



MARRIOTT
NORFOLK WATERSIDE



EVENTS MENU

meetings  imagined

BREAKFAST

Continental Breakfast

***Minimum 10 Guests; Additional \$75 If Less; One Hour Service**

Waterside Continental | \$17

Fresh Seasonal Fruits and Berries

Assorted Breakfast Bakeries NY Style Bagels, White, Wheat, & Rye Breads

Preserves, Jams, Butter, and Cream Cheese

Orange and Cranberry Juice

Regular and Decaffeinated Coffee

Assorted Hot Teas

Healthy Start | \$16

Fresh Seasonal Fruits and Berries

Assorted Fresh Baked Muffins

Assorted Breakfast Bars

Yogurt, Granola, and Cold Cereal with Milk

Orange and Cranberry Juice

Regular and Decaffeinated Coffee with Assorted Hot Teas

European Continental | \$13

Assorted Breakfast Bakeries Whipped Butter and Marmalade

Orange and Cranberry Juice

Regular and Decaffeinated Coffee

Assorted Hot Teas

Executive Continental | \$17

Assorted Breakfast Sandwiches to Include Egg & Cheese English Muffin, Ham, Egg & Swiss on Twister Rolls, Sausage, Egg on a Buttermilk Biscuit

Crispy Herb & Garlic Potato Cakes

Sliced Fruits, Oatmeal with Accompaniments

Orange and Cranberry Juice

Regular and Decaffeinated Coffee

Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

PLATED BREAKFAST

Minimum 10 Guests: Additional \$75 if less

The All-American | \$18

Scrambled Eggs, Breakfast Potatoes
Country Bacon, Buttermilk Biscuit,
Orange Juice, Regular and Decaffeinated Coffee with Assorted Hot Teas

The Shenandoah | \$21

Buttermilk Pancakes with Warm Maple Syrup, Fresh Cinnamon Spiced Apples
Country Style Bacon, Orange Juice
Regular and Decaffeinated Coffee with Assorted Hot Teas

The Chesapeake | \$27

Two Poached Eggs over
VA Ham on Buttermilk Biscuits
With Crabmeat Hollandaise
and Skillet Potatoes
Orange Juice
Regular and Decaffeinated Coffee
with Assorted Hot Teas

Poached Eggs & Pot Roast Hash | \$25

Poached Eggs over Pot Roast & Onion Potato Hash served with a lemon Chive Emulsion
Orange Juice, Regular and Decaffeinated Coffee with Assorted Hot Teas

Poire William French Toast/ \$24

Brioche French Toast Layered with Flambéed Honey Caramel Pears & Pear Eau De Vie served
with Choice of Bacon or Country Sausage, Orange Juice, Regular and Decaffeinated Coffee
with Assorted Hot Teas

Spinach & Roasted Tomato Egg White Strata | \$22

Egg Torte with Spinach, Roasted Tomato, and Boursin Cheese served with Blistered Herbed
Cottage Potatoes
Orange Juice, Regular and Decaffeinated Coffee with Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

A'la Carte Refreshments

Regular Coffee, Decaffeinated Coffee and Assorted Hot Tea \$49 Per Gallon (20 servings)

Add International Delight

Assorted Creamers \$2 additional

Chilled Orange, Apple, or Cranberry Juices \$18 Per Pitcher (10 servings)

Lemonade \$40 Per Gallon

Infused Water \$10 Per Gallon

Iced Tea \$40 Per Gallon

Assorted Pepsi Sodas \$3 Each

Eclectic Soft Drinks \$3.50 Each

Bottled Water \$3 Each

San Pellegrino/Mineral Water \$3.50 Each

Whole, Skim, or Chocolate Milk \$2 Each

Non-Alcoholic Fruit Punch \$40 Per Gallon

Red Bull \$4.50 Each

Breakfast action stations enhancements

***Minimum 25 Guests: Stations require an attendant for \$75: One and Half Hour Service**

Signature Mimosas, Bloody Mary and Champagne Bar \$13 Per Person

Omelet & Eggs to Order Station \$10 Per Person

Belgium Waffles with Warm Maple Syrup \$9 Per Person

Salmon Wellington with Sauce Béarnaise \$10 Per Person

Carved Apricot Glazed Ham \$7 Per Person

Silver Dollar Pancake Station \$9 Per Person

Add to one of your planned breakfast events

Country Biscuits with Egg and Cheese \$26 Per Dozen

Country Sausage Biscuits with Egg and Cheese #36 Per Dozen

Bagels and Toaster Station with Cream Cheese, Butter, and Marmalade \$28 Per Dozen

Breakfast Cereals with Milk \$3.50 Per Piece

Assorted Breakfast Bars \$3 Per Piece

Yogurt \$5 Per Piece

Assorted Breakfast Bakeries \$30 Per Dozen

Crisp Danish \$32 Per Dozen

Muffins with Marmalade and Butter \$22 Per Dozen

Biscuits with Marmalade and Butter 18 Per Dozen

Seasonal Whole Fruit Selections \$2 Per Piece

Seasonal Sliced Fruit Selections \$5 Per Person

Hard Boiled Eggs \$28 Per Dozen

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HOT BREAKFAST BUFFET

***Minimum 25 Guests: Stations require an attendant for \$75: One and Half Hour Service**

The Marriott | \$23

Fresh Seasonal Fruits and Berries, Yogurt & Granola or Cereal with Milk
Crisp Danish, Muffins and Biscuits, Bagels, White, Wheat, & Rye Bread
Preserves, Butter and Cream Cheese
Scrambled Eggs, Country Bacon and Sausage, Breakfast Cottage Potatoes
Southern Grits or Oatmeal, Orange Juice and Regular and Decaffeinated Coffee

