



  
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 mid-June – mid-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

## 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 complete the **Event Request Form** on the Swarthmore College website.

<https://www.swarthmore.edu/events-management/weddings-and-professional-non-commercial-photography>

# 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*  
*Ivory Floor Length Table Cloths & Choice of Color 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 fraiche

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

### Hors d'oeuvres

(choice of 4)

#### Hot

Fried Lump Crab Cakes, Roasted Garlic, Lemon Aioli

Sriracha Chicken Dumpling, Plum Sauce

Bacon Wrapped Scallops

Cheesesteak Spring Roll, Sriracha Ketchup

Braised Beef Taco with Pickled Onion, Crema

Fried Ravioli Bites with House Marinara

Vegetable Spring Roll

Crispy Cauliflower Bites

#### Cold

Lump Crab Phyllo Cups

Melon Prosciutto Skewer with Mozzarella, Basil, Balsamic Glaze

Grilled Chicken Salad with Apple and Gorgonzola on a Belgium Endive

Shrimp Cocktail

Smoked Salmon Deviled Egg, Capers and Chives

Balsamic Roasted Vegetable Skewers

Greek Cucumber Cups with Olive Tapenade, Feta and Dill



## **PLATED DINNER**

(\$155 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 Tart



## BUFFET DINNER

(\$140 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
- 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 Brawler
- 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 at



- 15-30 People | \$600 minimum spend\* + 20% gratuity •
- 30-50 People | \$1,200 minimum spend\* + 20% gratuity •
- 50+ People | \$1,600 minimum spend\* + 20% gratuity •

*\*If minimum is not met, difference between minimum and total spend will be charged.*

Bartender Fee Per 50 People | \$150

10PM - 12AM | \$150 for additional hour until 1AM

## Food Platters

One Platter Serves 20 People

Wings | \$140 • Mini Cheesesteaks | \$125 • Fries | \$85 • Hummus & Pita | \$100

## For Reservations

*(deposit required)*

Pauline Scott Brown | Restaurant Manager

pscottbrown@theinnatswat.com | (610) 543-7500 ext. 4911



# *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

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

## **FLORISTS:**

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

*Media Florist*  
Lisa  
(610) 565-7470

*Bonnie's Wonder Gardens*  
Bonnie  
(610) 259-1733

*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

## **PHOTOGRAPHERS:**

*Maura B. McConnell Photography*  
484-437-8968  
<https://mbmphotography.com/>

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