

EVENTS · CORPORATE · CONNECT

TASTING NOTES

MERMAID WINERY

M E N U P A C K A G E S

SPECIAL EVENTS · WEDDINGS · RECEPTIONS · CORPORATE FUNCTIONS · PRIVATE TASTINGS

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MERMAID WINERY

Welcome!



We are thrilled you are considering Mermaid Winery for your upcoming event! Mermaid Winery was founded in 2012 as Virginia's very first Urban Winery. The mermaid is a mythical source of beauty that represents our vision to produce stunning wines.

Our flagship location is in the charming neighborhood of Ghent. We recently expanded to include a new location, and we are delighted to be part of the Virginia Beach family! Our limited production wines are focused on articulating the characteristics of each varietal. The grapes are sourced from premiere vineyards in Virginia and California and we do our best to express their terroir. We hope you will be pleased with our creations.

In addition to producing our own wines, we are also a wine bar and restaurant. We currently have 800 different wines from around the world for you to taste. We look forward to seeing you soon!



Cheers!

Jennifer Eichert

owner



by the numbers

15 Caves de Sirén
Private Dining Room

75 Tasting Room, seated

150 Tasting Room, standing
cocktail

299 Tasting Room, Dining
Room, and Patio*

à la carte

designed as items for groups of over 20

Grazing Board

\$15 | Person

Custom built for each event. Includes several cheese selections, fresh and dried fruits, shaved meats, nuts, assorted crudités, complimenting dipping sauces, with various crackers and breads.

Brie en Croute

\$32 | Per

Fresh baked Brie with a seasonal fruit compote, brown sugar, clover honey and peanut filling, delicately wrapped in a puff pastry with candied pecans and crackers.

Cheese Selection

\$8 | Person

Includes 3 cheeses and condiments to compliment. Served with water crackers.

Crudités

\$3 | Person

Fresh vegetables served with a house-made ranch dip.

Fruit Platter

\$4 | Person

Assortment of seasonal fruit.





Cocktail Party Packages

Casual Cocktail

\$26 | Person

Includes your choice of 3 pre-selected appetizers and a glass of Mermaid Wine

Premium Cocktail*

\$38 | Person

Includes your choice of four pre-selected appetizers and 2 glasses of Mermaid Wine

**AHI TUNA
NACHOS***

**TOMATO & MOZZARELLA
SKEWER**

**SPINACH &
ARTICHOKE DIP**

**CHEESE
BOARD**

**SUN-DRIED TOMATO &
BASIL HUMMUS**

SALMON PLATTER*

**PIMENTO & EXTRA SHARP
CHEDDAR SPREAD**

**CAPRESE
FLATBREAD**

**CARNE ASADA
FLATBREAD**

**BBQ CHICKEN
FLATBREAD**

**SMOKED SALMON & DILL
CREAM CHEESE FLATBREAD***

**DRIED FIG, HONEY &
ARUGULA FLATBREAD***



Lunch Package

\$25 | person Monday through Friday

\$30 | person Saturday & Sunday

FIRST COURSE

Please Select One of the Following:

Chef's Soup of the Day

Caesar Salad

SECOND COURSE

Please Select Three of the Following:

Mermaid Burger

Mermaid Grilled Cheese

Chicken Salad Sandwich

Beet Salad

Falafel Wrap

SWEET

Please Select One of the Following:

Chef's Seasonal Cheesecake

*Triple Chocolate Brownie with
Caramel Drizzle*

Classic Dinner Packages

\$35 | Person



FIRST COURSE

Please choose one of the following:

Caesar Salad

Garden Salad

SECOND COURSE

Please choose one of the following:

Atlantic Salmon | *Pan seared salmon filet, served with curry quinoa, shaved Brussels sprouts, and a raspberry purée.*

Oven Roasted Chicken | *Airline chicken breast served with sweet potato hash and haricots verts, with a lemon garlic beurre blanc sauce.*

Sirloin* | *6oz grilled sirloin served with duchess potatoes and asparagus, and drizzled with a red wine reduction.*

Penne Primavera | *Cherry tomatoes, summer squash and broccolini tossed in a lemon-garlic beurre blanc sauce.*

SWEET

Please choose one of the following:

Chef's Seasonal Cheesecake

Triple Chocolate Brownie with Caramel Drizzle

Classic Dinner Packages

continued

\$45 | Person

FIRST COURSE

Please choose one of the following:

Caesar Salad

Garden Salad

SECOND COURSE

Chef's Soup of the Day

THIRD COURSE

Please choose one of the following:

Atlantic Salmon | *Pan seared salmon filet served with curry quinoa, shaved Brussels sprouts, and a raspberry purée.*

Oven Roasted Chicken | *Airline chicken breast served with sweet potato hash and haricots verts, with a lemon garlic beurre blanc sauce.*

Seared Sirloin* | *8oz grilled sirloin, served with duchess potatoes and asparagus, and drizzled with a red wine reduction.*

