



# ABOUT OUR HOTEL

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

## GUESTROOMS

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

### Guestroom Amenities:

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

## AMENITIES

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

## PARKING

Complimentary Self Parking (1 car per guest room)



## RESTAURANTS

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Gourmet Breakfast Buffet



Seasonal Oceanfront Lunch & Dinner



Fine Dining Italian



# RECEPTION DETAILS

## YOUR RECEPTION EXPERIENCE INCLUDES THE FOLLOWING WITH CONTRACTED FOOD & BEVERAGE MINIMUM:

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

Your choice of beverage service

Complimentary wedding menu tasting for up to two guests

Champagne Toast for Bride and Groom

Cake cutting and service by our Professional Staff

Use of reception venue for up to five hours

Appropriate tables, chairs, china, silverware and glassware

White floor-length tablecloths with choice of napkin colors from Hotel's selection for dinner tables

Dance floor and DJ table

Display tables for cake, gifts and place cards

Complimentary standard guestroom for wedding couple on the reception night with a minimum purchase of \$5,000++ in food and beverage.

## WEDDING ENHANCEMENTS AVAILABLE FOR AN ADDITIONAL FEE:

Special effect lighting

Chiavari Chairs

Draping

Specialty Linens

Charger Plates

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## REHEARSAL DINNERS

Inquire with us for On-Site Options

# PLATED DINNER

## Hand Passed or Displayed Hors d'oeuvres

Please select three of the following \*3 Pieces will be supplied per guaranteed guest. Up to 1 hour of service.

### CHILLED

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

### WARM

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

## Dinner Service

Includes Freshly Baked Rolls

### SALAD | Select One Salad

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

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

### ENTRÉE | Select One Entrée

Basil Dusted Chicken with Sweet Sherry Cream and  
Tomato Jam

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

Chicken Rustica with Sun Dried Tomato Cream and Crispy  
Prosciutto

Salmon with Tomato, Caper Beurre Blanc

Sun Dried Tomato Pesto and Panko Crusted Cod

Slow Roasted Beef Tenderloin with Roasted Garlic Demi

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

### Starch | Select One Starch

Oven Roasted Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Sun Dried Tomato Risotto

### Vegetable | Select One Vegetable

Charred Asparagus

Petite Sweet Carrots

Fresh Broccolini

Buttered Green Beans

**\$55++ Per guest with a 4 Hour Non-Alcoholic Beverage Station**

*Please note that you may select up to two (2) plated entrées for groups exceeding 50 guests, but an accurate entree count must be provided seven (7) business days prior to your event. Multiple entrees will share the same starch and vegetable. Entrée cards must be provided for our staff to identify your guests' choice of entrée.*



# DUET PLATED DINNER

## Hand Passed or Displayed Hors d'oeuvres

Please select three of the following \*3 Pieces will be supplied per guaranteed guest. Up to 1 hour of service.

### CHILLED

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

### WARM

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

## Dinner Service

Includes Freshly Baked Rolls

### SALAD | Select One Salad

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

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

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

### ENTRÉE | Select One Entrée

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

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

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

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

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

**\$ Market Price++ Per guest with a 4 Hour Non-Alcoholic  
Beverage Station**

*Please note that you may select up to two (2) plated entrées for  
groups exceeding 50 guests, but an accurate entree count must  
be provided seven (7) business days prior to your event. Multiple  
entrees will share the same starch and vegetable. Entrée cards  
must be provided for our staff to identify your guests' choice of  
entrée.*



# BUFFET DINNER

## Hand Passed or Displayed Hors d'oeuvres

Please select three of the following \*3 Pieces will be supplied per guaranteed guest. Up to 1 hour of service.

### CHILLED

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

### WARM

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

## Dinner Service

Includes Freshly Baked Rolls. | Minimum of 25 Guests | 25% Surcharge Applies for Groups of less than 25 Guests.

