

The Attic at Waterman's

Private Events

Special Events Managers

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Dear Guest -

Thank you for the opportunity to present our facility for your upcoming event. The charm of old, coastal design paired with a magnificent view of the ocean makes The Attic at Waterman's the perfect venue to celebrate any occasion. Hardwood floors, an expansive mahogany bar, vaulted ceilings and exposed wood beams and columns give a rustic feel to the space. The Attic is an ideal location for wedding receptions, rehearsal dinners, social gatherings and corporate events. As one of the only non-hotel private rooms on the ocean, The Attic at Waterman's is the perfect space for your next event!

We promise to provide you with the best possible service, food and hospitality that will be both memorable and enjoyable for you and all your guests. Our menu is designed to facilitate you in selecting the food combinations for your event, and the following policies have been put in place so that we may better serve you. Waterman's offers full on-site catering. If there's something that you would like to have that is not on our menu, Waterman's can more than likely provide it. We are always happy to show you our oceanfront event spaces and discuss your party ideas.

We are proud of the reputation we've worked to achieve and we look forward to making your event a success. For more information, please visit our website at www.TheAtticAtWatermans.com.

Thank you for the opportunity to serve you and host your special event - we look forward to working with you!

Courtney, Catalina, Krysta & Gloria

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Policies

Located on the second floor of Waterman's, our private room, The Attic, overlooks the beach and the beautiful Atlantic Ocean. Depending on the type of event, The Attic can accommodate a maximum of 100 for a seated dinner, or up to 150 for a cocktail party. Please speak with a Special Events Manager regarding the capacity for specific events, as each event layout and floor plan is different (depending on needs for a dance floor, DJ table, cake table, guest seating, appetizer table(s), etc.), and therefore affects the maximum capacity.

Room Rental Charges

Events in The Attic require a room rental charge of \$500 plus a state tax of 6%. The room charge secures the space for 4 hours, but you may be billed for additional staff hours if your event does not start or conclude at the agreed upon time. The room charge does not contribute toward the cost of food or beverages, but covers general use of the room, dinner tables, chairs, linens and dinnerware. We provide Ivory tablecloths & Sandalwood napkins for a seated dinner. Cocktail tables can be rented for a \$25 fee (up to 10 cocktail tables). Additional time can be reserved for \$200/hour plus a state tax of 6% to extend the event time, up to 2 additional hours. An additional hour is required to reserve The Attic for a wedding ceremony, or if inclement weather necessitates use of The Attic for a wedding ceremony prior to a planned reception for \$200/hour plus a state tax of 6%. To consider using The Attic for a wedding ceremony, please see the "Ceremony" policy for more information and please speak with a Special Events Manager regarding feasibility. Following an event, additional cleaning fees will be charged if damages occur to the space.

Room Guarantee, Deposits & Payments

Events in The Attic Sunday through Thursday require a \$2,000 non-refundable deposit to reserve the date and the space. Events in The Attic Friday and Saturday require a \$3,000 non-refundable deposit to reserve the date and the space. The deposit contributes to the final bill. The food payment must be received a minimum of 3 weeks prior to the scheduled event, so a guaranteed number of guests and a complete menu must be formed by this time. The bar invoice for an open bar will be billed after the event and must be paid within one week of your event date. We require a credit card on file for the bar bill payment. You will be charged for the number of guests guaranteed, plus any additional guests who attend. Refunds or credits cannot be given after the 3-week guarantee. Once the deposit is paid, the minimums at the time of booking are locked in. However, specific food and beverage prices on your

Policies

proposal are subject to change based on the current market prices at the time of your final food payment.

Event Rescheduling

We understand event rescheduling may be necessary. If you are postponing more than 90 days prior to your event date, then your full deposit will be retained until another event is booked on that date, in which case the full deposit will be transferred to your new date. Your new date must be rescheduled within one year from your original date, based on availability, and a new deposit is required at that time to secure the new date. If we are not able to rebook the original date, your deposit will be forfeited. Should you need to postpone your event less than 90 days prior to your event date, then your deposit will be forfeited. Should you need to postpone your event after your food payment has been submitted (3-weeks prior), 50% of the food payment will be transferred to your new date and your deposit will be forfeited. Once the deposit is paid for your new date, you are responsible for meeting any updated food and beverage minimums. Events postponed within one week of the event date forfeits all payments. Some of your payments are non-refundable because of our staff's hard work and since we were unable to rent the space to anyone else while it was reserved.

Event Cancellation

Events cancelled in The Attic forfeit the non-refundable deposit and any payments made.

Your payments are non-refundable because of our staff's hard work and since we were unable to rent the space to anyone else while it was reserved.

Service Charges, Taxes, & Food/Beverage Minimums

All rentals, additional time, and staffing fees will be charged a state tax of 6%. All food and beverages will be charged food or liquor tax of 5.5%, state tax of 6%, as well as a service fee of 20%. The minimum amount that must be spent on food and beverages varies by the day of the week and time of year; this is outlined in the tables on page 6 with an example of the amount of tax and service that would be applied on that minimum, as well as the "minimum expense" when factoring in the room charge. All food and beverages paid by the host contribute to the minimum, while beverages purchased by guests through a cash bar do not contribute to the minimum. Due to the COVID-19 restrictions and guidelines, food and beverage minimums are subject to change and an additional \$200 staffing fee will apply to your event. Some menu items

Policies

may be unavailable or modified to follow the guidelines. We reserve the right to cancel or postpone your event if service guidelines set by the State of Virginia change or if we deem it necessary based on the Virginia Department of Health recommendations.

