



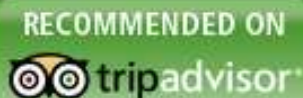
**weddings**

## **2014-2015 Pricing**

Effective 1/4/2014



**vandiver inn**  
Boutique Lodging & Events



## Thank you for considering Vandiver for your special day!

Congratulations on your engagement and thank you for your interest in holding your Wedding Reception here at the Vandiver Inn!

The Vandiver provides a "comfortably elegant" environment for receptions and ceremonies combined with the convenience of working with one vendor for fantastic catering and beautiful lodging. Add to this the convenience of Havre de Grace, its location on the Chesapeake Bay, its many churches and its historic downtown waterfront, and you have an ideal backdrop for a perfect wedding day or weekend!

Attached is the basic information about our facilities, pricing and menus, but as most of our events are customized for each Bride's (and Groom's!) needs, we would certainly appreciate the opportunity to meet with you in person and talk about your specific needs.

Once again, thank you for your interest, we look forward to working with you!

Sincerely,

John & Susan Muldoon  
Owners  
Vandiver Inn



# Why Vandiver?

We understand that there are many wonderful locations to host your wedding reception. So why choose Vandiver? Here's a summary of what so many Vandiver Couples have told us:

## **Vandiver provides an "Affordable, Comfortable Elegance"**

- Our mansion, gazebo and grounds create a beautiful Victorian backdrop without feeling "stuffy" - the style of a downtown boutique hotel with the charm of a small country inn.
- Staffed and owned by people who are committed to making everything perfect.

...all at a price that is fair and affordable, - "a bargain at twice the price"!

## **...and "Convenience without Compromise"**

- Your Vandiver Event Manager will help you create your own menu, select your linens, and design and MANAGE the day to your vision – not someone else's.
- 18 Beautiful Guest Rooms keep friends and family close, provide a beautiful back-drop for getting ready, ease planning and create all of the glamour of a Destination Wedding.

...all of which is highlighted by a gourmet dining experience described as "Amazing", "Fantastic", and "...some of the best food I've ever had."

## **... and Vandiver is just "Minutes Away...Worlds Apart"**

...and while *who* we are is a big part of our business, *where* we are, that is - in the heart of the historic and incredibly convenient Chesapeake Bay town of **Havre de Grace, Maryland** - is another important reason to choose Vandiver.

- **Planes:** 45 minutes to BWI, 60 to PHI, 90 to National
- **Trains:** 10 Minutes from Aberdeen train station (served by MARC and Amtrak). Cab is available 24/7.
- ...and **Automobiles:** 10 minutes from US-40 and I-95 (exit 89) Drive time (in minutes) Philly:-60, York, PA-60, DC-90; Baltimore-45. NYC-3 hours.

...and once you're here, you're just steps to pubs, restaurants, shopping, our historic waterfront promenade, AND boating, kayaking and biking and a host of other fun activities!

# ...Value and Service, of course

While most events are customized to each Couple's tastes and budget, our average **100 guest full-service wedding and reception before taxes will range from the mid 90's to around the upper \$120's** per person.

**Even at the lower end of this range**, pricing includes just about everything you need for a beautiful event including...

- Ceremony Space, Set-Up, Tear Down & Chairs (Gazebo, Pavilion or Mansion)
- Open Beer & Wine
- Four appetizers
- Salad
- Two Gourmet Entrées
- Two sides
- Your Gourmet Wedding Cake (or cupcake tree) – baked to your design and flavors!
- Beautiful Facilities (Mansion, Gazebo & the Pavilion), tables, premium cushioned chivari chairs, a choice off a rainbow of linens, barware, silverware, set-up, tear-down, new drop-down side curtains, heat)
- Rehearsal Time and Space (managed by Vandiver),
- Ceremony Rehearsal Time (and coordination)
- Your **Vandiver Event Manager** (see below)
- AND your Service/Gratuity (see Facilities & Pricing)

**At the upper end of this range**, you'll receive a significantly expanded menu with all the bells & whistles, as well as full open bar and everything listed above. The following information shows the many different options that you can select regarding facilities, menu, beverages and lodging.

