

HANDLERY
HOTEL

SAN DIEGO

Wedding Packages Include

RECEPTION

Mint Strawberry Lemonade
Seasonal Fruit Display
Imported & Domestic Cheese Display

DINNER SERVICE

COMPLIMENTARY CHAMPAGNE & SPARKLING CIDER TOAST

PROFESSIONAL CAKE CUTTING SERVICE

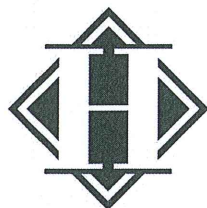
COFFEE BAR

Freshly Brewed Coffee
Whipped Cream
Rich Milk Chocolate Shavings
Cinnamon Sticks
Rock Candy Swizzle Sticks

COMPLIMENTARY GUEST ROOM FOR THE WEDDING COUPLE



SPLIT ENTRÉE CHOICES ARE CHARGED AT THE HIGHER PRICE
MAXIMUM OF THREE ENTRÉE SELECTIONS, 50 PERSON MINIMUM REQUIRED
PRICES ARE SUBJECT TO SERVICE CHARGE AND CALIFORNIA SALES TAX



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SAN DIEGO

Wedding Dinner Served

SALAD SELECTIONS

Served with Rolls & Butter

CHOPPED WEDGE SALAD

Iceberg Lettuce, Chopped Tomatoes, Crumbled Bacon,
Bleu Cheese Crumbles

SPRING SALAD

Baby Arugula, Tomato Confit, Fontina Cheese &
Walnut Tarragon Dressing

SPINACH SALAD

Baby Spinach and Red Oak Greens, Chopped Egg, Vidalia
Onion, Mushroom, Crisp Bacon & Sherry Vinaigrette

CAPRESE SALAD

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

ENTRÉE SELECTIONS

(priced per person)

CHICKEN SALTIMBOCCA

Sautéed Chicken Breast, Crispy Prosciutto Ham
Sage Demi-Glace, Saffron Risotto, Market Vegetables
Lunch \$38 Dinner \$46

CHICKEN FLORENTINE

Spinach, Pine nuts, Goat Cheese stuffed Chicken Breast
Orange Basil Rice, Market Vegetables
Lunch \$38 Dinner \$46

CHICKEN MORNAY

Grilled Chicken Breast, Crabmeat, Grilled Asparagus,
Mornay Sauce, Wild Rice Medley, Market Vegetables
Lunch \$40 Dinner \$47

CHEESE TORTELLINI PRIMAVERA

Tri-Colored Cheese Tortellini, Creamy Pesto Sauce
Roasted Vegetables, Freshly Grated Parmesan Cheese
Lunch \$38 Dinner \$46

MACADAMIA MAHI MAHI

Macadamia Nut Crusted Mahi Mahi, Mango Cream Sauce
Orange Basil Rice, Market Vegetables
Lunch \$40 Dinner \$47

CHAMPAGNE DILL SALMON

Seared Salmon, Champagne Dill Cream Sauce
Wild Rice Medley, Market Vegetables
Lunch \$40 Dinner \$47

NEW YORK STRIP STEAK

Grilled New York Strip, Burgundy Sauce
Sautéed Mushrooms, Onions
Garlic Mashed Potatoes, Market Vegetables
Lunch \$40 Dinner \$47

BACON WRAPPED TENDERLOIN

Grilled Beef Tenderloin, Bacon,
Green Peppercorn Sauce,
Au Gratin Potatoes, Market Vegetables
Lunch \$47 Dinner \$52

DUO ENTRÉE SELECTIONS

CHICKEN & SALMON

Grilled Chicken Breast, Port Sauce
Baked Salmon, Dill Cream Sauce
Nutmeg Mashed Potatoes, Market Vegetables
Lunch \$45 Dinner \$50

