




# Wedding Package

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## Congratulations on your Engagement and Thank You for thinking of Chandler's for your Wedding.

Whether it's an intimate or large affair we understand that every Wedding involves many details. Our Catering Professionals will guide you through the entire planning process from initial date selection to the final dance leaving no detail overlooked. With referrals for DJ's, florist, photographers and hotels we at Chandlers are here to assist with every aspect of your day.

We look forward to working with you!

The Catering Sales and Service Team

# The Wedding Package



Six-Hour Reception  
Plated Dinner, Family Style, Buffet or Stations Packages available  
Five Hours of Open Bar with Premium Liquors  
Champagne Toast  
Red and White Wine during Dinner Service  
Custom Wedding Cake from One of our Two Bakeries  
V.I.P Coffee Display  
Floor Length Linens with Choice of Napkin Color  
White Draped Linens for your Head Table, Cake Table,  
Place Card Table and Gift Table  
Black Draped Linen for your DJ and Food Stations  
Candles for Head Table and Guest Tables  
Head Table and Room Up Lighting  
Private Wedding Suite with Champagne available One Hour Prior  
to Scheduled Start Time  
Ample Parking  
Complimentary Menu Tasting for 2 Once Date is Secured  
10% Discount off your Bridal Shower or Rehearsal Dinner when Booked  
at one of our Moretti's locations or at Chandler's

## **Augusta Ballroom First Floor**

Features:

Up to 320 Guests for Sit Down Dinner  
30ft Vaulted Ceilings  
Outdoor Patio with Firepits  
Outdoor Fountain

## **Pebble Beach Ballroom Second Floor**

Features:

Up to 120 Guests for Seated Dinner  
Panoramic Golf Course Views  
Separate Cocktail Area  
Elevator Available





# The Wedding Menu • Plated

Plated Wedding Entrées include fresh baked rolls and butter, soup course, salad course, entrée, starch, vegetable, freshly brewed coffee, decaf or hot tea and served dessert. Dual entrées include same starch and same vegetable. A place card with a clear menu identifier must be provided to Chandler's with guests' entrée selection. \*Upgrade

## SOUP

Minestrone • Chicken Noodle • Cream of Chicken with Rice

Broccoli Cheddar • Roasted Red Pepper

Lobster Bisque\* 1.95 Per Guest

## SALAD

### Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

### Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

### Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

### Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

## ENTRÉES

### Grilled Herb Chicken

Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Thyme-scented Natural Juices 69.95

*Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash*

### Chicken Marsala

Double Boneless Breast Sautéed with Mushrooms and Marsala Wine Sauce 69.95

*Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley*

### Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, garnished with Peas and Roasted Peppers 69.95

*Pairs well with Seasoned Potato Wedges, Broccoli in Garlic Butter*

### **Chicken Piccata**

Sautéed Double Boneless Breast with Capers,  
finished with a Lemon Garlic Butter Sauce 69.95

*Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley*

### **Roast Sirloin of Beef**

Tender Sliced Sirloin with choice of Au Jus or Bordelaise Sauce 69.95

*Pairs well with Duchess Potatoes, Broccoli in Garlic Butter*

### **Roast Prime Rib of Beef**

Hand Carved Prime Rib, Slow Roasted in its own Juices,  
Served with Creamy Horseradish Sauce 79.95

*Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley*

### **Filet Mignon**

Center Cut Filet, Charbroiled to perfection, Served with Au Jus  
or Bordelaise Sauce 79.95

*Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter*

### **Salmon**

Beurre Blanc Sauce. Available Parmesan Crusted 69.95

*Pairs well with Wild Rice Pilaf, Green Beans and Carrots*

### **Filet and Chicken Breast**

Our Center Cut Filet with Au Jus or Bordelaise Sauce  
with Grilled Herb Chicken 79.95

*Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley*

## **ACCOMPANIMENTS**

(Choose One of Each)

### **Starch**

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes  
Seasoned Potato Wedges • Duchess Potatoes • Roasted Fingerling Potatoes  
Baked Idaho Potato with Chives and Sour Cream  
Wild Rice Pilaf • Twice Baked Potato\* 1.75 Per Guest

### **Vegetable**

Broccoli and/or Cauliflower in Garlic or Parmesan Butter  
Green Beans and Carrots • Seasonal Fresh Vegetable Medley  
Sautéed Zucchini and Yellow Squash  
Fresh Asparagus with Garlic Butter\* 1.75 Per Guest

**Semi Family Style** - Add Mostaccioli with Marinara or Vodka Sauce  
3.25 Per Guest





## SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

### Chicken Bruschetta

Double Boneless Breast of Chicken Marinated and Char-Grilled,  
Topped with Bruschetta Tomatoes (Gluten Free) 69.95

### Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Wild Rice and Roasted Vegetables,  
Drizzled with a Tomato Vodka Sauce (Vegetarian) 62.95

### Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian  
Herbs, Drizzled with a Balsamic Glaze. Served with Roasted Wedge Potatoes  
(Vegan and Gluten Free) 62.95

### Penne Spinach and Feta

Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes tossed with Penne  
Pasta in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese  
and Fresh Basil (Vegetarian and Gluten Free\*)

\*Gluten Free Pasta available • Minimum 10-Day Notice  
62.95

While preparing each guests' meal we make every effort to avoid cross contamination  
between food products and cooking preparation utensils. Please be aware due to  
normal kitchen operations we cannot guarantee that any menu item will be completely  
Allergen Free (Gluten Free).

## CHILDREN'S

(Choose One)

For Children 10 and under 22.95

Please Choose One Children's Meal for all Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Angus Beef Hot Dog

Macaroni and Cheese

All Children's Meals are Served with Fries or Tater Tots (Choose One)

## DESSERTS

(Choose One)

**Whipped Mousse:** Classic Chocolate or White Chocolate

**Ice Cream:** Chocolate • Cookies and Cream • French Vanilla  
(With Chocolate or Espresso Sauce)

**Sherbet / Sorbet:** Lemon • Wild Berry • Raspberry

# Family Style

65.95

# Buffet

70.95



Family Style or Buffet include Salad Course (served), Fresh Baked Rolls and Butter, Pasta, Two Entrées, One Vegetable, One Starch, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert. \*Upgrade

## SALAD

### Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

### Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

### Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

### Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette  
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

## PASTA

(Choose One Pasta and One Sauce)

**Pasta:** Penne • Angel Hair • Tortellini • Fettuccine • Cavatappi

**Sauce:** Marinara • Basil Pesto • Hearty Bolognese • Vodka Sauce • Alfredo

## ENTRÉES

(Choose Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Roasted Sirloin of Beef

Polish Sausage with Sauerkraut

Italian Sausage with Roasted Red Peppers and Marinara

Salmon with Beurre Blanc Sauce







## ACCOMPANIMENTS

(Choose One of Each)

### Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes  
Seasoned Potato Wedges • Roasted Fingerling Potatoes  
Baked Idaho Potato with Chives and Sour Cream  
Wild Rice Pilaf • Twice Baked Potato\* 1.50 Per Guest

### Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter  
Green Beans and Carrots • Seasonal Fresh Vegetable Medley  
Sautéed Zucchini and Yellow Squash  
Fresh Asparagus with Garlic Butter\* 1.50 Per Guest

## DESSERTS

(Choose One)

**Whipped Mousse:** Classic Chocolate or White Chocolate  
**Ice Cream:** Chocolate • Cookies and Cream • French Vanilla  
(With Chocolate or Espresso Sauce)  
**Sherbet / Sorbet:** Lemon • Wild Berry • Raspberry

## UPGRADES

### Prime Rib / Roast Tenderloin of Beef

Add 6.00 Per Guest

### Chef Attended Carving Station For Buffets

75.00 Per Attendant Per Entrée

# Stations Package

69.95

Please note - Adequate space must be booked for stations menu. Maximum 225 guests.

## HORS D' OEUVRES

(Choose Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

### Hot

Crispy Calamari with Cocktail Sauce

Stuffed Mushroom Caps with Spinach and Cheese

Focaccia Pizza Bites

Spanakopita with Tzatziki Sauce

Mac and Cheese Bites

Mini Egg Rolls with Sweet and Sour Sauce

Vegetable Potstickers with Ginger Soy Sauce

### Cold

Fresh Fruit Kabobs

Antipasti Spears - Chef's Selection

Spinach and Artichoke Dip

Tomato Basil Bruschetta

Caprese Pops

Whipped Goat Cheese with Hot Pepper Jelly

## PASTA

(Choose Two Pastas and Two Sauces)

**Pasta:** Penne • Angel Hair • Tortellini • Fettuccine • Cavatappi

**Sauce:** Marinara • Basil Pesto • Hearty Bolognese  
Vodka Sauce • Alfredo





## CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces  
(Choose Two)

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce  
Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce  
Virginia Baked Ham with Pineapple Glaze

## MASHED POTATO BAR

Yukon Gold Whipped Potatoes Scooped into a Martini Glass  
and Topped with your Heart's desire.

