



Wedding Receptions

PACKAGES & INFORMATION



www.chadwickevents.com

10545 Perry Highway, Wexford, PA 15090

724-935-5950



ABOUT OUR PACKAGES

The Chadwick offers four Wedding Reception Packages.

All the packages include everything needed for a spectacular reception such as:
Hors d' Oeuvre, Bar Service, Dinner Service, Wedding Cake, Linens and many more items



SILVER Package

The package for the couple who want a special reception for a good value

Page 2

TRADITIONAL GOLD Package

Our most popular package.

This package offers many package options with a traditional menu in sit down or buffet style.

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MODERN GOLD Package

Our newest package

This package offers many package options with a modern menu with a hint toward comfort and fun

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PLATINUM Package

This is an extra special package for the couple who wishes the very best in food and bar selections as well as hotel transportation and other atmosphere inclusions.

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SILVER Package

This package includes all of the items below:

- Reception that lasts 6 Hours
- House Brand Bar open for Four Hours
- Stationed Hors d'Oeuvre for the Cocktail Hour
- Your Choice of a Sit Down or Buffet Dinner
- Wedding Cake in the Design of your Choice
- Linen and Napkins in your choice of Colors
- Beautiful Centerpiece with Floating Candle and Mirror
- Elevated Head Table with Lights and Draping
- Champagne Toast for the entire Bridal Party
- Displaying of your Wedding Cookies
- Expert Planning
- Coordinator for the evening

\$69.95 per guest
plus 18% service charge
and current sales tax

125 guest minimum
(80-124 guests, add \$3)



COCKTAIL HOUR

A beautiful Hors d'Oeuvre Station Serving...

Fresh Crudité of Broccoli Florets, Baby Carrots, Celery Sticks and Cucumber served with Cilantro Ranch Dip
&
Fresh Cut Melon, Pineapple and Strawberries with Raspberry Fruit Dip
&
An Assortment of Cheeses and Cocktail Crackers with Honey Mustard Dip

FIRST COURSE

Your choice of a Served Soup or Salad

Wedding Soup

Chicken and Wild Rice Soup

Tomato Bisque

Tossed Greens, Tomato, Cucumber and Red Onion

Mixed Greens, Roasted Red Pepper, sliced Black Olive, Tomato

Salads are served with guest choice of Balsamic Vinaigrette or Ranch Dressings



Chef Carved
BUFFET MENU

Your choice of a Chef Carved Entree

Top Round of Beef, Mushroom Demi Glace
Smoked Breast of Turkey
Honey Glazed Applewood Smoked Ham

Your choice of two additional Entrees

Chicken Breast Monterey—Tomato,
Mushroom, Brown Sauce, Jack Cheese
Asiago Chicken, Balsamic Drizzle
Roasted Pork Loin with Sweet Onion Sauce
Roasted Top Round of Beef, Mushroom
Demi Glace
Marinated Filet Tips, Carrot, Pearl Onion,
Tomato and Bacon, Hunter Sauce
Lemon Garlic Tilapia
Baked Cod Italiano—Diced Tomato,
Italian Seasoning, Parmesan
Seafood Pasta in Garlic Olive Oil

Your choice of Three Starch & Vegetable

Red Bliss Potatoes, Herb Butter
New Potato with Parmesan Crust
Long Grain Rice and Orzo Pilaf
Gourmet Mac and Cheese
Baked Penne Marinara
Green Beans with Julienne Carrot
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables

SIT DOWN MENU

Your choice of up to Three Entrees

Chicken Breast Monterey—Tomato,
Mushroom, Brown Sauce, Jack Cheese
Asiago Chicken, Balsamic Drizzle
Chicken Breast with Artichoke and
Spinach Cream Sauce
Sirloin wrapped in Bacon, Bourbon Glaze
Sliced Medallions of Beef, Mushroom Demi Glace
Lemon Garlic Tilapia
Baked Cod Italiano—Roma Tomato,
Italian Seasoning, Parmesan
Pork Rib Eye, Roasted Pepper Demi Glace
Vegetable Stack with Goat Cheese

Your choice of a Starch

Red Bliss Potatoes, Herb Butter
Roasted Yukon Potatoes
New Potato with Parmesan Crust
Long Grain Rice and Orzo Pilaf

Your choice of a Vegetable

Green Beans with Julienne Carrot
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables
Broccoli Florets with Lemon Butter
Green Beans with Crispy Onion

