



Welcome to Wyndham

VIRGINIA BEACH OCEANFRONT

Indulgent desserts, health-conscious brunches, savory multiple-course dinners, cocktail party hors d'Oeuvres- the options are as varied as they are enticing. The Wyndham at Virginia Beach Oceanfront is complete with an array of culinary creations to complement whatever you have planned.

Wyndham at the Virginia Beach Oceanfront is an ideal setting for private parties, team building, conferences, corporate meetings, awards and incentives. A wide range of group sizes and budgets can be easily accommodated along with audio visual and communication support, available to suit your needs.

Impress your clients, inspire your employees, and further your business. Celebrate friends and family, cheer on the team, plan a relaxing group get away. Leave the details to us while having access to all the amenities that will make employees, co-workers, friends or family proud to be on your team! You have the power to do it all, the right way, the Wyndham way.



Continental Breakfast (continuous service for 1.5 hours)

56th Street **11**

Breakfast breads, pastries, muffins and danish served with sweet butter and preserves, coffee and tea

Oceanfront Avenue **12**

Bagels, breakfast breads, pastries, muffins and Danish served with sweet butter, preserves and cream cheese with a fresh fruit display, assorted fruit juices and coffee and tea

57th Street **15**

The 56th Street menu plus yogurt, granola bars and oatmeal

Specialty Breaks (continuous service for 1.5 hours)

Willie Wonka **10**

Fresh baked cookies, brownies, individually wrapped candy, soft drinks, coffee and water

Old Fashioned Sundae Bar* **10**

Ice cream, assorted toppings, chocolate sauce, nuts, cherries, whipped cream and soft drinks

*requires an attendant

Stay Fit **10**

Assorted flavored yogurt, fresh seasonal fruit, granola bars, soft drinks, coffee and herbal teas

High Anxiety **10**

Popcorn, potato chips with onion dip, pretzels, individually wrapped candy, cracker jacks, soft drinks, coffee and tea

Surfer's Paradise **13**

Surfside seafood dip (spinach, artichokes, lobster and shrimp) blue corn tortilla chips, hot wings, barbecue meatballs, soft drinks

The Northender **14**

Sliced seasonal fruit display, crudité, assorted cheese tray, crackers, soft drink

Bacon Bacon Bacon **15**

Candied bacon, bacon wrapped scallops, sweet potato and mozzarella arancini with bacon jam, bacon wrapped sausages

Beverages

Freshly ground and brewed coffee	39/gallon
Freshly brewed iced tea	38/gallon
Assorted fruit juices	19/half gallon
Assorted soft drinks (Coke Products)	2.5 each
Bottled water	2.5
Milk	19/gallon
Hot Chocolate	2.5 each
Fruit punch or lemonade	32/gallon

Breakfast Items, Breads and Snacks

Assorted cold cereal	2.5/each
Fresh whole fruit	2.5/each
Fresh baked cheese, berry filled or apple danish	24/dozen
Fresh baked cinnamon rolls	24/dozen
Fresh baked blueberry, banana nut or bran muffins	24/dozen
Fresh baked butter croissants	30/dozen
Croissants filled with egg, cheese and choice of (sausage, bacon or ham)	33/dozen
Bagels served with flavored cream cheeses	20/dozen
Zucchini bread	18/loaf
Super chocolate fudge brownies	24/dozen
Fresh baked assorted cookies	24/dozen
Sweet and salty trail mix	15/pound
Assorted flavored yogurt	2.5/each

Breakfast Buffets Minimum 25 guests, \$3pp charge for less

All buffets come with choice of bacon, Virginia ham or sausage for protein
Continuous service for 1.5 hours

The Sandbridge **14**
Assorted fruit juices, scrambled eggs, choice of protein, breakfast potatoes,
biscuits and gravy, Danish, coffee and tea

The Mason Dixie **17**
Assorted fruit juices, fresh seasonal fruit, assorted cold cereals, scrambled
eggs, French toast, choice of protein, grits, breakfast potatoes, biscuits, coffee and tea

