THE VAULT
Events & Catering

SEATED DINNERS

Experience creative cuisine. With conviviality and style. And impeccable service.
Either at The Vault (our historic event space), at your home, or place of business.

WHAT TO EXPECT:

YOUR EVENT NEEDS STYLE.

Seated dinners are more elegant, more convivial, and more stylish. And that's not even counting on our professionalism.

So expect all that, but also count on impeccable, beautifully presented food, elegant yet friendly service, and great attention to details.

Because your event is a reflection on you.

PRICING STRUCTURE

3 ENTERTAINING FORMULAS TO CHOOSE FROM

COMFORT

GET IT DONE BEAUTIFULLY.

We created this menu to help you. If you are on a budget, need to entertain without breaking the bank, or if you have funds to raise, then this is the event for you. Beautiful bite-size hors d'oeuvres, followed by a multi-course dinner, and served by staff who cares shouldn't be pricey. It should be fun and comfortable.

$60 per person

CLASSIC

CELEBRATING MILESTONES.

Our most popular option. Classic menus are planned with celebration in mind, a flair for European style, and top quality ingredients.

Social or corporate events, either small or large, are our specialty and it definitely shows in the quality of this Classic menu. Enjoy!

$65 per person

OUTRAGE

THE ULTIMATE EXPERIENCE.

When the occasion lends itself to it, it's time to step it up and celebrate with style and grace. This menu is nothing short of an Outrage, and you will be hard pressed to find something that elaborate, elegant, and dazzling in Tampa Bay. Your guests will thank you (and us!) for making your event such a memorable experience.

$70 per person

COMFORT MENU

$60 PER PERSON

PASSED HOR D'OEUVRES (CHOOSE THREE)

ROASTED PRUNES & BACON *[GF]*

RICOTTA AND TAPENADE TOAST *[V]*

FRENCH RILLETTE ON CROSTINI

HOUSE MADE SALMON GRAVLAX BITE *[GF]*

TOMATO BASIL BABY TARTLET *[V]*

SHRIMP BISQUE SHOOTER

MINI CRABCAKE, SRIRACHA-CHIVE AIOLI

PROVENCAL OLIVE AND PESTO FLATBREAD *[V]*

TURKISH APRICOT, MASCARPONE, AND PISTACHIO *[V]*

COUNTRY PATE', DIJON MUSTARD CRÈME, PARMESAN SHAVING

SPOONFUL OF MANGO, AVOCADO, AND SCALLOP SALSA *[GF]*

CUBAN PARISIAN FINGER SANDWICHES

WATERMELON, FETA, BALSAMIC *[V] + [GF]*

BLUE & FIG CROSTINI *[V]*

FIRST COURSE (CHOOSE ONE)

ASSORTED ANGELED EGGS *[V] + [GF]*

OUR HEIRLOOM CAESAR SALAD

MAIN COURSE (CHOOSE ONE)

HARISSA-MARINATED CHICKEN BREAST *[GF]*
Cilantro, lemon drizzle, vegetables du jour

SUPERMEATBALL
Parmesan polenta, vegetables du jour

GRILLED SALMON *[GF]*
Fennel, sundried tomatoes and black olives

DESSERT (CHOOSE ONE)

STRAWBERRY SHORTCAKE
Florida Fruit (Spring/Winter)
California Fruit (Summer/Fall)

TIRAMISU
House made coconut gelato, whipped cream

CHOCOLATE GANACHE "BOMBE"
Marinated berries, caramel

POACHED PEAR WITH CHOCOLATE GANACHE
Vanilla bean ice cream

WHITE CHOCOLATE MOUSSE
Marinated raspberries

TROPICAL BANANAS FOSTER
Malibu flambe' sauce, whipped cream, housemade coco gelato, toasted macadamia, coco flakes

CLASSIC MENU

$65 PER PERSON

PASSED HOR D'OEUVRES (CHOOSE THREE)

ROASTED PRUNES & BACON *[GF]*

RICOTTA AND TAPENADE TOAST *[V]*

FRENCH RILLETTE ON CROSTINI

HOUSE MADE SALMON GRAVLAX BITE *[GF]*

TOMATO BASIL BABY TARTLET *[V]*

SHRIMP BISQUE SHOOTER

MINI CRABCAKE, SRIRACHA-CHIVE AIOLI

PROVENCAL OLIVE AND PESTO FLATBREAD *[V]*

TURKISH APRICOT, MASCARPONE, AND PISTACHIO *[V]*

COUNTRY PATE', DIJON MUSTARD CRÈME, PARMESAN SHAVING

SPOONFUL OF MANGO, AVOCADO, AND SCALLOP SALSA *[GF]*

CUBAN PARISIAN FINGER SANDWICHES

WATERMELON, FETA, BALSAMIC *[V] + [GF]*

BLUE & FIG CROSTINI *[V]*

FIRST COURSE (CHOOSE ONE)

