

Weddings

AT THE DELTA VIRGINIA BEACH WATERFRONT





*Celebrate your love at the
Delta Virginia Beach
Waterfront,
where coastal luxury and
romance intertwine.
With breathtaking ocean
views, elegant
accommodations, and
expert event planning,
your special day will be a
truly unforgettable
experience. Let us create a
wedding that reflects your
unique style and love
story, surrounded by the
beauty of Virginia Beach.*

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DELTA
HOTELS

MARRIOTT

**VIRGINIA BEACH
BAYFRONT SUITES**



The Ceremony

\$1,500++

*Access to our private beach for an unforgettable
Bayfront ceremony*

Indoor ceremony space available

Setup and breakdown of chairs and arch

Water station for guests

Additional tables available for use

*Ceremony rehearsal the day before
Based on availability



Dinner & Reception

\$2,500++

*Cocktail hour on the private Dune Deck
with all night access during your event*

*Sunset Ballroom featuring floor to ceiling
windows with a sunset view*

Dance floor

Gold chivari chairs

*Dining tables with floor length tablecloths
and napkins (white or ivory)*

Access to the ballroom at 2PM

Dedicated staff to service the wedding

Flatware and glassware

Three votive candles with holders per table

Tables for guest book, cake, and gifts

Customized food tasting for up to four guests

*Courtesy room block at a discounted rate for
guest's overnight accommodations*

*Complimentary over-night suite on the night
of the wedding for the happy couple*



Plated Dinner



SALAD COURSE

Select One:

Classic Caesar Salad

Hearts of Romaine, Torn Sourdough Croutons, Parmigiano-Reggiano

Heirloom Tomato Salad

Heirloom Tomato, Marinated Mozzarella, Baby Greens, Aged Balsamic, Basil EVOO

Delta House Salad

Mixed Greens, Shaved Red Onions, Cucumber, Cherry Tomatoes, Honey Vinaigrette

SINGLE PLATED ENTRÉE

Select One:

8oz Filet with a Red Wine Demi-Glace

Citrus Brined Airline Chicken

Herb Roasted Salmon

DUO PLATED ENTREE

Add one of the following additions to your selected entrée for \$9/person++

6oz Petite Filet with a Red Wine Demi-Glace

Short Rib

Petite Crab Cake

Pork Ribeye

Select one vegetable:

Honey Roasted Baby Carrots

Lemon Scented Asparagus

Roasted Broccolini

Select one starch:

Garlic & Herb Whipped Potatoes

Seasonal Rice Pilaf

Herb Roasted Fingerling Potatoes

All Entrees to Include:

Artisan Rolls and Butter

Coffee and Organic Teas

\$98 per person

*If selecting multiple entrees for guest choice,
there will be an additional \$5.00++ per person, per entree.*

Hot vendor meals and plated children's meals are available at \$25 per person.

*Pricing subject to a current service charge and current taxes on all food and beverage.
All menus and fees are subject to change.*



Buffet Dinner

SALAD COURSE

Select One

Classic Caesar Salad

Hearts of Romaine, Torn Sourdough Croutons, Parmigiano-Reggiano

Heirloom Tomato Salad

Heirloom Tomato, Marinated Mozzarella, Baby Greens, Aged Balsamic, Basil EVOO

Delta House Salad

Mixed Greens, Shaved Red Onions, Cucumber, Cherry Tomatoes, Honey Vinaigrette

ENTRÉE COURSE

Select Two

Slow Roasted Beef Strip Loin

Horseradish Cream, Red Wine Demi Sauce

Airline Chicken

Citrus Brined

Herb Roasted Salmon

Lemon Butter

Bronzed Mahi

Lemon Butter

Pork Loin

Sweet Onion Mustard Sauce

Prime Rib of Beef | +\$5/person

Red wine demi glaze

Select one vegetable:

Honey Roasted Baby Carrots

Lemon Scented Asparagus

Roasted Broccolini

French Green Beans

Select two starches:

Garlic & Herb Whipped Potatoes

Mac & Cheese

Herb Roasted Fingerling Potatoes

Rice Pilaf

All Entrees to Include:

Artisan Rolls and Butter

Coffee and Organic Teas

\$103 per person

Hot vendor meals and plated children's meals are available at \$25 per person.

Pricing subject to a current service charge and current taxes on all food and beverage.

All menus and fees are subject to change.





