

Sugarsnap Wedding Guide 2019-20

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!

This packet outlines how our process works. It also contains several sample menus with estimated pricing and frequently asked questions. 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. Please don't hesitate to call or email us with any questions or to get a quote started.

802.861.2951
contact@thesnapvt.com

Why Sugarsnap Catering for Your Wedding Day?

Here are three reasons:

Our Menus can be customized for your event.

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 15 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 We're not caught up in old ideas or invested in outdated decor.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.

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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.

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.

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, but is comprehensive and includes food, bar, many rentals and more. 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.



Small Plate Around-the-World Stations Wedding

This menu is about \$160 per person. The comprehensive price is based on a 5 hour reception for 100 people, and it includes food, an open bar, service (including setup and breakdown of the venue), service equipment, linens, upscale compostables plates & bowls and glassware. Tax not included.

Passed Appetizers

Beef tartare on a house potato chip, with, white soy, pickled hakarei turnips, chives, capers, mustard oil (tf, df)

Takoyaki. classic Japanese ball-shaped street-food stuffed with octopus with scallion, seaweed and kewpie mayo

Shrimp and polenta w/ bourbon sauce "shrimp and grits" (gf)

Gazpacho soup shooter (seasonal) (gf, veg)

Chicken adobo, smoked paprika mayo, fried garlic on a rice cake (gf)

Small Plate Stations

Ramen Bowls *meat or vegetarian bowls with traditional toppings*

Ssam Station: *Korean pork shoulder in lettuce wraps with kim chi and sauces*

Falafel Station *with pita, hummous, Israeli salad, spicy tahini, yogurt sauce*

Malt Shop Station: *Mini burgers, mini milkshakes, bread & butter chips, potato chips*

Dessert Station

Seasonal Pie Table

Beverages

Hydration station

Five hour open bar with beer, wine, cider and sparkling toast

Coffee and Tea

The final price will depend on the unique elements of your reception including: the timeline, the venue, the menu, services required and rental equipment needed. Please contact us for a custom quote. When comparing caterers, be sure to look at the bottom line. We have no hidden fees or surprise charges and we work hard to present clear and transparent pricing.

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Dinner Stations Wedding

This menu is about \$165 per person. The comprehensive price is based on a 5 hour reception for 100 people, and it includes food, an open bar, service (including setup and breakdown of the venue), service equipment, linens, china and glassware. Tax not included.

Stationary Appetizers

Artisan Cheese

Charcuterie

Crudite

Breads and Spreads

Dinner Stations

Heirloom Tomato Carving Station with fresh mozzarella, basil, toppings, greens

Mac & Cheese with toppings like bacon, scallions, herbs, roasted mushrooms

Meat and Vegetable Carving Station: boneless ribeye, sides of salmon; Seasonal whole vegetables for carving Served with rolls, sauce & sauces

Dessert station

Mini Dessert Table

Beverages

Hydration station

Five hour open bar with beer, wine, cider and sparkling toast

Coffee and Tea

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Buffet Wedding

This menu is about \$120 per person. The comprehensive price is based on a 5 hour reception for 100 people, and it includes food, an open bar, service (including setup and breakdown of the venue), service equipment, linens, china and glassware. Tax not included.

Appetizers

Artisan cheese
Vegetarian Antipasto

Dinner

Braised Chuck Roast *red wine sauce*
Grilled Boneless Chicken *with romesco*
Roasted fingerling potatoes
Grilled summer vegetables
Dinner rolls with butter

Dessert

Celebration Cake
Chocolate beet cake with chocolate ganache

Beverages

Hydration station
5 hour open bar with beer, wine, cider and sparkling toast
Coffee and tea

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Family Style Wedding

This menu is about \$165 per person. The price is based on a 5 hour reception for 100 people, and it includes this menu, an open bar, service (including setup and breakdown of the venue), service equipment, family style bowls and platters, china, glassware and linens. Tax not included.

Bar Snacks

marinated olives (gf, veg); cheese straws (v); spiced nuts (gf, v)

Street Food Themed Passed Appetizers

Takoyaki. Japanese street-food stuffed with octopus with scallion, seaweed and kewpie mayo

Lumpia (mini Filipino egg rolls), spiced ground pork and beef with banana ketchup

Karachi Bun "Kabab": a Pakistani street food inspired mini veggie slider with chutney (veg)

Shrimp and chorizo skewer, espelette pepper & aioli (gf, df)

Buffalo chicken bite

Plated Salad

Grilled peach, Diggers greens, Vt Chevre, hakarei turnips, maple-chevre dressing
Dinner rolls and butter

Dinner

Grilled Chuck Tender *chimichurri*

Mackarel *with escabeche*

Farro-Lentil Pilaf

Roasted broccoli and cauliflower

Baguette and butter

Dessert

Celebration Cake (mini wedding cake for cutting)

Cupcakes

Beverages

Hydration station

Open bar with beer, wine, cider and a sparkling toast

Coffee & Tea

Hydration station

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Elegant Plated Dinner with 3 Selections

This menu is about \$190 per person. The price is based on a 5 hour reception for 100 people, and it includes this menu, a full open bar, service (including setup and breakdown of the venue), service equipment, china, glassware and linens. Tax not included.

Stationary Appetizers

Artisan cheese board

Passed Appetizers

Chicken liver pate canape, mostarda, cornichon, mustard, toast

Mini tourtiere

Bacon wrapped scallop

Swiss chard pancakes, Blythedale brie, chow chow

Zucchini-carrot fritter with cilantro sauce (v)

Plated Salad

Farm heirloom tomato salad, greens, red onion, basil, parsley, olive oil
Dinner rolls and butter

Plated Dinner

Herb-Garlic Crusted Roasted Tenderloin *Red Wine-Veal reduction, fingerling potatoes, green beans*

Statler Chicken Breast *with lemon-herb pan sauce, fingerling potatoes, green beans*

Cauliflower Cakes *almond pea coulis (v), farro-lentil pilaf, green beans*

Plated Dessert:

Lemon Tart

Beverages

Hydration station

5 hour full open bar with beer, wine, cider, spirits and a sparkling toast

Coffee and tea

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Upscale BBQ Wedding Reception

This menu is about \$100 per person. The price is based on a 5 hour reception for 100 people, and it includes food, an bar, service (including setup and breakdown of the venue), service equipment, basic linens, upscale compostable plates and metal forks. Tax not included.

Appetizers

Crudite with dips
Breads and spreads

Dinner

Smoked local brisket
Potato-corn hash with Vt cheese curds
Baked Vermont cranberry beans
Cole slaw
Smokey maple cornbread.

Dessert

Housemade cookies and dessert bars

Beverages

Hydration station with housemade mint limeade and iced tea
Open bar for 5 hours with 2 local beers, 2 house wines and 1 local cider

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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.
Frequently Asked Questions thesnapvt.com 802.861.2951 contact@thesnapvt.com

How do we secure Sugarsnap for our wedding?

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

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When are payments due?

A 50% retainer is due 90 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 do accept all major credit cards

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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