



HOLIDAY INN OCEANSIDE

WEDDING
Packages

EAT, DRINK & BE
Married

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

Wedding Packages

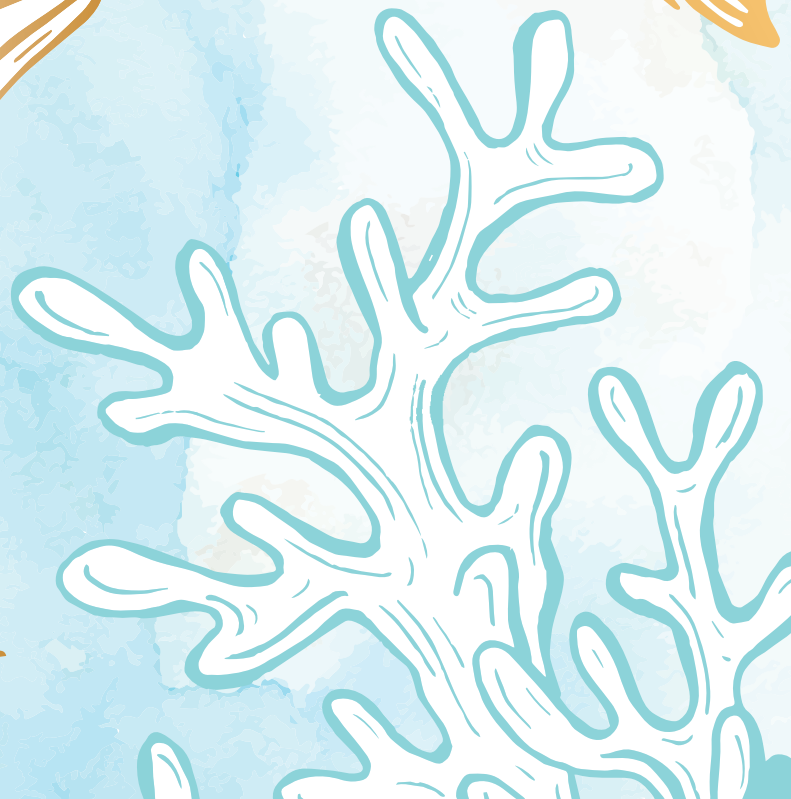
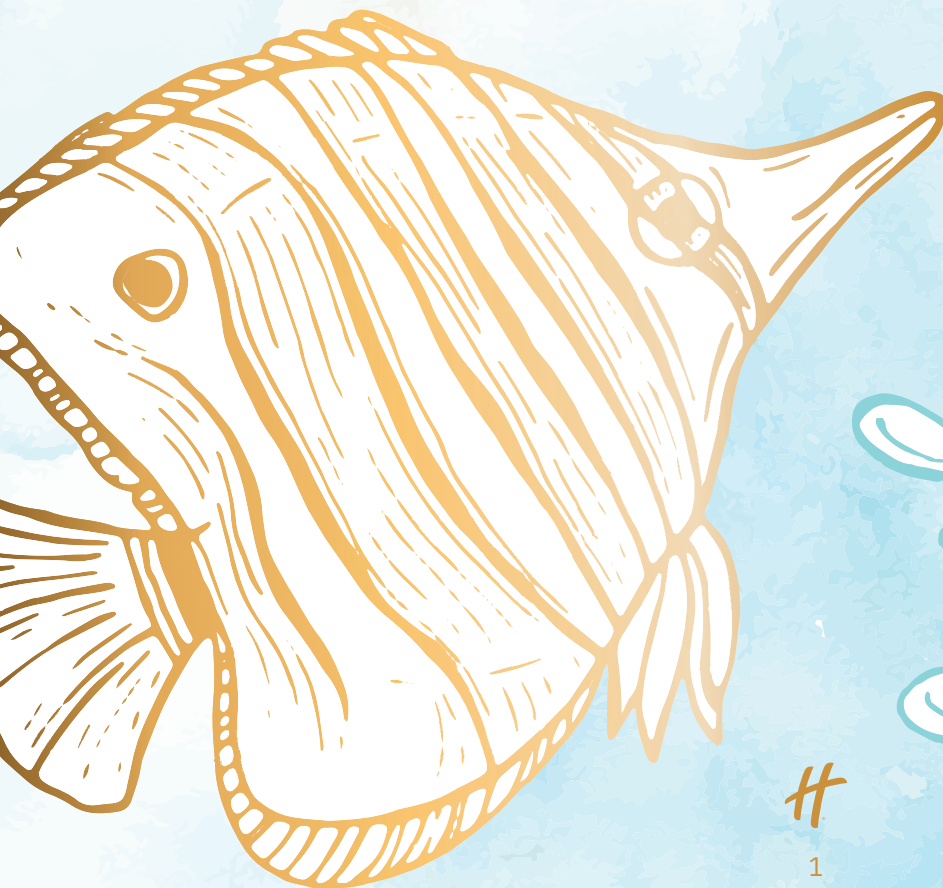
Thank you for choosing the Holiday Inn Oceanside to host your special day.

