

2019 Catering Menus



Packages

All Corporate Meeting Planner Packages require a 25 person minimum

PLATINUM

\$65++ Per Person

Deluxe Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruit , Breakfast Pastries and Muffins with Whipped Butter, Assorted Cronuts, Bagels and Cream Cheese, Assorted Fruit Yogurts, 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

Lunch

Chef's Choice of Weekday Atrium Buffet to Include: Salad Bar, Two Hot Entrées, Starch, Seasonal Vegetable and Dessert

Rolls and Butter, Iced Tea and Coffee Service
For In-Room Buffet Option, 50 person minimum
OR

Chef's Choice of 3 Course Plated Meal

Executive PM Break

Assorted Fresh Baked Cookies and Brownies
Whole Fresh Fruit
Bottled Waters and Assorted Soft Drinks
100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

Dinner

Our Executive Chef will custom select a Plated Dinner for Your Group

Meeting Space (Hotel Space Only)

General Session based on Standard Set-up



GOLD

\$45++ Per Person

Deluxe Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruit , Breakfast Pastries and Muffins with Whipped Butter, Assorted Cronuts, Bagels and Cream Cheese, Assorted Fruit Yogurts, 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea

Lunch

Chef's Choice of Weekday Atrium Buffet to Include: Salad Bar, Two Hot Entrées, Starch, Seasonal Vegetable and Dessert
Rolls and Butter, Iced Tea and Coffee Service

For In-Room Buffet Option, 50 person minimum
OR

Chef's Choice of 3 Course Plated Meal

Executive PM Break

Assorted Fresh Baked Cookies and Brownies
Whole Fresh Fruit
Bottled Water and Assorted Soft Drinks
100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

Meeting Space (Hotel Space Only)

General Session based on Standard Set-up

SILVER

\$35++ per person

Deluxe Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruit , Breakfast Pastries and Muffins with Whipped Butter, Assorted Cronuts, Bagels and Cream Cheese, Assorted Fruit Yogurts, 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea

Lunch

Chef's Choice of Weekday Atrium Buffet to Include: Salad Bar, Two Hot Entrées, Chef's Choice of Starch, Seasonal Vegetable and Dessert

Rolls and Butter, Iced Tea and Coffee Service
For In-Room Buffet Option, 50 person minimum
OR

Chef's Choice of 3 Course Plated Meal

Meeting Space (Hotel space only)

General Session based on Standard Set-up

Prices are subject to a 20% service charge and 13.5% tax. Unless otherwise noted prices are per person. All menus and prices are subject to change. Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for maximum of 1 ½ hours as a standard.



EMBASSY
SUITES
by HILTON®

Hampton Hotel
Convention Center & Spa

Breaks

All Breaks require a 25 person minimum

MID-MORNING BREAK

Whole Fresh Fruit
Assorted Fresh Baked Muffins
100% Colombian Coffee, Decaffeinated Coffee
and Specialty Tea Selections
\$15 per person

CONTINENTAL BREAKFAST

Assorted Fruit Juices
Breakfast Pastries and Muffins
Sliced Fresh Fruit
100% Colombian Coffee, Decaffeinated Coffee
and Specialty Tea Selections
\$18 per person

DELUXE CONTINENTAL BREAKFAST

Assorted Fruit Juices
Sliced Fresh Fruit
Breakfast Pastries and Muffins
Assorted Cronuts
Bagels and Cream Cheese
Assorted Fruit Yogurts
100% Colombian Coffee, Decaffeinated
Coffee and Specialty Tea Selections
\$20 per person

EXECUTIVE PM BREAK

Assorted Fresh Baked Cookies and Brownies
Whole Fresh Fruit
Assorted Soft Drinks and Bottled Waters
100% Colombian Coffee, Decaffeinated
Coffee and Specialty Tea Selections
\$19 per person

ENERGIZE BREAK

Trail Mix
Energy Protein Bars
Whole Fresh Fruit
Pita Chips & Hummus
Assorted Vitamin Water
100% Colombian Coffee, Decaffeinated
Coffee and Specialty Tea Selections
\$20 per person

HEALTH BAR

Yogurt Parfait Bar to include Chef's
Choice Yogurt, Seasonal Berries,
Granola, Nuts & Assorted Dried Fruit
Assorted Juices
Assorted Scones
100% Colombian Coffee,
Decaffeinated
Coffee and Specialty Tea Selections
\$19 per person

Beverage Breaks

Available for 1.5 hours

Sodas and Bottled Waters

\$5 per person

Juice, Coffee, Decaffeinated Coffee and Specialty Teas Selections

\$6 per person

Sodas, Bottled Waters, Coffee, Decaffeinated Coffee and Specialty Teas Selections

\$7 per person

All Day Beverage Break

Continuous Beverage Service for 8 hours : Coffee, Decaffeinated Coffee, Juice, Sodas,
Bottled Waters and Specialty Teas Selections
\$15 per person

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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info



**EMBASSY
SUITES**
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Breaks

A La Carte Break Selections

Assorted Fruit Yogurts- *\$3 each (2 dozen Minimum)*

Sliced Fresh Fruit - *\$6 per person*

Seasonal Whole Fruit - *\$17 per dozen*

Assorted Muffins - *\$42 per dozen*

Danish - *\$42 per dozen*

Fresh Baked Cookies Cookies - *\$33 per dozen*

Fudge Brownies- *\$34 per dozen*

Assorted Dessert Bars - *\$38 per dozen*

Gourmet Cupcakes (4 dox. Minimum) -*\$40 per dozen*

Blueberry Scones - *\$36 per dozen*

Mixed Nuts - *\$24 per pound*

Trail Mix- *\$26 per dozen*

Assorted Bagels and Cream Cheese - *\$34 per dozen*

Assorted Granola Bars - *\$25 per dozen*

Energy Protein Bars - *\$46 per dozen*

Kettle Cooked or Baked Potato Chips - *\$26 per dozen bags*

VA Ham or Sausage Sliders - *\$40 per dozen*

Virginia Ham and Cheese Croissant - *\$40 per dozen*

Nanas Chicken Biscuits tossed in Hot Honey Glaze - *\$40 per dozen*

Pork Belly Biscuits - *\$40 per dozen*

Gourmet Mini Cupcakes - *\$32 per dozen*

100% Colombian Coffee and Decaffeinated Coffee - *\$40 per gallon*

Starbucks Coffee (50 person max., hotel space only) - *\$42 per gallon*

Specialty Hot Teas - *\$3 each*

Hot Chocolate - *\$3 per packet*

Lemonade or Fruit Punch - *\$34 per gallon*

Fresh Squeezed Juices - *\$12 per liter carafe (4L Minimum)*

Fruit Juices - *\$3 per bottle*

Bottled Waters - *\$3 per bottle*

Assorted Soft Drinks - *\$3 per can*

Iced Tea - *\$30 per gallon*

Monster Energy Drinks -*\$4 each*



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Lunch

Dinner

Hors d'oeuvres

Beverage

Info



**EMBASSY
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Breakfast

Plated Breakfasts

HAMPTON ROADS

Fresh Squeezed Orange Juice
Farm Fresh Scrambled Eggs
Choose one: Bacon or Sausage
Breakfast Potatoes
White Cheddar Cheese Grits
Fresh Baked Buttermilk Biscuits
Coffee, Decaffeinated Coffee