### SALAD | Select One Salad

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

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

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

### ENTRÉE | Select Two Entrées

Basil Dusted Chicken with Sweet Sherry Cream and  
Tomato Jam

Chicken Rustica with Sun Dried Tomato Cream and Crispy  
Prosciutto

Oven-Roasted Salmon with Sweet Sherry Cream and  
Mango Salsa

Sweet Pineapple Barbeque Mahi

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

Herb Roasted Pork Tenderloin with Fuji Apple Chutney

Smoked Sausage and Shrimp Creole Pasta

### ACCOMPANIMENTS | Select Four Accompaniments

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

**\$59++ Per guest with a 4 Hour Non-Alcoholic Beverage Station**

**1.5 Hours of Service**

# F BARS

## Hand Passed or Displayed Hors d'oeuvres

Please select three of the following \*3 Pieces will be supplied per guaranteed guest. Up to 1 hour of service.

### CHILLED

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

### WARM

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

## Dinner Service

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

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

\*Additional Charge Per Person\*

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

**Pasta Bar** | \*\$100.00 Attendant Fee per 50 Guest  
Cheese Tortellini, Penne Pasta, Alfredo, Marinara, Basil Pesto, Grilled Chicken, Beef Meatballs, Shrimp, Seasonal Medley of Vegetables, Parmesan Cheese, Blue Cheese

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

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

### Slider Bar | Served with Seasoned Fries

Choose two options:

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

\*Attendant Station

\$100 Chef Attendant Fee | One Chef per 50 Guests

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

1.5 Hours of Service



# NORTH BEACH NON NUPTIALS

## MEET & GREET

Artisan Cheese Display with Seasonal Berries

## BRUNCH

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

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

Cheddar Scrambled Eggs  
Smithfield Thick-Cut Bacon  
Seasonal Vegetable Medley

## ENHANCEMENTS

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

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

## Protein | *Select One Protein*

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

## ACCOMPANIMENTS | *Select One Side*

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

*\*\$100++ Chef Fee | One Chef per 50 Guests*

*\$38++ Per guest with a 4 Hour Non-Alcoholic Beverage Station  
\$54++ Per guest with a 2 Hour Bloody Mary or Mimosa Bar*

*1.5 Hours of Service*

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

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

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

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

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

**NIGHTTIME NOSH**  
*Minimum of 50 Pieces*

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

-Add Mini Root Beer Floats | \$2 each

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

**Homestyle Mac & Cheese** | \$5 each |

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

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

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

*\* Add an attendant to your fun station for \$100.00++/hour per 50 guests.*





# BEVERAGE PACKAGES

## Non-Alcoholic Beverages

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

## Hosted Soft Bar

Serving an Assortment of Imported Beer, Domestic Beer, House Wines, Assorted Sodas and Bottled Water  
\$16 Per Hour for First Two Hours, \$6 Each Additional Hour

## Hosted Deluxe Bar

Serving Deluxe Brand Liquors, House Wines, Champagne, Import Beer, Domestic Beer, Assorted Sodas and Bottled Water  
\$21 Per Hour for First Two Hours, \$7 Each Additional Hour

## Hosted Premium Bar

Serving Premium Brand Liquors, House Wines, Import Beer, Domestic Beer, Assorted Sodas and Bottled Water  
\$25 Per Hour for First Two Hours, \$8 Each Additional Hour

## Cash Bar

### per Drink Pricing \*

Premium Liquor | \$12.00  
Deluxe Liquor | \$10.00  
House Wine | \$8.00  
Import Beer | \$8.00  
Domestic Beer | \$7.00  
Soda | \$4.00  
Bottled Water | \$4.00

## Consumption Bar

### per Drink Pricing

Premium Liquor | \$10.00  
Deluxe Liquor | \$9.00  
House Wine | \$8.00  
Import Beer | \$8.00  
Domestic Beer | \$7.00  
Soda | \$4.00  
Bottled Water | \$4.00

## Deluxe Brands

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

## Premium Brands

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

## Imported Beer

Corona, Heineken

## Domestic Beer

Budweiser, Bud Light, Sam Adams, Yuengling

## Robert Mondavi House Wines

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, Rosé

**A \$125 Bartender Fee per Bartender will apply to All Bars up to Two (2) Hours. Additional hours are charged at \$30.00 per Hour, per Bartender.**

