

Hotel Van Zandt



Wedding Menu



“Cooking is how we communicate. Through our meticulous selection of product, disciplined technique, and commitment to simplicity, I am able to connect with our guest and deliver a compelling story.”

Director of Food and Beverage, Tobias Peach

HOTEL VAN ZANDT

A KIMPTON HOTEL

Hotel Van Zandt

605 Davis Street

512 542 5300

512 391 1505

www.hotelvanzandt.com

events@hotelvanzandt.com



The Question Was Asked. The Answer Is Yes!

At the Hotel Van Zandt we celebrate creative independence, surrounded by a rare level of style and artistic sophistication. Let us be your canvas on which you paint the wedding of your dreams. We will complement it with stellar food and unsurpassed hospitality.

□ What's Included:

- One "Getting Ready" Room
- Complimentary dance floor and stage
- Reduced event parking
- Special rate for overnight guests
- Wedding Night Luxury
 - ❖ Overnight deluxe accommodations
 - ❖ Chef created customized amenity
 - ❖ Breakfast for two in the morning

Hotel Van Zandt Weddings

PACKAGES

Silver

(Reception Style)

PASSED HORS D'OEUVRES

Wild Mushroom empanada
Smoked Paprika potato croquettes

STATIONED HORS D'OEUVRES

Chorizo Mousse with cotija cheese on tostada
Jumbo lump crab salad on hoe cake
Beef Carpaccio on Crostini with parmesan aioli and crispy capers

FARMER'S MARKET VEGETABLE

Mix of seasonal grilled and raw vegetables, buttermilk ranch, hummus and saffron aioli

SOUTHERN TABLE

Tomato salad with cucumber, braised collard greens, succotash, gratin potatoes, sliced ham and red-eye gravy, buttermilk fried chicken, and jalapeno corn bread

CARVING STATION *(attendant required)*

Smoked Brisket

Brioche rolls, house made pickles, BBQ sauce
OR

Smoked Turkey Breast

Seasonal fruit compote, cornbread stuffing, giblet gravy

MAC AND CHEESE BAR

Macaroni and cheese, crisp bacon, chives, sautéed mushrooms, broccoli, roasted green chili's and blue cheese crumbles

COFFEE AND TEA

Organic Caffè Vita Coffee and Mighty Leaf Teas

\$89 per person

Gold

(Reception Style)

PASSED HORS D'OEUVRES

Smoked duck breast with Thai chili salad on coconut tuile
Bruschetta Trio: caponata, tomato jam, green olive tapenade
Lamb Kabobs with tzatziki sauce

ARTISAN CHEESE

Cabot Cheddar, Water Oak Farm Chevre, Camembert and Maytag Blue, Fresh bread, artisan crackers, seasonal fruit compotes

SEAFOOD COLD BAR *(4 pieces per person)*

Raw oysters, poached shrimp, crab fingers, king crab salad, cocktail sauce, seaweed salad, artisan crackers, lemon wedges

CARVING STATION *(attendant required)*

Grilled Roast of Tenderloin

Béarnaise and gremolata, Brioche rolls

Smoked Turkey Breast

Seasonal fruit compote, cornbread stuffing, giblet gravy

LIVING SALAD STATION

Living Romaine and Mixed Greens
Caesar dressing, croutons, white anchovies, fresh parmesan
Orange vinaigrette, roasted beets, toasted pumpkin seeds, chevre

POTATO BAR

Yukon gold mashed potatoes, Mini baked potatoes and Whipped sweet potatoes with fresh bacon, chives, aged cheddar, sour cream and truffle oil

COFFEE AND TEA

Organic Caffè Vita Coffee and Mighty Leaf Teas

\$119 per person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee, and 8.25% state sales tax. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors.