**Toppings:** Hot Sauce • Sour Cream • Shredded Wisconsin Cheddar  
Jalapeno Corn Relish • Baby Shrimp in a Spicy Remoulade Gravy  
Sautéed Mushrooms • Bleu Cheese Crumbles • Chives  
Tomatoes and Bacon

## UPGRADES

### VIP Seafood

Chilled Shrimp Cocktail with Cocktail Sauce and Lemons, Baked Clams Casino,  
Smoked Salmon with Garnishes, California Rolls with Pickled Ginger, Soy Sauce and Wasabi.  
9.95 Per Guest

### Prime Rib / Roast Tenderloin of Beef

Add 6.00 Per Guest

### Add First Course Served Soup or Salad

2.95 Per Guest

# Hors d'Oeuvres

9.95 Per Guest

## SIGNATURE

(Choose Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

### Hot

Crispy Calamari • Buffalo Chicken Meatballs

Focaccia Pizza Bites

Spanakopita • Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese

Mini Egg Rolls with Sweet and Sour Sauce

Vegetable Potstickers with Ginger Soy Sauce

Swedish or BBQ Meatballs

### Cold

Spinach and Artichoke Dip • Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly • Caprese Pops

Deli Spiral Pinwheels - Chef's Selection

Antipasti Spears - Chef's Selection

Fresh Fruit Kabobs • Watermelon Feta Basil Skewers

## ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 100.00

Bacon Wrapped Scallops 110.00

Crab Rangoon 95.00

Shrimp Ceviche Shooters 100.00

Water Chestnuts Wrapped in Bacon with Sweet Chili Sauce 100.00

Shrimp and Chorizo Skewers with Garlic Aioli 100.00





## DISPLAYS ONE HOUR

### **Fresh Vegetable Crudité**

2.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

### **Charcuterie Board**

4.95 Per Guest

Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables  
and Assorted Crackers with Fruit Garnish

### **Fresh Fruit Display**

2.95 Per Guest

Seasons Finest Fruit

### **Domestic Cheese and Fruit Display**

3.95 Per Guest

Cheddar, Swiss and Jalapeno Cheese paired with Assorted Crackers  
and Seasonal Fresh Fruit

# Bar Service

Five Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles and House Wine with Red and White Wine on each Table during Dinner Service.  
Bar Closes for One Hour during Dinner Service.

## PREMIUM LIQUORS

Absolut • Absolut Flavors • Bacardi • Carolans Irish Cream • Beefeater  
Canadian Club • Captain Morgan • Christian Brothers Brandy  
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red  
J & B Scotch • Jim Beam Bourbon • Kahlua • Kettle One • Malibu  
Rum Chata • Seagram's VO • Seagram's 7 • Southern Comfort • Tito's

### Top Shelf Upgrade

5.00 Per Guest

Amaretto Di Saronno • Crown Royal • Jameson Irish Whiskey  
Johnny Walker Black • Grey Goose • Grand Marnier

## DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light  
Miller Genuine Draft • Miller Lite • O'Douls

### \*Upgrade Craft Beers, White Claw or Imported Bottled Beer

3.00 Per Guest

Amstel Light • Blue Moon • Corona • Heineken • Revolution Anti-Hero  
Samuel Adams • Stella Artois

## BOTTLES HOUSE WINES DURING DINNER

(Choose Two)

White Zinfandel • Chardonnay • Pinot Grigio • Merlot  
Cabernet Sauvignon • Pinot Noir

### Upgrade One Hour Outdoor Wine and Beer Bar on Patio

100.00

Augusta Ballroom only, Weather Permitting.  
Includes Two Bottled Beers and select wines





# Late Night Sweets and Snacks

## **Pizza Buffet**

4.25 Per Guest

Up to 3 Assorted One Topping Pizzas

## **Mini Chicago Style Hot Dogs (50 Pieces)**

100.00

With Onion, Tomato, Pickle, Celery Salt and Sport Peppers.

## **Jumbo Soft Pretzels (50 Pieces)**

150.00

With Cheese and Mustard Sauce

## **Beef or Chicken Tacos (50 Pieces)**

120.00

With Lettuce, Tomato, Jalapenos, Shredded Cheese, Sour Cream and Pico de Gallo.

## **Mini Italian Beef Sandwiches (50 Pieces)**

185.00

With Peppers and Giardiniera.

## **Famous Sweet Table**

9.25 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours,  
Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs,  
French Pastries, Mini Cheesecakes and Mini Cannoli

\*Selections may vary due to availability.

## **European Sweet Table**

10.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fruit Tartlets, Petit Fours,  
Caramel Nut Brownies, Assorted Butter Cookies, Eclairs, Cream Puff Swans,  
Chocolate Covered Strawberries, French Pastries and Specialty Tortes

\*Selections may vary due to availability.





