

S I M P L Y
P E R F E C T
W E D D I N G S

D
DELTA
HOTELS
MARRIOTT

SIMPLE MADE PERFECT

Delta Hotels by Marriott®

Virginia Beach Bayfront Suites
would like to congratulate you
on your engagement. We can't
wait to help you plan this
important day. We provide
outstanding services and
support with every little detail
skillfully arranged by our
dedicated events team and
delivered by our professional
banquet associates. We are here
to guide you through every step
from planning to "I do," so your
wedding day is simply perfect.



BAYFRONT WEDDINGS, STRAIGHT FROM THE HEART

THE PERFECT DAY

Situated on the Chesapeake Bay, we offer a magical year-round location for your wedding. Discover our unique offerings, from gorgeous outdoor dune deck to beautifully appointed indoor spaces for groups of 10 to 200.



THE VENUE

Our intimate size ensures that you and your guests will receive the exceptional personalized service you deserve all in a fresh and modern setting.



THE I DO | PRIVATE BEACH or DUNE DECK

Seating and Arch

Dune Deck Seating for up to 75

Beach Seating for up to 160

Back-up space within the Hotel for inclement weather

Ceremony rehearsal the day before

Ice Water Station

\$1,500

THE PARTY | SUNSET BALLROOM

Cocktail hour on the Dune Deck, with all night access during your event

Sunset ballroom featuring floor to ceiling windows with a sunset view

Cutting and serving of client provided wedding cake

Dance floor

DJ Table

Dining tables with floor length tablecloths and napkins (white or ivory)

\$500 Rental



THE PREP | WHITEHURST SUITE

Full Length Mirror

Vanity Stations for hair and make-up

Comfortable seating

Dress hanger wall hooks

Steamer

Wireless Bluetooth speaker

Private Bathroom

\$500 Rental

COURTESY OF DELTA

Place settings and glassware

Two clear votive holders and candles per table

Back up indoor space for inclement weather

Tables for guest book, cake & gifts

Easel for seating chart

Reduced rate for event valet parking

Special room rate for guest's overnight accommodations



THE FOOD & LIBATIONS

Delta Hotels by Marriott Virginia Beach Bayfront Suites is proud to provide quality food and beverage service for a four-star culinary experience.

THE PACKAGES

Our menu packages are designed by our talented Chef, with creativity in mind using fresh and locally sourced ingredients. The Chef would be delighted to create a special menu based on your individual needs.

SHORE SIMPLICITY

Cocktail Hour

It Muenster Be Love

A Handpicked Selection of Artisan and Local Cheeses, Fresh and Seasonal Fruit, Grandma's Jams, Candied Nuts, Local Honey & Artisan Crackers and Bread

Salad Course (Select One)

Hearts of Romaine, Torn Sourdough Croutons, Parmigiano-Reggiano, Classic Caesar Dressing

Heirloom Tomato, Marinated Mozzarella, Baby Greens, Aged Balsamic, Basil EVOO

Bibb Lettuce, Smoked Blue Cheese, Bacon, Red Onion, Cherry Tomatoes, Lemon Vinaigrette

Chicory and Endive, Candied Walnuts, Apple, Goat Cheese, Marinated Cranberry, Miso & Honey Vinaigrette

Entrée course (Select One)

Bronzed Mahi Mahi, Cilantro Rice, Fennel, Red Onion, Tomato, Warm Arugula Salad

Grilled Airline Chicken, Citrus Brined, Fresh Crème Sauce, Herb Roasted Fingerling Potatoes, Honey Roasted Baby Carrots

Red Wine Braised Short Rib, Creamy Polenta, Roasted Broccolini, Au Jus

Artisan Rolls and Butter

Coffee, Decaffeinated Coffee and Organic Teas

Dinner Only (No Bar)

\$43 Per Person + Service Charge & Tax

Dinner + 4hr Soft Bar Package with Bottled Beers, House Wines + Soft Drinks

\$71 Per Person + Service Charge & Tax

Dinner + 4hr Full Bar Package with Signature Brand Liquors, Bottled Beers, House Wines + Soft Drinks

\$74 Per Person + Service Charge & Tax

(If Selecting Multiple Entrees, there will be a \$5.00 Additional Surcharge Per Person. Maximum of Three Types of Entrees Including Vegetarian.)

