

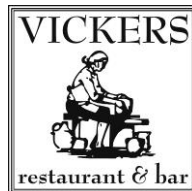
IT'S ALWAYS **COCKTAIL HOUR** SOMEWHERE



VICKERS COCKTAIL PARTY MENUS

VICKERS COCKTAIL PARTY PLANNING GUIDE

COCKTAIL PARTIES



BOOKINGS & INQUIRIES

Amanda Burigatto Brogan
Director, Events
610-363-7998
aburigatto@vickersrestaurant.com

Arturo Burigatto
Proprietor
610-363-7998

LUNCH

Mon.-Fri 11:30-2:30

DINNER

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

BANQUETS

Mon-Sat.

COCKTAILS

Happy Hour 4-6 M-F



The Plantation Ballroom

Vickers Plantation Ballroom is the perfect setting for your cocktail reception. 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 120 guests seated with a dance floor or 150 guests for a light or heavy cocktail reception. 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 event!



Cocktail Reception Packages

Vickers cocktail Reception Packages are custom created to fit any budget. We provide suggested packages or our a la carte hors d'oeuvre menu that will allow you to get as extensive or simple as you'd like.

Special Notes:

- All cocktail parties will be subject to a \$200 room set up fee
- The minimum number of guests is 50 for a cocktail reception
- The food and beverage minimum is \$2000 for all cocktail parties. This does not include tax, gratuity or additional fees
- Cocktail parties packages are intended for a duration of 2 hours. Additional time may be added at a rate of \$250 per half hour.



“EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY”

Amanda Burigatto Brogan, Director, Events :: 610-363-7998
aburigatto@vickersrestaurant.com



LIGHT COCKTAIL MENU

For an event duration of 2 hours

PASSED HOT & COLD HORS D'OEUVRES

Total number of passed hors d'oeuvre is 10 pieces per person

Broiled scallops wrapped in bacon
Andouille sausage in puff pastry
Assorted Petit Quiche
Asiago Cheese and spinach stuffed mushrooms
Smoked Salmon canapés, traditional accoutrements

STATIONARY DISPLAYS

Both Options are included

ARTISANAL CHEESE BOARD

A selection of Imported and Domestic Cheeses, fresh fruit,
Artisanal breads and crackers

FARMERS GARDEN DISPLAY

Fresh seasonal vegetables served with roasted red pepper and
blue cheese dipping sauces

PRICING

Per person

Menu Price with
PER CONSUMPTION BAR

\$25.00

Menu Price with
2 HOUR OPEN BAR
WINE + BEER

\$51.00

Menu Price with
2 HOUR FULL OPEN BAR

\$53.00

Please note that all pricing is subject to 6% sales tax and 20% gratuity

**\$125 bar tender fee may apply*



HEAVY COCKTAIL MENU

For an event duration of 2 hours minimum of 50 guests

PASSED HOT & COLD HORS D'OEUVRES

Total number of passed hors d'oeuvre is 10 pieces per person

Broiled scallops wrapped in bacon
Dried Apricot with herbed boursin cheese
Braised Short ribs on Polenta crisp
Mushroom cream puff
Coconut Shrimp

STATIONARY DISPLAYS

Both options are included

TASTE OF ITALY

Traditional antipasti of Parmesan cheese, roasted red peppers marinated mushrooms, artichokes, prosciutto, imported salami, grissini

FARMERS GARDEN & CHEESE DISPLAY

A combination of our farmers garden and artisanal cheese board

RECEPTION STATIONS

Both options are included

SALMON DUET

Sides of poached and smoked salmon served with dill sauce and traditional accoutrements.

