



WYNDHAM
VIRGINIA BEACH
OCEANFRONT

Banquet Menu

5700 Atlantic Avenue ✧ Virginia Beach, VA 23451 ✧ 757-428-7025
www.Wyndham.com/hotels/ORFVB



Continental Breakfast

(Served for a Maximum of One Hour)

Breakfast Pastries, Fruit Juice, Coffee & Tea.....	\$8.95/person
Bagels w/Cream Cheese, Assorted Muffins, Assorted Jams & Jellies, Fruit Juice, Coffee & Tea	8.95/person
Omelette Station with Any Continental Breakfast (\$50.00 Chef Fee – 1 Chef per 50 people)	Add \$ 6.95
Add fresh fruit – Whole or Cut.....	2.00/person

Specialty Breaks

<u>Willie Wonka Chocolate Break:</u>	Large Fresh Baked Cookies, Brownies, Mini Assorted Candies, Hot Chocolate, Assorted Soft Drinks, Coffee & Tea	\$6.95/person
<u>Old Fashioned Sundae Bar:</u>	Ice Cream, Brownies, Cookies, Chocolate Sauce, Nuts, Cherries & Whipped Cream, Assorted Soft Drinks	8.95/person
<u>Stay Fit Break:</u>	Assorted Fruit Yogurt, Fresh Sliced Fruits, Assorted Low-Carb Protein Bars, Granola Bars Soft Drinks, Coffee & Herbal Tea	8.95/person
<u>South of the Border Station:</u>	Nacho Bar, Tri-Color Chips with Salsa, Chili, Lettuce, Tomato, Green Onions, Cheese Sauce, Sour Cream, Assorted Soft Drinks	8.95/person
<u>High Anxiety Break:</u>	Popcorn, Chips & Dip, Pretzels, Jelly Beans, Hard Candy, Mini Chocolate Bars, Cracker Jacks, Assorted Soft Drinks, Coffee & Tea	7.95/person
<u>Ballpark Station:</u>	Hot Dogs, Peanuts, Cracker Jacks, Large Pretzels Assorted Soft Drinks & Beer	9.95/person
<u>Float Break:</u>	Root Beer & Butter Pecan Float, Sprite and Fruit Sherbet Float Your choice of Popcorn or Pretzel	7.95/person
<u>Liquid Energy Break:</u>	Red Bull, Sugar Free Red Bull, Iced Coffee Drinks, Vitamin Water, Bottled Water w/ Flavor Packets, Iced Teas and Assorted Power Bars	9.95/person
<u>Spa Break:</u>	Cucumber Sandwiches with Tzatziki Spread Hummus & Lavish Bread, Plain or Roasted Garlic Melon with Pomegranate Molasses, Flavored Water, Vitamin Water	9.95/person
<u>57th Street Break:</u>	Mini Hot Dog, Slider Burger, Soft Pretzels, Italian Ice, Soft Drinks	8.95/person

There is a 25 person minimum for all specialty breaks.
All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Beverages

Coffee & Tea Regular & Decaffeinated	35.00/gallon
Coffee & Tea Regular & Decaffeinated	15.00/pot
Flavored Coffee	18.00/pot
Fruit Juice	18.00/1/2 gallon
Soft Drinks	2.25/10 oz bottle
Bottled Water, 12 oz.	2.00/serving
Milk.....	18.00/64 oz pitcher
Hot Chocolate	2.25/serving
Homemade Fruit Punch.....	30.00/gallon

Breakfast Items, Breads & Snacks

Cold Cereal	1.95/person
Fresh Fruit - Whole or Cut	2.00/person
Assorted Danish.....	24.00/dozen
Cinnamon Rolls.....	24.00/dozen
Muffin Assortment.....	18.00/dozen
Jumbo Muffin Assortment	24.00/dozen
Butter Croissants	18.00/dozen
Fruit & Cheese Filled Croissants	30.00/dozen
Croissants filled with Egg, Cheese and your choice of Bacon, Ham or Sausage	30.00/dozen
Bagels with Assorted Cream Cheese Flavors	18.00/dozen
Organic Sliced Fruit & Nut Bread.....	2.00/person
Apple Turnovers.....	24.00/dozen
Decadent Chocolate Brownies	24.00/dozen
Fresh Baked, Oversized Chunky Cookies	24.00/dozen
Candy Bars, individually wrapped.....	1.75/person
Fresh Popped Popcorn, Chips, Candy or Pretzels.....	1.75/person
Dips: Onion, Ranch or Con Queso	12.00/quart
Peanuts.....	10.00/pound
Fancy Mixed Nuts	15.00/pound
Snack Mix	10.00/pound
Yogurt, Assorted Fruit Flavors	1.95/person
Hard Boiled or Deviled Eggs.....	9.00/dozen

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Wyndham Virginia Beach Oceanfront

Breakfast

Plated Breakfast # 1

Choice of Fruit Juice or Fresh Fruit
Scrambled Eggs
Choice of Meat:
Bacon, Sausage or Sugar Cured Ham
Breakfast Potatoes
Basket of Muffins & Biscuits on each table
Coffee
Tea
\$8.95/person

Plated Breakfast # 3

Choice of Fruit Juice or Fresh Fruit
Thick French Toast
Choice: Bacon or Sausage Links
Maple Syrup
Coffee
Tea
\$8.95/person

Plated Breakfast # 5

Choice of Fruit Juice or Fresh Fruit
Vegetable & Ham Quiche
Breakfast Potatoes
Croissant
Coffee
Tea
\$11.95/person

Breakfast/Brunch Buffets

Inspired by our Nation's Regions

Carolina Buffet

Chilled Fruit Juice
Fresh Fruit
Assorted Cold Cereals w/ Regular & Skim Milk
Scrambled Eggs
Bacon or Ham
Breakfast Potatoes
Biscuits with Sausage Gravy
Assorted Muffins
Coffee
Tea
\$13.95/person

