



HOLIDAY INN OCEANSIDE

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CATERING  
*Menu*

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2101 Atlantic Ave  
Virginia Beach, VA 23451  
757-491-1500  
[vboceanside.com](http://vboceanside.com)

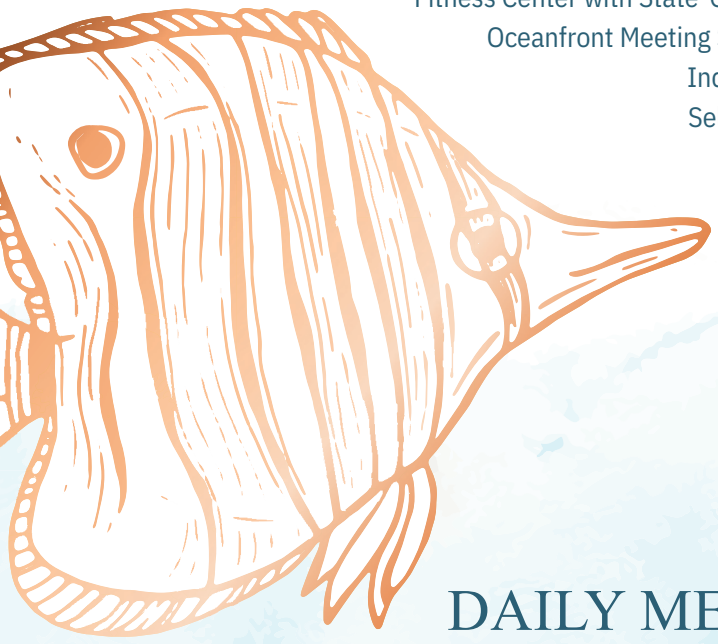
# Welcome

## TO THE HOLIDAY INN OCEANSIDE

We are located on the oceanfront boardwalk in Virginia Beach. Whether you are planning a meeting, convention, or social event, the Holiday Inn Oceanside has over 1500 square feet of flexible meeting space. Our goal is to exceed your expectations as we personalize your event.

### OFFERING GREAT AMENITIES & SERVICES:

- 149 Oceanfront Guest Rooms with Private Balcony
- All Guest Rooms Equipped with Mini-Fridge, Microwave, and Keurig Coffee Maker
- Restaurant & Bar Open Daily for Breakfast and Dinner, and Seasonally for Lunch
- Complimentary Overnight Parking for In-House Guests and Seasonal Valet
- Fitness Center with State-Of-The-Art Precor Equipment & Free Weights
- Oceanfront Meeting Space Accommodates 10-100 People
- Indoor Swimming Pool
- Self-Laundry Available



## DAILY MEETING Packages

Packages are for minimum of 25 people

### ATLANTIC MEETING PACKAGE \$69 PER PERSON (4 HOURS)

- Meeting Room
- AM or PM Break and Refreshments
- Continental Breakfast or Lunch Buffet
- Wireless Internet
- 8' Screen
- LCD Projector
- Flipchart Easel with Pads and Markers
- AV Cart, Cords, and Power Strip

### OCEANSIDE MEETING PACKAGE \$119 PER PERSON (8 HOURS)

- Meeting Room
- AM and PM Break and Refreshments
- Choice of Lunch Buffet
- Wireless Internet
- 8' Screen
- LCD Projector
- Flipchart Easel with Pads and Markers
- AV Cart, Cords, and Power Strip

All prices subject to a 22% service charge, 11.5% state tax and 6% tax on 2% of service charge.



Pricing subject to change. Final menu pricing confirmed 30 days prior to event.

# BREAKFAST *Buffet*

## MORNING FARE

Minimum of 25 people. A 25% upcharge applies to groups of 25 or less. Served for 1.5 hours.

### OCEANSIDE CONTINENTAL \$12 PER PERSON

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Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
*(Served with Freshly Brewed Regular & Decaf Coffee and Herbal Tea Selection)*

### EXECUTIVE CONTINENTAL \$16 PER PERSON

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Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Avocado Toast Points  
Deviled Eggs  
*(Served with Freshly Brewed Regular & Decaf Coffee and Herbal Tea Selection)*

### EYE OPENER \$19 PER PERSON

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Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Scrambled Eggs  
Seasoned Breakfast Potatoes with Onions & Peppers  
Crispy Bacon and Turkey Sausage  
*(Served with Freshly Brewed Regular & Decaf Coffee and Herbal Tea Selection)*

### BEACH BREAKFAST \$25 PER PERSON

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Fresh Chilled Apple and Orange Juice  
Fresh Seasonal Sliced Fruits  
Assorted Muffins & Danish with Butter & Preserves  
Scrambled Eggs  
Seasoned Breakfast Potatoes with Onions & Peppers  
Crispy Bacon and Turkey Sausage  
Eggs Benedict  
Mini Chicken and Waffles  
*(Served with Freshly Brewed Regular & Decaf Coffee and Herbal Tea Selection)*

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## BREAKFAST ENHANCEMENTS

Minimum of 25 people. A 25% upcharge applies to groups of 25 or less. Served for 1.5 hours. Can be added to any Morning Fare selection.