The Downtown Breakfast| \$29

Smoked North Atlantic Salmon with Capers, Chopped Eggs, and Onion
Fresh Seasonal Fruits and Berries, Yogurt and Granola, Cold Cereal with Milk
Crisp Danish, Muffins and Biscuits, Toaster Station to Include: Bagels, White, Wheat, and Rye
Bread, Preserves, Butter and Cream Cheese
Scrambled Eggs, Country Sausage and Bacon, Breakfast Cottage Potatoes
Cinnamon Brioche French Toast
Orange and Cranberry Juice, Regular and Decaffeinated Coffee

Hampton Roads Brunch| \$37

Fresh Seasonal Fruits, Crisp Danish, Muffins
Toaster Station to include; Bagels, White, Wheat, and Rye Bread, Preserves, Butter and
Cream Cheese
Applewood Smoked Salmon with Capers, Chopped Eggs, and Onion
Wild Spiced Coastal Shrimp Salad
Baked Old Bay Chicken, Chesapeake Crab Cakes with Lemon Chive Emulsion
Fluffy Scrambled Eggs, Cinnamon Brioche French Toast
VA Ham with Williamsburg Nut Chutney, Buttermilk Biscuits with Sausage Gravy
Breakfast Cottage Potatoes, Buttered Southern Grits
Country Sausage, Premium Cut Bacon
Orange and Cranberry Juice, Regular and Decaffeinated Coffee with Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

TAKE A BREAK

***Minimum 25 Guests: Additional \$75 If Less: One Hour Service**

Mind & Body Break | \$14

Whole Fresh Fruits, Vegetable Sticks with Low Fat Dip. Assorted Granola & Energy Bars. Assorted Vitamin Waters, Fruit and Soy Smoothie Shooters, Hot Tea & Bottled Waters

Cookie & Brownie Break | \$11

Freshly Baked Cookies & Brownies, Cold Milk, Soft Drinks & Bottled Waters
Regular and Decaffeinated Coffee

Make Your Own Trail Mix | \$13

Rolled Oats, Coconut, Dried Fruits, Peanuts, Chocolate Chips, & M&Ms
Regular and Decaffeinated Coffee Soft Drinks and Bottled Water

Virginia is for Peanut Lovers | \$13

Peanut Butter Cookies, Peanut M&M's, Peanut Butter Crackers, Reese's Mini Peanut Butter Cups, Roasted Stadium Peanuts, Old Dominion Peanut Brittle, Soft Drinks and Bottled Water

Harbor Park Ballpark | \$16

Roasted Peanuts & Cracker Jacks
Soft Pretzels and Pigs in the Blanket with Specialty Mustard
Tortilla Chips with Salsa and Nacho Cheese
Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee with Assorted Hot Teas

Candy Stand | \$13

All of Your Favorites From M&Ms, Hershey Bars, Skittles to Gummy Bears Soft Drinks and Bottled Water, Regular & Decaffeinated Coffee

Crisp and Bubbly | \$12

Variety of Potato Chips and Tortilla Chips with Pico di Gallo, Classic Onion and Queso Dips
Regular and Decaffeinated Coffee Soft Drinks and Bottled Waters

Classic Coffee Break | \$7

Regular and Decaffeinated Coffee with Assorted Hot Teas
Add Soft Drinks and Bottled Water for \$2 Additional

Make Your Own Trail Mix | \$13

Rolled Oats, Coconut, Dried Fruits, Peanuts, Chocolate Chips, & M&Ms
Regular and Decaffeinated Coffee Soft Drinks and Bottled Water

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

A'la carte break items

Granola and Candy Bars \$2.50 Each

Energy Bars \$3 Each

Buttered Popcorn \$2 Per Person

Whole Fruit \$2 Per Piece

Hot Pretzels \$28 Per Dozen

Virginia Ham Biscuits \$29 Per Dozen

Mixed Nuts \$24 Per Pound

Snack Mix \$14 Per Pound

Dessert Bars \$28 Per Dozen

Freshly Baked Cookies \$26 Per Dozen

Freshly Baked Brownies \$29 Per Dozen

Chips and Dip \$22 Per Pound

Tortilla Chips and Salsa \$18 Per Pound

Guacamole 18 Per Quart

Chocolate Petite Fours \$44 Per Dozen

Mini Bags of Chips, Pretzels, or Trail Mix \$3 Per Piece

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

PLATED LUNCHESES

***Minimum 30 Guests: Additional \$75 If Less**

Luncheon Selections Include Rolls, Butter, Coffee & Dessert

Classic Herb Cured Chicken Breast | \$29

Served with your choice of one of our Classic Sauces.
Choose from; Piccata, Puttanesca, Marsala, or Provencal
Rice Pilaf and Haricot Vert

Grilled Portobello & Pecorino Panini | \$24

Caramelized Onion and Roasted Tomato Aioli with Arugula on Ciabatta
Served with Pasta Salad and Fresh Fruit Garnish

