



EVENTS MENU

BREAKFAST BUFFET

beverage service includes two chilled fruit juices, coffee and a selection of hot herbal teas

the greenbrier | \$14 sliced seasonal fresh fruits and berries, selection of croissants, danishes, muffins and scones with butter and jams

the woodlake | \$16 sliced seasonal fresh fruits with berries, virginia ham biscuits, assortment of croissants, danishes, muffins and scones with butter and jams

the hampton roads | \$20 sliced seasonal fruit and berries, scrambled eggs, link sausage and crispy bacon, homestyle potatoes, assortment of biscuits and croissants with butter and jams

the old dominion | \$22 sliced seasonal fruits and berries, assortment of biscuits, croissants and muffins, scrambled eggs, link sausage and crispy bacon, french toast with warm maple syrup, homestyle potatoes, assorted cold cereals with skim and whole milk

the southern drawl | \$24 sliced seasonal fruits and berries, egg battered texas toast served with warm maple syrup and blueberry syrup, corn beef hash, ham and cheddar scrambled eggs

enhancements |

omelet and eggs any style station | \$6 per person

belgian waffle station | \$6 per person

oatmeal | \$2 per person

southern grits | \$2 per person

biscuits and gravy | \$3 per person

\$100 station attendant fee

a customary 22% service charge and 11.5% sales tax will be added to pricing shown

service for 60 minutes.

prices are minimum of 25 guests

extra \$5 per person for under 25 guests

per person unless noted otherwise



DELTA HOTELS by Marriott Chesapeake

725 Woodlake Drive Chesapeake, VA 23320 T 757.523.1500

PLATED BREAKFAST

beverage service includes one chilled juice, regular and decaffeinated coffee and a selection of hot herbal teas

the eye opener | \$15 garnished with sliced fruit, fluffy scrambled eggs with choice of bacon or link sausage served with homestyle potatoes and buttermilk biscuit

the frenchman | \$18 crunchy french toast topped with bananas and strawberries with warm maple syrup and fresh butter
beverage service includes chilled fruit juices, coffee and a selection of hot herbal teas

all egg dishes may be prepared with low cholesterol "egg beaters" upon request for an additional charge of \$2 per person

a customary 22% service charge and 11.5% sales tax will be added to pricing shown

prices are per person unless noted otherwise



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BREAKFAST BRUNCH BUFFET

beverage service includes two chilled juices, regular and decaffeinated coffee and a selection of hot herbal teas

champagne brunch buffet | \$34 smoked salmon and bagels platter with chive cream cheese, pasta salad, fresh fruit platter, glass of sparkling wine, scrambled eggs, cheese blintzes with fruit sauce, boneless chicken breast with fresh herb cream sauce, smoked bacon and sausage, breakfast potatoes, seasonal vegetable medley, fresh bakery basket with muffins and biscuits, fruit preserves and butter

choice of one station:

omelet station - fresh eggs and omelets made to order with a variety of cheeses, garden vegetables and breakfast meats

OR

belgian waffle station belgian waffles with maple syrup, strawberries and blueberries, whipped cream

station attendant fee at \$100

all egg dishes may be prepared with low cholesterol "egg beaters" upon request for an additional charge of \$2 per person

a customary 22% service charge and 11.5% sales tax will be added to pricing shown

service for 90 minutes.

prices are minimum of 50 guests

extra \$5 per person for under 50 guests

per person unless noted otherwise



DELTA HOTELS by Marriott Chesapeake

725 Woodlake Drive Chesapeake, VA 23320 T 757.523.1500

BREAKS GOLD PACKAGE

beverage service includes regular and decaffeinated coffee, a selection of hot herbal teas and iced tea

\$50 Per Person

early morning | 60 minute service

fruit juices, assortment of danishes and muffins, an array of croissants and scones with butter and jams, country sausage biscuits, assorted fruit yogurts, sliced seasonal fresh fruit and berries, soft drinks and bottled water

mid-morning refresh | 30 minute service

granola bars and whole fruit, beverage service

choice of lunch buffet | 90 minute service

salad bar, two hot entrees, starch, seasonal vegetable and dessert, rolls and butter, iced tea and coffee service

