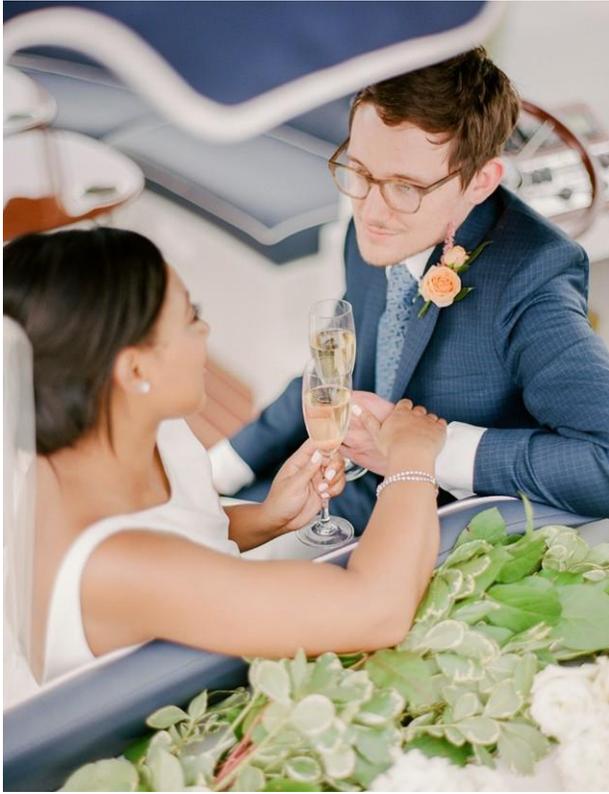


the Tides Inn





Your Legacy Starts Here

Imagine saying “I do” alongside a private peninsula set in the charming Virginia countryside. With the Potomac River to the north, the Rappahannock River to the south, and the historic Chesapeake Bay to the east, you will be surrounded by unparalleled views and lush greenery that make for a striking backdrop.

From intimate weddings to grand celebrations, The Tides Inn’s luxury resort experience, matched with its exceptional culinary offerings, allows for memorable moments and extraordinary events. The Tides Inn features a stunning marina, the renowned 18-hole Golden Eagle Golf Club, and the boutique spa, creating the perfect luxury retreat for relaxation, rejuvenation, and wedded bliss.

Discover the unsurpassed quality of hospitality and service excellence that has been recognized by leading industry publications, awards, and generations of guests. In addition to unique ceremony and reception sites, The Tides Inn is a full-service destination, hosting rehearsal dinners, bridal luncheons, groomsmen golf outings, bridesmaid spa retreats, and farewell brunches.

For more information, please contact our catering team at 804.438.4416 or email weddings@tidesinn.com.



Ceremony & Reception Sites

Croquet Lawn

With a scenic view of Carters Creek and the Rappahannock River, the Croquet Lawn is ideal for receptions and ceremonies up to 200 guests. Rental fees include indoor ceremony backup space for inclement weather, with chairs for up to 120 guests.

Golden Eagle Golf Club

The Golden Eagle Golf Course and Clubhouse features a picturesque location as well as exclusive use of the lush grounds, terrace and clubhouse for your ceremony and reception.

Cove Room

Our Cove Room with 2,500 square feet of open space is located just off the Porte-cochere and allows for lively weddings with music and dancing. Your guests will also enjoy the outdoor deck overlooking the water with spectacular sunset views.

The Beach

The Tides' private beach enhances a casual ceremony with its natural beauty and calm breezes. The beach is ideal for up to 75 guests. Rental fee includes an indoor ceremony backup space, and chairs for up to 75 guests.

Overlook Dining

This prime location offers breathtaking waterfront views. Set underneath our grand 'Family Tree,' allow the twinkling lights and shimmering waters to make your intimate dining experience memorable. Ideal for intimate rehearsal dinners, wedding receptions, and more.

Osprey

An intimate room with waterfront views, the Osprey room is an ideal venue for a small wedding ceremony, bridal luncheon, rehearsal dinner, dinner reception or your Sunday farewell brunch.