Chicken and Artichoke Salad on a buttery jumbo Croissant | \$20

Served with our Chef's Specialty Salad and Melon Garnish

Braised Short Rib and Brie Panini | \$27

Served with whole grain Mustard Spread and Chefs Pasta Salad

Orrechiette Pasta with Garlic Shrimp & Roasted Tomato | \$29

Served in a light Fontina Cream with Roasted Tomatoes

Mediterranean Roasted Vegetable & Hummus Wrap | \$19

Served with our Chef's Specialty Salad and Melon Garnish

Seared Sea Scallops or Signature Crab Cakes | \$35

Lemon Parmesan Risotto. Roasted Asparagus. Truffle & Tomato Chive Emulsion

Shoyu Orange Ginger Glazed North Atlantic Salmon | \$29

Coconut Jasmine Rice and Lightly Stir Fried Market vegetables

Foxfire Meatloaf and Whipped Potatoes | \$30

Made with Peppers Onions and Garlic and served with
whipped Potatoes and Green Beans

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

LUNCH BUFFETS

***Minimum 30 Guests: Additional \$75 If Less**

Delicatessen Buffet | \$25

Route 11 Chips

Two Creative Specialty Salads

Garden Salad

Corned Beef, Roasted Turkey, Maple Ham, and Roast Beef

Swiss, Cheddar, and Pepper Havarti

Lettuce, Tomatoes, Onions, & Pickles

Cookies and Brownies

Iced Tea, Regular & Decaffeinated Coffee

Soup and Sandwich Buffet | \$28

Soup Du Jour

Chef's Choice of Two Creative Specialty Salads

Tossed Garden Salad

Roasted Vegetable & Hummus Wraps

Turkey and Pepper Bacon on Herb Focaccia

Maple Ham and Swiss on Toasted Baguette

Roast Beef & Havarti on Ciabatta

Route 11 Kettle Potato Chips

Pickles and Assorted Condiments

Cookies and Double Fudge Brownies

Iced Tea Regular and Decaffeinated Coffee

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

THEME LUNCH BUFFETS

Minimum 30 Guests: Additional \$75 If Less

Savory Grille Buffet | \$37

Baby Spinach & Candied Pecan Salad *with Gorgonzola*, Toasted Almond Cous Cous with Preserved Fruits, Grilled Vegetable Antipasti *with Roasted Peppers*

~Following Items Served Chilled on Platters with

Tarragon Garlic Aioli, Whole Grain Mustard & Horseradish Cream

Grilled Spice Rubbed Tenderloin of Beef, Herb Roasted Turkey Breast

Bronzed North Atlantic Salmon Filets, Rustic Artesian Breads

Tiramisu and Italian Berry Torte, Iced Tea, Regular and Decaffeinated Coffee, Hot Teas

Back Bay Buffet | \$35

Spiced Coastal Shrimp Salad, Macaroni Salad, Cole Slaw, Pulled Pork Barbecue

Old Bay Baked Chicken, Cornmeal Fried Fish with Crab & Corn Hushpuppies

Collard Greens with Smoked Turkey, Red Beans & Rice with Andouille Sausage & Cornbread

Pecan, Apple, and Sweet Potato Pies, Iced Tea Regular and Decaffeinated Coffee, Hot Teas

Taste of Little Italy Buffet | \$33

Minestrone Soup or Italian Wedding Soup, Tossed Caesar Salad, Rustic Garlic Bread

Grilled Vegetable Antipasti with Roasted Peppers, Grilled Fennel Sausage with Peppers and

Onions, Baked Lasagna Al Forno with Sauce Bolognese, Linguine and Clams in White Wine

Herb Sauce, Tiramisu and Italian Berry Torte, Iced Tea, Regular and Decaffeinated Coffee

with Assorted Hot Teas

South of the Border | \$29

Romaine Salad with Southwest Dressing, Cheddar Cheese, Onions, Tomatoes, Jalapenos, Salsa, Olives, Sour Cream, Spanish Rice, Refried Beans, Sautéed Fajita Style Peppers and Onions

Chile Lime Chicken Breast, Fajita Steak, Soft Flour Tortillas, Tortilla Chips and Salsa

Apple Cinnamon Fried Churros, Iced Tea, Regular and Decaffeinated Coffee with Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

BOXED LUNCHES

***Minimum 10 Guests; Additional \$75 If Less
3 Selections Maximum**

Served with Whole Fruit, or Cookie, Utensils and Appropriate Condiments with Pepsi Products

Tex-Mex Chicken Salad *with Jack cheese, Black Beans, Corn, & Tortilla Strips* \$18