OR

chef's choice of three course plated meal

mid-afternoon refresh | 30 minute service

beverage service, assorted soft drinks, bottled water

choice of one (1): hot pretzels with mustard, freshly popped popcorn, tortilla chips with salsa or variety of energy bars

choice of one (1): freshly baked gourmet cookies, fudge brownies, cracker jacks or ice cream bars

extra \$5 per person for under 25 guests

a customary 22% service charge and 11.5% sales tax will be added to pricing shown

extra \$5 per person for under 25 guests

per person unless noted otherwise



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PLATINUM MEETING PACKAGE

beverage service includes regular and decaffeinated coffee, a selection of hot herbal teas and iced tea

\$70 Per Person

deluxe continental breakfast | 60 minute service assorted fruit juices, sliced seasonal fruit tray, breakfast pastries, scones and muffins and assorted fruit yogurts

lunch | 90 minute service chef's choice of buffet to include: salad bar, two hot entrees, starch, seasonal vegetable and dessert, rolls and butter, iced tea and coffee service OR chef's choice of three course plated meal

PM break | 30 minute service assorted jumbo cookies and brownies, whole fresh fruit, bottled waters and assorted soft drinks, coffee and assorted hot herbal teas

dinner chefs | choice of 5 course plated meal

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extra \$5 per person for under 25 guests

per person unless noted otherwise



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725 Woodlake Drive Chesapeake, VA 23320 T 757.523.1500

BREAKS SILVER PACKAGE

beverage service includes regular and decaffeinated coffee, a selection of hot herbal teas and iced tea

\$ 38 Per Person

early morning | 60 minute service

chilled assorted fruit juices, assortment of danishes and muffins, croissants, butter and jams, country sausage biscuits, assorted fruit yogurts, sliced seasonal fresh fruit and berries, coffee service soft drinks and bottled water

mid-morning refresh | 30 minute service

power bars and whole fruit, assorted soft drinks, beverage service and bottled water

mid-afternoon refresh | 30 minute service

freshly baked gourmet cookies and brownies, coffee service, assorted soft drinks and bottled water

choice of one (1): hot pretzels with mustard, freshly popped popcorn, tortilla chips with salsa, variety of energy bars, cracker jacks or ice cream bars

a customary 22% service charge and 11.5% sales tax will be added to pricing shown

extra \$5 per person for under 25 guests

per person unless noted otherwise



BREAKS A LA CARTE

beverages

- house coffee, regular and decaffeinated, hot herbal tea | \$40
- iced tea | \$32 per gallon
- lemonade | \$32 per gallon
- assorted soft drinks | \$3 each
- bottled water | \$3 each
- red bull | \$5 each
- monster | \$5 each
- apple juice | \$16 per carafe
- orange juice | \$16 per carafe
- cranberry juice | \$16 per carafe

from the bakery

- bagels with assorted cream cheeses and jams | \$28 per dozen
- assorted danish | \$28 per dozen
- assorted muffins | \$28 per dozen
- cinnamon rolls | \$30 per dozen
- assorted fresh baked cookies | \$28 per dozen
- chocolate fudge brownies | \$28 per dozen
- ham, egg and cheese croissants | \$34 per dozen
- Virginia ham biscuits | \$34 per dozen

a customary 22% service charge and 11.5% sales tax will be added to pricing shown



BREAKS FRUITS AND MORE

- assorted whole fresh fruit | \$24 per dozen
- soft pretzels with spicy mustard | \$25 per dozen
- assorted low fat snack bars | \$2.50 each
- assorted individual yogurts | \$3.00 each
- assorted cereal with milk | \$2.50 each
- mixed nuts | \$20 per pound
- chips and dip | \$22 pound
- tortilla chips and salsa | \$22 per pound
- guacamole | \$16 per quart

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BREAKS SPECIALTY

time out | \$12 assorted baked cookies and brownies, mixed nuts, lemonade and iced tea, regular and decaffeinated coffee and selection of hot herbal teas

sweet treats | \$15 selection of gourmet ice cream bars and frozen fruit bars, potato chips with onion dip, assorted soft drinks, bottled water, lemonade, regular and decaffeinated coffee and selection of hot herbal teas

simply sundae | \$15 vanilla and chocolate ice cream, chocolate, strawberry and caramel sauce, chopped pecans, whipped cream, marachino cherries, oreo pieces, assorted soft drinks, bottled water, regular and decaffeinated coffee and selection of hot herbal teas

the healthy choice | \$16 tortilla chips and salsa, hummus with pita chips and carrot sticks, assorted whole fruits, hard pretzels with dijon mustard, assorted flavored bottled waters and iced tea

the commonwealth coffee | \$17 regular and decaffeinated coffee, selection of hot herbal teas, gourmet flavored syrups, whipped cream and cinnamon sticks, assorted flavored creams and white chocolate shavings

