

# *Willits-Hallowell Conference Center and Hotel Wedding Menus*

2020

Each Package includes the following

Professional Service and Planning Coordination  
Champagne Toast  
Fresh Rose Centerpieces  
Tablecloths with Choice of Napkin Color  
Bridal Party Room (based on availability)

Vegetable Crudite, Cheese & Fruit Displays  
Social Hour Sparkling Punch  
Choice of 4 Butler Passed Hors D'oeuvres  
Complimentary Cake Cutting  
All Staffing, Facility Charges and Dance Floor

Mount Holyoke College  
25 Park Street (GPS address)  
50 College Street (mailing)  
South Hadley, MA 01075



# Ceremonies

The Abbey Chapel is available for ceremonies of 60 to as many as 500. The Interfaith Sanctuary is available for intimate ceremonies of 60 guests or less. The building dates back to the early 1900's and is a classic and romantic setting for this special occasion. June, July and August: facilities are available all day on Fridays, Saturdays and Sundays. September through May: facilities are available after 5:30pm on Fridays, all day Saturday. They are not available on Sundays during the academic year.



**\$625.00-** for use of either Abbey Chapel or Abbey Interfaith Sanctuary  
**\$525.00-** MHC Community: Faculty, Staff, Students, Alumnae and their immediate family, i.e., mother, father, daughter, son, sister, or brother.

The Rental Fee includes:

Sound system and use of the piano or organ.

The use of both the Abbey Memorial Chapel and the Abbey Interfaith Sanctuary.

Rehearsal Day: Chapel will be available 30 minutes before the start of the rehearsal and one hour for the rehearsal

Wedding day: Chapel will be available one hour before the wedding and one and one-half hours for the wedding and photography

Services of the Chapel Sexton (coordinator) for both the rehearsal and the wedding.

**\$800.00-** outdoor ceremonies are permitted on a very limited basis. Rental includes Abbey Chapel as a rain location, sound system, and plastic folding chairs.



# Served Entrees

75 person minimum

*Entrees include the following:*

Field Greens Salad or Soup      Fresh Baked Rolls & Butter  
Lemon Sorbet Intermezzo      Coffee, Decaffeinated Coffee and Select Teas  
Choice of Vegetable and Starch      Ice Cream Served with your Wedding Cake

## Prime Rib Au Jus

Boneless Cut of Prime Rib with Natural Juices, Served with Horseradish, Sweet Chili Aioli, or Brown Mustard  
\$55.00

## Grilled Filet Mignon

Flame Grilled and Served with Bordelaise Sauce  
\$57.00

## Lemon Crusted Seabass

Seared Seabass Topped with Lemon Aoli and Bread Crumbs  
\$60.00

## Seafood Stuffed Filet of Sole

Served with a Dill Mustard Cream  
\$50.00

## Baked Stuffed Salmon

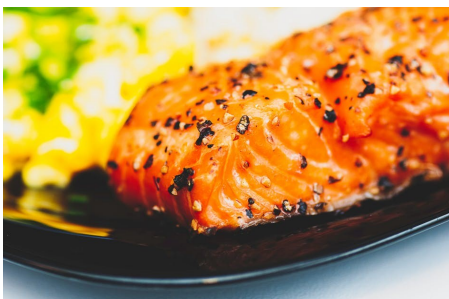
Filet of Salmon Stuffed with Mascarpone and Spinach  
\$50.00

## Herb Crusted Salmon

Herb Coated Baked Filet Served with a Citrus Herb Beurre Blanc  
\$50.00

## Cod Romesco

Baked Cod served with Almond and Roasted Red Pepper Pesto Sauce  
\$50.00



## Surf and Turf

Petite Grilled Filet Mignon Served with Two Baked Stuffed Shrimp  
\$59.00

## Baked Stuffed Chicken

Boneless Breast of Chicken with Portobello Mushrooms, Spinach, Shallots & Smoked Mozzarella Cheese  
\$48.00

## Chicken Saltimbocca

Boneless Breast of Chicken Topped with Layer of Prosciutto, Spinach and Mozzarella  
\$50.00

## Chicken Madeira

Sauteed Boneless Breast of Chicken Served with Madeira Wine Sauce and Blend of Wild Mushrooms  
\$48.00

## Harvest Stuffed Chicken Breast

Boneless Breast of Chicken Stuffed with Cranberries and Sour-dough Bread Stuffing  
\$50.00

## Eggplant Rollatini

Breaded Eggplant Stuffed with Mozzarella and Served with Marinara Sauce  
\$48.00

## Vegetable Napoleon

Layered Squash, Zucchini, Red Onion, Eggplant and Peppers, Served with Polenta, Mozzarella, and Marinara  
\$48.00



All food and beverage is subject to prevailing state and local tax and 19% house charge.

