everything in one [amazing] spot

"comfortably elegant"
award-winning
weddings

vandiver inn
Boutique Lodging & Events

2018-2019 Pricing

a note from the owners

vandiver inn

A note from John & Susan Muldoon, Owners of the Vandiver

Congratulations on your engagement and thank you for your interest in holding your Wedding here at the Vandiver.

Since purchasing the Inn almost 15 years ago, we have had the honor of hosting hundreds of weddings. Our driving influences then and now remain the same...

Offer "a Comfortably, Elegant" atmosphere in our guest rooms, gardens and venues that not only celebrates the history of our property, but also the convenience and beauty of our beautiful little Chesapeake Bay town.

Deliver an amazing dining experience that celebrates local sources and latest trends, but never forgets its roots in our family recipes and the importance of good food in bringing friends and family together.

Provide "(almost) everything in one spot" simplifying the planning process while never compromising quality, service or ignoring the unique nature of each and every wedding.

Welcome to our little inn, and our home. We're honored to be working with you!

Sincerely,

John & Susan Muldoon
Owners
Vandiver Inn

so, why vandiver?

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We understand that there are many wonderful locations to host your wedding reception. Why choose Vandiver? Here's a summary of what so many Vandiver Couples have told us.

Vandiver provides *"Affordable, Comfortable Elegance"*

- Our mansion, gazebo and grounds create a beautiful Victorian backdrop without feeling "stuffy" **- the style of a downtown boutique hotel with the charm of a small country inn.**
- Staffed and owned by people who are committed to making everything as perfect as humanly possible.

...all at a price that is fair, flexible and affordable.

..."Experience & Convenience without Compromise"

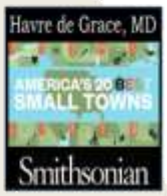
- Your Vandiver Event Manager will help you create your own menu, select your linens, and design and MANAGE the day to your vision – not someone else's.
- **Vandiver is a trusted and experienced partner – flexible, thorough & professional -proven by years of "Best Wedding" Awards** – please visit "WeddingWire.com" and "The Knot.com"
- **18 Beautiful Guest Rooms** keep friends and family close, easing coordination and... Creating the glamour and intimacy of a **Chesapeake Destination Wedding**
- And **a gourmet dining experience** described as "Amazing", "Fantastic", and "...some of the best food I've ever had."

... and we're *"Minutes Away but Worlds Apart"*

So, while who we are is a big part of our business, where we are - in the heart of the historic and incredibly convenient Chesapeake Bay town of **Havre de Grace, Maryland -** is another important benefit to a Vandiver Wedding.

- **Planes:** 45 minutes to BWI, 60 to PHI, 90 to National
- **Trains:** 10 Minutes from Aberdeen train station (served by MARC and Amtrak). Cab is available 24/7.
- ...and **Automobiles:** 10 minutes from US-40 and I-95 (exit 89) Drive time (in minutes) Philly:-60, York, PA-60, DC-90; Baltimore-45. NYC-3 hours.

...and once you're here, you're just steps to pubs, restaurants, shopping, our historic waterfront promenade, boating, kayaking, biking and a host of other fun activities – wonderful, convenient Rehearsal Dinner and After-Party Options – no wonder Havre de Grace is **recognized by the Smithsonian as "One of Top Small Towns in America"**



Rustic but Elegant Ceremony spaces!

Beautiful 2500 sq. ft. Year Round Pavilion!

Chic, romantic guest rooms for a Destination Wedding!

Gourmet Dining for the most discerning Foodie Brides & Grooms

A short walk to the Bay, Pubs and Restaurants!

why vandiver?... **service & experience**

why vandiver?...the convenience and elegance of on-site lodging

*Beautiful lodging sets the stage for a **destination wedding** that's minutes away, but worlds apart*

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Plan a DESTINATION WEDDING that's just ...

"Minutes Away, but Worlds Apart"

Arrive on the Big Day with your family and bridal party in their own beautiful guest rooms and getting ready in one spot.

Stroll through the Vandiver Grounds to find that perfect backdrop for bridal party pics....

...and then it's time for your "First Look" on Havre de Grace's **Waterfront Promenade** with the **Chesapeake Bay or Concord Point Lighthouse as the backdrop** – just steps away.

Later on, after the reception, guests can **WALK** safely to one of our many pubs and restaurants for one awesome "after party".

