



YOUR
*Main
event*



Hilton

NORFOLK THE MAIN

CONGRATULATIONS

We are thrilled you are interested in celebrating at The Main Norfolk. As a company focused on cutting edge dining and wedding experiences, we have earned the reputation for providing the finest in personalized services combined with the contemporary urban cuisine. Our expertise and intricate attention to detail will leave you and your guests with a lasting impression of legendary excellence.

There are many pieces and aspects of your wedding that have to work synergistically in order for your day to be a success. When it comes to the planning and implementation of this very special day, we take the stress and worry out of the equation and create an opportunity for you to remember all the details, guests and special moments.

Starting with our experienced Main Event Specialists, we begin the planning with you on a time line that works in your schedule. We help you with menu selection, room layout, and your out-of-town guest accommodations. We are here to offer ideas, experience and help create a day that reflects your personality and tastes. We also work extensively with the Hampton Roads area's best wedding professional to ensure all of your dreams come true.

As you take time to look through the enclosed information, please keep in mind that these are just ideas for menu options. Our Culinary team is extremely creative and enjoys the opportunity to create a menu that is distinctly yours.

Thank you again for entrusting us with your day, please feel free to contact me with any questions you might have and when you would like to set up a tour.

Your inspiration awaits,
The Team at Hilton Norfolk The Main



THE
MAIN





RECEPTION

THE MAIN STATIONS : DISPLAYED STATIONS

(Minimum 25 Guests)

MONTICELLO GARDENS

Marinated mushrooms, grilled asparagus & tomato salad, raw vegetable sticks with ranch dip, roasted peppers, marinated artichokes & olives, sweet pickled peppers, hummus & tapenade, pita bread & rustic country bread

— \$16 —

ARTISAN CHEESE DISPLAY

Selection of two Virginia cheeses & three international cheeses, honey, spiced nuts, dried fruits, local jams & jellies, fresh baguettes, ciabatta, & assorted crackers

— \$18 —

VIRGINIA ANTIPASTO DISPLAY

Charcuterie of prosciutto, salami, mortadella, and capicola, one local hard cheese
Assorted olive tapenades, rustic country assorted breads

— \$16 —

SUSHI, MAKI & SAKE TO ME

Based on Four (4) pieces per person

Vegetable maki, tuna sushi, shrimp sushi, & Virginia crab roll, wasabi, pickled ginger, soy sauces, & chopsticks, chilled kunshu sake

— \$17 —

POTATO PEARLS

Roasted tri-colored peewee potatoes & creamy mashed potatoes, bacon cracklings, sour cream, fontina cheese sauce, green onions, chives, truffle oil, Parmesan cheese, & fried onions

— \$16 —

FISH & PORK CARNITAS TACO

Baja grilled chicken & chopped pork belly, pickled red cabbage, white cheese, corn & flour tortillas, salsa, and chipotle-lime sour cream.

— \$16 —

*Taxes and gratuity are not included

THE
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THE MAIN STATIONS : ACTION STATIONS

Stations require a chef attendant; a \$75 per chef per hour (based on 2 hour service) will be applied.

All stations require a minimum of 25 guests.

CHESAPEAKE BAY BOUNTY

Based on two Virginia oysters, three shrimp, and two snow crab claws per person
(Includes skilled shucker attendant for two hours)

Virginia oyster on the half shell
Snow crab claws
Shrimp cocktail

Mini Tabasco®, lemon wedges, cocktail sauce, brandy cream & mignonette

— \$21 —

SHENANDOAH BAKED HAM

Spiral sliced smoked ham with apple glaze
Crescent rolls, bourbon mustard, pickles, & mayonnaise

— \$15 —

GNOCCHI PASTA & RISOTTO

Potato pasta
Tomato sauce, basil pesto, & sweet cream
Mushrooms, tomato, basil, ricotta cheese, spinach, artichoke hearts, truffle oil, grana cheese
Saffron risotto with chorizo & shrimp

— \$18 —

PRIME RIB OR BEEF

Whole ribeye roast with rosemary & cracked pepper,
Horseradish sauce & grain mustard
Crescent rolls
Green beans with toasted almonds

— \$22 —

WILD SALMON OSCAR

Roasted salmon with blue crab imperial stuffing, Newburg sauce & grilled asparagus

— \$18 —

ROCKINGHAM TURKEY

Roasted peach honey basted turkey breast and thigh with peach bourbon preserves
Orange-cranberry relish
Cranberry multi-grain roll

— \$16 —

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THE
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THE MAIN STATIONS : ACTION STATIONS (CONT.)