### OMELET STATION \$12 PER PERSON \$100 CHEF ATTENDANT FEE

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Chef Prepared Omelet with Choice of Peppers, Onions, Mushrooms, Spinach, Tomatoes, Diced Ham, Cheddar Cheese, Feta Cheese, and Bacon Crumbles

### THE MAPLE \$11 PER PERSON

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Choice of Waffle, Pancake, or French Toast  
Served with Maple Syrup, Butter, Walnuts, Whipped Cream and Fresh Seasonal Berries

### SMOOTHIE STATION \$11 PER PERSON \$100 CHEF ATTENDANT FEE

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Smoothie Made to Order  
Strawberry, Mango Tango, Green Machine

### A LA CARTE

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Assorted Yogurt Parfait Cups / \$7 PER PERSON  
Mini Chicken and Waffles / \$7 PER PERSON  
Smoked Salmon Display with Tomato, Onion, Toast Points and Cream Cheese / \$MARKET  
Turkey Bacon or Turkey Sausage / \$5 PER PERSON  
Bagels & Assorted Cream Cheeses / \$5 PER PERSON  
Avocado Toast Points / \$6 PER PERSON  
Breakfast Sliders / \$9 PER PERSON  
Breakfast Burrito / \$8 PER PERSON  
Whole Fresh Fruit / \$5 PER PERSON

## BREAKFAST BUBBLIES

### DIY BLOODY MARY BAR

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Spirits, Sauces, Salt, Accompaniments. All you need to create your perfect breakfast beverage.

### BOTTOMLESS MIMOSAS

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Sparkling Champagne, Assorted Fruit Juices and Seasonal Fruit

\$12 PER PERSON FOR FIRST HOUR,  
\$7 PER PERSON FOR EACH ADDITIONAL HOUR



## WAKE UP CALL *Breaks*

Minimum of 25 people. A 25% upcharge applies to groups of 25 or less. Served for 30 minutes.

### CAFÉ \$11 PER PERSON

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Assorted Muffins, Danish and Croissants with Butter and Preserves

*(Served with Freshly Brewed Regular & Decaf Coffee, Cold Brew, Flavored Syrups and Herbal Tea Selection)*

### DONUT WORRY, BE HAPPY \$11 PER PERSON

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Assortment of Donuts on Display

*(Served with Freshly Brewed Regular & Decaf Coffee, Cold Brew, Flavored Syrups and Herbal Tea Selection)*

### LAYERS OF GOODNESS \$11 PER PERSON

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Build Your Own Yogurt Parfait Including:

Vanilla and Strawberry Yogurt	Granola
Sliced Seasonal Fruit	Honey
Chocolate Chips	Coconut
Peanut Butter	

*(Served with Freshly Brewed Regular & Decaf Coffee, Cold Brew, Flavored Syrups and Herbal Tea Selection)*

### ENERGY BOOST \$15 PER PERSON

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Whole Fruit  
Assorted Powers Bars and Multigrain Bars  
Variety of Nuts and Dried Fruit  
Bottled Water

*(Served with Freshly Brewed Regular & Decaf Coffee, Cold Brew, Flavored Syrups and Herbal Tea Selection)*

### BEVERAGE BREAK OPTIONS

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Freshly Brewed Regular and Decaf Coffee and Herbal Tea Selection / \$12 PER PERSON

Freshly Brewed Regular and Decaf Coffee, Assortment of Coca-Cola Products & Bottled Water / \$22 PER PERSON

*Up to 4-Hour Period.*

*Each Additional Hour is Based on Consumption:*

Coca-Cola Products & Bottled Water / \$4 PER BEVERAGE  
Coffee / \$39 PER GALLON

Herbal Tea Selections / \$36 PER GALLON

## AFTERNOON *Pick me up*

Minimum of 25 people. A 25% upcharge applies to groups of 25 or less. Served for 30 minutes.