Your pricing ALSO includes **your Vandiver Event Manager**, a single point of contact throughout our relationship chartered with the success of your event. Your Event Manger will also be your liaison for your final walk through (where we discuss every minute of the day about 30 days prior to the event), your rehearsal, menu selection, linens, set-up and even room assignmnets! - Then we'll be there every step of the way on the Big Day!



# ...minimums & really important stuff

## Event minimums

Event Date	Minimums*
<b>OFF-SEASON and M-TH YEAR ROUND,</b> (December week 3 thru last week of Feb)	AFTERNOON: \$1,000 EVENING: \$2,000
<b>PEAK SEASON</b> Week 3 of April thru June, and September - October	SATURDAYS**: \$10,000 FRIDAYS: \$5,000 SUNDAYS: \$5,000
<b>SHOULDER SEASONS</b> March Week 1 thru April Week 2 July-August November week 1 – thru Dec. Week 2	SATURDAYS**: \$8,500 FRIDAYS: \$3,500 SUNDAYS: \$3,500

\*\* = These dates require the guarantee of the 7 rooms in the mansion which can be used towards your minimum. These Minimums also apply to the Sundays of Memorial Day and Labor Day weekend.

\* = PLEASE NOTE: Lodging can be applied to Minimums. Vandiver reserves the right to change minimums based on overall customer need (including lodging), proximity of your event to the current date, and other factors. For example, if we are very close to the requested event date, and we have availability, we may opt to change minimums to better meet your needs. We encourage your inquiries and will do everything we can to develop a fair and reasonable budget for your event.

## Event Timing, Deposits and other Important Things You Need to Know

- Timing: Average Event Time is 4 ½ Hours PLUS another ½ hour for your On-Site Ceremony!
- While **we only host one wedding per day** (a huge plus for our Couples), we work very hard to be a good corporate citizen in our historic neighborhood. Thus, most events should plan to **end around 9PM** or earlier. But the night doesn't have to end - We'll work closely with you and local pubs and restaurants (all within a walking distance!) to organize an awesome after-party.
- Deposit: **A 25% Non-refundable deposit is required** to secure your date.
- Decorations and entertainment are your responsibility – vendor list is available.
- Other vendors for anything but catering are welcome, and we have a list of recommended vendors to assist your planning.
- Additional charges may apply for items such as additional tables (for example cookie, photo booth and candy tables), specialty beverages or catering items, and things like podiums, additional A/V etc.

**...and please note: REMAINING DATES IN 2014  
– DEDUCT 5% FROM THIS PRICING (except lodging)!**

# Ceremony Facilities

# Facilities & Service Pricing

The Pavilion	The Gazebo	The Mansion
The Covered Pavilion provides an earthy, open feel of an outdoor location with year-round protection from the elements.	<p>The 120-year old Gazebo provides a rustic "Chesapeake Chic" backdrop for a wonderful outdoor setting,</p> <p>And if Mother Nature isn't cooperating during your ceremony – No worries! The Pavilion is always there to provide a comfortable home for your ceremony – we can make this decision as late as the night before!</p>	For smaller ceremonies, the 120 year old fireplace in the Lounge or the historic Stained-Glass Windows in the Parlor Alcove provide the ultimate Victorian Backdrop for your wedding
Any of these options are \$5pp, \$500 Minimum		

## Reception Facilities

Front & Back (Our Most Popular option)	Mansion Only (up to 40 or so guests), does not include Ceremony
<p>After your ceremony, guests adjourn to Grand Porch, the Parlor and the Lounges to enjoy hors d'oeuvres, cocktails and each other's company. After Cocktail Hour guests are escorted to the Pavilion for the remainder of the night's festivities.</p>	<p>An elegant and intimate solution for a small reception, especially around the holidays. After your ceremony, adjourn to the Grand Porch for cocktails and hors d'oeuvres. After cocktails, dinner is served in the Parlor. Later the huge fireplace in the Lounge is an excellent backdrop for dancing, socializing and Cake Cutting!</p>
\$13pp, \$1,200 Min.	\$500

## Lodging

Start your life together in the comfort and luxury of one of our charming Award-Winning Guest Rooms. Comfortable, elegant rooms host overnight guests while they prepare for the big day. Many rooms feature ornate fireplaces, jetted tubs and large porches! In the morning, visit with friends and family while you enjoy a full gourmet breakfast featuring coffee, tea, fresh fruit, scones, muffins, yogurt AND a freshly prepared hot entrée