HAND TOSSED PASTA

Selection of 2 pastas: Penne Primavera, Fusili Cacio e Peppe, Penne al basilico, Farfalle prosciutto e piselli (*May be served in chafing dishes to eliminate chef attendant fee.*)

PRICING

Per person

Menu Price with
PER CONSUMPTION BAR

\$45.00

Menu Price with
2 HOUR OPEN BAR
WINE + BEER

\$67.00

Menu Price with
2 HOUR FULL OPEN BAR

\$69.00

*Please note that all pricing is subject to 6% sales tax and 20% gratuity
\$125 bar tender fee may apply. \$125 chef attendant fee where applicable



COCKTAIL BUFFET MENU

For an event duration of 3 hours minimum of 50 guests

OUR COCKTAIL BUFFET MENU IS SET OUT FOR A DURATION OF 2 HOURS UPON GUEST ARRIVAL. THIS IS IN 1 LOCATION VERSUS SEPARATE STATIONS. THIS OPTION IS FOR A TOTAL EVENT TIME OF 3 HOURS

PASSED HORS D'OEUVRES for a duration of 30 minutes

Andouille sausage wrapped in puff pastry
Philly Cheesesteak Spring Rolls
Artichoke and gruyere phyllo cups

BUFFET OFFERINGS

TASTE OF ITALY

Traditional antipasti of Parmesan cheese, roasted red peppers marinated mushrooms, artichokes, prosciutto, imported salami, grissini

FARMERS GARDEN & CHEESE DISPLAY

A combination of our farmers garden and artisanal cheese board

CROSTINI MISTI

Fresh Grilled Sourdough bread with a variety of toppings to build your own: Bruschetta topping, Olive tapenade, grilled vegetables, Sautéed local mushrooms and spinach

BEEF TENDERLOIN

Chilled beef tenderloin sliced and served with petit dinner rolls and horseradish cream

DESSERT OFFERINGS

VIENNESE TABLE

Assorted petit pastries, cookies and biscotti. Coffee and Tea

PRICING

Per person

Menu Price with
PER CONSUMPTION BAR

\$68.00

Menu Price with
3 HOUR OPEN BAR
WINE + BEER

\$98.00

Menu Price with
3 HOUR FULL OPEN BAR

\$100.00

*Please note that all pricing is subject to 6% sales tax and 20% gratuity
\$125 bar tender fee may apply. \$125 chef attendant fee where applicable



Custom Receptions

You are welcome to create your own package using the following a la carte hors d'oeuvre lists and bar lists. We are happy to put a custom package together for you that fits within your budget and your taste.

A few tips for choosing a la carte:

- ❖ **FOOD:** Consider a combination of passed hors d'oeuvre and stations. Stations give guests the opportunity to ground themselves when they walk into a room and make them more comfortable especially if they are the first ones there. A variety of 5 hors d'oeuvre is suggested. This is the best way to circulate around the room and give guests an actual taste of each item. Too many options get lost in the mix. Also, consider what items you are choosing, shrimp cocktail and smoked salmon canapés are much more formal than cheesesteak eggrolls and petit quiche. The kind of food you choose can dictate how formal or relaxed you want your party to be.
- ❖ **BAR:** The bar is the most important party of a cocktail party! Make sure you are offering a variety of cocktails that guests will enjoy.
- ❖ **LENGTH:** Most of our packages are designed for 2 hours as it is the suggested length for a cocktail party. If it is too long, guests feel unsettled and may be looking for dinner. Additionally more than 2 hours of standing can wear on guests with disabilities, injuries or sometimes just very high heels! These packages are not intended to be a substitute for a full dinner. Keeping a cocktail party to a maximum of two to three hours ensures that it will end on a good note!
- ❖ **BAR TENDERS:** Vickers recommends 1 bar tender per 50 guests if it is a full bar. 1 bar tender for 75 guests if it is wine and beer. Consider adding a bar tender so that your guests get served quickly.
- ❖ **ENTERTAINMENT:** Consider a jazz duet or some lively entertainment to encourage background sound. Vickers Plantation ball room does have it's own music system and we typically play classic jazz tunes from famous crooners like Dean Martin and Frank Sinatra.



Amanda Burigatto Brogan, Director, Events :: 610-363-7998
aburigatto@vickersrestaurant.com

A LA CARTE HORS D'OEUVRE OFFERINGS

To be selected in lieu of a package

PLEASE SELECT A VARIETY OF 5 TYPES OF HORS D'OEUVRE. A \$50 ADDITIONAL CHARGE WILL INCUR FOR EACH ADDITIONAL VARIETY OVER 5.

