



Chandler Hill Vineyards  
*Weddings*



# *The Wedding Planning Timeline*

## **4-6 Months Out**

### **Detail Meeting/Menu Tasting:**

An initial meeting 4-6 months prior to the date to create the vision & taste through the menu. We'll discuss:

- Floor plan
- Design options
- Menu planning featuring a complimentary tasting
- Timeline planning & day of details
- Development of checklist for wedding day

## **Month of Wedding:**

Final meeting to ensure everything is in order and finalize the Wedding Day Checklist.

## **Rehearsal:**

- One hour
- Coordinator runs through rehearsal with couple and wedding party.
- Bring all decor to allow for a stress free wedding day!

## **Wedding Day:**

Coordinator will be present from arrival to dancing to make sure you have a seamless wedding day.



# Venue Amenities

*\*Chandler Hill Vineyards is open to the public until 5pm\**

## Day of Wedding Amenities: 11am-11pm

- Bride & groomsmen suites for the wedding party to get ready
- Access to winery property the entire day (11am-11pm) for Photos:
  - Favorite photo spots:
    - The Grey House
    - Vineyards
    - Gravel Road
    - The Lake
    - The Balcony

## The Ceremony

- Up to 250 chairs
- Arbor for ceremony
  - Wood arbor - complimentary
  - White arbor - rental fee

## The Reception

- Seating for up to 250 guests (150 seated indoor & 100 seated outdoor on covered patio)
- Linens & napkins included
- Votive candles, floating candles & pillar candles
- Gold or silver chargers
- China, flatware, water glasses & any additional stemware included
- Option to rent gold silverware: Priced per set





# Wedding Party Day of Lunch Options

## Wedding Party Lunch

### 1. Sandwich Trays

*Choose 3 finger sandwiches*

- Turkey | Harvarti Cheese
- Ham | Swiss
- Roast Beef | Cheddar
- Veggie Wrap

### 2. Charcuterie Board

- 4 speciality meats
- 4 speciality cheeses
- Dried fruits
- Nuts
- Crackers

### 3. Seasonal Fresh Fruit Tray

### 4. Pretzels Bites

*Served with bacon mustard cheese sauce*

## Sizes & Pricing

### Sandwich Trays

- Small: 21 sandwiches
- Large: 41 sandwiches

### Charcuterie, Fruit & Pretzel Bites

- Small
- Large







## Entrée Packages

*\*Vegetarian/Vegan options available, see page 8.*

*\*Pricing per person is for buffet OR plated.*

*\*All steaks are prepared medium rare unless specified.*



## The Chardonnay

Choose the Following:

- 2 Appetizers Under \$45
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Choose 2 of the Entrées below

### *Chicken Marsala*

Sautéed chicken breast finished with a mushroom marsala wine sauce.



*Chicken Marsala*

### *Salmon*

Pan seared Atlantic salmon with an almond crust, served with a lemon-herb butter.

### *Roasted Pork Loin*

Milk & honey marinated pork loin finished with an apple bourbon glaze.

## The Pinot

Choose the Following:

- 2 Appetizers Under \$65
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Choose 2 of the Entrées below

### *Roasted Chicken*

Herb marinated chicken breast, oven-roasted, finished with a chardonnay cream sauce.



*Bacon Wrapped Pork Medallions*

### *Grilled Sirloin*

Certified Angus Beef sirloin steak served with whiskey butter.

### *Grilled Mahi Mahi*

Topped with housemade fruit salsa.

### *Bacon Wrapped Pork Medallions*

Grilled bacon wrapped Berkshire pork loin filets, finished with mushroom-honey sauce.



## The Cabernet

Choose the Following:

- 3 Appetizers (1 Passed)
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Choose 2 of the Entrées below

### *Chicken Flamingo*

Rolled in Italian bread crumbs & stuffed with smoked gouda, tomato and spinach, finished with a roasted red pepper cream sauce.



*Chicken Flamingo*

### *Halibut*

Pan seared & served with a roasted red pepper cream sauce.

### *New York Strip*

12 oz Certified Angus Beef strip steak finished with black pepper whiskey butter.

### *Tenderloin Filet*

Grilled center-cut tenderloin filet finished with Cabernet demi-glace.

## The Reserve

Choose the Following:

- 3 Appetizers (2 Passed)
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Choose 2 of the Entrées below

### *Chilean Seabass*

Seared sea bass with a crab hollandaise.



*Tenderloin Oscar*

### *Tenderloin Oscar*

8 oz tenderloin served with blue crab truffle cream sauce.

### *Prime Rib*

Slow roasted herb & garlic marinated Certified Angus Beef ribeye served with horseradish cream.

