

To have & to hold





All weddings include the following:

- Professional Service
- The Ability to Utilize the Entire Hotel for Memorable Wedding Photos
- Custom Designed Room Diagram
- Floor Length Black or White Table Linens, with Choice of Napkin Color
- Hotel China, Glass, Silver, Tables and Chairs
- In-House Centerpieces with Votive Candles
- Personal Attendant for the Entire Reception
- Special Menus and Beverage Pricing for Children (12 and under)
- Complimentary Cake Cutting Service (\$75 value)
- Discounted Room Rate for Overnight Guest Accommodations
- Complimentary Event Valet Parking for Reception Guests

Wedding packages include:

(All of the Above Including the Items Below)

Bartender Fees Waived with Four Hour Open Bar Service (\$100 value)

Fresh Baked Assorted Wedding Cookies (\$360 value)

Champagne Toast for All Guests, Non-Alcoholic Sparkling Option Available (\$500 value)

Complimentary Oceanfront Guestroom for the Couple for the Evening of their Event (with \$5000 spend)

Wedding packages

THE COASTAL PACKAGE

\$135.00

Four Hour Premium Open Bar Service
Four Butler Passed Hors D'Oeuvres from Hot and Cold Selections

– And –

Antipasto Display or Choice of Two:

Seasonal Fresh Fruit, Vegetable, or Cheese Display
Plated Dinner Salad Selection
Warm Rolls and Artisan Herbed Butter
Plated or Buffet Duet Entrée Selection (Surcharge for Classic Surf & Turf and Filet Trio and Multiple Entrées)
Champagne Toast
Fresh Baked Assorted Wedding Cookies
Gourmet Starbucks™ Coffee Station to include Chocolate Dipped Pretzel Rods, and Accompaniments

THE SHORELINE PACKAGE

\$115.00

Four Hour Call Open Bar Service (Surcharge for Premium Bar Service)
Three Butler Passed Hors D'Oeuvres from Hot and Cold Selections

– And –

Antipasto Display or Choice of Two:

Seasonal Fresh Fruit, Vegetable, or Cheese Display
Plated Dinner Salad Selection
Warm Rolls and Butter
Plated Single Entrée Selection (Surcharge for Filet Mignon and Multiple Entrées)
Champagne Toast
Fresh Baked Assorted Wedding Cookies
Starbucks™ Regular and Decaffeinated Coffee and Hot Tea Station

THE SEASIDE PACKAGE

\$105.00

Four Hour Call Open Bar Service (Surcharge for Premium Bar Service)
Two Butler Passed Hors D'Oeuvres from Hot and Cold Selections

– And –

Choice of One:

Seasonal Fresh Fruit or Vegetable Display
Plated Dinner Salad Selection
Warm Rolls and Butter
Two Entrée Buffet Dinner (Surcharge for Third Entrée)
Champagne Toast
Fresh Baked Assorted Wedding Cookies
Starbucks™ Regular and Decaffeinated Coffee and Hot Tea Station

*All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)
All prices listed are charged PER person
Ability to add to, but not remove items from Packages*

Dinner



All Plated Dinner Entrées include Warm Dinner Rolls and Butter, Choice of Salad, and Starbucks™ Regular and Decaffeinated, Herbal and Flavored Teas

Land

CHICKEN MONTE CARLO

Breast of Chicken Stuff ed with Prosciutto, Basil, Parmesan Cheese, Roasted Garlic Cream Sauce, Red Skin Mashed Potatoes, Zucchini Sauté

\$39.95

SLOW ROASTED BEEF SHORT RIBS

Signature Short Ribs, Red Skin Mashed Potatoes, Caramelized Brussel Sprouts

\$43.95

PRIME PORK CHOP

Bacon-Bourbon-Barbeque Glazed Pork Chop, Tomato-Garlic Sautéed Kale, Potatoes Au Gratin

\$35.95

FLANK STEAK CHIMICHURRI

Grilled Flank Steak with Chimichurri, Roasted Red Potatoes, Chefs Seasonal Vegetables

