



W E D D I N G M E N U

VIRGINIA BEACH
CONVENTION CENTER
L I V E T H E L I F E



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 Options 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, Featuring a Variety of Italian Olives, Sun-dried Tomatoes, Hummus, and Olive Tapenades.

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 Springroll with Sweet Chile Dipping Sauce

Bacon-Wrapped Scallop with Brandy Horseradish Crème

Canapé of Shrimp and Cucumber with Dill Crème

Crab Stuffed Cornmeal Crusted Scallop with Asiago Glaze

Tempura Shrimp with Sweet Chili Dipping Sauce

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, and a 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 Anjou Pears, Gorgonzola Crumbles, and Spiced Pecans with Honey Sherry Vinaigrette

Second Course

PAN SEARED CHICKEN BREAST with a Honey Garlic Glacé \$44

AIRLINE CHICKEN BREAST STUFFED WITH CREAMY BRIE, WALNUTS, AND DRIED FRUITS topped with a Raspberry Bordelaise \$45

PAN-SEARED SALMON accompanied by Lemon Basil Cream \$47

GRILLED BEEF MEDALLIONS with a Port Wine Demi-Glacé \$47

DUAL CRAB CAKES with a Lemon Caper and White Wine Reduction \$51

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

Dual Entrée Options

PAN ROASTED SALMON AND GRILLED CHICKEN BREAST with Roasted Garlic Cream Sauce \$53

JUMBO LUMP CRAB CAKE PAIRED WITH PAN-SEARED CHICKEN BREAST finished with Lemon Herb Butter Sauce \$55

GRILLED BEEF MEDALLIONS AND CRAB STUFFED SHRIMP with Sherry Cream Sauce \$57

LOBSTER TAIL WITH GARLIC AND HERB COMPOUND BUTTER PAIRED WITH GRILLED PETITE FILET MIGNON finished with Brandied Peppercorn Demi-Glace (Market Price)

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, and Herbal Teas. Fresh Seasonal Vegetable, Freshly Baked Dinner Rolls, Tray of Miniature Desserts Served to Each Table, and a Champagne/Cider Toast.

**Upgrade to Deluxe Starbucks Coffee Station for \$1 per guest*

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 sales manager for information on additional décor enhancements such as ice sculptures, centerpieces, and specialty linens.

Prices are subject to 20% service charge and 11.5% sales tax.
Parties of 25 and under will incur an additional service charge of \$100.00 per four hour period.



Buffet Dinner Options 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, Featuring a Variety of Italian Olives, Sun-dried Tomatoes, Hummus, and Olive Tapenades.

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 Springroll with Sweet Chile Dipping Sauce

Bacon-Wrapped Scallop with Brandy Horseradish Crème

Canapé of Shrimp and Cucumber with Dill Crème

Crab Stuffed Cornmeal Crusted Scallop with Asiago Glaze

Tempura Shrimp with Sweet Chili Dipping Sauce

Grilled Tropical Shrimp Shooter with Plantain Chip



Choose Three Hot Entrées

Butternut Squash Ravioli with Asiago Cream Sauce

Almond Crusted Chicken Breast with an Orange and Fennel Citrus Beurre Blanc

Pan Seared Chicken Breast with a 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 a Red Wine Au Jus

Braised Beef Short Ribs with Its Own Braising Au Jus

DINNER BUFFET ACCOMPANIMENTS \$51

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas. Tray of Miniature Desserts Served to Each Table, and a Champagne/Cider Toast

**Upgrade to Deluxe Starbucks Coffee Station for \$1 per guest. Dinner Buffet Service Is 90 Minutes*

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 sales manager for information on additional décor enhancements such as ice sculptures, centerpieces, and specialty linens.

Choose Three Cold Entrées

Mixed 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

Edamame Salad with Cucumber, Red Onion, Black Beans and Corn, Tossed with Apple Cider Vinaigrette

Mediterranean Couscous Salad with Grilled Asparagus, Shredded Carrots, Red Pepper, Diced Tomatoes, and Feta Cheese, Tossed in a Herb Pesto Vinaigrette

Cheese Tortellini Pasta Salad with Grilled Vegetables, Finished with and Red Pepper Aioli

Notes _____

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Brunch

Brunch Cocktail Hour

DISPLAY

Domestic Cheeses and Gourmet Crackers

Assorted Breakfast Pastries with Whipped Butter and Preserves

Mini Yogurt Shooters

HAND PASSED HORS D'OEUVRES

Choose Three:

Assorted Mini Quiche

Feta and Spinach Phyllo Roll

Bacon Deviled Eggs

Southwestern Chicken Spring Roll with Sweet Chile Dipping Sauce

Andouille Sausage in Puff Pastry with Creole Mustard

Bourbon Bacon Brussel Sprout Skewers

Southwestern Chicken Spring Roll with Sweet Chile Dipping Sauce

Smoked Salmon Crostini with a Caper Cream

\$12

Brunch Buffet Menu

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 and Sweet Potato Biscuits, Served with Honey Butter and Apple Chutney

Country French Toast, Topped with Berry Compote and Maple Syrup

\$39

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas. Tray of Miniature Desserts Served to Each Table, and a Champagne/Cider Toast