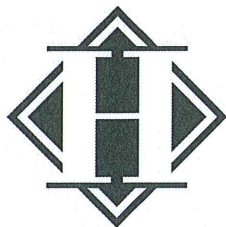
FILET MIGNON & SHRIMP

Grilled Petite Filet, Port Demi-Glace
Sautéed Prawns, Tarragon, Caper White Wine Sauce
Three Cheese Polenta, Market Vegetables
Lunch \$50 Dinner \$56

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MAXIMUM OF THREE ENTRÉE SELECTIONS, 50 PERSON MINIMUM REQUIRED

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Wedding Dinner Buffet

STARTER SELECTIONS

(SELECT THREE)

House Salad with Choice of Dressings
Marinated Grilled Vegetable Display
Spinach Salad, Bacon, Mushrooms, Red Onion
Seafood Pasta Salad

Black Bean & Roasted Corn Salad
Caprese Salad
Mediterranean Pasta Salad
Classic Caesar Salad

ACCOMPANIMENTS

(SELECT TWO)

Garlic Parsley Potatoes
Herb-Roasted Red Potatoes
Garlic Mashed Potatoes

Wild Rice Medley
Jasmine Rice Pilaf
Creamy Three Cheese Polenta

ENTRÉE SELECTIONS

PESTO CHICKEN
Chicken Breast, Creamy Pesto Sauce

CHICKEN TUSCANY
Chicken Breast, Roasted Tomato Sage Cream Sauce

MANGO MAHI MAHI
Grilled Mahi Mahi, Mango Cream Sauce

GRILLED SALMON
With Lemon Beurre Blanc

CHEESE TORTELLINI PRIMAVERA
Creamy Pesto Sauce, Oven Roasted Vegetables

THREE PEPPERCORN PORK LOIN
Garlic Crusted Roasted Pork Loin
Three Peppercorn Demi-Glace

LONDON BROIL
With Port Reduction

GRILLED TRI-TIP
Wild Mushroom Whiskey Sauce

ROAST PRIME RIB OF BEEF
With Au Jus
*Add \$3 per person
\$75 Chef Attendant Fee Applies

Market Vegetables, Rolls and Butter
Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

TWO ENTRÉE BUFFET

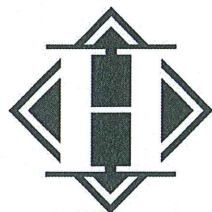
LUNCH \$42 PER PERSON

DINNER \$50 PER PERSON

THREE ENTRÉE BUFFET

LUNCH \$46 PER PERSON

DINNER \$54 PER PERSON



HANDLERY HOTEL

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Wedding Beverage Arrangements

WINE SERVICE

Enjoy a Glass of Wine with Dinner
House Wine - \$7 per person

BEVERAGE STATION

(up to five hours)
Sodas and Fruit Punch or Lemonade
\$6 per person for the evening

SPECIALTY DRINKS

NON-ALCOHOLIC

(Approximately 20 portions per gallon)
Citrus Punch
Mint-Strawberry Lemonade
Tropical Twist
\$50 per gallon

SPECIALTY DRINKS

WITH ALCOHOL

(Approximately 20 portions per gallon)
Champagne Punch
Margarita Punch
Mimosas
\$75 per gallon

HOSTED BAR ON CONSUMPTION

THE HOST PAYS FOR THE BAR TAB
BASED ON WHAT IS CONSUMED BY THE GUESTS

Well Cocktails -	\$7
Call Cocktails -	\$8
Premium Cocktails -	\$9
Specialty Drinks/Liqueurs	\$9-\$11
House Wine by the Glass	\$7
Domestic Beer	\$5
Premium Beer	\$6
Soft Drinks/Waters	\$3

SERVICE CHARGE & SALES TAX
APPLY TO HOST BAR CHARGES

BEER, WINE & SODA BAR

Beer, House Wine & Soda Only
\$10 per person for the first hour
\$6 per person for each additional hour

