



**WYNDHAM**

Virginia Beach Oceanfront

WEDDING MENUS

2021



## Cocktail Hour Hors d'oeuvre Packages

Cocktail Hour Packages are offered in conjunction with meal packages.  
Additional charges may apply for parties under 50.

### **Artisan Fruit & Cheese Board**

**8 per Person**

Display featuring Domestic and International Varieties, with Fresh Seasonal Fruit, Baguette, and Assorted Crackers

### **Build Your Own Package**

**(2) 16 per Person**

*Select two or three of the items below to be served alongside the Artisan Fruit & Cheese Board*

**(3) 19 per Person**

Caprese Bruschetta with Buffalo Mozzarella, Fresh Basil & Heirloom Tomato with Balsamic Drizzle

Barbeque Lamb Lollipop Meatball with House Made Taziki and Fresh Mint

Petite Signature Crab Cake with Creole Remoulade & Fresh Tarragon

Local Oyster Shooter with Bloody Mary and a Celery Garnish

Andouille Sausage Stuffed Mushroom with Monterey Jack & Panko

Southwestern Chicken Egg Roll with Cilantro Crème

Steamed Shrimp with Vodka Cocktail Sauce (Add \$2 per person)



## *Hors d'oeuvres*

Add Stationary or Butler Passed Hors d'Oeuvres to any Reception!  
Additional charges may apply for parties under 25.

### **Hot**

Petite Crab Cakes with Classic Remoulade	<b>4 per Piece</b>
Virginia Ham Rolls	<b>4 per Piece</b>
Sherried Crab Dip with Pita	<b>4 per Piece</b>
Buffalo Chicken Dip with Blue Corn Chips	<b>4 per Piece</b>
Pork Belly-Sweet Potato Crisp	<b>4 per Piece</b>
Crab Stuffed Mushrooms	<b>4 per Piece</b>
Jerk Chicken Skewer with Pineapple Thai Chili	<b>3 per Piece</b>
Lumpia (Pork, Chicken or Vegetable)	<b>3 per Piece</b>
Southwestern Chicken Egg Roll	<b>3 per Piece</b>
Smoked Sausage Stuffed Mushrooms	<b>3 per Piece</b>
Enchilada Bites (Beef, Chicken or Vegetable)	<b>3 per Piece</b>
Chicken Pot Sticker with Spicy Ponzu	<b>3 per Piece</b>
Keftedes (Lamb Meatball) with House Tzaziki	<b>3 per Piece</b>



## *Hors d'oeuvres Continued*

Add Stationary or Butler Passed Hors d'Oeuvres to any Reception!  
Additional charges may apply to parties under 25.

### **Chilled**

Carolina Prawn Salad Cup	<b>4 per Piece</b>
Oyster Shooter	<b>4 per Piece</b>
Steamed Shrimp with Vodka Cocktail Sauce	<b>4 per Piece</b>
Smoked Salmon & Avocado Rice Crisp	<b>4 per Piece</b>
Poke Tuna Wonton Crisp	<b>4 per Piece</b>
Lump Crab Canapé	<b>4 per Piece</b>
Antipasto Skewers	<b>4 per Piece</b>
Chile-Lime Shrimp Brochette	<b>4 per Piece</b>
Canapé of Beef Tenderloin	<b>4 per Piece</b>
Bruschetta	<b>3 per Piece</b>
Select one:	
Peppadew Jam / Wild Mushrooms / Pickled Arugula	
Baby Tomato / Fresh Mozzarella / Basil	
Avocado / Tomato Salad	
Olive Relish / Chickpea Spread	



## *Heavy Hors d'oeuvre Reception Packages*

### **Blue**

**25 per Person**

- Fresh Fruit Display
- Artisan Cheese Board
- Grilled Vegetables with Roasted Red Pepper Pesto
- Vegetable Lumpia
- Beef Meatballs with Marinara or Barbecue Sauce

### **Silver**

**29 per Person**

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

### **Gold**

**35 per Person**

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



## Wedding Plated Dinner

Plated dinners include a choice of dinner salad, entrée, starch and vegetable.  
All meal packages include dinner rolls and butter, freshly brewed coffee and iced tea.  
Additional charges may apply for parties under 25.

