



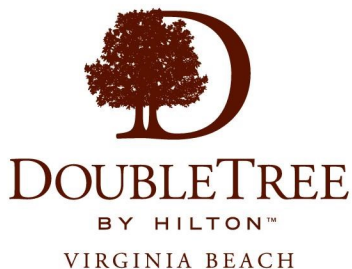
PERFECTLY PLANNED
FOR A
BEAUTIFUL BEGINNING

From Bridal Brunch, Rehearsal Dinner,
to Ceremony and Reception,
let the DoubleTree by Hilton Virginia Beach
help you orchestrate
the Celebration of Your Dreams.

Because it is your day, you can be sure that we are
fully committed to every detail of your wedding.

The Celebration will include:

- Personalized Reservation Website
- Ample Parking
- Cake Cutting Service
- Champagne Toast For Bride and Groom
- White Linen
- Centerpiece for Each Table
- Special Group Rate for Guests





PLATED DINNER SELECTION

Plated Dinner Accompaniments

Warm Rolls and Butter, Selection of Starch and Vegetable, Regular/Decaffeinated Coffee and Iced Tea
Champagne or Sparkling Cider Toast

Salad (choose one)

Tossed Caesar Salad with house made Caesar dressing topped with parmesan and herbed croutons
DoubleTree Salad with a fresh arcadian blend topped with granny smith apples & goat cheese with a cider vinaigrette
Baby Spinach Salad with bacon, dried fruit and almond sliced topped with a balsamic glaze
House Tossed Salad with tomato, cucumber, carrots, a hint of red onion and assorted dressings

Entrée Selections

Herb Crusted Chicken Breast with infused white wine cream \$30
Chicken Florentine—oven roasted chicken breast with baby spinach & béchamel \$30
Deconstructed Chicken Breast with Canadian Bacon & Fontina cheese topped with a Sherry Cream Sauce \$32
Roasted Pork Loin with Pineapple Garlic Chutney \$32
Pan Seared Atlantic Salmon topped with a creamy dill sauce \$34
Baked Tilapia topped with mango salsa \$32
Chesapeake Crab Cakes drizzled with a zesty chipotle remoulade \$34
Penne Pasta with Shrimp and sun-dried tomato cream \$34
Marinated Flank Steak sliced thin and served with a wild mushroom demi glace \$36
Sliced Top Round with au jus & creamy horseradish sauce \$34 (minimum of 50 people)
Seafood stuffed Flounder with Crabmeat & Shrimp topped with a Lemon cream sauce \$34

All prices Subject to Service Charge and Applicable Sales Tax



BUFFET DINNER SELECTION

Buffet Dinner Accompaniments

Warm Rolls and Butter, Selection of Starch and Vegetable, Regular/Decaffeinated Coffee and Iced Tea
Champagne or Sparkling Cider Toast
Two Entrée Selections—\$36 per person
Three Entrée Selections—\$38 per person

Salad (choose one)

Tossed Caesar Salad with house made Caesar dressing topped with parmesan and herbed croutons
DoubleTree Salad with a fresh Arcadian Blend topped with granny smith apples & goat cheese with a cider vinaigrette
Baby Spinach Salad with bacon, dried fruit and almond sliced topped with a balsamic glaze
House Tossed Salad with tomato, cucumber, carrots, a hint of red onion and assorted dressings
Orzo Pasta with grape tomatoes, roasted red pepper, & goat cheese
Kale & Quinoa tossed with shitake mushrooms, kalamata olives, cucumber & feta tossed with lemon vinaigrette

Entrée

Chicken Marsala
Chicken Piccata
Chicken Breast topped with spinach feta with a white wine sauce
Double Tree Signature Deconstructed Chicken Breast with Canadian bacon & fontina cheese topped with a sherry cream sauce
Panko dusted Ginger Salmon with a teriyaki drizzle
Pan seared Tilapia with a fresh mango salsa
Sautéed Shrimp & Scallops served over fettuccini with a sundried tomato sauce
Chesapeake Bay Crab Cakes served with a spicy remoulade
Pan Seared Atlantic Salmon topped with a creamy dill sauce
Seafood Stuffed Flounder with Shrimp & Crabmeat topped with a Sherry cream sauce
Sea Salt Crusted Pork Loin with Dijon cream sauce
Braised Short Ribs with our signature braising sauce
Marinated Grilled Flank Steak sliced thin and served with a Wild Mushroom Demi Glace
Roasted Top Round Au Jus served with creamy horseradish sauce (minimum of 50 people)