Spicy Bangkok Shrimp Salad *Glass Noodles, Crisp Vegetables & Bibb Lettuce* \$24

Spiced Pecan & Apple Salad *with Cranberries & Gorgonzola* \$20

Classic Tuna Nicoise Salad \$24

The Greek Wedge \$20

Sandwiches Served with Lettuce, Tomato, and Potato Chips

Mediterranean Roasted Vegetable & Hummus Wrap \$17

Corned Beef & Brie *with Crisp Onions on Rye* \$20

Turkey and Provolone *on Herb Focaccia* \$18

Ms. Phee's Chicken Salad on Buttery Croissant \$21

Italian Cold Cut Combo dressed with Oil & Vinegar peppers \$22

Roast Beef and Cheddar on Ciabatta \$22

Box Lunch Enhancements

Granola & Candy Bars \$2

Energy Bars \$3

Greek Pasta Salad \$2

Smart Food Popcorn \$2

Dried Fruit & Nuts \$3

Rice Crispy Treats \$3

Whole Grain Quinoa Pilaf \$2

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

Hors D' Oeuvres by the Piece

Hot |

The following selections are \$150 per 50 pieces

Shrimp and Vegetable Shomai Dim Sum

Spicy Garlic and Chili Beef Skewer

Warm Spinach and Feta Pies wrapped in Phyllo

Crispy Raspberry and Brie in Phyllo Parcels

Assorted Deep Dish Pizza

Tandoori Chicken with Mint Raita

Arnold's Barbecue Meatballs

Pulled Pork BBQ on Fresh Cocktail Rolls

Fig and Mascarpone Phyllo Parcels

The following selections are \$190 per 50 pieces

Crispy Edamame Dumplings

Spicy Shredded Beef Empanaditos

Corn & Crab Fritters with Lemon Garlic Aioli

Vegetable Samosas

Crispy Shitake Mushroom Chopsticks

Bacon Wrapped Scallops

The following selections are \$250 per 50 pieces

Signature Crab Cakes with Lemon Aioli

Coconut Shrimp with Mango Dipping Sauce

Short Rib & Cheddar Panini's with Tomato Jam

Garlic & Lemon Grilled Lamb Chops

Quail Wrapped in Bacon

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

Hors D' Oeuvres by the Piece

Cold |

The following selections are \$150 per 50 pieces

Tuna Tataki on Wonton Crisp with Hijiki Salad

Fresh Mozzarella and Fire Roasted Tomato Brochette

Goat Cheese Mousse & Pear Cranberry Compote in Coronets

Miniature Chicken Waldorf in Phyllo Cups

California Rolls with Wasabi and Soy Sauce

The following selections are \$190 per 50 pieces

Beef Carpaccio, Onion Jam, Parmesan & Arugula on Crostini

Smoked Salmon with whipped Boursin and Fine Herb Garni

Cured Virginia Surryano Ham and Fresh Melon Brochette

Classic Old Bay Shrimp Cocktail with a piquant Cocktail Sauce

Thai Chicken & Cashews with Maki Vegetables in Endive

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

Reception Action Station Enhancements

***Minimum of 25 Guests; Stations Require an Attendant for \$75; Charge will Apply Per 100 Guests; One and Half Hours Service; Not Considered a Meal**

Carver Stations |

(Chef Attendant at \$75 each per 100 people)

Rack Of Lamb Chevre & Virginia Peanut Crust (serves 25) \$295

VA Tom Turkey with Pan Gravy and Cocktail Rolls (serves 25) \$190

Grilled Argentinean Skirt Steak with Chimichurri Sauce (serves 15) \$125

Tenderloin of Beef with Glace de Veau & Soft rolls (serves 24) \$300

Virginia Smoked Ham with Williamsburg Nut Chutney (serves 35) \$180

Crispy Cuban Pork Shoulder with Sour Orange Mojo (serves 40-50) \$180

Smoked Beef Brisket with Hard Cider Ale Mop Sauce (serves 30) \$250

Salmon in Phyllo with Scallop Mousse (serves 25) \$190

Herb Roasted Baron of Beef Au Jus & Soft rolls (serves 50-65) \$325

Chesapeake Low Country Station | \$21 Per Person

Sautéed Crab Cakes, Fried Oysters, Pulled Pork Barbeque, and Shaved Country Ham Biscuits

Shrimp Stir Fried Rice Station with Chinese Dumplings | \$14 Per Person

Sautéed with vegetables and assorted Toppings with Chinese Boxes and Fortune Cookies

Carnitos Pork Taco Station with Grilled Tortillas | \$13 Per Person

Grilled Corn Pico di Gallo, Sour Cream, and Jack chesse

Classic Pasta Station with Garlic Bread | \$12 Per Person

Mediterranean Roasted Vegetable Alfredo farfalle and Chicken Pommarola Penne Rigate

Hand Rolled Sushi Chef Table | \$15 Per Person

California Rolls, Spicy Shrimp Rolls and Tuna Rolls made to order

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

Displays and Presentations

***Minimum of 20 Guests; Additional \$75 If Less; One Hour Service; Not Considered a Meal**

The Grand Market Display | \$11 Per Person

Imported and Domestic Cheeses with Table Wafers and Crostini Draped in Fresh Fruit and Seasonal Berries with Crisp Vegetables and Assorted Dips

Seafood Presentation | \$27 Per Person

Smoked and Poached Salmon, Lemon Herb Marinated Shrimp, Crab Claws, Seafood Salad, and Crab Spread with Crostini and Appropriate Condiments

Jumbo Old Bay Shrimp Cocktail | \$14 Per Person

Poached and Marinated Shrimp with House Spicy Cocktail Sauce

Charcuterie Platter | \$14 Per Person

French Country Pate, House Pork Rillettes, Soprosatta, and an assortment of Imported Meats with Pickled Vegetables, Herb Crostini and Whole Grain Mustard

Baked Double Cream Brie En Croute | \$7 Per Person

A Wheel of Brie Wrapped in Puff Pastry, Baked Until Golden Brown and Served with Apricot Preserves and Williamsburg Nut Chutney

Gourmet Coffee Stand | \$9 Per Person

Starbucks Signature French Roast Accompanied by Flavored Syrups, Whipped Cream, Cinnamon, Cocoa, Shaved Chocolate, and Chocolate Dipped Biscotti, and Sugar Stirrers

Viennese Café Platter | \$11 Per Person

A Selection of Petite Cookies with Biscotti, Italian Cookies and Assorted Macaroons

