HOLIDAY INN OCEANSIDE

CATERING *Menu*

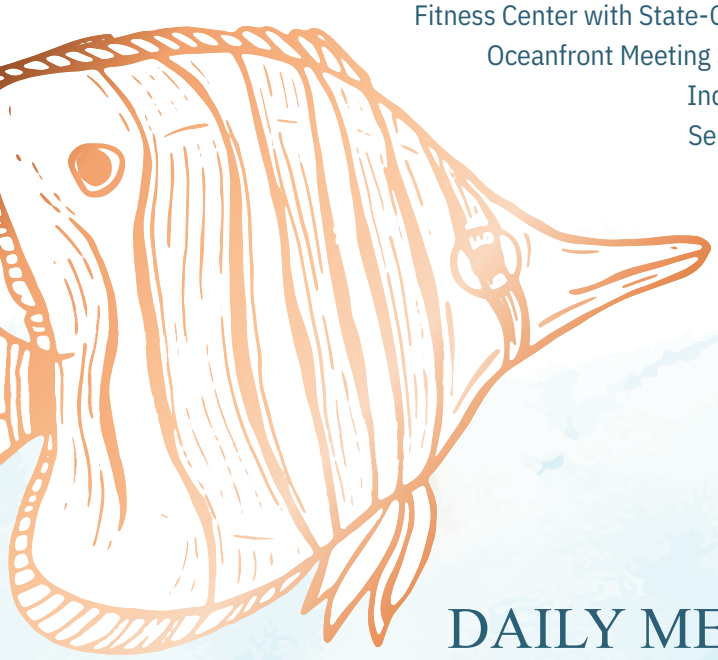
2101 Atlantic Ave
Virginia Beach, VA 23451
757-491-1500
vboceanside.com

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

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

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

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

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)

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

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

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

SMOOTHIE STATION — $11 PER PERSON

Smoothie Made to Order
Strawberry, Mango Tango, Green Machine

A LA CARTE

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

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

BOTTOMLESS MIMOSAS

Sparkling Champagne, Assorted Fruit Juices and Seasonal Fruit

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

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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

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

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

Build Your Own Yogurt Parfait Including:

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

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

ENERGY BOOST — $15 PER PERSON

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

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

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

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

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

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

Premium Ice Cream Bars
Frozen Fruit Bars

(Served with Lemon and Cucumber Infused Water)

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LUNCH Hour

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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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)

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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

Tomato Basil Bisque
Creamy Chicken and Rice
Clam Chowder

SALADS

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

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

VEGETABLES

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

DESSERT

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

ENTRÉES

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

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

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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

Tomato Basil Bisque
Creamy Chicken and Rice
Clam Chowder

SALADS

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

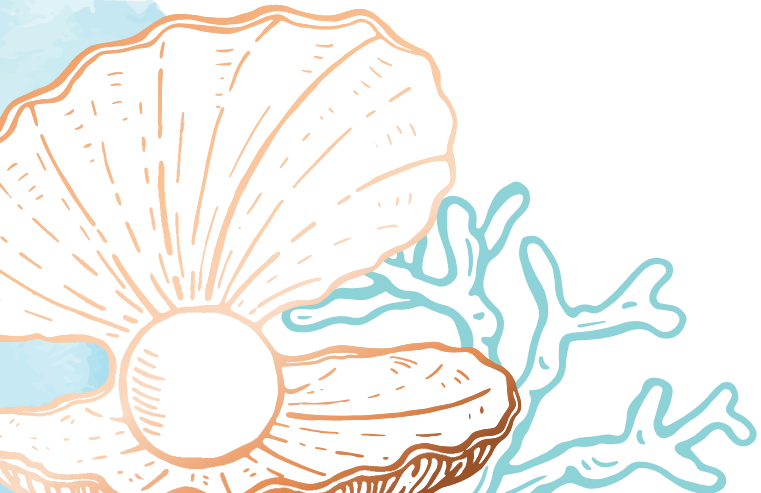
Roasted Rosemary Red Potatoes
Wild Rice
Garlic Mashed Potatoes
Parmesan Risotto

VEGETABLES

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

DESSERT

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



ENTRÉES

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

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

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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

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

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

Chicken Fingers
Grilled Cheese
Hamburger
Cheeseburger
Mini Cheese or Pepperoni Pizzas

(Includes French Fries or Fruit Cup)

DESSERTS

CHOICE OF ONE — $9 PER PERSON

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

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

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

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

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

Premium Brand: Grey Goose, Bombay Saphire, Makers Mark, Jameson, Jose Cuervo, Hennessey, Captain Morgan

