



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

## 1 Month Out:

- Final meeting to ensure everything is in order and finalize the Wedding Day Checklist
- Complimentary wine tasting to select your 3 red and 3 white wines for the wedding

## Rehearsal:

- One hour on Thursdays at either 4 or 5pm on a first come first serve basis
- 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 from 11am-5pm\**

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

- Bride & groomsmen suites for the wedding party to get ready.
- Wedding party can arrive earlier than 11am at a rate of \$250/hour. Breakfast & mimosas included.
- 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

## 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 included
- Gold beaded glass chargers: \$1.50 per person
- China, flatware, water glasses & any additional stemware included
- Option to rent gold silverware: \$3 per set



# Facility Pricing

## Saturdays

<i>Month</i>	<i>Rental Fee</i>	<i>Food &amp; Beverage Minimum</i>
January	Free	\$10,000
February	Free	\$10,000
March	\$2,750	\$10,000
April	\$3,750	\$10,000
May	\$4,750	\$13,000
June	\$4,750	\$13,000
July	\$3,750	\$10,000
August	\$3,750	\$10,000
September	\$5,750	\$13,000
October	\$5,750	\$13,000
November	\$3,750	\$10,000
December	\$1,750	\$10,000

## Fridays & Sundays

Rental Fee

- \$1,000 off the above numbers

Food & Beverage Minimum

- Any months that are \$10,000 are \$5,500
- Any months that are \$13,000 are \$8,500

## Thursdays

Rental Fee: \$1,000

Food & Beverage Minimum: \$4,500

*\*All Food & Beverage charges are subject to a 22% service charge (this is not a gratuity). Sales tax is applicable to all charges for the event\**



# 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

*Served with chips*

### 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: \$35 - 21 sandwiches
- Large: \$60 - 41 sandwiches

### Charcuterie, Fruit & Pretzel Bites

- Small: \$25
- Large: \$50





## Entrée Packages

*\*Vegetarian/Vegan options available, see page 9.*

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

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



## The Chardonnay

Single Entree \$45 | Duo plate \$50 | Choice of \$55

Choose the Following:

- 2 Appetizers Under \$45
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

### *Chicken Marsala*

Sauteed chicken breast finished with a mushroom marsala wine sauce.



*Chicken Marsala*

### *Chicken Bruschetta*

Sauteed chicken breast topped with heirloom tomato bruschetta and balsamic reduction.

### *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

Single Entree \$55 | Duo plate \$60 | Choice of \$65

Choose the Following:

- 2 Appetizers Under \$65
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

### *Chicken Saltimbocca*

Chicken breast, prosciutto, sage and white wine jus.



*Bacon Wrapped Pork Medallions*

### *Grilled Sirloin*

Certified Angus Beef sirloin steak served with whiskey butter.

### *Barramundi*

Pan seared topped with charred pineapple pico.

### *Bone-in Pork Chop*

Grilled and topped with a spicy cherry chutney.

## The Cabernet

Single Entree \$65 | Duo plate \$70 | Choice of \$75

Choose the Following:

- 3 Appetizers (1 Passed)
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options 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 and served with a Myer lemon hollandaise.

### *New York Strip*

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

### *Steak and Shrimp*

Grilled ribeye topped with chimichurri and grilled shrimp with charred pineapple pico.

## The Reserve

Single Entree \$75 | Duo plate \$80 | Choice of \$85

Choose the Following:

- 3 Appetizers (2 Passed)
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

### *Roasted Chicken*

Airline chicken breast with thyme jus.

### *Chilean Sea Bass*

Pan seared and served with a honey miso glaze.

### *Tenderloin Filet*

10 oz grilled tenderloin served with cabernet demi glace.

### *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.



Tenderloin Oscar



## Vegan, Vegetarian & Children's Selections

*\*Must pick one vegetarian option*

### **Vegetable Lasagna: \$30**

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: \$30**

White and green spinach tortellini in an alfredo cream sauce.

### **Grilled Vegetable Platter (vegan): \$30**

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

### **Kids Meal: \$15**

Chicken tenders, fries & fresh fruit served with ketchup.

## Cold Appetizers

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

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

**25 pieces - \$35 | 50 pieces - \$60**

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

### **Coctel De Camarone Cups: \$60- 25 pieces**

Shrimp, avocado, chipotle cocktail sauce, lime, cilantro

### **Caprese Skewers: \$65 - 25 pieces**



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



### **Seasonal Fresh Fruit with Berries: \$4 per person**

Seasonal fresh fruit served with housemade dipping sauce.

### **Jumbo Shrimp Cocktail Platter: \$375 - 100 pieces**

Seasoned shrimp over ice, with lemon wedges.

### **Charcuterie Board: \$8 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.

**Parmesan Tortellini Bites :** \$15 - 25 pieces

With marinara.

**Pretzel Bites:** \$25 - 25 pieces

Served with a bacon mustard cheese sauce.

**Toasted Ravioli:** \$35 - 25 pieces

Served with housemade marinara.

**Cocktail Meatballs:** \$35 - 25 pieces

In a marinara sauce topped with parmesan.