### TREAT YOURSELF \$13 PER PERSON

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Chewy Fudge Brownies  
Chocolate Chip Cookies  
Warm Funnel Cake Fries  
Variety of Candy Bars and Candies

*(Served with Bottled Water and Choice of Assortment of Coca-Cola Products or Freshly Brewed Regular & Decaf Coffee)*

### MUNCHIES \$12 PER PERSON

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Fresh Fried Tortilla Chips and Salsa  
House Made Potato Chips with French Onion Dip

*(Served with Assortment of Coca-Cola Products and Bottled Water)*

### EAT YOUR GREENS \$13 PER PERSON

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Fresh Vegetable Skewers with Roasted Garlic Hummus and Ranch Dressing  
Fresh Fruit with Honey Yogurt Dipping Sauce  
Our Refreshing Green Machine Smoothie

*(Served with Assortment of Coca-Cola Products and Bottled Water)*

### SLIDER BAR \$18 PER PERSON

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*Choice of:*

Ham and Swiss Sliders with Pub Mustard  
Chicken Salad Sliders  
Tuna Salad Sliders  
Roast Beef Sliders with Cheddar Cheese and Horseradish Sauce  
Turkey and Swiss Slider with Pub Mustard  
Buffalo Chicken Sliders with Ranch Dressing  
Served with Potato Chips and Cookies

*(Served with Assortment of Coca-Cola Products and Bottled Water)*

### BEAT THE HEAT \$12 PER PERSON

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Premium Ice Cream Bars  
Frozen Fruit Bars

*(Served with Lemon and Cucumber Infused Water)*



# LUNCH *Hours*

Minimum of 25 people. A 25% upcharge applies to groups of 25 or less. Served for 1.5 hours.

## IT'S IN THE BREAD

\$25 PER PERSON

### *Full Spread of:*

Roast Beef, Smoked Turkey, Honey Baked Ham  
Cheddar and Swiss Cheese  
Lettuce, Tomatoes, Onions, and Pickles

### *Choice of Two Breads:*

Hawaiian Sweet Roll  
Sourdough  
Rye  
Brioche Bun  
Ciabatta  
Gluten Free Bread

Pasta Salad and Potato Salad  
Old Bay Chips  
Cookies and Brownies

*(Served with Assortment of  
Coca-Cola Products and Bottled Water)*

## DOWN SOUTH

\$29 PER PERSON

### *Choice of Two Entrées:*

Grilled BBQ Chicken  
Pulled Pork BBQ  
Golden Battered Fried Chicken  
Baby Back BBQ Ribs

### *Includes:*

Brioche Buns for Sandwiches  
Coleslaw and Corn on the Cob  
Baked Beans and Cornbread

### *Choice of Dessert:*

Strawberry Shortcake  
Lemon Bars  
Apple Pie Bites  
Chocolate Cake

*(Served with Assortment of  
Coca-Cola Products and Bottled Water)*

## TACO 'BOUT A PARTY

\$25 PER PERSON

### *Choice of:*

Grilled Chipotle Chicken, Carne Asada, or Pulled Pork

### *Served with:*

Flour or Corn Tortillas  
Spanish Rice and Beans  
Lettuce, Tomatoes, Cheese, Grilled Onions & Peppers  
Salsa, Sour Cream, Guacamole  
Cookies and Brownies

*(Served with Assortment of  
Coca-Cola Products and Bottled Water)*

## GRAB AND GO BOXED LUNCH

\$21 PER PERSON

### *Choice of Two Sandwiches or Wraps:*

Honey Baked Ham and Cheddar  
Roast Turkey and Swiss  
Tuna Salad  
Chicken Salad  
Chicken Caesar Salad Wrap  
Black Bean, Avocado, and Feta Wrap

### *Choice of Two Breads:*

Hawaiian Sweet Roll  
Sourdough  
Rye  
Brioche Bun  
Ciabatta  
Gluten Free Bread

### *Served with:*

Lettuce and Tomato  
Bags of Potato Chips  
Whole Fruit  
Cookie

*(Includes Assortment of  
Coca-Cola Products and Bottled Water)*

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and 6% tax on 2% of service charge. Pricing subject to change.  
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# SIGNATURE *Salads*

Minimum of 25 people. A 25% upcharge applies to groups of 25 or less. Served for 1.5 hours.

