



## ***Welcome to Virginia Beach....***

*On behalf of everyone at the Ramada on the Beach and Mahi Mah's Seafood Restaurant and Sushi Saloon, it is our sincere pleasure to welcome you to the Virginia Beach Oceanfront!*

*In Virginia Beach, the sparkling waters crashing on sandy beaches and the sun's rays serve as your wake-up call to "Live the Beach Life." Enjoy the view as you plan the day's itinerary. Swim the Atlantic, as surfers entice you to join them. Hike the wildlife refuge. Kayak with dolphins. Challenge your handicap on pristine golf fairways. Embark on a fishing charter or a whale-watching boat tour. Step in the footsteps of the 1607 Jamestown Settlers. The adventures never end in Virginia Beach.*

*When you come to the ocean, you want to see the ocean. And here, you will. Every conference room and ballroom offers a full ocean view, which makes us the perfect choice for your corporate event, wedding reception, family reunion, or night on the town with a few of your closest friends. Our corporate board room seats 12, while our Neptune Ballroom can break into 4 separate meeting rooms. For larger, more formal events, the oceanfront ballroom will seat 150 banquet-style or 200 theater-style.*

*Our goal during your stay with us is to provide you with an experience that is "different" than any other hotel and restaurant, "better" than our competition and "special for each and every one of your guests. We work to achieve this goal by providing exceptional service, unique food presentation, creative menu offerings, and fresh, high quality food. If we do not live up to this promise or exceed your expectations during your visit with us today, we want to know about it, so please ask to see a manager.*

*Again, thank you for choosing the Ramada on the Beach and Mahi Mah's Seafood Restaurant and Sushi Saloon. Our dedicated and professional staff are here to take care of your every need and make your event as memorable as possible. Should you need anything during your stay with us, please stop by the hotel's front desk. We know you had a wide variety of choices and we are pleased that you choose to spend your time with us.*

*Sincerely,*

*Bob von Esmarch  
General Manager*

*Bob Gardner  
Sales and Catering  
Director*

*Eric Emerson  
Food and Beverage  
Manager*

*Eric Aymer  
Executive Chef*



## **Platinum Wedding Package**

### ***Butler Passed Hors D'Œuvrés***

*Choose two from the cold Hors D'Œuvrés section*

### ***Hot Hors D'Œuvrés***

*Choice of two*

***Display of Imported and Domestic Cheeses with Crackers***

***Display of Fresh Sliced Fruit and Berries***

***Display of Fresh Vegetables with Ranch Dressing***

### ***Raw Bar***

*Consists of Oysters and Clams on the Half Shell, and Shrimp Cocktail with appropriate accoutrements*

### ***Plated Salad***

*Fresh Chopped Romaine Lettuce, Sliced Strawberries, Mandarin Oranges, Toasted Almonds, Cherry Tomatoes, Parmesan Cheese, and Lemon Poppy Seed Vinaigrette*

### ***Plated Entrée***

*Grilled Petite Filet and Broiled Crab Cake with Champagne Bechamel accompanied by Wild Mushroom Risotto and Sautéed Asparagus*

***Or***

*Seared Salmon Filet with Lobster and Shoe Peg Corn Mélange accompanied by Whipped Duchess Potatoes and Steamed Broccolini*

### ***Dessert Display***

*A fabulous array of Cakes, Pies, Miniature Desserts and Petit Fours accompanied by Fresh Seasonal Berries*

### ***Champagne Toast***

*1 glass per guest*

***\$99.99/person++***

*++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax*



## **Gold Wedding Package**

**Hot Hors D'Œuvres**  
*Your Choice of two*

**Display of Imported and Domestic Cheeses with Crackers**

**Display of Fresh Sliced Fruit and Berries**

### **Plated Salad**

*Fresh Chopped Romaine Lettuce, Sliced Strawberries, Mandarin Oranges, Toasted Almonds, Cherry Tomatoes, Parmesan Cheese, and Lemon Poppy Seed Vinaigrette*

### **Plated Entrée**

*Grilled Petite Filet and Broiled Crab Cake with Champagne Bechamel accompanied by Wild Mushroom Risotto and Sautéed Asparagus*

**Or**

*Seared Salmon Filet with Lobster and Shoe Peg Corn Mélange accompanied by Whipped Duchess Potatoes and Steamed Broccolini*

### **Dessert Display**

*A fabulous array of Cakes, Pies, Miniature Desserts and Petit Fours accompanied by Fresh Seasonal Berries*

**\$79.99++**

*++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax*



## **Silver Wedding Package**

***Hot Hors D' Œuvres***  
*Choice of two*

***Display of Fresh Sliced Fruit and Berries***

***Plated Salad***  
*Your choice of Garden or Caesar*

### ***Plated Entree***

*Grilled Petite Filet and Broiled Crab Cake with Champagne Bechamel accompanied by Wild Mushroom Risotto and Sautéed Asparagus*

***Or***

*Seared Salmon Filet with Lobster and Shoe Peg Corn Mélange accompanied by Whipped Duchess Potatoes and Steamed Broccolini*

***\$59.99++***

***++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax***



## **Platinum Wedding Buffet Package**

### ***Butler Passed Hors D' Œuvres***

*Choose two from the cold Hors D' Œuvres section*

### ***Hot Hors D' Œuvres***

*Choice of two*

### ***Display of Imported and Domestic Cheeses with Crackers***

### ***Display of Fresh Sliced Fruit and Berries***

### ***Display of Fresh Vegetables with Ranch Dressing***

### ***Raw Bar***

*Consists of Oysters and Clams on the Half Shell, and Shrimp Cocktail with appropriate accoutrements*

