

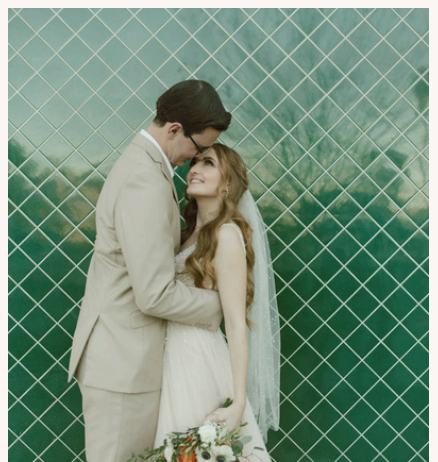
THE VISTONIAN

A modern indoor wedding venue in Vista, CA

EST. 2020



INCLUSIVE PACKAGE



P A C K A G E I N C L U D E S

6 hour Ceremony & Reception Space

Tables & Chairs

Open Bar & Bartenders

Catering

Service Staff

1-hr Wedding Rehearsal

Furniture Setup & Clean Up

*200 person max capacity

THE VISTONIAN

vistonianvenue.com

BEVERAGES

7+ Booze Brothers Brewing Co draft beers*

10 Wine Selections* (red, white, rose & sparkling)

1 Agave Margarita

Water, Iced Tea & Lemonade Station

Non-alcoholic canned beverages

Coffee Station & Sparkling Wine Toast available

See Enhancements for details

*subject to change based on availability





P R I C I N G

We have partnered with our top vendors to bring you five packages that will enable you and yours to find what fits your vision best.

Monday - Thursday

\$4,000

Friday & Sunday

\$6,000

Saturday

\$7,000

Pizza & Salad + \$60pp

Burgers & Fries + \$60pp

Taco Buffet + \$80pp

BBQ Buffet + \$90pp

Elevated Gastropub + \$100pp

All listed prices are subject to an 18% service fee & California State sales tax.

Price also includes Open Bar in the per person amount.

PIZZA & SALADS

(\$60 per person)

We have partnered with Criscito Pizza to bring you unlimited pizza and salad for a 2 hour dinner service. All pizzas are cooked fresh on site in an imported Italian wood burning oven. Only high quality, organic dough, & carefully sourced ingredients are used.

SALAD OPTIONS

Spinach & Feta

dried cranberry, walnuts, olive oil, and balsamic glaze

Classic Caesar (+\$1/guest)

house-made dressing, croutons, parmigiano, and black pepper



PIZZA

(All 10 options served)

Margherita

fresh mozzarella, tomato sauce, extra virgin olive oil, parm, fresh basil

Calabrian

sausage, fresh mozzarella, Calabrian peppers, fresh garlic, parm, tomato sauce, extra virgin olive oil, fresh basil

Mushroom

roasted mushroom, truffle oil, fresh garlic, parm, fresh mozzarella, olive oil

Honey Basil Garlic (fan favorite)

honey, fresh garlic, mozzarella, parm, fresh basil

Pepperoni

pepperoni, mozzarella, tomato sauce, parm

Carbonara (fan favorite)

roasted egg, bacon, parm, mozzarella, black pepper, fresh basil

NYC Cheese

grande mozzarella, parm, tomato sauce

El Spicy

jalapeños, Calabrian peppers, mozzarella, parm, tomato sauce

Veggie

mushroom, calabrian peppers, fresh garlic, tomato sauce, fresh basil,
olive oil, fresh mozzarella

Brooklyn

sausage, banana peppers, mozzarella, tomato sauce, parm

PIZZA ADD-ONS

(not included in the package)

Appetizers

Appetizers are served for 1-hr prior to Dinner Service.

HOUSE MADE MEATBALLS

house made beef meatballs, cooked on site in our wood fired oven. Served with slow cooked marinara sauce and parmigiano. Served in a chaffing dish.

\$7/guest for any parties over 75

\$8/guest for any parties under 75

*\$400 minimum order

PROSCIUTTO AND MELON

Cantaloupe, prosciutto, fresh mint, balsamic glaze. Served on bamboo skewers on white platters.

\$4/guest

*\$300 minimum order

CAPRESE SALAD

Sliced tomatoes, sliced mozzarella, sea salt, fresh basil. Served on white platters with a generous amount of olive oil and a drizzle of balsamic glaze.

\$4/guest

*\$300 minimum order



CHARCUTERIE

(our most popular)

An assortment of cheese, meat, olives, grapes, dried fruit, nuts, veggies, and crackers

\$7/guest

*\$350 minimum order



Desserts

CANNOLI

Cannoli, filled on site, with house made cannoli cream. Finished with chocolate chips and powdered sugar

\$3.5/cannoli

*\$300 minimum order

BURGERS & FRIES

(\$60 per person)

We have partnered with Party Burgers to bring you the ultimate burger experience for your big day! All burgers are prepared and cooked fresh on site.