## PERFECT PAIR

\$22 PER PERSON

### *Choice of Two Soups:*

Clam Chowder  
Beef and Bean Chili  
Tomato Basil Bisque  
Creamy Chicken and Rice  
Sausage Gumbo

### *Choice of Salad:*

**House Salad:** Iceberg Lettuce, Grape Tomatoes, Cucumber, Red Onion, and Croutons, served with Italian and Ranch Dressing

**Greek Salad:** Iceberg Lettuce, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, served with Homemade Lemon Vinaigrette

**Caesar Salad:** Romaine Lettuce, Shaved Parmesan Cheese, and Croutons, served with Caesar Dressing

**Cobb Salad:** Iceberg Lettuce, Bacon Crumbles, Tomatoes, Blue Cheese Crumbles, Avocado, Red Onion, Diced Grilled Chicken, and Hard-Boiled Eggs, served with Italian & Ranch Dressing

### *Choice of Dessert:*

Petit Fours  
Strawberry Shortcake  
Lemon Bars  
Chocolate Mousse

*(Served with Assortment of Coca-Cola Products and Bottled Water)*

## SALAD BAR

\$19 PER PERSON

### *Salad Bar Features:*

Mixed Greens  
Spinach  
Kale  
Tomatoes  
Red Onion  
Shaved Parmesan  
Feta  
Olives  
Chickpeas  
Broccoli  
Sunflower Seeds  
Bell Peppers  
Carrots  
Quinoa

*(Served with Assortment of Salad Dressings)*

### *Add Protein to Your Salad:*

Chicken / \$5 PER PERSON  
Shrimp / \$6 PER PERSON  
Mini Crab Cakes / \$MARKET  
Salmon / \$MARKET  
Avocado / \$MARKET

### *Choice of Dessert:*

Petit Fours  
Strawberry Shortcake  
Lemon Bars  
Chocolate Mousse

*(Served with Assortment of Coca-Cola Products and Bottled Water)*



# BUFFET *Dinner*

All buffet meals are a three-course meal with your choice of soup or salad, choice of starch, vegetable, entrée, and a dessert. All buffet dinners are served with a basket of freshly baked rolls, whipped butter, iced tea, freshly brewed regular & decaf coffee, and water. Minimum of 50 people. A 25% upcharge applies to groups of 50 or less. Served for 1.5 hours.

## SOUPS

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Tomato Basil Bisque  
Creamy Chicken and Rice  
Clam Chowder

## SALADS

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**House Salad:** Iceberg Lettuce, Grape Tomatoes, Cucumber, Red Onion, and Croutons, served with Italian and Ranch Dressing

**Greek Salad:** Iceberg Lettuce, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, served with Homemade Lemon Vinaigrette

**Caesar Salad:** Romaine Lettuce, Shaved Parmesan Cheese, and Croutons, served with Caesar Dressing

## STARCHES

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Roasted Rosemary Red Potatoes  
Wild Rice  
Garlic Mashed Potatoes  
Au Gratin Potatoes

## VEGETABLES

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Green Bean Almandine  
Petit Sweet Carrots  
Fresh Seasonal Vegetable Medley  
Oven Roasted Broccoli

## DESSERT

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Choice of Cheesecake, Carrot Cake, Key Lime Pie, Chocolate Cake, or Red Velvet Cake

## ENTRÉES

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**Chicken Piccata** – Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce / \$37

**Chicken Marsala** – Lightly Battered and Sautéed, served with Mushrooms and Shallots in a Marsala Wine Sauce / \$37

**Herb Crusted Pork Tenderloin** – with Mustard Apple Sauce / \$37

**Chicken Oscar** – Chicken Breast topped with Chesapeake Bay Crab and Béarnaise Sauce / \$MARKET

**Grilled Mahi-Mahi** – Topped with Mango Pineapple Salsa / \$MARKET

**Atlantic Seared Salmon** – North Atlantic Salmon marinated, and Pan Seared with choice of Creamy Lemon Dill or Lemon White Wine Sauce / \$MARKET

**Encrusted Garlic and Thyme Beef Tenderloin** / \$44

**Sliced Prime Rib** – Marinated in a Rosemary Au Jus Sauce / \$44

## VEGETARIAN OPTIONS

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**Eggplant Parmesan** – A tower of sliced Eggplant lightly battered and fried served over Angel Hair Pasta / \$34

**Butternut Squash Ravioli** – Sage Cream Sauce, Cherry Tomatoes, and Shredded Parmesan / \$34

**Cauliflower Steak** – Tender slices of Seared Cauliflower with a creamy Red Pepper Sauce / \$32

**Pasta Primavera** – Penne Pasta tossed with freshly sautéed Garden Vegetables and a White Wine Butter Sauce / \$32



# THEMED BUFFET *Dinner*

Minimum of 50 people. A 25% upcharge applies to groups of 50 or less. Served for 1.5 hours.

