



ON THE GREEN

A VENUE FOR ANY EVENT

*2021 Weddings and Special
Events Menu*

2500 Tournament Drive, Virginia Beach, VA 23456

www.Vbnationalonthegreen.com

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Hors d'Oeuvres a la Carte

All Hors d'Oeuvres a la Carte listed in the Cold and Hot Items section are priced per person and include roughly 2 items per person. Quantities are based on the Chef's discretion in order to keep food replenished during the cocktail hour. The items listed in the Platters, Displays, and Dips section are priced by the ounce per person. These prices are set for 1 hour during the cocktail hour portion of the evening. Pricing is subject to change if items are used during a longer time period of the evening, such as the reception.

Cold Items

- Skewered Caprese Salad - \$3.79** - Fresh Mozzarella, Basil, and Cherry Tomatoes, skewered and drizzled with Balsamic Vinaigrette
- Cocktail Sandwiches - \$2.79** - An Assortment of Sandwiches prepared with our Signature Dressing, Lettuce, and Tomato on Fresh Baked Bread, served in Bite Size Portions
- Crostini with Gorgonzola - \$3.29** - Lightly Toasted Crostini with Gorgonzola, Caramelized Onion, and Fig Jam
- Blackened Chicken Cup - \$5.99** - Blackened Chicken Tops a Mini House-made Tortilla Chip, with Avocado, and Corn Salsa
- Jumbo Shrimp Cocktail - \$7.99** - Steamed Shrimp with a Spicy Cocktail Sauce
- Cajun Shrimp Cup - \$5.79** - Cajun Shrimp Tops a Mini House-made Tortilla Chip, with Avocado and Corn Salsa
- Shrimp Skewers - \$4.29** - Marinated grilled Shrimp prepared on Skewers. Two per Skewer

Hot Items

- Spanikopita - \$3.99** - Delicate Phyllo Dough Triangles filled with Spinach and Feta Cheese
- Meatballs - \$2.79** - Homemade Meatballs with your choice of BBQ, Marinara, or Sweet and Sour Sauce
- Deep Fried Lumpia - \$3.79** - Authentic Homemade Pork or Vegetable Mixture wrapped in a Spring Roll with Sweet and Sour Sauce to compliment
- Grilled Chicken or Beef Satay - \$3.59** - Seasoned and grilled over Kingsford Charcoal
- Mini Sliders - \$3.99** - Fresh cooked Meats with Slider Buns, Coleslaw, and Assorted BBQ and Hot Sauces
- Fresh Baked Sweet Potato Ham Biscuits - \$3.99** - Homemade Mini Sweet Potato Biscuits with Virginia Country Ham
- Quesadillas - \$2.89** - Pulled Chicken, Pulled Pork, or Vegetable with Peppers, Onions, Shredded Cheese, and served with Salsa and Sour Cream
- Bacon Wrapped Scallops - \$6.99** - Wrapped in Applewood smoked Bacon and broiled to Perfection
- Lump Chesapeake Crab Balls - \$6.99** - Jumbo Lump Crab Meat sautéed until Golden Brown and served with a Choice of Zesty Cocktail Sauce or Remoulade
- Crispy Shrimp Wraps - \$7.29** - Jumbo Shrimp topped with an Authentic Blend of Asian Ingredients, then hand-wrapped in a Spring Roll Wrapper and Served with Dipping Sauce
- Twice Baked Red Potatoes - \$3.89** - Baby Red Potatoes stuffed with Cheddar Cheese, Sour Cream, and Chives
- BBQ Potatoes - \$3.99** - Hollowed Potatoes, stuffed with our In-House Pulled Pork, and topped with Smoky BBQ Sauce and Coleslaw
- Chicken Skewers - \$3.59** - Tender Pieces of Chicken marinated in Either Teriyaki, Chipotle, or Sweet Lemon Glaze