the tea spot | \$17 selection of hot herbal teas, honey butter scones, crumpets with jams and jellies, assortment of finger sandwiches to include: chicken salad, tuna salad and cucumber with cream cheese

additional \$5 per person for under 25 guests

a customary 22% service charge and 11.5% sales tax will be added to pricing shown

service for 30 minutes

priced per person unless noted otherwise



DELTA HOTELS by Marriott Chesapeake

725 Woodlake Drive Chesapeake, VA 23320 T 757.523.1500

LUNCH PLATED

choice of one (1) salad

- market salad with tossed romaine and mesclun greens with garden vegetables and choice of homemade dressing
- classic caesar salad with seasoned croutons and parmesan cheese with creamy caesar dressing

choice of one (1) entrée

- signature chicken I \$23 sauteed chicken with goat cheese pesto served with fingerling potato hash
- basil chicken I \$22 basil encrusted roasted breast of chicken with a demi reduction, finished with a tomato confit
- chicken picatta I \$21 sauteed chicken with classic caper and artichoke picatta sauce
- petite filet I \$34 petite filet mignon topped with demi glace
- marinated flank steak I \$26 sliced marinated flank steak topped with roasted pearl onion and wild mushroom ragout
- ginger teriyaki salmon I \$23 ginger glazed teriyaki salmon topped with fresh pineapple mango relish served with wild rice pilaf jumbo
- lump Chesapeake crab cake I \$28 broiled jumbo lump crabcake with a bistro sauce served with julienne vegetables

lunch entrees are accompanied by chef's selection of vegetable, starch, dessert, warm rolls and butter

beverage service includes regular and decaffeinated coffee, selection of hot herbal teas and iced tea

priced per person unless noted otherwise

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LUNCH GREENS

classic cobb salad | \$18 mixed lettuce with apple smoked bacon, fresh avocado, breast of turkey, tomatoes, hard boiled eggs, black olives, crumbled gorgonzola cheese and alfalfa sprouts served with bleu cheese dressing

grilled chicken caesar salad | \$17 classic caesar salad with seasoned croutons, chargrilled breast of chicken, parmesan cheese and creamy caesar dressing

wedge salad | \$20 baby iceberg lettuce topped with crab meat and crumbled bleu cheese

thai salad | \$19 mixed greens, fried wonton strips, sesame ginger dressing with grilled honey glazed chicken

+\$2 Prepared in a box to go with choice of bottled water or soda

lunch entrees are accompanied by chef's selection of dessert and warm rolls with butter

minimum of 10 guests

priced per person unless noted otherwise

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DELTA HOTELS by Marriott Chesapeake

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LUNCH BUFFET

create your own | \$28

choice of one (1) soup or salad:

- tossed market salad
- classic caesar salad with seasoned croutons, parmesan cheese and creamy caesar dressing
- Chesapeake tomato soup
- soup du jour

choice of two (2) sides:

- oven roasted red potatoes
- garlic whipped potatoes
- seasoned rice
- fingerling potato hash
- garden vegetable medley
- sauteed green beans
- baby glazed carrots

choice of two (2) entrees:

- boneless breast of chicken with lemon pepper sauce
- sauteed beef tips with mushrooms
- smothered roast beef with onions and mushrooms
- baked Virginia ham with a pineapple relish
- grilled salmon with a lemon dill sauce

buffet includes dessert, rolls with butter, regular and decaffeinated coffee, selection of hot herbal teas, and iced tea

lunch buffet includes 90 minute service

additional \$5 per person for under 25 guests

priced per person unless otherwise noted

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LUNCH SIGNATURE BUFFETS

taste of italy | \$26

caesar salad, tomato and mozzarella salad, penne pasta alfredo with breast of chicken, grilled Italian sausage and peppers in marinara, homemade pizza to include cheese, pepperoni, vegetable, oven roasted balsamic vegetables and mini cannoli

deli buffet | \$20

tossed garden salad with ranch and vinaigrette dressing, potato salad, build your own sandwich on artisan breads to include honey baked ham, smoked turkey breast, sliced roast beef, assorted cheeses, lettuce, sliced onions, sliced tomatoes, kosher pickle spears, condiments, pasta salad, potato salad, and freshly baked cookies and brownies