Platinum

Complimentary Champagne Toast and Cake Cutting
(Reception Style)

PASSED HORS D'OEUVRES

Caprese Skewer
Crawfish Empanada
Bacon Wrapped Quail filled with jalapeno and fontina cheese

ARTISAN CHEESE AND CHACUTERIE BOARD

Cabot Cheddar, Water Oak Farm Chevre, Camembert and Maytag Blue
Fresh bread, artisan crackers, seasonal fruit compotes
Pate, rillettes, imported cured meats, fresh bread, artisan crackers, whole grain mustard, pickled vegetables

SEAFOOD COLD BAR (4 pieces per person)

Raw oysters, poached shrimp, crab fingers, king crab salad, cocktail sauce, seaweed salad, artisan crackers, lemon wedge

PERUVIAN STYLE CEVICHE

Hamachi, aji amarillo pepper, puffed quinoa
Flounder, habanera, toasted corn
Jumbo lump crab, serrano, sweet potato

CARVING STATION (attendant required)

Grilled Roast of Tenderloin, béarnaise and gremolata
Roasted Suckling Pig, Salsa verde, pico de gallo, corn tortillas

LIVING SALAD STATION

Living Romaine and Mixed Greens
Caesar dressing, croutons, white anchovies, fresh parmesan
Orange vinaigrette, roasted beets, toasted pumpkin seeds, chevre

CHOICE OF: POTATO BAR

Yukon gold mashed potatoes, Mini baked potatoes and Whipped sweet potatoes with fresh bacon, chives, aged cheddar, sour cream and truffle oil
OR

MAC AND CHEESE BAR

Macaroni and cheese, crisp bacon, chives, sautéed mushrooms, broccoli, roasted green chili's and blue cheese crumbles

COFFEE AND TEA

Chocolate Dipped Fruits, Gourmet Cookies, Truffles, Assorted Tarts and Pastries
Organic Caffè Vita Coffee and Mighty Leaf Teas

LATE NIGHT SNACK

Buttermilk Fried Chicken Sandwich, maple bread, marinated cabbage, siracha mayonnaise
Beignets, sugar, maple syrup

\$149 per person

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Silver

(Plated Dinner)

PASSED HORS D'OEUVRES

Bruschetta Trio: caponata, tomato jam, green olive tapenade
Deviled Potato with crispy prosciutto
Crawfish empanadas

FIRST

Romaine hearts, Caesar dressing, croutons, white anchovies,
fresh parmesan

ENTREE

Smoked Organic Chicken

Mashed potatoes, braised kale, red eye gravy

COFFEE AND TEA SERVICE

Organic Caffè Vita Coffee and Mighty Leaf Teas

\$69 per person

Gold

(Plated Dinner)

PASSED HORS D'OEUVRES

Smoked duck breast with Thai chili salad on coconut tuile
Smoked Paprika potato croquettes
BBQ Shrimp with polenta cake

FIRST

Romaine hearts with herb vinaigrette, feta, tomato and olives

CHOICE OF ENTRÉE

Roasted Branzino

Crawfish lemon butter, smoked frisee, marinated cherry tomato

Mushroom and Brioche stuffed Quail

Roasted Brussels Sprouts, sweet potato galette, smoked poultry jus

COFFEE AND TEA SERVICE

Organic Caffè Vita Coffee and Mighty Leaf Teas

\$79 per person

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Platinum

Champagne Toast and Cake Cutting Included
(Plated Dinner)

PASSED HORS D'OEUVRES

Lamb Kabobs with tzatziki sauce
Bacon Wrapped Quail filled with jalapeno and fontina cheese
Jumbo lump crab salad on hoe cake
Wild Mushroom empanada

FIRST

Roasted Beets, citrus supremes, baby kale, goats milk ricotta

CHOICE OF ENTRÉE

Grilled Prime Beef Strip Steak

Roasted mushrooms, creamed spinach, bordelaise

Roasted Red Snapper Filet

Roasted creamer potatoes, romaine, puttanesca broth

COFFEE AND TEA

Chocolate Dipped Fruits, Gourmet Cookies,
Truffles, Assorted Tarts and Pastries
Organic Caffè Vita Coffee and Mighty Leaf Teas

\$99 per person

Add a Late Night Snack starting at \$10 per person

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Hotel Van Zandt Weddings

COMPLETE MENU

HORS D'OEUVRES

(minimum order of 50 per item)