Food & Beverage Minimums

<u>Dates</u>	<u>F&B Minimum</u>	<u>11.5% Tax</u>	<u>20% Service</u>	<u>Room Rental (includes tax)</u>	<u>Minimum Total</u>
Saturday	\$5,000	\$575	\$1,000	\$530	\$7,105
Friday & Sunday	\$4,500	\$517.50	\$900	\$530	\$6,447.50
Thursday	\$3,500	\$402.50	\$700	\$530	\$5,132.50
Monday, Tuesday & Wednesday	\$2,500	\$287.50	\$500	\$530	\$3,817.50
Memorial Day Weekend & The 4th of July	\$5,000	\$575	\$1,000	\$530	\$7,105

December Food & Beverage Minimums

<u>Dates</u>	<u>F&B Minimum</u>	<u>11.5% Tax</u>	<u>20% Service</u>	<u>Room Rental (includes tax)</u>	<u>Minimum Total</u>
Friday, Saturday & Sunday	\$5,000	\$575	\$1,000	\$530	\$7,105
Thursday	\$4,000	\$460	\$800	\$530	\$5,790
Monday, Tuesday & Wednesday	\$3,000	\$345	\$600	\$530	\$4,475

During the month of December, we include holiday décor around the room including table centerpieces, a live tree and other festive décor.

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Ceremony

Although The Attic is a reception venue, there are some instances we may be able to accommodate an informal ceremony prior to your planned reception. An additional hour (\$200 + 6% state tax) is required to plan a wedding ceremony inside The Attic, or if inclement weather necessitates use of the venue for a wedding ceremony. The Attic must be set for the reception and therefore can only accommodate a ceremony set up with a maximum of 8 chairs. Most guests will either stand or be seated at their guest table during the ceremony, and the location of the ceremony within the venue is dependent on the reception layout. It is very important that you speak with a Special Events Manager to confirm the feasibility of a ceremony in The Attic with your guest number and layout before planning to move forward with one.

Business Luncheons & Staff Retreats

The Attic is the perfect escape for your company event. Business Luncheons and Staff Retreats are reserved Monday through Thursday during the months of January through November. Breakfasts or Luncheons are reserved for up to a 3-hour time frame beginning no earlier than 8:00am and must conclude by 2:00pm. Retreats are reserved for up to a 6-hour time frame and must conclude by 2:00pm. Please inquire with a Special Events Manager for further information and pricing details to reserve The Attic for your next business event.

Audio/Visual

Arrangements for your audio/visual requirements can be made with a Special Events Manager. The Attic provides you with Spotify, Cox Cable Digital Music, a stereo auxiliary audio cord (should you want to bring your own iPod to play your music through our sound system*) and a podium. We also have a cordless microphone and an 80" TV and a laptop available to show a slideshow or video for a usage charge of \$100. Any equipment you wish to use must be approved in advance by a Special Events Manager, and we require all slideshows or videos to be tested at least one week prior to your event by emailing the file to a Special Events Manager* (DropBox.com can be used to email large files). We do not allow outside computers to be used with our equipment.

**The Attic at Waterman's is not a professional sound and/or video company and cannot be held liable for music or a slideshow/video that doesn't function properly. We will try our best to solve any technical difficulties. We require all weddings in The Attic to hire a professional DJ and/or band for audio needs, as we do not allow the use of our sound equipment for weddings.*

Policies

Decorations

You are welcome to decorate The Attic for your event; however, the Special Events Managers and staff cannot be responsible for setting up or cleaning up your decorations or centerpieces. All décor must be approved by a Special Events Manager. You may decorate and your vendors may set up or deliver items in between 9:00am and 12:00pm. When decorating, please keep in mind that we do not allow the use of loose sand, confetti, confetti poppers, glitter, silly string, glue, staples, tacks, nails, 3M hooks, command strips or tape. All candles must be placed inside a vase or other candleholder such as an open-end hurricane vase to cover the flame; candelabras are not permitted. We may require a professional vendor to install specific décor. At the conclusion of your event, we ask that all décor and personal items are cleaned up and removed within a half hour. If additional time is needed, please speak with the Special Events Manager in advance.

**Waterman's cannot accept responsibility for items left on the premises, nor can we be responsible for carrying décor and/or gifts down to your vehicle at the conclusion of the event, or guarding your gift table during the event.*

Additional Enhancements

To add an extra glow to your event and enhance the atmosphere of the space, LED uplights & string lighting may be rented, based on availability. Six (6) uplights rent for \$150; this fee includes set up and color selection. String Lighting is available for the ceiling above the dance floor extending to the bar for \$150.

Our Simple Booth Photobooth may be rented for \$200, based on availability. Photos are emailed and/or texted to guests. Backdrop and props are not included. Please speak with the Special Events Manager for more information.

Photography & Advertising Release

The Special Events Manager may photograph the room and the décor before and/or during the event for professional use for advertising material including print, electronic and social media. Please inform us if you do not want your event documented and shared.

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Parking

As an Oceanfront restaurant in a resort city, parking is at a premium at our location. We offer and recommend the complimentary valet parking service from right outside our door. However, our parking lot serves both special event and restaurant guests, so we cannot guarantee parking for each and every one of your guests. Depending on the size and date of your event, parking may be even more limited (i.e. summer months and special event weekends), but we do our best to park as many of your guests as possible. In the occasion that our lot fills up, our valets are happy to suggest alternate parking for your guests. Vendors may unload equipment in our valet lot during approved times, but must find alternative parking for the duration of the event.

