



Happily Ever After Starts Here

We are honored you are considering us to host such an important life event.

The Handlery Hotel San Diego is a family owned and operated hotel and event venue with a legacy of exceptional service and true hospitality.

The beauty of our one of a kind completely private outdoor garden ceremony space will leave a life long impression of your special day.

Our Chef has thoughtfully curated our menu selections and they are sure to impress.

We know what an important decision your wedding venue is and we are here to answer all your questions and ensure your wedding is one of the best day's of your life.

From our family to yours, congratulations!



Wedding Ceremony

OUR CEREMONY PACKAGE INCLUDES USE OF OUR PRIVATE TERRACE GARDEN FOR ONE HOUR, WHITE WOODEN FOLDING CHAIRS, WHITE MARKET UMBRELLAS, WIRELESS MICROPHONE

Wedding Packages

OUR WEDDING PACAKGES INCLUDE SETUP AND SERVICE. YOUR INDOOR OR OUTDOOR RECEPTION CAN BE HELD IN ANY OF OUR BEAUTIFUL EVENT SPACES WHICH CAN ACCOMMODATE 50 TO 300 GUESTS.

CLASSIC PACKAGE

ONE HOUR RECEPTION WITH IMPORTED AND DOMESTIC CHEESE DISPLAY
MINT STRAWBERRY LEMONADE STATION
NO HOST/CASH BAR SERVICE
SALAD AND ENTREE SELECTION OR BUFFET
COFFEE BAR
CHAMPAGNE TOAST
CAKE CUTTING
ROUND TABLES OF 8 OR 10
SWEETHEART OR HEAD TABLE
SELECTION OF 12 DIFFERENT COLORS OF NAPKINS AND LINENS
10 INCH MIRROR ROUNDS AND 3 VOTIVE CANDLES PER TABLE
DANCE FLOOR
USE OF EVENT SPACE FOR FIVE HOURS
OVERNIGHT ACCOMMODATIONS FOR THE BRIDE AND GROOM
DISCOUNTED ROOM RATES FOR YOUR GUESTS
DISCOUNTED SELF PARKING

PREMIUM PACAKGE

CLASSIC PAGKAGE
ONE HOUR HOST PREMIUM BAR
CHOICE OF TWO TRAY PASSED HORS D' OEUVRES
+\$30 PER PERSON

PRICES ARE SUBJECT TO CURRENT OPERATIONS CHARGE AND SALES TAX

Starters

(choose one)

KALE APPLE WALNUT

BABY KALE, RED ONION, SLICED APPLE, ROASTED WALNUTS,
GORGONZOLA, WHITE BALSAMIC VINAIGRETTE

ROASTED BEET

ARUGULA, ROASTED BEETS, GOAT CHEESE, LEMON HERB VINAIGRETTE

SPINACH AND PEAR

BABY SPINACH, POACHED PEAR, BLEU CHEESE,
CANDIED WALNUTS, BALSAMIC VINAIGRETTE

CAESAR

ROMAINE, GARLIC HERB CROUTONS, FRESH PARMESAN, CAESAR DRESSING

Main Courses

STUFFED CHICKEN 74

SPINACH AND GOAT CHEESE STUFFED CHICKEN BREAST, SUNDRIED TOMATO SAUCE,
THREE CHEESE POLENTA, MARKET VEGETABLES

CHICKEN MARSALA 70

CHICKEN BREAST, SWEET MARSALA WINE SAUCE, CREMINI MUSHROOMS, HERB DEMI-GLACE,
GARLIC PARMESAN FINGERLING POTATOES, MARKET VEGETABLES