Event Space prices are minimum prices and subject to change based on seasonal availability

Space	Max Occupancy (up to)	Service Available	Starting Prices	Notes
Croquet Lawn	200	Reception or Ceremony	\$2,500	Limited to reception or ceremony only. Back up space must be booked.
Golden Eagle Golf Club	200	All Services	\$900	Max Occupancy based on outdoor event. Indoor space is smaller. Tenting, if needed, is at your expense.
Cove Room	120	All Services	\$600	Max Occupancy will vary on seating arrangements.
The Beach	75	All Services	\$5,500	Buffet only. Backup space must be booked.
The Overlook	20	Reception or Dinner	\$1,500	Ceremonies must be booked in alternate location.
Osprey	60	All Services	\$600	Max Occupancy will vary on seating arrangements.
Par 3 Fairway	200	All Services	\$2,500	Buffet or stations only. Tenting is required at your expense.
The Boardroom	10	Plated Dinner Only	\$500	Plated dinner only.
Windsor Lawn	60	All Services	\$600	Back up space must be booked.

Wedding Package Guidelines

Menu Details

- All menu prices include bartender fees, general labor fees, and tableside wine service fees
- All menus include house baked rolls and butter, freshly brewed coffee and tea.
- Vegetarian meals are available upon request.
- The first course(s) and main entrée(s) selections are chosen at your tasting or a minimum of two weeks prior to your wedding.
- Your guest's entrée selections are required 5 days in advance of your event.
- Wedding Cake designs are to be confirmed by the Executive Pastry Chef at least 90 days prior.
- A 20% service charge and 5.3% state sales tax will be added to all food and beverage charges.

Menu Tastings

- Once you have contracted your event, you may schedule a complimentary menu tasting for up to (4) guests if your event is over 50 guests.
- Tastings are not conducted for buffet menu selections, canape selections or afterparty selections.
- It is recommended you schedule your tasting at least 3 months in advance of your wedding date.
- Menu tastings are held Monday through Thursday at 2:30pm.
Please check with your Catering Manager for date availability.

Wedding Packages

The Chesapeake Package

Four-Hour Premium Open Bar

One Hour Cocktail Reception and Three Hours After Dinner
Featuring Premium Wines, Beers and Liquor

Canape and Reception Hour

Four Passed Canapes of Your Choice with the Open Bar

Traditional Sparkling Wine Toast

For All Your Guests to Celebrate Your Special Day

Personalized 3 Course Plated Dinner

Your Choice of the Following for All Your Guests:

Soup Course

Salad Course

Duo Entrée Course or Two Predetermined Entrée Selections

Dinner is Served with Bread and Butter, and Finishes with Coffee and Tea Service

Sommelier's Selection of Red and White Wine with Dinner

Custom Wedding Cake

Your Cake Sliced and Served to Your Guests with Garnishes

After Party Canapes

Your Choice of 3 Stationed After Party Canapes

\$295 per person

The Rappahannock Package

Three-Hour Open Bar

One Hour Cocktail Reception and Two hours After Dinner
Featuring Select Wines, Beers and Liquor

Canape and Reception Hour

Three Passed Canapes of Your Choice with the Open Bar

Traditional Sparkling Wine Toast

For All Your Guests to Celebrate Your Special Day

Personalized 3 Course Plated Dinner

Your Choice of the Following for All Your Guests:

Soup Course

Salad Course

Duo Entrée Course or Two Predetermined Entrée Selections

Dinner is Served with Bread and Butter, and Finishes with Coffee and Tea Service

Sommelier's Selection of Red and White Wine with Dinner

Custom Wedding Cake

Your Cake Sliced and Served to Your Guests with Garnishes

\$275 per person

The Carter's Creek Package

Three-Hour Open Bar

One Hour Cocktail Reception and Two hours After Dinner
Featuring Select Wines, Beers and Liquor