\$18 per person

TIDEWATER

Fresh Squeezed Orange Juice
Farm Fresh Scrambled Eggs
Choice of Crispy Bacon or Sausage
White Cheddar Cheese Grits or Breakfast Potatoes
Vanilla Bean French Toast with Maple Syrup
Coffee, Decaffeinated Coffee

\$19 per person

BRUNCH (35 Person Minimum)

Fresh Squeezed Orange Juice

Choose One:

Crab Cake Eggs Benedict
Pork Belly Eggs Benedict

White Cheddar Cheese Grits
Breakfast Potatoes
Cinnamon Apples

Coffee, Decaffeinated Coffee
\$23 per person

**Add a Mimosa or Bloody Mary
for \$5 per person**

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

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Breakfast

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Buffet Breakfasts

All Buffet Breakfasts require a 50 person minimum

PENINSULA

Fresh Squeezed Orange Juice
Sliced Fresh Fruit Tray
Assorted Breakfast Pastries and Muffins
Farm Fresh Scrambled Eggs
Crispy Bacon and Country Sausage
Hash Brown Breakfast Potatoes
Coffee, Decaffeinated Coffee

\$21 per person

BRUNCH

Fresh Squeezed Orange Juice
Sliced Fresh Fruit
Farm Fresh Scrambled Eggs
Pimento Cheese Fritters with Smoked Bacon Marmalade
Blue Crab Stuffed Deviled Eggs
Asparagus Citrus Salad
Vanilla Bean French Toast with Maple Syrup
Applewood Smoked Bacon
Chef Attended Roasted Baron of Beef with Clam Shell Rolls & Accompaniments, chef included
Potatoes O'Brien
White Cheddar Cheese Grits
Buttermilk Biscuits with Sausage Gravy
Muffins and Danish
Coffee, Decaffeinated Coffee

\$32 per person

EASTERN SHORE

Fresh Squeezed Orange Juice
Sliced Fresh Fruit
Assorted Fruit Yogurt
Farm Fresh Scrambled Eggs
Vanilla Bean French Toast with Maple Syrup
Crispy Bacon and Country Sausage
Hash Brown Breakfast Potatoes
Muffins and Danishes
Coffee, Decaffeinated Coffee

\$23 per person

Buffet Enhancements

*Designed as accompaniments to Buffet Breakfast (Chef Included)
50 Person Minimum*

Oatmeal Bar

Brown Sugar, Raisins, Dried Cranberries, Fresh Blueberries and Strawberries, Pecans, Granola, Cream, Butter & Cinnamon
\$6 per person

Yogurt Parfait Bar

Chef's Choice Yogurt, Seasonal Berries, Granola, Nuts and Assorted Dried Fruit
\$6 per person

Omelet Station (200 Person Maximum)

VA Ham, Sausage, Smoked Bacon, Peppers, Onions, Mushrooms, Spinach, Tomatoes, Asparagus, Cheddar Cheese
\$7 per person

Shrimp 'n Grits Station

Creamy Stone Ground Grits With Sautéed Shrimp, VA Sausage, Garlic, Tomatoes, Baby Spinach, Peppers & Onions, Finished with Sherry Wine, Cream and Butter
\$8 per person



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Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Lunch

Gourmet Salad Bar

50 Person Minimum. Served with Assorted Crackers, Assorted Cookies and Brownies, Iced Tea and Coffee Service.

Mixed Greens and Romaine Hearts

Vegetables to include: Cucumbers, Tomato, Carrots, Broccoli Onion, Peppers, Mushrooms, Artichoke Hearts, Baby Corn, Sprouts, Avocado, Asparagus

Assorted Toppings to include: Mandarin Oranges, Dried Cranberries, Smoked Bacon, Nuts, Croutons, Sesame Seeds, Stuffed Olives, Garbanzo Beans, Tortilla Strips

Cheeses to include: Blue Cheese, Parmesan, Cheddar

Protein to include: Tuna Salad, Grilled Chicken, Virginia Ham, Petite Shrimp, Smoked Turkey, Egg

Dressings to include: Caesar, Citrus, Italian, Ranch, Blue Cheese

\$24 Per Person

Luncheon Sandwiches

One choice per 50 people. Served with Kettle Cooked Potato Chips and Cavatappi Pasta Salad, Chef's Dessert, Iced Tea and Coffee Service

SMOKED TURKEY CROISSANT

Smoked Turkey Breast, Applewood Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Vine Ripe Tomatoes and Louis Sauce served on a Butter Croissant

\$18 per person

ITALIAN WRAP

Genoa Salami, Ham, Provolone Cheese, Roasted Peppers, Iceberg Lettuce, Vine Ripe Tomatoes & Italian Vinaigrette

\$18 per person

FRESH CHICKEN SALAD

Fresh Chicken Salad, Iceberg Lettuce, Vine Ripe Tomatoes and Provolone Cheese on Artisan Sliced Bread

\$18 per person

LAVASH FLAT BREAD

Featuring Hummus, Red Cabbage, Roasted Eggplant and Red Pepper & Spinach

\$18 per person

VEGGIE WRAP

Marinated and Roasted Seasonal Vegetables Wrapped in a Tomato Basil Tortilla with Fresh Mozzarella, Baby Spinach and Balsamic Glaze

\$18 per person

GRILLED CHICKEN CAESAR WRAP

Parmesan Cheese, Shredded Romaine, Tomato and Caesar Dressing

\$18 per person

ROAST BEEF

Thinly Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Bistro Sauce on a Wheat Kaiser Roll

\$18 per person

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Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Lunch

Boxed Lunches

One choice per 50 people. Served With Granny Smith Apple, Potato Chips, Fresh Baked Cookie and Soft Drink