Southern Buffet

Chilled Fruit Juice
Fresh Fruit
Assortment of Cold Cereals w/ Regular & Skim Milk
Scrambled Eggs
French Toast w/ Maple Syrup
Sausage or Ham
Southern Style Cheesy Grits
Potatoes O'Brien
Assortment of Muffins & Biscuits
Coffee
Tea
\$15.95/person

Pacific Coast Buffet

Chilled Fruit Juice
Fresh Fruit or Whole Fruit
Baked Apple, Walnut & Raisin Compote
Assorted Cold Cereals w/ Regular & Skim Milk
Ham & Egg Casserole
Pancakes w/Maple Syrup
Croissants filled with Egg, Cheese and your choice of
Bacon, Ham or Sausage
Bacon & Sausage Links
Breakfast Potatoes
Cheese Grits
Assorted Mini Danish
Coffee
Tea
\$13.95/person

Chesapeake Bay Buffet

Chilled Fruit Juice
Fresh Fruit or Baked Spiced Apples
Assorted Cold Cereals w/ Regular & Skim Milk
Eggs Benedict or Crab & Spinach Quiche
Scrambled Eggs or French Toast w/ Maple Syrup
Bacon & Sausage Links or
Country Ham
Breakfast Potatoes
Cheese Grits
Assorted Muffins, Biscuits, & Croissants
Coffee
Tea
\$14.95/person

Atlantic Shores Buffet

Chilled Fruit Juice
Fresh Fruit
Waffles w/ Maple Syrup
Cheese Blintzes w/ Strawberries
Assorted Cold Cereals w/ Regular & Skim Milk
Omelet Station with an Assortment of Fillers
Bacon and Surrly Sausage or Country Cured Ham
Potato Pancake w/ Caramelized Onion
Oatmeal Bar with an Assortment of Toppings
Assorted Danish, Muffins & Bagels
Coffee
Tea
\$19.95/person

75 person minimum - All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Breakfast Stations

Over 1000 possible combinations

\$6.95 per Person
(Per Station)

Omelette & Egg Station

Choose two from each column:

Bacon	Cheddar	Spinach
Ham	Swiss	Onions
Sausage	Pepper Jack	Peppers
Shrimp	Feta	Tomatoes
Crab	Gouda	Corn
Smoked Salmon		Mushrooms
Chorizo	Fresh Salsa	Sprouts

Waffle or Pancake Station

Your Choice of Six:

Fresh Strawberries	Honey
Fresh Blueberries	Marshmallow Fluff
Fresh Bananas	Chocolate Sauce
Spiced Apples	Chocolate Chips
Strawberry Topping	Caramel Sauce
Blueberry Topping	Whip Cream
Grape Jelly	Pecans
Blueberry Jam	Walnuts
Strawberry Jam	Raisins
Powdered Sugar	
Brown Sugar	

French Toast Station

Your Choice of Six:

Fresh Strawberries	Honey
Fresh Blueberries	Chocolate Sauce
Fresh Bananas	Chocolate Chips
Spiced Apples	Caramel Sauce
Strawberry Topping	Whipped Cream
Blueberry Topping	Pecans
Grape Jelly	Walnuts
Blueberry Jam	Powdered Sugar
Strawberry Jam	Brown Sugar

*75.00 Chef Attendant Fee ~ 75 person minimum
All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Luncheon Salad Plates & Sandwiches

Inspired by our Nation's Regions

Great Lakes Lunch

Wisconsin Cheese Soup
Club Sandwich
(Turkey, Ham, Cherry Wood Bacon,
Havarti Cheese, Heirloom Tomato)
Fresh Bread
Cracked Pepper Lime Chips
Coffee
Tea
\$15.95/person

Central Park Lunch

Wedding Soup
Trident Caesar Salad
Topped w/ Grilled Chicken or Shrimp
Sun Dried Tomato Croutons
Shaved Parmesan w/ Cracked Pepper
Coffee
Tea
\$14.95/person

California Lunch

Fresh Fruit Appetizer
Toasted Almond & White Grape
Chicken Salad or Tuna Wasabi Salad
with Alfalfa Sprouts
Pasta Salad
Coffee
Tea
\$13.95/person

Chesapeake Bay Lunch

Fresh Fruit Appetizer
Chesapeake Bay Crab Cake - 4 oz.
(Broiled or Fried) on a Kaiser Roll
Herb Roasted Potatoes
Coffee
Tea
\$15.95/person

Outer Banks Lunch

Homemade Cole Slaw
BBQ Sandwich on Kaiser Roll
(Pork, Beef, or Chicken)
Potato Salad
Coffee
Tea
\$12.95/person

75 person minimum

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Plated Lunches

Inspired by our Nation's Regions

To add a specialty dessert to your lunch menu, please add \$3.00 per person.

New England

Garden Salad
Chicken Breast Oscar
(Boneless Breast of Chicken topped with Crab
Meat, Asparagus Spears & Béarnaise Sauce)
Saffron Rice
Chef's Fresh Vegetables
Fresh Baked Rolls
Coffee
Tea
\$18.95/person

Rocky Mountain

Garden Salad
London Broil
Topped with Sautéed Mushrooms
Roasted Garlic & Shallots Mashed Potatoes
Buttered Broccoli
Fresh Wheat Rolls
Coffee & Tea
\$18.95/person

Mid-West Great Plains

Garden Salad in a Tortilla Bowl
Fresh Baked Lasagna
(Meat & Cheese or Vegetable)
Succotash w/ Corn, Tomato & Lima Beans
Fresh Garlic Bread
Coffee
Tea
\$14.95/person

Chesapeake Bay

Surf Club Baby Spinach Salad
with Strawberries, Goat Cheese and Pistachios
Broiled Crab Cake & Grilled Chicken Breast Combo
Fried Green Tomato w/Swiss Cheese & Salsa
Chef's Vegetables
Smoked Gouda Potato
Fresh Baked Rolls
Coffee
Tea
\$21.95/person