Bar Packages

BEER & WINE

\$41++ per person

\$150++ Bartender Fee

4 Hour Open Bar

Beers (Select Four)

Bud Light, Coors Light, Michelob Ultra, Samuel Adams Boston Lager, Corona Extra, Heineken, Rotating Local Craft, Truly

Wines (Select Three)

Rose, Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato

BEER, WINE, & LIQUOR

\$53++ per person

\$150++ Bartender Fee

4 Hour Open Bar

Includes Mixers

Signature Liquors

Smirnoff Red, Cruzan Aged Light, Beefeater, Dewar's White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Traditional Silver, Courvoisier VS

Premium Liquors | +\$6/person

Absolut 80, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewar's White Label, Maker's Mark, Jack Daniel's, Canadian Club, 1800 Silver, Hennessy VS

Elite Liquors | +\$8/person

Grey Goose, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label 12 Year, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Additional hour of bar service: +\$12/person

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Enhancements

PASSED SIGNATURE COCKTAILS

During Cocktail Hour

\$10.00++ per person

ADDITIONAL SETUP HOUR

Based on availability

\$75.00++ per hour

CHAMPAGNE TOAST

\$3.50++ per person

OYSTER BAR

Market Price

CHARCUTERIE BOARD

Cheeses, Meats, Fruit, Nuts, Olives & Crackers

\$16.00++ per person

DESSERT BAR

Mini cakes, cookies and brownies

\$12.00++ per person

LATE NIGHT SNACK

Pizzas, Fries or Nachos

\$12.00++ per person

CAKE CUTTING

Staff to cut and serve

\$2.00++ per person

Hors D'oeuvres

Minimum Order of Two Dozen Per Selection

COLD:

Tomatoes, Marinated Mozzarella, Balsamic, Micro Basil	\$5.00 Each
Shrimp Cocktail, Ruby Red Shrimp, Cocktail Sauce	\$7.00 Each
Crab Salad, Apple, Avocado, Red Onions	\$7.00 Each
Smoked Salmon, Blini, Herbed Crème Fraîche, Dill	\$6.00 Each
Bruschetta, Olives, Tomatoes, Capers, Raisins, Goat Cheese	\$5.00 Each
Tuna Poke, Pineapple Relish, Dragon Sauce, Wakame	\$7.00 Each
Antipasto Skewers, Marinated Mozzarella, VA Salami, Cured	\$6.00 Each
Curry Chicken Salad, Endive, Benne Seeds, Orange	\$6.00 Each
Pimento Cheese, Buttermilk Biscuit, Candied Pecan	\$5.00 Each
Seared Tenderloin, Crostini, Horseradish Crème	\$7.00 Each

HOT:

Bacon Wrapped Blue Cheese Stuffed Dates, Balsamic	\$5.00 Each
Crab and Corn Hushpuppies, Citrus Aioli	\$7.00 Each
Mini Beef Wellingtons, Horseradish Creme	\$7.00 Each
Wild Mushroom Arancini – Truffle Aioli	\$4.00 Each
Mini Crab Cakes, Remoulade	\$7.00 Each
Vegetable Potstickers, Ponzu	\$5.00 Each
Veal and Beef Meatball, Citrus Glazed, Micro Basil	\$5.00 Each
Chicken and Waffles, Bourbon Maple	\$5.00 Each
Grilled Tandoori Chicken, Tzatziki Sauce	\$5.00 Each
Lamb Lollipops, Blueberry and Mint	\$8.00 Each
Grilled Cheese and Tomato Soup Shooters	\$4.00 Each
Bacon Cheddar Biscuits, Maple Aioli	\$5.00 Each

Pricing subject to a current service charge and current taxes on all food and beverage.

All menus and fees are subject to change.

Frequently Asked Questions

WHAT IS A FOOD AND BEVERAGE MINIMUM?

The food and beverage minimum is the least amount of money you are required to spend in the food & beverage costs, excluding service charge, sales tax, and applicable facility and rental fees.

The food & beverage minimum is reached by selecting menu items to equal or exceed the required dollar figure. Depending on your menu selections, you may go over the minimum.

The following are examples of items which apply toward the food & beverage minimum:

- Hors D'oeuvres
- Dinner Selection
- Dessert Stations
- Hosted Bar Service

WHAT IS REQUIRED TO CONFIRM MY WEDDING?

To guarantee your booking, the hotel must receive the signed wedding agreement and deposit.

WHAT ARE THE PRICING DETAILS, INCLUDING TAXES, GRATUITY, AND ANY ADDITIONAL FEES?

The "++" you see on the menu refers to "plus taxes and service fees".

The current tax on all food and beverage is 11.5% and the service charge is 24%.

The current tax on all non-f&b items is 6% and the service charge is 24%.

WHEN SHOULD WE DISCUSS OUR MENU SELECTION?

Our team recommends finalizing menus and details no later than 1 month prior your event.

CAN THE MENU BE CUSTOMIZED TO ACCOMMODATE DIETARY RESTRICTIONS OR PREFERENCES?