# Champagne Brunch Buffet

**35.95**

**55.95** with Premium Bar Package (Four Hours)  
4 Hour Brunch Reception



Carafes of Fresh Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants  
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomato Accompaniments

Bacon and Link Sausage

Homemade Hash Browns

Cheese Blintzes with Strawberry Sauce

Fresh Baked Rolls and Butter

Classic Garden or Bouquet of Field Greens

Mostaccioli with Marinara

**Choice of Two Dressings:** Ranch • Bleu Cheese • Italian • White Balsamic Vinaigrette  
Raspberry Vinaigrette • Honey Citrus Vinaigrette

**Choose One:** Virginia Baked Ham with Pineapple Glaze  
Roasted Spring Chicken  
Roasted Sirloin of Beef with Bordelaise Sauce or Natural Au Jus

**Choose One:** Broccoli and/or Cauliflower in Garlic or Parmesan Butter  
Seasonal Fresh Vegetable Medley • Green Beans and Carrots  
Sautéed Zucchini and Yellow Squash

**Choose One:** Yukon Gold Whipped Potatoes • Seasoned Potato Wedges  
Wild Rice Pilaf • Herb-Roasted Red Potatoes

VIP Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate

Custom Wedding Cake

Unlimited Champagne and Mimosas





## BEVERAGE SERVICE

### **Bellini Bar**

Prosecco with Mango, Peach, Strawberry and Raspberry Fruit Puree.  
6.95 Per Guest Per Hour

### **Vodka Cranberry or Lemonade Punch**

Serves approximately 30 guests - 75.00

### **Non-Alcoholic Fruit Punch**

Serves approximately 30 guests - 50.00

### **Bottles of House Wine**

20.00 Per Bottle

### **Bottles of Domestic Beer**

4.00 Per Bottle

### **Bottles of Import Beer**

5.75 Per Bottle

## UPGRADES

### **Prime Rib / Roast Tenderloin of Beef**

Add 6.00 Per Guest

Add 11.00 Per Guest with Premium Bar Package (Four Hours)

### **Chef Attended Carving Station**

75.00

### **Chef Attended Deluxe Omelette Station**

3.95 Per Guest

### **Chef Attended Avocado Bar**

Tomato, Onion, Bacon, Feta, Burrata, Balsamic Vinegar and Lemon Vinaigrette.  
3.95 Per Guest



# Ceremony Package

**1,250.00**

Our Outdoor Ceremony Space offers gorgeous Views of our Golf Course and features:

Lighted Gazebo

Fountain

Garden Chairs

Unity Table

Rehearsal Space

Rehearsal Day and Time is based on availability and cannot be booked more than 45 days prior. Ceremony Package does not include an On-Site Officiant. A member of our Catering Department is present during your Rehearsal, however we recommend you work with your Officiant for organization of your Ceremony and Rehearsal.

 Indoor Ceremony includes a Beautiful Arch and Unity Table 

Ask about having your Rehearsal Dinner at one of our many Moretti's locations





# Upgrades

## SPECIALTY DESSERTS

### **Tiramisu**

2.95 Per Guest

### **Chicago's Best Cheesecake**

Served with your choice of Raspberry Sauce, Chocolate Sauce or Caramel

2.95 Per Guest

### **Chocolate Fudge Cake**

Topped with Whipped Cream and Drizzled with Decadent Chocolate Sauce.

1.95 Per Guest

## ROOM & LIGHTING UPGRADES

See your Catering Sales Manager for details

### **Ice Sculpture / Martini Luge**

### **Centerpieces and Décor**

### **Linens, Overlays and Table Runners**

### **Swag Chair Covers**

### **Chair Cover with Color Sash**

### **Chiavari Chairs**

### **Up Lighting / Lighting Effects**

### **White Dance Floor**

(Must have Proper set up time)

### **LCD Projector with Drop Down Screen**

(Augusta Ballroom)

### **Name in Lights**

### **Golf Course Photos\*** Restrictions Apply

# General Information



**Confirmation** - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$1,000.00. A second deposit of \$1,000.00 is due three months after booking. Additional deposits are not required but can be made at your discretion.

**Food and Beverage Minimum** - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

**Guest Guarantees** - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

Vendor meals are available at a reduced cost.

Dual entrées include same starch and same vegetable. A place card with a clear menu identifier must be provided to Chandler's with guests' entrée selection.

**Tasting** - Complimentary tasting for 2 includes two entries with starch and vegetable. Additional entrées are available for an applicable fee. Tastings are scheduled in our restaurant and by appointment only.

**Account Balances** - Final payment is due 3 days prior via debit card, cashiers check or money order. No cash payments are accepted. Personal checks may not be used for final payments.

**Cancellation** - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

**Off Season** (January and February) special pricing is offered for Saturday packages.

**Friday and Sunday Discounts** - Special pricing is offered for Friday and Sunday evenings (excluding holiday weekends).

**Sales Tax** - Pricing does not include current sales tax.

**Price Guarantee** - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

**Event Fee** - Pricing does not include 18% event fee. Event fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The event fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. Additional gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function. The employees working are non-tipped employees and are compensated with a higher hourly wage.

