



MARRIOTT  
NEWPORT NEWS  
CITY CENTER



# EVENTS MENU

  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

**NEWPORT NEWS MARRIOTT AT CITY CENTER**  
740 Town Center Drive, Newport News, VA 23606  
757-873-9299 | [Marriott.com/phfoy](http://Marriott.com/phfoy)

# Plated Breakfasts

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## **CROISSANT BREAKFAST | \$17**

Eggs, Cheddar Cheese and Choice of Bacon, Ham, or Sausage Patty on a Fresh Baked Croissant

Side of Breakfast Potatoes

Served with Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

## **AMERICAN | \$18**

Scrambled Eggs, Breakfast Potatoes, and Bacon or Sausage

Served with Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

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# BREAKFAST BUFFETS

One Hour of Service | 25 Guest Minimum Required

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## RISE AND SHINE | \$17

Sliced Fresh Seasonal Fruits

Bakery Basket with Whipped Butter and Preserves

Fresh Vanilla Yogurt and House Made Granola

A Selection of Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

## BAGELS, ETC. | \$20

Bakery Basket with Whipped Butter and Preserves

Assorted Whole Fruits

Bagels with Smoked Salmon, Cream Cheese, and Capers

A Selection of Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

## GOOD MORNING NEWPORT NEWS | \$22

Sliced Fresh Seasonal Fruits

Bakery Basket with Whipped Butter and Preserves

Build Your Own Granola Parfaits

Steel Cut Oatmeal with Assorted Dried Fruits, Nuts, and Brown Sugar

Egg White Frittata

Breakfast Sausage Links

A Selection of Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

## SUNRISE OVER CITY CENTER | \$23

Sliced Fresh Seasonal Fruits

Bakery Basket with Whipped Butter and Preserves

Fresh Bagels with Cream Cheese

Assorted Individual Yogurts

Fluffy Scrambled Eggs

Applewood Smoked Bacon

Roasted Breakfast Potatoes

A Selection of Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

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# BREAKFAST BUFFET ENHANCEMENTS

Menu options are priced as additions to a breakfast buffet of your choice.

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Croissant with Scrambled Eggs, Ham, and Cheese | **\$6 Each**

Fresh Bagels and Cream Cheese | **\$42 Per Dozen**

Assorted Individual Yogurts | **\$3 Each**

Doughnuts | **\$36 Per Dozen**

Danishes | **\$40 Per Dozen**

Cinnamon Rolls | **\$36 Per Dozen**

Muffins | **\$38 Per Dozen**

Country Sausage or Ham Biscuits | **\$5 Each**

Waffles with Warm Maple Syrup | **\$5 Per Person**

Buttermilk or Blueberry Pancakes, Butter & Syrup | **\$5 Per Person**

Traditional Biscuits and Sausage Gravy | **\$6 Per Person**

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# CHEF ATTENDED STATIONS

Menu options are priced as additions to a breakfast buffet of your choice.

One Hour of Service | 25 Guest Minimum Required

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## **WAFFLES | \$6 Per Person\***

Fresh Berries, Maple Syrup, Butter, Whipped Cream, and Powdered Sugar

## **CREPES | \$8 Per Person\***

Blueberry Compote, Strawberry Compote, Bananas, Whipped Cream, Cinnamon & Powdered Sugar with Fresh Berries

## **OMELETS TO ORDER | \$6 Per Person\***

Diced Peppers, Onions, Tomatoes, Bacon, Ham, Mushrooms, Cheddar, and Swiss Cheeses

## **SHRIMP AND GRITS STATION | \$8 Per Person\***

Sautéed Shrimp atop Creamy Yellow Grits, Tasso Gravy, Red & Yellow Peppers, Shredded Cheese, Chives, Bacon & Scallions

## **CHEF ATTENDANTS | \$100 Per Station**

\*At least One (1) Chef per 50 People

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# MORNING REFRESH

Thirty Minutes of Service | 25 Guest Minimum Required

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## TOP OF THE MORNING | \$10 Per Person

Assortment of Warm Scones with Whipped Sweet Cream, Butter, and Jam  
Seasonal Sliced Fruit and Berries  
Coffee and a Selection of Premium Herbal Teas

## MID MORNING INTERMISSION | \$11 Per Person

Fresh Bagels with Plain, Strawberry, and Chive Cream Cheese  
Assorted Whole Fruit  
Coffee and a Selection of Premium Herbal Teas

## BUILD YOUR OWN YOGURT PARFAIT | \$12 Per Person

Vanilla Yogurt  
Fresh Seasonal Berries and Bananas  
Chopped Walnuts, Chocolate Chips, and House Made Granola  
Coffee and a Selection of Premium Herbal Teas

## IT'S OKAY TO BE PICKY | \$16 Per Person

*Pick 3 of the following for a Morning Break:*

Assorted Muffins  
Coffee Cake  
Yogurt Parfaits  
Doughnut Holes  
Scones  
Chocolate Éclairs  
Chocolate Filled Croissants  
Granola Bars  
Whole Fruit

\*Includes: Coffee and a Selection of Premium Herbal Teas

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# AFTERNOON RECHARGE

Thirty Minutes of Service | 25 Guest Minimum Required

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## **COOKIES & MILK | \$14 Per Person**

Freshly Baked Cookies and Rich Fudge Brownies

Chilled Milk, Fruit Infused Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Teas

## **TAKE A HIKE | \$16 Per Person**

Create your own Trail Mix with Dried Fruits, Assorted Nuts, Pretzels, White and Milk Chocolate Chips, M&Ms, and Raisins

Fruit Infused Water, Assorted Soft Drinks

## **CRUDAFRUTA | \$14 Per Person**

Vegetable Crudit  with Ranch and Cucumber Dill Dips, and Fresh Sliced Fruit

Fruit Infused Water, Assorted Soft Drinks

## **A BERRY GOOD CAKE | \$12 Per Person**

Build your own Shortcake with Fresh Pound Cake, Strawberry Compote, Blueberries, Raspberries, Hand Whipped Cream and French Vanilla Ice Cream