Please visit the City of Virginia Beach's website (vbgov.com) regarding pricing for public parking in close proximity to Waterman's (2nd Street, 4th Street, Rudee Loop & 9th Street).

Miscellaneous Information

We are more than happy to provide referrals for photographers, disc jockeys, bakeries, florists, lodging and other event-related vendors. A page of helpful referrals can be found on our website; all of the vendors listed have been part of an event in The Attic at least once, and we believe they provided a professional, high-quality level of service for our mutual client. While Waterman's provides these referrals for customer convenience, we cannot accept responsibility for vendor service. We request that you inform our Special Event Managers of all outside vendors that you book for your event, and provide us with their contact information as well.

When making dessert selections, commercial bakery desserts (cakes or cupcakes) are permitted, and we provide cake-cutting service at no additional charge. Homemade desserts of any sort, including cookies, are not permitted to be brought in to the restaurant.

Our building is over 40 years old and does not have an elevator, so please be aware that everyone in your party must be able to travel up and down stairs. Restrooms and the bar are available within The Attic space, so there is no need for handicapped guests to go back downstairs until the conclusion of the evening.

Policies

Miscellaneous Information (Cont.)

If you are booking a wedding reception with us, we recommend choosing one person with whom we can collaborate on the day of your event, so that we do not have to bother you with minor questions. We are not suggesting you hire a wedding planner, but that you simply ask someone you trust to help. This person should be familiar with what you want and can ensure that we are following through with any special requests. Please understand that as a restaurant and special events facility, we wish to provide you with a great space for a reception as well as a wonderful meal. However, we are not in the business of wedding planning or coordinating.

As an ABC Licensed establishment, outside alcohol is strictly prohibited and Waterman's provides all of the alcohol for your event. If alcohol is given as a gift or brought in as a favor, then the alcohol must remain unopened until it is off the premises. We reserve the right to dispose of any outside alcohol, stop serving any intoxicated guests, discreetly escort guests off of our property or if ultimately necessary, end the event immediately if we do not receive full cooperation from the host and guests.

The {GF} symbol appears beside a number of our menu selections below, which denotes that item as gluten-free. These items are made without gluten and without the addition of any ingredients that contain gluten. However, other products containing gluten are prepared in our kitchen, and therefore, trace elements of gluten could be present in any dish.

The ^ symbol appears beside select menu items to inform you that consuming raw and/or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Hors d'Oeuvres

Food Stations

Food stations are a festive and versatile alternative to a plated dinner or dinner buffet, and are used in conjunction with hors d'oeuvres. All food stations serve approximately 50 guests, and a minimum of three other hors d'oeuvres must accompany any station.

New York Strip Slider Station[^]..... \$500

New York Strip thinly sliced and served on a platter, accompanied by Slider Rolls and Creamy Horseradish Sauce {GF without the roll}

Carved Tenderloin Station[^] (Includes a Carving Chef) \$700

Beef Tenderloin carved and served with Slider Rolls and Creamy Horseradish Sauce {GF without the roll}

Mashed Potato Bar (Includes a Server) \$275

Yukon Gold Mashed Potatoes with self-serve toppings: Shredded Cheese, Bacon, Scallions & Sour Cream {GF}

Macaroni & Cheese Bar..... \$300

Self-serve station of homemade Baked Macaroni 'n Cheese with toppings: Bacon, Scallions, Sliced Jalapeños, Diced Red Peppers & Hot Sauces.

Homestyle Grits Bar (Includes a Server)..... \$425

Virginia Stone-Ground Grits, Sautéed Shrimp, and self-serve toppings: Shredded Cheese, Bacon, Scallions & Tabasco {GF}

Thai Curry Stations Vegetarian \$275 | Chicken \$325 | Shrimp \$425

A medley of fresh vegetables and chickpeas sautéed with coconut milk, ginger, and red curry, served with cilantro-lime rice and self-serve toppings: Shredded Coconut, Cashews, Green Onions & Golden Raisins {GF}

Chicken and/or Shrimp will be tossed with the fresh vegetables and chickpea medley if added.

BBQ Slider Bar \$400

North Carolina Style Barbecue served with Slider Rolls, Coleslaw, BBQ & Hot Sauces {GF without the roll}

Substitute North Carolina Style Pulled Chicken: \$50 per 50 guests

Buffalo Chicken Slider Bar..... \$400

Pulled Chicken tossed in Buffalo Sauce and served with Slider Rolls, Pickles, Jalapeños, Bleu Cheese & Ranch Dressing {GF without the roll}

Hors d'Oeuvres

Hot Soup Station (Includes a Server) \$425
 She Crab Soup with Oyster Crackers & Old Bay

Fiesta Taco Bar^ \$450
 Fajita Beef, Fiesta Chicken, or Pulled Pork (choice of two) served with Rice, Black Bean & Mango Salad, Warm Tortillas, Shredded Cheese, Cabbage, Sriracha Aioli, Homemade Guacamole & Pineapple-Tomato Salsa. {GF without the tortilla}
 Substitute Blackened Tuna or Cilantro-Lime Shrimp as one protein choice: \$100 per 50 guests.

Curried Chicken Salad..... \$225
 Chilled Curried Chicken Salad served with Crostinis, Slider Rolls, Cucumber Slices, and Mixed Greens.

