

WEDDING PACKAGES

VIRGINIA BEACH
CONVENTION CENTER



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

ONE-HOUR COCKTAIL RECEPTION WITH PLATED DINNER OPTIONS



ACCOMPANIED BY FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS AND ASSORTED FRUIT JUICES. UPGRADE TO STARBUCKS® COFFEE FOR \$1 PER GUEST.

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads

Grilled And Marinated Vegetable Display, Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades with Crusty Italian Bread

Hot Spinach And Artichoke Dip With Toasted Baguettes And Assorted Gourmet Crackers



PASSED HORS D'OEUVRE (CHOOSE THREE)

Tomato Basil Bruschetta With Aged Balsamic

-  Bacon-Wrapped Scallops With Brandy Horseradish Cream
- Sliced Sirloin Pinwheel With Artichokes And Parmesan Cheese
- Oriental Chicken And Vegetable Rice-Paper Rolls
- Smoked Trout Mousse On Cucumber Rounds
- Smoked Chicken Quesadillas

-  Smoked Salmon With Herb Cream Cheese On A Croustade
- Grilled Chicken Brie Almond Quesadillas
- Grilled Zucchini And Roasted Red Pepper Canapés
- Canapés Of Shrimp And Cucumber With Dill Crème
- Toasted Goat Cheese And Fresh Herb Canapés

-  Crab Stuffed Cornmeal Crusted Scallop With Asiago Glaze
- Buffalo Mozzarella Caprese Canapés
- Baked Brie With Raspberries On Brioche Crouton
- Black Olive Tapenade And Goat Cheese Canapés
- Mini Mushroom Vol Au Vent In Phyllo

ONE-HOUR OPEN BAR

Premium Liquor, Wine, Domestic And Imported Bottled Beer (Add \$10 per guest.)

CHOICE OF SALAD

Tossed Caesar Salad With Shaved Parmesan Cheese And Garlic Herb Croustades

Fresh Baby Spinach, Caramelized Walnuts, Sliced Strawberries, Mandarin Oranges And Dried Cranberries Tossed With Sweet Vidalia Onion Dressing

Romaine Hearts, Sun-Dried Tomatoes, Kalamata Olives, Thinly Sliced Cucumbers And Crumbled Feta Cheese Tossed With Balsamic Dressing

ENTRÉE OPTIONS

Cider-Marinaded Duck Breast Accompanied By Sweet Vermouth Sauce And Fruit Chutney \$38

-  Pan-Seared Atlantic Salmon Finished With Lemon Caper And White Wine Reduction \$37

Seafood-Stuffed Flounder With Sherry Cream \$38

Grilled Filet Mignon Topped With Fresh Herb Garlic And Shallot Compound Butter, Accompanied By Brandied Peppercorn Demi-Glace \$50

Tender Veal Cutlet Topped With Prosciutto Ham And Boursin Cheese, Accompanied by Roasted Garlic And Shallot Demi-Glace \$46

-  Crab And Goat Cheese Stuffed Airline Chicken Breast With A Raspberry Bordelaise \$38

-  Macadamia Crusted Mahi Mahi With A Mango Chili Sauce \$40

Walnut Sage Crusted Chicken Breast With A Black Pepper Butter And Melting Onions \$36



COMBINATION ENTRÉE OPTIONS

- 🍷 Jumbo Lump Crab Cake Paired With Pan-Seared Chicken Breast, Finished With Lemon Caper And White Wine Reduction \$46
- 🍷 Pan Roasted Salmon And Grilled Chicken Breast With Orange Almond Beurre Blanc \$44



Grilled Petite Filet Mignon And Herb Seared Chicken Breast With A Cabernet Sauvignon Sauce \$48

Herb Grilled Shrimp Paired With Seared Chicken Breast Finished With Asiago Glaze \$44

Lobster Medallions With Garlic And Herb Compound Butter, Paired With Grilled Petite Filet Mignon And Finished With Brandied Peppercorn Demi-Glace \$50

PLATED DINNER ACCOMPANIMENTS

Fresh Seasonal Vegetable And Starch Of Chef's Choice, Freshly Baked Dinner Rolls, Freshly Brewed Coffee And Iced Tea, Champagne Toast, And Tray Of Miniature Desserts Served To Each Table

