

## CONGRATULATIONS

Thank you for considering Hilton Norfolk The Main for your celebration! As a company focused on premier dining and wedding experiences, we have earned the reputation for providing the finest in personalized services combined with the contemporary urban cuisine. Our expertise and intricate attention to detail will leave you and your guests with a lasting impression of legendary excellence.

There are many aspects of your wedding that have to work synergistically in order for your day to be a success. When it comes to the planning and implementation, we take the stress and worry out of the equation and create an experience you will never forget.

Starting with our experienced Main Event Specialists, we begin the planning with you on a time line that works with your schedule. We assist with menu selection, room layout, and your guests' accommodations. We are here to offer ideas, experience and bring your visions to reality!

As you review the enclosed information, please keep in mind that these are just a starting point. Our Culinary team enjoys the opportunity to create a menu that is distinctly yours.

Thank you again for entrusting us with your day. Please feel free to contact us with any questions and to set up your personal tour.

Your inspiration awaits,
The Team at Hilton Norfolk The Main


## GENERAL INFORMATION

Please allow our Hilton Norfolk The Main team assist you in customizing options that work specifically for you. We look forward to creating your one-of-a-kind experience.

## SPECIAL DIETARY INFORMATION

We can accommodate most dietary needs and restrictions with advanced notice. Any information pertaining to dietary needs of your attendees, please share with your Hotel Representative to ensure a safe and enjoyable time at Hilton Norfolk The Main. Special Orders that are not declared on the guaranteed BEO will be served on a first come, first serve basis as they are prepared.

## MENU SELECTIONS

To ensure the best execution of your event, we recommend all menu selections be made 30-45 days prior to your wedding. Final arrangements must be received twenty-one (21) prior to wedding date to allow adequate time for planning and implementation. Arrangements received after twenty-one (21) days are subject to availability and possible menu price increases incurred due to supplier's rush order charges.

## MENU TASTING

Upon contract signing for your wedding in either the Granby or Main Ballroom, we will be happy to schedule a menu tasting (up to 4 guests) within three months prior to your wedding date. They may be scheduled Monday through Thursday during non-peak meal hours ( $2 \mathrm{pm}-4 \mathrm{pm}$ ) to ensure the Culinary team is available to give you their undivided attention. Additional guests may attend with a tasting fee. Tastings include - up to two (2) plated salads, three (3) plated entrees and up to five (5) appetizers.

## PRICING

Prices quoted do not include $24 \%$ service charge and sales taxes. Please consult your Hotel representative for current rates. Prices quoted herein may be subject to charge, given market fluctuations. The fixed menu prices shall be established ninety (90) days prior to the group's arrival date.

## OUTSIDE FOOD AND BEVERAGE

Due to Hotel's legal responsibility for all food and beverage served on premises, as well as liquor licensing restrictions, Hotel requires that only food and beverage purchased from Hotel be served on Hotel property with the exception of wedding cakes. No food or beverages can leave the property if it has been prepared for on-property private functions.

## STANDARDS OF SERVICE

Staffing levels for our events are based on our standards of service for rounds of eight or ten guests. Rounds of less than eight guests or a request for additional staffing is subject to labor fees. Bartenders are staffed $1 / 75$ guests. One (1) double sided buffet/station will be set up per 125 guests. Buffet meal service is priced with a limit of ninety (90) minutes of service time to ensure food quality. Additional meal service time requested are subject to a menu surcharge for additional the product.

## GUARANTEES

A final attendance figure for all food and beverage events must be specified five (5) business days in advance. The Hilton Norfolk The Main will, only by request, set functions for $5 \%$ above the guaranteed attendance. There will be an additional charge for events with preset food for the overset. All charges will be based upon the guarantee or the actual number of attendees served, whichever is greater. In addition, any food items above the guarantee for overset will be charged on the banquet event order at the current menu prices. *Catered events and count increases requested within five (5) business days prior to your group's event, will be based on availability and may be subject to up to a $20 \%$ additional fee based on the menu price.