Pasta Selections

Please Note: A pasta dish is a great addition to your Food Stations & Hors d'Oeuvres menu, but this is not a build-your-own pasta bar.

Macaroni & Cheese \$225

Vegetarian Cavatappi Pesto Primavera \$250

Chicken or Shrimp Cavatappi.....Chicken \$300 | Shrimp \$425
 Choice of Tomato Basil Sauce or à la Vodka Sauce with Spinach, Mushrooms, & Red Peppers

Chicken or Shrimp & Andouille Sausage CavatappiChicken \$300 | Shrimp \$425
 Cajun Cream Sauce with Red Peppers & Onions

Hors d'Oeuvres

Seafood Hors d'Oeuvres

Seafood Hors d'oeuvres below are priced per 100 pieces, unless noted with ** then that item is portioned to serve approximately 50 guests.

Hot Seafood Hors d'Oeuvres | Passed Butler-style

Crab Crostinis.....	\$200
Spicy Buffalo Tuna Bites^ (Bleu Cheese or Ranch Dressing).....	\$225
Blackened Tuna Bites^ (Raspberry Sauce) {GF}	\$225
Petite Crab Cakes served on tasting spoons (Red Pepper Aioli).....	\$275
Fried Shrimp served on tiny trays (Cocktail Sauce)	\$275
Coconut Shrimp served on tiny trays (Sweet Chili Sauce)	\$300
Fried Crab Puffs served in tasting cups (Red Pepper Aioli)	\$300
Miniature Shrimp & Grits served in tasting cups (Bacon, Cheese & Scallions) {GF}	\$350
Bacon Wrapped Sea Scallops (Orange Chipotle Sauce) {GF w/o sauce}	\$500
Broiled Mini Crab Cakes served on tiny trays (Red Pepper Aioli).....	\$500

Hot Seafood Hors d'Oeuvres | Stationed

Blackened Tuna Bites^ (Raspberry Sauce) {GF}	\$225
Clams served Casino-style or steamed in Garlic Wine Sauce (Multiples of 100).....	\$250
Crab Dip with Fried Pita Points or Yellow Corn Tortilla Chips {GF w/chips} **	\$275
Oysters Rockefeller {Must be ordered in multiples of 100; GF}	\$275
Dollar Mushrooms stuffed with Crab Meat	\$500
Broiled Mini Crab Cakes (Red Pepper Aioli)	\$500

Cold Seafood Hors d'Oeuvres | Passed Butler-style

Mini Lobster Rolls	\$10/Roll
Shrimp Cocktail served on tiny trays (Spicy Cocktail Sauce) {GF}	\$250/Jumbo \$400

Cold Seafood Hors d'Oeuvres | Stationed

Smoked Salmon w/ Red Onions, Capers, Sour Cream, Crackers {GF w/o crackers} ** .	\$175
Oysters on the Half Shell – Raw^ {Must be ordered in multiples of 100; GF}	\$275
Mini Lobster Rolls	\$10/Roll
Shrimp Cocktail (Spicy Cocktail Sauce) {GF}	\$250/Jumbo \$400
Citrus Marinated Shrimp with Red Peppers & Onions {GF}	\$275/Jumbo \$425

Hors d'Oeuvres

Beef, Chicken, & Pork Hors d'Oeuvres

*Beef, Chicken and Pork Hors d'oeuvres below are priced per 100 pieces, unless noted with ** then that item is portioned to serve approximately 50 guests*

Passed Butler-style

Bacon Wrapped Pineapple	\$140
Bourbon Chicken Bites.....	\$160
Buffalo Chicken Bites (<i>Bleu Cheese or Ranch Dressing</i>).....	\$160
Buffalo Chicken Dip Bites served in tasting cups (<i>Ranch Dressing</i>)	\$180
Sweet Potato Ham Salad Biscuits.....	\$200
Homemade Mac n' Cheese with Bacon & Scallions in tasting cups	\$200
Seasoned Steak Bites^ (<i>Horseradish Cream Sauce or Sriracha Aioli</i>) {GF}.....	\$250

Stationed

Marinara Meatballs.....	\$140
Tangy BBQ Meatballs	\$140
Bourbon Chicken Bites.....	\$160
Buffalo Chicken Bites (<i>Bleu Cheese or Ranch Dressing</i>).....	\$160
Pork Lumpia (<i>Thai Chili Sauce</i>)	\$170
Dollar Mushrooms stuffed with Andouille Sausage	\$170
Southwest Chicken Eggrolls (<i>Ranch Dressing</i>)	\$185
Chicken Caprese Skewers { <i>Seasonal; Served Cold & Drizzled with Balsamic Glaze; GF</i> }...\$185	
Gorgonzola-Stuffed Mushrooms Wrapped in Bacon {GF}	\$200
Sweet Potato Ham Salad Biscuits.....	\$200
Hoisin-Ginger Marinated Beef Skewers^ (<i>Thai Chili Sauce</i>) {GF}.....	\$225
Seasoned Steak Bites^ (<i>Horseradish Cream Sauce or Sriracha Aioli</i>) {GF}	\$250

Hors d'Oeuvres

Vegetarian Hors d'Oeuvres

Vegetarian Hors d'oeuvres below are priced per 100 pieces, unless noted with ** then that item is portioned to serve approximately 50 guests.