### Dinner Salads

#### **Farm to Table**

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

#### **Classic Caesar**

Hearts of Romaine, Shaved Reggiano, Crouton, Classic Caesar Dressing

#### **Wedge**

Baby Iceberg, Grape Tomato, Hard Boiled Egg, Bacon Crumble, Bleu Cheese Vinaigrette  
(Add \$3 per Person)

#### **Strawberries & Spinach** (Seasonal)

Baby Spinach, Fresh Picked Strawberries, Pecan, Goat Cheese, Caramelized Shallot Vinaigrette  
(Add \$3 per Person)

#### **Watermelon-Feta Salad** (Seasonal)

Fresh Watermelon tossed with Lime-Mint Vinaigrette finished with Crumbled Feta and Cracked Pepper  
(Add \$3 per Person)

### Entrée Selections

#### **Grilled Chicken**

Boneless Breast of Chicken, Grilled with Your Choice of Sauce  
*Apricot Pan Sauce, Honey Herb Jus, Lemon Thyme Beurre Blanc*

**32 per Person**

#### **Salmon Rockefeller**

Bacon-Parmesan Crust, Parmesan Cheese, Wilted Spinach

**34 per Person**



## Wedding Plated Dinner Continued

### Grilled Filet of Beef

Balsamic Mushrooms

**37 per Person**

### Sea Salted Rockfish (Seasonal)

Crab Buerre Blanc

**36 per Person**

### Crab Cakes

Two Signature Lump Crab Cakes  
Classic Remoulade or Mango Chutney

**35 per Person**

### Steak & Shrimp

Grilled Petit Filet, Charred Tomato Demi, Cajun Rubbed Jumbo Shrimp

**45 per Person**

### Land & Sea Duo

Grilled Chicken, Honey-Herb Jus  
Seared Salmon, Lemon Thyme Beurre Blanc

**39 per Person**

### Starch Selections

Garlic Mashed Potatoes  
Marble Potatoes  
Parmesan Risotto  
Wild Rice Pilaf  
Vegetable Orzo

### Vegetable Selections

Brocollini  
Green Beans  
Rustic Candied Carrots  
Seasonable Vegetable Medley



## Wedding Buffets

Dinner Buffets include a choice of dinner salad, entrées, two starches and one vegetable.

All meal packages include dinner rolls and butter, freshly brewed coffee and iced tea.

Additional charges may apply for parties under 25.

**Choice of (2) Entrées \$39.00**

**Choice of (3) Entrées \$46.00**

### Dinner Salads

#### **Farm to Table**

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

#### **Classic Caesar**

Hearts of Romaine, Shaved Reggiano, Crouton, Classic Caesar Dressing

#### **Wedge**

Baby Iceberg, Grape Tomato, Hard Boiled Egg, Bacon Crumble, Bleu Cheese Vinaigrette

(Add \$3 per Person)

#### **Strawberries & Spinach** (Seasonal)

Baby Spinach, Fresh Picked Strawberries, Pecan, Goat Cheese, Caramelized Shallot Vinaigrette

(Add \$3 per Person)

#### **Watermelon-Feta Salad** (Seasonal)

Fresh Watermelon tossed with Lime-Mint Vinaigrette finished with Crumbled Feta and Cracked Pepper

(Add \$3 per Person)





## Wedding Buffets Continued

### Entrée Selections

- Chicken Mediterranean with Tomato & Garnished with Feta
- Grilled Chicken Breast with Lemon Thyme Beurre Blanc & Mushrooms
- Oven Roasted Strip Loin of Beef with Wild Mushroom Demi Glaze\*
- Braised Beef Roast with Red Wine Demi Glaze
- Grilled Chicken Breast with Peach Barbecue Sauce
- Chef's Fresh Catch
- Shrimp & Grits (Add \$3 per person)
- Prime Rib of Beef (Add \$3 per person)
- Beef Tenderloin with Traditional Au Jus (Add \$3 per Person)
- Salmon Rockefeller with Bacon-Parmesan Crust (Add \$3 per person)
- Crab Cakes with Remoulade (Add \$3 per person)

### Starch Selections

- Garlic Mashed Potatoes
- Roasted Potatoes
- Marble Potatoes
- Parmesan Risotto
- Wild Rice Pilaf
- Vegetable Orzo

### Vegetable Selections

- Broccoli
- Green Beans
- Rustic Candied Carrots
- Seasonable Vegetable Medley

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



## Wedding Dinner Action Stations

Action Stations must be added on to dinner package.