The Eastern Shore **18**
Assorted fruit juices, fresh fruit display, assorted cold cereals, ham and egg
casserole, pancakes, choice of protein, breakfast potatoes, oatmeal, cinnamon
rolls, coffee and tea

Breakfast Stations (Add on Items for Buffets)

Omelet and Egg **7.5**
Whole eggs, egg whites, bacon, ham, sausage, spinach, onion, peppers, tomatoes,
mushrooms, cheddar, Swiss and pepper jack

Waffle and Pancakes **7.5**
Fresh strawberries, blueberries, sliced bananas, spiced apples, honey, chocolate
chips, caramel, whipped cream and powdered sugar

French Toast **7.5**
Same toppings offered as waffle and pancake

Plated Breakfast

All plated meals are served with one juice, coffee and baskets of biscuits on each table

The American **12**

Scrambled eggs, choice of protein, breakfast potatoes

The French **13**

Thick French toast, scrambled eggs, breakfast potatoes

Light Start **10**

Fruited yogurt, a fresh baked muffin, seasonal fresh fruit salad

Al a Carte Additions

Pancakes **4**

French toast **4**

Ham and Egg Casserole **4**

Fresh sliced fruit **4**

Brown Bag Special **12**

Ham or Turkey Sandwich on a Kaiser roll, fresh whole fruit, chips, cookie

Light Fare (may also be sold as box lunches)

All selections include iced tea and choice of pasta salad, coleslaw or potato salad

Southie **14**

Carolina pork barbecue served on a Kaiser roll

Wrap it up **14**

Wasabi chicken or tuna salad atop mixed field greens, garnished with fresh fruit

Plated Lunch

All selections include iced tea and coffee, garden salad, and Chef's choice of dessert and freshly baked rolls

The Boot **17**

Handmade lasagna, beef or vegetarian, fresh local vegetables, garlic bread

The Oscar **21**

Boneless breast of chicken topped with fresh asparagus, lump crab and béarnaise sauce, rice pilaf, fresh local vegetables

London Broil **21**

Marinated and grilled beef topped with wild mushrooms and rich demi, fresh local vegetables and roasted garlic and gouda mashers

Willoughby **21**

Atlantic salmon fillet finished with a grapefruit-honey beurre blanc, fresh local vegetables, rice pilaf

Chesapeake **24**

Broiled jumbo lump crab cake finished with grapefruit-honey beurre blanc, fresh local vegetables, roasted garlic mashers

North End **19**

Grilled chicken breast with choice of sauce, seasonal vegetables, roasted potatoes or wild rice

Crab Cake Sandwich **16**

Our signature crab cake served on a Kaiser roll

Lunch Buffets Minimum 25 guests, \$3pp charge for less

All selections are served with a garden salad, assorted desserts and iced tea
Continuous service for 1.5 hours

Baked Potato Bar 16

Idaho potatoes, house made turkey chili, cheddar jack cheese

Shore Break 21

Hot dogs, chargrilled hamburgers, Carolina barbecue, baked beans, potato salad or slaw, fresh fruit and condiments

Panzano 23

Linguini, marinara, grilled chicken strips, meatballs, fresh seasonal vegetables, alfredo and garlic bread

Cantina 57 23

Grilled beef and chicken, flour tortillas, Spanish rice, Island black beans, blue corn tortilla chips, house made salsa, guacamole

Signature 25

Broiled crab cakes, She crab soup, fresh seasonal vegetables, risotto

Fisherman 25

Broiled fillet of salmon, She-crab soup, fresh seasonal vegetables, rice pilaf

Soup and Salad 16

She-crab and Soup du Jour along with a salad bar that includes all the accoutrements

Deli 18

Roast beef, smoked turkey breast, Virginia ham, salami, tuna salad, swiss, cheddar, lettuce, tomato, pickles and choice of garden, pasta or potato salad, assorted breads

