

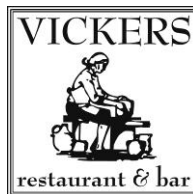
FROM SOMETHING **BLUE**... TO SOMEONE **NEW**



VICKERS BRIDAL & BABY SHOWERS

Vickers Shower Menus

BABY SHOWERS, BRIDAL SHOWERS, BRIDAL LUNCHEONS,
LADIES LUNCHEON



BOOKINGS & INQUIRIES

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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 M-F

FROM SOMETHING BLUE... TO SOMEONE NEW



VICKERS BRIDAL & BABY SHOWERS

Philosophy

At Vickers we craft events by knowing the process of planning and highlighting the exceptional touches that people remember. With unique personalities, distinct ideas, and discerning aesthetics, we approach the event process with the utmost detail and care. Each event is different and Vickers' event team tries to execute your vision, stamping each wedding with the special touches you choose for the soon to be Mrs. or Mommy to be.

Process

Both bridal and baby showers have a long time history. In Victorian times, presents were offered in a parasol, which is where the "shower" part comes in. While we love traditions, we understand that times change. The days of standard fare are gone and each event can be as unique as you'd like. From modern ideas like couple's showers and "green" showers that put gifts on display without wrapping to traditional themes like afternoon tea, Vickers has something for everyone.

Packages

Vickers provides a range of options suited for each and every budget. Our packages can be taken as you see or we can customize something specifically for your event. There is no general format to event production and we can help you get as creative as you'd like. Whatever you choose, know that at Vickers, your event will be memorable, elegant and distinguishable.

"EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY"



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FREQUENTLY ASKED QUESTIONS

when planning your event



is there a time limit to our event?

The attached pricing is based off of a 3 hour event. We at Vickers have learned that this is ample time for a luncheon, even with opening gifts. For larger showers of 50+ it may be a good idea to consider a "green shower" or "display shower". There is a charge of \$200 per half hour to extend your event.

do you have outdoor space?

Yes! Our garden patio is perfect for cocktails and hors d'oeuvres before your luncheon.

is there a minimum number of guests?

Vickers hosts showers from 25- 100 guests. The minimum number of guests for our Plantation Ballroom is 35. This gives enough space to open gifts, mingle and set up stations for candy bars, dessert bars shower game tables and so on. The minimum number of guests for a private room in our restaurant is 25.

is there a food and beverage minimum?

Yes. Our food and beverage minimum is \$1200 for Saturday afternoons and we are closed Sundays. This is because we are opening especially for you! We will be at your disposal for the duration of your event and of course will help with the coordination before hand. This minimum excludes tax and gratuity. If you do not hit your food and beverage minimum the remainder will be added to your bill as a room fee.

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 gratuity included in the price?

No. 6% PA mandatory sales tax and 20% gratuity will be added to your final bill. To estimate your cost simply multiply the menu price by .26. This will give you your estimated per person cost for food.

what if i don't want to serve alcohol?

You of course are never forced to serve alcohol at your event. Do note that we can serve mocktails and other fun nonalcoholic beverages. Additionally, we can explore the menu choices and make additions like a dessert table or heavy hors d'oeuvres in order for you to hit your food and beverage minimum.

what is a "display shower" or "green shower"?

This is a shower in which guests are requested to bring gifts that are unwrapped. These gifts are displayed around the room for all guests to view on their own time and for the bride to see at her leisure. It is becoming a preferred way for larger showers of 50+. While this is far from traditional, it is something that we are seeing more and more of. It is a nice way of creating a more casual atmosphere. Here are some ideas on how to word your invite to a display shower:

FOR A BRIDAL SHOWER

FOR A BABY SHOWER

It's time for Sally's Shower

*And for us girls to have some fun,
So we're trying something different
And we hope that you can come...*

*Please wrap your gift in celophane
or leave it unwrapped, you see,
We'll have more time to socialize
And visit with the bride-to-be!*

*The adorable baby gifts will be put on
display. So no need to wrap in any
way. A ribbon or twine will do just fine,
leaving us free to visit and dine!*

THE POTTER'S WHEEL



appetizer selection/ *Please select one*

Soup du Jour

Mixed Greens Salad, Dijon Vinaigrette

Fresh Fruit Cup

entrée selection/ *Please select one*

Rustic Country Salad

*Grilled Chicken, Blue Cheese, roasted beets, walnuts, crispy leeks
Substitute grilled shrimp: \$5.00 supplement pp*

