



# Wedding Package

M E N U



VIRGINIA  
**AQUARIUM**  
& MARINE SCIENCE CENTER

*Create a delightful culinary experience for you and your guests by choosing one of our two inclusive packages. Choose from a dinner buffet or a plated served dinner - both options include a one-hour beer & wine cocktail reception with a gourmet appetizer display and your choice of three passed hors d'oeuvres.*

# Cocktail Hour

## COCKTAIL HOUR BAR

One Hour with Beer and House Wine Selections

Our inclusive beer and wine bar provides your guests with unlimited beverages during your one-hour reception to include our House White, House Red, two domestic and two craft or import beers from our available selection, a variety of soft drinks and still water. All bars require one bartender for every 100 guests @ \$100 per bartender for the first hour. Under 50 guests will require an additional bar set up fee of \$150.

Interested in extending your hosted bar for the duration of your event? Please speak with our experienced event planning specialist for more information on how to extend your open bar or to add a cash or consumption bar.

## GOURMET DISPLAY

Our culinary team will prepare and display each of the displays below for you and your guests to enjoy during your one-hour cocktail reception. The amount prepared will be based off of your final guest count.

- Assorted Domestic Cheeses
- Crudit  with Buttermilk Ranch
- Hot Spinach & Artichoke Dip
- Gourmet Crackers and Pita Chips



# Dinner Buffet

with One-Hour Beer & Wine Cocktail Reception, Fresh Baked Dinner Rolls, Self-Service Iced Tea and Still Water Stations

Selections from the menu below are presented buffet style.

## GOURMET SALAD Choose One

**Fresh Spring Mix House Salad** Fresh Spring Mix with Tomatoes, Carrots, Cucumber and Croutons, Served with Ranch Dressing & Chef's Vinaigrette

**Greek Salad** Fresh Spring Mix with Olives, Feta Cheese, Green Peppers, Served with Zesty Herb Vinaigrette

**Caesar Salad** Crisp Romaine with Parmesan Cheese & Garlic Herb Croutons with Creamy Caesar Dressing

## CARVED ENTR ES Choose One

**Roast Beef Carving Station** with Horseradish Cream Sauce

**Roasted Turkey Carving Station** with Dijon Mustard

**Roasted Pork Tenderloin** with Chipotle Mayonnaise

*\$160 to Add Chef Carver per 100 Guests*

## HOT ENTR EE Choose One

**Mushroom Ravioli** Finished with a Garlic Cream Sauce

**Chicken Marsala** Seared Chicken Breast & Mushrooms in a Rich Marsala Wine Sauce

**Wild Herb Crusted Chicken** Pan Seared Airline Chicken Breast with Natural Jus

**Creamy Pesto Salmon** Sustainable Salmon with Cream Sauce and Basil Pesto

## SIDES Choose Two

Rice Pilaf Mashed Potatoes Green Beans Vegetable Medley Macaroni & Cheese

## DINNER BUFFET \$70 PER PERSON

*Prices are subject to 20% service charge and 11.5% tax.*





## PASSED HORS D'OEUVRES

Choose three to be passed during your one-hour cocktail reception. One piece of each of your selections will be prepared and passed during the one-hour duration of your reception.

- Vegetarian Spring Roll with Spicy Dipping Sauce
- Gourmet Mac & Cheese Bites with Tomato Jam
- Toasted Ravioli Bites with Marinara Sauce
- Smoked Gouda Arancini
- Sweet & Sour Meatballs
- Beef Empanada
- Bacon Wrapped Scallop with Horseradish Cream
- Avocado Bruschetta Crostini
- BBQ Pork and Goat Cheese Quesadilla
- Coconut Chicken with Orange Dipping Sauce
- Santa Fe Chicken Eggroll
- Chicken Cornucopia
- Mini Crab Cakes with Remoulade Sauce

# Served Dinner

with One-Hour Beer & Wine Cocktail Reception,  
Fresh Baked Dinner Rolls, Iced Tea and Iced Water

## PLATED SALAD Choose One

**Fresh Spring Mix House Salad** Fresh Spring Mix with Tomatoes, Carrots, Cucumber and Croutons, Served with Ranch Dressing & Chef's Vinaigrette

