

*2019 Catering Menus*



**EMBASSY  
SUITES**

by HILTON™

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**Hampton Hotel  
Convention Center & Spa**

# Packages — Requires a 40 Person Minimum

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### PLATINUM

\$65++ Per Person

#### Deluxe Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruit , Breakfast Pastries and Muffins with Whipped Butter, Assorted Cronuts, Bagels and Cream Cheese, Assorted Fruit Yogurts, 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

#### Lunch

Chef's Choice In-Room Buffet Option

OR

Chef's Choice of 3 Course Plated Meal

#### Executive PM Break

Assorted Fresh Baked Cookies and Brownies

Whole Fresh Fruit

Bottled Waters and Assorted Soft Drinks

100% Colombian Coffee, Decaffeinated Coffee & Water and Specialty Tea Selections

#### Dinner

Our Executive Chef will custom select a Plated Dinner for Your Group

#### Meeting Space (Hotel Space Only)

General Session based on Standard Set-up



### GOLD

\$45++ Per Person

#### Deluxe Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruit , Breakfast Pastries and Muffins with Whipped Butter, Assorted Cronuts, Bagels and Cream Cheese, Assorted Fruit Yogurts, 100% Colombian Coffee, Decaffeinated Coffee & Water and Specialty Tea

#### Lunch

Chef's Choice In-Room Buffet Option

OR

Chef's Choice of 3 Course Plated Meal

#### Executive PM Break

Assorted Fresh Baked Cookies and Brownies

Whole Fresh Fruit

Bottled Water and Assorted Soft Drinks

100% Colombian Coffee, Decaffeinated Coffee & Water and Specialty Tea Selections

#### Meeting Space (Hotel Space Only)

General Session based on Standard Set-up

### SILVER

\$35++ Per Person

#### Deluxe Continental Breakfast

Assorted Fruit Juices, Sliced Fresh Fruit , Breakfast Pastries and Muffins with Whipped Butter, Assorted Cronuts, Bagels and Cream Cheese, Assorted Fruit Yogurts, 100% Colombian Coffee, Decaffeinated Coffee & Water and Specialty Tea

#### Lunch

Chef's Choice In-Room Buffet Option

OR

Chef's Choice of 3 Course Plated Meal

#### Meeting Space (Hotel space only)

General Session based on Standard Set-up

## *Breaks* — *Requires a 25 Person Minimum*

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### **MID-MORNING BREAK**

Whole Fresh Fruit  
Assorted Fresh Baked Muffins  
100% Colombian Coffee, Decaffeinated Coffee  
and Specialty Tea Selections  
**\$13 Per Person**

### **CONTINENTAL BREAKFAST**

Assorted Fruit Juices  
Breakfast Pastries and Muffins  
Sliced Fresh Fruit  
100% Colombian Coffee, Decaffeinated Coffee  
and Specialty Tea Selections  
**\$15 Per Person**

### **DELUXE CONTINENTAL BREAKFAST**

Assorted Fruit Juices  
Sliced Fresh Fruit  
Breakfast Pastries and Muffins  
Assorted Cronuts  
Bagels and Cream Cheese  
Assorted Fruit Yogurts  
100% Colombian Coffee, Decaffeinated  
Coffee and Specialty Tea Selections  
**\$18 Per Person**

### **EXECUTIVE PM BREAK**

Assorted Fresh Baked Cookies and Brownies  
Whole Fresh Fruit  
Assorted Soft Drinks and Bottled Waters  
100% Colombian Coffee, Decaffeinated  
Coffee and Specialty Tea Selections  
**\$15 Per Person**

### **ENERGIZE BREAK**

Trail Mix  
Energy Protein Bars  
Whole Fresh Fruit  
Pita Chips & Hummus  
Assorted Vitamin Water  
100% Colombian Coffee, Decaffeinated  
Coffee and Specialty Tea Selections  
**\$18 Per Person**

### ***Beverage Breaks** - Available for 1.5 hours*

#### **Sodas and Bottled Waters**

\$5 Per Person

#### **Juice, Coffee, Decaffeinated Coffee & Water and Specialty Teas Selections**

\$6 Per Person

#### **Sodas, Bottled Waters, Coffee, Decaffeinated Coffee and Specialty Teas Selections**

\$7 Per Person

#### **All Day Beverage Break**

Continuous Beverage Service for 8 hours : Coffee, Decaffeinated Coffee & Water,  
Juice, Sodas, Bottled Waters and Specialty Teas Selections  
**\$15 Per Person**

## Breaks — *A la Carte Selections*

Assorted Fruit Yogurts- \$3 each (2 Dozen Minimum)  
Sliced Fresh Fruit - \$7 Per Person  
Seasonal Whole Fruit - \$17 per dozen  
Assorted Muffins - \$42 per dozen  
Danish - \$42 per dozen  
Fresh Baked Cookies - \$33 per dozen  
Fudge Brownies- \$34 per dozen  
Assorted Dessert Bars - \$38 per dozen  
Gourmet Cupcakes (4 Dozen Minimum) -\$40 per dozen  
Blueberry Scones - \$36 per dozen  
Mixed Nuts - \$24 per pound  
Trail Mix- \$26 per dozen  
Assorted Bagels and Cream Cheese - \$34 per dozen  
Assorted Granola Bars - \$25 per dozen  
Energy Protein Bars - \$46 per dozen  
Kettle Cooked or Baked Potato Chips - \$26 per dozen bags  
VA Ham or Sausage Sliders - \$40 per dozen  
Virginia Ham and Cheese Croissant - \$40 per dozen  
Nanas Chicken Biscuits tossed in Hot Honey Glaze - \$40 per dozen  
Pork Belly Biscuits - \$40 per dozen  
Gourmet Mini Cupcakes - \$32 per dozen  
Chips and Salsa - \$4 Per Person  
Chips (4) and Dip (2) - \$120 per display