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

Marriott Reception Package Page 1 of 2

***Minimum of 25 Guests: Stations Require an Attendant for \$75, Charge will Apply Per 100 Guests, One and Half Hours Service, Not Considered a Meal
Pick 4 Hors D'oeuvres and 2 Actions Stations \$38 Per Person,
Includes 2 Pieces Each of the 4 Selected**

Hot |

Vegetarian Curry Samosas
Crab and Corn Fritters
Korean Beef Kebab
Shrimp Shomai Dumpling
Scallops Wrapped in Bacon
Mediterranean Artichoke Tartlet
Mini Pulled Pork Sliders
Crispy Edamame Dumpling
Tandoori Chicken Brochette
Vegetable Lumpia
Raspberry and Brie
Mushroom Vol Au Vents
Chef's Selected Dim Sum
Swedish or Barbeque Meatballs
Fig and Mascarpone Parcels
Black Bean Tacquitos
Sun Dried Tomato Panini
Mini Beef Wellington

Cold |

Fresh Mozzarella & Sun Dried Tomato Brochettes
Chevre Mousse with Roasted Pequillo Peppers
Beef Carpaccio, Red Onion Jam, Shaved Parmesan
Tomato Shallot & Olive Confit, Artesian Rusk
Spiced Rock Shrimp, Phyllo Cup, Herb Aioli
California Rolls with Wasabi and Pickled Ginger
Tuna Tiradito with Apple & Fennel Slaw

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

Marriott Reception Package Page 2

Reception and Action Stations |

Carved Apricot Glazed Holiday Virginia Ham

Stir Fried Rice Station with Chinese Dumplings

Cuban Spiced Roast Pork Shoulder, Sour Orange Mojo

Roast Herb Baron of Beef with Natural Jus

Whole VA Tom Turkey, Gravy & Cranberry Compote

Dim Sum and Street Hawker Noodle Station

Chicken, Chorizo and Seafood Paella Station

Classic Pasta Station with Garlic Bread

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

PLATED DINNER SELECTIONS

Minimum 30 Guests; Additional \$75 If Less

All Entrées Include |

Salad, Vegetables, Potato or Rice Preparation, Rolls and Butter, Iced Tea, Regular & Decaffeinated Coffee, and Dessert

Appetizers

Add As a First Course For An Additional Price

Soup Du Jour \$4

Norfolk She Crab Soup with Crab Pimperade \$6

Lobster Brochette with Gold Tomato Coulis & Corn Shoots \$12

Signature Crab Cake with Lemon Herb Verjus \$13

Roasted Lobster Bisque with Cognac and Cream Fraiche \$6

Prawns Stuffed with Crabmeat, & Truffle Corn Essence \$11

Seared Sea Scallops with Stone Ground Tasso Grits \$10

Mediterranean Goat Cheese Tart \$6

Salads

Choose One

Seasonal Greens with Grana Padano and Sherry Vinaigrette

Tossed Garden Salad with House Dressings

Hearts of Romaine with Roasted Peppers & shaved Parmesan

Upgrade Your Salad | \$3 Per Person

Baby Spinach with VA Ham and Roasted Pequillo Peppers

Heirloom Tomato, Fresh Mozzarella, Fresh Basil with Balsamic

Intermezzo

Add As a Third Course For An Additional Price \$4

Lemon Sorbet

Wild Berry Granita

Signature Sorbet

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

PLATED DINNER SELECTIONS

***Minimum 30 Guests; Additional \$75 If Less**

Beef & Veal Selections |

Grilled 8oz. Filet Mignon with Truffle laced Glace de Viande	\$52
New York Strip Steak with Peppered Cabernet Reduction	\$46
Roast Prime Rib of Beef with Herb Jus and Horseradish Cream	\$40
Bistro Filet with Bordelaise	\$37
Veal Osso Bucco with Roasted Cippoline Glace & Whipped Root Vegetables	\$50
Classic Beef Wellington with Foie Gras Mousse and Truffle accented demi	\$55

Pork Selections |

Marinated Roasted Pork Loin with Whole Grain Mustard Beurre Blanc	\$36
Stuffed Pork Chops with Gold Beet & Chevre Gratin, Cherry Gastrique	\$42
Country Fried Pork Chops with Onion Pan Gravy and Whipped Potatoes	\$38

Poultry Selections |

Herb Roasted Chicken Breast Choice of either Piccata, Puttanesca or Marsala	\$33
Chicken Florentine with Braised Spinach and Fontina Cream	\$34
Chicken Saltimbocca Stuffed with VA Ham and Sage Butter	\$35
Split Cornish Game Hen with Natural Reduction	\$35
Grilled Turkey Loin with Cranberry Compote	\$31

Seafood Selections |

Signature Crab Cakes with Lemon Chive Beurre Blanc	\$44
Fresh Atlantic Salmon Leeks and Lobster Butter	\$39
Wreck Grouper Smoked Tomato Port Nage	\$39
Seared East Coast Halibut Orange Ginger Glazed	\$48
Fresh Catch with Oven Roasted Shallot & Tomato Confit	\$37

Pasta and Vegetable Selections |

Manicotti with Tomato and Spinach Fonduta	\$27
Grilled Eggplant Rollatini with herbed Orzo	\$30
Wild Mushroom & Porcini Agnolotti with Smoked Tomato Herb Butter	\$32
Israeli Cous Cous with Roasted Brussel Sprouts and Heirloom Tomatoes	\$29

All Entrées Include |

Salad, Fresh Seasonal Vegetables, Potato or Rice Preparation, Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Dessert