WELL HOUSE BAR

Well Brand Cocktails, House Wine,
Domestic and Imported Beer,
Soda and Bottled Waters
\$14 per person for the first hour
\$8 per person for each additional hour

CALL BAR

Call Brand Cocktails, House Wine,
Domestic and Imported Beer,
Soda and Bottled Waters
\$17 per person for the first hour
\$11 per person for each additional hour

PREMIUM BAR

Premium Brand Cocktails, House Wine,
Domestic and Imported Beer,
Soda and Bottled waters
\$20 per person for the first hour
\$14 per person for each additional hour

CASH BAR PRICING

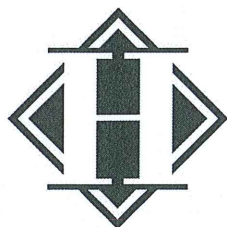
GUESTS PAY FOR THEIR OWN DRINKS

Well Cocktails -	\$8
Call Cocktails -	\$9
Premium Cocktails -	\$10
Specialty Drinks/Liqueurs	\$10-\$13
House Wine by the Glass	\$8
Domestic Beer	\$6
Premium Beer	\$7
Soft Drinks/Waters	\$3

SALES TAX IS INCLUDED IN CASH BAR PRICING

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Wedding Reception Enhancements

RECEPTION PRESENTATIONS

ANTIPASTO DISPLAY

Cured Olives, Artichokes, Pepperoncini,
Assorted Meats
Serves 50 people: \$275
Serves 100 people: \$350

VEGETABLE CRUDITÉ

Serves 50 people: \$250
Serves 100 people: \$325

MARINATED GRILLED VEGETABLES

Serves 50 people: \$300
Serves 100 people: \$350

BRUSCHETTA TRIO DISPLAY

Three Cheese, Wild Mushroom, Tomato Basil
Serves 50 People: \$150
Serves 100 people: \$300

HORS D'OEUVRES

Priced Per 50 Pieces

PREMIUM - HOT

Crab Stuffed Firecracker Shrimp
Jerk Shrimp on Polenta
(with Black Bean & Corn Relish)
Bacon Wrapped Scallops
\$250 per 50 pieces

PREMIUM - CHILLED

Jumbo Gulf Cocktail Shrimp
Tuna Poke on Rice Crackers
Oysters on the Half Shell
\$250 per 50 pieces

DELUXE - HOT

Artichoke Parmesan Fritter
Caramelized Pear & Stilton Cheese Pouch
Mini Chicken Cordon Bleu
Chicken Apple Sausage Tiropita
Beef and Scallion
Brie, Bacon & Sweet Onion Phyllo Purse
Italian Sausage Stuffed Mushrooms
\$200 per 50 pieces

DELUXE - CHILLED

Caprese Skewers
Smoked Salmon on Rye Rounds
\$200 per 50 pieces

LATE NIGHT TREATS

SWEETS DISPLAY

Mini Pastries, Mini Fruit Tarts,
Cookies and Brownies
Serves 50 People
\$350 per display

S'MORES STATION

Marshmallow Skewers,
Hershey Bars, Graham Crackers
\$5 per person

NACHO BAR

Tortilla Chips, Nacho Cheese,
Salsa, Sour Cream, Guacamole,
Black Olives, Jalapeños
\$6 per person

TOT BAR

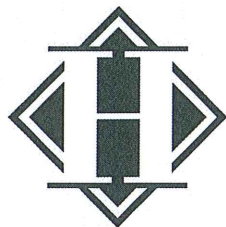
Tater Tots, Chives, Sour Cream,
Caramelized Onions,
Melted Cheese, Bacon, Jalapeños
\$6 per person

