



2022 - 2023

— 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, 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.

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.

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 also provide a decorative menu and food labels. We are happy to incorporate any decorations you provide.

Our Custom Wedding Package is priced at \$14 per person and includes...

2 Entrée Options
3 Side Choices
Cornbread and Slider Rolls

Add a 3rd Entree Option +\$1.25 per person
Add a 4th Side Option +\$1 per person

ENTRÉE OPTIONS

SMOKED PORK

Fresh Bone-In Pork Shoulder, Brown Sugar and Pepper Rub, Smoked for 14 Hours, Lightly Chopped and Pulled

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 PORTABELLO

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

ROPE SAUSAGE

Smoked Beef and Pork Andouille Style Sausage with Mild Spice.

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 SPARERIBS

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

ENTRÉE OPTIONS CONT.

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)

GRILLED CHICKEN BREASTS with CHIMICHURRI

Marinated, All Natural, Boneless and Skinless Chicken Breasts, Chargrilled and served with a Cilantro Lime Chimichurri Sauce. (+\$3 per person)

BBQ SMOKED SALMON

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

GRILLED SALMON with CHIMICHURRI

We Grill Whole Sides of Herb Crusted Fresh Atlantic Salmon and serve it with a Cilantro Lime Chimichurri Sauce. (+\$4 per 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 in breadbaskets and on wooden cutting boards.

We also provide all three of our BBQ Sauces.

Cherry Bourbon BBQ Sauce is a Sweet Memphis Style Sauce with Molasses, Fresh Cherries and Kentucky Bourbon.

Swayze Sauce is Spicy Carolina Style with Apple Vinegar, Mustard, and Pepper Flakes.

Roadhouse Sauce is a Traditional Tomato Based 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, Sweet Corn, Black Beans, Cilantro and Lime.

MACARONI AND CHEESE

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

JALAPENO MACARONI AND CHEESE

Our Traditional Mac & Cheese with Roasted Jalapenos.

TEXAS CAVIAR

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

SAUTEED GREEN GREENS

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. (+\$1 per person)

GRILLED VEGETABLES

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

APPETIZERS

Appetizers are priced per person and are served stationary during the cocktail hour. We provide decorative platters, risers, and garnishes to beautifully present your selections. We also provide a sampler platter of your options for the Wedding Party during cocktail hour. There is a 30-person minimum per appetizer.

FRESH FRUIT AND BERRIES...2.75

Strawberries, Pineapple, Cantaloupe, Honeydew, and Grapes.

CHEESE AND CRACKERS...3.25

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

GARDEN VEGETABLES WITH DIPPING SAUCES...3.25

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

ITALIAN PLATTER...3.25

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

SMOKED ROPE SAUSAGE...3.75

Goes Great with the Cheese and Cracker Platter. Smoked Beef and Pork Andouille Style Sausage with Mild Spice.

SMOKED FRIED CHICKEN WINGS... 16 per dozen

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

————— BEVERAGES —————

Drinks will be served in upscale glass mason jar dispensers. All beverage packages include beverage napkins, cups (8oz plastic tumblers) and an additional dispenser for water.

Beverages are priced per person.

SWEET TEA - UN-SWEET TEA - LEMONADE

ONE DRINK OPTION...2 TWO DRINK OPTIONS...2.5 ALL THREE...3

ICE AND BEVERAGE EQUIPMENT...2

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

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 COOKIE AND BROWNIE BAR...3

Freshly Baked Chocolate Chip, Peanut Butter and White Chocolate Macadamia Nut Cookies. Freshly Baked Triple Chocolate Ghirardelli Brownies

BANANA PUDDING...35 tray (feeds 12-15)

Vanilla Bean Pudding with Fresh Bananas, Vanilla Wafers and Fresh Whipped Cream.

PECAN PIE...27 (feeds 8)

Southern Style, Deep-Dish Pecan Pie. Baked by our Pastry Chef the night before your event.

PLATES AND FLATWARE

BASIC DISPOSABLE PACKAGE

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

PREMIUM DISPOSABLE PACKAGE...2.75

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

We also have a "Like Gold" option for 3.00 per person.