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

PLATED DINNER SELECTIONS CONTINUED

Duet Entrée Selections |

- Chicken Provencal and Grilled Salmon with Citrus Beurre Blanc \$40
- Grilled Bistro Filet Pepper Bordelaise and Chicken with Tomato Confit \$47
- Grilled New York Strip Steak and Herb-Cured Shrimp Skewer \$58
- Petite Filet Mignon & Crab Cake, Whipped Winter Root Vegetables \$55
- Shoyu Glazed Chicken Breast & Native Wreck Grouper with Jasmine Rice \$45

Desserts

Select One

- Lemon Mascarpone Italian Torte with Berries
- Southern Pecan Pie with Whipped Cream
- Triple Chocolate Cake
- New York Style Cheesecake with Berry Compote
- Tiramisu with Whipped Cream
- Old Fashioned Carrot Cake
- Apple Pie with Calvados Caramel
- Sweet Potato Pie

Upgrade for \$3

- Sea Salted Caramel Vanilla Crunch Torte
- Dulce De Leche Cheesecake
- Coconut Crème Bombe
- Kahlua Toffee Mousse Torte
- Authentic Key Lime Pie
- Truffle Chocolate Torte with Raspberry Puree

All Entrées Include |

- Salad, Fresh Seasonal Vegetables, Potato or Rice Preparation, Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee, Assorted Hot Teas, and Dessert

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

MARRIOTT DINNER BUFFET

***Minimum 30 Guests; Additional \$75 If Less 90 minute service.**

Dinner Buffet Includes |

Seasonal Vegetables, Potato or Rice Preparation, Soft Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee with Assorted Hot Teas. Chef's Selection of Two Creative Specialty Salads, Dessert

Two Entrées \$41

Three Entrées \$49

Salad

Select One

Mescaline Field Greens with Grana Padano
Classic Caesar Salad with Toasted Garlic Croutons
Baby Spinach Tossed with VA Ham and Roasted Peppers
Tossed Garden Salad

Entrees

Seafood Selections |

Salmon with Shiitake Scallion & Toasted Garlic Butter
Fresh Seasonal Catch with Lemon Chive Beurre Blanc
Shrimp & Scallop Scampi Orrechiette in a Light Smoked Tomato Herb Butter

Pasta Selections |

Baked Rigatoni Bolognese Col Bucco
Wild Mushroom and Porcini Agnolotti
Linguine and Littleneck Clams with Rapini

Poultry Selections |

Classic Chicken Marsala with a Mélange of Mushrooms
Roasted Fresh Farm Chicken with Natural Reduction
Chicken Piccata with a White Wine Lemon Caper Sauce
Chicken Puttanesca with Tomatoes & Imported Olives

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

MARRIOTT DINNER BUFFET CONTINUED

Beef Selections |

Slow Roasted Baron of Beef with Sauce Forestiere

Roasted New York Sirloin with Red Pepper Bordelaise

Stuffed Meatloaf with Mushroom Pan Gravy

Flank Steak with Caramelized Onions & Cabernet Reduction

Pork Selections |

Dijon Marinated Pork Loin with Roasted Garlic & Rosemary

Southern Fried Pork Chops with Red Eye Pan Gravy

Honey Glazed Ham

Vegetarian and Vegan Selections |

Four Cheese Manicotti with Sauce Baptista

Wild Mushroom and Porcini Agnolotti

Herb & Panko Gardein "Chicken" Breasts

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

BEVERAGE PACKAGES: Cash & Host Bars

Beverage Packages

We Offer Tier 1 and Tier 2 of the Marriott Gold Standard Selection for Beverages

Marriott Premium Gold Standard | Absolute Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels, Dewars Scotch, VO Whiskey, Jose Cuervo

Marriott Call Brand Gold Standard | Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam, Grants Scotch, Seagrams 7, Jose Cuervo

Cash Bar : Beverage Service Per Drink, Select Either Call or Premium Brand

All Bars Require a bartenders Fee of \$75 Each Per 100 Guests, Cash Bars require a Cashier Fee of \$75

Cash Bar

Gold Standard

Call Brand Liquors \$6.75
Premium Brand Liquors \$7.75
House Wine (Glass) \$6.75
Domestic Beer (Bottle) \$5.25
Imported Beer (Bottle) \$5.75
Soft Drinks \$2.50
Fruit Juices \$2.50

Host Bar

Gold Standard

Call Brand Liquors \$6.25
Premium Brand Liquors \$7.25
House Wine (Glass) \$6.25
Domestic Beer (Bottle) \$4.75
Imported Beer (Bottle) \$5.25
Soft Drinks \$2.00
Fruit Juices \$2.00

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HOST BAR PER PERSON

host bar

Reception Beverage Service by the Hour, Per Person

All Host Bars Require a Bartender Fee of \$75 Per Bar

(1 Bar Per 100 Guests)

One Hour Call Brands \$15

One Hour Premium Brands \$18

Two Hour Call Brands \$20

Two Hour Premium Brands \$24

Three Hour Call Brands \$25

Three Hour Premium Brands \$30

Four Hour Call Brands \$31

Four Hour Premium Brands \$36

For each additional hour:

\$4 Call Brands

\$5 Premium Brands

Champagne Punch (Per Gallon) \$50

Sparkling Fruit Punch (Per Gallon) \$30

Non-Alcoholic Punch (Per Gallon) \$32

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HEALTHY

continental breakfast

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Low Fat Continental | \$11.95

