



Private Events

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Dear Guest -

Thank you for the opportunity to present our facility for your upcoming event. Located at the heart of the oceanfront, Festival on 8th offers a modern and industrial feel with a versatile floor plan that can be kept as one large room or divided into two spaces depending on your needs. This newly renovated venue features polished concrete floors, vaulted ceilings, vintage stained glass, an exposed brick accent wall, a gas fireplace, and a beautiful granite bar. Festival on 8th is the perfect location for wedding ceremonies & receptions, rehearsal dinners, social gatherings, and corporate events.

We promise to provide you with the best possible service, food and hospitality that will be both memorable and enjoyable for you and all your guests. Our menu is designed to facilitate you in selecting the food combinations for your event, and the following policies have been put in place so that we may better serve you. Festival on 8th offers full on-site catering. If there's something that you would like to have that is not on our menu, Festival on 8th can more than likely provide it. We are always happy to show you our event space and discuss your party ideas.

We are proud of the reputation we've worked to achieve and we look forward to making your event a success. For more information, please visit our website at www.festivalon8th.com.

Thank you for the opportunity to serve you and host your special event - we look forward to working with you!

The festival on 8th Private Events Team

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Policies

Located on 8th and Atlantic, at the heart of the oceanfront, Festival on 8th is the perfect venue. Festival on 8th can accommodate a maximum of 160 for a seated dinner, or up to 225 for a cocktail party. Please speak with a Special Events Manager regarding capacity for specific events, as each event layout and floor plan is different (depending on needs for a dance floor, DJ table, cake table, guest seating, etc.), and therefore affects the maximum capacity.

Room Rental Charges

Events at Festival on 8th have the following room rental charges, plus a 6% state tax: Monday through Thursday rentals are \$800, while Friday, Saturday, and Sunday rentals are \$1,000. This room rental covers a 4-hour event and includes tables, chairs, linens, dinnerware, and general use of the room. Please note, this fee is separate from food and beverage costs. Ivory tablecloths and sandalwood napkins are provided for seated dinners.

If you would like to extend your event, additional time may be reserved at a rate of \$300 per hour (plus tax) for up to two extra hours. We kindly ask that your event starts and ends as scheduled to avoid any additional staffing charges. For information on using Festival on 8th as a wedding ceremony venue, please refer to page 7 and connect with a Special Events Manager to discuss feasibility. Additionally, any necessary cleaning due to damages after an event may incur additional fees.

Payments & Space Guarantee

To reserve a date and space at Festival on 8th, events held Sunday through Thursday require a \$2,500 non-refundable deposit, while Friday and Saturday events require a \$3,500 non-refundable deposit. This deposit will be applied toward the final bill. Once your deposit is paid, the minimums at the time of booking will be locked in. However, please note that specific food and beverage prices may change based on current market rates at the time of your final food payment.

Payment for the food invoice must be received at least 10 days before your scheduled event, and the complete menu must be finalized at least one month prior. This ensures that a guaranteed guest count can be provided by the 10-day mark. The bar invoice will be billed the following business day after your event, and will be due within seven days. We require a credit card on file for the bar bill payment, but you can use a different payment method when the bill is due. Accepted payment methods include cash, check, cashier's check, and credit card, though all credit card transactions will incur a 3% fee.

**Please note that refunds cannot be issued for guests who cancel after the 10-day guarantee and after payment has been made.*

Policies

Service Charges, Taxes & Food/Beverage Minimums

All rentals, additional time, staffing fees, and 2% of the service fee will incur a 6% state tax. Food and beverages will be subject to a 5.5% food or liquor tax, a 6% state tax, and a 22% service fee. Please note that all credit card payments will include a 3% processing fee. The minimum spending requirement for food and beverages varies by day of the week, as detailed in the table on page six. This table also provides examples of the applicable tax and service charges based on that minimum, as well as the overall "minimum expense" when considering the rental fee. Please keep in mind that only food and beverages paid for by the host will contribute to the minimum; items purchased by guests on separate tabs will not.

Event Rescheduling

We understand that rescheduling an event may be necessary. If your event is postponed more than 90 days prior to its scheduled date, the full deposit will be retained until the original date is rebooked, at which time it can be transferred to your rescheduled date. Your new date must be set within one year of the original, based on availability, and a new deposit will be required to hold it. If we're unable to rebook the original date, the deposit will be forfeited.

For rescheduling less than 90 days before the event, the original deposit will be forfeited. If rescheduled after the final food payment has been made (10 days before the event), 50% of this food payment may be transferred to your new date, while the deposit will be forfeited. A new deposit is also required at this point, and updated food and beverage minimums apply. Events postponed within one week of the original date will result in the forfeiture of all payments.

Some payments are non-refundable due to the time and resources dedicated to planning your event and the commitment of our venue and staff.

Event Cancellation

In the event of a cancellation at Festival on 8th, the non-refundable deposit and any payments made will be lost.

