




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 – August and during college breaks.

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 Tarble 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 Katherine Cerino at kcerino1@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)

VEGETABLES CRUDITES – pickled sweet bell peppers, grilled asparagus, baby carrots, celery, broccoli florets, tomatoes, marinated mushrooms, chive crème fraîche

ARTISANAL CHEESES & CHARCUTERIES – assorted artisanal cheeses, marmalades, crackers, grapes, assorted cured meats, olives, pickles, mozzarella, crusty bread

MEDITERRANEAN MEZZE – tabbouleh, hummus, tomatoes, feta, olives, artichokes, pickled peppers, crusty bread

SHELLFISH - oysters, mussels, shrimp, crab claws, mignonette, cocktail sauce, lemon (additional \$7 per person)

Hors d'oeuvres

(choice of 4)

Hot

Fried Lump Crab Cakes, Roasted Garlic, Lemon Aioli

Duck Confit Arancini, Tare Sauce

Bacon Wrapped Scallops

Cheesesteak Spring Roll, Sriracha Ketchup

Braised Beef Taco with Pickled Onion, Crema

Vegetable Spring Roll

Cold

Lump Crab Phyllo Cups

Antipasto Skewer; Tortellini, Artichoke, Salami, Sharp Provolone, Olive

Grilled Chicken Salad with Apple and Gorgonzola on a Belgium Endive

Shrimp Cocktail

Balsamic Roasted Vegetable Skewers

Roasted Vegetable and Hummus Tart



PLATED DINNER

(\$140 per guest)

Price includes tax and gratuity

Starters

(choice of 1)

Romaine Salad with Shaved Parmesan, Olive Oil Croutons and Anchovy Dressing

Simple Greens Salad with Tomato, Cucumber, Carrot and Lemon Vinaigrette

Greens & Reds with Beets, Pistachio, Goat Cheese and Orange-Champagne Vinaigrette

Seasonal Soup

Entrees

(choice of 3*)

Stuffed Chicken Breast with Roasted Vegetables and Garlic Mashed Potatoes

Crusted Market Fish with Risotto and Seasonal Vegetable

Braised Short Rib with Truffle Polenta and Braised Kale

Filet Mignon with Sautéed Spinach and Confit of Fingerling Potatoes

Roasted Vegetable and Hummus Tart

Duet Dish Option – Add Crab Cake (+\$4), Add Lobster (+8)

**Counts must be provided to Catering Manager 72 hours prior to wedding*

Desserts

(choice of 1)

Chocolate Pot de Crème

Cheesecake, Strawberries

Red Berry Mascarpone Cake

Seasonal Fruit Salad, Vanilla and Mint



BUFFET DINNER

(\$125 per guest)

Price includes tax and gratuity

Create Your Own Seasonal Buffet

Fall/Winter

Spring/Summer

Starters (Choose 2)

Seasonal Soup
Butternut Squash Bisque
Kennett Square Mushroom Soup
Mixed Greens with Apples, Dried Cranberries, Pecans, Goat Cheese and Balsamic Vinaigrette
Simple Greens Salad with Tomato, Cucumber, Carrot and Lemon Vinaigrette

Entrées (Choose 2)

Coffee Rubbed Pork Tenderloin
Bourbon Glazed Grilled Chicken
Grilled Flat Iron Steak, Cabernet Demi
Seared Market Fish, Seasonal Herbs

Accompaniments (Choose 2)

Crispy Brussels Sprouts
Maple Glazed Carrots
Root Vegetable Medley
Butternut Squash Risotto
Roasted Red Potatoes, Thyme
Garlic Mashed Potatoes

Desserts (Choose 1)

Pear and Almond Tart
Pumpkin Panna Cotta
Chocolate Pecan Pie
Horchata Rice Pudding with Candied Pecans
Chocolate Hazelnut Mousse

Starters (Choose 2)

Seasonal Soup
Asparagus Soup with Lemon-Herb Crème Fraiche
Kennett Square Mushroom Soup
Spinach and Strawberry Salad with Red Onion, Toasted Pecans, Feta and Poppy Seed Dressing
Simple Greens Salad with Tomato, Cucumber, Carrot and Lemon Vinaigrette

Entrées (Choose 2)

Pan Seared Market Fish, Summer Fruit Salsa
Broiled Salmon with Lemon, Herbs
Roasted Chicken Breast, Corn Pepper Relish
Grilled Flat Iron Steak, Sundried Tomato Demi

Accompaniments (Choose 2)

Balsamic Glazed Asparagus
Roasted Broccoli
Zucchini Gratin
Pearl Couscous
Grilled Corn Risotto
Coconut Rice

Desserts (Choose 1)

Raspberry and Vanilla Cheesecake
Summer Fruit Tart, Vanilla Bean Custard and Mint Cream
Lemon Meringue Tartlet
Toasted Coconut and Caramel Panna Cotta
Chocolate Mousse, Strawberry

STANDARD BAR PACKAGE - (Included)

Liquor

- Beefeater's Gin
- Burnett's 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
- Sparkling

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

House Wines

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

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 Professionals

MUSICIANS:

Ampersand Productions
Tim Brey
(267) 663-9218

DJ'S:

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

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

Tony "Prep" Entertainment
(484) 431-0333
djtonyprep@hotmail.com

EBE Events & Entertainment
(215) 634-7700
www.ebetalent.com

PHOTOGRAPHERS:

Jessica Kripp Photography
photos@jessicakripp.com
jessicakripp.com

FLORISTS:

Swarthmore Flower Shop
Joyce
(610) 544-9732

Media Florist
Lisa
(610) 565-7470

Green Meadows
Lynn
(610) 388-7600

BAKERIES:

SophistiCakes
(610) 626-7900

Sweet Jazmines Bakery
(610) 644-1868

The Bakery House
(610) 525-4139

Traub's Bakery
(610) 534-8288

Bredenbeck's Bakery
(215) 247-7374