



Wedding Menu

Congratulations on your engagement and welcome to Deep Run Roadhouse Catering! We are a multi-faceted, full service catering company providing the best BBQ, Comfort, Tex-Mex and American Eclectic Cuisine in the Richmond Area. We like to call it "mighty fine dining"! Whether you require a simple bridal luncheon, an elaborate shower, cocktail party, unique rehearsal dinner, or a truly memorable and spectacular wedding reception, let us help. We would love to cook for you and your guests and we will make planning your wedding a pleasure.

Please find enclosed a completely customizable catering menu. We specialize in designing menus tailored to meet your specific service needs and budget. If you have any questions or would like to set up an appointment, please call 804-740-6301 ext. 3 or to request a quote go to <https://deeprunroadhouse.com/wedding-quote-form/>.

In the meantime, please check out our pictures and great reviews on Wedding Wire, Yelp, Facebook, Instagram and Trip Advisor.

Thanks and we look forward to cooking for you.

Main Course

The main course of your event is presented buffet style. Your buffet will be beautifully presented in copper chaffing dishes and stainless steel pots. We garnish the table with risers and decorative props that we provide. We will also incorporate any decorative items that the host provides.

Wedding BBQ Package...\$13

Includes 2 Entree Options, 3 Side Choices, 3 Types of BBQ Sauce, Cornbread and Slider Rolls

BBQ Options

Pulled Pork

Fresh Bone In Pork Shoulder, Brown Sugar and Pepper Rub, Lightly Chopped with No added Sauce.

Pulled Chicken

Smoked in our Signature Rub. Lightly Pulled and Sauced White and Dark Meat.

BBQ Portobello

Great Vegan Option! We Smoke the Portobello in our Signature Brown Sugar Rub then Finish them on the Grill.

Beef Brisket

Our Specialty. Smoked in our "Texas Style" Black Pepper Rub. Sliced Right before Your Event with Fatty and Lean Cuts in a Beautiful Presentation. (+\$1.5)

Smoked Chicken Pieces

We Smoke the Entire Bird in our Signature Rub and Baste in with Our Cherry Bourbon BBQ Sauce. We then separate the Bird into White and Dark Pieces.

Rope Sausage

Beef and Pork Sausage with Mild Spice and a Sweetness of Maple.

St. Louis Spare Ribs

Extra Meaty St. Louis Cut Spare Ribs, Smoked in our Signature Rub and Finished with our Cherry Bourbon BBQ Sauce. (+\$2)

"Not" BBQ Options

Grilled Chicken Breasts

Free Range Chicken Breast, Marinated in Fresh Herbs and Grilled. Served with Your Choice of Sauce. (+\$4)

** Mushroom & Spinach Cream Sauce*

** Lemon and White Wine Butter Sauce with Tomatoes and Capers*

** Fresh Tomato Sauce w/ Fresh Mozzarella, Tomatoes, Roasted Peppers and Artichokes*

Fried Catfish

Farm Raised Catfish, Hand Battered and Fried On-site. Served with Fresh Lemons and Tarter Sauce. (+\$2)

Roasted Salmon

Fresh Atlantic Salmon, Encrusted with Fresh Herbs. Served with Your Choice of Sauce. (+\$5)

** Lemon and White Wine Butter Sauce with Tomatoes and Capers*

** Cherry Bourbon BBQ Glazed*

** Spinach and Dill Cream Sauce*

Build Your Own Pasta

Farfalle Pasta with Your Choice of Sauce, Fresh Vegetables and Cheese. (+\$3.5)

Choose 1 Sauce

** Alfredo Cream Sauce*

** Pesto Cream Sauce*

** Fresh Marinara*

Choose 3 Veggies

** Spinach*

** Artichokes*

** Mushrooms*

** Roasted Peppers*

** Broccoli*

** Zucchini / Squash*

Choose 1 Cheese

** Shaved Parmesan*

** Fresh Mozzarella*

ADD Grilled Chicken (+\$2)

Taco Bar

Build your own Taco Bar. We Toast Flour Tortillas on Site with Shredded Cheese, Mixed Greens, Fresh Salsa, Sour Cream and Hot Sauce. (+\$3)

