



ABOUT OUR HOTEL

Ocean breezes, stunning sunsets and a true place of relaxation, all at the Holiday Inn & Suites North Beach where every moment is a memory.

GUESTROOMS

238 Beautiful Guestrooms:
Queen / Queen Ocean View Rooms
Oceanfront King Rooms
Oceanfront One-Bedroom Suites

Guestroom Amenities:

Refrigerator
Microwave
Keurig Coffee Maker
I-Pod Docking Station
Flat Screen TV
Private Balcony or Patio
Complimentary Wireless Internet

AMENITIES

3 Outdoor Pools
2 Hot Tubs
Indoor Lazy River
Onsite Fitness Center
Complimentary Business Center
48 Seat Movie Theater
Splash Kamp, Kids Activity Center

PARKING

Complimentary Valet & Self Parking



RESTAURANTS



Gourmet Breakfast Buffet



Seasonal Oceanfront Lunch & Dinner



Fine Dining Italian



RECEPTION DETAILS

YOUR EVENT EXPERIENCE INCLUDES THE FOLLOWING:

One Hour Welcome Reception with Artisan Cheese Display and Three Passed Hors d'oeuvres (Excluding Noon Nuptials)

Your choice of beverage service

Complimentary wedding menu tasting for up to two guests

Champagne Toast for Bride and Groom

Cake cutting and service by our Professional Staff

Use of reception venue for up to five hours

Appropriate tables, chairs, china, silverware and glassware

White floor-length tablecloths with white overlay for dinner tables

Two votive candles per guest table

Dance floor and DJ table

Display tables for cake, gifts and place cards

Complimentary standard guestroom for wedding couple on the reception night with a minimum purchase of \$3000 in food and beverage.

WEDDING ENHANCEMENTS AVAILABLE FOR AN ADDITIONAL FEE:

Special effect lighting

Chiavari Chairs

Draping

Specialty Linens

Charger Plates

REHEARSAL DINNERS

Celebrate with family and friends the night before the wedding at our Square Whale or Isle of Capri!

Hand Passed Hors d'oeuvres

Please select three of the following *3 Pieces will be supplied per guaranteed guest.

CHILLED

Bocconcini & Grape Tomato Skewers
Tuna Tataki on Wonton Crisp with Hijiki and Cusabi
Smoked Salmon Mousse Canape
Asparagus and Asiago Cheese wrapped in Phyllo
Roasted Tomato Bruschetta with Goat Cheese,
Seasonal Berry, and Honey Drizzle on a Toasted Pita

WARM

Duck Bacon & Sweet Corn Wonton
Crispy Raspberry and Brie in Phyllo
Thai Vegetable Spring Rolls
Spanakopita
Vegetable Samosas
Bacon Wrapped Shrimp
Miniature Crab Cake

Dinner Service

Includes Freshly Baked Rolls

SALAD | Select One Salad

Mixed Greens | Grape Tomato, Cucumber, Shaved Red Onion, Buttermilk Ranch, White Balsamic Vinaigrette

Caesar Salad | Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

Spinach Salad | Shaved Red Onion, Feta Cheese, Candied Pecans, Blood Orange Vinaigrette

ENTRÉE | Select One Entrée

Basil Dusted Chicken with Sweet Sherry Cream and Tomato Jam

Walnut Crusted Chicken with Roasted Red Peppers and Blue Cheese Cream Sauce

Chicken Rustica with Sun Dried Tomato Cream and Crispy Prosciutto

Salmon with Tomato, Caper Beurre Blanc

Sun Dried Tomato Pesto and Panko Crusted Cod

Slow Roasted Beef Tenderloin with Roasted Garlic Demi

Starch | Select One Starch

Oven Roasted Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Sun Dried Tomato Risotto

Vegetable | Select One Vegetable

Charred Asparagus

Petite Sweet Carrots

Fresh Broccolini

Buttered Green Beans

Please note that you may select up to two (2) plated entrées for groups exceeding 50 guests, but an accurate entrée count must be provided four (4) business days prior to your event. Multiple entrées will share the same starch and vegetable. Entrée cards must be provided for our staff to identify your guests' choice of entrée.