DESSERTS

Includes Segafredo Regular & Decaffeinated Coffee and Premium Tea Selections.

MINIATURE DESSERT DISPLAY

(All dessert options are included)

Caramel pot de crème
Yogurt panna cotta
Seasonal fruit tartlet
Chocolate espresso tart
White chocolate cremeux
Mini cheesecake
Opera cake

— \$18 —

GRAND CREPE STATION

(One chef attendant required per 25 people at \$75 per chef per hour) Grand Marnier® crepe suzette
Chantilly, fresh orange slices, berries, & caramel or chocolate sauce
Tahitian vanilla ice cream

— \$14 —



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RECEPTION-PASSED HANDSCAPED BITES & DELIGHTS

HOT BITES

Crispy crab cakes with Old Bay® remoulade
Corn hush puppies with hickory mustard
Scallop & bacon skewers with apple butter
Mac-n-cheese bites with smoked gouda & panko crumbs
Pecan crusted chicken with spicy pecan remoulade
Mini grilled Reuben with 1000 island dressing
Coconut shrimp tempura with pineapple BBQ sauce
Braised short rib with a ragout tartlet, bacon jam & pepper aioli
Mini beef wellingtons
Jamaican beef patties
Arancini with smoked Gouda & marinara sauce
Sonoran chicken panini
Fig and caramelized onion tart
Candied apple pork belly with maple glaze
Parmesan breaded artichoke hearts

— \$48 per dozen —

COLD DELIGHTS

Shrimp cocktail with horseradish sauce
Prosciutto & mozzarella roulade with roasted red peppers & basil pesto
Spicy tuna cucumber cup with wasabi mousse
Curried chicken salad tartlet with mango chutney
Charred beef crostini with creamy horseradish & fried shallots
Smoked salmon & cream cheese lollipop
Truffled deviled egg with pickled mustard caviar
Grape & goat cheese lollipop with spiced pecans & raspberry jam
Baby mozzarella and tomato skewers with basil pesto

— \$48 per dozen —

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DINNER

PLATED DINNERS

Plated Dinners Include:

Bread and butter service, choice of first course, main course with chef's vegetable & accompaniments, cake cutting and accompaniments, Segafredo regular & decaffeinated coffee, TAZO teas, ice tea

FIRST COURSE

(CHOOSE ONE SALAD OR SOUP)

SALADS

SIGNATURE HOUSE SALAD

Organic mixed greens, roasted apple, cranberry, bacon lardon, raspberry vinaigrette

ROMAINE BUNDLE

Cucumber ribbon, heirloom tomato, parmesan crisp, creamy garlic dressing

BIBB LEAF STACK

Red and green grapes, pickled red onion, toasted walnuts, blue cheese, honey Dijon dressing

FARMER'S MARKET BOUQUET

Fresh strawberries, grape tomatoes, carrots, herb crostini, aged sherry vinaigrette

BEETS CARPACCIO

Roasted heirloom beets carpaccio, baby beans, spiced pecans, goat cheese, orange vinaigrette

SOUPS

LOBSTER BISQUE

Fennel, star anise, sherry, Chantilly

VEGETARIAN ONION SOUP

Roasted cauliflower, smoked mushrooms, crème fraîche

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PLATED DINNERS (CONT.)

MAIN COURSE

(CHOOSE ONE)

Seasonal fresh fish with seasonal vegetable & chef's choice starch

— MP —

Roasted pepper crusted salmon with crispy herb mascarpone polenta
& lemon caper butter sauce

— \$46 —

Seared diver scallops with roasted cauliflower puree with pine nuts, golden raisins,
& brown butter

— \$48 —

Grilled filet mignon with tarragon butter, caramelized pearl onions & thyme red wine sauce

— \$56 —

Herb mustard roasted chicken supreme with clover honey, fennel, asparagus risotto,
& chicken demi

— \$46 —

Old Dominion beef short ribs with roasted root vegetables, smoked olive mashed
potatoes, & red wine jus

— \$50 —

Citrus brined chicken breast with grilled artichokes, carrot puree, & madeira wine sauce

— \$46 —

Vegetarian Tuscan ratatouille tart with citrus scented farro, seasonal vegetables,
& red pepper sauce

— \$44 —

Roasted vegetable tian with quinoa pilaf, chef's vegetables, oven dried tomato,
& red pepper coulis

— \$44 —



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PLATED DINNERS (CONT.)