Hot Vegetarian Hors d'Oeuvres | Passed Butler-style

Spanakopita (Greek-style Puff Pastry with Spinach & Feta Cheese)	\$160
Brie, Hot Peach Chutney & Candied Pecan Crostinis	\$170
Herb Goat Cheese & Roasted Garlic Crostinis	\$170
Baked Jalapeño Poppers (Bacon Bits Optional) {GF}	\$180
Sweet Potato Pimento Cheese Biscuits.....	\$200

Hot Vegetarian Hors d'Oeuvres | Stationed

Hush Puppies (Butter).....	\$125
Vegetable Lumpia (Thai Chili Sauce).....	\$160
Dollar Mushrooms stuffed with Spinach & Goat Cheese {GF}.....	\$160
Spinach-Artichoke Dip, Fried Pita Points or Corn Tortilla Chips {GF w/chips} **	\$175
Sweet Potato Pimento Cheese Biscuits.....	\$200

Cold Vegetarian Hors d'Oeuvres | Passed Butler-style

Tomato & Mozzarella Caprese Skewers {Seasonal; Drizzled with Balsamic Glaze; GF}....	\$150
Tomato Bruschetta on Parmesan Crostinis	\$160

Cold Vegetarian Hors d'Oeuvres | Stationed

Cubed Cheese Display & Crackers (Cheddar, Swiss, Pepper Jack) {GF w/o crackers} **	\$125
Fresh Seasonal Fruit {GF} **	\$125
Vegetable Platter served with Ranch Dip {GF} **	\$125
Fresh Tropical Fruit {GF} **	\$150
Tomato & Mozzarella Caprese Skewers {Seasonal; with Balsamic Glaze; GF}.....	\$150
Vegetable Platter served with Hummus & Grilled Pita {GF w/o pita} **	\$160
Corn & Edamame Summer Salad {GF} **	\$175
Cheese Board (Four Cheeses, Crackers, Jam, Dried Fruit, & Nuts) {GF w/o crackers} ** ...	\$200
Seasonal Grilled & Roasted Balsamic Vegetable Display {GF} **	\$225
Tropical Fruit & Gourmet Cheese Display {GF w/o crackers} **	\$300
Charcuterie Board (Salami, Prosciutto, Pepperoni, 3 Gourmet Cheeses, Crackers, Jam, Honey, Dried Fruit & Mixed Nuts) {GF w/o crackers} (Vegetarian w/o meats) **	\$300
Mediterranean Antipasta Display (Salami, Prosciutto, Asiago Cheese, Hummus, Grilled Pita, Roasted Mushrooms & Red Peppers, Grilled Asparagus & Marinated Artichoke Hearts) {GF w/o pita} (Vegetarian w/o Salami & Prosciutto) **	\$300

Hors d'Oeuvres

Late Night Snack Hors d'Oeuvres

Late Night Snack Hors d'Oeuvres below are priced per 100 pieces.

Passed Butler-style

Buffalo Chicken Dip Bites served in tasting cups (<i>Ranch Dressing</i>)	\$180
French Fry Cups (<i>Artisan Sweet Chili Ketchup, Sriracha Aioli, or Red Pepper Aioli</i>)	\$185
Sweet Potato Pimento Cheese Biscuits.....	\$200
Sweet Potato Ham Salad Biscuits.....	\$200
Blackened Tuna Bites^ (<i>Raspberry Sauce</i>) {GF}	\$225
Seasoned Steak Bites^ (<i>Horseradish Cream Sauce or Sriracha Aioli</i>) {GF}.....	\$250
Pretzel Bites served in tasting cups (<i>Queso</i>) {Two Pretzel Bites Per Cup}	\$250
Fried Shrimp served on tiny trays (<i>Cocktail Sauce</i>)	\$275

Dinner Buffet

Dinner Buffet

\$42/person with a minimum of 35 guests; \$18 for children 12 and under. Price includes dinner rolls served on the buffet.

Choose One Hors d'Oeuvre:

- Tomato Bruschetta on Parmesan Crostinis (*Passed Butler-Style*)
- Spinach & Artichoke Dip w/ Fried Pita Points or Corn Tortilla Chips {GF w/chips}
- Vegetable & Cubed Cheese Display with Ranch Dip or Hummus {GF w/o crackers}

Choose One Salad:

- Caesar Salad {GF w/o croutons}
- Mixed Greens Salad served with your choice of White Balsamic Vinaigrette, Ranch or Cilantro Lime Dressing {GF}
- Waterman's Salad (*Mixed Greens topped with Pecans, Dried Cranberries, Cucumbers, Diced Tomatoes, Sliced Red Peppers, & Gorgonzola Cheese*) served with White Balsamic Vinaigrette [Add \$3/Person] {GF}

**Add *She Crab Soup* for \$8.50/person.

Choose Two Sides:

- Yukon Gold Mashed Potatoes (*Add self-serve toppings Bacon, Cheese, Sour Cream, Scallions for \$1.50/person*) {GF}
- Roasted Garlic Mashed Potatoes (*Add self-serve toppings Bacon, Cheese, Sour Cream, Scallions for \$1.50/person*) {GF}
- Loaded Mashed Potatoes [Add \$1.50/Person] {GF}
- Rosemary-garlic Roasted Tri-colored Potatoes {GF}
- Potatoes Au Gratin
- Macaroni & Cheese (*Add self-serve toppings Bacon, Scallions, Jalapeños, Red Peppers for \$1.50/person*)
- Hush Puppies
- Cilantro-Lime Rice {GF}
- Rice Pilaf {GF}
- Sautéed Vegetable Medley {GF}
- Green Beans Amandine {GF}
- Roasted Broccoli Parmesan {GF}
- Broccolini [Add \$1.50/Person] {GF}
- Citrus-Glazed Sugar Snap Peas & Baby Carrots