## SOUTHERN HOSPITALITY

\$33 PER PERSON

### *Choice of Two Entrée Selections:*

Grilled BBQ Chicken  
Carolina Pulled Pork BBQ  
Fried Chicken  
Baby Back BBQ Ribs  
Spicy Jambalaya

### *Choice of Three Sides:*

Mac n Cheese  
Corn on the Cob  
Baked Beans  
Coleslaw  
Southern Style Cornbread  
Collard Greens

### *Choice of One Dessert:*

Assorted Cheesecake  
Chocolate Mousse  
Mini Lava Cakes  
Mini S'more Truffles

*(Includes Iced Tea, Water, and Freshly Brewed Regular and Decaf Coffee)*

## ALL AMERICAN

\$26 PER PERSON

Fresh Grilled Hamburgers  
Grilled Hot Dogs  
Potato Salad  
Smoke House Baked Beans  
Brioche Buns  
Assorted Cheeses  
Fresh Tomatoes  
Lettuce  
Sliced Onions  
Assorted Condiments

Chef's Choice Dessert

*(Includes Iced Tea, Water, and Freshly Brewed Regular and Decaf Coffee)*

## WHEN IN ROME

\$31 PER PERSON

### *Choice of Three Entrée Selections:*

Spaghetti and Meatballs  
Chicken Fettuccine Alfredo  
Penne A La Vodka  
Sausage and Peppers  
Gnocchi  
Baked Manicotti

### *Served with:*

Caesar Salad and Garlic Breadsticks

### *Choice of One Dessert:*

Cheesecake  
Carrot Cake  
Red Velvet Cake  
Chocolate Cake

*(Includes Iced Tea, Water, and Freshly Brewed Regular and Decaf Coffee)*

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# PLATED *Dinner*

All plated meals are a three-course meal with your choice of soup or salad, choice of starch, vegetable, entrée, and a dessert. All plated dinners are served with a basket of freshly baked rolls, whipped butter, iced tea, freshly brewed regular & decaf coffee, and water. Maximum of 50 guests for plated dinners.

## SOUPS

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Tomato Basil Bisque  
Creamy Chicken and Rice  
Clam Chowder

## SALADS

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**House Salad:** Iceberg Lettuce, Grape Tomatoes, Cucumber, Red Onion, and Croutons, served with Italian and Ranch Dressing

**Greek Salad:** Iceberg Lettuce, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, served with Homemade Lemon Vinaigrette

**Caesar Salad:** Romaine Lettuce, Shaved Parmesan Cheese, and Croutons, served with Caesar Dressing

## STARCHES

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Roasted Rosemary Red Potatoes  
Wild Rice  
Garlic Mashed Potatoes  
Parmesan Risotto

## VEGETABLES

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Green Bean Almandine  
Petit Sweet Carrots  
Fresh Seasonal Vegetable Medley  
Oven Roasted Broccoli

## DESSERT

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Choice of Cheesecake, Carrot Cake, Key Lime Pie, Chocolate Cake, or Red Velvet Cake

## ENTRÉES

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**Chicken Piccata** – Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce / \$29

**Chicken Marsala** – Lightly battered & sautéed, served with Mushrooms & Shallots in a Marsala Wine Sauce / \$29

**Chicken Oscar** – Chicken Breast topped with Chesapeake Bay Crab and Béarnaise Sauce / \$MARKET

**Crab Stuffed Flounder** – with Chesapeake Bay Crab Stuffing / \$MARKET

**Grilled Mahi-Mahi** – Topped with Mango Pineapple Salsa / \$MARKET

**Atlantic Seared Salmon** – North Atlantic Salmon marinated, and pan seared with choice of Creamy Lemon Dill or Lemon White Wine Sauce / \$MARKET

**Maryland Style Crab Cakes** – Two Crab Cakes with Roasted Tomato Aioli / \$MARKET

**Herb Crusted Pork Tenderloin** – Served with Apple Chutney / \$32

**Roast Prime Rib** – Classic Cut Roasted and served in Rosemary Au Jus Sauce / \$42

**Filet Mignon** – Tender 8oz Filet Mignon grilled to perfection with choice of Gorgonzola Cream Sauce or Red Wine Finish / \$42