MAIN COURSE

(CHOOSE ONE)

"Tall cut" grilled filet of beef mignonette and Chesapeake lump crab cake
Cabernet reduction and sautéed spinach

— \$64 —

Shallot encrusted filet mignon and grilled half lobster with lemon butter sauce

— \$68 —

Thyme grilled salmon filet and braised short rib with onion marmalade
Lemon crème and red wine reduction

— \$62 —

Herbed marinated shrimp and pan roasted chicken
Mushroom risotto, ratatouille & thyme jus

— \$62 —

ASK ABOUT OUR UNIQUE CUSTOM MENUS TO FIT
ALL OF YOUR GUESTS NEEDS.

THE
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BUILD A BUFFET

(Minimum of 50 Guests for Buffet)

All Buffets complimented with

Country rolls, 7-grain rolls, sweet butter, Segafredo regular & decaffeinated coffee, premium teas

FIRST COURSE (CHOOSE ONE SALAD OR SOUP)

SOUP

CORN CHOWDER

Sweet corn, russet potatoes, fennel, celery, thyme, savory

TUSCAN TOMATO

Roasted plum tomatoes, caramelized onions, toasted focaccia croutons

CHICKEN NOODLE

Chicken broth, shredded chicken, garden vegetables, egg noodles

SALAD

HOUSE SALAD

Chopped salad greens, cherry tomatoes, cucumber, carrot curls, radish slices, Buttermilk ranch dressing, olive oil, balsamic vinegar

ROMAINE HEART

Wedge of romaine, fire roasted red pepper, Kalamata olives, grated grana cheese, Creamy garlic dressing, olive oil, red wine vinegar

SPINACH & KALE

Leafy greens, toasted almonds, green apple, raspberry, Manchego cheese, Raspberry dressing, olive oil, cider vinegar

ACCOMPANIMENTS (CHOOSE ONE)

Scallion red bliss potato salad with sour cream dressing

Antipasto pasta salad with herb vinaigrette

Marinated cherry tomato and cucumber salad with dill

Orzo pasta salad with garden squash & sun-dried tomato vinaigrette

Marinated mushroom and artichoke salad with balsamic marinade

THE
MAIN

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BUILD A BUFFET (CONT.)

ENTREES (CHOOSE THREE)

ROASTED CHICKEN

Boneless chicken thighs with allspice, brown sugar, thyme, scallion marinade Peachy bourbon sauce

GRILLED CHICKEN

Basil grilled breast of chicken, roasted butternut squash & lemon-caper sauce

PIEDMONT BEEF

Braised beef, rich Italian red wine, pearl mushrooms, white mushrooms, & tarragon

VIRGINIA MEAT LOAF

Bacon studded beef meat loaf, mustard rub, & grilled scallions
Smoky BBQ sauce

PEPPER STEAK

Sliced beef striploin, grilled sweet bell peppers, roasted yellow onion, cilantro, & lime
Rich brown gravy

LEMON TILAPIA

Baked fillet of tilapia, tomatoes, peppers, grilled onions, olive oil, & lemon juice White wine sauce

GRILLED SALMON

Old Bay® seasoned grilled fillet with sautéed mushrooms
Smoked tomato cream sauce

ROASTED COD

Seared filet of Atlantic cod, sautéed leeks & asparagus
Orange butter sauce

SURRY PORK LOIN

Roasted pork loin, braised apples and kale
Brandied apple butter cream

PULLED SMITHFIELD PORK

Slow roasted and pulled pork & braised mustard greens
Carolina style BBQ sauce

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BUILD A BUFFET (CONT.)

STARCH (CHOOSE ONE)

- Roasted red bliss potatoes with rosemary, garlic, & smoked salt
- Mashed potatoes with cream, butter, & nutmeg
- Southern baked macaroni-n-cheese
- Heirloom white corn cheese grits
- Baked ziti Florentine with spinach, ricotta cheese, mozzarella cheese, & alfredo sauce
- Saffron rice pilaf with sautéed vegetables

VEGETABLE (CHOOSE ONE)

- Sautéed garden vegetables in a light basil cream sauce
- Roasted squash, eggplant, & tomato with herbes de Provence
- Roasted carrots & brussels sprouts in lemon butter
- Sautéed green beans, toasted almonds, & dried cranberries

A circular logo with a white border and a light orange background. The words 'THE' and 'MAIN' are stacked vertically in a bold, white, sans-serif font.

