

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

Non-Alcoholic Libation

Served Entrée or Two Entrée Buffet

One Served Starter or Two Buffet Starters

Entrée Selection(s)

Seasonal Market Vegetables

Warm Rolls and Butter

Brewed Regular and Decaffeinated

Coffee and Tea

Champagne or Sparkling Cider Toast

Personalized Cake Cutting Service

Tulips & Tenderness

Package Two

Reception

Non-Alcoholic Libation

Assorted Cheese and Cracker Display

Seasonal Fruit Display

Served Entrée or Two Entrée Buffet

One Served Starter or Two Buffet Starters

Entrée Selection(s)

Seasonal Market Vegetables

Warm Rolls and Butter

Brewed Regular and Decaffeinated

Coffee and Tea

Champagne or Sparkling Cider Toast

-and-

Glass of House Wine with Meal

Personalized Cake Cutting Service

Roses & Romance

Package Three

Reception

One Hour House Bar Service

(Including cocktails, beer, wine and sodas)

Non-Alcoholic Libation

Assorted Cheese and Cracker Display

Seasonal Fruit Display

Served Entrée or Three Entrée Buffet

One Served Starter or Two Buffet Starters

Entrée Selection(s)

Seasonal Market Vegetables

Warm Rolls and Butter

Brewed Regular and Decaffeinated

Coffee and Tea

Champagne or Sparkling Cider Toast

-and-

Glass of House Wine with Meal

Personalized Cake Cutting Service

Coffee Bar

Lilies & Love

Package Four

Reception

Two Hour House Bar Service

(Including cocktails, beer, wine and sodas)

Non-Alcoholic Libation

Four Butler Passed Hors d'Oeuvres

Served Entrée or Three Entrée Buffet

One Served Starter or Two Buffet Starters

Entrée Selection(s)

Seasonal Market Vegetables

Warm Rolls and Butter

Brewed Regular and Decaffeinated

Coffee and Tea

Champagne or Sparkling Cider Toast

-and-

Glass of House Wine with Meal

Personalized Cake Cutting Service

Coffee Bar with Chocolate

Covered Strawberries

	Served Entrée	Two Entrée Buffet
Lunch	\$40.00	\$45.00
Dinner	\$45.00	\$50.00

	Served Entrée	Two Entrée Buffet
Lunch	\$50.00	\$55.00
Dinner	\$55.00	\$60.00

	Served Entrée	Three Entrée Buffet
Lunch	\$65.00	\$70.00
Dinner	\$75.00	\$80.00

	Served Entrée	Three Entrée Buffet
Lunch	\$80.00	\$85.00
Dinner	\$85.00	\$90.00

Ask for bar upgrades, liquor and wine lists.

See back for Brunch options

Brunch/Breakfast Buffet Menus

Champagne Wedding Brunch Buffet

\$35.00 per person

(no substitutions)

Buffet Includes the Following

Chilled Orange, Grapefruit,
and Tomato Juice
Champagne
Seasonal Fruit Display
Assorted Cheese and Bread Display
Garden Salad with Dressing
Smoked Salmon Display
Antipasto Display

Market Vegetables
Crisp Bacon or Sausage
Bistro Potatoes
Breakfast Pastries
with Butter and Fruit 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.
Add \$100 for chef attended stations*)

Choice of Two of the Following

Fluffy Scrambled Eggs
Brioche French Toast
Golden Pancakes
Quiche Lorraine
Salmon with Lemon Buerre Blanc Sauce
Chicken Picatta

Gift Opening Breakfasts

Deluxe Continental Breakfast

\$13.95 per person

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

American Breakfast Buffet

\$16.95 per person

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

Served Entrée Menu Choices



Starter Choices

Packages 1-4

House Salad

Mixed Field Greens, Carrot, Cucumber and Tomato with Choice of Dressings

Spring Salad

Baby Arugala with Tomato Confit, Fontina Cheese and Walnut Tarragon Dressing

Spinach Salad

Baby Spinach and Red Oak Greens with Chopped Egg, Vidalia Onion, Mushrooms and Crisp Bacon with Sherry Vinaigrette

Packages 3-4

Caprese Salad

Vine-ripe Yellow and Red Tomatoes, Buffalo Mozzarella Cheese, Basil, Balsamic Reduction and Extra Virgin Olive Oil

Chilled Champagne Melon Soup

*Citrus Poached Shrimp
Mizuna and Frissee Salad with Mandarin Oranges and Daikon Radish*

Entrée Choices – Packages 1-4

Pesto Chicken

Pesto Marinated Breast of Chicken topped with Tomato and Mozzarella Served with Orzo Pasta and Market Vegetable

Bronzed Tilapia

Tender Tilapia Dusted with Curry and Cumin Served with Orange-Tomato Israeli Cous Cous and Roasted Vegetables

