



Vizcaya

WEDDINGS

Elite Event Centre's
Mansion & Pavilion at Vizcaya
2019 21st Street Sacramento, Ca 95818
916.594.9285
www.vizcayapavilion.com





Vizcaya

Elite Event Centre's Mansion & Pavilion at Vizcaya is one of Sacramento's premier wedding venues through its constant commitment to unparalleled service and amenities. Vizcaya is a true full-service wedding destination, providing detailed event planning assistance through the beginning planning stages, middle details, and execution of the most important day of your life.

The focal point of Vizcaya is the exquisite Pavilion, surrounded by beautiful gardens and a stately fountain. This incomparable building features artesian stained glass lighting, soaring ceilings, and spectacular floor to ceiling windows. Outside, the lushly landscaped Courtyard Gardens provide a remarkable setting for an intimate wedding ceremony. The property also boasts a Queen Anne period mansion that is a State of California designated historical site, which houses eight guest rooms.

The Mansion & Pavilion at Vizcaya looks forward to being a part of your special day.

All weddings hosted at Vizcaya include the following amenities:

Complimentary Accommodations for the Evening of your Reception

Wedding Coordinator

Bridal Dressing Suite

Ceremony Rehearsal

Wedding Cake

Complete Beverage Service without Corkage Fees

Professional Staff

Complete Set Up & Breakdown

Elegant Food Presentation

House Linens

China, Glassware, & Flatware

Tables & Chairs

Dance Floor

Award Winning Chef Jim Turknnett



Facility Fees

Pavilion

Friday Evening

6:00 pm – 11:00 pm.....\$1700

Saturday

12 noon – 5:00 pm.....\$1700
6:00 pm – 11:00 pm.....\$2700

Sunday

12 noon – 5:00 pm.....\$1300
6:00 pm – 11:00 pm.....\$1300

Facility Fees include:

Complete Set-up and Breakdown
Uniformed Staff
House Linens
Dance Floor
Table and Chairs
Glassware, China and Silverware
Butler Service

Specialty decor upgrades are available. Please see your Sales Manager for available options and pricing information

Garden Courtyard Ceremonies & Cocktail Hour

The Garden is available for a two hour period

Afternoon 11am – 1:00pm and Evenings 5pm – 7:00pm

Facility Fee includes all guest seating for ceremony, table for guest book & gifts, use of East Patio for post-ceremony cocktails and hors d'oeuvres, & cocktail tables with linens

Friday PM: \$1000

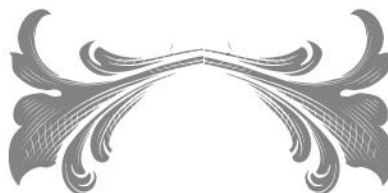
Saturday AM: \$1000

Saturday PM: \$1200

Sunday AM: \$900

Sunday PM: \$900

Food & Beverage Minimums will apply



Featured Menus

All wedding menus consist of Hors D'oeuvres, Salad, Entrée, Accompaniments, Beverage Package and Wedding Cake

Choice of Two Menus

Pearl

Plated \$53.00 per guest

Buffet \$56.00 per guest

Emerald

Plated \$57.00 per guest

Buffet \$61.00 per guest

Hors D'oeuvres

Butler Passed

Please select two from our complete Hors D'oeuvres Menu

Salad

Please select one from our complete Salad Menu

Entrée

Please select three from chosen menu's Entrée Options Menu

Accompaniments

Seasonal Vegetable

Chef's Selection of Appropriate Starch

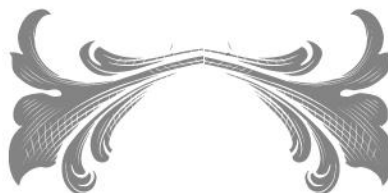
Gourmet Breads & Butter

Beverage Package

The Mansion & Pavilion provides Assorted Sodas, Lemonade, Punch, Sparkling Cider, Freshly Brewed Java City Coffee, Decaf and Hot or Iced Tea, Mixers & Garnish, Bartender, and Cocktail Servers
Client to provide All Alcohol with No Corkage, Handling or Bar Set-Up Fee's