Step aside InNOut, we offer fresh cooked french fries as well!

MAINS

Party Hamburger or Cheeseburger

1/4 lb Certified Angus burger with our without American cheese on a brioche bun (choice of toppings below)

Party Smashburger.

Our Classic “Smashburger” Two patties w/cheese and grilled onions. (no toppings)

Veggie Burger

Roasted Poblano Black Bean Burger grilled to perfection on a brioche bun (choice of toppings below) (+4/per burger, must order ahead of time)

French Fries.

Fried to a golden brown and salted with love. (Seasoned fries option available.)

TOPPINGS

Cheese, onion (raw + grilled), lettuce, tomato, pickles, house-made party sauce

BURGER ADD-ONS

(not included in the package)

SIDES or APPS

Onion Rings + \$4/guest

Wings + \$5/guest

(Buffalo, Crispy BBQ, Crispy Cajun Dry Rub)

Garden Salad + \$3/guest

EXTRA EXTRAS

(ask, and we will let you know, but these will be worth the price)

Bacon Jam Topping

Tri-Tip Burger

Western Style Burger



TACOS BUFFET

(\$80 per person)

Mexico City Cuisine has been a true partner of ours for many years. Tacos are a classic that everyone seems to love! Here they offer not just any ol' taco bar, but so much more!

APPETIZER OPTIONS (Choice of 3)

Fruit Platter (fruit in season)

Fresh Vegetables (with blue cheese or ranch dressing)

Cheese & Crackers (Cheddar & Monterrey Jack cheese)

Mozzarella Cheese Quesadillas (flour or corn tortillas)

Chips with Salsa and Guacamole

Rolled Tacos filled with boneless chicken breast

Flautas filled with boneless chicken breast

Baja Style Shrimp Ceviche marinated in lemon juice

Rosarita Style Fish Ceviche made with fresh Mahi Mahi

Mariachi chicken wings (spicy or non-spicy)



DINNER

Enchiladas Suiza

Made with green salsa tomatillo, boneless and mozzarella cheese

(chicken available upon request)

Taco Bar

Chicken, Angus beef, & Al Pastor

(Grilled veggies can be added for vegetarian guests upon request)

Traditional Fajitas

Chicken & Angus Beef

SIDES

Refried Pinto Beans

White Garlic Rice

(Traditional Spanish Rice Available upon request)

Mexico City authentic style chips made fresh daily

BEVERAGES (Your choice of 2)

Horchata, Jamaica, Pineapple, Watermelon, Strawberry



TACO ADD-ONS

(not included in the package)

Additional Appetizers

CHARCUTERIE STATION

\$10/guest



ADDITIONAL CHOICE OF APPETIZERS:

(Off Existing List)

\$2/guest



Dessert

CHURRO STATION

\$6/guest

MINI DESSERT BAR

Chefs Choice of Assorted Mini
Desserts, Brownies, Lemon Bars
and/or Cookies

\$8/guest



BBQ BUFFET

(\$90 per person)

CowgirlQ's menu is beyond typical BBQ – it's original, twisted, and influenced by Grand Champions from around the world. We go heavy on vegetables, are particular about our meats, and are obsessive about our side dishes. BBQ knows no boundaries and neither does CowgirlQ Catering. Order with confidence, knowing that with Cowgirl Q, any party will flow well and everyone in attendance will be well cared for.