100% Colombian Coffee and Decaffeinated Coffee - \$40 per gallon  
Specialty Hot Teas - \$3 each  
Hot Chocolate - \$3 per packet  
Lemonade or Fruit Punch - \$34 per gallon  
Fresh Squeezed Juices - \$12 per liter carafe (4L Minimum)  
Fruit Juices - \$3 per bottle  
Bottled Waters - \$3 per bottle  
Assorted Soft Drinks - \$3 per can  
Iced Tea - \$30 per gallon  
Monster Energy Drinks -\$4 each



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## Breakfast — Plated Options

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### HAMPTON ROADS

Fresh Squeezed Orange Juice  
Farm Fresh Scrambled Eggs  
Choice of Crispy Bacon or Sausage  
Breakfast Potatoes  
White Cheddar Cheese Grits  
Fresh Baked Buttermilk Biscuits  
100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea  
Selections  
**\$17 Per Person**

### TIDEWATER

Fresh Squeezed Orange Juice  
Farm Fresh Scrambled Eggs  
Choice of Crispy Bacon or Sausage  
White Cheddar Cheese Grits or Breakfast Potatoes  
Vanilla Bean French Toast with Maple Syrup  
100% Colombian Coffee, Decaffeinated Coffee  
and Specialty Tea Selections  
**\$18 Per Person**

### BRUNCH (35 Person Minimum)

Fresh Squeezed Orange Juice  
Choice of Crab Cake or Pork Belly Eggs Benedict  
White Cheddar Cheese Grits  
Breakfast Potatoes  
Cinnamon Apples  
100% Colombian Coffee, Decaffeinated Coffee  
and Specialty Tea Selections  
**\$23 Per Person**

*Add a Mimosa or Bloody Mary  
for \$6 Per Person*



## Breakfast — *Buffet Options Require a 40 Person Minimum*

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#### PENINSULA

Fresh Squeezed Orange Juice  
Sliced Fresh Fruit Tray  
Assorted Breakfast Pastries and Muffins  
Farm Fresh Scrambled Eggs  
Crispy Bacon and Country Sausage  
Hash Brown Breakfast Potatoes  
100% Colombian Coffee, Decaffeinated Coffee and  
Specialty Tea Selections  
**\$21 Per Person**

#### BRUNCH

Fresh Squeezed Orange Juice  
Sliced Fresh Fruit  
Farm Fresh Scrambled Eggs  
Pimento Cheese Fritters with Smoked Bacon Marmalade  
Blue Crab Stuffed Deviled Eggs  
Asparagus Citrus Salad  
Vanilla Bean French Toast with Maple Syrup  
Applewood Smoked Bacon  
Chef Attended Virginia Ham Action Station  
Potatoes O'Brien  
White Cheddar Cheese Grits  
Buttermilk Biscuits with Sausage Gravy  
Muffins and Danish  
100% Colombian Coffee, Decaffeinated Coffee and  
Specialty Tea Selections  
**\$29 Per Person**  
**\$32 Substitute Virginia Ham Station for Baron of Beef  
Station**

#### EASTERN SHORE

Fresh Squeezed Orange Juice  
Sliced Fresh Fruit  
Assorted Fruit Yogurt  
Farm Fresh Scrambled Eggs  
Vanilla Bean French Toast with Maple Syrup  
Crispy Bacon and Country Sausage  
Hash Brown Breakfast Potatoes  
Muffins and Danishes  
100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections  
**\$23 Per Person**

### **Buffet Enhancements** — *Designed as accompaniments to buffet breakfast.*

*Chef Included. 40 Person Minimum*

#### **Oatmeal Bar**

Brown Sugar, Raisins, Dried Cranberries, Fresh Blueberries and  
Strawberries, Pecans, Granola, Cream, Butter & Cinnamon  
**\$6 Per Person**

#### **Yogurt Parfait Bar**

Chef's Choice Yogurt, Seasonal Berries, Granola, Nuts and Assorted Dried  
Fruit  
**\$6 Per Person**

#### **Omelet Station (200 Person Maximum)**

VA Ham, Sausage, Smoked Bacon, Peppers, Onions, Mushrooms,  
Spinach, Tomatoes, Asparagus, Cheddar Cheese  
**\$7 Per Person**

#### **Shrimp 'n Grits Station**

Creamy Stone Ground Grits With Sautéed Shrimp, VA Sausage,  
Garlic, Tomatoes, Baby Spinach, Peppers & Onions,  
Finished with Sherry Wine, Cream and Butter  
**\$8 Per Person**

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### Gourmet Salad Bar

40 Person Minimum. Served with Assorted Crackers, Strawberry Shortcake, Water and Coffee Service.

Mixed Greens and Romaine Hearts

Vegetables to include: Cucumbers, Tomato, Carrots, Broccoli, Onion, Peppers, Mushrooms

Assorted Toppings to include: Mandarin Oranges, Dried Cranberries, Smoked Bacon, Croutons, Garbanzo Beans

Cheeses to include: Parmesan, Cheddar

Protein to include: Tuna Salad, Grilled Chicken, Virginia Ham, Egg

Dressings to include: Citrus, Italian, Ranch,

**\$24 Per Person**



### Plated Luncheon Sandwiches

One selection per (15) guests. Maximum (3) Options. Served with Kettle Cooked Potato Chips and Cavatappi Pasta Salad, Chef's Choice of Dessert, Water and Coffee Service (Iced Tea Available Upon Request)

#### **SMOKED TURKEY CROISSANT**

Smoked Turkey Breast, Applewood Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Vine Ripe Tomatoes and Louis Sauce served on a Butter Croissant

**\$20 Per Person**

#### **ITALIAN WRAP**

Genoa Salami, Ham, Provolone Cheese, Roasted Peppers, Iceberg Lettuce, Vine Ripe Tomatoes & Italian Vinaigrette