*Taxes and gratuity are not included



SPECIALTY

THEMED DINNERS

(Minimum of 50 guests for buffet)

MEDITERRANEAN

Roasted Tomato soup with garlic croutons
Caesar salad with chopped romaine, croutons, & reggiano
Farro salad with artichoke & kale
Baby shrimp salad with roasted grape tomatoes, olives, & lemon oregano dressing
Asparagus salad with prosciutto & shaved pecorino

Rustic ciabatta & focaccia

New York strip Florentine with Barolo red wine jus
Grilled salmon with caper pesto
Gnocchi, duck ragu, shallots, & swiss chard
Eggplant Milanese with wild mushrooms & tomato coulis
Roasted baby carrots & sweet baby bell peppers
Roasted cauliflower

— \$64 —

THE VIRGINIAN

Local baby greens with marinated vegetables, radish, chickpeas & red wine vinaigrette
Sliced heirloom tomatoes with grilled eggplant, fresh basil, mozzarella cheese, olive oil, & balsamic

Sweet potato biscuit
Jalapeño cornbread

Maple mustard BBQ chicken breast
Virginia rockfish with leek fondue & clam broth
Braised beef short rib with gremolata
Truffle mac-n-cheese gratin
Crispy fingerling potatoes with herb butter & grilled onions
Seasonal baby vegetables

— \$64 —

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THE
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THEMED DINNERS (CONT.)

TASTE OF THE SEA

Seafood Chowder

Prince Edward Island mussels with tomato, garlic, & marjoram
Warm pimento cheese & grilled country bread
Smoked fish dip, smoked trout, & smoked salmon with crispy flatbread
Burrata salad with roasted baby beets, tender greens, & sherry vinaigrette
Crispy lump crab cake with roasted tomato aioli & corn salad
Gulf coast prawns with sweet potato hash & house made BBQ sauce
Herb grilled chicken breast with ginger farro, farm vegetables & chicken jus

— \$64 —

STEAKHOUSE

Mushroom bisque made with marsala wine
Sliced heirloom tomatoes, cucumber, & red onion with red wine vinaigrette
Iceberg wedge salad with bacon cracklings, blue cheese crumble, & buttermilk dressing
Chilled green asparagus & pancetta with mustard vinaigrette
Grilled beef filet mignonette with peppercorns & brandy sauce
Herb marinated grilled chicken breast with thyme jus
Grilled salmon fillet with corn salsa, lime butter
Baked creamed spinach with ground nutmeg & butter crisp topping
Baked pee wee potatoes with smoked salt, truffle oil sour cream, & chives

— \$69 —

SOUTHERN BARBEQUE

Sweet potato and corn chowder with blue crab
Chopped salad with cherry tomatoes, cucumber, olives, peppers, & carrots
BLT macaroni salad
Spicy foothills slaw
Fried green tomatoes with green goddess
Blackened mahi-mahi
BBQ baby back ribs with Memphis BBQ Sauce
Maple mustard chicken
Collard greens
Five Cheese Mac-n-Cheese
Chef carved BBQ Brisket with Carolina mustard sauce
Cornbread with honey butters

— \$64 —

THE
MAIN

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LIBATIONS

PREMIUM BRAND PACKAGES

The beverage packages include premium brand spirits, domestic and bottled beers, house wines by the glass and non-alcoholic beverages. These packages are designed for budgetary purposes and include complimentary bartenders. Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included. Hours must be consecutive.

One-Hour Package Premium Brands	\$18 Per Person
Two-Hour Package Premium Brands	\$28 Per Person
Three-Hour Package Premium Brands	\$35 Per Person
Four-Hour Package Premium Brands	\$45 Per Person
Five-Hour Package Premium Brands	\$53 Per Person

PREMIUM BRAND À LA CARTE PRICING

HOSTED / CONSUMPTION PRICING

Premium Brand Liquor	\$8 Per Drink
Cordials	\$12 Per Drink
House Wine Varietals	\$8 Per Glass
House Sparkling Wine / Champagne	\$38 Per Bottle
Premium Beer	\$5.50 Per Bottle
Craft Beer	\$7 Per Bottle
Non-Alcoholic Bottle Beer	\$5 Per Bottle
Assorted Sodas	\$3.50 Each
Bottled Water	\$4 Each

