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[www.vizcayasacramento.com](http://www.vizcayasacramento.com)

*vizcaya*  
S A C R A M E N T O

Wedding  
Menus & Pricing



*All Packages Include the Following Amenities:*

*Professional Wedding Coordinator  
Getting Ready Suites and Lounge  
Wedding Rehearsal/Decor Dropoff One Day Prior  
Professional Banquet Staff/Bartender  
Complete Setup & Breakdown  
China, Glassware, Flatware  
Tables with White Chiavari Chairs  
Dancefloor*

*plus*

*House Linens & Napkins*

*choose from our poly-cotton blend linens in assorted colors/sizes*

*Complete Beverage Service without Corkage Fees*

*our unique beverage package allows our clients to provide their own alcohol at no additional cost.  
we provide the bartender, sodas, juices, Starbucks coffees, hot teas, mixers & garnishes.*

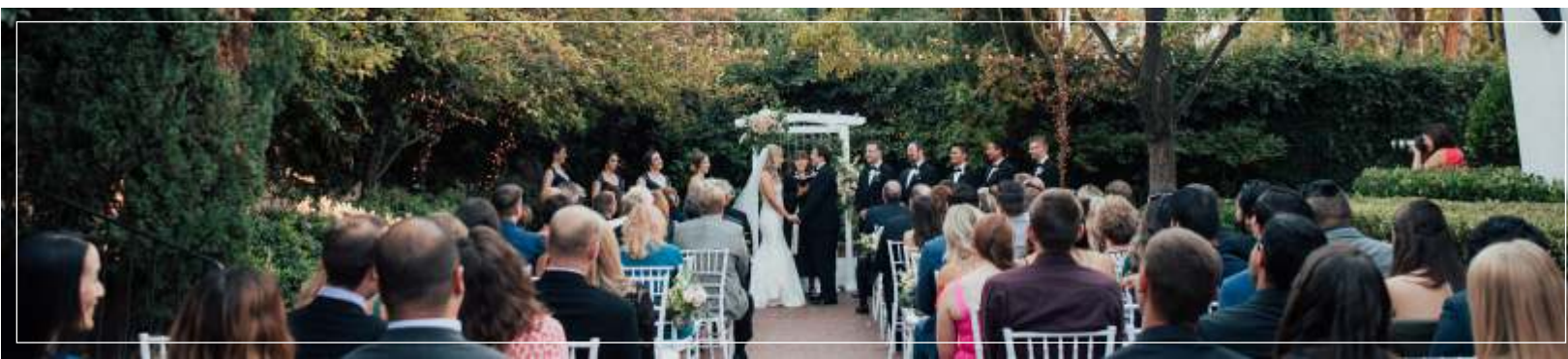
*Elegant Food Presentation & Award Winning Chef*

*all cuisine is prepared onsite with our award winning chef, Jim Turknett.*

# Facility Fees

## *Vizcaya Wedding Ceremonies*

*use of either our pavilion or garden spaces includes complete setup, breakdown, house linens, tables & white chiavari chairs.*



*Fridays*

*(5-6pm)  
\$1200*

*Saturdays*

*(10-11am)  
or  
(5-6pm)  
\$1200*

*Sundays*

*(10-11am)  
or  
(5-6pm)  
\$1200*

*use of our facility for a ceremony is only available when renting out the facility for your reception.*

## *Pavilion Wedding Receptions*



*Fridays*

*(6-11pm)  
\$3200*

*Saturdays*

*(11am - 4pm)  
\$2200  
or  
(6-11pm)  
\$4200*

*Sundays*

*(11am - 4pm)  
\$1800  
or  
(6-11pm)  
\$2200*

*use of our facility for a ceremony is only available when renting out the facility for your reception.*

*Buyouts are available. Food & Beverage minimums in addition to facility fees will apply.  
Contact your sales manager for more details.*

# Featured Luncheon Menus

*all luncheon menus are served buffet style*

*Brunch Buffet - \$47 per person*



*Butler Pass Hors D' Oeuvres*

*select two from Hors D' Oeuvres menu*



*Assorted House-Made Muffins, Scones & Breakfast Breads*

*mini cranberry-orange, bran & blueberry muffins, strawberry & chocolate scones & pumpkin spice bread.*



