



# Wedding Menus and Pricing 2022

2019 21<sup>st</sup> Street  
Sacramento, CA 95818

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[vizcayasacramento.com](http://vizcayasacramento.com)  
916.594.9285

All events hosted at Vizcaya include the following amenities:

**Professional Wedding Coordinator**

**Getting Ready Suite and Lounge**

**Wedding Rehearsal and Décor Drop Off Day Prior to Event**

**Professional Banquet Staff and Bartender**

**Complete Set Up & Breakdown**

**China, Glassware, Flatware, Chargers**

**Tables, White Chiavari Chairs, Arch, & Dance Floor**

**Linens & Napkins**

Choose from our poly-cotton blend linens that come 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 coffee, hot teas, iced tea, mixers, & garnishes

**Elegant Food Presentation & Award Winning Chef**

All food is prepared on-site by our Award-Winning Chef

# Facility Fees

## Vizcaya Wedding Ceremonies

<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
(5pm-6pm) \$1,300	(10am-11am) \$1,300 (5pm-6pm) \$1,300	(10am-11am) \$1,300 (5pm-6pm) \$1,300

Use of our facility for a Ceremony is only available when renting out the facility for your Reception.

## Pavilion Wedding Receptions

<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
(6pm-11pm) \$3,500	(11am-4pm) \$2,400 (6pm-11pm) \$4,600	(11am-4pm) \$2,000 (6pm-11pm) \$3,500

**Our max capacity is 240 guests.**

**Daily Buy-outs are available.**

**Evening events have access to a Bed & Breakfast room block at a discounted rate.**

**Food & Beverage Minimums in addition to facility fees will apply.**

**All events are subject to applicable Sales Tax and a 22% Service Charge.**

**A Security Fee will apply to all evening events serving alcohol.**

# Featured Luncheon Menus

(All luncheon menus are served buffet style)

## Brunch

*Served Buffet Style*

(\$56 per person)

### **Butler Passed Hors D'oeuvres**

(Select two)

*Please see 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 & swiss cheese

or

Broccoli & cheddar quiche

### **Challah French Toast & Pecan Syrup**

### **Roasted Fingerling Potatoes**

Select one of the following options:

#### **Carving Station**

Glazed ham

or

Roast turkey breast

- or -

**Bacon**

**and**

**Sausage**

### **Beverage Package**

Freshly brewed Starbucks Coffee, iced & hot tea, assorted sodas & juices, mixers, & garnishes

# Pavilion Luncheon

(\$58 per person)

## **Butler Passed Hors D'oeuvres**

(Select two)

*Please see 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, roasted 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, seasonal 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**



# Featured Dinner Menus

(Choice of three menus)

## Diamond

(Four Entrée Selections)

Buffet (\$90 per guest)

Plated (\$87 per guest)

## Emerald

(Three Entrée  
Selections)

Buffet (\$81 per guest)

Plated (\$78 per guest)

## Pearl

(Two Entrée Selections)

Buffet (\$72 per guest)

Plated (\$70 per guest)

### **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

### **Entrée**

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**

Vizcaya provides assorted sodas, juices, lemonade, freshly brewed Starbucks coffee,  
hot or iced tea, mixers, garnishes, bartender & cocktail servers

Client to provide all alcohol with no corkage, handling or bar set-up fees

# Butler Passed Hors 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



# 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, roasted 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 (\$90 per guest)

Plated (\$87 per guest)

## 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 swiss, 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-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** caramelized onion, seasonal 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** portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry

# Emerald Menu

Buffet (\$81 per guest)

Plated (\$78 per guest)

## 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 swiss, 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, seasonal 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** portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry

# Pearl Menu

Buffet (\$72 per guest)

Plated (\$70 per guest)

## 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 swiss, 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, seasonal 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** portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry



# Kids Menu

\$28 per child (Plated or Buffet)  
Children 3-12yrs old

## Plated Entrees

(Select one)

**Chicken Nuggets**

**Quesadilla**

**Mini Cheese Pizza**

**Grilled Chicken**

## Plated Sides

(Select two)

**French Fries**

**Seasonal Fruit**

**Seasonal Vegetables**

# Vendor Meal

(\$28 per vendor) Plated or Buffet

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

Delicious stationed additions to any Cocktail Reception or Late Night Snack  
\$5.50 or \$7.50 per person

## **Mashed Potato Martini Bar \$5.50**

Award-winning mashed potatoes 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

## **Crudité \$5.50**

Selection of seasonal fresh vegetables & dips

## **Stuffed Brie in Puff Pastry \$5.50**

Assorted crackers

## **Mini Pizzas \$5.50**

Assorted toppings available

## **Imported & Domestic Cheeseboard \$5.50**

Fresh French bread & 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**

With barbeque sauce and coleslaw

## **Beef Sliders \$7.50**

With caramelized onions, cheese, dijonayise, & pickle

**Minimum of 30 orders per selection required.**

# Dessert Menu

(Pick four options for \$7.50 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

## **Crème Brulee**

Choose from vanilla bean, lemon, or chocolate

## **House-made Donut Holes**

Comes with dipping sauces; caramel & chocolate

## **Fresh Baked Cookies**

Choose from chocolate chip, lemon white chocolate chip, oatmeal, or peanut butter

## **Seasonal Fruit Tarts**

## **Vanilla Bean Éclairs**

# Make Your Own Sundae Bar

Staff attended sundae bar with your choice of vanilla or chocolate ice cream and all of the fixings.  
(\$7.50 per guest)