### *Surf and Turf*

4 oz Maine lobster served with drawn butter & 4 oz beef tenderloin topped with truffle cream sauce

## *Vegan, Vegetarian & Children's Selections*

### ***Vegetable Lasagna***

Roasted portobello, red and green pepper, red onion, summer squash, baby spinach and rustic tomato sauce, layered with hand made pasta, topped with mozzarella blend.

### ***Tortellini***

White and green spinach tortellini in an alfredo cream sauce.

### ***Grilled Vegetable Platter (vegan)***

Red and green pepper, summer squash, red onion and portobello mushroom, over risotto tossed with baby spinach, garlic and olive oil.

### ***Kids Meal***

Chicken tenders, fries & fresh fruit served with ketchup.

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## *Cold Appetizers*

*\*Appetizers included in food packages are served at a quantity of one per guest*

### ***Tomato, Basil & Mozzarella Bruschetta:***

***25 pieces | 50 pieces***

Crostini topped with melted mozzarella, cherry tomato and basil with a balsamic glaze.

### ***Caprese Skewers: 25 pieces***

Fresh mozzarella and cherry tomatoes drizzled with pesto and balsamic glaze.

### ***Seasonal Fresh Fruit with Berries: Per person***

Seasonal fresh fruit served with housemade dipping sauce.

### ***Jumbo Shrimp Cocktail Platter: 100 pieces***

Seasoned shrimp over ice, with lemon wedges.

### ***Charcuterie Board: Per person***

Served with crostini, fresh berries, dried fruit and candied nuts.





# Hot Appetizers

*\*Appetizers included in food packages are served at a quantity of one per guest.*

## **Pretzel Bites:** 25 pieces

Served with a bacon mustard cheese sauce.

## **Toasted Ravioli:** 25 pieces

Served with housemade marinara.

## **Cocktail Meatballs:** 25 pieces

In a marinara sauce topped with parmesan.

## **Stuffed Mushrooms:** 25 pieces

Spinach and sausage filled mushroom cup.

## **Mushroom Duxelle Cups:** 25 pieces

Seasoned mushrooms with shallots, garlic and boursin filled in a phyllo cup.

## **Truffle Arancini:** 25 pieces

Risotto, parmesan and mushroom coated in breadcrumbs and fried.

## **Spanakopita:** 25 pieces

Spinach and artichoke served in a phyllo crust.

## **Cheeseburger Sliders:** 25 pieces

Mini burgers with American cheese on Hawaiian rolls.

## **Crab Cakes:** 5 pieces

Crab meat blended with bread crumbs, mayonnaise, eggs and house seasonings.

## **Bacon Wrapped Gorgonzola Stuffed Dates:** 25 pieces

Blue cheese stuffed dates wrapped with bacon and baked.

## **Beef Wellington:** 25 pieces

Beef & mushroom wrapped with a puff pastry dough & baked.

## **Bacon Wrapped Apples:** 25 pieces

Granny smith apple tossed in brown sugar and spices, wrapped in hickory smoked bacon.

## **Pancetta Wrapped Shrimp:** 25 pieces

Baked pancetta wrapped jumbo shrimp seasoned with smoked paprika.

## **Cranberry Brie Tartlets:** 25 pieces

Dried cranberries and brie in a phyllo cup.



## Entrée Sides

### Salad Options - select one

#### *Market Salad*

Mixed greens, dried cranberries, toasted pecans and blue cheese with balsamic vinaigrette, served with a dinner roll.

#### *Caesar Salad*

Fresh romaine lettuce with homemade croutons and freshly grated parmesan cheese, served with a dinner roll.

#### *Spinach Berry Salad*

Baby spinach with seasonal berries, candied walnuts and feta cheese with balsamic vinaigrette, served with a dinner roll.

### Starch - select one

*Whipped Potatoes*

*Boursin Smashed Red Potatoes*

*Sweet Potato Soufflé with Bourbon Pecan Glaze*

*Creamy Parmesan - Thyme Polenta*

*Smoked Gouda Chipotle Grits*

**Additional \$1 per guest**

*Saffron Havarti Risotto*

*Wild Mushroom Ravioli*

*Truffle Roasted Mushroom Risotto with Parmesan*

*Twice Baked Potato*

### Vegetable - select one

*Asparagus Spears with Lemon Butter*

*Broiled Roma Tomatoes*

*Roasted Root Vegetables*

*Roasted Broccolini*

*Brussels Sprouts with Onions & Bacon*

*Fresh Green Beans with Garlic Butter*

**Additional \$1 per guest**

*Pancetta Wrapped Asparagus*

*Green Bean Bundles*



## Bar Packages & Services

### Cork

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

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### Barrel

#### Cork package plus:

Svedka Vodka, Seagrams Gin, Sailor Jerry (Dark) Rum, Barton (Silver) Rum, Jim Beam Bourbon & Corralejo Tequila.