**Greek Salad** Fresh Spring Mix with Olives, Feta Cheese, Green Peppers, Served with Zesty Herb Vinaigrette

**Caesar Salad** Crisp Romaine with Parmesan Cheese & Garlic Herb Croutons with Creamy Caesar Dressing

## SERVED ENTRÉE Choose One

Served with Chef's Choice of Fresh Seasonal Vegetable

**Mushroom Ravioli** \$55  
Finished with a Garlic Cream Sauce

**Chicken Marsala** \$58  
Seared Chicken Breast & Mushrooms in a Rich Marsala Wine Sauce

**Wild Herb Crusted Chicken** \$59  
Pan Seared Airline Chicken Breast with Natural Jus

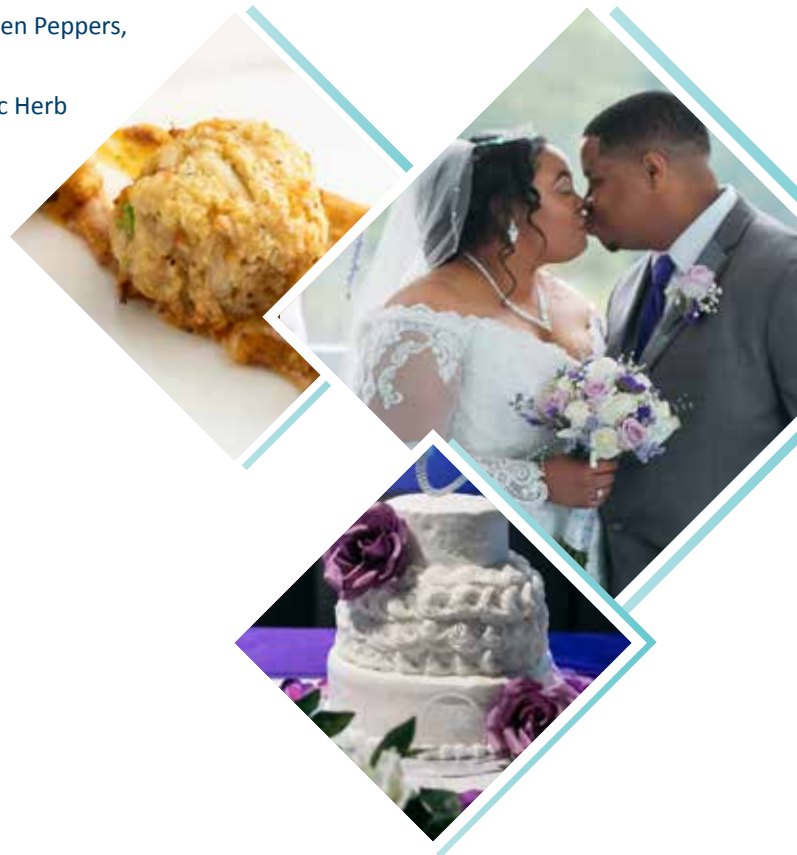
**Creamy Pesto Salmon** \$62  
Sustainable Salmon with Cream Sauce and Basil Pesto

**Grilled Herb Salmon and Braised Short Ribs** \$78  
Sustainable Salmon Paired with 12-Hour Braised Short Ribs Finished with Demi

**Surf and Turf** \$79  
Petite Flat Iron Topped with Chimi Churi, Paired with a Crab Cake Finished with Lemon Butter Sauce

## STARCH TO ACCOMPANY ENTRÉE Choose One

Rice Pilaf Mashed Potatoes Macaroni & Cheese Roasted Red Potatoes



Prices are subject to 20% service charge and 11.5% tax.

# Additional Options

Reception Packages of 50 or More Guests Include Tables, Chairs, White Linens for Guest Seating Area, Cake Table, and Cake Cutting Service

## ENHANCE YOUR RECEPTION PACKAGE

The perfect addition to create a custom experience tailored to your guests. The following enhancements are available as an add-on to your selected wedding packages. Prices will be charged per guest.

**Coffee Station** **\$4 per person**  
Freshly Brewed Starbucks Coffee and Tazo Herbal Tea  
Presented at a Coffee Station

**Assorted Popcorn Station** **\$5 per person**  
Flavors Include Vegan Cheddar, Beer Cheese,  
and Garlic Parmesan

**Mini Warm Soft Pretzels with Cheese & Mustard** **\$5 per person**

**Macaroni & Cheese Station** **\$6 per person**  
Toppings to include Bacon Crumbles, Sautéed  
Mushrooms, Jalapeños, Bread Crumbs

*Prices are subject to 20% service charge and 11.5% tax.*



VIRGINIA  
**AQUARIUM**  
& MARINE SCIENCE CENTER

717 GENERAL BOOTH BLVD.  
VIRGINIA BEACH, VA 23451

CATERING OFFICE: 757-385-0258

*Cover photo courtesy of Eye Captures Photography*