ALL PACKAGES INCLUDE:

Discounted Room Rate for Overnight Guests Accommodations
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
Chair Covers
Draping
Specialty Linen and Table Skirting
Special Effect Lighting
Dance Floor
Chargers



BUFFET *Dinner*

All buffet meals are a three-course meal with your choice of soup or salad, choice of starch, vegetable and entrée. All buffet dinners are served with a basket of freshly baked rolls, whipped butter, iced tea 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

ENTRÉES

Chicken Piccata – Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce / \$35

Chicken Marsala – Lightly Battered and Sautéed, served with Mushrooms and Shallots in a Marsala Wine Sauce / \$35

Herb Crusted Pork Tenderloin – with Mustard Apple Sauce / \$35

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 / \$42

Sliced Prime Rib – Marinated in a Rosemary Au Jus Sauce / \$42

VEGETARIAN OPTIONS

Eggplant Parmesan – A tower of sliced Eggplant lightly battered and fried served over Angel Hair Pasta / \$32

Butternut Squash Ravioli – Sage Cream Sauce, Cherry Tomatoes, and Shredded Parmesan / \$32

Cauliflower Steak – Tender slices of Seared Cauliflower with a creamy Red Pepper Sauce / \$30

Pasta Primavera – Penne Pasta tossed with freshly sautéed Garden Vegetables and a White Wine Butter Sauce / \$30



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)*

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)*

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.



PLATED *Dinner*

All plated meals are a two-course meal with your choice of soup or salad, choice of starch, vegetable and entrée.
All plated dinners are served with a basket of freshly baked rolls, whipped butter, iced tea and water.
Maximum of 50 guests for plated dinners.

SOUPS

Tomato Basil Bisque
Creamy Chicken and Rice

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

ENTRÉES

Chicken Piccata – Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce / \$27

Chicken Marsala – Lightly battered & sautéed, served with Mushrooms & Shallots in a Marsala Wine Sauce / \$27

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 / \$30

Roast Prime Rib – Classic Cut Roasted and served in Rosemary Au Jus Sauce / \$40

Filet Mignon – Tender 8oz Filet Mignon grilled to perfection with choice of Gorgonzola Cream Sauce or Red Wine Finish / \$40

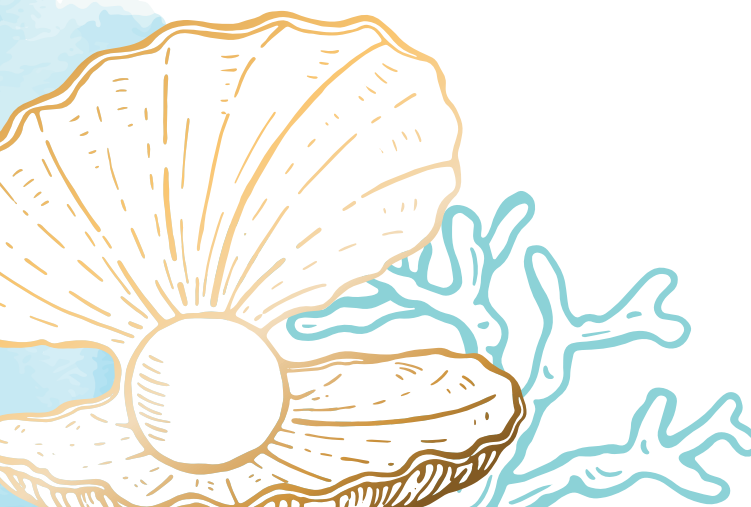
VEGETARIAN OPTIONS

Eggplant Parmesan – A tower of sliced Eggplant lightly battered & fried served over Angel Hair Pasta / \$29

Butternut Squash Ravioli – Sage Cream Sauce, Cherry Tomatoes, and Shredded Parmesan / \$28

Cauliflower Steak – Tender slices of Seared Cauliflower with a creamy Red Pepper Sauce / \$26

Pasta Primavera – Penne Pasta tossed with freshly sautéed Garden Vegetables and a White Wine Butter Sauce / \$28



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

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.

