



# vizcaya

SACRAMENTO

## WEDDING MENUS AND PRICING PACKET 2025

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2019 21st Street  
Sacramento, CA 95818

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

Denise Appgar Photography

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## *included amenities*

ALL EVENTS HOSTED AT  
VIZCAYA INCLUDE THE  
FOLLOWING AMENITIES:

### *the basics*

#### TABLES & WHITE CHIAVARI CHAIRS

*round or long tables are included; chiavari  
chairs for ceremony & reception*

#### LINENS & NAPKINS

*floor-length linens & poly-cotton blend napkins  
available in over 40 colors*

#### CHINA, GLASSWARE, FLATWARE, CHARGERS

*standard china, glassware, and flatware  
included; choose from gold or silver chargers or  
upgrade to glass*

#### PROFESSIONAL BANQUET STAFF

*banquet staff included to serve your meal &  
drinks*

#### IN-HOUSE CATERING

*All food is prepared on-site by our chef; client  
may bring in outside desserts*





# *included amenities*

ALL EVENTS HOSTED AT  
VIZCAYA INCLUDE THE  
FOLLOWING AMENITIES:

## *now it's getting good*

### GETTING READY SUITE & LOUNGE

*access times to these rooms varies based on the  
day of the week, and can range from 8AM-12PM*

### WEDDING REHEARSAL & DECOR DROP-OFF

*rehearsal and drop-off are included, and take  
place the day prior to the event at 1PM or 2PM*

### ARCHES & COLUMNS

*we have four styles of arches and two styles of  
columns available for us*

### COMPLETE SET-UP & BREAKDOWN

*Vizcaya will set out your decor on event day,  
and collect it for your pick up the following day  
(PM events)*







# *included amenities*

ALL EVENTS HOSTED AT  
VIZCAYA INCLUDE THE  
FOLLOWING AMENITIES:

## *the best part*

### PROFESSIONAL WEDDING COORDINATOR

*your coordinator will assist you with all wedding  
elements at Vizcaya, as well as execute day-of  
responsibilities*

### COMPLETE BEVERAGE SERVICE WITHOUT CORKAGE FEES

*our unique beverage package allows clients to  
provide their own alcohol at no additional cost.  
We provide the bartender, non-alcoholic sodas,  
juices, coffee, tea, syrups, mixers, and garnishes*





# Included Items

VIZCAYA OFFERS A VARIETY OF ITEMS FOR YOU TO USE DURING YOUR EVENT:

White Chiavari Chairs  
Dance Floor 16x20  
China, Flatware, & Glassware  
Chargers  
Basic Bar Garnishes, Juices, Sodas, Syrups  
Table Numbers & Stands  
Cocktail Tables (3 high, 3 low)  
Round Glass Mirrors  
Tall Standing Easels & Tabletop easels  
Cake Bases  
Cake Cutting Utensils  
TV's (2)  
Reception Bar  
Ceremony Arch  
Pillars (Modern or Traditional)  
Umbrellas (6)  
Linen Napkins & Floor-length Tablecloths

# Additional Items...

Clear Beaded Glass Chargers: \$2 each  
Heaters: \$55+ tax each  
Menu Tasting: Booked couples only  
Cocktail Hour Bar: \$375 + tax, included with guest counts over 140  
Upgraded Linens: Inquire for quote





# Facility Fees

## WEDDING CEREMONY

**\$1,600 FACILITY FEE**  
**1 HOUR: INCLUDES 30 MIN**  
**FOR GUEST ARRIVAL**

The use of our facility for a ceremony is only available when renting out the facility for the reception.

*We do not offer ceremony-only events.*

## PAVILION WEDDING RECEPTIONS

**FRIDAY**

**\$4,800**

**SATURDAY**

**AM: \$3,500**

**PM: \$5,800**

**SUNDAY**

**AM: \$3,500**

**PM: \$4,800**

**MONDAY-THURSDAY**

**\$4,500**


AM timeframe is 11AM-4PM

PM timeframe is 5PM-11PM

additional hours may be added to PM only







# Also good to know...

Our max capacity is 240

Daily buy-outs are available for events

Food minimums are applicable in addition to facility fees

All events are subject to applicable sales tax & a 22% service charge

A security fee will apply to all evening events

Evening events have access to our bed & breakfast room block at a discounted rate