Great Northwest

Garden Salad
Salmon in
Lemon wine sauce
Harvest Rice
Vegetable Kabob
Fresh Baked Rolls
Coffee
Tea
\$18.95/person

California

Garden Salad
8Chicken Breast Apricot
(Chicken Breast topped w/
Apricots, Walnuts & Raisins) or
Caribbean Jerk Chicken with
Roasted Corn Salsa or
Caprese Chicken (Chicken w/
Fresh Mozzarella, Ripe Tomato &
Balsamic Reduction)
Wild Rice Medley
Grilled Vegetables
Fresh Baked Breads
Coffee
Tea
\$16.95/person

25 person minimum

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Lunch Buffets

Rudee Inlet Assorted Sandwich Buffet

25 Person Minimum

Toasted Almond & Grape Chicken Salad
Smoked White Fish Spread
Egg Salad
Fresh Mozzarella, Heirloom Tomato, Fresh
Basil & Proscuitto Ham
Served w/ Croissants & Paninis
Fresh Fruit
Tortellini Salad
Potato Chips
Iced Tea

\$18.95/person

57th Street Deli Buffet

50 Person Minimum

Wedding Soup
Sliced Roast Beef
Sliced Pastrami
Smoked Breast of Turkey
Capicola Ham
Hard Salami
Swiss and Sharp Cheddar
Fresh Sliced Fruit Bowl
Tossed Salad and Homemade Cole Slaw
Hot Pretzels with Mustard
Basket of Fresh Sliced Breads & Rolls
Crispy Chips
Lettuce, Tomatoes, Pickles & Onions
Iced Tea

\$21.95/person

Lunch Buffet Dessert Choices ~ Pick Two of The Following:

Rice Krispy Treats, Chocolate Brownies, Hot Apple Cobbler
Fresh Baked Cookies: Oatmeal Raisin, Reese's™ Peanut Butter Cup, Triple Chocolate Chip and Royals

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Lunch Buffets

Inspired by our Nation's Regions

Great Lakes Hot Sandwich Buffet

50 Person Minimum

Roast Beef with Caramelized Onions and Boursin Cheese
on a Kaiser Roll

Grilled Vegetable & Brie Wrap

Turkey, Bacon, Grilled Pears & Swiss Cheese
on a Kaiser Roll

Ham with Honey Mustard & Cheddar
on Sliced Bread

Cole Slaw

Chips

Potato Salad

Iced Tea

\$18.95/person

Atlantic Shore Barbecue Buffet

50 Person Minimum

Hot Dogs

Hamburgers

Pulled Pork Barbeque – Vinegar Based
Baked Beans

Mustard Potato Salad

Cole Slaw

Fresh Fruit Salad

Gourmet Buns & Rolls

Pickles, Tomatoes, Onions & Cheese

Iced Tea

\$18.95/person

Lunch Buffet Dessert Choices - Pick Two of The Following:

Rice Krispy Treats, Chocolate Brownies, Hot Apple Cobbler

Fresh Baked Cookies: Oatmeal Raisin, Reese's™ Peanut Butter Cup, Triple Chocolate Chip

East Coast Luncheon Buffet

50 Person Minimum

Soup du Jour

Fresh Garden Salad

Homemade Dressings

Roast Top Round of Beef Au Jus

Mussels & Clams

Steamed in White Wine Lemon Thyme & Tomato Seasoned Broth

BBQ Honey Chicken

Harvest Rice

Old Bay Potatoes or Rice

Corn on Cob

Fresh Baked Rolls

Coffee & Tea

Choice of Two Entrees..... \$20.95/person

Choice of Three Entrees..... \$23.95/person

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Lunch Buffets

Antipasto Bar

Focaccia and Ciabatta Breads
Provolone and Fresh Mozzarella Cheeses
Hard Salami, Capicola Ham,
Turkey Pastrami and Roast Beef
Marinated Olives, Pickles, Banana Peppers,
Cherry Peppers, Pepperoncini
Sliced Tomato, Olive Oil & Fresh Basil
Iced Tea
\$17.95/person

Street Food Station

Hot Dogs or Corn Dogs
Bratwurst Sausages
Philly Style Cheese Steak
Soft Pretzels
Steak Fries or Onion Rings
Corn on Cob
Candy Apple
Italian Ice
Iced Tea
\$16.95/person

Deep South Station

Tossed Salad
Black-eyed Peas
Collard Greens or Cabbage
Sweet Niblet Corn
Parsley Potatoes
Green Beans
Iced Tea

Your Choice of Meat

BBQ Chicken
Ham
Fried Chicken
Pork Chop
Baked Chicken
Pork Loin
Beef (Top Round London Broil)
Ribs (Pork, Beef)

Your Choice of Fish

Trout
Flounder
Cat Fish

Your Choice of Two of the Above:

\$20.95/person

Your Choice of Three of the Above:

\$23.95/person

Deluxe Soup & Salad Bar

Soup du Jour
Mixed Greens & Romaine Lettuce
Assorted Fresh Toppings & Sides
Assorted Dressing
Iced Tea
\$13.95/person

50 person minimum

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Box Lunches

Brown Bag Lunch

Choice of:

Chicken Salad, Tuna Salad, Ham & Cheese or Turkey & Cheese
On a Kaiser Roll with Lettuce & Tomato
Bag of Chips, Red Delicious Apple
Jumbo Cookie & Can of Soda
\$12.95/person

Bag Lunch with Handles

Choice of:

Sliced Roast Beef with Smoked Gouda Cheese
on a wrap with Horseradish Dressing
Or
Smoked Turkey with Havarti on a Wrap
Pasta Salad, Fresh Cut Fruit
Jumbo Cookie & Can of Soda
\$14.95/person

Beach Pail

BBQ Sandwich

Cole Slaw, Fresh Fruit, Potato Salad or Chips
Pickle
Bottled Water w/Flavor Packet
\$15.95/person
Served in a reusable beach pail!

