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Catering Menu





AN IHG® HOTEL

VIRGINIA BEACH OCEANFRONT

WELCOME TO THE HOLIDAY INN OCEANSIDE

We are in Virginia Beach, on the Oceanfront Boardwalk.

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 at Holiday Inn Oceanside is to exceed your expectations as we personalize your Event.

HOTEL OFFERS GREAT AMENITIES AND SERVICES

- 149 Oceanfront Guest Rooms with Private Balcony
- All Guest Rooms equipped with Mini- Fridge, Microwave, and Keurig Coffee Maker
- Hemingway’s Restaurant & Bar Pilar are Open Daily for Breakfast and Dinner, and Seasonally for Lunch.
- Complimentary Overnight Parking for In House Guests
- Fitness Center with State-Of-The-Art Precor Equipment and Free Weights
- Indoor Swimming Pool
- Seasonal Valet
- Self-Laundry available
- Oceanfront Meeting Space will accommodate from 10-100 People

Daily Meeting Packages

All packages are for a 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 & 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



BREAKFAST BUFFET

MORNING FARE

Minimum of 25 persons. A 25% upcharge apply to groups 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 and Danish with Butter and Preserves
(Served with freshly brewed Regular and Decaf Coffee and Herbal Tea Selection)

Executive Continental \$14 per person

Fresh Chilled Apple and Orange Juice
Fresh Seasonal Sliced Fruits
Assorted Muffins and Danish with Butter and Preserves
Avocado Toast Points
Deviled Eggs
(Served with freshly brewed Regular and Decaf Coffee and Herbal Tea Selection)

Eye Opener \$18 per person

Fresh Chilled Apple and Orange Juice
Fresh Seasonal Sliced Fruits
Assorted Muffins and Danish with Butter and Preserves
Scrambled Eggs
Seasoned Breakfast Potatoes with Onions and Peppers
Crispy Bacon and Turkey Sausage
(Served with freshly brewed Regular and Decaf Coffee and Herbal Tea Selection)

Beach Breakfast \$25 per person

Fresh Chilled Apple and Orange Juice
Fresh Seasonal Sliced Fruits
Assorted Muffins and Danish with butter and preserves
Scrambled Eggs
Seasoned Breakfast Potatoes with Onions and Peppers
Crispy Bacon and Turkey Sausage
Eggs Benedict
Mini Chicken and Waffles
(Served with freshly brewed Regular and Decaf Coffee and Herbal Tea Selection)



BREAKFAST ENHANCEMENTS

Minimum of 25 persons. A 25% upcharge apply to groups 25 or less.
Served for 1.5 hours. Can be added to any Morning Fare selection.

Omelet Station \$10 per person

Chef Prepared Omelet with choice of Peppers, Onions, Mushrooms, Spinach, Tomatoes, Diced Ham, Cheddar Cheese, Feta Cheese, and Bacon Crumbles

The Maple \$9 per person

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

Smoothie Station \$9 per person

Smoothie made to order
Strawberry, Mango Tango, Green Machine

A LA CARTE

- Assorted Yogurt Parfait Cups **\$6 per person**
- Mini Chicken and Waffles **\$6 per person**
- Smoked Salmon Display with Tomato, Onion, Toast Points and Cream Cheese **\$9 per person**
- Turkey Bacon or Turkey Sausage **\$4 per person**
- Bagels and assorted Cream Cheeses **\$3 per person**
- Avocado Toast Points **\$4 per person**
- Breakfast Sliders **\$8 per person**
- Breakfast Burrito **\$7 per person**
- Whole Fresh Fruit **\$4 per person**

BREAKFAST BUBBLIES

DIY Bloody Mary Bar \$12 per person for the first hour. \$7 each additional hour

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

Bottomless Mimosas \$12 per person for the first hour. \$7 each additional hour

Sparkling Champagne, Assorted Fruit Juices and Seasonal Fruit

WAKE UP CALL BREAKS

Minimum of 25 persons. A 25% upcharge apply to groups 25 or less.
Served for 30 minutes

Café \$9 per person

Assorted Muffins, Danish and Croissants with Butter and Preserves

(Served with freshly brewed Regular and Decaf Coffee, Cold Brew, Flavored Syrups and Herbal Tea Selections)

Donut Worry, Be Happy \$9 per person

Assortment of Donuts on display
(Served with freshly brewed Regular and Decaf Coffee, Flavored Syrups and Herbal Tea Selection)

