WEDDING MENU

2026-2027

Congratulations on your engagement, and welcome to Deep Run Roadhouse Catering!

For over 10 years, Deep Run Roadhouse has been Richmond's premier BBQ and comfort food caterer, serving over 3,000 couples on their special day. We're not your typical BBQ joint – we're a full-service catering company that brings quality smoked meats, scratch-made sides, and award-winning service to venues throughout Central Virginia.

What makes us different is our commitment to authentic barbecue and expert service. Our entire menu is made from scratch every day, and our experienced team knows almost every venue in the area. We believe in transparent pricing with no hidden fees or surprise charges. From casual get-togethers to once-in-a-lifetime events, we customize every menu to fit your vision and budget. We stick with you every step of the way, which has earned us consistent 5-star reviews on Wedding Wire, The Knot, and Zola.

We look forward to being part of your special day!

MAIN COURSE

Presented buffet-style in upscale chafing dishes and stainless-steel servingware.
Informational menu and individual food labels with common allergy information also provided.
We are happy to incorporate additional décor items that are provided to us.

CUSTOM WEDDING PACKAGE

Starts at $15.95 per person

Every wedding package includes your choice of two entrées, three sides, our signature cornbread and slider rolls, all BBQ sauces, and complete buffet setup with decorative menu and dietary labels.

Want to expand your menu?

Add a third entrée for $1.50 per person or a fourth side for $1.00 per person.

Pricing shown is for food only. Service options and associated fees are detailed in the Service Styles section.

ENTRÉE OPTIONS

SMOKED PORK

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

PULLED CHICKEN

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

SMOKED CHICKEN PIECES

Whole Chicken, Smoked in our Signature Rub and glazed with our Cherry Bourbon BBQ Sauce, then Quartered into Breasts, Wings, Drums, and Thighs.

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)

BBQ PORTOBELLO

Great Vegan Option! Portobello Mushrooms Smoked in our Signature Brown Sugar Rub, finished on the Grill.

ROPE SAUSAGE

Smoked Beef and Pork Andouille Style Sausage with Mild Spice.

ENTRÉE OPTIONS CONT.

GRILLED CHICKEN BREASTS
Marinated, All Natural, Boneless and Skinless Chicken Breasts, Chargrilled, and served with your choice of Cherry Bourbon Glaze or Fresh Herb Chimichurri Sauce. (+$3 per person)

ROASTED BBQ SALMON
Whole Sides of Fresh Atlantic Salmon, Roasted and served with your choice of Cherry Bourbon Glaze or Fresh Herb Chimichurri Sauce. (+$4 per person)

BREAD ASSORTMENT

Included in the Custom Wedding Package.
Presented in breadbaskets and on wooden cutting boards.

MARTIN'S POTATO ROLLS
Baked Fresh, Delivered Daily.

HOMEMADE CORNBREAD
Fresh Cornbread with a Moist, Cake-like Consistency

BBQ SAUCE

All three included in the Custom Wedding Package.

CHERRY BOURBON BBQ SAUCE
Sweet Memphis-Style Sauce with Molasses, Fresh Cherries and Kentucky Bourbon.

SWAYZE SAUCE
Spicy Carolina-Style with Apple Cider Vinegar, Mustard, and Red Pepper Flakes.

ROADHOUSE SAUCE
Traditional Tomato-Based Sauce that is Sweet with a Little Heat.

SIDE OPTIONS

MACARONI AND CHEESE
Homemade Cheese Sauce with Sharp Cheddar and Monterey Jack Cheese, Baked with Elbow Macaroni.

JALAPEÑO MACARONI AND CHEESE
Our Homemade Mac & Cheese with Pickled Jalapeños.

SAUTEED GREEN BEANS
Fresh Haricot Vert Sautéed with Butter and Shredded Carrots.

ROASTED SWEET POTATOES
Fresh Peeled and Diced Sweet Potatoes, Roasted with Brown Sugar, Butter, and Cinnamon.

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

COWBOY BEANS
Ranch-Style Pinto Beans cooked with Brisket Burnt Ends. Available Vegan.

COLLARD GREENS
Fresh Greens Braised with Vinegar, Hot Sauce, Spices and Smoked Pork. Available Vegan.

