



VECOMA Open Bar Packages

These prices include the bartender.

All Open Bars are unlimited responsible consumption for 3 hours.

Beer, Wine and Soft Drinks **\$15.13/person**

Includes draft beer, champagne, chardonnay, white zinfandel, merlot, coffee, iced tea and soft drinks.

House brand liquor, beer, wine, soft drinks, coffee, tea **\$17.29/person**

Same as above with house brand liquor included.

Call Brand liquor, beer, wine, soft drinks, coffee, tea **\$21.85/person**

Includes all the above with call brands.

Bottled beer may be added to open bars for \$3.86/person

Champagne punch **\$9.20/person**

Our own secret recipe! Similar to a mimosa but sweeter. Very refreshing!

Draft beer and soft drinks, coffee, iced tea **\$10.21/person**

Champagne Toast **\$18.39/bottle**

Served in our glass stemware.

case price \$12.98/bottle

Non-alcoholic champagne available.

Frozen Margaritas or Daiquiris Bar Available

VECOMA Cash Bars

Bartender: \$243.00

There is also a **\$300.00 minimum** for cash bars.

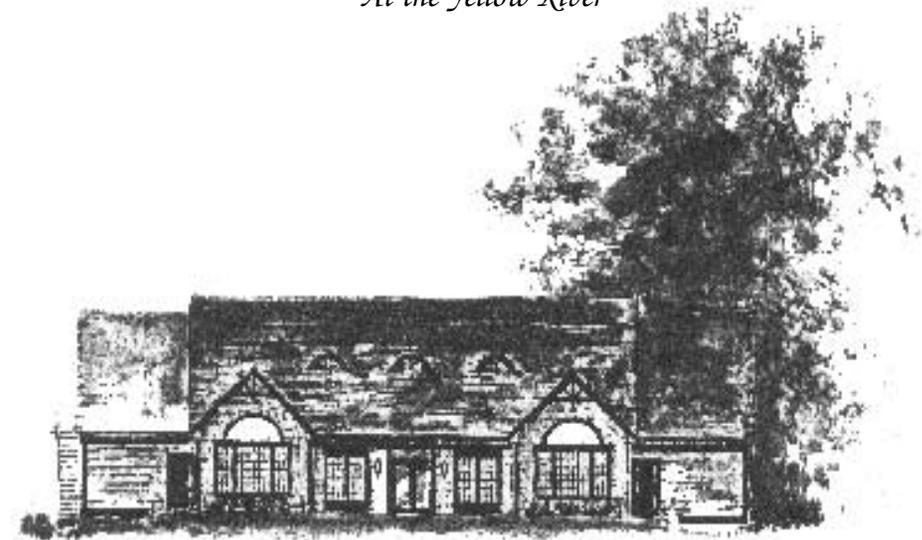
Vecoma uses licensed bartenders and we obey all the state and county laws -including asking for age identification. Bars may be prorated if extra time is purchased. We reserve the right to make substitutions of comparable quality where necessary or desirable. Open bars include coffee and tea as well.

By law bars close 1/2 - hour prior to end of event. Tip jars at bar unless host wishes to tip privately.



VECOMA

At the Yellow River



Catering Menu and Rental Rates

Family Owned and Operated for Over 14 Years

www.vecoma1.com

For Bookings, Please Call

770-972-6540

email: vecoma@mindspring.com

Rates effective January 1, 2012





VECOMA Rental Rates

3-1/2 hour period

Monday-Thursday 9AM-4PM or 6PM-10PM	\$ 515
Friday until 4PM	\$ 515
Friday from 6PM	\$ 968
Sunday	\$ 1,055
Saturday, Holidays – before 5PM	\$1,672
(see all-inclusive packages on next page)	
Saturday, Holidays – starting 7PM (minimum \$6,500)	\$2,162

ASK ABOUT SATURDAY & SUNDAY “OVER BY 5” SPECIALS

For the combined cost of Vecoma’s rental fee plus your menu selection, the following are included:

- Use of the lodge and grounds
- Tables, chairs, and dinnerware included
- Table decorations: Mirrors/Hurricane Lamps/Fish Bowls/Votives/

- Cake cutting
- Facility clean-up
- Dance floor
- 2 planning consultations
- Bride’s room
- 2 hours for decorating, pictures, etc.