Pricing subject to a 20% Service Charge and current taxes on all food and beverage. All menus and fees are subject to change.

SEATED BY THE SHORE

Cocktail Hour

It Muenster Be Love

A Handpicked Selection of Artisan and Local Cheeses, Fresh and Seasonal Fruit, Grandma's Jams, Candied Nuts, Local Honey & Artisan Crackers and Bread

Choice of Two (2) Hand Passed Hors D'oeuvres (See Page 10)

Plated Duo Entrée Dinner

Salad course (select one)

Hearts of Romaine, Torn Sourdough Croutons, Parmigiano-Reggiano, Classis Caesar Dressing

Heirloom Tomato, Marinated Mozzarella, Baby Greens, Aged Balsamic, Basil EVOO

Bibb Lettuce, Smoked Blue Cheese, Bacon, Red Onion, Cherry Tomatoes, Lemon Vinaigrette

Duo Entrée course (select one)

Grilled Petite Filet with a Red Wine Demi-Glace and Citrus Rubbed Shrimp | Garlic & Herb Whipped Potatoes | Honey Roasted Baby Carrots

Grilled Petite Filet with a Red Wine Demi-Glace and Seared Diver Scallops | Anson Mills Grit Cake | Roasted Broccolini

Citrus Brined Grilled Airline Chicken and Herb Roasted Salmon, Lemon Thyme Butter | Herbed Roasted Fingerling Potatoes | Baby Squash & Zucchini

Bronzed Mahi with Lemon Butter and Citrus Rubbed Shrimp | Cilantro Rice | French Green Beans & Red Peppers

Bronzed Mahi with Lemon Butter and Seared Diver Scallops | Creamy Heirloom Polenta | Lemon Scented Asparagus

Artisan Rolls & Butter

Coffee, decaffeinated coffee and organic teas

Dinner Only (No Bar)

\$54 Per Person + Service Charge & Tax

Dinner + 4hr Soft Bar Package with Bottled Beers, House Wines + Soft Drinks

\$82 Per Person + Service Charge & Tax

Dinner + 4hr Full Bar Package with Signature Brand Liquors, Bottled Beers, House Wines + Soft Drinks

\$85 Per Person + Service Charge & Tax



SHORE SURFER

Cocktail Hour

It Muenster Be Love

A Handpicked Selection of Artisan and Local Cheeses, Fresh and Seasonal Fruit, Grandma's Jams, Candied Nuts, Local Honey & Artisan Crackers and Bread

Choice of Two (2) Hand Passed Hors D'oeuvres (See Page 10)

Family Style or Chefs Dinner Table

Salad (select one)

Hearts of Romaine, Torn Sourdough Croutons, Parmigiano-Reggiano, Classis Caesar Dressing

Heirloom Tomato, Marinated Mozzarella, Baby Greens, Aged Balsamic, Basil EVOO

Bibb Lettuce, Smoked Blue Cheese, Bacon, Red Onion, Cherry Tomatoes, Lemon Vinaigrette

Entrées course (select two)

Slow Roasted Beef Strip Loin with Horseradish Cream, Red wine Demi Sauce

Herb Roasted Seasonal White Fish, Lemon Butter

Grilled Airline Chicken, Citrus Brined, Fresh Crème Sauce

Pork Loin, Sweet Onion Mustard Sauce

Starches (select two)

Garlic & Herb Whipped Potatoes

Creamy Heirloom Polenta

Herb Roasted Fingerling Potatoes

Anson Mills Grit Cakes

Cilantro Rice

Vegetable (select one)

Honey Roasted Baby Carrots

Lemon Scented Asparagus

Roasted Broccolini

French Green Beans & Red Peppers

Baby Squash & Zucchini

Artisan Rolls & Butter

Coffee, decaffeinated coffee and organic teas

Dinner Only (No Bar)

\$55 Per Person + Service Charge & Tax

Dinner + 4hr Soft Bar Package with Bottled Beers, House Wines + Soft Drinks

\$83 Per Person + Service Charge & Tax

Dinner + 4hr Full Bar Package with Signature Brand Liquors, Bottled Beers, House Wines + Soft Drinks