STARTERS

CHIPS AND DIP

Homemade BBQ Potato Chips, and Caramelized

Onion Dip *V

ENTREES

BLACK ANGUS BEEF BRISKET

Salt & Pepper Rub,

13-hour Smoke, *G

PULLED PORK

Bone-in Duroc Pork Shoulder,

CowgirlQ Pork Rub,

12-hour Smoke

ORGANIC FREE-RANGE TURKEY

Salt & Pepper Rub,

Smoked in Sage Brown Butter

Turkeystock

SIDES

PARKER HOUSE ROLLS

AND BUTTER COUNTRY SLAW

Cider-mayo, Green & Red Cabbage,

Shredded Carrot, Celery seed *V

RANCH BAKED BEANS

Pinto Beans, House Spices,

Brisket, Pepper *GF

RED POTATO SALAD

Hard Boiled Eggs, Whole Grain

Mustard, Celery, Pickled

Onion, Dill *V, *GF

BBQ ADD-ONS

GARDEN VEGETABLES

\$2.00pp

Grilled Artichoke Hummus and Green
Goddess Dressing *V,*GF

FRUIT KABOB

\$2.00pp

Seasonal Fresh Fruit *V, *VG, *GF

MAC & CHEESE

\$3.75pp

Three cheese blend, BBQ spices, Panko
breadcrumbs *V

MARKET SALAD

\$6.00pp

Mixed greens, fennel, cucumber, carrot,
grape tomato, and honey vinaigrette

ST. LOUIS STYLE SPARE RIBS \$8.25pp

(two ribs) Straight Cut and Meaty,
CowgirlQ Pork rub,
Signature Sauce glaze *GF

FIRE ROASTED VEGETABLES \$8.50pp

Chef's medley of vegetables
with balsamic glaze

ACHIOTE SEASONED

CAULIFLOWER STEAK, ELOTE TOPPING \$9.95pp

Thick cut Cauliflower Steak seasoned
with Achiote Paste,
grilled and topped with a mixture of
corn, cotija cheese,
chili powder and lime *V



ELEVATED GASTROPUB

(\$100 per person)

We have partnered with Culinary Kitchen Catering to bring you this tailored menu pairing perfectly with our craft beer. Using a combination of fresh organic, handcrafted local and seasonal farm-to-table cuisine, this menu is sure to be a crowd pleaser.

Appetizers

(Choice of 2)

FRIED POTSTICKER WITH ASIAN SAUCE

deep fried potstickers with scallions and
asian dipping sauce

GARLIC HUMMUS AND CUCUMBER BITES

house-made hummus on cucumber slice with
toasted sesame seeds

SHRIMP COCKTAIL WITH HORSE SAUCE

jumbo shrimp with horseradish cocktail
sauce and cilantro

AHI TUNA POKE WITH LETTUCE CUP

cubed ahi tuna poke on bibb lettuce cup with
sushi rice, sesame seeds, diced scallions and
ponzu sauce

COCONUT SHRIMP WITH SWEET CHILI SAUCE

large coconut shrimp with sweet chili sauce
and shishito pepper

SMOKED SALMON WITH MINIATURE BAGEL

smoked salmon on miniature bagel with dill
cream cheese, alfalfa sprouts and diced red
fresno pepper

KOREAN MEATBALLS WITH GOCHUJANG

korean all beef meatballs with gochujang bbq
glaze and green onion

AVOCADO TOAST WITH FETA AND POMEGRANATE

chunky avocado on petit toast with crumbled
feta and pomegranate seeds

MAC AND CHEESE WITH THICK BACON ON TOAST

baked white mac and cheese with thick bacon
on asiago petit toast

RICOTTA FIG PROSCIUTTO TOAST

creamy ricotta cheese with artisan fig
compote and thin sliced prosciutto on petit
toast

THE MASON JAR!

mixed charcuterie and import cheese with
seasonal fruit and mixed nuts in a
miniature mason jar

Chef Culinary Stations

(Choice of 1)

BREAKFAST FOR DINNER

scrambled eggs, thick cut bacon, homestyle
biscuits with sausage and gravy
and seasonal fruit bowl
with whip cream
BREAKFAST SALAD –
mixed greens with grape tomato, candied
pecans and
champagne vinaigrette

BRIOCHE SLIDERS AND MASHED POTATO BAR

CHOICE OF TWO SLIDERS - pulled pork /
smashburger / grilled chicken breast /
vegetable gouda with avocado all on brioche
bun

IDAHO MASHED POTATO BAR - includes
thick cut bacon, shredded cheddar cheese,
shredded habanero cheese, sour cream,
chopped jalapenos, diced green onions
GARDEN SALAD – mixed greens with
cucumber, grape tomato, homestyle croutons
and blush wine vinaigrette

PASTA STATION AND SALAD BAR

FULL PASTA STATION – fettuccine pasta,
rotelle pasta, marinara sauce, alfredo sauce,
pesto sauce, grilled chicken, beef meatballs,
grilled zucchini, sauteed mushrooms, grated
parmesan cheese

SALAD BAR – mixed greens, chopped bacon
bits, cherry tomato, crumbled
english cheddar, bleu cheese, roasted pepita
seeds, homestyle croutons with bleu cheese,
homestyle ranch, apple cider vinaigrette
dressings

MAC DADDY AND SALAD BAR

INCLUDES FOUR DIFFERENT BAKED
MAC AND CHEESE

PLAIN JANE with white cheddar cheese

PORKY PIG with thick cut bacon,
gruyere cheese, caramelized onion SNOOP
DOG with beef hot dog, yellow cheddar
cheese, grain mustard

THE GODFATHER with pepperoni,
mozzarella cheese, vodka marinara sauce
SALAD BAR – mixed greens, chopped bacon
bits, cherry tomato, crumbled
english cheddar, bleu cheese, roasted pepita
seeds, homestyle croutons with bleu cheese,
homestyle ranch, apple cider vinaigrette
dressings



Custom Add-ons
Available by
Request



ENHANCEMENTS

BRIDAL SUITE EARLY ACCESS

+ \$100 per hour

(access prior to 12pm)

DAY-OF COORDINATOR ADD-ON

This package includes:

One in-person meeting, Phone & email communication, Timeline creation
and distribution to vendors week-of, 1 hour wedding rehearsal,

All day-of set up through clean up

+ \$1,600

DJ ADD-ON

6 hours of DJ / MC performance time , Sound system, Wireless Microphones for
ceremony & reception, Dance Lighting, DJ Controller

+ \$1,600

TABLE-TOP RENTALS ADD-ON

Charger Plate, Dinner Plate, Flatware, and Cloth Napkins.