In the morning, it's time for a full gourmet breakfast, in a comfortable, relaxed space with plenty of time to say good-byes, pack-up decorations and start "decompressing".

That's the BIG difference between a Vandiver Wedding and a place that makes you "get in and out".

That's a Vandiver Destination Wedding.

But our lodging isn't just convenient. Vandiver Guest Rooms provide comfortable, elegant décor with all of the modern conveniences.

Think Downtown Boutique Hotel with the Charm of a Country Inn.

All Vandiver rooms feature
- ❑ Private baths *(we think the Victorian era was neat-o, we just don't want to live there)*
- ❑ Cable & Flat screen TV *(see above comment)*
- ❑ Complimentary High-Speed Wireless *(again, see above)*
- ❑ Memory Foam Mattressesor Toppers (queen or king, mostly king)
- ❑ Full Gourmet Breakfast

...and many rooms feature
- ❑ Ornate Fireplaces
- ❑ Jetted tubs
- ❑ Large porches!

2016 CERTIFICATE of EXCELLENCE tripadvisor

Just $165 per roomnight (2018)

Up to 2 guests per room (some rooms accommodate more with Vandiver approval +$15pp/night)

$170/roomnight, 2019

"Little did we know by renting all the rooms in the mansion and having all the parents and bridal party staying there would turn out to be such a fun experience. Not only was everyone just a yell away but the bridal party had a great time that evening hanging out with each other and going back and forth to each other's room. Breakfast in the morning was delicious and also gave a great place to see everyone and rehash the wedding with family and friends." - B. Neal Oct 2014

pricing

why vandiver?... **value**

A handy guide to estimating the cost of a Vandiver Wedding

The average cost per person for a 100-guest Ceremony & Reception will usually fall within this range

From the low $100's... ...to the mid $140's

At this end of the range you'll receive...

Elegant Ceremony (in the Pavilion, Mansion or Gazebo)

- ❑ Ceremony Space & Chairs
- ❑ Additional Time for Ceremony
- ❑ Ceremony Set-up & Tear down
- ❑ Wedding Rehearsal Time & Space
- ❑ Rehearsal Coordination & Managemet

* assumes on-site wedding

Gourmet Dining & Bar Featuring

- ❑ **Open Beer & Wine:** Wonderful selection of mid-to-upper shelf brands
- ❑ Coffee, Tea & Lemonade or Cider Bar
- ❑ Buffet Service
- ❑ Four Yummy Appetizers
- ❑ Salad
- ❑ **Two** Amazing Standard Entrées
- ❑ Two Side Dishes
- ❑ **Wedding Cake or Cupcake tree!** Professionally baked and delivered - your choice of décor, flavors and icing.
- ❑ Cake Cutting
- ❑ Cake Top, (usually saved for the anniversary)

Beautiful Year-Round Facilities including

- ❑ The Charming Year-Round Pavilion **with heating and air conditioning!**
- ❑ Use of the Elegant Vandiver Mansion for Cocktail Hour
- ❑ Guest Dining Tables
- ❑ DJ Table (not the DJ!) & Buffet Tables
- ❑ Beautiful, New Premium Chivari Chairs
- ❑ Your choice of top and bottom linens in a rainbow of colors.
- ❑ Barware , Tableware and Silverware
- ❑ Set-up, Tear-down & Cleaning
- ❑ Drop-down Side Curtains for year-round comfort
- ❑ Beautiful Gardens & Communal Firepits
- ❑ Gardens for pictures and even more space for socializing
- ❑ Complimentary (self) Parking (on and off street!)
- ❑ PLUS 2 HOURS Set-Up Time, AND 1 hour Clean Up

...and at this end of this range you'll receive

everything over there

and

- ❑ **A wonderful assortment of mid to upper shelf liquors** (in addition to beer & wine)
- ❑ **Dinner Served to Table**
- ❑ **Sparkling Wine Toast**
- ❑ **Six** Appetizers (total)
- ❑ Salad
- ❑ Homemade Soup
- ❑ **THREE Amazing PREMIUM Entrées**

So, here's pricing for Option B, Open Beer & Wine Bar with a Ceremony

	PP	Number of Guests 75	100	150
Dining	$ 58	$ 4,350	$ 5,800	$ 8,700
Beverage	$ 27	$ 2,025	$ 2,700	$ 4,050
Ceremony*	$ 6	$ 600	$ 600	$ 900
Mansion & Pavilion*	$ 16	$ 1,600	$ 1,600	$ 2,400
Service		$ 1,715	$ 2,140	$ 3,210
Event Total		$ 10,290	$ 12,840	$ 19,260
Price Per Person		$ 137.20	$ 128.40	$ 128.40