HOT

- Smoked Brisket Slider with dijonnaise
\$7 per piece
- Lamb Kabobs with tzatziki sauce
\$6 per piece
- Crispy Chicken Strips with honey mustard
\$5 per piece
- BBQ Shrimp with polenta cake
\$7 per piece
- Pork Belly with pickled veggies in a steam bun
\$6 per piece
- Mole Duck Wings with toasted sesame seeds
\$6 per piece
- Crawfish empanadas
\$7 per piece
- Wild Mushroom empanada
\$5 per piece
- Smoked Paprika potato croquettes
\$5 per piece
- Bacon Wrapped Quail filled with jalapeno and fontina cheese
\$8 per piece
- Spicy Thai Tofu with peanuts and coconut
\$5 per piece
- Mozzarella filled Suppli with roasted tomato
\$6 per piece

COLD

- Caprese Skewer
\$4 per piece
- Beef Carpaccio on Crostini with parmesan aioli and crispy capers
\$5 per piece
- Deviled Eggs
\$5 per piece
- Shrimp boil skewer
\$6 per piece
- Tomato Gazpacho shooter (seasonal)
\$4 per piece
- Bruschetta Trio: caponata, tomato jam, green olive tapenade
\$4 per piece
- Deviled Potato with crispy prosciutto
\$5 per piece
- Ahi Tuna Ceviche on tostada
\$ 6 per piece
- Chorizo Mousse with cotija cheese on tostada
\$5 per piece
- Smoked duck breast with Thai chili salad on coconut tuile
\$6 per piece
- Smoked trout with crème fraiche and caviar on bilini
\$5 per piece
- Jumbo lump crab salad on hoe cake
\$6 per piece

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Displayed Hors D'oeuvres

- **Artisan Cheese**
Cabot Cheddar, Water Oak Farm Chevre, Camembert and Maytag Blue
Fresh bread, artisan crackers, seasonal fruit compotes
\$16 per person
- **Charcuterie**
Pate, rillettes, imported cured meats, fresh bread, artisan crackers,
whole grain mustard, pickled vegetables
\$18 per person
- **Antipasto**
Imported olives, house made giardiniera, roasted peppers, roasted
tomatoes, fresh mozzarella, shaved parmesan reggiano, imported
salumi, fresh bread, artisan crackers, seasonal fruit compotes, whole
grain mustard
\$20 per person
- **Farmer's Market Vegetable**
Mix of seasonal grilled and raw vegetables, buttermilk ranch, hummus
and saffron aioli
\$22 per person
- **Chips and Dips**
Corn tortilla chips, kettle cooked potato chips, guacamole, roasted
tomato salsa, queso or sausage queso, French onion dip
\$14 per person

Carving Stations

*requires chef attendant \$100

- **Smoked Brisket**
Brioche rolls, house made pickles, BBQ sauce
\$420 (serves 50)
- **Grilled Roast of Tenderloin**
Béarnaise and gremolata
\$550 (serves 25)
- **Smoked Rib Roast**
Brioche rolls, horseradish cream, aus jus
\$550 (serves 25)
- **Roasted Suckling Pig**
Salsa verde, pico de gallo, corn tortillas
\$450 (serves 40)
- **Smoked Pork Shoulder**
Brioche rolls, house made pickles, BBQ sauce
\$300 (serves 30)
- **Roasted Boneless Leg of Lamb**
Pita, tzatziki, hummus
\$400 (serves 20)
- **Smoked Turkey Breast**
Seasonal fruit compote, cornbread stuffing, gibley gravy
\$300 (serves 25)

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Bites and Experiences

(based on 2 hours of service)