CRAB SALAD *[GF]*
Local greens, pink grapefruit, and avocado

HEIRLOOM TOMATO SALAD *[V] + [GF]*
Goat cheese, fresh basil, black garlic dressing, estate olive oil

MAIN COURSE (CHOOSE ONE)

BRAISED BONELESS SHORT RIBS
Celery root, cipollini oinions, crispy bacon, sautéed mushrooms

JUMBO SHRIMP
Coarse yellow grits, chorizo-tomato sauce

CHICKEN COQ AU VIN
Roasted garlic fingerlings, vegetables du jour

DESSERT (CHOOSE ONE)

STRAWBERRY SHORTCAKE
Florida Fruit (Spring/Winter)
California Fruit (Summer/Fall)

TIRAMISU
House made coconut gelato, whipped cream

CHOCOLATE GANACHE "BOMBE"
Marinated berries, caramel

POACHED PEAR WITH CHOCOLATE GANACHE
Vanilla bean ice cream

WHITE CHOCOLATE MOUSSE
Marinated raspberries

TROPICAL BANANAS FOSTER
Malibu flambe' sauce, whipped cream, housemade coco gelato, toasted macadamia, coco flakes

OUTRAGE MENU

$70 PER PERSON

PASSED HOR D'OEUVRES (CHOOSE FIVE)

ROASTED PRUNES & BACON *[GF]*

RICOTTA AND TAPENADE TOAST *[V]*

FRENCH RILLETTE ON CROSTINI

HOUSE MADE SALMON GRAVLAX BITE *[GF]*

TOMATO BASIL BABY TARTLET *[V]*

SHRIMP BISQUE SHOOTER

MINI CRABCAKE, SRIRACHA-CHIVE AIOLI

PROVENCAL OLIVE AND PESTO FLATBREAD *[V]*

TURKISH APRICOT, MASCARPONE, AND PISTACHIO *[V]*

COUNTRY PATE', DIJON MUSTARD CRÈME, PARMESAN SHAVING

SPOONFUL OF MANGO, AVOCADO, AND SCALLOP SALSA *[GF]*

CUBAN PARISIAN FINGER SANDWICHES

WATERMELON, FETA, BALSAMIC *[V] + [GF]*

BLUE & FIG CROSTINI *[V]*

FIRST COURSE (CHOOSE ONE)

HONEYMOON ISLAND CRAB CAKE
Remoulade, black eyed pea-mango salsa

SHRIMP BISQUE
Full shrimp, saffron cream-based, brandy

LOCAL GARDEN GREENS *[V] + [GF]*
Parmesan shavings, roasted pecans, apples, almond butter dressing

MAIN COURSE (CHOOSE ONE)

BEEF TENDERLOIN
Jerez reduction, skillet charred fingerling potatoes, vegetable du jour

RED SNAPPER PROVENCAL *[GF]*

DUCK CONFIT
Sautéed red cabbage, ruby red port sauce, potatoes

DESSERT (CHOOSE ONE)

STRAWBERRY SHORTCAKE
Florida Fruit (Spring/Winter)
California Fruit (Summer/Fall)

TIRAMISU
House made coconut gelato, whipped cream

CHOCOLATE GANACHE "BOMBE"
Marinated berries, caramel

POACHED PEAR WITH CHOCOLATE GANACHE
Vanilla bean ice cream

WHITE CHOCOLATE MOUSSE
Marinated raspberries

TROPICAL BANANAS FOSTER
Malibu flambe' sauce, whipped cream, housemade coco gelato, toasted macadamia, coco flakes

ADDITIONAL OPTIONS

Intermezzo

You may add a tiny sherbet course between the first course and the main course, so that guests can clean their palate and refresh before the main course and dessert. We'll serve your choice of mango, coco, or berries with a signature garnish. Add $5 per person.

Artisan cheese course

One of our specialties is to source amazing cheeses for the artisan cheese lovers. For a true foodie experience, we'll select cheeses from around the world, carefully produced by family farms, small estates, or micro-factories. Add $15 per person.

Main course option

Give your guests the choice between two entrees.
Pre-choice (guests choose ahead of the event). Add $7 per person.
Restaurant-style (guests choose as they sit down for dinner). Add $15 per person.

Party favors

Please consult our Event Director to inquire about party favor ideas.

Rentals

We can provide any rentals you may want for your event. China, silverware, glasses, tables and chairs, linens, heaters, portable AC units, and more.

IMPORTANT
PLEASE READ THIS

If your needs don't match the plan outlined above please call us and we will make every effort to accommodate you.

