



WEDDING MENU

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ONE-HOUR COCKTAIL RECEPTION

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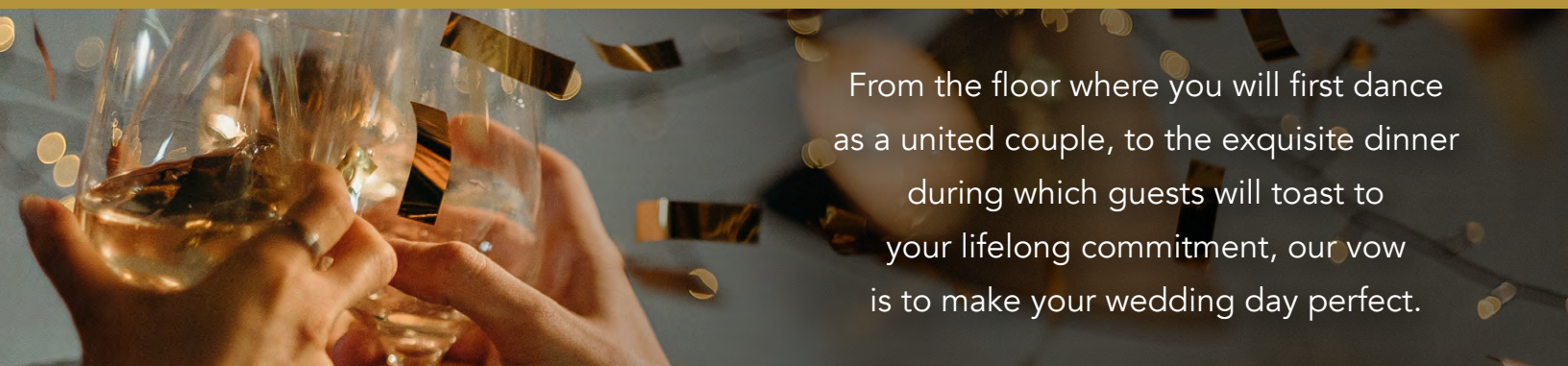
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LATE NIGHT SNACK BARS, DISPLAYS & DESSERT STATIONS

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A photograph showing two hands clinking wine glasses filled with white wine. The scene is festive, with gold and silver confetti scattered in the air and on the table. The background is softly blurred, showing more of the celebration.

From the floor where you will first dance as a united couple, to the exquisite dinner during which guests will toast to your lifelong commitment, our vow is to make your wedding day perfect.

PLATED DINNER

With One-Hour Cocktail Reception

COCKTAIL HOUR GOURMET DISPLAY

- International and Domestic Cheeses Garnished with Fresh Fruit, Gourmet Crackers and Italian Flatbreads
- Grilled and Marinated Vegetable Display
- Hot Spinach and Artichoke Dip with Toasted Seasoned Crostini

COCKTAIL HOUR PASSED HORS D'OEUVRES

Choose three:

- Tomato Basil Bruschetta with Aged Balsamic
- Mushroom and Asparagus Risotto Arancini
- Caprese Skewer with a Balsamic Drizzle
- Rosemary Goat Cheese Crumble with Figs and Honey on a Crostini
- Peking Duck Spring Roll with Plum Sauce
- Barbecue Chicken and Goat Cheese Quesadilla
- Lemon Basil Chicken Salad on an Herb Crostini
- Southwestern Chicken Spring Roll with Sweet Chile Dipping Sauce
- Bacon-Wrapped Scallop with Brandy Horseradish Crème
- Canapé of Shrimp and Cucumber with Dill Crème
- Grilled Tropical Shrimp Shooter with Plantain Chip

FIRST COURSE

CAPRESE SALAD

Baby Spinach, Fresh Basil, Roma Tomatoes, and Fresh Mozzarella, Drizzled with Balsamic Vinaigrette

SPINACH AND ROMAINE SALAD

Spinach and Romaine Salad with Crumbled Goat Cheese, Toasted Walnuts, Cranberries, with Pear Vinaigrette

SPINACH SALAD

Fresh Baby Spinach, Caramelized Walnuts, Sliced Strawberries, Mandarin Oranges, and Dried Cranberries with Sweet Vidalia Onion Dressing

