

A photograph of the Vizcaya Sacramento wedding venue. The image shows a large, white, classical-style building with a red-tiled roof and arched windows. In the foreground, there is a large, ornate black fountain with multiple tiers, surrounded by a brick walkway and a black metal railing. To the left, a black lamppost with three white globe lights stands on a brick base. The background is filled with lush green trees and manicured hedges.

vizcaya

SACRAMENTO

WEDDING MENUS AND PRICING PACKET 2024

2019 21st Street
Sacramento, CA 95818

vizcayasacramento.com
916.594.9285

Denise Appgar Photography

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included amenities

ALL EVENTS 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

*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*

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*





included amenities

ALL EVENTS HOSTED AT
VIZCAYA INCLUDE THE
FOLLOWING AMENITIES:

now it's getting good

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*

ARCHES & COLUMNS

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

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)*





included amenities

ALL EVENTS HOSTED AT
VIZCAYA INCLUDE THE
FOLLOWING AMENITIES:

the best part

PROFESSIONAL WEDDING COORDINATOR

*your coordinator will assist you with all wedding
elements at Vizcaya, as well as execute day-of
responsibilities*

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, syrups, mixers, and garnishes*



Included Items

VIZCAYA OFFERS A VARIETY OF ITEMS FOR YOU TO USE DURING YOUR EVENT:

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 (Modern or Traditional)
Umbrellas (6)
Linen Napkins & Floor-length Tablecloths

Additional Items...

Clear Beaded Glass Chargers: \$2 each

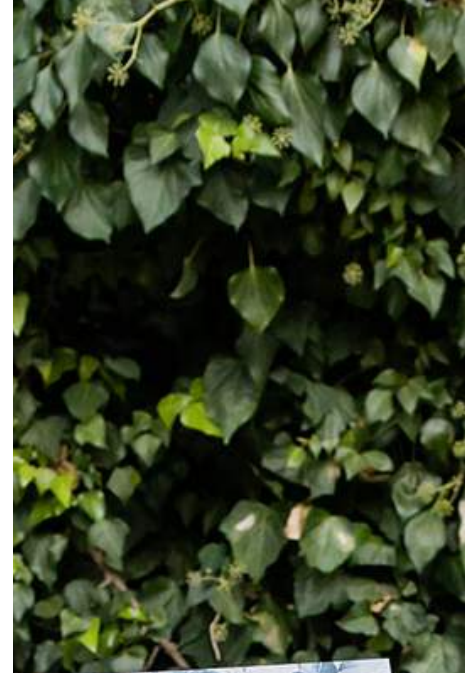
Heaters: \$50+ tax each

Uplights: \$350

Menu Tasting: Booked couples only

Cocktail Hour Bar: \$350 + tax, included with guest counts over 140

Upgraded Linens: Inquire for quote





Facility Fees

WEDDING CEREMONY

\$1,500 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

\$4,500

SATURDAY

AM: \$3,400

PM: \$5,600

SUNDAY

AM: \$3,000

PM: \$4,500

MONDAY-THURSDAY


\$4,500

AM timeframe is 11AM-4PM

PM timeframe is 5PM-11PM

additional hours may be added to PM only





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



Brunch Menu

\$56 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 of 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

\$58 per person
served buffet style

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
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



Dinner Menus

DIAMOND

4 entrée selections

Buffet \$92

Plated \$87

EMERALD

3 entrée selections

Buffet \$83

Plated \$78

PEARL

2 entrée selections

Buffet \$74

Plated \$70

ALL MENUS INCLUDE:

Butler Passed Hors D'oeuvres

Please select two from our Hors D'oeuvres Menu, select three if you chose the Diamond Menu

Salad

Please select one from our complete Salad Menu for a plated dinner or select two for a buffet dinner

Entrées

Please make your Entrée selections from the following pages

Accompaniments


Please select one from our Accompaniments Menu

Assorted Gourmet Breads & Butter

Fresh Seasonal Vegetables

Beverage Package

Assorted sodas, juices, lemonade, freshly brewed Starbucks coffee, hot tea, mixers, garnishes, bartender & cocktail servers. Client to provide all alcohol with no corkage, handling, or bar set-up fees.



Butter Passed Hong D'oeuvre Options

AHI TARTARE, TARO ROOT CHIP & WASABI CRÈME

CEVICHE TOSTADA

CHEESE, CHICKEN, OR BEEF EMPANADAS

CHICKEN SATE WITH THAI PEANUT SAUCE

COCONUT SHRIMP WITH PINEAPPLE DAIQUIRI SAUCE

CRAB STUFFED MUSHROOMS

CROSTINI WITH CHOPPED FRESH TOMATO,
MOZZARELLA, & BASIL

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 & GREEN ONION

SAUSAGE STUFFED MUSHROOMS

VEGETARIAN SPRING ROLLS

WILD MUSHROOM TARTS

BUTTERNUT SQUASH AND WILD MUSHROOM RISOTTO
CAKE [+\$1.00 PP] (VEGAN)

SAUTEED MUSHROOM CONFIT ON ENDIVE (VEGAN)

SUNDRIED TOMATO TAPENADE ON CUCUMBER SLICE
(VEGAN)



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

Also included:
Fresh Seasonal Vegetables
Assorted Gourmet Breads & Butter
Complete Vizcaya Beverage Package





Diamond Menu

Buffet \$92 | Plated \$87
4 entrée selections

POULTRY & PORK

select one

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

BEEF & GAME

select one

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

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 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