All prices Subject to Service Charge and Applicable Sales Tax



COCKTAIL HOUR WITH PLATED DINNER

COCKTAIL HOUR

Stationary Display to include

Seasonal Grilled Vegetables
Fresh sliced fruit with berries
International & Domestic Cheeses
Fresh Tomato Mozzarella Skewers
Pimento Cheese Spread with crusty artisan bread & gourmet crackers
Hot Blue Crab Dip topped with sherry & served with toasted herb crostini's

Butler Passed Hors D'oeuvres (Choose three)

Mini Chesapeake Crab Cake with zesty remoulade
Applewood Smoked Bacon Wrapped Scallops
Gulf Shrimp Salad in Romaine
Prosciutto Wrapped Dates Stuffed with goat cheese
Parmesan Chicken Tenders Bites
Coconut Crusted Shrimp with sweet chili sauce
Crispy Beef
Vegetable Lumpia
Blackened Tuna Bites
Chicken Cordon Blue Balls

First Course (choose one)

Tossed Caesar Salad with house made Caesar dressing topped with parmesan and herbed croutons
DoubleTree Salad with a fresh Arcadian blend topped with granny smith apples & goat cheese with a cider vinaigrette
Baby Spinach Salad with candied bacon, dried fruit and almond sliced topped with a balsamic glaze
House Tossed Salad with tomato, cucumber, carrots, a hint of red onion and assorted dressings

Second Course

Asian Grilled Salmon with a glaze of honey soy, Dijon, fresh ginger and lime \$46
Seafood Stuffed Flounder with shrimp and crabmeat topped with a beurre blanc sauce \$46
Molasses Grilled Flank Steak marinated with soy, molasses, Dijon and rosemary, grilled over an open flame. \$46
Twin Filets of Beef topped with compound butter and drizzled with cabernet demi. (market price)
Marinated Flank Steak sliced thin & topped with a Mushroom Demi Glace \$46
Pecan Encrusted Breast of Chicken with a bourbon butter glaze \$44
Oven roasted Chicken Breast stuffed with baby spinach and herb cream cheese \$44
Herb Grilled Chicken Breast with a white wine lemon cream sauce \$42
Deconstructed Chicken Breast with Canadian Bacon & Fontina cheese topped with a Sherry Cream sauce \$44

Duo Entrée Options

Pan seared Chicken Breast with seared sea scallops finished with roasted garlic and shallot champagne cream sauce \$49
Chicken Florentine paired with butter braised tail on shrimp \$47
Pan-seared Filet with wild mushroom ragout with fresh local Chesapeake crab cakes drizzled with sriracha remoulade \$52
Grilled Petite Filet paired with pan-seared sea scallops with fire roasted tomato vinaigrette \$52

Plated Dinner Accompaniments

Warm Rolls and Butter, Selection of Starch and Vegetable, Regular/Decaffeinated Coffee and Iced Tea
Mini Dessert Platter served to each table and Champagne or Sparkling Cider Toast

All prices Subject to Service Charge and Applicable Sales Tax



COCKTAIL HOUR WITH BUFFET DINNER

COCKTAIL HOUR

Stationary Display to include

Seasonal Grilled Vegetables
Fresh sliced fruit with berries
International and Domestic Cheeses
Fresh Tomato Mozzarella Skewers
Pimento Cheese Spread with crusty artisan bread & gourmet crackers
Hot Blue Crab Dip topped with sherry & served with toasted herb crostini's

Butler Passed Hors D'oeuvres (Choose three)

Mini Chesapeake Crab Cake with zesty remoulade
Applewood Smoked Bacon Wrapped Scallops
Beef Teriyaki Skewers
Prosciutto Wrapped Dates Stuffed with goat cheese
Chicken Cordon Blue Balls
Coconut Crusted Shrimp with sweet chili sauce
Crispy Beef Lumpia
Crispy Vegetable Lumpia
Sweet Chili Meatballs
Blackened Tuna Bites

First Course (choose two)

House Tossed Salad with tomato, cucumber, carrots, a hint of red onion and assorted dressings
DoubleTree Salad with a fresh Arcadian blend topped with granny smith apples & goat cheese with a cider vinaigrette
Baby Spinach Salad with candied bacon, dried fruit and almond sliced topped with a balsamic glaze
Creamy Ranch Bow Tie Pasta Salad
Orzo Pasta with grape tomatoes, roasted red pepper, & goat cheese
Mediterranean Couscous salad with Cucumbers, Tomatoes, Kalamata Olives, Feta cheese topped with Lemon-Herb vinaigrette

Second Course (choose three)