CASH PRICING

(INCLUDES SERVICE FEE & TAXES)

Premium Brand Liquor	\$10 Per Drink
Cordials	\$16.50 Per Drink
House Wine Varietals	\$11 Per Glass
House Sparkling Wine / Champagne	\$52 Per Bottle
Premium Beer	\$7.50 Per Bottle
Craft Beer	\$9 Per Bottle
Non-Alcoholic Bottle Beer	\$6.50 Per Bottle
Assorted Sodas	\$4 Each
Bottled Water	\$5 Each

BARTENDER CHARGES

\$175 PER BARTENDER



*Taxes and gratuity are not included



LIBATIONS (CONT.)

PREMIUM BRANDS

SPIRITS

Absolut® Vodka
Canadian Club® Whiskey
Jim Beam® Kentucky Bourbon
Dewar's® Blended Scotch
Barcardi Silver® Rum Lunazul®
Blanco Tequila

WINE

Kenwood® Yulupa Brands:
Pinot Gris
Chardonnay
Cabernet Sauvignon
Merlot

PREMIUM BEER

Bud Light®
Yuengling® Lager
Sam Adams®
Corona®
Stella Artois®

CRAFT BEER

O'Connor® El Guapo
Smartmouth® Murphy's Law

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LIBATIONS (CONT.)

ULTIMATE BRAND PACKAGES

The beverage packages include ultimate brand spirits, domestic and premium bottled beers, house wines by the glass and non-alcoholic beverages. These packages are designed for budgetary purposes and include complimentary bartenders. Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included. Hours must be consecutive.

One-Hour Package Ultimate Brands	\$23 Per Person
Two-Hour Package Ultimate Brands	\$36 Per Person
Three-Hour Package Ultimate Brands	\$45 Per Person
Four-Hour Package Ultimate Brands	\$54 Per Person
Five-Hour Package Ultimate Brands	\$63 Per Person

ULTIMATE BRAND À LA CARTE PRICING

HOSTED / CONSUMPTION PRICING

Ultimate Brand Liquor	\$10 Per Drink
Cordials	\$12 Per Drink
House Wine Varietals	\$8 Per Glass
House Sparkling Wine / Champagne	\$38 Per Bottle
Premium Beer	\$5.50 Per Bottle
Craft Beer	\$7 Per Bottle
Non-Alcoholic Bottle Beer	\$5 Per Bottle
Assorted Sodas	\$3.50 Each
Bottled Water	\$4 Each

CASH PRICING

(INCLUDES SERVICE FEE & TAXES)

Ultimate Brand Liquor	\$12 Per Drink
Cordials	\$16.50 Per Drink
House Wine Varietals	\$11 Per Glass
House Sparkling Wine / Champagne	\$52 Per Bottle
Premium Beer	\$7.50 Per Bottle
Craft Beer	\$9 Per Bottle
Non-Alcoholic Bottle Beer	\$6.50 Per Bottle
Assorted Sodas	\$4 Each
Bottled Water	\$5 Each

BARTENDER CHARGES

\$175 PER BARTENDER

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LIBATIONS (CONT.)

ULTIMATE BRANDS

SPIRITS

Ciroc One® Vodka
Chivas® Blended Scotch Whiskey
Tanqueray® Gin
Captain Morgan® Rum
Jack Daniel's® Tennessee Whiskey
Glenlivet® Single Malt Scotch Whiskey
Crown Royal®
Jose Cuervo® Gold Tequila

WINE

Kenwood® Yulupa Brands:
Pinot Gris
Chardonnay
Cabernet Sauvignon
Merlot

CORDIALS

Bailey's® Irish Cream
Kahlúa® Amaretto
Grand Marnier®
Disaronno®

PREMIUM BEER

Bud Light®
Yuengling® Lager
Sam Adams®
Corona®
Stella Artois®

CRAFT BEER

O'Connor® El Guapo
Smartmouth® Murphy's Law

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SPECIALTY

Add any one of our specialty bars to accentuate your event. All Specialty drinks are additional to our regular bar service and may not be combined.