**...simply priced at \$139/night.**

For Saturday Night Events, Peak & Shoulder Season, Mansion Rooms are guaranteed by you. Remember, not guaranteeing rooms means that they can be rented to anyone else in the universe. **ADD \$6/ROOM FOR 2015**

## Service

Over a decade ago we based our business, and how we priced for our services, on a simple and straight-forward belief that we would not hide any charges, pay our staff a decent wage, and clearly communicate our pricing so that there were no surprises. **To facilitate this policy, a Service Charge of 20% of your facilities, food and beverage will be charged.** At the end of the reception, if you feel that you have received exemplary service from your Event Staff or Event Manager, and would like to leave a gratuity, we are sure they will be very grateful, BUT PLEASE REST ASSURED, Vandiver staff is NOT compensated on "tips" alone, and no additional fees or charges are expected and thus will not be added to your final invoice without your consent.

# Gourmet Catering Pricing

## Buffet & Sit-Down Service

Option	Includes	Price PP
<b>(a)</b> (for "Amazing")	<ul style="list-style-type: none"><li>• 4 Hors d'oeuvres</li><li>• Salad</li><li>• 2 Entrée Choices</li><li>• 2 Side Dishes</li><li>• Wedding Cake</li></ul>	<b>\$42</b>
<b>(b)</b> (for "Brilliant")	<ul style="list-style-type: none"><li>• 5 Hors d'oeuvres</li><li>• Salad or Soup (choose one)</li><li>• 2 Entrée Choices</li><li>• 2 Side Dishes</li><li>• Wedding Cake</li></ul>	<b>\$47</b>
<b>(c)</b> (for "Cornucopia")	<ul style="list-style-type: none"><li>• 6 Hors d'oeuvres</li><li>• Salad AND Soup</li><li>• 3 Entrée Choices</li><li>• 2 Side Dishes</li><li>• Wedding Cake</li></ul>	<b>\$60</b>
<i>Pricing is for Buffet Service. Sit-Down Service is +\$2pp.</i>		

### By the way.....

- Vegetarians, Vegans, Gluten-Free, Non-Dairy, and other special dietary needs are usually handled on a case by case basis. However, as a guideline, more than a handful of any one type of special meal will require you to select an appropriate entrée that will work for everyone. Of course, Vandiver is here to assist you and help create options! – and please remember that most menu items have been marked for more common dietary needs, and changes can be made to many of our items.
- You may also choose to add an item such as an entrée or hors d'oeuvre to your selected option without moving up to the next option, see Vandiver for details and pricing.
- Other vendors present during dining (DJ's, Photographers, etc.) are treated as actual people. If you are responsible for providing meals for your vendors, they will be provided with the same options as regular guests. However, to help with your budget, Facilities and Beverage charges will NOT apply (unless they are seated and dining with guests) and food charges are usually discounted.
- Kids are also discounted – see Vandiver for details. Under 3 is complimentary.
- If you don't see something – just ask! We pride ourselves on trying to meet special needs or family favorites that may not be listed here.