Policies

Food & Beverage Minimums

<u>Dates*</u>	<u>F&B Minimum</u>	<u>11.5% Tax</u>	<u>22% Service</u>	<u>Rental Fee (includes tax)</u>	<u>Minimum Total**</u>
Saturday	\$6,000	\$757.20	\$1,320	\$1,060	\$9,077.20
Friday & Sunday	\$5,000	\$641	\$1,100	\$1,060	\$7,741.00
Thursday	\$3,500	\$434.70	\$770	\$848	\$5,736.70
Monday-Wednesday	\$3,000	\$408.60	\$660	\$848	\$5,068.60
Special Event Dates*	\$8,000	\$989.60	\$1,760	\$1,060	\$11,749.60

*A Special Events Manager will inform you if you are interested in booking on a special event date.

**The Minimum Total is not an official quote; it's an illustration of your party's cost if the food and beverage minimum is reached. Please note that this total does not cover bartender fees or additional rentals.

December Food & Beverage Minimums

<u>Dates*</u>	<u>F&B Minimum</u>	<u>11.5% Tax</u>	<u>22% Service</u>	<u>Rental Fee (includes tax)</u>	<u>Minimum Total**</u>
Friday, Saturday & Sunday	\$6,000	\$757.20	\$1,320	\$1,060	\$9,077.20
Thursday	\$4,000	\$524.80	\$880	\$848	\$6,404.80
Monday-Wednesday	\$3,500	\$434.70	\$770	\$848	\$5,736.70

During the month of December, we include holiday décor around the room including table centerpieces, a live tree and other festive décor.

Policies

Ceremony

An additional hour, charged at \$300 plus 6% state tax, is necessary for hosting a wedding ceremony inside Festival on 8th. This also applies if inclement weather requires the venue to be used for the ceremony prior to the reception. For ceremonies accommodating up to 90 guests with an aisle, an extra hour and a \$250 fee (plus 6% state tax) will be required. Event staff will handle the removal or relocation of chairs used for the ceremony for the reception. Ceremony setup is not mandatory, as guests may view the ceremony from their tables without incurring any extra charges. For more information on hosting a wedding ceremony at Festival on 8th, please consult with a Special Events Manager to discuss feasibility.

Cocktail Hour Outside at The Shack

You have the option to reserve the adjacent outdoor Shack area for your cocktail hour, accommodating up to 150 guests, depending on availability and weather conditions. If your cocktail hour falls within the 4-hour rental period for Festival on 8th, the fee for the outdoor cocktail hour is \$300*. Should you wish to extend your cocktail hour beyond the 4-hour rental, the outdoor space will be rented for \$300*, plus an additional \$300 for the extra hour, bringing the total to \$600 for an outdoor cocktail hour. Please note that the cocktail hour must conclude by 7:00 PM.

All hors d'oeuvres served during your outdoor cocktail hour must be butler-style passed items only. Guests can order drinks on the host tab or purchase beverages at the Back Shack bar, which is a private bar set up as part of your cocktail hour. Background house music will be played, as live entertainment is not permitted outside in The Shack during cocktail hour. For more details, please consult with a Special Events Manager.

**In case of inclement weather, the cocktail hour will move indoors to Festival on 8th, and the \$300 fee will be deducted from your total bar bill.*

Policies

Decorations

You are welcome to decorate the space for your event, but our staff cannot be responsible for setting up or cleaning up your décor. All décor must be approved by a Special Events Manager. The use of loose sand, confetti, confetti poppers, glitter, silly string, glue, staples, tacks, nails, 3M hooks, command strips or tape is prohibited. All candles must be placed inside a vase or other candleholder such as an open-end hurricane vase to cover the flame; candelabras are not permitted. We may require a professional vendor to install specific décor. At the conclusion of your event, all décor, balloon arches and personal items must be cleaned up and removed within a half hour. If additional time is needed, please speak with the Special Events Manager in advance.

**Festival on 8th cannot accept responsibility for items left on the premises, nor can we be responsible for carrying décor and/or gifts to your vehicle at the conclusion of the event, or guarding your gift table during the event.*

Audio/Visual

Arrangements for your audio/visual requirements can be made with a Special Events Manager. Festival on 8th provides you with Spotify, 2 cordless microphones and a podium.

We also have an 80" Screen, Bluetooth projector and laptop available to show a slideshow or video for a usage charge of \$100. Any equipment you wish to use must be approved in advance by a Special Events Manager, and we require all computer slideshows to be tested at least one week prior to your event by emailing the file to a Special Events Manager* (DropBox.com or Google Drive can be used to email large files). We do not allow outside computers to be used with our equipment.

**Festival on 8th is not a professional sound and/or video company and cannot be held liable for music or a slideshow/video that doesn't function properly. We will try our best to solve any technical difficulties. We require all weddings at Festival on 8th to hire a professional DJ and/or Band for audio needs, as we do not allow the use of our sound equipment for weddings.*

Policies

Additional Enhancements

A dance floor is available to rent for a \$375 fee and an 8' x 16' stage with stairs and skirting is available for \$375.

To add a fun, party atmosphere to your dance floor, professional overhead party lighting is available to rent for \$800; the fee includes a technician during your event.

Our Simple Booth Photobooth may be rented for \$200, based on availability. Photos are emailed and/or texted to guests. Backdrop and props are not included. Please speak with the Special Events Manager for more information.

Mercury Glass vases may be rented for the fireplace mantel for \$125 including candles and setup. Please ask a Special Events Manager for pictures.