MARGARITA BAR

Try your favorite south of the border drink on the rocks or crushed!
Strawberry, apple, peach, orange, pomegranate, or pineapple

— \$10 PER DRINK —

MUDDLING BAR

Smash the concoction of your dreams, we'll add the alcohol!
Traditional and flavored rums, whiskey and gin, simple syrup, mint, basil, honey, ginger, cucumbers, tangerines, grapes, kiwi, lemons, limes, blueberries, raspberries, strawberries, pineapple, and cherries

— \$12 PER DRINK —

EXOTIC BLOOD MARY

Exotic Bloody Mary Bar to include variety of tomato juices, create your own with the following assorted toppings - celery, bacon, horseradish, black pepper, Old Bay® seasoning, pepperoncini, lemons, limes and queen stuffed olives. Traditional mimosas, cranberry, pomegranate and blueberry mimosas

— \$12 PER DRINK —

SORBET CHAMPAGNE

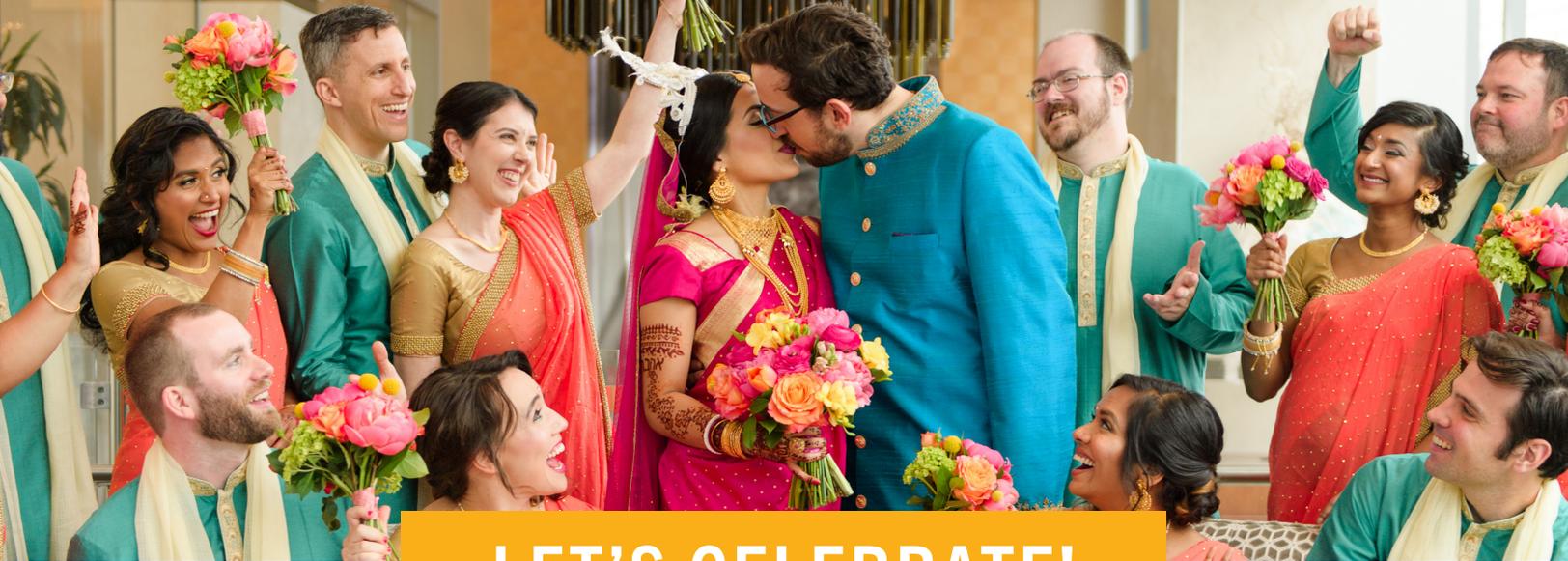
Add some flare with a selection of flavored sorbets such as passion fruit, orange, and lemon enjoyed with your choice of champagne, prosecco or our featured white wine.

Enjoy some of these classics with your chosen sorbets - kir royale, mimosa, or our famous wine spritzers

— \$14 PER DRINK —

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LET'S CELEBRATE!

Champagne TOAST

PREMIUM

Wolf Blass Brut, Australia
Korbel Brut, California
Piper Sonoma Brut, Sonoma
— \$8 —

ULTIMATE

Gerard Bertrand Cremant, France
Riondo Prosecco
— \$12 —

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WEDDING FAQs

HILTON NORFOLK THE MAIN

Can you please clarify the food & beverage minimum?