**Cranberry Brie Tartlets:** \$45 - 25 pieces

Dried cranberries and brie in a phyllo cup.

**Stuffed Mushrooms:** \$50 - 25 pieces

Spinach and sausage filled mushroom cup.

**Truffle Arancini:** \$50 - 25 pieces

Risotto, parmesan and mushroom coated in breadcrumbs and fried.

**Lobster Mac n Cheese Bites:** \$55 - 25 pieces

**Spanakopita:** \$55 - 25 pieces

Spinach & artichoke served in a phyllo crust.

**Cheeseburger Sliders:** \$65 - 25 pieces

Mini burgers with American cheese on Hawaiian rolls.



**Crab Cakes:** \$75 - 25 pieces

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

**Beef Wellington:** \$90 - 25 pieces

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

**Pancetta Wrapped Shrimp:** \$125 - 25 pieces

Baked pancetta wrapped jumbo shrimp seasoned with smoked paprika.

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## Late Night Snack

**Pretzel Bites:** \$25 - 25 pieces

Served with a bacon mustard cheese sauce.

**Toasted Ravioli:** \$35 - 25 pieces

Served with housemade marinara.

**Cheeseburger Sliders:** \$65 - 25 pieces

Mini burgers with American cheese on Hawaiian rolls.

**Homemade Pizzas:** \$16 per pizza - 8 slices

Sausage, cheese or pepperoni.

## 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 poppy seed dressing, 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

*\$30 - per person for 3.5 hours*

*\$4 - per person for each additional half hour*

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

### Barrel

*\$38 - per person for 3.5 hours*

*\$5 - per person for each additional half hour*

#### Cork package plus:

Svedka Vodka, Seagrams Gin, Captain Morgan, Barton (Silver) Rum, Jim Beam Bourbon & Montezuma Tequila.

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

*Non alcoholic bar is \$7 per person (anyone under 21).*

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



## *Bar Packages & Services (cont.)*

### **Vineyard**

*\$44 - per person for 3.5 hours*

*\$6 - per person for each additional half hour*

#### **Cork package plus:**

Absolut Vodka, Tanqueray Gin, Captain Morgan, Bacardi (Silver) Rum,  
Jim Beam Bourbon, Jack Daniels, Jose Cuervo Blanco Tequila.

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### **Cellar**

*\$58 - per person for 3.5 hours*

*\$8 - per person for each additional half hour*

#### **Cork package plus:**

Titos Vodka, Hendricks Gin, Makers Mark Bourbon, Bacardi (Silver) Rum,  
Captain Morgan, Jose Cuervo Blanco Tequila, Crown, Jack Daniels, Glenlivet Scotch,  
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 \$7 per person (anyone under 21).*

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



## Bonus Options

### A La Carte Bar Options

*Champagne Toast* - \$5 per person

*Wine Service* - \$5 per person

*Beer & Wine Satellite Bar*

- \$250 set up fee
- \$50 per half hour

*Champagne Wall* - \$500

*Extra 15 Minute Bar* - \$2.50 per person

### His & Hers Cocktails

*2 Classic Cocktails* - \$3 per person

*2 Craft Specialty Cocktails* - \$5 per person

Crafted by our Sommelier

Only available with Barrel, Vineyard & Cellar

### Reception Bonus Options

*Passed Appetizers:* \$50 per appetizer

*Fireworks:*

- 8-10 minutes: \$850
- 13-15 minutes: \$1,500

*Chocolate Fountain:* \$300

Marshmallows, bananas, strawberries and pretzels.

*S'mores Bar:* \$400

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



## Decor Items

### Linen & Napkin Colors:

- White
- Ivory
- Beige
- Camel
- Khaki
- Brown
- Maize
- Light Olive
- Lemon
- Mint
- Gold
- Pink
- Lime
- Peach
- Dusty Rose
- Kelly
- Coral
- Hot Pink
- Moss
- Orange
- Raspberry
- Forest
- Burnt Orange
- Burgundy
- Aqua
- Copper
- Red
- Turquoise
- Terra Cotta
- Cherry Red
- Jade
- Lilac
- Navy
- Royal
- Periwinkle
- Slate
- Light Blue
- Teal
- Claret
- Plum
- Purple
- Eggplant
- Charcoal
- Grey
- Black
- Red Check
- Royal Check
- Hunter Check
- Black Check



## Sample Wedding Day Timelines

### *With First Look*

11:00	Bridal Party Arrives
1:30	Groomsmen Arrive
3:00	First Look
3:45	Wedding Party Photos
6:00	Ceremony
6:30	Appetizers
6:50	Preset Salad
7:00	Grand Entrance
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
2:00	Groom + Groomsmen Photos
3:30	Bride + Bridesmaid Photos
6:00	Ceremony
6:30	Photos
6:30	Appetizers
7:20	Preset Salad
7:30	Grand Entrance
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.*

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596 Defiance Rd, Defiance, MO 63341  
(636) 798-2675 ext. 121

*Scan to see  
available dates!*

