



Wedding Guide

2019-2020

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. 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. Please visit our website and Instagram and Facebook pages 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. 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 We're not caught up in old ideas or invested in outdated decor.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.

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 and includes food and service. The price is based on a 5 hour reception for 100 people. It doesn't include tax, rentals (such as linens, compostables, china, tables and chairs) or bar service. 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. We work hard to be clear and transparent with our pricing.

Sugarsnap

www.thesnapvt.com

(802) 861-2951

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Rustic Buffet Wedding

This menu is about \$79 per person

Stationary Appetizer Display

Vermont cheeses crackers, seasonal fruit compote, spiced nuts

Vegetable antipasto marinated and grilled seasonal vegetables

Gravlax platter cured salmon, egg, capers, pickles, tomato, red onion, rye crackers

Hummus Mezze chickpea hummus, beet hummus, and tzatziki, grilled naan, cucumbers, carrots

Buffet Dinner

Grilled chuck tender chimichurri

Statler chicken chef's choice pan sauce

Herb roasted fingerling potatoes

Seasonal farm vegetable

Grilled peach salad greens, chevre, hakurei turnips, maple-chevre dressing

Baguette and butter

Dessert

8" Rustic Ceremonial Cake

Assorted Cupcakes

Beverages

Hydration station with iced team, lemonade, water

Coffee and tea

Small Plate Around-the-World Stations Wedding

This menu is about \$90 per person.

Passed Appetizers

Beef tartare on a house potato chip
Takoyaki with kewpie mayo
Shrimp and polenta w/ bourbon sauce
Gazpacho soup shooter (seasonal) (gf, veg)
Chicken adobo 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, hummus, Israeli salad, spicy tahini, yogurt sauce
Malt Shop Station: Mini burgers, mini milkshakes, bread & butter chips, potato chips

Small Plate Dessert Station

Chocolate Mochi Ice Cream with chocolate Sauce
Baklava with Rosewater & Orange whip cream
Mni Apple Pie with Bourbon Creme Fraiche

Beverages

Hydration station
Coffee and Tea

Dinner Stations Wedding

This menu is about \$ 92 per person.

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

Coffee and Tea

Family Style Wedding

This menu is about \$100 per person.

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

Baguette and butter

Dinner

Grilled Chuck Tender chimichurri

Mackarel with escabeche

Farro-Lentil Pilaf

Roasted broccoli and cauliflower

Dessert

Celebration Cake (mini wedding cake for cutting)

Assorted Cupcakes

Beverages

Hydration station

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

Coffee & Tea

Elegant Plated Dinner

This menu is about \$110 per person.

Stationary Appetizers

Artisan cheese board
Charcuterie platter

Passed Appetizers

Chicken liver pate canape
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:

Ceremonial Cake with sheet cake

Beverages

Hydration station
Coffee and tea

Upscale BBQ Wedding Reception

About \$50 per person plus tax

Stationary Appetizer Display

Vermont cheeses *crackers, seasonal fruit compote, spiced nuts*
Charcuterie with mustard and crackers

Buffet Dinner

Pulled pork *BBQ sauce*
House mac & cheese *caramelized onions and herbs*
Garlic braised greens
Country Coleslaw
Brioche slider rolls

Dessert Table

Ceremonial Cake (mini for cutting)
Seasonal Cupcakes

Beverages

Hydration station with sweet iced tea, lemonade, water
Coffee and tea

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 team 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.

How do we secure Sugarsnap for our wedding?

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

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 also accept 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.