Vendors

We are happy to give referrals for photographers, disc jockeys, bakeries, florists, lodging and other related vendors. Festival on 8th provides referrals for customer convenience but cannot accept responsibility for vendor service. When making dessert selections, commercial bakery desserts (cakes or cupcakes) are permitted, and we provide the caking service at no additional charge. Homemade desserts of any sort, including cookies, are not permitted.

**All outside vendors must be approved by a Special Events Manager*

Point of Contact/Coordinator

If you are booking a wedding reception with us, we require that you choose one person with whom we can collaborate on the day of your event. We are not suggesting you hire a wedding planner, but that you simply ask someone you trust to help. This person should be familiar with what you want and can ensure that we are following through with any special requests. Please understand that as a special events facility, we wish to provide you with a great space for a reception as well as a wonderful meal. However, we are not in the business of wedding planning or coordinating.

Policies

This schedule outlines important due dates for payments related to food and beverage services, as well as key deadlines for finalizing event details. Selections and Details provided after a finalization date may be provided subject to availability and a 20% late order surcharge.

Due Dates for Food and Beverage Payments & Event Finalization

<u>Item Due</u>	<u>Due Date</u>	<u>Notes</u>
Deposit & Signed Contract	Within 3 weeks of receipt	Non-refundable; secures the date and space.
Menu Finalization	30 days before the event	Complete menu selections must be submitted by this date.
Event Details Finalization	10 days before the event	Finalize timeline, layout, vendor contacts, etc.
Food Invoice	10 days before the event	Based on final guest count; payment required by this date to confirm order.
Beverage Invoice	7 days after invoice date	Billed the following business day after the event
Final Adjustments	7 days after invoice date	Final adjustments for extra guests or items ordered; these will be applied to the bar bill.

Policies

Parking

As an event venue in a resort city, parking is limited, especially during summer months and on special event weekends. Parking is not guaranteed for any event. Parking can be found on 8th Street and in the parking lot behind The Shack, based on availability. This parking is privately managed, and guests may pay with cash or credit by utilizing the meter at the entrance to 8th Street. In the occasion the spaces fill up, guests may find additional parking directly next door at the 9th Street Municipal Parking Garage, which is managed by the City of Virginia Beach. Please visit the City of Virginia Beach's website (vbgov.com) regarding pricing for public parking.

**Vendors may unload equipment on Atlantic Avenue or in the alley beside Festival on 8th during approved times, but must find alternative parking for the duration of the event.*

Photography & Advertising Release

The Special Events Manager may photograph the room and the décor before and/or during the event for professional use for advertising material including print, electronic and social media. Please inform us if you do not want your event documented and shared.

Miscellaneous Information

As an ABC Licensed establishment, outside alcohol is strictly prohibited and The Shack provides all the alcohol for your event. If alcohol is given as a gift, then the alcohol must remain unopened until it is off the premises. We reserve the right to dispose of any outside alcohol, stop serving any intoxicated guests, discreetly escort guests off our property or if ultimately necessary, end the event immediately if we do not receive full cooperation from the host and guests.

The {GF} symbol appears beside several of our menu selections below, which denotes that item as gluten-free. These items are made without gluten and without the addition of any ingredients that contain gluten. However, other products containing gluten are prepared in our kitchen, and therefore, trace elements of gluten could be present in any dish.

The ^ symbol appears beside select menu items to inform you that consuming raw and/or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Food Stations

All food stations are priced per person and must serve a minimum of 50 guests. A minimum of three other stationed hors d'oeuvres must accompany your food stations.

New York Strip Slider Station^ \$16/person

New York Strip thinly sliced and served on a platter, accompanied by Slider Rolls and Creamy Horseradish Sauce {GF without the roll}

Carved Tenderloin Station^ \$22/person

Beef Tenderloin carved and served with Slider Rolls and Creamy Horseradish Sauce {GF without the roll}

Mashed Potato Bar \$10/person

Yukon Gold Mashed Potatoes with self-serve toppings: Shredded Cheese, Bacon, Scallions & Sour Cream {GF}

Macaroni & Cheese Bar \$11/person

Self-serve station of homemade Baked Macaroni 'n Cheese with toppings: Bacon, Scallions, Sliced Jalapeños, Diced Red Peppers & Hot Sauce.

Homestyle Grits Bar (includes a server) \$16/person

Virginia Stone-Ground Grits, Sautéed Shrimp, and self-serve toppings: Shredded Cheese, Bacon, Scallions & Hot Sauce {GF}

Thai Curry Stations- Vegetarian \$10 | Chicken \$13 | Shrimp \$16/person

A medley of fresh vegetables and chickpeas sautéed with coconut milk, ginger, and red curry, served with cilantro-lime rice and self-serve toppings: Shredded Coconut, Cashews, Green Onions & Golden Raisins {GF}

Chicken and/or Shrimp will be tossed with the fresh vegetables and chickpea medley if added.

BBQ Slider Bar \$14/person

North Carolina Style Barbecue served with Slider Rolls, Coleslaw, BBQ & Hot Sauces {GF without the roll}

Substitute North Carolina Style Pulled Chicken: \$1/person

Food Stations

All food stations are priced per person and must serve a minimum of 50 guests. A minimum of three other stationed hors d'oeuvres must accompany your food stations.

