



WYNDHAM

Virginia Beach Oceanfront

BANQUET MENUS 2021



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.

The Wyndham at the Virginia Beach Oceanfront is an ideal setting for private parties, team building outings, conferences, corporate meetings, award ceremonies 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 or 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.

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www.wyndhamvb.com
www.surfclubvabeach.com

 @wyndham_vb

 /Wyndham Virginia Beach Oceanfront





CONTINENTAL BREAKFAST

All continental breakfast choices are served with an assortment of chilled juices, coffee and tea

Morning Start

12 per Guest

Local and Seasonally Inspired Chef's Selection of Pastries, Greek Yogurt, Dried Berries, Granola

Balanced & Fit

14 per Guest

Seasonal Fruit Display, Chilled Hard Boiled Eggs, Bagels, Cream Cheese, Preserves, Steel Cut Oatmeal, Brown Sugar, Raisins

Continuous service for 1.5 hours

CONTINENTAL ENHANCEMENTS

Breakfast Biscuit

8 per Guest

Warm Buttermilk Biscuit with Gruyere and Choice of Bacon, Sausage or Ham

Breakfast Burrito

10 per Guest

Flour Tortilla Filled with Egg, Potato, Cheddar, Bacon and Charred Tomato Salsa

Must be added to continental above, or customized package
Minimum of 25

Prices Are Subject To 22% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject To Change.



BREAKFAST BUFFET

All breakfast buffets are served with an assortment of chilled juices, coffee and tea

Virginia Breakfast

17 per Guest

Chef's Selection of Pastries, Scrambled Eggs, Fresh Fruit, Crisp Bacon or Smoked Sausage, and Breakfast Potatoes

Tidewater Breakfast

18 per Guest

Seasonal Fruit Display, Assorted Yogurt, Oven Fresh Muffins, Scrambled Eggs, Bay Roasted Potatoes, Smoked Sausage, Buttermilk Biscuits and Country Sausage Gravy

North End Breakfast

18 per Guest

Seasonal Fruit Display, Bagels and Cream Cheese, Muffins, Steel Cut Oatmeal, Brown Sugar, Raisins, Scrambled Eggs, Hash Brown Casserole and Smoked Bacon

Minimum of 25, \$3pp charge for less
Continuous service for 1.5 hours

BREAKFAST STATIONS

Omelet and Egg*

8.5 per Guest

Omelets and Eggs Prepared to order with an array of choices to include Whole Eggs, Egg Whites, Bacon, Ham, Sausage, Spinach, Onion, Peppers, Tomatoes, Mushrooms, Cheddar, Swiss and Pepper Jack

Build Your Own Belgian Waffle, Pancakes, or French Toast

8.5 per Guest

Freshly Prepared Belgian Waffles with fresh toppings of Fresh Strawberries, Blueberries, Honey, Chocolate Chips, Whipped Cream and Powdered Sugar

Must be added to buffet above, or custom package

*Requires Chef Attendant - 1 Hour service



PLATED BREAKFAST

Served with choice of juice, freshly brewed coffee, and hot tea.

The American

12 per Guest

Scrambled Eggs, 2 Strips of Bacon, 2 Sausage Links and Breakfast Potatoes

The Frenchie

13 per Guest

Scrambled Eggs, Thick Cut French Toast and Crisp Bacon or Smoked Sausage

SPECIALTY BREAKS

Sweet and Salty

10 per Guest

Buttered Popcorn
Freshly Baked Cookies
Pretzels
Assorted Sodas

Crispy

12 per Guest

Celery, Baby Carrots, Cucumber
Buttermilk Herb Dip
Tortilla Chips and Crackers
Tomato Salsa
Assorted Nuts and Pretzels
Iced Tea and Lemonade

Local Treats

14 per Guest

Virginia Ham Rolls
Pimento Cheese Dip with Crackers
Deviled Eggs
Salted Peanuts
Southern Style Sweet Tea

Break packages are for 30 minutes of service



SPECIALTY BREAKS CONTINUED

Gluten Free

15 per Guest

Tortilla Chips with Red & Green Salsa
Caprese
Honey Roasted Almonds
Gluten Free Chocolate Chip Cookies
Freshly Brewed Coffee and Water

