person

### House Wines

- Cabernet
- Pinot Noir
- Merlot
- Pinot Grigio
- Chardonnay

## DELUXE BAR PACKAGE - Additional \$10 per person

### Liquor

- Bombay Sapphire Gin
- Grey Goose Vodka
- Patron Silver Tequila
- Brugal Anejo Dominican Rum
- Johnny Walker Black Scotch
- Jack Daniel's Whiskey
- Crown Royal Canadian Whiskey

### Beer

- Yuengling Lager
- Miller Lite
- Yard's Esa
- Heineken
- Blue Moon
- Custom Craft Brew Upgrade: \$4 Per Person

### House Wines

- Cabernet
- Pinot Noir
- Merlot
- Pinot Grigio
- Chardonnay

## CRAFT BAR PACKAGE - additional \$17 per person

### Liquor

- Bluecoat Gin
- County Seat Class 8 Vodka
- Espolon Reposado Tequila
- Brugal Anejo Dominican Rum
- Tomatin Single Malt 12-Year Aged Scotch
- Knob Creek Bourbon
- Forty Creek Canadian Whiskey

### Beer

- Yuengling Lager
- Miller Lite
- Victory Hop Devil Ipa
- Local Seasonal Selection
- Local Seasonal Selection

### House Wines

- Cabernet
- Pinot Noir
- Merlot
- Pinot Grigio
- Chardonnay

# *The After Party*



The Inn at Swarthmore offers a signature farm-to-table restaurant, Broad Table Tavern, open 7 days a week for breakfast, lunch, and dinner – and in your case, the afterhours! Complete with a convivial atmosphere, approachable and creative beverage selections, and a fun staff, our Broad Table Tavern bar is the perfect spot for guests who just do not want the celebration to end. With 20 local and seasonal beers on tap, and a late night menu, your big day can continue into the early hours.

Our Bar & Lounge are open until midnight on Friday and Saturday nights, with the option to extend until 1am upon request. A \$250 bartender fee will apply.

Late night munchies available per request. Must be arranged through the Sales Department prior to event.



# *Preferred Vendors*

## **MUSICIANS:**

*Jim Smith*

Tenor Guitar; Jazz – 30's and 40's  
(267) 738-7305

*Trinidad North Steel Drum Band*  
(610) 416-4913

## **DJ'S:**

*Synergetic Sound and Lighting*  
(800) 935-9714  
synergeticsounds.com

*Schaffer Sound Productions*  
David Schaffer  
(610) 627-5900  
www.schaffersound.com

*Jon Ardito Entertainment*  
(610) 804-2960  
jaelive.com

## **FLORISTS:**

*Swarthmore Flower Shop*  
Joyce  
(610) 544-9732

*B&L Bouquets LLC*  
(610) 446-0600

*Media Florist*  
Lisa  
(610) 565-7470

## **PHOTOBOOTHS:**

*Pic Perfect Booths LLC*  
(302) 492-7727  
www.picperfectbooths.com

## **BAKERIES:**

*The Bakery House*  
(610) 525-4139

*Sweet Jazmines Bakery*  
(610) 644-1868

*Sinfully Delicious*  
(610) 786-5080

*Traub's Bakery*  
(610) 534-8288

## **PHOTOGRAPHERS:**

*Chris Hensel Wedding Photography*  
(610) 566-0888  
wpjphoto.com

*Jessica Kripp Photography*  
photos@jessicakripp.com  
jessicakripp.com

*Philip Gabriel Photography*  
(610) 355-7609  
<https://philipgabriel.com/>

## **EVENT PLANNERS:**

*Elegant Events*  
Donielle Minor  
(888) 549-PLAN

*Clockwise Consulting*  
Jamie Comikey  
(610) 717-2943

## **ADDITIONAL VENDORS:**

*PartyHasher*  
Andrea Sonal  
(215) 703-7320  
partyhasher.com