\$50++ Per guest with a 4 Hour Non-Alcoholic Beverage Station
\$77++ Per guest with a 4 Hour Soft Bar
\$81++ Per guest with a 4 Hour Deluxe Bar

Enhancements

To Enhance Your Open to Bar to Premium Brands: Add \$6++ Per Person to Deluxe Package



DUET PLATED DINNER

Hand Passed Hors d'oeuvres

Please select three of the following *3 Pieces will be supplied per guaranteed guest.

CHILLED

Bocconcini & Grape Tomato Skewers
Tuna Tataki on Wonton Crisp with Hijiki and Cusabi
Smoked Salmon Mousse Canape
Asparagus and Asiago Cheese wrapped in Phyllo
Roasted Tomato Bruschetta
Roasted Tomato Bruschetta with Goat Cheese,
Seasonal Berry, and Honey Drizzle on a Toasted Pita

WARM

Duck Bacon & Sweet Corn Wonton
Crispy Raspberry and Brie in Phyllo
Thai Vegetable Spring Rolls
Spanakopita
Vegetable Samosas
Bacon Wrapped Shrimp
Miniature Crab Cake

Dinner Service

Includes Freshly Baked Rolls

SALAD | Select One Salad

House Salad | Mixed Greens, Grape Tomato, Cucumber,
Shaved Red Onion, Buttermilk Ranch, White Balsamic
Vinaigrette

Spinach Salad | Shaved Red Onion, Feta Cheese,
Candied Pecans, Blood Orange Vinaigrette

Caesar Salad | Romaine, Herb Croutons, Shaved
Parmesan, Caesar Dressing

ENTRÉE | Select One Entrée

Herb Seared Chicken Breast, Tomato Confit Paired with
Extra Jumbo Shrimp Sweet Sherry Cream
Wild Rice Pilaf | Medley of Seasonal Vegetables

Teriyaki Glazed Salmon and Extra Jumbo Shrimp with
Mango Pineapple Salsa
Jasmine Rice | Steamed Bok Choy

Grilled Chicken Breast, Garlic-Herbed Butter Paired with
Pan Seared Petite Filet of Salmon Finished with
Mango Salsa
Red Bliss Mashed Potato | Honey Glazed Petite Carrot

Jumbo Lump Crab Cake with Chipotle Remoulade
Paired with Extra Jumbo Shrimp
Wild Rice Pilaf | Asparagus

Petite Filet of Beef, Sun Dried Tomato Demi, paired with a
Jumbo Lump Crab Cake, Roasted Corn and Sweet Thai
Chili Relish
Herb Roasted Potatoes | Asparagus

\$56++ Per guest with a 4 Hour Non-Alcoholic Beverage Station
\$83++ Per guest with a 4 Hour Soft Bar
\$87++ Per guest with a 4 Hour Deluxe Bar

Please note that you may select up to two (2) plated entrées for groups exceeding 50 guests, but an accurate entree count must be provided four (4) business days prior to your event. Multiple entrées will share the same starch and vegetable. Entrée cards must be provided for our staff to identify your guests' choice of entrée.

Enhancements
To Enhance Your Open to Bar to Premium Brands: Add \$6++ Per Person to Deluxe Package

Holiday Inn & Suites North Beach | 3900 Atlantic Avenue, Virginia Beach | 757.428.1711 | vboceanfrontnorth.com
All Prices Subject to a 22% Service Charge and 11.5% State Sales Tax

BUFFET DINNER

Hand Passed Hors d'oeuvres

Please select three of the following *3 Pieces will be supplied per guaranteed guest.