WITH ALL DINNERS

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
You Wedding Cake served as Dessert

TRADITIONAL G O L D Package

This package includes all of the items below:

- Reception that lasts 6 Hours
- House Brand Bar open for Five Hours
- Stationed Hors d'Oeuvre for the Cocktail Hour
- Shuttle Service to local Hotels **or** Upgrade to Call Brand Liquors **or** Passed Hors d'Oeuvre
- Your Choice of a Sit Down or Buffet Dinner
- Wedding Cake in the Design of your Choice
- Chair Covers with Sashes
- Linen and Napkins in your choice of Colors
- Four LED Uplights
- Beautiful Centerpiece with Floating Candle and Mirror
- Elevated Head Table with Lights and Draping
- Champagne Toast for the entire Bridal Party & Parent Tables
- Displaying of your Wedding Cookies
- Expert Planning
- Coordinator for the evening

\$82.95 per guest
plus 18% service charge
and current sales tax

125 guest minimum
(80-124 guests, add \$3)

COCKTAIL HOUR

A beautiful Hors d'Oeuvre Station Serving...

Fresh Crudit  of Broccoli Florets, Baby Carrot, Celery Sticks and Cucumber served with Cilantro Ranch Dip

along with your choice of the following...

An Assortment of Cheeses and Cocktail Crackers with Honey Mustard Dip and Fruit Skewers
or
Parmesan Crab Dip , Artichoke and Spinach Dip and Cucumber Dip with Toasted Pita Breads
or
Antipasti or Marinated Vegetables, Cured Olives, Cured Meats and Cheeses

FIRST COURSE

Your choice of a Served Soup or Salad

Wedding Soup
Chicken and Wild Rice Soup
Tomato Bisque

Tossed Greens, Tomato, Cucumber and Red Onion

Mixed Greens, Roasted Red Pepper, sliced Black Olive, Tomato

Salads are served with guest choice of Balsamic Vinaigrette or Ranch Dressings



SIT DOWN MENU

BUFFET MENU

Your choice of a Chef Carved Entree

Roasted Bistro Tender, au Jus
Smoked Breast of Turkey
Roasted Pork Loin

Your choice of two additional Entrees

Chicken Breast Monterey—Tomato,
Mushroom, Brown Sauce, Jack Cheese
Asiago Chicken, Balsamic Drizzle
Chicken Breast with Artichoke and
Spinach Cream Sauce
Roasted Pork Loin with Sweet Onion Sauce
Roasted Top Round of Beef, Mushroom
Demi Glace
Marinated Filet Tips, Carrot, Pearl Onion,
Tomato and Bacon, Hunter Sauce
Medallions of Beef, Cabernet Reduction
Lemon Garlic Tilapia
Baked Cod Italiano—Diced Tomato,
Italian Seasoning, Parmesan
Seafood Pasta in Garlic Olive Oil

Your choice of Three Starch & Vegetable

Red Bliss Potatoes, Herb Butter
Roasted Yukon Potatoes
New Potato with Parmesan Crust
Long Grain Rice and Orzo Pilaf
Gourmet Mac and Cheese
Baked Penne Marinara
Green Beans with Julienne Carrot
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables
Broccoli Florets with Lemon Butter
Green Beans with Crispy Onion

Your choice of up to Three Entrees

Chicken Breast Monterey—Tomato,
Mushroom, Brown Sauce, Jack Cheese
Asiago Chicken, Balsamic Drizzle
Chicken Breast with Artichoke and
Spinach Cream Sauce
Chicken Breast and Crab Cake Duo, Red
Pepper Cream Sauce
Sirloin wrapped in Bacon, Bourbon Glaze
Bistro Filet (6oz) with Mushroom Demi Glace
Lemon Garlic Tilapia
Baked Cod Italiano—Roma Tomato,
Italian Seasoning, Parmesan
Salmon with Citrus Rosemary Crust
Pork Rib Eye, Roasted Pepper Demi Glace
Vegetable Stack with Goat Cheese

Your choice of a Starch

Red Bliss Potatoes, Herb Butter
Roasted Yukon Potatoes
New Potato with Parmesan Crust
Long Grain Rice and Orzo Pilaf

Your choice of a Vegetable

Green Beans with Julienne Carrot
Honey Glazed Baby Carrots
Medley of Seasonal Vegetables
Broccoli Florets with Lemon Butter
Green Beans with Crispy Onion