Smoked Turkey Croissant

Smoked Turkey Breast, Applewood Bacon and Cheddar Cheese on a Butter Croissant with Shredded Lettuce and Vine Ripe Tomato (Mustard & Mayonnaise packets available)

\$18 per person

Italian Wrap

Genoa Salami, Ham, Provolone Cheese, Roasted Peppers, Iceberg Lettuce, Vine Ripe Tomatoes & Italian Vinaigrette

\$18 per person

Fresh Chicken Salad

Fresh Chicken Salad, Iceberg Lettuce, Vine Ripe Tomatoes and Provolone Cheese on Artisan Sliced Bread

\$18 per person

Lavash Flat Bread

Featuring Hummus, Red Cabbage, Roasted Eggplant and Red Pepper & Spinach

\$18 per person

Veggie Wrap

Marinated and Roasted Seasonal Vegetables Wrapped in a Tomato Basil Tortilla with Mozzarella, Baby Spinach and Balsamic Glaze

\$18 per person

Grilled Chicken Caesar Wrap

Parmesan Cheese, Shredded Romaine, Tomato and Caesar Dressing

\$18 per person

Roast Beef

Thinly Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Bistro Sauce on a Wheat Kaiser Roll

\$18 per person

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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Lunch

Hot Plated Lunches

Choose one. All Hot Plated Lunches Include House Salad, Chef's Selection of Seasonal Vegetables, Chef's Choice of Starch, Rolls and Butter, Chef's Choice of Dessert, Iced Tea and Coffee Service

GF GRILLED CHICKEN ROSSINI

With Exotic Mushroom Madeira
\$24 per person

GF HOT HONEY GLAZED SALMON

With Mango Pico De Gallo
\$26 per person

GF SLICED ROAST BEEF

With Peppercorn Demi Glace
\$26 per person

GF HOISIN MARINATED PORK LOIN

With Orange Herb Glaze
\$23 per person

PAN SEARED CHICKEN BREAST

With Smoked Gouda Mornay
\$24 per person

GARLIC AND HERB ENCRUSTED PRIME RIB

(20 Person Minimum)
English Cut with Rosemary Jus
\$30 per person

CHICKEN ROULADE

Chicken Breast Stuffed with VA Ham, Smoked Provolone Cheese, Baby Spinach & Roasted Tomatoes with Peppercorn Thyme Béchamel
\$26 per person

LOCAL FRESH CATCH

With Chef's Complementing Preparation
\$ Market Price



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Lunch

Buffet Lunches

DELI

(50 Person Maximum)

Mixed Garden Greens with Ranch and House Vinaigrette

Cavatappi Pasta Salad

Red Bliss Dill Potato Salad

Deli Meats – Turkey, Roast Beef, Ham and Salami

Assorted Artisan Breads and Rolls

American, Provolone and Cheddar Cheeses

Lettuce, Sliced Tomatoes, Sliced Onions and Pickle

Assorted Cookies & Brownies

Coffee, Decaffeinated Coffee & Iced Tea

\$23 per person

HEART HEALTHY

(50 person minimum)

Mixed Garden Greens with Ranch &

House Vinaigrette

Cucumber Tomato Salad

Roasted Vegetable Pearl Couscous Salad

Grilled Chicken with Lemon Caper Butter

Mahi Mahi with Hot Honey Glaze and Mango Pico de Gallo

Quinoa Stirfry featuring Baby Corn, Bok Choy & Shitake Mushroom

Asparagus, Cauliflower and Carrot Melange

Lemon Mousse with Pistachio Dust

Fruit Trifle featuring Sponge Cake, Berries and Cream Chantilly

Oatmeal Raisin Cookies

Rolls & Butter

Coffee, Decaffeinated Coffee & Iced Tea

\$29 per person

GF = Gluten Free Entrée Choice

BISTRO

Mixed Garden Greens with Ranch and House Vinaigrette

Cavatappi Pasta Salad

Red Bliss Dill Potato Salad

Assorted Gourmet Wraps and Bistro Sandwiches

Kettle Cooked Potato Chips

Assorted Cookies and Brownies

Coffee, Decaffeinated Coffee & Iced Tea

\$25 per person

COLISEUM

(50 Person Minimum)

Mixed Garden Greens with Chef's Dressing

Red Bliss Dill Potato Salad

Cavatappi Pasta Salad

Choice of Two or Three of the Following Entrées:

Seared Breast of Chicken with Virginia Ham, Baby Spinach, and
Smoked Gouda Mornay

GF Beef Tenderloin Tips Braised with Silver Dollar Mushrooms and
Rosemary Demi Glace

GF Broiled Salmon with Hot Honey Glaze and Mango Pico de Gallo
Grilled Chicken Penne alla Vodka

GF Bourbon Glazed Pork Chops with Peach BBQ Glaze

GF Hoisin Marinated Pork Loin with Orange Herb Glaze

GF Chicken, Sausage and Shrimp Jambalaya

GF Cinnamon Chipotle Smoked Chicken with Pineapple Glaze
Spinach Cannelloni with Bolognese
(*Marinara substitution upon request*)

Chef's Selection of Seasonal Vegetables and Starch

Rolls and Butter

Dessert Display

Coffee, Decaffeinated Coffee & Iced Tea

\$28 per person (2 Entrée)

\$30 per person (3 Entrée)

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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info



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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Lunch

Buffet Lunches

SOUTHERN COMFORT

(50 Person Minimum)

Mixed Garden Greens with Ranch and House Vinaigrette
Red Bliss Dill Potato Salad
Creamy Cole Slaw

Choose Two or Three of the Following Entrées:

Country Fried Pork Chops with Pepper Milk Gravy

GF Bourbon Marinated Pork Chops with Peach BBQ Glaze

GF Broiled Mahi with Roasted Corn and Okra Maquechoux

Fried Flounder with Tartar Sauce

Southern Fried Chicken

Doughtie's Pulled Pork Barbeque with Buns

Macaroni and Cheese

Braised Collard Greens

Cornbread Muffins with Butter

Peach Cobbler

Strawberry Shortcake

Coffee, Decaffeinated Coffee & Iced Tea

\$28 per person (2 Entrée)

\$30 per person (3 Entrée)

SOUTH OF THE BORDER

(50 Person Minimum)

