

Vizcaya Elopement Package

Professional Wedding Coordinator

Getting Ready Suite & Lounge

Wedding Rehearsal and Décor Drop Off Day Prior to Event

- 1-2pm for AM event, 2-3pm for PM event on day prior
- Wedding party & officiant to attend

Complete Set-Up & Breakdown

- 2 arches available for use
- White chiavari chairs
- Tables and linens for ceremony and dinner areas
- No break down required from client

4-Hour Time-frame

- 5PM Guest Arrival
- 5:30PM Ceremony Starts
- 6:00PM Photos/Socializing
- 7:00PM Dinner
- Event ends at 9PM
- (example)

Beverages & Food

- Vizcaya to provide non-alcoholic beverages
- Client to provide alcoholic beverages - Vizcaya does not charge a corkage fee
- All food will be served to seated guests
- 3 entrée options for client to offer to guests

Contractual Items

- A 50% deposit is due at the time of booking and the remaining balance will be split between 2 additional payments. Final payment is due 2 weeks prior to event
- All payments are non-refundable
- If Vizcaya is unable to host the event due to government restrictions, client will be permitted a one-time transfer of their event to a new date within one year of the original date
- The new date is subject to new pricing if applicable
- Event insurance is required for all events

Government Mandates

- All current government mandates must be followed
- Masks are required while on property and not seated at guest tables
- No group dancing is permitted. Cake cutting, toasts, and formal/parent dances are permitted.
- Vendors & Vizcaya staff are not included in the guest count
- Guests will be seated at a distance of 6ft between household groups

Pricing

- \$5,000 + tax for up to 25 guests. \$80 per person for each additional for guest thereafter

Hors D'oeuvres, Salads & Sides

Hors D'oeuvres

{Select two}

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

{Select one}

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

Roasted Fingerling Potatoes

Quinoa Pilaf

Wild Rice Pilaf

Also Included

Fresh Seasonal Vegetables

Bread & Butter

Complete Vizcaya Beverage Package

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

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, chanterelle 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

Vizcaya to Provide

- Arch (Square or Round)
- Linens & Napkins
- Tables
- White Chiavari Chairs
- Pillars (Traditional or Modern)
- Easels (Large Standing or Tabletop)
- Sun Umbrellas
- Heaters (\$50 ea)
- Professional Banquet Staff & Bartenders
- China, Glassware & Flatware
- Decorative Charger Plates
- Non-alcoholic beverages
- Food
- 1 Complimentary Hotel Room for Couple

Client to Provide

- Event Insurance
- Officiant & Marriage License
- DJ/MC
- Photographer/Videographer
- Alcoholic Beverages
- Seating Chart & Place Cards
- Cake or Desserts
- Personal Décor:
 - Floral
 - Signage
 - Candles/Votives
 - Guestbook
 - Card Box
 - Centerpieces