

THROW A **DINNER PARTY** TO CELEBRATE



VICKERS GROUP DINNER MENUS

MENUS FOR REHEARSAL DINNERS

2018-2019



BOOKINGS & INQUIRIES

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LUNCH
Mon.-Fri 11:30-2:30

DINNER
Mon.-Sat. 5:00-10:00

BANQUETS
Mon-Sat.

COCKTAILS
Happy Hour 4-6

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OUR SPACE

Vickers is a restored 1820s farmhouse in the heart of Chester County. In the historic home you will find 4 private dining rooms that can accommodate from 15-40 guests and our Plantation Ballroom that is perfect for larger groups and cocktail parties of 50-150 depending on the style of your event. Our Bar area is a wonderful option for a small happy hour or casual gathering of friends and colleagues.

LITTLE ROOM || 12-20
PORCH || 10-17

FLOWER ROOM || 22-31
HUNT ROOM || 33-42

PLANTATION BALL ROOM 45-150
(120 seated, 150 cocktail style)

***Please note a \$75 room fee for all private events in our restaurant private rooms Monday-Thursday. \$150 room fee for our Plantation Ballroom. This fee covers set up and breakdown of the room. All room fees may vary depending on number of guests, season and on Fridays + Saturdays.**

OUR FOOD

Vickers served traditional Continental Cuisine by combining modern styles with classic French techniques. Our recipes have been collected from both Europe & America and we pride ourselves in serving the freshest ingredients and rare finds to our customers. We understand that all tastes are different and are happy to design specific menus to suit your needs and those of your guests. From caviar to cappellini, Vickers has something for every style event you'd like to host.

OUR SERVICE

From conception to completion, the events staff at Vickers is willing and eager to assist you with anything you may need to make your event a success. We understand your budgets, special needs and requests and will always do our best exceed your expectations. Whatever you choose, know that at Vickers, your event will be memorable and distinguishable.

“EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY”

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THE PLANTATION BALLROOM

Vickers Plantation Ballroom is the perfect setting for your rehearsal dinners, celebratory parties or corporate events.. Our luxurious ballroom features a private bar, private restrooms and is independent from Vickers historic restaurant making it the ideal space for larger events.

Our spacious ballroom can host from 50 to 120 guests, seated, with or without a dance floor. The addition of our Hunt Room donned in reclaim wood with a vintage oversized fireplace lends a warmth and welcome to any event. Enjoy our Garden Patio canopied under hunter green umbrellas as an added space for your special occasion.



SIGNATURE PRIVATE DINING ROOMS

For smaller groups, enjoy one of Vickers four private dining rooms. Treat your guests to the historic charm of our *Flower Room* that today still hold a secret entrance used in the Underground Railroad or our *Hunt Room* created entirely of the original barn wood of the 1820s Vickers barn. Our *Little Room* is perfect for intimate events and presentations and our *Porch* draped in true colonial style.



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◆ HORS D'OEUVRES ◆

P A S S E D A S G U E S T S A R R I V E A N D S O C I A L I Z E

PRICED PER PERSON

PLEASE SELECT HOW LONG YOU WOULD LIKE YOUR COCKTAIL HOUR. HORS D'OEUVRES WILL BE PACED ACCORDING TO THE NUMBER OF GUESTS AND TIME SELECTED

30 MINUTES
OF PASSED HORS D'OEUVRES

6 pieces per person

\$15.00

45 MINUTES
OF PASSED HORS D'OEUVRES

9 pieces per person

\$20.00

60 MINUTES
OF PASSED HORS D'OEUVRES

12 pieces per person

\$24.00

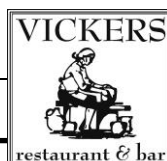
PLEASE SELECT A VARIETY OF 5 HORS D'OEUVRES

SUPPLEMENTS APPLY AS NOTED FOR 'PREMIUM' SUBSTITUTIONS

- | | |
|---|---|
| <input type="checkbox"/> Shrimp Le Jon, horseradish and bacon | <input type="checkbox"/> Assortment of petit quiche |
| <input type="checkbox"/> Norwegian Smoked Salmon canapes | <input type="checkbox"/> Asiago cheese + spinach stuffed mushroom |
| <input type="checkbox"/> Fresh garden bruschetta, basil oil | <input type="checkbox"/> Spanakopita |
| <input type="checkbox"/> Herbed Goat Cheese & Mushroom on Polenta Crisps | <input type="checkbox"/> Mushroom cream puff |
| <input type="checkbox"/> Mozzarella Caprese Skewers | <input type="checkbox"/> Andouille sausage wrapped in puff pastry |
| <input type="checkbox"/> Country pate on toast points | <input type="checkbox"/> Parmesan Arancini |
| <input type="checkbox"/> Maple Walnut Chicken Salad cups | <input type="checkbox"/> French Cheese Puffs (Gougeres) |
| <input type="checkbox"/> Dried Apricot with herbed boursin & candied walnut | <input type="checkbox"/> Warm Spinach and Artichoke Cups |
| | <input type="checkbox"/> Flatbread Pizza Rossa |