Paired with Refreshing Iced Tea and Lemonade

## **IT'S OKAY TO BE PICKY | \$19 Per Person**

***Pick 3 of the following for an Afternoon Break:***

Soft Pretzels with Spicy Mustard

White Cheddar Popcorn

Vegetable Sticks with Roasted Garlic Hummus

Bruschetta

Layered Dessert Bars

House Made Chips with Ranch Dip

Chocolate Dipped Rice Krispy Treats

Spiced Pecans

Fruit Juice Shooters

Mini Cheesecakes

Whole Fruit

Trail Mix

\*Includes: Fruit Infused Water and Assorted Sodas

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# ALL DAY BREAK PACKAGES

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## ALL DAY BREAK PACKAGE | \$34 Per Person

Selection of One Morning Refresh and One Afternoon Recharge

Continuous Beverage Service for 8 Hours Including Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Premium Herbal Teas, Assorted Soft Drinks, and Bottled Water

## ALL DAY BEVERAGE BREAK | \$20 Per Person

Continuous Beverage Service for 8 Hours Including Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Premium Herbal Teas, Assorted Soft Drinks, and Bottled Water

## ALL DAY WITH JOE | \$17 Per Person

Continuous Beverage Service for 8 Hours Including Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Premium Herbal Teas

## HALF DAY WITH JOE | \$12 Per Person

Continuous Beverage Service for 4 Hours Including Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Premium Herbal Teas

## A LA CARTE SIPS

Assorted Sodas | **\$3.50 Each**

Bottled Water | **\$3.50 Each**

Bottled Fruit Juices | **\$3.50 Each**

Gatorade | **\$3.50 Each**

Starbucks Bottled Frappuccino | **\$5 Each**

Naked Bottled Smoothies | **\$5 Each**

Coffee | **\$45 Per Gallon**

Decaffeinated Coffee | **\$45 Per Gallon**

Hot Tea | **\$45 Per Gallon**

Iced Tea | **\$38 Per Gallon**

Lemonade | **\$38 Per Gallon**

Orange Juice | **\$38 Per Gallon**

## A LA CARTE SNACKS

Assorted Individual Bags of Chips | **\$4 Each**

Hershey's Candy Bars | **\$4 Each**

Muffins | **\$38 Per Dozen**

Fresh Croissants | **\$38 Per Dozen**

Cookies | **\$38 Per Dozen**

Brownies | **\$38 Per Dozen**

Layered Dessert Bars | **\$38 Per Dozen**

Lemon Squares | **\$38 Per Dozen**

Assorted Petite Desserts | **\$40 Per Dozen**

Whole Fresh Fruit | **\$26 Per Dozen**

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# PLATED LUNCHES

Plated Lunch Accompanied by Choice of Salad, Starch, Vegetable, and Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water

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*Should two or more entrees be selected, the price of the higher entrée will prevail for all guests. Multiple entrée selections must share the same accompaniments.*

## ENTREES

### **Seared Atlantic Salmon | \$31**

Citrus Salad, Lemon Vinaigrette

### **Roasted Sliced New York Strip | \$33**

Red Wine Bordelaise Sauce

### **Mesquite Grilled Chicken Breast | \$28**

Smoked Gouda Cream, Onion Straws

### **Bourbon Brined Pork Loin | \$29**

Pecan Pear Relish, Vanilla Cider Glaze,

### **Roasted Tilapia | \$28**

Tropical Fruit Salsa, Key Lime Sauce

### **Wild Mushroom Ravioli | \$26**

Artichokes, Kalamata Olives, Sundried Tomato Sauce

### **Rotisserie Style Roasted Pork Loin | \$29**

Whole Grain Mustard Demi

### **Chesapeake Bay Crab Cake | \$33**

Lemon Caper Butter

### **Petite Filet | \$36**

Boursin Cheese, Wild Mushroom Sauce

### **Herb Crusted Chicken Breasts | \$28**

White Wine Veloute, Fontina Cheese,  
Truffled Wild Mushrooms

### **Vegetable Lasagna | \$26**

Cream Sauce, Toasted Panko Bread Crumbs

## SALADS

### **Classic Caesar**

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Crispy Herb Croutons, Grape Tomatoes, and Caesar Dressing

### **Spinach Salad**

Baby Spinach, Cranberries, Pecans, and Raspberry Vinaigrette

### **House Salad**

Seasonal Mixed Greens and Assorted Garden Vegetables, Served with Ranch Dressing

## STARCHES

### **Confetti Rice**

**Rainbow Smashed Fingerling Potatoes**

**Red Skinned Garlic Mashed Potatoes**

**Parmesan Herb Risotto**

**Grilled Polenta Cake**

## VEGETABLES

**Seasonal Vegetable Medley**

**Asparagus**

**French Petite Green Beans with Red Peppers**

**Broccolini**

**Fire Roasted Vegetables**

## DESSERTS

**Red Velvet Cake**

**Chocolate Layer Cake**

**Classic Cheesecake**

**Pecan Pie**

**Carrot Cake**

**Apple Pie**

**Double Chocolate Fudge Cake**

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# HOT LUNCH BUFFET

Lunch Buffet Includes Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water, Freshly Baked Rolls and Butter, Chef's Assorted Desserts

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## TWO ENTREE BUFFET | \$32 Per Person

1 Hours of Service | 20 Guest Minimum Required

### SOUP AND SALAD SELECTION

Please Select One of the Following Soups and Salads:

Classic Chicken Noodle

Broccoli Cheddar Soup

Roasted Tomato Bisque

#### Classic Caesar

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Crispy Herb Croutons, Grape Tomatoes, and Caesar Dressing

#### Spinach Salad

Baby Spinach, Cranberries, Pecans, and Raspberry Vinaigrette

#### House Salad

Seasonal Mixed Greens and Assorted Garden Vegetables, Served with Ranch Dressing

### ENTRÉE SELECTIONS

Please Select Two of the Following Entrees:

Asiago Crusted Chicken Breast, Garlic Spinach, Tomato Olive Relish, White Wine Sauce