Layers of Goodness \$8 per person

Build your own Yogurt Parfait Including:

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

(Served with freshly brewed Regular and Decaf Coffee, Flavored Syrups and Herbal Tea Selection)

Energy Boost \$14 per person

Whole Fruit
Assorted Powers Bars and Multigrain Bars
Variety of Nuts and Dried Fruit
Bottled Vitamin Waters and Powerade
(Served with freshly brewed Regular and Decaf Coffee, Flavored Syrups and Herbal Tea Selection)

Beverage Break \$10 per person

Freshly brewed Regular and Decaf Coffee and Herbal Tea Selection

Assortment of Coca – Cola Products and Bottled Water

Up to 4-hour period

(Each additional hour is based on consumption @ \$4.00 per beverage)

AFTERNOON PICK ME UP

Minimum of 25 persons. A 25% upcharge apply to groups 25 or less.
Served for 30 minutes

Treat Yourself \$13 per person

Chewy Fudge Brownies
Chocolate Chip Cookies
Rice Crispy Treats
Warm Funnel Cake Fries
Variety of Candy Bars and Candies
(Served with Bottled Water and a choice of an assortment of Coca - Cola Products or Regular and Decaf Coffee)

Munchies \$11 per person

Fresh Fried Tortilla Chips and Salsa
Terra Chips served with Signature Hemingway Dip.
House Made Potato Chips with French Onion Dip
(Served with assortment of Coca - Cola Products and Bottled Water)

Eat Your Greens \$11 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 \$16 per person

Choice of two:

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 Wa

LUNCH HOUR

Minimum of 25 persons. A 25% upcharge apply to groups 25 or less.
Served for 1.5 hours

It's in the Bread \$22 per person

Full spread of Roast Beef, Smoked Turkey, Honey Baked Ham
Cheddar and Swiss cheese
Lettuce, Tomato, Onion, and Pickle

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)

Taco 'Bout a Party \$24 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, and Peppers

Salsa and Sour Cream

Guacamole

Cookies and Brownies

(Served with Assortment of Cocoa – Cola Products and Bottled Water)

Down South \$28 per person

Choice of two entrée selections:

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 Combread

(Served with choice of dessert: Strawberry Shortcake, Lemon Bars, Apple Pie Bites, or Chocolate Cake)

(Served with assortment of Coca- Cola Products and Bottled Water)

Grab and Go Boxed Lunch \$19 per person

Choice of two Sandwiches or Wraps:

Chicken Caesar Salad Wrap

Honey Baked Ham and Cheddar

Roast Turkey and Swiss

Tuna Salad

Chicken Salad

Black Bean, Avocado, and Feta (wrap only)

Choice of two Breads:

Hawaiian Sweet Roll

Sourdough

Rye

Brioche Bun

Ciabatta

Flour or Spinach Wrap

Gluten Free Bread

Served with Lettuce and Tomato

Bags of Potato Chips, Whole Fruit, and Cookie

(Includes assortment of Coca- Cola Products and Bottled Water)

SIGNATURE SALADS

Minimum of 25 persons. A 25% upcharge apply to groups 25 or less.
Served for 1.5 hours

The Perfect Pair \$21 per person

Choice of two soups:

Crab and Corn Bisque
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 or 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 / \$4 per person
Shrimp / \$5 per person
Salmon / \$ 5 per person
Avocado / \$3 per person

Choice of dessert:

Petit Fours, Strawberry Shortcake, Lemon Bars or Chocolate Mousse

(Served with assortment of Coca- Cola Products and Bottled Water)



THEMED BUFFET DINNER

Minimum of 50 persons. A 25% upcharge apply to groups 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, or Mini S'more Truffles
(Includes Iced Tea, Water, and Freshly Brewed Regular and Decaf Coffee)

When in Rome \$29 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
Garlic Breadsticks

Choice of one dessert:

Cheesecake, Carrot, Red Velvet, or Chocolate cake.
(Served with Iced Tea, Water, and Freshly Brewed Regular and Decaf Coffee)

The Mediterranean \$38 per person

Choice of two entrée selections:

Grilled Chicken with Fresh Lemon and Herbs
Oven Roasted Salmon with Sundried Tomatoes, Olives, and Feta
Pan Roasted Lamb Chop with Fresh Rosemary
Pork Kabobs with a Red Wine Marinade and fresh Tzatziki Sauce