High Anxiety

12 per Guest

Buttered Popcorn
Caramel Corn
Freshly Baked Cookies
Snack Mix
Salted Peanuts
Iced Tea and Assorted Sodas

Indulge

14 per Guest

Freshly Baked Cookies
Brownies
Freshly Brewed Coffee
Milk
Hot Chocolate

Dip Bar

10 per Guest

Traditional Hummus
French Onion Dip
Spinach Artichoke Dip
Flat Bread Crisps, Pita Chips, House Potato Chips



À LA CARTE

Assorted Cold Cereal (5oz. box)	18 per Dozen
Freshly Whole Fruit	18 per Dozen
Freshly Baked Danish	24 per Dozen
Freshly Baked Muffins	24 Per Dozen
Freshly Baked Butter Croissants	30 Per Dozen
Assorted Bagels served with Cream Cheeses	20 Per Dozen
Chocolate Fudge Brownies	24 Per Dozen
Freshly Baked Cookies	24 Per Dozen
Sweet and Salty Trail Mix	15 per Pound
Assorted Yogurt	2.5 Each

BEVERAGES

<i>Freshly Brewed Coffee</i>	39 per Gallon
<i>Freshly Brewed Iced Tea</i>	39 per Gallon
<i>Assorted Fruit Juice</i>	39 per Gallon
<i>Apple, Orange, Cranberry, Grapefruit, Pineapple</i>	
<i>Assorted Soft Drinks (Coke Products)</i>	3 Each
<i>Coca Cola, Diet Coke, Sprite, Mr. Pibb, Fanta Orange</i>	
<i>Bottled Spring Water</i>	3 Each
<i>Milk</i>	19 per Gallon
<i>Hot Chocolate</i>	3 Each
<i>Fruit Punch</i>	32 per Gallon
<i>Lemonade</i>	32 per Gallon
<i>House Infused Water</i>	15 per Gallon
<i>Citrus, Cucumber</i>	
<i>Red Bull</i>	5 Each
<i>Dasani Sparkling Water</i>	3.50 Each
<i>Black Cherry, Berry, Lime, Tropical Pineapple, Raspberry Lemonade</i>	



PLATED LUNCH

Plated lunches include iced tea, freshly brewed coffee and freshly baked rolls with a salad, starch, and dessert.

Starter Salad

Farm to Table

Crisp Greens, Cherry Tomato, Cucumber, Carrot, Shaved Onion, Balsamic Vinaigrette

Desserts

Chef's Desserts

Entrées

Citrus Baked Salmon

24 per Guest

Pan Seared Salmon, Seasonal Vegetables, and Rice Pilaf

Lemon Thyme Chicken Breast

19 per Guest

Thyme Roasted Chicken Breast with Lemon Thyme Beurre Blanc, Seasonal Vegetables, and Roasted Red Potatoes

Pecan Chicken

20 per Guest

Pecan Crusted Chicken Breast with Brown Sugar Honey Glaze, Seasonal Vegetables, and Mashed Sweet Potatoes

Bistro Beef Medallions

24 per Guest

Garlic Rubbed Beef Medallions with Classic Demi, Seasonal Vegetables, and Mashed Potatoes

Crab Cake

25 per Guest

Signature Crab Cake with Remoulade
Served with Seasonal Vegetables



LUNCH BUFFETS

All selections are served with salad, assorted desserts, ice tea and freshly baked bread.

Shore Break

24 per Guest

Chargrilled All Beef Hot Dogs & Cheeseburgers
Carolina Pulled Pork
Sweet and Tangy Baked Beans
Southern Style Potato Salad
Classic Cole Slaw
Buns and Condiments

Italia

24 per Guest

Linguine and Penne Pastas
Alfredo Sauce
Marinara Sauce
Chicken
Meatballs
Vegetables Provencal
Toasted Garlic Bread

Signature

28 per Guest

London Broil
Citrus-Dill Broiled Salmon
Local Vegetable Medley
Rice Pilaf

Minimum 25 guests, \$3pp charge for less
Continuous service for 1.5 hours



LUNCH BUFFETS CONTINUED

Cantina 57

24 per Guest

Beef and Chicken Fajitas with Assorted Toppings
Guacamole, Mixed Cheese, Sour Cream, Salsa
Hard and Soft Shells
Black Beans
Spanish Rice
Seasonal Vegetables

Oceanfront Deli

19 per Guest

Garden Salad
Assorted Chips
Choose Your Sandwich From:
Roast Beef, Smoked Turkey Breast, Virginia Ham or Tuna Salad
Pickles
Assorted Desserts

Minimum 25 guests, \$3pp charge for less
Continuous service for 1.5 hours



DINNER DISPLAYS

Customize a unique menu by adding a display to your dinner selection.

