



Wedding Menus and Pricing 2022

2019 21st Street
Sacramento, CA 95818

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

Friday	Saturday	Sunday
(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

Friday	Saturday	Sunday
(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 & emmentaler 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, grilled 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, chanterelle 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, grilled 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 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-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, 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

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 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, 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

Pearl Menu

Buffet (\$72 per guest)

Plated (\$70 per guest)

Poultry & Pork

(Select one)

Roasted Breast of Chicken with lemon & thyme

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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, 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

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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

Crudit  \$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 & Kobe Beef Sliders \$7.50

Your choice of meat with barbeque sauce and coleslaw

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)