Side Options

Traditional Coleslaw

Freshly Shredded Cabbage and Carrots in a Red Wine Duke's Mayo Dressing

South-West Coleslaw

Our Traditional Coleslaw with Fresh Veggies, Corn, Black Beans, Cilantro and Fresh Lime

Macaroni & Cheese

Home Made Cheese Sauce with Sharp Cheddar and Monterey Jack Cheese Baked with Elbow Macaroni

Jalapeno Macaroni & Cheese

Our Traditional Mac & Cheese with Roasted Jalapenos

Texas Caviar

Black Bean and Corn Salad, with Fresh Vegetables in a Honey Lime Vinaigrette.

Potato Salad

Red Skin Potato Salad with Fresh Vegetables in a Mustard, Red Wine and Duke's Mayo Dressing

Cowboy Beans

Ranch Style Pinto Beans cooked with Brisket Burnt Ends. Available Vegetarian

Roasted Sweet Potatoes

Fresh Peeled and Diced Sweet Potatoes, Roasted with Brown Sugar, Butter and Cinnamon

Collard Greens

Fresh Greens Braised with Vinegar, Hot Sauce, Spices and Smoked Pork. Available Vegetarian.

Black Beans & Rice

Black Beans Cooked with Red Onions, Lime Juice and Spices. Served with White Rice

Sautéed Green Beans

Fresh Hericot Vert Sautéed with Butter and Red Onions.

Mashed Potatoes

Russet Potatoes Whipped with Heavy Cream and Butter, Seasoned with Ranch Dressing Spices

Mashed Potatoes w/ Topping Bar

Our Mashed Potatoes with Bacon, Scallions, Sour Cream, and Cheese on the Side (+\$1pp)

Broccoli Au Gratin

Fresh Broccoli Baked in Our Home Made Cheese Sauce. Topped with Ritz Crackers.

Grilled Seasonal Vegetables

Typically Zucchini, Squash, Red Onions and Asparagus (+\$1pp)

Salad

See Salad Options on Follow Page (+\$1pp)

Salads

Salads are priced per person and can be served on the appetizer station or presented on the buffet.

Garden...2

Mixed Greens, Seasoned Tomatoes, Marinated Cucumbers, Carrots, and Croutons. Served with Ranch Dressing and Balsamic Vinaigrette

Southwest...2

Mixed Greens, Seasoned Tomatoes, Grilled Onions, Texas Caviar, Shredded Cheddar and Monterey Jack, and Fried Tortilla Strips. Served with Cilantro Lime Vinaigrette.

Caesar...2

Freshly Chopped Romaine Lettuce, Caesar Dressing, Fresh Parmesan, Croutons

Bread Assortment

We include a bread assortment of fresh baked slider rolls and cornbread at your event. We present the bread assortment on the buffet in breadbaskets and on wooden cutting boards.

Appetizers

Appetizers are priced per person and are served during cocktail hour. We provide decorative platters, risers and garnishes to beautifully present your selections.

Fresh Fruit Platter...2

Strawberries, Pineapple, Cantaloupe, Honeydew, and Grapes

Cheese and Cracker Platter...2.5

Cheddar, Monterey Pepper Jack, Colby, Brie, Goat Cheese with a Gourmet Cracker Assortment

Grilled Vegetable Platter...2.5

Grilled Squash, Zucchini, Asparagus, Pearl Onions and Artichokes served Chilled. Dressed in a Fresh Herb Vinaigrette

Garden Vegetables

w/ Dipping Sauces...2.5

Cucumber, Carrot, Cauliflower, Grape Tomatoes, and Broccoli.

Served with Taziki, Hummus, and Buttermilk Ranch

Italian Anti Misto Platter...3

Roasted Red Peppers, Roasted Portabellas, Seasoned Tomatoes, Fresh Mozzarella, Olives and Marinated Artichokes. Dressed with Fresh Pesto and Balsamic Vinegar Reduction

Beverages

Throughout the event, drinks will be provided in upscale dispensers, and include beverage napkins and cups (12oz Plastic Tumblers). Beverages are priced per person. A dispenser for water is included with all drink options.