CHOCOLATE COVERED STRAWBERRIES

Display of 50 - \$200

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HANDLERY HOTEL

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Changing Room Delights

CLASSIC CONTINENTAL

Display of Breakfast Pastries & Muffins

Orange Juice

Fresh Brewed Coffee

\$150 per display

With Fresh Fruit & Yogurt

\$175 per display

SNACKS

Tortilla Chips with Salsa & Guacamole

\$60 per display

Jalapeño Cilantro Hummus & Pita Bread

\$60 per display

SANDWICH DISPLAY

Selection of Prepared Sandwiches

Turkey, Ham, Roast Beef or Veggie

\$100 per display

On Ciabatta Bread or Croissants

\$150 per display

ASSORTED SODAS

\$3 each

HOUSE CHAMPAGNE

\$28 per bottle

ORANGE JUICE

\$36 per pitcher

Displays above serve approximately 10 people

Post Wedding Brunch

BREAKFAST BUFFET

Orange Juice & Cranberry Juice

Display of Breakfast Pastries, Muffins & Croissants

Seasonal Fruit Display

Fluffy Scrambled Eggs

Golden Pancakes, Warm Maple Syrup

Crisp Bacon, Grilled Ham

Bistro Potatoes

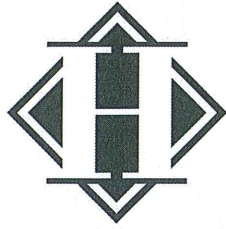
Brewed Coffee, Decaffeinated Coffee, Tea

\$25 per person

Minimum 30 People

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Frequently Asked Questions

Q. WHAT ARE THE CAPACITIES FOR A SIT DOWN DINNER WITH A DANCE FLOOR?

A: Crystal Ballroom 250, Garden Ballroom 160, Presidio Ballroom 200, Terrace Room 80 and Terrace Garden (outdoor) 300

Q. WHAT IS THE CHARGE FOR THE BALLROOMS?

A: We do not charge a rental fee for our ballrooms. We have food and beverage minimums. The minimums vary based on the ballroom and date you select.

Q. WHAT IS THE DEPOSIT TO HOLD THE DATE?

A: The non-refundable deposit is \$1,000.00, which is due at contract signing and will be applied to the event cost.

Q. WHEN CAN I BOOK THE DATE?

A: You can book your event up to 12 months in advance, 18 months prior with special approval.

Q. WHAT ARE THE TIMES FOR THE USE OF THE BALLROOMS?

A: 11am-4pm, 6pm-11pm, or 7pm-12am; additional hours are \$350.00 plus service charge and tax.

Q. WHAT IS INCLUDED IN THE CEREMONY PACKAGE?

A: Terrace Garden set up with our padded white chairs, white market umbrellas, (1) wireless microphone, rehearsal time (based on availability).

Q. HOW MUCH IS PARKING FOR MY GUESTS?

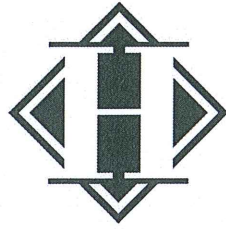
A: Event parking is \$6.00 per car if paid by the guest; \$4.00 per car if hosted by the wedding couple.

Q. CAN WE DO A TASTING?

A: Yes, we offer a tasting, once the contract is signed. Your complimentary tasting includes a selection of 2 salads and 2 entrees.

Q. DO YOU OFFER A CHILDREN'S MENU?

A: Yes, we offer a Children's menu for those 10 and under. Menu such as Chicken strips, French Fries and Fresh Fruit at \$16.95++ each.



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Q. CAN I OFFER TWO ENTRÉES TO MY GUEST?

A: You may select two entrée choices plus a vegetarian option. When offering multiple entrée selections for your event, you will need to find out your guests selection when they RSVP and provide place-cards noting their selections. All meals will be charged at the higher entrée price.

Q. CAN I BRING MY FAVORITE WINE AND IS THERE A CORKAGE FEE?

A: Should you elect to provide your own wine and/or champagne, there will be a corkage fee of \$18.00 per bottle plus service charge and tax.