PREMIUM HORS D'OEUVRES

Shrimp Cocktail	+3.00	
Petit crab cakes with sauce verte		+2.00
Crab & artichoke stuffed mushroom		+2.50
Petit Beef Wellington		+2.75
Lollipop Lamb Chops		+5.00
Coconut Shrimp, sweet chili dipping sauce		+3.00
Petit Filet Mignon crostini, blue cheese cream		+3.00
Buffalo Blue cheese chicken meatballs		+2.00
Loaded Baked Potato Bites		+2.00
Philly Cheesesteak Spring Rolls		+2.00



6% PA TAX + 20% SERVICE FEE APPLIES

THE CHESTER COUNTY MENU

\$48.00 PER PERSON

6% PA TAX + 21% SERVICE FEE ARE CHARGED ADDITIONALLY

◆ APPETIZERS ◆

PLEASE SELECT ONE APPETIZER FOR ALL GUESTS

Penne Pasta al Basilico, *fresh tomato and basil sauce*

Caesar Salad, *vickers homemade dressing*

Mixed Greens Salad, *dijon vinaigrette*

◆ ENTREES ◆

PLEASE SELECT THREE ENTREES
(ADVANCED COUNTS REQUIRED FOR THREE SELECTIONS. DAY OF ORDERING
PERMITTED IF TWO SELECTIONS ARE CHOSEN)

All entrees are served with seasonal vegetable, potato du jour, fresh baked bread + house whipped butter

Maple Glazed Salmon

french lentils, wilted autumn greens, Vermouth-Orange Infusion

Filet of Sole filled with Crabmeat

served with champagne lobster sauce

Free Range Chicken

lemon, brown butter, Chardonnay reduction

Roasted Tenderloin of Beef

wild mushrooms, red wine reduction tomato concassè

Farfalle alla Panna

parmesan cream sauce, mushrooms peas, fresh tomato

Shrimp Provençale

chester county mushrooms, garlic burre blanc, served over pasta

◆ DESSERTS ◆

PLEASE SELECT ONE DESSERT. COFFEE + TEA INCLUDED

Chocolate Decadence Cake

Cinnamon Apple Strudel

Bourbon Vanilla Bread Pudding

New York Style Cheesecake

Fresh Berries (served with bring
your own celebration cake)

Assorted House Made Petit Pastries +5.00



THE JOHN VICKERS MENU

\$58.00 PER PERSON

6% PA TAX + 21% SERVICE FEE ARE CHARGED ADDITIONALLY

◆ APPETIZERS ◆

PLEASE SELECT ONE APPETIZER FOR ALL GUESTS

Lobster Bisque
Cream of Chester County Mushroom Soup
Tagliatelle , rosemary bolognese
Penne Pasta, smoked salmon, asparagus, parmesan cream
Vickers Heritage Spinach Salad, bacon, creamy house dressing
Farmhouse Salad, roasted beets, feta, red wine vinaigrette

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PLEASE SELECT THREE ENTREES
(ADVANCED COUNTS REQUIRED FOR THREE SELECTIONS. DAY OF ORDERING
PERMITTED IF TWO SELECTIONS ARE CHOSEN)

All entrees are served with seasonal vegetable, potato du jour, fresh baked bread + house whipped butter

Twin Jumbo Lump Crab Cakes, whole grain mustard sauce
Seared Sea Bass, preserved summer corn purée, red pepper beurre blanc
Salmon and Sole Duo, crab imperial stuffing
Tenderloin of Pork, apricot glaze, garden sage jus
Filet Mignon, sauce béarnaise or au poivre
Roasted Rack of Lamb, Rosemary, thyme, Dijon crust ~ Port wine reduction
Pan Seared Duck Breast, brandied cherry gastrique
Lobster Ravioli, Champagne cream sauce, seared shrimp
Mushroom and Asparagus Vol au Vents, puff pastry, vermouth cream sauce