Chicken Piccata

Grilled Boneless Breast of Chicken Served on Angel Hair Pasta with Creamy Lemon Caper Sauce and Market Vegetables

Chicken Bayou

Spiced Chicken Breast Served with Spicy Corn Cream, Red Beans, Rice and Sauteed Haricot Vert

Pecan Salmon

Seared Salmon Filet Served with Pecan Cranberry Rice topped with Northwestern Berry Sauce and Market Vegetables

Apricot Rubbed Pork Loin

Lean Pork Loin Served with Pan Au Jus, Roasted Potatoes and Market Vegetables

Flat Iron Steak

Marinated Grilled Steak with Madeira Demi-glace Served with Horseradish Mashed Potatoes and Market Vegetables

Southwest Tri-Tip Steak

Tender Grilled Marinated Steak Served with Chateau Potatoes and Market Vegetables

Stuffed Shells

Pasta Shells Stuffed with Ricotta and Domestic Cheeses, Parsley, Roasted Garlic Topped with Rose Sauce Served with Market Vegetables

Vegetarian Wellington

Portobello Mushroom and Marinated Grilled Vegetables Wrapped in Puff Pastry Served with Red Pepper Coulis

Roasted Vegetable Polenta

Polenta Rounds topped with Roasted Vegetables and Pesto Butter Served with Market Vegetables

Eggplant Parmesan

Lightly Breaded and Baked Eggplant Topped with Garlic Marinara and Mozzarella Cheese Served with Market Vegetables

Entrée Choices – Packages 3-4

Cornish Game Hen

Earl Grey Infused Semi-boneless Hen Served with Sun-Dried Cherry Barley Risotto and Market Vegetables

Caribbean Red Snapper

Steamed Snapper Filet with Zesty Jamaican Rum Butter Sauce Served with Plantain Rice and Market Vegetables

Pacific Cod Veronique

White Pacific Cod Served with a Light Champagne Grape Sauce with Crab Potato Pancakes and Braised Fennel

Hoisin Braised Short Ribs

Slow Braised Beef Short Ribs Served with Steamed Rice and Stir Fried Vegetables

Pork Flat Iron

Tender Pork Flat Iron Steak Topped with a Petite Syrah Shallot-Peppercorn Sauce Served with Saffron Barley Rice Pilaf, Broccolini and Baby Carrots

Vendor Meals

\$25.00

Vendor will receive the adult entree **only**

Entrée Choices – Package 4 Only

Petite Filet of Beef

Grilled Filet with Bleu Cheese Crust and Perigeaux Served with Potato Gratin and Market Vegetables

Rack of Lamb

Dijon Rubbed and Herb Crusted Lamb Served with Wild Rice Blend and Roasted Vegetables

Herb Roasted Halibut

Roasted Filet of Halibut with White Truffle Sauce Served with Lobster Mashed Potatoes and Butter Braised Asparagus

Pacific Salmon and Scallops

Seared Salmon Filet and Seared Sea Scallops Served with Lobster Ravioli with Sautéed Rapini

Filet Mignon and Shrimp

Grilled Petite Filet with Blackberry Demi-glace and Apricot Butter Poached Shrimp Served with Three Cheese Polenta and Market Vegetables

Kids Meals

(10 and under only) \$15.00

Chicken Tenders with French Fries and Fruit Cup
Hamburger with French Fries and Fruit Cup
Cheese Pizza and Fruit Cup

Wedding Buffet Choices

Choice of Starters

House Salad with Choice of Dressings
Marinated Grilled Vegetable Display
Soup Du Jour
Antipasto Display
Seafood Pasta Salad
Black Bean and Roasted Corn Salad
Caprese Salad
Seasonal Fruit Display

Choice of Entrées

Pesto Chicken
Mediterranean Chicken
Apricot Pork Loin
Caribbean Red Snapper with Jamaican Rum Butter
Grilled Salmon with Lemon Beurre Blanc Sauce
Roast Turkey with Sage Dressing
London Broil with Port Reduction
Southwest Tri-Tip Steak
Ricotta Stuffed Shells with Rose Sauce

Choice of Two Starches

Wild Rice Blend
Herb-Roasted Red Potatoes
Garlic Mashed Potatoes
Orzo Pasta with Basil and Cherry Tomatoes
Bowtie Pasta with Pesto Cream Sauce

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

Hors d'Oeuvres & Reception Presentations



Selections Included in Packages

Chilled Hors d'Oeuvres

\$150.00 per 50 pieces

Seasonal Fruit Brochette
Smoked Salmon on Rye Rounds
Red Potatoes with Caviar
and Crème Fraîche
Turkey, Ham or Vegetarian
Lavosh Pinwheels
Salmon Mousse Crostini
Tuna Poke on Rice Crackers
Beef Tenderloin Canape
Fig and Gorgonzola Wrapped
with Prosciutto
Duck Canape