Grilled Chicken Breast, Sweet Chili Sauce, Pineapple Relish

Seared Flank Steak, Roasted Shitake Mushrooms, Smoked Gouda, Beef Jus

Wild Mushroom & Squash Lasagna

Roasted Tilapia, Tropical Fruit Salsa, Key Lime Sauce

Rotisserie Pork Loin, Smoked Tomato Sauce, Roasted Corn & Pepper Relish

### BUFFET SALAD SELECTION

Please Select One of the Following Side Salads:

Orzo, Sun-Dried Tomatoes, Feta, Spinach

Red Bliss Potato Salad

Italian Style Pasta Salad

Seasonal Fresh Fruit Salad

### STARCHES

Please Select Two of the Following Starches:

Confetti Rice

Herb Roasted Fingerling Potatoes

Red Skinned Garlic Mashed Potatoes

Parmesan Herb Risotto

Sharp Cheddar Mac & Cheese

### VEGETABLES

Please Select One of the Following Vegetables:

Seasonal Vegetable Medley

Asparagus

French Petite Green Beans with Red Peppers

Broccolini

Fire Roasted Vegetables

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# COLD LUNCHEON BUFFETS

Each Luncheon Buffet Includes Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water, plus Chef's Assorted Desserts

## CHILLED LUNCHEON BUFFET | \$24 Per Person

One Hour of Service | 20 Guest Minimum Required

### PRIME SLICED COLD CUTS

Herb Roasted Beef, Grilled Breast of Chicken, Black Forest Ham, Honey Turkey Breast

### CHEESES

Provolone, Cheddar, Swiss

### ACCOMPANIMENTS

Pickles, Mustards, Mayonnaise, Sliced Tomatoes, Leaf Lettuce, Assorted Breads & Rolls

### SALAD SELECTION

Please Choose One of the Four Following Salads:

#### Classic Caesar

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Crispy Herb Croutons, Grape Tomatoes, and Caesar Dressing

#### Spinach Salad

Baby Spinach, Cranberries, Pecans, and Raspberry Vinaigrette

#### House Salad

Seasonal Mixed Greens and Assorted Garden Vegetables, Served with Ranch Dressing

Please Choose One of the Three Following Side Salads:

Orzo, Sun-Dried Tomatoes, Feta, Spinach

Red Bliss Potato Salad

Italian Style Pasta Salad

## PRE-MADE SANDWICH LUNCH BUFFET | \$27 Per Person

One Hour of Service | Available to Groups of 20-100 Guests

### SALAD SELECTION

Please Choose One of the Four Following Salads:

#### Classic Caesar

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Crispy Herb Croutons, Grape Tomatoes, and Caesar Dressing

#### Spinach Salad

Baby Spinach, Cranberries, Pecans, and Raspberry Vinaigrette

#### House Salad

Seasonal Mixed Greens and Assorted Garden Vegetables, Served with Ranch Dressing

Please Choose One of the Three Following Buffet Salads:

Orzo, Sun-Dried Tomatoes, Feta, Spinach

Red Bliss Potato Salad

Italian Style Pasta Salad

### SANDWICH SELECTION

Please Choose Three of the Five Following Sandwiches:

Chef's Club with Smoked Turkey, Applewood Bacon, and Mango Chutney Mayonnaise on Pumpkinseed

Grilled Zucchini, Yellow Squash, Spinach, Alfalfa Sprouts, with a Cucumber Dill Spread in a Sundried Tomato Wrap

Tomato, Basil, Mozzarella, and Balsamic on Ciabatta Bread

Char-Grilled Mesquite Chicken, Balsamic Roasted Tomatoes, Fresh Melted Mozzarella, Red Onion Marmalade on Herb Focaccia

Roast Beef, White Cheddar, Roasted Rosemary Tomatoes, Horseradish Sauce on Ciabatta

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# SPECIALTY LUNCHEON BUFFETS

Each Luncheon Buffet Includes Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water, Chef's Assorted Premium Desserts

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## MARKET FRESH LUNCHEON BUFFET | \$32 Per Person

One Hour of Service | Available to groups of 20-150 Guests

Artisan Bread & Butter  
Herb Infused Couscous with Grilled Shrimp and Arugula  
Sesame Seared Tuna with Ponzu  
House Made Chicken Salad in a Bibb Lettuce Cup, Grapes, and Toasted Almonds  
Lump Crab, Avocado, Bacon, Tomatoes, in Bibb Lettuce Cup  
Mediterranean Quinoa, Cucumbers, Tomatoes, Lemon  
Japanese Marinated Steak, Chilled and Carved over Soba Noodle Salad

## SOUP, SALAD, & SLIDER BUFFET | \$30 Per Person

One Hour of Service | Available to groups of 20-150 Guests

Please Choose One of the Three Following Soups:

Broccoli Cheddar Soup  
Classic Chicken Noodle Soup  
Roasted Tomato Basil Bisque

Please Choose Two of the Six Following Sides:

Mixed Greens with Grated Carrots, Sliced Cucumbers, Tomatoes and Assorted Dressings  
Red Bliss Potato Salad  
Italian Style Pasta Salad  
Creamy Coleslaw  
House Made Chips and Dip  
Vegetable Crudité

Please Choose up to Three of the Following Sliders\*\*

BBQ Pork Sliders  
Cheeseburger Sliders  
Buffalo Chicken Sliders  
Black Bean Sliders  
Crab Cake Sliders

\*\*Slider buffet pricing based on 3 sliders per person.