** = minimums may apply to these charges*

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…minimums & **really important stuff**

event minimums*

Event Date	Minimums*
PEAK • April – June, September-October • Sundays prior to Memorial Day & Labor Day** • Additions Dec 31, 2018, 2019	SATURDAYS**: $12,000 FRIDAYS: $6,000 SUNDAYS: $6,000
OFF-PEAK • January, February, March, July, August, November, December • Exclusions – see "Peak Additions"	SATURDAYS**: $9,000 FRIDAYS: $4,500 SUNDAYS: $4,500

*** = A note about Minimums**

The listed minimum is the total value of the event calculated by adding your contracted Food, Beverages, Facilities, Service and Lodging. The minimum is not a "starting point", it is a minimal event value on which we both agree.

Lodging can be applied to Minimums. Vandiver reserves the right to change minimums based on overall customer need (including lodging), proximity of your event to the current date, and other factors. For example, if we are very close to the requested event date, and we have availability, we may opt to change minimums to better meet your needs. We encourage your inquiries and will do everything we can to develop a fair and reasonable budget for your event.

** = These dates require the guarantee of the 7 rooms in the Mansion which can be used towards your minimum.

Event Timing, Payment Schedule and other Important Things You Need to Know

- Timing: Average Event Time is 4 ½ Hours PLUS another ½ hour for your On-Site Ceremony! Also includes 2 Hrs of set-up prior and 1 Hr after for clean up.
- While **we only host one wedding per day** (a huge plus for our couples), we work very hard to be a good corporate citizen in our historic neighborhood. Thus, most events should plan to **end around 9PM** or earlier. But the night doesn't have to end – there are many local pubs and restaurants (all within walking distance!) to organize an awesome, and safe, after-party.
- Deposit: **A 25% Non-refundable initial payment is required** to secure your date.
- Decorations and entertainment are your responsibility – vendor list is available.
- Other vendors for anything but catering are welcome, and we have a list of recommended vendors to assist your planning.
- Additional charges may apply for items such as additional tables (for example cookie, photo booth and candy tables), specialty beverages, catering items, podiums, additional A/V, extra set-up (such as additional dessert tables, photo booth space and other special needs.)

pricing: facilities & management

See the Vandiver Wedding Album at the end of this packet for pictures

Ceremony Facilities

The Pavilion	The Gazebo	The Mansion
The Heated and Covered Pavilion provides rustic, elegant, and open feel of an outdoor venue with year-round protection from the elements. **Seats up to 160.**	The 120-year old Gazebo provides a rustic "Cheaspeake Chic" backdrop for a wonderful outdoor setting. And if Mother Nature isn't cooperating during your ceremony – No worries! The Pavilion is always there to provide a comfortable home for your ceremony – we can make this decision as late at the night before. In fact, the Pavilion is most couple's "Plan A"! **Seats up to 140**	For smaller ceremonies, the beautiful fireplace in the Lounge or the amazing Stained-Glass in the Parlor provide an elegant Victorian backdrop for your wedding. **Seats up to 40**
Any of these options are $6pp, $600 Minimum		

Reception Facilities

Front & Back	Mansion Only
After your ceremony, guests adjourn to Mansion where they'll enjoy the large Porch, Parlor and Lounges for hors d'oeuvres, & cocktails. After Cocktail Hour, guests are escorted to the Pavilion for the remainder of the night's festivities. **Pavilion is heated and air-conditioned. Seats up to 160**	An elegant and intimate solution for a small reception, especially around the holidays. After your ceremony, adjourn to the Mansion Porch for cocktails and hors d'oeuvres. After cocktails, dinner is served in the Parlor. Later the huge fireplace in the Lounge is an excellent backdrop for dancing, socializing and Cake Cutting! **Seats up to 40**
$16pp / $ 1,600 Minimum	**$600**

Soooooo much is included with our Reception Facilities – please see the page titled "vandiver value" for a comprehensive list of all of the items included in the above pricing. Reception facilities pricing does NOT include Ceremony Facilities and Coordination.

It's important to note that the time and flexibility regarding access to our facility is comparable or surpasses other venues' "double" or "all day" pricing - and that's often BEFORE adding things like linens, chairs and barware!