Canape and Reception Hour

Three Passed Canapes of Your Choice with the Open Bar

Traditional Sparkling Wine Toast

For All Your Guests to Celebrate Your Special Day

Personalized 2 Course Plated Dinner

Your Choice of the Following for All Your Guests:

Soup Course for All Your Guests or Salad Course for All Your Guests

Duo Entrée Course or Two Predetermined Entrée Selections

Dinner is Served with Bread and Butter, and Finishes with Coffee and Tea Service

Sommelier's Selection of Red and White Wine with Dinner

Custom Wedding Cake

Your Cake Sliced and Served to Your Guests with Garnishes

\$235 per person

The Deluxe Buffet Package

Four-Hour Premium Open Bar

One Hour Cocktail Reception and Three Hours After Dinner
Featuring Premium Wines, Beers and Liquor

Canape and Reception Hour

Four Passed Canapes of Your Choice with the Open Bar

Traditional Sparkling Wine Toast

For All Your Guests to Celebrate Your Special Day

Personalized Buffet Dinner

Your Choice of Buffet Dinner from Our Buffet Selections

Sommelier's Selection of Red and White Wine with Dinner

Custom Wedding Cake

Your Cake Sliced and Served to Your Guests with Garnishes

After Party Canapes

Your Choice of 3 Stationed After Party Canapes

\$275 per person

The Select Buffet Package

Three-Hour Premium Open Bar

One Hour Cocktail Reception and Two Hours After Dinner
Featuring Select Wines, Beers and Liquor

Canape and Reception Hour

Three Passed Canapes of Your Choice with the Open Bar

Traditional Sparkling Wine Toast

For All Your Guests to Celebrate Your Special Day

Personalized Buffet Dinner

Your Choice of Buffet Dinner from Our Buffet Selections

Sommelier's Selection of Red and White Wine with Dinner

Custom Wedding Cake

Your Cake Sliced and Served to Your Guests with Garnishes

\$235 per person

Passed Canapes

Cold Selections

Skewered Caprese, Heirloom Tomatoes, Herb Marinated Bocconcini, Farm Fresh Basil, Balsamic Reduction
Seasonal Fruit and Local Goat Cheese Tart
Bleu Cheese Stuffed Endive, Walnut, Drizzled Honey
Black Eyed Pea Hummus, Crispy Chip, Peanut Relish
Gorgonzola Tartelette, Bacon Jam, Candied Pecan
Goat Cheese, Sun-dried Tomato, and Tapenade on Baguette
Virginia Cured Ham and Melon Lollipops
Country Style Pork Paté with Dijon Mustard Mousse on Artisan Bread
Beef Carpaccio on Brioche with Horseradish Cream
Native Rappahannock Oyster on the Half Shell with Cucumber Mignonette

Hot Selections

Fried Green Tomato, Chipotle Mayo (seasonal availability)
Spring Roll with Sweet and Spicy Chili Dipping Sauce
Spinach and Feta Cheese Spanakopita
Crispy Vegetarian Zucchini Cakes with Lemon Crème Fraîche
Hushpuppies with Cocktail Sauce
Mini Grilled Cheese Sandwiches with Roasted Tomato Dipping Sauce
Crispy Cheese Arancini with Truffle Aioli
Mini BBQ Pork Sliders
Chicken Satay with Peanut Sauce
Teriyaki Glazed Beef Skewers with Sweet Chili Glaze
Miniature Tides Inn Crab Cakes with Remoulade

Plated Dinner Selections

*Plated dinners include rolls, butter, coffee, decaffeinated coffee and tea.
Please see menu guidelines for additional information.*

Soups

Tides Inn Signature She-Crab Soup, Herbed Croutons, Parsley Oil
Sweet Corn Bisque, Bacon Crème Fraiche, Herb Croutons
Tomato Soup, Parmesan Crisp and Basil Oil
Cream of Wild and Tame Mushrooms, White Truffle Oil
Carrot and Ginger Soup, Toasted Almonds, Cilantro Cream
Potato and Leek Soup, Chopped Garden Chives