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# BOX LUNCHES

## BOXED LUNCHES | \$19 Per Person

**Include Chilled Soft Drink or Bottled Water, Individual Bag of Kettle Chips, Condiment Packets, Whole Fruit, and a Home-style Cookie.**

*One Selection per 15 people. Maximum 3 Types of Boxed Lunches per Event.*

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### **Smoked Turkey**

Smoked Turkey Breast, Smoked Applewood Bacon, Brie, Arugula, and Cranberry Mayonnaise on Crispy Baguette

### **Roast Beef**

Roast Beef, White Cheddar, Roasted Rosemary Tomatoes, and Horseradish Sauce on Ciabatta

### **Chicken Salad**

Creamy Chicken Salad with Red Grapes and Celery on a Buttery Croissant

### **Turkey & Swiss**

Turkey, Swiss, Lettuce, and Tomato on a Buttery Croissant

### **Italian**

Salami, Smoked Turkey, Pepperoni, Shredded Lettuce, Banana Peppers, and Provolone on Herb Ciabatta

### **Ham & Cheddar**

Ham, Sharp Cheddar, Dill Havarti, and Creole Mustard on an Onion Kaiser Roll

### **Grilled Chicken**

Sliced Grilled Chicken, Cheddar Cheese, Lettuce, and Tomato on Crispy Baguette

### **Veggie Wrap**

Pepper Jack Cheese, Sprouts, Avocado, Diced Cucumber and Spinach, Julienne Bell Peppers, and Southwest Aioli in a Sundried Tomato Wrap

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**meetings imagined**

# PLATED DINNERS

Plated Dinner Accompanied by Choice of Salad, Starch, Vegetable, and Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water

*Should two or more entrees be selected, the price of the higher entrée will prevail for all guests. Multiple entrée selections must share the same accompaniments.*

## ENTREES

**Mesquite Grilled Chicken Breast | \$36**  
Smoked Gouda Cream, Onion Frazzles

**Seared Atlantic Salmon | \$38**  
Citrus Salad, Lemon Vinaigrette

**Grilled New York Strip Steak | \$39**  
Maitre d'hôtel Butter

**Baked Filet of Flounder | \$38**  
Parmesan Crumbs, Caper Cream

**Seared Baseball Cut Sirloin | \$38**  
Roasted Garlic and Brie Sauce

**Panko Crusted Cod Filet | \$35**  
Lemon Cream

**Wild Mushroom Ravioli | \$34**  
Carrot Mash, Pesto, Sage Brown Butter

**Grilled Chicken Breast | \$36**  
Basil Sauce, Roasted Red and Yellow Tomato Ragout

**Chesapeake Bay Crab Cake | \$42**  
Lemon Caper Butter

**Seared Beef Tenderloin | \$49**  
Red Wine Bordelaise, Sautéed Wild Mushrooms

**Herb Crusted Chicken Breast | \$36**  
White Wine Veloute, Fontina Cheese, Truffled Wild Mushrooms

**Portabella Mushroom Stack | \$34**  
Heirloom Tomato, Fried Eggplant, Carrot Mash, Oven Roasted Vegetables (*Vegan, Gluten-Free*)

## SALADS

**Classic Caesar**  
Romaine Lettuce Tossed with Shredded Parmesan Cheese, Crispy Herb Croutons, Grape Tomatoes, and Caesar Dressing

**Heirloom Tomato Caprese**  
With Fresh Mozzarella, Basil, and a Balsamic Glaze

**Spinach Salad**  
Baby Spinach, Cranberries, Pecans, and Raspberry Vinaigrette

**House Salad**  
Seasonal Mixed Greens and Assorted Garden Vegetables, Served with Ranch Dressing

## STARCHES

**Confetti Rice**  
**Herb Roasted Fingerling Potatoes**  
**Red Skinned Garlic Mashed Potatoes**  
**Parmesan Herb Risotto**  
**Sharp Cheddar Mac & Cheese**

## VEGETABLES

**Seasonal Vegetable Medley**  
**Asparagus**  
**French Petite Green Beans with Red Peppers**  
**Broccolini**  
**Fire Roasted Vegetables**

## DESSERTS

**Italian Lemon Cream Cake**  
**Crème Brulee Cheesecake**  
**Key Lime Pie**  
**Flourless Chocolate Cake**  
**Chocolate Truffle Mousse Cake**

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# DUET DINNER ENTREES

**Plated Dinner Accompanied by Choice of Salad, Starch, Vegetable, and Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water**

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*Should two or more duet plates be selected, the price of the higher entrée will prevail for all guests. Multiple entrée selections must share the same accompaniments.*

## DUET PLATE OPTIONS

Your Choice of **Chicken** Paired with Your Choice of **Fish** | **\$44**

Your Choice of **Chicken** Paired with Chesapeake Bay **Crab Cake**, Lemon Caper Sauce | **\$48**

**Petite Filet** with Red Wine Bordelaise and Sautéed Wild Mushrooms Paired with Your Choice of **Chicken** | **\$52**

**Petite Filet** with Red Wine Bordelaise and Sautéed Wild Mushrooms Paired with Your Choice of **Fish** | **\$55**

**Petite Filet** with Red Wine Bordelaise and Sautéed Wild Mushrooms Paired with Chesapeake Bay **Crab Cake**, Lemon Caper Butter | **\$58**

## CHICKEN ENTREES

**Mesquite Grilled Chicken Breast** | Smoked Gouda Cream, Onion Frazzles

**Grilled Chicken Breasts** | Basil Sauce, Roasted Red and Yellow Tomato Ragout

**Herb Crusted Chicken Breast** | White Wine Veloute, Fontina Cheese, Truffled Wild Mushrooms

## FISH ENTREES

**Seared Atlantic Salmon** | Citrus Salad, Lemon Vinaigrette

**Baked Filet of Flounder** | Parmesan Crumbs, Caper Cream

**Panko Crusted Cod Loin** | Lemon Cream

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# THEMED BUFFETS

**Buffet Dinner Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas, Iced Tea & Water.**

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**1.5 Hours of Service | Minimum of 25 Guests for All Buffets**

*Substitution or Customization of the following buffets may incur added cost.*

## **SOUTHERN STATES BUFFET | \$36 Per Person**

Red Bliss Potato Salad  
Creamy Coleslaw  
Crispy Fried Chicken  
BBQ Rubbed Pork Loin  
Macaroni & Cheese  
Garlic Mashed Potatoes  
Seasoned Green Beans  
Sweet Cornbread & Butter  
Pecan Pie, Red Velvet Cake, Cookies & Brownies