Taco Salad with Cilantro Lime Dressing and Ranch Dressing

Tortilla Chips, Salsa, Guacamole, Sour Cream

Lettuce, Shredded Cheese, Diced Tomatoes, Jalapenos

Mexican Rice

Black Beans

Fajitas: Beef, Chicken and Shrimp

Churros with Chocolate and Salted Caramel Dipping Sauce

Coffee, Decaffeinated Coffee & Iced Tea

\$27 per person

GF = Gluten Free Entrée Choice

TUSCANY

(50 Person Minimum)

Caesar Salad with Caesar Dressing and House Vinaigrette
Antipasti Salad
Orzo Pasta Salad

Choose Two or Three of the following Dinner Entrée Selections:

Marinated Pork Loin with Baby Spinach, Roasted
Red Pepper Cream and Mozzarella

GF Prosciutto and Fontina Chicken with Featuring Lemon Caper and
Roasted Tomato Butter Sauce

Cannelloni Bolognese- Pasta Crepe Stuffed with
Baby Spinach and Ricotta Cheese, Topped with our
Traditional Meat Sauce (*Marinara substitution upon request*)

Eggplant Parmesan – Fried Eggplant, Marinara, & Mozzarella Cheese

Tortellini Primavera –Tossed with Marinara
Ratatouille

Garlic Breadsticks

Desserts to Include:

Tiramisu, Cheesecake and Cannolis

Coffee, Decaffeinated Coffee & Iced Tea

\$29 per person (2 Entrée)

\$31 per person (3 Entrée)



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Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Lunch

GLUTEN FREE PLATED MENU

SALADS

Mixed Green Salad with House Dressing

(No Crutons)

Quinoa Salad

Cucumber and Tomato Salad

ENTREES

Grilled Chicken with Lemon Caper Butter

Salmon with Hot Honey Glaze and Mango Pico de Gallo

SIDES

Jasmine Rice

Green Beans and Carrots

DESSERTS

Gluten Free Brownies

Fruit Salad

\$30 per person



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Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Dinner

Plated Dinners

Includes Choice of Salad, Chef's Complementing Starch & Seasonal Vegetables, Rolls & Butter, Choice of Dessert, Coffee Service and Iced Tea

Dinner Salad

Choose One of the Following:

EMBASSY

Blend of Baby Spinach, Romaine, and Red Leaf Lettuces with English Cucumbers, Grape Tomatoes, Croutons, Dried Cranberries, and Carrots with House Vinaigrette or Buttermilk Ranch

CITRUS

Hearts of Romaine, Mandarin Oranges, Sliced Strawberries, Toasted Almonds, & Shaved Parmesan Cheese with Citrus Vinaigrette

CAESAR

Hearts of Romaine, Shaved Parmesan Cheese, Grape Tomatoes and Croutons with Caesar Dressing

HARVEST

Butternut Squash, Pecans, Gorgonzola Cheese, Cranberries, Apple Cider Vinaigrette

WEDGE

Crisp Iceberg, Smoked Bacon, Yellow Corn, Gorgonzola, Tomatoes and Chives

Dinner Dessert

Choose One of the Following:

CARAMEL VANILLA CRUNCH CAKE

Vanilla Flecked Pudding Cake, Layered with Caramel and Salted Caramel Crunch

DEEP DISH CARAMEL APPLE PIE

Shortbread Crust, Old Fashion Custard and Granny Smith Apples Baked with Caramel and Butter

STRAWBERRY EXTRAVAGANZA

Layers of Strawberry Marbled White Cake with Sweet Strawberries and Whipped Cream

NY STYLE CHEESECAKE

Graham Cracker Crust, Seasonal Coulis and Whipped Cream

CHOCOLATE TOFFEE MOUSSE CAKE

Crunchy Toffee and Kahlua Layered in Chocolate Mousse
Presented over Raspberry Sauce

TIRAMISU

Sponge Cake Soaked with Espresso and Coffee Liquor Layered with Whipped Mascarpone Cheese

FLOURLESS CHOCOLATE TORTE

Gluten-Free



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Dinner

Plated Dinners

Choose One. All Plated Dinners Include Choice of Salad, Chef's Complementing Starch & Seasonal Vegetables, Rolls & Butter, Choice of Dessert, Coffee Service and Iced Tea


Dinner Entrée Selections

GF SHRIMP & GRITS

Jumbo Tiger Shrimp Skewer atop Boursin Cheese Grits with Cajun Cream featuring VA Sausage
\$32 per person  Pairs well with Pinot Grigio

GF PROSCIUTTO & FONTINA AIRLINE CHICKEN BREAST

(24 person minimum)

Featuring Lemon Caper and Roasted Tomato Butter Sauce
\$34 per person  Pairs well with Pinot Grigio


BLUE CRAB STUFFED MAHI

With Saffron Cream
\$36 per person  Pairs well with Chardonnay


HOT HONEY GLAZED SALMON

With Mango Pico De Gallo
\$34 per person  Pairs well with Pinot Noir


BEEF TENDERLOIN FILET

Center Cut Filet Mignon with Rosemary Jus
\$40 per person  Pairs well with Cabernet Sauvignon


GRILLED NY STRIP

Hickory Grilled Steak with Rosemary Jus
\$38 per person  Pairs well with Cabernet Sauvignon

LOCAL FRESH CATCH

With Chef's Complementing Preparation
\$ Market Price 


HAMPTON ROADS CHICKEN

Pan Seared Breast of Chicken with Virginia Ham & Smoked Gouda Mornay
\$34 per person  Pairs well with Pinot Grigio


HOISIN MARINATED PORK LOIN

With Orange Herb Glaze
\$30 per person  Pairs well with Pinot Grigio


GARLIC AND HERB ENCRUSTED PRIME RIB (20 Person Minimum)

Served with Rosemary Jus
\$40 per person  Pairs well with Cabernet Sauvignon

CHICKEN ROULADE

Chicken Breast Stuffed with VA Ham, Smoked Provolone Cheese, Baby Spinach & Roasted Tomato With Peppercorn Thyme Béchamel
\$35 per person  Pairs well with Chardonnay


CHICKEN ROSSINI

Grilled Breast of Chicken Paired with Exotic Mushroom Madeira
\$34 per person  Pairs well with Chardonnay


SIGNATURE CRAB CAKES

With Thai Basil Hollandaise
\$36 per person  Pairs well with Pinot Noir

SPINACH CANNELONI

Pasta Crepe stuffed with Roasted Garlic, Ricotta Cheese & Fresh Spinach topped with Bolognese & Balsamic Glaze
(Marinara can be substituted upon request)
\$32 per person  Pairs well with Pinot Grigio

BUCATINI PASTA

With Saffron Cream, Butternut Squash, Green Pea, Golden Beet, Shitake Mushroom and Roasted Tomato
\$32 per person  Pairs well with Chardonnay

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**EMBASSY
SUITES**
by HILTON®

Hampton Hotel
Convention Center & Spa

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Dinner

Combination Specialties

Includes Choice of Salad, Chef's Complementing Starch & Seasonal Vegetables, Rolls & Butter, Choice of Dessert, Coffee Service and Iced Tea

Our Most Popular Dinner Features a Tender Filet Mignon of Beef, Grilled and Served with Rosemary Demi Glace Accompanied by Your Choice of the Following. Choose One.