Management

Close to 15 years ago we based our business, and how we priced for our services, on a simple and straight-forward belief that we would not hide any charges, pay our staff a decent wage, and clearly communicate our pricing so that there were no surprises.

To facilitate this policy, a 20% Management Fee will apply to food, beverage, lodging and facilities This charge covers such things as your Vandiver Event Manager, Servers, Housekeepers and host of other "Mission Critical" services necessary for a wonderful event.

At the end of the reception, if you feel that you have received exemplary service from your Event Staff or Event Manager, and would like to leave a gratuity, we are sure they will be very grateful, BUT **PLEASE REST ASSURED, Vandiver staff is NOT compensated on "tips" alone, and no additional fees or charges are expected** and thus will not be added to your final invoice without your consent.

pricing: Gourmet Catering

Buffet & Sit-Down Service

Option	Includes	Price PP
(a) (for "Amazing")	• 4 Hors d'oeuvres • Salad • 2 Entrée Choices • 2 Side Dishes • Wedding Cake	**$ 50**
(b) (for "Brilliant")	• 5 Hors d'oeuvres • Salad or Soup (choose one) • 2 Entrée Choices • 2 Side Dishes • Wedding Cake	**$ 58**
(c) (for "Cornucopia")	• 6 Hors d'oeuvres • Salad AND Soup • 3 Entrée Choices • 2 Side Dishes • Wedding Cake	**$ 75**
Pricing is for Buffet Service. Sit-Down Service is +$2pp.		

By the way……

- Vegetarians, Vegans, Gluten-Free, Non-Dairy, and other special dietary needs are usually handled on a case by case basis. However, as a guideline, more than a handful of any one type of special meal will require you to select an appropriate entrée that will work for everyone. Of course, Vandiver is here to assist you and help create options! – and please remember that most menu items have been marked for more common dietary needs, and changes can be made to many of our items.
- You may also choose to add an item such as an entrée or hors d'oeuvre to your selected option without moving up to the next option, see Vandiver for details and pricing.
- **Other vendors present during dining** (DJ's, Photographers, etc.) are treated as actual people. If you are responsible for providing meals for your vendors, they will be provided with the same options as regular guests. However, to help with your budget, Facilities and Beverage charges will NOT apply (unless they are seated and dining with guests). Kids are also discounted – see Vandiver for details. Under 3 is complimentary.
- **If you don't see something – just ask!** We pride ourselves on trying to meet special needs or family favorites that may not be listed here.

menus

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vandiver inn

A Note from Susan Muldoon- Executive Chef & Owner

I can't tell you how excited we are to work with you! You may have seen in our reviews, or chatting with friends or family, that food - good food - is a key component to a Vandiver Wedding. My husband, (and co-owner) John, and I come from families where dinner was not just "something you had to do" but a way to bring friends and family together.

Dinner with friends and family is a way to share and remember a moment in time....

....and we never forget this when we cook for you.

We also love exploring and challenging our palates. We've had the good fortune of living all over the US, and we try to take what we love from some of our favorite "foodie" towns like New Orleans, Philly, Denver, Baltimore, DC and New York...and then combine those flavors with local ingredients and traditional family recipes.

We source locally as much as possible, with poultry from PA, Chesapeake and Atlantic fish, and many of our in-season vegetables on your plate are from our local organic CSA - and don't be surprised if you see me or my chefs running back from the neighbor's garden with a handful of fresh herbs!

Five Refrigerators, One (small) Freezer – that means just about everything you have on your plate is being freshly prepared shortly before it's on your plate.

My advice on selecting a Menu? Do what I would have done, select some traditional items and "spice it up" those with something fun, tasty and different.

Remember – it's your special day, and it should feel that way!

Abundanza!

Susan Muldoon
Executive Chef & Owner
The Vandiver Inn

Lamb Chop & Roasted Red Pepper Salsa

Butternut squash & fresh greens

The food ... this is not your run-of-the-mill wedding food that makes everyone go "meh." Their food is amazing! We went to several supper clubs to try out some of their different offerings and were never disappointed. Since they do their tastings at their supper clubs, you also get to see what the food will taste like when prepared for more than just a couple of people. - Ashley & Jason Nov. 2014

