

# Wedding Packages

## All Wedding Packages Include:

- ♥ White, Floor-Length Tablecloths
- ♥ Choice of Standard Napkin Colors
  - ♥ House Centerpieces
- ♥ Hors d'Oeuvre for Cocktail Hour
- ♥ Elevated Head Table or Sweetheart Table
  - ♥ Plated Meal for Newlyweds
  - ♥ Dedicated Server for Newlyweds
- ♥ Champagne/Cider Toast for All Guests
  - ♥ Wedding Cake Cut and Served
  - ♥ Gift Table and Guest Book Table
    - ♥ DJ Table or Band Staging
    - ♥ Custom Dance Floor
  - ♥ Complimentary Bartender Fees
- ♥ Pre-Event Food Tasting for up to Four People

Ask your Event Manager for details regarding ~

- ♥ Specialty linens.
- ♥ Software for management of seating charts.



# Pre-Reception

## Chilled Display

Imported and Domestic Cheese,  
Fresh Seasonal Fruit with Garlic Toast and Crackers, and  
Fresh Vegetable Crudités with Blue Cheese and Ranch Dip

## Butler Passed\* Hors d'Oeuvre

### **(Select Two)**

Lumpia (Chicken, Pork, Beef, or Vegetable)  
with Sweet and Sour Dipping Sauce  
Chicken Satay Marinated with Thai Pineapple Peanut Sauce  
Italian Stuffed Mushrooms  
Coconut Shrimp  
Barbeque-Glazed Meatballs  
Crab Wontons  
Mac & Cheese Bites

### **Add-On Hors d'Oeuvre**

Crab Claw Cocktail with Cocktail Sauce – \$2.50++ per person  
Mini Crab Cakes – \$2.50++ per person  
Shrimp Cocktail – \$1.50++ per person  
Beef Crostini – \$1.50++ per person

*\*Butler Passed for One Hour*



professionally managed by  
VenuWorks

Revised June 2018

# Dinner is Served

## Single Entrée Selections

- Chicken a la Roma** **\$44.95++ per person**  
Sautéed Chicken Breast Topped with Spinach,  
Tomato, Swiss Cheese, and Roasted Garlic White  
Wine Sauce
- Chicken Piccata** **\$43.95++ per person**  
Chicken Breast with Lemon Caper Butter Sauce
- Pan Seared Salmon** **\$48.95++ per person**  
With a Fresh Herb and Tomato Hollandaise Sauce
- Roast New York Sirloin of Beef**  
**\$58.95++ per person**  
With Red Wine Shallot and Mushroom Sauce
- Prime Rib** **\$56.95++ per person**  
With Au Jus and Horseradish

## Combo Entrée Selections

- Salmon and Chicken a la Roma**  
**\$53.95++ per person**  
Seared Salmon with Tomato Hollandaise and  
Sautéed Chicken Breast Topped with Spinach,  
Sundried Tomato, Garlic, and Swiss Cheese
- Tilapia and Chicken Piccata**  
**\$48.95++ per person**  
Sautéed Tilapia and Chicken Breast in a Lemon  
Butter Caper Sauce
- Tender Beef and Chicken with Goat Cheese**  
**\$57.95++ per person**  
Seared Tender Beef in Onion Jam & Sautéed  
Chicken Breast Topped with Sundried Tomato  
and Goat Cheese

*Dinner Entrées Served with Salad, Vegetable,  
Starch, Warm Rolls and Butter, Freshly Brewed  
Coffee, Iced Tea, and Water*

### Children's Meals (Ages 3 to 12)

Ask your event manager  
about children's options.