Penne Primavera | *Cherry tomatoes, summer squash and broccolini tossed in a lemon-garlic beurre blanc sauce.*

SWEET

Please choose one of the following:

Triple Chocolate Brownie with Caramel Drizzle

Chef's Seasonal Cheesecake



Chef's Signature Dinner Packages

\$55 | Person

FIRST COURSE

Please choose one of the following:

Caesar Salad

Garden Salad

Chef's Soup of the Day

SECOND COURSE

Seafood Appetizer | *Choice of Tuna Stack,
Shrimp Cocktail or Lump Crab Salad*

THIRD COURSE

Please choose one of the following:

Seared Sirloin* | *8oz grilled sirloin, served
with duchess potatoes and asparagus, and drizzled
with a red wine reduction.*

Oven Roasted Chicken | *Airline chicken breast
served with sweet potato hash and haricots verts,
with a lemon garlic beurre blanc sauce.*

Atlantic Salmon | *Pan seared salmon filet served
with curry quinoa, shaved Brussels sprouts, and a
raspberry purée.*

Penne Primavera | *Cherry tomatoes, summer
squash and broccolini tossed in a lemon-garlic
beurre blanc sauce.*

SWEET

Please choose one of the following:

Triple Chocolate Brownie with Caramel Drizzle
Chef's Seasonal Cheesecake



Chef's Signature Dinner Packages

continued

\$65 | Person

FIRST COURSE

Please choose one of the following:

Caesar Salad

Garden Salad

Chef's Soup of the Day

SECOND COURSE

Seafood Appetizer | *Choice of Tuna Stack, Shrimp Cocktail or Lump Crab Salad*

THIRD COURSE

Please choose one of the following:

Filet* | *8oz grilled filet, Mermaid style with crab and hollandaise OR Triton style with cajun shrimp and blackened cream sauce, served with asparagus and duchess potatoes.*

Oven Roasted Chicken | *Airline chicken breast served with sweet potato hash and haricots verts, with a lemon garlic beurre blanc sauce.*

Atlantic Salmon | *Pan seared salmon filet served with curry quinoa, shaved Brussels sprouts, and a raspberry purée.*

Penne Primavera | *Cherry tomatoes, summer squash and broccolini tossed in a lemon-garlic beurre blanc sauce.*

SWEET

Please choose one of the following:

Triple Chocolate Brownie with Caramel Drizzle
Chef's Seasonal Cheesecake



Buffet Package

\$30 | Person

STARTER

Garden Salad | *Greens, cherry tomatoes, cucumber, shredded cheddar, and house made croutons.*

MAIN

Chicken Penne | *Seared garlic and herb marinated chicken, tossed with a seasonal vegetable medley, roasted tomatoes and a zesty cream sauce.*

Braised Beef Tips | *Braised with celery, mushrooms, carrots, onions, cabbage, red wine and garlic. Served with horseradish cream sauce.*

SIDES

Herb Roasted Baby Red Potatoes
Roasted Garlic Green Beans

SWEET

Bread Pudding



Sunday Brunch Package

11AM-1:30PM • \$30 | Person

includes one mimosa | \$5 for each additional



MENU OPTIONS

Please choose three of the following:

Spinach & Sun-Dried Tomato Quiche | *Light, fluffy baked quiche, sliced thick, and topped with zesty tomato jam.*

Fried Green Tomato Benedict | *Mermaid Winery's famous fried green tomato, layered with sliced Smithfield ham and two over-easy eggs, all stacked on a buttermilk biscuit and topped with smoked paprika hollandaise sauce.*

Virginia Shrimp & Grits | *Gulf shrimp, sautéed with peppers and onions, and served on top of cheesy grits with a sprinkle of crispy bacon. Served with a buttermilk biscuit.*

Southwest Biscuits & Gravy | *Two buttermilk biscuits smothered with house-made chorizo sausage gravy.*

East Beach Omelet | *Smoked salmon, mozzarella, red pepper and onions, all sprinkled with Old Bay seasoning.*

All entrees are served with crispy home fries.

Brunch Buffet

\$45| Person

Available for Sunday Morning Events



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Omelet Station | Made fresh to order,
with your choice of toppings.

Artisan Breads | bagels, muffins and
pastries. Served with cream cheese,
butter and preserves.

Fruit Platter | assorted seasonal
fruit.

Cheesy Grits | Beach Potatoes

Ham Carving Station

Crispy Bacon | Scrambled Eggs

a la carte addition

Bagel Bar \$11 |Person

bagels, smoked salmon, house-made
creme fraiche, crispy capers, dill,
cucumber, radish and shaved red
onion.