\$44.95

FILET MIGNON

8oz Filet Mignon, Port Wine Demi Glace, Potatoes Au Gratin, Chef's Fresh Seasonal Vegetables

\$69.99

AIRLINE GRILLED CHICKEN

French Breast of Chicken Served with Chef's Choice Seasonal Starch and Vegetables

\$37.95

Choice of One Sauce:

Cantaloupe Pico with Citrus Beurre Blanc
Bacon and Boursin Cheese Cream Sauce
Smoked Almond Pesto and Charred Lemon
Mushroom Ragout
Thyme Au Jus

Sea

RED CURRY GRILLED MAHI

Red Curry with Coconut Sauce, Basmati Rice, Braised Bok Choy

\$43.95

BRONZED CHEF'S SEASONAL FISH

Grilled Shrimp Salsa, Wild Rice Pilaf, Chef's Seasonal Vegetable

\$50.95

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%) If Selecting Multiple Entrées, There will be a \$5.00 Additional Surcharge Per Person Maximum of Three Types of Entrées Including Vegetarian

For Vegan Options, please let us know and our Chef will create a meal just for you

Dinner

All Plated Dinner Entrees include Warm Dinner Rolls and Butter, Choice of Salad, and Starbucks™ Regular and Decaffeinated, Herbal and Flavored Teas

Sea

SOUTHERN GLAZED SALMON	\$42.95
Mustard-Barbeque Glazed Salmon, Roasted Asparagus, Wild Rice Pilaf	
CHESAPEAKE BAY JUMBO LUMP CRAB CAKES	Market Price
Two 4oz Crab Cakes with Lemon Tartar Sauce, Fingerling Potatoes, Chef's Fresh Seasonal Vegetables	

Farm

CAULIFLOWER STEAK	\$38.95
Marinated Cauliflower, Sautéed Spinach, Roasted Red Bell Peppers, Onions, Mushrooms, Red Skin Mashed Potatoes	
STUFFED TOMATOES	\$39.95
Sautéed Red Onion, Roasted Red Peppers, Portobello Mushrooms, Braised Bok Choy, Watermelon Radish, Golden Beets, Balsamic Gastrique	
PORTOBELLO AND FRIED GREEN TOMATOES	\$43.95
Grilled Sweet Balsamic Portobello, Fried Green Tomato, Sautéed Spinach, Red Onions, Red Bell Peppers and Roasted Red Pepper Cream, Burrata Cheese	

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If Selecting Multiple Entrées, There will be a \$5.00 Additional Surcharge Per Person
Maximum of Three Types of Entrees Including Vegetarian*

*For Vegan Options, please let us know
and our Chef will create a meal just for you*



Dinner



SIGNATURE COMBINATION ENTRÉES

FILET MIGNON AND CHESAPEAKE BAY CRAB CAKE

Grilled Filet of Beef, Mushroom, Shallot Demi Glaze, Jumbo Chesapeake Bay Crab Cake, Citrus Beurre Blanc, Potatoes Au Gratin, Green Bean Sauté

\$75.95

FILET MIGNON AND GRILLED SHRIMP

Grilled Filet of Beef, Mushroom, Shallot Demi Glaze, Marinated Grilled Shrimp, Cilantro and Pepper, Red Skin Mashed Potatoes, Green Bean Sauté

\$69.95

FLANK STEAK AND GARLIC CHICKEN

Grilled Flank Steak, Choice of Chimichurri or House-made Steak Sauce, Garlic Roasted Chicken Breast, Whole Grain Mustard and Chive Cream Sauce, Red Skin Mashed Potatoes, Roasted Asparagus

\$50.95

FILET MIGNON AND SEASONAL FISH

Grilled Filet of Beef, Roasted Garlic Cream Sauce, Baked Seasonal Fish Fillet, Basil and Citrus Beurre Blanc, Roasted Potatoes, Chef's Fresh Seasonal Vegetables

\$59.95

JUMBO CRAB CAKE AND SAVORY CHICKEN

Broiled Jumbo Lump Crab Cake, White Wine Lemon Cream, Roasted Chicken Breast Stuffed with Parmesan, Basil Cream Sauce, Sautéed Spinach, Roasted Fingerling Potatoes