WITH ALL DINNERS

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
You Wedding Cake served as Dessert

**MODERN
GOLD
Package**

This package includes all of the items below:

- Reception that lasts 6 Hours
- House Brand Bar open for Four Hours that features your choice of Beer from our select list that includes craft options as well as a signature drink. See page 10 for more information
- Stationed Hors d'Oeuvre for the Cocktail Hour
- Shuttle Service to local area Hotels **or** upgrade to Call Brand Liquors **or** Passed Hors d'Oeuvre
- Two Served Courses and a Buffet Dinner
- Wedding Cake in the Design of your Choice
- Chair Covers with Sashes
- Linen and Napkins in your choice of Colors
- Four LED Uplights
- Beautiful Centerpiece with Floating Candle and Mirror
- Elevated Head Table with Lights and Draping
- Champagne Toast for the entire Bridal Party & Parent Tables
- Displaying of your Wedding Cookies
- Expert Planning
- Coordinator for the evening

\$82.95 per guest
plus 18% service charge
and current sales tax

125 guest minimum
(80-124 guests, add \$3)

COCKTAIL HOUR

A beautiful Hors d'Oeuvre Station serving...

Crudit  of Broccoli Florets, Baby Carrot, Celery Sticks and Cucumber served with Cilantro Ranch Dip

And your choice of one of the following Stations...

SKEWER STATION

One skewer of each per guest

- Watermelon and Feta Skewer, Balsamic Drizzle
- Antipasti Skewer with Kalamata Olive, Marinated Cheese, Sundried Tomato
- Coconut Shrimp Skewer, Chili Pineapple Sauce
- Beef and Pepper Skewer, Teriyaki Glaze

or

TOASTS and BOATS STATION

One of each per guest

- Tomato, Fresh Mozzarella and Basil Toasts
- Cheesy Crab Toast
- Spicy Carnitas Boat
- Bleu Cheese and Pecan Celery Boat

or

CUPS and CONES

One of each per guest

- Cup with Fresh Fruits
- Mini Cone with Sweet Potato Fries, Spicy Ketchup
- Mini Tortilla Cup with Southwest Chicken
- Savory Cone with Spicy Shrimp

SIGNATURE DRINK STATION

Your Signature Drink stationed along side the Hors d'Oeuvre during the Cocktail Hour. Choose from our list on page 10.





SOUP COURSE

Served "Shooter" Style in a Small Shot Glass

Choice of one

Tomato Bisque, Brioche Crouton

Lobster Bisque, Chive Crème Fraiche

Gazpacho, Corn Tortilla Strip

SALAD COURSE

Served as a Salad –Tini in a stemless Martini Glass

Choice of one

Romaine and Baby Kale Caesar with Brioche Croutons

Quinoa Salad with Grilled Vegetables

Roasted Beet Salad with Whipped Goat Cheese, Citrus Vinaigrette

Spring Greens with shaved Carrot, Radish and Chopped Egg, Spring Onion Dressing

Chopped Cobb Salad, Romaine, Chopped Egg, Cheddar, Diced Tomato, Bacon Bits, Ranch Dressing

LATE NIGHT SNACK

Served One Hour before the end of the Night

Choice of one

Popcorn Station - Fresh Popped with toppings of Butter, Flavored Salt, Parmesan, Chocolate Drizzle, Cajun Seasoning, Chopped Nuts, and Caramel Drizzle

Tater Tot Station with Ketchup, Malt Vinegar, Cheese Sauce, & Hot Sauce

Donut Holes with Chocolate Dip, Coconut, Mini Chocolate Chips and Whipped Cream

BUFFET MENU

Your choice of Three Entrees

Blackened Chicken with Mango Pineapple Salsa

New Chicken Parmesan with Roasted Grape Tomatoes, Parmesan Crust, Fresh Herbs

Filet Tips, Beer Braised with Mushrooms
Meatloaf stuffed with Pepperoni and Spinach