Imported Beers: Corona, Heineken

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

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

CASH BAR

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

PRICING PER DRINK

Premium Liquor / $10

Deluxe Liquor / $9

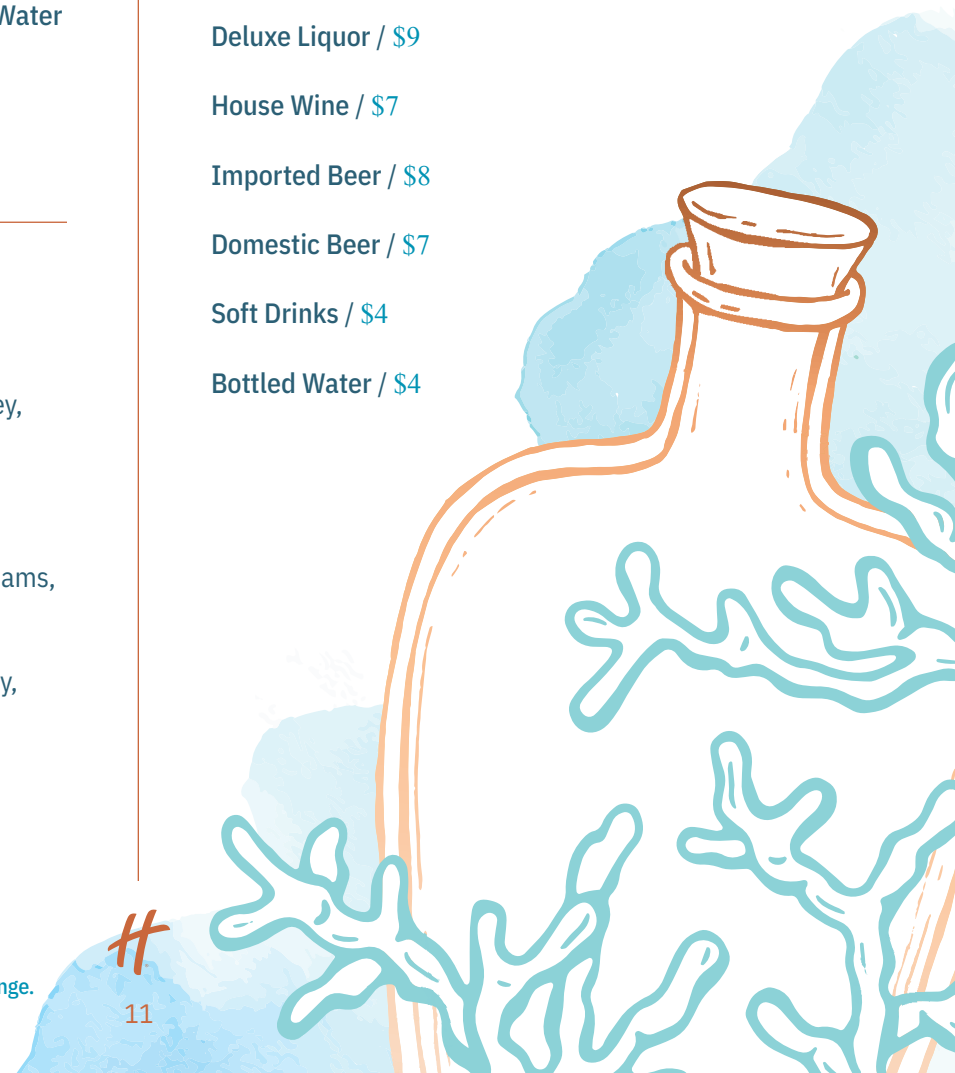
House Wine / $7

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 or 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 responsibly 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

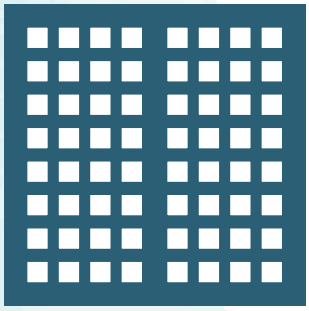
FLIP CHART / $25

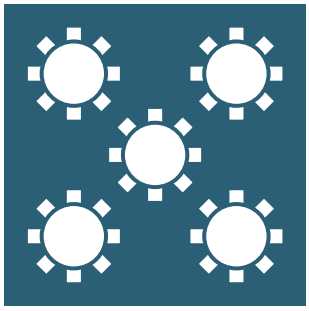
All prices subject to a 22% service charge, 11.5% state tax and 6% tax on 2% of service charge. Pricing subject to change. Final menu pricing confirmed 30 days prior to event.

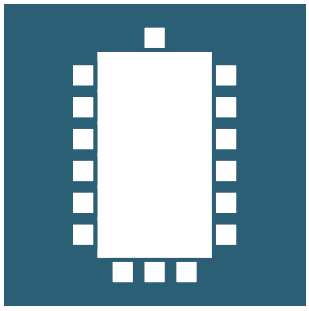
Meeting Rooms

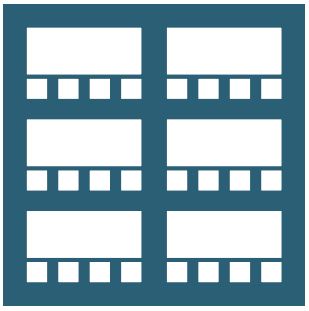
Virginia Beach is a year-round attraction. Call our professional sales staff for assistance in planning your special event. Our facilities cater to corporate meetings, social functions, wedding receptions, reunions, training sessions, luncheons, private parties and banquets. Whether it be an intimate 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’