*Fresh, Seasonal Fruit Salad*

*chef's choice of seasonal fruit*



*Vizcaya Breakfast Salad*

*broccoli, carrots, apples, raisins, walnuts & sweet apple vinaigrette*



*Quiche Lorraine*

*bacon, onions & emmentaler cheese or broccoli & cheddar quiche*



*Challah French Toasts & Pecan Syrup*



*Carving Station*

*glazed ham or roast turkey breast*



*Beverage Package*

*freshly brewed Starbucks coffee, iced and hot tea, assorted sodas and juices, mixers & garnishes*

# Featured Luncheon Menus

*Pavilion Luncheon - \$49 per person*

+

*Butler Pass Hors D' Oeuvres*  
*select two from Hors D' Oeuvres menu*

+

*Salads*  
*select two*

+

*Caesar Salad* romaine lettuce, garlic, croutons, parmesan & creamy garlic vinaigrette

*Mesclun Salad* chopped almonds, apples, dried cranberries, crumbled feta cheese & balsamic vinaigrette

*Vizcaya Chop Salad* seasonal vegetables, shaft blue cheese, bacon & balsamic vinaigrette

*Spinach Salad* peppered pancetta, goat cheese, pine nuts, roasted peppers, grilled mushrooms & sherry-dijon vinaigrette

*Arugula Salad* pear, roasted walnuts, dried cranberries, blue cheese & pomegranate vinaigrette

+

*Carving Station*  
*glazed ham or roast turkey breast*

+

*Vegetarian*  
*select one*

+

*Baked Gnocchi* caramelized onion, chanterelle mushroom cream sauce & parmesan

*Eggplant Napoleon* grilled eggplant, roasted red bell peppers & zucchini with marinara sauce

*Fresh Seasonal Vegetable Lasagna* roasted red bell peppers & zucchini with marinara sauce

*Vegetable Wellington* portabella mushroom, sun-dried tomato, red onion & blue cheese all wrapped in puff pastry

+

*Accompaniments*  
*select one*

+

*Mashed Potatoes* (add country gravy - 2.50 per guest)

*Roasted Fingerling Potatoes*

*Quinoa Vegetable Salad*

*Pasta Salad*

+

*also included*

*Fresh Seasonal Vegetables*

*Assorted Breads & Butter*

*Complete Vizcaya Beverage Package*

# Featured Dinner Menus

*choice of 3 menus*

## *Diamond*

*(4 entree selections)  
Buffet - \$78 per guest  
Plated - \$76 per guest*

## *Emerald*

*(3 entree selections)  
Buffet - \$70 per guest  
Plated - \$68 per guest*

## *Pearl*

*(2 entree selections)  
Buffet - \$62 per guest  
Plated - \$60 per guest*

## *Featured Menus Include:*

### *Butler Passed Hors D' Oeuvres*

*please select two from Hors D' Oeuvres menu or three for the Diamond menu*



### *Salad*

*please select one from our complete salad menu, or two for buffet option*



### *Entree*

*please make your entree selections from the following pages*



### *Accompaniments*

*please select one from our accompaniments menu*



### *Assorted Gourmet Breads & Butter*



### *Fresh Seasonal Vegetables*



### *Beverage Package*

*vizcaya provides assorted sodas, juices, lemonade, freshly brewed Starbucks coffee,  
hot or iced tea, mixers, bartender & cocktail servers.*

*Client to provide all alcohol with no corkage, handling or setup fees.*



# Butler Passed Hors D' Oeuvres Options

*ceviche tostada*  
*crab stuffed mushrooms*  
*macaroni cheese bites with bacon*  
*ahi tartare, taro root & wasabe creme*  
*cheese, chicken or beef empanadas*  
*chicken sate with thai peanut sauce*  
*coconut shrimp with pineapple daiquiri sauce*  
*crostini with chopped fresh tomato, mozzarella & basil*

*wild mushroom tarts*  
*vegetarian spring rolls*  
*miniature crab cakes*  
*sausage stuffed mushrooms*  
*peking duck spring rolls*  
*risotto cake with bacon and green onion*  
*crostini with cream cheese, honey & sun-dried figs*  
*poached giant prawns with spicy cocktail sauce*