\$86 Per Person + Service Charge & Tax

WEDDING WAVES

Strolling Reception

50 Person Minimum

3 Hour Full Bar Package with Signature Brand Liquors, Bottled Beers, House Wines + Soft Drinks

First Hour

Selection of five (5) Passed Hors D'oeuvres (See Page 9)

Passed Signature Cocktail

Second Hour

Culinary Displays

Charcuterie | Assorted Smoked & Cured Meats & Cheeses | Mustard | Olives | Seasonal Berries | Assorted Crackers | Sliced Baguette

Bruschetta Station | Assorted Grilled Artisan Breads | Tomato Basil Spread, Black Olive Tapenade | Roasted Peppers, Aged Parmesan, Pesto, Artichoke | Roasted Garlic Puree, Extra Virgin Olive Oil | Lemon Thyme Ricotta | Grilled Eggplant Caponata

Choice of 2 Food Bars

Fish Monger | Smoked & Cured Selection of Sustainably Sourced Fish, House-Made Pickled Vegetables, Sauces, Artisan Crackers and Bread

Mezze | Fresh Local & Organic Vegetables prepared Raw, Grilled & Pickled, Hummus Selection, Green Goddess, Truffle Crème Fraiche and Chipotle Aioli

Mac and Cheese Please | Cavatappi with White Cheddar Fondue, Bacon, Scallion, Tomato, Blue Cheese, Mushroom, Roasted Broccoli, Herbed Breadcrumbs, Pico and Shredded Cheese

Gritini | Sautéed White Shrimp with Tri Color Peppers & Vidalia Onions with a Sweet Bourbon BBQ Sauce on Anson Mills Organic Grits

Grilled Cheese & Soup | Mini Grilled Cheese Sandwiches: Caramelized Onions, Fresh Basil, Sliced Fresh Tomatoes, Prosciutto & Crisp Bacon Strips. Choice of Chesapeake Bay Chowder or Roasted Tomato & Basil Soup.

Risotto Station | Creamy Risotto with your choice of Gorgonzola, Parmesan Cheese, Caramelized Onions, Roasted Red Peppers, Mushrooms, Shrimp or Scallops

Crab Cake Station | Pan Seared Petite Crab Cakes, Garlic Aioli & Roasted Red Pepper Coulis

Slider Bar | Select Two: Smoked Gouda & Applewood Bacon Burger, Pulled Pork or Crab Cake

Third Hour

Pop Up Dessert Station

Replenish Display Platters

Celebratory Toast

\$105 Per Person + Service Charge & Tax



WHO SAYS 10AM CAN'T BE HAPPY HOUR?

Brunch weddings between 10am – 2pm

Fresh Fruit

Croissants | Blue Berry Danish | Muffins | Tin Cup Doughnuts

Dressed Greens

Avocado Toast

Rustic Loaf, Fair Trade Avocado, Cherry Tomatoes Radish, Organic Greens, Baby Mozzarella

Bourbon French Toast

Brioche Bread, Fresh Berries, Powder Sugar, Maple Syrup

Citrus Brined Grilled Chicken

Steak & Eggs

Sirloin, Eggs, Tin Cup Steak Sauce

Applewood Smoked Bacon

Breakfast Potatoes

Coffee Cart with Regular + Decaf Coffee, Flavored Syrups & Cream

Herbal Hot Tea

Orange + Grapefruit Juices

Two Hours Bottomless Bloody Mary's and Mimosas

\$68 Per Guest

HORS D' OEUVRES

Cold Selections

Tomatoes, Marinated Mozzarella, Balsamic Caviar, Micro Basil
Bruschetta, Olives, Tomatoes, Capers, Raisins, Goat Cheese
Deviled Eggs, Pickled Corn Relish
Curry Chicken Salad, Endive, Benne Seeds, Orange
Pimento Cheese, Buttermilk Biscuit, Candied Pecan
Grilled Squash Ribbons, Prosciutto, Mint Dressings
Whipped Brie, Grape, Dill, Crostini
Wild Mushroom and Goat Cheese Tart, Truffle Essence

Hot Selections

Mini Beef Wellingtons, Bearnaise
Wild Mushroom Arancini – Truffle Aioli
Vegetable Pot Stickers, Ponzu
Chicken and Waffles, Bourbon Maple
Grilled Tandoori Chicken, Tzatziki Sauce
Grilled Cheese and Tomato Soup Shooters
Bacon Cheddar Biscuits, Maple Aioli
Crispy Oysters Rockefeller, Phyllo, Old Bay Sauce
Flatbread, Pear, Arugulas, Prosciutto, Blue Cheese

