

Wedding Packages

Holiday Inn Oceanside

2101 Atlantic Ave
Virginia Beach, VA 23451
757.491.1500
www.vboceanside.com

Wedding Specialists

Mary Barnes – Director of Sales mbarnes@hiexpressvb.com
Sarah Davidson – Sales Manager sdavidson@hiexpressvb.com

*EAT, DRINK AND BE
MARRIED*



Holiday Inn Oceanside Packages

**Thank you for choosing the Holiday Inn Oceanside to host your special day.
All packages include.....**

- ❖ Discounted room rate for overnight guests accommodations
- ❖ Personal Attendant / Wedding consultant for reception
 - ❖ Complimentary Dance Floor
 - ❖ Complimentary Cake Cutting Service
- ❖ Champagne Toast for Wedding party and guests
 - ❖ Hotel china, glass, silver tables and chairs
 - ❖ White floor table linens and napkins

Wedding enhancements available for an additional fee:

- ❖ Chivari Chairs
 - ❖ Draping
 - ❖ Chargers
- ❖ Specialty Linen and Table Skirting
 - ❖ Special Effect Lighting
 - ❖ Chair Covers



Silver Package ~ Buffet

Choice Of 3 Hors D' Oeuvres:

Sliced Seasonal Fruit
Assorted Cheese Display
Mini Quiche
Fresh Vegetable Display With Ranch Dip
Coconut Shrimp With Sweet Chili Glaze
Prosciutto Wrapped Asparagus
Tomato Basil Bruschetta
Mini Chicken Quesadilla Triangles
Mini Lump Crab Cakes

Entrée (Choose One):

Chicken Florentine
Roasted Pork Loin With Caramelized Apples
Seared Salmon
6 Oz. Grilled Sirloin
Pasta Primavera

Salad (Choose One):

Caesar Salad Topped With Parmesan Cheese & Croutons
Spinach Salad With Mushroom, Hard Boiled Egg, Bacon & Vinaigrette Dressing
Garden Salad With Choice Of Italian Or Ranch Dressing
Summer Salad With Mandarin Oranges, Dried Cranberries, Candied Pecans & Raspberry Vinaigrette

Vegetable (Choose One):

Green Bean Almandine
Confetti Corn
Seasonal Vegetable Medley
Baby Carrots

Starch (Choose One):

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed Potatoes
Smashed Sweet Potatoes

Dinner Includes:

Warm Dinner Rolls
Freshly Brewed Coffee, Iced Tea & Water

\$49.00 Per Person

A Twenty-two Percent Service Charge And Applicable Taxes Will Be Added To All Food & Beverage Arrangements.

Minimum of 25 People Required For All Buffets.

Gold Package ~ Buffet

Choice Of 3 Hors D' Oeuvres

Sliced Seasonal Fruit
Assorted Cheese Display
Chicken Pineapple Kabobs with Mango Sauce
Fresh Vegetable Display with Ranch Dip
Coconut Shrimp with Sweet Chili Glaze
Prosciutto Wrapped Asparagus
Lobster and Feta Bruschetta
Mini Beef Wellingtons
Mini Lump Crab Cakes

Entrée (Choose One):

Seared Salmon
Roasted Pork Loin with Caramelized Apples
Chesapeake Bay Jumbo Lump Crab Cake
Sliced Grilled New York Strip
Chicken Marsala with Wine Demi Glaze
Crab Stuffed Flounder

Salad (Choose One):

Caesar Salad Topped With Parmesan Cheese & Croutons
Spinach Salad With Mushroom, Hard Boiled Egg, Bacon & Vinaigrette Dressing
Garden Salad With Choice Of Italian Or Ranch Dressing
Summer Salad With Mandarin Oranges, Dried Cranberries, Candied Pecans & Raspberry Vinaigrette

Vegetable (Choose One):

Green Bean Almandine
Confetti Corn
Seasonal Vegetable Medley
Baby Carrots

Starch (Choose One):

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed or Sweet Potatoes

Carving Station (Choose One):

Roast Turkey with Cranberry Relish
Honey Baked Ham with Pineapple Glaze
Roasted Top Round of Beef with Au Jus & Horseradish Cream

Dinner Includes:

Warm Dinner Rolls
Freshly Brewed Coffee, Iced Tea & Water

\$54.00 Per Person

A Twenty-two Percent Service Charge And Applicable Taxes Will Be Added To All Food & Beverage Arrangements.
Minimum of 25 People Required For All Buffets.