CAPACITY:
320 Reception Style
250 Seated Dinner (inside & decks)
150-170 Seated Dinner (inside)

Available at extra cost:

Wedding ceremony set-up, rehearsal (w/ coordinator), chairs, candelabra	\$595
Linen table cloths	\$12.98 & up/table
Additional hour (time allowing)	\$319
Chair covers, sashes & Installation	\$5.41/chair & up

All food, beverages, linen and bar items must be purchased from Vecoma at the Yellow River.

Minimum 50 people, 100 on Saturday Night. All menus served buffet style.

One menu item must be selected for entire party.

Service charge of 20% applies to all food and beverage purchases, except bars.



a la Carte Appetizer Selections*

Hot Hors d’oeuvres (per 100 pieces) – Passed

Scallops wrapped in Bacon	\$223.00
Mini Salmon Croquets w/dill sauce	\$180.00
Sausage Pastry Spirals	\$188.00
Spinach-artichoke dip	\$2.27/person
Assorted mini-quiche	\$130.00
Beef Kabob w/teriyaki or cabernet sauce	\$261.00
Chicken Kabob w/sweet & sour sauce	\$238.00
Chicken sate	\$238.00
Chicken tenders w/honey mustard sauce	\$211.00
Smoked Chicken Quesadillas	\$210.00
Pinwheel Wraps (per 100)	\$ 85.00
Assorted finger sandwiches	\$136.00
Spanakopita	\$278.00
Chinese potstickers	\$188.00
Shrimp Cocktail	market price
Stuffed baked brie in croute w/assorted crackers	\$199.00
Stuffed mushrooms	\$220.00
Crab cakes w/remoulade sauce	\$238.00
Vegetable eggrolls	\$188.00
Shrimp eggrolls	\$210.00
Bourbon-glazed meatballs	\$188.00
Hot crab dip w/toasted bread	\$238.00
Tomato basil and mozzarella salad (for 50)	\$154.00
Fresh Fruit display (for 50)	\$130.00
International cheese display (for 50)	\$170.00
Vegetable display (for 50)	\$130.00
Brie w/fruit and amaretto sauce	\$200.00
Franks in Puff Pastry	\$142.00
Shrimp & Black Bean Quesadilla	\$210.00
Grilled Vegetables	\$170.00
Fried Vegetables	\$170.00
Fried Polenta	\$130.00
Smoked Salmon	\$223.00

a la Carte selections must be in addition to a choice from the catering menu.

Coconut Shrimp	\$303.00
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VECOMA chefs can prepare custom and ethnic menus to your satisfaction – ask for a quote.

*20% service charge added to these items: Hot Crab dip with toast points \$229.00





“ Stations ”
(price per 75 servings)

Pasta Station	\$203.76
Grits Bar	\$203.76
Potato Bar	\$203.76

Ceremony & Dinner
Mondays through Thursdays

3-hour rental. Perfect for small, private events and vow renewals.
 Prices include food, wedding set-up, rental fee, linens service charges and tax.
 Rehearsal not included.

Choice of 1 Entrée: Roast Beef, Roasted Turkey or Honey-Glazed Ham.
 Served with rice pilaf, vegetables du jour, garden salad, rolls, coffee and tea.
 Serves up to 50 guests.....**\$2,292.78**
 Each additional guest add **\$28.12**

Italian Feast: Meat lasagna, vegetable lasagna, pasta with tomato-basil sauce, garden salad and warm garlic bread, coffee and tea.
 Serves up to 50 guests.....**\$2,000.26**
 Each additional guest add **\$23.85**

Weddings may be held at the old cabin site overlooking the river, the deck, the back yard or inside.

Weekday weddings are perfect for small, intimate affairs; and, you can take a longer honeymoon without using extra vacation days!



“Over Before 5 PM Savings Packages”
Saturday and Sunday afternoons
These prices include rental, food & beverages, linens, service charge and tax for 75 guests.

Bon Appetit

Roast beef, turkey and ham, petite rolls, assortment of domestic and imported cheeses, fresh fruits and vegetables, hot pasta with Vecoma’s marinara sauce, punch, coffee & tea.