- **Seafood Cold Bar**
Raw oysters, poached shrimp, crab fingers, king crab salad
Cocktail sauce, seaweed salad
Artisan crackers, lemon wedges
\$35 per person
- **Peruvian Style Ceviche***
Hamachi, aji amarillo pepper, puffed quinoa
Flounder, habanera, toasted corn
Jumbo lump crab, serrano, sweet potato
- **Living Salad***
Living Romaine and Mixed Greens
(choose two kits or design your own)
Caesar dressing, croutons, white anchovies, fresh parmesan
Greek dressing, cucumber, cherry tomato, shaved red onion, feta
Orange vinaigrette, roasted beets, toasted pumpkin seeds, chevre
Buttermilk ranch, bacon, diced tomatoes, crumbled blue cheese
\$17 per person
- **Street Food in Mexico**
Street taco served with pico de gallo, roasted tomato salsa, and house made corn or flour tortillas (choose two):
Brisket, redfish, carnitas, roasted mushroom
Roasted sweet corn on the cob: Mayonnaise, chili powder, lime, cotija cheese and chopped cilantro
Fruit cups with chili powder and lime
Churros with cinnamon and sugar
\$24 per person
- **Torta**
Cubano with roasted pork, ham fontina cheese and mustard
Summer vegetables with tomato and chevre
Turkey with avocado, swiss and roasted garlic aioli
Brisket with cheddar cheese, pickled jalapeno, tomato jam
Tuna with sliced tomato, alfalfa sprouts, provolone cheese
\$22 per person
- **Provencal**
Plum tomato tartlets
Cheese display: Cabot Cheddar, Water Oak Farm Chevre, Camambert, and Maytag Blue Cheese
Charcuterie board with country pate, duck rillettes, salumi
Cassoulet
Duck a l'orange
\$20 per person
- **Italian**
Antipasti platter
Chilled seafood salad with cherry tomatoes and gremolata
Orecchiette pasta salad with rapini and basil pesto
Eggplant lassagnette
Risotto (seasonal ingredients)
Porchetta with rosemary bread crumbs
\$24 per person
- **Southern Table**
Tomato salad with cucumber
Braised collard greens
Succotash
Gratin Potatoes
Sliced ham and red-eye gravy
Buttermilk fried chicken
Jalapeno corn bread
\$22 per person

*requires chef attendant **\$100 per hour**

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PLATE IT UP!

- House-made bread and butter
- Caffe Vita coffee and Mighty Leaf teas
- Water and Iced Tea

First Course

Choose one

- chicken gumbo \$9
- potato and leek \$8
- roasted tomato \$8
- seasonal vegetable minestra \$8
- shrimp bisque \$10
- smoked trout chowder \$10
- Mixed greens with buttermilk dressing or citrus vinaigrette \$10
- Romaine hearts with herb vinaigrette, feta, tomato and olives \$10

Second Course

Choose one

- **Balsamic Marinated Grilled Radicchio \$11**
shaved parmesan and bacon vinaigrette
- **Shrimp Ceviche \$12**
tostada and avocado
- **Redfish Tacos \$11**
sweet corn tortillas, pico de gallo, avocado
- **Smoked Pork Belly \$12**
apple slaw, whole grain mustard
- **Roasted Beets \$11**
citrus supremes, baby kale, goats milk ricotta
- **Seasonal Vegetable Risotto \$10**
tomato escabeche, purslane, salsa verde
- **Smoked Trout Rillettes \$12**
brioche toast, pickled red onion, deviled eggs

Entrée

Choose up to three

- **Blackened Jumbo Shrimp \$52**
braised collard greens, Anson Mills grits, green tomato chow chow
- **Ravioli filled with Butter Poached King Crab \$62**
saffron cream, roasted tomato, kalamata olive tapenade
- **Roasted Red Snapper Filet \$47**
roasted creamer potatoes, romaine, puttanesca broth
- **Branzino \$49**
Crawfish-lemon butter, smoked frisee, marinated cherry tomato
- **Mushroom and Brioche Stuffed Quail \$54**
roasted Brussels Sprouts, sweet potato galette, smoked poultry jus
- **Smoked Organic Chicken \$44**
mashed potatoes, braised kale, red eye gravy
- **Roasted Suckling Pig Prochetta \$62**
roasted root vegetables, fresh arugula, gremolata
- **Smoked Pork Chop \$54**
sweet corn polenta, braised swiss chard, pickled vegetables
- **Braised Lamb Shank \$52**
kale-quinoa salad, avocado chimichuri, Goats milk ricotta

Entrée cont.