Choice of two sides:

Garlic Dill New Potatoes
Stuffed Grape Leaves (Dolmathakia)
Seasoned Medley of Zucchini, Squash and Eggplant
Spanakopita
Quinoa

Served with Greek Salad- Cucumber, Feta, Grape Tomato, Kalamata Olives, and Grilled Pita Bread, served with Homemade Lemon Vinaigrette

Choice of one dessert:

Baklava or Lemon Cream Cake
(Served with Iced Tea, Water, and Freshly Brewed Regular and Decaf Coffee)

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, and water. **Maximum of 50 guests for plated dinners.**

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

Choice of Entrée:

Chicken Piccata - Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce **\$29**

Chicken Marsala - Lightly battered and sautéed, served with Mushrooms and Shallots in a Marsala Wine Sauce **\$29**

Chicken Oscar - Chicken Breast topped with Chesapeake Bay Crab and Béarnaise Sauce **\$32**

Crab Stuffed Flounder - with Chesapeake Bay Crab Stuffing **\$36**

Grilled Mahi-Mahi - Topped with Mango Pineapple Salsa **\$35**

Atlantic Seared Salmon - North Atlantic Salmon marinated, and pan seared with choice of Creamy Lemon Dill or Lemon White Wine Sauce **\$Market Price**

Maryland Style Crab Cakes - Two crab cakes with Roasted Tomato Aioli **\$Market Price**

Herb Crusted Pork Tenderloin - served with Apple Chutney **\$27**

Roast Prime Rib - Classic Cut Roasted and served in Rosemary Au Jus Sauce **\$37**

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 and fried served over Angel Hair Pasta **\$28**

Butternut Squash Ravioli - Sage Cream Sauce, Cherry Tomatoes, and Shredded Parmesan **\$27**

Cauliflower Steak - Tender slices of Seared Cauliflower with a Creamy Red Pepper Sauce **\$24**

Pasta Primavera - Penne Pasta tossed with Freshly Sautéed Garden Vegetables and a White Wine Butter Sauce **\$24**

Dessert:

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

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, and water. **Minimum of 50 persons. A 25% upcharge apply to groups 50 or less. Served for 1.5 hours**

Soups

Tomato Basil Bisque
Creamy Chicken and Rice
Crab and Corn Bisque
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

CHOICE OF ONE ENTRÉE \$37 per person
CHOICE OF TWO ENTREES \$44 per person

Chicken Piccata - Sautéed Boneless Breast of Chicken with Lemon Caper Beurre Blanc Sauce

Chicken Marsala - Lightly Battered and Sautéed, served with Mushrooms and Shallots in a Marsala Wine Sauce

Herb Crusted Pork Tenderloin - with Mustard Apple Sauce

Chicken Oscar - Chicken Breast topped with Chesapeake Bay Crab and Béarnaise Sauce

Grilled Mahi-Mahi - Topped with Mango Pineapple Salsa

Atlantic Seared Salmon - North Atlantic Salmon marinated, and Pan Seared with choice of Creamy Lemon Dill or Lemon White Wine Sauce

Encrusted Garlic and Thyme Beef Tenderloin

Sliced Prime Rib - Marinated in a Rosemary Au Jus Sauce

Vegetarian:

Eggplant Parmesan - A tower of sliced Eggplant lightly battered and fried served over Angel Hair Pasta

Butternut Squash Ravioli - Sage Cream Sauce, Cherry Tomatoes, and Shredded Parmesan

Cauliflower Steak - Tender slices of Seared Cauliflower with a creamy Red Pepper Sauce

Pasta Primavera - Penne Pasta tossed with freshly sautéed Garden Vegetables and a White Wine Butter Sauce

Dessert:

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

CARVING AND 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 **\$275**

Rosemary Seasoned Leg of Lamb **\$275**

Honey Baked Ham **\$275**

Beef Top Round **\$275**

Pasta Station - Assorted Noodles, Marinara Sauce, Alfredo Sauce, Vodka Sauce, and Garlic Bread Sticks **\$12.00 per person**

Add Protein (Priced per person) - **\$3** Meatballs, **\$6** Shrimp, **\$4** Chicken

Baked Potato Bar - Baked Potatoes with assorted toppings including Cheese, Sour Cream, Chives, Bacon Crumbles, and Broccoli **\$9.00 per person**

Seafood Station - Assortment of Scallops, Shrimp, Crab Cakes, Steamed Oysters, and Clams **\$Market Price**

SPECIALTY DISPLAYS

Priced per 50 guests.