### **Crab Cake Station\***

**14 per Person**

Coconut Jasmine Rice  
Mango Chutney or Roasted Corn Salsa  
Remoulade  
Roasted Asparagus  
Dinner Rolls & Butter

### **Pasta Station\***

**10 per Person**

Choice of Pasta - Penne, Linguine, Fettuccini, Farfalle or Cavatappi  
Choice of Sauce - Tomato Basil Red Sauce, Bolognese, Marinara, Alfredo or Basil Pesto  
Choice of Protein - Chicken, Italian Smoked Sausage, Salmon or Shrimp (Add \$2 per person)  
Peas or Wild Mushrooms  
Garlic Bread

### **Fajita Station**

**12 per Person**

Marinated Beef or Chicken prepared in Spanish Spices with Peppers and Onions,  
Served with Flour Tortillas, Rice, Refried Frijoles, Sour Cream,  
Pico de Gallo and Shredded Cheese

### **Mashed Potato or Mac & Cheese Bar**

**10 per Person**

House Made Garlic Mashed Potatoes or Mac & Cheese  
Bacon, Baby Bella Mushrooms, Caramelized Onions, Peppers, Cheese, Sour Cream,  
Chives & Demi-Glaze  
Crab (Add \$2 per Person)

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



## Carving Stations

Carving Stations are offered with freshly baked rolls or artisan breads.  
Chef Attendant Required

### Smoked Beef Brisket

Green Peppercorn Sauce

**18.95 per Person**

### Tenderloin of Beef

Au Jus, Horseradish Cream, Whole Grain Mustard

**22.95 per Person**

### Sage Rubbed Pork Loin

Encrusted with Brown Sugar and Dijon Mustard  
Spiced Apple Chutney

**16.95 per Person**

### Dijon Herb Prime Rib\*

Au Jus, Horseradish

**19.95 per Person**

### Honey Glazed Ham

Honey Chipotle

**15.95 per Person**

## Seafood Display

### Jumbo Cocktail Shrimp

Vodka Cocktail Sauce

**Market Price**

### Shellfish Bar

Snow Crab Claws, Gulf Shrimp and Oysters Served with Fresh Lemon and Lime Wedges, Cocktail Sauce, Citrus Rémoûlade & House Hot Sauce

**Market Price**

### Oyster Bar

Fresh Local Oysters on the Half Shell, Fresh Lemons  
Mignonette Sauce, Vodka Cocktail, Crackers & House Hot Sauce

**Market Price**



## Children's Menu

Pricing applies to children between the ages of 5 and 12.

<b>Chicken Tenders and French Fries</b>	<b>16 per Person</b>
<b>Hamburger and french Fries</b>	<b>16 per Person</b>
<b>Grilled Cheese and French Fries</b>	<b>16 per Person</b>
<b>Children's Buffet</b>	
Children between the ages of 5 and 12 are half priced and those under 5 are free.	

## Wedding Enhancements

<b>Petite Bites</b> Assortment of Mini Cupcakes, Petit Fours and Truffles	<b>10 per Person</b>
<b>Cocoa &amp; Donuts</b> Assorted Donut Holes, Cinnamon Sugar Churros Served with Hot Chocolate with Assorted Toppings & Enhancements	<b>14 per Person</b>
<b>Chocolate Covered Strawberries</b> (Seasonal) Dark Chocolate, Milk Chocolate and White Chocolate Dipped Strawberries	<b>4 each</b>
<b>Assorted Truffles</b>	<b>4 each</b>

## Late Night Snack

<b>Pretzel Station</b> Warm Soft Pretzels Sprinkled with Sea Salt served with Assorted Dipping Sauces to include House Mustard and Cheese Sauce	<b>10 per Person</b>
<b>Slider Station Assortment</b> (Choice of 2) Buttermilk Chicken, Bacon Jam Beef Burger, Carolina Pulled Pork, Crab Cake Served on Petite Brioche Rolls	<b>19 per Person</b>



## *Beverage Service*

### **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 Zinfandel,  
Champagne (only sold by bottle)

\*Select 3 Varieties\*

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



## Specialty Beverage Services

### **Wine Service with Dinner**

Offer house wine at your guest tables during dinner for \$28.00 per bottle.

Consult your Wedding Specialist if you are interested in a variety of wine offerings.

### **Frozen Drinks or Martini Station**

**10 per Person**

Add Martinis: Cosmo, Vanilla Martini, Chocolate Martini, Baby Blue Martini, Black Martini, Decadent Martini.