**Add *Additional Sides* for \$3/person.

Dinner Buffet

Choose Three Entrées:

Seafood Entrées

- Parmesan Peppercorn Fish of the Day {GF}
- Signature Crab Cakes with Roasted Red Pepper Aioli [Add \$9/Person]
- Citrus Salmon with Pineapple-Tomato Salsa
- Ginger-Soy Salmon {GF}
- Shrimp & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Shrimp Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Fish of the Day Mediterranean {GF}

Beef Entrées

- Roast Beef Au Jus^ {GF}
- Beef Tips Portabella^ (Must be Accompanied by Rice or Mashed Potatoes)
- Slow-Roasted New York Strip Au Jus^ [Add \$8/Person] {GF}
- Beef Tenderloin^ with Creamy Horseradish Sauce [Add \$12/Person; Includes a Carving Chef] {GF}

Chicken Entrées

- Chicken & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Chicken Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Chicken Mediterranean {GF}
- Chicken Piccata
- Chicken Marsala
- Chicken Florentine (Spinach, Mozzarella, Sautéed Red Peppers & a Lemon Beurre Blanc Sauce) {GF}
- Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa

Vegetarian Entrées

- Cavatappi Pesto Primavera
- Vegetable Lasagna
- Thai Veggie Curry (Must be accompanied by Rice) [Add Chicken for \$3/Person or Add Shrimp for \$5/Person] {GF}

**Add Additional Entrées for \$6/person.

Lunch Buffet

Lunch Buffet

Must have a minimum of 35 guests.

Rudee Inlet Lunch Buffet..... **\$18/person**
Assorted Wraps, Mixed Greens Salad with Ranch or White Balsamic Vinaigrette [Add \$2/Person for Waterman’s Salad] {GF}, Fresh Fruit {GF} or Greek Pasta Salad

Beach BBQ Lunch Buffet..... **\$22/person**
North Carolina Style Barbecue with Slider Buns, BBQ & Hot Sauces {GF w/o the bun}, Coleslaw {GF}, Macaroni & Cheese, Hush Puppies

Lighthouse Lunch Buffet..... **\$30/person**
Make your selections from the options listed below (pages 19-20).

Choose One Salad:

- Caesar Salad {GF w/o croutons}
- Mixed Greens Salad served with your choice of Balsamic Vinaigrette, Ranch or Cilantro Lime Dressing {GF}
- Waterman’s Salad (Mixed Greens topped with Pecans, Dried Cranberries, Cucumbers, Diced Tomatoes, Sliced Red Peppers, & Gorgonzola Cheese) served with White Balsamic Vinaigrette [Add \$3/Person] {GF}

***Add She Crab Soup for \$8.50/person.*

Choose One Side:

- | | |
|--|--|
| <ul style="list-style-type: none"> ○ Yukon Gold Mashed Potatoes (Add toppings for \$1.50/person) {GF} ○ Roasted Garlic Mashed Potatoes {GF} ○ Loaded Mashed Potatoes [Add \$1.50/person] {GF} ○ Potatoes Au Gratin ○ Rosemary Garlic Roasted Tri-colored Potatoes {GF} ○ Rice Pilaf {GF} | <ul style="list-style-type: none"> ○ Cilantro-Lime Rice {GF} ○ Macaroni & Cheese (Add toppings for \$1.50/person) ○ Greek Pasta Salad ○ Hush Puppies ○ Green Beans Amandine ○ Roasted Broccoli Parmesan {GF} ○ Broccoli [Add \$1.50/person] {GF} ○ Sautéed Vegetable Medley {GF} ○ Citrus-glazed Sugar Snap Peas & Baby Carrots |
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***Add Additional Sides for \$3/person*

Lunch Buffet

Lighthouse Lunch Buffet (cont.)

Choose Two Entrées:

Seafood Entrées:

- Parmesan Peppercorn Fish of the Day {GF}
- Signature Crab Cakes with Roasted Red Pepper Aioli [Add \$9/Person]
- Citrus Salmon with Pineapple-Tomato Salsa
- Ginger-Soy Salmon {GF}
- Shrimp & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Shrimp Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Fish of the Day Mediterranean {GF}

Beef Entrées:

- Roast Beef Au Jus^ {GF}
- Beef Tips Portabella^ (*Must be accompanied by Rice or Mashed Potatoes*)

Chicken Entrées:

- Chicken & Andouille Cavatappi in Cajun Cream Sauce w/ Red Peppers & Onions
- Chicken Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers
- Chicken Mediterranean {GF}
- Chicken Piccata
- Chicken Marsala
- Chicken Florentine (*topped with Spinach, Mozzarella, Sautéed Red Peppers & a Lemon Beurre Blanc Sauce*) {GF}
- Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa

Vegetarian Entrées:

- Cavatappi Pesto Primavera

***Add Additional Entrées for \$6/person*

Please see our Hors d'Oeuvres list for additional menu selections.