Platinum Package ~ Buffet

Choice Of 4 Hors D' Oeuvres:

Sliced Seasonal Fruit
Assorted Cheese Display
Jumbo Shrimp Cocktail
Fresh Vegetable Display with Ranch Dip
Coconut Shrimp with Sweet Chili Glaze
Prosciutto Wrapped Asparagus
Petite Chesapeake Bay Crab Cakes
Mini Beef Wellingtons
Traditional Bruschetta Baked Crostini

Entrée (Choose One):

Parmesan Encrusted Salmon
Chicken Florentine
Crab Stuffed Flounder
Grilled Teriyaki Pork Loin
Sliced Grilled New York Strip
Prime Rib

Salad (Choose One):

Caesar Salad Topped With Parmesan Cheese & Croutons
Spinach Salad With Mushroom, Hard Boiled Egg, Bacon & Vinaigrette Dressing
Garden Salad With Choice Of Italian Or Ranch Dressing
Shrimp & Tortellini Pasta Salad

Vegetable (Choose One):

Green Bean Almandine
Confetti Corn
Baby Carrots
Seasonal Vegetable Medley

Starch (Choose One):

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed Potatoes
Smashed Sweet Potatoes

Carving Station (Choose One):

Roast Turkey with Cranberry Relish
Honey Baked Ham with Pineapple Glaze
Roasted Top Round of Beef with Au Jus & Horseradish Cream
Roasted Pork Loin with Caramelized Apples

Action Stations (Choose One):

Pasta Station
Mashed Potato Station
Asian Stir Fry Station

\$63.00 Per Person

A Twenty-two Percent Service Charge And Applicable Taxes Will Be Added To All Food & Beverage Arrangements.
Minimum of 25 People Required For All Buffets.

Platinum Package ~ Buffet

Choice Of 4 Hors D' Oeuvres:

Sliced Seasonal Fruit
Assorted Cheese Display
Jumbo Shrimp Cocktail
Fresh Vegetable Display with Ranch Dip
Coconut Shrimp with Sweet Chili Glaze
Prosciutto Wrapped Asparagus
Petite Chesapeake Bay Crab Cakes
Mini Beef Wellingtons
Traditional Bruschetta Baked Crostini

Entrée (Choose One):

Parmesan Encrusted Salmon
Chicken Florentine
Crab Stuffed Flounder
Grilled Teriyaki Pork Loin
Sliced Grilled New York Strip
Prime Rib

Salad (Choose One):

Caesar Salad Topped With Parmesan Cheese & Croutons
Spinach Salad With Mushroom, Hard Boiled Egg, Bacon & Vinaigrette Dressing
Garden Salad With Choice Of Italian Or Ranch Dressing
Shrimp & Tortellini Pasta Salad

Vegetable (Choose One):

Green Bean Almandine
Confetti Corn
Baby Carrots
Seasonal Vegetable Medley

Starch (Choose One):

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed Potatoes
Smashed Sweet Potatoes

Carving Station (Choose One):

Roast Turkey with Cranberry Relish
Honey Baked Ham with Pineapple Glaze
Roasted Top Round of Beef with Au Jus & Horseradish Cream
Roasted Pork Loin with Caramelized Apples

Action Stations (Choose One):

Pasta Station
Mashed Potato Station
Asian Stir Fry Station

Dinner Includes : Warm Dinner Rolls, Freshly Brewed Coffee, Iced Tea and Water

\$63.00 Per Person

A Twenty-two Percent Service Charge And Applicable Taxes Will Be Added To All Food & Beverage Arrangements.
Minimum of 25 People Required For All Buffets.

Exclusive Reception~ Plated

Perfect Plated Reception for events under 36 guests.

Choice Of 4 Hors D' Oeuvres:

Sliced Seasonal Fruit and Cheese Display
Jumbo Shrimp Cocktail
Fresh Vegetable Display with Dip
Coconut Shrimp with Sweet Chili Glaze
Prosciutto Wrapped Asparagus
Petite Chesapeake Bay Crab Cakes
Mini Beef Wellingtons
Traditional Bruschetta Baked Crostini

Salad (Choose One):

Caesar Salad Topped With Parmesan Cheese & Croutons
Spinach Salad With Mushroom, Hard Boiled Egg, Bacon & Vinaigrette Dressing
Garden Salad With Choice Of Italian Or Ranch Dressing
Shrimp & Tortellini Pasta Salad

Vegetable (Choose One):

Green Bean Almandine
Confetti Corn
Seasonal Vegetable Medley
Baby Carrots

Starch (Choose One):

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed Potatoes
Smashed Sweet Potatoes

Entrée (Choose One):

Parmesan Encrusted Salmon
Chicken Marsala
Crab Stuffed Flounder
Petite Filet with Jumbo Stuffed Shrimp
Teriyaki Glazed Filet with Lobster Tail

Dinner Includes:

Warm Dinner Rolls
Freshly Brewed Coffee, Iced Tea & Water

\$57.00 Per Person

A Twenty-two Percent Service Charge And Applicable Taxes Will Be Added To All Food & Beverage Arrangements.
Minimum of 25 people required for multiple entrée selections.