the new york philly | \$22

caesar salad with hearts of romaine tossed with romano cheese and crisp croutons or market salad with tossed romaine and mesclun greens with garden vegetables and choice of homemade dressings, build your own Philly cheese steak with grilled onions, grilled mushrooms and melted American cheese or grilled Italian sausage sub with onions and peppers, cole slaw, potato chips, freshly baked cookies and brownies

the patio | \$19

albacore tuna salad and egg salad platters with leaf lettuce and tomatoes, choice of one (1) salad: market salad with tossed romaine and mesclun greens with garden vegetables and choice of homemade dressings or caesar salad with hearts of romaine, tossed with romano cheese and house made croutons, choice of one (1) soup: Virginia ham and corn chowder, vegetable soup with fresh parmesan cheese, roma tomato and basil, chicken and rice, or broccoli and cheese, served with dinner rolls and butter and assorted cookies and brownies

+ enhance your patio buffet | \$6.95 turkey and Virginia ham platter, assorted sliced cheeses with lettuce, tomato and red onions, breads and condiments

buffet includes regular and decaffeinated coffee, selection of hot herbal teas, and iced tea

lunch buffet includes 90 minute service

additional \$5 per person for under 25 guests

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LUNCH CHILLED PLATES

the beafeater | \$18 roast beef with horseradish cream, sliced tomatoes, red onions and cheddar cheese on a sourdough dill round

Chesapeake grinder | \$17 turkey and ham with lettuce, tomato and dill pickle served on Italian bread

classic chicken or vegetable wrap | \$17 tender strips of chicken or sauteed vegetables with crisp romaine lettuce and diced tomato dressed and rolled in a sun-dried tomato tortilla

the trio | \$18 tuna salad, chicken salad and ham salad served on a bed of lettuce

+\$2 Prepared in a box to go with choice of bottled water or soda

chilled plates served with potato chips, whole fruit, freshly baked cookies, condiments, choice of iced tea or water

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DINNER PLATES

choice of one (1) salad

market salad with tossed romaine and mesclun greens, with garden vegetables and choice of homemade dressing

classic caesar salad with seasoned croutons and parmesan cheese, with creamy caesar dressing

baby spinach and romaine lettuce with sliced strawberries, feta cheese, roasted pecans and choice of dressing

choice of one (1) entrée

grilled chicken with classic sauce | \$28 grilled breast of chicken topped with madeira, marsala, picatta or lemon caper

signature chicken | \$28 sauteed chicken with goat cheese pesto, served with fingerling potato hash

chicken tuscan | \$32 sauteed breast of chicken with prosciutto ham, melted mozzarella cheese, finished with a sun-dried tomato cream sauce

basil chicken | \$32 basil encrusted roasted breast of chicken with a demi reduction, finished with a tomato confit

grilled pork porterhouse | \$34 grilled pork porterhouse with roasted pearl onions and cider glazed granny smith green apples

herbed encrusted pork loin | \$34 herbed encrusted pork loin

Chesapeake bay crab cakes | \$40 chesapeake bay crab cakes with shaved fennel and charred fresh corn with herb sainte emulsion

Atlantic salmon | \$36 oven roasted atlantic salmon topped with a lemon caper beurre blanc

slow roasted short ribs | \$40 slow roasted short ribs with balsamic roasted shallots

black angus new york steak | \$43 black angus new york steak with portuguese compound butter

grilled beef tenderloin | \$46 grilled beef tenderloin topped with bordelaise sauce & danish bleu cheese shallot crumble

dinner entrees served with chef's selection of vegetable, starch, warm rolls and butter and dessert or cake cutting service

beverage service includes regular and decaffeinated coffee, selection of hot herbal teas, and iced tea

priced per person unless otherwise noted

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DINNER DUO PLATES

chicken breast and sirloin combo | \$40 sliced sirloin of beef with wild mushroom merlot demi accompanied with a grilled chicken breast topped smothered with chardonnay cream sauce

chicken breast and salmon combo | \$42 grilled chicken breast topped smothered with chardonnay cream sauce and grilled atlantic salmon with ginger glaze

sirloin and salmon combo | \$44 sliced sirloin of beef with wild mushroom merlot demi accompanied with grilled atlantic salmon topped with ginger glaze

petite filet and Chesapeake crab cake combo | \$50 6oz. certified black angus filet of beef with wild mushroom merlot demi accompanied with a Chesapeake bay crab cake, topped with fire roasted corn cream sauce

petite filet and jumbo shrimp combo | \$46 4oz. petite filet of beef mignon with a horseradish demi and jumbo skewer shrimp scampi

surf and turf combo | \$50 4 oz. petite rib eye and pan seared salmon, served with au poivre and tomato-butter sauce

dinner entrees served with choice of salad, selection of vegetable, starch, warm rolls and butter, dessert or cake cutting service

beverage service includes regular and decaffeinated coffee, selection of hot herbal teas, and iced tea

priced per person unless otherwise noted

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DELTA HOTELS by Marriott Chesapeake