Salads

Tomato and Burrata, Frisée, Basil, Pickled Red Onion, Balsamic Syrup, Toasted Crouton
Spring Mix, Strawberry, Goat Cheese, Candied Walnut, Pomegranate Balsamic
Chilled Asparagus, Farm Egg, Confit Shallot, Caper, Red Oak Lettuce, Black Truffle Vinaigrette
Gem Lettuce, Egg, Ciabatta Croutons, Creamy Garlic Caesar, Tomato, Grana Padano
Beets and Goat's Cheese, Strawberries, Toasted Pistachios, Citrus Vinaigrette
Baby Greens, Apple, Cranberry, Pistachios, Gorgonzola, Apple Cider Vinaigrette
Baby Iceberg Wedge, Little Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing
Baby Spinach, Frisée, Pancetta, Hard Boiled Egg, Gorgonzola, Dijon Vinaigrette
Little Gem Salad, Roasted Corn, Bleu Cheese, Cherry Tomatoes, Sunflower Seeds, Buttermilk Ranch Dressing
Mixed Baby Greens, Sun Dried Cranberries, Toasted Pecans, Crumbled Goat Cheese, Balsamic Vinaigrette

Duet Presentations

Lemon Thyme Roasted Chicken and Tarragon Salmon
Baby Vegetables, Roasted Potatoes, Citrus Beurre Blanc

Pork Tenderloin and Blackened Shrimp
Creamy Grits, Seasonal Vegetables, Lemon and Herb Sauce

Grilled Tenderloin of Beef and Rosemary Roasted Chicken
Roasted Fingerling Potatoes, Wilted Spinach, Red Wine Bordelaise Sauce

Filet Mignon and Tides Inn Crab Cake
Mashed Potatoes, Garlic Green Beans, Red Wine Demi-Glaze

Filet Mignon of Beef and Half Maine Lobster
Potato Puree, Jumbo Asparagus, Cabernet Demi

Grilled Beef Tenderloin and Fennel Dusted Salmon
Mushroom Risotto, Grilled Asparagus, Pinot Noir Reduction

Main Course Selections: Poultry

Pan Seared Chicken Breast, Southern Grits, Crispy Brussels Sprouts, Rosemary Butter Sauce
Cast Iron Roasted Chicken, Garlic Broccolini, Truffle and White Cheddar Macaroni, Citrus Sauce
Roasted Free Range Chicken, Rice Pilaf, Lemon-Garlic Sauce

Main Course Selections: Seafood

Tides Inn Crab Cakes, Fingerling Potatoes, Garlic Spinach, Chardonnay Butter Sauce
Atlantic Salmon, Black Eyed Pea Succotash, Collard Greens, Balsamic-Brown Butter
Pan Seared North Carolina Trout, Cauliflower Risotto, Wilted Mustard Greens, Citrus Beurre Blanc
Local Flounder, Potato Puree, Green Beans, Lemon-Caper Sauce

Main Course Selections: Beef, Lamb and Pork

Grilled Filet Mignon, Mushroom Risotto, Glazed Carrots, Red Wine Demi Glaze
Roasted Filet Mignon, Black Truffle Mac-n-Cheese, Baby Vegetables, Port Wine Reduction
Filet Mignon, Butter Whipped Potatoes, Wilted Garden Spinach with Garlic, Bordelaise Sauce
Dijon Mustard Crusted Lamb Chops, Mashed Potatoes, Asparagus, Minted Yogurt Jus
Sage Rubbed Pork Loin, Apple-Bacon Hash, Roasted Corn, Arugula, Calvados-Ginger Sauce

Vegetarian and Vegan Options Available Upon Request

Buffets

Beautiful Beginnings

Petite Field Greens Salad
Shaved Radish, Tomato, Cucumber, Carrots, Dijon Vinaigrette

Grilled and Chilled Asparagus
Roasted Mushrooms, Little Tomatoes, Feta Cheese, Balsamic Reduction