Mount Holyoke College Willits-Hallowell Center 413-538-2051



# *Buffet*

75 person minimum

## *Deluxe Buffet*

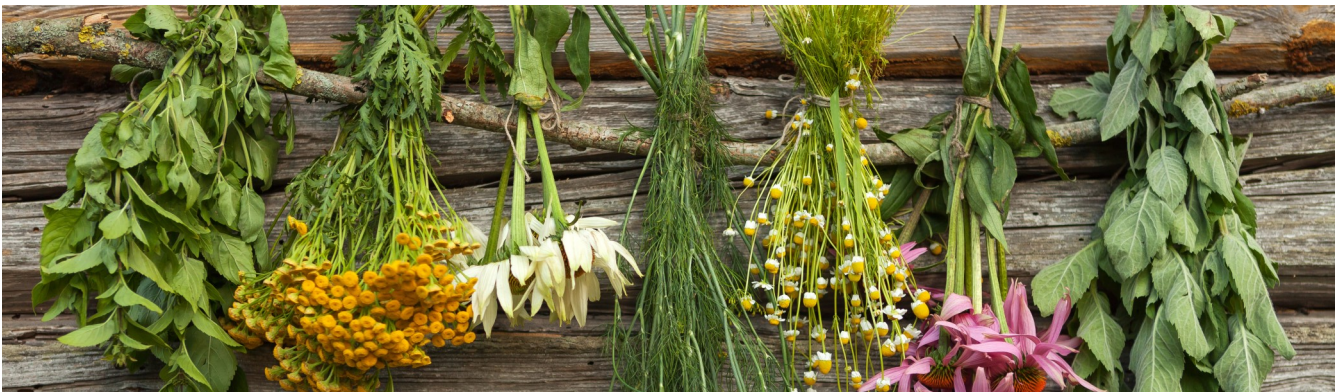
Field Greens Salad  
Assorted Homemade Dressings  
Antipasto Salad  
Choice of Vegetable and Starch  
Fresh Rolls and Butter  
Ice Cream with Your Wedding Cake  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

### *Choice of three entrees:*

Chicken Chasseur  
Chicken with Wild Mushroom Madeira  
Chicken with Sausage Caponata  
Chicken Saltimbocca  
Roast Sirloin of Beef with Bordelaise Sauce  
Roast Pork with Spiced Cider Sauce  
Seafood Stuffed Filet of Sole  
Shrimp and Scallop Scampi  
Salmon with a Dill Mustard Cream  
Eggplant Rollatini  
Penne Pasta with Broccolini, Walnuts and Parmesan Cream  
Braised Short Ribs with Parmesan Polenta

*\$57.00 per person*

*Children under 10 years of age: \$27.00 per person*



# Beverages

## Top Shelf

**Liquors:** Wild Turkey Bourbon, Jameson's Irish Whiskey, Glen Livet Scotch, Dewars Scotch, Grey Goose Vodka, Tanqueray Gin, Meyers Rum, Bacardi Rum, Jose Cuervo Tequila, Courvoisier, Bailey's Irish Cream, Grand Marnier, Kahlua

**Wine:** Eastancia Chardonnay, Nobilo Sauvignon Blanc, Mezzacorona Pinot Grigio, BV Cabernet, BV Pinot Noir

**Beer:** Corona, Magic Hat, White Lion, Sam Adams, Sam Adams Light, Budweiser, Coors, Clausthaler Non-Alcoholic Beer

## Premium Shelf

**Liquors:** Jack Daniels Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Dewars Scotch, Smirnoff Vodka, Captain Morgan, Bacardi Rum, Canadian Club, Beefeater Gin, Kahlua, Amaretto