Wedding Cake

Client to meet with our Preferred Baker for tasting and ordering



Hors D'oeuvres Options

Pearl Menu

Potstickers with Sesame Soy Sauce

Smoked Chicken Quesadillas

Chicken or Egg Croquets
With Parmesan Aioli

Wild Mushroom Tarts

Spring Rolls
Peking Duck or Vegetarian

Mahogany Chicken Wings
With Ginger & Honey Soy Sauce

New Potato
With Sour Cream, Herbs, & Caviar

Garlic Crostini
With Chilled Crab Salad

Crostini with Cream Cheese, Honey, & Figs

Assorted Mini Pizzas

Tomato & Olive Tartlets
With Basil, Garlic, & Fresh Herbs

Vegetarian Tart
With Green Onions & Swiss Cheese

Wild Mushroom Ragout
Served on Crispy Polenta Rounds

Chicken or Beef Empanadas

Thai Chicken Cakes with Asian Pesto

Asian Crab Cakes with Spicy Aioli

Gourmet Meatballs in Puff Pastry

Stuffed Mushrooms with Sausage & Whole-Grain Mustard

Pecan-coated Chicken with Orange Sauce

Chicken Sate with Thai Peanut Sauce

Emerald Menu

Ahi Tartare
Served on Taro Root Chip

Smoked Sturgeon Mousse
With Beluga Caviar on Crostini

Mini Beef Wellington

Shrimp Tempura

Miniature Crab Cakes

Tempura Artichoke Hearts

Coconut Shrimp
With Pineapple Daiquiri Sauce

Thai Curried Shrimp Skewers

Indian Lamb Chops
With Mango Chutney

Puerto Rican Shrimp Skewers
Seasoned with Rum, Cinnamon, & Juniper Berries

Large Gulf Shrimp or Cajun Prawns
Served with a Spicy Cocktail Sauce

Chilled Asparagus Spears Wrapped in Ham
(Seasonal Availability)

Crab with Fennel, Red Onion, & Fontina served on Crostini

Potato Pancake with Smoked Salmon

Mini Croissants with Bacon, Lettuce, Tomato, and Aioli

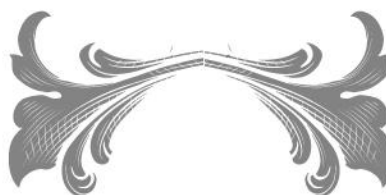
Fried Ravioli with Spicy Tomato Sauce

Artichoke Hearts filled with Shrimp Mousse

Stuffed Mushrooms with Crab or Veal

Flank Steak with Artichokes, Spinach, and Parmesan Aioli

Risotto Cakes with Bacon & Green Onion



Salad Options

Baby Mixed Greens, Asparagus, Red Peppers, Brie, Croutons with Balsamic Vinaigrette

Hearts of Romaine, Grilled Vegetables, tossed with Balsamic Vinaigrette

Traditional Caesar with Romaine Lettuce, Garlic, Croutons, Shredded Parmesan
Cheese, Served with house made Caesar Dressing

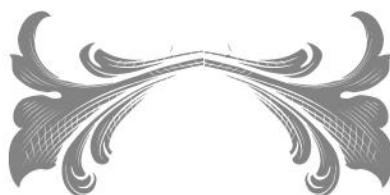
Mixed Green Salad with Fennel, Apple, Orange, and Seasoned Walnuts
Tossed in a Balsamic Vinaigrette Dressing

Hearts of Romaine with Seasoned Croutons, Tomatoes, Cucumbers, and Roquefort Crumbles
with Balsamic Vinaigrette

Butter Lettuce with Bay Shrimp tossed in an Avocado Vinaigrette

Baby Mixed Greens with Slivered Almonds, Blue Cheese Crumbles

Romaine with Pear, Pistachio, and Orange Vinaigrette



Pearl Menu Entrée Options

Poultry

Chicken Piccata Sautéed with lemon, peppers, and white wine

Chicken Cordon Bleu Grilled Chicken Breast layered with Provolone, Dry-Cured Ham, and topped with a Garlic-Cream Sauce

Champagne Chicken Sautéed Chicken Breast, served in a Garlic-Champagne Sauce

Almond Chicken Sautéed Chicken Breast in a Honey-Teriyaki Glaze

Southwestern Chicken Grilled Chicken Breast topped with Corn, Black Beans, Chilies, and Jack Cheese

