

SUGARSNAP

Wedding Guide

Welcome!

Congratulations on your engagement, and thank you for considering Sugarsnap to provide exceptional food and service for you and your guests. We know that memorable and delicious food is a key part of a wedding. And we take our job very seriously!

We've put together this information packet to serve as a beginning point in the planning process. It contains several sample menus with estimated pricing and frequently asked questions. It also outlines how our process works and what you can expect. Please visit our website and Facebook page to see photos from recent weddings and events.

Every wedding is a unique expression of the couple and their friends and family. We will work with you to create a customized package for you. We know that planning a wedding can be overwhelming, and there are a lot of decisions to make. We can help make this process easier and more fun.

Please don't hesitate to call or email me with any questions or to get a quote started.

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farm to table fresh since 2003

Sugarsnap Weddings

Why Sugarsnap Catering for Your Wedding Day?

Here are three reasons:

Our Seasonal Menus

Our Menus can be customized for your event. (We also have several packages to consider). This assures a unique menu that is tailored for you. Our menus are driven by the season and inspired by our own three-acre farm in Burlington's Intervale. Our chefs focus on creating deeply flavored dishes that highlight exceptional ingredients. You can even come visit our farm in Burlington's Intervale for a private tour.

Our Service is Top-Notch

We only hire the best in the business, and we believe that professional and friendly are imperative. Our service staff will leave a lasting impression on you and your guests.

Innovative Ideas

In Vermont, we aim to be trend-setters, not followers. We've had our own farm for 12 years, and we're always looking for fresh and modern ideas. We're not caught up in old ideas or invested in outdated decor. To us, your wedding day is unique and special and not just another catering job.

"The food was amazing! So many compliments from our guests."

David and Joanne - May 2015 wedding at ECHO

Our Services

Exceptional Food
Dessert Bars
Wedding Cakes
Outstanding Service

Bar & Beverage
Decor
Signature Cocktails
Rental Coordination

Event Design and
Coordination
Complete Setup and
Breakdown



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Our Process

Give us a call or email us and let us know when you have time to have a phone call or meet in person. Through a meeting or phone call, we can learn about your vision for your wedding day and the types of services you may want us to provide.

Then, We'll Put Together a Proposal

We will send menu and service proposals to you via email. Then, we can discuss any questions or revisions you may have regarding the menu. Every wedding venue has different requirements and every reception is unique.

References?

If you are unfamiliar with Sugarsnap, we are happy to provide you with references of couples who chose to feed their guests our great food.

To Secure Your Date

Once you've decided to secure Sugarsnap for your wedding, we can put you on the books with a deposit of \$1,000. We accept a limited number of weddings for any given weekend, and a deposit reserves the spot for you. Once the date is secured, the menu and service plan do not need to be finalized until four weeks before the wedding.

Need a Tasting to Help with the Decision?

We are happy to host you for a personalized tasting. Once we've settled on a tentative menu, we'll set up a date and time for a private tasting. Tastings are free with a signed contract and are \$100 for two people without one, which can be deducted from the deposit if you book us.

Once Sugarsnap is Contracted

Now our event team really gets to work. We will set up a timeline with you that outlines the planning required before the event. This includes a tasting, a site visit, rental coordination, menu finalization and the many decisions leading up to your wedding day.

"Our goal was to have a wedding that celebrated our love for Vermont—in particular, all the incredible food that we have available from local farmers. We interviewed a handful of caterers but knew right away that Sugarsnap was perfect for us. Their confidence in their work, passion for cooking, the creativity and passion they bring to their craft, and their easygoing attitude put them far above anyone else we met. And what the Sugarsnap Catering and Bar team delivered the weekend of completely exceeded our expectations. We were truly blown away."

Jessica, September 2013 wedding at All Souls Interfaith Gathering in Shelburne

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Sample Menus and Estimated Pricing

Below are several sample menus with pricing estimates to help in the planning and budgeting process. The pricing is just an estimate and includes food and service. It doesn't include rentals (such as china, tables and chairs) or bar consumption.

In your custom proposal, we will price the event based on many factors, including the venue, menu, services desired and estimated guest count. We separate pricing for food, labor, rentals/equipment and bar so that you can pay for exactly what you need. There are no hidden costs.

About These Sample Menus

Unique and Innovative Station Reception

Perfect for those who want an adventurous and unique wedding reception. Each of our food stations is meant to stand alone and provide a "small plate" version of a complete meal. Though some guests may be unfamiliar with this format, we have the expertise to guide guests and make your reception the most talked about of the year!