RECEPTION STATIONS DO NOT COUNT TOWARDS YOUR VARIETY TYPE.



Group:

Date:

Guests:

Price/Dozen

Quantity
(in dozen)

Total Cost

HORS D'OEUVRE LISTED IN BLUE ARE SERVED GOLD

SEAFOOD

Clams Casino with bacon, bell pepper, parmesan crust	\$	30.00		0
Shrimp wrapped in bacon and horseradish	\$	36.00		\$ -
Crab cake sliders-spicy remoulade	\$	48.00		\$ -
Broiled scallops wrapped in bacon	\$	30.00		
Petit Crab Cakes	\$	36.00		\$ -
Coconut shrimp	\$	30.00		\$ -
Mushrooms filled with Crab	\$	30.00		\$ -
Spicy Jambalaya spoons with shrimp & andouille sausage	\$	30.00		\$ -
Smoked Salmon canapés with traditional condiments	\$	33.00		\$ -
Shrimp Cocktail	\$	36.00		\$ -
Fresh Shucked Clams on Half Shell	\$	32.00		\$ -
Braised mussels with burre blanc	\$	28.50		\$ -
Mini Crab Claws	\$	30.00		\$ -

MEAT

Andouille sausage in puff pastry	\$	22.00		\$ -
Buffalo Wings with Maytag Bleu Cheese Dressing and Celery Sticks	\$	32.00		\$ -
Moroccan Lamb Meatballs spicy sauce	\$	25.00		
Swedish Style Meatballs, Sour Cream and Dill Sauce	\$	18.00		\$ -
Cheesburger Sliders	\$	40.00		\$ -
Spanakopita	\$	18.00		\$ -
Baby Lamb Chops (priced per chop, min 3 dzn)	\$	5.25		\$ -
Marinated Chicken Skewers	\$	26.00		\$ -
Citrus Beef Skewers	\$	31.00		\$ -
Braised Short Rib on polenta cup	\$	32.00		\$ -
Filet Mignon with Sauce Béarnaise on crostini (minimum of 8 dozen)	\$	48.00		\$ -
Cocktail Franks in a Blanket	\$	21.00		\$ -
Philly Cheesesteak Eggroll with Spicy ketchup	\$	41.00		\$ -
Country Pate on Toast Points	\$	25.20		\$ -
House Smoked Duck, Lingonberry Jam	\$	32.00		\$ -
Maple chicken salad cups	\$	24.00		\$ -
Asian Chicken salad spoons	\$	25.00		\$ -

A LA CARTE HORS D'OEUVRE OFFERINGS CONTINUED

To be selected in lieu of a package

VEGETARIAN			
Baked Brie Pockets with Raspberry compote	\$	27.00	
Coconut black rice with curried vegetables spoons	\$	32.00	
Parmesan Arancini-Fried Risotto with mozzarella	\$	21.00	\$ -
Artichoke & Asiago Cups	\$	23.00	\$ -
Assorted Petit Quiche	\$	22.00	\$ -
Pizzette, fresh mozzarella, tomato	\$	19.50	\$ -
Mac n'Cheese Bites	\$	31.00	\$ -
Mini Grilled Cheese with Tomato Bisque (shooter)	\$	40.00	\$ -
Mushroom Cream Puff	\$	18.50	\$ -
Dried Apricot with herbed boursin cheese	\$	24.00	\$ -
Bruschetta	\$	22.00	\$ -
Cookies and milk (shooter)	\$	34.00	\$ -
Asian vegetable and noodle salad spoons	\$	26.00	\$ -
GLUTEN FREE			
Baby Lamb Chops (priced per chop, min 3 dzn)	\$	5.25	\$ -
Marinated Chicken Skewers	\$	26.00	\$ -
Citrus Beef Skewers	\$	31.00	\$ -
Mini Crab Claws	\$	23.40	\$ -
Shrimpwrapped in bacon with horseradish	\$	31.00	\$ -
Broiled scallops wrapped in bacon	\$	29.00	
Mushrooms filled with Crab	\$	30.00	\$ -
Braised Short Rib on polenta crostini	\$	32.00	\$ -
Mango crab salad on endive leaves	\$	36.00	\$ -
Shrimp Cocktail	\$	36.00	\$ -
Fresh Shucked Clams on Half Shell	\$	38.00	\$ -
Dried Apricot with herbed boursin cheese	\$	24.00	\$ -
Braised mussels with burre blanc	\$	28.50	\$ -
Asian vegetable and noodle salad spoons	\$	26.00	\$ -
Coconut black rice with curried vegetables	\$	32.00	\$ -

