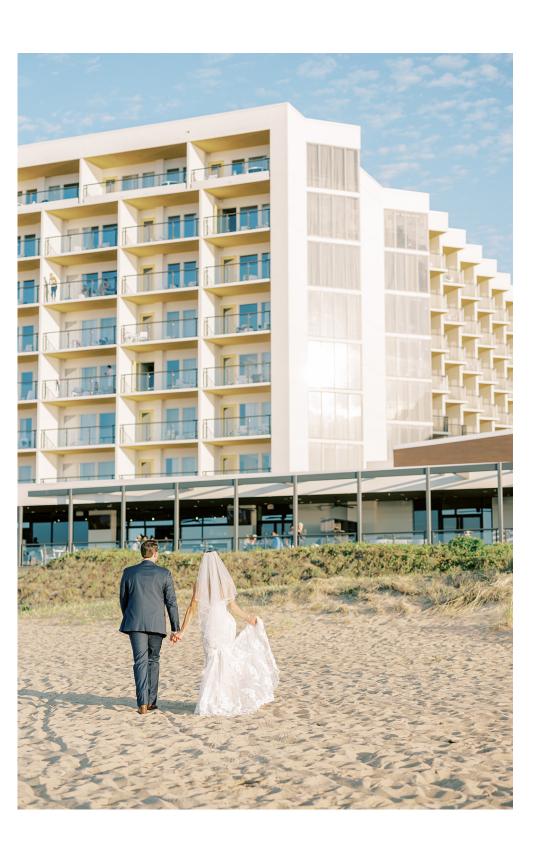
Weddings

AT THE DELTA VIRGINIA BEACH WATERFRONT

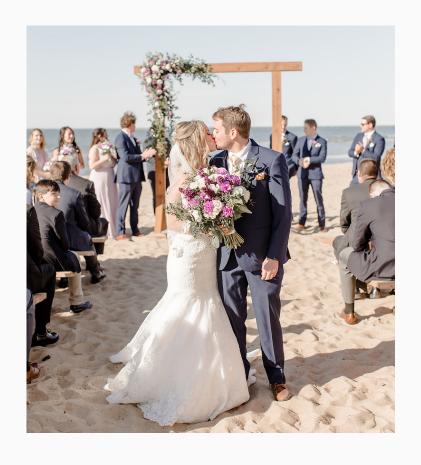




Celebrate your love at the Delta Virginia Beach Waterfront, where coastal luxury and romance intertwine. With breathtaking ocean views, elegant accommodations, and expert event planning, your special day will be a truly unforgettable experience. Let us create a wedding that reflects your unique style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



VIRGINIA BEACH BAYFRONT SUITES



The Ceremony \$1,500++

Access to our private beach for an unforgettable Bayfront ceremony

Indoor ceremony space available

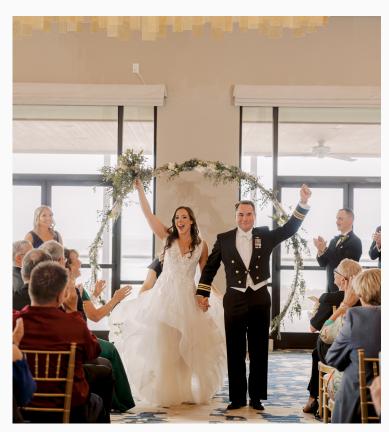
Setup and breakdown of chairs and arch

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

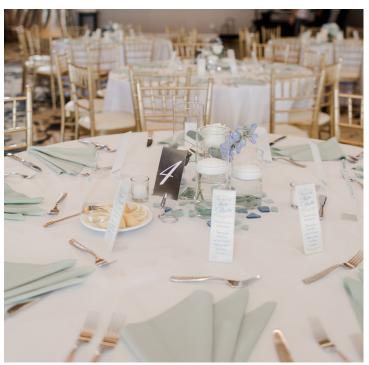
Three votive candles with holders per table

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







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:

80z 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++

60z 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

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.



\$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

Enhancements

PASSED SIGNATURE COCKTAILS

During Cocktail Hour \$10.00++ per person

CHAMPAGNE TOAST
\$3.50++ per person

CHARCUTERIE BOARD

Cheeses, Meats, Fruit, Nuts, Olives & Crackers \$16.00++ per person

LATE NIGHT SNACK
Pizzas, Fries or Nachos
\$12.00++ per person

ADDITIONAL SETUP HOUR

Based on availability \$75.00++ per hour

OYSTER BAR
Market Price

DESSERT BAR
Mini cakes, cookies and brownies
\$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:

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 Fraiche, 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

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

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 heathermrvaphotography.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

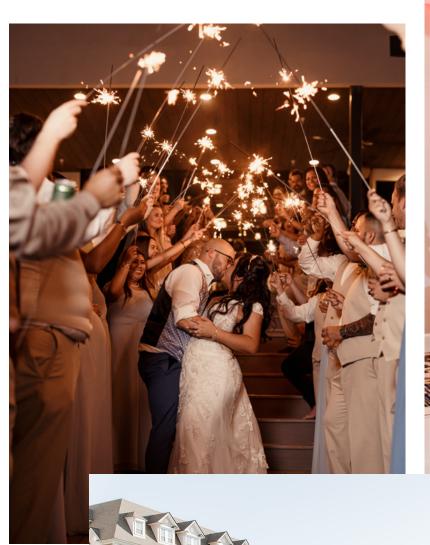
Willow and Lace Hairstyling www.willowandlacehairstyling.com

Lesley Cromwell at Papillon lescrom@cox.net

The Other Life theotherlifellc.com

studiobambooyoga.com *Inquire about beach yoga on your wedding morning!

forever starts here.







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