- **Grilled Prime Beef Strip Steak \$55**
roasted mushrooms, creamed spinach, bordelaise
- **Green Curry Braised Tofu \$35**
coconut-jasmine rice, braised baby bok-choy, toasted peanuts
- **Spinach and Ricotta filled Cannelloni \$35**
roasted tomato cream, eggplant caponata, shaved parmesan

For choice of up to 2 entrees, the higher price entrée prevails as the full menu price. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

Dessert

- **Wedding Cake provided by Bride and Grooms vendor of choice \$3 Cake Cutting Fee**

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Cuisine in Motion

(the higher price entrée prevails as the full menu price)

Soup (choose one)

- Chicken gumbo
- Potato and leek
- Roasted tomato
- Seasonal vegetable minestra
- Shrimp bisque
- Smoked trout chowder

Salads (choose two)

- Mixed greens with buttermilk dressing or citrus vinaigrette
- Romaine hearts with herb vinaigrette, feta, tomato and olives
- Quinoa salad with baby kale, toasted pumpkin seeds and grapefruit
- Roasted/seasonal vegetables with lemon-thyme vinaigrette
- Balsamic marinated grilled radicchio with shave parmesan and bacon vinaigrette
- Nicoise Salad
- Orecchiette pasta salad with broccoli rabe, basil pesto, shaved parmesan

Entree (choose two)

- **Blackened Jumbo Shrimp, green tomato chow chow \$79**
- **Cabbage Stuffed with Butter Poached King Crab \$84**
Saffron cream, roasted tomato, kalamata olive tapenade
- **Roasted Red Snapper Filet, puttanesca broth \$68**
- **Branzino \$72**
Crawfish-lemon butter, smoked frisee, marinated cherry tomato
- **Mushroom and Brioche Stuffed Quail, smoked poultry jus \$74**
- **Smoked Organic Chicken, red eye gravy \$66**
- **Roasted Suckling Pig Prochetta \$78**
- **Smoked Pork Chop \$73**
- **Braised Lamb Shanks with avocado chimichuri \$70**

Entrees continued

- **Grilled Prime Beef Strip Steak, bordelaise \$88**
- **Green Curry Braised Tofu \$64**
Coconut-Jasmine rice, braised baby bok choy, toasted peanuts
- **Spinach and Ricotta filled Cannelloni \$64**
Roasted tomato cream, eggplant caponata, shaved parmesan

Sides (choose two)

- Roasted Brussels Sprouts with bacon and caramelized onions
- Eggplant lassagnette
- Green beans with toasted almonds
- Braised collard greens
- Roasted root vegetables
- Creamed Spinach
- Curried cauliflower with apricots
- Roasted tomato with herb bread crumbs
- Macaroni and Cheese
- Mashed Potatoes
- Roasted fingerling potato with smoked paprika
- Coconut-Jasmine rice
- Creamy Anson Mills polenta

Caffe Vita coffee and organic Mighty Leaf Teas Water and Iced Tea

Add an additional entrée \$10 per person

Add an additional side \$5 per person

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Dessert

Cake cutting fee \$3 per person

Waived with selection of dessert station

WEDING CAKE ENHANCEMENT

Chocolate Covered Strawberries,
Truffles and Mixed Berries

\$8 per person

DESSERT PLATTER (Presented to each Table)

Chocolate Dipped Fruits, Gourmet Cookies,
Truffles, Assorted Tarts and Pastries

\$10 per person

SWEET TABLE

Chocolate Dipped Strawberries
Assorted Tarts and Pastries Petite Fours, Truffles,
Assorted Miniature Cheesecakes, Cakes and Pies,
Seasonal Fruits and Berries Dark and White Chocolate

Mousse Cups

\$18 per person

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Late Night Snacks

TACOS!

Street Tacos

- Barbacoa, pico de gallo & salsa verde
- Carnitas, marinated onions, grilled pineapple, roasted chiles
- Wild mushroom, truffle tremor cheese, corn salsa

OR

Breakfast Tacos

- Smoked brisket, egg and cheddar cheese in a flour tortilla
- Egg white, turkey green chorizo & spinach in a corn tortilla
- Egg, smoked corn, pico de gallo, queso fresco in a corn tortilla

\$10 per person

THE BAR

- Sliders, tomato jam, cheddar cheese
- Poutine, cheese curds, gravy
- Flat bread, onion marmalade, feta cheese, figs