25 Person Minimum

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Dinner

North End Chicken ~ Breast of Grilled Chicken Marinated in Lemon Basil

Served with Risotto, Broccolini Salad with Pears and Crispy Pancetta

\$23.95/person

Chesapeake Chicken ~ Chicken Breast stuffed with Virginia Ham & Fontina Cheese

Topped with Sherry Cream Sauce, Surf Club Salad

\$24.95/person

Oven Roasted Strip Loin of Beef ~ Slow Roasted Beef topped w/Demi-Glaze

Green Beans, Garlic Yukon Potatoes, Garden Salad

\$26.95/person

Prime Rib of Beef Au Jus ~ Slow Roasted Beef

Baked Potato w/Fixings, Broccoli, Garden Salad

\$28.95/person

Filet of Beef Tenderloin ~ Grilled Filet cooked to a perfect Medium

Topped with Gorgonzola Chive Butter

Served with Asparagus, Mashed Potatoes w/Basil Pesto

Antipasto Salad, (Olives, Artichokes, Tomato, Fresh Mozzarella & Pepperoncini), EVOO & Vinegar

\$36.95/person

Broiled Crab Cakes ~ Two freshly made Chesapeake Bay Lump Meat Crab Cakes

with very little filler

Spaghetti Squash, Fresh Green Salad, Dressed with a fruit mix of Strawberries, Mandarin Oranges,

Sliced Melon, Craisins & Pomegranate Molasses

\$32.95/person

Cedar Plank Salmon ~ With Soy Ginger Glaze

Wasabi Avocado Aioli, Lo Mein Stir-Fry Noodles

Wedge Salad with Julienne Vegetables, Cashews & Mangos

Honey Butter Rolls

\$31.95/person

25 Person Minimum

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Dinner

Fresh Catch of the Day: \$26.95

Grilled Pork Loin Chops ~ In a Blackberry Port Wine Reduction
Sweet Potato, Steamed Asparagus, Garden Salad
\$25.95/person

Seafood Bouillabaisse~ Shrimp, Clams, Sausage, Crab & Scallops
Corn on the Cob, Yukon Potato, Ciabatta Roll,
Wedge Salad with Vermont Cheddar Cheese, Bourbon Pecans, Cucumber & Cherry Tomatoes
\$26.95/person

Combination Plates

Choose Two Items.....\$32.95
(Indicated Items Require an Additional Charge)

Salmon Brochette with Dill Cream, Honey Pecan Encrusted Salmon
Grilled Crab Cake with Caramelized Peach Sauce, Fiesta Tuna with Con Queso Sauce
Tilapia Francaise with Lemon Dill Butter

Almond Encrusted Chicken Breast with Honey Lemon Glaze, Chicken Breast Picatta
Chicken Breast Oscar, Chicken Breast Burgundy, Chicken Breast Parmesan

Stuffed Pork Loin with Smoked Sausage Dressing & Natural Pan Gravy
Pan-Seared Pork Chop with Bourbon Apples

Beef Brochette with Maderia Sauce, Sliced Loin of Beef with Shiitake Demi-Glaze
Sliced Tenderloin of Beef with Green Peppercorn Sauce...add \$3.00

Petit Filet Mignon with Demi-Glaze...add \$5.00

Herb Encrusted Double New Zealand Lamb Chops with Fresh Mint Demi-Glaze...add \$5.00

All Dinner Selections are served with

Crisp Garden Salad

Our Chef's Selection of Fresh Vegetables

Potatoes or Rice

Fresh Baked Rolls

Dessert

Tea

Coffee

Menu Enhancements

To make your evening more enjoyable, our chef suggests the following enhancements.

Soups

She Crab Soup.....	\$6.00/person
Smoked Shrimp & Gouda Bisque.....	6.00/person
Seafood Chowder.....	6.00/person
Asian Hot & Sour Soup.....	5.00/person
Chunky Garden Vegetable.....	5.00/person

Salads

Boston Bib Lettuce with Pine Nuts & Crumbled Bleu Cheese with Raspberry Vinaigrette	\$4.00/person
Mixed Mesclun Greens with Toasted Pecans, Goat Cheese and Honey Poppy Seed Dressing	4.00/person
Loaded Odyssey Salad (Greek Style Salad) with House Vinaigrette	4.00/person
Roma Tomato, Basil & Fresh Mozzarella with Balsamic Vinaigrette	4.00/person
Baby Spinach with Feta Cheese & Hot Bacon Dressing	4.00/person

Desserts

Flaming Bananas Foster Dessert Station (\$75.00 Chef Fee).....	\$5.95/person
Freshly-made Crepes with Mixed Berries and Sauce (seasonal).....	5.95/person
Assorted Pastry Display (Freshly Baked French Pastries & Assorted Whole Tarts).....	5.95/person
Petite Fours (Petite French Pastries).....	30.00/dozen

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Wyndham Virginia Beach Oceanfront

Dinner Buffets

Fresh Garden Greens with choice of three dressings
Marinated Pasta Salad

Chicken Breast Picatta
Herb Encrusted Chicken Breast with Boursin Sauce
Oven Roasted Strip Loin of Beef with Wild Mushroom Demi Glaze*
Roast Top Round of Beef Au Jus*
Prime Rib of Beef, Carved*
(*Additional \$3.00/person)
Steamship Round of Beef**
(**Minimum 100 people)
Tortellini with Pesto & Mushrooms
Pan Seared Tilapia with Mediterranean Fisherman's Sauce of White Wine, Lemon & Capers
Grilled Salmon Filet with Lemon Dill Sauce
Shrimp & Scallop Stir Fry Over Pasta
Stuffed Pork Loin with Apples & Spinach
Oven Roasted Turkey with Pan Gravy*
Grilled Crab Cakes with Pineapple Salsa
(*Additional \$3.00/person)

Chef's Selection of Vegetables, Potatoes & Rice

Fresh Baked Rolls

Assorted Dessert Table

Coffee & Tea

Choice of Two Entrees.....\$31.95/person
Choice of Three Entrees.....\$32.95/person

* \$75.00 Carver Fee for Chef Attendant.