SEARED BREAST OF CHICKEN

With Smoked Gouda Mornay
\$44 per person

COLDWATER 4oz LOBSTER TAIL

With Basil Beurre Blanc
\$52 per person

HOT HONEY GLAZED SALMON

With Mango Pico De Gallo
\$45 per person

1LB CHICK LOBSTER

With Drawn Butter
\$ Market Price

GRILLED SHRIMP SATAY

With Coconut Jalapeno Jus
\$44 per person

BLUE CRAB STUFFED MAHI

With Saffron Cream
\$47 per person

SIGNATURE CRAB CAKE

With Thai Basil Hollandaise
\$46 per person

LOCAL FRESH CATCH

With Chef's Complementing Preparation
\$ Market Price

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info



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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Dinner

Buffet Dinners

50 Person Minimum for All Buffets

EMBASSY DINNER BUFFET

Choose One of the Following:

Mixed Garden Greens with Ranch and House Vinaigrette
Caesar Salad

Choose Three of the Following Salads:

Cavatappi Pasta Salad
Roasted Vegetable Pearl Couscous Salad
Macaroni & Crab Salad
Marinated Cucumbers and Tomatoes in Sweet Red Onion Vinaigrette
Sweet Corn Salad
Tomato Pesto Caprese Salad
Antipasti Salad

Choose Two or Three of the Following Entrée Selections:

Searched Breast of Chicken with Virginia Ham, Baby Spinach, and Smoked Gouda Mornay
Beef Tenderloin Tips Braised with Silver Dollar Mushrooms and Rosemary Demi Glace
Hot Honey Glazed Salmon with Mango Pico de Gallo
Hoisin Marinated Pork Loin with Orange Herb Glaze
Blue Crab Stuffed Mahi with Saffron Cream
Thinly Sliced Roast Beef with Cracked Black Pepper Rossini Sauce
Prosciutto & Chicken Breast with Lemon Caper and Roasted Tomato Butter Sauce
Cannelloni Bolognese- Pasta Crepe Stuffed with Baby Spinach
and Ricotta Cheese, Topped with our Traditional Meat Sauce (*Marinara substitution upon request*)
Saffron Scented Paella featuring Chicken, Shrimp & Andouille Sausage
Bulgogi Skirt Steak with Vermicelli-Carrot Salad
Maple Miso Dijon Glazed Salmon
Seafood Ravioli in a Tarragon Tomato Butter
Jumbo Tiger Shrimp atop Boursin Cheese Grits with Cajun Cream featuring VA Sausage

\$38 per person (2 Entrées)

\$40 per person (3 Entrées)

Chef recommends adding a Mashed Potato Bar for an additional charge (See Hors d'oeuvres Section)

GF = Gluten Free Entrée Choice

**See Hors d'oeuvres Section for Additional
Dinner Buffet Accompaniments**

Chef's Choice of Seasonal Vegetables and Appropriate Starch
Rolls and Butter
Dessert Display

Coffee, Decaffeinated Coffee & Iced Tea



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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Dinner

Buffet Dinners

50 Person Minimum for All Buffets

TUSCANY

Caesar Salad with Caesar Dressing and House Vinaigrette
Antipasti Salad
Orzo Pasta Salad

Choose two or three of the following Entrée Selections:

Marinated Pork Loin with Baby Spinach, Roasted
Red Pepper Cream and Mozzarella

GF Prosciutto and Fontina Chicken Featuring Lemon Caper and
Roasted Tomato Butter Sauce

GF Fresh Catch with Basil Pil and Spicy Tomato Jam
Cannelloni Bolognese- Pasta Crepe Stuffed with Baby Spinach
and Ricotta Cheese, Topped with our Traditional Meat Sauce
(*Marinara substitution upon request*)

Eggplant Parmesan – Fried Eggplant, Marinara, & Mozzarella

Tortellini Primavera –Tossed with Marinara

Ratatouille

Garlic Breadsticks

Desserts to Include: Tiramisu, Cheesecake and Cannolis

Coffee, Decaffeinated Coffee & Iced Tea

\$36 per person (2 Entrée)

\$38 per person (3 Entrée)

*Chef recommends adding a Rissoto Station for an additional charge
(See Hors d'oeuvres Section)*

**See Hors d'oeuvres Section for Additional
Dinner Buffet Accompaniments**

GF = Gluten Free Entrée Choice

SOUTHERN COMFORT

Mixed Garden Greens with Ranch and House Vinaigrette
Red Bliss Dill Potato Salad
Creamy Cole Slaw

Choose Two or Three of the Following Entrées:

Country Fried Pork Chops with Pepper Milk Gravy

GF Bourbon Marinated Pork Chops with Peach BBQ Glaze

GF Broiled Mahi with Roasted Corn and Okra Maquechoux

Fried Flounder with Tartar Sauce

Southern Fried Chicken

Doughtie's Pulled Pork Barbeque with Buns

Macaroni and Cheese

Braised Collard Greens

Cornbread Muffins with Butter

Peach Cobbler

Strawberry Shortcake

Coffee, Decaffeinated Coffee & Iced Tea

\$35 per person (2 Entrée)

\$37 per person (3 Entrée)

*Chef recommends adding a Shrimp & Grits Station for an
additional charge (See Hors d'oeuvres Section)*

SOUTH OF THE BORDER

Taco Salad with Cilantro Lime Dressing and Ranch Dressing

Tortilla Chips, Salsa, Guacamole, Sour Cream

Lettuce, Shredded Cheese, Diced Tomatoes, Jalapenos

Mexican Rice

Black Beans

Fajitas: Beef, Chicken and Shrimp

Churros with Chocolate and Salted Caramel Dipping Sauce

Coffee, Decaffeinated Coffee & Iced Tea

\$33 per person

*Chef recommends adding a Taco Bar for an additional charge
(See Hors d'oeuvres Section)*