Plated Dinners

Plated Dinners

Plated dinners for parties up to 64 guests require a pre-order from up to three entrée selections. The host is responsible for making color-coded place cards to identify each guest's selection. Plated dinners can be accommodated for groups up to 81 by offering one entrée selection for all guests. Policies are subject to change based on date of event & anticipated guest number. Because of event size and to ensure timely service, all steaks are cooked to the same temperature (medium, per the chef's recommendation). All plated dinners require an additional \$200 staff fee. All Entrées Include Dinner Rolls & Chef Selected Vegetables & Potatoes.

Seafood Entrées:

Fish of the Day Francese	\$30
Baked Fish of the Day Mediterranean {GF}	\$30
Mahi Piccata (Seasonal)	\$30
Salmon in Dill Cream Sauce or Ginger-Soy Salmon {GF}	\$30
Parmesan Peppercorn Fish of the Day {GF}.....	\$32
Skewered Shrimp & Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa.....	\$32
Waterman's Famous Crab Cakes	\$32
Just Seafood {GF}	\$33
Baked Fish of the Day stuffed with Crab Meat	\$34
Crab & Lobster-stuffed Fresh Catch.....	\$42
Waterman's Trio (4 oz Petite Filet^, Crab Cake, & Skewer of Citrus Grilled Shrimp).....	\$43

Beef Entrées:

12-oz New York Strip^ {GF}	\$38
6-oz Filet^ & Waterman's Crab Cake.....	\$50
6-oz Filet^ & 2 Crab-Stuffed Shrimp.....	\$50
8-oz Filet Mignon^ {GF}.....	\$60

Chicken Entrées:

Chicken Marsala	\$28
Teriyaki Grilled Chicken with Pineapple-Tomato Salsa {GF}.....	\$28
Chicken Florentine {GF}.....	\$28
Chicken Caprese {GF}	\$28
Chicken Piccata	\$28
Italian Chicken Parmesan	\$28

Vegetarian Entrées:

Vegetarian Plate (Chef's Choice).....	\$28
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Plated Dinner Additions

Plated Dinner Additions

Soup and salad selections.

She Crab Soup \$8.50/cup

Mixed Greens Side Salad \$7/person
Fresh Mixed Greens topped with Diced Tomatoes, Shredded Carrots, Cucumbers & Red Onions; served with White Balsamic Vinaigrette or Cilantro Lime Dressing (*choose one*) {GF}

Classic Caesar Side Salad..... \$7/person
Fresh Romaine Lettuce tossed with Creamy Caesar Dressing, Croutons & Parmesan Cheese {GF w/o croutons}

Waterman's Side Salad..... \$10/person
Fresh Mixed Greens topped with Pecans, Golden Raisins, Cucumbers, Sliced Red Peppers, Diced Tomatoes & Gorgonzola Cheese; served with White Balsamic Vinaigrette {GF}

Plated Luncheons

Plated Luncheons

Plated luncheons for parties can be accommodated for groups up to 81 guests by offering one entrée selection for all guests. Policies are subject to change based on date of the event and anticipated guest number. All plated luncheons require an additional \$200 staff fee.

Soups, Salads, & Sandwiches

Homemade Hummus Wrap* served with Seasonal Side	\$13
Chicken Avocado Wrap served with Seasonal Side	\$14
Summer Salad* {GF}	\$15
Southwest Chicken Salad {GF}.....	\$17
Mixed Greens or Caesar Salad topped with Grilled Chicken {GF w/o croutons}	\$18
Waterman’s Burger^ served with French Fries	\$19
Crab Ripper served with French Fries	\$20
Waterman's Salad topped with Grilled Chicken {GF}.....	\$21
Mixed Greens or Caesar Salad topped with Shrimp {GF w/o croutons}.....	\$22
Mixed Greens or Caesar Salad topped with a Crab Cake.....	\$26
Waterman's Salad topped with Shrimp {GF}	\$25
Waterman's Salad topped with a Crab Cake	\$29
Soup & Sandwich: Cup of She Crab Soup with a Barbecue Pork Sandwich	\$18
Soup & Salad: Cup of Soup with a side House Salad or side Caesar Salad	\$20

Entrées

Cavatappi Pesto Primavera*.....	\$17
Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa & Chef’s Sides.....	\$17
Waterman’s Crab Cake served with Chef’s Sides	\$22
Cavatappi Pesto Primavera with Shrimp	\$23
Parmesan Peppercorn Fish of the Day served with Chef’s Sides {GF}.....	\$32
Just Seafood served with Chef’s Sides {GF}	\$33

Plated Luncheon Additions

Mixed Greens Side Salad*	\$7/person
Classic Caesar Side Salad*	\$7/person
Waterman’s Side Salad*	\$10/person
She Crab Soup	\$8.50/person

* Denotes vegetarian option.

Dessert

Desserts

Desserts are a great addition to any party and are offered as displays, bars, or plated.

Homemade Miniature Dessert Display.....\$200 per 50 guests

Includes Homemade Brownies, Everything Cookies, & Lemon Bars

Substitute Peanut Butter Cup Brownies for an additional \$25 per 50 guests.

Gourmet Homemade Miniature Dessert Display\$300 per 50 guests

Includes Sticky Bun Bread Pudding with Rum Sauce, Grand Marnier Marinated Strawberries (*Contains Alcohol*), & Homemade Chocolate Peanut Butter Cup Brownies

Chocolate Fondue Display\$300 per 50 guests

Please make 3 selections (served with elegant disposable plates):

Your choice of Strawberries, Pretzels, Marshmallows, Pineapple, Vanilla Wafers, Nutter Butters, or Potato Chips

S'mores Bar\$275 per 50 guests

Includes Graham Crackers, Marshmallows, & Chocolate

Add Gourmet Selection of Reese's Cups, Kit Kats, York Peppermint Patties, for an additional \$50 per 50 guests.