Create Your Customized Buffet Minimum 25 guests, \$3pp charge for less

All selections served with one starch, fresh seasonal vegetables and assorted desserts

Continuous service for 1.5 hours

	Lunch/ Dinner
One Entrée	25/28
Two Entrees	29/33
Three Entrees	34/38

Protein

Grilled chicken
Atlantic salmon
Beef flank
Pork barbecue
Lasagna (beef or vegetarian)
Pork loin

Starch

Mashers
Wild rice pilaf
Steamed rice
Roasted potatoes
Risotto
Linguini

Sauce for Beef

Wild mushroom demi glaze
Tomato gastrique
Blackberry demi glaze

Sauce for Chicken

Sweet corn mustard cream
Grapefruit-honey beurre blanc
Marsala
Mediterranean tomato
Pineapple-pico
Picatta
Lemon-thyme beurre blanc

Sauce for Fish

Scampi
Pineapple-pico
Fisherman Sauce
Grapefruit-honey beurre blanc
Lemon-thyme beurre blanc

Sauce for Pork

Peach bourbon BBQ
Honey Teriyaki

Plated Dinner

All selections are served with a garden salad, chef's selection of dessert and iced tea, fresh rolls and butter

Grilled Chicken	25
6 oz. Boneless breast of chicken, grilled with choice of sauce (see above), wild rice or potatoes and fresh local vegetables	
Stuffed Chicken	27
6 oz. Boneless breast of chicken, stuffed with lump crab and fresh spinach, served with fresh local vegetables and roasted garlic mashers	
Filet of Beef	37
6 oz. bistro beef tenderloin, marinated and grilled, served with fresh local vegetables and roasted garlic mashers	
Braised Beef Short Ribs	29
Natural beef short ribs, slow braised in red wine, served with fresh local vegetables and cheddar chive grit cake	
Prime Rib of Beef	30
10 oz. Slow roasted beef rib eye complimented by natural jus, served with baked potato and fresh local vegetables	
Crab Cakes	33
Two of our signature lump crab cakes, drizzled with grapefruit-honey beurre blanc, served with parmesan risotto and fresh local vegetables	
Salmon or Tuna 57	28
6oz portions of your choice, seared atop parmesan risotto and fresh local vegetables	
Beef & Crab Duo Plate	39
5 oz. Bistro beef tenderloin with blackberry demi and 5 oz. Lump crab cake with grapefruit- honey beurre blanc served alongside fresh local vegetables and roasted garlic mashers	
Fish & Chicken Duo Plate	36
4oz. Salmon fillet with lemon beurre blanc and 4oz grilled chicken breast with choice of sauce served with fresh local vegetables and parmesan risotto	

Hors d' oeuvres

From the Sea

Per Piece

Petite Crab Cakes with classic remoulade	4
Carolina prawn salad/ phyllo cups	4
Oysters Rockefeller	4
Oysters shooter	4
Crab Bienville/ baguette	4
Crawfish Etouffee/ baguette	4
Steamed shrimp/ vodka cocktail	4
Surfside seafood dip/ blue corn chips	4
Crab stuffed mushrooms	4
Smoked salmon pinwheels/Dijon/pumpernickel	4
Tuna tartare/ marinated cucumber/ wonton crisp	4
Lump crab salad canapés/ sourdough/ dill	4

From the Land

Jerk chicken skewer/ Pineapple Thai chili	3
Lumpia (pork, chicken or vegetarian)	3
Southwestern egg roll/ chicken and black bean	3
Duck confit with roasted corn maque choux spoons	4
Smoked sausage stuffed mushrooms	3
Chive grit cake with pulled pork/ peach bourbon barbecue	3
Chicken pot sticker/ spicy ponzu	3
Canapé of beef tenderloin/ whipped horseradish	4
Waldorf chicken salad/ phyllo purse	3
Devil's on horseback/ dates/ Stilton	3
Barbecue lamb lollipop ball	3