## MULTIPLE ENTRÉE REQUEST

As each of our guests are unique, so are their individual palates and preferences. With this in mind, Hilton Norfolk The Main's allows groups to offer more than one advance entrée selection with a minimum of 50 guests in attendance. Groups are limited to no more than three (3) entrée choices in total - including children's meals and vegetarian/vegan options. There is a surcharge of $\$ 5.00++$ per person when more than one entrée is offered to your guests. Please contact your Hotel representative for the additional requirements to ensure exquisite service when offering multiple entrées to your guests.

## MENU MINIMUMS

All Food and Beverage menus/items require a minimum order for 25 guest and guaranteed for the entirety of the group. In the event the number in your group does not meet the menu minimum, a $\$ 75.00$ charge will be added, plus applicable service charges and taxes.

## MAIN SIGNATURE EVENT DESIGN SERVICES

Our in-house design team will work with you and our local partners to transform your vision into an unforgettable event with incorporating stunning décor and exquisite cuisine. Examples of the services offered are custom floral design, decor, equipment rentals, specialty linen, custom signs, and branding. Working with our in-house team ensures a streamlined planning process from start to finish.


## THE MAIN STATIONS

Minimum Order for 25 Guests and guaranteed for all event attendees; Additional \$75 Fee if less than 25 Guests.
Prices are Per Person and priced for up to ninety (90) minutes of service.

MONTICELLO GARDENS
Marinated Mushrooms | Grilled Asparagus | Tomato Cucumber Salad Crudité Vegetables | Marinated Aritchokes | Sicilian Olives | Pickled Vegetables Salt Roasted Baby Carrots | Seasonal Hummus | Green Goddess | Pita | Garlic Naan
\$19

## ARTISAN CHEESE DISPLAY

Selection of Artisan Imported and Regional Cheeses | Spiced Nuts | Dried Fruits Local Jams \& Jellies | Fresh Baguettes | Ciabatta | Assorted Crackers
\$22
VIRGINIA ANTIPASTO DISPLAY
Prosciutto | Salami | Sweet Coppa | Hot Coppa | Sopresetta Calabrese | Sicilian Marinated Olives | Whole Grain Mustard | Fresh Baguette \$21

## POKE ICE BAR

Ahi Tuna | Spicy Salmon | Crispy Chili Tofu | Sushi Rice | Mixed Greens Cucumber | Tomato | Scallion | Edamame \| Wakame | Pickled Daikon | Crispy Wonton Toasted Sesame | Sriracha Aioli | Sweet Soy | Thai Chili Sauce

## WHIPPED POTATO BAR

Creamy Garlic Mashed Potatoes | Sweet Potatoes
Toppings: Bacon Cracklings | Sour Cream \| Fontina Cheese Sauce \| Green Onions | Chives | Truffle Oil Parmesan Cheese | Brown Sugar | Marshmallows | Fried Onions
\$18
CHICKEN \& PORK CARNITAS TACO
Sofrito Chicken | Carnitas | Corn \& Flour Tortilla
Salsa Rojas | Salsa Verde | Jack Cheese | Sour Cream | Chopped Onion | Cilantro | Pickled Jalapeno \$20

## FRENCH FRY BAR

French Fries | Tater Tots | Sweet Potato Fries
Toppings: Garlic Aioli \| Chipotle Citrus Mayo \| Ketchup \| Beer Cheese \| Sweet Honey BBQ
\$17

NORFOLK THE MAIN

## BUTLER-PASSED HANDSCAPED BITES \& DELIGHTS

Minimum Order is Two (2) Dozen and guaranteed for all event attendees.

