



THE VAULT
AT THE NATIONAL

WEDDINGS

THE VAULT AT THE NATIONAL ANTICIPATING YOUR EVERY NEED SO YOU CAN ENJOY EACH MOMENT TO THE FULLEST

The Vault at The National Wedding Packages include:

Sparkling Toast for all guests

Complimentary wedding cake cutting

Menu tasting for the couple plus two guests

*Dietary restrictions can be accommodated
and discussed at time of consultation.

RECEPTION STYLE PACKAGES

PEARL PACKAGE

\$55 PER PERSON

Canapés (Select Two)—Butler Passed

COLD

Smoked deviled eggs with chive, pickled red onions

Crab salad on cucumber coins

Tomato bruschetta on toasted baguette

Waldorf chicken salad in an endive boat

HOT

Pimento cheese wontons

Mini beef wellington

Crispy okra with cajun aioli

Hush puppies with bacon jam

Reception Tables (Select Two)

SOUTHERN JARS

Pimento cheese, white bean hummus, deviled ham,
pork shoulder rilette, buttermilk biscuits, toasted pita,
toasted baguette

FRESH VEGETABLE DISPLAY

Zucchini, yellow squash, bell peppers, cucumber, radish,
cherry tomatoes, baby carrots,
buttermilk ranch and white bean hummus

ARTISAN CHEESE DISPLAY

Local and imported cheeses, artisanal crackers, sliced baguette,
local jams, preserves, mustards, fresh berries, grapes,
cornichons and olives

CHEF'S SEASONAL DESSERTS

Seasonal fruit, pies, petit fours, freshly baked cookies,
& seasonal specialties

Stations (Select One)

PASTA

Choice of two pastas: gnocchi, penne, ravioli,
spinach and three cheese ravioli, fusilli

Choice of two sauce: Arugula pesto sauce, light pomodoro, lemon
artichoke scampi, traditional bolognese, vodka cream sauce

Served with parmesan reggiano, garlic bread and virgin olive oil

GLAZED HAM

Caramelized pineapples, brown sugar bourbon glaze

Warm rolls and biscuits with honey whipped butter

SMOKED PORK LOIN

Memphis style bbq sauce, crispy fried onions,
buttermilk biscuits with honey whipped butter

Choose One Starch and One Vegetable

STARCH

Roasted red bliss potatoes

Garlic whipped potatoes

Cast iron scalloped potatoes

Creamy grits

Rice pilaf

VEGETABLE

Grilled asparagus

Roasted brussels sprout

Maple glazed carrots

Sautéed zucchini and summer squash

Roasted broccoli and cauliflower

Green bean almondine

EMERALD PACKAGE

\$75 PER PERSON

Canapés (Select Five)—Butler Passed

COLD

Smoked deviled egg with chive, pickled red onions

Crab salad on cucumber coins

Tomato bruschetta on toasted baguette

Waldorf chicken salad in an endive boat

Shrimp cocktail shooter

Smoked salmon with caper, diced hard boiled eggs,
herb cream cheese on bagel chip

Seared chilled beef tenderloin with horseradish mousse,
caramelized onions on grilled sourdough bread.

Seared sesame tuna on wonton chip

HOT

Pimento cheese wontons

Mini beef wellington

Crispy okra with cajun aioli

Hush puppies with bacon jam

Fried chicken & waffle cones, shaved cabbage slaw

Mini cubano sandwiches

Beef skewers with chimichurri sauce

Mini crab cakes with caper aioli

Crawfish cakes with remoulade

Short rib slider, fried onions

Pork belly with cilantro pesto, candied pecan, feta

Fried green tomatoes

Reception Tables (Select One)

FARMER'S MARKET TABLE

Local cured and smoked meats, house pickled vegetables, local
mustards, local and imported cheeses, local honey and sauces

SOUTHERN JARS

Pimento cheese, white bean hummus, deviled ham, pork shoulder
rilette, buttermilk biscuits, toasted pita, toasted baguette

ARTISAN CHEESE DISPLAY

Local and imported cheeses, artisanal crackers, sliced baguette

Local jams, preserves, mustards, fresh berries, grapes,
cornichons and olives

Fresh berries and grapes, cornichons and olives

SHRIMP DISPLAY

Chilled jumbo shrimp, cocktail sauce, old bay tartar sauce,
Remoulade, fresh lemons

CHEF'S SEASONAL DESSERTS

Seasonal fruit, pies, petit fours, freshly baked cookies,
and seasonal specialties

Stations (Select Two)

NEW ORLEANS STYLE SHRIMP AND GRITS

Delta grind cheese grits

PEI MUSSELS

Local beer and butter sauce,
fresh herbs, grilled sour dough

SMOKED PORK LOIN

BBQ sauce, crispy fried onions, buttermilk biscuits

ROASTED TURKEY BREAST

Honey aioli, cranberry jam, yeast rolls

GLAZED HAM

Caramelized pineapples, brown sugar bourbon glaze

Warm rolls

PASTA

Choice of two pastas: gnocchi, penne, ravioli,
spinach & three cheese ravioli, fusilli