Sweet Tea

Un-Sweet Tea

Lemonade

One Drink Option...2

Two Drink Options...3

Three Drink Options...4

Ice and Beverage

Equipment...\$2 per person

We will provide ALL ice needed for the event. We will also provide large white coolers to store the ice and galvanized tubs and scoops for dispensing.

Water Service...\$ 1 per person

If potable drinking water is not available at the venue, we can provide clean water in dispensers or individual water bottles.

Desserts

We would love to cut and plate your wedding cake at no charge. We also offer many other desserts to accompany your cake such as.....

Gourmet Pie Bar...4pp

A fun spin on the traditional wedding cake. We serve the pies on a multi-tiered display with fresh whipped cream. Our pie options include Pecan, Peanut Butter, Chocolate Mouse, Apple Streusel and Key Lime.

Gourmet Cookie and Brownie Bar...3pp

Assortment of home made Brownies, and Cookies in a tiered display.

Berry Shortcake Bar...4pp

Assortment of pound cake, fresh strawberry compote, fresh berry compote and whipped cream.

Plates & Utensils

We provide complimentary heavy-duty paper plates, forks, and napkins with your order. If you are looking for a more upscale feel we also offer a Premium Disposable Package.

Premium Disposable

Package.....2.75 per person

*Unlimited Supply of Reflections
White Heavy Duty Entrée Plates,
Appetizer Plates, Desert Plates,
"Like Silver" Forks and Knives,
Napkins.*

Using Real Rentals

We work closely with Classic Party Rentals and can assist you in the ordering process. During the event we will make sure of proper handling of these items. However, we do need to mention that using real rentals greatly increases the price of your event. We usually staff an entire extra staff member per 40 guests to handle all of the extra equipment.

Linen Rentals

We work with Classic Party Rentals for linen rentals and also provide linen solutions as well. We can provide a "linen like" table linen (white) that can help save money without compromising the look. Our linens can only be provided for the buffet tables and appetizer tables. We do not suggest using these linens for guest's tables, beverage table or the bar. Classic Party Rentals has many options with over 40 colors and patterns to choose from.

Service and Labor

We will be in charge of all food and beverage operations for the day. Our friendly and hardworking staff will assist guests and host with all needs as well as keep the tables and venue clean throughout the event. Deep Run Roadhouse prides itself with great relationships with all the venues in the Richmond area. We always leave the venue just as clean as we found it, if not cleaner. Due to the complexity of the events, services required, and the challenges of different venues, the amount of staffing needed will vary. Bartenders and service staff are charged at \$30/hour. We do not charge gratuity, but appreciate a tip if a good job is done.

Service Options

	Delivery and Set Up	Basic Service	Full Service
	Perfect for casual weddings on a budget. All equipment is disposable.	Beautiful buffet presentation with minimal staffing	We will be in charge of all food, drink, bartenders, servers and clean up.
Plates, Napkins, and Eating Utensils	✓	✓	✓
Serving Utensils	✓	✓	✓
Chaffing Dishes	✓	✓	✓
"Linen Like" Table Covers	✓	✓	✓
Beverages	Sold by the gallon, includes cups	Served in glass beverage dispensers, includes cups	Served in glass beverage dispensers, includes cups
Appetizers	Presented on disposable platters	Served on upscale platters with risers and props	Served on upscale platters with risers and props
Serving Staff	Includes Delivery and Set Up	\$30/ hour (3 staff minimum)	\$30/ hour
Bartenders	-	-	\$30/ hour
Ice and Beverage Equipment	-	-	\$2 per person
Tables for Food Service	-	-	✓
Venue Site Visit	-	-	✓
Venue Set Up	-	Only food and beverage areas	✓
Venue Clean Up	-	Only food and beverage areas	✓
Cake Cutting	-	✓	✓
Trash Cans	-	-	✓
Off Site Trash Removal	-	-	\$500
	cost of food and beverage + 10% service fee + delivery fee (\$800 food minimum)	cost of food and beverage + 15% service fee (\$1500 food minimum)	cost of food, beverage, and staff + 15% service fee (\$5000 food and staff minimum)

Service Fee

There is a 15% service fee added to all Staffed Events. This includes but is not limited to; tables for food service, tents, travel costs, generators, cooking equipment, propane, chafing dishes, serving equipment, handling of rentals, credit card processing, trash cans, bags, and any other equipment needed for the event. The most important cost that this fee cover is insurance. Our company has extensive business, auto and workers comp insurance protecting you and the venue to work on your premises. If the venue does not have dumpsters and/or the trash needs to be removed offsite, we charge a \$500 trash removal fee.