## **TASTE OF ITALY BUFFET | \$36 Per Person**

Tuscan Chicken Soup  
Antipasto Salad  
Chicken Piccata  
Meat & Cheese Lasagna  
Green Beans with Roasted Tomatoes & Garlic  
Parmesan Risotto  
Fresh Garlic Bread  
Lemon Mascarpone Cake, Tiramisu & Mini Cannoli

## **FIESTA BUFFET | \$37 Per Person**

Chicken Tortilla Soup  
Black Bean Corn Salsa, Mixed Greens, & Tortilla Soup  
Grilled Beef and Chicken  
Fried Mahi  
Assorted Tortillas and Accompaniments  
Green Beans with Roasted Tomatoes & Toasted Almonds  
Spanish Rice  
Apple Empanadas with Powdered Sugar and Caramel

## **ASIAN BUFFET | \$38 Per Person**

House Salad with Sesame Ginger Dressing  
Soba Noodle Salad  
General Tso's Chicken  
Mongolian Beef  
Stir Fried Vegetables  
Fried Rice  
Vegetable Spring Rolls with Dipping Sauce  
Banana Cheesecake & Flourless Chocolate Cake

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# DINNER BUFFET

Dinner Buffet Includes Freshly Baked Rolls and Butter, Assorted Desserts, Beverage Station with Freshly Brewed Coffee, Decaffeinated Coffee, Premium Herbal Teas & Iced Tea. Preset Water at Dinner Tables

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**TWO ENTREE | \$41 Per Person**

**THREE ENTRÉE | \$49 Per Person**

**1.5 Hours of Service | 25 Guest Minimum Required**

## SALADS

*Please Select One of the Following Salads:*

Romaine Lettuce Tossed with Shredded Parmesan Cheese, Crispy Herb Croutons, Grape Tomatoes, and Caesar Dressing

Heirloom Tomatoes with Fresh Mozzarella, Basil, and a Balsamic Glaze

Baby Spinach, Cranberries, Pecans, and Raspberry Vinaigrette

Seasonal Mixed Greens and Assorted Garden Vegetables Served with Ranch Dressing

Herb Infused Couscous with Grilled Shrimp and Arugula

Mediterranean Salad of Cucumbers, Kalamata Olives, Roasted Red Peppers, Feta Cheese, Chick Peas, and Greek Dressing

## ENTREES

*Please Select Two/Three of the Following:*

Rotisserie Pork Loin, Smoked Tomato and Pepper Relish

Panko Crusted Cod Loin, Lemon Cream

Japanese Glazed Salmon; Pineapple and Cucumber Relish

Chicken Breast: Smoked Gouda Cream Sauce and Onion Straws

Grilled Chicken Breast: Artichokes, Roasted Tomatoes, Rosemary and Lemon Jus

Wild Mushroom & Squash Lasagna

Sliced New York Strip, Peppercorn Jam  
(+ \$2 Per Person)

## STARCHES

*Please Select Two of the Following Starches:*

Confetti Rice

Herb Roasted Fingerling Potatoes

Red Skinned Garlic Mashed Potatoes

Sharp Cheddar Mac & Cheese

Polenta Cakes

## VEGETABLES

*Please Select One of the Following:*

French Petite Green Beans with Red Peppers

Broccolini

Seasonal Vegetable Medley

Asparagus

Fire-Roasted Vegetables

*Prices are per person unless noted otherwise.  
A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.*



# HORS D'OEUVRES

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## DISPLAYS

International and Local Cheese Display | **\$7 Per Person**

Served with Flatbreads and Crackers

Add Fresh Sliced Fruit | **\$5 Per Person**

O-Live it Up | **\$10 Per Person**

Selection of Marinated Olives, Hummus, Flatbreads, International Cheeses, Marinated Herbed Mozzarella Cheese, Fresh Baguettes and Toast

Tuscan Antipasto | **\$12 Per Person**

Assorted Olives & Specialty Meats, Artichoke Hearts, Roasted Red Peppers, Grilled Marinated Vegetables, Grapes, Crackers & Flatbreads

Vibrant Fresh Fruit | **\$6 Per Person**

Assorted Seasonal Sliced Fresh Fruit

## CHILLED INDIVIDUAL ITEMS BELOW | Per 100 Pieces

Smoked Salmon on Crispy Dark Bread, Cucumber Radish Salad | **\$275**

Crispy Pita, Red Pepper Chickpea Puree, Cucumber Relish | **\$200**

Mozzarella & Pineapple Caprese, Sweet Chili Glaze, Thai Basil | **\$275**

Bloody Mary Shrimp Shooters | **\$325**

Roasted Ratatouille Tart with Goat Cheese | **\$200**

Antipasto Skewers | **\$275**

## WARM INDIVIDUAL ITEMS BELOW | Per 100 Pieces

Crispy Risotto Bites, Fresh Mozzarella and Pepper, Smoked Tomato Aioli | **\$275**

Grilled Vegetable Flatbread; Marinated Mozzarella, Arugula, Asparagus, Roasted Red Pepper, Lemon Olive Oil | **\$250**

Chicken Carnitas on Tortilla Crisp; Cumin Aioli and Pico de Gallo | **\$250**

Spicy Beef Empanadas | **\$250**

Fried Mac and Cheese Bites | **\$225**

Petite Maryland Crab Cakes | **\$325**

Pork Pot Stickers | **\$225**

Mini Chicken Cordon Bleu | **\$225**

Smoked Chicken Quesadilla | **\$250**

BBQ, Asian, or Southern Black Pepper Wings | **\$250**

Vegetable Spring Rolls | **\$225**

Garlic & Basil Crusted Lamb Chops, Balsamic Reduction | **\$325**

BBQ Pork Sliders | **\$250**

Chicken Spring Roll | **\$225**

BBQ or Asian Meatballs | **\$225**

Ham & Smoked Gouda Biscuits | **\$250**

Beef, Chicken, or Mushroom Wellingtons | **\$275**

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**NEWPORT NEWS MARRIOTT AT CITY CENTER**

740 Town Center Drive, Newport News, VA 23606

meetings  imagined

# RECEPTION STATIONS

**1.5 Hours of Service | Minimum of 25 Guests**

*Minimum of Three Dinner Stations for Dinner Receptions. All Stations must be guaranteed for full guest attendance.*