Dips, Breads & Bites

Seasonal Dips

\$30 | Per

serves approx 8 guests

Sun-dried Tomato & Basil Hummus *served with toasted naan bread.*

Spinach & Artichoke Dip *served with sourdough toast points.*

Pimento & Extra Sharp Cheddar *served with garlic toast points.*

Toasty Flatbreads

\$12-\$14 | Per 6 pieces

Caprese *with tomato, mozzarella, basil chiffonade and olive oil.*

BBQ Chicken *with marinated grilled chicken, roasted red peppers, banana peppers and white cheddar.*

Carne Asada *with seasoned beef tenderloin, caramelized onions, cheddar and chipotle aioli.*

Salmon *smoked salmon with dill, shaved red onion, crispy capers and house-made crème fraîche. Served cold.*

Fig *with dried figs, goat cheese, honey, microgreens and an arugula walnut pesto.*

Small Bites

pricing varies

Bacon Wrapped Scallops *with soy sauce.*

\$24 | Dozen

Caprese Skewers *with tomato, basil, fresh mozzarella with an arugula walnut pesto.*

\$24 | Dozen

Jumbo Shrimp *Steamed to perfection and served with a tangy cocktail sauce.*

\$36 | Dozen

Tuna Tartare Wonton Crisps *with dynamite sauce.*

\$36 | Dozen

Mini Crab Cakes *with jumbo lump crab meat, served with a honey mustard sauce.*

\$48 | Dozen

Crab Salad *served in cucumber cups*

\$36 | Dozen





Beverage Packages

Mermaid Wine

Any glass of Mermaid Wine

\$10 | Glass

Mermaid Flight

A tasting featuring five, 1oz pours
of Mermaid Wines

\$10 | Guest

Custom Wine Bar

Pre-select wines to have available for
your guests throughout the event.

Bottle prices begin at \$20

Non-Alcoholic Beverages

Fruit Infused water, sweet iced tea,
coffee, and a selection of gourmet hot
tea.

\$75

Add Soda Selections

\$125

Open Bar

Based on consumption during the
event. Guests may customize this
based on budget or drink preferences.
Cost is based on consumption

Bottled Beer

Guests can order from our selection of
Virginia Craft beers.

\$5 | Beer

Draft Beer

We work with local distributors to get
the specialty beer you want, ice cold on
draft.

Prices vary based on selection.

Craft Cocktails

Customized for your event and based
on your preferences.

Prices vary based on selection.

FAQ's

...aka the fine print...

1. What does the \$100 non-refundable deposit go towards? *The deposit is applied to your final bill on the day of your event. This saves your date.*
2. When are my food choices due to Mermaid Winery? *We always recommend sending us your food choices as soon as you decide; however, we need your food choices no later than seven days prior to the event.*
3. When is my final headcount due to Mermaid Winery? *Seven days prior to your event. This will be the amount you are charged for regardless of your guests' attendance. You will have an invoice sent to you with your updated final headcount. Final payment is due the day of your event.*
4. What is the outside dessert fee? *This is \$25 for any outside dessert. This includes cake cutting, plates, napkins and silverware.*
5. Are there any decoration exclusions? *We do not allow glitter, feather boas, confetti, construction paper, wax burning candles and no taping decorations to the walls or artwork.*
6. Are there any decorations on the tables? *The only decoration on the table is a glass with a candle in it.*
7. Do you offer linens? *We offer black linens for a \$100 rental fee.*
8. What is the Mermaid Wine Tasting? *We pour five Mermaid Wines and they are all 1 oz. pours each. We recommend seating your guests for party sizes of 30 or less. A Tasting Room Associate will have a wine glass in front of each person and pour the sample while talking about the wine.*
9. How are the Cocktail packages served? *They are served family style on the bar, or on a side table so guests can choose what they want. Grazing boards can be ordered and customize to be down the center of the tables.*
10. How many people can be accommodated in the Tasting Room? *The Tasting Room can seat up to 75 people inside. For a standing cocktail event, the Tasting Room can hold up to 150.*
11. What is the process once I book my event? *After we receive your deposit, your reservation has been made. Once you select your food and beverage choices, we will provide a sample invoice based on your selections. We will outline the timeline of your event and answer any questions you may have. Thirty days prior to your event, payment in full for your headcount is due. Seven days prior to your event, we will inquire about any additional guests.*
12. Do you accommodate any dietary restrictions? *Yes, we are happy to accommodate requests that include, but aren't limited to: gluten free, vegetarian, vegan, peanut allergy, lactose intolerant, etc.*
13. Can we bring in an outside caterer for food? *Yes, you can bring in an outside caterer. The rental fee for this is a flat \$1,000 before taxes and service charge. All alcohol must be purchased from us, due to ABC restrictions.*
14. How much is it to rent out the entire Restaurant, including the Tasting Room and Patio? *Monday through Thursday, we require a \$7500 food and beverage minimum. Friday, Saturday and Sunday, the food and beverage minimum is \$10000. These minimums are before any taxes or gratuity.*

did we miss anything? ask us!



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*I drink Champagne when I'm
happy and when I'm sad.
Sometimes I drink it when I'm
alone. When I have company I
consider it obligatory. I trifle with
it if I'm not hungry and drink it
when I am. Otherwise, I never
touch it
...unless I'm thirsty.*

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LILY BOLLINGER