London Broil
Chicken Marsala
Chicken Breast topped with spinach & feta with a white wine sauce
Double Tree Signature Deconstructed Stuffed Chicken Breast with Canadian bacon & fontina cheese topped with a sherry cream sauce
Panko-Crusted Ginger Salmon with a teriyaki drizzle
Pan seared Tilapia with a fresh mango salsa
Sautéed Shrimp & Scallops served over fettuccini with a sundried tomato sauce
Chesapeake Bay Crab Cakes served with a spicy remoulade
Sea Salt Crusted Pork Loin with dijon cream sauce
Braised Short Ribs with our Signature Braising Sauce
Marinated Molasses Grilled Flank Steak
Roasted Top Round Au Jus served with creamy horseradish sauce (minimum of 50 people)

Buffet Dinner Accompaniments

Warm Rolls and Butter, Selection of two Starches and one Vegetable, Regular/Decaffeinated Coffee and Iced Tea
Mini Dessert Platter served to each table and Champagne or Sparkling Cider Toast
\$49 per person

All prices Subject to Service Charge and Applicable Sales Tax



WEDDING RECEPTION PACKAGES

Reception Packages Accompaniments

International and Domestic Cheese Display Garnished with fresh fruit & berries
Regular/Decaffeinated Coffee and Iced Tea
Champagne or Sparkling Cider Toast

Reception Package #1 - \$32 per person

Choice of 3 Hors D'oeuvres & 1 Station

Reception Package #2 - \$36 per person

Choice of 4 Hors D'oeuvres & 2 Stations

Reception Package #3 - \$40 per person

Choice of 6 Hors D'oeuvres & 2 Stations

Hot Hors D'oeuvres

Chesapeake Lump Crab Dip served with French baguette crostinis

Scallops wrapped in smoked bacon

Sweet Chili Meatballs

Barbeque Meatballs

Chicken Teriyaki Skewers

Beef Teriyaki Skewers

Buffalo Wings served with blue cheese dressing and celery sticks

Herb Cream Cheese Stuffed Artichoke Bottoms

Baby Spinach & Artichoke Dip served with French baguette crostinis

Crispy Vegetable Lumpia with a sweet chili-orange marmalade

Miniature Chesapeake Crab Cake with zesty remoulade

Coconut Crusted Shrimp with sweet chili sauce

Hot Spinach & Artichoke Dip

Cold Hors D'oeuvres

Fresh Garden Bruschetta with fresh basil chiffonade

Caprese Skewers with fresh mozzarella, grape tomatoes and basil

Classic Shrimp Cocktail

Pimento Cheese Biscuit with crispy country ham

Tuna Poke on Wonton

Assorted Tea Sandwiches

Your selected Hors D'oeuvres can be Butler-Passed to your guest throughout your reception

A Butler Fee of \$75 Per Butler is required (Minimum of 1 Butler needed per 50 guests)

Minimum of 50 People

All prices Subject to Service Charge and Applicable Sales Tax



WEDDING RECEPTION STATIONS

Stations are designed to give your guests the power of creating and assembling their own meal that fits their exact needs.
Enhance the experience of any of these stations with an action Chef Attendant (\$75 Fee Per Chef)

Italian Pasta Station

Build your own Italian masterpiece with penne pasta and fettuccine
Displayed with Alfredo and Italian herb marinara sauces
Sliced grilled chicken breast, Italian sausage, shredded parmesan cheese and garlic bread

Asian Inspiration Station

Egg noodles and fried rice
Displayed with assorted Asian-Inspired accompaniments to build your own oriental dish

Mac & Cheese Station

Displayed with crunchy fried onions, crisp bacon, diced ham,
broccoli florets, shallots, roasted garlic & sautéed mushrooms

Shrimp Bar

Build your own version of this Bayou classic dish with blackened jumbo shrimp
displayed with Cajun-cheddar grits and a spicy creole cream sauce

Garlic Mashed Potato Bar

We make the mashed potatoes and supply all the fixings,
You put it all together just how you want

Carving Station

All carving stations include sliced silver dollar rolls and accompaniments
Carver Fee of \$75 Per Carver per 75 guests required for all carving stations

Slow Roasted Turkey Breast

Served with turkey gravy, cranberry chutney and stuffing

Roasted Top Round Beef

Served with horseradish cream and whole-grain mustard

Smoked Virginia Ham

Served with whole-grain mustard

Slow Roasted-Herb Crusted Prime Rib (Additional \$2 per person)