### ***Salad Bar***

*Chopped Romaine Lettuce, Mixed Greens, Assorted Toppings and Dressings*

### ***Entrees***

### ***Chicken Oscar***

*Pan seared Chicken Breast with Crab Imperial, Sautéed Asparagus and Hollandaise Sauce*

### ***Herb Encrusted Roasted Pork Loin***

*Topped with Exotic Mushroom and Caramelized Shallot Demi-Glace*

### ***Grilled Salmon***

*Fresh Atlantic Salmon Served with Sautéed Bay Shrimp and Champagne Cream Sauce*

### ***Chef's Choice of Starch and Steamed Vegetables***

### ***Dessert Display***

*A fabulous array of Cakes, Pies, Miniature Desserts and Petit Fours accompanied by Fresh Seasonal Berries*

### ***Champagne Toast***

*1 glass per guest*

***\$89.99++***

*++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax*



## **Gold Wedding Buffet Package**

***Hot Hors D' Œuvres***  
*Choice of two*

***Display of Imported and Domestic Cheeses with Crackers***

***Display of Fresh Sliced Fruit and Berries***

### ***Salad Bar***

*Chopped Romaine Lettuce, Mixed Greens, Assorted Toppings and Dressings*

### ***Entrees***

#### ***Chicken Oscar***

*Pan seared Chicken Breast with Crab Imperial, Sautéed Asparagus and Hollandaise Sauce*

#### ***Herb Encrusted Roasted Pork Loin***

*Topped with Exotic Mushroom and Caramelized Shallot Demi-Glace*

#### ***Grilled Salmon***

*Fresh Atlantic Salmon Served with Sautéed Bay Shrimp and Champagne Cream Sauce*

### ***Chef's Choice of Starch and Steamed Vegetables***

### ***Dessert Display***

*A fabulous array of Cakes, Pies, Miniature Desserts and Petit Fours accompanied by Fresh Seasonal Berries*

***\$69.99++***

***++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax***



## **Silver Wedding Buffet Package**

***Display of Imported and Domestic Cheeses with Crackers***

### ***Salad Bar***

*Chopped Romaine Lettuce, Mixed Greens, Assorted Toppings and Dressings*

### ***Entrees***

#### ***Chicken Oscar***

*Pan seared Chicken Breast with Crab Imperial, Sautéed Asparagus and Hollandaise Sauce*

#### ***Grilled Salmon***

*Fresh Atlantic Salmon Served with Sautéed Bay Shrimp and Champagne Cream Sauce*

### ***Chef's Choice of Starch and Steamed Vegetables***

#### ***Dessert Display***

*A fabulous array of Cakes, Pies, Miniature Desserts and Petit Fours accompanied by Fresh Seasonal Berries*

***\$55.99++***

***++Indicates That All Prices Are Subject To 20% Taxable Service Charge and 10.5% Sales Tax Beverage Selections***



**Host Bar Service by Consumption**

<i>Call Brand Liquors</i>	\$5.00++
<i>Premium Brand Liquors</i>	\$7.00++
<i>Domestic Beer</i>	\$3.50++
<i>Non-Alcoholic Beer</i>	\$3.50++
<i>Imported Beer</i>	\$4.00++
<i>Wine by the Glass</i>	\$5.00++
<i>Soft Drinks / Fruit Juices</i>	\$1.50++
<i>Bottled Water</i>	\$2.00++
<i>Red Bull</i>	\$4.00++

**Host Bar Service Packages**

*(Priced Per Person)*

*Minimum of Two Hours*

	<i>First Hour</i>	<i>Second Hour</i>	<i>Each Additional Hour</i>
<i>Call Brand Liquors</i>	\$17.00++	\$17.00++	\$6.00++
<i>Premium Brand Liquors</i>	\$21.00++	\$21.00++	\$7.00++

**Cash Bar Service by Consumption**

<i>Call Brand Liquors</i>	\$5.50++
<i>Premium Brand Liquors</i>	\$7.50++
<i>Domestic Beer</i>	\$3.75++
<i>Non-Alcoholic Beer</i>	\$3.75++
<i>Imported Beer</i>	\$4.25++
<i>Wine by the Glass</i>	\$5.50++
<i>Soft Drinks / Fruit Juices</i>	\$1.75++
<i>Bottled Water</i>	\$2.25++
<i>Red Bull</i>	\$4.00++

**Other Beverage Service**

<i>Champagne Punch (Per gallon)</i>	\$30.00++
<i>Non-Alcoholic Punch (Per Gallon)</i>	\$15.00++
<i>Vodka Punch (Per Gallon)</i>	35.00++
<i>Champagne - Kenwood, Yalupa, Brut (Per Bottle)</i>	\$25.00++
<i>House Brand Wine – Penfolds Chardonnay or Merlot (Per Bottle)</i>	\$23.00++

**All Host and Cash Bars Require Bartenders**

**Bartender Fees: \$75.00 Per Bartender**

**Call Brands**

*Seagram's 7, Smirnoff Vodka, Beefeaters Gin, Jim Beam, Dewar's White Label, Castillo Rum, Jose Cuervo Tequila*

**Premium Brands**

*Jack Daniels, Absolute Vodka, Tanqueray Gin, Bacardi Rum, Crown Royal, Cutty's Scotch, Jose Patron Tequila*

*The number of Bartenders will be based on Ramada on the Beach Service Standards*

*Of One (1) Bartender for every seventy-five (75) people*

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