Choice of two sauces: arugula pesto sauce,
light pomodoro, lemon artichoke scampi,
traditional bolognese, vodka cream sauce

Served with parmesan reggiano,
garlic bread and virgin olive oil

Carving Stations (Select One)

PRIME RIB

Whole grain mustard and roasted garlic crusted prime rib,
horseradish cream, au jus

SEARED TENDERLOIN OF BEEF

Rosemary infused demi, caramelized onions, horseradish
mousse, whole grain mustard

SMOKED BEEF BRISKET

Memphis and Carolina style bbq sauce, mustard

Warm rolls, biscuits with honey whipped butter

Choose One Starch and One Vegetable

STARCH

Roasted red bliss potatoes

Garlic whipped potatoes

Cast iron scalloped potatoes

Creamy grits

Rice pilaf

VEGETABLE

Grilled asparagus

Roasted brussels sprout

Maple glazed carrots

Sautéed zucchini and summer squash

Roasted broccoli and cauliflower

Green bean almondine

PLATED DINNER PACKAGES

SAPPHIRE PACKAGE

\$55 PER PERSON

Canapés (Select Three)—Butler Passed

COLD

Smoked deviled egg with chive, pickled red onions
Crab salad on cucumber coins
Tomato bruschetta on toasted baguette
Waldorf chicken salad in an endive boat

HOT

Pimento cheese wontons
Mini beef wellington
Crispy okra with cajun sauce
Hush puppies with bacon jami

Salad (Select One)

CAESAR SALAD

Romaine wedge lettuce, focaccia garlic croutons, roasted tomato, grana padano cheese served with a creamy Caesar dressing

THE LOCAL

Local mixed greens, grape tomatoes, cucumber, radish, spun carrots, buttermilk ranch dressing

Plated Entrée (Select Two)

ESPRESSO CRUSTED FILET MIGNON

Roasted garlic mashed potato, roasted baby bell, orange cauliflower, rosemary demi

BRAISED BEEF SHORT RIBS

Au gratin potatoes, honey glazed baby carrots, red wine braising jus

PORK CHOP

Smashed potatoes, apple butter, green beans, white balsamic butter sauce

MOJO MARINATED PORK TENDERLOIN

Topped with chimichurri sauce, yukon gold potato hash with chorizo and Roasted brussels sprout

GINGER MISO MARINATED CHICKEN BREAST

Sticky bamboo rice, baby bok choy, baby carrot, roasted shallot, orange ginger glaze

GRILLED CITRUS & HERB MARINATED CHICKEN BREAST

Roasted red bliss potatoes, green bean almondine, roasted shallot finished with a blackberry infused demi

PAN SEARED TROUT

Roasted red potatoes, french green beans, herbs, romesco sauce

GRILLED PETITE FILET & SEARED SHRIMP

Parmesan grit cake, grilled asparagus, baby carrot, pan gravy

SEARED HALIBUT

Sautéed leeks, red onion, grilled corn and roasted fennel succotash, butter sauce

PAN SEARED SALMON

Saffron rice, sautéed zucchini and summer squash, meyer lemon emulsion

VEGETARIAN PASTA

Fusili pasta, arugula pesto, summer squash, asparagus, roasted tomatoes

DIAMOND PACKAGE

\$75 PER PERSON

Canapés (Select Five)—Butler Passed

45 minutes

COLD

Smoked deviled egg with chive, pickled red onions
Crab salad on cucumber coins
Tomato bruschetta on toasted baguette
Waldorf chicken salad in an endive boat

Shrimp cocktail shooter, horseradish cocktail sauce

Smoked salmon with caper, diced hard boiled eggs, herb cream cheese on bagel chip

Seared chilled beef tenderloin with horseradish mousse, caramelized onions on grilled sourdough bread

Seared sesame tuna on wonton chip

HOT

Pimento cheese wontons

Mini beef wellington

Crispy okra with cajun aioli

Conch fritters with roasted jalapeno and roasted red pepper aioli

Fried chicken & waffle cones, shaved cabbage slaw

Mini cubano sandwiches

Beef skewers with chimichurri sauce

Mini crab cakes with caper aioli

Crawfish cakes with remoulade

Short rib slider, fried onions

Pork belly, cilantro pesto, candied pecan, feta

Salad (Select One)

CAESAR SALAD

Romaine wedge lettuce, focaccia garlic croutons, roasted tomato, grana Padano cheese served with a creamy Caesar dressing

THE LOCAL

Local mixed greens, grape tomatoes, cucumber, radish, spun carrots, buttermilk dressing