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DINNER BUFFET

traditional buffet | \$39 for two entrees | \$45 for three entrees

choice of one (1) salad:

- market salad with tossed romaine and mesclun greens with garden vegetables and choice of dressing
- classic caesar salad with seasoned croutons and parmesan cheese with a creamy caesar dressing
- tomato, cucumber and red onion salad with homemade dressing
- greek salad with tossed iceberg and romaine lettuce, with kalamata olives, feta cheese, onions, tomatoes with greek dressing
- fresh mozzarella and roma tomatoes served with roasted red and yellow peppers, cracked black pepper and fresh basil oil
- baby spinach and romaine lettuce with sliced strawberries, feta cheese and spicy roasted pecans with choice of dressing

choice of three (3)

- roasted yukon, red and sweet potatoes
- oven roasted red potatoes
- garlic whipped potatoes
- herbed risotto
- summer garden rice
- rice pilaf
- fingerling potato hash
- seasonal vegetable medley
- spiced baby carrots
- sauteed baby green beans
- oven roasted asparagus
- steamed broccoli
- collard greens
- sage dressing



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DINNER BUFFET

choice of entrees:

- chicken tuscany breast of chicken with shaved proscuitto ham, mozzarella cheese and a sun-dried tomato cream sauce
- chicken marsala sauteed breast of chicken with a traditional marsala wine sauce
- herb baked bone-in chicken
- sliced roast sirloin with a peppered demi
- chicken picatta sautéed chicken with classic caper picatta sauce
- atlantic salmon fresh atlantic salmon grilled and topped with a mustard cream sauce
- virginia honey baked ham with a charred pineapple compote
- turkey breast oven roasted and sliced and served with turkey giblet gravy

dinner service includes warm rolls with butter and choice of dessert or cake cutting service

beverage service includes regular and decaffeinated coffee, selection of hot herbal teas, and iced tea

dinner buffet includes 90 minute service

additional \$5 per person for under 50 guests

priced per person unless otherwise noted

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DINNER SIGNATURE BUFFETS

the italian buffet | \$34

caesar salad, penne pasta alfredo with breast of chicken, grilled Italian sausage and peppers marinara, roasted salmon with an artichoke relish with roasted peppers, capers, olives, and basil, assorted cakes and pies

southwestern cookout | \$35

mixed greens with southwestern fixin's, cole slaw, tortilla chips with salsa and corn relish, burrito and taco bar with ground beef and all the fixin's, chicken fajita's, corn on the cob, Texas baked beans, baked potato, dinner rolls with whipped honey butter, assorted cakes and pies

the Virginian buffet | \$36

choice of salad, breaded filet of catfish with cajun tartar sauce, country fried chicken, sliced Virginia ham served with country mustards, glazed sweet potato souffle, fresh green beans with butter, smothered collard greens, southern style corn bread and dinner rolls, pecan pie, baked fruit cobbler, warm bread pudding topped with wild turkey bourbon sauce

beverage service includes regular and decaffeinated coffee, selection of hot herbal teas, and iced tea

dinner buffet includes 90 minute service

additional \$5 per person for under 50 guests

priced per person unless otherwise noted

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DELTA HOTELS by Marriott Chesapeake