Yes, our menu can be customized to accommodate dietary restrictions or preferences, including vegetarian, vegan, gluten-free, and other allergies, ensuring all guests can enjoy the wedding dining experience.

CAN OUTSIDE FOOD AND ALCOHOL BE BROUGHT IN?

Due to ABC laws, city and health regulations, and hotel policies, outside food or alcohol is not permitted.

Wedding cakes must be pre-approved by the hotel and are at the full responsibility of the supplier.

CAN I DO A TASTING?

Upon contract signing, we will be happy to set a time for a menu tasting for up to 4 guests. They may be scheduled Tuesday through Friday to ensure our Culinary team is available to give you their undivided attention. This typically takes place 60-90 days prior to your wedding day.

WHAT DECORATIONS DOES THE HOTEL PROVIDE?

The hotel provides all the setup for your ceremony and reception, including white or ivory tablecloths and napkins. You can bring your own decorations or arrange these through an outside vendor; however, you and your vendors would be responsible for set up and break down of any decorations.

WHAT DECORATIONS IS THE HOTEL UNABLE TO ACCEPT?

To avoid damage to our walls or paint, we ask that our clients refrain from taping, tacking or attaching any items to the walls. Glitter, bubbles, confetti, and rose petals are prohibited.

ARE THE SERVICES OF A WEDDING COORDINATOR INCLUDED FOR OUR RECEPTION?

While our Wedding Event Specialist is available to assist with many arrangements, they are not wedding coordinators/planners. They are responsible for providing the arrangements discussed for your ceremony and/or reception and for the food & beverage service.

WHAT TIME IS THE PARTY OVER?

In all our event spaces, the music must stop at 11:00pm.

**Check the restaurant hours for an after party option!*

Our Local Experts

PLANNERS

Amber Justine Events
757-944-1773
www.amberjustine.com

Beyond the Decor
757-891-6421
www.beyondthedecor.org

Compass Rose Coordination
757-777-7577
www.crcoordination.com

RSG Weddings & Events
757-560-6660
www.rsgweddings.events

Sincerely Jane Events
334-703-5017
www.sincerelyjaneevents.com

Soirees by Lauren
757-434-4266
www.soireesbylauren.com

FLORISTS

East Beach Florist
dawn.mcfadden@icloud.com

Fluttering Flowers
www.flutteringflowers.com

Virginia Floral Design & Events
www.virginiafloraldesign.com

Palette of Petals
paletteofpetals.com

TRANSPORTATION

Coastal Limousine
747partybus.com

Orange Peel
orangepeeltransportation.com

GROUP YOGA

Pleasure House Yoga
phpyoga.com

Studio Bamboo Institute of Yoga
studiobambooyoga.com

**Inquire about beach yoga on your wedding morning!*

CAKES & DESSERTS

Carolina Cupcakery
757-447-6443
www.cupcakeryweddings.com

Empowered Plant Cakes
757-619-4746
www.empoweredplantcakes.com

Flour Child Bakery
757-464-1455
www.iloveflourchildbakery.com

Incredible Edibles
757-463-9980
www.incredibleediblesbakery.com

Mays Parlor
757-278-5559
www.maysparlor.com

Twisted Sisters Cupcakes
757-703-7811
www.twistedsistercupcakes.com

DJ SERVICES

Astro Entertainment
astrodj.com

DJ Hype
djhypeentertainment.com

DJ West
djwest.com

WEDDING OFFICIANTS

Ken Lane
revkenlane.com

Married by Evan
www.marriedbyevan.com

MASSAGES/FACIALS

Rooted Method
rootedmethodspa.com

Dupre Salon & Day Spa
dupressalon.net

PHOTOGRAPHERS

Ashley Hesse
ashleyhessephotography.com

Heather Mrva
heathermravaphotography.com

Monica Lebell
monicalebellphoto.com

Morgan Renee
morganrenee.com

Ryan Winn
ryannwinnphotography.com

Skylar Wyatt
skylarwyattphotography.com

VIDEOGRAPHERS

East and Noble Films
www.eastandnoblefilms.com

Kristan Wilkins Films
www.kristanwilkinsfilms.com

Picture Perfect Media
pictureperfectmedia.com

Rebekah Vijay
rebekahvijay.com

White Caps Film
www.whitecapsfilm.com

HAIR & MAKEUP

Darling & Dapper
www.darlinganddapperstudio.com

Flawless on Site
www.flawlessonsite.com

Willow and Lace Hairstyling
www.willowandlacehairstyling.com

Lesley Cromwell at Papillon
lescrom@cox.net

The Other Life
theotherlifellc.com

forever starts here.



Delta Hotels by Marriott®
Virginia Beach Waterfront
2800 Shore Drive
Virginia Beach, VA 23451
marriott.com/ORFDB