## \$48 PER DOZEN

## HOT BITES

Artichoke Beignet
Macaroni Cheese Croquettes
Wild Mushroom Tart
Fig \& Caramelized Onion Tart
Crispy Bread | Cheese | Apricot Compote

## COLD DELIGHTS

Baby Heirloom Tomato Caprese Skewer Cucumber Cup | Feta | Roasted Tomato | Olive Tapenade

## \$60 PER DOZEN

HOT BITES
Mini Grilled Reuben
Cuban Spring Roll | Dill Mustard
Mediterranean Meatballs | Sumac Tzatziki
Vegetable or Chicken Lumpia | Thai Chili Sauce
Chicken Satay | Peanut Sauce
Hot Smoked Salmon | Whipped Beet Feta | Rye Crostini

## COLD DELIGHTS

Antipasto Skewer | Prosciutto | Sharp Provolone | Olive | Biquinho Peppers
Truffled Deviled Egg | Apple Moustarda
Honey \& Goat Cheese Lollipop | Toasted Pistachio

## \$72 PER DOZEN

HOT BITES
Petite Crab Cakes | Remoulade
Bacon Wrapped Sea Scallops | Lemon Caper Aioli
Coconut Shrimp | Mango Chutney
Short Rib Profiterole | Bacon Jam | Herb Aioli
Candy Apple Pork Belly | Toasted Maple Crisp

## COLD DELIGHTS

Shrimp Cocktail Shooter
Spicy Tuna | Wonton Crisp
Lobster Salad Profiterole | Chive Herb Salad



## PLATED DINNERS

Minimum Order of 25 Guests; Additional $\$ 75$ Fee if less than 25 Guests. Prices are Per Person.

## All Plated Dinners Include:

Bread and Butter Service, Choice of First Course, Main Course with Chef's Accompaniments, Cake Cutting, Segafredo Regular \& Decaffeinated Coffee, TAZO Premium Tea Selections, Iced Tea.

FIRST COURSE
(CHOOSE ONE SALAD OR SOUP)

## HOUSE SALADS

SIGNATURE HOUSE SALAD
Arcadia Blend Lettuce | Roasted Apple | Dried Cranberries
Bacon Lardoon | Citrus Berry Vinaigrette

ROMAINE WEDGE SALAD
Cucumber Ribbon | Grana Padano Cheese | Focaccia Crostini Caramelized Cippolini | Heirloom Tomato | Classic Caesar Dressing

## ENHANCED SALADS | \$5 PER PERSON

BURRATA BABY HEIRLOOM TOMATO SALAD
Focaccia Crostini | Frisée | Baby Kale \& Arugula | Honey Basil Vinaigrette

HARVEST GREENS \& GRAINS
Farro | Wheat Berry \| Baby Kale \| Roasted Butternut Squash | Heirloom Cauliflower Chevre | Dried Cranberries | Spiced Almonds | Pomegranate Vinaigrette

## SOUPS | \$6 PER PERSON <br> LOBSTER BISQUE <br> Lobster Tian | Sherry Cream

SHE CRAB SOUP<br>Lump Crab | Roe

NORFOLK THE MAIN

## PLATED DINNERS

Minimum Order of 25 Guests; Additional $\$ 75$ Fee if less than 25 Guests. Prices are Per Person.

## MAIN COURSE

(CHOOSE ONE)

## ENTREE

PAN SEARED ROCK FISH
Crispy Parmesan Creamer Potatoes | Leek Relish | Tomato Confit \| Roasted Spring Onion Nage MP

HERB SEARED SALMON
Sweet Corn Polenta Cake |
Fennel Tomato Relish | Citrus Butter Sauce | Crispy Caper \$55

PAN SEARED SEA SCALLOPS \& PRAWNS
Cauliflower Potato Puree | Pine Nut Golden Raisin Argo Dolce | Calabrian Chili Butter Sauce MP

BEEF TENDERLOIN
Roasted Garlic Whipped Potato | Caramelized Cippolini | Red Wine Demi MP

## BRAISED BONELESS BEEF SHORT RIB

Herb Whipped Potatoes | Braising Jus | Red Wine Glazed Onion Compote MP

## CHICKEN TWO WAYS

Seared Airline Breast \| Crispy Thigh \| Sweet Potato Root Vegetable Hash | Natural Jus \$54