*The hotel consists of:*

*8 rooms*

*10 beds*

*sleeps 20*





# Brunch Menu

**\$60 per person**  
*served buffet style*

Butler Passed Hors D'oeuvres  
*Select two from the menu*

Assorted Muffins, Scones, & Breakfast  
Breads

Fresh Seasonal Fruit Salad

Vizcaya Breakfast Salad  
Broccoli, carrots, apples, craisins,  
walnuts & sweet apple vinaigrette

Quiche Lorraine  
*Bacon, onions, cheese*  
or  
*Broccoli & cheddar*

Challah French Toast & Pecan Syrup

Roasted Fingerling Potatoes

Carving Station of Glazed Ham or Roast  
Turkey Breast  
or  
Bacon & Sausage

Beverage Package  
Freshly brewed Starbucks coffee,  
iced & hot tea, assorted sodas &  
juice, mixers, & garnishes.



# Pavilion Luncheon

**\$62 per person**  
*served buffet style*

Butler Passed Hors D'oeuvres  
*Select two from the 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 & 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, wild 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





# Dinner Menus

## DIAMOND

*4 entrée selections*

Buffet \$98

Plated \$94

## EMERALD

*3 entrée selections*

Buffet \$86

Plated \$82

## PEARL

*2 entrée selections*

Buffet \$80

Plated \$76

### ALL MENUS INCLUDE:

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*

### Entrées

*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

*Assorted sodas, juices, lemonade, freshly brewed Starbucks coffee, hot tea, mixers, garnishes, bartender & cocktail servers. Client to provide all alcohol with no corkage, handling, or bar set-up fees.*





# Butter Passed Hong 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

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

BUTTERNUT SQUASH AND WILD MUSHROOM RISOTTO  
CAKE [+\$1.00 PP] (VEGAN)

SAUTEED MUSHROOM CONFIT ON ENDIVE (VEGAN)

SUNDRIED TOMATO TAPENADE ON CUCUMBER SLICE  
(VEGAN)





# 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 and 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 \$98 | Plated \$94  
*4 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 & 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-glacé

## 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, wild 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 portabello mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry





# Emerald Menu

Buffet \$86 | Plated \$82  
*3 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  
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, wild 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 portabello mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry





# Pearl Menu

Buffet \$80 | Plated \$75  
*2 entrée selections*

## POULTRY & PORK *select one*

Roasted Breast of Chicken with lemon & thyme  
Devised 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, wild 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 portabello mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry



Hailey Ayson Photography



Liz Zimbleman Photography



UV Visions





# Kids Meals

**\$30 per child**  
*3-12 yrs old*  
*buffet or plated*

**Plated Entrees**  
*select one*

Chicken Nuggets  
Quesadilla  
Mini Cheese Pizza  
Grilled Chicken

**Plated Sides**  
*select two*

French Fries  
Seasonal Fruit  
Seasonal Vegetables

# Vendor Meals

**\$65 per vendor**  
*buffet or plated*

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

ADD A STATIONED SNACK TO YOUR COCKTAIL HOUR OR LATE NIGHT FOR A FUN SURPRISE

**\$5.75 - \$7.75 per person**  
*minimum quantity of 30 per selection*

**Mashed Potato Martini Bar \$5.75**  
*Served in martini glasses with fixings*

**Macaroni and Cheese Bar \$7.75**  
*House-made creamy Macaroni and Cheese served in martini glasses with fixings*

**Bruschetta Bar \$5.75**  
*Fresh baguette toasts with a selection of fresh seasonal toppings*

**Seasonal Fresh Fruit \$5.75**  
*Served a la carte or with a chocolate fondue fountain*

**Crudité \$5.75**  
*Selection of seasonal fresh vegetables & dips*

**Stuffed Brie in Puff Pastry \$5.75**  
*With assorted crackers*

**Mini Pizzas \$5.75**  
*Assorted toppings available*

**Imported & Domestic Cheeseboard \$5.75**  
*With assorted crackers*

**Street Tacos \$5.75**  
*Your choice of chicken, pork, or beef tacos topped with lettuce, Pico de gallo, & cotija cheese, served on corn tortillas*