There is a 75 person minimum for all buffets. For groups less than 75, please add \$3.00 per person.

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Buffet Specialties

Seafood Extravaganza

Smoked Shrimp & Gouda Bisque
Fresh Greens with Homemade Dressings
Sliced Cucumbers & Red
Onions in Sour Cream Dressing
Fresh Fruit Salad
Clams Casino or Oysters Rockefeller
Pan Seared Chesapeake Crab Cakes
Seafood Linguine
Grilled Salmon with Cucumber Dill Sauce
Chicken Breast Picatta
Chef's Choice of Fresh Vegetables
Parsley Buttered Red Bliss Potatoes
Fresh Baked Rolls and Hush Puppies
Assorted Dessert Table
Tea
Coffee
\$45.95/person

Tropical Luau

Tropical Fruit Display
Asian Cabbage Salad
Hawaiian Fruit Salad
Pu- Pu Style Ribs
Grilled Tuna with Banana Salsa
Huli Huli Chicken with Papaya Relish
Coconut Rice
Sweet Potato & Pineapple Bake
Stir Fry Vegetables
Sesame Green Beans
Assorted Rolls & Desserts
Tea
Coffee
\$34.95/person

Southwest Hoe Down

Red Potato Salad
Tomato Cucumber Salad & Garden Salad
Chicken & Beef Fajita Station with
Traditional Condiments
BBQ Beef Ribs
Grilled Smoked Sausage with Peppers & Onions
Shrimp Tequila with Rice
Baked Bean Medley
Corn on the Cob
Yellow Squash Sautéed with Sun - Dried
Tomatoes & Cilantro
Corn Rolls & Jalapeno Corn Muffins
Desserts
Tea
Coffee
\$37.95/person

There is a 75 person minimum for all buffets. For groups less than 75, please add \$3.00 per person.

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Wyndham Virginia Beach Oceanfront

~Specialty Dinner Stations~

On the following four pages are our sixteen specialty stations. We require a minimum of three stations per event. These stations give you more flexibility with your menu and create a more social environment. We set up each station in a separate corner of the room, each one designed to be a different meal or theme. Each station has a Chef Attendant (\$75.00 fee per station) who will either prepare a dish or carve.

Each station has been designed by our chef to be complete, but substitutions can be made. Please consult our catering department with any changes or pricing questions.

A dessert station is included in the price of the buffet stations.

Specialty Dinner Stations

Chili Bar Station

Garden Salad
Toasted Bread Boules
Beef Chili
Potato Skins
Chives, Sour Cream & Shredded Cheese
Nacho Cheese Sauce
Scoops Chips & Salsa
\$8.95/person

Mashed Potato Grill Station

Spinach Salad
Homemade Mashed Potatoes
With Assorted Toppings
Shitake Mushrooms ~ Caramelized Onion
Roasted Garlic ~ Peppers ~ Sour Cream
Spring Onion ~ Bacon Bits
Corn with Peppers & Cilantro
Beef Tips Demi-glaze
Warm Cheddar Corn Biscuits
\$9.95/person

Pasta Station

"Pastabilities"

All tossed with Broccoli, Mushrooms and
Tomatoes

Soup

Minestrone or
Wedding Soup

Caesar Salad

Pasta (Choice of 2)

Penne
Linguini
Angel Hair
Fettuccine

Sauces (Choice of 2)

Marinara
Alfredo
Basil Pesto

3 Tier Anti-Pasta w/

Cheese
Meats
Vegetables

Add:*

Chicken, Scallops or Shrimp

*2.00/person Additional Charge

\$8.95/person

*75.00 Chef Attendant Fee ~ 75 person minimum for all Buffet Stations ~ For groups less than 75, please add \$3.00 per person.

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Specialty Carving Dinner Stations

Roast Tenderloin Station

Roasted Shallot Encrusted Tenderloin of Beef
with Green Peppercorn Sauce
Roasted Garlic Mashed Potatoes
Sugar Snap Peas with Red Pepper Strips
Sliced Cucumber & Red Onion and Dill Salad
with Sour Cream Dressing
Fresh Baked Rolls
\$14.95/person

Prime Rib Station

"English Cut"
Herb Encrusted Prime Rib of Beef Au Jus
Au Gratin Potatoes
Broccoli Florets & Glazed Carrot Medley
Tomato & Cucumber Salad with
Basil Vinaigrette
Fresh Baked Rolls
\$12.95/person

Top-Round Station

Roast Top Round of Beef with Red
Wine Demi-Glaze
Roasted Rosemary Potatoes
Sautéed Zucchini and Summer Squash
Garden Salad with Assorted Dressings
Fresh Baked Rolls
\$9.95/person

*75.00 Chef Attendant Fee ~ 75 person minimum for all Buffet Stations ~ For groups less than 75, please add \$3.00 per person.
All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Specialty Seafood Dinner Stations

Crab Cake Station

2 oz. Crab Cakes

Coleslaw

Tomato Halves Baked with Parmesan Cheese

Old Bay Redskin Potatoes

Golden Fried Hush Puppies

\$12.95/person

Sushi Station

Tuna Lettuce Wraps

Seaweed Salad

California Rolls

Vegetable Soy Ginger Stir-Fry

Jasmine Rice

Lo-Mein

\$12.95/person

Add Seafood or Chicken

\$2.00 Additional Charge

*75.00 Chef Attendant Fee ~ 75 person minimum for all Buffet Stations ~ For groups less than 75, please add \$3.00 per person.
All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Specialty Theme Dinner Stations

Italian Station Buffet

Sautéed Chicken Breast in Marsala Sauce
Pan Seared Veal with Italian Sausage & Peppers
Fettuccine Carbonara
Spinach Sautéed in Garlic & White Wine
Ceasar Salad topped with Parmesan Cheese and
Italian Dressing
Garlic Bread

\$24.95/person

Mexican Station

Garden Salad
Quesadillas with Grilled Chicken, Blackened
Tuna, Caramelized Onions, Peppers & Cheese
Beef Fajitas and Chicken Fajitas
with Onions & Peppers
Tortilla Shells, Sour Cream, Salsa, Lettuce,
Diced Tomatoes, Cheddar Cheese, Jalapeno
Peppers
Black Bean Sauce & Spanish Rice
Buttered Corn with Peppers & Cilantro

\$24.95/person

*75.00 Chef Attendant Fee ~ 75 person minimum for all Buffet Stations ~ For groups less than 75, please add \$3.00 per person.