POTATO SALAD
Red Skin Potato Salad with Fresh Vegetables, Mustard, Red Wine Vin, and Duke's Mayo Dressing.

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

SOUTHWEST COLESLAW
Our Traditional Coleslaw with Fresh Veggies, Sweet Corn, Black Beans, Cilantro and Lime.

MASHED POTATOES
Red Skin Potatoes Mashed with Butter, Sour Cream, and Cream Cheese. (+$1.00 per person)

GRILLED VEGETABLES
Zucchini, Squash, Onions, Roasted Red Peppers, and other Seasonal Vegetables (+$1.00 per person)

APPETIZERS

Served stationary during cocktail hour, with provided decorative platters, risers, and garnishes.
Appetizers are priced per person. 20-person minimum per appetizer.

FRESH FRUIT AND BERRIES…3.75
Strawberries, Pineapple, Cantaloupe, and Grapes.

CHEESE AND CRACKERS…4
Sliced and Cubed Sharp Cheddar, Monterey Pepper Jack, Colby, Swiss, and Pimento Cheese Dip with a Gourmet Cracker Assortment and Grapes.

GARDEN VEGETABLES WITH DIPPING SAUCES…4
Marinated Cucumbers, Baby Carrots, Cauliflower, Heirloom Grape Tomatoes, and Broccoli Crowns. Served with Tzatziki, Hummus, and Buttermilk Ranch.

ITALIAN PLATTER…4
Roasted Red Peppers, Grilled Asparagus, Roasted Portobellos, Heirloom Tomatoes and Fresh Mozzarella Salad, Olives, and Marinated Artichokes.

SMOKED ROPE SAUSAGE…4
Goes great with the Cheese and Cracker Platter! Smoked Beef and Pork Andouille-Style Sausage with Mild Spice.

SMOKED FRIED CHICKEN WINGS…17.95 per dozen
Smoked and Fried Jumbo Chicken Wings with your choice of Spicy Buffalo or Cherry Bourbon Sauce.

SWEET POTATO HAM BISCUITS…5
Pearl's Bake Shoppe Famous Sweet Potato Ham Biscuits. Dressed with Fresh Whole Butter and Salt Cured Surry County Ham. Available Gluten Free Upon Request

BEVERAGES

Drinks are served in upscale glass mason jar dispensers or galvanized bins. All beverage packages include beverage napkins, cups (12oz plastic tumblers) and an additional dispenser for water. Beverages are priced per person.

SWEET TEA - UNSWEET TEA - LEMONADE

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

CANNED SODA…1.5
Mixture of 12 oz cans of Coke, Diet Coke, and Sprite.
These are displayed in a galvanized tub on the non-alcoholic beverage station for your guests.

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.

ICE AND BEVERAGE EQUIPMENT…2
If your venue does not have an ice machine, we can provide ALL the ice needed for the event. We can also provide large white coolers to store the ice and galvanized tubs and scoops for dispensing. Ice and Beverage equipment is included with our bartending packages.

PEARL'S BAKE SHOPPE

Deep Run Roadhouse has partnered with Pearl's Bake Shoppe
to offer our clients the ultimate culinary experience at their wedding.

Pearl's Bake Shoppe is Richmond's favorite dessert shop located at 5811 Patterson Avenue. They specialize in freshly baked cakes, cupcakes and many other homemade pastries and treats. They are also known for the best Vegan and Gluten Free options in Richmond.

Schedule a complimentary tasting with the following QR Code

Or visit us a www.pearlsbakeshoppe.com
to see our menu, contact us, get a quote and/or order online.

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…3

Silver or Gold Heavy-Duty Entrée Plates, Appetizer Plates, Dessert Plates, "Like Real" Forks, Spoons, Knives, Napkins.

USING RENTED PLATES AND FLATWARE

We collaborate closely with many rental companies and can assist you in the ordering process. During the event, our staff will manage preparing guest place settings, bussing, and recovery of all rented plates and utensils. Handling of these items requires an additional staff member per 40 guests.

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 guest tables.

WHITE "LINEN LIKE"

A disposable linen which looks just like the real thing, giving your buffet a classic look.
Included with Delivery & Setup.

BLACK SPANDEX

A stretchy smooth fabric that will give your buffet a sleek modern look.
Only available for full-service events.