Buffet-Style Dinner with Three Entree Choices

Buffet dinners offer your guests the opportunity to try everything and allow for greater variety. All of our food is cooked specifically for your reception and displayed beautifully with fresh herbs and garnishes.

Elegant Plated Dinner

If you want your guests seated for a restaurant-style (and quality!) experience, a plated meal is a great option. We make it unique, fresh and seasonal.

Cocktail-Style Reception

This style of reception has become more popular in recent years. It allows guests to spend all of their time mingling and socializing.

Upscale BBQ Reception

You don't have to sacrifice flavor, quality and seasonality when you have a smaller budget. This is a menu that is budget-friendly but will still make your guests very happy.



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Unique and Innovative Station Reception

sample menu

Passed Signature Hors d'Oeuvres

DURING COCKTAIL HOUR

Steamed Bun with Pork Belly and Pickled Vegetables

Sweet Potato Pancake with Apple Slaw

Corn Risotto Cake with Red Pepper Relish

Crab & Mushroom Phyllo Triangle

Mac and Cheese Bites

Main Course

SMALL PLATE STATIONS

Malt Shop Station

A retro-meets-modern feel. Includes mini burgers and hotdogs with all of the fixings, corn on the cob on a stick, mini milkshakes.

Korean BBQ Station

Make your own bibb lettuce wraps with Bulgogi beef, kimchi and Korean vegetable side dishes.

Mediterranean Grill Station

Marinated, grilled assorted kabobs with pita, taboulli, tzatziki and tomato cucumber salad.

Summer Dessert Station

Mini strawberry shortcake, lemon tart and double chocolate whoopie pie.

Pricing Estimate for This Station-Style Menu

Food and service for 100 guests for a five-hour reception begins at approximately \$7000. This cost estimate includes food, planning and service. It does not include tax, chairs, tables, china, linens, other rentals, gratuity bar labor, setup and consumption. Please contact us for a custom quote and pricing on additional services. When comparing caterers, be sure to look at the bottom line; we have no hidden fees or surprise charges.

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Buffet-Style Dinner with Three Entree Choices

sample menu

Passed Signature Hors d'Oeuvres

DURING COCKTAIL HOUR

Mini BLT on Crostini

Caprese Skewers

Carrot Zucchini Fritters with Curry Sauce

Thai Beef Cucumber Cup with Peanut Sauce and Pickled Vegetables

Buffet Style Dinner

FEATURING VT MEATS, VEGETABLES AND CHEESE

Herb-Marinated Skirt Steak with Chimichurri

White Wine Poached Atlantic Salmon with Lemon Verbena

Heirloom Tomato Stuffed with Black Lentils and Feta

Roasted Fingerling Potatoes

Green Beans with Bronze Fennel

Arugula Salad with Shaved Fennel, Harukei Turnips, Garden Peas and Citrus Vinaigrette
Rolls and Butter

Pricing Estimate for This Buffet-Style Menu

Food and service for 100 guests for a five-hour reception begins at approximately \$6000. This cost estimate includes food, planning and service. A buffet with just one entree (instead of three) starts at \$5000. This does not include tax, chairs, tables, china, linens, other rentals, gratuity bar booking, labor and consumption. Please contact us for a custom quote and pricing on additional services. When comparing caterers, be sure to look at the bottom line; we have no hidden fees or surprise charges.

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Elegant Plated Dinner

sample menu

Passed Signature Hors d'Oeuvres

DURING COCKTAIL HOUR

Mini Crab Cake with Lime Aioli

Chicken Liver Pate on Brioche Toast with Pickled Vegetables and Microgreens

Flank Steak on a House-Made Potato Chip with Creme Fraiche and Pickled Red Onion

Gazpacho Shooter

Salad Course

Mesclun, Toasted Hazelnuts, Boucher Blue Cheese Crumbles, Pomegranate Vinaigrette

Plated Entrees

Braised Brisket

Made with red wine demi, roasted fingerling potatoes and green beans.

Misty Knoll Chicken Roulade

Made with lemon herb au jus, roasted fingerling potatoes and green beans.

Corn Risotto Cakes

Made with red peppercorn salsa and grilled asparagus.

Pricing Estimate for This Plated-Style Menu

Food and service for 100 guests for a five-hour reception begins at approximately \$7000. This cost estimate includes food, planning and service. Just one choice begins at \$6000. It does not include tax, chairs, tables, china, linens, other rentals, gratuity bar booking, labor and consumption. Please contact us for a custom quote and pricing on additional services. When comparing caterers, be sure to look at the bottom line; we have no hidden fees or surprise charges.