CHILLED

Bocconcini & Grape Tomato Skewers
Tuna Tataki on Wonton Crisp with Hijiki and Cusabi
Smoked Salmon Mousse Canape
Asparagus and Asiago Cheese wrapped in Phyllo
Roasted Tomato Bruschetta with Goat Cheese,
Seasonal Berry, and Honey Drizzle on a Toasted Pita

WARM

Duck Bacon & Sweet Corn Wonton
Crispy Raspberry and Brie in Phyllo
Thai Vegetable Spring Rolls
Spanakopita
Vegetable Samosas
Bacon Wrapped Shrimp
Miniature Crab Cake

Dinner Service

Includes Freshly Baked Rolls

SALAD | Select One Salad

Mixed Greens | Grape Tomato, Cucumber, Shaved Red
Onion, Buttermilk Ranch, White Balsamic Vinaigrette

Caesar Salad | Romaine, Herb Croutons, Shaved
Parmesan, Caesar Dressing

Spinach Salad | Shaved Red Onion, Feta Cheese,
Candied Pecans, Blood Orange Vinaigrette

ENTRÉE | Select Two Entrées

Basil Dusted Chicken with Sweet Sherry Cream and
Tomato Jam

Chicken Rustica with Sun Dried Tomato Cream and Crispy
Prosciutto

Oven-Roasted Salmon with Sweet Sherry Cream and
Mango Salsa

Sweet Pineapple Barbeque Mahi

Slow Roasted Top Round of Beef with Roasted Garlic
Demi and Sun Dried Tomato

Herb Roasted Pork Tenderloin with Fuji Apple Chutney

Smoked Sausage and Shrimp Creole Pasta

ACCOMPANIMENTS | Select Four Accompaniments

Herb Roasted Potatoes
Roasted Garlic Mashed Potatoes
Homestyle Mac & Cheese
Wild Rice Pilaf
Tomato and Spinach Cheese Tortellini
Seasonal Vegetable Medley
Parmesan Crusted Brussels
Buttered Broccoli
Curry Roasted Cauliflower
Roasted Garlic Green Beans

\$54++ Per guest with a 4 Hour Non-Alcoholic Beverage Station
\$81++ Per guest with a 4 Hour Soft Bar
\$85++ Per guest with a 4 Hour Well Bar

1.5 Hours of Service

Enhancements

**To Enhance Your Open to Bar to Premium Brands: Add \$6++ Per
Person to Deluxe Package**

Hand Passed Hors d'oeuvres

Please select three of the following *3 Pieces will be supplied per guaranteed guest.

CHILLED

Bocconcini & Grape Tomato Skewers
Tuna Tataki on Wonton Crisp with Hijiki and Cusabi
Smoked Salmon Mousse Canape
Asparagus and Asiago Cheese wrapped in Phyllo
Roasted Tomato Bruschetta with Goat Cheese,
Seasonal Berry, and Honey Drizzle on a Toasted Pita

WARM

Duck Bacon & Sweet Corn Wonton
Crispy Raspberry and Brie in Phyllo
Thai Vegetable Spring Rolls
Spanakopita
Vegetable Samosas
Bacon Wrapped Shrimp
Miniature Crab Cake

Dinner Service

Please select three Food Bars | Minimum of 50 Guest | 25% Surcharge Applies for Groups of less than 50 Guest.

Salad Bar | Romaine, Tuscan Baby Kale, Spinach, Artisan Mixed Greens, Charred Broccoli, Artichoke Hearts, Cremini Mushrooms, Roasted Beets, Cucumber, Olives, Red Onion, Grape Tomato, Mediterranean Marinated Chickpeas, Crumbled Bleu Cheese, Feta Cheese, Sharp Cheddar Cheese, Shaved Parmesan Cheese

Additional Charge Per Person

Grilled Chicken, Served Chilled | \$3
Grilled Salmon, Served Chilled | \$5

Pasta Bar | *\$75.00 Attendant Fee per 50 Guest
Cheese Tortellini, Penne Pasta, Alfredo, Marinara, Basil Pesto, Grilled Chicken, Beef Meatballs, Shrimp, Seasonal Medley of Vegetables, Parmesan Cheese, Blue Cheese

Chip and Dip Bar | Pico de Gallo, Corn and Black Bean Salsa, Chipotle Ranch, Warm Blue Cheese Craft Ale Dip, Roasted Garlic Hummus, Tortilla Chips, Pita Chips