Orange and Tomato Juice

Bran Muffins

Butter and Jams

Sliced Cantaloupe and Honeydew

Regular and Decaffeinated Coffee with Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

HEALTHY PLATED BREAKFAST

plated breakfast

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Low Fat

French Toast | \$18.95

Wheat Bread Dipped in Egg Beaters and "Special K" Cereal Served with Sliced Bananas, Strawberries and Low Fat Syrup

Regular and Decaffeinated Coffee with Assorted Hot Teas

Carb Conscious

Egg White Vegetable Frittata | \$19.95

Served with Sausage Patties, Sautéed Breakfast Potatoes with Fresh Fruit Garnish

Regular and Decaffeinated Coffee with Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HEALTHY COFFEE BREAKS

coffee breaks

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Skittles \$1.50 per bag

Animal Cookies \$1.50 per bag

Fig Newton Cookies \$20 per dozen

Whole Fruits, Apples, and Oranges \$2 each

Bagels \$28 per dozen

Oat Bran Muffins \$22 per dozen

Fruit and Oatmeal Cereal Bars \$3 each

Low Fat/ Fat Free Yogurt \$2 each

Diet Snapple Teas \$3 each

Lemonade \$3 each

Gatorade \$3 each

Pepsi Edge \$3 each

Regular and Decaffeinated Coffee and Assorted Hot Teas \$49 per gallon

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HEALTHY BOXED LUNCHES

boxed lunches

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Carb Conscious | \$19.00

Roasted Chicken and Feta Cheese Wrap

Candy Bar

Low Carb Potato Chips

Cookies

Diet Soft Drink

Low Fat | \$19.00

Submarine Sandwich with Sliced Pepperoncini, Boiled Ham, Turkey, Low Fat Swiss Cheese, Tomato, Green Bell Pepper, Fat Free Vinaigrette

Low Fat Potato Chips

Honey Dew Melon

Diet Soft Drink

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HEALTHY PLATED LUNCHES

plated lunches

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Carb Conscious | \$19.95

Tossed Garden Salad with Grilled Chicken or Salmon, Fresh Tomatoes, Cucumber, and Low Carb Ranch Dressing

Iced Tea

Regular and Decaffeinated Coffee and Assorted Hot Teas

Low Fat | \$20.95

Tossed Seasonal Green Salad with Herb Vinaigrette

Miso Glazed Salmon

Chef's Choice of Vegetable and Starch

Iced Tea

Regular and Decaffeinated Coffee and Assorted Hot Teas

Low Cholesterol | \$19.95

Caesar Style Asparagus and Chicken Salad Served on a Bed of Fresh Garden Greens with Chef's Dressing

Fresh Fruit Garnish

Regular and Decaffeinated Coffee and Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

HEALTHY LUNCH BUFFET

lunch buffet

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Carb Conscious, Low Fat, Low Cholesterol| \$28.00

Cucumber Melon Salad with Raspberry Vinaigrette

Tortellini with Tuna Salad

Tomato and Cucumber Salad

Select Two

Grilled Tandoori Chicken

Chicken Jambalaya

Red Snapper with Herbs and Lime

Teriyaki Salmon

Chef's Choice of Fresh Vegetables and Starch

Rolls and Butter

Iced Tea

Regular and Decaffeinated Coffee and Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

HEALTHY PLATED DINNER

plated dinner

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Low Cholesterol | \$35.00

Field of Greens Salad

Steamed Halibut and Scallops, Fresh Seasonal Steamed Vegetables

Chef's Choice of Starch

Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas

Carb Conscious #1 | \$36.00

Mimosa Salad

Grilled Swordfish, Fresh Seasonal Steamed Vegetables, Brown Rice Pilaf

Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas

Carb Conscious #2 | \$46.00

Spinach Salad

Tenderloin of Beef with Natural Au Jus, Chef's Choice of Vegetables and Starch

Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas

Low Fat #1 | \$36.00

Spring Provencal Vegetable Salad with Lemon Chervil Vinaigrette

Miso Glazed Salmon, Steamed White Rice

Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas

Low Fat #2 | \$33.00

Field Green Salad

Portabella Napoleon with Tomato Coulis, Fresh Seasonal Steamed Vegetables

Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

HEALTHY DINNER BUFFET

dinner buffet

*These Items Have Been Selected to Meet the Diverse Dietary Needs Of Our Guests

Carb Conscious, Low Fat, Low Cholesterol| \$42

Cucumber Melon Salad with Raspberry Vinaigrette

Tortellini with Tuna Salad

Tomato and Cucumber Salad

Select Two

Grilled Tandoori Chicken

Chicken Jambalaya

Red Snapper with Herbs and Lime

Teriyaki Salmon

Chef's Choice of Fresh Vegetables and Starch

Rolls and Butter

Iced Tea

Regular and Decaffeinated Coffee and Assorted Hot Teas

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings  imagined

HEALTHY Reception and Hors D'oeuvre Stations

Reception and Hors d'oeuvre stations

Reception Hors D'oeuvres |

Carb Conscious

Black and Blue Tuna Bites \$3.50 each

Chicken and Sun Dried Tomato Quesadillas \$2.50 each

Low Fat

Cracked Snow Crab Claws with Dijonaise Mustard \$3.50 each

Mahogany Chicken Wings \$2 each

Low Cholesterol

Smoked Salmon in a Phyllo Cup \$2.50 each

Hors D'oeuvre Stations |

Low Fat

Sliced Breast of Turkey Served with Low Fat/ Low Carb Mayonnaise \$195 each

Assorted Grilled Vegetables Drizzled with Infused Monk's Press Olive Oil \$5 per person