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Cocktail-Style Reception

sample menu

Passed Signature Hors d'Oeuvres

Roasted Beet and Goat Cheese Stack with Candied Almonds

Roast Pork on a Plantain Chip with Raita and Pickles

Shrimp Wrapped in a Snow Pea

Twice-Baked Fingerling Potato with Smoked Salmon and Creme Fraiche

Savory Tomato Phyllo Tart

Marinated Shitake Mushroom Nori Roll with Wasabi Aioli

Stationary Hors d'Oeuvres

Vermont Artisan Cheese Platter

Selection of four artisan cheeses with fruit, spiced nuts and crackers.

Seasonal Crudite with Ranch and Hummous

Raw and blanched seasonal vegetables.

Charcuterie Platter

Made with cured meats and sausages, house chicken liver pate, mustards, and pickled vegetables.

Pricing Estimate for This Cocktail-Style Menu

Food and service for 100 guests for a five-hour reception begins at approximately \$5000. This cost estimate includes food, planning and service. It does not include tax, chairs, tables, china, linens, other rentals, gratuity bar booking, labor and consumption. Please contact us for a custom quote and pricing on additional services. When comparing caterers, be sure to look at the bottom line; we have no hidden fees or surprise charges.

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Upscale Barbecue Dinner

sample menu

Stationary Hors d'Oeuvres

DURING COCKTAIL HOUR

Seasonal Vegetables

Crostini, Grilled Flatbread and Crackers

Dips/Spreads:

Hummous, pimento cheese, red pepper-tomato-olive, pea-mint dip

Buffet Dinner

Pulled Pork with Carolina BBQ Sauce

Mac and Cheese

Cole Slaw

Fresh Garden Salad

Cornbread with Butter

Pricing Estimate

Food and service for 100 guests for a five-hour reception begins at approximately \$4000. This cost estimate includes food, planning and service. It does not include tax, chairs, tables, china, linens, other rentals, gratuity bar booking, labor and consumption. Please contact us for a custom quote and pricing on additional services. When comparing caterers, be sure to look at the bottom line; we have no hidden fees or surprise charges.

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Frequently Asked Questions

How does your process work?

Once we confirm that we are available on your date, we'll need to get a feel for the "vision" of your event. The best way is for us to meet with you in person or talk on the phone to discuss the details. Then, we'll put together a proposal that includes a draft menu and all of the associated costs. From there, we can fine-tune the details until we come to an agreement and you are ready to book Sugarsnap. You can book us as soon as you are comfortable with the plan. It's not necessary for the menu and plan to be final until four weeks before the wedding.

What services can you provide?

If you can dream it, we can either provide it or help put you in contact with someone who can. We are licensed and insured to provide full liquor and bar services. We work with rental companies to provide such items as tables, chairs, linens and china. And we can help source unique items like a mobile espresso cart or an ice cream cart.

Do you make desserts?

Absolutely. Sugarsnap has a pastry department that creates everything from cookies and miniature pastries to cakes. We work with an excellent wedding cake designer to make traditional tiered cakes.

Do you do tastings?

We do tastings on a custom basis for couples who are ready to hire a caterer. A personal tasting helps you get a feel for Sugarsnap and the people you'll be hiring to cater your wedding. A full tasting of your menu is included free of charge with a signed contract. It is \$100 for two people without a contract (but that would be deducted from your bill once you choose us).

When should we book Sugarsnap?

As soon as possible! We limit the number of weddings that we cater in order to give your event the attention it deserves. It is best to reserve your date as soon as you decide on a venue. We often book up weekends 6 to 12 months in advance. That said, we often have dates free even just a few months or weeks in advance. So contact us and we'll talk.



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Frequently Asked Questions

How do we secure Sugarsnap for our wedding?

You can reserve your date with a \$1000 deposit.

When are payments due?

A 50% deposit is due 60 days before your wedding and the final balance is due seven days prior. Your guest count is due two weeks prior to the event.

What forms of payment do you accept?

Checks or ACH payment with a bank account are best. We accept credit cards but charge a 3% surcharge to cover the processing fee.

Are you licensed and insured?

Yes. We are licensed in Vermont for food and bar catering. We have a commercial kitchen in South Burlington where all food is prepared. We have extensive insurance and can provide a certificate of liability to any facility or vendor that requires it.



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