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Cookouts

Beach Barbeque

Fresh Seasonal Fruit
Potato Salad / Cole Slaw
Hamburgers / Hot Dogs
Lettuce, Tomato, Pickles & Onions
Barbequed Chicken
Baked Beans
Chips
Lettuce, Tomato, Pickles & Onions
Fresh Baked Cookies & Brownies
Coffee & Tea
\$24.95/person

Pig Roast

Fresh Seasonal Fruit
Red Skin Potato Salad / Cole Slaw
Whole Roasted Pig (minimum 100 people) or Homemade Pork Barbeque
Southern Fried or Oven Roasted Chicken
Corn on the Cob / Baked Beans
Chef's Fresh Vegetables
Fresh Baked Rolls & Corn Bread
Assorted Dessert Table
Coffee & Tea
\$26.95/person

*75.00 Chef Attendant Fee

75 person minimum for all Buffet Stations ~ For groups less than 75, please add \$3.00 per person.

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Dessert Stations

Chocolate Fondue Station

Choice of White Chocolate, Milk Chocolate or Dark Chocolate

Marshmallows

Fruit and Berries

Strawberries, Pineapple

Traditional/Fruit Pound Cake

Lady Fingers

Pretzels

\$9.95/person

Viva la France

Crème Brulee Cheesecake

Mini Pastries

To Include: Chocolate Dip Crème Puff, Eclairs

Strawberries, Pralines

\$9.95/person

Bananas Foster & Cherries Jubilee Station

Flaming Bananas Foster & Cherries Jubilee

Vanilla Ice Cream

\$8.95/person*

Sundae Bar Station

Cup & Cones with Three Flavors of Ice Cream

Assorted Toppings Include:

Sprinkles, Strawberry, Pineapple and Chocolate Sauces

\$8.95/person*

*75.00 Chef Attendant Fee - 75 person minimum for all Buffet Stations
All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Hors d'oeuvres

Mirrors, Trays & Displays

Fresh Fruit with Amaretto Sabayon or Chocolate Fondue.....	\$3.95/ Person
Fresh Crudités with Dip.....	3.95/ Person
Assorted Fruit & Cheese with Crackers.....	6.95/ Person
International Cheese Tray with Crackers and Fresh Fruit	3.95/ Person

(Minimum of 50 Guests)

Assorted Dips

Spinach & Artichoke Dip with Crackers (Hot or Cold).....	2.95/ Person
French Onion Dip with Potato Chips.....	2.50/ Person
Crab Dip with Crackers (Hot or Cold).....	3.95/ Person
Homemade Chili with Corn Chips.....	3.95/ Person
Baked Brie in Puff Pastry with Caramelized Pears or Apples.....	2.2 lbs \$ 90.00

Fresh Fruit & Vegetable Centerpiece.....	\$8.95/person
Assorted Fruit, Gourmet Cheeses and Grilled Vegetables, Served with Rustic Breads & Crackers. (75 person minimum)	

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Hors d'oeuvres

Roast Tenderloin of Beef with Horseradish Sauce & Rolls, Sliced, Arranged & Garnished; Served Cold
Serves 25.....\$225.00

Roast Strip Loin of Beef with Horseradish Sauce & Rolls, Sliced, Arranged & Garnished; Served Cold
Serves 50.....\$225.00

Honey Baked Virginia Ham with Dijon Mustard & Rolls, Spiral Sliced & Garnished; Served Cold
Serves 40.....\$175.00

Sliced Smoked Turkey & Cheese Tray with Mayo & Rolls
Serves 50.....\$175.00

Smoked Seafood Display; Whole Smoked Salmon Centerpiece, Scallops, Shrimp & Mussels
50 person minimum.....\$10.00/person

Specialty Hors d'oeuvre Stations

Pasta Stations:

Asian Angel Hair

Angel Hair, Shrimp, Scallops, Julienne
Vegetables in Soy Ginger Sauce
\$8.95/person

Spinach Fettuccine Carbonara

Spinach Fettuccine, Shrimp, Bacon, Black
Pepper & Alfredo Sauce
\$8.95/person

Pasta Puttanesca

Linguine, Capers, Plum Tomatoes, Garlic, Fresh
Italian Herbs, Kalmata Olives,
Anchovies & Olive Oil
\$7.95/person

Cheese Tortellini Pesto

Sautéed with Shiitake Mushrooms in
Roasted Red Pepper Pesto
\$6.95/person

Carving Stations:

Honey Baked Ham

Orange – Pineapple Sauce
\$6.95/person

Roast Top Round of Beef

Horseradish Sauce
\$6.95/person

Steamship Round of Beef

Horseradish Sauce
\$7.95/person

Whole Roasted Turkey

Cranberry Relish
\$6.95/person

Roast Tenderloin of Beef

Stone Ground Mustard Sauce
\$13.95/person

There is a 75 person minimum for all hors d' oeuvres specialties. Please add a \$75.00 chef fee for all stations.