### Hors d'oeuvres

<b>Carnivores</b>	<ul style="list-style-type: none"> <li>• Mini Angus Beef Sliders</li> <li>• Mini Beef En Croute: Tender cut of steak wrapped in a phyllo pastry dough</li> <li>• Homemade Meatballs: Spicy Moroccan Lamb, Sweet Greek Turkey, or Sicilian Pork with Broccoli Rabe and Garlic</li> <li>• Mini Lamb T-Bones with Herb Chimichurri Sauce (B&amp;C ONLY) - GF</li> <li>• Seared Bison Tartare on Parmesan Crisp with Shallot Caper Sour Cream (B&amp;C ONLY) - GF</li> <li>• Crispy Pork Belly on Crostini with Dried Cherry Chutney</li> <li>• Mini Beef Empanadas with Salsa</li> <li>• Sweet Potato Blini with Date Goat Cheese and Prosciutto Crisps (can be made vegetarian with Crispy Shallots)</li> </ul>
<b>Unfeathered</b>	<ul style="list-style-type: none"> <li>• Chicken Sates with Thai Peanut Sauce - GF</li> <li>• Mini Morocco Tacos - Apricot Honey Chicken in Phyllo Cups Topped with Greek Yogurt and Mint</li> <li>• Seared Duck on Parmesan Toast with Dried Cherry Chutney (B&amp;C only)</li> </ul>
<b>Fins &amp; Claws</b>	<ul style="list-style-type: none"> <li>• California Rolls - Vegetable and Cooked Crab Sushi Bites</li> <li>• Crab and Cheese Quesadilla Bites</li> <li>• Mini Crab Cakes with Brown Butter Shallot Sauce (can be made gluten free)</li> <li>• Seared Sesame Crusted Ahi Tuna on Cucumber Rounds - GF</li> <li>• Shrimp Ceviche in Tortilla Cups</li> <li>• Shrimp or Scallops Wrapped in Bacon - GF</li> <li>• Garlic Shrimp Skewers - GF</li> <li>• Crab or Lobster Puffs (B&amp;C ONLY)</li> <li>• Seared Scallop on Brussel Sprout and Kale Slaw (B&amp;C only) - GF</li> <li>• House Cured Salmon on Cucumber Rounds with Flying Fish Roe and Horseradish Mayo - GF</li> <li>• House Smoked Rockfish in Mini Potato Rounds with Crispy Corn Topping (B&amp;C only)- GF, (Seasonal Item)</li> </ul>
<b>Veg Out</b>	<ul style="list-style-type: none"> <li>• Grape Stuffed Goat Cheese Balls Rolled in Crushed Candied Pecans - GF,V</li> <li>• Raspberry Brie Logs</li> <li>• Spinach and Feta Blossoms</li> <li>• Crispy Brussel Sprouts with Sesame Seeds and Asian Sauce - GF,V</li> <li>• Cucumber and Avocado Rolls - Vegetarian Sushi Bites - GF,V</li> <li>• Fresh Mozzarella and Tomato Brushetta - GF</li> <li>• Cashew Cheese Stuffed Cherry Tomatoes with Pistachio Pesto - V,GF</li> </ul>

GF = Gluten Free / V = Vegan



Entrees		
<b>Carnivores</b>	<ul style="list-style-type: none"> <li>• Spice Rubbed Angus Flat Iron Steaks</li> <li>• Roast Prime Rib of Beef &amp; Horseradish Sour Cream Sauce (Buffet Only)</li> <li>• Pork Loin Stuffed w/ an Apricot &amp; Mango Chutney</li> <li>• Porchetta: Traditional Fennel &amp; Orange Stuffed</li> <li>• Cured Pork Loin wrapped in Pork Belly.</li> </ul>	<ul style="list-style-type: none"> <li>• Yankee Pot Roast (we know, Pot Roast-right...but it's sooo good, and a very popular option!)</li> </ul> <p><b>The following Carnivore entrees are Option B or C Only</b></p> <ul style="list-style-type: none"> <li>• Herb Crusted Beef Tenderloin w/ Creamy Horseradish or Port Wine Reduction</li> <li>• Rack of Wild Boar w/a Dried Cherry Compote</li> <li>• Rack of Lamb w/Creole Mustard Crust &amp; Rosemary Jus</li> </ul>
<b>Unfeathered</b>	<ul style="list-style-type: none"> <li>• Quail Stuffed w/ Herbs &amp; Cranberry</li> <li>• Your Choice of Chicken Breast stuffed with               <ul style="list-style-type: none"> <li>• Gouda w/ Spiced Apple Sauce</li> <li>• Herb &amp; Sour Dough w/Pan Gravy</li> <li>• Proscuitto, Sundried Tomato &amp; Mozzarella in a Roasted Tomato Sauce</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Coq Au Vin: Chicken in a Red Wine &amp; Mushroom Sauce</li> <li>• Chicken Piccata , grilled</li> <li>• Moroccan Chicken Tagine with Honey and Apricots</li> <li>• Duck &amp; Sausage Gumbo (Buffet Only)</li> </ul>
<b>Fins &amp; Claws</b>	<ul style="list-style-type: none"> <li>• Lobster Mac N Cheese</li> <li>• Thai Red Snapper w/Coconut-Curry Sauce</li> <li>• Baked Five Spice Salmon w/Honey-Lime Glaze</li> <li>• Baked Grouper (or other in-season fish) w/ Sicilian Pistachio Pesto Crust &amp; Roasted Red Pepper Sauce</li> <li>• Tuscan Shrimp: Shrimp Sautéed w/ Garlic &amp; Lemon Juice</li> <li>• Lobster Ravioli w/ a White Wine &amp; Cream Sauce</li> </ul>	<ul style="list-style-type: none"> <li>• Cornmeal Crusted Catfish or Tilapia w/Creole Mustard Sauce</li> </ul> <p><b>The following Fins &amp; Claws Entrees are Option B or C Only</b></p> <ul style="list-style-type: none"> <li>• Maryland Crabcakes w/Brown Butter Shallot Sauce</li> <li>• Maple Ginger Glazed Pacific Wild Salmon on a Bed of Pink Asian Slaw</li> <li>• Sweet &amp; Spicy Seared Ahi Tuna Medallions</li> </ul>
<b>Veg Out</b> (sort of)	<ul style="list-style-type: none"> <li>• Butternut Squash Manicotti or Ravioli in a Cider Cream Sauce or Sage Pesto</li> <li>• Wild Mushroom Ravioli in a Brown Butter-Sage Sauce</li> <li>• Roasted Vegetable and Cheese Gratin (thinly sliced, roasted and layered zucchini, eggplant, tomatoes, onions and gruyere cheeses, baked together - GF</li> </ul>	<ul style="list-style-type: none"> <li>• Lobster Mac' n Cheese</li> <li>• Tri-colored Pasta Spirals w/Homemade Pesto Cream Sauce</li> <li>• Penne Pasta w/Chicken, Spinach &amp; Feta in a White Wine &amp; Garlic sauce</li> <li>• Penne w/ Sautéed Shrimp, Garlic, Fresh Tomatoes &amp; Bacon</li> </ul>