ADDITIONAL COURSE ITEMS TO ENHANCE YOUR PLATED MEAL



APPETIZER COURSE

- 🍷 Crab Bisque En Croûte \$4
- Grilled Jumbo Shrimp With Crispy Tortilla Strips, Finished With Cilantro Oil Vinaigrette \$5
- Portobello Stuffed Ravioli With Smoky Pancetta Cream Sauce \$5
- Stuffed Portobello Mushroom With Balsamic Glaze \$5
- Asparagus And Wild Mushroom Crêpes With Red Pepper Cream Sauce \$6



WINE SERVED WITH DINNER

- Little Boomey: Chardonnay, Merlot, Shiraz Cabernet Sauvignon, Cabernet Sauvignon \$22
- Trincher Family: Chardonnay, Merlot, Pinot Noir, Cabernet Sauvignon \$28
- Folie-A-Deux: Ménage A Trois Red, Ménage A Trois White \$36
- Ask your salesperson for additional wines available for service during dinner.



SANDBRIDGE DINNER BUFFET



SERVICE TIME IS 90 MINUTES.

CHOOSE THREE COLD SELECTIONS

California Greens Salad: With Fresh Garden Vegetables, Shredded Cheese And Croutons With Your Choice Of Two Dressings

Marinated Tomato And Mozzarella Salad: Fresh Tomatoes, Mozzarella, Red Onion And Pine Nuts Tossed In Balsamic Vinaigrette

Orzo Pasta Salad: Orzo Pasta With Diced Tomatoes, Summer Squash, Green Onions With Parmesan Cheese And Roasted Garlic Olive Oil Vinaigrette

Broccoli And Sun-Dried Tomato Salad With Garlic Peppercorn Parmesan Dressing

Fresh Asparagus And Sweet Grape Tomato Salad With Rotini Pasta And Basil Vinaigrette

Tortellini Pasta Salad With Fresh Seasonal Vegetables And Sun-Dried Tomato Vinaigrette

Seafood Pasta Salad Tossed With Lemon Caper Aioli



CHOOSE THREE ENTRÉES

 Penne Pasta Tossed With Shrimp, Scallops, Roasted Peppers And Juicy Plum Tomatoes, Accompanied By A Lemon Basil Butter Sauce

 Pan Roasted Salmon With An Orange Almond Beurre Blanc

Grilled Shrimp And Spicy Sausage Tossed With Rotini Pasta And Creamy Tomato Garlic Sauce

 Blackened Mahi Mahi Topped With A Cilantro Corn And Black Bean Salsa

Slow Roasted Herb And Horseradish Crusted Beef With A Caramelized Shallot Demi Glace
Seafood-Stuffed Flounder Finished With A Creamy Leek And Wild Mushroom Sauce



Herb Pan Roasted Chicken Breast With A Mixed Berry Bordelaise

Rosemary Citrus Glazed Pork Loin With A Cabernet Sauvignon Sauce

Walnut Sage Roasted Chicken Breast With A Black Pepper Butter

 Sesame Seared Mahi Mahi With An Orange Soy Reduction



Garlic And Pepper-Crusted Prime Rib, Sliced Thin And Accompanied By Horseradish Cream Sauce

Jamaican Jerk Rubbed Pork Tenderloin With A Sweet And Spicy Mango Salsa

Pan-Seared Chicken Breast Finished With Buttery Lemon Caper Sauce

DINNER BUFFET ACCOMPANIMENTS

Fresh Seasonal Vegetable And Starch Of Chef's Choice, Freshly Baked Dinner Rolls, Freshly Brewed Coffee And Iced Tea, Champagne Toast, And Tray Of Miniature Desserts Served To Each Table

\$39

RUDEE INLET STATION PACKAGE



SERVICE TIME IS 90 MINUTES.

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads

Grilled And Marinated Vegetable Display Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades With Crusty Italian Bread

Hot Spinach And Artichoke Dip With Toasted Seasoned Crostini And Assorted Gourmet Crackers

HORS D'OEUVRE (CHOOSE FOUR)

Oriental Chicken And Vegetable Rice-Paper Rolls
Grilled Chicken Brie Almond Quesadilla
Andouille Sausage In Puff Pastry With Creole Mustard
Coconut Lobster Tail With Orange Creole Sauce
Sweet Coconut Shrimp With Spicy Plum Sauce
Shrimp And Dill Puffs
Caramelized Sweet Onion And Goat Cheese Tart
Thai Shrimp Money Bag
Tomato Basil Bruschetta With Aged Balsamic

CHEF-ATTENDED STATIONS (CHOOSE ONE CARVED ITEM)

Carved-To-Order Garlic Pepper Roast Beef With Horseradish Sauce And Dijon Mustard And Dinner Rolls
Carved-To-Order Jamaican Jerk Rubbed Pork Tenderloin With Mango Salsa And Ginger Plum Glaze And Dinner Rolls
Carved-To-Order Roasted Turkey, Cranberry Chutney, Basil Mayonnaise With Garlic And Biscuits

\$36

ASSORTED MINIATURE DESSERTS AND CHAMPAGNE TOAST INCLUDED

\$75 Chef Attendant Fee per 100 guests, Required For All Stations.



