

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
- ♥ Facility Coordinator on Site during Event

Ask your Event Manager for details regarding ~

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



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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 with Thai Pineapple Peanut Sauce
Italian Stuffed Mushrooms
Empanadas
Chicken Cornucopia
Peking Duck 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*



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Dinner is Served

Single Entrée Selections

- Chicken a la Roma** **\$39.95++ per person**
Sautéed Chicken Breast Covered with Spinach, Tomato, Swiss Cheese, and Roasted Garlic White Wine Sauce
- Colonial Chicken** **\$38.95++ per person**
Chicken Breast with Sage Stuffing, Baked and Served in a Rich Shallot and Dried Cranberry Butter Sauce
- Pan Seared Salmon** **\$43.95++ per person**
With a Fresh Herb and Tomato Hollandaise Sauce
- Roast New York Sirloin of Beef** **\$53.95++ per person**
With Red Wine Shallot and Mushroom Sauce
- Prime Rib** **\$51.95++ per person**
With Au Jus and Horseradish

Combo Entrée Selections

- Salmon and Chicken a la Roma** **\$48.95++ per person**
Seared Salmon with Tomato Hollandaise and Sautéed Chicken Breast Topped with Spinach, Sundried Tomato, Garlic, and Swiss Cheese
- Tilapia and Chicken Piccata** **\$43.95++ per person**
Sautéed Tilapia and Chicken Breast in a Lemon Butter Caper Sauce
- Tender Beef and Chicken with Goat Cheese** **\$52.95++ 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 - \$48.95++ per person

3 Entrées - \$52.95++ 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

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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 & 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
- ♥ Meatballs in BBQ, Sweet and Sour, or Swedish Sauce
- ♥ Mozzarella Sticks with Marinara Sauce
- ♥ Breaded Cheese Ravioli with Marinara Sauce
- ♥ Mac & Cheese Bites

Chilled Hors d'Oeuvre (Butler Passed)

(Select Two)

- ♥ Chilled Chesapeake Crab Dip with Crackers and Toast Points
- ♥ Old Bay Jumbo Shrimp Cocktail with Lemon Cocktail Sauce
- ♥ Blue Crab Claw Cocktail with Cocktail 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

\$40.00++ per person

All Items and Stations Replenished for 1½ Hours

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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

\$1,500.00++

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



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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 **\$25.95++ per person**

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

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

Chicken Topped with Goat Cheese in a Sundried Tomato Sauce

Double Cut Pork Chop **\$28.95++ per person**

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

Crab Stuffed Flounder **\$30.95++ per person**

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

Chesapeake Crab Cake **\$32.95++ per person**

Broiled Crab Cake Served in a Shrimp Lobster Sauce

New York Strip **\$30.95++ per person**

New York Strip Steak with Garlic Confit in Port Wine Sauce

Soy Ginger Chicken & Thai Shrimp **\$30.95++ 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

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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

\$35.00++ 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

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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

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Wedding Event Information

Menu Selection

Your complete menu must be given to your Sales Manager thirty (30) 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 three (3) business days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to minimum food and beverage purchases.

Outside Vendors

All vendors contracted directly with the Group must sign the Chesapeake Conference Center Vendor Agreement. 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. Commonwealth of Virginia law states fixed service charge is subject to state and local tax. 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 three (3) 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 three (3) 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 banquet room during such times that the banquet room is not occupied or after the banquet room is vacated. All equipment and decorations must be removed from the property immediately following the function.

Special security arrangements can be made available; please inquire with your Sales Manager.

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