SEA BASS 80

SEARED SEA BASS, HONEY MUSTARD GLAZE, LEMON HERB RISOTTO, MARKET VEGETABLES

CRISPY SKIN ON SALMON 76

CRISPY SKIN ON SALMON, LEMON HERB BEURRE BLANC, GARLIC RISOTTO, MARKET VEGETABLES

HONEY SOY GRILLED PORK CHOP 76

HONEY SOY GLAZED PORK CHOP, COCONUT STICKY RICE, MARKET VEGETABLES

BRAISED SHORT RIBS 76

RED WINE BRAISED SHORT RIBS, RED SKIN SMASHED POTATOES, MARKET VEGETABLES

FLAT IRON STEAK 80

FLAT IRON STEAK, RED WINE DEMI-GLACE, CRISPY SHALLOTS,
RED SKIN SMASHED POTATOES, MARKET VEGETABLES

HONEY GARLIC GRILLED TOFU 70

MARINATED GRILLED TOFU, HONEY GARLIC SAUCE,
LEMON HERB COUS COUS, MARKET VEGETABLES

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buffet

SALADS

SPINACH AND PEAR
BABY SPINACH, POACHED PEAR, BLEU CHEESE,
CANDIED WALNUTS, BALSAMIC

COUS COUS
DICED CUCUMBER, HEIRLOOM TOMATOES,
RED ONION, KALAMATA OLIVE

ACCOMPANIMENTS (SELECT ONE)

RED SKIN SMASHED POTATOES
THREE CHEESE POLENTA
GARLIC PARMESAN FINGERLING POTATOES
COCONUT STICKY RICE
GARLIC HERB RISOTTO

STUFFED CHICKEN

SPINACH AND GOAT CHEESE STUFFED CHICKEN BREAST, SUNDRIED TOMATO SAUCE

CHICKEN MARSALA

CHICKEN BREAST, SWEET MARSALA WINE SAUCE,
CREMINI MUSHROOMS, HERB DEMI-GLACE

SEA BASS

SEARED SEA BASS, HONEY MUSTARD GLAZE

CRISPY SKIN ON SALMON

CRISPY SKIN ON SALMON, LEMON HERB BEURRE BLANC

HONEY SOY GRILLED PORK CHOP

HONEY SOY DEMI-GLACE

BRAISED SHORT RIBS

RED WINE BRAISED SHORT RIBS

GRILLED TRI TIP

WILD MUSHROOM WHISKEY SAUCE

HONEY GARLIC GRILLED TOFU

MARINATED GRILLED TOFU, HONEY GARLIC SAUCE

ROAST PRIME RIB OF BEEF

WITH AU JUS, ADD \$5 PER PERSON, \$100 ATTENDANT FEE

TWO ENTREES 85

THREE ENTREES 92

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Cocktail Hour Enhancements

(serves 50)

ANTIPASTO DISPLAY 400
CURED OLIVES, ARTICHOKES, PEPPERONCINI, ASSORTED MEATS

VEGETABLE CRUDITES DISPLAY 300

SEASONAL FRUIT DISPLAY 350

CRAB AND ARTICHOKE DIP 350
SLICED BAGUETTES, CRACKERS

BAKED BRIE AND APRICOT EN CROUTE 350
SLICED BAGUETTES, CRACKERS

BRUSCHETTA TRIO DISPLAY 375
THREE CHEESE, TOMATO BASIL, WILD MUSHROOM

Hors D'Oeuvres

(priced per 50 pieces)

COLD SELECTIONS

COCKTAIL SHRIMP 400
BLACKENED AHI WITH WASABI CREAM ON FLAT BREAD 375
SEARED BEEF TENDERLOIN WITH HORSE RADISH CREAM ON CROSTINI 375
SEARED BEEF TENDERLOIN WITH BOURSIN MOUSSE ON POLENTA CAKE 375
HERBED GOAT CHEESE, CARMELIZED ONION PHYLLO CUP 325
BRIE AND APPLE FOCACCIA 325

HOT SELECTIONS

FIRECRACKER SHRIMP WITH CRAB 375
BACON WRAPPED SCALLOPS 400
BEEF SATE WITH CHIMICHURRI 375
CHICKEN APPLE SAUSAGE TIROPITA 325
BEEF AND SCALLION 350
CHICKEN AND PROSCIUTTO SAGE SKEWERS 325
CARMELIZED PEAR AND STILTON CHEESE POUCH 325
BRIE, BACON AND SWEET ONION PHYLLO PURSE 325
BOURSIN AND HERB STUFFED MUSHROOMS 325
SPINACH FETA PHYLLO STRAWS 275
MAC AND CHEESE BALLS 300