Pork Loin with Honey Bar B Que Sauce or Blackberry Pomegranate Glaze

Greek style Mahi Mahi with Feta, Lemon and Herbs

Shrimp Creole with Tomato and Peppers

Vegetable Casserole with Tofu Topping

Your choice of three Vegetables or Starch

Ratatouille with Eggplant, Tomato, and Squash

Corn, Edamame and Tomato Succotash

Medley of Seasonal Vegetables

Broccoli Florets with Asiago Crumbs

Creamed Spinach, Kale and Leeks

Gourmet Mac and Cheese

Lo Mein Noodles with Cabbage

Brown Basmati Rice Pilaf

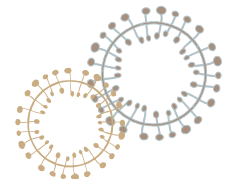
Buttermilk and Chive Mashed Potatoes

Pasta with Marinara and Tiny Meatballs

WITH ALL DINNERS

Basket of Crusty Bread and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee & Tea



PLATINUM *Package*

This package includes all of the items below:

- Reception that lasts 6 Hours
- Call Brand Bar open for Five Hours
- Stationed Hors d'Oeuvre for the Cocktail Hour
- Passed Hors d'Oeuvre
- Shuttle Service to local Hotels
- Four Course Sit Down Dinner
- Wedding Cake in the Design of your Choice
- Chair Covers with Sashes
- Linen and Napkins in your choice of Colors
- Four LED Uplights
- Beautiful Centerpiece with Floating Candle and Mirror
- Elevated Head Table with Lights and Draping
- Champagne Toast all Guests
- Displaying of your Wedding Cookies
- Expert Planning
- Coordinator for the evening

\$96.95 per guest
plus 18% service charge
and current sales tax

125 guest minimum
(80-124 guests, add \$3)

COCKTAIL HOUR

A beautiful Hors d'Oeuvre Station Serving...

Fresh Crudité of Broccoli Florets, Baby Carrots, Celery Sticks and Cucumber served with Cilantro Ranch Dip

Along with

Artisan Cheese display of Aged Cheddar, Bleu, Smoked Gouda and Fontina served with Whole Grain Mustard and Cocktail Crackers

&

Skewers of Fresh Melons, Strawberries and Grapes

Plus

Your choice of Four Hors d'Oeuvre Passed to your guests by our professional Service Staff

FIRST COURSE

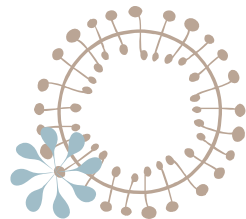
Choice of One

Wedding Soup

Butternut Squash Bisque

Tomato Bisque, Brioche Crouton

Escarole and White Bean Soup



SECOND COURSE

Your choice of a Salad

Classic Caesar Salad

Spring Greens, Tomato, Kalamata Olive
and Goat Cheese

Romaine with Mushrooms, Roasted Red
Pepper, Shaved Fennel and Pine Nuts

Mixed Greens with Watermelon, Tomato
Feta, and Balsamic Glaze

*Salads are served with guest choice of
Balsamic Vinaigrette or Champagne
Vinaigrette Dressings*



ACCOMPANIMENTS

Your choice of a Starch

Vegetable Couscous

Rosemary Roasted Baby Potatoes

Crème de Brie Mashed Potatoes

Brown Basmati and Long Grain Rice Pilaf

Your choice of a Vegetable

Roasted Asparagus

Baby Carrots with Orange Dill Butter

Medley of Seasonal Vegetables

Broccoli Florets with Almond Butter

Snap Peas, Red pepper and Roasted Leeks

SIT DOWN MENU

Entrée Selections—choose up to three

Filet Mignon (6oz), Wild Mushroom Demi Glace

Duet Plate—Petite Filet Mignon and Crab
Cake, Red Pepper Cream Sauce

Roasted Tenderloin stuffed with Crimini,
Spinach, Roasted Garlic and Parmesan,
Merlot Demi Reduction

Chicken Breast Fresco—Romano Egg Batter,
Roasted Tomato, Fresh Mozzarella

Chicken Breast and Crab Stuffed Shrimp
Chimichurri Cream Sauce

Salmon stuffed with Spinach and Parmesan

Flounder with Old Bay Shrimp Stuffing,
Mushroom Veloute

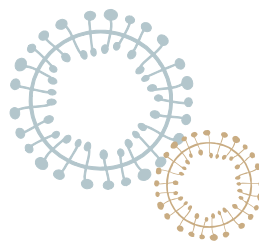
Grilled Marinated Vegetable Platter with
Goat Cheese or Marinated Tofu

WITH ALL DINNERS

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee
& Tea

Your Wedding Cake served as Dessert



BEVERAGE Information



Packages Include either a House Brand Bar or Call Brand Bar.