GF = Gluten Free / V = Vegan

## Soups (Option B&C Only)

### Hot

- Carmelized Onion Soup with Gruyere Toasts - GF
- Crab or Lobster Bisque - can be made GF
- Creole Crab and Corn Chowder - can be made GF
- Maryland Smoked Rockfish Chowder - can be made GF, Seasonal Item
- Butternut Squash Bisque - can be made GF
- Spicy Maryland Crab Soup - GF

### Cold

- Gazpacho- Spanish Tomato and Cucumber Soup - GF, V
- Melon and Yogurt with Lime Garnish - GF

## Salads

*(Served at the Table)*

- **Chef's Fall & Winter Salad:** Roasted Butternut Squash on Mixed Greens with Crumbled Goat Cheese and Pancetta Crisps
- **Chef's Spring & Summer Salad:** Grilled Zucchini, Summer Squash and Peppers with Crumbled Goat Cheese on Mixed Greens with Homemade Herb Dressing
- **Garden** - Romaine, Shredded Carrots, Tomatoes, Cucumbers and choice of Balsamic or Homemade Herb Ranch Dressing - GF
- **Party - Mixed Greens,** Candied Pecans, Crumbled Blue or Feta Cheese, Seasonal Fruit (Strawberries, Raspberries or Dried Cranberries) and choice of Balsamic or Homemade Raspberry Vinaigrette - GF
- **Caprese** - Fresh Mozzarella and Tomatoes on a Bed of Mixed Greens with Balsamic Drizzle and Olive Oil - GF
- **Watermelon and Feta** with Homemade Mint Champagne Vinaigrette (Summer Only)
- **Caesar** - Chopped Romaine, Shredded Parmesan and Croutons in a Garlic Lemon Dressing
- **Roasted Beet Salad with Goat Cheese** and Warm Pancetta Vinaigrette - GF
- **Brussel Sprout and Kale Slaw** - Shredded Brussel Sprouts and Kale in a Garlic Lemon Dressing with Dried Cranberries, Parmesan Cheese and Toasted Almonds - GF
- **Asian** - Mixed Greens, Mandarin Oranges, Shredded Carrots, and Toasted Almonds with Ginger Orange Dressing - GF, V
- **Greek**- Romaine, Tomatoes, Cucumbers, and Feta in a Homemade Greek Dressing- GF,V