Plated Desserts..... \$7/person

Please make 1 selection.

Chocolate Mousse Cake, Sticky Bun Bread Pudding à la Mode with Rum Sauce, Flourless Chocolate Cake {GF}, Key Lime Pie, Frozen Peanut Butter Pie with Chocolate Syrup, Vanilla Cheesecake, Limoncello Mascarpone Cake, Baklava Cheesecake.

Candy Bar Supplies (Candy Not Included)..... \$50 for setup

Includes our 7 Glass Jars, Mini Scoops & Mini Bags.

Provide your favorite candy and we will fill and replenish our jars throughout your event!

Breakfast & Brunch

Breakfast & Brunch

Sunday Brunch events booked May-September must begin by 9am with all food being served no later than 10am. Sticky Buns are not available for Sunday Brunch events May-September; if they are part of the buffet you select, they will be replaced with biscuits & jelly packets. Please inquire with a Special Events Manager if sticky buns are available for your event.

Breakfast Meet & Greet..... \$17/person
 Assorted Scones, Fresh Fruit {GF}, Yogurt & Granola

Tidewater Taco Bar \$22/person
 Warm Tortillas served with all the fixings: Cheesy Scrambled Eggs^ {GF}, Bacon {GF}, Breakfast Sausage & Crispy Potato Hash, Green Chilies {GF}, Homemade Chipotle Salsa {GF}, & Homemade Guacamole {GF} with Fresh Fruit {GF} & French Toast Sticks with Syrup

Seashell Brunch Buffet \$28/person
 Virginia Scramble^ {GF}, Shrimp & Grits {GF}, House Smoked Salmon {GF}, Sticky Buns, Home Fries {GF}, Fresh Fruit {GF}

Boardwalk Brunch Buffet..... \$32/person
 Eggs Benedict^, Mini Broiled Crab Cakes, Home Fries {GF}, Fresh Fruit {GF}, Sticky Buns

Breakfast & Brunch Additions (* Not available on Sundays)

Scrambled Egg Toppings {GF} (Bacon, Cheese, Peppers & Scallions)..... \$1.50/person
 Yogurt & Granola \$2/person
 Sweet Potato Ham Salad Biscuits..... \$2 each
 Sweet Potato Pimento Cheese Biscuits..... \$2 each
 Chocolate Covered Strawberries* {GF} \$2 each
 Sticky Buns*..... \$2/person
 French Toast Sticks with Syrup* \$2 each
 Sausage Pigs in a Blanket* \$2 each
 Eggs Benedict^* \$5/person
 Crab Cakes \$9/person
 Smoked Salmon with Red Onions, Capers, Sour Cream, Crackers {GF w/o crackers}
 (Portioned for 40-50 guests) \$175.00

Beverage Service

Beverage Service

For beverage service, the host is responsible for the bartender fee of \$100; number of bartenders required is dependent on guest number & type of bar. Please ask our Special Events Manager about our bottled wine and champagne selections. A toasting fee of \$40 will be charged for champagne service for more than 20 guests.

Cash Bar

Guests may purchase their own drinks (by cash or credit card). Beer, wine, and liquor prices are the same as prices on the Waterman’s drink menu.

Open Bar

An open bar is billed on a consumption basis per drink for mixed drinks, wine by the glass and bottled beer. The bar charges will be billed the day after the event and due within one week. There are many ways to limit an open bar in order to control costs. It may be limited based on what is offered (i.e. only beer & wine); by budget (i.e. open bar up to \$500); or by giving each guest a specific number of “drink tickets.”

Open Bar Prices (per drink, prices may vary)

Domestic Beer (Bud, Bud Light, Coors Light, Miller Lite, Yuengling)	\$5.00
Premium Beer (Corona, El Guapo IPA, Michelob Ultra, Sam Adams).....	\$5.50
Glass of House Wine (Ancora Pinot Grigio & Domino Cabernet Sauvignon)	\$6.50
Fresh-squeezed Orange Crush/Premium Crushes	\$8.00/\$9.00
Fresh-squeezed Tres Agaves Margarita	\$10.00
Well (“House”) Liquor.....	\$6.00
Call Liquor (Absolut, Bacardi, Bailey’s, Captain Morgan, Canadian Club, Frangelico, Goldschlager, Jager, Jack Daniels, Jim Beam, Jose Cuervo, Kahlua, Malibu, Rumbleminz, Sambuca, Seagrams 7, Smirnoff, Southern Comfort, Stoli, Tanqueray, Tito’s, Tuaca).....	\$8.00
Premium Liquor (Bombay Sapphire, Bulleit, Crown Royal, Cuervo 1800, Dewar’s, Grand Marnier, Grey Goose, Hendricks, Jameson, Ketel One, Knob Creek, Maker’s Mark, Tres Agaves, Wild Turkey).....	\$9.00
Top Shelf Liquor	\$13.00
Iced Tea or Soda (No charge when alcohol is being served)	\$2.00
Coffee by the Cup/Fresh Squeezed Juice	\$2.75/\$3.00
Red Bull/Red Bull Mixer	\$5.00/\$3.00
Coffee Station with Regular & Decaffeinated Coffee & Hot Tea	\$125 per 50 guests