Chicken Caesar Salad

Grilled Parmesan Chicken, vickers homemade dressing

Tarragon Chicken Salad Sandwich

Vickers Waldorf Chicken Salad served on Freshly baked croissant with petit greens

Pasta Primavera

*Farfalle Pasta served with fresh seasonal vegetables in a white wine lemon sauce
With grilled chicken: \$3.00 supplement pp
With grilled shrimp: \$5.00 supplement pp*

Chicken Limon

Grilled chicken breast, brown butter, capers, lemon

dessert selection/ *Please select one*

New York Cheese Cake

Chocolate Decadence Cake

Bring your own Specialty Shower Cake served with fresh berries

\$25.00 per person

6% tax 20% gratuity will be applied

THE FRENCH CREEK



hors d'oeuvres

Cheese Display

Selection of imported and domestic cheeses as guests arrive

appetizer selection/ *please select one appetizer*

Soup du Jour :: Lobster Bisque :: Caesar Salad :: Fresh Fruit Cup

entrée selection/ *please select two entrees*

Rustic Country Salad

Blue Cheese, roasted beets, walnuts, crispy leeks, with grilled chicken

With grilled shrimp: \$5.00 supplement pp

Waldorf Chicken Salad Croissant

Vickers Waldorf Chicken Salad served on a freshly baked croissant with petit greens

Land and Sea Melt

Chicken Salad and Tuna Salad served open faced on a toasted English Muffin with melted gruyere and aged Vermont cheddar cheeses

Chicken & Spinach Crepe

Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe

Quiche Lorraine

Bacon, fontina cheese, hint of nutmeg served with a petit salad

Seared Salmon

Yogurt dill sauce, potato & vegetable du jour

dessert/ *please select one dessert*

Berries with fresh whipped cream

Chocolate mousse

Vickers shower cake *\$3.50 per person

Bring your own cake served with fresh berries

\$35.00 per person

6% tax 20% gratuity will be applied

THE CHESTER COUNTY



hors d'oeuvres/ *please select one option*

Cheese and vegetable display

Selection of imported and domestic cheeses, fresh vegetables and dip

Selection of Passed Hors d'oeuvres

Andouille Sausage wrapped in puff pastry, fresh garden bruschetta, prosciutto and cheese straws, spinach and asiago cheese cups

appetizer selection/ *please select two options*

Soup du Jour :: Lobster Bisque :: Vickers Spinach Salad :: Smoked Salmon

entrée selection/ *please select three options*

Tarragon Chicken Salad Sandwich

Vickers Tarragon Chicken Salad served on a fresh croissant

Land and Sea Melt

Chicken Salad and Tuna Salad served open faced on a toasted English Muffin with melted gruyere and aged Vermont cheddar cheeses

Chicken & Spinach Crepe

Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe

Seafood Crepe

Shrimp, scallops and mussels wrapped in a delicate crepe served with champagne lobster sauce

Vickers Crab Cakes

Twin Lump crab cakes served with fine mustard sauce

Seared Salmon

Yogurt dill sauce

Chicken Limon

Served with Lemon Butter and Capers

dessert

Berries with fresh whipped Cream /Chocolate Mousse / Raspberry or Lemon Sorbet /Vickers shower cake *\$3.50 per person /Assorted petit pastries

Coffee & Tea

\$44.00 per person

6% tax 20% gratuity will be applied

BUFFET SHOWER MENU

for 35+ guests



nibbles

Farmers Garden and Artisanal Cheeses

Selection of imported and domestic cheeses, fresh vegetables and dip as guests arrive

Mains/ please select 4 offerings

Quiche Lorraine, *bacon, bubbled gruyere cheese*

Quiche Florentine, *fresh spinach, shallots and mushroom*

Waldorf Chicken Salad Bowl, *grapes, walnuts, yogurt dressing, served aside petit rolls*

Tarragon Chicken Salad Croissants, *prepared on freshly baked petit croissants*

Chicken and Spinach Crepes, *béchamel sauce*

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

Penne Pasta Aurora, *prosciutto, fresh peas, tomato cream sauce*

Baked Mediterranean Orzo, *feta cheese, black olives, tomato basil sauce*

Balsamic Grilled Vegetable Platter, *zucchini, eggplant, peppers and winter squash*

Salmon en croute, *spinach puff pastry, champagne sauce*

Poached Salmon, *serve chilled with cucumber dill sauce*

Lox and Bagels, *thinly sliced smoked salmon, capers, red onion, egg mimosa, herbed cream cheese and assorted fresh bagels*

+5.00 per person

Assorted Tea Sandwiches, *smoked salmon and crème fraiche, cucumber and herbed cream cheese, smoked turkey with cranberry chutney, honey baked ham and dijon*