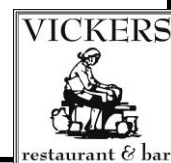
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New York Style Cheesecake
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Assorted House Made Petit Pastries +5.00





BANQUET BAR OPTIONS

BAR PER CONSUMPTION

Each drink is charged as it is ordered and a tab will be tallied and added to your bill at the end of the evening. A bar per consumption can either be a full bar per consumption (all mixed drinks, beers and wines) or a wine and beer only bar per consumption. A full bar per consumption can be limited to top shelf or house liquors, or you may choose which premium liquors you would like to add on.

OPEN BAR

Each tier is priced per person. Vickers Open Bar options are great for events with very specific budgets. You may choose from a 2, 3 or 4 hour open bar depending on the duration of your event. This means that no matter what is ordered within the realm of the offerings, you already know your price beforehand. This can help to significantly keep on budget.

CASH BAR

Guest pay for their own drinks throughout the event through a ticket system. If a cash bar is selected, it is the responsibility of the host to sell tickets for the listed prices ahead of time or at the event through a company representative. Those tickets will be collected by our bar tender and the appropriate beverage will be produced. The tickets will be tallied at the end of the evening and added to the host bill--or to a separate bill--and will be paid for on one credit card or by one check. If guests do not use their tickets, it will be the responsibility of the host to either refund or impose a policy they have created between the company and their employee or guest. There will be no cash exchange between Vickers bar tenders and purchasing guests at an event.

BAR PER CONSUMPTION PRICING

House Red + White Wine	\$10.00	Domestic Beer	\$5.00
House Mixed Drinks	\$10.00	Imported Beer	\$6.00
Champagne	\$12.00	Craft Beer	\$6.50
Premium Mixed Drinks	\$12.00+	Soda + Iced Tea	\$3.00
Unlimited Iced Tea + Soda Package		\$5.00 per person	

OPEN BAR PRICING

FLATE PRICE PER PERSON

SUPER-PREMIUM

PREMIUM

STANDARD

\$43 | 4 hours

\$40 | 4 hour

\$36 | 4 hours

\$37 | 3 hours

\$34 | 3 hour

\$30 | 3 hours

Grey Goose
Hendrick's Gin
Goslings Dark Rum
Crown Royal
Knob Creek
Johnnie Walker Black
Patron Silver
Premium + Craft Beers

ABSOLUT
Bombay Sapphire
Bacardi Silver
Jack Daniel's
Maker's Mark
Chivas Regal
1800 Reposado
Standard + Imported Beers

Smirnoff
Beefeater
Bacardi Silver
Seagram's 7
Jim Beam
J&B
Jose Cuervo
Miller Lite, Amstel

Yuengling Lager

Imported Red & White Wines

Premium Red & White

House Wines

\$125 private bar set up fee where applicable 20% service fee applies

◆ NOTES + FAQ ◆

is there a time limit to our event?

The attached pricing is based off of a **3 hour event in our dining rooms and a 4 hour event in our Plantation Ballroom**. You are welcome to extend your event time to accommodate gift exchanges or presentations at a charge of \$200 per half hour.

do you have outdoor space?

Our garden patio is perfect for cocktails and hors d'oeuvres before your event in warmer months.

is there a minimum number of guests?

Your minimum number of guests will be established upon signing your contract. We will set a minimum number and maximum cap in order to reserve you the most appropriately sized room.

final counts and guarantees

A final guarantee of the number of guests is required 5 days prior to your party. For groups **larger than 40 a final meal count is due at this time**. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

can we bring our own alcohol or food?

You are permitted to bring in your own cake; however this will not change the price of your menu as there is a cutting fee that will substitute as your dessert. PA state law does not allow for us to permit outside alcohol. We do have a full bar available to you.

is tax and service fee included in the price?

No. 6% PA mandatory sales tax and 21% service fee will be added to your final bill.

can we add a course?

Sure! We can customize anything you'd like. We are happy to add an intermezzo course or salad course for an additional fee.

I have a very specific budget, can you customize a menu for that?

We understand that every budget is different and some budgets are laid out directly up front. If you'd like a custom menu to fit your budget, please let us know.

can we bring in decorations?

Please work with your event representative to have all deliveries approved. Vickers is happy to provide custom seasonal floral centerpieces for your event. Please ask your event representative.



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