## On the Side

- Smashed Potatoes: Regular, Garlic or Wasabi
- Crispy Romano Potatoes
- Roasted New Potatoes w/ Rosemary
- Sweet Potatoes w/ Maple & Walnuts
- Roasted Brussel Sprouts & Cauliflower w/ Toasted Sesame Seeds
- Cheesy Polenta / Grits
- CousCous w/ Carrots & Almonds
- Roasted Asparagus w/ Parmesan Curls
- Vegetable Medley
- Green Beans w/ Carmelized Onions
- Rice : Wild, Pilaf or Coconut
- Quinoa Pilaf

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# Stations Menu

## Big Menu, Little Plates

A sophisticated presentation of the classic "heavy hors d'oeuvres" menu. **\$48 minimum order per person** not including beverages. **Prices include Wedding Cake.** Each Station selection counts towards the minimum. Note: Max Seating Capacity for Stations is around 80. Stations Menus are designed to have less seats than guests to encourage mingling and socializing. Small cocktail style tables are used in conjunction with regular tables. Stations Menus can be custom created for most dietary, ethnic or family cuisines or recipes – Just ask!

### Start with Hors d'oeuvres

**\$12 per person**

**Choice ANY 4 of the Hors d'oeuvres on the Buffet or Sit-Down Menus**

#### "Quick" Stations

**(Step right up, no wait)**

*Price as marked*

##### Soup and Salad

Choose any soup and any salad from the Buffet or Sit-Down Service Menus.

- **Station Price: \$6pp**

##### Spanish Tapas

- Garlic Shrimp Skewers
- Empanaditas (ground beef seasoned w/olives, raisins, cinnamon and other spices wrapped in a pastry shell)
- Rosemary & Wine Marinated Lamb T-Bones
- **Station Price: \$12 per person**

##### Asian Bites

- Potstickers w/ Garlic Chili Soy Sauce
- Chicken Sates w/ Spicy Peanut Sauce
- Thai Vegetable Noodles w/ Coconut Curry Sauce
- **Station Price: \$12 per person**

**Carving:** Choice of 2 of the following meats:

- Spice Rubbed Angus Flat Iron Steaks
- Fresh Horseradish Crusted Beef Tenderloin
- Grilled Butterflied Leg of Lamb w/Chimichurri
- Ancho-Maple Glazed Pork Tenderloin
- Smoked Turkey Breast
- **Station Price: \$12 per person**

#### Made-to-Order Stations

**(\$12 pp/station)**

**Stir-fry:** Make your own stir-fry. Guests will choose from a variety of ingredients to customize their stir-fry, including rice, various vegetables, shrimp, shredded chicken, and shredded pork or beef. Sauces will include a curry and a ginger/soy/chili sauce.

**Pasta Bar:** Pastas mixed to your guests order from the following selections

- 1) **You choose 2 types of pastas:** Spaghetti, Penne, Linguini, Cheese Ravioli, Wild Mushroom, Ravioli, or Butternut Squash Ravioli
- 2) **Then choose 2 types of sauces:** Bolognese, Pesto Cream, Tomato Vodka, Roasted Tomato and Garlic, or White Wine Cream
- 3) **Finally, choose 2 "Mix-ins":** Tuscan Shrimp, Grilled Chicken, Meatballs, Sauteed Peppers, Italian Sausage, or Sauteed Mushrooms

**Crepes:** Guests choose from a variety of savory and sweet ingredients to customize their crepes, including assorted sautéed vegetables, cheeses, crab, and chicken. Later on, fresh fruits, chocolate and other toppings end the evening on a sweet note.

GF = Gluten Free / V = Vegan

# ...drink!

A wedding bar menu where the glass compliments the plate

Vandiver is pleased to offer the following beverage options for your guests. Coffee & tea are included w/ all options. We offer name-brand beers, wines and liquors specially chosen to complement Chef Susan's menus while also working w/in your budget.