**\$20 Per Person**

#### **FRESH CHICKEN SALAD**

Fresh Chicken Salad, Iceberg Lettuce, Vine Ripe Tomatoes and Provolone Cheese on Artisan Sliced Bread

**\$20 Per Person**

#### **VEGGIE WRAP**

Marinated and Roasted Seasonal Vegetables Wrapped in a Tomato Basil Tortilla with Fresh Mozzarella, Baby Spinach and Balsamic Glaze

**\$20 Per Person**

#### **GRILLED CHICKEN CAESAR WRAP**

Parmesan Cheese, Shredded Romaine, Tomato and Caesar Dressing

**\$20 Per Person**

#### **ROAST BEEF**

Thinly Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Bistro Sauce on a Wheat Kaiser Roll

**\$20 Per Person**

#### **Tuscan Turkey (GF)**

Smoked Turkey Breast, Mixed Greens, Roasted Tomatoes, Smoked Provolone Cheese and Basil Pesto on Gluten Free Bread

**\$20 Per Person**

## Lunch - Boxed

One selection per (15) guests. Maximum (3) options

Served With Granny Smith Apple, Potato Chips, Fresh Baked Cookie and Soft Drink

### SMOKED TURKEY CROISSANT

Smoked Turkey Breast, Applewood Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Vine Ripe Tomatoes and Louis Sauce served on a Butter Croissant

**\$18 Per Person**

### ITALIAN WRAP

Genoa Salami, Ham, Provolone Cheese, Roasted Peppers, Iceberg Lettuce, Vine Ripe Tomatoes & Italian Vinaigrette

**\$18 Per Person**

### FRESH CHICKEN SALAD

Fresh Chicken Salad, Iceberg Lettuce, Vine Ripe Tomatoes and Provolone Cheese on Artisan Sliced Bread

**\$18 Per Person**

### VEGGIE WRAP

Marinated and Roasted Seasonal Vegetables Wrapped in a Tomato Basil Tortilla with Fresh Mozzarella, Baby Spinach and Balsamic Glaze

**\$18 Per Person**

### GRILLED CHICKEN CAESAR WRAP

Parmesan Cheese, Shredded Romaine, Tomato and Caesar Dressing

**\$18 Per Person**

### ROAST BEEF

Thinly Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Bistro Sauce on a Wheat Kaiser Roll

**\$18 Per Person**

### Tuscan Turkey (GF)

Smoked Turkey Breast, Mixed Greens, Roasted Tomatoes, Smoked Provolone Cheese and Basil Pesto on Gluten Free Bread

**\$21 Per Person**

**GF = Gluten Free Entrée Choice**

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

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## Lunch — Plated

Choose one. All Hot Plated Lunches Include House Salad, Chef's Selection of Seasonal Vegetables, Chef's Choice of Starch, Rolls and Butter, Chef's Choice of Dessert, Water and Coffee Service (Iced Tea Available Upon Request)

### CHICKEN ROULADE

Chicken Breast Stuffed with VA Ham, Smoked Provolone Cheese, Baby Spinach & Roasted Tomatoes with Peppercorn Thyme Béchamel  
**\$26 Per Person**

### GRILLED CHICKEN ROSSINI (GF)

With Exotic Mushroom and Rosemary Demi Glace  
**\$24 Per Person**

### PAN SEARED CHICKEN BREAST

With Smoked Gouda Mornay  
**\$24 Per Person**

### HOT HONEY GLAZED SALMON (GF)

With Mango Pico de Gallo  
**\$26 Per Person**

### SLICED ROAST BEEF (GF)

**20 Person Minimum**  
With Peppercorn Demi Glace  
**\$26 Per Person**

### HOISIN MARINATED PORK LOIN (GF)

With Orange Herb Glaze  
**\$23 Per Person**

### SIGNATURE CRAB CAKES

With Red Pepper Cream  
**\$28 Per Person**

### CAVATELLI PASTA (Vegetarian Option)

With Saffron Cream, Butternut Squash, Green Pea, Golden Beet, Shitake Mushroom and Roasted Tomato  
**\$21 Per Person**

**GF = Gluten Free Entrée Choice**



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## Lunch — Buffet. 40 Person Minimum Unless Otherwise Noted. Iced Tea Available Upon Request

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#### DELI

(50 Person Maximum)

Mixed Garden Greens with Ranch and House Vinaigrette  
Cavatappi Pasta Salad  
Red Bliss Dill Potato Salad  
Deli Meats – Turkey, Roast Beef, Ham and Salami  
Assorted Artisan Breads and Rolls  
American, Provolone and Cheddar Cheeses  
Lettuce, Sliced Tomatoes, Sliced Onions and Pickle  
Assorted Cookies & Brownies  
Coffee, Decaffeinated Coffee & Water

**\$23 Per Person**

#### BISTRO

(10 person minimum)

Mixed Garden Greens with Ranch and House Vinaigrette  
Cavatappi Pasta Salad  
Red Bliss Dill Potato Salad  
Assorted Gourmet Wraps and Bistro Sandwiches  
Kettle Cooked Potato Chips  
Assorted Cookies and Brownies  
Coffee, Decaffeinated Coffee & Water

**\$25 Per Person**



#### COLISEUM

Mixed Garden Greens with Chef's Dressing  
Red Bliss Dill Potato Salad  
Cavatappi Pasta Salad

#### Choice of Two or Three of the Following Entrées:

Seared Breast of Chicken with Virginia Ham, Baby Spinach, and Smoked Gouda Mornay  
Beef Tenderloin Tips Braised with Silver Dollar Mushrooms and Rosemary Demi Glace (GF)  
Broiled Salmon with Hot Honey Glaze and Mango Pico de Gallo (GF)  
Grilled Chicken Penne alla Vodka  
Bourbon Glazed Pork Chops with Peach BBQ Glaze (GF)  
Hoisin Marinated Pork Loin with Orange Herb Glaze (GF)  
Chicken, Sausage and Shrimp Jambalaya (GF)  
Cinnamon Chipotle Smoked Chicken with Pineapple Glaze (GF)  
Cannelloni Bolognese - Pasta Crepe Stuffed with Baby Spinach and Ricotta Cheese, Topped with our Traditional Meat Sauce (*Marinara substitution upon request*)