THE BACK BAY STATION PACKAGE



SERVICE TIME IS 90 MINUTES.

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads

Grilled And Marinated Vegetable Display Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades With Crusty Italian Bread

Cheese Fondue With Lightly Toasted Crusty Breads, Soft Pretzel Breads And Granny Smith Apple Wedges

Hot Spinach And Artichoke Dip With Toasted Seasoned Crostini And Assorted Gourmet Crackers

HORS D'OEUVRE (CHOOSE FOUR)

Oriental Chicken And Vegetable Rice-Paper Rolls
Grilled Chicken Brie Almond Quesadilla
Andouille Sausage In Puff Pastry With Creole Mustard
Coconut Lobster Tail With Orange Creole Sauce
Sweet Coconut Shrimp With Spicy Plum Sauce
Shrimp And Dill Puffs
Caramelized Sweet Onion And Goat Cheese Tart
Thai Shrimp Money Bag
Tomato Basil Bruschetta With Aged Balsamic

CHEF-ATTENDED STATIONS (CHOOSE ONE CARVED ITEM)

Carved-To-Order Garlic Pepper Roast Beef With Horseradish Sauce And Dijon Mustard And Dinner Rolls
Carved-To-Order Jamaican Jerk Rubbed Pork Tenderloin With Mango Salsa And Ginger Plum Glaze And Dinner Rolls
Carved-To-Order Roasted Turkey, Cranberry Chutney, Basil Mayonnaise And Garlic And Biscuits

PASTA STATION

Freshly Tossed Caesar Salad And Freshly Baked Italian Breads
Fried Ravioli With Marinara Sauce

 Succulent Scallop And Shrimp Pasta With Sweet Tomatoes, Fresh Basil, Roasted Garlic Tossed In Olive Oil And White Wine
Cheese Tortellini With Grilled Chicken, Broccoli, Sun-Dried Tomatoes Tossed In An Asiago Cream Sauce

\$41

ASSORTED MINIATURE DESSERTS AND CHAMPAGNE TOAST INCLUDED

\$75 Chef Attendant Fee per 100 guests, Required For All Stations.



THE CROATAN STATION PACKAGE



SERVICE TIME IS 90 MINUTES.

GOURMET DISPLAYS

International And Domestic Cheese Board Garnished With Fresh Fruit With Gourmet Crackers And Flatbreads

Grilled And Marinated Vegetable Display Featuring A Variety Of Italian Olives, Marinated Artichokes, Sun-Dried Tomatoes, Skewers Of Antipasti, Hummus And Assorted Tapenades With Crusty Italian Bread

Cheese Fondue With Lightly Toasted Crusty Breads, Soft Pretzel Breads And Granny Smith Apple Wedges

 Hot Creamy Crab Dip With Toasted Seasoned Crostini And Assorted Gourmet Crackers

Assorted Sushi Display

HORS D'OEUVRE

(CHOOSE FIVE)

Oriental Chicken And Vegetable Rice-Paper Rolls

Grilled Chicken Brie Almond Quesadilla

Andouille Sausage In Puff Pastry With Creole Mustard

Coconut Lobster Tail With Orange Creole Sauce

Sweet Coconut Shrimp With Spicy Plum Sauce

Shrimp And Dill Puffs

Caramelized Sweet Onion And Goat Cheese Tart

Thai Shrimp Money Bag

Tomato Basil Bruschetta With Aged Balsamic



CARVING STATION (CHOOSE ONE CARVED ITEM)

Carved-To-Order Garlic Pepper Roast Beef With Horseradish Sauce And Dijon Mustard And Dinner Rolls

Carved-To-Order Jamaican Jerk Rubbed Pork Loin With Mango Salsa And Ginger Plum Glaze And Dinner Rolls

Carved-To-Order Roasted Turkey, Cranberry Chutney, Basil Mayonnaise With Garlic And Biscuits

SHRIMP AND GRITS STATION

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

ITALIAN RISOTTO STATION

Freshly Tossed Caesar Salad And Freshly Baked Italian Breads
Creamy Short-Grain Rice With Toppings To Include:

Chicken Pesto With Roasted Peppers

Sautéed Garlic And Wild Mushroom Sauce

 Shrimp, Scallop And Andouille Sausage With Roasted Peppers

\$50

ASSORTED MINIATURE DESSERTS AND CHAMPAGNE TOAST INCLUDED

\$75 Chef Attendant Fee per 100 guests, Required For All Stations.