VBCC SIGNATURE SALAD

Fresh Field Greens with Sliced Apples, Gorgonzola Crumbles, and Spiced Pecans with Honey Sherry Vinaigrette

SECOND COURSE

PAN SEARED CHICKEN BREAST 48.50
With Honey Garlic Glacé

AIRLINE CHICKEN BREAST 49.50
Stuffed with Creamy Brie, Walnuts, and Dried Fruits Topped with Raspberry Bordelaise

PAN-SEARED SALMON with Lemon Basil Cream 53

GRILLED BEEF MEDALLIONS 51.50
With a Port Wine Demi-Glacé

DUAL CRAB CAKES (MARKET PRICE)
With a Lemon Caper and White Wine Reduction

GRILLED FILET MIGNON (MARKET PRICE)
Topped with Black and Blue Demi



All menu prices subject to 11.5% Sales tax and 20% service charge. Parties less than 25 guests are subject to a \$150 additional fee per 4 hour period.

PLATED DINNER

With One-Hour Cocktail Reception *(continued)*

DUAL ENTRÉE OPTIONS

PAN ROASTED SALMON AND
GRILLED CHICKEN BREAST 57
With Roasted Garlic Cream Sauce

JUMBO LUMP CRAB CAKE PAIRED
WITH PAN-SEARED CHICKEN BREAST (MARKET PRICE)
Finished with Lemon Herb Butter Sauce

GRILLED BEEF MEDALLIONS AND
CRAB STUFFED SHRIMP 60
With Sherry Cream Sauce

LOBSTER TAIL WITH GARLIC AND HERB
COMPOUND BUTTER PAIRED WITH
GRILLED PETITE FILET MIGNON (MARKET PRICE)
Finished with Brandied Peppercorn Demi-Glace

STARCHES

Choose one:

- Roasted Sweet Potato Wedges
- Creamy Parmesan Polenta
- Truffle Whipped Red Potatoes
- Herb Risotto
- Roasted Rosemary Red Potatoes
- Herb Quinoa and Wild Rice Pilaf

PLATED DINNER ACCOMPANIMENTS

- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas
- Fresh Seasonal Vegetable
- Freshly Baked Dinner Rolls
- Champagne/Cider Toast

ALL DINNER PACKAGES INCLUDE THE FOLLOWING:

COCKTAIL HOUR

- Decorated Food Display in Wedding Colors
- High Cocktail Tables, White Linen, and Votive Candles

RECEPTION AREA

- 72" Round Tables With White Floor-Length Table Linen
- Choice Of One Standard Napkin Color
- 3 Votive Candles Per Table and Standard Table Numbers

ADDITIONAL COMPLIMENTARY TABLES

- Cake Table with Optional Twinkle Lights
- Sweetheart or Head Table with Optional Twinkle Lights
- Gift Table
- DJ Table

Ask your Catering Sales Manager for information on additional décor enhancements such as ice sculptures, centerpieces, and specialty linens.



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BUFFET DINNER

With One-Hour Cocktail Reception 65 pp

COCKTAIL HOUR GOURMET DISPLAY

- International and Domestic Cheeses Garnished with Fresh Fruit, Gourmet Crackers and Italian Flatbreads
- Grilled and Marinated Vegetable Display
- Hot Spinach and Artichoke Dip with Toasted Seasoned Crostini

COCKTAIL HOUR PASSED HORS D'OEUVRES

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- Canapé of Shrimp and Cucumber with Dill Crème
- Grilled Tropical Shrimp Shooter with Plantain Chip

DINNER BUFFET ACCOMPANIMENTS

- Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
- Dinner Rolls and Butter
- Champagne/Cider Toast

* Dinner Buffet Service is 90 Minutes

COLD ENTRÉES

Choose three:

- Mixed Field Greens Salad with Seasonal Vegetables, Ranch Dressing and Chef's Vinaigrette
- Marinated Tomato and Mozzarella Salad with Red Onions and Pine Nuts, Tossed with Balsamic Vinaigrette
- Crisp Romaine with Shaved Parmesan Cheese and Garlic Herb Croutons with Creamy Caesar Dressing
- Mediterranean Pasta Salad with Chickpeas, Pasta, Feta Cheese, Red Pepper, Diced Tomatoes, Cucumbers, Tossed in Herb Vinaigrette

