Wedding Packages

Holiday Inn Oceanside
2101 Atlantic Avenue Virginia Beach, VA 23451 757.491.1500
www.vboceanside.com

EAT, DRINK AND BE MARRIED
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, silverware, 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
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 Wellentons
- 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.
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 Baled 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.
Perfect Plated Reception for events under 40 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*
• 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. No food or beverage may leave the hotel premise. Food Stations must be guaranteed for full guest count.

• 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 five business days prior to the scheduled event.