USING RENTED LINENS

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

BAR SERVICE

We can provide bartenders, ice, and all equipment needed to serve all your guests efficiently.
Bar service packages are priced per person and customizable according to your needs.
Clients must purchase alcohol and provide ABC license. Bar service is only available for Full-Service (staffed) events.
Multiple active bars, complicated mixed drinks, and other factors may add on additional staffing needs.

PACKAGE OPTIONS

BASIC BAR SERVICE … 2.5

Requires 1 Bartender per 150 guests. Multiple active bars will require additional staff.
Service includes:

- Beer and wine
- Up to 2 signature drinks (pre-batched and/or made-to-order highballs)
- Ice for entire event
- Disposables such as bar cups, napkins, cocktail straws
- Equipment, including tables, coolers, galvanized bins, glass mason jar dispensers, etc.

PREMIUM BAR SERVICE … 5

Requires a minimum 2 Bartenders up to 150 guests, +1 bartender for every 75 guests after.
Service includes:

- Beer and Wine
- Up to 2 signature drinks (pre-batched and/or made-to-order)
- Up to 3 additional liquors & 4 mixers
- Ice for entire event
- Disposables such as bar cups, napkins, cocktail straws
- Equipment, including tables, coolers, galvanized bins, glass mason jar dispensers, etc.

BARTENDING STAFF

Our bartending staff completely set up your bar, ice down drinks, and pre-mix any Signature Drinks prior to service. They serve guests throughout the event, and repackage any leftover alcohol at the end of the night. We DO NOT pass or serve champagne tableside, but we can have poured champagne ready for guests at the bar.

Bartenders are charged at $45 per hour, and arrive and depart with the rest of our staff. The number of bartenders for your event will depend on the complexity of service as outlined above. Bar service prices are per person, and do not include the cost of bartending staff.

SERVICE OPTIONS

Understanding Your Investment

Your total investment includes three components: Food + Service + Equipment & Administrative Fee. Choose the service style that best fits your vision and budget.

DELIVERY & SETUP SERVICE

Perfect for casual celebrations and budget-conscious couples

INVESTMENT STRUCTURE

- Food costs (see menu pricing)
- 10% Equipment & Administrative Fee (covers disposable equipment, insurance, setup labor)
- Travel fee based on venue distance ($35-95 typically)

WHAT'S INCLUDED

Our delivery specialist arrives 60 minutes before your event to transform your venue's serving area into a beautiful buffet. They'll unload everything from their vehicle, arrange tables if provided, set up disposable chafing dishes with sternos for heat, arrange all serving utensils, create an attractive display with your chosen menu items, and set up a separate station with plates, napkins, and forks.

They'll add decorative menu cards and dietary labels to each dish, ensure everything is at proper serving temperature, and give you brief instructions before departing. The entire setup process takes approximately one hour, with everything arranged for easy guest access and flow.

This option works beautifully for couples who have family or friends managing the event, venues with on-site coordinators, or those comfortable with a more casual, self-serve atmosphere. You'll need to designate someone to monitor the buffet, clear tables, and handle end-of-event cleanup.

SERVICE OPTIONS CONT.

FULL-SERVICE WITH STAFFING

Our most popular option for a stress-free celebration

INVESTMENT STRUCTURE

- Food costs (see menu pricing)
- Service staff at $45/hour per staff member
- 20% Equipment & Administrative Fee (covers premium serving equipment, insurance, tables, and all event coordination)
- Travel fee based on venue distance
- Optional: Bartending
    - Bartending Service (Basic - $2.50 or Premium - $5)
    - Bartending Staff $45/hour per staff member
- If venue lacks dumpsters: $500 trash removal

WHAT'S INCLUDED

From the moment our team arrives until your venue is spotless, we oversee every detail of your food and beverage service. Our crew arrives two hours early to set up the complete buffet, appetizer displays, and beverage stations while coordinating with your other vendors.

During your event, our team maintains the buffet, assists guests with dietary questions, keeps everything stocked and clean, busses tables continuously, cuts and plates your wedding cake, and manages all service needs. We pride ourselves on being invisible when everything's running smoothly but immediately available when needed.

After your guests depart, we package leftovers (if refrigeration is available), completely clean all service areas, manage trash removal, and restore the venue to its original condition – typically within 30-45 minutes.