A LA CARTE HORS D'OEUVRE OFFERINGS CONTINUED

To be selected in lieu of a package

Reception Stations	Price Per Person or piece		
Reception stations require a minimum of 30 guests and are priced per person.			
Shrimp Cocktail Display (100 piece min)	\$ 3.00		\$ -
Crab Fingers (per 50 pieces)	\$ 125.00		\$ -
Artisinal Cheese Board <i>(selection of cheese and crackers) 1 order feeds approximately 25 guests</i>	\$175/ order		
Farmers Garden 1 order feeds approximately 25 guests <i>(vegetables & dip)</i>	\$ 135/ order		
Mediterreneanean Display <i>(hummus, baba ganoush, falafel, dolmoitas)</i>	\$ 10.50		\$ -
Taste of Italy <i>(roasted peppers, marinated mushrooms, prosciutto, salami, artichokes)</i>	\$ 12.95		\$ -
La Charcuterie Francaise <i>(assorted spreads, terrines, pates, galantines, smoked sausages)</i>	\$ 15.00		\$ -
Mac N' Cheese Station <i>(creamy mac n' cheese and blue cheese mac n' cheese with full toppings bar)</i>	\$ 15.00		\$ -
Mashed Potato Bar <i>(3 types of mashed potatoes with a variety of toppings)</i>	\$ 15.00		\$ -
BOUNTY : Taste of Italy, Cheese, Crudite	\$ 15.50		\$ -
DUO Cheese & Crudite	\$ 10.95		\$ -
Viennese Dessert Table <i>(assorted petit pastries and gourmet chocolates)</i>	\$ 9.50		\$ -
Chocolate Fondue Tower (served with Oreos, Marshmallows, pretzel sticks, pineapple & poud cake. Additional dippers avaiable) <i>(Minimum 60 people)</i>	\$ 13.00		\$ -
Audio Visual		YES OR NO	
Screen	\$50		
Podium	\$75		
Microphone	\$75		
		GRAND TOTAL \$	-



BAR OPTIONS FOR A LA CARTE SERVICE

You have the option of a bar based on consumption or an open bar for your special event.

OPEN BAR PRICING

PRICING PER PERSON

SUPER-PREMIUM

\$43 | 4 hours
\$37 | 3 hours
\$35 | 2 hours

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

Imported Red & White Wines

PREMIUM

\$40 | 4 hour
\$34 | 3 hour
\$32 | 2 hours

ABSOLUT
Bombay Sapphire
Bacardi Silver
Jack Daniel's
Maker's Mark
Chivas Regal
1800 Reposado

Standard + Stella
Artois, Yards

Premium Red & White

STANDARD

\$36 | 4 hours
\$30 | 3 hours
\$28 | 2 hours

Smirnoff
Beefeater
Bacardi Silver
Seagram's 7
Jim Beam
J&B
Jose Cuervo
Especial Gold
Miller Lite,
Amstel Light,
Heineken,
Yuengling
House Wines

OPEN BAR WINE & BEER ONLY

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS

\$33 | 4 hour

\$29 | 3 hours

\$26 | 2 hours

BAR PER CONSUMPTION PRICING

ALL DRINKS WILL BE CHARGED AS THEY ARE ORDERED

House Red Wine	\$9.00	Domestic Beer	\$5.50
House White Wine	\$8.50	Imported Beer	\$6.00
House Mixed Drinks	\$9.00	Craft Beer	\$6.50
Champagne	\$12.00	Soda	\$2.50
Premium Mixed Drinks	\$9.50+	Iced Tea	\$2.50

\$125 private fee applied. 6% tax and 20% gratuity where applicable