Margaritas, Pina Coladas and Daiquiris to any Bar Package

\*Requires martini glass rental fee\*

### **Coffee Cordial Station**

**10.95 per Person**

Your choice of three cordials:

Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier, Courvoisier Accompanied with gourmet coffee, shaved chocolate, cinnamon sticks and fresh whipped cream



## Boxed Meals (Low Contact)

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

### Breakfast Served with Coffee or Hot Tea

#### Option 1

Individually Wrapped Danish, Individual Yogurt, Fresh Whole Fruit

**12 per Person**

#### Option 2

Individually Wrapped Muffin, Individual Yogurt, Fresh Whole Fruit

**12 per Person**

\*\* Add Individually Wrapped Breakfast Sandwich for \$4 per sandwich \*\*

### Lunch Served with Bottled Water or Canned Soda

#### Option 1

Chicken Caesar Wrap, Bagged Chips, Chef's Salad of the Day (Pasta, Potato, Macaroni), Fresh Baked Cookie

**20 per Person**

#### Option 2

Cold Deli Sandwich, Bagged Chips, Chef's Salad of the Day (Pasta, Potato, Macaroni), Fresh Baked Cookie

**20 per Person**

#### Option 3

Chicken Breast with Lemon Thyme Beurre Blanc, Roasted Potatoes, Seasonal Vegetable, Fresh Baked Cookie

**24 per Person**

### Dinner Served with Iced Tea or Canned Soda

#### Option 1

Grilled Chicken Breast with Honey Dijon Cream, Garlic Mashed Potatoes, Seasonal Vegetable, Chef's Dessert

**28 per Person**

#### Option 2

Beef Medallion with Red Wine Demi Glaze, Garlic Mashed Potatoes, Seasonal Vegetable, Chef's Dessert

**30 per Person**

#### Option 3

Lump Crab Cake with Remoulade, Garlic Mashed Potatoes, Seasonal Vegetable, Chef's Dessert

**32 per Person**



## Frequently Asked Questions

- 1. Do you offer a beach ceremony?** The Wyndham offers a private oceanfront ceremony located on our Mariner's Court. If you prefer a ceremony to take place on the sand itself we recommend hiring a third party to assist you as the beach is a public area.
- 2. Do you offer a back-up location if it rains; so, is there an additional cost?** Yes, we will specify a section and outline the venue in your agreement with us! We are more than happy to offer one of our private venues separate from your reception, however, if there is not space available due to multiple bookings, you are welcome to be married inside your reception room at no additional cost.
- 3. Are there food and beverage minimums?** We require a food and beverage minimum which is dependent on the venue selected as well as your event date.
- 4. Can you accommodate weddings of less than 50 guests?** Yes! Ask about our Beach Club Room with Oceanfront view and fireplace; it's the perfect setting for an intimate reception!
- 5. Do you have complimentary parking?** We provide complimentary onsite parking, both in a lot and parking garage.
- 6. When I contract a block of rooms and have oceanfront & suites, will my guests be in the same area?** While we always strive to block group guests together, we are unable to block different room types closely. For example, the suites are located in a separate wing from the oceanfront rooms.
- 7. Do you offer decoration for the ceremony or reception?** We provide complimentary table linens which extend to the floor, mirror tiles, and votive candles (\$1.00 per candle), and a complimentary dance floor at no additional charge.
- 8. Can we bring our own wedding cake and is there a cake cutting fee?** Yes, how sweet it is! You are able to bring in your celebration cake from an outside vendor and we will gladly cut & serve the cake at \$1.00 per slice.
- 9. Can we bring our own wine or champagne?** Unfortunately, it is against ABC Law to permit outside alcohol with our current ABC licensing.
- 10. How many guests can your largest ballroom accommodate?** 400 guests can be seated comfortably in our Atlantic Ballroom with a dance floor.
- 11. Do you provide tastings?** We are happy to schedule a complimentary tasting three months prior to your event date for confirmed/contracted wedding receptions. Tastings are limited to four individuals and offered Monday-Thursday between the hours of 1pm - 4pm.





## *Timeline Requirements*

### **When you are Ready to Book:**

Call to set up a meeting with the wedding specialist and confirm the availability of your date. It is advisable to bring your Wedding Planner at this point so everyone's roles can be clearly defined.

Review and agree to function room and minimum spend requirements.

Decide if a room block is needed and approximate number of overnight guests.

Decide if you will have a rehearsal dinner with us to maximize your Rewards.

Return signed contract and initial deposit to confirm the space and dates.

### **60 Days Prior to Your Wedding Date:**

Provide schedule and times for your special day including arrival and ceremony times, reception times, as well as the dinner and bar services.

Select menu & provide details so we may provide you with an estimated total.

Confirm all room reservations are in place, as room blocks will conclude 30 days prior to event arrival date.

### **30 Days Prior to Your Wedding Date:**

Finalize Menu

Provide Hotel with a list of Vendors including drop off and pick up times with contact information.

Choose & finalize diagram for event layout.

Sign Banquet Event Orders (BEO)

### **7 Days Prior to Your Wedding Date:**

Final payment is always due 4 days prior to your event before 4:00PM EST

(No Personal Checks Accepted for this Payment, Cash or Credit Card Only)

Final Guarantee Count Is due 4 days prior to event before 4:00PM EST.