Chef's Selection of Seasonal Vegetables and Starch  
Rolls and Butter  
Dessert Display  
Coffee, Decaffeinated Coffee & Water  
**\$28 Per Person (2 Entrée)**  
**\$30 Per Person (3 Entrée)**

**GF = Gluten Free Entrée Choice**

## Lunch — Buffet, 40 Person Minimum Unless Otherwise Noted. Iced Tea Available Upon Request

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#### SOUTHERN COMFORT

Mixed Garden Greens with Ranch and House Vinaigrette  
Red Bliss Dill Potato Salad  
Creamy Cole Slaw

Choose Two or Three of the Following Entrées:

Country Fried Pork Chops with Pepper Milk Gravy  
Bourbon Marinated Pork Chops with Peach BBQ Glaze (GF)  
Broiled Mahi with Roasted Corn and Okra Maquechoux (GF)  
Fried Flounder with Tartar Sauce  
Southern Fried Chicken  
Doughtie's Pulled Pork Barbeque with Buns

Macaroni and Cheese  
Braised Collard Greens  
Cornbread Muffins with Butter  
Peach Cobbler  
Strawberry Shortcake  
Coffee, Decaffeinated Coffee & Water  
**\$28 Per Person (2 Entrée)**  
**\$30 Per Person (3 Entrée)**

#### SOUTH OF THE BORDER

Taco Salad with Cilantro Lime Dressing and Ranch Dressing  
Tortilla Chips, Salsa, Guacamole, Sour Cream  
Lettuce, Shredded Cheese, Diced Tomatoes, Jalapenos  
Mexican Rice (GF)  
Black Beans (GF)  
Fajitas: Beef, Chicken and Shrimp (GF)  
Churros with Chocolate and Salted Caramel Dipping Sauce  
Coffee, Decaffeinated Coffee & Water  
**\$27 Per Person**

#### TUSCANY

Caesar Salad with Caesar Dressing and House Vinaigrette  
Antipasti Salad  
Orzo Pasta Salad

Choose Two or Three of the following Entrées:

Marinated Pork Loin with Baby Spinach, Roasted Red Pepper Cream and Mozzarella  
Prosciutto and Fontina Chicken with Lemon Caper and Roasted Tomato Butter Sauce (GF)  
Cannelloni Bolognese - Pasta Crepe Stuffed with Baby Spinach and Ricotta Cheese, Topped with our Traditional Meat Sauce (Marinara substitution upon request)  
Eggplant Parmesan – Fried Eggplant, Marinara, & Mozzarella Cheese  
Tortellini Primavera –Tossed with Marinara

Ratatouille  
Garlic Breadsticks  
Desserts to Include:  
Tiramisu, Cheesecake and Cannoli's  
Coffee, Decaffeinated Coffee & Water  
**\$29 Per Person (2 Entrée)**  
**\$31 Per Person (3 Entrée)**

**GF = Gluten Free Entrée Choice**

## Dinner — Plated

All Plated Dinners Include Choice of Salad, Chef's Complementing Starch & Seasonal Vegetables, Rolls & Butter, Choice of Dessert, Coffee Service and Water (Iced Tea Available Upon Request)

### Dinner Salad

Choose One of the Following:

#### **EMBASSY**

Blend of Baby Spinach, Romaine, and Red Leaf Lettuces with English Cucumbers, Grape Tomatoes, Croutons, Dried Cranberries, and Carrots with House Vinaigrette or Buttermilk Ranch

#### **CITRUS**

Hearts of Romaine, Mandarin Oranges, Sliced Strawberries, Toasted Almonds, & Shaved Parmesan Cheese with Citrus Vinaigrette

#### **CAESAR**

Hearts of Romaine, Shaved Parmesan Cheese, Grape Tomatoes and Croutons with Caesar Dressing

#### **WEDGE**

Crisp Iceberg, Smoked Bacon, Yellow Corn, Gorgonzola, Tomatoes and Chives

### **Dinner Dessert**

Choose One of the Following:

#### **CARAMEL VANILLA CRUNCH CAKE**

Vanilla Flecked Pudding Cake, Layered with Caramel and Salted Caramel Crunch

#### **DEEP DISH CARAMEL APPLE PIE**

Shortbread Crust, Old Fashion Custard and Granny Smith Apples Baked with Caramel and Butter

#### **STRAWBERRY EXTRAVAGANZA**

Layers of Strawberry Marbled White Cake with Sweet Strawberries and Whipped Cream

#### **NY STYLE CHEESECAKE**

Graham Cracker Crust, Seasonal Coulis and Whipped Cream

#### **CHOCOLATE TOFFEE MOUSSE CAKE**

Crunchy Toffee and Kahlua Layered in Chocolate Mousse Presented over Raspberry Sauce

#### **TIRAMISU**

Sponge Cake Soaked with Espresso and Coffee Liqueur Layered with Whipped Mascarpone Cheese

#### **FLOURLESS CHOCOLATE TORTE (GF)**

Golden Toffee Crunch, Creamy Chocolate Mousse and Chocolate Liqueur



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## Dinner — Plated

All Plated Dinners Include Choice of Salad, Chef's Complementing Starch & Seasonal Vegetables, Rolls & Butter, Choice of Dessert, Coffee Service and Water (Iced Tea Available Upon Request). *Two or More Entrée Selections will incur higher priced choice for all guests.*