Schedule a Tasting

Wedding tastings are complimentary!!! Tastings are perfect for groups of 4 or less, and you will be able to sample most of the items presented on our menu. We will also discuss many of the details for your event and you will leave with an accurate quote that day. Please contact us at 804-740-6301 or on our website at <http://deeprunroadhouse.com/schedule-tasting/>.

Please come hungry with lots of questions and we look forward to meeting you.

Thanks and we look forward to cooking for you!!!

FAQs

Do you provide bartenders? We do for full service events only. However, our bartenders aren't experienced with mixed drink knowledge (we don't suggest liquor anyways, please see liquor question).

What type and how much alcohol should be provided?

- **Beer.** We DO NOT suggest kegs. Kegs greatly slow down service at the bar. Most off-site keg systems require manual pumping and are not as efficient as the ones you see in restaurants with a controlled CO2 system. Bottled beer is easily repackaged and sent home with the family at the end of an event. It's easier to store and to consume at a later time. It is also easier to purchase the correct amount needed. You will also have a better assortment with bottled beer. And it doesn't save you that much money!
- **Wine.** We suggest 2 or 3 types of wine only. One red, one white and one of someone's favorite. Too many choices of wine also slow down service at the bar and you end up running out of one variety sooner.
- **Liquor. We DO NOT suggest liquor.** In our years as a catering company we have had a few bad experiences with liquor at our events. Having all of your family and friends drive home late, usually from far and unfamiliar places after consumption of liquor is a huge safety concern of ours. If you insist on liquor, we understand and we will accommodate your request. We would suggest creating one mixed drink (signature drink), already premixed with limited supply. We also do not provide mixers or garnishes for the liquor beverages.
- **How Much?** We suggest buying 3 drinks per person. Many people will only have one and your heavy drinkers will have 4 or 5. One wine bottle equals 4 drinks.

Who provides the ABC license? Deep Run Roadhouse DOES NOT have an offsite ABC license. If we did, we would have to sell you the alcohol and charge you by the drink. This would greatly increase the cost of your event. Either the host or the venue needs to provide the license. The cost of a one-day license is \$55 and can be obtained in about 15 minutes at the ABC headquarters located at 2901 Hermitage Road, Richmond VA. We are however, licensed and insured to open and serve your alcohol.

How many bars should we have? If your event is 200 people or less, we only suggest one bar. As long as we are not serving mixed drinks or have to pump kegs, we can serve a person every 5 seconds. If we had to serve all 200 guests at once it would only take us 16 minutes. Having two bars or having to move a bar greatly increases your cost of staffing, equipment, and beverages.

Do you clean up the venue? We do for full service events only. However, on ALL events, the areas where our food, beverages, and prep is done, we take full responsibility of the cleanliness. As far as the cleaning of the general area (where the guest tables are and any other places guest may go), we will keep those areas clean throughout the event. We will continue to keep the venue clean until our mutually agreed upon departure time.

Do you set-up or break down the venue? We will assist you with any reasonable requests to set up or break down the venue. We will always set up and break down the areas where our food and beverages are presented, served and prepped. However, items such as setting up tables and chairs, centerpieces, decorating and logistics should be handled by a wedding coordinator/planner. We do not mind assisting with these items, we just need to be specifically made aware and delegated to do these tasks.

However, having our catering team show up early to assist with set up will greatly increase your staffing costs. As far as the breakdown of the tables and chairs and cleaning of the venue, we also need to be specifically made aware to do these tasks. Having our catering team stay late, waiting for all of your guests to leave, then start cleaning and breaking down, will also greatly increase your staffing costs. No matter what tasks we are delegated, our staff will continue to stay busy and work hard to keep the venue clean until our (mutually agreed upon) departure time. We suggest leaving one hour after the guests leave for a complete breakdown of the venue.