Buffalo Chicken Slider Bar \$12/person

Pulled Chicken tossed in Buffalo Sauce and served with Slider Rolls, Pickles, Jalapeños, Bleu Cheese & Ranch Dressing {GF without the roll}

Hot Soup Station (includes a server) \$8.50/person

She Crab Soup with Oyster Crackers & Old Bay

Fiesta Taco Bar^ \$14/person

Fajita Steak, Fiesta Chicken, or Pulled Pork (choice of two) served with Rice, Black Bean & Mango Salad, Warm Tortillas, Shredded Cheese, Cabbage, Sriracha Aioli, Homemade Guacamole & Pineapple-Tomato Salsa. {GF without the tortilla}

Substitute Blackened Tuna or Cilantro-Lime Shrimp as one protein choice: \$2/person.

Curried Chicken Salad \$10/person

Chilled Curried Chicken Salad served with Crostinis, Slider Rolls, Cucumber Slices, and Mixed Greens.

Pasta Selections

Please note that this is not a build-your-own pasta bar.

Macaroni & Cheese \$8/person

Vegetarian Cavatappi Pesto Primavera \$10/person

Green Chile and Chorizo Macaroni & Cheese \$11/person

Chicken or Shrimp Cavatappi | Chicken \$14 & Shrimp \$16/person

Choice of Tomato Basil Sauce or à la Vodka Sauce with Spinach, Mushrooms, & Red Peppers

Chicken or Shrimp & Andouille Sausage Cavatappi |

Chicken \$16 & Shrimp \$18/person

Cajun Cream Sauce with Red Peppers & Onions

Dips & Platters

The hors d'oeuvres listed below are priced per platter, designed to serve a minimum of 50 guests. Once the minimum of 50 is reached, you can increase the number of platters in increments of 25.

Stationed

Cubed Cheese Display & Crackers \$200

(Cheddar, Swiss, Pepper Jack) {GF w/o crackers}

Fresh Seasonal Fruit {GF} \$200

Spinach-Artichoke Dip \$200

Fried Pita Points or Corn Tortilla Chips {GF w/chips}

Vegetable Platter \$250

Served with Ranch Dip {GF}

Crab Dip \$275

Fried Pita Points or Corn Tortilla Chips {GF w/chips}

Vegetable Platter \$300

Served with Hummus & Grilled Pita {GF w/o pita}

Cheese Board \$300

(Four Cheeses, Crackers, Jam, Dried Fruit, & Nuts) {GF w/o crackers}

Corn & Edamame Summer Salad {GF} \$325

Seasonal Grilled & Roasted Balsamic Vegetable Display {GF} \$325

Charcuterie Board \$450

(Salami, Prosciutto, Pepperoni, 3 Gourmet Cheeses, Crackers, Jam, Honey, Dried Fruit & Mixed Nuts) {GF w/o crackers} (Vegetarian w/o meats)

Mediterranean Antipasto Display \$500

Grilled Pita, Roasted Mushrooms & Red Peppers, Grilled Asparagus & Marinated Artichoke Hearts) {GF w/o pita} (Vegetarian w/o Salami & Prosciutto)

Cold Hors d'oeuvres

The hors d'oeuvres listed below are priced per piece with a minimum order of 50 pieces.

Passed Butler-Style

Vegetarian

- Tomato Bruschetta served on a Parmesan Crostini \$2.25
- Tomato & Mozzarella Caprese Skewers drizzled with Balsamic Glaze **{GF}** \$2.50

Seafood

- Shrimp Cocktail served with Spicy Cocktail Sauce **{GF}** \$3.25 | Jumbo \$4.75
- Mini Lobster Rolls \$10/Roll

Stationed

Vegetarian

- Tomato & Mozzarella Caprese Skewers drizzled with Balsamic Glaze **{GF}** \$2.50

Beef, Chicken & Pork

- Chicken Caprese Skewers drizzled with Balsamic Glaze \$2.50

Seafood

- Shrimp Cocktail served with Spicy Cocktail Sauce **{GF}** \$3.25 | Jumbo \$4.75
- Citrus Marinated Shrimp served with Red Peppers & Onions **{GF}** \$3.50 | Jumbo \$5.00
- Oysters on the Half Shell- Raw^ \$3.00 {Multiples of 100; **GF**}
- Smoked Salmon served with Red Onions, Capers, Sour Cream & Crackers \$6/person
{GF w/o crackers}
- Mini Lobster Rolls \$10/Roll

Hot Passed Butler-Style Hors d'oeuvres

The hors d'oeuvres listed below are priced per piece with a minimum order of 50 pieces.