All prices are subject to 20% gratuity and applicable sales tax.
Wyndham Virginia Beach Oceanfront

Specialty Hors d'oeuvre Stations

Mashed Potato Grill Station:

Homemade Mashed Potatoes with Assorted Toppings
Grilled to Order by Our Grill Chef
Roasted Garlic, Shiitake Mushrooms, Caramelized Onions, Peppers, Cheese, Sour
Cream, Spring Onions & Demi-Glaze
\$6.95/person

Crab Cake Station:

Fresh Golden Brown Mini Crab Cakes
Choice of Tropical Fruit Salsa, Black Bean Relish or Apricot Chutney
\$9.95/person

Quesadilla Station:

Caramelized Onions & Peppers with Cheese
Served with Sour Cream, Salsa, Cheese, Lettuce Tomato & Jalapenos
\$6.95/person
With Grilled Chicken or Blackened Tuna
\$7.95/person

There is a 75 person minimum for all hors d' oeuvres specialties. Please add a \$75.00 chef fee for all stations.

All prices are subject to 20% gratuity and applicable sales tax.
Wyndham Virginia Beach Oceanfront

Cold Hors d'oeuvres

All Hors d'oeuvres are per 100 Pieces Unless Otherwise Noted

Fresh Fruit Kabobs with Honey Lemon Dressing.....175.00

Pinwheels – Sweet Onion Preserves, Capers, Salmon, Cream Cheese.....175.00

– Crab, Avocado, Cucumber, Cream Cheese.....200.00

– Celery, Diced Red Onions, Truffle Oil, Beef Tenderloin (Cusabi & Chives on Top).....225.00

Assorted Croustades

Chicken Salad, Crab Meat Salad & Shrimp Salad in Filo Cups.....200.00

Summer Rolls – Chicken, Pork & Shrimp.....200.00

Bruschettas

Roma Tomatoes & Fresh Mozzarella Drizzled with Fresh Basil Vinaigrette.....175.00

Ahi Tuna with Seaweed Salad..... 200.00

Grilled Artichoke Hearts with Tomatoes & Goat Cheese on Rosemary Olive Bread.....200.00

Belgian Endive Leaves

Filled with Marinated Vegetables and Blue Cheese.....175.00

Filled with Melon & Prosciutto with Pomegranate Molasses175.00

Seafood Specialties:

Jumbo Cocktail Shrimp on Ice.....225.00

Clams on the Half Shell.....200.00

Oysters on the Half Shell.....200.00

Lettuce Siracha Ahi Tuna Wrap.....200.00

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Hot Hors d'oeuvres

All Hors d'oeuvres are per 100 Pieces Unless Otherwise Noted

Teriyaki Chicken Drumettes.....	\$200.00
Buffalo Chicken Tenders with Bleu Cheese Dip.....	200.00
Chicken Cordon Blue.....	200.00
Sesame Chicken Fingers.....	200.00
Asian Satay (Chicken or Beef).....	200.00
Caribbean Jerk Chicken Drumettes.....	200.00
Santa Fe Egg Rolls.....	200.00
Pork Wontons.....	175.00
Beef Wellington.....	250.00
Meatballs (Barbecue, Swedish, Marinara or Sweet & Sour).....	150.00
Marinated Vegetable Lettuce Wrap.....	175.00
PepperJack Puffs.....	175.00
Broccoli Cheddar Bits.....	200.00
Brie & Raspberry Puffs.....	275.00
Crab & Shrimp Spring Rolls	175.00
Fresh Mozzarella Anti Pasta Skewers	125.00
Mushrooms Stuffed w/Crab Meat Imperial	225.00
Mini French Bread Pizza	225.00
BBQ Scallops Wrapped in Bacon.....	225.00
Oysters Rockefeller.....	200.00
Jalapeno Pepper Poppers.....	200.00
Mini Crab Cakes.....	225.00
Mini Seafood Kabobs	225.00
Coconut Fried Scallops w/Pina Colada Sauce.....	225.00
Crispy Fried Fantail Shrimp	250.00
Coconut Fried Fantail Shrimp.....	250.00

All prices are subject to 20% gratuity and applicable sales tax.
Wyndham Virginia Beach Oceanfront

Hors d'oeuvre Packages

Package # 1

Fresh fruit &
Vegetable Crudités With Dip
Penne & Marinara Station
With Mushrooms & Spinach
Top Round of Beef With
Horseradish Sauce & Fresh Rolls
Vegetable Spring Rolls
With Garlic Chili Sauce
Mini Chicken Cordon Bleu
Hot Homemade Potato Chips
With Mesquite and Old Bay
\$24.95/person*

Package # 2

Fruit & Cheese Display
Fresh Crudités with Dip
Cheese Tortellini with Pesto Pasta Station
Honey Baked Ham or
Whole Roasted Turkey Carving Station
Cocktail Meatballs
Teriyaki Chicken Drumettes
Crab & Shrimp Spring Rolls
Jalapeno Poppers
Hot Spinach Dip
\$32.95/person*

There is a 100 person minimum for all hors d'oeuvre packages.

*\$75.00 Chef Fee per Station

All prices are subject to 20% gratuity and applicable sales tax.
Wyndham Virginia Beach Oceanfront

Hors d'oeuvre Packages

Package # 3

Fresh Fruit with Amaretto Sabayon
International Cheese Tray with Crackers
Asian Angel Hair Pasta Station with
Shrimp, Scallops & Julienne
Vegetables in a Soy Ginger Sauce
Roast Top Round of Beef Station
Sesame Chicken Fingers
Asparagus Wrapped in Prosciutto
Mini Crab Cakes Chesapeake
Oysters Rockefeller or Scallops Wrapped in Bacon
Hot Seafood Dip
\$34.95/person*

Package # 4

Fresh Fruit Display with Chocolate Fondue
International Cheese Tray with Crackers
Fresh Crudités with Dip
Spinach Fettuccine Carbonara Station
Fettuccine, Shrimp, Bacon, Black Pepper & Alfredo Sauce
Steamship Round of Beef with Horseradish Sauce & Fresh Rolls
Pastrami Salmon on Pumpernickel with Dijon Mustard and Brie
Skewered Caribbean Jerk Chicken
Clams Casino, Oysters Rockefeller or Mini Crabcakes
Dill Cheese Puffs
BBQ Scallops Wrapped in Bacon or Hibachi Beef
Baked Brie in Puff Pastry with Sliced French Bread
\$38.95/person*

There is a 100 person minimum for all hors d'oeuvre packages.

