



WYNDHAM

Virginia Beach Oceanfront

WEDDING MENUS

2018



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



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	4 per Piece
Oyster Shooter	4 per Piece
Steamed Shrimp with Vodka Cocktail Sauce	4 per Piece
Smoked Salmon & Avocado Rice Crisp	4 per Piece
Poke Tuna Wonton Crisp	4 per Piece
Lump Crab Canapé	4 per Piece
Antipasto Skewers	4 per Piece
Chile-Lime Shrimp Brochette	4 per Piece
Canapé of Beef Tenderloin	4 per Piece
Bruschetta	3 per Piece
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 Guest

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 Guest

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

Gold

35 per Guest

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

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

* Chef Attendant Required



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)

* Chef Attendant Required



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.

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

Wedding Enhancements

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

Late Night Snack

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



Beverage Service

House Brand Liquors

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

Host 5.50/drink
Cash 6.00/drink

Premium Brand Liquors

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

Host 6.25/drink
Cash 6.75/drink

Host Bar Packages

Bar Packages are priced per Person
House Brands Liquors

Premium Brand Liquors

16.00 per Person
Each Additional Hour 5 per Person
20.00 per Person
Each Additional Hour 6 per Person

Bottled Beer *Select 4 Beers*

Domestic: Bud, Bud Light, Miller Lite, Mich Ultra
Imported: Corona, Sam Adams, Heineken
Craft Beer: Based on availability, Pricing varies

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

Beer Kegs

A wide range of Domestic, Imported and Craft Beer Kegs
are available in sixtel and half barrels

Host 350-550

Wine (custom wine selections available upon request)

House Chardonnay, Cabernet
White Zinfandel & Champagne (only sold by the 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