Shellfish Bar

Snow Crab Claws, Gulf Shrimp Served with Fresh Lemon and Lime Wedges, Cocktail Sauce, Citrus Rémoûlade and Tabasco® Sauce

Market Price

Crudités

Celery, Carrots, Cucumbers, Mushrooms
Peppers, Broccoli, Asparagus
Assorted Nuts
Lemon-Herb and Buttermilk Ranch Dips

8 per Guest

Artisanal Cheeses

Local, Domestic and International Cheeses
Artisan Breads and Crackers
Fresh Fruit

10 per Guest

All stations must be guaranteed for total guests expected and are presented for a maximum of 90 minutes.



CARVING STATIONS

Smoked Beef Brisket*

17 per Guest

Tangy BBQ
Brioche Rolls

Mustaard Brined Pork Loin*

16 per Guest

Apple Chutney
Potato Rolls

Honey Glazed Ham

17 per Guest

Honey Chipotle
Freshly Baked Rolls

Herb Roasted Top Round*

18 per Guest

Wild Mushroom Demi
Artisan Rolls

Dijon Herb Prime Rib*

23 per Guest

Natural Jus, Horseradish Cream
Artisan Rolls

Tenderloin of Beef*

25 per Guest

Au Jus, Horseradish Cream, Whole Grain Mustard
Artisan Breads

*Requires Chef Attendant at \$150 each for (1) hour of service
Total must equal final guarantee
Minimum of 25 guests.



RECEPTION PACKAGES

Blue

25 per Guest

Fresh Fruit Display
 Artisan Cheese Board
 Vegetable Crudite with Ranch Sauce
 Housemade Lumpia
 Beef Meatballs with Barbecue Sauce

Silver

29 per Guest

Fresh Fruit Display
 Artisan Cheese Board
 Teriyaki Chicken Skewer
 Crab Stuffed Mushrooms (Butler Passed)
 Pulled Pork Sliders
 Caprese Bruschetta

Gold

35 per Guest

Fresh Fruit Display
 Artisan Cheese Board
 Crudité of Vegetables with Roasted Garlic Hummus
 Signature Crab Cakes with Classic Remoulade (Butler Passed)
 Chicken Satay
 Sausage Stuffed Mushrooms
 Bacon Wrapped Scallops (Butler Passed)

Enhance your menu by adding petite desserts

4 per Piece

Minimum 75 guests, \$5pp charge for less
 Continuous service for 60 minutes



PLATED DINNER

Plated dinners include iced tea, freshly brewed coffee and freshly baked rolls with a salad, starch, and dessert.

Starters

Farm to Table

Crisp Greens, Cherry Tomato, Cucumber, Carrot, Shaved Onion with Balsamic Vinaigrette

Dessert

Chef's Choice of Dessert

Entrées

Grilled Chicken with Honey Dijon Cream Sauce

30 per Guest

6 oz. Boneless Breast of Chicken, Grilled with Honey Dijon Cream Sauce
Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables

Salmon Rockefeller

35 per Guest

Bacon-Parmesan Crust
Served with Wild Rice Pilaf and Fresh Seasonal Vegetables

Grilled Filet of Beef

39 per Guest

Sherry Cream Reduction
Served with Mashed Potatoes and Fresh Seasonal Vegetables

Fresh Catch

35 per Guest

Lemon Parsley Beurre Blanc
Served with Rice Pilaf and Fresh Seasonal Vegetables



PLATED DINNER CONTINUED

Crab Cakes

35 per Guest

Two Signature Lump Crab Cakes, Remoulade
Served with Rice and Fresh Seasonal Vegetables

Steak & Shrimp

50 per Guest

Grilled Petite Filet, Creole Demi Cajun Rubbed Jumbo Shrimp or Crab Cake
Served with Choice of Starch listed below and Fresh Seasonal Vegetables

Prices Are Subject To 22% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject To Change.



DINNER BUFFETS

All selections are served with iced tea, freshly brewed coffee, assorted desserts and rolls.