\$52.95

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)



Dinner

SALAD SELECTIONS

HILTON GARDEN INN'S SIGNATURE GARDEN SALAD

Mixed Greens, Fresh Tomatoes, Shredded Carrots, Cucumbers
Ranch Dressing and Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Greens, Parmesan Cheese, Croutons
Caesar Dressing

GREEK SALAD

Spinach, Tomato Wedges, Diced Cucumbers,
Feta Cheese Crumbles, Kalamata Olives
Greek Vinaigrette

WEDGE SALAD

Baby Iceberg Wedge, Bleu Cheese Crumbles, Bacon Crumbles,
Sliced Red Onions, Diced Tomatoes
Choice of Dressing

SALAD UPGRADES

\$6.00

STRAWBERRY SALAD

Mixed Greens, Strawberries, Goat Cheese, Sunflower Seeds, Mandarin Oranges
Blackberry Balsamic Vinaigrette

SHAVED APPLE SALAD

Autumn Lettuces, Apple Variety, Fennel, Crumbled Bleu Cheese
Blueberry Port Vinaigrette

Gluten Free, Vegetarian, and Vegan options to Include Oil and Vinegar for Dressings

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)

Dinner Buffet

SAND BAR BUFFET

Two Entrées \$49.95
Three Entrées \$59.95

PLATED AND SERVED AT TABLE

CHOICE OF ONE SALAD

Hilton Garden Inn's Signature Garden Salad
Classic Caesar
Greek Salad
Wedge Salad

CHOICE OF ONE VEGETABLE

Chef's Seasonal Fresh Vegetables
Caramelized Cauliflower Gratin
Sesame-Soy Grilled Zucchini
Green Bean Amandine, Dried Cranberries
Parmesan Encrusted Broccolini
Honey-Pecan Roasted Carrots
Roasted Asparagus, Cherry Tomatoes, Red Onions
Green Bean, Mushroom Saute, Herbed Butter

CHOICE OF TWO OR THREE ENTRÉES

Land

Grilled Chicken Breast, Boursin Pink-Peppercorn Sauce
Roasted Chicken Breast, Apple-Bacon-Onion Stuffing, Fennel, Basil Beurre Blanc
Mustard-Herb Crusted Pork Loin, House-made Applesauce
Chicken Saltimbocca, Parmesan, Mozzarella, Sage, Prosciutto, Roasted Garlic Demi Glace
Slow Roasted, Sliced Sirloin of Beef, Au Jus
Chicken Monte Carlo Stuffed with Bacon, Basil, Parmesan Cheese, Roasted Garlic Cream Sauce
Pepper Seared Chicken, Sautéed Onions, Peppers and Mushrooms, Bourbon Cream Sauce
Roasted Boneless Short Ribs, Sautéed Mushroom Medley, Cabernet Sauce

Sea

Chef's Seasonal Fish Selection Baked, Imperial Crab Topping, Lemon Cream Sauce
Grilled Salmon, Choice of Sauce: Citrus Butter, Pinot Gris and Caper Beurre Blanc, Fried Shallot and Roasted Red Pepper Cream, Shrimp Etouffee, Maple Syrup Miso Sauce, Strawberry Barbeque Glaze and Topped with Melon Salsa
Citrus Soy Grilled Mahi-Mahi, Smokey Chipotle Cream Sauce, Pineapple Salsa

Farm

Cauliflower Steak, Marinated Cauliflower, Sautéed Spinach, Roasted Red Peppers, Onions, Mushrooms

CHILDREN'S DINNER MENU:

Children's Dinner Buffet ages 5 to 12 years old is Half Price
No Charge for Children Under the Age of 4 Years Old

Plated option for Children's Meal include a Seasonal Fruit Cup, and a Choice of Milk or Fruit Juice

Chicken Tenders with French Fries or Mac N' Cheese **\$24.97**

Children's Burger with French Fries or Mac N' Cheese **\$24.97**

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)