+

*Caesar Salad romaine lettuce, garlic, croutons, parmesan & creamy garlic vinaigrette*

*Mesclun Salad chopped almonds, apples, dried cranberries, crumbled feta cheese & balsamic vinaigrette*

*Vizcaya Chop Salad seasonal vegetables, shaft blue cheese, bacon & balsamic vinaigrette*

*Spinach Salad peppered pancetta, goat cheese, pine nuts, roasted peppers, grilled mushrooms & sherry-dijon vinaigrette*

*Arugula Salad pear, roasted walnuts, dried cranberries, blue cheese & pomegranate vinaigrette*

+

*Accompaniments*

*select one*

+

*Mashed Potatoes (add country gravy - 2.50 per guest)*

*Roasted Fingerling Potatoes*

*Quinoa Vegetable Salad*

*Pasta Salad*

+

*also included*

*Fresh Seasonal Vegetables*

*Assorted Breads & Butter*

*Complete Vizcaya Beverage Package*



## *Diamond Menu*

*Buffet - \$78 per guest*

*Plated - \$76 per guest*

### *Poultry & Pork*

*(select one)*

*Roasted Breast of Chicken with lemon and thyme*

*Deviled Chicken marinated in spicy chicken and cayenne, coated & baked in a panko crust with dijon white wine sauce*

*Teriyaki Chicken marinated in hoisin teriyaki & roasted garlic, grilled with a honey teriyaki glaze*

*Chicken Cordon Bleu grilled chicken breast layered with provolone, dry-cured ham and topped with a garlic creme sauce*

*Roast Petaluma Duck Breast with sun-dried fig and port wine chutney*

*Pork Loin wrapped in pancetta*



### *Beef & Game*

*(select one)*

*Grilled Filet Mignon with a port wine reduction*

*Roasted Venison Loin served in a juniper port sauce*

*Grilled New York Steak with shaft blue cheese & a wine demi-glaze*

*Grilled Colorado Lamb Rack with a roast garlic demi-glaze*



### *Seafood*

*(select one)*

*Grilled Shrimp 'Scampi' Skewers glazed with garlic butter*

*Pan Seared Salmon Filet topped with smoked red onion & balsamic compote*

*Pan Seared Sea Bass on top of a red pepper puree*

*Grilled Salmon Filet brushed with sun-dried tomato butter sauce*

*Herb Crusted Sea Bass brushed with a brown butter sauce*



### *Vegetarian*

*(select one)*

*Baked Gnocchi carmelized onion, chanterelle mushroom cream sauce & parmesan*

*Eggplant Napoleon grilled eggplant, roasted red bell peppers & zucchini with marinara sauce*

*Fresh Seasonal Vegetable Lasagna roasted red bell peppers & zucchini with marinara sauce*

*Vegetable Wellington portabella mushroom, sun-dried tomato, red onion & blue cheese all wrapped in puff pastry*

## *Emerald Menu*

*Buffet - \$70 per guest*

*Plated - \$68 per guest*

### *Poultry & Pork*

*(select one)*

*Roasted Breast of Chicken with lemon and thyme*

*Deviled Chicken marinated in spicy chicken and cayenne, coated & baked in a panko crust with dijon white wine sauce*

*Teriyaki Chicken marinated in hoisin teriyaki & roasted garlic, grilled with a honey teriyaki glaze*

*Chicken Cordon Bleu grilled chicken breast layered with provolone, dry-cured ham and topped with a garlic creme sauce*

*Roast Petaluma Duck Breast with sun-dried fig and port wine chutney*

*Pork Loin wrapped in pancetta*



### *Beef & Seafood*

*(select one)*

*Horseradish Crusted Beef Sirloin with garlic & thyme butter*

*Grilled Beef Bottom Sirloin (Tri-Tip) with either smoked tomato salsa or chimichurri sauce*

*Prime Rib of Beef served with horseradish cream (add \$5 per guest)*

*Grilled Shrimp 'Scampi' Skewers glazed with garlic butter*

*Pan Seared Salmon Filet topped with smoked red onion & balsamic compote*

*Grilled Salmon Filet brushed with sun-dried tomato butter sauce*



### *Vegetarian*

*(select one)*

*Baked Gnocchi carmelized onion, chanterelle mushroom cream sauce & parmesan*

*Eggplant Napoleon grilled eggplant, roasted red bell peppers & zucchini with marinara sauce*