LIBATIONS



HOSTED BAR PACKAGES

PREMIUM HOSTED BRANDS

\$12.00 Per Person First Hour

\$4.00 Per Person Each Additional Hour

OR CLIENT MAY BE BILLED ON CONSUMPTION AT THE PER DRINK PRICE

Premium Mixed Drinks	\$5.00
Cordials	\$6.00
House Wine	\$4.75
Imported Beer	\$4.75
Domestic Beer	\$3.75
Assorted Sodas	\$2.00
Bottled Water	\$2.00

OR DRINK TICKETS ARE AVAILABLE

CASH BAR MENU

Premium Mixed Drinks	\$5.50
Cordials	\$6.50
House Wine	\$5.25
Imported Beer	\$5.25
Domestic Beer	\$4.25
Assorted Sodas	\$2.25
Bottled Water	\$2.25

Cash Bars require Bartender Fee. (\$75.00 per bartender.)

SIGNATURE DRINKS

Enhance your event by having these signature drinks passed as your guests arrive.

Blue Paradise Martini \$6.50

Crystal Raspberry Fizz \$5.00

MARTINI BAR

Featuring Blue Paradise Martinis, Cosmopolitans, Appletinis, Vodka And Gin Martinis \$6.50 Per Drink

DETAILS



ALL PACKAGES INCLUDE THE FOLLOWING

Champagne Toast, Decorated Cake Table, Decorated Gift Table, Decorated Head Table, Skirted DJ Table, 72" Round Tables With White Floor Length Table Cloths And White Napkins, Votive Candles, And Dance Floor

UPGRADED DÉCOR PACKAGE

Chocolate Fountain With Assorted Dipping Treats, Ice Sculpture, Upgraded Linen To Floor Length With Various Color Options, Colored Napkins, Ceiling Drape, Up-Lighting At Perimeter Of Room

\$17 PER GUEST

Based On 100-Guest Minimum

We can also assist you with referrals for florists, entertainment and additional décor.

COOKING UP SOME ECO-FRIENDLY OPTIONS

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.

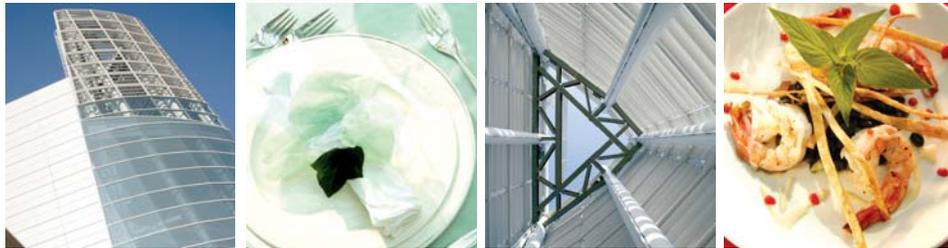
- recycling glass, steel cans, aluminum cans, plastic, office paper, cardboard and grease
- minimizing use of styrofoam/disposables
- water efficiency and energy conservation
- using dishware and glassware and minimize use of disposables
- using disposable containers made from bio-based materials or recycled content
- using water pitchers that minimize use of single-use bottles

- food overages are donated to a local shelter for the homeless
- effective food inventory control to minimize wastes
- when available, purchase locally grown produce and other foods
- organic menus

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.virginiabeachconventioncenter.com, and click on "Green Initiatives".



The Zero Balance program provides us with a method to replenish the paper products we have used. Through effective monitoring of purchases and basic calculations, we can determine our negative impact on the world's forests and replant accordingly, giving us a Zero Balance.



Catering Exclusively Provided By



VIRGINIA BEACH CONVENTION CENTER

ECOFACILITY
meet green | live green



This brochure was printed on recycled paper using environmentally-friendly inks.

1000 19th Street | Virginia Beach, VA 23451 757.385.2000
www.virginiabeachconventioncenter.com | www.vbcatering.com
[vbcc@vb.gov.com](mailto:vbcc@vb.gov)



Menu items with the Sensible Seafood symbol are certified as ocean-friendly choices by the Virginia Aquarium.