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Late Night Treats

STREET TACO BAR

CARNE ASADA, POLLO ASADA, SOUR CREAM, GUACAMOLE,
COTIJA CHEESE, CILANTRO, ONION, LIMES, CORN AND FLOUR TORTILLAS
22 PER PERSON

POTATO BAR

YUKON GOLD MASHED POTATOES, BACON, SMOKED CHEDDAR, SOUR CREAM, CHIVES
19 PER PERSON

SLIDER BAR

BBQ PULLED PORK, PICKLED RED ONION, HAWAIIAN ROLLS
BEEF, CARMELIZED ONION, CHEDDAR, HORSERADISH MAYO, PRETZEL BUN
BUFFALO CHICKEN, BLEU CHEESE, CRISPY ONION, BRIOCHE
72 PER DOZEN

Before and After

CLASSIC CONTINENTAL

ASSORTED BREAKFAST PASTRIES, ORANGE JUICE, COFFEE
20 PER PERSON

HEALTHY START

ASSORTED INDIVIDUAL YOGURTS, SEASONAL WHOLE FRUIT, HARD BOILED EGGS, COFFEE
22 PER PERSON

DELUXE CONTINENTAL

ASSORTED BREAKFAST PASTRIES, BAGELS AND CREAM CHEESE, SEASONAL WHOLE FRUIT,
INDIVIDUAL YOGURTS, ORANGE JUICE, COFFEE
24 PER PERSON

SANDWICH DISPLAY

ASSORTED PREPARED SANDWICHES ON FRENCH ROLLS
TURKEY AND SMOKED CHEDDAR WITH CHIPOTLE MAYO
HAM AND SWISS WITH ROASTED GARLIC MAYO
ROAST BEEF AND PEPPER JACK WITH HORSERADISH MAYO
180 PER DOZEN

HIGH TEA

VARIETY OF SCONES AND TEA SANDWICHES, LEMON BARS
HOT HERBAL AND BLACK TEA, ICED TEA
22 PER PERSON

FRUIT AND CHEESE

DOMESTIC AND IMPORTED CHEESE, SLICED BAGUETTES AND CRACKERS, SEASONAL FRESH FRUIT
325 SERVES 25

Bar Pricing

CALL BRAND HOSTED 10++ CASH 11
PREMIUM BRAND HOSTED 14++ CASH 15
WINE BY THE GLASS HOSTED 9++ CASH 10
DOMESTIC BEER HOSTED 7++ CASH 8
IMPORTED BEER HOSTED 8++ CASH 9
SOFT DRINKS/BOTTLED WATER HOSTED 5++ CASH 6

CALL BRANDS - FINLANDIA VODKA, JACK DANIELS, CAPTAIN MORGAN, BACARDI, KAHLUA

PREMIUM BRANDS - TITOS, CROWN ROYAL, MAKERS MARK, BOMBAY SAPPHIRE PATRON, HENNESSEY

Bar Packages

BEER WINE AND SODA ONLY
15 PER PERSON FOR THE FIRST HOUR, 8 PER PERSON EACH ADDITIONAL HOUR

CALL PACKAGE
CALL BRAND, WINE, DOMESTIC AND IMPORTED BEER, SODA AND BOTTLED WATER
20 PER PERSON FOR THE FIRST HOUR, 15 PER PERSON EACH ADDITIONAL HOUR

PREMIUM PACKAGE
PREMIUM BRAND, WINE, DOMESTIC AND IMPORTED BEER, SODA AND BOTTLED
WATER
24 PER PERSON FOR THE FIRST HOUR, 19 PER PERSON EACH ADDITIONAL HOUR