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MIMOSA BAR \$7 Hosted, \$7.50 Cash

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

OMELET BAR \$6

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 \$5

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

Late Night Snacks

SLIDER BAR

Mini Cheeseburgers, Buffalo Blue Cheese Chicken and Pulled BBQ Pork Sliders \$12

STREET TACOS STATION

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 \$13

SHRIMP AND GRITS STATION

Southern Style Stone-Ground Yellow Grits Topped with Sautéed Shrimp, Tasso Ham, Onions, Peppers, White Wine, and Fresh Cream \$12

TIDES BALLPARK

Warm Soft Mini Pretzels, Mini Hot Dogs with Condiments, Virginia Grown Salted Peanuts, and Freshly Popped Popcorn \$9

PRETZEL BREAK

Warm Soft Mini Pretzels and Cinnamon Sugar Pretzel Bites, Served with Warm Cheese Sauce, Yellow Mustard, Whole Grain Mustard, and Cream Cheese Icing \$8

SWEET STREET

Mini Donuts Displayed on a Donut Wall, Assorted Mini Dessert Shooters, and Fresh Baked Otis Spunk Meyer Cookies, Served with Regular and Chocolate Milk \$11



Grand Dessert

CHOCOLATE WAFFLE ICE CREAM SUNDAE BAR

Warm Chocolate Waffles Served with Vanilla Ice Cream, Whipped Cream, Chocolate and Caramel Sauces, Chopped Nuts, and Sprinkles \$11

DELUXE CHEESE CAKE AND MOUSSE BAR

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 \$12

CHOCOLATE DIPPED FRESH STRAWBERRIES Per 50 Pieces \$225

Bar Service

Hosted Bar

Signature Drinks



HOUSE BRANDS

House Liquors, House Wine, Domestic and Specialty Bottled Beers, Juices, Sodas, and Bottled Water

\$15 Per Person First Hour

\$5 Per Person Each Additional Hour

PREMIUM BRANDS

Premium Liquors, House Wine, Domestic and Specialty Bottled Beers, Juices, Sodas, and Bottled Water

\$17 Per Person First Hour

\$6 Per Person Each Additional Hour

HOSTED BAR

House Mixed Drinks \$6.50

Premium Mixed Drinks \$7.50

House Wine \$6.50

Specialty Beer \$5.50

Domestic Beer \$4.50

Assorted Sodas \$3

Bottled Water \$3

(Client can be Billed on Consumption at the Per Drink Price.
Drink Tickets are Available.)

Cash Bar

Cash Bars Require Bartender Fee: \$100 Per Bartender Per 100 Guests

House Mixed Drinks \$7

Premium Mixed Drinks \$8

House Wine \$7

Specialty Beer \$6

Domestic Beer \$5

Assorted Sodas \$3

Bottled Water \$3

Enhance Your Event by Having One of These Signature Drinks Passed During Your Cocktail Hour.

Hosted Bar \$7.50 Cash Bar \$8

BLUE PARADISE MARTINI

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

WATERMELON MARTINI

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

CRYSTAL RASPBERRY FIZZ

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

THE ZAHARA

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

PEACH BELLINI

Peach Puree and Champagne

THE GREEN ISLAND

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

CRANBERRY SPLASH

Vodka, Lime Juice and Cranberry



Or Create Your Own Unique Cocktail

Ask Your Sales Manager For Pricing and Details.

The Crush Bar

Guest Choice of Orange, Grapefruit or Strawberry Crush, Made Fresh to Order

Hosted Bar \$7.50 Cash Bar \$8 *Additional Bartender Fee Applies

Wine Selections

House Wines By The Bottle:

Red - Merlot, Cabernet \$24

White - Chardonnay, Pinot Grigio, Moscato \$24

White Zinfandel \$24

Premium Wines: Contact Sales Manager for Available Selection.

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Cooking Up Some Eco-Friendly Options

The Virginia Beach Convention Center (VBCC) is the Nation's first convention center to achieve LEED Gold certification. Leadership in Energy and Environmental Design (LEED) is an internationally recognized green building certification system initiated by the U.S. Green Building Council (USGBC), providing third-party verification that a building or community was designed and built using strategies aimed at improving performance across all the metrics that matter most: energy savings, water efficiency, CO2 emissions reduction, improved indoor environmental quality, and stewardship of resources and sensitivity to their impacts. Accordingly, we are committed to operating in an efficient and environmentally friendly manner that provides optimal comfort for you while conserving our natural resources. Your efforts are an important component in achieving our sustainability goals. For more information, visit www.usgbc.org/leed.

Distinctive Gourmet, the exclusive in-house caterer of the Virginia Beach Convention Center, is committed to its responsibility of providing environmentally friendly options to our clients.

Distinctive Gourmet is 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 Distinctive Gourmet 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 local shelters
- effective food inventory control to minimize waste
- when available, purchase locally grown produce and other foods
- organic menus

Distinctive Gourmet 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/



CATERING EXCLUSIVELY PROVIDED BY



1000 19TH ST. VIRGINIA BEACH, VIRGINIA 23451

(757) 385-2000

WWW.VBCONVENTIONCENTER.COM

WWW.VBCATERING.COM

VBCC@VISITVIRGINIABEACH.COM