A Non Alcoholic Bar can be chosen in place of an Alcoholic Bar. Pricing varies.

Additional Offerings include:

- Shot Dance - serving Peach Schnapps and Cinnamon Whiskey additional \$1.00 per guest
- **Signature Drink**
Suggestions include:

Wild Blue Martini (vodka)
Pink Lemonade-Tini (vodka)
Caribbean Breeze (rum)
Cranberry Spice Champagne
Peppermint-Tini (vodka)
Pumpkin Spice Martini (vodka)
Blushing Bride (rose wine)
Greenhouse Tonic (gin)
- Individual Liquor/Wine/Beer upgrades can be arranged, charges vary.
- House Brand Bars can be upgraded to Call Brand Bars for \$6 per guest

All charges are plus service charge and tax

BAR INCLUSIONS

HOUSE BRAND BAR

Liquors

Vodka and Citrus Vodka
White Rum and Spiced Rum
Whiskey, Cinnamon Whiskey and Bourbon
Scotch and Gin
Peach Schnapps and Coffee Liqueur

Wine

Chardonnay, White Zinfandel and Cabernet Sauvignon

Beer

Miller Light and Yuengling Draft Beer

CALL BRAND BAR

Liquors

Absolute Vodka, Absolute Citron Vodka
Captain Morgan Spiced Rum, Bacardi White Rum
Canadian Club Whiskey, Fireball Whiskey
Jack Daniels Bourbon, Dewar's Scotch,
Tanqueray Gin
DeKuyper's Peach Schnapps, Kahlua

Wine

Copperidge Chardonnay, White Zinfandel, and Cabernet Sauvignon

Beer

Miller Light and Sam Adams Boston Lager

MODERN GOLD PACKAGE BEER SELECTION

Pick two

Miller Light, Yuengling, Sam Adams Boston Lager,
Sierra Nevada Pale Ale, Magic Hat #9
Sam Adams Winter Lager (seasonal)
Saranac Pumpkin Ale (seasonal)
Lagunitas Summer Pale Ale (seasonal)

NON ALCOHOLIC BAR

Perrier Sparkling Water, Flavored Waters,
Non Alcoholic Beer (optional)
Soft Drinks, Cranberry & Orange Juice, Fruit Punch



SHUTTLE SERVICE to Cranberry Area Hotels

- Luxury 25 person shuttle bus will run between your chosen hotel of the Hyatt Place or the Holiday Inn Express and The Chadwick.
- The shuttle begins operating 1/2 hour prior to the start of your reception and ends operation 1/2 hour after your reception.
- An Itinerary will be sent to the hotel and posted in the lobby for your guests to view.
- The shuttle is included in the Platinum Package, and is a choice for the Gold Package. The service can be added to the Silver Package for an additional charge.

CHAIR COVERS

- Full Seat Cover in White, Ivory or Black
Includes rental, set up, break down, your choice of sash color.
- Included in the Gold, and Platinum Packages. An option for the Silver Package at \$5.50 per chair, all chairs required.
- Providing your own chair covers is an option however set up and break down must be organized through a firm with liability insurance.



TRANSPORT & ATMOSPHERE

Options

Additional Offerings include:

- Specialty Linens
(Packages include standard table covers and napkins at no charge)
Floor Length Table Covers
Table Cloth Overlays
Sashes for Table Runners
- Large Chinese Lanterns with LED lights for over Dance Floor with Draping \$295
- Centerpiece LED uplight \$5 each
- Four Votive Candles to surround table centerpieces \$3 per table
- Package of 4 LED Uplight fixtures for wallwashing in color of your choice \$150
- Additional Rental items can be arranged, charges vary
- Head tables can be for as many in your bridal party however the package includes elevating 12 guests. There are many arrangement options for larger bridal parties and can be discussed

CULINARY *Options*



Additional Offerings to the Packages include:

- Passed Hors d'Oeuvre
(included in the Platinum Package and is an option with the Gold Package.)
- Late Night Snack
(included in the Modern Package)
- Chocolate Dipped Strawberry served with your wedding cake
- Flavored Coffee Station
- Flaming Dessert Station of Cherries Jubilee or Bananas Foster
- Additional Menu Items and Stations are available, please inquire with event planner. Prices vary.

Special Dietary Considerations

The Chadwick will be happy to accommodate guests with special dietary needs. Common are gluten free, sugar free, nut free, and vegan.

We will discuss your specific needs well in advance of your event.

