

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 (2pm-4pm) 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

ARTISAN CHEESE DISPLAY

Selection of Artisan Imported and Regional Cheeses | Spiced Nuts | Dried Fruits Local Jams & Jellies | Fresh Baguettes | Ciabatta | Assorted Crackers

VIRGINIA ANTIPASTO DISPLAY

Prosciutto | Salami | Sweet Coppa | Hot Coppa | Sopresetta Calabrese | Sicilian Marinated Olives | Whole Grain Mustard | Fresh Baguette

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

\$25

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



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

LOBSTER BISQUE

Lobster Tian | Sherry Cream

SHE CRAB SOUP

Lump Crab | Roe



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

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

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





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

(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







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





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





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 BISOUE

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





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





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 (CHOOSE ONE)

asted Red Bliss Potatoes | Rosemary

Roasted Red Bliss Potatoes | Rosemary | Herb Butter Roasted Garlic Herb Mashed Potatoes Southern Baked Macaroni-N-Cheese

VEGETABLE

(CHOOSE ONE)

Roasted Brussels Sprouts & Butternut Squash Southern Style Green Beans | Caramelized Onion | Bacon Herb Roasted Vegetable Medley





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

Roasted Peach Honey Basted Turkey Breast | Peach Bourbon Preserves | Orange-Cranberry Relish Homemade Gravy | Assorted Dinner Rolls





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







PREMIUM BRAND PACKAGES

The beverage packages include premium brand spirits, domestic and 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.**

One-Hour Package Premium Brands	\$20 Per Person
Two-Hour Package Premium Brands	
Three-Hour Package Premium Brands	
Four-Hour Package Premium Brands	
Five-Hour Package Premium Brands	

PREMIUM BRAND À LA CARTE PRICING

HOSTED / CONSUMPTION PRICING

Premium Brand Liquor	\$9 Per Drink
Cordials	\$12 Per Drink
House Wine Varietals	
Premium Beer	
Craft Beer	
Non-Alcoholic Bottle Beer	\$5 Per Bottle
Assorted Sodas	\$4 Each
Bottled Water	

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	
Craft Beer	
Non-Alcoholic Bottle Beer	\$7 Per Bottle
Assorted Sodas	\$5 Each
Bottled Water	



BARTENDER CHARGES

\$175 PER BARTENDER Up to Five Hours of Service



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.**

One-Hour Package Ultimate Brands	\$25 Per Person
Two-Hour Package Ultimate Brands	\$36 Per Person
Three-Hour Package Ultimate Brands	
Four-Hour Package Ultimate Brands	
Five-Hour Package Ultimate Brands	

ULTIMATE BRAND À LA CARTE PRICING

HOSTED / CONSUMPTION PRICING

Ultimate Brand Liquor	\$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
House Wine Varietals	\$9 Per Glass \$6.50 Per Bottle \$8 Per Bottle \$5 Per Bottle \$4 Each

CASH PRICING

(INCLUDES SERVICE FEE & TAXES)

Ultimate Brand Liquor	\$15 Dor Dripk
Cordials	\$16.50 Per Drink
House Wine Varietals	
Premium Beer	\$9 Per Bottle
Craft Beer	
Non-Alcoholic Bottle Beer	
Assorted Sodas	\$5 Each
Bottled Water	\$5 Fach



BARTENDER CHARGES

\$175 PER BARTENDER Up to Five Hours of Service



LIBATIONS

PREMIUM

SPIRITS

Tito's Vodka
Beefeaters Gin
Jack Daniels # 7
Bacardi Superior Rum
Crown Royal Whiskey
Dewars Scotch
Lunazul Tequila

WINE Imagery Winery

Sauvignon Blanc Chardonnay Cabernet Sauvignon Pinot Noir

CORDIALS

PREMIUM BEER

Bud Light® Yuengling® Lager Sam Adams® Michelob Ultra®

CRAFT BEER

O'Connor® El Guapo Smartmouth® Alter Ego Corona® Stella Artois®

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® Irish Cream Kahlua® Amaretto Grand Marnier® Disaronno®

Bud Light® Yuengling® Lager Sam Adams® Michelob Ultra®

O'Connor® El Guapo Smartmouth® 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 offers a chic, airy space for diners to savor seasonal shellfish, seafood, and spirits.



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 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.