Beverage Enhancements

WINE SERVICE
GLASS OF WINE SERVED WITH DINNER
9 PER PERSON

SPECIALTY NON-ALCOHOLIC DRINKS
FRUIT PUNCH, MINT-STRAWBERRY LEMONADE, RASPBERRY ICED TEA
66 PER GALLON

SPECIALTY ALCOHOLIC DRINKS
CHAMPAGNE PUNCH, MARGARITA PUNCH, MIMOSAS
85 PER GALLON

BAR MINIMUM 400, BARTENDER FEE 150 IF MINIMUM IS NOT MET
HOSTED BAR PRICES SUBJECT TO CURRENT OPERATIONS CHARGE AND SALES TAX
REQUESTS TO CLOSE THE BAR DURING THE EVENT RESULT IN A FEE OF 200 (ONE HOUR MAX)

PRICES ARE SUBJECT TO CURRENT OPERATIONS CHARGE AND SALES TAX

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Frequently Asked Questions

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

CRYSTAL BALLROOM - 250, GARDEN BALLROOM 160, PRESIDIO BALLROOM 200,
TERRACE ROOM 80, TERRACE GARDEN (OUTDOORS) 300

WHAT IS THE CHARGE TO RENT A BALLROOM?

ALL OF OUR BALLROOMS HAVE A FOOD AND BEVERAGE MINIMUM BASED ON THE DAY
AND TIME YOU SELECT. WE DO NOT CHARGE ROOM RENTAL FEES.

WHEN CAN I BOOK?

YOU CAN BOOK YOUR EVENT UP TO 12 MONTHS IN ADVANCE, 18 MONTHS WITH SPECIAL APPROVAL.

WHAT ARE THE TIMES OFFERED FOR EVENTS?

11:00AM-4:00PM, 6:00PM-11:00PM OR 7:00PM-12:00AM

ADDITIONAL HOURS ARE \$500 PLUS SERVICE CHARGE AND TAX

WHAT IS INCLUDED WITH THE CEREMONY PACKAGE?

USE OF OUR PRIVATE TERRACE GARDEN FOR ONE HOUR, WHITE FOLDING CHAIRS,
WHITE MARKET UMBRELLAS, WIRELESS MICROPHONE

HOW MUCH IS GUEST PARKING?

7 PER CAR IF PAID BY THE GUEST, 5 IF HOSTED BY THE WEDDING COUPLE

CAN WE DO A TASTING?

COMPLIMENTARY TASTINGS CAN BE SCHEDULED ONCE A CONTRACT HAS BEEN SIGNED.
OUR TASTINGS INCLUDE TWO SALADS AND TWO ENTREES.

DO YOU OFFER A CHILDREN'S MENU?

OUR CHILDREN'S MENU INCLUDES CHICKEN TENDERS WITH FRENCH FRIES OR
CHEESEBURGER AND FRIES AND IS 22++ PER CHILD UNDER TEN.

WHAT IS YOUR CORKAGE FEE?

20 PLUS SERVICE CHARGE AND TAX PER BOTTLE

DO YOU ALLOW OUTSIDE VENDORS?

YES, WITH APPROVAL FROM THE SALES DEPARTMENT.

WE CAN ALSO RECOMMEND SOME GREAT BAKERIES, FLORISTS, PHOTOGRAPHERS, AND DJ'S.
ALL VENDORS MUST BRING THEIR OWN EQUIPMENT AND CONFIRM SETUP TIMES PRIOR TO THE EVENT.

WHAT DECORATIONS ARE NOT ALLOWED?

CONFETTI, FRESH LOOSE ROSE PETALS AND OPEN FLAME CANDLES ARE NOT PERMITTED.

DO YOU OFFER DISCOUNTED ROOM RATES FOR OUR GUESTS?

YES! WE OFFER A COMPLIMENTARY ROOM FOR THE WEDDING COUPLE THE NIGHT OF THE EVENT. WE ALSO
EXTENDED DISCOUNT ROOM RATES TO YOUR GUESTS. RATES VARY DEPENDING ON THE SEASON.