Passed Butler-Style

Vegetarian

- Spanakopita (Greek-style Puff Pastry with Spinach & Feta Cheese) \$2.00
- Herb Goat Cheese & Roasted Garlic Crostinis \$2.25
- Baked Jalapeño Poppers with Bacon Bits (optional) {GF} \$2.75
- Sweet Potato Pimento Cheese Biscuits \$2.75

Beef, Chicken & Pork

- Bacon Wrapped Pineapple with a Sweet Chili Glaze \$2.25
- Bourbon Chicken Bites \$2.50
- Buffalo Chicken Bites served with Bleu Cheese or Ranch Dressing \$2.50
- Sweet Potato Ham Salad Biscuits \$2.75
- Buffalo Chicken Dip Bites served with Ranch Dressing \$2.75
- Mac n' Cheese topped with Bacon & Scallions served in Tasting Cups \$3.00
- Seasoned Tenderloin Bites^ served with Horseradish Cream Sauce or Sriracha Aioli \$3.50 {GF}

Seafood

- Crab Crostinis \$2.25
- Spicy Buffalo Tuna Bites^ served with Bleu Cheese or Ranch Dressing \$3.00
- Blackened Tuna Bites^ served with Raspberry Sauce {GF} \$3.00
- Fried Shrimp served with Cocktail Sauce \$3.75
- Petite Crab Cakes served with Red Pepper Aioli \$4.00
- Coconut Shrimp served with Sweet Chili Sauce \$4.00
- Bacon Wrapped Sea Scallops in an Orange Chipotle Sauce \$5.00 {GF w/o sauce}
- Fried Crab Puffs served with Red Pepper Aioli \$5.25
- Miniature Shrimp & Grits topped with Bacon, Cheese & Scallions {GF} \$5.25
- Broiled Mini Crab Cakes served with Red Pepper Aioli \$6.25

Hot Stationed Hors d'oeuvres

The hors d'oeuvres listed below are priced per piece with a minimum order of 50 pieces.

Stationed

Vegetarian

- Hush Puppies served with Butter \$2/person
- Vegetable Lumpia served with Sweet Chili Glaze \$2.25
- Sweet Potato Pimento Cheese Biscuits \$2.75

Beef, Chicken & Pork

- Marinara Meatballs \$2.00
- Tangy BBQ Meatballs \$2.00
- Pork Lumpia served with Sweet Chili Glaze \$2.25
- Buffalo Chicken Bites served with Bleu Cheese or Ranch Dressing \$2.50
- Bourbon Chicken Bites \$2.50
- Southwest Chicken Egg Rolls served with Ranch Dressing \$2.50
- Dollar Mushrooms Stuffed with Andouille Sausage \$2.50
- Sweet Potato Ham Salad Biscuits \$2.75
- Dollar Mushrooms Stuffed with Spinach & Goat Cheese **{GF}** \$2.75
- Gorgonzola- Stuffed Mushrooms Wrapped in Bacon **{GF}** \$3.25
- Hoisin-Ginger Marinated Beef Skewers^ served with Sweet Chili Sauce \$3.25
- Seasoned Tenderloin Bites^ served with Horseradish Cream Sauce or Sriracha Aioli **{GF}** \$3.50

Seafood

- Spicy Buffalo Tuna Bites^ served with Bleu Cheese or Ranch Dressing \$3.00
- Blackened Tuna Bites^ served with Raspberry Sauce **{GF}** \$3.00
- Oysters Rockefeller \$3.50 *{Multiples of 100; GF}*
- Clams served Casino-Style or Steamed in Garlic Wine Sauce \$3.25 *{Multiples of 100}*
- Fried Shrimp served with Cocktail Sauce \$3.75
- Coconut Shrimp served with Sweet Chili Sauce \$4.00
- Fried Crab Puffs served with Red Pepper Aioli \$5.25
- Dollar Mushrooms Stuffed with Crab Meat \$6.25
- Broiled Mini Crab Cakes served with Red Pepper Aioli \$6.25

Late Night Snack Hors d'oeuvres

The hors d'oeuvres listed below are priced per piece with a minimum order of 50 pieces.

Passed Butler-Style

- Buffalo Chicken Dip Bites served with Ranch Dressing \$2.75
- French Fry Cups served with Artisan Sweet Chili Ketchup, Sriracha Aioli or
- Red Pepper Aioli \$2.75
- Sweet Potato Pimento Cheese Biscuits \$2.75
- Sweet Potato Ham Salad Biscuits \$2.75
- Mini Mozzarella Sticks served with Marinara Sauce \$3.00 Marinara Sauce {2 sticks per cup}
- Blackened Tuna Bites^ served with Raspberry Sauce \$3.00
- Seasoned Tenderloin Bites^ served with Horseradish Cream Sauce or Sriracha Aioli {GF}
\$3.50
- Pretzel Bites served with Queso \$3.50 {2 pretzel bites per cup}
- Fried Shrimp served with Cocktail Sauce \$3.75

Dinner Buffet

Dinner Buffet

\$55 per person for two entrée selections or \$62 per person for three entrée selections, with a minimum of 35 guests. Children aged 12 and under are \$18 each. The price includes dinner rolls on the buffet, a salad, one hors d'oeuvre, and two side options from the selections listed below.