HOT ENTRÉES

Choose three:

- Butternut Squash Ravioli with Asiago Cream Sauce
- Almond Crusted Chicken Breast with Orange and Fennel Citrus Beurre Blanc
- Pan Seared Chicken Breast with Lemon Basil Glacé
- Orecchiette Pasta Tossed with Shrimp, Scallops, Roasted Peppers, and Plum Tomatoes, Accompanied by Lemon Basil Butter Sauce
- Thai Glazed Salmon
- Slow Roasted Herb and Horseradish Crusted Beef with Red Wine Au Jus
- Braised Beef Short Ribs with its own Braising Au Jus

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- Sweetheart or Head Table with Optional Twinkle Lights
- Gift Table & DJ Table

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BRUNCH OPTIONS

Brunch Cocktail Hour

DISPLAY 12.50pp

- Domestic Cheeses and Gourmet Crackers
- Assorted Breakfast Pastries with Whipped Butter and Preserves

HAND PASSED HORS D'OEUVRES

Choose three:

- Assorted Mini Quiches
- Feta and Spinach Phyllo Rolls
- Southwestern Chicken Spring Rolls with Sweet Chile Dipping Sauce
- Andouille Sausage in Puff Pastry with Creole Mustard
- Bourbon Bacon Brussel Sprout Skewers
- Southwestern Chicken Spring Rolls with Sweet Chile Dipping Sauce
- Smoked Salmon Crostinis with a Caper Cream

Brunch Buffet Menu

DISPLAY 43.50pp

- Fresh Fruit Display
- Country Style Scrambled Eggs with Cheddar Cheese
- Smithfield Bacon and Surry Sausage
- Signature Shrimp and Grits
- Seasonal Vegetable Medley
- Candied Whipped Sweet Potatoes
- Cheddar Cheese Biscuits, Served with Butter

BRUNCH ACCOMPANIMENTS

- Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
- Dinner Rolls and Butter
- Champagne/Cider Toast

BLOODY MARY BAR 8.50/Hosted

Garlic Stuffed Olives, Pickles, Horseradish, Jalapeños, Hot Sauce, Cocktail Onions, Celery and Cucumbers, *Featuring New Amsterdam Vodka*

MIMOSA BAR 8/Hosted, 8.50 Cash

Guests Choice of Orange, Pineapple, and Strawberry Mimosas, Served with Fresh Fruit Skewer

OMELET BAR 8pp

All Your Favorite Items Wrapped Up in an Omelet Made to Order, Including Virginia Ham, Smithfield "Bacon, Cheddar Cheese, Tomatoes, Onions, Mushrooms, Peppers, and Spinach
\$100 Chef Attendant Fee per 100 Guests

LOX BAGEL BAR 8pp

Smoked Salmon, Cream Cheese, Red Onions, Tomatoes, Capers, and Assorted Bagels



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DISPLAYS, BARS & STATIONS

Late Night Snacks

PRETZEL BREAK 9.50pp

Warm Soft Mini Pretzels and Cinnamon Sugar Pretzel Bites, Served with Warm Cheese Sauce, Yellow Mustard, Whole Grain Mustard, and Cream Cheese Icing

TIDES BALLPARK 10.50pp

Warm Soft Mini Pretzels, Mini Hot Dogs with Condiments, Virginia Grown Salted Peanuts, and Freshly Popped Popcorn

SWEET STREET 12.50pp

Mini Donuts Displayed on a Donut Wall, Assorted Mini Dessert Shooters, and Fresh Baked Otis Spunkmeyer Cookies, Served with Regular and Chocolate Milk

SLIDER BAR 13.50pp

Mini Cheeseburgers, Buffalo Blue Cheese Chicken and Pulled BBQ Pork Sliders

SHRIMP AND GRITS STATION 14.50pp

Southern Style Stone-Ground Yellow Grits Topped with Sautéed Shrimp, Tasso Ham, Onions, Peppers, White Wine, and Fresh Cream

STREET TACOS STATION 14.50pp

Choose two:

- Blackened Chicken Topped with Grilled Pineapple Salsa and Mango Glaze
- Juicy Pulled Pork Topped with Apple Slaw and Pico de Gallo
- Grilled and Lightly Blackened Shrimp Topped with Cilantro Slaw and Chipotle Lime Aioli

Served with Mexican Roasted Corn and Tomato Salad

Grand Dessert

DELUXE CHEESECAKE & MOUSSE BAR 12.50pp

Choice of New York Style Cheesecake or Chocolate Mousse with Toppings Bar to include: Strawberries, Whipped Cream, Chocolate Shavings, Crumbled Oreo Cookies, and Chocolate and Raspberry Sauces

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries dipped into melted rich chocolate – the perfect treat for everyone!

Per 50 Pieces

250



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BAR SERVICE

Deluxe Bar Packages

DELUXE BRANDS (per person)

First hour 17
Each additional hour 7.50

DELUXE SPIRITS:

- Vodka – New Amsterdam
- Gin – Bombay Original
- Rum – Bacardi Superior
- Tequila – Camarena Silver
- Scotch – Dewar's White Label
- Bourbon – Jack Daniel's
- Canadian Whiskey – Seagram's 7
- Irish Whiskey – Jameson's
- Brandy – E&J
- Cordials – Dekuyper Triple Sec

Hosted 7.50 per drink
Cash 8.50 per drink

DELUXE WINE:

- Canyon Road Chardonnay
- Cavit Pinot Grigio
- Frontera Cabernet Sauvignon
- Two Vines Merlot

Hosted 8 per drink
Cash 10.50 per drink

DOMESTIC BEER:

- Miller Lite
- Bud Light
- Michelob Ultra

Hosted 5.50 per drink
Cash 6.50 per drink

IMPORTED AND MICROBREW BEER:

- Heineken
- Corona Extra
- Blue Moon
- O'Conner Brewing Co.
- White Claw Hard Seltzer

Hosted 6.50 per drink
Cash 7.50 per drink

NON-ALCOHOLIC:

- Pepsi Products & Bottled Water

Hosted 3.50 per drink
Cash 4 per drink

- Perrier Mineral Water

Hosted 4.50 per drink
Cash 5 per drink

*Client may be billed on consumption at the per drink price. Drink tickets are available.
Cash Bars require Bartender Fee at \$150 per bartender, per 100 guests.*



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BAR SERVICE

Premium Bar Packages

PREMIUM BRANDS (per person)

First hour 18
Each additional hour 8.50

PREMIUM SPIRITS:

- Vodka – Tito’s
- Gin – Tanqueray
- Rum – Bacardi 8
- Tequila – Herradura Silver
- Scotch – Johnnie Walker Black
- Bourbon – Bulleit
- Canadian Whiskey – Seagram’s VO
- Irish Whiskey – Jameson’s
- Cognac – Hennessy VSOP
- Cordials – Baileys / Kahlua

Hosted 8.50 per drink
Cash 9.50 per drink

PREMIUM WINE:

- Chateau Ste. Michelle Chardonnay
- Bonterra Sauvignon Blanc
- Ecco Domani Pinot Grigio
- Los Vascos Cabernet Sauvignon

Hosted 9 per drink
Cash 12.50 per drink

DOMESTIC BEER:

- Miller Lite
- Bud Light
- Michelob Ultra

Hosted 5.50 per drink
Cash 6.50 per drink

IMPORTED AND MICROBREW BEER:

- Heineken
- Corona Extra
- Blue Moon
- O’Conner Brewing Co.
- White Claw Hard Seltzer

Hosted 6.50 per drink
Cash 7.50 per drink

NON-ALCOHOLIC:

- Pepsi Products & Bottled Water

Hosted 3.50 per drink
Cash 3.50 per drink

- Perrier Mineral Water

Hosted 4.50 per drink
Cash 5 per drink

*Client may be billed on consumption at the per drink price. Drink tickets are available.
Cash Bars require Bartender Fee at \$150 per bartender, per 100 people.*



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LIBATIONS

Signature Drinks

Enhance your event by having one of these signature drinks passed during your cocktail hour.

