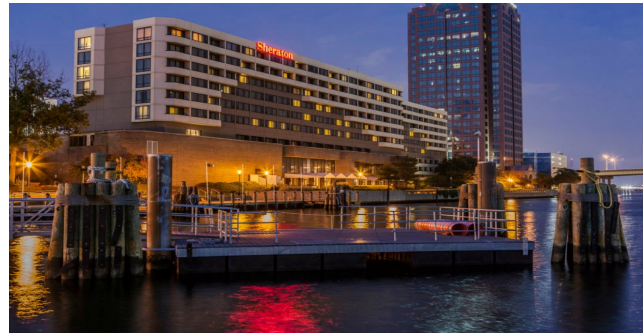




**Sheraton
Norfolk Waterside**
HOTEL

Say "I Do" With A View



The One and Only on The Water

*Thank you for considering the Sheraton Norfolk Waterside Hotel
as you plan the celebration of your marriage.*

*We host over 50 weddings a year and would like to be a part of your special day.
Our banquet team takes personal pride in offering friendly service.
We offer a beautiful venue with floor length white or black table linens and napkins,
dance floor, cake-cutting celebration and champagne toast with
luxury overnight accommodations available for your out of town guests.*

*Complimentary overnight accommodations are provided for the
Special couple on their wedding night.*

Let us help create a memorable wedding experience for your family and friends.



Tier 1 Plated Package

Reception upon Guest Arrival

Display of Assorted Cheese and Fruit
French Bread and Gourmet Crackers
Sparkling Punch

Salad

(Please Select One)

Classic Caesar Salad

Fresh Romano Cheese with Seasoned Croutons and Creamy Caesar Dressing

Tossed Mixed Garden Greens with Sliced Cucumbers and Grape Tomatoes
Selection of Homemade Dressings

Entrée

(Please Select One)

Chicken Picatta

Pan Seared Airline Chicken Breast
with a Lemon Caper Sauce

Chicken Marsala

Roasted Airline Chicken Breast
with a Marsala Wine Sauce

Chicken Saltimbocca

Pan Seared Chicken Breast with
Prosciutto, Spinach and Parmesan
Cheese

Chicken Puttanesca

Roasted Airline Chicken Breast
with Tomatoes, Olives, Capers and
Garlic

Pesto Chicken

Roasted Airline Chicken Breast
with a Basil Pesto Cream Sauce

Sliced Roasted Sirloin of Beef

With a Peppercorn Cognac Cream
Sauce

Sliced Roasted Sirloin of Beef

With a Mushroom Demi

Pan Seared Salmon Fillet

With a Creamy Dill or
Ginger Soy Glaze

Pan Seared Tilapia

With a Lemon Beurre Blanc

Eggplant Parmesan

With Tomato Basil Sauce

Vegan Meatloaf

Made with Lentil Beans and
Assorted Vegetables Topped
with Marinara Sauce

Sliced Roasted Pork Loin

With a Bourbon Brown Sugar Glaze

All Entrée Selections Accompanied By:

Garlic Mashed Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Fresh Rolls with Sweet Butter

Starbucks Freshly Brewed Regular & Decaffeinated Coffee, Hot Herbal Teas & Iced Tea

Champagne Toast

Pricing

\$55.00 per guest including tax and service charge

For each additional entrée selection a charge of \$3.00 per guest including tax and service charge will apply





Tier 2 Plated Package

Reception upon Guest Arrival

Display of Assorted Cheese and Fruit
French bread and Gourmet Crackers
Sparkling Punch

Salad

(Please Select One)

Classic Caesar Salad

Fresh Romano Cheese with Seasoned Croutons and Creamy Caesar Dressing

Tossed Mixed Garden Greens with Sliced Cucumbers and Grape Tomatoes
Selection of Homemade Dressings

Entrée

(Please Select One)

Chicken Norfolk

Chicken Breast Stuffed with Lump
Crabmeat with a Beurre Blanc
Sauce

Chicken Boursin

Airline Chicken Breast Topped
with Spinach and Sundried
Tomatoes with a Boursin Cheese
Sauce

Chicken New Orleans

Pan Seared Airline Chicken Breast
Topped with a Shrimp and
Andouille Sausage Cream Sauce

Chicken Cordon Bleu

Chicken Breast Wrapped around
Ham and Swiss Cheese with a Light
Cream Sauce

Petite Filet of Beef

With a Horseradish Cream

Prime Rib of Beef

With Au Jus and Horseradish

Pan Seared Sea Bass

With a Vanilla Beurre Blanc

Pan Seared Salmon Fillet

With a Lobster Leek Sauce

Jumbo Lump Crabcakes

With a Coconut Curry Sauce

Wild Mushroom Ravioli

With Boursin Cheese Sauce

Portabella Mushroom Stack

With a Balsamic Drizzle

Bone-in Pork Chop

With a Caramelized Onion Gravy

Duo of Petite Filet of Beef and Chicken Marsala

Duo of Chicken Picatta and Jumbo Crab Stuffed Shrimp

Duo of Petite Filet and Jumbo Lump Crab Cakes

*Add \$18.25 per person to
package price

All Entrée Selections Accompanied By:

Garlic Mashed Potatoes
Chef's Selection of Fresh Seasonal Vegetables
Fresh Rolls with Sweet Butter
Starbucks Freshly Brewed Regular & Decaffeinated Coffee, Hot Herbal Teas & Iced Tea

Champagne Toast

Pricing

\$63.00 per guest including tax and service charge

For each additional entrée selection a charge of \$5.00 per guest including tax and service charge will apply





Tier 1 Buffet Package

Reception upon Guest Arrival

Display of Assorted Cheese and Fruit
French Bread and Gourmet Crackers
Sparkling Punch

Salad

(Please Select Two)

Garden Salad with Selection of Dressings
Hearts of Romaine with Classic Caesar Dressing
Fresh Fruit Salad
Mediterranean Pasta Salad

Ripe Tomatoes & Fresh Mozzarella Topped with Pine Nuts & Drizzled with Pesto Dressing

Entrée

Chicken Picatta

Pan Seared Chicken Breast with a
Lemon Caper Sauce

Chicken Marsala

Roasted Chicken Breast with a
Marsala Wine Sauce

Chicken Saltimbocca

Pan Seared Chicken Breast with
Prosciutto, Spinach and Parmesan
Cheese

Chicken Puttanesca

Roasted Chicken Breast with
Tomatoes, Olives, Capers and
Garlic

Pesto Chicken

Roasted Chicken Breast with a
Basil Pesto Cream Sauce

Sliced Roasted Sirloin of Beef

With a Peppercorn Cognac Cream
Sauce

Sliced Roasted Sirloin of Beef

With a Mushroom Demi

Pan Seared Salmon Fillet

With a Creamy Dill or
Ginger Soy Glaze

Pan Seared Tilapia

With a Lemon Beurre Blanc

Eggplant Parmesan

With Tomato Basil Sauce

Vegan Meatloaf

Made with Lentil Beans and
Assorted Vegetables Topped with
Marinara Sauce

Sliced Roasted Pork Loin

With a Bourbon Brown Sugar Glaze

All Buffet Selections Accompanied By:

Garlic Mashed Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Fresh Rolls with Sweet Butter

Starbucks Freshly Brewed Regular & Decaffeinated Coffee and Hot Herbal Teas & Iced Tea

Buffets are Refreshed & Replenished for up to 1 ½ Hours

Champagne Toast

Pricing

\$60.00 per guest including tax and service charge – Two Entrees

\$65.00 per guest including tax and service charge – Three Entrees

(Minimum 50 Guests Required)





Tier 2 Buffet Package

Reception upon Guest Arrival

Display of Assorted Cheese and Fruit
French Bread and Gourmet Crackers
Sparkling Punch

Salad

(Please Select Two)

Garden Salad with Selection of Dressings
Hearts of Romaine with Classic Caesar Dressing
Fresh Fruit Salad
Mediterranean Pasta Salad

Ripe Tomatoes & Fresh Mozzarella Topped with Pine Nuts & Drizzled with Pesto Dressing

Entrée

Chicken Norfolk

Chicken Breast Stuffed with
Lump Crabmeat with a Beurre
Blanc Sauce

Chicken Boursin

Chicken Breast Topped with
Spinach and Sundried Tomatoes
with a Boursin Cheese Sauce

Chicken New Orleans

Pan Seared Chicken Breast
Topped with a Shrimp and
Andouille Sausage Cream Sauce

Chicken Cordon Bleu

Chicken Breast Wrapped around
Ham and Swiss Cheese with
Hollandaise Sauce

Roasted Tenderloin of Beef

Station with Carver
Served with Horseradish Cream
***Add \$5.00 per person to
package price**

Prime Rib of Beef

Station with Carver
Served with Au Jus and
Horseradish
***Add \$5.00 per person to
package price**

Pan Seared Seabass

With a Vanilla Beurre Blanc

Pan Seared Salmon Fillet

With a Lobster Leek Sauce

Jumbo Lump Crab Cakes

With a Coconut Curry Sauce

Wild Mushroom Ravioli

With Boursin Cheese Sauce

Portabella Mushroom Stack

With a Balsamic Drizzle

Sliced Roasted Pork Loin

With a Caramelized Onion Gravy

All Buffet Selections Accompanied By:

Garlic Mashed Potatoes
Chef's Selection of Fresh Seasonal Vegetables
Fresh Rolls with Sweet Butter
Starbucks Freshly Brewed Regular & Decaffeinated Coffee and Hot Herbal Teas & Iced Tea
Buffets are Refreshed & Replenished for up to 1 ½ Hours

Champagne Toast

Pricing

\$68.00 per guest including tax and service charge – Two Entrees
\$73.00 per guest including tax and service charge – Three Entrees
(Minimum 50 Guests Required)





Hors d'oeuvre Package

Reception upon Guest Arrival

Display of Assorted Cheese and Fruit
French Bread and Gourmet Crackers
Sparkling Punch