Choose One Hors d'Oeuvre:

- Tomato Bruschetta on Parmesan Crostinis (*Passed Butler-Style*)
- Spinach & Artichoke Dip w/ Fried Pita Points or Corn Tortilla Chips {GF w/chips}
- Vegetable & Cubed Cheese Display with Ranch Dip or Hummus {GF w/o crackers}

Choose One Salad:

- Caesar Salad {GF w/o croutons}
- Mixed Greens Salad served with Balsamic Vinaigrette or Ranch Dressing {GF}

****Add She Crab Soup for \$8.50/person.**

Choose Two Sides:

- Yukon Gold Mashed Potatoes {GF}
 - Add self-serve toppings Bacon, Cheese, Sour Cream, Scallions for \$2/person
- Roasted Garlic Mashed Potatoes {GF}
 - Add self-serve toppings Bacon, Cheese, Sour Cream, Scallions for \$2/person
- Loaded Mashed Potatoes [Add \$2/person] {GF}
- Rosemary-garlic Roasted Tri-colored Potatoes {GF}
- Potatoes Au Gratin
- Parmesan Fingerling Potatoes {GF}
- Sweet Potato Casserole {GF}
- Grilled Sweet Potatoes {GF}
- Macaroni & Cheese
 - Add self-serve toppings Bacon, Scallions, Jalapeños, Red Peppers for \$2/person
- Hush Puppies
- Cilantro-Lime Rice {GF}
- Rice Pilaf {GF}
- Sautéed Vegetable Medley {GF}
- Green Beans Amandine {GF}
- Roasted Broccoli Parmesan {GF}
- Broccolini [Add \$1.50/Person] {GF}
- Citrus-Glazed Sugar Snap Peas & Baby Carrots

****Add Additional Sides for \$5/person.**

Dinner Buffet

Choose Two or Three Entrees:

Seafood Entrees

- Parmesan Peppercorn Fish of the Day {GF}
- Signature Crab Cakes with Roasted Red Pepper Aioli [Add \$10/Person]
- Citrus Salmon with Pineapple-Tomato Salsa
- Ginger-Soy Salmon {GF}
- Shrimp & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Shrimp Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Fish of the Day Mediterranean (*Capers, Olives, Red Peppers, Onion, Feta & Marinara*) {GF}

Beef Entrees

- Roast Beef Au Jus^ {GF}
- Beef Tips Portabella^ (*Must be Accompanied by Rice or Mashed Potatoes*)
- Slow-Roasted New York Strip Au Jus^[Add \$10/Person] {GF}
- Beef Tenderloin^ with Creamy Horseradish Sauce [Add \$14/Person; Includes a Carving Chef] {GF}

Chicken Entrees

- Chicken & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Chicken Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Chicken Mediterranean {GF}
- Chicken Piccata
- Chicken Marsala
- Chicken Florentine (*Spinach, Mozzarella, Sautéed Red Peppers & a Lemon Beurre Blanc Sauce*) {GF}
- Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa

Vegetarian Entrees

- Cavatappi Pesto Primavera
- Vegetable Lasagna
- Thai Veggie Curry (*Must be accompanied by Rice*) [Add Chicken for \$4/Person or Add Shrimp for \$7/Person] {GF}

****Add Additional Entrees for \$10/person**

Lunch Buffet

Lunch Buffet

Buffet selections below are priced per person. Must have a minimum of 35 guests.

Rudee Inlet Lunch Buffet \$22/person

Assorted Wraps, Mixed Greens Salad with Ranch or Balsamic Vinaigrette {GF} and choice of Fresh Fruit {GF} or Greek Pasta Salad

Beach BBQ Lunch Buffet \$30/person

North Carolina Style Barbecue with Slider Buns, BBQ & Hot Sauces {GF w/o the bun}, Coleslaw {GF}, Macaroni & Cheese, Hush Puppies

Lighthouse Lunch Buffet \$38/person

Make your selections from the options listed below (pages 20-21).

Choose One Salad:

- Caesar Salad {GF w/o croutons}
- Mixed Greens Salad served with Balsamic Vinaigrette or Ranch {GF}

****Add She Crab Soup for \$8.50/person.**

Choose One Side:

- | | |
|---|--|
| • Yukon Gold Mashed Potatoes {GF} | • Rice Pilaf {GF} |
| ◦ Add toppings for \$2/person | • Cilantro-Lime Rice {GF} |
| • Roasted Garlic Mashed Potatoes {GF} | • Macaroni & Cheese |
| ◦ Add toppings for \$2/person | ◦ Add toppings for \$2/person |
| • Loaded Mashed Potatoes [Add \$2/person] {GF} | • Greek Pasta Salad |
| • Potatoes Au Gratin | • Hush Puppies |
| • Rosemary Garlic Roasted Tri-colored Potatoes {GF} | • Green Beans Amandine |
| • Sweet Potato Casserole {GF} | • Roasted Broccoli Parmesan {GF} |
| • Grilled Sweet Potatoes {GF} | • Broccolini [Add \$1.50/person] {GF} |
| • Parmesan Fingerling Potatoes {GF} | • Sautéed Vegetable Medley {GF} |
| | • Citrus-glazed Sugar Snap Peas & Baby Carrots |

****Add Additional Sides for \$5/person**

Lunch Buffet

Lighthouse Lunch Buffet (cont.)