Potato Bar | Baked Russet and Roasted Garlic Mashed Potatoes, Butter, Crumbled Bacon, Chili, Green Onions, Sour Cream, Cheddar Cheese

Slider Bar | Served with Seasoned Fries

Choose two options:

Pulled Pork with Slaw
Mini Beef Burgers with Lettuce, Tomato, and Onion Jam
Grilled Curry Chicken
Buffalo Chicken and Blue Cheese
Crab Cake with Lettuce, Tomato and Chipotle Aioli
Lamb with Mint, Red Onion and Tzatziki
Battered Cod with Tartar Sauce

*Attendant Station

\$75 Chef Attendant Fee | One Chef per 50 Guests

\$45++ Per guest with a 4 Hour Non-Alcoholic Beverage Station

\$72++ Per guest with a 4 Hour Soft Bar

\$76++ Per guest with a 4 Hour Deluxe Bar

1.5 Hours of Service



NORTH BEACH NON NUPTIALS

MEET & GREET

Artisan Cheese Display with Seasonal Berries

BRUNCH

Freshly Baked Assortment of Sweet and Savory Pastries
Whipped Butter & Assorted Jellies

Mixed Greens, Grape Tomato, Cucumber, Shaved Red Onion, Buttermilk Ranch, White Balsamic Vinaigrette

Cheddar Scrambled Eggs
Smithfield Thick-Cut Bacon
Seasonal Vegetable Medley

ENHANCEMENTS

Omelet or Waffle Station Add \$6.00++ Per Person

Omelet Station*
Made to Order
Diced Tomatoes, Diced Ham, Chopped Bacon, Peppers, Mushrooms, Onions, Broccoli, Shredded Jack Cheese
or
Fresh Made Waffle Station*
Served with Strawberry Compote, Whipped Cream
Cinnamon Honey Butter and a Trio of Flavored Breakfast Syrups

Protein | *Select One Protein*

Slow-Roasted Sliced Beef with Horseradish Creme
Salmon with Tomato, Caper Beurre Blanc
Basil Dusted Chicken with Sweet Sherry Cream and Tomato Jam
Hot Honey Fried Chicken
Honey Bourbon Glazed Ham
Sage Sausage

ACCOMPANIMENTS | *Select One Side*

Cinnamon French Toast
Biscuits and Sausage Gravy
Cheddar Grits
Herb-Roasted Potatoes
Wild Rice Pilaf
Buttered Broccoli
Roasted Garlic Green Beans

**\$75++ Chef Fee | One Chef per 50 Guests*

*\$36++ Per guest with a 4 Hour Non-Alcoholic Beverage Station
\$51++ Per guest with a 2 Hour Bloody Mary or Mimosa Bar*

1.5 Hours of Service

Gourmet Coffee Station | Coffee with Flavored Syrups, Whipped Cream, Sugar in the Raw, Chocolate Shavings, Cinnamon Sticks, Chocolate Dipped Biscotti | \$7 Per Guest

Milk & Cookies | (select 3 flavors) Choose from: Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin, White Chocolate-Macadamia Nut, Served with Chilled Milk | \$7 Per Guest

Soirée Size Desserts | Assorted Petite Desserts including Italian Pastries, Cheesecakes, Cookies and Chocolate Dipped Fruit | \$12 Per Guest

***French Market** | Warm Beignets Covered in Powdered Sugar or Cinnamon, Served with Ice Cream, Caramel Sauce and Warm Chocolate Sauce | \$9 Per Guest

***Sundae Station** | Served with Vanilla & Chocolate Ice Cream, Bananas, Whipped Cream, Caramel Sauce, Warm Chocolate Sauce, Oreo Crumbles & Strawberry Compote | \$9 Per Guest

NIGHTTIME NOSH

Minimum of 50 Pieces

Mini Burgers | Hamburger Sliders with Mustard, Mayo, Onions, Tomatoes and Cheese | \$4 each