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DINNER ENHANCEMENTS

carving enhancements | additional \$4 to buffet price

choice of one (1) station

-roasted baron of beef with a black peppercorn demi glace

-herb roasted top round

-apricot glazed virginia ham

-roasted carved turkey

-roasted tenderloin of pork

\$100 carver fee

additional \$5 per person for under 50 guests

priced per person unless otherwise noted

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RECEPTION HORS D'OEUVRES

cold hors d'oeuvres
priced per 100 pieces

fresh mozzarella bruschetta | \$225

beef tenderloin on a crostini with peppercorn demi | \$300

iced jumbo shrimp with horseradish cocktail sauce | \$400

fresh mozzarella, roma tomatoes and basil with a balsamic glaze | \$225

pan seared tuna with wasabi on a crispy wonton | \$325

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RECEPTION HORS D'OEUVRES

hot hors d'oeuvres

priced per 100 pieces

- asparagus en croute | \$250
- buffalo chicken wings with bleu cheese dressing | \$300
- Chesapeake Bay mini crab cakes with remoulade sauce | \$350
- mini cordon bleu | \$250
- almond raspberry brie wrapped in phyllo | \$300
- coconut shrimp with tangy pineapple sauce | \$400
- Hawaiian chicken and pineapple kabobs with sesame mango sauce | \$275
- hibachi chicken | \$250
- scallops wrapped in bacon | \$375
- meatballs (sweet and sour, barbecue, or Swedish) | \$275
- mini beef wellingtons | \$350
- spinach and feta stuffed mushrooms | \$250
- mushroom vol-au-vent | \$295
- spanakopita | \$225
- Asian potstickers | \$250
- lumpia with sweet and sour sauce or mustard | \$275
- hamburger sliders | \$275
- bbq pork sliders | \$275
- country ham biscuits | \$225

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RECEPTION HORS D'OEUVRES

hors d'oeuvres

priced per person

vegetable crudité | \$6 assortment of fresh garden vegetables served with a creamy ranch dip

fresh fruit display | \$6 sliced seasonal fresh fruits and berries served with a honey raspberry dip

cheese board | \$6 display of imported and domestic cheeses garnished with fresh fruit and
gourmet crackers

hot mex | \$7.25 spicy chili con queso served with tortilla chips, guacamole, sour cream, salsa and
jalapeno peppers

per serving (approximately 50 people)

spinach dip | \$175 warm spinach and artichoke dip with toasted pita triangles

artichoke and asiago dip | \$175 artichoke and asiago dip with toasted pita triangles

crab dip | \$200 hot Chesapeake Bay crab dip with toasted pita triangles

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RECEPTION CARVING STATIONS

carving stations

priced per serving | please speak with your sales manager for current pricing

slow roasted top round of beef served with silver dollar rolls and horseradish sauce (serves approximately 50 people)

blackened beef tenderloin served with silver dollar rolls and horseradish sauce (serves approximately 20 people)

slow roasted pork loin in rosemary oil served with potato rolls, cranberry apple chutney and spicy mustard (serves approximately 30 people)

apricot glazed Virginia ham served with biscuits and assorted mustards (serves approximately 35 people)

roasted carved turkey served with silver dollar rolls and cranberry sauce (serves approximately 30 people)

slow roasted prime rib of beef served with silver dollar rolls, creamy horseradish and natural jus (serves approximately 25 people)

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RECEPTION ACTION STATIONS

action stations

oriental station | \$15 crisp vegetables, fresh ginger and savor sauce served with fried rice, dim sum, fortune cookies, and choice of two (2) meats: beef, chicken, or shrimp

gourmet pasta station | \$15 choice of two (2) pastas: cheese tortellini, penne, linguini, farfalle, choice of two sauces: alfredo marinara, garlic and herb infused oil, or white wine clam sauce, garlic bread sticks, pepper flakes, and parmesan cheese

add shrimp and chicken | \$8

add seasonal vegetables | \$6

smashed potato bar | \$8 creamy whipped potatoes to include bacon, chives, grated cheddar cheese and sour cream toppings

add stir fry shrimp \$12
add lump crab meat \$14

action stations to be purchased with additional reception items only

saute chef | \$100 per station

priced per person unless otherwise noted

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BEVERAGE HOST BAR PACKAGES

well bar package | \$18.00 per person 1st hour, \$7.00 each additional hour
call bar package | \$20.00 per person 1st hour, \$8.00 each additional hour
premium bar package | \$25.00 per person 1st hour, \$9.00 each additional hour

well brands: smirnoff vodka, cruzan aged light rum, beefeater gin, dewar's white label scotch, jim bean white label bourbon, canadian club, jose cuervo tradicional silver tequila, korbel brandy

call brands: absolut vodka, bacardi superior light rum, captain morgan original spiced rum, tanqueray gin, johnnie walker red label scotch, jack daniels, seagram's VO vodka, 1800 silver tequila, courvoisier vs

premium brands: grey goose vodka, bacardi superior light rum, mt. gay eclipse gold rum, bombay sapphire gin, johnnie walker black label scotch, knob creek, jack daniels, crown royal, patron silver tequila, hennessy privilege vsop

domestic beer: budweiser, bud light, michelob ultra, miller lite, coors light

imported beer: amstel light, corona extra, corona light, heineken, heineken premium light, guinness draught, stella artois lager

regional craft beer: snake dog ipa, dos xx amber

craft beers: blue moon belgain white, samuel adams boston lager, samuel adams seasonal, sierra nevada pale ale

bartender fee: \$100 fee per bar (up to 4 hours), \$25 each additional hour
one bartender required per 75 guests for host bar
a customary 22% service charge and 11.5% sales tax will be added to pricing shown