## Buffet Selections

- Mixed Greens with Tomatoes, Onions, Cucumbers,  
Shredded Cheese, and Croutons  
Pasta Salad  
Fresh Fruit Salad  
Herb Roasted Potatoes or Whipped Sweet Potatoes  
Vegetable Medley
- 2 Entrées - \$53.95++ per person**  
**3 Entrées - \$57.95++ per person**
- Surry Chicken Topped with Ham and Swiss in a  
Mustard Cream Sauce  
Chicken Chesapeake Stuffed with Crab in Shrimp  
Lemon Butter  
Chicken with Goat Cheese and Sundried Tomato  
Sauce  
Roast Prime Rib of Beef with Creamy Horseradish and  
Au Jus  
NY Strip Loin with Onion, Mushroom Compote in  
Cabernet Demi-Glace  
Steak Diane - Tender Beef Loin in Mushroom Brandy  
Dijon Cream  
Beef Oscar - Tender Beef Topped with Crab and  
Béarnaise Sauce  
Lump Crab Cakes with Lemon Sauce  
Parmesan Stuffed Flounder with Crab Stuffing in  
Parmesan Crust  
Salmon Au Poivre - Peppercorn Crusted Salmon with  
Brandy Peppercorn Sauce
- Buffet Selections Served with Warm Rolls and Butter,  
Freshly Brewed Coffee, Iced Tea, and Water*

All prices are ++per person unless marked  
otherwise and are subject to applicable  
service charge and taxes. Prices subject to  
change.



professionally managed by  
VenuWorks

All menu prices subject to a 20% service charge and 11.5% tax.

Revised April 2017

# Eat, Drink, & Be Married

## HORS D'OEUVRE PACKAGE

### Chilled Display

#### (Select One)

- ♥ Imported & Domestic Cheese and Fresh Seasonal Fruit Display with Garlic Toast & Crackers
- ♥ Fresh Vegetable Crudité's with Blue Cheese and Ranch Dip
- ♥ Smoked Salmon Display with Capers, Black Olives, Red Onions, Cream Cheese, and Chopped Hard Boiled Eggs
- ♥ Antipasto Tray with Italian Meats and Cheeses, Roasted Peppers, and Garnishes Served with Italian Bread and Marinated Vegetables

### Hot Hors d'Oeuvre

#### (Select Three)

- ♥ Lumpia (Chicken, Pork, Beef, or Vegetable) and Sweet and Sour Dipping Sauce
- ♥ Pot Sticker Dumpling (Shrimp, Chicken, or Pork) and Chili Ginger Plum Soy Dipping Sauce
- ♥ Mini Chicken Cordon Bleu with Honey Mustard Dipping Sauce
- ♥ Chesapeake Crab Dip with Crackers and Toast Points
- ♥ Meatballs in BBQ, Sweet and Sour, or Swedish Sauce
- ♥ Mozzarella Sticks with Marinara Sauce
- ♥ Breaded Cheese Ravioli with Marinara Sauce
- ♥ Mac & Cheese Bites

### Hors d'Oeuvre (Butler Passed)

#### (Select Two)

- ♥ Old Bay Jumbo Shrimp Cocktail with Lemon Cocktail Sauce (Served Cold)
- ♥ Blue Crab Claw Cocktail with Cocktail Sauce (Served Cold)
- ♥ Stuffed Mushrooms
- ♥ Chicken Poppers (Served with Mild Buffalo, BBQ, or Sweet and Sour Dipping Sauce)

### Stations

#### (Select Two: 1 Carving, 1 Action)

#### Carving Station

- ♥ Roasted Turkey Breast Smoked
- ♥ Roasted Smithfield New Generation Pork Loin
- ♥ Virginia Country Ham
- ♥ Top Round of Beef

#### Action Station

- ♥ Salad Bar:  
Mixed Greens with Onions, Tomatoes, Cucumbers, Carrots, Shredded Cheese, Hard Eggs, Beans, Croutons, and Sunflower Seeds, with Assorted Dressings
- ♥ Mashed Potato Bar:  
Mashed Potatoes with Butter, Gravy, Bacon, Green Onions, Cheese, and Sour Cream
- ♥ Pasta Bar: (Choice of 2 Pastas, 2 Sauces, and 2 Garnishes)
  - Penne, Linguine, or Cheese Tortellini Pasta
  - Chunky Marinara; Creamy Alfredo; or Creamy Tomato with Prosciutto, Peas, and Mushrooms
  - Chicken, Shrimp, or Vegetables
- ♥ Shrimp and Grits (Choice of 1 Sauce):
  - Shrimp in a Pepper and White Wine Cream Sauce with Tasso Ham and Onions
  - Shrimp in a Jalapeño Marmalade Sauce over Coarse Southern Grits

## HORS D'OEUVRE PACKAGE

**\$45.00++ per person**

*All Items and Stations Replenished for 1½ Hours*

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes. Prices subject to change.