## ATTENDED STATIONS

*\$100 Fee for each Station Attendant | One Chef Per 50 Guests*

### Tuscany Station | \$13 Per Person

Cheese Tortellini & Penne Pasta with Garlic, Olive Oil, Parmesan Cheese  
Alfredo and Basil Pomodoro Sauce  
Chicken & Sausage  
Fresh Vegetables  
Classic Caesar Salad  
Freshly Baked Breadsticks

### Wok Station | \$13 Per Person

Stir-Fry Chicken & Baby Shrimp  
Broccoli, Carrots, Snow Peas, Bean Sprouts  
Onions, Water Chestnuts, Mushrooms  
Fried Rice, Soba Noodles  
Cucumber Sake Salad

### Risotto Station | \$12 Per Person

Creamy Risotto  
Gorgonzola & Parmesan Cheese  
Caramelized Onions & Mushrooms  
Roasted Red Peppers  
Baby Shrimp and Scallops

### Shrimp & Grits Station | \$14 Per Person

Sautéed Jumbo Shrimp atop Creamy Yellow Grits  
Tasso Gravy, Red & Yellow Peppers  
Shredded Cheese, Chives, Bacon & Scallions

## "BUILD YOUR OWN" STATIONS

### Mashed Potato Bar | \$10 Per Person

Roasted Garlic Mashed Potatoes  
Sweet Mashed Potatoes  
Beef Bordelaise  
Diced Bacon, Cheddar Cheese, Sour Cream  
Sautéed Mushrooms, Chives, Butter  
Cinnamon, Brown Sugar  
Chopped Nuts & Marshmallows

### Slider Station | \$12 Per Person

Angus Black Burgers & Maryland Crab Cakes  
Grilled Chicken  
White Cheddar & Smoked Gouda  
Wild Mushrooms & Salted Tomatoes  
Bibb Lettuce  
Applewood Bacon & Caramelized Onion  
Steakhouse Spread & Cucumber Dill Aioli

### Mac & Cheese Station | \$12 Per Person

Baked Mac & Cheese  
Diced Ham & Crumbled Bacon  
Chopped Green Onions & Sautéed Mushrooms  
Shredded Aged Cheddar & Bleu Cheese  
Toasted Bread Crumbs

### Tortilla Station | \$12 Per Person

Grilled Chicken & Marinated Flank Steak  
Tequila Shrimp  
Cheddar & Pepper Jack Cheese  
Salsa Bar, Sour Cream & Grilled Onions  
Flour & Corn Tortillas

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**NEWPORT NEWS MARRIOTT AT CITY CENTER**

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# CARVING STATIONS

1.5 Hours of Service | Minimum of 25 Guests

Carving Attendants Required Per Station | \$100/ea

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## WHOLE BRINED ROASTED TURKEY | \$225

Mandarin Cranberry Sauce, Turkey Gravy | **Serves 30**

## HERB ROASTED TOP ROUND OF BEEF | \$235

Rosemary Au Jus, Horseradish Sauce, Silver Dollar Rolls | **Serves 60**

## HONEY ROASTED HAM | \$175

Buttermilk Biscuits, Stone Ground Mustard | **Serves 60**

## TENDERLOIN OF BEEF | \$250

Bordelaise, Rolls | **Serves 15**

## SALMON FILET IN PUFF PASTRY | \$150

Spinach, Boursin, Roasted Peppers, Lemon Thyme Buerre Blanc | **Serves 15**

## MUSTARD ENCRUSTED PORK LOIN | \$150

Au Jus, Horseradish Sauce, Rolls | **Serves 30**

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# DESSERT STATIONS

1.5 Hours of Service | Minimum of 25 Guests

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## **S'MORES STATION | \$9 Per Person**

Melted Chocolate, Crushed Graham Crackers  
Mini Chocolate and White Chocolate Chips

## **BEIGNET STATION | \$16 Per Person**

New Orleans-Style Beignets, Dusted with Powdered Sugar  
Milk Chocolate, White Chocolate, and Raspberry Drizzling Sauces

## **CHEESECAKE STATION | \$14 Per Person**

Naked New York Style Cheesecake  
Crushed Oreos  
Mixed Berries & Whipped Cream  
Chocolate and Caramel Sauces  
Chocolate Shavings

## **COFFEE HOUSE | \$12 Per Person**

Regular & Decaffeinated Coffee  
Flavored Syrups  
Cinnamon Sticks & Raw Sugar  
Whipped Cream

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**NEWPORT NEWS MARRIOTT AT CITY CENTER**  
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meetings *imagined*

# BEVERAGES

All Bars Include Soft Drinks, Juice & Bottled Water

## BARTENDER FEES

Pricing Per Bartender | **\$100**

3 Hour Minimum Charge | **\$75 Each Additional Hour**

*One Bartender Required Per 100 Guests*

## WINE

Hosted Bar | **\$6.25**

Cash Bar | **\$7.00**

## DOMESTIC LIGHT

Hosted Bar | **\$4.75**

Cash Bar | **\$5.00**

Bud Light

Coors Light

Miller Lite

## DOMESTIC PREMIUM

Hosted Bar | **\$5.50**

Cash Bar | **\$6.00**

Blue Moon Belgian White

Budweiser

Samuel Adams Boston Lager

Samuel Adams Seasonal

Sierra Nevada

Michelob Ultra

Yuengling

## IMPORTED BEER

Hosted Bar | **\$5.50**

Cash Bar | **\$6.00**

Corona Extra

Corona Light

Guinness Draught

Heineken

Stella Artois Lager

Modelo Especial

## WELL BAR

Bar Package | **\$14 One Hour, \$10 Each Additional**

Hosted Bar | **\$6.50**

Cash Bar | **\$7.00**

Smirnoff

Cruzan

Beefeater

Dewar's White Label

Jim Beam

Canadian Club

Jose Cuervo Traditional Silver

Courvoisier VS

## CALL BAR

Bar Package | **\$17 One Hour, \$11 Each Additional**

Hosted Bar | **\$7.00**

Cash Bar | **\$8.00**

Absolut

Bacardi Superior

Captain Morgan

Canadian Club

Dewar's White Label

Tanqueray

Maker's Mark

Jack Daniels

1800 Silver

Hennessy VS

## PREMIUM BAR

Bar Package | **\$20 One Hour, \$12 Each Additional**

Hosted Bar | **\$12.00**

Cash Bar | **13.50**

Grey Goose

Bacardi Superior

Bombay Sapphire

Johnnie Walker Black Label

Knob Creek

Jack Daniels

Crown Royal

Patron Silver

Hennessy Privilege VSOP

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# WINES

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## LIGHTER INTENSITY RED WINES

