

Willits-Hallowell Conference Center and Hotel Wedding Menus

2023

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.



\$650.00- for use of either Abbey Chapel or Abbey Interfaith Sanctuary
\$550.00- 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.

\$825.00- 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
\$63.00

Grilled Filet Mignon

Flame Grilled and Served with Bordelaise Sauce
\$65.00

Lemon Crusted Seabass

Seared Seabass Topped with Lemon Aoli and Bread Crumbs
\$67.00

Seafood Stuffed Filet of Sole

Served with a Dill Mustard Cream
\$57.00

Baked Stuffed Salmon

Filet of Salmon Stuffed with Mascarpone and Spinach
\$57.00

Herb Crusted Salmon

Herb Coated Baked Filet Served with a Citrus Herb Beurre Blanc
\$57.00

Cod Romesco

Baked Cod served with Almond and Roasted Red Pepper Pesto Sauce
\$57.00



Surf and Turf

Petite Grilled Filet Mignon Served with Two Baked Stuffed Shrimp
\$65.00

Baked Stuffed Chicken

Boneless Breast of Chicken with Portobello Mushrooms, Spinach, Shallots & Smoked Mozzarella Cheese
\$56.00

Chicken Saltimbocca

Boneless Breast of Chicken Topped with Layer of Prosciutto, Spinach and Mozzarella
\$56.00

Chicken Madeira

Sauteed Boneless Breast of Chicken Served with Madeira Wine Sauce and Blend of Wild Mushrooms
\$53.00

Harvest Stuffed Chicken Breast

Boneless Breast of Chicken Stuffed with Cranberries and Sour-dough Bread Stuffing
\$56.00

Eggplant Rollatini

Breaded Eggplant Stuffed with Mozzarella and Served with Marinara Sauce
\$53.00

Vegetable Napoleon

Layered Squash, Zucchini, Red Onion, Eggplant and Peppers, Served with Polenta, Mozzarella, and Marinara
\$53.00



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

Strawberry Spinach Salad
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
Boursin Stuffed Chicken
Chicken Saltimbocca
Roast Sirloin of Beef with Bordelaise Sauce
Apricot Mustard Salmon
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

\$65.00 per person

Children under 10 years of age: \$29.00 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	\$20.00	\$18.00 per person
Each Additional Hour	\$7.00	\$6.50 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	\$4.75 and up
Mixed Drinks	\$6.50 and up
Premium Wine	\$7.00 and up
Top Shelf Wine	\$8.00 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.