Served with horseradish cream and whole-grain mustard

Minimum of 50 People

All prices Subject to Service Charge and Applicable Sales Tax



STATIONS & ENHANCEMENTS

Hors D'oeuvres

Cold (100 pieces/servings each)

Vegetable Crudité Cups	\$250
Garden Fresh Bruschetta	\$275
Pimento Cheese Biscuit w/Crispy Country Ham	\$275
Assorted Cocktail Canapés	\$300
Caprese Skewers	\$300
Tuna Poke on Wonton	\$300
Smoked Salmon Pinwheels	\$300
Classic Shrimp Cocktail	\$350
Caribbean Shrimp Shooters	\$350
Assorted Sushi Rolls	\$375

Hot (100 pieces/servings each)

Sweet Chili Meatballs	\$175
BBQ Meatballs	\$175
Buffalo Wings	\$200
Chicken Tenders	\$200
House made Chicken Quesadillas	\$225
Classic Spanakopita	\$225
Chicken Teriyaki Skewers	\$225
Baby Spinach & Artichoke Dip	\$225
Beef Teriyaki Skewers	\$275
Chesapeake Lump Crab Dip	\$300
Scallops wrapped in smoked bacon	\$300
Miniature House Crab Cakes	\$300
Coconut Crusted Shrimp	\$300
Crispy Vegetable Lumpia	\$300

Stations (served as an accompaniment to dinner)

Classic Antipasto Display with grilled vegetables, assorted olives, capicola, Italian salami, roasted peppers, sundried tomato & baked brie with Italian bread

\$8 per person

Bruschetta Station with fresh tomato, basil, roasted garlic, grilled vegetables, balsamic, crostini & flatbreads

\$8 per person

Display of Fresh Fruit with berries, grilled vegetable crudités and assorted domestic & international cheeses served with gourmet crackers, flatbreads & hummus

\$6 per person

Macaroni & Cheese Station with crunchy fried onions, crisp bacon, diced ham, broccoli florets, shallots, roasted garlic & sautéed mushrooms

\$8 per person

Southwestern Shrimp Bar with diced gulf shrimp, Pico De Gallo, house made guacamole, sour cream & mini flour tortillas

\$8 per person

Carving Stations (served as an accompaniment to dinner)

Includes sliced silver dollar rolls & condiments

Carver fee of \$75 (per carver per 100 guests)

Slow Roasted Turkey Breast served with turkey gravy, cranberry chutney & stuffing. Serves 50

\$200

Roasted Top Round of Beef served with horseradish cream & whole grain mustard. Serves 50

\$225

Smoked Virginia Ham served with whole grain mustard Serves 50

\$200

Steamship Round of Beef served with horseradish cream & whole grain mustard. Serves 150

\$500

All prices Subject to Service Charge and Applicable Sales Tax



ACCOMPANIMENTS

Starch

Roasted Garlic Mashed Potatoes
Creamed Sweet Potatoes Baked with pecan-brown sugar streusel
Wild Rice Pilaf
Oven-Roasted Red Potatoes
Chef's Selection of Risotto
House-Made Dressing
Macaroni and Cheese
Roast Butternut Squash with honey and cinnamon

Vegetables

Fresh Seasoned Broccolini
Cane Sugar-Glazed Carrots
Seasonal Vegetable Medley
Brown-Buttered Asparagus
Green Bean Almondine
Slow Simmered Collard Greens
Edamame-Steamed with kosher salt
Summer Squash, Zucchini, Grape Tomato Sautéed

Enhancements

She Crab
Shrimp and Corn Chowder
Cream of Asparagus
Tomato Basil Bacon Soup
New England Clam Chowder
Spicy Tortilla Soup

Display of Sliced Fruit with berries, fresh vegetable crudité, and assorted international and domestic cheeses served with gourmet crackers and toasted breads

\$5 Per Person

Custom Ice Carving

Market Price

Chocolate Fountain with Assorted Dipping Goodies

(Based on 100 People)

\$450

(\$4 Per Guest Over 100)

