

Wedding Packages



Wedding packages include Handlery Wedding Amenities. Prices do not include current sales tax or service charge. Packages based on a minimum of 75 guests. No substitutions.

Gardenias & Gentleness

Package One

Reception

Fruit Punch or Lemonade
Party Mix

Served Entrée or Two Entrée Buffet

One Starter Selection
Entree Selection
Seasonal Market Vegetables
Warm Rolls and Butter
Brewed Coffee, Decaffeinated and Tea

Champagne or Sparkling Cider Toast

Personalized Cake Cutting Service

Tulips & Tenderness

Package Two

Reception

One Hour House Bar Service
(Including cocktails, beer, wine and sodas)
Fruit Punch or Lemonade
Assorted Cheese & Cracker Display

Served Entrée or Two Entrée Buffet

One Starter Selection
Entree Selection
Seasonal Market Vegetables
Warm Rolls and Butter
Brewed Coffee, Decaffeinated and Tea

Champagne Toast

-or-

Glass of House Wine

Personalized Cake Cutting Service

Roses & Romance

Package Three

Reception

Two Hour House Bar Service
(Including cocktails, beer, wine and sodas)
Fruit Punch or Lemonade
Four Butler Passed Hors d'oeuvres

Served Entrée or Three Entrée Buffet

One Starter Selection
Entree Selection
Seasonal Market Vegetables
Warm Rolls and Butter
Brewed Coffee, Decaffeinated and Tea

Champagne Toast

and

Glass of Premium Wine

Personalized Cake Cutting Service

Coffee Bar

Lilies & Love

Package Four

Reception

Four Hour House Bar Service
(Including cocktails, beer, wine and sodas)
Fruit Punch or Lemonade
Four Butler Passed Hors d'oeuvres

Served Entrée or Three Entrée Buffet

Two Starter Selections
Entree Selection
Seasonal Market Vegetables
Warm Rolls and Butter
Brewed Coffee, Decaffeinated and Tea

Champagne Toast and

Premium Wine Service

Throughout Meal

Personalized Cake Cutting Service with

Chocolate Covered Strawberries

Coffee Bar

	Served Entrée	Two Entrée Buffet
Lunch	\$35.00	\$40.00
Dinner	\$40.00	\$45.00

Rev. 11/08

	Served Entrée	Two Entrée Buffet
Lunch	\$45.00	\$50.00
Dinner	\$50.00	\$55.00

	Served Entrée	Three Entrée Buffet
Lunch	\$60.00	\$65.00
Dinner	\$70.00	\$75.00

	Served Entrée	Three Entrée Buffet
Lunch	\$75.00	\$80.00
Dinner	\$80.00	\$85.00

See back for Brunch options

Brunch/Breakfast Buffet Menus

Champagne Wedding Brunch Buffet

\$35.00 per person

(no substitutions)

Wedding Brunch Buffet Includes the Following

Chilled Orange, Grapefruit,
and Tomato Juice
Champagne
Panache of Seasonal Fruit
Assorted Cheese and Bread Display
Garden Salad with Dressing
Ambrosia Salad
Seafood Pasta Salad

Steamed Market Vegetables
Crisp Bacon and Sausage
Herb-Roasted Red Potatoes
Breakfast Pastries
with Butter and Preserves
Brewed Coffee,
Decaffeinated and Tea

Choice of One of the Following

Omelet Station
Waffle Station
Carved Honey-Glazed Ham, Top Round
of Beef or Breast of Turkey
(*Chef carving stations include
cocktail buns and condiments. The \$75 chef
attendant fee is not included.*)

Choice of Two of the Following

Fluffy Scrambled Eggs
Walnut Raisin French Toast
Buttermilk Pancakes
Quiche Lorraine
Salmon with Dill Buerre Blanc Sauce
Rosemary Chicken

Gift Opening Breakfasts

Deluxe Continental Breakfast

\$11.00 per person

Basket of Breakfast Pastries with Butter and Fruit Preserves,
Panache of Seasonal Fruit, Assorted Yogurts, Assorted Fruit Juices,
Brewed Coffee, Decaffeinated and Tea

American Breakfast Buffet

\$15.00 per person

Chilled Orange, Grapefruit, and Tomato Juices,
Breakfast Pastries with Butter and Fruit Preserves,
Panache of Seasonal Fruit, Fluffy Scrambled Eggs, Bistro Potatoes,
Crisp Bacon *or* Sausage Links, Brewed Coffee,
Decaffeinated and Teas

Served Entrée Menu Choices



Starter Choices

Packages 1-4

Crisp Garden Salad

Mixed Greens with Tomato, Cucumber, Red Cabbage and Carrots with Ranch and House Dressing

Spinach Salad

Baby Spinach topped with Chopped Egg, Sliced Mushrooms and Crisp Bacon with Balsamic Vinaigrette

Spring Salad

A variety of Crisp Spring Greens Topped with Toasted Pecans and Tarragon Vinaigrette

Packages 3-4

Caprice Salad

Vine-Ripened Yellow and Red Tomatoes, Buffalo Mozzarella Cheese, Chopped Basil and Extra Virgin Olive Oil

