Morning Ceremony & Reception

Chandler Hill
A MISSOURI STATE OF MIND WINE
MORNING CEREMONIES

Private Morning Ceremony Only:

You will have access to a private Bridal Room upstairs and the ceremony location to begin setting up decor at 9:00 am. Your private ceremony will begin at 10:00 am, with time for Wedding Party and Family photos before the winery opens to the public at 11:00 am. You will also be provided with an in-house coordinator to direct and assist the processional.

Your reception will follow the ceremony with reserved seating (while we are open to the public) and designated service staff for up to 80 guests. Chandler Hill provides white linens, white napkins, tables, chairs, glassware, silverware and china for your reception. Your in-house coordinator will also assist you with selecting a menu from our catering selections.

Please contact us at (636) 798.2675 or events@chandlerhillvineyards for updated availability, additional information or to set up an appointment to tour the winery with one of our in-house Event Managers!
APPETIZERS

Caprese Skewers
25 pieces
Fresh mozzarella and cherry tomatoes drizzled with pesto oil

Antipasto Skewers
25 pieces
Marinated artichoke, red bell peppers, salami, and kalamata olive

Fresh Fruit Platter
per person
Seasonal fruit served with housemade dipping sauce

Artisan Cheese Platter
per person
Served with crostini, lavash, fresh fruit

Sausage & Cheese Display
per person
Served with crostini, lavash, fresh fruit

Gourmet Sausage & Cheese Display
per person
Served with crostini, lavash, fresh fruit and nuts accompanied with sauces

Tomato, Basil & Mozzarella Bruschetta
25 pieces
Tomato and basil tossed in olive oil finished with mozzarella served on a crostini

Pretzel Bites
25 pieces
Served with smoked bacon & whole grain mustard sauce

Toasted Ravioli
25 pieces
Served with housemade marinara

Cocktail Meatballs
25 pieces
In a spicy marinara sauce

Cheeseburger Sliders
25 pieces

Homemade Pizzas
per pizza
8 slices per pizza - Sausage, cheese, pepperoni

Crab Cakes
25 pieces
Crab meat blended with bread crumbs, milk, mayonnaise, eggs and our house seasonings
BREAKFAST & BRUNCH
Served with chilled OJ, Cranberry, Coffee and Hot Tea

Breakfast Assortment Buffet
Assorted Breakfast Breads, Croissants, Muffins, Fresh Fruit Display, Granola and Yogurt

Breakfast Buffet
Vegetable Quiche, Belgian Waffles, Breakfast Potatoes, Smoked Bacon or Sausage, Biscuits and Gravy, Fresh Fruit Display

Brunch Buffet
Sausage & Cheddar Strata, Wine Country Potatoes, Smoked Bacon or Sausage, Belgian Waffles, Mini Sandwiches (turkey, ham and chicken salad), Fresh Fruit Display, Sausage & Cheese Display, Shrimp Cocktail

LUNCHEON BUFFET
Accompanied with Water, Tea, and Lemonade Station

Appetizer Buffet
Sausage & Cheese Display, Caprese Skewers, Pretzel Bites with Cheese, Cocktail Meatballs, Chicken Wings (hot or BBQ), Pizza (Cheese, Sausage or Pepperoni)

Vineyard Buffet
Assorted Mini Sandwiches (ham, turkey and chicken salad), Sausage & Cheese Display, Tomato Basil and Mozzarella Bruschetta, Strawberry Spinach Salad, Fresh Fruit Display, Housemade Chips, Assorted Mini Desserts

BBQ Buffet
Ribs, Shredded Beef, or Pulled Pork, Market Salad (mixed greens, blue cheese crumbles, dried cranberries, candied walnuts with balsamic dressing), Roasted Potato Salad, Baked Beans, Mac and Cheese, Cornbread and Coleslaw

Italian Buffet
Roasted Chicken Breast (finished with Chardonnay cream sauce), Caprese Pasta Salad, Angel Hair Pasta with Garlic Butter Sauce, Green Beans, and Wine Country Salad with Italian Rolls and Butter
BAR PACKAGES & SERVICES

Cork
Standard three white and three red non-reserve wines chosen by our Sommelier, domestic bottle beer and 1st Tier beers by Perennial Artisan Ales

Barrel
Svedka Vodka, Seagrams Gin, Cruzan Rum, Jim Beam Bourbon, Cimarron Tequila

Vineyard
Absolute Vodka, Beefeater Gin, Cruzan Silver & Spiced Rum, Jim Beam Bourbon, Old Overholt Rye, Cimarron Tequila

Proprietor
Includes Wine Service during dinner with 1 white and 1 red wine
Choice of Stoli Vodka or Tito’s Vodka, Hendricks Gin, Makers Mark Bourbon, Old Overholt Rye, Jameson Irish Whiskey, Cimarron Tequila, Glenlivet Scotch, Cruzan Silver & Spiced Rum, Tier 1 & 2 beers by Perennial Artisan Ales

*All Packages include three white and three red non-reserved wines (subject to change based on availability), domestic bottle beer, and all craft draft beers

A LA CARTE
Champagne Toast
Wine Service
Beer & Wine Satellite Bar

HIS & HERS DRAFT COCKTAILS
Batched and kegged by our bar manager/sommelier
2 Classic Cocktails
2 Craft Specialty Cocktails