### HAMPTON ROADS CHICKEN

Pan Seared Breast of Chicken with Virginia Ham & Smoked Gouda Mornay

**\$34 Per Person**

*Pairs well with Pinot Grigio*

### CHICKEN ROSSINI (GF)

Grilled Breast of Chicken Paired with Exotic Mushroom Madeira

**\$34 Per Person**

*Pairs well with Chardonnay*

### CHICKEN ROULADE

Chicken Breast Stuffed with VA Ham, Smoked Provolone Cheese, Baby Spinach & Roasted Tomato With Peppercorn Thyme Béchamel

**\$35 Per Person**

*Pairs well with Chardonnay*

### PROSCIUTTO & FONTINA CHICKEN BREAST (GF)

Featuring Lemon Caper and Roasted Tomato Butter Sauce

**\$34 Per Person**

*Pairs well with Pinot Grigio*

### HOT HONEY GLAZED SALMON (GF)

With Mango Pico de Gallo

**\$34 Per Person**

*Pairs well with Pinot Noir*

### SIGNATURE CRAB CAKES

With Red Pepper Cream

**\$36 Per Person**

*Pairs well with Pinot Noir*

### SHRIMP & GRITS (GF)

Jumbo Tiger Shrimp Skewer atop Boursin Cheese Grits with Cajun Cream featuring VA Sausage

**\$32 Per Person**

*Pairs well with Pinot Grigio*

### GARLIC AND HERB ENCRUSTED PRIME RIB (GF)

**20 Person Minimum**

Served with Rosemary Jus

**\$44 Per Person**

*Pairs well with Cabernet Sauvignon*

### BEEF TENDERLOIN FILET (GF)

Center Cut Filet Mignon with Rosemary Jus

**\$42 Per Person**

*Pairs well with Cabernet Sauvignon*

### GRILLED NY STRIP (GF)

Hickory Grilled Steak with Rosemary Jus

**\$40 Per Person**

*Pairs well with Cabernet Sauvignon*

### CAVATELLI PASTA (Vegetarian Option)

With Saffron Cream, Butternut Squash, Green Pea, Golden Beet, Shitake Mushroom and Roasted Tomatoes

**\$30 Per Person**

*Pairs well with Chardonnay*

### HOISIN MARINATED PORK LOIN (GF)

With Orange Herb Glaze

**\$32 Per Person**

*Pairs well with Pinot Grigio*

**GF = Gluten Free Entrée Choice**

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## Dinner — Combination Specialties

All Plated Dinners Include Choice of Salad, Chef's Complementing Starch & Seasonal Vegetables, Rolls & Butter, Choice of Dessert, Coffee Service and Water (Iced Tea Available Upon Request)

**Our Most Popular Dinner Features a Tender Filet Mignon of Beef, Grilled and Served with Rosemary Demi Glace Accompanied by Your Choice of the Following:**

**SEARED BREAST OF CHICKEN**

With Smoked Gouda Mornay  
\$45 Per Person

**HOT HONEY GLAZED SALMON (GF)**

With Mango Pico de Gallo  
\$45 Per Person

**GRILLED SHRIMP SATAY (GF)**

With Coconut Jalapeno Jus  
\$46 Per Person

**SIGNATURE CRAB CAKE**

With Red Pepper Cream  
\$46 Per Person

**COLDWATER 4oz LOBSTER TAIL**

With Basil Beurre Blanc  
\$52 Per Person



**GF = Gluten Free Entrée Choice**

Prices subject to a 20% service charge and 13.5% tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

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EMBASSY  
SUITES

by HILTON

Hampton Hotel  
Convention Center & Spa

# Dinner — Buffet, 40 Person Minimum Unless Otherwise Noted. Iced Tea Available Upon Request

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Hampton Hotel  
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### EMBASSY DINNER BUFFET

\$40 Per Person (2 Entrées)

\$44 Per Person (3 Entrées)

#### Choose One of the Following:

Mixed Garden Greens with Ranch and House Vinaigrette  
Caesar Salad

#### Choose Three of the Following Salads:

Cavatappi Pasta Salad  
Roasted Vegetable Pearl Couscous Salad  
Macaroni & Crab Salad  
Marinated Cucumbers and Tomatoes in Sweet Red Onion Vinaigrette  
Sweet Corn Salad  
Tomato Pesto Caprese Salad  
Antipasti Salad

#### Choose Two or Three of the Following Entrée Selections:

Seared Breast of Chicken with Virginia Ham, Baby Spinach, and Smoked Gouda Mornay  
Beef Tenderloin Tips Braised with Silver Dollar Mushrooms and Rosemary Demi Glace (GF)  
Hot Honey Glazed Salmon with Mango Pico de Gallo (GF)  
Hoisin Marinated Pork Loin with Orange Herb Glaze (GF)  
Blue Crab Stuffed Mahi with Saffron Cream (GF)  
Thinly Sliced Roast Beef with Cracked Black Pepper Rossini Sauce (GF)  
Prosciutto & Chicken Breast with Lemon Caper and Roasted Tomato Butter Sauce (GF)  
Cannelloni Bolognese - Pasta Crepe Stuffed with Baby Spinach and Ricotta Cheese, Topped with our Traditional Meat Sauce (*Marinara substitution upon request*)  
Saffron Scented Paella featuring Chicken, Shrimp & Andouille Sausage  
Bulgogi Skirt Steak with Vermicelli-Carrot Salad  
Maple Miso Dijon Glazed Salmon  
Jumbo Tiger Shrimp atop Boursin Cheese Grits with Cajun Cream featuring VA Sausage

Chef's Choice of Seasonal Vegetables and Appropriate Starch  
Rolls and Butter  
Dessert Display

Coffee, Decaffeinated Coffee & Water (Iced Tea Available Upon Request)