**St. Francis Vineyards, Merlot | \$48** Sonoma Valley, California

**Alamos, Malbec | \$35** Mendoza, Argentina

**Line 39, Pinot Noir |\$30** California

**Magnolia Grove by Chateau St. Jean, Merlot |\$25** California

## FULLER INTENSITY RED WINES

**Seven Falls, Cabernet Sauvignon | \$45** Wahluke Slope, Washington

**Columbia Crest, Cabernet Sauvignon, “H3” | \$35** Horse Heaven Hills, Washington

**Estancia, Cabernet Sauvignon | \$35** Paso Robles, California

**Aquinas, Cabernet Sauvignon | \$50** North Coast, California

**Ferrari-Carano, Cabernet Sauvignon | \$56** Alexander Valley, California

**Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon |\$25** California

**Avalon, Cabernet Sauvignon |\$25** California

## LIGHTER INTENSITY WHITE WINES

**Brancott Estate, Sauvignon Blanc | \$30** Marlborough, New Zealand

**Magnolia Grove by Chateau St. Jean, Pinot Grigio |\$25** California

**Sea Pearl, Sauvignon Blanc |\$35** Marlborough, New Zealand

## FULLER INTENSITY WHITE WINES

**Chateau St. Jean, Chardonnay | \$38** North Coast, California

**Sonoma Cutrer, Chardonnay “Russian River Ranches” | \$55** Sonoma Coast, Sonoma County, California

**Magnolia Grove by Chateau St. Jean, Chardonnay |\$25** California

**J. Lohr Estates, Chardonnay, “Riverstone” |\$42** Arroyo Seco, Monterey, California

## SPARKLING WINES

**Mumm Napa, Brut, “Prestige, Chef de Caves” | \$60** Napa Valley, California

**LaMarca Extra Dry Prosecco |\$40** Veneto, Italy

## SWEET WHITE/BLUSH WINES

**Magnolia Grove by Chateau St. Jean, Rose |\$25** California

**Chateau Ste. Michelle, Riesling | \$32** Columbia Valley, Washington

**Segura Viudas, Brut, Cava, “Aria” | \$35** Aria, Spain

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# TECHNOLOGY SERVICES

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What's your goal?

Whatever your event, PSAV's on-site production capability guarantees you will enjoy a worry-free experience. From helping small gatherings create a great impact to amplifying a stage experience for hundreds of attendees, PSAV's event technology enhances every image, note and nuance of your important communication. PSAV's goal is to achieve yours, effectively delivering your messages and making your meeting a memorable success.

## AUDIO VISUAL PACKAGES

### Meeting Room Projector Package

AV Cable Lot, Projection Stand, LCD Projector, Tripod Screen

### Projection Support Package

AV Cable Lot, Tripod Screen, Projection Stand

### Podium Microphone Package - House Sound

Podium Microphone, Meeting Room House Sound System, 4-Channel Mixer

### Podium Lighting/Stage Lighting

AV Cable Lot, 2 Light Trees, 2 Stage Lights, 2 Dimmers

### Illuminations Package

(6) Uplights with color gel of your choice to match your event and AV Cable Lot

### Flip Chart Package OR Post-It Flip Chart Package

Flip Chart Easel, Markers and a Flip Chart Pad OR Post-It Flip Chart Pad

## AUDIO VISUAL ITEMS

### Screens

Tripod Screen 8' x 8'

10'x10' Cradle Carpeted Floor Screen

Fast Fold with Dress Kit ( 9'x12)

Fast Fold with Dress Kit ( 7'6"x13'4")

### Audio Mixers

PC/MP3 Audio

4-Channel Audio Mixer

12-Channel Audio Mixer

Powered Speaker

### Audio Equipment

Wired Microphone

Presidential Microphone

Wireless Microphone

Conference Speaker Phone

### Conference Aids

Laptop Computer

32' LCD Monitor

Electrical Extension Cord/Power Strip

LED Wash Light

Ask your representative for full pricing and details regarding labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property's administrative fee.

For more information, contact your PSAV representative at 757-310-5029.

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**NEWPORT NEWS MARRIOTT AT CITY CENTER**

740 Town Center Drive, Newport News, VA 23606

**meetings imagined**



# GENERAL INFORMATION

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## ESSENTIALS

### Food and Beverage

All food and beverage service within Hotel must be provided by the Hotel and serviced by Hotel personnel. Food and beverage items may not be brought in from outside of Hotel. To ensure a successful function, we ask that all menus, room set-up requirements, audio visual needs and any other arrangements be submitted a minimum of three (3) weeks prior to the event. At this time, Hotel will pre-prepare an Event Order ("EO") outlining these arrangements for your approval. Upon signing, the EO becomes an Addendum to this Agreement and is binding on both parties. Menu prices will be guaranteed six months prior to the event date. Please be advised that menu prices for plated lunches and dinners are based upon the selection of one entrée. When selecting two entrees, the higher priced item shall prevail. Final count for split-menu selections are to be submitted one week prior to the function date.

### Alcoholic Beverages

The Hotel is committed to a policy of providing legal, proper and responsible hospitality. Hotel requires that all beverages be dispensed only by Hotel staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage Banquet Groups to adopt a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages thereby ensuring the safe transportation of others in the party. Additionally, we will happily assist anyone in making alternative transportation arrangements and/or overnight accommodations during or after your function. The sale and service of alcoholic beverages is regulated by the Virginia Department of Alcoholic Beverage Control. Hotel, as a licensee, is responsible for the administration of these regulations. To comply with ABC regulation, liquor may not be brought into Hotel for use in banquet or hospitality functions, and only Hotel staff may carry liquor through Hotel's public spaces.