Do you do venue walk-throughs prior to the event? We do on full service events. However, we do not feel its necessary if a detailed schematic can be provided for us.

How much food is provided for each guest? Our packages are designed to provide each person with a pound and half of food per person. A typical person usually eats about a pound of food per meal. We bring extra to account for variance, so we don't run out of any given item. We do highly suggest an accurate guest count, so every guest has the same, great experience.

Who should I include in the guest count? First off, DO NOT include our staff. You should however include ALL of your guests, including children above the age of 5. You should consider including the DJ, parking attendants, wedding planner and staff, photographer, and any other service providers that will be there during or after dinner service.

How long are appetizers left out on display? We always bring enough appetizers to last the entirety of the cocktail hour. After the cocktail hour, we consolidate and straighten up the appetizer station. We usually break down the appetizer station after the guests have lost interest or we don't have enough product to maintain a nice presentation. We suggest having an accurate guest count for the appetizer station as well.

Can we keep the leftovers? Yes you can! We bring extra smaller pans to consolidate and package them up. However, there needs to be adequate refrigeration on site to store the leftovers, or they need to be immediately removed off site. Health code strictly prohibits us to serve food that is not held at the proper temperature. Therefore, it is up to our discretion, whether we leave the leftovers or not.

Can we provide our own food or beverage in addition to DRR's food? Yes, but we DO NOT suggest it, nor will we assist with the serving or the presentation of it (except for desserts). We take the utmost pride in the presentation, safety, and taste of our food and beverage that we serve. Sometimes when family members provide additional food, we have no idea if the food was sanitarily produced or held at proper temperatures. If for some reason, the food makes someone ill, doesn't taste right, runs out quickly, or is not presented up to par, it is a direct reflection of our catering company. However we cannot stop your mom from bringing her famous meatballs, we just ask that it is presented on a separate table with accommodations made to present it safely.

Who is going to cut our cake or present the desserts? We would be happy to cut your cake. We will present the cake pieces on the cake table for your guests to help themselves. As far as serving other desserts, such as doughnuts or cupcakes, we can also assist in the presentation of these items. Again, we just need to be specifically made aware of what is expected. We do not bring or provide equipment to display or serve any desserts we do not provide.

Payment Term and Conditions

1. DEPOSIT

A \$250 deposit is required to hold the date. This deposit guarantees our services that day and that no other events will be booked to conflict with your event. **The deposit is non-refundable.** The deposit will be deducted from the total final payment and/or remaining balance.

2. PAYMENT SCHEDULE

Five (5) days before your event, ____/____/____ (date), the remaining balance is due in full.

3. FINAL GUEST COUNTS AND MENU DECISIONS

Final Guest Count and Menu Decisions are due five (5) days prior to your event date. At this time only additions are accepted. If you need to increase your guest count, within five (5) days of your event date, we will make every effort to accommodate your request. Additional fees and charges MAY apply beyond the normal agreed upon expenses outlined within your catering proposal.

4. SERVICE CHARGE

Deep Run Roadhouse charges 15% Service Charge on every staffed event, this includes but is not limited to tables for food service, linens, tents (kitchen or service), travel, generators, cooking equipment, propane, chaffing dishes, sternos, serving equipment, lighting, handling of rentals, credit card processing, insurance, trash cans, bags and removal etc. At the client's discretion, any extra tip/ or gratuity will go directly to the service staff.

5. CANCELLATION BY CLIENT / VENUE / ACTS OF GOD

If the event is cancelled, within five (10) days of your event date, **all deposits and prepayments are forfeited in full.**

6. CANCELLATION BY DEEP RUN ROADHOUSE.

Deep Run Roadhouse reserves the right to terminate this contract for any reason. IF Deep Run Roadhouse terminates this contract over sixty (60) days prior to your event date, all deposits and prepayments will be returned in full within 10 days. IF Deep Run Roadhouse terminates this contract within thirty (30) days prior to your event date, all deposits and prepayments will be returned in full within ten (10) days as well as an additional \$500.00 penalty.

I have read this contract and understand and agree to the rates and terms and conditions of this contract. Remember to keep a copy for your records.

Deep Run Roadhouse Representative

Print _____ Sign _____ Date _____

Client Signature

Print _____ Sign _____ Date _____