Gourmet Rolls with Butter

Herb Baked Salmon, Roasted Corn Succotash, Scallions, Thyme, Chardonnay Butter
Slow-Roasted Beef Tenderloin, Rosemary Fingerling Potatoes, Baby Carrots, Red Wine Demi

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

Enduring Vows

Arugula Salad
Shaved Fennel and Radishes, Crumbled Feta Cheese, Red Wine Vinaigrette

Tomato and Mozzarella Salad
Cucumber, Red Onion, Basil Pesto and Balsamic

Gourmet Rolls with Butter

Penne Pasta, Chili, Garlic, Spinach, Tomato Marinara, Aged Parmesan
Lemon and Herb Roasted Salmon, Foraged Mushrooms, Spicy Broccolini, Tarragon Beurre Blanc
Herb Roasted Chicken, Spinach, Pancetta, Lemon-Fennel Gremolata

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

Everlasting Love

Local Farmer's Market Greens
Endive and Radicchio, Little Tomatoes, Garden Cucumbers, Citrus Dressing

Kale and Quinoa Salad
Shredded Carrots, Golden Raisins, Roasted Red Peppers, Honey-Mustard Vinaigrette

Gourmet Rolls with Butter

Petite Filet Mignon, Potato Puree, Garlic Green Beans, Bordelaise Sauce
Grilled Herb Marinated Free Range Chicken, Rice Pilaf, Roasted Mushrooms, Country Gravy

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

Stationed Afterparty Canapes

Savory Canapés

Mini Philly Cheesesteaks
Grilled Cheese Sandwich Bites
JO Spiced French Fry Baskets with Ketchup
Fried Mac-n-Cheese Bites
Beef and Blue Cheese Bites
Mini Sausage and Peppers Hoagies
Jumbo Pretzel with Spicy Cheese Sauce
Kobe Mushroom Swiss Sliders
Smoked Beef Brisket Sliders
Cajun Shrimp and Crab Sliders

Sweet Canapés

Mini Milk and Cookies
Mini Pecan Pies
Mini Coconut Cream Pies
Pistachio Cheesecake Bites
Carrot Cakes Bites with Whipped Mascarpone
Mini Key Lime Tarts
Triple Cream Cheesecake Bites
Dipped Rice Krispy Treat Pops
Mini Bananas Foster Cheesecakes

Wedding Cakes

Wedding cakes include square or round cakes, piping décor, and traditional designs.

Traditional Southern Hummingbird Cake
Chocolate Cake, Chocolate Mousse, Raspberry Preserves
Vanilla Cake, Lemon Cream, Fresh Raspberries
Red Velvet Cake, Cream Cheese Filling, Vanilla Bean Butter Cream
Vanilla Sponge Cake, Fresh Fruit Compote, Vanilla Bean Buttercream
Carrot Cake, Cream Cheese Filling, Vanilla Bean Buttercream

Wedding Enhancements and Signature Experiences

Fond Farewell Breakfast | \$42 per person

Assorted House Made Breakfast Pastries and Muffins
Fresh Butter and Fruit Preserves
Sliced Seasonal Fruit and Fresh Berries
Country Breakfast Potatoes
Smoked Bacon
Farm Fresh Scrambled Eggs
Orange and Grapefruit Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

Fisherman's Knot | \$350

"Tying the Knot" is a symbol of lasting unity, representing the tying together of two lives and destinies. In this special nod to the Tides Inn's nautical location, a Fisherman's Knot will be tied during the ceremony and become a keepsake.

Oysters & Champagne | \$75 per person

Long known as the ultimate romantic indulgent pairing for western palates, oysters and champagne are a sophisticated addition to a nuptial or anniversary. The Tides Inn's idyllic location, where the Chesapeake Bay Wine Trail meets the Virginia Oyster Trail, provides fresh, local fare at its finest. Champagne and oysters make for an elegant pre-reception cocktail hour, location dependent, or, you can enjoy an oyster roast as a more casual reception addition.