## VEGETARIAN OPTIONS

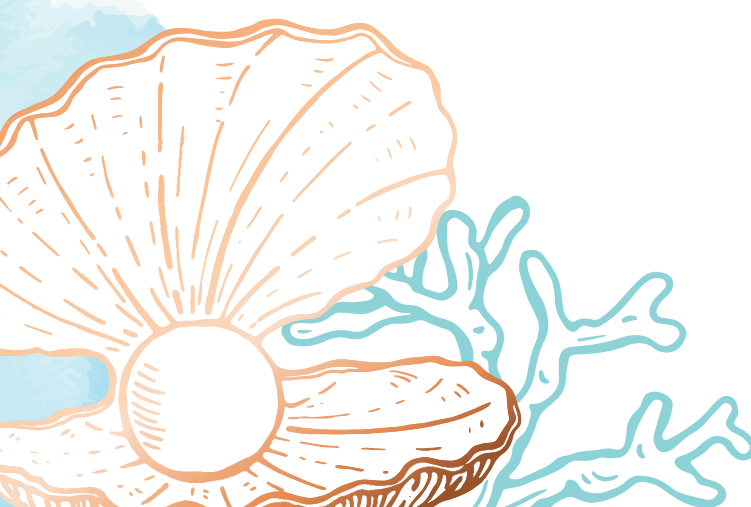
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**Eggplant Parmesan** – A tower of sliced Eggplant lightly battered & fried served over Angel Hair Pasta / \$31

**Butternut Squash Ravioli** – Sage Cream Sauce, Cherry Tomatoes, and Shredded Parmesan / \$30

**Cauliflower Steak** – Tender slices of Seared Cauliflower with a creamy Red Pepper Sauce / \$28

**Pasta Primavera** – Penne Pasta tossed with freshly sautéed Garden Vegetables and a White Wine Butter Sauce / \$30



# CARVING & ACTION *Stations*

Priced per 50 guests. Requires one Chef Attendant per 50 guests. \$100 per Chef Attendant.

**Roast Beef Tenderloin** – with Horseradish Sauce and Dinner Rolls / \$450

**Prime Rib** – with Horseradish Sauce and Dinner Rolls / \$400

**Herb Encrusted Turkey** / \$300

**Rosemary Seasoned Leg of Lamb** / \$325

**Honey Baked Ham** / \$300

**Beef Top Round** / \$300

**Pasta Station** – Assorted Noodles, Marinara Sauce, Alfredo Sauce, Vodka Sauce, and Garlic Bread Sticks / \$12 PER PERSON

**Add Protein (priced per person)** – Meatballs / \$4, Chicken / \$5, Shrimp / \$7

**Baked Potato Bar** – Baked Potatoes with assorted toppings including Cheese, Sour Cream, Chives, Bacon Crumbles, and Broccoli / \$10 PER PERSON

**Seafood Station** – Assortment of Scallops, Shrimp, Crab Cakes, Steamed Oysters, and Clams / \$MARKET

# SPECIALTY *Displays*

Priced per 50 guests

**Smoked Salmon Display** – Bagels or Toast Points, Cucumbers, Capers, Red Onions, and Cream Cheese / \$275

**Bruschetta Display** – Toasted Baguettes topped with Tomato, Basil, Garlic, and Olive Oil / \$175

**Charcuterie Display & Assorted Crackers** – Variety of Cheeses and Meats, served with Chef's Assortment of Accompaniments and Crackers / \$500

**Raw Bar** – Eastern Shore Oysters, Shrimp, Mussels, and Clams, served with Signature Cocktail Sauce / \$MARKET

**Seasonal Fruit Display** – Variety of Seasonal Fruits with Honey Yogurt Dipping Sauce / \$400

**Seasonal Crudites Display** – Variety of Fresh Seasonal Vegetables served with Hummus and Buttermilk Peppercorn / \$350

**Dessert Display** – Assorted Cupcakes, Petit Fours, Cakes, Chocolate Mousse, and Macaroons / \$375

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# HORS D'OEUVRES

Based on 50 pieces

## HOT SELECTION

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Seared Blackened Tuna Bites – with Ponzu Dipping Sauce / \$MARKET

Chicken, Pork, or Vegetable Lumpia – with Sweet Chili Sauce / \$175

Coconut Encrusted Shrimp – with Tangy Sweet Chili Sauce / \$MARKET

Grilled Chicken Teriyaki Skewers / \$175

Bacon Wrapped Scallops / \$MARKET

Petite Crab Cakes – with Lemon Dill Remoulade and Cocktail Sauce / \$MARKET

Spanakopita / \$225

Chicken Buffalo Bites / \$175

Swedish Meatballs / \$150

Mini Fish Tacos / \$225

## COLD SELECTION

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Prosciutto Wrapped Asparagus / \$160

Antipasto Skewers / \$185

Peeled Jumbo Gulf Shrimp Cocktail / \$200

Spicy Shrimp & Avocado Lime Lettuce Wraps / \$150

# KIDS Cove

Served with lemonade, water or apple juice

## CHOICE OF ONE \$14 PER PERSON

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Chicken Fingers

Grilled Cheese

Hamburger

Cheeseburger

Mini Cheese or Pepperoni Pizzas

*(Includes French Fries or Fruit Cup)*

# DESSERTS

## CHOICE OF ONE \$9 PER PERSON

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Petit Fours

Cream Puffs

Cookies

Assorted Mousse

Chocolate Cake

Carrot Cake

Lemon Pie

Cheesecake

Key Lime Pie

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# ALL THE *Buzz*

Requires one Bartender per 50 guests. \$100 per Bartender.