Hosted 8.50
Cash 9.50

BLUE PARADISE MARTINI

Vodka, Sweet and Sour Mix, Blue Curacao, and Pineapple Juice

CRYSTAL RASPBERRY FIZZ

Vodka, Cranberry Juice Cocktail, and Raspberry Liqueur, Topped with Champagne

PEACH BELLINI

Peach Puree and Champagne

CRANBERRY SPLASH

Vodka, Lime Juice and Cranberry

WATERMELON MARTINI

Vodka, Watermelon Pucker (Pink or Green) and a Splash of Lime

THE ZAHARA

Malibu Coconut Rum, Pineapple, and Sierra Mist with a Grenadine Floater.

THE GREEN ISLAND

Jose Cuervo Especial Tequila, Melon Liqueur, Sour Mix and Sierra Mist

Or Create Your Own Unique Cocktail

Ask your Catering Sales Manager for pricing and details.

The Crush Bar

Guest choice of orange, grapefruit or strawberry crush, made fresh to order. Featuring New Amsterdam Vodka.

Hosted 8.50
Cash 9.50

Wine Selections

HOUSE WINE (by the bottle) 28

- Frontera Cabernet Sauvignon
- Two Vines Merlot
- Canyon Road Chardonnay
- Cavit Pinot Grigio, Moscato
- Chateau Ste. Michelle Rosé

PREMIUM WINES (by the bottle) 34

- Chateau Ste. Michelle Chardonnay
- Bonterra Sauvignon Blanc
- Ecco Domani Pinot Grigio
- Los Vascos Cabernet Sauvignon

Contact Catering Sales Manager for other available selections.



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SUSTAINABILITY

Cooking Up Some Eco-Friendly Options

As the Nation's first convention center to earn LEED® Gold for Existing Buildings from the U.S. Green Building Council, the Virginia Beach Convention Center's priority is to provide a safe, healthy, and environmentally friendly experience for you and your guests. LEED certification means we are committed to the highest standards of cleaning, indoor air quality, energy efficiency and resource conservation. Catering meets that goal by providing delicious, healthy and environmentally sustainable dining options — from the organic herbs and vegetables grown onsite, to recycling and composting, the elimination of Styrofoam, and the use of china and linen – Catering can help you meet your sustainability goals and please the most discerning palate. For more information on LEED, please check <https://www.usgbc.org/leed/why-leed> or you can view the Virginia Beach Convention Center's current LEED score [here](#).

Catering is a verified participant in the Food Recovery Verified Program. This program recognizes food businesses and events that are working to fight waste and feed people through food recovery by donating surplus food to hunger fighting non-profit organizations. Participation in food recovery diverts large amounts of food from landfills and provides much needed support to food insecure individuals and families.

We are also a participant in Virginia Green, the Commonwealth's campaign to promote environmentally friendly practices in all aspects of the Virginia tourism and hospitality industry. This certification signifies that the Caterer has met the program's "Core Activities" for Restaurants, which include the following activities that we have implemented in an effort to offset our impact to the environment:

- Recycling glass, steel cans, aluminum cans, plastic, office paper, cardboard and grease
- Minimizing use of styrofoam/disposables
- Water efficiency and energy conservation
- Using dishware and glassware to minimize use of disposables
- Using disposable containers that are biodegradable
- Using water pitchers that minimize use of single-use bottles
- Food overages are donated to the local foodbank
- Effective food inventory control to minimize waste
- When available, purchase locally grown produce and other foods
- Organic menus

Catering is also a participant in the Sensible Seafood program. The Sensible Seafood program helps consumers make sustainable seafood choices in stores and restaurants. The program rates the most popular seafood items according to whether or not a seafood choice is abundant, well-managed and fished or farmed in environmentally friendly ways. Please ask your Sales Manager about items that would qualify for this program.

For more information regarding our sustainability efforts and guidelines regarding how your event can contribute to our efforts, please visit our web site at www.visitvirginiabeach.com/convention-center/plan/sustainability.



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CONTACT

Sabrina Beasley

General Manager, Catering at the VBCC
1000 19th St, Virginia Beach, VA 23451

For menu and event information, contact the Catering Sales Office at 757-385-2015.