## CITRUS BRINED CHICKEN BREAST

Whipped Butternut Squash Mash | Green Peppercorn Mushroom Jus \$52

## CIDER BRINED PORK TENDERLOIN

Celery Root Potato Puree | Braised Apple Bacon Jam | Bourbon Pork Jus \$55

NORFOLK THE MAIN

## PLATED DINNERS

Minimum Order of 25 Guests; Additional $\$ 75$ Fee if less than 25 Guests. Prices are Per Person.
MAIN COURSE
(CHOOSE ONE)

## VEGETABLE CANNELLONI

Vegan Cashew Cheese | Tomato Chickpea Stew
\$50

TUSCAN RATATOUILLE
Vegetable Quinoa | Roasted Red Pepper Tomato Coulis
\$50

## ROASTED CAULIFLOWER STEAK

Quinoa Pilaf | Chermoula | Charred Pepper Relish
\$50

## DUO PLATES <br> (CHOOSE ONE)

## BEEF TENDERLOIN

Roasted Garlic Whipped Potato | Caramelized Cippolini | Red Wine Demi
PAIRED WITH CHOICE OF:
Butter Poached Main Lobster | Citrus Butter Sauce Chesapeake Lump Crab Cake | Lemon Parsley Butter Sauce

Garlic Roasted Shrimp | Garlic Herb Butter Sauce
Herb Crusted Sea Bass | Jus Glace
Pan Seared Salmon | Roasted Tomato Butter Sauce
Herb Crusted Chicken Breast | Madeira Jus
MP
*Additional service fees and applicable taxes do apply


## MAIN SIGNATURE DINNER BUFFETS

Minimum Order for 25 Guests; Additional $\$ 75$ Fee if less than 25 Guests.
Prices are Per Person and priced for up to ninety (90) minutes of service.

## All Signature Dinner Buffets Include:

Bread and Butter Service, Cake Cutting, Segafredo Regular \& Decaffeinated Coffee, TAZO Premium Tea Selections, Iced Tea

TASTE OF TIDEWATER

## Soups \& Salads

She Crab Soup | Sherry | Chive
Romaine Salad | Baby Heirloom Tomato | Cucumber | Red Onion | Goat Cheese
Shredded Carrot | Corn Bread Croutons | Blue Cheese Dressing
Roasted Sweet Potato Salad | Toasted Pecan | Roasted Apple | Bacon Lardoons | Herb Dressing Kale \& Shaved Brussel Sprout Salad | Feta | Dried Cranberries | Toasted Peanuts | VA Peanut Dressing

## Main Selections

Seafood Purloo | Mussels | Clams | Shrimp | Green Pea | Roasted Red Peppers | Bomba Rice | Saffron Broth Bronzed Sustainable Barramundi | Norfolk Chowder | Roasted Tomato Gremolata Herb Grilled Chicken Breast \| Sweet Creamed Corn \| Blackeye Pea Chow Chow

## \$68

## STEAKHOUSE

## Soups \& Salads

Lobster Bisque | Sherry | Chive
Iceberg Chop Salad | Baby Heirloom Tomato | Bacon lardoon | Red Onion | Blue Cheese | Peppercorn Dressing
Heirloom Tomato Salad | Cucumber | Onion | Herb Vinaigrette | Basil
Asparagus \& Roasted Mushroom Salad | Crispy Pancetta | Mustard Vinaigrette

## Main Selections

Grilled Beef Tenderloin Mignonettes | Green Peppercorn Brandy Demi Pan Seared Salmon | Imperial Crab Crema | Tomato Caper Relish Herb Grilled Chicken Breast \| Southern Succotash | Chicken Jus

Creamed Spinach | Parmesan
Herb Roasted Baby Potatoes | Truffle Sour Cream | Chive
\$75

NORFOLK THE MAIN
MAIN SIGNATURE DINNER BUFFETS
Minimum Order for 25 Guests; Additional \$75 Fee if less than 25 Guests. Prices are Per Person and priced for up to ninety (90) minutes of service.