Q. DO YOU ALLOW OUTSIDE VENDORS?

A: Yes, we can recommend you with a list of great vendors that can help create your dream wedding, including bakeries, florists, photographers, videographers and DJs. All vendors must bring their own equipment and confirm their set-up times prior to the wedding date. Due to limited space, we cannot guarantee storage of any equipment before or after.

Q. HOW WILL MY PARTY FAVORS AND DECORATIONS BE PLACED?

A: Your wedding planner or family members should assist you with decorations; set-up times will be coordinated with your Wedding Catering Manager.

Q. WHAT ARE THE DECORATION LIMITATIONS?

A: Confetti, fresh loose rose pedals, fog machines or open flamed candles are not permitted. All deliveries to the hotel must be coordinated with the Wedding Catering Manager.

Q. DO YOU HAVE PROJECTORS AND SCREENS AVAILABLE?

A: Yes, we offer full line of audio visual rentals for your event. Ask the Wedding Catering Manager for Audio Visual pricing.

Q. DO YOU OFFER SPECIAL GUEST ROOM RATES?

A: We offer a complimentary deluxe accommodation for the wedding couple the night of the event when you purchase the wedding package. We can extend a discounted rate for your family and friends. Rates vary depending on season and availability. Our Sales department will contact you to offer a special rate and give you options on how to facilitate the information to your guests.



Preferred Vendor List

BAKERIES

Eccentric International Chefs ♥ 619.562.0762 ♥ www.Eccentricinternationalchefs.com

Twiggs ♥ 619.296.4077 ♥ www.twiggsbakery.com

CANDY BUFFETS

San Diego Candy Buffets ♥ 760.889.5249 ♥ www.sandiegocandybuffets.com

DJ

Accent Weddings & Events ♥ 619.464.3344 ♥ www.accentweddingsandevents.com

Dj Guy ♥ 1.800.876.1994 ♥ www.djguyinc.com

Unique Mobile Sounds ♥ Steve Eicher ♥ 858.382.4565 ♥ www.uniquemobilesounds.com

Bill Calhoun Mobile Music ♥ 619.583.7779 ♥ www.djforwedding.com

FLORISTS

Breathtaking Bridal Bouquets ♥ 619.287.1378 ♥ www.breathtakingbridalbouquets.com

Tessfresh Flowers ♥ 619.972.6265 ♥ www.tessfreshflowers.com

96 Flowers & 13 Stems ♥ 619.621.1788 ♥

FULL SERVICE EVENT PLANNING

JD Events ♥ 619.632.2165 ♥ www.jdevents.biz

LINEN, CHAIR COVERS & SASHES

A Touch of D'Elegance ♥ 619.656.1975 ♥ www.touchdelrgance.com

Chairish the Moment ♥ 619.890.1034 ♥ www.chairishthemoment.com

Excellent Designs ♥ 760.481.4457 ♥ www.excellentdesigns.org

OFFICIANTS

Pastor Bill Yaccino ♥ 224.612.3166 ♥ www.pastorbill.org

Pastor Bill Schellenberger ♥ 619.806.2313 ♥ www.pastorbillweddings.com

Deborah Young Ceremonies of Love ♥ 619.239.3306 ♥ www.deborahyoung.com

PHOTOGRAPHY

Alon David Photography ♥ 619.436.6311 ♥ www.alondavidphotography.com

Studio Sequoia ♥ 858.225.9211 ♥ www.studiosequoia.com

Imagery Concepts ♥ 800.IC.PHOTO ♥ www.imageryconcepts.com

PHOTO BOOTH

The FotoBox ♥ 619.512.3104 ♥ www.thefotobox.com

WEDDING COORDINATOR

Shannon Covey ♥ 619.729.3680 ♥ shannoncoveyweddings@gmail.com

Ladies on Palace ♥ Monica & Lori ♥ 619.677.6242 ♥ www.ladiesofpalace.com