BEVERAGE HOST BAR

well bar cocktails | \$6.50 per beverage
call bar cocktails | \$7.50 per beverage
premium bar cocktails | \$8.50 per beverage
imported beer | \$4.50 per beverage
domestic beer | \$4.00 per beverage
craft beer | \$4.50 per beverage
regional craft beer | \$4.50 per beverage
house wine | \$5.50 per glass
assorted soft drinks | \$3.00 per beverage
bottled water | \$3.00 per beverage

well brands: smirnoff vodka, cruzan aged light rum, beefeater gin, dewar's white label scotch, jim bean white label bourbon, canadian club, jose cuervo tradicional silver tequila, korbelt brandy

call brands: absolut vodka, bacardi superior light rum, captain morgan original spiced rum, tanqueray gin, johnnie walker red label scotch, jack daniels, seagram's VO vodka, 1800 silver tequila, courvoisier vs

premium brands: grey goose vodka, bacardi superior light rum, mt. gay eclipse gold rum, bombay sapphire gin, johnnie walker black label scotch, knob creek, jack daniels, crown royal, patron silver tequila, hennessy privilege vsop

domestic beer: budweiser, bud light, michelob ultra, miller lite, coors light

imported beer: amstel light, corona extra, corona light, heineken, heineken premium light, guinness draught, stella artois lager

regional craft beer: snake dog ipa, dos xx amber

craft beers: blue moon belgian white, samuel adams boston lager, samuel adams seasonal, sierra nevada pale ale

bartender fee: \$100 per bar (up to 4 hours), \$25 each additional hour
one bartender required per 75 guests for host bar
a customary 22% service charge and 11.5% sales tax will be added to pricing shown



BEVERAGE CASH BAR

well bar cocktails | \$7.00 per beverage
call bar cocktails | \$8.00 per beverage
premium bar cocktails | \$9.00 per beverage
imported beer | \$5.00 per beverage
domestic beer | \$4.50 per beverage
craft beers | \$5.00 per beverage
regional craft beer | \$5.00 per beverage
house wine | \$6.00 per glass
assorted soft drinks | \$3.00 per beverage
bottled water | \$3.00 per beverage

well brands: smirnoff vodka, cruzan aged light rum, beefeater gin, dewar's white label scotch, jim bean white label bourbon, canadian club, jose cuervo tradicional silver tequila, korbel brandy

call brands: absolut vodka, bacardi superior light rum, captain morgan original spiced rum, tanqueray gin, johnnie walker red label scotch, jack daniels, seagram's VO vodka, 1800 silver tequila, courvoisier vs

premium brands: grey goose vodka, bacardi superior light rum, mt. gay eclipse gold rum, bombay sapphire gin, johnnie walker black label scotch, knob creek, jack daniels, crown royal, patron silver tequila, hennessy privilege vsop

domestic beer: budweiser, bud light, michelob ultra, miller lite, coors light

imported beer: amstel light, corona extra, corona light, heineken, heineken premium light, guinness draught, stella artois lager

regional craft beer: snake dog ipa, dos xx amber

craft beers: blue moon belgain white, samuel adams boston lager, samuel adams seasonal, sierra nevada pale ale

bartender fee: \$100 per bar (up to 4 hours), \$25 each additional hour
one bartender required per 100 guests for cash bar
a customary 22% service charge and 11.5% sales tax will be added to pricing shown



DELTA HOTELS by Marriott Chesapeake

725 Woodlake Drive Chesapeake, VA 23320 T 757.523.1500

TECHNOLOGY AUDIO VISUAL PACKAGES

projectors & laptops

- dlp 2k lumens projector - \$250
- dlp 3k lumens projector - \$350
- skirted powercart - \$25
- wireless controller - \$25
- 2 way splitter (vga or hdmi) - \$65
- laptop computer – call for quote

screens

- 6' tripod - \$60
- 8' tripod - \$60
- Black tripod screen skirt - \$15
- 10' model c - \$95
- 7.5' x 10' fastfold with dress kit- \$200
- 9' x 12' fastfold - \$250

tv monitors and more

- 32" flat panel hdtv - \$150
- 42" flat panel hdtv - \$200
- 50" flat panel hdtv - \$300
- skirted monitor stand - \$60
- dvd player - \$80

microphones

- wired podium microphone with stand - \$75
- wired microphone with table stand - \$55
- conference table microphone - \$75
- wired microphone with floor stand - \$75
- wireless lavalier microphone - \$165
- wireless handheld microphone- \$165

prices listed are daily per event room
a customary 22% service charge and 6% sales tax will be added to pricing shown