WEDGE

Wedge salad, pickled red onions, cherry tomatoes, house bacon, blue cheese dressing

ARUGULA

Crispy baby arugula, pickled watermelon, toasted pine nuts and feta cheese with tarragon vinaigrette

Plated Entrée (Select Three)

ESPRESSO CRUSTED FILET MIGNON

Roasted garlic mashed potato, roasted baby bell, orange cauliflower, rosemary demi

BRAISED BEEF SHORT RIBS

Au gratin potatoes, honey glazed baby carrots, red wine braising jus

PORK CHOP

Smashed potatoes, apple butter, green beans, white balsamic butter sauce

MOJO MARINATED PORK TENDERLOIN

Topped with chimichurri sauce, yukon gold potato hash with chorizo and Roasted brussels sprout

GINGER MISO MARINATED CHICKEN BREAST

Sticky bamboo rice, baby bok choy, baby carrot, roasted shallot, orange ginger glaze

GRILLED CITRUS & HERB MARINATED CHICKEN BREAST

Roasted red bliss potatoes, green bean almondine, roasted shallot finished with a blackberry infused demi

PAN SEARED TROUT

Roasted red potatoes, french green beans, herbs, romesco sauce

GRILLED PETITE FILET & SEARED SHRIMP

Parmesan grit cake, grilled asparagus, baby carrot, pan gravy

SEARED HALIBUT

Sautéed leeks, red onion, grilled corn and roasted fennel succotash, butter sauce

PAN SEARED SALMON

Saffron rice, sautéed zucchini and summer squash, meyer lemon emulsion

VEGETARIAN PASTA

Fusili pasta, arugula pesto, summer squash, asparagus, roasted tomatoes

SNACKS

LATE NIGHT SNACKS

\$15 PER PERSON

BURGER SLIDERS & FRENCH FRIES

Upgrade with loaded tater tots for \$2

CHICKEN & WAFFLE BITES

Served with maple syrup

SWEET AND SALTY

Assortment of freshly baked cookies
Soft pretzels with sea salt and mustard

S'MORES STATION

Hershey's chocolate bars, graham crackers, marshmallows,
bananas, cherries, chocolate sauce, caramel, sprinkles

BRUNCH

FAREWELL BRUNCH

\$35 PER PERSON

Beverages

Freshly brewed, coffee, decaffeinated coffee & teas

Display

Seasonal cut fresh fruits
Crunchy natural granola with vanilla scented yogurt parfaits
Fresh baked morning pastries, muffins, sweet butter, and preserves

Buffet

Fresh farm scrambled eggs with snipped chives
Apple wood smoked sausage and crispy bacon
Assorted baby greens served with cranberries, crispy smoked
bacon, shaved celery, carrots, tomatoes, cucumbers, red onion
and sprouts. Dressings include herb vinaigrette,
buttermilk ranch, & honey dijon
Maple and thyme glazed rotisserie chicken basted and roasted
to perfection, natural chicken jus and house made biscuits
Roasted griddle of balsamic glazed seasonal vegetables
with roasted red bliss potatoes
Selection of miniature pastries and confections

Brunch Enhancement \$10

(\$100 Chefs Fee)

Station (Choose 1)

CHEF ATTENDED OMELET STATION

Omelets made to order, whole eggs, egg whites, egg substitute,
onions, bell pepper, baby spinach, mushrooms, diced tomatoes,
green onions, diced bacon, diced country ham,
smoked salmon, selection of cheeses

CREPE STATION

Crepes, fresh strawberries, fresh blueberries, bananas,
chocolate sauce, chocolate chips, whipped ricotta cheese,
whipped cream, powdered sugar

PASTA STATION

Choice of two pastas: gnocchi, penne, fusilli
Choice of two sauces: arugula pesto, light pomodoro,
traditional bolognese, vodka cream sauce
Served with parmesan reggiano

Buffet Enhancements

BREAKFAST SANDWICH \$5

Crispy english muffin with thick cut pepper bacon topped with
farm fresh scrambled egg and American cheddar cheese

SLICED SMOKED NOVA SCOTIA SALMON \$8

Bagels, cream cheese, bermuda onions, capers,
egg and all the fixins

SHRIMP AND GRITS \$8

Sautéed shrimp, diced bell peppers, onions, cherry tomatoes,
crispy pancetta, creamy grits

Mimosa and Bloody Mary Bar

\$12 first hour, \$8 each additional hour
(\$50 Bartender fee per 50 guests)

MIMOSAS, KIR ROYALE

Selection of juices and fresh fruit

BLOODY MARY BAR

Wheatly vodka, Charleston bloody mary mix
Includes various pickled and fresh accompaniments



BEVERAGE PACKAGES

HOST BAR

All selections below include soft drinks and bottled water. Selections do not include taxes and service charge. Customized beer, wine and spirit menus can be selected for an additional fee based on the cost of selected products. Please ask your catering professional for details if you wish to offer any special brands during your event. Selections may change at any time due to allocations into the State of Georgia. In this event, selections will be made with comparable products.