Platters, Dips, and Displays

- Domestic and Imported Cheese Display - \$3.79** - An Arrangement of Assorted Cheeses, Including White American, Cheddar, Swiss, Smoked Gouda, and Havarti garnished with Fresh Fruit
- Fresh Fruit Medley - \$2.29** - Sliced Seasonal Fruit Display served with Grand Marnier Dip
- Fresh Vegetable Crudite Display - \$1.99** - Assorted Seasonal Vegetables with a Homemade Ranch Dipping Sauce
- Grilled Vegetable Platter - \$1.25** - Asparagus, Mushrooms, Zucchini, Yellow Squash, Red and Yellow Peppers, marinated and grilled
- Bruschetta - \$7.29** - Tomato Mozzarella Bruschetta/Country Ham and Swiss Bruschetta/Feta and Kalamata Olives
- Antipasto Display - \$3.79** - Mozzarella and Provolone Cheese with Pepperoni, Genoa Salami, marinated Mushrooms, Artichokes, Roasted Red Peppers, and Olives
- House Smoked Side of Salmon - \$7.29** - Smoked in-house and finished with Orange Glaze, Served with Diced Eggs, Capers, Red Onion, and Toast Points
- Baked Brie - \$3.19** - Baked Brie Wheel topped with Raspberry and Apricot Preserve, served with Crackers
- Hot Crab Dip - \$3.99** - Lump Crab Dip with Cream Cheese and served with Pita Chips

Buffet Dinner Packages

All Buffet Dinner Packages are priced per person and include a salad choice, three side dishes, and fresh bread.

Two Entrée: \$38.00 per person

Three Entrée: \$44.00 per person

Salad

Please choose **One** of the following:

Garden Salad - Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, and Red Onions with Chef's Choice of Dressing

Classic Caesar Salad - Romaine Hearts tossed in our homemade Caesar Dressing, topping with shredded Parmesan and Croutons

Summer Salad - Spring Mix with Strawberries, Grape Tomatoes, Sliced Celery, and toasted Cashews with a Thyme Vinaigrette

Spinach Salad - Served with chopped Apples, Strawberries, Purple Onion, Walnuts, and an Apple Cider Vinaigrette

Mesclun Salad - Mesclun Greens, Aged Sherry Vinaigrette, Grana Padana Cheese

Buffet Entrée Choices

Sirloin Beef Tips - Seasoned and slow roasted over Kingsford Charcoal, thinly sliced and served with a Red Wine Peppercorn Sauce

Smoked Choice Beef Brisket - Smoked and seasoned Beef Brisket topped with our house made Whiskey BBQ Sauce

Steak Santa Fe - Cumin and Coriander marinated Flank Steak grilled with Chimichurri

Steak Oscar - Filet of Beef topped with Lump Crab Meat, grilled Asparagus, and Hollandaise Sauce (\$2.00 additional per person)

Chicken Parmesan - Breaded Chicken Breast pan roasted, Mozzarella Cheese, Tomatoes, and Fresh Basil Sauce

Airline Boneless Chicken Breast - Herb seasoned and slow roasted over Kingsford Charcoal with Pan Jus

Chicken Marsala - Pan seared Chicken Breast, sautéed in Sweet Marsala Wine with a Demi-Glace and Mushrooms

Chicken Forestiere - Slow roasted Chicken Breast in Chef's special Three Mushroom Sauce

Fresh Salmon Filet - Fresh Salmon Filet broiled with a Sweet Chili Honey Chipotle Glaze

Fresh Mahi Mahi - Choice of grilled, blackened, or broiled filet with Mango Salsa, Chimichurri Sauce, or Lemon Beurre Blanc

Fresh Flounder Stuffed with Crabmeat - Filet stuffed with Lump Crabmeat and broiled, then finished with a Fresh Casino Butter Sauce (\$2.00 additional per person)

Buffet Side Dishes

Please choose **Three** of the following:

Garlic Mashed Potatoes

Roasted New Potatoes

Risotto with Sundried Tomato and Parmesan

Wild Rice and Vegetable Pilaf

Balsamic Roasted Vegetable Medley

Broccoli Parmigiano

Green Bean Almondine

Green Beans with Feta and Roasted Peppers

Steamed Asparagus

Citrus Baby Carrots

Grilled Vegetable Medley

Plated Dinner Packages

All Plated Dinner Packages are priced per person and include a salad choice and fresh bread
\$40.00 per person

Salad

Please choose **One** of the following:

- Garden Salad** - Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, and Red Onions with Chef's Choice of Dressing
- Classic Caesar Salad** - Romaine Hearts tossed in our homemade Caesar Dressing, topping with shredded Parmesan and Croutons
- Summer Salad** - Spring Mix with Strawberries, Grape Tomatoes, Sliced Celery, and toasted Cashews with a Thyme Vinaigrette
- Spinach Salad** - Served with chopped Apples, Strawberries, Purple Onion, Walnuts, and an Apple Cider Vinaigrette
- Mesclun Salad** - Mesclun Greens, Aged Sherry Vinaigrette, Grana Padana Cheese

Entrée Choices

All Plated Dinners are served as Duets. Please choose two of the following entrees to create your Duet Package. Served with your choice of a starch and vegetable, based on seasonal availability, along with Fresh Bread. Our plated dinner package is offered as is for up to 130 guests, we will happily accommodate your request for a plated dinner for over 130 guests, however additional rental items will be required at the customer's expense.

- Grilled Chicken** - Chicken Breast grilled over Kingsford Charcoal for three hours with a light seasoning and our own Apple Cider Vinegar Base
- Chicken Marsala** - Pan seared Chicken Breast, sautéed in Sweet Marsala Wine with a Demi Glace and Wild Mushrooms
- Honey Sesame Chicken** - Boneless Chicken Breast rolled into Honey and Panko Bread Crumbs, pan fried with an Orange Ginger Sesame Glaze
- Sirloin Beef Tips** - Seasoned and slow roasted over Kingsford Charcoal, thinly sliced and served with a Red Wine Peppercorn Sauce
- Smoked Choice Beef Brisket** - Smoked and seasoned Beef Brisket topped with our house made Whiskey BBQ Sauce
- Fresh Grilled Delmonico Steaks** - Cut Fresh from our Butcher, seasoned lightly and grilled over Kingsford Charcoal, served with a a Red Wine Peppercorn Sauce
- Steak Santa Fe** - Cumin and Coriander marinated Flank Steak grilled with Chimichurri
- Filet Oscar** - Filet of Beef topped with Lump Crab Meat, grilled Asparagus, and Hollandaise Sauce
- Cajun Crusted Pork Loin** - Seasoned with our Special Blend of Spices, slow roasted and thinly sliced, finished with a Jerk BBQ Glaze
- Char Siu Pork Tenderloin** - Pork Tenderloin with a traditional Sweet Marinade of Honey and Paprika, charred over Kingsford Charcoal and thinly sliced
- Salmon with Ginger-Cilantro Pesto** - Filet of Salmon with a Flavorful Ginger-Cilantro Pesto
- Fresh Mahi Mahi** - Choice of grilled, blackened, or broiled Filet with Mango Salsa, Chimichurri Sauce, or Lemon Beurre Blanc
- Yellowtail Snapper** - Seasoned and broiled to Perfection and served with Drawn Butter
- Fresh Flounder Stuffed with Crabmeat** - Filet stuffed with Lump Crabmeat and broiled, then finished with a Fresh Casino Butter Sauce
- Fresh Ahi Tuna** - Filet of Tuna with a Choice of Three Styles; Grilled with Avocado Salsa, Sesame Seared with Ponzu Sauce, OR Blackened with Chimichurri Sauce

Heavy Hors d'Oeuvres Packages

All Heavy Hors d'Oeuvres Dinner Packages are priced per person and include 2 items during your cocktail hour, one station and 4 items during your reception. All descriptions for hors d'Oeuvres items can be found on the Hors d'Oeuvres a la Carte page.

