

Married @The Beach

Hilton
VIRGINIA BEACH
OCEANFRONT

Dream weddings do come true at the Hilton Virginia Beach Oceanfront Whether you dream of saying “I do” in front of a few family members or can’t imagine celebrating without a few hundred of your closest friends, we can create a day that’s as special as your love. With elegant spaces, custom catering and personalized service, we’ll take your wedding wish list and transform it into the Best Day Ever.

Hilton Virginia Beach Oceanfront
3001 Atlantic Ave, Virginia Beach, VA 23451
Tele 757-213-3000



All Wedding Packages Include

CATERING & SET UP INCLUSIONS

White Table Linens and Napkins
Hotel China, Glass, Silver, Tables
Complimentary Cake Cutting Services
Complimentary Dance Floor
Complimentary Valet Service for Reception Guests
Complimentary Get-Ready Room for Bride and Groom on the 2nd Floor
Complimentary corner king for the Bride and Groom on the wedding night

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WEDDING PACKAGES.



Package 1: $110++ per person
4-Hour Premium Bar
Artisan Cheese or Crudité Display (During Cocktail Reception)

PLATED DINNER
Warm Assorted Rolls served with butter
Choice of 1 entrée, additional entrée choices $5pp++
Starch Selection
Vegetable Selection
Starbucks Coffee Station, Hot and Iced Tea, Water

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WEDDING PACKAGES.



Package 2: $130++ per person
4-Hour Premium Bar
Artisan Cheese or Crudité Display (During Cocktail Reception)

PLATED DINNER
Warm Assorted Rolls served with butter
Duo Plated Dinner - Choice of 1 entrée, and 1 enhancement
Starch Selection
Vegetable Selection
Starbucks Coffee Station, Hot and Iced Tea, Water

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WEDDING PACKAGES.



Package 3: $150++ per person
4-Hour Premium Bar
Artisan Cheese or Crudité Display (During Cocktail Reception)

BUFFET DINNER
Warm Assorted Rolls served with butter
-Choice of one Soup
-Choice of one Salad Selection
-Choice of one Starch Selection
-Choice of one Vegetable Selection
-Choice of two Buffet Entrees
(additional entrees $10pp++)
Starbucks Coffee Station, Hot and Iced Tea, Water

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MENU SELECTIONS. PLATED

SALAD OPTIONS

CAESAR SALAD
Romaine, Croutons, Shave Parmesan, Tuscan Caesar Dressing

MIXED GREENS
Spring Mix, Cucumber, Grape Tomato, Radish, Red Onion, Ranch or Balsamic Dressing

ENTREES

Chicken Forrestier
Roasted Airline Chicken Breast, Wild Mushroom Blend, Roasted Cipollini Onion, Roasted Chicken Jus

Braised Short Rib
Roasted Vegetables, Braising Reduction

Wood Fired Grilled Mahi Mahii
Roasted Tomato Relish, Citrus Butter

Catch 31 Bronzed Salmon
Orange and Fennel Slaw, Dill Cream

PROTEIN ENHANCEMENTS- *Complimentary for Duo Plate*

3 oz Crab Cake-$15 per person
Grilled Shrimp-$12 per person
5 oz Salmon Filet-$15 per person

STARCH

Roasted Garlic Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes-Dairy Free upon request
Potato & Bacon Gratin
Cheddar Cheese Stone Ground Grits
Toasted Rice Pilaf
Sweet Potato Puree

VEGETABLE

Thyme Roasted Carrots-Dairy Free upon request
Asparagus Gremolata-Dairy Free upon request
Roasted Cauliflower
Summer Squash & Red Onion
Honey Glazed Brussel Sprouts
Garlic Sauteed Green Beans
Wilted Broccoli Rabe
Braised Kale

MENU SELECTIONS. BUFFET

SOUP OPTIONS

CATCH 31 CLAM CHOWDER
Onion, Celery, Bacon Potato, Cream

SMOKED LOADED POTATO SOUP
Bacon, Cheddar, Green Onions, Cream Broth

CATCH 31 SHE CRAB SOUP
Charred Onion, Sherry, Lump Crab

VEGETABLE MINESTRONE SOUP
Squash, Zucchini, Tomato, Cavatappi Noodles, Vegetable Broth

SALADS

GARDEN SALAD
Mixed Green, Tomatoes, Cucumbers, Red Onion, Ranch or Balsamic Dressing- Gluten free upon request

GREEN BEAN SALAD
Roasted Tomato, Garbanzo Beans, Feta Cheese, Pine Nuts-Dairy Free upon request

MARINATED TOMATO & CUCUMBER SALAD
Arugula, Red Onion, Pine Nuts, Cotija Cheese

STARCH

Red Bliss Potato Salad
Rosemary Roasted Red Bliss Potatoes-Dairy Free upon request
Potato & Bacon Gratin
Baked Beans
Cast Iron Spoon Bread
Pasta Salad
Truffle Mac & Cheese- Dairy Free upon request

VEGETABLES

Southern Coleslaw
Garlic Sauteed Green Beans-Dairy Free upon request
Braised Collard Greens with Lardon
Asparagus Gremolata- Dairy Free upon request
Thyme Roasted Carrots-Diary Free upon request