Hot Hors d'Oeuvres

\$150.00 per 50 pieces

Assorted Mini Quiche
Brie, Bacon and Sweet Onion
Phyllo Purse
Mini Crab Cakes with
Sherry Cayenne Aioli
Shrimp Wontons with
Sweet & Sour Sauce
Spanakopita
Teriyaki Chicken on Sugar Cane
Jerk Pork Loin Satay
Crab-Stuffed Mushrooms
Herb Breaded Artichoke
Hearts with Goat Cheese
Spring Rolls
Chicken Satay
Mini Beef Wellington

Selections to Upgrade Your Reception

Hors d'Oeuvres Items

\$175.00 per 50 pieces

Hot

Bacon Wrapped Scallops
Coconut Shrimp Tempura
Green Lip Mussels Casino
Oysters Rockefeller

Chilled

Oysters on the Half Shell
with Cocktail Sauce and Lemon
Snow Crab Claws with
Cocktail Sauce and Lemon
Jumbo Gulf Shrimp with
Cocktail Sauce Lemon

Hors d'Oeuvres Presentations

Antipasto Display
Serves 75 people: \$200.00
Serves 150 people: \$400.00

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

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

Seasonal Fruit Display
Serves 75 people: \$275.00
Serves 150 people: \$500.00

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

Pretzels or Party Mix
Potato Chips and Dip
Mixed Nuts
Tortilla Chips and Salsa
\$17.00 per bowl
Guacamole add \$3.00 per bowl

Beverage Arrangements & Catering Policies



ITEM	Host Bar	Cash Bar
House Brand Cocktails	\$5.50	\$6.50
Call Brand Cocktails	\$6-7.00	\$7-8.00
Premium Brand Cocktails . . .	\$7-9.00	\$8-10.00
House Wine by the glass	\$5.50	\$6.50
Call Wine by the glass	\$6.00	\$7.00
Premium Wine by the glass . .	\$7.00	\$8.00
Domestic Beer	\$4.25	\$5.25
Imported Beer	\$4.50	\$5.50
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 and sales tax is included
- You can set a limit on the amount of hosted bar service then the bar turns over to cash basis.

Hosted Bar Service

House Bar

\$13.00 per person for the first hour
 \$8.00 per person for each additional hour
Includes house brand cocktails, wine, domestic and imported beer, soda and bottled waters

Call Bar

\$16.00 per person for the first hour
 \$11.00 per person for each additional hour

Premium Bar

\$19.00 per person for the first hour
 \$14.00 per person for each additional hour

Non-Alcoholic Bar

\$7.00 per person for the first hour
 \$5.00 per person for each additional hour
Includes soda, bottled waters, non-alcoholic beer and juices.

Beverage Stations

25 portions per gallon

Citrus Punch/ Lemonade/ Hot Cider

\$30.00

Mint-Strawberry Lemonade

\$30.00

Tropical Twist

\$30.00

Champagne Punch

\$65.00

Cranberry –Pomegranate Bellinis

\$30.00

Citrus Sangria

\$65.00

Wine Selections by the Bottle

Tier One

La Terre Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel \$26
 Wycliff Sparkling Wine . . . \$27
 Martinelli's Sparkling Cider \$25

Tier Two

Beringer Napa Chardonnay \$30
 Nobilo Sauvignon Blanc . . \$32
 Beringer Cabernet \$30
 Beringer White Zinfandel . \$30
 Gloria Ferrer, Brut Sparkling Wine \$35

Tier Three

Rodney Strong Chalk Hill Chardonnay \$40
 Ferrari-Carrano, Fume . . . \$35
 Chalk Hill Sauvignon Blanc \$50
 Gloria Ferrer Pinot Noir . . \$45
 Fransiscan Cabernet \$50
 Ferrari-Carrano Merlot . . . \$50
 Mumm, Chef de Caves, Sparkling Wine \$40

Bottles of wine and champagne serve an estimated 4 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 credit card will be required for charges that may occur during the function. Should no additional charges occur during the event, the credit card not be charged.

7. Decorations

The hotel does not allow fog machines, glitter, confetti, open flame candles or fresh rose pedals. All decorations must have the prior written approval of Hotel and must conform to all applicable governmental fire ordinances and cannot be tacked or taped to walls or ceilings.

8. Food and Beverage Regulations

Outside food or beverages cannot be brought into or taken out of the Hotel's function space by the Patron on any of the Patron's guests. An exception is made for celebration cakes, wine and/or champagne. Corkage fees will be applicable to all opened bottles.

9. Bar Service

The Handlery Hotel & Resort is insured, licensed, and certified to serve alcohol. Minors will not be served. The hotel reserves the right to terminate the event and/or bar service at any time due to non-compliance with Hotel policies and/or terms under the contract. Attendees will be requested to leave the premises immediately if they are visibly intoxicated or if they are under 21 years of age and show any signs of alcohol consumption. Per the contract, the Patron will still be responsible for the contracted bar specifics and/or minimums.