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SUITES**
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Convention Center & Spa

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Dinner

GLUTEN FREE PLATED MENU

SALADS

Mixed Green Salad with House Dressing
(no Crutons)
Quinoa Salad
Cucumber and Tomato Salad

ENTREES

Grilled Chicken with Lemon Caper Butter
Salmon with Hot Honey Glaze and Mango Pico de Gallo

SIDES

Jasmine Rice
Green Beans and Carrots

DESSERTS

Gluten Free Brownies
Fruit Salad

\$36 per person



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Hors d'oeuvres

Hot Hors d'oeuvres *Priced per 100 pieces*

Jumbo Coconut Fried Shrimp with Mango Coulis	\$350
Petite Crab Cakes with Lemon Butter.....	\$350
Vegetable Spring Rolls with Sweet Chili Sauce.....	\$250
Scallops Wrapped in Bacon with Teriyaki Glaze	\$340
Mini Chicken Cordon Bleu Bites	\$270
Nana's Fried Chicken Tenders with BBQ Sauce.....	\$270
Grilled Pork Belly & Mango Satè with Hot Honey Glaze.....	\$250
Wild Mushroom Tart.....	\$300
Smoked Sausage En Croute.....	\$250
Hoisin BBQ Meatballs	\$250
Chesapeake Crab Dip (Priced per 50 People).....	\$270
Spinach and Artichoke Dip (Priced per 50 People).....	\$240
Chicken Wings with BBQ, Buffalo & Ranch.....	\$300
Cinnamon Chipotle Chicken Satè	\$260
Beef Wellington	\$400
Brie & Raspberry Phyllo	\$340
Lollipop Lamb Chops with Rosemary Jus.....	\$400
Beef Tataki with Barbeque Mole.....	\$320
Chicken Potstickers.....	\$250
Pimento Cheese Fritters with Smoked Bacon Marmalade.....	\$250
Barbeque Shrimp Satè.....	\$340
Fried Calamari with Spicy Marinara.....	\$250
Assorted Vegetable Tempura with Assorted Dipping Sauces	\$260
Fried Oysters with Louis Sauce & Micro Greens.....	\$340
Steamed Mussels with Tomato & Garlic Sauce & Toasted Baguettes	\$275
Steamed Cherrystone Clams with Drawn Butter & Toasted Baguettes.....	\$275
Saffron Chicken Sate with VA Peanuts.....	\$260
Bulgogi Skirt Steak Tataki.....	\$280

(For Quality Assurance Hot Hors d'oeuvres are not available for Butler Pass)

Cold Hors d'oeuvres *Priced per 100 pieces*

Blue Crab Stuffed Deviled Eggs	\$240
Shrimp & Grits, Cajun Spiced Shrimp, & Boursin Grits atop Summer Sausage	\$270
Bourbon Marinated Pork Tenderloin Crostini Featuring Tobiko Roe, Sesame Ponzu and Pickled Ginger	\$270
Beef Tenderloin Crostini with Parmesan Risotto & Red Onion Relish	\$340
Chef's Signature Chicken Salad Phyllo Tarts.....	\$280
Fig & Gorgonzola Crisp with Berry Compote & Spaghetti Squash	\$320
Jumbo Shrimp Cocktail	\$370
Cocktail Crab Claws	\$300
Sweet Potato Cannoli with Sweet Potato Mousse, Mascarpone and Pistachio Dust	\$300
Pastrami Smoked Salmon Canapé	\$280
Assorted Tea Sandwiches (Pimento Cheese & Smoked Bacon, Crab & Sriracha Deviled Egg Salad, Smoked Salmon & Dill-Caper Cream Cheese, Chicken Salad & Baby Kale, Hummus & Roasted Red Pepper)	\$280
Dirty Martini Dip (Priced per 50 People)	\$180
Butternut Squash Bouche with Toasted Pepitas and Smoked Bacon.....	\$320
California Rolls	\$350
Specialty Sushi Rolls	\$430
Assorted Gourmet Petit Fours	\$260
Assorted Macarons.....	\$400
Italian Antipasti Skewer	\$320
Shrimp and Cucumber Canapé	\$320
Smoked Salmon Wrapped Asparagus with Boursin Mousse	\$270
Tomato Basil Bruschetta with Balsamic Glaze.....	\$270
Vegetable Pinwheels.....	\$220
Fruit Kabob	\$240
Gazpacho Cucumber Shots.....	\$300
White Bean Hummus Cannoli with Manzanilla Olives.....	\$250
Tomato Pesto Caprese Sate.....	\$240
Spiced NY Strip with Blue Corn Blini, Tomato Jam and Gorgonzola.....	\$310
Oysters on the Half Shell.....	market price

(Butler Passed Cold Hors d'oeuvres available upon request)

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**EMBASSY
SUITES**
by HILTON®

Hampton Hotel
Convention Center & Spa

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Hors d'oeuvres

Hors d'oeuvres Packages

50 Person Minimum; Replenished for One and ½ hours
Water & Ice Tea Station Included

ASIAN

Imported and Domestic Cheese Boards
Fresh Vegetable Crudit  with Dirty Martini Dip
Fresh Fruit Display
Bourbon Marinated Pork Tenderloin Crostini Canap :
Featuring Tobiko Roe, Sesame Ponzu and Pickled Ginger
Bulgogi Skirt Steak Tataki

Assorted Sushi Rolls
Chicken Potstickers
Crab Spring Rolls with Sweet Chili Sauce
Hoisin BBQ Meatballs

\$38 per person

Chef Suggests Adding Wok Station for an Additional Charge

HEART HEALTHY

Imported and Domestic Cheese Boards
Fresh Vegetable Crudit  with Dirty Martini Dip
Fresh Fruit Display
Assorted Sushi Rolls
Mushroom Vol au Vent
Cinnamon Chipotle Chicken Sate
Tomato Pesto Caprese Sate
Brie & Raspberry Phyllo
Vegetable Pinwheels

\$38 per person



TUSCANY

Imported and Domestic Cheese Boards
Fresh Vegetable Crudit  with Dirty Martini Dip
Fresh Fruit Display
Tomato Pesto Caprese Sate
Beef Tenderloin Crostini: Featuring Parmesan Risotto & Red Onion Relish
Tomato Basil Bruschetta with Balsamic Glaze
Fried Calamari
Spinach and Artichoke Dip
Basil Pesto Chicken Sat 