CHOICE OF TWO STARCHES

Potatoes Au Gratin
Roasted Garlic Red Skin Mashed Potatoes
Herb Onion Roasted Potatoes
Baked Mac & Cheese with Crushed Potato Chip Topping
Penne Pomodoro
Pesto Cavatappi
Wild Rice Pilaf
Basmati Rice

Hors d'Oeuvres



100 pieces per order

COLD SELECTIONS

Sea

Open Faced Lobster Rolls	\$425.00
Shrimp Cocktail Shooters	\$375.00
James River Oysters on the Half Shell- White Grape Mignonette, Old Bay Cocktail	Market Price

Land

Lager Heads Deviled Eggs – Ground Beef, Tomato, Beer Cheese, Cilantro	\$215.00
Sonoma Chicken Salad Tartlet or Lettuce Cup, Grape, Celery and Walnuts	\$300.00
Prosciutto Wrapped Melon, Honey Vinaigrette (Seasonal)	\$250.00
Prosciutto Wrapped Asparagus (Seasonal)	\$300.00
Beef Tenderloin Crostini, French Onion Cream Cheese with Basil Pesto	\$325.00
BLTeenie – Crumbled Bacon, Iceberg Lettuce, Roma Tomato, Garlic Aioli, Crostini	\$215.00

Farm

Tomato Basil Mozzarella Skewers, Balsamic Glaze	\$225.00
Bruschetta Crostini, Tomato, Burrata, Basil, Balsamic Glaze, Chive Oil	\$215.00

HOT SELECTIONS

Land

Beef Meatballs, Tennessee Whiskey Sauce	\$225.00
Pecan Crusted Chicken Bites, Chipotle Honey BBQ Sauce	\$275.00
Chicken Potstickers, Sesame Ginger Dipping Sauce	\$250.00
Buffalo Chicken Bites, Ranch and Bleu Cheese Dipping Sauces	\$295.00
Mushroom Caps Stuffed with Bacon, Mozzarella, Parmesan	\$250.00
Applewood Smoked Bacon Wrapped Meatballs	\$330.00
Sweet Potato Ham Biscuit with Blueberry Jam	\$395.00

Sea

Jalapeno Bacon Wrapped Shrimp, Mustard BBQ Sauce	\$375.00
Golden Coconut Shrimp, Duck Sauce	\$500.00
Mini Chesapeake Bay Crab Cakes, Cajun Remoulade	\$450.00
Bacon Wrapped Scallops, Bourbon Barbeque Glaze	\$395.00
Mini Crab Au Gratin- Blue Crab, Smoked Gouda Cream, Prosciutto, Herbed Breadcrumbs	\$375.00

Farm

Vegetable Lumpia, Asian Chili Sauce	\$225.00
Mushroom Caps Stuffed with Ratatouille	\$225.00
Spinach and Artichoke Dip in Phyllo Cups	\$175.00

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%) | Vegan and creative options available upon request

Displays



Minimum 25 guests

ANTIPASTO TABLE

Capicola Ham, Genoa Salami, Prosciutto, Oil and Vinegar
Pepperoncini, Roasted Red and Yellow Peppers, Sicilian Olives
Marinated Artichoke Hearts, Fresh Mozzarella, Provolone, Aged Parmesan Cheese
Assortment of Breads

\$16.95

SEASONAL FRESH FRUIT DISPLAY

Fresh Seasonal Fruit, Grapes and Berries
Yogurt Dip

\$8.95

Fruit Display Enhancement

Grand Marnier Dark Chocolate Fondue, Cubed Pound Cake, Marshmallows

\$9.00

FRESH VEGETABLE CRUDITES

Assorted Fresh Vegetables, House Made Ranch Dip

\$8.95

DOMESTIC AND IMPORTED CHEESES

Garnished with Grapes, Berries, Dried Fruits, Caramelized Walnuts, and Assorted Spreads
Gourmet Crackers, Herb Toasted Baguettes

\$9.95

TIDEWATER SEAFOOD STATION

Fresh Local Shellfish Which Includes:

James River and Local Oysters, Middle Neck Clams,
Jumbo Shrimp Steamed Old Bay-Style, Prince Edward Island (P.E.I) Mussels
Various Sauces

Market Price

CHESAPEAKE BAY CRAB DIP

Pita Wedges (Serves 50 guests)

\$249 per batch

SPINACH AND ARTICHOKE DIP

Celery, Pita Wedges (Serves 50 guests)

\$175 per batch

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)



Carving Stations

Minimum 50 guests

TENDERLOIN OF BEEF *

Carved to Order, Served with Silver Dollar Rolls, Roasted Garlic Demi Glace, Whole Grain Mustard

Market Price

RIBEYE OF BEEF *

Carved to Order, Served with Silver Dollar Rolls, Roasted Garlic Demi Glace, Whole Grain Mustard

\$16.95

PITT ROASTED HAM *

Carved to Order, Served with Parker House Rolls, Mango Chutney, Vidalia Onion Sauté, Dijon Mustard

\$12.95

ROASTED TURKEY BREAST *

Carved to Order, Served with Miniature Dinner Rolls, Orange-Cranberry Relish, Spicy Mustard, Cracked Pepper Aioli

\$12.95

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)

*** Chef Attendant Required
\$100.00 per Chef**

Display Stations



Minimum 50 guests

FAJITAS YOUR WAY

Shredded Chicken, Beef Asado
Shredded Lettuce, Fajita Vegetables, Shredded Cheddar Cheese, Jalapeños
Flour Tortillas, Sweet Corn Salsa, and House-made Hot Sauce

\$15.95

MASHED POTATO BAR

Mashed Potatoes with the Following Toppings:
Cheddar Cheese, Sour Cream, Scallions, Bacon Crumbles, Roasted Garlic, Broccoli, Whipped Butter

\$12.95

MASHED SWEET POTATO BAR

Mashed Sweet Potato with the Following Toppings:
Maple Whipped Butter, Miniature Marshmallows, Golden Raisins, Cinnamon and Brown Sugar

\$8.95

MAC & CHEESE STATION

Cavatappi Pasta, Light White Cheddar Sauce with Following Toppings:
Diced Ham, Bacon Crumbles, Broccoli, Jalapeños, Green Onions, Potato Chip Crumbles

\$10.95

Add Jumbo Shrimp, Grilled Chicken, or Short Ribs

Add Jumbo Lump Crab

Add Lobster

\$9.00

\$12.00

\$13.00

TATER TOT STATION

Warm Cheese Sauce, Fresh Tomato Salsa, Guacamole, Sour Cream
Old Bay, Seasoning, Garlic Parmesan Cheese Seasoning

\$10.95

Add Ground Beef, Pulled Chicken, or Pork

TIDEWATER SEAFOOD STATION

A Selection of Fresh Local Shellfish:

Raw James River and Lynnhaven Oysters, Steamed Middle Neck Clams,
Jumbo Shrimp Steamed Old Bay-Style, Prince Edward Island (P.E.I) Mussels

\$7.00

MARKET PRICE

HAPPY HOUR SNACKS

Chicken Bites, Mini Corn Dogs, Honey Mustard and BBQ Sauce, Ranch, Pickle Fries,
Beer Battered Onion Rings, Thai Aioli

\$17.95

Inquire about Gluten Free and Vegan Options

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)

**Chef Attendant Required - \$100.00+ Per Chef*

Action Stations



Minimum 50 guests

LAGER HEADS SLIDERS*

\$13.95

80/20 Beef, Cheddar Cheese, Lettuce, Tomato, Green Chili Relish,
Pepper Jack Cheese, Guacamole, Applewood Smoked Bacon, Pickles, Crispy
Onion Straws, Chipotle BBQ Sauce
Sub Turkey Burgers or Fried Chicken

Add BBQ Brisket or Shrimp

\$9.00

Add Crab Meat

\$12.00

CHEESE STEAK STATION *

\$14.95

Grilled Steak and Chicken, Sub Rolls
White American Cheese Sauce, Grilled Onions, Cherry Peppers,
Mayonnaise