Fruit Sorbet

Garnished with a Wafer Cookie & Mint

Grilled Shrimp

Served on a Bed of Field Greens with Balsamic Vinaigrette

Soup du Jour

Entrée Choices – Packages 1-4

Rosemary Chicken

Tender Breast of Chicken Marinated with Rosemary and Char-Broiled served with Orzo Pasta

Chicken Pecan

Pecan Crusted Breast of Chicken with Sherry Mushroom Reduction and Wild Rice Blend

Chicken Mushroom Dijon

Breast of Chicken on Garlic Mashed Potatoes, topped with Mushrooms in a Whole-Grain Dijon Mustard Sauce

Chicken Piccata

Grilled Boneless Breast of Chicken served on Angel Hair Pasta with a Creamy Lemon Caper Sauce

Pacific Salmon

Grilled Salmon on a bed of Pecan Rice and topped with a Dill Beurre Blanc Sauce

Red Snapper Vera Cruz

Pan Seared with Olives, Peppers, in a Tomato Sauce with Spanish Rice

Pork Loin

Roast Pork Loin with Port Mushroom Glaze served with Herb Roasted Potatoes

London Broil

Marinated Flank Steak thinly sliced served with Cabernet Wine Sauce and Garlic Mashed Potatoes

Santa Maria Tri-Tip

Marinated Tender Tri-Tip with Fingerling Potatoes

Cheese Filled Manicotti

with a Zesty Marinara and Alfredo Sauce

Grilled Polenta Medallions

with Gorgonzola Gratin and assorted Seasonal Vegetables

Eggplant Parmesan

with Garlic Marinara and Mozzarella Cheese

Vegetarian Wellington

Portobello Mushroom and Marinated Grilled Vegetables wrapped in Puff Pastry, served with Red Pepper Coulis

Entrée Choices – Packages 3-4

Petite Filet of Beef

Petite Filet of Beef with Bleu Cheese Crust, served with Port Wine Sauce and Duchess Potatoes

Tenderloins of Beef

Twin Medallions of Beef on Garlic Toast, drizzled with Porcini Cream Sauce served with Duchess Potatoes

New York Strip Steak

New York Strip with Sautéed Mushrooms and Onions served with Garlic Mashed Potatoes

Blackened Mahi Mahi

Grilled Mahi Mahi Fillet Served with Cilantro Pesto Rice

Chicken Roma and Garlic Prawns

Chicken Medallions Stuffed with Artichokes, Sun dried Tomatoes and Roasted Pine Nuts and Three Jumbo Garlic Prawns served with Angel Hair Pasta

Filet Mignon and Drunken Shrimp

Thick Cut of Filet Mignon, Char-Broiled and Jumbo Prawns in a Drunken Shrimp Sauce served with Garlic Mashed Potatoes

Vendors/Kids Meals

Vendors will receive the adult entree only

Packages 1 and 2 - \$15.00

Packages 3 and 4 - \$25.00

Kids Meal options for those under 10 are:

Chicken Tenders with French Fries and Fruit Cup - \$15.00

Hamburger with French Fries and Fruit Cup - \$15.00

Spaghetti with Marinara Sauce and Fruit Cup - \$15.00

Wedding Buffet Choices

Choice of Three Salads

Crisp Garden Salad with Two Dressing

Marinated Grilled Vegetable Platter

Mediterranean Pasta Salad

Mandarin Chicken Salad

Seafood Pasta Salad

Sliced Tomatoes, Buffalo Mozzarella and Chopped Basil

Drizzled with Extra Virgin Olive Oil

Panache of Seasonal Fruit

Choice of Entrées

Rosemary Chicken Breast

Chicken Dijon with Dijon Cream Sauce

Grilled Salmon with Lemon Beurre Blanc

Red Snapper Vera Cruz

Roast Pork Loin with Braised Red Cabbage

Roast Turkey with Sage Dressing

London Broil with Cabernet Mushroom Sauce

Marinated Southwest Tri-Tip Steak

Stuffed Manicotti

Choice of Two Starches

Rice Pilaf

Herb-Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Orzo Pasta

Penne Pasta Alfredo

Buffet Includes: Seasonal Market Vegetables, Warm Rolls and Butter, Brewed Coffee, Decaffeinated and Tea

Hors d'oeuvres & Reception Presentations



Selections Included in Packages

Chilled Hors d'oeuvres

\$125.00 per 50 pieces

Assorted Finger Tea Sandwiches
Gingered Shrimp on
Belgian Endive
Smoked Salmon on Rye Rounds
with Dijon Creme
Turkey, Ham, Beef or Vegetarian
Lavosh Pinwheels
Rosemary Polenta Rounds with
Tomato Basil
Salmon Mousse Crostini
Brie & Date Profiterole