Choose Two Entrees

Seafood Entrees:

- Parmesan Peppercorn Fish of the Day {GF}
- Signature Crab Cakes with Roasted Red Pepper Aioli [Add \$10/Person]
- Citrus Salmon with Pineapple-Tomato Salsa
- Ginger-Soy Salmon {GF}
- Shrimp & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Shrimp Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Fish of the Day Mediterranean {GF}

Beef Entrees:

- Roast Beef Au Jus^ {GF}
- Beef Tips Portabella^ (*Must be accompanied by Rice or Mashed Potatoes*)

Chicken Entrees:

- Chicken & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Chicken Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Chicken Mediterranean {GF}
- Chicken Piccata
- Chicken Marsala
- Chicken Florentine (*topped with Spinach, Mozzarella, Sautéed Red Peppers & a Lemon Beurre Blanc Sauce*) {GF}
- Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa

Vegetarian Entrees:

- Cavatappi Pesto Primavera

***Add Additional Entrees for \$10/person*

Plated Dinners

Plated dinners are available for up to 80 guests with a pre-order of up to three entrée choices and color-coded place cards. Groups up to 150 may select one entrée for all guests. A \$300 staffing fee applies. All entrées include dinner rolls & Chef Selected Vegetables & Potatoes.

Seafood Entrees

- Fish of the Day Francese \$36
- Baked Fish of the Day Mediterranean {GF} \$36
- Mahi Piccata (Seasonal) \$36
- Salmon in Dill Cream Sauce or Ginger-Soy Salmon {GF} \$36
- Parmesan Peppercorn Fish of the Day {GF} \$38
- Skewered Shrimp & Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa \$38
- Signature Crab Cakes \$40
- Baked Fish of the Day stuffed with Crab Meat \$40
- Just Seafood {GF} \$42
- Crab & Lobster-stuffed Fresh Catch \$50
- Signature Trio (4 oz Petite Filet^, Crab Cake, & Skewer of Citrus Grilled Shrimp) \$60

Beef Entrees

- 12-oz New York Strip^ {GF} \$45
- 6-oz Filet^ & Signature Crab Cake \$65
- 6-oz Filet^ & 2 Crab-Stuffed Shrimp \$65
- 8-oz Filet Mignon^ {GF} \$62

Chicken Entrees

- Chicken Marsala \$34
- Teriyaki Grilled Chicken with Pineapple-Tomato Salsa {GF} \$34
- Chicken Florentine {GF} \$34
- Chicken Caprese {GF} \$34
- Chicken Piccata \$34
- Italian Chicken Parmesan \$34

Vegetarian Entrees

- Vegetarian Plate (Chef's Choice) \$34

Plated Dinner Additions

- She Crab Soup \$8.50/person
- Mixed Greens Side Salad \$7.00/person
 - Fresh Mixed Greens topped with Diced Tomatoes, Shredded Carrots, Cucumbers & Red Onions; served with Balsamic Vinaigrette or Ranch Dressing (choose one) {GF}
- Classic Caesar Side Salad \$7.00/person
 - Fresh Romaine Lettuce tossed with Creamy Caesar Dressing, Croutons & Parmesan Cheese {GF w/o croutons}

Plated Luncheons

Plated luncheons are available for up to 80 guests with a pre-order of up to three entrée choices and color-coded place cards. Groups up to 150 may select one entrée for all guests. A \$300 staffing fee applies.

Soups, Salads, & Sandwiches

- Homemade Hummus Wrap* served with Seasonal Side \$15
- Charbroiled Angus Burger^ served with French Fries \$15
- Chicken Avocado Wrap served with Seasonal Side \$16
- Fried Chicken Salad \$20
- Mixed Greens or Caesar Salad topped with Grilled Chicken {**GF** w/o croutons} \$20
- Crab Ripper served with French Fries \$20
- The Chix Cobb Salad {**GF**} \$21
- Mixed Greens or Caesar Salad topped with Shrimp {**GF** w/o croutons} \$24
- Mixed Greens or Caesar Salad topped with a Crab Cake \$28
- **Soup & Sandwich:** Cup of She Crab Soup with a Barbecue Pork Sandwich \$20
- **Soup & Salad:** Cup of Soup with a side House Salad or side Caesar Salad \$22

Entrées

- Cavatappi Pesto Primavera* \$22
- Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa & Chef's Sides \$22
- Cavatappi Pesto Primavera with Shrimp \$26
- Signature Crab Cake served with Chef's Sides \$28
- Parmesan Peppercorn Fish of the Day served with Chef's Sides {**GF**} \$38

Plated Luncheon Additions

- Mixed Greens Side Salad* \$7/person
- Classic Caesar Side Salad* \$7/person
- She Crab Soup \$8.50/person

* Denotes vegetarian option.

Breakfast & Brunch

Brunch prices below are priced per person unless noted as per piece.

