



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. We also have complimentary tastings. At the tasting you will get to taste 90% of our menu! We will also walk you through your entire event and answer all your questions.

To get the party started, please fill out our wedding quote request form and schedule your complimentary tasting at <https://deeprunroadhouse.com/weddings/>

In the meantime, please check out our pictures and great reviews on [Wedding Wire](#), [The Knot](#), and [Yelp](#).

Thanks, and we look forward to cooking for you.

Cheers,

Deep Run Roadhouse Catering Team

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.

**Our Custom Wedding Package is priced at \$14 per person and includes...
2 Entrée Options, 3 Side Choices, 3 types of BBQ Sauce, Cornbread and Slider Rolls**

Add a 3rd BBQ Option +\$1 per person

Add a 4th Side Option +.75 per person

BBQ Options

Pulled Pork

Fresh Bone-In Pork Shoulder, Brown Sugar and Pepper Rub, Smoked for 14 Hours, Lightly Chopped with No Added Sauce.

Pulled Chicken

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

Smoked Chicken Pieces

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

BBQ Portobello

Great Vegan Option! We Smoke the Portobellos in our Signature Brown Sugar Rub and then finish them on the grill.

Rope Sausage

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

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. (+\$2 per person)

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 per person)

BBQ Chicken Breasts

Marinated, All Natural, Boneless and Skinless Chicken Breasts, Chargrilled and finished in the smoker with our Cherry Bourbon BBQ Sauce. (+\$3 per person)

BBQ Smoked Salmon

We Smoke Whole Sides of Fresh Atlantic Salmon and Glaze them in our Cherry Bourbon BBQ Sauce. (+\$4 per person)

"Not" BBQ Options

Grilled Chicken Breasts

Marinated, All Natural, Boneless and Skinless Chicken Breasts, Marinated in Fresh Herbs and Grilled. Served with your choice of Mushroom Cream Sauce OR White Wine Lemon Butter Sauce with Capers and Tomatoes (+\$4 per person).

Roasted Salmon

Fresh Atlantic Salmon, Encrusted with Fresh Herbs. Grilled and Roasted Whole. Served with your choice of Spinach and Dill Cream Sauce OR White Wine Lemon Butter Sauce with Capers and Tomatoes (+\$5 per person).

Build Your Own Pasta Bar

Farfalle Pasta with your Choice of Sauce, Fresh Vegetables, and Shaved Parmesan. (+\$3 per person)

Choose 1 Sauce: *Alfredo Cream Sauce OR Pesto Cream Sauce OR Fresh Marinara.*

Choose 3 Vegetables: *Spinach, Artichokes, Mushrooms, Roasted Peppers, Broccoli, OR Zucchini/Squash.*

Add Grilled Chicken: *+\$2 per person.*

Build Your Own Taco Bar

Our BBQ goes great on Tacos!!! We Toast Flour Tortillas on-site with Shredded Cheese, Mixed Greens, Fresh Pico de Gallo, Guacamole, Sour Cream and Hot Sauce. Your guests will be able to build their own custom tacos. This option replaces your bread assortment on the wedding package. (+\$2 person)

Bread Assortment and BBQ Sauce

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.

We also provide all three of our BBQ Sauces. Our Cherry Bourbon BBQ Sauce is a Sweet Memphis Style BBQ Sauce with Molasses, Fresh Cherries and Kentucky Bourbon. Our Swayze Sauce is a Spicy Carolina Style with Apple Vinegar, Mustard, and Pepper Flakes. Our Roadhouse Sauce is a Traditional Tomato Based BBQ Sauce that is Sweet with a Little Heat.

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 Lime.

Macaroni & Cheese

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

Jalapeño 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.

Sautéed Green Beans

Fresh Haricot Vert Sautéed with Butter and Baby Carrots.

Mashed Potatoes

Red Skin Potatoes Mashed with Butter, Sour Cream, and Cream Cheese.