**Smoked Salmon \$7.75**  
*Mini bagels or toast points, capers, chopped onion, & cream cheese*

**Pulled Pork Sliders \$7.75**  
*Your choice of meat with barbecue sauce and coleslaw*

**Beef Sliders \$7.75**  
*Served with caramelized onions, cheese, dijonnaise, & pickle*







# Desserts

CHOOSE FROM VIZCAYA'S DESSERT MENU OR  
SUNDAE BAR

**\$7.50 per person**  
*select 4 options*

Chocolate Macadamia Nut Bar  
*With graham cracker crust*

Chocolate Dipped Strawberries  
*Milk chocolate with white chocolate drizzle*

Chocolate Hazelnut Mousse  
*Served in a shot glass*

Crème Brûlée  
*Choose from vanilla bean, lemon, or chocolate*

Donut Holes  
*With caramel & chocolate dipping sauces*

Fresh Baked Cookies  
*Choose from chocolate chip, lemon  
macadamia nut, oatmeal, or peanut butter*

Seasonal Fruit Tarts

Vanilla Bean Éclairs

**MAKE YOUR OWN SUNDAE BAR**  
**\$7.50 per person**

Comes with vanilla ice cream and all of the fixings

VIZCAYA ALLOWS FOR OUTSIDE  
DESSERTS OF ALL KINDS WITH  
**NO CAKE CUTTING FEES**  
*or set-up fees*







# Testimonials

This review is long overdue! After 1 postponement, we got married on October 22, 2021. We chose to have a Great Gatsby themed wedding, and Vizcaya was the perfect venue for our theme. Vizcaya is beautiful with its romantic charm, and vintage architecture. Not only is the venue beautiful, but it has everything you need all in one place. They assign you a wedding coordinator and they have a list of preferred vendors to choose from. This made wedding planning so much easier and less stressful!! Our first coordinator was Sam. We enjoyed working with her during the beginning of our wedding planning. She was very friendly and accommodating! We were then assigned to another coordinator Taylor. She helped us with every last detail, answered all of our questions promptly, and eased our stress and anxiety during the wedding planning process.

The day of the wedding went very smoothly thanks to the help of Taylor and the rest of the Vizcaya staff. We had to make a lot of seating changes because a lot of guests informed us last minute that they were not able to attend. Taylor made sure everything was taken care of and she definitely went above and beyond. We had so many compliments from guests about how much fun they had, and about how delicious the food was. It was a magical night!!

We would definitely recommend Vizcaya! Thank you Taylor, Sam and the Vizcaya team!!  
*Marinda & Idean, 10.22.21*

I highly recommend everyone to use vizcaya as their wedding venue. It was very affordable and pretty much everything is included. Taylor was my wedding planner. She helped us feel at ease with all the unknowns thanks to covid. We really loved having her as our planner!  
*Amber & Nick, 8.13.21*

After 3 postponements, we had our wedding July 18th. I have to say it was well worth the wait. Our wedding was cancelled two weeks prior to our original date due to COVID, so the wedding was essentially paid for. My husband and I decided to elope the day of and postpone our big wedding date.

Rachel was our coordinator and she was very flexible and easy to work with. She made our wedding day go so smoothly. Our guests raved about the wedding and the food was delicious! I highly recommend Rachel as your coordinator. She made sure everyone had food and was taken care of. Even the unexpected guests that showed up. And always made sure my husband and I had our signature drinks in hand ;).

I would have really regretted not going through with our big day because of COVID. It was amazing!  
*Mailyng & Glenn, 7.18.21*

I could not have been happier with my wedding experience at Vizcaya!! Our coordinator (Rachel) was amazing - organized, efficient, positive, and friendly throughout the whole process. She made everything so easy for us! All we really had to worry about was dropping everything off the day before! The wedding turned out beautifully and we were so well taken care of by Rachel and the rest of the Vizcaya staff. We got really great feedback from our guests about the venue and food as well!

I was initially hesitant to book an all-inclusive venue as I was worried that it would just feel like a wedding factory, but that was not my experience at all!! Our wedding truly felt like OUR wedding, but somehow with a lot less stress!! What's not to love?  
*Maya & Artem, 2.16.19*