	<u>Friday Night*</u>	<u>Saturday*</u>	<u>Sunday*</u>
For 75 guests:	\$3,027.00	\$3,741.00	\$3,234.00
each additional guest:	\$ 24.57	\$ 24.57	\$ 24.57
Add Carver for Roast Beef –	\$135.00		
Add Pasta or Grits Bar –	\$203.76		

Lazy River Brunch

Eggs and swiss strata, hot cheese grits, ham, bagels with cream cheese, biscuits with butter and jam, fresh fruit, apple, orange and coffee & tea.

	<u>Saturday*</u>	<u>Sunday*</u>
For 75 guests:	\$3,732.00	\$2,975.00
each additional guest:	\$ 23.25	\$ 23.25
Add Omelet Station –	\$191.43	
Add Bloody Mary’s & Screwdrivers –	\$7.04/person	

Italian Feast

Meat lasagna, vegetable lasagna, pasta alfredo, garden salad with dressing, Italian bread with garlic butter, coffee & tea.

	<u>Friday Night*</u>	<u>Saturday*</u>	<u>Sunday*</u>
For 75 guests:	\$3,027.00	\$3,785.00	\$3,234.00
each additional guest:	\$ 24.57	\$ 24.57	\$ 24.57
Add Champagne Toast –	\$183.00		

*Above prices are all inclusive except for: weddings and bar packages.

Weekday wedding packages are also available.





VECOMA Catering Menu

all served buffet style

Hors d'oeuvres

Bon Appetit Platter **\$22.01**

*Roast beef, turkey and ham, petite rolls, an assortment of domestic and imported cheeses, fruit presentation, vegetable display with dip, pasta marinara or pasta salad.

Riverside Choice (pick 2 hot and 4 cold selections) **\$22.96**

Hot: Meatballs, spinach-artichoke dip, sausage pastry spirals, hot pasta with sauce, black-bean quesadilla, chicken wings, salmon croquets.

Cold: Cheese & crackers display, fruit display with sweet cream dip, vegetable display, pasta salad, bruschetta, finger sandwiches.

Vecoma Classic **\$29.47**

Roast beef served at a carving station, chicken fingers, green bean amandine, potato puffs, fresh fruit presentation and cheese & cracker display.

Meals

Old Shiloh Supper **\$30.60**

*Tender Rosemary Roast Beef and roasted Honey-Basil Chicken Breast, steamed vegetable medley, scalloped potatoes, brown rice with mushrooms, fresh garden salad, warm homemade corn bread and rolls. A Vecoma favorite for years!

Four Generals Supper **\$28.34**

*Slow-roasted pork loin, chicken breast, garlic herbed mashed potatoes, sauteéd vegetable medley, garden salad, rolls, and homemade cornbread with butter.

*Add carving station for meat – \$162.74

There is a 20% Service Charge added to all food and beverages listed here.



VECOMA Catering Menu

all served buffet style

Meals (continued)

Vennie's Choice (select 1 or 2 entrees and 3 sides)

With one entree **\$27.25**

With two entrees (guests choose one entree) **\$28.34**

***Entrees:** Herb roasted turkey with gravy, pineapple glazed ham, herb-baked bone-in chicken or baked tilapia
Sides: Fresh vegetables du jour, green beans amandine, garlic-herbed mashed potatoes, herb-baked new potatoes, rice with mushrooms, honey-gingered carrots.

All Venie's Choice meals served with salad and rolls.

Italian Feast **\$22.01**

Meat lasagna, vegetable lasagna, pasta alfredo, garden, salad with dressing, warm Italian bread with garlic butter.

Cotton Mather's Southern Fare (one meat – choose either) **\$23.85**

Southern fried chicken, brown sugar glazed ham, sweet potato casserole, black-eyed peas (for luck!), collard or turnip greens, garden salad, assorted rolls and bread.

Log Cabin Barbecue Dinner **\$23.85**

Barbecued chicken, barbecued pulled pork, Vecoma's own baked beans, corn, potato salad, slaw, bread.

Chicken Dinner **\$22.66**

Herb baked chicken, green beans, rice, salad, assorted breads.

Beverages – if no open bar is purchased

Fruit Punch (no alcohol) \$2.16/person

Coffee and Iced Tea \$2.16/person

Soft Drinks \$2.16/person