On The Range

30 per Guest

Garden Salad with Assorted Dressings
Smoked Brisket, Bone In BBQ Chicken
Baked Beans, Roasted Red Potatoes
Cole Slaw, Corn Bread

Classic Dinner

30 per Guest

Garden Salad with Assorted Dressings
Grilled Chicken with Choice of Sauce, Braised Beef Roast
Mashed Potatoes
Southern Style Green Beans
Choice of Sauce: Lemon Thyme Beurre Blanc, Mediterranean Tomato, Marsala

Beach BBQ

30 per Guest

Garden Salad with Assorted Dressings
Carolina Pulled Pork, Brioche Rolls
Buttermilk Fried Chicken
Baked Beans, Corn Cobettes
Cole Slaw

Surf & Turf

45 per Guest

Farm to Table Salad with Assorted Dressings
Broiled Crab Cakes, Remoulade
Beef Medallions, Wild Mushroom Demi
Local Vegetable Medley
Parmesan Mashed Potatoes

Minimum 75 guests, \$5pp charge for less
Continuous service for 1.5 hours



BEVERAGE SERVICE

Subject to a set-up fee of \$75.00 per bar

Call Brand Liquors

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

Host 6.00/Drink
Cash 6.50/Drink

Premium Brand Liquors

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

Host 6.50/Drink
Cash 7.50/Drink

Stand Alone Bar Packages

Bar Packages are priced per Person
House Brand Liquors

First & Second Hour, 18.00 per Person
Each Additional Hour, 6.00 per Person
First & Second Hour, 21.00 per Person
Each Additional Hour, 8.00 per Person

Premium Brand Liquors

Host Soft Bar Packages

Bar Packages are priced per Person
Beer, Wine & Soft Drinks

First & Second Hour, 12.00 per Person
Each Additional Hour, 3.00 per Person

Bottled Beer *Select 4 Beers*

Domestic: Bud, Bud Light, Miller Lite, Michelob Ultra
Premium: Corona, Sam Adams, Heineken
Craft: Based on availability, Pricing varies

Host 4.00/Beer
Cash 5.00/Beer
Host 4.75/Beer
Cash 6.00/Beer

Beer Kegs

A wide range of Domestic, Imported and Craft Beer Kegs
are available with seven day advanced notice in sixtel and half barrels

Host 350-550

Wine (custom wine selections available upon request)

House Chardonnay, Cabernet, White Zinfadel,
Champagne (only sold by bottle)

Select 3 Varieties

Host 5.50/Glass
Cash 6.00/Glass
Host 28.00/Bottle
Cash 30.00/Bottle



BOXED MEALS (LOW CONTACT)

** All Boxed Meals come with Individually Wrapped Cutlery **

Breakfast Served with Coffee or Hot Tea

Option 1 **12 per Guest**
Individually Wrapped Danish, Individual Yogurt, Fresh Whole Fruit

Option 2 **12 per Guest**
Individually Wrapped Muffin, Individual Yogurt, Fresh Whole Fruit
** Add Individually Wrapped Breakfast Sandwich for \$4 per sandwich **

Lunch Served with Bottled Water or Canned Soda

Option 1 **20 per Guest**
Chicken Caesar Wrap, Bagged Chips, Chef's Salad of the Day (Pasta, Potato, Macaroni), Fresh Baked Cookie

Option 2 **20 per Guest**
Cold Deli Sandwich, Bagged Chips, Chef's Salad of the Day (Pasta, Potato, Macaroni), Fresh Baked Cookie

Option 3 **24 per Guest**
Chicken Breast with Lemon Thyme Beurre Blanc, Roasted Potatoes, Seasonal Vegetable, Fresh Baked Cookie

Dinner Served with Iced Tea or Canned Soda

Option 1 **28 per Guest**
Grilled Chicken Breast with Honey Dijon Cream, Garlic Mashed Potatoes, Seasonal Vegetable, Chef's Dessert

Option 2 **30 per Guest**
Beef Medallion with Red Wine Demi Glaze, Garlic Mashed Potatoes, Seasonal Vegetable, Chef's Dessert

Option 3 **32 per Guest**
Lump Crab Cake with Remoulade, Garlic Mashed Potatoes, Seasonal Vegetable, Chef's Dessert