HORS d'OEUVRE

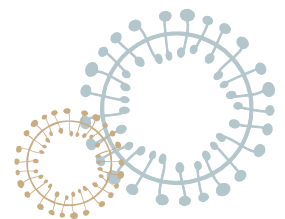
**Passed to your guests
(Choice of Four)**

HOT HORS d'OEUVRE

Chicken Pesto Blossom
Baby Vegetable Spring Roll
Artichoke Romano
Asparagus wrapped in Phyllo
Miniature Quiche
Miniature Crab Cake, Red Pepper Aioli
Miniature Chicago Style Pizzas
Mini Chicken Thai Satay
Mini Potato Latkes with Sour Cream
Mushroom Cap with Sausage
Pork Pot Sticker
Broccoli Cheddar Bites
Spicy Buffalo Chicken Bite
Brie and Raspberry in Phyllo
Cocktail Franks wrapped in Pretzel
Coconut Shrimp
Meatballs with Honey Garlic Sauce
Risotto Ball
Baby Back BBQ Pork Riblettes

COLD HORS d'OEUVRE

Tortilla Chip with Guacamole and Spicy Shrimp
Stuffed Deviled Egg
Tomato Caprese Bruschetta Croustade
Antipasto Skewer of Olive, Pepperoni, Peppadew
Cucumber Round with Herbed Cheese





GUEST COUNTS & MEAL CHOICES

Final Guest Counts are due 10 days prior to the Reception Date. Only increases in guest counts can be accepted after such date.

If a Sit Down meal has been ordered, meal choices are due at the same time and cannot be changed as preparations will begin at this time.

All special dietary meals must be ordered 10 days prior to the reception date.



BOOKING *Information*

To guarantee a date and room at The Chadwick:

- A \$750-\$1500 non refundable deposit is required to guarantee a date along with a signed contract. This amount is dependent on your guest guarantee. A ten day time period is granted for completion of both of these items. If not completed, the date is released.
- At the time of booking, a minimum guest guarantee is required. The Chadwick cannot guarantee seating for guest counts above the capacity of the space booked.
- A 125 guest minimum is required to book a wedding package. Guest minimums of 80-124 may book a wedding package for \$3 additional per guest.
- Wedding Receptions may be booked a la carte. There is a \$60 guest minimum required for Saturday evening events.
- All packages can be customized to better suit your tastes. Pricing will be determined based on the customization.
- After a contract is signed, pricing is guaranteed for up to 18 months from the date of the contract
- Cash and check are accepted as payment. Visa, Master Card and Discover are accepted with a 2% convenience fee.



A SPECIAL PLACE

For a special day

About The Chadwick

- A beautiful facility in the North Hills of Pittsburgh conveniently located 30 minutes from Downtown and 10 minutes from Cranberry Township
- 2 miles from Interstate 79 and 6 miles from the PA Turnpike
- Free Parking and available Hotel Shuttle Service
- Over 20 years of providing exceptional Wedding Reception experiences and given the highest ratings by The Knot and Wedding Wire based on client reviews.
- The Chadwick has a dedicated team of Event Planners and Culinary & Service Professionals to ensure the vision of your event becomes reality.

SPECIAL Offerings

Friday & Sunday Wedding Receptions

Pricing is 15% less on Packages for Receptions held on Friday or Sunday Evenings.
(exceptions apply on some holidays)

Winter Weddings

Pricing is 20% less on Packages for Receptions held during January thru Easter Weekend along with some special inclusions only for Winter Dates such as Hot Chocolate and Hot Cider Station upon your guests arrival, chair covers for any package, greeter in the front lobby to handle coats. Inquire for more information.

Shower and Rehearsal Dinners

A 10% discount is offered for Shower or Rehearsal Dinners held at The Chadwick when contracting for a Wedding Reception.



Ceremonies and Cocktail Hours at The Chadwick

The Chadwick has a beautiful covered patio that is a wonderful option for either a Wedding Ceremony or an Outdoor Cocktail Hour ~ or both!

- The Covered Patio can seat 200 for a ceremony or casual cocktail seating with white patio chairs
- There is an adjoining indoor room that offers additional space for food and beverage as well as a built in bar that services outdoors as well as indoors.
- The patio has a white trellis, podium and table to use for ceremony activities
- The patio has a beautiful landscaped hillside along with patio curtains that make for a wonderful and weather resistant atmosphere for your ceremony