TECHNOLOGY AUDIO VISUAL PACKAGES

sound, mixers & more

- 4 ch mic mixer - \$55
- 4 ch mixer patch kit (audio from ipod or laptop) - \$65
- 8 ch mic mixer - \$105
- single speaker - \$100
- high-impact sound systems – call for quote

flipcharts & easels

- flipchart package - \$60
- flipchart stand - \$20
- flipchart pad - \$45
- tripod easel - \$20
- 3' x 4' dry erase board - \$70
- 3' x 4' cork board - \$60

accessories

- conference phone - \$230
- laser pointer - \$25
- up lights (package of 6) - \$225
- pipe & drape (per foot) - \$10
- 25' power cord - \$18
- power strip - \$18

labor

technicians are available at the following rates on a five-hour minimum:

half-day | \$375

full day (ten hours) | \$750

weekend and holiday rates | \$90 per hour

(specialized technician rates will be quoted per event)

labor will be charged for set-up and tear-down of audio reinforcement systems, video production, multi-image, stage lighting, fast-fold screens and drape at the rates listed above.

prices listed are daily per event room

a customary 22% service charge and 6% sales tax will be added to pricing shown



GENERAL INFORMATION

Menu selection

Your complete menu must be given to your catering or conference service manager thirty (30) days prior to your event. Keeping your menu selection to one choice for a plated banquet meal will set our culinary and banquet service teams up to provide excellent service for your event. Should you desire more than one entree selection a nominal fee per person will apply. For Groups larger than 200 people please limit entree to two (2) selections.

food and beverages

All food and beverages served in the banquet rooms must be provided by the Hotel. Any exceptions (i.e wedding cakes) must have the prior written approval by your catering representative.

Guarantees

In order to ensure the success of your event, we ask for your assistance in providing a guarantee of attendance in a timely manner. Subject to prior arrangements, your expected attendance will be considered your final guarantee if not received by the catering office by 12:00 noon on five (5) business days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All food and beverage functions are held to a minimum revenue set in your contract.

Outside vendors

All vendors contracted directly with the Group must sign the Hotels' vendor agreement and provide the appropriate liability insurance verification. 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 Hotel will not be responsible for servicing, storing and securing vendors' equipment before, during or after the function.

Tax and service charges

All food and beverage is subject to current state and local tax and 22% service charge. Meeting room rental and miscellaneous charges are also subject to service charge and state sales tax.

Deposit and payment procedures

Please note that our menus reflect a price before service charges and taxes are applied. In order to hold your event on a definite basis, a non-refundable deposit will be required along with a signed contract. Additional deposits may be required according to the payment schedule in the agreement. Payment may be made either by a cashier's check, corporate check, money order, cash or credit card. Please note final payment is due five (5) business days prior to the scheduled event along with your minimum guarantee of attendance.

GENERAL INFORMATION

Shipping and receiving

If you or your guests need to ship material to the Hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two (2) days prior to the function date. Early shipments and/or bulk shipments are subject to handling fees. Packages may be delivered to Hotel within 48 hours of the date of the event. Packages of materials of excess weight or value must be approved for receipt by the Hotel prior to shipping. The first 5 (five) boxes are complimentary; thereafter the cost is \$10.00 per box, during normal shipping hours. Each pallet or crate delivered to the Hotel is subject to a \$25.00 handling charge. Shipping and receiving hours are 7:00am-4:00pm Monday through Friday. Should special arrangements be necessary please contact your Catering or Conference Services Manager. All shipments must be marked with the name and date of the Groups function, as well as a box number. Due to limited storage space, no shipments will be accepted earlier than 48 hours prior to the group's event.

Tax exempt status

The state of Virginia requires a Tax Exemption Certificate from each organization prior to arrival. If this form is not received prior to arrival, the organization will not be considered exempt. Please note the hotel provides taxable services and does not qualify as "tangible personal property."

Liability

The Hotel cannot accept any responsibility for items left in the meeting space during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event.

Special security arrangements can be made available, please inquire with your Catering Representative.