Our teams know every venue in the area well and arrive with detailed notes about each location's unique requirements. You won't need to explain where things are or how things work – we already know.

STAFFING GUIDELINES

Every event is unique, and we carefully evaluate the specific staffing needs for each celebration. We consider your guest count, venue layout, service style, timeline, and any unique requirements when determining the right team size. Our experience with Richmond venues means we understand each location's particular challenges and opportunities.

During our planning conversations, we'll discuss your event in detail and recommend the appropriate staffing level to ensure seamless service without unnecessary costs. Rest assured that every staffing decision is thoughtfully considered to provide the best possible experience for you and your guests while respecting your budget.

FAQs

ALCOHOL & BAR SERVICE

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 $45 and can be obtained on the ABC website or at the ABC headquarters located at 7450 Freight Way, Mechanicsville, VA 23116. We are licensed and insured to open and serve your alcohol.

How much alcohol should I purchase?

We suggest buying a total of 4 drinks per person. Many people will only have one, and your heavy drinkers will have 4 or 5. For 100 people we suggest 2-3 cases of wine and at least 6-8 cases (24 packs) of beer. We can provide recommendations on the amount of liquor you'll need upon request.

- Beer. We suggest up to 4 varieties of beer: a popular domestic, a local craft beer, something lite (e.g., hard seltzer or Michelob Ultra), and one of someone's favorite.
    - 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. Kegs are also very difficult to transport after service is complete.
- Wine. One bottle serves 4-5 drinks. We suggest 2-3 types of wine: one red, one white, and one of someone's favorite.
- Cocktails & Signature Drinks. We recommend up to 2 signature drinks and up to 2 additional liquor options with mixers for drinks that can be made-to-order. We can provide you with a detailed shopping list, complete with bottle sizes and quantities, based on your chosen signature drinks.
- 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 won't finish their champagne, so there is no need to purchase too much.

Do we really need to offer liquor?

Not at all! Liquor is completely optional and many of our events choose not to include it. Beer and wine alone are more than enough for most guests to enjoy themselves. Skipping liquor can significantly reduce your overall bar cost, helps limit the risk of over-consumption, while still providing a great guest experience.

Can I provide more varieties of beer and wine?

Yes, but keep in mind that additional options will slow down service at the bar, and result in a longer wait time for your guests. You also risk running out of some items sooner, or having too much leftover after the event.

Can I choose my own Signature Drinks?

Sure! If you provide a recipe and the ingredients, we're happy to serve *almost* anything you like. Keep in mind, if the drink includes a carbonated mixer, it must be made-to-order. Made-to-order cocktails may require additional bartending staff.

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 need to serve all 150 guests at once, it will typically take 16 minutes. Having two active bars or having to move a bar may increase your cost of staffing, rentals, equipment, and beverage purchases.

FAQs CONT.

FOOD & SERVICE

How much food is provided for each guest?
Our packages provide approximately 1.5 pounds of food per person. Since the average person eats about a pound per meal, this ensures everyone gets plenty, accounting for variety in choices. We take pride in ensuring the last guest through the buffet has the same abundant experience as the first.

Who should I include in the guest count?
Include all guests and children over 5 years old. Consider including vendors who will be present during dinner service (DJ, photographers, wedding planner). Children under 12 can be counted as half a guest. Do not include our catering staff in your count.

How long are appetizers displayed?
We design appetizer quantities to last your entire cocktail hour. Throughout the hour, we consolidate and refresh the display. We'll remove the station when guests lose interest or we can't maintain an attractive presentation. An accurate guest count helps ensure proper appetizer quantities.

Can we keep the leftovers?
Yes! We bring containers to package leftovers for you. However, adequate refrigeration must be available on-site or food must be removed immediately. Health code requires proper temperature maintenance, so we'll use our discretion based on available storage.

Can we provide our own food in addition to yours?
While we don't recommend it except for desserts, we understand family traditions. If someone brings homemade items, we ask that they be displayed separately with proper serving accommodations. Host-provided appetizers must arrive already prepped and plated. Please understand that guest-provided food reflects on our service, even though we cannot control its safety or quality.

Who cuts and serves the cake?
We'll cut and plate your wedding cake on a designated table for guests to serve themselves. We also assist with presenting other desserts like donuts or cupcakes.

