



THE YACHT CLUB
AT MARINA SHORES

DIAMOND PACKAGE

CATERING

Cuisine & Company of Hampton Roads

www.cuisineandcompany.com / (757.428.6700)

Seasonal fruit display, domestic cheeses, and fresh vegetables
with sweet & savory crackers offered with small plates

Butlered hor d'oeuvre appetizer - Select (1) item

Plated Garden Salad, offered with a choice of (2) salad dressings:

Buttermilk Ranch, Herb Vinaigrette, Thousand Island, or Honey Poppy Seed dressing

Dinner buffet with (2) entrees and (3) sides

Our choice of freshly baked breads offered with butter

Tableside beverage service with unsweetened and sweet iced tea OR iced water with glass glasses

China, flatware, and white dinner napkins for all guests

Cake service includes cutting, plating and serving of your cake offered with small plates

Self-serve coffee may be added at an additional \$0.75 per person

Professional on-site food and kitchen staff

Customer supplied open bar beverages with Cuisine & Company Bartender*

Disposable cups for bar beverages - you can upgrade to glass glasses for an additional \$1.25 per person

**(1) Bartender included in package for up to 100 guests. Additional bartenders available per client request.*

\$150.00 per bartender for a (5) hour event time

WEDDING CAKE

(please choose your vendor)

Your 3-tier wedding cake will include the following choices of cake flavors and fillings:

Chocollage Bakery and Cafe

www.chocollage.net / (757.533.5335)

Cake Flavors: White, Chocolate, Yellow, Almond, Marble, Strawberry, Orange or Banana

Fillings: Italian Buttercream, Raspberry, Lemon Curd, Chocolate Ganache

OR

Incredible Edibles Bakery

www.incredibleediblesdesserts.net / (757.463.9980)

Cake Flavors: White Almond Pound, Chocolate, Strawberry Mousse, Vanilla and Butter Pound

Fillings: Raspberry, Key Lime, Chocolate Ganache, Strawberry, Pineapple

**We offer other flavors and cheesecake at a small increase per slice and we also do fondant designs*

FLOWERS

Black Iris Floral Events

www.blackirisfloralevents.com / (757.282.6912)

We will provide 10 centerpieces for the guest tables, flowers for the cake, the bar, the head table,
a foyer arrangement and 15% off any personal flowers

Table linens for head table, cake table, gift table, and (10) 120 inch, floor length linens and overlays
for all guest tables



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PHOTOGRAPHY

(please choose your vendor)

Your photographer will provide up to 8 hours of photo coverage
All images will be uploaded for review and purchase from the photographer's website
or you may purchase a CD with all the images

Hampton Roads Photography

www.hamptonroadsp photography.com / (757.499.8708)

OR

Nancy Beach Photography

www.nancybeachphotography.com / (757.425.3916)

ENTERTAINMENT

(please choose your vendor)

Arch Entertainment Company

www.djrodneycharles.com / (757.559.1712)

Dino Seretis Entertainment

www.dinoseretis.com / (757.855.0637)

Rental Includes Mahogany Chiavari Chairs

Starting at \$10,270

*plus taxes and service fees (Based on 100 guests)
Custom Enhancements Available. See Last Page.*

Call today to book an All Inclusive Wedding Package 757.496.7006

www.TheYachtClubatMarinaShores.com

CATERING BY CUISINE & COMPANY

BUTLERED HORS D'OEUVRE SELECTIONS – DIAMOND - Choice of One (1)

*SWEET AND SOUR MEATBALLS - Homemade cocktail-size beef meatballs are simmered in a wonderful sweet and sour sauce. Stroganoff or Italian Marinara meatballs are also available.

*STUFFED MUSHROOM CAPS - Fresh mushroom caps are stuffed with fresh spinach, sun-dried tomato, shallot, ricotta and Parmesan cheeses then baked.

*HAM BISCUITS - Our homemade biscuits are brushed with butter and filled with baked ham.

*TEA SANDWICHES - SELECT (1): Pimento Cheese, Sesame Chicken Salad, or Cucumber & Watercress.

SESAME CHICKEN SALAD IN PETITE CRISP CUPS

OPEN-FACED TENDER SANDWICHES ON FRENCH BREAD - Medium rare beef tenders, sliced and placed on our freshly baked French bread with creamy horseradish sauce.

*GRILLED CHICKEN SLIDERS - Petite freshly baked rolls are layered with grilled chicken breast, Jack cheese and caramelized onions.

*EGGPLANT CRISPS - Eggplant cut into small rounds, surrounded by Japanese bread crumbs for a crisp coating, fried, then topped with fresh Mozzarella and oven-dried tomatoes.