USING RENTED PLATES AND FLATWARE

We work closely with many rental companies 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 of your event. We usually staff an extra staff member per 40 guests to handle all the extra rented equipment.

LINENS

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

We do not offer linens for the guests' tables.

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. Not available on delivery events.

USING RENTED LINENS

We work closely with many rental companies and can assist you in the ordering process. Using rented linens does not affect your price.

SERVICE STYLES

FULL SERVICE “STAFFED” EVENTS

Our friendly and hardworking staff will serve the buffet, bus tables, keep venue clean, keep stations stocked and assist guests with all service needs. Deep Run Roadhouse prides itself with great relationships with all the venues in the Richmond area. We have extensive notes on the intricacies of each venue. Due to the complexity of the events, services required, and different challenges of each venue, the amount of staffing needed will vary. Service staff are charged at \$40/hour. Our staff arrives 2 hours before cocktail hour to set up for the event. Unless instructed, the staff will leave 30 minutes after your guest depart, to do a full cleanup of the venue. We do not charge gratuity but appreciate a tip if a good job is done. **There is a 18% service fee added to all Staffed Events.** This includes but is not limited to; food and beverage tables, tents, travel costs, cooking equipment, chafing dishes, serving equipment, credit card processing, trash cans, and any other food and beverage equipment needed for a successful event. This fee also covers insurance. Our company has extensive business, auto and workers comp insurance protecting you and the venue while we are working 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.

BARTENDING SERVICES

We can provide bartenders and bartending equipment for your event as well. Our bartenders will ice down all your beverages in coolers and galvanized tubs that we provide. We will efficiently serve your guests throughout the event and repackage your alcohol at the end of the event. Bartenders are charged at \$40/hour. Our bartending services are limited to only beer, wine, champagne, and canned cocktails. **We DO NOT mix or pour liquor. We DO NOT pass or serve champagne tableside.** If you would like to serve liquor at your event, we can recommend many local mobile bars and bartenders that offer an amazing experience.

DELIVERY AND SET-UP SERVICE

We provide all the serving equipment needed, which includes plates, forks, napkins, chafing dishes, sternos, table covers, food labels, dietary menu, and serving utensils. All equipment we provide is disposable. Our delivery driver will arrive and completely set up your buffet. The only thing you will need to do is remove the lids and eat! **There is a 10% service fee 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 all other costs associated with the event. We do not charge gratuity but appreciate a tip if a good job is done.

	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, bussing and clean up.
Plates, Napkins, and Eating Utensils	Disposable	Disposable or Host Provided Rentals
Serving Utensils	Disposable	DRR Provided Rentals
Chaffing Dishes	Disposable	DRR Provided Rentals
Table Covers	Disposable	DRR Provided or Host Provided Rentals
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 Includes Coolers and Bar Equipment
Ice Service	-	\$2 per person
Food and Beverage Tables	-	DRR Provided
Cake Cutting	-	✓
Package Leftovers	-	✓
Venue Clean Up	-	✓
Event Consulting	-	✓
Trash Cans	-	DRR Provided
Off Site Trash Removal	-	\$500
	Cost of Food and Beverage + 10% Service Fee + Delivery Fee	Cost of Food, Beverage, and Staff + 18% Service Fee

FAQs

Do you provide bartenders? We do for full-service events only. Our bartenders will ice down all your beverages in coolers and galvanized tubs that DRR provides. We will efficiently serve your guests throughout the event and repackage your alcohol at the end of the event. Bartenders are charged at \$40/hour and must arrive and leave with the other staff members. Having multiple bars or moving bars requires additional bartenders.

Our bartending services are limited to only beer, wine, champagne, and canned cocktails. **We DO NOT mix or pour liquor. We DO NOT pass champagne or serve tableside.** If you would like to serve liquor at your event, we can recommend many local mobile bars that offer an amazing experience.

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 on the ABC website or at the ABC headquarters located at 2901 Hermitage Road, Richmond VA. We are licensed and insured to open and serve your alcohol.