Cocktail Style Reception - \$38.00 per person

Cocktail Hour

Choice of 2 Hors d'Oeuvres:

Domestic and Imported Cheese Display
Fresh Fruit Medley
Fresh Vegetable Crudite Display
Bruschetta
Skewered Caprese Salad
Blackened Chicken Cup
Crostini with Gorgonzola

Reception

Choice of One Station:

Mashed Potatoes
Baked Potato
Mac and Cheese

Choice of 4 of the following Heavy Hors d'Oeuvres:

Grilled Vegetable Platter
Antipasto Display
Hot Crab Dip
Twice Baked Red Potatoes
Baked Brie
BBQ Potatoes
Chicken Skewers
Cocktail Sandwiches
Spanikopita
Meatballs
Deep Fried Lumpia
Grilled Chicken
Beef Satay
Mini Sliders
Fresh Baked Sweet Potato Ham Biscuits
Quesadillas
Crispy Shrimp Wraps
Bacon Wrapped Scallops - (\$2.00 additional per person)
Cajun Shrimp Cup
Shrimp Skewers
House Smoked Side of Salmon
Jumbo Shrimp Cocktail - (\$1.00 additional per person)
Lump Chesapeake Crab Balls - (\$2.00 additional per person)

Stations

Stations may be added on to the Heavy Hors d'Oeuvres or Buffet Dinner Packages. All Packages are designed to fully satisfy guests as is, these are just additional options that allow for creativity and additional options.

Salad Station - \$12.00 per person

Choose **3** of the following:

Tomato Cucumber Vinaigrette Salad

Heirloom Tomatoes, Red Onion, and English Cucumbers with a Red Wine Vinaigrette and Rustic Croutons

Mesclun Salad

Assorted Mesclun Greens, aged Sherry Vinaigrette, and Grana Padana

Classic Caesar Salad

Romaine Lettuce, house Croutons, Garlic Oil, Black Pepper, and shaved Asiago with our House Caesar Dressing

Garden Salad

Fresh Mixed Greens, Grape Tomatoes, English Cucumbers, Sliced Carrots, and Red Onions with Choice of Dressing

Spinach Salad

Served with Chopped Apples, Strawberries, Purple Onion, Walnuts, and an Apple Cider Vinaigrette

Summer Salad

Fresh Spring Mix with Strawberries, Grape Tomatoes, Sliced Celery, and Toasted Cashews with a Thyme Vinaigrette

Italian Chop Chop Salad

Fresh Romaine Lettuce with Diced Tomatoes, Salami, Country Ham, Parmesan Cheese, and Fresh Basil with a Balsamic Vinaigrette

Fajita Station - \$14.99 per person

Shredded Chicken and Ground Beef, with Flour Tortillas, accompanied by Shredded Lettuce, Diced Tomatoes, Red and Green Peppers, Shredded Cheddar Cheese, Jalapenos, Sour Cream and Guacamole

Macaroni & Cheese Bar - \$9.99 per person

Five Cheese Macaroni Accompanied by Grilled Ham Bites, Bacon Bits, Diced Tomatoes, Scallions, and Mushrooms

Mashed or Baked Potato Station - \$8.99 per person

Your Choice of Potato served in Chafers, accompanied by Shredded Cheddar Cheese, Chives, Bacon Bits, Chopped Broccoli, Sour Cream, and Butter

Carving Stations

Chef fee is \$50 per chef for the duration of the dinner. The number of required chefs is dependent on group size. Served with assorted Rolls and Condiments. Carving stations will not be available for groups of 40 or less.