Emerald Menu

Buffet \$83 | Plated \$78
3 entrée selections

POULTRY & PORK

select one

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

BEEF & SEAFOOD

select one

Horseradish Crusted Beef Sirloin with garlic & thyme butter
Grilled Beef Bottom Sirloin (Tri-tip) with either:
-Smoked tomato salsa
-Chimichurri sauce
Prime Rib of Beef served with horseradish cream (+\$5 per person)
Grilled Shrimp "Scampi" Skewers glazed with garlic butter
Pan Seared Salmon Filet on top of a smoked red onion & balsamic compote
Grilled Salmon Filet brushed with sun-dried tomato butter sauce

VEGETARIAN

select one

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



Pearl Menu

Buffet \$74 | Plated \$70
2 entrée selections

POULTRY & PORK *select one*

Roasted Breast of Chicken with lemon & thyme
Devised 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

VEGETARIAN *select one*

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





Kids Meals

\$30 per child
3-12 yrs old
buffet or plated

Plated Entrees
select one

Chicken Nuggets
Quesadilla
Mini Cheese Pizza
Grilled Chicken

Plated Sides
select two

French Fries
Seasonal Fruit
Seasonal Vegetables

Vendor Meals

\$65 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 LATE NIGHT FOR A FUN SURPRISE

\$5.50 - \$7.50 per person
minimum quantity of 30 per selection

Mashed Potato Martini Bar \$5.50
Served in martini glasses with fixings

Macaroni and Cheese Bar \$7.50
House-made creamy Macaroni and Cheese served in martini glasses with fixings

Bruschetta Bar \$5.50
Fresh baguette toasts with a selection of fresh seasonal toppings

Seasonal Fresh Fruit \$5.50
Served a la carte or with a chocolate fondue fountain

Crudit  \$5.50
Selection of seasonal fresh vegetables & dips

Stuffed Brie in Puff Pastry \$5.50
With assorted crackers

Mini Pizzas \$5.50
Assorted toppings available

Imported & Domestic Cheeseboard \$5.50
With assorted crackers

Street Tacos \$5.50
Your choice of shredded chicken, pork, or beef tacos topped with green chilies & Monterey jack cheese, served on corn tortillas

Smoked Salmon \$7.50
Mini bagels or toast points, capers, chopped onion, & cream cheese

Pulled Pork Sliders \$7.50
Your choice of meat with barbecue sauce and coleslaw

Beef Sliders \$7.50
Served with caramelized onions, cheese, dijonnaise, & pickle



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 WITH
NO CAKE CUTTING FEES
or set-up fees





Testimonials

This review is long overdue! After 1 postponement, we got married on October 22, 2021. We chose to have a Great Gatsby themed wedding, and Vizcaya was the perfect venue for our theme. Vizcaya is beautiful with its romantic charm, and vintage architecture. Not only is the venue beautiful, but it has everything you need all in one place. They assign you a wedding coordinator and they have a list of preferred vendors to choose from. This made wedding planning so much easier and less stressful!!

Our first coordinator was Sam. We enjoyed working with her during the beginning of our wedding planning. She was very friendly and accommodating! We were then assigned to another coordinator Taylor. She helped us with every last detail, answered all of our questions promptly, and eased our stress and anxiety during the wedding planning process.

The day of the wedding went very smoothly thanks to the help of Taylor and the rest of the Vizcaya staff. We had to make a lot of seating changes because a lot of guests informed us last minute that they were not able to attend. Taylor made sure everything was taken care of and she definitely went above and beyond. We had so many compliments from guests about how much fun they had, and about how delicious the food was. It was a magical night!!

We would definitely recommend Vizcaya! Thank you Taylor, Sam and the Vizcaya team!!

Marinda & Idean, 10.22.21

I highly recommend everyone to use vizcaya as their wedding venue. It was very affordable and pretty much everything is included. Taylor was my wedding planner. She helped us feel at ease with all the unknowns thanks to covid. We really loved having her as our planner!

Amber & Nick, 8.13.21

After 3 postponements, we had our wedding July 18th. I have to say it was well worth the wait. Our wedding was cancelled two weeks prior to our original date due to COVID, so the wedding was essentially paid for. My husband and I decided to elope the day of and postpone our big wedding date.

Rachel was our coordinator and she was very flexible and easy to work with. She made our wedding day go so smoothly. Our guests raved about the wedding and the food was delicious! I highly recommend Rachel as your coordinator. She made sure everyone had food and was taken care of. Even the unexpected guests that showed up. And always made sure my husband and I had our signature drinks in hand ;).

I would have really regretted not going through with our big day because of COVID. It was amazing!

Mailyng & Glenn, 7.18.21

I could not have been happier with my wedding experience at Vizcaya!! Our coordinator (Rachel) was amazing - organized, efficient, positive, and friendly throughout the whole process. She made everything so easy for us! All we really had to worry about was dropping everything off the day before!

The wedding turned out beautifully and we were so well taken care of by Rachel and the rest of the Vizcaya staff. We got really great feedback from our guests about the venue and food as well!

I was initially hesitant to book an all-inclusive venue as I was worried that it would just feel like a wedding factory, but that was not my experience at all!! Our wedding truly felt like OUR wedding, but somehow with a lot less stress!! What's not to love?

Maya & Artem, 2.16.19





Theresa K Photography



Denise Appgar Photography



Elegant Events Media