Fresh Seasonal Crisp Vegetables with Hummus Dip \$5 per person

Low Cholesterol

Smoked Salmon Station \$12.95 per person

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

EVENT TECHNOLOGY

PSAV - Marriott's In-house event technology company

The Norfolk Waterside Marriott has chosen PSAV Presentation Services to provide exclusive in-house event technology services because of their absolute commitment to the principles of exceptional service found only at a Marriott. We encourage you to contact them directly at the hotel (757) 628-6482 for an individual event quote

Use of an outside audio visual company may be permitted with prior written notification to and approval by the hotel. All outside audio visual companies and their representatives are *required* to adhere to Marriott standards at all times while on property. Outside AV fees will be assessed on a case by case basis to allow proper staffing to ensure compliance-any additional fees required to bring the outside company into compliance are the responsibility of the client.

Certificate of Liability Insurance will be required from all vendors working in the hotel. The hotel reserves the right to refuse access to certain hotel facilities including hydraulic lifts, power distribution panels, etc. if actions of vendor are deemed to be unsafe or outside of standard practices. This facility does NOT have rated rigging points – all trussing is to be supported by floor lifts. No access to the ceiling or air wall tracks shall be granted to any outside audio visual company or its subcontractors. Additionally, no access to the house sound system shall be granted. Standard power connection fees listed in this price guide will be assessed to the client for all power connections.

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

ADDITIONAL INFORMATION

Banquet Event Policies

Credit Arrangements: The Hotel accepts all major credit cards for payment of a portion or the entire balance in your Master Account. In the event that the Group wishes to set up direct billing for the Master Account, the credit application must be completed and returned no later than sixty (60) days prior to arrival for approval by Hotel. In the event credit is not approved, or requested, you can settle your account with a major credit card, or full prepayment of all estimated charges which must be received thirty (30) days prior to arrival. Failure to remit payment when due will result in cancellation of all arrangements outlined in this Agreement and the Group shall be liable for amounts described in the cancellation option provision of this Agreement. The Hotel upon the request for a credit application will provide credit procedures to Group.

Tax Exempt Status: The State of Virginia requires a Tax Exemption Certificate from each organization prior to arrival. If this form is not received prior to arrival, the organization will not be considered exempt. Please note the hotel provides taxable services and does not qualify as “Tangible personal property”.

Tax and Service Charge: All food, beverage, room rental and audio/visual equipment are subject to a 22% hotel service charge. All charges, including food, beverage, audio/visual equipment are subject to an 11.5% Virginia sales tax. Hotel service charges are only taxed for the amount over 20%.

Deliveries: Should your group require assistance with VIP deliveries, including gift bags, the following will apply:

In Room: \$4.00 per room/Front Desk: \$2.00 per room

Food and Beverage Policy: All food and beverage items served in a banquet or meeting room must be provided by and catered by the Hotel. Food and Beverage items may not be brought in from outside of the Hotel. You may provide a wedding cake from a baker of your choice.

Outside Vendors: All Vendors (i.e. Entertainment, Decorators etc) contracted directly with the Group must sign the Hotel’s Vendor Agreement and provide the appropriate liability insurance verification. If the vendor causes any damages or the meeting space is not left in reasonable condition, the group will be liable for any charges. The Hotel will not be responsible for storing, securing or servicing another vendor’s equipment and/or services, before, during or after the function.

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined

ADDITIONAL INFORMATION

Guarantees: It is the responsibility of the engager to notify the hotel of the final minimum guarantee of the number of guests for each meal function no later than 12:00 PM, three (3) business days prior to the date of the function, otherwise your EXPECTED count will be used. After that time, the hotel is able to accept increases only in the guarantee and the original price may vary due to product availability.

Parking Policies: Parking is available in the City of Norfolk owned and operated Main Street Parking Garage located across from the Hotel on Atlantic Street). A covered pedestrian bridge connects the garage to both the Hotel and the Norfolk Waterside Convention Center. Parking rates are subject to change.

Liquor Laws and Regulations: The Norfolk Waterside Marriott is committed to a policy of providing legal, proper, and responsible hospitality. Alcohol may not be served to guests under the age of 21, and those unable to produce acceptable identification. We reserve the right to terminate the service of alcoholic beverages at any time if such service would be inconsistent with our Alcohol Service Policy. We encourage the adoption by banquet groups of a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages, and thereby ensuring the safe transportation of others in the party. Our Banquet Manager will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. Banquet groups are assigned to specific rooms at the discretion of the Hotel and are subject to change.

Shipping and Handling of Materials: If it is necessary for the client to ship materials to the Hotel, each item must be properly packed and marked the organization name and onsite contact, date of the function, and name of Hotel contact. The Hotel reserves the right to refuse to accept packages that appear damaged, and in any event, assumes no liability for the condition of the contents of such packages. The Hotel will not accept responsibility for meeting materials delivered prior to **three (3)** days before function, nor will the Hotel store materials for more than **three (3)** days after the function. Shipping and handling charges will apply.

Signs and Displays: Only a minimum of pre-approved signs or displays is permitted in the public areas. Your Event Planning Manager will be glad to assist you with your signage needs.

All prices subject to a 22 Percent service charge and an 12.5 Percent sales tax

Norfolk Waterside Marriott

235 East Main Street Norfolk, Virginia 23510

T 757-627-4200

meetings imagined