Loaded Mash Potatoes

Our Mashed Potatoes Baked with extra Sour Cream, Cheese and Bacon on top. (+.50 per person)

Grilled Seasonal Vegetables

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

Salad Options

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

Salads

Salads can be added to your package OR can be added on a la carte.

Garden...2

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

Southwest...2

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

Caesar...2

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

Appetizers

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

Fresh Fruit Platter...2.5

Strawberries, Pineapple, Cantaloupe, Honeydew, and Grapes.

Cheese and Cracker Platter...3

Sharp Cheddar, Monterey Pepper Jack, Colby, Swiss, Brie, and Pimento Cheese Dip with a Gourmet Cracker Assortment.

Garden Vegetables w/ Dipping Sauces...3

Marinated Cucumbers, Baby Carrots, Cauliflower, Grape Tomatoes, and Broccoli Crowns Served with Tzatziki, Hummus, and Buttermilk Ranch.

Italian Platter...3.5

Roasted Red Peppers, Grilled Asparagus, Roasted Portabellas, Heirloom Tomatoes and Fresh Mozzarella Salad, Olives and Marinated Artichokes. Dressed in Fresh Pesto.

Smoked Rope Sausage...3.5

Goes Great with the Cheese and Cracker Platter. Beef and Pork Sausage with Mild Spice and a Sweetness of Maple.

Smoked Fried Chicken Wings...\$15 dozen

Smoked then Fried Jumbo Chicken Wings with your choice of Spicy Buffalo or Cherry Bourbon.

Beverages

Throughout the event, drinks will be provided in upscale mason jar dispensers. All beverage packages include beverage napkins, cups (8oz plastic tumblers) and an additional dispenser for water. Beverages are priced per person.

Options: Sweet Tea, Un-sweet Tea, or Lemonade

One Drink Option...2

Two Drink Options...2.5

All Three...3

Ice and Beverage Equipment...\$2 per person

If your venue does not have an ice machine, we will provide ALL the 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

Some venues only have well water or no access to clean drinking water. If potable or clean drinking water is not available at the venue, we can provide clean spring 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.

Berry Shortcake Bar...3.5pp

Assortment of Pound Cake, Fresh Strawberry Compote, Fresh Blueberry Compote and Fresh Whipped Cream.

Gourmet Cookie and Brownie Bar...3pp

Assortment of Fresh Baked Homemade Brownies and Cookies in a tiered display.

Plates & Utensils

Basic Disposable Package

We provide complimentary heavy-duty black plastic entrée plates, appetizer and dessert plates, forks, and napkins with your order. If you are looking for a more upscale feel, we also offer a....

Premium Disposable Package.....2.25 per person

Reflections White Heavy-Duty Entrée Plates, Appetizer Plates, Dessert Plates, "Like Silver" Forks and Knives, Napkins.

We also have a "Like Gold" option for \$2.50 per person.

Using Rented Plates and Flatware

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 complexity and price of your event. We usually staff an extra staff member per 40 guests to handle all the extra equipment.

Linen Options

We can offer two complimentary linen options for your event. Our complimentary options are only available for the buffet, appetizer station, dessert table, non-alcoholic beverage table and bar.

White "Linen Like"

A disposable linen, that looks just like the real thing. It will give your buffet a classic look.

Black Spandex

A stretchy smooth fabric that will give your buffet a sleek modern look.

Using Rented Linens

We work closely with Classic Party Rentals and can assist you in the ordering process. Classic Party Rentals has many options with over 40 colors and patterns to choose from. Using rented linens does not affect your price.

	Delivery and Set Up	Full Service
	Perfect for casual weddings on a budget. All equipment is disposable. Just remove the lids and eat.	We will oversee all food, drink, bartending, serving and clean up.
Plates, Napkins, and Eating Utensils	✓	✓
Serving Utensils	✓	✓
Chaffing Dishes	✓	✓
Table Covers	✓	✓
Beverages	Sold by the gallon, includes cups	Served in glass beverage dispensers, includes cups
Appetizers	Presented on disposable platters	Served on upscale platters with risers and props
Serving Staff	Includes Delivery and Set Up	\$40/ hour Per Staff Member
Bartenders	-	\$40/ hour
Ice Service	-	\$2 per person
Tables for Food Service	-	✓
Venue Site Visit	-	✓
Venue Set Up	-	✓
Venue Clean Up	-	✓
Cake Cutting	-	✓
Trash Cans	-	✓
Off Site Trash Removal	-	\$500
	cost of food and beverage + 10% service fee + delivery fee	cost of food, beverage, and staff + 15% service fee

Service and Labor

We will oversee 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 \$40/hour. We do not charge gratuity but appreciate a tip if a good job is done.