All menu prices subject to a 20% service charge and 11.5% tax.

Revised June 2018

# Cheers

## BAR PACKAGES

### Hosted Bar

*Based on 4 hours of service (must include all adults)*

House and Premium Package      \$54.00++ per person

Beer and Wine Package            \$54.00++ per person

### Consumption Bar

Client will be billed on consumption at the price per drink at the end of event  
OR add a fixed amount to bar prior to reception.

### Cash Bar (Inclusive)

#### Mixed Drinks

House Brands                            \$7.00  
Absolut Vodka, Tanqueray Gin, Bacardi  
Rum, Jack Daniels, Jim Beam, Dewar's  
Scotch, Captain Morgan

Premium Brands                        \$8.00  
Grey Goose, Bombay Sapphire,  
Hennessy, Crown Royal, Johnnie  
Walker, Chivas Regal, Glenfiddich

#### Beer

Domestic                                 \$5.00  
Bud Light, Budweiser, Miller Lite, Coors  
Light  
Imported                                 \$6.00  
Corona, Heineken, Samuel Adams

#### Wine

Cabernet                                 \$7.00  
Chardonnay                             \$7.00  
White Zinfandel                        \$7.00

#### Alcohol-Free Bar

Soft Drinks                               \$2.00  
Bottled Water                         \$2.50  
Fruit Punch                             \$2.50  
Sparkling Cider                        \$2.50  
Virgin Mary                              \$3.50



# Two Become One

## CEREMONY PACKAGE

- ♥ Separate Room for Ceremony
  - ♥ Room for Rehearsal  
(based on availability)
  - ♥ Theater-Style Seating
    - ♥ White Archway
- ♥ Tables for DJ and Sand Ceremony
  - ♥ Dressing Room
- ♥ Fruit and Cheese Plate with Bottled Water  
in Dressing Room

## CEREMONY PACKAGE

**\$1,550.00++**

Ask your manager about adding extra food  
or champagne in dressing room.



All menu prices subject to a 20% service charge and 11.5% tax.

Revised August 2018

# Celebrate Love & Friendship

## REHEARSAL DINNER PACKAGE

*Dinner Entrées include:*

*Salad*

*Choice of Vegetable, Starch, and Dessert*

*Warm Rolls and Butter*

*Freshly Brewed Coffee, Iced Tea, and Water*

*Dessert*

**Chicken Prosciutto** **\$26.95++ per person**

Lightly Breaded Chicken with Shallots, Prosciutto, and Mushrooms in Cream Cheese Marsala Demi-Glace

**Grilled Chicken** **\$27.95++ per person**

Chicken Topped with Goat Cheese in a Sundried Tomato Sauce

**Double Cut Pork Chop** **\$29.95++ per person**

Pork Chop Stuffed with Roasted Apples and Cornbread Stuffing in a Brazilian Mustard Sauce

**Crab Stuffed Flounder** **\$32.95++ per person**

Flounder Stuffed with Crab Stuffing Topped in a Bay Shrimp Lemon Butter Sauce

**Chesapeake Crab Cake** **\$34.95++ per person**

Broiled Crab Cake Served in a Shrimp Lobster Sauce

**New York Strip** **\$32.95++ per person**

New York Strip Steak with Garlic Confit in Port Wine Sauce

**Soy Ginger Chicken & Thai Shrimp** **\$32.95++ per person**

Marinated Chicken and Fried Shrimp in a Soy Glaze and Sweet Thai Pepper Sauce

**Beef and Salmon Au Poivre** **\$32.95++ per person**

Peppercorn Crusted Tenderloin of Beef and Salmon in a Peppercorn Brandy Sauce

**Beef Oscar** **\$38.95++ per person**

Pepper Crusted Tenderloin of Beef and Crab Stuffed Portabella Mushroom with Asparagus and Béarnaise Sauce

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes.  
Prices subject to change.



All menu prices subject to a 20% service charge and 11.5% tax.