*CHICKEN QUESADILLAS - These small wedges offer a variety of fillings, to include sautéed chicken, peppers, onion, and Jack cheese.

*CORN FRITTERS - Sweet corn is laced with a light batter, grated onion, and chopped bacon, then sautéed in butter. These little pancakes are easy to eat. The bacon may be omitted.

TOMATO AND GOAT CHEESE BRUSCHETTA - A seasoned petite toast is brushed with goat cheese, topped with roasted tomato and a chiffonade of fresh basil.

HUMMUS ON PITA TRIANGLES - Served atop of a bite-size toasted pita wedge.

*Served Warm



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BUFFET ENTREE SELECTIONS – DIAMOND - Choice of Two (2)

- *PIQUANT CHICKEN WITH LEMON & CAPERS - Butter, white wine, and lemon all make these boneless breasts a melt-in-your-mouth entree.
- *CHICKEN MARSALA - Boneless chicken breast is floured, sautéed, simmered in a Marsala wine sauce, studded with fresh mushrooms and scallions.
- *CHICKEN PARMESAN - Seasoned breadcrumbs coat the boneless chicken breasts which are then spread with roasted tomato sauce and topped with mozzarella and parmesan cheeses.
- *EGGPLANT PARMESAN - Layers of eggplant are alternated with homemade tomato sauce, and Mozzarella and Parmesan cheeses.
- *LASAGNA - Italian sausage and ground beef are layered with tomato sauce, lasagna noodles, and cheeses to include ricotta, mozzarella, and parmesan.
- *VIRGINIA BAKED HAM - Offered with a wonderful brown sugar citrus glaze. Sliced and presented with a creamy mustard sauce.
- *CARAMELIZED SALMON CAKES - Fresh salmon is seasoned, formed, and sautéed in a delicious caramelized sauce with ginger, rice wine vinegar, sesame oil, and soy sauce.
- *CRUSTED TILAPIA - Fresh Tilapia fillets are lightly marinated, coated with a seasoned crust touched with garlic, lemon, and fresh herbs then baked until the crust is golden.
- *PROVENCAL FISH - Mild and tender white fish such as Tilapia or Catfish is baked with tomato and capers along with white wine and shallots to produce a triumph of taste.
- *CHICKEN W/ MESA BARBECUE SAUCE - Tender chicken medallions are infused with sweet and spicy flavors as they are brushed with Mesa Barbecue Sauce.
- *FRIED CHICKEN - Bone-in pieces of chicken are soaked in buttermilk, tossed in seasonal flour and deep fried until golden.
- *CHICKEN TETRAZZINI - Egg pasta, combined with cubed chicken breast and tossed with a creamy sauce, laced mushroom and parmesan cheese.
- *NORTH CAROLINA PULLED PORK BBQ - Moist, tender, vinegar-based BBQ, offered with buns and hot sauce. Beef BBQ may be offered in place of the pork.
- *BEEF BURGUNDY - Tender chunks of prime beef, onions, carrots, and mushrooms are combined in a wonderful sauce, served over egg pasta spirals or steamed rice, brown or white.
- *MEATLOAF - Ground beef and pork combined with seasonings, sautéed onions, and green pepper. The sliced meatloaf is offered with a tomato glaze.
- *ROASTED TOP ROUND OF BEEF - Offered with Au Jus and creamy horseradish sauce.

*Served Warm

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BUFFET SIDE DISH SELECTIONS – DIAMOND - Choice of Three (3)

- *MASHED POTATOES - Mashed potatoes are flavored with cream and butter, then seasoned with salt & pepper. Offered with or without roasted garlic.
- *OVEN-ROASTED RED POTATOES - Red potatoes are cut into wedges, tossed with olive oil and onion, and then oven roasted until crisp and golden.
- *PENNE MARINARA - Freshly cooked tubular pasta served with a chunky Italian plum tomato, basil, and light garlic sauce.
- *SWEET POTATO WEDGES - With brown sugar and candied nuts.
- *ROASTED POTATO WEDGES - These buttery potatoes are cut into wedges, seasoned with fresh herbs, and roasted.
- *SEASONAL VEGETABLES - Our selection of vegetables may vary with the season.
- *SAUTEED GREEN BEANS WITH JULIENNE OF CARROT
- *HERBED RICE PRIMAVERA - Nutty Basmati rice studded with sautéed fresh vegetables.
- *RICE PILAF - A blend of brown & wild rice with wilted scallions and toasted almonds finishes the plate.
- *ACORN SQUASH - Quarters of this wonderful vegetable are sprinkled with a little brown sugar and butter, then baked until tender.
- *SAUTEED BROCCOLI WITH TOASTED ALMONDS - Broccoli florets are sautéed in olive oil and sprinkled with toasted almonds.
- *SAUTEED GREEN & YELLOW SQUASH - A colorful dice of zucchini and yellow squash sautéed in virgin olive oil with a little garlic.