Items are customizable and ordered A La Carte.

+\$2.50 per item

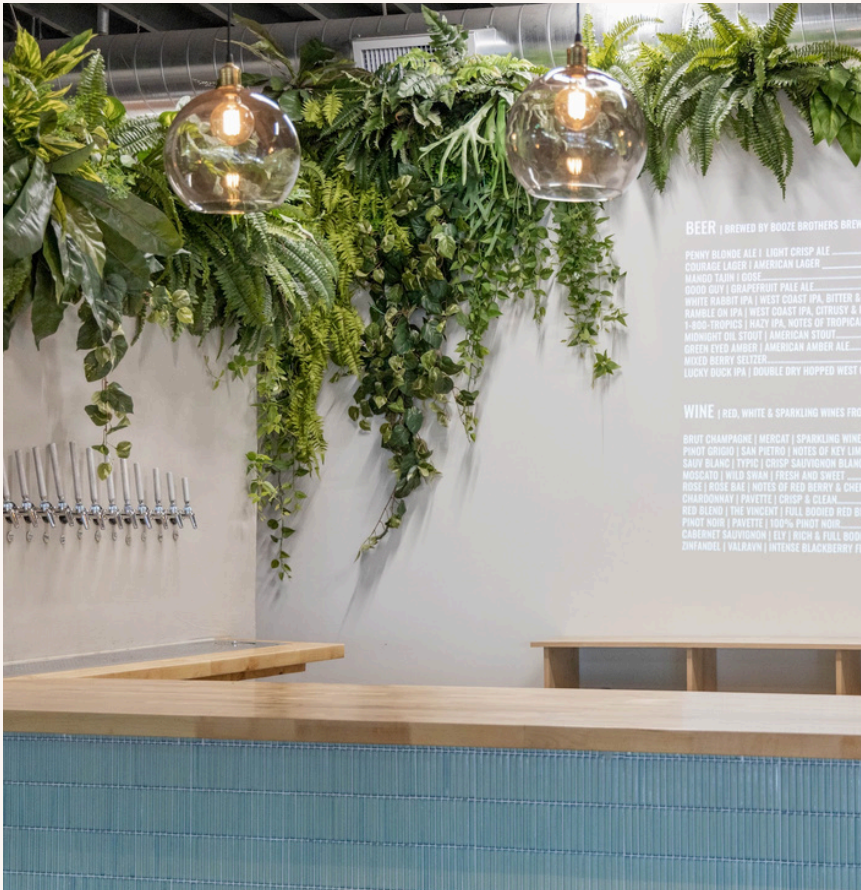
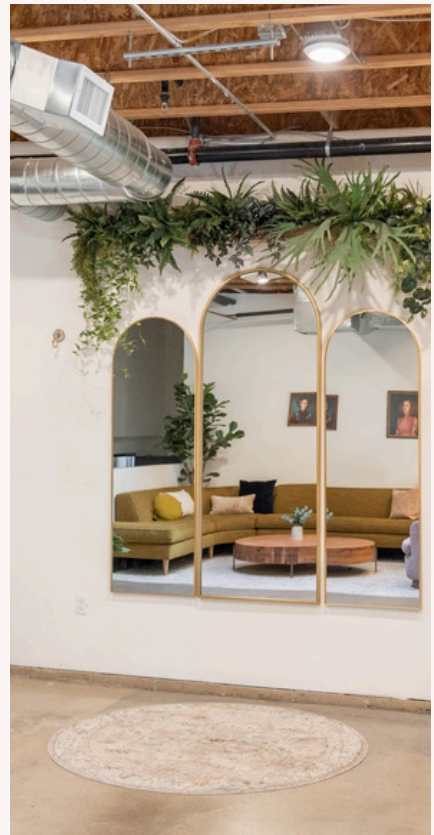
COFFEE & TEA STATION

+ \$3 per person, plus tax & gratuity

An assortment of teas & fresh brewed coffee w/ cream & sugar

SPARKLING WINE TOAST

+ \$7 per person, plus tax & gratuity



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vistonianvenue.com

info@vistonianvenue.com

[@thevistonian](https://www.instagram.com/thevistonian)

306 S. Santa Fe Ave Vista, CA 92084