**Wine:** Woodbridge Chardonnay, Anterra Pinot Grigio, Mezzacorona Pinot Noir, C.K. Mondavi Merlot

**Beer:** Corona, Magic Hat, White Lion, Sam Adams, Sam Adams Light, Budweiser, Coors, Clausthaler Non-Alcoholic Beer

## Open Bar Pricing

	Top Shelf	Premium Shelf
Social Hour	\$16.00	\$14.00 per person
Each Additional Hour	\$4.25	\$3.75 per person

Open bar pricing is subject to an 19% house charge and prevailing state and local taxes.

Non-alcoholic service for guests under the age of 21 in conjunction with an open bar package is \$2.00 per person per hour.

## Cash and On Consumption Bar Pricing

Bottled Beer	\$4.00 - \$4.75
Mixed Drinks	\$5.50 and up
Premium Wine	\$5.50 and up
Top Shelf Wine	\$6.50 and up

## Beverage Service Policies

Shots are not offered from our bars.

The bar will close 30 minutes before event conclusion.

Only 1 drink at a time is served per person.

Maximum 4.5 hour open bar

## Soups

Caramelized Onion Chowder with  
Vanilla Truffle Oil  
Apple Butternut Bisque  
Curried Green Lentil Soup  
Pumpkin Bisque with Vanilla Cream

## Vegetables

Grilled Lemon Garlic Asparagus  
Balsamic Braised Brussel Sprouts  
with Cranberry Sauce  
Broccolini with Roasted Garlic  
Oil

## Potato/Starch

Roasted Heirloom Potatoes with  
Vanilla Truffle Oil  
Roasted Beet Risotto  
Roasted Red Bliss Potatoes  
Horseradish Cheddar Mashed Potatoes  
Jasmine Rice

This is a small selection of sides available for your reception. Consult with your coordinator for the most up to date seasonal selections available.

All food and beverage is subject to prevailing state and local tax and 19% house charge.

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# *Hors D'oeuvres*

As a compliment to the vegetable crudité and cheese, cracker and fruit displays, please choose 4 of the following butler passed hors d'oeuvres for the social hour.

## **Cold Hors D'oeuvres**

Cajun Shrimp with Pineapple Salsa  
Honeydew Melon Wrapped in Prosciutto  
Filet of Beef Croustade with Caramilized Onions  
Goat Cheese Crostini with Black Pepper Marmalade  
Beet and Herb Goat Cheese Profiteroles with Balsamic Syrup  
Antipasto Skewers

## **Hot Hors D'oeuvres**

Crab and Corn Fritters with Chipolte Aioli  
Petite Crabcakes with Chili Lime Aioli  
Mushrooms Stuffed with Boursin and Spinach  
Mozzarella, Tomato, Carmelized Onion, with Balsamic Vinegar on Baguette  
Sweet Potato Latke Served with Cinnamon, Honey, Nutmeg Sour Cream  
Spinach and Feta Turnovers  
Grilled Brie Tartine  
Baked Brie with Raspberry Wrapped in Phyllo Dough  
Panko Chicken Tenders with Honey Mustard  
Parmesan Risotto Ball with Truffle Oil



## **Policies and Further Information**

- ◆ A non-refundable deposit of \$1,000 and signed contract is required to confirm the date for your reception.
- ◆ A second payment of \$1,000 is due 3 months prior to the event in the form of a certified bank check.
- ◆ All details must be finalized no later than 2 months prior to your event.
- ◆ Final guest count and seating chart is due 10 business days prior for plated and buffet receptions.
- ◆ Final payment in the form of a certified bank check is due 3 days prior to the reception. Credit card information is required prior to the event to cover a consumption bar bill.
- ◆ For plated menus, placecards with each person's menu choice must be provided to your event coordinator at least 48 hours prior to the event.
- ◆ Decorations utilized to decorate any part of campus or Willits-Hallowell must be taken down immediately following the event.
- ◆ Please be aware that House Charges or Bartender Fees do not represent a tip, gratuity or service charge for the wait staff employees, bartenders, or any other service employees providing services for your event.