## HOSTED SOFT BAR

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Serving an assortment of Imported and Domestic Beer, House Wines, and Assorted Coca-Cola Products and Bottled Water

\$16 PER HOUR FOR FIRST TWO HOURS,  
\$6 EACH ADDITIONAL HOUR

## HOSTED DELUXE BAR

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Serving Deluxe Liquors and an assortment of Imported and Domestic Beer, House Wines, Champagne, Coca-Cola Products and Bottled Water

\$21 PER HOUR FOR FIRST TWO HOURS,  
\$7 EACH ADDITIONAL HOUR

## PREMIUM DELUXE BAR

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Serving Premium Liquors and an assortment of Imported and Domestic Beer, House Wines, Champagne, Coca-Cola Products and Bottled Water

\$25 PER HOUR FOR FIRST TWO HOURS,  
\$8 EACH ADDITIONAL HOUR

## BEVERAGE SELECTION

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**Deluxe Brand:** Absolut, Bacardi, Tanqueray, Jack Daniels, El Jimador, Dewar's

**Premium Brand:** Grey Goose, Bombay Sapphire, Makers Mark, Jameson, Jose Cuervo, Hennessy, Captain Morgan

**Imported Beers:** Corona, Heineken

**Domestic Beers:** Bud Light, Sam Adams, Yuengling

**House Wines:** Mondavi Woodbridge Chardonnay, Merlot, Cabernet and Riesling

## CASH BAR

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### PRICING PER DRINK

INCLUSIVE OF TAX

Premium Liquor / \$12

Deluxe Liquor / \$10

House Wine / \$8

Imported Beer / \$8

Domestic Beer / \$7

Soft Drinks / \$4

Bottled Water / \$4

## HOSTED BAR

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### PRICING PER DRINK

Premium Liquor / \$10

Deluxe Liquor / \$9

House Wine / \$7

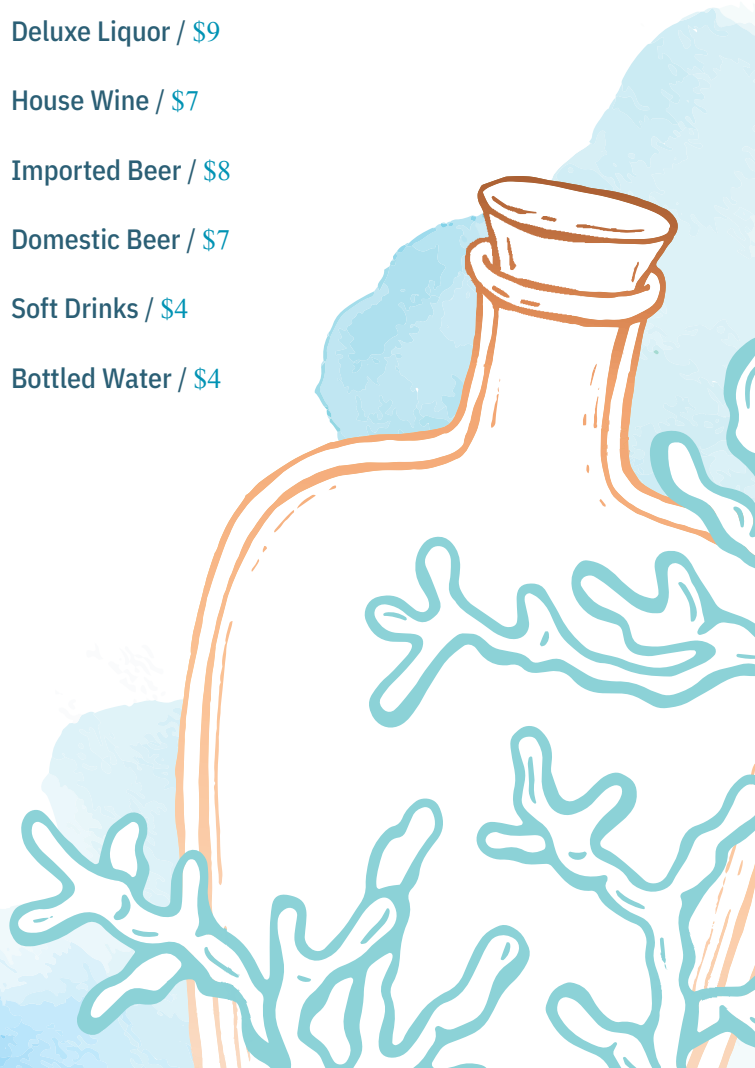
Imported Beer / \$8

Domestic Beer / \$7

Soft Drinks / \$4

Bottled Water / \$4

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# Food & Beverage Policies

## FOOD & BEVERAGE

Due to Virginia State Laws all food and beverage served in the banquet rooms must be provided by the hotel. Any Exceptions (wedding cake) must come from a licensed and insured vendor and be approved by your Catering Representative. No food or beverage may leave the hotel premises. Food Stations must be guaranteed for the full guest count.

## MENU SELECTION

Your complete menu must be given to your Catering Representative 30 days prior to your event. Our catering staff will be happy to assist you in customizing a menu to fit your specific needs. Vegan, Vegetarian or Gluten Free options are available upon request. Please note that pricing is subject to change based on market conditions and not confirmed until the final Banquet Event Order has been signed.