…so let's eat

Buffet & Sit-Down Menu Choices - Hors d'oeuvres

Hors d'oeuvres

Carnivores

- Mini Angus Beef Sliders
- Mini Beef En Croute: Tender cut of steak wrapped in a phyllo pastry dough
- Homemade Meatballs: Spicy Moroccan Lamb, Sweet Greek Turkey, or Sicilian Pork with Broccoli Rabe and Garlic
- Mini Lamb T-Bones with Herb Chimichurri Sauce (B&C ONLY) - GF
- Seared Bison Tartare on Parmesan Crisp with Shallot Caper Sour Cream (B&C ONLY) - GF
- Crispy Pork Belly on Crostini with Dried Cherry Chutney
- Sweet Potato Blini (mini-pancakes) with Marscapone Date Cheese and Prosciutto Crisps (can be made vegetarian with Crispy Shallots or vegan with cashew cheese)
- Large Anti-Pasto Display of Artisanal Cured Meats & Cheese Display (Counts as 2 choices)
- Prosciutto Crostini with Lemony Fennel Slaw

Unfeathered

- Chicken Sates with Thai Peanut Sauce - GF
- Mini Morocco Tacos - Apricot Honey Chicken in Phyllo Cups Topped with Greek Yogurt and Mint
- Seared Duck on Parmesan Toast with Dried Cherry Chutney (B&C only)
- Mini Chicken Empanadas with Lime Sour Cream - fun
- Mini Duck Tostados with Mole Sauce – seriously fun

Fins & Claws

- California Rolls - Vegetable and Cooked Krab Sushi Bites
- Crab and Cheese Quesadilla Bites
- Mini Crab Cakes with Brown Butter Shallot Sauce (can be made gluten free)
- Seared Sesame Crusted Ahi Tuna on Cucumber Rounds - GF
- Shrimp Ceviche in Tortilla Cups
- Shrimp or Scallops Wrapped in Bacon - GF
- Garlic Shrimp Skewers - GF
- Shrimp Salad in an Endive Cup
- Lobster or Crab Puffs (Option B or C Only)
- Seared Scallop on Brussel Sprout and Kale Slaw (B&C only) - GF
- House Cured Salmon on Cucumber Rounds with Flying Fish Roe and Horseradish Mayo - GF
- House Smoked Rockfish in Torttilla Cups with Mango Salsa (B&C only)- GF, (Seasonal Item)

Veg Out

- Grape Stuffed Goat Cheese Balls Rolled in Crushed Candied Pecans -
- Raspberry Brie Logs
- Spinach and Feta Blossoms
- Crispy Brussel Sprouts with Sesame Seeds and Asian Sauce - GF,V
- Cucumber and Avocado Rolls - Vegetarian Sushi Bites - GF,V
- Fresh Mozzarella and Tomato Bruschetta - GF
- Cashew Cheese Stuffed Cherry Tomatoes with Pistachio Pesto - V,GF
- Mini Brie & Apple Toasts
- Large Display of Fresh Fruit & Artisanal Cheeses (Counts as 2 Choices)

Mini Balls o' Meat

Growing up in Italian families, we learned at a very young age the importance of the meatball to the family dinner. Chef Susan's recipes bring old and new worlds together for a fun twist on your Big Day. While it's hard to get something like meatballs on the main plate, we really hope you'll think about adding these homemade favorites to your menu!

Here's the "meatball menu" - just pick your favorite!

Spicy Moroccan Lamb / Sweet Greek Turkey /
Sicilian Pork with Broccoli Rabe & Garlic / Ginger Duck

GF = Gluten Free / V = Vegan

…and eat

Buffet & Sit-Down - Entrees

Entrees		
Carnivores	• Spice Rubbed Angus Flat Iron Steaks • Roast Prime Rib of Beef & Horseradish Sour Cream Sauce (Buffet Only) • Pork Loin Stuffed w/ an Apricot & Mango Chutney • Porchetta: Traditional Fennel & Orange Stuffed Pork Loin – Buffet Only • Cured Pork Loin wrapped in Pork Belly • Lamb & Pomegranate Tagine	• *Yankee Pot Roast (we know, Pot Roast-right?...but it's sooo good, and a very popular option!) – Buffet Only* **The following Carnivore entrees are Option B or C Only** • Herb Crusted Beef Tenderloin w/ Creamy Horseradish or Port Wine Reduction • Rack of Wild Boar w/a Dried Cherry Compote • Rack of Lamb w/Creole Mustard Crust & Rosemary Jus