Smoked Salmon Display - Bagels or Toast Points, Cucumbers, Capers, Red Onions, and Cream Cheese **\$175**

Bruschetta Display - Toasted Baguettes topped with Tomato, Basil, Garlic, and Olive Oil **\$150**

Charcuterie Display & Assorted Crackers - Variety of Cheeses and Meats, served with Chef's Assortment of Accompaniments and Crackers **\$450**

Raw Bar - Eastern Shore Oysters, Shrimp, Mussels, and Clams. Served with Signature Cocktail Sauce **\$Market Price**

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 **\$350**

HORS D' OEUVRES

Based on 50 pieces

HOT SELECTION

Seared Blackened Tuna Bites with Ponzu Dipping Sauce **\$200**

Chicken, Pork, or Vegetable Lumpia, with Sweet Chili Sauce **\$150**

Coconut Encrusted Shrimp with Tangy Sweet Chili Sauce **\$150**

Grilled Chicken Teriyaki Skewers **\$125**

Bacon Wrapped Scallops **\$150**

Petite Crab Cakes with Lemon Dill Remoulade and Cocktail Sauce **\$150**

Crab Stuffed Mushrooms **\$150**

Spanakopita **\$125**

Buffalo Bites (choice of Chicken, Shrimp or Cauliflower) **\$150**

Swedish Meatballs **\$100**

Mini Fish Tacos **\$200**

COLD SELECTION

Prosciutto Wrapped Asparagus **\$160**

Antipasto Skewers **\$170**

Peeled Jumbo Gulf Shrimp Cocktail **\$200**

Spicy Shrimp and Avocado Lime Lettuce Wraps **\$125**

KIDS COVE

Choice of One:

Chicken Fingers

Grilled Cheese

Hamburger

Cheeseburger

Mini Cheese or Pepperoni Pizzas

(Includes French Fries or Fruit Cup)

(Served with, Lemonade, Water or Apple Juice)

\$12 per person

DESSERTS

Choice of One:

Petit Fours

Cream Puffs

Cookies

Assorted Mousse

Chocolate Cake

Carrot Cake

Lemon Pie

Cheesecake

Key Lime Pie

\$8 per person

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 **\$12 per hour for first two hours, \$4 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. **\$19 per hour for first two hours, \$5 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. **\$23 per hour for first two hours, \$6 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 Beer: 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 **\$9**

Deluxe Liquor **\$8**

House Wine **\$7**

Imported Beer **\$7**

Domestic Beer **\$6**

Soft Drinks **\$3.50**

Bottled Water **\$3.50**

Hosted Bar Pricing per drink

Premium Liquor **\$8**

Deluxe Liquor **\$7**

House Wine **\$6**

Imported Beer **\$6**

Domestic Beer **\$5**

Soft Drinks **\$3**

Bottled Water **\$3**



FOOD & BEVERAGE POLICES

FOOD AND 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 premise. 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 final Banquet Event Order has been signed.

DEPOSIT AND PAYMENT - A non – refundable deposit is required with the signed contract to confirm the event. 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.

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.

TAXES - All food, beverage, room rental, misc. fees and audio-visual charges are subject to a 22% service charge and current State and Local Taxes.

AUDIO VISUAL, ELECTRICAL AND 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 - \$250 Includes LCD Projector, Screen, AV Cart, Power Strip, HDMI Cord, and Extension Cord

SOUND SYSTEM \$150 Includes Microphone, Speaker, and Power Strip

LCD PROJECTOR \$200

8 FOOT SCREEN \$50

EXTENSION CORD OR POWER STRIP \$5

FLIP CHART \$25

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.

Holiday Inn Oceanside 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 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



Conference



Banquet



Classroom



Theater

Oceanside Ballroom



Meeting & Banquet Capacities

Room	Theater Style	Conference Style	Banquet Style	Room Size	Square Feet	Ceiling Height
Oceanside Ballroom	120	50	100	30x53	1590	10'
Dolphin Room	40	15	32	30x17	525	10'
Palm Room	40	15	32	30x17	525	10'
Surf Room	40	15	32	30x17	525	10'