## MEDITERRANEAN

## Soups \& Salads

Ribollita Soup | Fine Herb Emulsion
Sicilian Antipasto Salad | Radicchio | Iceberg Lettuce | Baby Heirloom Tomato | Chickpea
Red Onion | Mozzarella | Pepperoncini | Salami | Oregano Vinaigrette Couscous Vegetable Salad | Cucumber | Tomato | Onion | Roasted Squash | Parsley | Lemon | Olive Oil Beluga Black Lentil \& Kale Salad | Golden Beet \| Herb Feta | Apricot | Lemon Basil Dressing

Main Selections
Herb Roasted Strip Loin of Beef | Olive Oil Smashed Potato | Red Wine Porcini Demi
Pan Roasted Artic Char | Braised Fennel \& Tomato | Olive Piperade
Herb Grilled Chicken Breast \| Swiss Chard \| Caramelized Cippolini \| Crispy Pancetta | Sage \| Honey Lacquer
Crispy Gnocchi | Wild Mushroom | Peas | Cracked Pepper Parmesan Crema Herb Spaghetti Squash | String Beans \| Roasted Garlic Tomato Onion Compote
\$68

SOUTHERN BARBECUE

Soups \& Salads
White Lightning Chicken Chili
Loaded Fingerling Potato Salad \| Bacon \| Green Onion \| Cheddar \| Herb \| Grain Mustard Dressing Country Mile | Chopped Lettuce | Kale \| Grape Tomato | Corn | Shredded Carrot | Cucumber Buttermilk Ranch | Corn Bread Croutons | Sunflower Seeds Shaved Brussel Sprout Slaw | Shredded Carrot | Creamy Poppy Seed Dressing

## Main Selections

House Smoked BBQ Beef Brisket | Nashville Sweet BBQ | Crispy Onion
Char Grilled Ribs | Sorghum Ale BBQ
Spice Grilled Chicken | S.C. BBQ Sauce | Charred Scallion Relish
Pork Belly Baked Beans | Braised Collards
Southern Mac N' Cheese
\$68

NORFOLK THE MAIN

## BUILD A BUFFET

Minimum Order for 25 Guests; Additional \$75 Fee if less than 25 Guests. Prices are Per Person and priced for up to ninety (90) minutes of service.

## All Buffets Include:

Bread and Butter Service, Cake Cutting, Segafredo Regular \& Decaffeinated Coffee, TAZO Premium Tea Selections, Iced Tea

## FIRST COURSE

 (CHOOSE ONE SALAD OR SOUP)
## FIRST COURSE

(CHOOSE ONE SALAD OR SOUP)

## SOUP

CORN CHOWDER
Bacon | Potato | Herb
TOMATO BISQUE
Toasted Focaccia | Basil Emulsion
MUSHROOM BISQUE
Tarragon | Sherry Crema

## SALAD

MIXED GREENS
Arcadia Blend Lettuce | Grape Tomatoes | Diced Cucumbers | Shredded Carrot | Red Onion Citrus Vinaigrette or Ranch Dressing

SPINACH \& KALE, FRISÉE
Toasted Almonds | Blue Cheese Dried Cranberries | Lemon Vinaigrette

## ACCOMPANIMENTS (CHOOSE ONE)

Roasted Potato Salad \| French Beans \| Tomato Confit \| Hard Boiled Eggs \| Frisee | Herb Mustard Dressing Italian Pasta Salad | Salami | Pepperoncini | Tomato | Provolone | Herb Vinaigrette Marinated Tomato Cucumber Salad | Dill Dressing

NORFOLK THE MAIN

## BUILD A BUFFET

Minimum Order for 25 Guests; Additional \$75 Fee if less than 25 Guests. Prices are Per Person and priced for up to ninety (90) minutes of service.