## DEPOSIT & PAYMENT

A non-refundable deposit is required with the signed contract to confirm the event. The remaining payment is on a payment schedule, with the full amount due 7 business days prior to arrival. Acceptable forms of payment are Credit Card, Cashier's Check or Money Order.

## TAXES

All food and beverage is subject to an 11.5% Sales Tax and a 22% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 22% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local, and Hotel Tax totaling 15% plus \$2.00 occupancy tax per night.

## GUARANTEES

The number of guests attending your function must be given to our Catering Department 7 business days prior to the event. This number will be considered your final guarantee and you will be charged for this number, plus any guests in addition to the guarantee. If no final guarantee is provided, the original amount contracted will be used as the guarantee.

## LIABILITY

The hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacant. All equipment and decorations must be removed from the property immediately following an event.

## AUDIO VISUAL, ELECTRICAL & MECHANICAL REQUIREMENTS

Arrangements for your Audio/Visual, Electrical and or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current fees and specifications. The catering department requires notification of any equipment and materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance.

**PROJECTOR PACKAGE** – Includes LCD Projector, Screen, AV Cart, Power Strip, HDMI Cord, and Extension Cord / \$250

**SOUND SYSTEM** – Includes Microphone, Speaker, and Power Strip / \$150

**LCD PROJECTOR** / \$200

**8 FOOT SCREEN** / \$50

**EXTENSION CORD OR POWER STRIP** / \$5

**FLIP CHART** / \$25



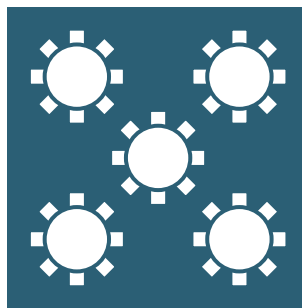
# Meeting Rooms

Virginia Beach is a year-round attraction. Call our professional sales staff for assistance in planning your special event. Our facilities cater to corporate meetings, social functions, wedding receptions, reunions, training sessions, luncheons, private parties and banquets. Whether it be an intimate meeting or a group of up to 120 people, we can customize a setting including a choice of menus. Count on us to take care of all the details to make your event a success!

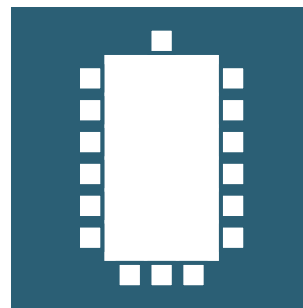
## SETUP STYLES



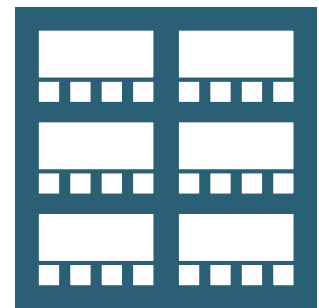
Theater



Banquet



Conference



Classroom

## OCEANSIDE BALLROOM

DOLPHIN ROOM

SURF ROOM

PALM ROOM

*Ocean View Mezzanine  
Second Floor*

## MEETING & BANQUET CAPACITIES

Room	Theater Style	Banquet Style	Conference Style	Room Size	Square Feet	Ceiling Height
OCEANSIDE BALLROOM	120	100	50	30 x 53	1590	10'
DOLPHIN ROOM	40	32	15	30 x 17	525	10'
PALM ROOM	40	32	15	30 x 17	525	10'
SURF ROOM	40	32	15	30 x 17	525	10'