+6.00 per person

DESSERT/ please select up to 2 options (coffee + tea is included with dessert)

Bring own shower cake or cupcakes

Fresh Fruit Salad

New York Style Cheesecake

Vickers Shower Cakes *(see next page)*

Assorted Petit Pastry Trays, *trays can be placed on table or buffet style* **+6.00 per person**
mocha eclairs, cream puffs, fruit tartlettes

Add French Macarons to trays

+2.75 per piece

Macaron Tower

+ 345.00

(150 macaroons) assorted flavors of Almond, Pistachio, Raspberry, Lavender

Assorted Cupcakes (minimum 3 dozen (1 flavor))

+5.50 per person

Candy Bar (minimum 30 people)

+16.00 per person

\$38.00 per person

6% tax 20% gratuity will be applied

AFTERNOON TEA MENU

for 35+ guests
Served 1:30-3:00



About our afternoon tea

Vickers afternoon tea menu is intended as a delicate and light mid afternoon snack. This menu is not intended as a substitute for lunch. Should you like to make this into a lunch menu by adding a variety of salads and additional savories, please let us know and we can customize something for you.

TEA SANDWICHES/ Please select 4 varieties

Cucumber & dill Cream Cheese
Chicken Salad
Egg Salad
Ham with Dijon
Olive and Cream Cheese

Smoked Salmon with herbed crème fraiche
Turkey with Cranberry Butter
Cream cheese and pecan
Pimento cheese on pumpernickel
Mushroom and Boursin Choux

SCONES/ An Assortment of the following will be served (seasonal substitutions may be made)

Classic Sugared
Traditional Raisin
Lemon Chiffon

Almond Cherry
Chocolate Chip

Clotted Cream, preserves and lemon curd will be served along side scones

PETIT PASTRIES/ all will be served (seasonal substitutions may be made)

Mocha éclair
Vanilla bean cream puff
Fruit tartlette
Chocolate mousse

TEA SELECTIONS/ Please select 3 types of teas to be served

Earl Grey Crème
English Breakfast
Earl Grey
Darjeeling
Coconut Black
Moroccan Mint
Green Tea Peach
Chamomile (herbal)

Vanilla Almond Coconut
Decaf Earl Grey
Decaf English Breakfast
Chai Masala
Caramel Black
Jasmine
Hibiscus (herbal)
Peppermint (herbal)

BAR OFFERINGS/ your choice of two offerings in addition to tea service

Champagne
Violette Champagne Cocktail
Bellini

White Wine
Mimosas
Kir Royale

\$35.00 per person
\$56.00 per person with Bar option

6% tax 20% gratuity will be applied

VICKERS SHOWER CAKES



HEAVEN SENT



Additional
\$4.50 per person

SHOWERS OF HAPPINESS



Additional
\$4.50 per person (custom colors can be made)

DOTTED ROSE ELITE



Additional \$6.50 per person. 2 tiers up to 65 people. Minimum of 30 guests

CAKE FLAVORS

Vanilla
Marble Ribbon
Chocolate Chip
Strawberry Parfait
Lemon Raspberry
Lemon Velvet
Almond
Chocolate Cream
Chocolate Raspberry
Carrot Spice
Confetti
Mint Chocolate Chip

FILLING FLAVORS

(\$1.00 additional charge for all others aside from vanilla)
Lemon | Cream Cheese |
Raspberry | Strawberry
Chocolate Mousse |
Bavarian Creme

BAR OPTIONS

We have four bar options for you to choose from. We can also customize a bar with specialty cocktails for your occasion.

BAR PER CONSUMPTION PRICING

ALL DRINKS WILL BE CHARGED AS THEY ARE ORDERED.
THIS MAY BE LIMITED TO WINE AND BEER OR AS YOU WISH.

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
Champagne Cocktails (mimosa, bellini)	\$9.00		

TRADITIONAL LADIES LUNCHEON LIMITED OPEN BAR

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS, BLOODY MARYS, MIMOSAS OR VANILLA BEAN BELLINIS, AND PROSECCO

\$32 | 4 hour

\$29 | 3 hours

\$27 | 2 hours

OPEN BAR WINE & BEER ONLY

PROPRIETORS SELECTION OF OUR HOUSE WINES & BEERS

\$30 | 4 hour

\$26 | 3 hours

\$24 | 2 hours

FULL OPEN BAR

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

Miller Lite,
Amstel Light,
Yuengling
House Wines

\$125 private bar tender fee may