Seafood

Emerald Menu Seafood Entrees available at an upgrade price of \$4.00 per person

Beef

Herb Rubbed & Roasted Tri-Tip in a Port Wine Reduction Sauce

Prime Rib of Beef Au Jus Served with Horseradish Cream

Grilled Top Sirloin Steak Served with Roasted Garlic and Wild Mushrooms in a Port Wine Reduction Sauce

Grilled Flat Iron Steak Topped with Roasted Portobello, Garlic, and Zinfandel

Beef Medallions Topped with Whiskey-Caramelized Mushrooms and Fried Onions

Vegetarian

Eggplant Napoleon Breaded Eggplant layered with Cheese and Vegetables

Vegetarian Lasagna Layered with Pesto, Mushrooms, and Asparagus

Wild Mushroom Ragout Served over Creamy Polenta

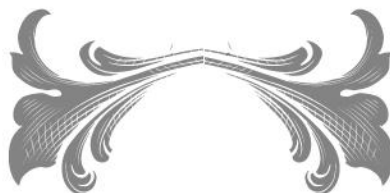
Stuffed Red Peppers Filled with Rice, Black Beans, and Cheese

Stir-Fried Noodles Served over Oriental-Style Vegetables

Stuffed Rigatoni Filled with Spinach, Ricotta, and Mushrooms

Pasta Primavera Asparagus, Tomato, Bell Pepper, and Baby Spinach

Tortilla Lasagna Layered with Red and Blue Tortillas, Vegetables, Roasted Chilies, and Pepper Jack Cheese



Emerald Menu Entrée Options

Poultry

Sautéed Chicken Breast topped with a Chanterelle Mushroom Sauce

Roasted Breast of Chicken Topped with Rock Shrimp, Garlic, Herbs, and Sautéed Artichoke Hearts

Charbroiled Breast of Chicken Topped with Artichoke Hearts, and choice of Mustard or Sun-Dried Tomato Sauce

Grilled Breast of Chicken With Almond Stuffing and Apple-Cider Glaze

Grilled Breast of Chicken Topped with Artichokes in a Sun-Dried Tomato Sauce

Seafood

Herb Encrusted Sea Bass Served with a Citrus Butter or Mango Sweet & Sour Sauce

Grilled Sea Bass Green Onions, topped with a Demi Glaze

Mediterranean Sea Bass Topped with Tomato, Basil, Capers, and Black Olives

Roasted Salmon Served with a Tomato-Caper Sauce

Grilled Salmon with a Citrus Vinaigrette

Grilled King Salmon Marinated in a Teriyaki-Bok Choy Sauce, served with Shitake Mushrooms, Snow Beas, Bok Choy, and Carrots

Salmon in Puff Pastry Black Beans, Cheese, and Vegetables in a Marsala Wine Sauce

Veracruz Red Snapper Tortilla Encrusted Snapper served with Salsa Fresca

Beef

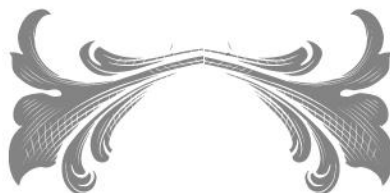
Grilled Filet Mignon Served with your choice of a Béarnaise Sauce or a Roasted Pepper and Wild Mushroom Sauce

Roasted Prime Rib of Beef Au Jus Served with a Horseradish-Cream Sauce

Beef Tenderloin Stuffed with Spinach and Veal and topped with Wild Mushroom Gravy

New York Steak Seasoned and Grilled to Perfection

Vegetarian Options Same as Pearl Menu



Stationed Hors D'oeuvres

Buffet-style hors d'oeuvres are a fantastic addition to any cocktail reception. \$4.25 per guest

Grilled Marinated Vegetables

Served with Lemon Aioli

Seasonal Fresh Fruit

Served with chocolate fondue

Crudite

Selection of Seasonal Fresh Vegetables and Dips

Stuffed Brie in Puff Pastry

Served with Assorted Crackers

Chilled Poached Salmon Platter

Served with Mini Bagels, Capers, Chopped Onion, and Cream Cheese

Imported & Domestic Cheeseboard

Served with Fresh French Bread & Assorted Crackers

Bruschetta Bar

Served with Olive Tapenade, Basil, Vine-Ripened Tomatoes, Hummus, Mushrooms, & Pesto