House Beers (Choose 3!)	House Wines <i>All of the above wines are available at the bar</i>
<ul style="list-style-type: none"><li>• <b>Samuel Adams Boston Lager</b></li><li>• <b>Amstel Light</b></li><li>• <b>Corona</b></li><li>• <b>Yuengling Lager</b></li><li>• <b>Coors Light</b></li><li>• <b>Miller Lite</b></li><li>• <b>Angry Orchard Hard Cider - GF</b></li></ul>	<p><b>House Wines (subject to change)</b></p> <p><b>Reds</b></p> <ul style="list-style-type: none"><li>• Milestone Red Blend</li><li>• Hidden Crush Cabernet Sauvignon</li><li>• Anciano 10-Year Gran Reserva Tempranillo</li></ul> <p><b>Whites</b></p> <ul style="list-style-type: none"><li>• Chateau St. Michelle Chardonnay</li><li>• Talus Pinot Grigio</li></ul> <p><b>Other</b></p> <ul style="list-style-type: none"><li>• White Zinfandel (labels vary)</li></ul>

## House Liquors:

Vandiver features a selection of the most popular name-brand liquors, including Svedka Vodka, Maker's Mark, Jack Daniels, Sauza Tequila, Captain Morgan, etc. This "mid-to-upper shelf" selection can be upgraded to include a few super-premium brands at for an additional charge. Prices based on a standard 4-hour event (last call is usually 15-20 min. prior to the end of the event).

## Beverage Pricing:

- **Open Beer & Wine Bar:** \$20/person includes all non-alcoholic drinks and bar set-up.
- **Full Open Bar (incl. liquor):** \$26.00/person includes all non-alcoholic drinks and bar set-up
- **Pay per drink:** Can be set-up as "Cash Bar" (Guests pay) or "By Consumption" (You pay): \$100/bar set-up fee plus \$4/beer, \$6/glass of wine, \$6/mixed drink, \$1/non-alcoholic drink
- **Sparkling Toast:** \$5/person (Full Fluted Glass Pour)
- **Signature Drinks (such as margaritas, mojitos, sangria, cosmos, etc.)** are also available, charges differ based on the drink. Must be combined with an Open, Full or Pay per drink Bar Option.
- Non-alcoholic Beverages incl. iced tea, lemonade or cider punch, coffee, tea and water (for underage guests or events that do not select alcohol): \$5pp.
- *Additional charges may apply to an event that requests no alcoholic bar service.*
- Specialty Beers, Wines and Liquors may also be available for an additional charge – let's chat!

**We do not serve shots or multi-liquor drinks like Long Island Ice Teas. BYOB is not permitted at any time anywhere on the property, before, during or after the event. Vandiver serves responsible and cards everyone.**



# strike a pose

a vandiver wedding album



let's get ready





# let's do this thing

## ceremonies at the vandiver



Linton Photography

MD 21078 / 800.210.7800

subject to change without notice



then cocktails & pics





# let's eat

dining & presentation





Let's get this party started





sweets  
(cake included)





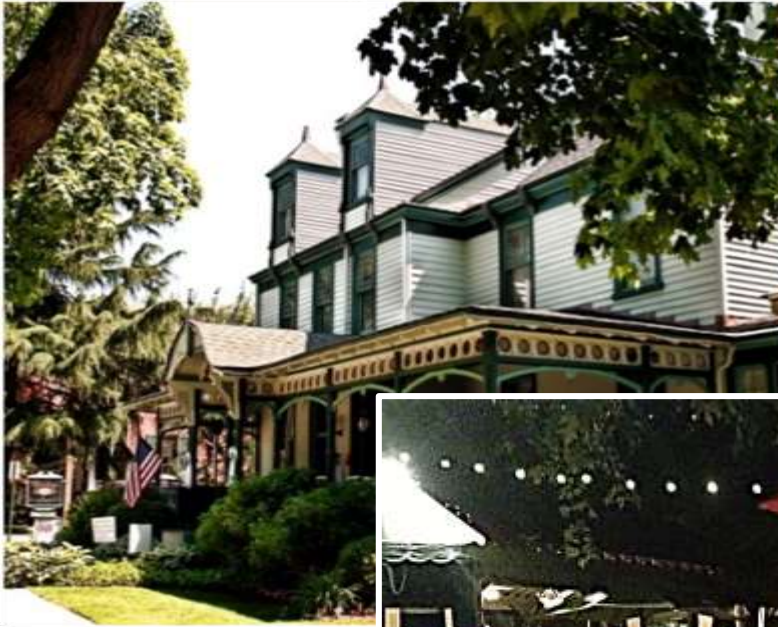
# get a room

Lodging at the Vandiver





# Gardens & Grounds





# The Vandiver Pavilion





# The Vandiver Mansion



Photography & Photoshop by  
Alison Miskew  
All About Wedding Photography  
www.AAAPHOTO.NET