Whether you choose to host your event at your home, another location, or our historic venue, know that our company is self-sufficient and well organized; we bring everything we need including pots and pans, spices and knives, electric coolers, and of course the food. Most basic preparations are done in our state of the art commercial kitchen. Finishing touches and assembling is done right on site for maximum freshness, style and clean taste.

Payment:
A 50% deposit is required to reserve the date. Final payment is accepted on or before the day of the function.

Guest count:
A general count is needed 30 days prior to the event, or at the time of booking. A final count is required 7 days prior to the function. At minimum we will charge for the final count given or, if greater, the actual number of guests served. If your count should drop dramatically, the price per person may increase.

Guest minimum:
The pricing is for a minimum of 100 guests.

Gratuity:
Gratuity is optional, at your discretion, and will not be added to the final bill. Gratuity for exceptional service is always appreciated, but never expected. 10-20% is customary.

Staff:
Staff requirements are based on the number of guests attending the event and the style of the event. We will always work with you to find the appropriate "budget vs. comfort" balance.
For buffet style events, may we strongly suggest a waiter for every 20 guests, and a chef for every 50 guests, in order to make your event even more enjoyable. Our staff members are honest, discreet and qualified professionals and always help make your special event a success. Pre-event on-site inspection with one of our event coordinators is usually necessary.

Rentals:
Rentals are based on individual event requirements, to create the perfect event and atmosphere. We provide full service rentals including linens, flatware, platters and dinnerware, tables, chairs, and more.

Liability:
Our company is fully licensed and insured. Our staff is trained and careful. We will handle your furniture, equipment and items in your home or other location with the utmost care. However, we cannot be responsible for damage to your event location or equipment, which is used with your consent.

Cancellation:
All cancellations less than 7 days are subject to a 10% cancellation fee. Hurricane cancellations are no exception.

Our goal is to concoct for you the best culinary experience ever.
We are very flexible and will be happy to discuss any kind of party ideas or themes you might have.

OPEN BAR PACKAGES

Platinum Bar Package: includes glassware, $40 per guest.

- ☐ Top Shelf Vodka, Rum, Whiskey, Tequila, Scotch, Gin
- ☐ Premium Red and White Wine **
- ☐ Upgraded Beer Selections
- ☐ Includes Mixers, Soda, Bottled Water and Bar Fruit

Gold Bar Package: $30 per guest.

- ☐ Well Vodka, Rum, Whiskey, Tequila, Scotch, Gin
- ☐ House Red and White Wine
- ☐ 1 Imported and 1 Domestic Beer
- ☐ Includes Mixers, Soda, Bottled Water, and Bar Fruit

Silver Bar Package: $25 per guest.

- ☐ Premium Red and White Wine **
- ☐ Upgraded Beer Selections
- ☐ Soda and Bottled Water

Bronze Bar Package: $20 per guest.

- ☐ House Red and White Wine
- ☐ 1 Imported and 1 Domestic Beer
- ☐ Soda and Bottled Water

Copper Bar Package: $12 per guest.

- ☐ Soda and Bottled Water
- ☐ Coffee and Iced Tea

Sparkling Wine Toast: $3 per guest.

Vault Ventilator Drink Station: $750 up to 200 guests.
A smoky concoction made with cucumber, mint, and lime. Add on to any alcoholic bar package.

Specialty Drink Station: $500 up to 200 guests.
Ask your Event Manager for details.
Add on to any alcoholic bar package.
Open bar pricing applies to events with 100 guests or more.

All open bar services/bar packages not including the Platinum bar are accompanied by acrylic cups. Glassware is available for an additional charge. A 20% service charge will be added to all bar services/bar packages in addition to 7% sales tax. Bar packages are for 4 hours of service. Any additional hours can be purchased through your Event Manager. One bartender will be provided for every 50 attendees. Any additional bartenders will require an additional $175.00 per bartender.

Cash and ticketed bar services are available upon request. A $300.00 per bar charge for set up and rental is required for every 50 guests. $175 per bartender for every 50 guests is also required to provide exceptional service. Ask your Event Manager for details.

** All prices are subject to change. Please speak with your Event Manager for details. **

OUR HISTORIC VENUE

Located in the heart of Tampa's Downtown Arts District, The Vault is a unique and versatile venue. The historical, neo-classical building was constructed in 1919 as the Exchange National Bank. Now revitalized, the space combines elegant architecture with a contemporary feel. The 35 foot tall ceilings have been restored and show intricate medallion orientation with a second floor mezzanine that overlooks the open gallery. Floor to ceiling window walls offer stunning views of the Tampa Bay skyline, and provide the perfect setting for your special event, wedding, or corporate function.