What type and how much alcohol should be provided?

- **How Much Alcohol?** We suggest buying 4 drinks per person. Many people will only have one and your heavy drinkers will have 4 or 5. One wine bottle equals 4 drinks. For 100 people we suggest 3-4 cases of wine and 6-8 cases (24 packs) of beer.
- **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 to help move and pump the keg throughout 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 mix or pour liquor. If you would like to serve liquor at your event, we can recommend many local mobile bars that offer an amazing experience.
- **Champagne.** We are happy to serve champagne from the bar. We do not pass or serve champagne tableside. Typically, your guests are happy toasting with the drink they already have in their hand. Many guests will just take a sip of champagne and put their glass down, so there is no need to purchase too much.

How many bars should we have?

If your event is 150 people or less, we only suggest one bar. We can usually serve a person every 5 seconds. If we had to serve all 150 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, rentals, equipment, and beverage purchases.

Do you clean up the venue?

We do for full-service events. The areas where our food, beverages, and prep are done, we take full responsibility of the cleanliness. We will also keep the general areas clean throughout the event. Our staff stays busy bussing tables, taking out trash, and general cleaning. We will continue to keep the venue clean until our mutually agreed upon departure time. A full clean up and breakdown of an event requires 30 minutes after your guest departure. We will always stay 30 minutes after your guest departure to clean the venue, unless otherwise instructed.

Do you set-up 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 the areas where our food and beverages are presented and prepped. However, items such as setting up guest 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 increase your staffing costs.

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. We are very familiar with all the venues in the area.

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 average person usually eats about a pound of food per meal. We bring extra to account for variance of all the different choices, so each guest has the same experience. We 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?

DO NOT include our staff. You should include all 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. All host provided appetizers must be prepped and plated on the platter its being served from.

Who is going to cut our cake or present the desserts?

We would love to cut and plate your cake. However, we do not go around a serve the cake to the guests. We can provide a table to serve your cake and have your guests help themselves. We will also assist in the presentation of other desserts, such as doughnuts or cupcakes.

Is gratuity included in the price?

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.

How does DRR help plan for the event?

Our catering management team is available 7 days a week from 9am to 5pm to answer any questions over the phone throughout the planning process. We are also very responsive with emails. If you send us an email before 5pm, we will always respond that day. 2-3 months prior to your event, we will send you a link to fill out a questionnaire regarding all aspects of food and beverage related to your event. This questionnaire is very detailed and offers many suggestions and answers many frequently asked questions. After we receive your questionnaire back, we reply with your revised order and BEO (banquet event order). We then have you schedule a few phone meetings (at your convenience), to discuss details and help plan. No later than the Monday prior to your event, we will schedule another phone meeting to finalize all remaining details, guest count, and menu decisions.

PAYMENT TERMS AND CONDITIONS

DEPOSIT

A \$500 deposit is required to hold the date. This deposit guarantees our services that day and no other events will be booked to conflict with your event. **The deposit is non-refundable.** The deposit will be applied to the final total.

PAYMENT SCHEDULE

Payment in full is due on the Monday prior to your event.

FINAL GUEST COUNTS AND MENU DECISIONS

Final Guest Count and Menu Decisions are due on the Monday prior to your event.

CANCELLATION BY CLIENT / VENUE / ACTS OF GOD

If you 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.

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.

BARTENDING / SERVICE LIMITATIONS

Deep Run Roadhouse does not pour or mix liquor. We do not pass out or pour champagne tableside. The host or the venue must provide the ABC license for the event.

PRICING

At the time the deposit is made, the pricing per item will not change throughout the planning process. The following scenarios will increase the price of your event: increase in guest count, adding/upgrading food or beverage options, adding ice service, off-site trash removal, venue fees, and/or upgrading disposables. The following scenarios will increase staffing costs: adding bartending services, adding additional bars, moving bars, setting up or moving guest tables and chairs, adding rented items (plates, flatware, glasses), and increasing guest count.

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 _____