S'MORE STATION

\$9.95

Jumbo Marshmallows, Graham Crackers, Assorted Flavored Chocolates

PASTA TABLE

\$14.95

Cooked to Order Penne, Cavatappi Pastas, Marinara, Alfredo Sauce,
Chopped Zucchini, Olives, Mushrooms, Capers, Artichoke Hearts, Onions,
Bell Peppers, Fresh Grated Parmesan Cheese, Crushed Red Pepper, Garlic Toasted Herb Baguettes

Add Grilled Chicken, Meatballs or Jumbo Shrimp

\$9.00

Inquire about Gluten Free and Vegan Options

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)

**Chef Attendant Required - \$100.00+ Per Chef*

Bar Options



HOST BAR BASED ON CONSUMPTION – charged per drink consumed

Call Brand Liquors	\$7.00
Premium Brand Liquors	\$9.00
House Wines	\$7.00
Premium Wine	\$10.00
Domestic Beer	\$5.50
Imported, Local and Craft Beer	\$7.00
Soft Drinks	\$3.00
Fruit Juices	\$3.00
Bottled Water	\$3.50

SIGNATURE COCKTAIL OPTIONS AVAILABLE.

Hilton Garden Inn Signature Cocktail – **Ruby Garden:** Virginia Local Spirit Belle Isle Ruby Red Grapefruit, Fresh Lime Juice, Club Soda, Fresh Herb Garnish

HOST BAR SERVICE BY THE HOUR – charged per person for a length of time

Call or Premium Brand Liquors, House Wines, Domestic, Imported, Craft and Local Beers
Soft Drinks, Fruit Juices and Bottled Water

HOURS OF SERVICE

One Hour
Two Hours
Three Hours
Four Hours
Five Hours
Each Additional Hour

CALL BRAND PRICES

\$17.00 Per Person
\$22.00 Per Person
\$27.00 Per Person
\$32.00 Per Person
\$37.00 Per Person
\$6.00 Per Person
\$6.00 per person

PREMIUM BRAND PRICES

\$20.00 Per Person
\$27.00 Per Person
\$32.00 Per Person
\$38.00 Per Person
\$44.00 Per Person
\$7.00 Per Person

ADD PREMIUM WINE SELECTIONS

+packages items indicated on next page

CASH BAR SERVICE – guests pay for their own drinks

Call Brand Liquors	\$8.00
Premium Brand Liquors	\$10.00
House Wines	\$8.00
Premium Wine	\$11.00
Domestic Bottled Beer	\$6.50
Imported and Craft Bottled Beer	\$7.50
Soft Drinks	\$3.25
Fruit Juices	\$3.25
Bottled Water	\$3.75

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)

ALL HOST AND CASH BARS REQUIRE BARTENDERS: \$100.00+ EACH

The Number of Bartenders will be based on Hilton Garden Inn Virginia Beach Oceanfront Service Standards

Beverage Selection



CALL BRAND LIQUOR (C)

Pinnacle Vodka, Beefeater Gin, Cruzan Light Rum
Jim Beam Bourbon, Canadian Club Whiskey, Grant Reserve Scotch

PREMIUM BRAND LIQUOR (P)

Effen Vodka, Bombay Sapphire Gin, Captain Morgan's Spiced Rum, Bacardi Rum
Crown Royal, Jack Daniel's Tennessee Whiskey, Johnny Walker Black Scotch, Sauza Hornitos Tequila

CORDIALS

Bailey's Irish Cream, Kahlua, Frangelico, Grand Marnier

DOMESTIC BEER (C,P)

Budweiser, Bud Light, Michelob Ultra, Miller Lite

IMPORTED, CRAFT AND LOCAL BEERS (C,P)

Corona, Heineken, Stella Artois, Seasonal Craft Beers

HOUSE WINE (C,P)

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel

PREMIUM WINE

William Hill Chardonnay, Santa Margarita Pinot Grigio
Wente Sandstone Merlot, William Hill Cabernet Sauvignon, Mark West Pinot Noir