LIQUOR

Signature Brands: Smirnoff Red, Cruzan Aged Light, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Tradicional Silver, Courvoisier VS

Deluxe Brands

Add \$5 Per Person to Upgrade

Absolut 80, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewar's White Label, Makers's Mark, Jack Daniel's, Canadian Club, 1800 Silver, Hennessy VS

Luxury Brands

Add \$6 Per Person to Upgrade

Grey Goose, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label 12 Year, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver, Hennessy Privilege VSOP

NIGHTTIME NOSHES

Minimum of 25 Guests | One Hour of Service

Nacho Bar

Fresh Tortilla Chips with Cheddar Queso Sauce, Olives, Jalapeños, Pico De Gallo, Guacamole, Crème Fraiche

| \$6 Per Person

Add BBQ Pulled Chicken

| \$6 Per Person

Slider Station (choice of two)

Tin Cup - Smoked Gouda & Applewood Bacon, Pulled Pork with Slaw, Crab Cake with Remoulade

| \$4.50 Each (minimum 2 dozen)

Soft Pretzel Bar

Assortment of plain and slated pretzels, Accompanied with Queso, Mustard, Ranch and Hot Fudge Sauces

| 5 Per Person

Pomme Frites Station

French Fries – Sweet Potato, Classic, Tatar Tots, accompanied with accoutrements, Sour Cream, Scallions, Bacon, Cheddar, Truffle Aioli and Fresh Parmesan

| \$6 Per Person

Wing Bar

Select Two Flavors

Thai, Honey, Sweet Carolina BBQ, Garlic Parmesan, Buffalo

| \$32 Per Dozen (minimum 2 dozen)



Gelato Bar | \$500
(90 servings, \$75 attendant fee)

Handcrafted in small batches to add half as much air as the big ice cream manufacturers. The thicker density makes gelato richer and creamier than most premium ice cream.

Experience intense gelato flavors come from all-natural ingredients like fresh fruit, hand-sliced organic vanilla beans, Belgian chocolates, Italian pistachios and hazelnuts, coconut milk from Thailand, and pure wildflower honey. No fake syrups. Nothing artificial.

(Select 3 flavors)

Belgian Chocolate Chip | Belgian chocolate gelato topped with dark chocolate

Birthday Cake | just like moms! (eggs)

Cannoli Cream | sweet ricotta & mini chocolate chips

Cookies & Cream | delicious Oreo's inside and out (gluten)

Dark Chocolate | dark Belgian chocolate

French Vanilla | fresh & creamy

Italian Chocolate Chip | "Stracciatella" An Italian Favorite

Mint Chip | all-natural peppermint & dark chocolate

Peanut Butter Cup | all-natural peanuts

Pistachio | only the best pistachios from Italy (tree nuts)

Sea Salt Caramel | rich milk caramel & fleur de sal sea salt

Tiramisu | Italian favorite: (gluten, eggs & caffeine)

FREQUENTLY ASKED QUESTIONS

You asked, we answered. Allow us to address any questions or concerns you may have to ensure you are well-informed when making your big day decisions.

Can you please clarify the food & beverage minimum?

The food and beverage minimum is the least amount of money you are required to spend in the food & beverage costs, excluding service charge, sales tax, and applicable facility and rental fees. The food & beverage minimum is reached by selecting menu items to equal or exceed the required dollar figure.

Depending on your menu selections, you may go over the minimum. The following are examples of items which apply toward the food & beverage minimum:

- Hors d' Oeuvres
- Dinner selection
- Dessert Stations
- Hosted Bar Service

What is required to confirm my wedding?

To guarantee your booking, the hotel must receive the signed wedding agreement and deposit.

When should we discuss our menu selection?

Your Wedding Event Specialist suggests finalizing menus and details no later than 1 month prior your event.

What kind of menus/packages do you have? Can I do something completely new?

We offer a range of menus, plated served dinners, Chef's dinner table (buffet) and a heavy hors d' oeuvres option. Please contact us to start on a customized menu with your Wedding Event Specialist.