*Fresh Seasonal Vegetable Lasagna roasted red bell peppers & zucchini with marinara sauce*

*Vegetable Wellington portabella mushroom, sun-dried tomato, red onion & blue cheese all wrapped in puff pastry*





## *Pearl Menu*

*Buffet - \$62 per guest*

*Plated - \$60 per guest*

### *Poultry & Pork*

*(select one)*

*Roasted Breast of Chicken with lemon and thyme*

*Deviled Chicken marinated in spicy chicken and cayenne, coated & baked in a panko crust with dijon white wine sauce*

*Teriyaki Chicken marinated in hoisin teriyaki & roasted garlic, grilled with a honey teriyaki glaze*

*Chicken Cordon Bleu grilled chicken breast layered with provolone, dry-cured ham and topped with a garlic creme sauce*

*Roast Petaluma Duck Breast with sun-dried fig and port wine chutney*

*Pork Loin wrapped in pancetta*



### *Vegetarian*

*(select one)*

*Baked Gnocchi carmelized onion, chanterelle mushroom cream sauce & parmesan*

*Eggplant Napoleon grilled eggplant, roasted red bell peppers & zucchini with marinara sauce*

*Fresh Seasonal Vegetable Lasagna roasted red bell peppers & zucchini with marinara sauce*

*Vegetable Wellington portabella mushroom, sun-dried tomato, red onion & blue cheese all wrapped in puff pastry*



## *Kids Menu*

*\$25 per child (plated or buffet)  
Children 3-12 years old*

*Plated Entrees  
(select one)*

*Chicken Strips*

*Quesadilla*

*Mini Cheese Pizza*

*Grilled Chicken*

## *Vendor Meal*

*\$25 per vendor (plated or buffet)*

*'Don't forget to feed your vendors.' DJ, Photographer, Cinematographer  
Vizcaya offers a discounted plate for your vendors and will ensure they eat during your event.*



## *Menu Additions*

*delicious stationed additions to any cocktail reception or late night snack  
\$5 - \$7 per person  
(minimum of 30 orders required)*

### *Mashed Potato Martini Bar \$5*

*award winning mashed potatoes served in martini glasses with fixings*

### *Macaroni & Cheese Bar \$7*

*house made creamy macaroni & cheese served in martini glasses with fixings*

### *Bruschetta Bar \$5*

*fresh baguette toasts with a selection of fresh seasonal toppings*

### *Seasonal Fresh Fruit \$5*

*served a la carte or with a chocolate fondue station*

### *Crudite \$5*

*selection of fresh seasonal vegetables & dips*

### *Stuffed Brie in Puff Pastry \$5*

*assorted crackers*

### *Mini Pizzas \$5*

*assorted toppings available*

### *Imported & Domestic Cheeseboard \$5*

*fresh french bread & assorted crackers*

### *Street Tacos \$5*

*your choice of shredded chicken, pork or beef tacos topped with green chilis & monterey jack cheese*

### *Smoked Salmon \$7*

*mini bagels or toast points, capers, chopped onion & cream cheese*

### *Pulled Pork & Kobe Beef Sliders \$7*

*your choice of meat with barbecue sauce and coleslaw*



# Dessert Menu

*sweet additions for your wedding reception  
choose four options at \$7 per person*

*Chocolate Macadamia Nut Bar  
with graham cracker crust*

*Chocolate Dipped Strawberries  
choose from dark chocolate or white chocolate*

*Chocolate Hazelnut Mousse  
served in a shot glass*

*Creme Brulee  
choose from vanilla bean, lemon or chocolate*

*House-Made Donut Holes  
comes with caramel & chocolate dipping sauces*

*Fresh Baked Cookies  
choose from chocolate chip, lemon white chocolate chip, oatmeal or peanut butter*

*Seasonal Fruit Tarts*

*Vanilla Bean Eclairs*



*Make Your Own Sundae Bar - \$7 per guest*

*staff attended sundae bar with your choice of vanilla or chocolate ice cream and all of the fixings*