MENU SELECTIONS. BUFFET

ENTREES

BBQ GLAZED AIRLINE CHICKEN BREAST
Grilled Pineapple

GRILLED MAHI MAHI
Tomato Relish, Citrus Butter

SMOKED AIRLINE CHICKEN
Dry Rub, Brown Sugar Glaze

TUSCAN CHICKEN
Spinach, Tomato, Parmesan, Cream

BEEF BRISKET
Sliced White Bread, Bread and Butter Pickles

CATCH 31 JUMBO LUMP CRAB CAKES 3 OZ
Roasted Corn Relish, Caper Remoulade

CHICKEN BREAST PICATTA
Caper Relish, Citrus Butter

HERB CRUSTED NEW YORK STRIP

SALMON FLORENTINE
Creamed Spinach, Mushrooms

CATFISH & SHRIMP SCAMPI
Peppers, Onions, Garlic, White Wine Cream Sauce

BLACKENED SALMON
Black Bean, Corn Salsa, Creole Sauce

HONEY SESAME CHICKEN
Sesame Seeds, Green Onion

BEEF STIR FRY
Peppers, Onions, Ginger Soy

MENU SELECTIONS. BUFFET

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MENU SELECTIONS. PREMIUM HOST BAR

HOST BAR

VODKA
Tito's

GIN
Tanqueray

WHISKEY
Jack Daniel's

SCOTCH
Dewar's

SPICED RUM
Captain Morgan

WHITE RUM
Cruzan White Rum

BOURBON
Jim Beam

TEQUILA
El Jimador

CORDIALS
Bailey's Irish Cream
Kahlua
Chambord
Frangelico
Grand Marnier
Amaretto Disaronno

CRAFT
Current In house Selections

BEER
Bud Light
Miller Light
Sam Adams
Corona
Heineken
Corona 0.0

Wine
House Chardonnay
House Cab Sauvignon

SODAS/MIXERS/JUICE
Pepsi Products



HORS D'OEUVRES ENHANCEMENTS- 50 PIECE MINIMUM

CHILLED- $5 each

Caramelized Onion and Chevre Tartlet, Sliced Red Grape, Micro Arugula
Artichoke Bruschetta Olive Tapenade, Roasted Tomatoes, Local Goat Cheese
Caprese Canape, Basil Pesto, Fresh Mozzarella, Tomatoes, Toasted Crostini
Shredded Brussel Sprouts on Crostini with Honey & Ricotta
Artichoke Antipasto Skewer

HOT-$5 each
Figs in Puff Pastry with Goat Cheese
Candied Carrot Tartlet with Ricotta and Almond
Mushroom and Goat Cheese Tartlet
Provolone Filled Arancini, Crispy Sage, Roasted Tomato Aioli
Brie Cheese and Tomato Croustade, Rosemary

SEAFOOOD-CHILLED-$6 each
Ahi Tuna Tartare, Cucumber, Wakame, Wasabi Aioli, Crispy Wonton (Dairy Free)
Crabmeat Cocktail with Avocado Phyllo Cup
Atlantic Salmon Rillettes on Brioche, Dill Cream Cheese
Smoke Salmon, Rye Crouton, Dill Boursin Spread Shrimp
Cocktail Shooter (Gluten Free & Dairy Free)
Salmon Deviled Eggs with Dill (Gluten Free)

SEAFOOD-HOT-$6 each
Crab and Corn En Croute, Green Goddess Dressing
Catch 31 Crab Cakes, Caper Remoulade, Micro Herbs
Cheddar Cheese Grit Cakes, Shrimp, Cajun Cream
Shrimp and Cheese Quesadillas, Tomatillo Salsa
Coconut Shrimp, Sweet Thai Chili Sauce (Dairy Free)
Bacon Wrapped Scallops, BBQ Glaze (Gluten Free & Dairy Free)
Crab Fritter, Curry Remoulade



KIDS MENU. 12 YEARS AND UNDER. $20 PER PERSON++

ENTREES

KIDS CHICKEN TENDERS
White Meat Chicken Fingers, Crispy French Fried or Macaroni and Cheese

KIDS HAMBURGER
Angus Beef Patty served with or without American Cheese, Crispy French Fries or Macaroni and Cheese

KIDS SPAGHETTI WITH RED SAUCE
Spaghetti with House-Made Pomodoro Red Sauce, Parmesan Cheese

KIDS GRILLED CHEESE
Thick Sliced Texas Toast, American Cheese, Crispy French Fries or Macaroni and Cheese

All Kids meals include Chef's Choice of Vegetable, Cookie, Choice of Juice or Milk



VEGAN AND VEGETARIAN OPTIONS

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CHICKPEA AND CANNELLINI BEANS WITH STEWED TOMATO
Turmeric and Cumin Spiced Chickpeas and Cannellini Beans Cooked Low and Slow, Fire Roasted Tomatoes, Garlic, Onion, Spinach, Poached Egg. Served with Grilled Naan, Cilantro Infused Rice Vegan Upon Request

VEGAN PAD THAI WITH SPICY PEANUT SAUCE
Pad Thai Noodles, Tofu, Red Bell Pepper, Jalapeño, Mushrooms, Red Onion, Broccoli Florets tossed in a Spicy Thai Peanut Sauce and Topped with Chopped Peanuts, Sesame Seeds and Green Onion

QUINOA POWERBOWL Tri-Colored Quinoa, Bell Peppers, Squash, Zucchini, Mushrooms, Radish, Avocado, Red Pepper Dressing and Chipotle Aioli – Vegan Upon Request

BBQ GLAZED TEMPEH
BBQ Glazed Tempeh, Pineapple Fried Rice, Peas, Onion, Peppers, Green Beans, Roasted Cashews, Egg – Vegan Upon Request

PASTA PRIMAVERA
Eggless Pasta, Grape Tomato, Onion, Peppers, Zucchini, Spinach, Citrus Wine Reduction, Balsamic Glaze –Vegan Upon Request & Gluten Free upon request

MUSHROO RAVIOLI
Yellow Squash, Zucchini, Grape Tomatoes, Basil, Marinara