Chef Carved Beef Tenderloin - \$24.99 per person - The Finest Cut of Beef, Chef-carved

Roasted Top Round - \$13.99 per person - Slow Roasted Round of Beef

Leg of Lamb - \$16.99 per person - Served with Mint Jelly

Virginia Baked Ham - \$9.99 per person - Glazed Ham served with Dijon Mustard

Roasted Turkey - \$8.99 per person - Slow roasted Turkey Breast with Giblet Gravy

Stuffed Pork Loin - \$14.99 per person - Pork Loin stuffed with Goats Cheese, Roasted Red Peppers, Onions, and Spinach

Prime Rib - \$28.99 - Slow roasted and served Medium Rare to Medium with Au Jus

Bar Packages

Cost is per person based on final guarantee or actual number of guests over the age of 21, whichever is greater. All open bar packages include Import and Domestic Beer, 2 house White Wines and 2 House Red Wines. A full bar list is available upon request.

If no bar is hosted and guests are purchasing alcoholic beverages on their own, an additional service fee will be required. For every 50 guests, there will be a \$100.00 service fee.

Cocktail Hour Open Bar Options

Pricing is based on **One** hour of service.

Packages only include domestic and import beers and house wines. Premium beer and specialty wines are not included.

Beer and Wine Only - \$8.00 per person

Well Brands - \$10.00 per person

Our Well Brand Bar will include our House Brands of liquor as well as beer and wine.

Call Brands - \$12.00 per person

Our Call Brand Bar will include more commonly requested brands of liquor as well as beer and wine.

Premium Brands - \$14.00 per person

Our Premium Brand bar will include more high end brands or liquor as well as beer and wine.

Reception Open Bar Options

Pricing is based on **Four** hours of service with last call being announced 30 minutes prior.

Packages only include domestic and import beers and house wines. Premium beer and specialty wines are not included.

Beer and Wine Only - \$24.00 per person

Well Brands - \$26.00 per person

Our Well Brand Bar will include our House Brands of liquor as well as beer and wine.

Call Brands - \$32.00 per person

Our Call Brand Bar will include more commonly requested brands of liquor as well as beer and wine.

Premium Brands - \$40.00 per person

Our Premium Brand bar will include more high end brands or liquor as well as beer and wine.

Bar by Consumption

An open bar by consumption must be guaranteed by a credit card.

The bar will charge the credit card on file for the bill in its entirety, including tax and gratuity at the end of the event.

Well Brands - \$5.50
Call Brands - \$6.00-\$6.75
Premium Brands - \$7.00-\$7.75
Specialty Liquors \$8.00-\$25.00

Domestic Beer - \$3.50
Import Beer - \$4.50
Premium Beer - \$5.75
House Wine by the Glass - \$7.00

We can customize your bar to suit any specific needs. Virginia State law prohibits the sale of alcohol to persons less than 21 years of age. Guests may be asked to present identification. All Virginia State ABC laws apply. Our staff reserves the right to refuse service at any time. For liability reasons, VB National enforces a no shot policy and will not serve them to guests during your event. Published prices are non-negotiable and are subject to change without notice.

Policies and General Information

Foods and Beverage Regulations

Our Executive Chef and the Events Department have put together a menu of local, regional and creative tastes that will surpass your expectations. They will be happy to begin the planning process at your convenience. Pricing may be confirmed with the acceptance of a written Food and Beverage proposal. However, due to the possibility of changes in food costs, food and beverage pricing may be subject to change after the contract has been signed. With the exception of Wedding Cakes and other desserts, no outside catering of any kind will be permitted to be brought into VB National. If you are interested in seeing an additional menu with a variety of desserts from VB National, the events manager would be happy to provide that for you as well.

Liquor Regulation

VB National as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Virginia Alcoholic Beverage Commission's regulations. It is policy, therefore, is that VB National must supply all liquor; no alcoholic beverages are permitted on the premises unless purchased from the license holder. VB National reserves the right to stop serving alcohol to any guest at any time necessary to comply with the Virginia State Liquor Laws.