\$15 per person

REVERSE BRUNCH

- Smoked Brisket Croque
Brioche, Cabot cheddar cheese, fried egg
- Buttermilk Fried Chicken Sandwich
Maple bread, marinated cabbage, siracha mayonnaise
- Buttermilk Biscuits and Gravy
Sausage gravy, chives
- Beignets
Sugar, Maple syrup

\$18 per person

STATE FAIR

- Chicken strips, ranch
- House-made corndogs, mustard
- Fried mac and cheese
- Fried snicker bites

\$13 per person

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BEVERAGE SERVICE

Open Bar Pricing

prices per person

LUXURY

Grey Goose Vodka
Bombay Sapphire
10 Cane Rum
Milagro Silver Tequila
Makers Mark
Johnnie Walker Black
Pierre Ferrand Brandy
Premium Red and White Wine
Local and National Beers
Soft Drinks and Bottled Water

\$22 first hour

\$11 each additional hour

SUPERIOR

Absolute Vodka
Tanqueray Gin
Appleton V/X Rum
1800 Silver Tequila
Chivas 12 Year Scotch
Makers Mark
Pierre Ferrand Brandy
Premium Red and White Wine
Local and National Beers
Soft Drinks and Bottled Water

\$18 first hour

\$9 each additional hour

CLASSIC

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
El Jimador Tequila
Cutty Sark Scotch
Jim Beam Whiskey
Presidente Brandy
House Red and White Wine
Local and National Beers
Soft Drinks and Bottled Water

\$16 first hour

\$8 each additional hour

BEER AND WINE

House Red and White Wine
Local and National Beers
Soft Drinks and Bottled Waters

\$14 first hour

\$6 each additional hour

ADD A CHAMPAGNE TOAST

\$6 Per Person

Beverage Service on Consumption

(minimum of \$500 per bar required or \$100 bartender fee applied)

	<u>Host Price</u>	<u>Cash Price</u>
LUXURY		
Spirits	\$10	\$11
Wine	\$9	\$10
SUPERIOR		
Spirits	\$9	\$10
Wine	\$9	\$10
CLASSIC		
Spirits	\$8	\$9
Wine	\$8	\$9
National Beers	\$5	\$6
Local Beers	\$6	\$7
Soft drinks	\$4	\$5
Bottled water	\$5	\$6
Juice	\$6	\$7

One bartender provided per every 75 guests

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The Fine Print

Food & Beverage Guarantee

A final confirmation “guarantee” of your anticipated number of guests is required 72 hours prior to your banquet function. Once confirmed this guarantee cannot be reduced.

Food & Beverage Service Times

Stations and buffet pricing are based on 2 hours of service

Catering Food and Beverage Minimums

Special food and beverage minimums apply to all events. Costs may vary based on menu selection, assigned functions space and season. Prices are exclusive of 22% service charge and 8.25% sales tax.

Rehearsals

Rehearsal times may be scheduled for a one hour duration. Rehearsal times may be booked 30 days prior to the event. Location and times are subject to availability.

Requests for Multiple Entrees

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply: multiple entrees are limited to a choice of three published entrees. Guarantee of attendance with a breakdown for each entrée is required five business days prior to the event. If there is a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges. When multiple entrees are offered, the highest priced selection determines the price for all selections. A form of entrée identification is required at the guest table by marked place cards.

Guest Room Accommodations

Wedding Room: A complimentary King Spa Suite is included the night of the reception

Amenities/Welcome Gift Bags: A \$3 fee will apply for gift bags that are delivered to guest rooms. Name specific bags are \$5 each

Inclusive

Inclusive in your wedding package per person charge is catered food as decided upon between you and your Catering Manager. Coffee, tea and water, all Hotel Van Zandt tables, banquet chairs, flatware, glassware and china, white linen, small glass votive candle holders and votive candles are all included.

Events and Labor Fees

Included Dance Floor: Up to 24'x24'

Included Staging: Available in 4'x8' increments. Up to xx' x xx'

Additional charges may be incurred by bands power requirements

Vendor Policy – Please be aware of the following requirements:

All deliveries must be made through our loading docks. Delivery and pick-up times must be approved through your Catering manager. Hotel Van Zandt is not responsible for any items left on property by outside vendors. Hotel Van Zandt is not responsible for setting up, breaking down or moving items from outside vendors.