

vizcaya SACRAMENTO

WEDDING MENUS AND PRICING PACKET 2026



2019 21st Street
Sacramento, CA 95818

vizcayasacramento.com
916.594.9285

Included Amenities

ALL WEDDINGS HOSTED AT VIZCAYA
INCLUDE THE FOLLOWING AMENITIES:

the basics

TABLES & WHITE CHIAVARI CHAIRS

*round or long tables are included;
chiavari chairs for ceremony & reception*

LINENS & NAPKINS

*Upgraded floor-length linens & poly-
cotton blend napkins available in over 40
colors*

CHINA, GLASSWARE, FLATWARE, CHARGERS

*standard china, glassware, and
flatware included; choose from gold or
silver chargers or upgrade to glass
beaded*

PROFESSIONAL BANQUET STAFF

*banquet staff included to serve your
meal & drinks*

IN-HOUSE CATERING

*All food is prepared on-site by our chef;
client may bring in outside desserts
Outside catering is permitted with separate Facility Fees*

ARCHES & COLUMNS

*we have four styles of arches and two
styles of columns available for use*

COMPLETE BEVERAGE SERVICE WITHOUT CORKAGE FEES

*our unique beverage package allows clients
to provide their own alcohol at no
additional cost. We provide the bartender,
non-alcoholic sodas, juices, coffee, tea,
syrops, mixers, and garnishes*

GETTING READY SUITE & LOUNGE

*access times to these rooms varies based on
the day of the week, and can range from
8AM-12PM*

WEDDING REHEARSAL & DECOR DROP-OFF

*rehearsal and drop-off are included, and
take place the day prior to the event at 1PM
or 2PM*

COMPLETE SET-UP & BREAKDOWN

*Vizcaya will set out your decor on event
day, and collect it for your pick up the
following day (PM events)*

COORDINATOR

*your coordinator will assist you with all
wedding elements at Vizcaya, as well as
execute day-of responsibilities
Outside Coordinator NOT Permitted*

Included Items

White Chiavari Chairs

Dance Floor 16x20

China, Flatware, & Glassware, Chargers

Basic Bar Garnishes, Juices, Sodas, Syrups

Table Numbers & Stands

Cocktail Tables (3 high, 3 low)

Round Glass Mirrors

Tall Standing Easels & Tabletop easels

Cake Bases & Cake Cutting Utensils

TV's (2)

Reception Bar

Ceremony Arch & Pillars

Umbrellas

Upgraded Table Linens & Napkins

Additional Items

Clear Beaded Glass Chargers: \$2.50 each

Heaters: \$70+ tax each

Menu Tasting: Pre-Booking Tastings & Booked Couples

Cocktail Hour Bar: \$375 + tax, complimentary with Adult guest counts over 140

Specialty Linens: See Coordinator for quote



Facility Fees

WEDDING CEREMONY

\$1,650 FACILITY FEE

1 HOUR: INCLUDES 30 MIN FOR GUEST ARRIVAL

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

We do not offer ceremony-only events.



PAVILION WEDDING RECEPTIONS

FRIDAY

\$5,000

SATURDAY

AM: \$3,650

PM: \$6,000

SUNDAY

AM: \$3,400

PM: \$5,000

MONDAY-THURSDAY \$4,700

AM timeframe is 11AM-4PM PM timeframe is 5PM-11PM
additional hours may be added to PM only

Brunch Menu

\$60 per person

served buffet style

Butler Passed Hors D'oeuvres

Select two from the menu

Assorted Muffins, Scones, & Breakfast Breads

Fresh Seasonal Fruit Salad

Vizcaya Breakfast Salad

Broccoli, carrots, apples, raisins,
walnuts & sweet apple vinaigrette

Quiche Lorraine

Bacon, onions, cheese

or

Broccoli & cheddar

Challah French Toast & Pecan Syrup

Roasted Fingerling Potatoes

Carving Station

Select one

Glazed Ham or Roast Turkey Breast

or

Bacon & Sausage

Beverage Package

Freshly brewed Starbucks coffee,
iced & hot tea, assorted sodas &
juice, mixers, & garnishes.

Pavilion Luncheon

\$62 per person

Butler Passed Hors D'oeuvres

Select two from the 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 & mushrooms, & sherry-dijon vinaigrette*

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

Carving Station
select one

Roast Turkey Breast, Glazed Ham or Prime Rib

Vegetarian

select one

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

Eggplant Napoleon *grilled eggplant, roasted red bell peppers & zucchini with fresh mozzarella*

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: +\$2.75 per person)

Roasted Fingerling Potatoes

Quinoa & Vegetable Salad

Pasta Salad

Also Included:

Fresh Seasonal Vegetables

Assorted Gourmet Breads & Butter

Complete Vizcaya Beverage Package

Butter Passed Hors D'oeuvre Options

Ahi Tartare *on a taro root chip with wasabi 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*

Ceviche Tostada

Crostini *with cream cheese, honey & sun-dried figs*

Macaroni & Cheese Bites *with bacon*

Miniature Crab Cakes

Peking Duck Spring Rolls

Poached Giant Prawns *with spicy cocktail sauce*

Risotto Cake *with bacon and green onion*

Sausage Stuff Mushrooms

Vegetarian Spring Rolls

Wild Mushroom Tarts

Butternut Squash and Wild Mushroom Risotto Cake (vegan)
+\$1.00pp

Sautéed Mushroom Confit *on Endive* (vegan)

Sun-Dried Tomato Tapenade *on cucumber slice* (vegan)