Displays and Decorations

All displays and/or decorations proposed by Organization shall be subject to the prior approval of VB National. Any personal property of Organization, guests or invitees brought on to the premises of VB National and left thereon either prior to or following the event, shall be at the sole risk of the Organization and VB National shall not be liable for any loss or damage to any such property for any reason. No items of any kind are to be placed on any fixed furniture or walls throughout the Club. No silk flower petals, paper confetti, paper lanterns, excessive amounts of loose glitter, rice or bird seed are permitted to be used outside. Directional signs are subject to approval by VB National prior to the event.

Event Equipment

VB National is happy to allow the use of any tables and chairs that are available in-house. This includes an assortment of banquet tables that can be used for DJ, gift, buffet, etc. as well as cocktail tables to be used either in the dining room or patio. There are also an assortment of sizes of tables available in the dining room in various sizes as well as upholstered chairs that complement the décor of the rooms. If you would prefer to have other types of tables and chairs, VB National's Events Manager will coordinate the rental of the necessary items to fit your event's needs and your preferences. The Events Manager will also work with you to rent the necessary linens, napkins, and other miscellaneous items you would like to add to your guests' tables. There is a large area on the side of the clubhouse that allows for the set up of a tent if you would prefer for your entire reception to take place outside on our beautiful greens. This is another option that the Events Manager will help coordinate the rental, set up, and logistics of with you. VB National is happy to provide all glassware, silverware, and dishes for the food and beverage that evening.

Time

You will be allotted five (5) hours for your Reception. This does not include the time for your Ceremony, should you choose to have it on site as well. Any time added on to the given 5 hours will require an additional fee. We will not begin a Ceremony or Reception any earlier than 5:00 PM.

Rehearsal

You will be allotted one (1) hour for your rehearsal, your venue coordinator will be on site during the rehearsal time. All rehearsals must be completed by 5:00 PM on Thursday, Friday or Saturday. This does not include the rehearsal dinner, only the rehearsal of the ceremony.

Additional Charges

Pricing

Some menu items are calculated at market price and are subject to change. All prices quoted are subject to a **11.5%** Virginia Food and Sales tax as well as a **21%** gratuity to take care of our staff. Both the Virginia Food and Sales tax and gratuity are placed separately on only the Food and Beverage Subtotals.

Guarantee and Final Payment

A final, guaranteed guest count is due **2 weeks** prior and final payment are required **10** days prior to the function. This figure will be considered the guaranteed minimum for billing and preparation purposes. Increases to the final guest count will be subject to the Event Manager's approval. Please note that the final guarantee cannot be decreased. VB National will charge for the number guaranteed or the actual number, whichever is greater.

Deposits

We are happy to place a hold for you on a date at no cost or obligation to you for up to **2 weeks**. A non-refundable **\$1,000.00** deposit and signed contract is required to secure your date. This deposit will be put towards your final payment for the event.

A payment schedule will be broken down for you on your contract and will divide the payments up evenly throughout the time from when you book to when your final payment is due.

Facility Rental Fee

We require a **\$2,500.00** fee to host a private event here at VB National. When booking a private event at VB National, you will have exclusive use of the venue. We will be closed to the public for food and beverage service, with the exception our beverage cart service on the course. Our golf shop will also remain open until as late as 7:00 PM (seasonally) to service our golf course customers.

Ceremony Fee

VB National on the Green offers you the unique ability to hold your ceremony and reception in one location. The fee for holding your ceremony on-site is **\$300.00**. Outside rental items including chairs, aisle runners, chuppahs, arches or gazebos may be necessary and additional rental costs will apply.

Event Production Fee

We like to ensure that the planning process is as easy as possible with nothing to worry about once you have us on board. The event production fee is **\$400.00** and covers all of the back end costs that go into the event aside from the food itself. This goes toward the event manager being available for walkthroughs, meetings and tastings as well as assisting with the planning of each event by creating timelines, layouts and proposals and ordering rentals when necessary. This also guarantees that a member of the events department will be on site for the entirety of your event including setup and breakdown.

Minimums

For exclusive use of the Clubhouse we will require you meet a **\$5,000.00** Food and Beverage Minimum for events on Fridays, Saturdays and Sundays.