-Add Mini Root Beer Floats | \$2 each

French Fry Bar | Choice of one Flavor | Garlic Parmesan | Ranch | Buffalo | BBQ | \$3 each

Homestyle Mac & Cheese | \$5 each |

Mini All-Beef Franks | Mustard, Ketchup, Onion & Relish \$4 each

Nacho Bar | Fresh Tortilla Chips with Cheddar Queso Cheese Sauce, Olives, Jalapenos, Salsa, Guacamole and Sour Cream | \$6 each

Hot Wings | Bone or Boneless | Choice of one Flavor | Garlic Parmesan, Teriyaki, BBQ, Hot, Chipotle Citrus, Mango Habanero, with Celery and Ranch **or** Blue Cheese \$75

** Add an attendant to your fun station for \$75.00++/hour*



BEVERAGE PACKAGES

Non-Alcoholic Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Premium Hot Teas, Iced Tea and Water

Hosted Soft Bar

Serving an Assortment of Imported Beer, Domestic Beer, House Wines, Assorted Sodas and Bottled Water
\$13 Per Hour For First Two Hours, \$5 Each Additional Hour

Hosted Deluxe Bar

Serving Deluxe Brand Liquors, House Wines, Champagne, Import Beer, Domestic Beer, Assorted Sodas and Bottled Water
\$19 Per Hour For First Two Hours, \$5 Each Additional Hour

Hosted Premium Bar

Serving Premium Brand Liquors, House Wines, Import Beer, Domestic Beer, Assorted Sodas and Bottled Water
\$22 Per Hour For First Two Hours, \$6 Each Additional Hour

Cash Bar per Drink Pricing *

Premium Liquor | \$8.00
Deluxe Liquor | \$7.00
House Wine | \$7.00
Import Beer | \$7.00
Domestic Beer | \$6.00
Soda | \$3.50
Bottled Water | \$3.50

Consumption Bar per Drink Pricing

Premium Liquor | \$7.50
Deluxe Liquor | \$6.50
House Wine | \$6.00
Import Beer | \$6.00
Domestic Beer | \$5.00
Soda | \$3.00
Bottled Water | \$3.00

Deluxe Brands

Absolut, Bacardi, Tanqueray, Jack Daniels, El Jimador, Dewar's

Premium Brands

Grey Goose, Bombay Sapphire, Makers Mark, Jameson, Jose Cuervo, Hennessy, Captain Morgan

Imported Beer

Corona, Heineken

Domestic Beer

Budweiser, Bud Light, Sam Adams, Yuengling

Robert Mondavi House Wines

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

A \$75 Bartender Fee per Bartender will apply to All Bars up to Four (4) Hours. Additional hours are charged at \$25.00 per Hour, per Bartender.

**One (1) bartender required per one hundred guests
*Cash Bar Pricing is Inclusive of Tax**

CEREMONIES

WEDDING CEREMONY

Banquet Chairs Set Theater Style with Center and Side Aisles

Complimentary Rehearsal Space for a one-hour time frame

\$500.00 plus 22% service charge and 6% sales tax

BEACH CEREMONY

Ceremony Package Includes:
Coordinator for Ceremony
Coordinator for 1-hour Rehearsal
Up to 50 White Folding Chairs
Wedding Arch

\$1,000 plus 22% service charge and 6% sales tax

**Couples are responsible for obtaining beach permit from the City of Virginia Beach*

**Hotel does not provide back up space for inclement weather*

**Rehearsal times for ceremonies are offered as a courtesy to our brides and may be arranged through your event manager. Rehearsal times cannot interfere with any of our scheduled events. Rehearsals cannot be guaranteed in the same area as the ceremony however, every effort will be made.*

DETAILS MADE EASY

GUEST ACCOMODATIONS

A room block may be setup for guests attending your event at the Holiday Inn & Suites North Beach. Check in time is 4:00pm and check out time is 11:00am. If you would like to setup a block of rooms, we ask that a minimum of ten guestrooms be booked or the prevailing hotel rate will be offered.