Chef's Perfect Pairing Dessert Table

\$6 Per Person

All prices Subject to Service Charge and Applicable Sales Tax



A LA CARTE

Hot Hors D'oeuvres

Chesapeake Lump Crab Dip served with French baguette crostini	\$6 Per Person
(Minimum 25 People)	
Baby Spinach and Artichoke Dip served with French baguette crostini	\$4 Per Person
(Minimum 25 People)	
Scallops Wrapped in smoked bacon	\$300
100 Pieces	
Sweet Chili Meatballs	\$175
100 Pieces	
Barbeque Meatballs	\$175
100 Pieces	
Chicken Teriyaki Skewers	\$225
100 Pieces	
Beef Teriyaki Skewers	\$275
100 Pieces	
Buffalo Wings Served with blue cheese dressing and celery sticks	\$200
100 Pieces	
Tender Asparagus wrapped in crispy phyllo	\$250
100 Pieces	
Miniature Chicken Quesadillas with picante	\$225
100 Pieces	
Classic Spanakopita with minty yogurt	\$225
100 Pieces	
Chicken Tenders with honey mustard	\$200
100 Pieces	
Miniature House Crabcakes with zesty remoulade	\$300
100 Pieces	
Coconut Crusted Shrimp with sweet chili-orange marmalade	\$300
100 Pieces	
Herb Cream Cheese Stuffed Artichoke Bottoms	\$225
100 Pieces	
Crispy Vegetable Lumpia with a sweet chili-orange marmalade	\$300
100 Pieces	

All prices Subject to Service Charge and Applicable Sales Tax



DOUBLETREE
BY HILTON™
VIRGINIA BEACH

A LA CARTE

Cold Hors D'oeuvres

Garden Fresh Bruschetta with fresh basil chiffonade	\$275
100 Pieces	
Caprese Skewers with fresh mozzarella, grape tomatoes and basil	\$300
100 Pieces	
Vegetable Crudit� Cups with Cajun ranch	\$250
100 Pieces	
Smoked Salmon Pinwheels with dill cream cheese	\$300
100 Pieces	
Classic Shrimp Cocktail	\$350
100 Pieces	
Assorted Sushi Rolls with pickled ginger and wasabi	\$375
100 Pieces	
Signature Bride and Groom Chocolate-Dipped Strawberries	\$350
100 Pieces	
International and Domestic Cheese Display Garnished with fresh fruit and berries	\$4 Per Person

All prices Subject to Service Charge and Applicable Sales Tax



SPIRITED BEVERAGES

Cocktail Bar

(Charged on Consumption)

HOST BAR

(plus tax & service charge)

Domestic Beer	\$4.25
Imported Beer	\$5.00
House Wine	\$5.75
Call Brands	\$6.50
Premium Brands	\$7.50
Bottled Water	\$2.25
Soft Drinks	\$2.25

CASH BAR

(tax included)

Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$6.00
Call Brands	\$7.00
Premium Brands	\$8.00
Bottled Water	\$2.00
Soft Drinks	\$2.00

BAR PACKAGES—Per Person, Per Hour

(plus tax & service charge)

Beer/Wine/Soda—First hour \$10; Each Additional hour \$2
 Call Brands—First hour \$12; Each Additional hour \$4
 Premium Brands—First hour \$15; Each Additional hour \$5

BARTENDER FEES FOR CASH BARS

(plus tax & service charge)

\$75 per bartender (per 100 guests for 4 hours)
 Additional hours: \$10 per bartender per hour
 Bartender fee will be waived if sales exceed \$450 per bar over a 4 hour period.

HOUSE WINE BY THE BOTTLE

(plus tax & service charge)

Chardonnay	\$24
White Zinfandel	\$22
Merlot	\$26
Cabernet Sauvignon	\$26

Specific brands of wine are available.
 Consult with your Sales Manager for pricing.

Complete Bar Set-Ups available for Hospitality Suites

Fruit Mixers, Juice, Ice, Cups, Napkins, Sip Sticks

\$6 per person

Ice available at \$15 per cooler

All prices Subject to Service Charge and Applicable Sales Tax



GENERAL POLICIES & INFORMATION

General Policies and Information

Food and Beverage

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cake) must have the prior approval by your Catering Representative. For liability purposes, no food may be taken after the completion of the function.

Guarantees

The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

Tax and Service Charges

All food and beverage is subject to current State and Local Taxes, and 20% Service Charge. Meeting room rental and miscellaneous charges are subject to State Sales Tax and Service Charge.

Menu Selection

Your complete menu must be given to your Catering Representative thirty days prior to your event. It will greatly facilitate our service if you will confine your menu to one choice for a sit-down banquet. Should you desire more than one entrée selection, the higher priced entrée selection will apply to both. Entrées are limited to up to two selections only. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

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 specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel, and reserves the right to inspect and approve in advance. Audio/Visual charges are subject to Service Charge and State Sales Tax.

Labor Charge

A labor charge of up to \$200 will apply for resetting of the room less than twenty-four (24) hours prior to the commencement of or during the function.

Shipping and Receiving

If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or bulk shipments are subject to handling fees.

Liability

The Hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event. Special security arrangements can be made available, please inquire with your Sales Representative.