*All packages include three white & three red non-reserve wines & bottled domestic beer.*

*Non alcoholic bar is available (anyone under 21).*

*All package selections subject to change based on availability.*



## Bar Packages & Services (cont.)

### Vineyard

#### Cork package plus:

Absolut Vodka, Beefeater Gin, Sailor Jerry (Dark) Rum, Barton (Silver) Rum, Jim Beam Bourbon, Old Overholt Rye, Corralejo Tequila.

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### Cellar

#### Cork package plus:

Choice of Stoli Vodka or Deep Eddy Vodka, Hendricks Gin, Makers Mark Bourbon, Old Overholt Rye, Jameson Irish Whiskey, Corralejo Tequila, Glenlivet Scotch, Sailor Jerry (Dark) Rum, Barton (Silver) Rum, 1st Tier & 2nd Tier beers by Perennial.

**Includes Wine Service during dinner with 1 white & 1 red**

*All packages include three white & three red non-reserve wines & bottled domestic beer.*

*Non alcoholic bar is available (anyone under 21).*

*All package selections subject to change based on availability.*





## Bonus Options

### A La Carte Bar Options

*Champagne Toast* - Priced per person

*Wine Service* - Priced per person

*Beer & Wine Satellite Bar* - 2 hours

*Beer, Wine & Spirits Satellite Bar* - 2 hours

*Champagne Wall*

*Extra 15 Minute Bar* - Priced per person

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### His & Hers Cocktails

*2 Classic Cocktails* - Priced per person

*2 Craft Specialty Cocktails* - Priced per person

Crafted by our Sommelier

Only available with Barrel, Vineyard & Cellar

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### Reception Bonus Options

*Passed Appetizers*

*Fireworks:*

- 8-10 minutes or
- 13-15 minutes

*Chocolate Fountain*

Marshmallows, bananas, strawberries and pretzels.

*S'mores Bar*

Display table with marshmallows, graham crackers and Hersey's chocolate.





## Decor Items

### Complimentary Items

1. Arbor  
*Wood or white (Rental fee for white arbor)*
2. Linens & Napkins Included
3. Votive candles, floating candles & pillar candles
4. Chargers  
*Gold or silver*
5. China, flatware, water glasses & any additional stemware  
*Add Gold Flatware - Priced per set*

### Linen & Napkin Colors:

- |         |                |                |                  |
|---------|----------------|----------------|------------------|
| • White | • Chocolate    | • Maize Yellow | • Sandalwood     |
| • Black | • Dusty Rose   | • Navy Blue    | • Seafoam Green  |
| • Ivory | • Forest Green | • Red          | • Teal           |
| • Beige | • Gold         | • Royal Purple | • Wedgewood Blue |
| • Blue  | • Grey         |                |                  |





# Sample Wedding Day Timelines

## ***With First Look***

11:00	Bridal Party Arrives
1:30	Groomsmen Arrive
2:30	First Look
3:00	Photos
6:00	Ceremony
6:30	Appetizers
6:50	Preset Salad
7:00	Announcements: Full Wedding Party
7:10	Welcome Speech
7:15	Speeches MOH & BM
7:25	Blessing
7:30	Entrees
8:00	Cake Cutting
8:10	Mother Son Dance
8:15	Father Daughter Dance
8:20	First Dance
8:25	Fireworks
8:30	Open Dance Floor
10:15	Last Call
10:30	Bar Closes
11:00	Reception Ends



## ***Without First Look***

11:00	Bridal Party Arrives
1:30	Groomsmen Arrive
6:00	Ceremony
6:30	Photos
6:30	Appetizers
7:20	Preset Salad
7:30	Announcements: Full Wedding Party
7:40	Welcome Speech
7:45	Speeches MOH & BM
7:55	Blessing
8:00	Entrees
8:30	Cake Cutting
8:40	Mother Son Dance
8:45	Father Daughter Dance
8:50	First Dance
8:55	Fireworks
9:00	Open Dance Floor
10:15	Last Call
10:30	Bar Closes
11:00	Reception Ends





Thank you for considering  
*Chandler Hill*

*We would be honored to host your special day!*

*Please reach out to our events department with any questions.*

events@chandlerhillvineyards.com

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(636) 798-2675



*Photography by:*

*Jessica Lauren Photography and Toni Raye Photography*