ENTREES
(CHOOSE THREE)

## HERB SEARED CHICKEN SCALOPPINI

Vegetable Medley | Marsala Mushroom Jus

## GRILLED CHICKEN BREAST

Roasted Parsley Carrots | Lemon Caper Butter Sauce

RED WINE BRAISED BEEF
Roasted Root Vegetables | Braising Jus

## BLACKENED GAUCHO STEAK

Caramelized Onions Demi | Succotash

PAN SEARED SALMON
Vegetable Couscous | Lemon Cilantro Butter Sauce

PAN SEARED MAHI MAHI
Warm Vegetable Slaw | Red Wine Butter Sauce

CIDER BRINED PORK TENDERLOIN
Roasted Apple Bacon Jam | Braised Collards | Pork Jus

BAKED ZITI FLORENTINE
Spinach | Ricotta | Mozzarella | Pomodoro

HERB SEARED CRISPY EGGPLANT
Braised Chick Pea Stew | Roasted Tomato | Herb

NORFOLK THE MAIN

## BUILD A BUFFET

Minimum Order for 25 Guests; Additional $\$ 75$ Fee if less than 25 Guests. Prices are Per Person and priced for up to ninety (90) minutes of service.

STARCH<br>(CHOOSE ONE)<br>Roasted Red Bliss Potatoes | Rosemary | Herb Butter Roasted Garlic Herb Mashed Potatoes<br>Southern Baked Macaroni- N -Cheese<br>\section*{VEGETABLE<br><br>(CHOOSE ONE)}<br>Roasted Brussels Sprouts \& Butternut Squash<br>Southern Style Green Beans | Caramelized Onion | Bacon Herb Roasted Vegetable Medley

NORFOLK THE MAIN

## ACTION STATIONS

Minimum Order for 25 Guests and guaranteed for all event attendees; Additional \$75 Fee if less than 25 Guests. Chef Attendant \$150-1 Attendant Per 125 Guests. Prices are Per Person and priced for up to ninety (90) minutes of service.

## CHESAPEAKE BAY BOUNTY

Based on two Virginia oysters, three shrimp, and two snow crab claws per person
Virginia Oysters on the Half Shell | Snow Crab Claws | Shrimp Cocktail Mini Tabasco® | Lemon Wedges | Cocktail Sauce | Brandy Cream | Mignonette

MP

## SHENANDOAH BAKED HAM

Spiral Sliced Smoked Ham with Apple Glaze | Crescent Rolls | Bourbon Mustard | Mayonnaise \$18

GNOCCHI - PASTA - RISOTTO
Wild Mushroom Gnocchi | Parmesan Crema | Basil Emulsion
Rigatoni Pasta | Bolognese | Grana Padano | Herb Ricotta Herb Risotto | Shrimp | Green Pea | Butternut Squash | Parmesan Roasted Garlic Baguette

## \$23

## CARVING STATIONS

PRIME RIB OR BEEF
(Minimum Order of 50 Guests)
Whole Ribeye Roast with Rosemary \& Cracked Pepper | Horseradish Sauce | Grain Mustard Parker House Rolls

MP

## BEEF WELLINGTON

Beef Tenderloin | Mushroom Duxelles | Brandy Peppercorn Jus Bearnaise | Herb Grain Mustard | Sea Salt Roll

MP

## ROCKINGHAM TURKEY

NORFOLK THE MAIN

## DESSERT ACTION STATIONS

Minimum Order of 25 Guests; Additional $\$ 75$ Fee if less than 25 Guests. Stations must be ordered for all attendees. Prices are Per Person and priced for up to ninety (90) minutes of service.

## All Dessert Action Stations Include:

Segafredo Regular \& Decaffeinated Coffee and TAZO Premium Tea Selections

## MINIATURE DESSERT DISPLAY

(All dessert options are included)
Caramel Pot de Crème | Yogurt Panna Cotta | Seasonal Fruit Tartlet Chocolate Espresso Tart | Torta Hazelnut Cake | Mini Cheesecake | Strawberry Mousse
\$18

## FLAMBEE STATION

\$150 Chef Attendant Fee. One Attendant Per 50 Guests
Classic Banana Foster | Rum | Banana Liquor \| Brown Sugar \| Spice Cake | Cinnamon Ice Cream Cherries Jubilee \| Kirsch | Grand Marnier \| Brown Sugar \| Cinnamon | Sponge Cake | Vanilla Ice Cream \$20