**One (1) bartender required per seventy-five (75) guests**

**\*Cash Bar Pricing is Inclusive of Tax**

# CEREMONIES

## WEDDING CEREMONY

Banquet Chairs Set Theater Style with Center and Side Aisles  
Complimentary Champagne Toast for Bridal Party (up to 20 people)

Complimentary Rehearsal Space for a one-hour time frame

\$1,200.00 plus 22% service charge and 6% sales tax

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

## BEACH CEREMONY

Ceremony Package Includes:  
Complimentary Champagne Toast for Bridal Party (up to 20 people)  
Up to 50 White Folding Chairs (Each additional chair is \$8.00 plus 22% service charge and 6% sales tax)  
Wedding Arch

\$1,500 plus 22% service charge and 6% sales tax

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

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

# DETAILS MADE EASY

## GUEST ACCOMODATIONS

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

## COURTESY VS GUARANTEED ROOM BLOCKS

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

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

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

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

## FOOD AND BEVERAGE

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

## GUARANTEE

The number of guests attending your function must be given to our Catering Department at least 7 business days prior to the event. This number will be considered your final guarantee and you will be charged for this number plus any guests that were in addition to the guarantee. If no final guarantee is provided the original amount contracted will be used as the guarantee. The Hotel is prepared to service up to 5% above the guaranteed number.

## MENU SELECTION

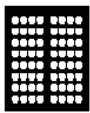
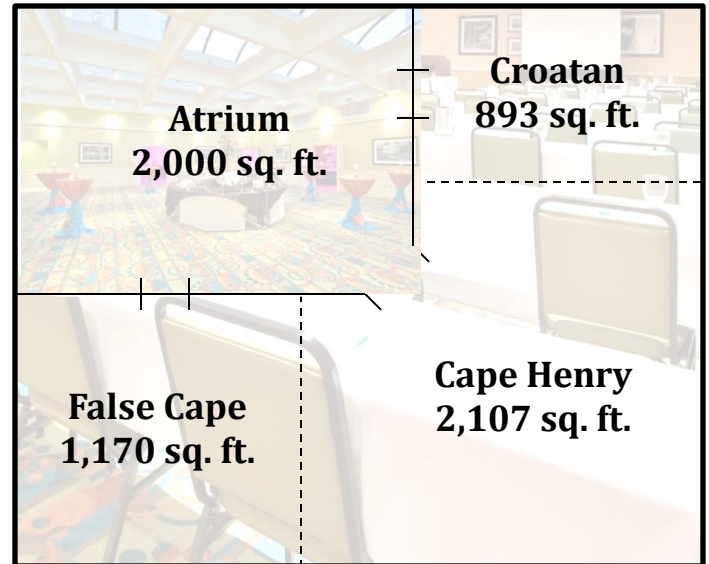
Your complete menu must be given to your Catering Representative 30 days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs.

## FINAL PAYMENT

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

# Meeting & Banquet Capacities

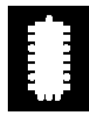
The Vista Del Mar is located on the 6<sup>th</sup> floor in the South Tower  
Access via South Elevators



Theater



Classroom



Conference



Banquet

## Setup Styles

The main ballroom is located on the 1<sup>st</sup> floor  
located in the South Tower

ROOM	Theater	Classroom (3 per 6ft)	Conference	Banquet (Rounds of 10)	Size	Sq. feet	Ceiling Height
Vista A	75	50	25	70	25x36	900	8'
Vista B (pillars)	60	30	20	50	25x36	900	8'
Vista Del Mar	150	80	50	120	50x36	1,800	8'
Atrium	170	105	50	120	50x40	2,000	12'
Croatan	80	45	24	70	19x47	893	10'
Cape Henry	200	95	50	150	43x49	2,107	10'
False Cape	120	55	35	80	30x39	1,170	10'
Croatan/ Cape Henry	280	130	70	220	64x48	3,072	10'
Cape Henry/ False Cape	300	140	78	230	80x41	3,280	10'
Ballroom	350	200	-	300	-	4,170	10'
Suite 101	30	18	15	30	23x16 24x12	368 656	9'

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