All Liquor Bars Are Complete With Appropriate Garnishes – Lemons, Limes, And Olives
Bar Mixers - Assorted Sodas, Tonic Water, Soda Water
Juices – Orange, Cranberry, Grapefruit, Pineapple

NON-ALCOHOLIC BEVERAGE PACKAGES & ENHANCEMENTS:

Ice Cold Lemonade	\$32.00/ Gallon
Fresh Brewed Iced Tea	\$32.00/ Gallon
Fruit Infused Iced Water	\$10.00/ Gallon

GOURMET COFFEE STATION

Starbucks™ Regular and Decaffeinated Coffee, Herbal and Flavored Teas	\$3.95/ per person
Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Flavored Creamers	\$55.95/Gallon

Special requests available at additional cost

*All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)
(C) Indicates Call Brand Packages
(P) Indicates Premium Brand Packages*



Rehearsal Dinner, Shower or Brunch Celebrations

Whether you'd like to have a rehearsal dinner, cocktail reception, or a day after brunch, our team will work with you to ensure your event is full of lifetime memories.

Our venue can offer several different locations for your wedding celebrations. For additional information, please ask our sales and catering department to assist you in planning your special celebrations!

BEACHSIDE BUFFET

\$24.95

Orange Juice and Assorted Juices

Starbucks™ Regular and Decaffeinated Coffee, Herbal and Flavored Teas

Fresh Seasonal Fruit and Berries with Yogurt Dip

Fluffy Scrambled Eggs

Rustic Hash Browns

Assorted Breads, Jellies, Jams and Toaster

Add on an Omelet Station

Smoked Salmon Display or Avocado Toast for an additional Cost per Person

Custom menu pricing is available for dinners and receptions so just ask!

All prices are subject to service charges (currently 23%) and sales taxes (currently 11.5%)

Frequently Asked Questions

CAN YOU PLEASE CLARIFY THE FOOD & BEVERAGE MINIMUM?

The food & beverage minimum is the least amount of money you are required to spend in food & beverage, excluding service charge, sales tax and facility fee based on your event site. Please keep in mind that is not all you can anticipate to spend. The food & beverage minimum is reached by selecting menu items to equal or exceed the required dollar figure. Menu selections do not need to be finalized until 3 weeks prior.

CAN WE HAVE OUR CEREMONY ON THE BEACH?

Yes, any events on the beach would have to go through the City of Virginia Beach.

Please utilize the following link for further information:

<http://www.vbgov.com/government/departments/sga/resort/pages/beach-weddings.aspx>

We can provide a backup space for any inclement weather. Please ask your Catering Sales Representative for further information. This fee will not be applied to your food and beverage minimum.

CAN WE HAVE OUR CEREMONY AT THE HOTEL?

Yes, we have both indoor and outdoor locations you can have your ceremony. There is a set up and tear down fee associated with the location you choose. The indoor ceremony location is \$300 and \$5.00 per person. The outdoor option, on our 3rd floor Sun Deck, is \$500 plus \$5.00 per person and includes rental chairs. This fee does not get applied to your food and beverage minimum.

IS A DEPOSIT REQUIRED TO RESERVE SPACE?

Yes, a non-refundable 25% of the Food & Beverage Minimum Initial Deposit is due with signed contract. Additional Deposits will be required before the wedding date and the Total Estimated balance must be paid in full 5 days prior to the event.

IS THERE ANY ROOM DISCOUNT OFFERED TO MY GUESTS?

CAN WE SET UP A ROOM BLOCK FOR THEM?

Your Catering Sales Representative will be happy to provide a discounted group block room rate, as well as provide you more information regarding room types.

IS THERE A ROOM RENTAL FEE?

Yes, the room rental for the Ballroom reception space is \$500.

TASTING

Upon contract signing, we will be happy to set a time for a menu tasting for up to 4 guests with a spend of \$2500 or more. They may be scheduled Tuesday through Friday during non-peak meal time to ensure the Culinary team is available to give you their undivided attention. This typically takes place 90 days prior to your wedding day and is based upon availability.

All menu pricing are subject to change based on market value