**GF = Gluten Free Entrée Choice**

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### TUSCANY

Caesar Salad with Caesar Dressing and House Vinaigrette  
Antipasti Salad  
Orzo Pasta Salad

#### Choose two or three of the following Entrée Selections:

Marinated Pork Loin with Baby Spinach, Roasted Red Pepper Cream and Mozzarella  
Prosciutto and Fontina Chicken Featuring Lemon Caper and Roasted Tomato Butter Sauce (GF)  
Fresh Catch with Basil Oil and Spicy Tomato Jam (GF)  
Cannelloni Bolognese - Pasta Crepe Stuffed with Baby Spinach and Ricotta Cheese, Topped with our Traditional Meat Sauce (Marinara substitution upon request)  
Eggplant Parmesan – Fried Eggplant, Marinara, & Mozzarella

Tortellini Primavera –Tossed with Marinara  
Ratatouille  
Garlic Breadsticks  
Desserts to Include: Tiramisu, Cheesecake and Cannoli's  
Coffee, Decaffeinated Coffee & Water

**\$38 Per Person (2 Entrée)**

**\$42 Per Person (3 Entrée)**

### SOUTH OF THE BORDER

Taco Salad with Cilantro Lime Dressing and Ranch Dressing  
Tortilla Chips, Salsa, Guacamole, Sour Cream  
Lettuce, Shredded Cheese, Diced Tomatoes, Jalapenos  
Mexican Rice (GF)  
Black Beans (GF)  
Fajitas: Beef, Chicken and Shrimp (GF)  
Churros with Chocolate and Salted Caramel Dipping Sauce  
Coffee, Decaffeinated Coffee & Water

**\$35 Per Person**

### SOUTHERN COMFORT

Mixed Garden Greens with Ranch and House Vinaigrette  
Red Bliss Dill Potato Salad  
Creamy Cole Slaw

#### Choose Two or Three of the Following Entrées:

Country Fried Pork Chops with Pepper Milk Gravy  
Bourbon Marinated Pork Chops with Peach BBQ Glaze (GF)  
Broiled Mahi with Roasted Corn and Okra Maquechoux (GF)  
Fried Flounder with Tartar Sauce  
Southern Fried Chicken  
Doughtie's Pulled Pork Barbeque with Buns

Macaroni and Cheese  
Braised Collard Greens  
Cornbread Muffins with Butter  
Desserts to Include: Peach Cobbler and Strawberry Shortcake  
Coffee, Decaffeinated Coffee & Water

**\$37 Per Person (2 Entrée)**

**\$40 Per Person (3 Entrée)**

**GF = Gluten Free Entrée Choice**



# Hors d'oeuvres — Priced Per 100 Pieces

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### HOT OPTIONS

Jumbo Coconut Fried Shrimp with Mango Coulis .....	\$350
Petite Crab Cakes with Lemon Butter.....	\$350
Vegetable Spring Rolls with Sweet Chili Sauce.....	\$250
Scallops Wrapped in Bacon with Teriyaki Glaze .....	\$340
Mini Chicken Cordon Bleu Bites .....	\$270
Nana's Fried Chicken Tenders with BBQ Sauce.....	\$270
Grilled Pork Belly & Mango Satè with Hot Honey Glaze.....	\$250
Wild Mushroom Tart.....	\$300
Smoked Sausage En Croute.....	\$250
Hoisin BBQ Meatballs (GF) .....	\$250
Chesapeake Crab Dip (Priced per 50 People).....	\$270
Spinach and Artichoke Dip (Priced per 50 People).....	\$240
Chicken Wings with BBQ, Buffalo & Ranch.....	\$300
Cinnamon Chipotle Chicken Satè (GF) .....	\$260
Beef Wellington .....	\$400
Brie & Raspberry Phyllo .....	\$340
Lollipop Lamb Chops with Rosemary Jus.....	\$400
Beef Tataki with Barbeque Mole.....	\$320
Chicken Potstickers.....	\$250
Pimento Cheese Fritters with Smoked Bacon Marmalade.....	\$250
Barbeque Shrimp Satè (GF) .....	\$340
Assorted Vegetable Tempura with Assorted Dipping Sauces .....	\$260
Fried Oysters with Louis Sauce & Micro Greens.....	\$340
Steamed Mussels with Tomato & Garlic Sauce & Toasted Baguettes .....	\$275
Saffron Chicken Sate with VA Peanuts.....	\$260
Bulgogi Skirt Steak Tataki (GF) .....	\$280
Vegetable Samosa (Crispy Dough filled with Potatoes, Vegetables and Indian Spices) .....	\$350

### COLD OPTIONS

Blue Crab Stuffed Deviled Eggs (GF) .....	\$240
Shrimp & Grits, Cajun Spiced Shrimp, & Boursin Grits atop Summer Sausage .....	\$270
Bourbon Marinated Pork Tenderloin Crostini Featuring Tobiko Roe, Sesame Ponzu and Pickled Ginger .....	\$270
Beef Tenderloin Crostini with Parmesan Risotto & Red Onion Relish .....	\$340
Chef's Signature Chicken Salad Phyllo Tarts.....	\$280
Fig & Gorgonzola Crisp with Berry Compote & Spaghetti Squash .....	\$320
Jumbo Shrimp Cocktail (GF) .....	\$370
Cocktail Crab Claws .....	\$300
Assorted Tea Sandwiches (Pimento Cheese & Smoked Bacon, Crab & Sriracha Deviled Egg Salad, Smoked Salmon & Dill-Caper Cream Cheese, Chicken Salad & Baby Kale, Hummus & Roasted Red Pepper) ....	\$280
Dirty Martini Dip (Priced per 50 People) .....	\$180
California Rolls (GF) .....	\$350
Specialty Sushi Rolls .....	\$430
Assorted Gourmet Petit Fours .....	\$260
Assorted Macarons.....	\$400
Italian Antipasti Skewer .....	\$320
Shrimp and Cucumber Canapé .....	\$320
Tomato Basil Bruschetta with Balsamic Glaze.....	\$270
Vegetable Pinwheels.....	\$220
Fruit Kabobs (GF) .....	\$240
Gazpacho Cucumber Shots (GF) .....	\$300
White Bean Hummus Cannoli with Manzanilla Olives.....	\$250
Tomato Pesto Caprese Sate (GF) .....	\$240
Spiced NY Strip with Blue Corn Blini, Tomato Jam and Gorgonzola.....	\$310

*(Butler Passed Cold Hors d'oeuvres available upon request for additional fee)*

**GF = Gluten Free**

**( For Quality Assurance Hot Hors d'oeuvres are not available for Butler Pass)**

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## Hors d'oeuvres — Packages. 40 Person Minimum Unless Otherwise Noted.