## CANNOLI STATION

Plain \& Chocolate Cannoli Shells | Plain \& Chocolate Chip Cannoli Filling Toppings: Sprinkles | Oreo's | Powdered Sugar | M \& M's | Coconut | Chopped Pistachios Chocolate \& Caramel Syrup \$19



## PREMIUM BRAND PACKAGES

The beverage packages include premium brand spirits, domestic and bottled beers, house wines by the glass and nonalcoholic beverages. These packages are designed for budgetary purposes and include complimentary bartenders.
Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included. Hours must be consecutive.
One-Hour Package Premium Brands \$20 Per Person
Two-Hour Package Premium Brands $\$ 30$ Per Person
Three-Hour Package Premium Brands ..... \$35 Per PersonFour-Hour Package Premium Brands$\$ 45$ Per Person
Five-Hour Package Premium Brands ..... \$55 Per Person
PREMIUM BRAND À LA CARTE PRICING
HOSTED / CONSUMPTION PRICING
Premium Brand Liquor \$9 Per Drink
Cordials ..... \$12 Per Drink
House Wine Varietals ..... \$9 Per Glass
Premium Beer ..... \$6.50 Per Bottle
\$8 Per Bottle
Craft Beer ..... \$5 Per Bottle
Assorted Sodas ..... \$4 Each
Bottled Water ..... \$4 Each
CASH PRICING
(INCLUDES SERVICE FEE \& TAXES)
Premium Brand Liquor \$12.25 Per Drink
Cordials ..... $\$ 16.50$ Per Drink
House Wine Varietals \$12.25 Per Glass
Premium Beer ..... \$9 Per Bottle
Craft Beer ..... \$11 Per Bottle
Non-Alcoholic Bottle Beer \$7 Per Bottle
Assorted Sodas ..... \$5 Each
Bottled Water ..... \$5 Each

## BARTENDER CHARGES

## \$175 PER BARTENDER <br> Up to Five Hours of Service

NORFOLK THE MAIN

## LIBATIONS

## ULTIMATE BRAND PACKAGES

The beverage packages include ultimate brand spirits, domestic and premium bottled beers, house wines by the glass and non-alcoholic beverages. These packages are designed for budgetary purposes and include complimentary bartenders. Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included. Hours must be consecutive.

| On | \$3 |
| :---: | :---: |
| Two-Hour Package Ultimate Brands | \$36 Per Person |
| Three-Hour Package Ultimate Brands | \$45 Per Person |
| Four-Hour Package Ultimate Brands | \$56 Per Person |
|  | \$67 Per Person |

## ULTIMATE BRAND À LA CARTE PRICING HOSTED / CONSUMPTION PRICING

| Ultimate Bran | \$11 Per Drink |
| :---: | :---: |
| Cordials | \$12 Per Drink |
| House Wine Varietals | \$9 Per Glass |
| Premium Beer | \$6.50 Per Bottle |
| Craft Beer | \$8 Per Bottle |
| Non-Alcoholic Bottle Beer | \$5 Per Bottle |
| Assorted Sodas | \$4 Each |
| Bottled Water | \$4 Each |

## CASH PRICING

(INCLUDES SERVICE FEE \& TAXES)

| Ultimate Brand Liquor .......................................................... ${ }_{\text {S }}$ (15 Per Drink |  |
| :---: | :---: |
|  |  |
| House Wine Varietals .................................................... $\$ 12.25$ Per Glass |  |
| Premium Beer ................................................................................. ${ }^{\text {\$ }}$ Per Bottle |  |
| Craft Beer .........................................................................11 Per Bottle |  |
| Non-Alcoholic Bottle Beer .................................................... $\$ 7$ Per Bottle |  |
| Assorted Sodas ............................................................................ $\$$ Each |  |
| led Water ................................................................................ Each |  |