*Served Warm



CATERING BY CUISINE & COMPANY

CUSTOMER SUPPLIED BAR

Beer, Wine, Alcohol, Mixers, Soft drinks & ABC license are provided by CLIENT

- CUISINE & COMPANY will include in your Customer Supplied Bar:
 - (1) Bartender per 75-100 guests for up to a (5) hour event
 - (Included in the Sapphire, Ruby, Diamond, Emerald, Precious Gem, & Crown Jewel Packages)
 - Bar Supplies include:
 - Disposable Plastic Cups
 - ***Glassware available for additional cost of \$1.25 per person**
 - Straws/Stirrers
 - White paper cocktail napkins
 - Bar Fruit Garnish
 - Price also includes the use of our bar equipment, wine holders, ice, ice holders, corkscrews, ice scoops, and bowls for fruit and nibbles.
- **\$0.99 per glass for champagne and/or sparkling cider**
 - For a client-supplied champagne toast, CUISINE & COMPANY will serve champagne in glass flutes to your guests.
 - For a client-supplied sparkling cider toast, CUISINE & COMPANY serve sparkling cider in glass flutes to your guests.

Clients are requested to bring all beer, wine, champagne, alcohol, mixers and soft drinks to the party site a minimum of (3) hours prior to the event start time.

Please feel free to consult with CUISINE & COMPANY regarding what products and amounts of bar items you might need.

- The Virginia Department of Alcoholic Beverage Control requires that anyone hosting a private event where alcohol will be provided by the host and offered at no charge to guests in buildings, locations or areas open to the public must obtain a one-day ABC license at a cost of \$55.00.
- Applications may be obtained and submitted online at www.abc.state.va.us and they will accept a credit card for payment. You may also apply in person at any local ABC office. We recommend that you apply/submit your application minimum of (21) days prior to your event date. Upon issuance of the required permit, CUISINE & COMPANY must receive a copy of this license (5) days prior to your event and the original license must be forwarded to your event coordinator. Your ABC license is required to be on site on the day of the event. Without the ABC permit, alcoholic beverages will not be served.

NOTE: Bar will not exceed (5) hours of service unless approved. If event time is extended, each bartender service charge will be an additional \$50.00 per hour.

No shots or shooters will be served. No more than (2) drinks will be served to any guest at one time. The Virginia State Law prohibits the service of alcohol to visibly intoxicated people and/or to anyone under 21 years of age. Proper ID is required. Cuisine & Company reserves the right to refuse service to any guest and they may be asked to leave the event or the bar may be closed at anytime during the event if deemed necessary by management.

****10.5% State Tax and 20% service fees are additional***

Other Bar Options are available. – Ask your caterer for further details.



CUSTOM PACKAGE ENHANCEMENTS

PHOTOGRAPHY

Ramone Photography Studio
www.ramoneweddings.com / (757.498.7366)

Tom Sanderson Photography
www.tomsandersonphotography.com / (757.561.7732)

CEREMONY ENTERTAINMENT

Arch Entertainment Company
www.djrodneycharles.com / (757.559.1712)
You may choose between ukulele, acoustic guitar or keyboard performances

Dino Seretis Entertainment
www.dinoseretis.com / (757.855.0637)
You may choose between acoustic guitar or saxophone

ENTERTAINMENT

Rockwell Lane Band
www.djrodneycharles.com / (757.559.1712)

Savannah Band
www.dinoseretis.com / (757.855.0637)

TRANSPORTATION

Bay Breeze Limousine
www.hamptonroadslimousine.com / (757.424.6390)

SPECIAL TOUCHES

Ice Art
www.iceartva.com / (757.498.4777)

Digital Dreammakers
www.digitaldreammakers.net / (757.486.2366)

ShutterBooth Hampton Roads
www.shutterbooth.com/hampton-roads / (757.394.1240)

Smithfield Horse and Carriage Co.
www.smithfieldhorsecarriage.com / (757.635.9963)

If you would like to add any of these services to our package offerings, please coordinate with us.

Call today to book an All Inclusive Wedding Package 757.496.7006
www.TheYachtClubatMarinaShores.com