



HANCOCK
HOTEL

Weddings



Package Amenities

Setup & Tear Down

Tables & Chairs

Dance Floor

Table Numbers

Gold Lantern Centerpieces with Flameless Candles

Cake Cutting Service

Floor Length Linen: Midnight, Black, Ivory or White

Choice of Napkin Color & Fold

Private Menu Tasting for up to Four Guests

Complimentary Night Stay for the Newly Weds

Discounted Room Rate for Your Guests

Wedding Packages

Pricing reflects plated service. Add \$3 per guest for buffet service.

FIRST COMES LOVE

\$68 / guest

Champagne Toast for the Head Table
Choice of Two Hors d'Oeuvres Stations for One Hour
House Salad with Two Dressings
House-made Bread with Rosemary Cream Butter
Choice of One Entree
Choice of Two Accompaniments
Coffee & Iced Tea Station
Four Hour Hosted Premium Bar

TYING THE KNOT

\$72 / guest

Champagne Toast for All Guests
Choice of Two Hors d'Oeuvres Stations for One Hour
House Salad with Two Dressings
House-made Bread with Rosemary Cream Butter
Choice of Two Entrees
Choice of Two Accompaniments
Coffee & Iced Tea Station
Four Hour Hosted Premium Bar

NOW & FOREVER

\$78 / guest

Champagne Toast for All Guests
Choice of Two Hors d'Oeuvres Stations for One Hour
House Salad with Two Dressings
House-made Bread with Rosemary Cream Butter
Choice of Two Entrees

Choice of Two Accompaniments
Coffee & Iced Tea Station
Four Hour Hosted Premium Bar
Late Night Snack
Event Valet Parking





Hors d'Oeuvres Displays

Seasonal Fruit and Berries with Yogurt Dip

Garden Vegetables with Hummus & Ranch Dip

Bruschetta Bar with Tomatoes, Mozzarella,
Basil & Olive Tapenade

Spinach & Artichoke Dip with Pita Chips

Domestic Cheeses & Crackers

*Add Cured Meats - **\$4 per guest**

Imported Cheeses & Crackers **(+\$10 / guest)**

*Add Imported Meats - **\$6 per guest**

Marinated Grilled Vegetables & Olives with Rustic Breads **(+\$10 / guest)**

Curry Seared Tuna with Shaved Romaine, Crumbled Feta, Banana Peppers
& Curried Mayonnaise **(+\$10 / guest)**

Seafood Ceviche with Banana Chips, Tortilla Chips
& Avocado Cream **(+\$10 / guest)**

Grilled Tenderloin with Picked Red Onion, Ancho Aioli, Coarse Grain
Mustard, Carrot and Horseradish Marmalade & Crostini **(+\$10 / guest)**

Stationary Hors d'Oeuvres

Beef Brochettes

Mini Beef Wellingtons

Hoisin Glazed Chicken Skewers

Andouille Corndogs

BLT Canapes

Thai Pork Springrolls

Caprese Skewers

Brie & Raspberry en Croute

Corn Fritters

Crepe Wrapped Asparagus

Wild Mushroom Arancini

Crab Rangoons

Seafood Stuffed Mushrooms

Beef Lettuce Wraps **(+\$2 / guest)**

Lamb Lollipops **(+\$4 / guest)**

Shrimp Cocktail **(+\$2 / guest)**

Crab Cakes **(+\$3 / guest)**

Passed Hors d'Oeuvres **\$1 per person**

Salads

- House Salad
- Wedge Salad
- Chop Salad (+\$4 / guest)

Entrees

- Mushroom Stuffed Chicken Chop
- Onion Crusted Chicken Chop
- Beef Short Ribs
- 12 oz New York Strip Steak with Demi Glace
- Citrus Glazed Salmon
- Garlic Broiled Shrimp
- Cauliflower Gnocchi
- Five Cheese Ravioli with Basil Pesto Alfredo
- Duet Plate of any Two Entrees Above (+\$12 / guest)
- 7 oz Filet Mignon (+\$7 / guest)
- Bone-In New York Strip Steak (+\$16 / guest)
- Rack of Lamb (+\$12 / guest)
- Chilean Sea Bass (+\$12 / guest)
- 5 oz Filet Mignon & Chicken (+\$16 / guest)
- 5 oz Filet Mignon & Shrimp (+\$18 / guest)
- 6 oz Manhattan Filet & Crab Cake (+\$20 / guest)
- Add Third Entree to any Buffet (+\$10 / guest)

Accompaniments

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|-----------------|---------------------------|
| French Beans | Boursin Whipped Potatoes |
| Garlic Zucchini | Whipped Potatoes |
| Glazed Carrots | Herbed Rice |
| Broccolini | Roasted Red Skin Potatoes |
| Asparagus | Au Gratin Potatoes |





Carvery Stations

(serves 25 guests • \$100 per attendant)

Turkey Breast - \$175

Honey Mustard Glazed Ham - \$200

Pork Loin - \$200

Tuna - \$325

Beef Tenderloin - \$435

Salmon en Croute - \$480

Prime Rib - \$600

Children's Menu

(priced per guest)

Children's meals are served with choice of one entrée, two accompaniments and your choice of orange juice, apple juice or milk.

\$15

ENTRÉES

Hamburger or Cheeseburger

Crunchy Chicken Tenders

Elbow Pasta with Choice of Alfredo or Marinara

ACCOMPANIMENTS

Corn Cobblets

French Green Beans

Fresh Fruit Cup

Tater Tots

Late Night Snacks

House-made Soft Pretzels with Ale Cheese Sauce & Miniature All-Beef Kosher Franks with Mustard, Relish & Ketchup - **\$8 / guest**

Nacho Bar - **\$6 / guest**

Pizza Bar - **\$12 / pizza**

Spirits Packages

HOSTED PREMIUM BAR

Packages include beer, wine, liquor, mixers and soda
4 hours of services, **\$5** per guest for each additional hour

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|---------------|----------------|
| Smirnoff | Bacardi Light |
| Cutty Sark | Budweiser |
| Altos | Bud Light |
| Canadian Club | Miller Lite |
| Gilbey's | Michelob Ultra |

TOP SHELF PACKAGE

+\$10 per guest
4 hours of services, **\$7** per guest for each additional hour

| | |
|----------------------|-------------------------|
| Ketel One | Crown Royal |
| Johnnie Walker Red | Bulleit Bourbon |
| Jose Cuervo Especial | Sam Adams |
| Captain Morgan | Corona |
| Bacardi Light | Stella Artois |
| Bombay Sapphire | Premium Selection Beers |

CASH & CONSUMPTION BAR

\$100 per Bartender, One Bartender per **100 Guests**

Top Shelf Mixed Drink - **\$10**
Premium Mixed Drink - **\$8**
Glass of Wine - **\$8**
Imported Beer - **\$7**
Domestic Beer - **\$5**
Soda - **\$3**

BAR UPGRADES

Tablesides Wine
price based on selection

Champagne Toast
\$5 per person