Hors d'oeuvre Presentation

(Please Select Four)

Refreshed & Replenished for up to 1 ½ Hours

Miniature Crab Cakes with Cajun Remoulade
Crispy Pot Sticker Dumplings with Soy Sauce
Roasted Beef Tenderloin on Herb Crouton
Fresh Vegetable Spring Rolls with Plum Sauce
Scallop Wrapped in Apple-Smoked Bacon

Smoked Chicken Quesadillas
Miniature Beef Wellington
Sesame Chicken with Plum Sauce
Miniature Chicken Cordon Bleu
Spanikopita

Action Station

(Please Select One)

Carving Station

Chef Carved Beef Top Round
Served with Silver Dollar Rolls
Spicy Whole Grain Mustard and Horseradish Sauce
Natural Au Jus

Pasta Station

Prepared by an Attendant
Tri-colored Tortellini and Penne Pasta
Marinara and Alfredo Sauces
Grated Parmesan Cheese, Garlic Bread

Starbucks Freshly Brewed Regular & Decaffeinated Coffee and Hot Herbal Teas & Iced Tea

Champagne Toast

Pricing

\$60.00 per guest including tax and service charge





Libations

House Wine:

Berringer White Zinfandel, BV Century Cellars Chardonnay, BV Century Cellars Cabernet, Canyon Road Pinot Noir, Glass Mountain Merlot, Placido Pino Grigio, JRoget Champagne

Domestic Beer:

Budweiser, Bud Light, Miller, Miller Light, St. Pauli Girl N.A.

Craft/Local Beer:

Devil's Backbone Vienna Lager, Great Dismal Black IPA, Green Can Golden Ale

Imported Beer:

Corona, Corona Light, Heineken, Heineken Light, Michelob Ultra, Yeungling

Deluxe Brands:

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Jim Beam Bourbon, Dewar's Scotch, Seagram's 7 Blended Whiskey, Apple Pucker, Captain Morgan Rum, Malibu Rum, Peach Schnapps, Southern Comfort

Premium Brands:

Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Johnnie Walker Red Whiskey, Crown Royal Whiskey, Fireball Whiskey, Jack Daniels Whiskey, Jagermeister, Jameson's Irish Whiskey, Sweet Carolina Sweet Tea Vodka, Tanqueray Vodka, Tito's Handmade Vodka

Super Premium Brands:

Courvoisier VSOP, Grand Marnier, Grey Goose Vodka, Hennessy Whiskey, Johnny Walker Black Whiskey, Makers Mark Bourbon, Patron Tequila

Wine Bottle Service:

House Wine	\$41.00 per bottle*
Magnolia Grove Chardonnay	\$46.00 per bottle*
Magnolia Grove Cabernet	\$49.00 per bottle*
Two Vines Sauvignon Blanc	\$44.00 per bottle*

* Bottle prices include 22% service charge and applicable sales tax.

Libations

HOST BARS* (Priced per Drink)

Deluxe Brands	\$8.80
Premium Brands	\$10.15
Super Premium	\$16.25
Cordials	\$10.85
Domestic Beer	\$6.75
Premium Beer	\$8.15
House Wine	\$8.80
Soft Drinks	\$4.05
Bottled Water	\$4.75

CASH BARS (Priced per Drink)

Deluxe Brands	\$7.00
Premium Brands	\$8.25
Super Premium	\$12.00
Cordials	\$8.50
Domestic Beer	\$5.50
Premium Beer	\$6.50
House Wine	\$7.00
Soft Drinks	\$3.00
Bottled Water	\$3.50

* Host Bar prices include 22% service charge and applicable taxes.

Hourly Package Bars*

	Deluxe Brands	Premium Brands
One Hour	\$20.30 per person	\$24.36 per person
Two Hours	\$27.07 per person	\$31.13 per person
Three Hours	\$32.48 per person	\$36.54 per person
Four Hours	\$36.54 per person	\$40.60 per person
Each Additional Hour	\$8.12 per person	\$10.83 per person

* Hourly Package Bar prices include 22% service charge and applicable sales tax.

For "Non-Inclusive" Food & Beverage Pricing:

Service & Admin Fees:

Food, Beverage & Room Rental:

A service charge of 15.5% of the total food & beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 6.6% of the total Food & Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Audio Visual :

An administrative fee of 22% of the total Food & Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



Upgraded Wedding Package

DJ Service for up to Five Hours

Six Piece Uplighting Package with Wedding GOBO

Hotel Centerpiece with Candle

White or Black Chair Covers

Coordinating Chair Sash

Coordinating Table Runner

Pricing

Add \$30.00 per guest including tax and service charge to any package
(Minimum 75 Guests Required)



Additional Wedding Enhancements

Personalized Wedding GOBO
\$200.00 and up plus tax

Specialty Linen (Napkins, Overlays and Full Size Table Cloths)
\$1.00 - \$15.00 each plus tax

Photo Booth



\$250.00 and up based on length of service plus tax