### Minimums for Buffets

Breakfast, Lunch and Dinner Buffets require a minimum of 25 guests. A Labor Charge of \$250 will be applied, if minimum for buffet is not reached. We reserve the right to alter the buffets for a guarantee of less than 25 guests.

### Guests' Property Damage or Loss

Hotel shall not assume responsibility for damages to, or loss of, merchandise or articles left in the hotel prior, during or following the function. Hotel accepts no responsibility for any personal items, rental items or vendor equipment left in the room. Please remove all belongings from the room by the end of your meeting. Guests are responsible for any damage to any part of the Hotel during the time they are in Hotel.

### Labor Charges

Carving Attendant = \$100 each and Chef Attendant = \$100 each (One Chef Attendant per 50 guests per station)  
Bartenders (3hr minimum) = \$ 100 each (\$75 each additional hour thereafter, per bartender)  
Banner Hanging Fee = \$150 each

### Signage

Any signage provided by our guests must be of professional quality and have the prior approval of the Event/Catering Manager regarding placement. Displays of signs or banners are prohibited in the Hotel's main lobby or other public areas.

### Decorations

Arrangements for special props, entertainment, or floral centerpieces may be made through the Catering Department. All decorations must meet approval of the Virginia Fire Department, i.e. smoke machines, candles, etc. Hotel will not permit affixing of any items to walls or ceiling of rooms unless written approval is given by Catering Department.

### Engineering and Audio Visual

Special engineering requirements must be specified to Catering Department or PSAV at 757-310-5029 at least 3 weeks prior to the function. Any outside vendor supplying audio-visual equipment is subject to a Patch Fee of \$125.00 per day.

### Guaranteed Attendance

Your guaranteed minimum guest count for your event is based on your anticipated attendance. Final attendance must be received by Catering Office no later than 11:00am three business days prior to the event. This is considered the final guarantee for billing purposes and is not subject to reduction. You will be charged for the Guaranteed Attendance or the actual number attending, whichever is greater. If the final attendance is not given by the specified deadline, Hotel will use the Guaranteed Attendance provided. Hotel cannot be responsible for service for more than 5% over the Guaranteed Attendance. An additional labor fee may apply for small meal functions.



# GENERAL INFORMATION

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## ESSENTIALS

### Guarantee Attendance and Sets

The hotel will overset 5% above the guarantee to a maximum of 2 additional tables of 10 persons each or 20 total additional chairs. You will be charged 25.00 for each additional table requested, over and above the overset maximum of two. The overset tables will not have pre-set food or beverage. We will prepare food for your guaranteed number, not for the number of your overset. We are prepared to service up to 5% above the guaranteed number to a maximum of twenty (20), for all table service functions (i.e. plated or buffet meals). The hotel cannot guarantee that the same menu items will be served to guests above the guarantee. Food and beverage choices are based on availability and are at the hotel's discretion.

### Room Assignments and Set-Up

Final room assignments are not guaranteed and are subject to change. Hotel reserves the right to move or reassign function space contingent upon the space being adequate in dimension and maximum capacity to accommodate the event/function. Room set-up and diagram revisions are subject to time and guarantee parameters.

### Shipping and Receiving

Small packages for meetings may be delivered to Hotel no more than 3 days prior to the program, due to a minimal amount of storage space. Hotel will not assume responsibility for damage to, or loss of, packages sent to the Hotel. Arrangements must be made to ship packages within 48 hours after the event ends. Hotel is not responsible for packaging or shipping of any packages. A handling/storage fee per box per day shall apply.

### Taxes and Service Charges

Food and Beverage purchases and room rental charges are subject to a 22% service charge and taxes of 13.5%. The service charge and tax rate are non-negotiable. Groups claiming tax-exempt status must provide the required supporting documentation prior to the event.

### Parking

The hotel is connected to a city-owned parking deck. Day self-parking is complimentary. Overnight self-parking is \$6. Valet parking is available for \$12.

### Security

Hotel's Security Department will arrange exhibit or display security at \$40.00 per guard, per hour. It is Hotel policy that one security officer per 100 guests be hired for all high school or university student events. A minimum of 2 guards is required in addition to any chaperones, which the school must arrange.

**Billing Minimum** A minimum in food and beverage and room rental will be guaranteed by Group for its function, based on Guaranteed Attendance and space requested. Minimum does not include service charges, applicable sales tax, labor charges, audio-visual or any other miscellaneous additional charges incurred. Should the Billing Minimum drop below the agreed upon dollar amount due to a reduction in the Guaranteed Attendance, the Hotel will advise of alternatives for food and beverage or room rental which will enable Group to meet the Billing Minimum for its function.

### Banquet Checks

All itemized food and beverage checks must be reviewed and signed at the conclusion of your function. Any discrepancies or concerns about the checks can be discussed and resolved with the Banquet Manager or your Catering Manager on the day of the function. If the individual designated as the Contact is not available, or chooses not to sign, he or she accepts the billing count of the Hotel.

### Payment

All deposits are non-refundable and terms of payment will be established in your contract. Advance deposits and total pre-payment may be required. In order to establish credit with Hotel for the purpose of billing to a Master Account, Group must complete a credit application form supplied by Hotel. There is a \$2,500 billing minimum for direct bill privileges. The application must be completed and returned to your Catering Manager no later than 3 months prior to the scheduled Event or with the signed contract. Direct Billing privileges are reserved for corporate entities hosting corporate events and will not be extended to social. Payment may be guaranteed by Credit Card or made by check or cash.

### Cancellation Schedule

Date of Agreement to 180 days prior to event = Billing Minimum minus 70%  
From 179 days to 90 days prior to event = Billing Minimum minus 40%  
From 89 days to 30 days prior to event = Billing Minimum minus 10%  
From 29 days to date of event = Billing Minimum plus 20%