The Tides Inn's culinary team will provide shucking and pairing demonstrations.

Bar, Cocktails & Beverages

Bar packages do not include wine served tableside.

Children under age 21 are charged at 50% off the adult package price for non-alcoholic beverages.

A \$200 fee per bartender, per 50 guests, per five-hour event is applicable.

Additional bartenders may be requested at the rate of \$50 per hour per bartender with a minimum of 4 hours.

"Shots" are charged on a consumption basis separate from any beverage package and priced on spirit consumed.

Super Premium Bar Package

Super premium bar packages include noted brands, craft, imported and domestic beers

Canyon Road red & white wines, soft drinks and bottled waters

3 hours - 85 per person

4 hours - 95 per person

5 hours - 105 per person

Premium Bar Package

Premium bar packages include noted brands, imported and domestic beers

Canyon Road red & white wines, soft drinks and bottled waters

3 hours - 65 per person

4 hours - 75 per person

5 hours - 85 per person

Sommelier Station

Wine prices by the bottle upon consumption. Sommelier fee 300 per hour, minimum 2 hours

Super Premium Brands | 16

Grey Goose Vodka, Tanqueray Gin, Mount Gay Rum, Woodford Reserve Bourbon, Crown Royal Whiskey, Glenfiddich Scotch and Patron Tequila

Premium Brands | 14

Cirrus Vodka, Beefeater Gin, Bacardi Rum, Maker's Mark Bourbon, Copperfox Rye Whiskey, Johnny Walker Red Scotch and Jose Cuervo Tequila

Cordials | 16

Bailey's, Kahlua, Frangelico, Sambuca, Campari, Drambuie

Resort Red and White Wine | 41 per bottle

Canyon Road Vineyards: Please select from Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, or Cabernet Sauvignon

For premium wine selections, please consult with our sommelier for your selections.

Domestic Beer | 7 each

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling

Imported and Craft Beer | 8 each

Corona, Heineken, Sierra Nevada, Blue Moon, or Seasonal Local Craft Beers (please inquire)

Soft Drinks, Bottled Water & Fruit Juices | 7 each

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade

Wedding Information, Policies and Guidelines

Group Guest Room Blocks

A minimum room block, determined by your total anticipated guest attendance along with a Friday/Saturday, two-night minimum is required as part of your total wedding contract. The discount applied to the guest room rate will be determined by the specific date and availability of group rooms at the time of contracting. Weddings taking place Sunday – Thursday require a minimum room block determined by your total anticipated guest attendance and are typically offered at lower rates.

Prices

Menu prices include Tides Inn white linen and napkins, votive candles, silverware, china and glassware. Centerpieces and other décor are the responsibility of the host. Please check with your event manager for décor guidelines. Tides Inn published food and beverage prices are subject to change. Prices are guaranteed only after a Tides Inn Banquet Event Order has been signed and returned to the Tides Inn Wedding Sales Department. Final food and beverage prices are subject to a 22% event management fee and are subject to applicable state and local sales tax, which is currently 5.3%.

Food and Beverage

The Tides Inn reserves the right to provide all food or beverage service within our licensed banquet and public areas. In accordance with Hotel Policy and Virginia State and local ABC laws, we cannot allow the importing of alcoholic beverages into our function rooms, public areas, restaurants or lounges. Virginia ABC laws allow guests to provide their own bottles of wine. The delivery and serving of any wine require prior arrangement to ensure proper storage. The corkage charge is \$25.00 per 750 mL bottle and requires a licensed bartender. Due to Health Department regulations, any food item or beverages left over at the end of a function may not be removed from the function by a guest. Dietary substitutions are available upon request. We require advanced notice with your three-business day guaranteed number in order to prepare appropriately.

Security

The Tides Inn will not assume responsibility for damage or loss of any merchandise or articles left in the venues prior to, during or following an event. The guest assumes responsibility for all damages incurred. When special security services must be arranged, there will be an additional cost to the client.