COURTESY VS GUARANTEED ROOM BLOCKS

A **courtesy room block** is the most flexible option. The hotel will extend a negotiated rate for the group and the rate will be based on availability. The group is not guaranteed a number of rooms. You won't need to pay anything up front and won't be charged penalties for unused rooms.

*Please note there are many weekends the hotel will sell out months in advance and rooms may not be available for your guests to book.

A **guaranteed room block** will hold a number of rooms until 30 days prior to your event. You will be contracted to book 90% of the rooms in the room block. If 90% of the block is not booked, you will be responsible for paying for the remaining rooms.

The hotel will provide you with a booking link to share with your guests along with a toll-free number to make reservations

FOOD AND BEVERAGE

Due to Virginia State Laws all food and beverage served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must come from licensed and insured vendor and be approved by your catering representative. No food or beverage may leave the hotel premises. Food stations must be guaranteed for full guest count.

MENU SELECTION

The number of guests attending your function must be given to our Catering Department at least 72 business hours prior to the event. This number will be considered your final guarantee and you will be charged for this number plus any guests that were in addition to the guarantee. If no final guarantee is provided the original amount contracted will be used as the guarantee. The Hotel is prepared to service up to 5% above the guaranteed number.

GUARANTEE

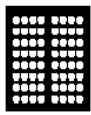
Your complete menu must be given to your Catering Representative 30 days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs.

FINAL PAYMENT

Final payment in the form of a credit card or cash is due at least seven (7) business days prior to the wedding date.

Meeting & Banquet Capacities

The Vista Del Mare is located on the 6th floor in the South Tower
Access via South Elevators



Theater



Classroom

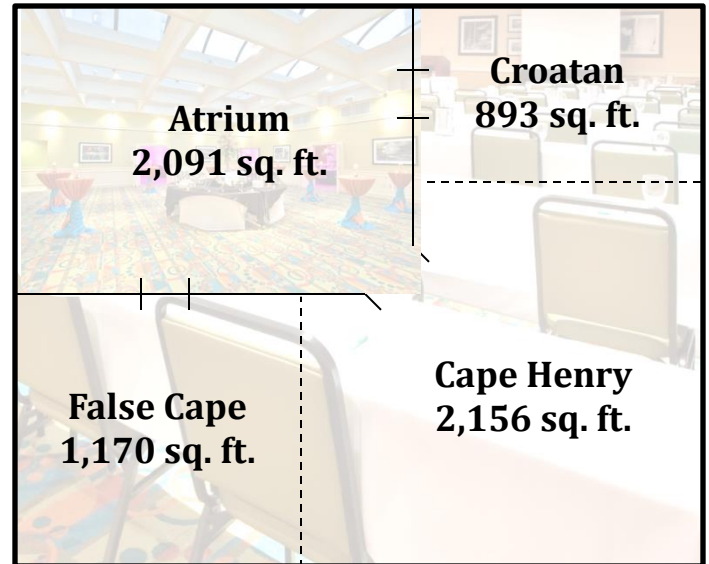


Conference



Banquet

Setup Styles



The main ballroom is located on the 1st floor
located in the South Tower

ROOM	Theater	Classroom (3 per 6ft)	Conference	Banquet (Rounds of 10)	Size	Sq. feet	Ceiling Height
Vista A	75	50	25	70	25x37	925	8'
Vista B (pillars)	60	30	20	50	25x37	925	8'
Vista Del Mar	150	80	50	120	52x37	1,924	8'
Atrium	170	105	50	120	51x41	2,091	12'
Croatan	80	45	24	70	19x47	893	10'
Cape Henry	200	95	50	150	44x49	2,156	10'
False Cape	120	55	35	80	30x39	1,170	10'
Croatan/ Cape Henry	280	130	70	220	63x48	3,024	10'
Cape Henry/ False Cape	300	140	78	230	79x41	3,239	10'
Ballroom	350	200	-	300	-	4,219	10'
Suite 101	30	18	15	30	23x16 24x12	368 656	9'

Please note that these numbers are all maximum counts for each room