NORFOLK THE MAIN LIBATIONS

## PREMIUM

## SPIRITS

## WINE

Imagery Winery

## CORDIALS

## PREMIUM BEER

CRAFT BEER

Tito's Vodka<br>Beefeaters Gin<br>Jack Daniels \# 7<br>Bacardi Superior Rum<br>Crown Royal Whiskey<br>Dewars Scotch<br>Lunazul Tequila<br>Sauvignon Blanc<br>Chardonnay<br>Cabernet Sauvignon<br>Pinot Noir

Bud Light ${ }^{\circledR}$
Yuengling ${ }^{\circledR}$ Lager
Sam Adams ${ }^{\circledR}$
Michelob Ultra®

O'Connor® El Guapo
Smartmouth® Alter Ego
Corona®
Stella Artois ${ }^{\circledR}$

## ULTIMATE

AVA Vodka
Fourth Handle Gin
Discretion Bourbon
Tarnished Truth Straight Bourbon Whiskey
Captain Morgan's Spiced Rum
Chivas Scotch
Jose Cuervo Tequila
Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir

Bailey's ${ }^{\circledR}$ Irish Cream
Kahlua ${ }^{\circledR}$ Amaretto
Grand Marnier®
Disaronno®
Bud Light ${ }^{\circledR}$
Yuengling ${ }^{\circledR}$ Lager
Sam Adams ${ }^{\circledR}$
Michelob Ultra $®$

O'Connor® El Guapo
Smartmouth ${ }^{\circledR}$ Alter Ego
Corona®
Stella Artois®



## CEREMONY PACKAGES

## STANDARD CEREMONY

In House Chairs Set Theater Style
Up-Lighting
Rehearsal Scheduled for the Day Before
\$1,500 ${ }^{++}$

## GRAND CEREMONY

Includes All Items in Standard Ceremony
Fruit Infused Water Station for Guests as They Arrive

White Draping on Ceremony Wall
3 Crystal Chandeliers
\$4,000 ${ }^{++}$


## WEDDING DECOR PACKAGES

Once booked with Hilton Norfolk The Main, you will meet with our in-house design team who will help bring your vision to life!

## STANDARD UPGRADED DECOR PACKAGE

Minimum of 50 Guests. Prices are Per Person
Ten (10) Guests Per Table
Chiavari Chairs with Cushion Included (Your Choice of Fruitwood, Gold, Silver, or White)
Polyester Table Linens (Your Choice of Solid Color)
Colored Napkins
Chargers
\$30 PER PERSON

## ALL HILTON NORFOLK THE MAIN WEDDINGS INCLUDE:

Personal Planning Services by our Design Team
In-House Linens (Grey, Black, or White)
Dedicated Banquet Captian for Your Event
3 Candle Votives Per Table
Dance Floor
Special Hotel Room Rate for you and your Guests
Cake Cutting
Standard 6' Round Tables and All Side Tables
Standard Banquet Chairs

## EXPERIENCE YOUR WEDDING WEEKEND AT THE MAIN

In addition to your ceremony and reception, The Main has many options for hosting your other wedding weekend needs. From rehearsal dinners, hotel rooms, next day brunches - we can help make the entire weekend a celebration!

## REHEARSAL DINNER

The Main has 3 restaurants in the hotel to choose from for your rehearsal dinner. All have multiple private dinning options to fit your needs.

For more information about booking your rehearsal dinner at one of these restaurants, please reach out to your catering sales manager, who will put you in contact with our private dining manager.


SALTINE
Saltine offers a chic, airy space for diners to savor seasonal shellfish, seafood, and spirits.


VARIA
Varia features trattoria-style Italian fare, and serves as a combination of a lounge, piano bar, and tasting room with a luxe atmosphere and unparalleled wine selection.


GRAIN
Grain is a rooftop beer garden that brings the indoors out and the outdoors in with an open-air patio, fire pit seating, and spectacular views of the Elizabeth River.

## WEDDING HOTEL ROOM BLOCK

Another perk to having your wedding at The Main, is the ability to set up a discounted room block for your guests! The 10 room minimum block rate depends on the dates and the number of rooms. Please reach out to our Sales Coordinator at 757-763-6262, to get your room block set up after your wedding is booked.


