

THROW A DINNER PARTY TO CELEBRATE



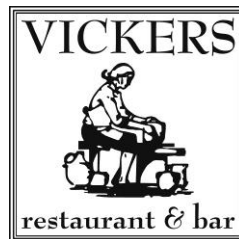
VICKERS GROUP DINNER MENUS

Executive Planning Menus

(for intimate corporate events with strict budgetary guidelines)

PRIVATE BUSINESS MEETINGS, PHARMACEUTICAL DINNERS,
FINANCIAL PLANNING DINNERS
CHAIRMAN + VIP EVENTS

2017



BOOKINGS & INQUIRIES

Amanda Burigatto Brogan
Director, Events
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Proprietor
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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

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. Each Private Room will be designated for your most appropriate group size.



“EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY”





THE CHAIRMAN MENU

WELCOME HORS D'OEUVRES

Selection of canapés and hot hors d'oeuvres Hot and Cold hors d'Oeuvres before your group sits or set on the table as guests arrive

APPETIZER SELECTION

Penne Pasta al Basilico
Vickers House Salad
Lobster Bisque

ENTREE SELECTION

Filet Mignon, *Sauce Béarnaise*

Rosemary Roasted Chicken, *Chili honey, truffled potatoes*

Vickers Crab Cakes, *Whole grain mustard sauce*

Fresh Fish of the Day

Vegetarian Pasta Primavera, *Fresh vegetables, light white wine sauce*

* *All entrees served with potato and vegetable du jour and fresh baked bread and whipped butter.*

DESSERT

Selection of chef's seasonal desserts

BEVERAGES

- 1 cocktail pre dinner
- Wine included (2 glass maximum)
- Non-alcoholic beverages included
- Coffee and tea included

AV + SET UP

- Screen Rental included
- Wireless Internet Access
- Private Room Guarantee
- \$150 Private Room Fee

COST: \$125 per person
INCLUSIVE OF TAX, GRATUITY, FOOD BEVERAGES



THE EXECUTIVE MENU

APPETIZER SELECTION

Vickers Heritage Spinach Salad
Soup Du Jour

ENTREE SELECTION

Filet of Sole
Stuffed with crab imperial

Chicken Forrestier
Wild Chester county mushrooms, cabernet reduction

Filet Mignon Béarnaise
classic sauce béarnaise

**All entrees served with potato and vegetable du jour and fresh baked bread and whipped butter.*

DESSERT

Selection of chef's seasonal desserts

BEVERAGES

- Non-alcoholic beverages included
- Coffee and tea included
- House red and white wine & beer included (2 glass max)
- Cocktails charged on per consumption basis not to exceed \$10.00 per cocktail

AV + SET UP

- \$50 Screen Rental
- Wireless Internet Access
- Private Room Guarantee
- \$150 Private Room Fee

COST: \$115 per person
INCLUSIVE OF TAX, GRATUITY, FOOD BEVERAGES



THE TEAM MENU

APPETIZER SELECTION

Caesar Salad

ENTREE SELECTION

Maple Glazed Salmon

French lentils, orange vermouth infusion

Chicken Limon

Capers, brown butter, lemon

Tagliatelle

Wild Boar Bolognese

* *All entrees served with potato and vegetable du jour and fresh baked bread and whipped butter.*

DESSERT

New York Style Cheesecake

BEVERAGES

- Non-alcoholic beverages included
- Coffee and tea included
- House red and white wine & beer included (2 glass max)
- Cocktails charged on per consumption basis not to exceed \$10.00 per cocktail

AV + SET UP

- \$50 Screen Rental
- Wireless Internet Access
- Private Room Guarantee
- \$150 Private Room Fee

COST: \$100 per person

INCLUSIVE OF TAX, GRATUITY, FOOD BEVERAGES
(20 person minimum)