Service Fees

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 covers is insurance. Our company has extensive business, auto and workers comp insurance protecting you and the venue while we are working on your premises. We do not charge gratuity but appreciate a tip if a good job is done. If the venue does not have dumpsters and/or the trash needs to be removed offsite, we charge a \$500 trash removal fee.

There is a 10% service added to Delivery and Set-Up events as well a delivery fee based on distance. The Delivery Fee is based on mileage and goes to the delivery person as compensation for drive time. The Service Fee covers the disposable equipment and any other costs associated to the event. We do not charge gratuity but appreciate a tip if a good job is done.

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 that day with an accurate quote and a full belly. Please contact us at 804-740-6301 or on our website at <https://deeprunroadhouse.com/weddings/>.

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

FAQs

Do you provide bartenders? We do for full-service events only. However, our bartenders aren't experienced with extensive mixed drink knowledge. Bartenders are charged at \$35/hour and must arrive and leave with the other staff members.

What type and how much alcohol should be provided?

- **Beer.** We DO NOT suggest kegs. Kegs greatly slow down service at the bar, because most off-site keg systems require pumps and are not as efficient as the ones you see in restaurants with CO2. **Using kegs will require an additional staff member at the event.** Bottled beer is very easily repackaged and sent home with the family at the end of an event to consume later. This is very difficult with kegs. We suggest 4 varieties of beer; a popular domestic, a local craft beer, something lite (hard seltzer or Michelob Ultra), and one of someone's favorite. Too many choices of beer will also slow down service at the bar and you end up running out of one variety sooner.

Wine. We suggest 2 or 3 types of wine. 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. 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. **Mixing drinks to order will require an additional staff member at the event.**
- **How Much Alcohol?** 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, rental, equipment, and beverage purchases.

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 are 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 clean 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 all of the areas where our food and beverages are presented and prepped. However, items such as setting up tables and chairs, centerpieces,

and overall 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. Having our catering team show up early to assist with set up will greatly increase your staffing costs. Our staff will stay busy and work hard to keep the venue clean and break down until our mutually agreed upon departure time. We suggest leaving 30 minutes after the guests leave for 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 it's 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 of all of the different choices, so each guest has the same experience. We do highly suggest an accurate guest count, so every guest has the same experience and enough to eat. We take the utmost pride in making sure the first person through the buffet has the same experience as the last person through.

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 8. 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. We suggest children under 8 years old be counted as a half guest.

How long are appetizers left out on display? We offer suggestions to order 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 do 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 serving 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, 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 will certainly cut your cake. We do not however, go around a serve the cake to the guests. We will always bring a tray stand and a tray to the event and present the cake pieces on that and the cake table for your guests to help themselves. As far as the presentation of other desserts, such as doughnuts or cupcakes, we will assist in the presentation of these items. Again, we just need to be specifically made aware of what is expected.

Gratuity. We do not charge gratuity but appreciate a tip when a good job is done. Typical gratuity for full-service events is \$50-\$100 per staff member. For a delivery and set-up wedding event a typical tip is 5-15%. Please remember, these are only suggestions, based on what we normally see.

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. CANCELLATION BY CLIENT / VENUE / ACTS OF GOD

If you would like to or need to postpone your event, your event can be moved to any day that we are available on and your deposit and any payments will transfer to the new date.

If the event is cancelled or postponed, within five (5) days of your event date **50% of the total bill is due.**

5. 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 sixty (60) 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 _____