From the Farm

<i>Bruschetta</i>	3
Peppadew jam/ wild mushrooms/ pickled arugula	
Baby tomato/ fresh mozzarella/ basil	
Avocado/ tomato salad	
Olive relish/ chickpea spread	
Spinach and artichoke dip/ baguette	4
Seasonal vegetables quesadilla	3

Displays and Arrangements

per person

Fresh fruit arrangement	6
Fresh crudite of seasonal and local vegetables with red pepper pesto	5
Artisan Board of domestic and international cheeses	6
Fresh fruit and cheese paired montage	8
Surfside seafood dip	4
Crab Bienville dip	4
Spinach and artichoke dip	3
Baked brie in puff pastry with caramelized apples	100 per pastry/ each 2lb.

Specialty Carving Stations

Roasted Beef Tenderloin 17

Peppered beef tenderloin, red onion and bacon jam, sauté of wild mushrooms, fresh yeast rolls

Prime Rib 14

Herb encrusted prime rib of beef, vegetables, au jus and horseradish crema

Top Round of Beef 12

Roast top round of beef, au jus, horseradish crema, fresh yeast rolls

Carving Stations

Honey baked ham 8

Pineapple soy reduction

Steamship Round of Beef 9

Horseradish crema and Au Jus

Whole Roasted Turkey 9

Cranberry-raspberry sauce

Cookouts

Beach Barbecue

26

Choice of potato salad or coleslaw
Choice of garden salad or fresh fruit salad
Grilled beef hamburgers
Grilled beef hot dogs
Pulled chicken barbecue
Baked beans
Potato chips
Lettuce, tomato, pickles, onions, barbecue sauce
Fresh baked cookies and brownies
Iced tea

Carolina Barbecue

28

Carolina style pulled pork barbecue
Fried chicken
Choice of potato salad or coleslaw
Choice of garden salad or fresh fruit salad
Corn on the cob
Baked beans
Fresh seasonal vegetables
Assorted Chef's desserts
Iced tea

Custom Cookout Served Your Way

Market Price

Please allow your Sales Manager to craft a unique culinary experience that meets your budget as well as the expectations of your guests!

Specialty Theme Dinner Stations

Italian

25

Caesar salad
Grilled chicken with balsamic glaze
Beef meatballs in marinara sauce
Linguini
Fettuccini
Alfredo
Marinara
Fresh seasonal vegetables
Garlic bread

Spanish

25

Garden salad
Beef and chicken fajitas
Chicken enchiladas
Flour tortillas
Black beans
Spanish rice
Spanish corn with peppers
Sour cream, tomatoes, cheese, onions, lettuce, jalapenos

Specialty Hors d' oeuvres Stations

Mashed Potato Bar

8

Housemade mashers grilled to order with choice of fixins: roasted garlic, wild mushrooms, caramelized onions, peppers, cheese, sour cream and chives

Crab Cake Station

11

Broiled lump crab cakes finished with choice of tropical salsa, grapefruit-honey beurre blanc or classic remoulade

Quesadilla Villa

10

Choice of grilled chicken or blackened tuna with caramelized onions, peppers, cheese, lettuce, tomato, jalapenos and salsa

Fish Taco Station

8

Local fresh catch, pico, avocado, queso, tortilla strips

Buffet Specialties

Seafood Extravaganza

48

Rock shrimp and bacon chowder
Garden salad
Oysters Rockefeller
Surfside seafood dip with blue corn chips
Signature lump crab cakes
Seafood linguini
Grilled salmon with Dijon buerre blanc
Fresh seasonal vegetables
Roasted red bliss potatoes
Fresh baked rolls
Hushpuppies
Chef's assorted desserts
Iced tea

Tropical Luau

37

Tropical fruit display
Caribbean black bean salad
Chicken skewers with sweet balsamic glaze
Seared sesame ahi tuna
Mango salsa and blue corn chips
Coconut rice
Fresh seasonal vegetables
Fresh baked rolls
Chef's assorted desserts

Custom Buffet Created for Your Special Event

Market Price

Please allow your Sales Manager to craft a unique culinary masterpiece in honor of your special event!