Hot Hors d'oeuvres

\$125.00 per 50 pieces

Chicken or Beef Satay
Mini Crab Cakes with Sherry
Cayenne Aioli
Spring Rolls with
Sweet & Sour Sauce
Spanakopita
Swedish-Style Meatballs
BBQ Meatballs
Crab-Stuffed Mushrooms with
Jalapeño Jack Cheese
Potstickers with Dipping Sauce
Assorted Dim Sum with a
Variety of Sauces
Crab Wontons
Spicy Buffalo Chicken Drumettes
Assorted Gourmet Quesadillas
Red Pepper and Cheddar
Cheese Empanadas
Mini Beef Wellington

Selections to Upgrade Your Reception

Hors d'oeuvres Items

\$150.00 per 50 pieces

Hot

Bacon Wrapped Scallops
Coconut Shrimp Tempura
Oysters Rockefeller

Chilled

Oysters on the Half Shell
Snow Crab Claws with
Cocktail Sauce
Jumbo Gulf Shrimp on Ice
with Lemon & Cocktail Sauce
Spiced Poached Prawns
wrapped in Cucumber
Ahi Tuna Tartare on Rye Rounds
Artichoke Buttons Stuffed
with Lobster Mousse
Red Potatoes with
Caviar and Vodka Crème Fraiche

Hors d'oeuvres Presentations

Assorted Domestic Cheese Tray with
Crackers and Sliced Baguettes
Serves 75 people: \$300.00
Serves 150 people: \$600.00

Vegetable Crudités with
Ranch Dressing
Serves 75 people: \$250.00
Serves 150 people: \$450.00

Panache of Seasonal Fruits
Serves 75 people: \$275.00
Serves 150 people: \$500.00

Marinated Grilled Vegetables with
Chipotle Dipping Sauce
Serves 75 people: \$300.00
Serves 150 people: \$600.00

Pretzels or Party Mix
Potato Chips and Dip
Mixed Nuts
Tortilla Chips and Salsa
\$15.00 per bowl

Beverage Arrangements & Catering Policies



ITEM	Host Bar	Cash Bar
House Brand Cocktails	\$4.50	\$5.00
Premium Brand Cocktails . . .	\$5.00	\$5.50
Specialty Drinks/Liqueurs . . .	\$5.50	\$6.00
House Wine by the glass	\$4.25	\$4.75
Premium Wine by the glass . .	\$5.00	\$5.50
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$4.25	\$4.75
Soft Drinks/Bottled Waters . .	\$2.00	\$2.50

- Host bar is where the host of the function pays the bar tab based on what is consumed by the guests. Sales tax and service charge are not included.
- Cash bar is where the guests pay for their own drinks. Sales tax is included and a tip jar will be displayed.
- You can set a limit on the amount of hosted bar service then the bar turns over to cash basis.

Hosted Bar

\$11.00 per person for the first hour
\$6.00 per person for each additional hour
Includes unlimited house brand cocktails, wine, domestic and imported beer, soda and waters

Hosted Non-Alcoholic Bar

\$5.00 per person for the first hour
\$3.00 per person for each additional hour
Includes unlimited soda, waters, non-alcoholic beer and juices.

Non-Alcoholic Beverages

Citrus Punch/Lemonade/Hot Cider (25 portions)
\$30.00 per gallon

Sparkling Cider
\$25.00 per bottle

Wine Selection

House Wines

Cabernet Sauvignon, White Zinfandel, Merlot or Chardonnay
\$25.00 per bottle

Premium Wines

Cabernet Sauvignon, White Zinfandel, Merlot or Chardonnay
\$35.00 per bottle

House Champagne

\$25.00 per bottle

Premium Champagne

\$35.00 per bottle

Bottles of Wine and Champagne serve an estimated 5 glasses and are charged on consumption based on opened bottles

See back for Catering Policies

Catering Policies

The success of your event is important to us! In order to assure you of a professional, memorable and successful event, we ask that you review these policies. If you have any questions, please review them with our wedding consultant.

1. Finalizing Your Event

This will be done at a finalizing appointment 6-9 weeks prior to your event. Timing of the event, set-up of the room, food and beverage arrangements are all decided at this meeting. A banquet event order, estimated invoice and room diagram will be sent to you following this appointment for your approval, which will need to be signed and returned.

2. Deliveries

ALL deliveries to the hotel must be coordinated with the wedding consultant.

3. Multiple Entrées

Should multiple entrées be selected to serve your guests, you will be required to provide menu cards for your guests.

4. Guarantee

The final guest guarantee is due 5 business days prior to your wedding. The guarantee number or the final number of meals served, whichever is greater, is the number that will be charged.

5. All prices are subject to current sales tax and service charge.

6. Final Payment

The hotel does not allow billing for social functions. Final estimated payment is due prior to your event. A deposit will be required for charges that may occur during the function. This can be with a credit card or the initial deposit you paid. Should no additional charges occur during the event, the deposit will be returned.

7. Decorations

The hotel does not allow fog machines, glitter, confetti, open flame candles or fresh rose pedals.

8. Food and Beverage Regulations

No outside food or beverages are allowed, with the exception of celebration cakes. No food is allowed to be taken out of the hotel. Service charges may apply for any specialty food or beverage vendors.