

*It's the most important day of your life.  
We believe you shouldn't have to settle for anything less  
than you deserve.*

*Let us help you plan your perfect day.*



**Our Wedding Package Includes:**

Complete Set up of the Ballroom, with Head Table or Sweethearts Table, Ivory or White Linen, Dance Floor, Hotel Centerpieces placed on Mirror with Votives, Placement of Favors and Place Cards (please arrange in alphabetical order), Cake Cutting and Complimentary Guest Room for Bride & Groom.

Ask us about special guest room rates for your out of town guests.

## *Plated Dinner Options*



### **Choice of Gourmet Display**

(90 minutes of service)

#### **Choice of One**

International and Domestic Cheese Board garnished with Fresh Fruit and Gourmet Crackers

Fresh Sliced Seasonal Fruit and Berries

Hot Spinach and Artichoke Dip served with Toasted Baguettes and Assorted Gourmet Crackers

Antipasti Display with Crusty Italian Bread

#### **Upgrades**

Small Brie in Puffed Pastry \$37, Large \$62

Raw Bar, Oysters, Clams, Cocktail Shrimp, Cocktail Sauce and Lemon Wedges \$6 per person

### **Entrée Options**

Chicken Dijon, Grilled Chicken Breast with a White Wine Mustard \$25

Chicken Wellington, Chicken Breast wrapped in Puff Pastry with a Mushroom Duxelle Sauce \$28

Cornish Hen with Cornbread Stuffing \$28

Crab Cakes with a Citrus Cream Sauce \$33

Blackened Tilapia \$28

New York Sirloin with Mushroom Aus Jus \$33

Lobster Ravioli with a Basil Cream Sauce \$25

Bacon Wrapped Pork Filet \$33

Eggplant Napoleon, Stacked Grilled Eggplant and Mozzarella with Red Pepper Couli \$25

Wild Rice Stuffed Tomato \$25

### **Choice of One Salad**

Tossed Caesar Salad with Shaved Parmesan Cheese and Herb Croutons

Fresh Baby Spinach, Shaved Red Onions, Slivered Almonds, Tossed with Bacon Vinaigrette

Mesclun Salad, Fresh Field Greens, Red Onions, Mandarin Oranges, Feta Cheese with a Greek Vinaigrette

Traditional Salad, Mixed Greens, Tomatoes, Cucumbers and Cheese with your choice of Dressing

Beefsteak Tomatoes, Fresh Mozzarella with a red Pepper Vinaigrette \$3 per person



### **Dinner Entrée Accompaniments**

#### **Choice of one Vegetable & One Starch**

Seasonal Grilled Vegetables, Green Bean Almandine, Half Steamed Broccoli Crown, Rice Pilaf, Roasted Reds, Garlic Mash, Cheesy Twice Baked Potatoes

Freshly Brewed Coffee and Ice Tea and Champagne Toast

\*price does not include taxable service charge or tax

## *Buffet Dinner Options*

Chicken Marsala, Breast of Chicken with a Delicate Marsala Wine Sauce

Wood Fired Chicken, Chicken Breast with a Tomato Garlic Wine Sauce

Stuffed Flounder Wrapped around a Blend of Crab Meat and Scallops

Sliced Sirloin of Beef with a Rosemary Demi

Smoked Beef Brisket

Boneless Grilled Pork Chop with Caramelized Onions and Apple Demi

Eggplant Parmesan

Baked Tilapia with Scampi Sauce

**Two Entrée Buffet \$32 per person**

### **Buffet Enhancements**

Smashed Potato Bar \$2 per person

Slow Roasted Prime Rib \$8 per person

Beef Wellington \$12 per person

Crab Stuffed Chicken Breast with Hollandaise \$7 per person

Steamship Beef or Pork \$13 per person



### **Choice of two Cold Selections**

California Greens Salad with Fresh Garden Vegetables, Shredded Cheese and Croutons with your Choice of two Dressings

Traditional Caesar Salad with Grated Parmesan

Spinach Salad, Boiled Eggs, Tomatoes with Bacon Vinaigrette

Tortellini Pasta Salad with Fresh Seasonal Vegetables and Sundried Tomatoes

### **Buffet Accompaniments**

#### **Choice of One Vegetable & One Starch**

Wild Rice, Parsley New Potatoes, Five Grain Rice, Honey Glazed Baby Carrots, Normandy Blend Beans, Broccoli and Cauliflower Blend

Dinner Buffets accompanied with Dinner Rolls, Freshly Brewed Coffee and Ice Tea

Buffets are 90 minutes of service

\*price does not include taxable service charge and sales tax

### **Reception Additions**

We are pleased to recommend other vendors to assist you in your planning – DJ's, Cakes, Limos, Chair Covers, Photo Booths and Florist.

Ask about our "Courtesy" Block Guest Room Rates.

## Host, Cash and Package Bars



### Cash Bar

House Brands \$4.75  
Premium Brands \$5.75  
Imported Beer \$4.75  
Domestic Beer \$4.25  
House Wine \$4.75  
Soft Drinks \$1.75  
Bottled Water \$2.25

### Host Bar

House Brands \$4.25  
Premium Brands \$5.25  
Imported Beer \$4.25  
Domestic Beer \$3.75  
House Wine \$4.25  
Soft Drinks \$1.25  
Bottled Water \$2.00

### Package Bars

One hour of unlimited House Brands, Imported and Domestic Beer, House Wine and Soft Drinks

\$10.50 per guest

Each Additional Hour – House Brands \$3.95 per guest

Premium Brands \$12.50 per guest

Each Additional Hour – Premium Brands \$4.95

### Bar Upgrades

Domestic Keg \$250.00

House Wine per Bottle \$22.00

Champagne Toast \$2.50 per guest

Chocolate Dipped Champagne Flutes \$2 each

Raspberries in Flutes \$2 each

Please contact Janet M. Boyle

at (757) 213-0110

representing

Springhill Suites by Marriott

Chesapeake, Virginia

All prices do not include taxable service charge or tax