The food & beverage minimum is the least amount of money you are required to spend in food & beverage, excluding service charge, sales tax. Host bars are included in this along with the post wedding cocktail reception. For example, if your minimum was \$15,000.00++ and you spend \$10,000.00++ in food and \$5,000.00++ on the bar then you have met your minimum.

Is there a room rental fee?

No, as long as your food and beverage expenditures meet the contracted food and beverage minimum, there are no other room rental fees.

Can we have our ceremony at the Hotel?

Yes, we have wonderful indoor locations you may have your ceremony. There is a fee of \$800.00 to \$1,500.00 depending on the number of guest and location. Included but not limited to staging, one mic, in-house chairs, setup and clean-up. Ceremony can only be held on site in conjunction with the wedding reception. This fee does not get applied to your food and beverage minimum.

Is a deposit required to reserve space?

Yes, a non-refundable 25% of the Food & Beverage Minimum Initial Deposit is due with the contract. Additional deposits will be required in contract with final balance due before the wedding date paid in full 72 hours prior to the wedding.

When is the final guest count required?

Your final count is due no later than 72 hours prior to the wedding.

Is there any room discount offered to my guests? Can we set up a room block for them?

You will be setup with a sales team member that will take care of setting up your room block. They will be happy to check on a discounted group block rate as well as give you more information regarding room discounts. They can be contact by calling 757-763-6262. Room blocks start in groups of 10 or more. When you call please let them know you are hosting your wedding with The Main, along with the date.

Tasting

Upon contract signing, we will be happy to set a time for a menu tasting (up to 4 guests) up to three months prior to your wedding, they may be scheduled Monday through Thursday during non-peak meal hours to ensure the Culinary team is available to give you their undivided attention. Additional guest may attend with a tasting fee. Tasting will be on complete entree meals with limited appetizers.



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GENERAL INFO

Walk down the aisle immersed in the modern elegance of our wedding venues along the Downtown Norfolk waterfront. THE MAIN is an all-inclusive wedding destination equipped with best in class event planners, audiovisual specialists, culinary professionals, 3 unique dining options on-site, and five private dining rooms perfect for rehearsal dinners and farewell brunches.

COMPLIMENTS OF THE MAIN

- Personal planning services provided by our Event Specialists
- Choice of full length or overlay linens and napkins from existing in-house inventory
- 3 votive candles per dinner table
- 1 votive candle per cocktail table
- Complimentary dance floor and staging from existing in-house inventory
- Complimentary upgraded accommodations for the bride and groom on their wedding night
- Special guest room rate for friends and family to take the elevator home.
- Complimentary customized menu tasting for up to 4 guests prepared by our culinary team.

Tastings available Tuesday, Wednesday, and Thursday starting at 2PM-4PM. Tastings are available for weddings of 100 guests or more. Additional guests over 4 will be charged a \$75.00 fee per guest of 4.

SPECIAL DIETARY INFORMATION

We can accommodate many dietary needs and restrictions including gluten free, vegetarian or vegan dishes with advanced notice. Any advanced information pertaining to dietary needs of your attendees, please share with your Catering Sales Manager to ensure a safe and enjoyable time at Hilton Norfolk The Main. Special Orders requested during the event and not prearranged with result in delayed service.

MENU SELECTIONS

To ensure the best execution of your event, we kindly request that all menu selections be made 60 days prior to the scheduled functions.

****As per the FDA Food Codes and Virginia State Law, all food and alcoholic beverages consumed on property must be purchased through The MAIN.***

SERVICE CHARGE AND TAX

All food and beverage is subject to applicable service charges and Virginia State tax, currently at 24% and 12.5%. These rates are subject to change.



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GUARANTEES

A final attendance number for all Food and Beverage events must be specified 5 business days in advance. The Hilton Norfolk The MAIN will by request set functions for 5% above the guaranteed attendance. There will be an additional charge for events with preset food for the overset. All charges will be based upon the guarantee of the actual number of attendees served, whichever is greater. In addition, any food items above the guarantee and overset will be charged at the banquet event order menu contract price. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

****Catered food events requested within the 5 business days prior to your event will be based on availability.***

LIABILITY

Hilton Norfolk The Main assumes no responsibility for any items left behind following your event. Any items found following your event will be taken to our Security office.

PROPERTY DAMAGE

All groups are responsible for any damage to the hotel's facilities caused by you or your groups attendees, employees, exhibitors, or representatives. Affixing anything to the walls, air walls, floors, ceiling of event rooms, pre-function areas, or overnight rooms without prior approval is not permitted.



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