Unfeathered	• Quail Stuffed w/ Herbs & Cranberry
	• Your Choice of Chicken Breast stuffed with
	  • Gouda w/ Spiced Apple Sauce
	  • Herb & Sour Dough w/Pan Gravy
	  • Proscuitto, Sundried Tomato & Mozzarella in a Roasted Tomato Sauce
		• Coq Au Vin: Chicken in a Red Wine & Mushroom Sauce
		• Chicken Piccata , grilled
		• Moroccan Chicken Tagine with Honey and Apricots
		• Duck & Sausage Gumbo (Buffet Only)

Fins & Claws	• Lobster Mac 'n Cheese • Thai Red Snapper w/Coconut-Curry Sauce • Baked Five Spice Salmon w/Honey-Lime Glaze • Baked Grouper (or other in-season fish) w/ Sicilian Pistachio Pesto Crust & Roasted Red Pepper Sauce • Tuscan Shrimp: Shrimp Sauteed w/ Garlic & Lemon Juice • Lobster Ravioli w/ a White Wine & Cream Sauce	• Cornmeal Crusted Catfish or Tilapia w/Creole Mustard Sauce **The following Fins & Claws Entrees are Option B or C Only** • Maryland Crabcakes w/Brown Butter Shallot Sauce • Maple Ginger Glazed Pacific Wild Salmon on a Bed of Pink Asian Slaw • Sweet & Spicy Seared Ahi Tuna Medallions
Veg Out (sort of)	• Butternut Squash Manicotti or Ravioli in a Cider Cream Sauce or Sage Pesto • Wild Mushroom Ravioli in a Brown Butter-Sage Sauce • Roasted Vegetable and Cheese Gratin (*thinly sliced, roasted and layered zucchini, eggplant, tomatoes, onions and gruyere cheeses, baked together*) – **GF** (can be made vegan with our house-made Cashew Cheese) - **V**	• Lobster Mac' n Cheese • Tri-colored Pasta Spirals w/Homemade Pesto Cream Sauce • Penne Pasta w/Chicken, Spinach & Feta in a White Wine & Garlic sauce • Penne w/ Sautéed Shrimp, Garlic, Fresh Tomatoes & Bacon • Grilled Chipotle Lime Cauliflower with an Fresh Herb Chimichurri Sauce • Roasted Asian Marinted Portabello Mushrooms

GF = Gluten Free / V = Vegan

…and eat!

Soups (Option B&C Only)

- Carmelized Onion Soup with Gruyere Toasts - GF
- Crab or Lobster Bisque - can be made GF
- Champagne and Leek Bisque (B or C only) - GF
- Creole Crab and Corn Chowder - can be made GF
- Maryland Smoked Rockfish Chowder - can be made GF, Seasonal Item
- Butternut Squash Bisque - can be made GF
- Spicy Maryland Crab Soup – GF
- Gazpacho- Spanish Tomato and Cucumber Soup - GF, V (Served cold, like revenge)
- Melon and Yogurt with Lime Garnish – GF (Served Cold, see above)

Salads

(Served at the Table)

- **Chef's Fall & Winter Salad:** Roasted Butternut Squash on Red Leaf Lettuce with Pecan-Crusted Goat Cheese and Pancetta Crisps
- **Chef's Spring & Summer Salad:** Grilled Zucchini, Summer Squash and Peppers with Crumbled Goat Cheese on Romaine with Homemade Herb Dressing
- **Shredded & Roasted Brussel Sprout Salad** with a Lemony Vinagrette and topped with Parmesan Curls
- **Garden -** Romaine, Shredded Carrots, Tomatoes, Cucumbers and choice of Balsamic or Homemade Herb Ranch Dressing – GF
- **Party - Mixed Greens,** Candied Pecans, Crumbled Blue or Feta Cheese, Seasonal Fruit (Strawberries, Raspberries or Dried Cranberries) and choice of Balsamic or Homemade Raspberry Vinagrette – GF
- **Caprese** - Fresh Mozzarella and Tomatoes on a Bed of Mixed Greens with Balsamic Drizzle and Olive Oil - GF
- **Watermelon and Feta** with Homemade Mint Champagne Vinaigrette (Summer Only)
- **Caesar -** Chopped Romaine, Shredded Parmesan and Croutons in a Garlic Lemon Dressing
- **Roasted Beet Salad with Goat Cheese** and Warm Pancetta Vinaigrette - GF
- **Brussel Sprout and Kale Slaw -** Shredded Brussel Sprouts and Kale in a Garlic Lemon Dressing with Dried Cranberries, Parmesan Cheese and Toasted Almonds – GF
- **Asian -** Mixed Greens, Mandarin Oranges, Shredded Carrots, and Toasted Almonds with Ginger Orange Dressing - GF, V
- **Greek-** Romaine, Tomatoes, Cucumbers, and Feta in a Homemade Greek Dressing- GF,V

On the Side

- Smashed Potatoes: Regular, Garlic or Wasabi
- Roasted New Potatoes w/ Rosemary
- Sweet Potatoes w/ Maple & Walnuts
- Roasted Brussel Sprouts & Cauliflower w/ Toasted Sesame Seeds
- Wild Mushroom & Shallot Saute
- Cheesy Polenta / Grits
- CousCous w/ Carrots & Almonds
- Roasted Asparagus w/ Parmesan Curls
- Vegetable Medley
- Green Beans w/ Carmelized Onions
- Rice : Wild, Pilaf or Coconut
- Quinoa Pilaf

GF = Gluten Free / V = Vegan

...and eat!
Stations Menu
Big Menu, Little Plates

A sophisticated presentation of the classic "heavy hors d'oeuvres" menu. **$52 minimum order per person** not including beverages. **Prices include Wedding Cake.** Each Station selection counts towards the minimum. Note: Max Seating Capacity for Stations is around 80-100. Stations Menus are designed to have less seats than guests to encourage mingling and socializing. Small cocktail style tables are used in conjunction with regular tables. Stations Menus can be custom created for most dietary, ethnic or family cuisines or recipes – Just ask!

Start with Hors d'oeuvres
(for your Cocktail Hour)
$12 per person
Choice ANY 4 of the Hors d'oeuvres on the Buffet or Sit-Down Menus

Then select some Stations for Dinner

"Quick" Stations
(Step right up, no wait)
Price as marked

Soup and Salad
Choose any soup and any salad from the Buffet or Sit-Down Service Menus.
Station Price: $8pp

Spanish Tapas
- Garlic Shrimp Skewers
- Empanaditas (ground chicken seasoned w/olives, raisins, cinnamon and other spices wrapped in a pastry shell)
- Rosemary & Wine Marinated Lamb T-Bones

Station Price: $12 per person

Asian Bites
- Potstickers w/ Garlic Chili Soy Sauce
- Chicken Sates w/ Spicy Peanut Sauce
- Thai Vegetable Noodles w/ Coconut Curry Sauce

Station Price: $12 per person

Carving
Choice of 2 of the following meats served on rolls:
- Spice Rubbed Angus Flat Iron Steaks
- Fresh Horseradish Crusted Beef Tenderloin
- Grilled Butterflied Leg of Lamb w/Chimichurri
- Ancho-Maple Glazed Pork Tenderloin
- Smoked Turkey Breast

Station Price: $15 per person

Made-to-Order Stations
($12 pp/station)

Stir-fry
Make your own stir-fry. Guests will choice from a variety of ingredients to customize their stir-fry, including rice, various vegetables, shrimp, shredded chicken, and shredded pork or beef. Sauces will include a curry and a ginger/soy/chili sauce.

Pasta Bar
Pastas mixed to your guests order from the following selections

1) **You choose 2 types of pastas:** Spaghetti, Penne, Linquini, Cheese Ravioli, Wild Mushroom Ravioli, or Butternut Squash Ravioli
2) **Then choose 2 types of sauces:** Bolognese, Pesto Cream, Tomato Vodka, Roasted Tomato and Garlic, or White Wine Cream
3) **Finally, choose 2 "Mix-ins":** Tuscan Shrimp, Grilled Chicken, Meatballs, Sauteed Peppers, Italian Sausage, or Sauteed Mushrooms

Crepes
Guests choose from a variety of savory and sweet ingredients to customize their crepes, including assorted sautéed vegetables, cheeses, crab, and chicken. Later on, fresh fruits, chocolate and other toppings end the evening on a sweet note.

GF = Gluten Free / V = Vegan

…and drink!

A wedding bar menu where the glass compliments the plate

Vandiver is pleased to offer the following beverage options for your guests. Coffee & tea are included w/ all options. We offer name-brand beers, wines and liquors specially chosen to complement Chef Susan's menus while also working within your budget.

House Beers *Choose 3!*	House Wines *ALL available at the bar*
• Sam Adams Boston Lager • Amstel Light • Corona • Yuengling Lager • Coors Light • Miller Lite • Angry Orchard Hard Cider - GF	**Reds** • Milestone Red Blend • Hidden Crush Cabernet Sauvignon • Anciano 10-Year Gran Reserva Tempranillo **Whites** • Chateau St. Michelle Chardonnay • Pinot Grigio **Other** • White Zinfandel (labels vary)

House Liquors:

Vandiver features a selection of the most popular name-brand liquors, including Svedka Vodka, Jack Daniels Whiskey, Sauza Tequila, Captain Morgan, and many others. This "mid-to-upper shelf" selection can be upgraded to include super-premium brands for an additional charge. Prices based on a standard 4-hour event (last call is usually 15-20 min. prior to the end of the event).

Beverage Pricing:

- ❑ **Open Beer & Wine Bar:** **$27/person** includes all adult non-alcoholic drinks and bar set-up.
- ❑ **Full Open Bar (incl. liquor):** **$33/person** includes all adult non-alcoholic drinks and bar set-up
- ❑ **Pay Per Drink:** Can be set-up as "Cash Bar" (Guests pay) or "By Consumption" (You pay): $199/bar set- up fee plus $4/beer, $7/glass of wine, $8/mixed drink, $1/soda
- ❑ **Sparkling Toast:** $5/person (Full Fluted Glass Pour)
- ❑ **Signature Drinks (such as margaritas, mojitos, sangria, cosmos, etc.)** are also available, charges differ based on the drink. Must be combined with an Open, Full or Pay Per Drink Bar Option.
- ❑ **Non-Alcoholic ("Dry") Events:** $199 Set-Up Charge / bar + $9.45pp regardless of age, for open non-alcoholic beverages including coffee, tea, lemonade or cider punch, soda and water.
- ❑ **Non-alcoholic Beverages for underage guests** (for events that have selected an alcohol option) include iced tea, lemonade or cider punch, coffee, tea and water for $9 pp.
- ❑ **Specialty Beers, Wines and Liquors may also be available** for an additional charge – let's chat!
- ❑ **The Vandiver does not serve shots or multi-liquor drinks like Long Island Ice Teas. BYOB is not permitted at any time anywhere on the property, before, during or after the event. Vandiver serves responsibly and cards everyone.**

strike a pose

a vandiver wedding album

let's get ready

put a ring on it

ceremonies at the vandiver

put a ring on it

ceremonies at the vandiver

then cocktails & pics

let's eat

dining & presentation

let's get it started in here

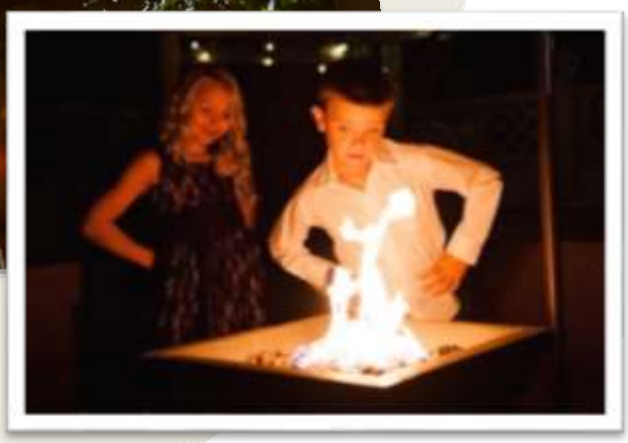
let's get it started in here

let's get it started in here

sweets
(cake or cupcakes included)

Gardens & Grounds @ Day

Gardens & Grounds @ Night



The Vandiver Pavilion

these guys love us.

(The Vandiver Pavilion has Central Air & Heat)

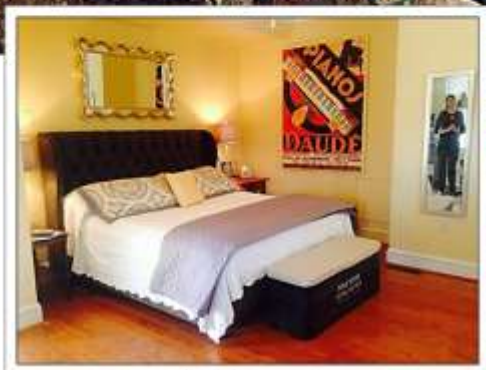
The Vandiver Mansion

an intimate affair

Snapshots from smaller, more intimate events

nighty night

Lodging at the Vandiver



Thank you
for considering us

vandiver inn

Boutique Lodging & Events