When are payments due?

Initial deposit is due at time of booking. Half of the estimated balance is due six months prior. Final estimated total is due seven business days prior.

Can I do a tasting?

Upon contract signing, we will be happy to set a time for a menu tasting for up to 4 guests. They may be scheduled Tuesday through Friday during non-peak mealtime to ensure the Culinary team is available to give you their undivided attention. This typically takes place 60-90 days prior to your wedding day.

What decorations does the hotel provide?

The hotel provides all the setup for your ceremony and reception, including white or ivory tablecloths and napkins. You can bring your own decorations or arrange these through an outside vendor; however, you and your vendors would be responsible for set up and break down of any decorations. Please contact your Wedding Event Specialist for restrictions.

What decorations is the hotel unable to accept?

To avoid damage to our walls or paint, we ask that our clients refrain from taping, tacking or attaching any items to the walls. We also ask that no confetti or confetti-like items be used on the hotel premises. Open-flamed candles are also not permitted; they must be in a container or jar.

Can outside food and alcohol be brought in?

Due to ABC laws, city and health regulations, AND hotel policies outside food or alcohol is not permitted. Wedding cakes or items preapproved by the Event Specialist are permitted, at the full responsibility of the supplier.

Are the services of a Wedding Coordinator included for our reception?

No. While our Wedding Event Specialist Manager is available to assist with many arrangements, they are not wedding coordinators/planners. They are responsible for providing the arrangements discussed for your ceremony and/or reception and for the food & beverage service.

What time is the party over?

In all our event spaces, the party ends at 11:00pm.

OUR LOCAL EXPERTS

Delta Hotels by Marriott Virginia Beach Bayfront Suites suggests the following trusted and local vendors to provide the extras that will take your event to the next level:

PLANNERS

Astro Entertainment
757.460.2224
astrodj.com

Emily Weddings
757.751.9336
www.emilyweddings.com

Everly After Events
757.581.9371
everlyafterevnts.com

Simply Southern Weddings by Tara
757.578.2986
simplysouthernweddingsandeventsbytara.com

Soirees by Lauren
757.434.4266
www.soireesbylaurne.com

The Happy Hour Hostess
757.773.5351
Thehappyhourhostess.com

Sunkissed Events
757.632.0522
sunkissedevents.com

HAIR/MAKEUP

BlushTones
817.983.7216
Blushtones.com

Darling & Dapper
757.965.7500
Darlinganddapperstudio.com

Make-up by Vega
757.276.6179
Makeupbyvega.com

WEDDING CAKES /SWEETS

Carries Cakes & Confections
757.639.8699
www.carriescakesvb.com

Flour Child Bakery
757.464.1455
iloveflourchildbakery.com

Incredible Edibles
757.463.9980
incredibleediblesbakery.com

PHOTOGRAPHERS/PHOTO BOOTHS

Daissy Torres Photographer
757.632.7001
daissytorres.com

Dragon Studios Photography
757.636.9807
dragonphotostudios.com

EyeCaptures Photographer
757.563.4997
Eyecaptures.net

Ryann Winn Photography
757.771-0861
Ryannwinnphotography.com

Sami Roy Photography
978.821.1699
www.samiroyphotography.com

SnapQube Photo Booth
757.774.7823
www.snapqube.com

Will Hawkins Photography
757.470.1751
Will-hawkins.com

DJ SERVICES/BANDS

Astro Entertainment 757.460.2224
astrodj.com

WEDDING OFFICIANTS

Get me To I Do
757.311.3341
Getmetoido.com

Rev. Corey Newell & Assoc.
757.876-4920
Hamptonroadsweddingpastor.com

Rev. Ken Lane
757.469.0012
Revkenlane.com

FLORISTS/DECOR

Fluttering Flowers
757.969.8228
flutteringflowers.com

Kelly Gish Floral Designs
757.319.9552
jkgish1@hotmail.com

Palette of Petals
757.422.0415
paletteofpetals.com

The New Leaf
757.627.6028
newleafghent.com

The Wandering Petal
757.828.3379
Thewanderingpetal.com

Vivid Expressions
757.802.3199
vividexpressions.com

LIMOUSINE SERVICES

Sand Shark Limos
757.217.5899
Sandsharklimos.com

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