Beef Wellington

\$36 per person

Chef Suggests Adding Risotto Station for an Additional Charge

HAMPTON ROADS

Imported and Domestic Cheese Boards
Fresh Vegetable Crudit  with Dirty Martini Dip
Fresh Fruit Display
Shrimp & Grits Canap - Cajun Spiced Shrimp, Summer Sausage & Boursin Grits
Chesapeake Crab Dip with Assorted Baguettes and Crackers
Pimento Cheese Fritters with Smoked Bacon Marmalade
Mini Crab Cakes with Thai Basil Hollandaise
Nana's Fried Chicken Tenders with Honey Barbeque Sauce
Scallops Wrapped in Bacon with Maple Miso Dijon Glaze

\$40 per person

Chef Suggests Adding Mashed Potato Bar for an Additional Charge

CHEF'S SIGNATURE

Imported and Domestic Cheese Boards
Fresh Vegetable Crudit  with Dirty Martini Dip
Fresh Fruit Display
Pimento Cheese Fritters with Smoked Bacon Marmalade
Mushroom Vol au Vent
Cinnamon Chipotle Chicken Sat 
Hoisin BBQ Meatballs
Barbeque Shrimp Sate
Nana's Fried Chicken Tenders with Honey Barbeque Sauce
Gaspacho Cucumber Shots

\$34 per person

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EMBASSY
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Hampton Hotel
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Hors d'oeuvres

Hors d'oeuvres Package and Dinner Buffet Accompaniments

Display Trays

Priced Per Person; Replenished for One and ½ Hours
Water & Ice Tea Station Included

Domestic & International Cheese Boards\$7

A Variety of Imported and Domestic Cheeses Garnished with Exotic Fruits & Seasonal Berries, Presented with Sliced Baguettes and Crackers

Vegetable Crudit .....\$7

Crisp Seasonal Vegetables, Olives and Peppers Presented With Dirty Martini Dip

Seasonal Fresh Fruit Display.....\$7

Thinly Sliced Honeydew, Cantaloupe Pineapple, Red Grapes, Strawberries, Blueberries, Kiwi, Mandarin Oranges & Raspberry Yogurt Dip

Dynamite Sushi.....\$12

Assortment of California Rolls, Salmon Rolls, Spicy Tuna Rolls, Cucumber Rolls, and Shrimp Tempura Rolls Presented with Wasabi, Soy Sauce and Pickled Ginger

Cold Smoked Seafood.....\$11

Smoked Salmon, Smoked Trout, Smoked Shrimp Presented with Lemon, Tomato, Capers, Red Onion & Chopped Hard Boiled Egg

Antipasti Display.....\$10

Prosciutto, Capicola, Genoa Salami, Pepperoni, Provolone & Mozzarella Cheese, Assorted Olives, Roasted Red Peppers, Artichokes, and Pepperoncini

Charcuterie.....\$10

Pimento Cheese, Blue Crab Stuffed Deviled Eggs, Fresh Fruit, Artichokes, Salamni, VA Ham and Gherkin Pickles presented with Sliced Baguettes and Flatbread

Carving Stations

All Served with Appropriate Accompaniments
*Chef Included When Purchased In Conjunction with
Hors d'oeuvres Package or Dinner Buffet*

Boneless Roasted Breast of Turkey.....\$270

(serves approximately 35 guests)

Virginia Ham.....\$270

(serves approximately 40 guests)

Steamship Round of Beef.....\$650

(serves approximately 150 guests)

Roasted Tenderloin of Beef.....\$325

(serves approximately 25 guests)

Roasted Baron of Beef.....\$270

(serves approximately 50 guests)

Corned Baron of Beef.....\$380

(serves approximately 50 guests)

Bourbon Marinated Pork Loin.....\$270

(serves approximately 25 guests)

Prime Rib.....\$350

(serves approximately 40 guests)

**Carver Fee of \$75 ++ will be applied when
not purchased with package or dinner buffet**



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Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info



EMBASSY
SUITES
by HILTON

Hampton Hotel
Convention Center & Spa

Hors d'oeuvres

Hors d'oeuvres Package and Dinner Buffet Accompaniments

Action Stations

Risotto Station (chef included).....\$12

With Choice of Toppings to Include:

Shrimp, Pancetta, Mushrooms, Cranberries, Figs, Parmesan Cheese, Asparagus, Roasted Red Pepper, Oven Roasted Tomato, Romano Cheese

Mashed Potato Station (chef included).....\$12

Mashed Yukon Gold and Sweet Potatoes

With Choice of Toppings to Include: Shrimp, Smoked Bacon, Mushrooms, Peppers, Onions, Sour Cream, Cheddar Cheese, Caramel Syrup, Marshmallows, Brown Sugar, Dried Cranberries and Pecans

French Fry Bar (50 person minimum).....\$12

Includes Bacon Marmalade, Smoked Gouda Mornay Cheese Sauce, Caramelized Mushrooms & Onions, Smoked Bacon, Chives, Sour Cream, Jalapenos, Pickles & Country Gravy

Wok Station (chef included).....\$9

Oriental Chicken, Hoisin Marinated Pork & Vegetable Stir Fry with Fried Rice and Soba Noodles

Shrimp 'n Grits (chef included).....\$14

Creamy Stone Ground Grits With Sautéed Shrimp, VA Sausage, Mushrooms, Garlic, Tomatoes, Baby Spinach, Peppers & Onions, Finished with Sherry Wine, Cream and Butter

Taco Bar (chef included).....\$9

Ground Beef and Marinated Chicken, Lettuce, Tomato, Sour Cream, Shredded Cheddar Cheese, Pico de Gallo, Avocado, Onions, Flour Tortillas and Tortilla Chips

Flambé Station (chef included).....\$13

(choose one) Bananas Foster, Cherries Jubilee, or Flamed Peaches
Featuring Sugar Cookies, Pound Cake & Cheesecake

Chocolate Fountain (100 person minimum).....\$13

Includes Honeydew, Cantaloupe, Pineapple, Strawberry, Watermelon, Pound Cake, Rice Krispy Treat, Pretzel Rods & Marshmallows

50 Person Minimum; Priced Per Person
Water & Ice Tea Station Included



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Beverage

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Host Bar Prices

House Well Brands - \$6

Premium Brands - \$7

Super Premium Brands - \$9

Domestic Beer - \$4

Imported Beer - \$5

House Wines - \$5

Prices subject to Service Charge & Tax

Cash Bar Prices

House Well Brands - \$7

Premium Brands - \$8

Super Premium Brands - \$10

Domestic Beer - \$5

Imported Beer - \$6

House Wines - \$6

Prices inclusive of service charge and tax

UNLIMITED House Bar Package

House Brands Liquors...\$12.00++ for the first hour

\$9.00++ for each additional hour

Prices are Per Person

House Well Brands Include: Pinnacle Vodka, Cruzan Rum, J&B Scotch, Jim Beam Bourbon, Sauza Gold Tequila, New Amsterdam Gin, CC Canadian Whiskey, Budweiser, Bud Light, Shock Top, Miller Lite, Corona Extra and Corona Light, Michelob Ultra, Goose Island

Premium Brands Include: Absolut Vodka, Bacardi Rum, Dewars Scotch, Jack Daniels Tennessee Whiskey, Crown Royal, Blue Silver Sauza Tequila, Tanqueray Gin, Budweiser, Bud Light, Shock Top, Miller Lite, Sam Adams, Corona Extra and Corona Light.