Breakfast Meet & Greet \$22.00

Assorted Scones, Fresh Fruit {GF}, Yogurt & Granola

Tidewater Taco Bar \$30.00

Warm Tortillas served with all the fixings: Cheesy Scrambled Eggs^ {GF}, Bacon {GF}, Breakfast Sausage & Crispy Potato Hash, Green Chilies {GF}, Homemade Chipotle Salsa {GF}, & Homemade Guacamole {GF} with Fresh Fruit {GF} & Fried Donut Bites with Chocolate Sauce

Seashell Brunch Buffet \$38.00

Virginia Scramble^ {GF}, Shrimp & Grits {GF}, House Smoked Salmon {GF}, Biscuits, Home Fries {GF}, Fresh Fruit {GF}

Boardwalk Brunch Buffet \$42.00

Eggs Benedict^, Mini Broiled Crab Cakes, Home Fries {GF}, Fresh Fruit {GF}, Biscuits

Breakfast & Brunch Additions

- Sweet Potato Ham Salad Biscuits \$2.75/piece
- Sweet Potato Pimento Cheese Biscuits \$2.75/piece
- Chocolate Covered Strawberries {GF} \$3/piece
- French Toast Sticks with Syrup \$3/piece
- Sausage Pigs in a Blanket \$3/piece
- Fried Donut Bites with Chocolate Sauce \$3.00
- Scrambled Egg Toppings {GF} (Bacon, Cheese, Peppers & Scallions) \$3.50
- Yogurt & Granola \$4.00
- Eggs Benedict^ \$6.00
- Smoked Salmon served with Red Onions, Capers, Sour Cream, Crackers {GF w/o crackers} \$6.00
- Mini Broiled Crab Cakes served with Red Pepper Aioli \$6.25/piece

Dessert

*Desserts are a great addition to any party and are offered as displays, bars, or plated.
Dessert prices below are priced per person.*

Homemade Miniature Dessert Display \$6/person

Includes Homemade Brownies, Everything Cookies, & Lemon Bars
Substitute Peanut Butter Cup Brownies for an additional \$0.50 per guest.

Gourmet Homemade Miniature Dessert Display \$8/person

Includes Sticky Bun Bread Pudding with Rum Sauce, Grand Marnier Marinated Strawberries (Contains Alcohol), & Homemade Chocolate Peanut Butter Cup Brownies

S'mores Bar \$8/person

Includes Graham Crackers, Marshmallows, & Chocolate
Add Gourmet Selection of Reese's Cups, Kit Kats, York Peppermint Patties, for an additional \$1.50 per guest.

Plated Desserts \$8/person *(Please make 1 selection)*

- Chocolate Mousse Cake
- Sticky Bun Bread Pudding à la Mode with Rum Sauce
- Flourless Chocolate Cake **{GF}**
- Key Lime Pie
- Frozen Peanut Butter Pie with Chocolate Syrup
- Vanilla Cheesecake
- Limoncello Mascarpone Cake
- Baklava Cheesecake

Beverage Service

The host is responsible for the bartender fee of \$100; number of bartenders required is dependent on guest number & type of bar.

Cash Bar

Guests may purchase their own drinks (by cash or credit card). Cash Bar does not contribute towards the Food and Beverage Minimum.

Open Bar

An open bar is billed on a consumption basis per drink. The bar charges will be billed the following business day after the event and due within one week of the invoice date.

Bar Prices

Canned Domestic Beer \$6
Canned Premium/Craft Beer \$7
Glass of House Wine \$8.00
House Wine by the Bottle \$30.00
Well Liquor \$8.00
Call Liquor \$10.00
Premium Liquor \$12.00

Non-Alcoholic

Coffee by the Cup \$2.75
Soda \$3.25
Kid's Crush & Lemonade \$4.25
Fresh-Squeezed Juice \$3.75

Drink Stations \$2.75/person

**50 person minimum for drink stations*

Coffee Station- Regular &
Decaffeinated Coffee & Hot Tea

Water & Tea Station- Water &
Unsweetened Iced Tea with Sliced
Lemons & Sweeteners

Domestic Beer

*Budweiser, Bud Light, Coors Light &
Miller Lite*

Premium Beer

Corona, Michelob Ultra

Craft Beer

Waterman's Lager & White Claw

House Wine

Pinot Grigio, Malbec & Bubbles

House, Call, Premium & Top Shelf Liquor

Rotating Selections

*See the next page for our
Crushes and Cocktails*

Crushes & Cocktails

WATERMAN'S ORIGINAL ORANGE CRUSH \$10

fresh-squeezed and sure to please!

THE SHACK CRUSH \$10.50

RUBY CRUSH \$10.50

with fresh-squeezed grapefruit juice

RUBY-O CRUSH \$10.50

half Ruby Red Crush, half Orange Crush

COCONUT LIME CRUSH \$10.50**

SPRING FLING CRUSH \$10.50**

BULLEIT BOURBON CRUSH \$12.50

BLUEBERRY CRUSH \$10.50**

CARIBBEAN CRUSH \$10.50

HONEY HABANERO CRUSH \$10.50**

MANGO CHILE CRUSH \$10.50

TRES AGAVES MARGARITA \$14

RASPBERRY LEMONADE \$10.50**

STRAWBERRY LEMONADE \$10.50**

JIM BEAM PEACH LEMONADE \$10.50**

MAKER'S MARK BOURBONADE \$12.50

BLACK CHERRY LIMEADE \$10.50**

RED BULL CRUSH \$11.25

Tropical or Watermelon

APEROL SPRITZ \$10.25

****INDICATES SKINNY CRUSHES MADE WITH ORGANIC NECTAR**