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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 Sapphire, Makers Mark, Jameson, Jose Cuervo, Hennessy, 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

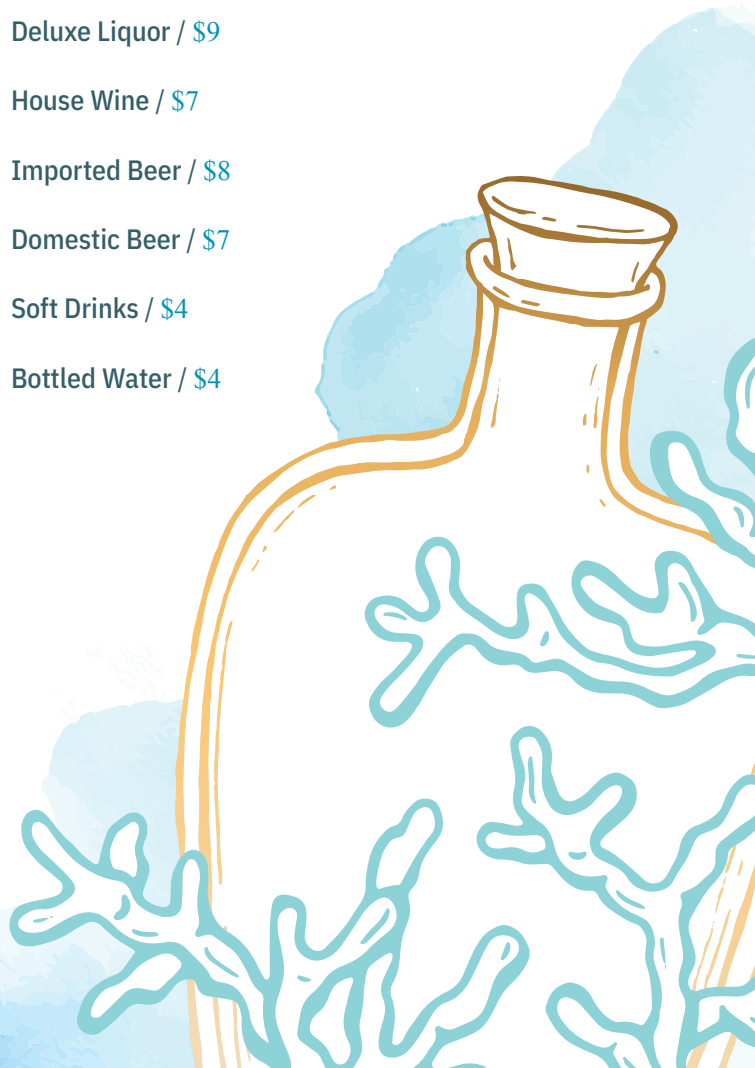
Domestic Beer / \$7

Soft Drinks / \$4

Bottled Water / \$4

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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 seven (7) 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 & SERVICE CHARGE

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 6% Sales Tax. All overnight guest rooms are subject to State, Local, and Hotel Tax totaling 15% plus \$2.00 occupancy tax per night.

MENU SELECTION

Your complete menu selection must be given to your Catering Representative 30 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 & decorations must be removed from the property immediately following the event.

DEPOSIT & PAYMENT

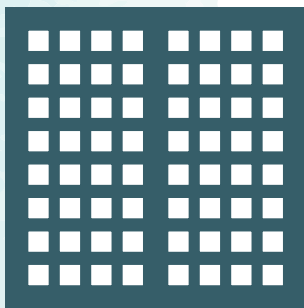
All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a non-refundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash, or credit card. Final payment is due seven business days prior to the scheduled event.



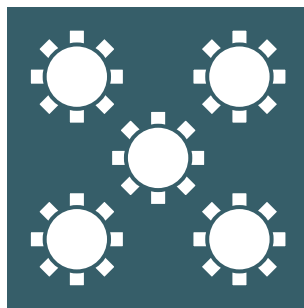
Meeting Rooms

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!

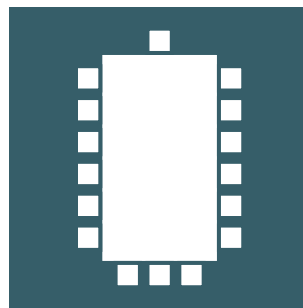
SETUP STYLES



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'