Hors d' oeuvres Packages Service for 1.5 Hours

Blue 25

- Fresh fruit display
- Artisan cheese board
- Grilled vegetables with roasted red pepper pesto
- Vegetable lumpia
- Beef meatballs with marinara or barbecue sauce
- Chicken wings

Silver 27

- Fresh fruit display
- Artisan cheese board
- Jerk chicken skewer/ pineapple Thai chili
- Crab stuffed mushrooms
- Pulled pork sliders
- Caprese bruschetta

Gold 29

- Fresh fruit display
- Artisan cheese board
- Crudit  of vegetables with roasted garlic hummus
- Signature crab cakes with classic remoulade
- Chicken satay
- Sausage stuffed mushrooms
- Oysters Rockefeller
- Bacon wrapped scallops
- Assorted petite desserts

Please speak with your Sales Manager to create custom menus or inquire about details for complimentary tastings.

Beverage Service (subject to a set-up fee of \$75.00 per bar)

House Brand Liquors

Jim Beam, Seagram 7, Smirnoff
Bacardi, Seagram's Gin, Grants Scotch

Host 5.00/drink
Cash 5.50/drink

Premium Brand Liquors

Absolut, Cutty Sark, Jack Daniels
Seagrams V.O., Beefeater Gin, Captain Morgan

Host 5.75/drink
Cash 6.50/drink

Stand Alone Bar Packages are also priced per Person First Hour **Each Additional Hour**

House Brands	\$14.00 per person	\$5.00
Premium Brand	\$18.00 per person	\$6.00

Cordials

Amaretto DiSaronno, Drambuie, Kahlua
Bailey's Irish Cream, Grand Marnier, Courvoisier

Host 6.75/drink
Cash 7.25/drink

Coffee Cordial Station

With Whipped Cream, Shaved Chocolate
& Cinnamon Sticks

Host 6.75/drink
Cash 7.25/drink

Bottled Beer

Domestic: Bud, Bud Light, Miller Lite
Imported: Corona, Sam Adams, Heineken

Host 4.00/beer
Cash 4.25/beer
Host 4.75/beer
Cash 5.00/beer

Beer Kegs

Domestic: Bud, Bud Light, Coors, Coors Light
Yuengling, Miller or Miller Light
Imported: Samuel Adams, Blue Moon
Guinness, Bass

Host 350.00/keg
Host 375.00/keg
Host 450.00/keg
Host 575.00/keg

Tropical Drink Station (requires an additional \$50.00 set-up fee)

Frozen Daiquiris, Pina Coladas, Margaritas

Host 7.00/drink
Cash 7.50/drink

Martini Bar (requires an additional \$50.00 set-up fee)

Cosmo, Vanilla Martini, Chocolate Martini, Baby Blue
Martini, Black Martini, Decadent Martini

Host 7.00/drink
Cash 7.50/drink

Wine (custom wine selections available upon request)

House Chardonnay, Cabernet
White Zinfandel & Champagne

Host 5.00/glass
Cash 5.50/glass
Host 23.00/bottle

Double Queen Oceanfront & Non-Oceanfront Rooms



King Oceanfront & Non-Oceanfront Rooms



Our Semi-Private location offers ample space to enjoy the beach



We offer Group Value Priced Meals or Dine on Your Own in www.surfclubvabeach.com



Wyndham Groups will enjoy our direct ocean view guest rooms, **all of which have private balconies or patios** and are equipped with the conveniences of home: **refrigerators**, coffee makers, irons and ironing boards, hair dryers. We offer both indoor and outdoor swimming pools, a fitness room and **free wireless** connectivity.

We offer 16,000 square feet of **renovated** meeting space including two ballrooms, combined with our Surf Club Oceanfront Grille Restaurant, and you have the sensational Wyndham Virginia Beach Oceanfront.

Submit your RFP here →



View Surf Club here →