Dinner Menu

Choice of three Menus

Diamond

Buffet (\$105 per Guest)
Plated (\$100 per Guest)

Four Entrees:
Poultry & Pork, Beef & Game,
Seafood, Vegetarian
(Select one of each)

Emerald

Buffet (\$92 per Guest)
Plated (\$87 per Guest)

Three Entrees:
Poultry & Pork, Beef & Seafood,
Vegetarian
(Select one of each)

Pearl

Buffet (\$85 per Guest)
Plated (\$81 per Guest)

Two Entrees:
Poultry & Pork, Vegetarian
(Select one of each)



Butler Passed Hors D'Oeuvers

Select three for Diamond Menu
Select two for Emerald & Pearl Menu

Salad

Select one for Plated Menu
Select two for Buffet Menu

Entree

Select four for Diamond Menu
Select three for Emerald Menu
Select two for Pearl Menu

Accompaniments

Select one

All Menus Include

Assorted Gourmet Breads & Butters
and Fresh Seasonal Vegetables

Beverage Package

Freshly brewed Starbucks coffee, iced & hot
tea, assorted sodas & juice, mixers, & garnishes,
bartender & cocktail servers
Client to provide all alcohol with no corkage,
handling or bar set-up

Salads

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 and mushrooms, & sherry-dijon vinaigrette

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



Accompaniments

Mashed Potatoes
(add country gravy: +\$2.75 per person)

Roasted Fingerling Potatoes

Quinoa Pilaf

Wild Rice Pilaf

Entrees

Roasted Breast of Chicken with lemon & thyme

Deviled Chicken marinated in spicy mustard & 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 &
topped with a garlic-crème sauce

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

Pork Loin wrapped in pancetta

***Grilled Filet Mignon** with a port wine reduction

***Roasted Venison Loin** served in a juniper-port sauce

***Grilled N.Y Steak** with shaft blue cheese & port wine demi-glacé

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

^ Horseradish Crusted Beef Sirloin with garlic & thyme butter

^ Grilled Beef Bottom Sirloin (Tri-tip) with Smoked tomato salsa or Chimichurri sauce

^ Prime Rib of Beef served with horseradish cream (+\$5 per person)

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

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

***^ 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

Baked Gnocchi caramelized onion, wild mushroom cream, & parmesan

Eggplant Napoleon eggplant, roasted red bell peppers & zucchini with fresh mozzarella

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

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

* Diamond Menu

^ Emerald Menu

A la carte pricing available for substitutions

Kids Menu

3-12 yrs old
buffet or plated, \$30

Plated Entrees

select one

Chicken Nuggets

Quesadilla

Mini Cheese Pizza

Grilled Chicken

Plated Sides

select two

French Fries

Seasonal Fruit

Seasonal Vegetables

Vendor Meals

\$70 per vendor
buffet or plated

Don't forget to feed your vendors: DJ, Photographer, & Videographer

Vizcaya offers a discounted plate for your vendors & will ensure they eat during the event

Menu Additions

Add a Stationed Snack to your Cocktail Hour or a Late Night Snack to your Reception

Mashed Potato Martini Bar *served in martini glasses with fixings, \$7.75*

Macaroni and Cheese Bar *house-made creamy Macaroni and Cheese served in martini glasses with fixings, \$7.75*

Bruschetta Bar *fresh baguette toasts with a selection of fresh seasonal toppings, \$5.75*

Seasonal Fresh Fruit *served a la carte or with a chocolate fondue fountain, \$5.75*

Crudit  *selection of seasonal fresh vegetables & dips, \$5.75*

Stuffed Brie in Puff Pastry *with assorted crackers, \$5.75*

Mini Pizzas *assorted toppings available, \$5.75*

Imported & Domestic Cheeseboard *with assorted crackers, \$7.75*

Street Tacos *choice of chicken, pork, or beef tacos topped with lettuce, Pico de gallo, & cotija cheese, served on corn tortillas, \$5.75*

Smoked Salmon *Mini bagels or toast points, capers, chopped onion, & cream cheese, \$7.75*

Pulled Pork Sliders *choice of meat with barbecue sauce and coleslaw, \$7.75*

Beef Sliders *served with caramelized onions, cheese, dijonnaise, & pickle, \$7.75*

minimum quantity of 30 per selection

Desserts

CHOOSE FROM VIZCAYA'S DESSERT MENU OR SUNDAE BAR

\$7.50 per person | select 4 options

Chocolate Macadamia Nut Bar

With graham cracker crust

Chocolate Dipped Strawberries

Milk chocolate with white chocolate drizzle

Chocolate Hazelnut Mousse

Served in a shot glass

Crème Brûlée

Choose from vanilla bean, lemon, or chocolate

Donut Holes

With caramel & chocolate dipping sauces

Fresh Baked Cookies

*Choose from chocolate chip, lemon macadamia nut, oatmeal,
or peanut butter*

Seasonal Fruit Tarts

Vanilla Bean Éclairs



MAKE YOUR OWN SUNDAE BAR

\$7.50 per person

Comes with vanilla ice cream
and all of the fixings

VIZCAYA ALLOWS FOR OUTSIDE DESSERTS OF ALL KINDS

NO CAKE CUTTING FEES OR SET UP FEES

Also Good to Know...

Our max capacity is 240

Daily buy-outs are available for events

Food minimums are applicable in addition to facility fees

All events are subject to applicable sales tax & a 22% service charge

A security fee will apply to all evening events

Evening events have access to our bed & breakfast room block at a discounted rate

The hotel consists of:

8 rooms 10 beds

sleeps 20



vizcaya
S A C R A M E N T O