Gift Bag Deliveries

Gift bags will be handled and delivered by the Bellmen. Gift bags are delivered to guest rooms at a fee of \$5.00 per bag. See your event manager for further details. Bags will be delivered to your guest's room after they are checked in. If gift bags differ in content, please note each guest's full name on their gift bag to avoid any confusion. Due to limited storage space, gift bags, baskets, etc., cannot be accepted prior to the day of delivery.

Function Rooms

All meeting and banquet facilities are available to reserve for private functions. Rental fees will apply for the use of the facilities, dependent upon the way the room is to be used, the number of guests, type of menu selected, etc. Rooms will be available up to two (2) hours in advance for vendors, or earlier based on availability. Please check with your event manager for availability and to secure arrangements. All décor items other than centerpieces must be preapproved by your event manager (lighting, pipe and drape, etc.). The resort reserves the right to reassign event space based upon the best utilization of all function space. For all outdoor events, the Tides Inn requires a weather backup and reserves the right to make inclement weather decisions in the best interest of your guests.

Deposit & Payment

A deposit is required along with your signed wedding contract to confirm all private function space and secure your desired date. A schedule of deposits will be included in a letter of agreement. Full payment for the anticipated total wedding expenses is due 30 days in advance of the date. All events require a credit card number on file to use for any last-minute changes and/or charges to your master account. Any remaining charges will be billed to the credit card on file. A final Banquet Check with the itemized charges will be mailed to you within a week following your event. To ensure all requests have been accounted for, the Tides Inn requires that all Event Orders be approved, signed and returned 30 days prior to your event.

Weather

For all outdoor events, the Tides Inn requires a weather backup and reserves the right to make inclement weather decisions in the best interest of your guests. In the event that weather affects any group, we will act in an advisory capacity to make alternative arrangements but cannot be held responsible for the effect of the weather on any event. If Lancaster County officials issue an evacuation notice (voluntary or mandatory) all room reservations from that time forward are fully refundable.

Musical Entertainment

Musical entertainment for dancing and cocktail receptions is appropriate in all reception locations. The Osprey room requires that sleeping be occupied by the guests of the group block. The Tides Inn requires a copy of the entertainment contract 30 days prior to the event in order to facilitate setup and requests from your vendors. Vendors are permitted to setup (sound check) and break down 2 hours prior and 2 hours after the event. Due to liability issues, the Tides prohibits vendors to indulge in alcoholic beverages. To ensure the comfort of other resort guests and to comply with local noise ordinances, musical entertainment performed must conclude at 10:00 p.m.

Wedding Tastings

Wedding tastings are provided complimentary for up to four (4) persons if your wedding is over 50 attendees. Tastings can be accommodated once a signed contract has been received and are subject to the availability of both the Conference Manager and Executive Chef. Tastings require a minimum of one-month notice and are recommended to be scheduled within 3 months of the event. Tastings take place Monday-Thursday at 2:30pm. A specific menu will be provided once dates are confirmed, and selections are required at least two weeks in advance. Buffet selections, canapes and afterparty canapes are not tasted. Additional guests can be accommodated for an additional \$150 per person. Cost of alcoholic beverages are not included in tastings.

Wedding Coordination

The Tides Inn requires all weddings have a professional wedding coordinator, providing full or partial planning, within a minimum of 30 days of the wedding. All wedding planners must be approved by the Tides Inn Conference Services team, prior to your commitment with the vendor. The Tides Inn has a preferred vendor list that can be provided upon request. However, there is no requirement to work with a vendor provided on our list; you may work with any approved licensed and insured wedding planner. Wedding planners must be on site during all wedding events and may not be guests of and/or attending the wedding. Wedding planners are responsible for the following duties, including (but not limited to):

Planning and "day of" coordination, including timeline and management of external vendors

Décor enhancements, including center pieces, floral arrangements, and any other items not covered by the Tides Inn

Set up and break down of all personal belongings and décor

All wedding planners and couples must have a final walk through of events and space at least 30 days prior to the event.

the Tides Inn

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