In addition to the over 6,000 square feet of interior rental space, just outside the main entrance is a charming private park to accommodate your cocktail party before or after your main event. We provide receptions for up to 300 guests, and seated dinners for up to 200 guests. Included in your space rental fee are twenty large (60") round tables, sixteen highboy tables, and several rectangular tables, as well as 200 white chiavari chairs. We offer full bar service, and supply an excellent venue to showcase our culinary talents. We also provide security officers, a restroom attendant, and a private parking garage with a parking attendant for your convenience. Please contact us with any questions you may have, and to reserve a once in a lifetime special event time and date.

Monday – Thursday until 3:00pm	$1000	Friday or Sunday evening	$4000
Friday until 3:00pm	$2000	Saturday evening	$6000
Saturday or Sunday until 3:00pm	$2500	Major Holidays	$10000
Monday – Wednesday evening	$2000	(New Year's Eve, New Year's Day, July 4th,	
Thursday evening	$3000	Thanksgiving Day, Christmas Day)	

Space rental includes tables, chairs, security guards, restroom attendant, and Event Coordinator. Space rental is for 4 hours with 3 hour set up and 2 hour break down. Additional time may be purchased through your Event Manager.

Deposit – $1500
A $1500 non-refundable deposit is required before contract to hold the date and time. The deposit may be applied to the total bill or may be used to repair damage or clean facility after the event. Some events may require a fully refundable $5000 additional damage deposit. Ask your Event Manager for details.

Park and Tower Lobby Rental Only – $2175

Park and Tower Lobby Rental (accompanied by Vault Rental) – $1175
Security Guard included, for 1 hour.

Wedding Ceremony – $2500
For 1 hour, includes ceremony draping and use of bridal party suite.
**Must accompany Vault Venue Rental for reception and Park Rental
for cocktail hour and venue transition** (ask your Event Manager for details).

OUR HISTORIC VENUE

Parking Garage Rental – $500

Film/Photo Shoots – $1500

Additional Security Officer – $175

Wedding Rehearsal – $250
For 1 hour and based on availability.

Wedding Package
Saturday Event 6 hours – $11500
Includes The Vault, park, garage rental, wedding ceremony, security guards, restroom attendant, tables, chairs, up lighting, ceremony draping, premium sound system, and an Event Coordinator.

Corporate Package
Saturday Event 4 hours – $9000
Includes The Vault, valet parking (for up to 200ppl), security guards, restroom, attendant, tables, chairs, standard table linen, basic draping, upgraded lighting, premium sound system, and an Event Coordinator.

Upgraded lighting available but not limited to full color Gobo, non-colored Gobo, bistro lights, and additional uplights.

Draping available in white or black.

A/V available but not limited to podium, high definition sound system, wireless microphones, lavalier microphones, sound board/mixer, high definition projectors, televisions, screens and AV technicians.

Staging available in multiple heights (8 in", 1 ft., or 2 ft., high) and sizes, includes skirting.

Band/DJ recommendations available upon request.

Valet parking available.

Red carpet available in various sizes.

Lounge furniture groupings available in white (8 pieces includes couch, loveseat, chair, coffee table, and end table).

Hotel referrals available upon request.

A final guest count guarantee and payment must be made 7 days prior to the event. The Event Manager and client will meet at conclusion of the event to review the facility and insure guest satisfaction.

**All pricing subject to change.

GET TO KNOW US:
YOU'LL LOVE IT

Our team of talented professionals has been around. We come from various backgrounds, but our passion unites us. We love food. We love the service industry. And we love to exceed expectations.

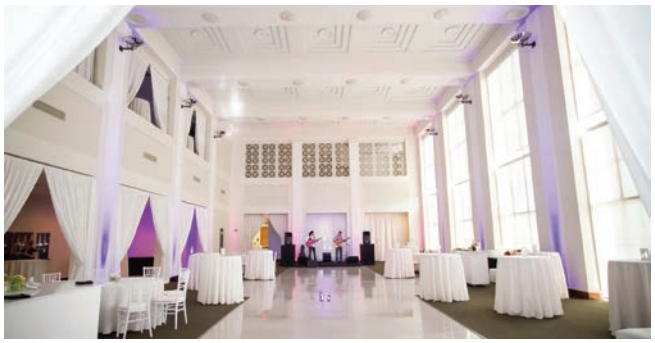
Most importantly though, it's our clients who praise our food, our expert service, and they love how personable and approachable we are.

Our goal is to concoct for you the best culinary event experience ever. We are very flexible and will be happy to discuss any kind of party ideas or themes you might have.

Think of us as your partner in entertaining!

THE VAULT CATERING

WHEN SHALL WE COOK FOR YOU?



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