*\$75.00 Chef Fee per Station

All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

Deluxe Package

Grand Display of:

**Assorted Fruit, Cheese & Raw Vegetables
With Fruit Tree Centerpiece
& Chocolate Fondue**

Seafood Hot Pepper Ravioli

Ravioli Stuffed with Lobster, Shrimp and Langostinos Wrapped in Hot Pepper Pasta
With Fresh Julienne Primavera Vegetables and Sun-Dried Tomato Pesto Butter
With Chef Attendant

Strip Loin of Beef Carving Station
With Fresh Rolls & Horseradish Sauce

Fresh Grilled Crab Cake Station
With Remoulade Sauce

Santa Fe Egg Rolls

Coconut Fried Scallops with Pina Colada Sauce

Grilled Vegetables

Hot Crabmeat Dip with Crackers & Croustade Shells

\$46.95/person

\$75.00 Chef Fee per Station

There is a 100 person minimum for all hors d'oeuvre packages.
All prices are subject to 20% gratuity and applicable sales tax.
Wyndham Virginia Beach Oceanfront

Beverage Service

House Brand Liquors

Jim Beam, Seagram 7, Smirnoff
Bacardi, Seagram's Gin, Grants Scotch

Host 4.75/drink
Cash 5.25/drink

Premium Brand Liquors

Absolut, Cutty Sark, Jack Daniels
Seagrams V.O., Beefeater Gin, Mount Gay Rum

Host 5.25/drink
Cash 5.75/drink

Cordials

Amaretto DiSaronno, B & B, Drambuie, Kahlua
Bailey's Irish Cream, Grand Marnier, Courvoisier

Host 6.25/drink
Cash 6.75/drink

Coffee Cordial Station

With Whipped Cream, Shaved Chocolate
& Cinnamon Sticks

Host 6.25/drink
Cash 6.75/drink

Bottled Beer

Domestic: Bud, Bud Light, Miller Lite

Host 3.50/beer
Cash 3.75/beer

Imported: Corona, Sam Adams, Heineken

Host 4.25/beer
Cash 4.50/beer

Beer Kegs

Domestic:

Bud, Bud Light, Coors, Coors Light
Yuengling, Miller or Miller Light

Host 325.00/keg
Host 350.00/keg

Imported:

Samuel Adams, Blue Moon
Guinness, Bass

Host 425.00/keg
Host 525.00/keg

Tropical Drink Station (requires an additional \$50.00 set-up fee)

Frozen Daiquiris, Pina Coladas, Margaritas & more

Host 6.50/drink
Cash 7.00/drink

Martini Bar (requires an additional \$50.00 set-up fee)

Cosmo, Vanilla Martini, Chocolate Martini, Baby Blue
Martini, Black Martini, Decadent Martini & More

Host 6.50/drink
Cash 7.00/drink

Wine

House Chardonnay, Cabernet, Merlot
White Zinfandel & Champagne

Host 4.50/glass
Cash 5.00/glass

**Other wine selections available upon request

Host 21.00/bottle
Cash 23.50/bottle

A set-up fee of \$50.00 per bar will be added for bar service.
All prices are subject to 20% gratuity and applicable sales tax.

Wyndham Virginia Beach Oceanfront

General Information

Meal Guarantees

Hotel policy requires a pre-guarantee be given to our Sales Department seven working days prior to your function. A final guarantee must be given four working days prior to your function. You will be charged for this guarantee or the actual number that attend, whichever is greater.

Menu Selections

Complete menu selections must be made at least 2 weeks prior to your planned function date unless prior arrangements are made. Please limit your menu to one selection for seated banquets. Our chef will be pleased to cater your special menu upon request.

Mariner's Court

All functions with an outdoor set up are subject to an additional fee.

Prices

As the market price for food products fluctuates widely, our prices are subject to change without notice. We recommend you confirm all costs with our Catering/Sales Department prior to your function.

Room & Rental

Function rooms are assigned according to the anticipated number of attendees. If there are fluctuations in this number, the hotel reserves the right to reassign the banquet or function room accordingly. The hotel reserves the right to charge a service fee for set-up on meeting rooms with extraordinary requirements or if sleeping room pick-up is lower than anticipated. Notice will be given to the client if a charge is applicable.

Seating

Our recommendation for food functions are round tables of ten. Additional seating arrangements are available upon request. Please discuss head table requirements with our Sales Department.

Alcoholic Beverages

It is our policy that all liquor, beer and wine be supplied by the hotel.

Audio - Visual Equipment

The sales department will be pleased to rent any equipment you may require for your meeting or program. Please order this equipment at least 72 hours prior to your function. The rental charge will be billed separately.

Equipment Rentals

Should you choose to rent equipment (staging, linens, audio-visual, tents, etc.) the Wyndham Virginia Beach Oceanfront cannot be held responsible for lost or damaged items. Replacement or damage charges will be the responsibility of the client. These charges may be billed up to 30 days after your event.

Conference Services

We will contact you 30 days in advance to discuss your meeting room needs, along with the finalization of your sleeping room requirements. If, in the meantime, you wish to discuss your food and/or beverage requirements, please feel free to contact us.

Gratuity and Sales Tax

Hotel policy requires 20% gratuity and applicable sales tax on food and beverage functions, room rental fees and audio-visual equipment fees. Virginia law requires that gratuity be taxed.

Liability

The Wyndham Virginia Beach Oceanfront reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into conference areas.