Package Enhancements

Carving Station (Choose One):

Roast Turkey with Cranberry Relish..... \$400.00 each

Honey Baked Ham with Pineapple Glaze.....\$450.00 each

Roasted Top Round of Beef with Au Jus &
Horseradish Cream.....\$450.00 each

Roasted Pork Loin with Caramelized Apples.....\$400.00 each

Action Station (Choose One):

Pasta Station.....\$500.00
(Assorted Noodles, Marinara Sauce, Alfredo Sauce, Garlic Bread)

Yukon Mashed Potato Bar.....\$7.00 per person
(Yukon Mashed Potatoes, Sour Cream, Caramelized Onions, Shredded Cheddar, Chives,
Crumbled Bacon, Mushrooms, Beef Tips)

Asian Stir Fry Station.....\$9.00 per person
(Beef, Chicken, Thai Sweet & Sour Sauce, Cabbage, Shredded Carrots, Bean Sprouts, Scallions,
Crushed Red Pepper, Rice Noodles, Steamed Rice)

S'more Station.....\$8.00 per person
(Marshmallow Fluff, Graham Crackers, Hershey Chocolate Bars)

\$75.00 Attendant Fee for each Carving Station, Action Station and Bar



Bar Packages

Call Brand Selections

- Absolute Vodka
- Bacardi Rum
- Captain Morgan Rum
- Beefeater Gin
- Jose Cuervo Tequila
- Jim Beam
- Jack Daniels
- Dewars Scotch

*Call Brand Host Bar

Mixed Drinks: \$9.00
Wine: \$7.00
Domestic Beer: \$5.00
Imported Beer: \$6.00
Soft Drinks: \$2.00
Bottled Water: \$2.00

Call Brand Cash Bar

Mixed Drinks: \$9.50
Wine: \$7.50
Domestic Beer: \$5.50
Imported Beer: \$6.50
Soft Drinks: \$2.50
Bottled Water: \$2.50

*Call Brand Per Hour Host Bar

\$16.00 ++ for 1 Hour
\$20.00 ++ for 2 Hours
\$25.00 ++ for 3 Hours
\$30.00 ++ for 4 Hours

Premium Brand Selections

- Grey Goose Vodka
- Bacardi Rum
- Captain Morgan Rum
- Tanqueray Gin
- Patron Silver Tequila
- Crown Royal Whiskey
- Johnny Walker Black Scotch

*Premium Brand Host Bar

Mixed Drinks: \$10.00
Wine: \$7.00
Domestic Beer: \$4.00
Imported Beer: \$5.00
Soft Drinks: \$2.00
Bottled Water: \$2.00

Premium Cash Bar

Mixed Drinks: \$10.50
Wine: \$7.50
Domestic Beer: \$4.50
Imported Beer: \$5.50
Soft Drinks: \$2.50
Bottled Water: \$2.50

Premium Brand Per Hour Host Bar

\$19.00 ++ for 1 Hour
\$23.00 ++ for 2 Hours
\$28.00 ++ for 3 Hours
\$33.00 ++ for 4 Hours

Domestic Beer Selections

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite

Imported Beer Selections

Corona
Corona Light
Yuengling
Heineken

*A Twenty-Two Percent Service Charge and Applicable Taxes Will Be Added To All Food & Beverage Arrangements.
\$75.00 Attendant Fee for each Carving Station, Action Station and Bar

General Information

• **FOOD & BEVERAGE**

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/ pre-function area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be changed.

• **GUARANTEES**

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to a minimum of food and beverage purchases.

• **TAX AND SERVICE CHARGE**

All food and beverage is subject to a 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 14% plus \$1.00 occupancy tax per night.

• **MENU SELECTION**

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

• **MEETING ROOM**

Access to your meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.

• **DEPOSIT AND PAYMENT**

All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a non-refundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash, or credit card. Final payment is due three business days prior to the scheduled event.