Replenished for One and ½ hours. Water & Ice Tea Station Included

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#### ASIAN FUSION

Imported and Domestic Cheese Boards (GF)  
Fresh Vegetable Crudité with Dirty Martini Dip (GF)  
Fresh Fruit Display (GF)  
Bourbon Marinated Pork Tenderloin Crostini Canapé:  
Featuring Tobiko Roe, Sesame Ponzu and Pickled Ginger  
Bulgogi Skirt Steak Tataki  
Assorted Sushi Rolls (GF)  
Chicken Potstickers  
Vegetable Spring Rolls with Sweet Chili Sauce  
Hoisin BBQ Meatballs (GF)  
**\$36 Per Person**



#### HAMPTON ROADS

Imported and Domestic Cheese Boards (GF)  
Fresh Vegetable Crudité with Dirty Martini Dip (GF)  
Fresh Fruit Display (GF)  
Shrimp & Grits Canapé- Cajun Spiced Shrimp, Summer Sausage & Boursin Grits  
Chesapeake Crab Dip with Assorted Baguettes and Crackers  
Pimento Cheese Fritters with Smoked Bacon Marmalade  
Mini Crab Cakes with Thai Basil Hollandaise  
Nana's Fried Chicken Tenders with Honey Barbeque Sauce  
Scallops Wrapped in Bacon with Maple Miso Dijon Glaze  
**\$38 Per Person**

#### CHEF'S SIGNATURE

Imported and Domestic Cheese Boards (GF)  
Fresh Vegetable Crudité with Dirty Martini Dip (GF)  
Fresh Fruit Display (GF)  
Pimento Cheese Fritters with Smoked Bacon Marmalade  
Wild Mushroom Tart  
Cinnamon Chipotle Chicken Saté (GF)  
Hoisin BBQ Meatballs (GF)  
Barbeque Shrimp Sate (GF)  
Nana's Fried Chicken Tenders with Honey Barbeque Sauce  
Gazpacho Cucumber Shots (GF)  
**\$34 Per Person**

GF = Gluten Free



## Hors d'oeuvres — Accompaniments for Dinner Buffets and Hors d'oeuvres Packages

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#### DISPLAY TRAYS

##### **Domestic & International Cheese Boards (GF) .....\$7**

A Variety of Imported and Domestic Cheeses Garnished with Exotic Fruits & Seasonal Berries, Presented with Sliced Baguettes and Crackers

##### **Vegetable Crudité (GF) .....\$7**

Crisp Seasonal Vegetables, Olives and Peppers Presented With Dirty Martini Dip

##### **Seasonal Fresh Fruit Display (GF) .....\$7**

Thinly Sliced Honeydew, Cantaloupe, Pineapple, Red Grapes, Strawberries, Blueberries, Kiwi, Mandarin Oranges & Raspberry Yogurt Dip

##### **Dynamite Sushi .....\$12**

Assortment of California Rolls, Salmon Rolls, Spicy Tuna Rolls, Cucumber Rolls, and Shrimp Tempura Rolls Presented with Wasabi, Soy Sauce and Pickled Ginger

##### **Antipasti Display (GF) .....\$10**

Prosciutto, Capicola, Genoa Salami, Pepperoni, Provolone & Mozzarella Cheese, Assorted Olives, Roasted Red Peppers, Artichokes, and Pepperoncini

##### **Charcuterie.....\$10**

Pimento Cheese, Blue Crab Stuffed Deviled Eggs, Fresh Fruit, Artichokes, Salami, VA Ham and Gherkin Pickles presented with Sliced Baguettes and Flatbread

##### **Dessert Display.....\$15**

Assortment of Pies, Cakes, Cookies and Brownies

**GF = Gluten Free**

#### CARVING STATIONS

All Served with Appropriate Accompaniments  
*Chef Included When Purchased In Conjunction with  
Hors d'oeuvres Package or Dinner Buffet*

##### **Boneless Roasted Breast of Turkey.....\$270**

(serves approximately 35 guests)

##### **Virginia Ham.....\$270**

(serves approximately 40 guests)

##### **Steamship Round of Beef.....\$650**

(serves approximately 150 guests)

##### **Roasted Baron of Beef.....\$270**

(serves approximately 50 guests)

##### **Prime Rib.....\$350**

(serves approximately 40 guests)



# Hors d'oeuvres — 40 Person Minimum. Accompaniments for Dinner Buffets and Hors d'oeuvres Packages

## ACTION STATIONS

### Water and Iced Tea Station Included

#### **Risotto Station** (chef included).....\$12

With Choice of Toppings to Include: Shrimp, Pancetta, Mushrooms, Cranberries, Figs, Parmesan Cheese, Asparagus, Roasted Red Pepper, Oven Roasted Tomatoes, Romano Cheese

#### **Spud Station** .....\$12

Mashed Yukon Gold and Sweet Potatoes with Choice of Toppings to Include: Shrimp, Smoked Bacon, Mushrooms, Peppers, Onions, Sour Cream, Cheddar Cheese, Caramel Syrup, Marshmallows, Brown Sugar, Dried Cranberries and Pecans