Super Premium Brands Include: Patron, Ciroc, Grey Goose, Hennesey

House Wines Include: Canyon Road Red, White and Blush wines.

***Ask us about upgraded wines and adding bottles of wine for each table at your catered event**

Bartender Charge: \$160 per bartender per 3 hour event
(\$40 each additional hour of event)



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EMBASSY
SUITES
by HILTON

Hampton Hotel
Convention Center & Spa

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Beverage

WINE

Ask us about adding bottles of wine to each table at your event. Full wine list available upon request.

Did you know?

- Rich, oily foods pair best with wines that have full body and medium plus acidity.
- Salty food can also be balanced with the sweetness of a wine.
- Crisp wines with medium plus acidity, such as Pinot Grigio and Chianti, complement the acidity in tomato based dishes.
- Tannin in wine reacts with protein, therefore tannic reds like Cabernet Sauvignon go well with beef and lamb.
- Balance the basic elements in the food and wine so that neither overpowers the other.
- A good consideration is the weight of the food. The wine should be as full-bodied as the food and vice-versa.



 ***Look for our Chef's Recommended wine pairings with our dinner entrée selections!***

Bartender Charge: \$160 per bartender per 3 hour event
(\$40 each additional hour of event)



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Info for Overnight Guests

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

Cooked-to-order breakfast

Mon – Fri | 6:00am-9:00am

Sat, Sun & Holidays | 7am-10:30am

Our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. So whether you're counting points, carbs or calories, you can count on us. It's convenient to just grab something on the go or sit down for an omelet made just the way you like it. **Guests must present the hotel issued voucher to obtain breakfast. Breakfast vouchers are available for local guests at \$10.95 each plus current sales tax, subject to change. Holiday hours subject to change.**

Evening Reception

Daily | 5:30pm-7:30pm

Our nightly evening reception features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. Enjoy them in our atrium that offers you a tranquil place to unwind and socialize.

***Subject to state and local laws. Must be of legal drinking age. Guests must present the hotel issued voucher to obtain the beverage of choice.**

Lost & Found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

Cyprus Grille –ext 2032

Dining out should be a distinctive and memorable experience. Indulge in the diverse menu and dynamic atmosphere of our signature restaurant – Cyprus Grille. Hampton Roads cuisine inspires our menu and endeavors to revolutionize the way you feel about hotel dining. With a wave of energy and culture all its own, it consistently rivals the best in town.

Main Dining Room

Lunch | daily, 11am-2pm

Dinner | daily, 5pm –10pm

Brunch | sun, 11am-2pm

Lounge Dining

Dinner | daily, 5pm –11pm

Caffeina's Marketplace and Gift Shop

-ext 2057

Open daily | 6:00am-2:00pm

| 5:00pm-10:00pm

Hours subject to change.

Spa Botanica –ext 2010

You can pamper yourself in total comfort without ever leaving the hotel. Spa Botanica offers à la carte services and a wide variety of packages to help you relax, rejuvenate and replenish your entire body, providing an unparalleled experience for both men and women.

Convention & Visitors Bureau

Assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc.

800-487-8778

757-722-1222

<http://visithampton.com>

Transportation

The hotel provides limited complimentary shuttle service to local destinations including Peninsula Town Center and the Virginia Air & Space Center. Service is based on availability.



EMBASSY
SUITES
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Hampton Hotel
Convention Center & Spa

Visit this link for other helpful information about the hotel and local area:

<http://hamptonroadshotelspaconventioncenter.embassysuiteseplanner.com/Default.aspx>

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General Info

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

TO OUR CUSTOMERS AND GUESTS

We are eager to help you, both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

FOOD & BEVERAGE

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

DIRECT BILLING & DEPOSITS

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to that arrival date if you require direct billing privileges. Credit can only be established for functions over \$1000. Approved direct billings are payable within 30 days of receipt of statement. In the event direct billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Ad-vance deposits, when required, are non-refundable 60 days prior to the event (unless otherwise stated on pro-posal).

ENGINEERING, ELECTRICAL & AUDIO VISUAL

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department. Outside audio visual equipment is not permitted without approval from the hotel in writing. The hotel may charge a per-centage of assessed rental value on all equipment brought in from any outside source.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least 72 business hours in advance of all functions. Your bill is calculated by the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed number only. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, the number of guests indicated on the catering contract is the guarantee.

INSURANCE & INDEMNIFICATION

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises. . Proof of insurance must be received by hotel no later than 30 days prior to your arrival to prevent possible event cancellation.



**EMBASSY
SUITES**
by HILTON®

Hampton Hotel
Convention Center & Spa

Prices are subject to a 20% service charge and 13.5% tax. Unless otherwise noted prices are per person. All menus and prices are subject to change. Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for maximum of 1 ½ hours as a standard.

General Info

Packages

Breaks

Breakfast

Lunch

Dinner

Hors d'oeuvres

Beverage

Info

LIABILITY

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on-to the premises.

LOST & FOUND

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time.

PARKING

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

ROOM & SET-UP FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

SERVICE CHARGE & TAX

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable. All food or beverage functions under twenty persons are subject to a (\$50) fifty dollar surcharge. This is in addition to the customary service charge and sales tax.

SHIPPING & RECEIVING

All incoming packages should be addressed to your catering and convention services manager and marked with the company's name and date of your meeting. There is a \$3 charge per box for each box received at the hotel. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee of \$2 per day, per box will be applied to any materials shipped earlier than three days prior to the event. Boxes left on premises for longer than one week after departure without shipping instructions will be discarded. Any item over 50 pounds must be delivered to a drayage company; your catering manager can assist you with these arrangements.



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