BEER & WINE ONLY

Domestic Beers: Yuengling, Bud Light, Miller Lite
House Wine Selections: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio
\$14 per person first hour/ \$8 each additional hour

BEER, WINE & SPIRITS

Select Brands

Domestic Beers: Yuengling, Bud Light, Miller Lite
House Wine Selections: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio
House Spirit Selections: Wheatly Vodka, Bacardi Rum, Beefeater Gin, Jose Cuervo Tequila, Jim Beam Bourbon, Famous Grouse Scotch
First Hour \$18 per person /\$10 each additional hour

Premium Brands

Domestic Beers: Yuengling, Bud Light, Miller Lite, Michelob Ultra
Imported Beers: Stella Artois, Heineken, Corona
Upgraded Wine Selections: Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc
Upgraded Spirit Selections: Titos Vodka, Bacardi Gran Reserva, Crown Royal, Dewars Scotch, Makers Mark Bourbon, Bombay Sapphire Gin, Patron Silver Tequila
First Hour \$22 per person /\$12 each additional hour

CASH BAR

All listed prices exclude applicable taxes and service charge of 22%.

Bartender fee is \$100 per 50 guests
(additional bartenders are available upon request)

Customized beer, wine and spirit menus can be selected for an additional/custom fee based on the cost of selected products. Please ask your catering professional for details if you wish to offer any special brands during your event..

Selections may change at any time due to allocations into the State of Georgia.

In this event, selections will be made with comparable products.

HOSTED CASH BARS (charged per drink)

Soft drinks | \$4
Domestic beer | \$7
Imported beer | \$8
House wine | \$10
Call brand liquors | \$10
Premium brand liquors | \$13

CATERING GUIDELINES

FOOD AND BEVERAGE SERVICE

The Vault is responsible for the quality of the food and beverage served to our guests. The sale and service of alcoholic beverages are regulated by the State of Georgia. To ensure compliance with Hall County Board of Health Regulations, food will be consumed at the premises at the contracted times. The menus are designed with consciousness for our food quality, staff, and specifically our guests. We are happy to serve groups under the requested minimums for an additional fee.

In compliance with Georgia Liquor Laws, The Vault is the only authorized Licensee to sell and serve liquor, beer, and wine on the hotel premises. Alcohol from outside the location is not permitted to be brought into or consumed in any area. Alcohol may not be self-served at the venue. At all times an appropriately trained bartender or server must be in control of the service of alcohol.

The Vault reserves the right to refuse service to any person who appears to be intoxicated. We reserve the right to inspect the identification of any person attending events at the venue. If identification is not available upon request, no alcohol will be served to that guest. No one under twenty-one years of age will be served alcoholic beverages.

All bars will incur a bartender fee of one bartender per every 50 guests at \$100.00 for four hours and \$50 for each additional hour. Cash bars must reach a minimum of \$750.00 in sales. If the minimum is not met, the difference will be charged to the final master account. The customer will be responsible for the difference between actual sales per bar. Cash sales do not go towards food and beverage minimums.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a 22% service fee and current applicable taxes of 7.00%. Should your culinary or carving station require a culinary attendant, a fee of \$100 for up to 75 guests will apply. Passed hors d'oeuvres will be passed with one server per 40 guests. If you require more servers to pass, a fee of \$25.00 per server per hour will be applied. Coat check fee \$20 per hour. The Vault will supply product and bartending labor for all events featuring alcoholic beverages.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 14 business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will become the guarantee. The number is not subject to reduction. However, The Vault will be prepared to serve 3% above the guaranteed number specified.

BILLING

A form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, prepayment, direct billing (subject to approval) or a completed credit card authorization form.

DISPLAY, DECORATIONS AND PERSONAL PROPERTY

Any property of the patron or patron's guests brought onto the hotel premises and left at the conclusion of the event shall be the sole risk of the patron. The Vault is not liable for any loss or damage to any such property for any reason. Nothing may be fixed to walls with tape, glue, or nails. Decorations such as confetti, glitter, etc. is strictly prohibited. The Vault reserves the right to charge for damages or clean-up that may occur during events, pertaining to these restrictions.

BANQUET MENUS

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your catering sales manager at least three weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist your selection process. Only food prepared by The Vault may be consumed in banquet facilities. All menu pricing is subject to change without notice.

OUTSIDE FOOD AND BEVERAGE

Due to liability, no outside food or beverage will be allowed on premises by the customer guests or exhibitor. The Vault is the only licensed authority to sell and serve on premises. Exceptions will be made for wedding cakes.