Revised August 2018

# Oh, the Places You'll Go!

Assorted European Danish, Muffins, and Pastries  
Scrambled Eggs  
Virginia Sausage or Applewood Bacon  
Southern Fried Potatoes  
French Toast or Pancakes or Waffles

## Salads

Garden Salad or Caesar Salad or Field Greens  
Fruit Salad  
Pasta Salad

## Pastas (Choose One)

Lasagna or Baked Ziti or Chicken Alfredo or Chicken Carbonara  
(Additional Pasta Choice: Add \$1.20++ per person)

## Add Seafood (Choose One)

Shrimp or Scallops  
(Add \$2.00++ per person)

## Shrimp and Grits or Tilapia and Grits (Choose One)

Tasso Ham Sauce or Jalapeño Orange Marmalade or Roasted Garlic Cream Sauce  
(Additional Item Choice: Add \$2.00++ per person)

## Entrées (Choose One)

Beef Tips with Mushrooms and Onions  
Grilled Mahi Mahi with Fruit Salsa  
Chicken Prosciutto  
(Additional Entrée Choice: Add \$2.00++ per person)

## Beverages

Water, Orange Juice, Tea, Coffee, Lemonade  
Mimosas and Bloody Marys Upon Request

## FAREWELL BRUNCH

**\$40.00++ per person**

### Optional Add-Ons:

Omelette Station or Carving Station (Roast Beef or Ham) (Choose One)  
(Add \$4.00++ per person)  
Smoked Salmon Display  
(Add \$1.00++ per person)

All Items Replenished for 1½ Hours

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes. Prices subject to change.



All menu prices subject to a 20% service charge and 11.5% tax.

Revised August 2018



# Elegant Ambiance

## **Uplighting Package I**

Static 1- or 2-Color Choices  
\$750.00

## **Uplighting Package II**

Lighting Technician Included for Color Change and Effects  
\$1050.00

## **12-foot Sheer Drapery Backdrop**

Basic Backdrop; Additional Designs Available  
\$200.00

## **Ceiling Drapery**

4-Swag Design over Dance Floor  
\$750.00

## **Custom Monogram Package**

\$200.00

*Provided by*



professionally managed by  VenuWorks

All menu prices subject to a 20% service charge and 11.5% tax.

Revised August 2018

# Wedding Event Information

## Menu Selection

Your complete menu must be given to your Sales Manager twenty-one (21) days prior to your event. We are unable to provide more than two (2) entrée selections for a plated meal.

## Food and Beverages

All food and beverages served in the banquet rooms must be provided by the Chesapeake Conference Center. Any exceptions (i.e., wedding cakes) must have the prior approval by your Sales Manager.

## Guarantees

In order to ensure the success of your event, we ask for your assistance in providing your guarantee of attendance in a timely manner. Subject to prior arrangements, your expected attendance will be considered your final guarantee of attendance, if the guarantee is not received by the sales office by 12:00 noon seven (7) business days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. Most functions are subject to minimum food and beverage purchases.

## Outside Vendors

Contact information for all vendors contracted directly with the Group must be provided to your Sales Manager a minimum of twenty-one (21) days prior to the function. If the Vendor causes any damages or the meeting room is not left in reasonable condition, the Group will be liable for any charges. The Chesapeake Conference Center will not be responsible for servicing, storing, and securing another vendor's equipment and/or services, before, during, or after the function.

## Tax and Service Charges

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

## Deposit and Payment Procedures

Please note that our menus reflect a price before service charges and taxes. In order to hold your event on a definite basis, a non-refundable deposit will be required along with a signed contract. Payment may be made either by cashier's check, money order, debit or credit card. Please note that final payment is due seven (7) business days prior to the scheduled event along with your minimum guarantee of attendance.

## Shipping and Receiving

If you or your guests need to ship material to the Chesapeake Conference Center prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted only two (2) business days prior to the function date. Early shipments and/or bulk shipments are not accepted.

## Liability

The Chesapeake Conference Center cannot accept any responsibility for items left in the event space during such times that the room is not occupied or is vacant. All equipment and decorations must be removed from the property immediately following the function.

Special security arrangements can be made available through your Sales Manager.

~ Due to the nature of package pricing, no discounts can be applied. ~



All menu prices subject to a 20% service charge and 11.5% tax.

Revised August 2018