FAQs CONT.

LOGISTICS & SETUP

Do you set up the venue?

We manage complete setup and breakdown of all food and beverage service areas. We'll assist with reasonable venue setup requests, but items like guest tables, chairs, centerpieces, and décor should be managed by your wedding coordinator. We're happy to help when specifically asked, though early arrival for additional setup increases staffing costs.

Do you clean up the venue?

For full-service events, yes. We maintain cleanliness throughout your event and complete a thorough cleanup after guests depart. This includes all food service areas, general venue cleaning, trash removal, and returning the space to its original condition. Cleanup typically takes 30-45 minutes after guest departure.

Do you do venue walkthroughs?

We offer walkthroughs for full-service events, though they're often unnecessary if you can provide a detailed layout. We're familiar with most Richmond venues and maintain detailed notes about each location's unique requirements.

PLANNING & PAYMENT

Is gratuity included?

We include a suggested 5% gratuity in your quote to recognize your catering team. For full-service events, this is distributed among all staff. For delivery service, this goes to your driver who handles all aspects of setup independently. This amount is discretionary and can be adjusted when you finalize your event details.

How does DRR help plan the event?

Our management team is available 7 days a week, 9am-5pm for planning support. We respond to emails the same day if received before 5pm. Two to three months before your event, you'll receive a detailed questionnaire covering all food and beverage aspects. After reviewing your responses, we'll send your revised order and BEO (banquet event order). We'll schedule phone meetings at your convenience to discuss details, with a final planning call two weeks before your event to confirm guest count and menu selections.

PREFERRED VENDORS

COORDINATION

MARYLEE MARMER EVENTS
Over the past 20 years, as an award-winning event and wedding planner, Marylee Marmer has planned both large-scale events for corporate clients as well as intimate social affairs.

RIVERWOOD DESIGNS
We understand the importance of a perfect wedding day, so through meticulous planning, attention to detail, and effective communication, we create experiences that bring your wedding day vision to reality.

SHELBY LYNN EVENTS
At Shelby Lynn Events, our values are at the core of everything we do. We believe in authenticity, attention to detail, and providing our couples with a hassle-free luxury experience.

ILLUMINATION STUDIO EVENTS
Our team's infectious enthusiasm (and maybe a touch of glitter!) is fueled by over a decade of experience. We create stress-free, personalized celebrations that reflect your unique love story.

HOMEGROWN HAPPENINGS
Our mission is to create unforgettable weddings that are personal, innovative, and designed to leave a lasting impression on both you and your guests,

THE HIVE WEDDING COLLECTIVE
Our diverse team offers a range of perspectives and experience which leads to unique events, no one Hive Event is alike. Our specialty is modern, multi-cultural, luxury events

RENTAL COMPANIES

RENT-E-QUIP - rentequip.org
Award winning, family owned and operated event rentals serving VA, NC & DC since 2000. Rent-E-Quip brings you the highest quality rentals in Central Virginia.

PARTY PERFECT - partyperfect.com
With over two decades of being in the event rentals business, supplying clients with high-quality tent and party rentals and we are constantly updating inventory to carry the latest trends so that your parties can stand out from the rest.

CLASSIC PARTY RENTALS - classicpartyrentalsva.com
We believe your wedding day should be everything that you imagine it will be. That's why we do more to ensure every detail is delivered. Our Wedding Consultants are experienced in tents, dance floors and pairing the perfect linens with the perfect table settings. Through greater support and selection, we aim to exceed all your expectations.

OTHER VENDORS

COALESCE COFFEE - coalescecoffee.com
At Coalesce Coffee Co., we offer espresso beverages, holistic drinks, and various loose-leaf teas to fuel your day.

LEORA BRIDAL – leorabridal.com
Leora Bridal is a top-rated bridal shop near Richmond, Virginia, proudly serving brides from Richmond, Williamsburg, Virginia Beach, Chesterfield, and beyond. Located at The Barns of Kanak in Prince George, Leora offers wedding dresses, suits and tuxedos for purchase or rental, along with veils and accessories.

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 exactly two weeks prior to your event.

FINAL GUEST COUNTS AND MENU DECISIONS

Final Guest Count and Menu Decisions are due exactly two weeks 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 shots. We do not pass 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_____