

# *Wedding Packages*

## *Holiday Inn Oceanside*

2101 Atlantic Avenue Virginia Beach, VA 23451 757.491.1500

[www.vboceanside.com](http://www.vboceanside.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, 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



# *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 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.

# *Exclusive Reception~ Plated*

**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



# *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. 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.