



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

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*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

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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

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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

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House Salad

Wedge Salad

Chop Salad (+\$4 / guest)

## Entrees

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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

Garlic Zucchini

Glazed Carrots

Broccolini

Asparagus

Boursin Whipped Potatoes

Whipped Potatoes

Herbed Rice

Roasted Red Skin Potatoes

Au Gratin Potatoes







## Carvery Stations

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(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

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(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

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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

Smirnoff  
Cutty Sark  
Altos  
Canadian Club  
Gilbey's

Bacardi Light  
Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra

## TOP SHELF PACKAGE

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

Ketel One  
Johnnie Walker Red  
Jose Cuervo Especial  
Captain Morgan  
Bacardi Light  
Bombay Sapphire

Crown Royal  
Bulleit Bourbon  
Sam Adams  
Corona  
Stella Artois  
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