#### **Tasti Tators** .....\$12

Tator Tots with Bacon Marmalade, Smoked Gouda Mornay Cheese Sauce, Caramelized Mushrooms & Onions, Smoked Bacon, Chives, Sour Cream, Jalapenos, Pickles & Country Gravy

#### **Spaetzle Station** (chef included).....\$ 12

Smoked Bacon, Green Peas, Wild Mushrooms, Tuscan Kale, Crispy Onions, Roasted Tomatoes, Parsley and Cheese

#### **Shrimp 'n Grits** (chef included).....\$14

Creamy Stone Ground Grits With Sautéed Shrimp, VA Sausage, Mushrooms, Garlic, Tomatoes, Baby Spinach, Peppers & Onions, Finished with Sherry Wine, Cream and Butter

#### **Street Tacos** (chef included).....\$12

Choice of Two Proteins: Seared Tuna, Crispy Pork Belly or Marinated Chicken  
Served with House Slaw, Shredded Cheddar Jack Cheese, Avocado, Tomato Pico de Gallo, Flour Tortillas and Louis Sauce

#### **Flambé Station** (chef included).....\$13

(choose one) Bananas Foster, Cherries Jubilee, or Flamed Peaches  
Featuring Sugar Cookies, Pound Cake & Cheesecake

**GF = Gluten Free**



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### Host Bar Prices

Prices subject to Service Charge & Tax

Premium Brands - \$7

Super Premium Brands - \$9

Domestic Beer - \$4

Imported/IPA Beer - \$5

House Wines - \$5

### Cash Bar Prices

Prices Inclusive of Service Charge & Tax

Premium Brands - \$8

Super Premium Brands - \$10

Domestic Beer - \$5

Imported Beer/IPA - \$6

House Wines - \$6

**La Marca Prosecco Champagne Toast:** \$5++ Per Person

**Bartender Charge:** \$160 per bartender per 3 hour event  
(\$40 each additional hour of event)

*All Bars Require a Minimum of \$250 in Sales.  
Should your group not reach this, you will be  
responsible for the difference.*

**Ask us about upgraded wines and adding  
bottles of wine for each table at your  
catered event**

### UNLIMITED Premium Bar Package

Premium Brands Liquors...\$12.00++ for the first hour, \$9.00++ for each additional hour

*Prices are Per Person*

### UNLIMITED Super Premium Bar Package

Super Premium Liquors...\$15.00++ for the first hour, \$11.00++ for each additional hour

*Prices are Per Person*

**Premium Brands Include\*:** Absolut Vodka, Bacardi Rum, Dewar's Scotch, Jack Daniels Tennessee Whiskey, Crown Royal, Blue Silver Sauza Tequila, Tanqueray Gin

**Super Premium Brand Substitutions Include\*:** Patron, Grey Goose, Hennessy

**Domestic Beers Include\*:** Bud Light, Shock Top, Michelob Ultra

**Imported/IPA Beers Include\*:** Goose Island, Stella Artois

**House Wines Include\*:** Canyon Road Red, White and Blush Wines

*\* Subject to Change*



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### Cooked-to-Order Breakfast

Mon – Fri | 6:00am-9:00am  
Sat, Sun & Holidays | 7am-10:30am

Our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. So whether you're counting points, carbs or calories, you can count on us. It's convenient to just grab something on the go or sit down for an omelet made just the way you like it. **Guests must present the hotel issued voucher to obtain breakfast. Breakfast vouchers are available for local guests at \$10.95 each plus current sales tax, subject to change. Holiday hours subject to change.**



### Evening Reception

Daily | 5:30pm-7:30pm

Our nightly evening reception features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. Enjoy them in our atrium that offers you a tranquil place to unwind and socialize.

**\*Subject to state and local laws. Must be of legal drinking age. Guests must present the hotel issued voucher to obtain the beverage of choice.**



### Cyprus Grille –ext 2032

Dining out should be a distinctive and memorable experience. Indulge in the diverse menu and dynamic atmosphere of our signature restaurant – Cyprus Grille. Hampton Roads cuisine inspires our menu and endeavors to revolutionize the way you feel about hotel dining. With a wave of energy and culture all its own, it consistently rivals the best in town.

### Main Dining Room

Lunch | daily, 11am-2pm  
Dinner | daily, 5pm –10pm  
Brunch | sun, 11am-2pm

### Lounge Dining

Dinner | daily, 5pm –11pm

### Caffeina's Marketplace and Gift Shop

-ext 2057

Open daily | 6:00am-2:00pm  
| 5:00pm-10:00pm

**Hours subject to change.**

### Convention & Visitors Bureau

Assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc.

800-487-8778

757-722-1222

<http://visithampton.com>

### Transportation

The hotel provides limited complimentary shuttle service to local destinations including Peninsula Town Center and the Virginia Air & Space Center. Service is based on availability.



### Lost & Found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

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#### TO OUR CUSTOMERS AND GUESTS

We are eager to help you, both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

#### FOOD & BEVERAGE

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

#### DIRECT BILLING & DEPOSITS

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to that arrival date if you require direct billing privileges. Credit can only be established for functions over \$1000. Approved direct billings are payable within 30 days of receipt of statement. In the event direct billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card.

#### ENGINEERING, ELECTRICAL & AUDIO VISUAL

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department.

#### GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least five business days in advance of all functions. Your bill is calculated by the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed number only. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, the number of guests indicated on the catering contract is the guarantee.

#### INSURANCE & INDEMNIFICATION

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises. Proof of insurance must be received by hotel no later than 30 days prior to your arrival to prevent possible event cancellation.

#### LIABILITY

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on-to the premises.

#### LOST & FOUND

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time.

#### ROOM & SET-UP FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

#### SERVICE CHARGE & TAX

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable.