



2019 21st Street
Sacramento, CA.
9 . 5 . 8 . 1 . 8

Wedding Menu

vizcayasacramento.com
916.594.9285



All events hosted at Vizcaya include the following amenities:

Day of Wedding Coordinator

Bridal Dressing Suite

Groom's Lounge

Wedding Rehearsal

Complimentary Cake Cutting

Professional Staff

Complete Set Up & Breakdown

China, Glassware, Flatware

Tables, White Chiavari Chairs, & Dance Floor

House 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, Jim Turknett



Facility Fees

Vizcaya Wedding Ceremonies

Use of either our Pavilion or Garden spaces includes complete set-up, breakdown, house linens, tables, & white chiavari chairs

Friday

{5pm-6pm} \$1,200

Saturday

{10am-11am} \$1,200
{5pm-6pm} \$1,200

Sunday

{10am-11am} \$1,200
{5pm-6pm} \$1,200

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

Pavilion Wedding Receptions

Butler passed cocktails & hors d'oeuvres for the cocktail hour & full dinner reception includes: complete set-up, breakdown, house linens, tables, white chiavari chairs, glassware, china, silverware, & dance floor

Friday

{6pm-11pm} \$3,200

Saturday

{11am-4pm} \$2,200
{6pm-11pm} \$4,200

Sunday

{11am-4pm} \$1,800
{6pm-11pm} \$2,200

Daily Buy-outs are available

Food & Beverage Minimums in addition to facility fees will apply
Contact your Sales Manager for more details



Featured Luncheon Menus

{All luncheon menus are served buffet style}

The Garden Luncheon

{\$43 per person}

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, & 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

Chicken & Vegetarian Entrees

{Select one chicken & one vegetarian}

Roasted Breast of Chicken with lemon & thyme

Deviled Chicken Breast marinated in spicy mustard & cayenne, coated & baked in panko crust with Dijon white wine sauce

Chicken Cordon Bleu grilled chicken breast layered with provolone, dry-cured ham & topped with garlic-crème sauce

Eggplant Napoleon grilled eggplant, roasted red peppers, zucchini, & fresh buffalo mozzarella

Vegetable Wellington portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in puff pastry

Fresh Seasonal Vegetable Lasagna roasted red bell peppers & zucchini with marinara sauce

Accompaniments

{Select one}

Mashed Potatoes
Roasted Fingerling Potatoes
Quinoa & Vegetable Salad
Pasta Salad

{Also included}

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



Pavilion Luncheon

{ \$48 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 buffalo 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

Roasted Fingerling Potatoes

Quinoa & Vegetable Salad

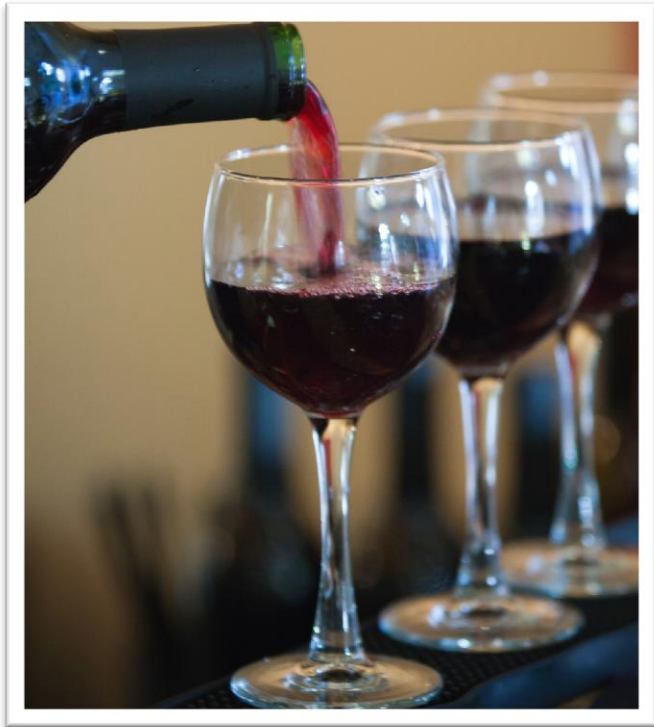
Pasta Salad

{ 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 {\$78 per guest}
Plated {\$76 per guest}

Emerald

{*Three Entrée Selections*}

Buffet {\$70 per guest}
Plated {\$68 per guest}

Pearl

{*Two Entrée Selections*}

Buffet {\$62 per guest}
Plated {\$60 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

Roasted Fingerling Potatoes

Quinoa Pilaf

Wild Rice Pilaf

{Also included}

Fresh Seasonal Vegetables

Assorted Gourmet Breads & Butter

Complete Vizcaya Beverage Package



Diamond Menu

Buffet {\$78 per guest}
Plated {\$76 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

Horseradish Crusted Beef Sirloin with garlic & thyme butter

Prime Rib of Beef served with horseradish cream

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 buffalo 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 {\$70 per guest}

Plated {\$68 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 a smoked tomato salsa

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 buffalo 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 {\$62 per guest}

Plated {\$60 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

Vegetarian

{Select one}

Baked Gnocchi caramelized onion, chanterelle mushroom cream, & parmesan

Eggplant Napoleon eggplant, roasted red bell peppers & zucchini with fresh buffalo 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

{ \$25 per child } Plated or Buffet
Children 3-12yrs old

Plated Entrees

{Select one}

Chicken Strips
Quesadilla
Mini Cheese Pizza
Grilled Chicken

Plated Sides

{Select two}

French Fries
Seasonal Fruit
Seasonal Vegetables

Vendor Meal

{ \$25 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 - \$7 per person }

Mashed Potato Martini Bar \$5

Award-winning mashed potatoes served in martini glasses with fixings

Macaroni and Cheese Bar \$7

House-made creamy Macaroni and Cheese served in martini glasses with fixings

Bruschetta Bar \$5

Fresh baguette toasts with a selection of fresh seasonal toppings

Seasonal Fresh Fruit \$5

Served a la carte or with a chocolate fondue fountain

Crudité \$5

Selection of seasonal fresh vegetables & dips

Stuffed Brie in Puff Pastry \$5

Assorted crackers

Mini Pizzas \$5

Assorted toppings available

Imported & Domestic Cheeseboard \$5

Fresh French bread & assorted crackers

Street Tacos \$5

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

Smoked Salmon \$7

Mini bagels or toast points, capers, chopped onion, & cream cheese

Pulled Pork & Kobe Beef Sliders \$7

Your choice of meat with barbeque sauce and coleslaw



Dessert Menu

{Sweet additions for your Wedding Reception}
{Pick four options for \$7 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



