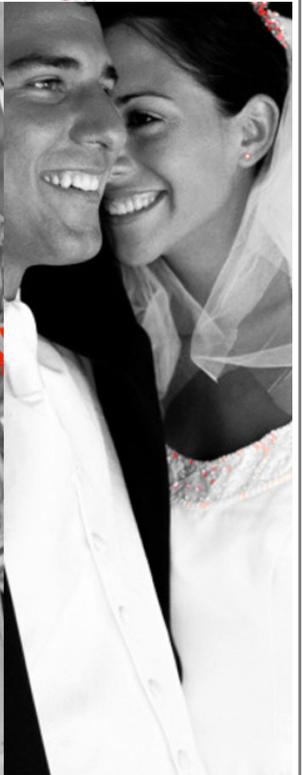


Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Marriott
NORFOLK WATERSIDE

Norfolk Waterside Marriott
235 East Main Street Norfolk VA 23510
757-628-6440
www.marriott.com/ORFWS

Norfolk Marriott Waterside | 235 East Main Street Norfolk, VA 23510 | 757-628-6440



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relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Rehearsal Dinner

Let us make your Rehearsal Dinner just for you!

Our culinary team, sales and event managers will gladly work directly with you to create a unique dinner for family and friends. We'll handle all of the details so you can enjoy the moment as your special day unfolds!

Ask us about the Private Dining Room located inside Shula's 347 Grill. Perfect for intimate gatherings!



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Ceremony

When you exchange your vows at The Marriott, we provide the following:

Your choice of

- The open air Pool Terrace with our Striking View of the Downtown Waterfront
- Our Elegant Chandeliered Ballrooms

Both include:

- Seating for Guests with Wide Center Aisle and Side Aisles
- Unity Candle Table
- Rolling Gift Table
- Guest Book Table
- Ladies and Gentlemen's Dressing Rooms if needed
- Rehearsal Location

The fees for your ceremony vary depending on the room you choose.

Additional Enhancements for a fee:

- Sound Systems & Microphones
- White Aisle Runner
- Wedding Arches or Trellis
- Altar Candelabras
- Chair Covers or White Wood Padded Chairs
- Lighted Trees



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taste

and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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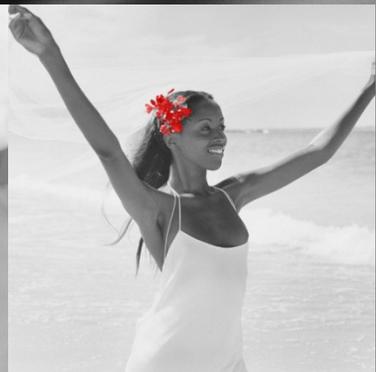
Wedding Packages

All our wedding packages include:

- Marriott Certified Joy wedding professional to assist with all your details
- Overnight accommodations for the bride and groom
- Menu tasting for up to 4 guests with our Chef prior to your event
- Holding area for your bridal party
- Use of function space/foyers for 5 hours for the reception
- Rental fees for the reception space
- White 8 point linens and 3 votive candle centerpieces
- Custom wooden dance floor placement
- Champagne or sparkling cider toast for all your guests
- Cake cutting and service by our staff
- Personalized wedding website
- Consultation and referral of preferred vendors based on your needs
- White glove butler service
- Risers for head table, entertainment, and cake if needed



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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Pre-Reception Packages

Pre-Reception Packages are 60 minutes and are only available in conjunction with plated or buffet planned meal.



Elizabeth

- Grand Market Display of Domestic and Imported Cheeses
Displayed with Crackers, & French Baguettes
Sliced Fresh Seasonal Fruit and Berries to include
Melons, Pineapples, Grapes, & Seasonal Berries
Assorted Cudités with Dip
- Assorted Mini Tea Sandwiches
- Crab and Artichoke Dip with Garlic Crostini
- Sparkling Non-Alcoholic Punch

\$17.00 per person

York

- Grand Market Display of Domestic and Imported Cheeses
Displayed with Crackers, & French Baguettes
Sliced Fresh Seasonal Fruit and Berries to include
Melons, Pineapples, Grapes, & Seasonal Berries
Assorted Cudités with Dip
- Shrimp and Vegetable Siomai Dim Sum Steamed Dumplings
- Caramelized Leek & Bacon Tartlet with Imported Ripened Goat Cheese
- Malaysian Grilled Spicy Garlic and Chili Beef Skewer
- Sparkling Non-Alcoholic Punch

\$20.00 per person

James

- Grand Market Display of Domestic and Imported Cheeses:
Displayed with Crackers, & French Baguettes
Sliced Fresh Seasonal Fruit and Berries to include
Melons, Pineapples, Grapes, & Seasonal Berries
Assorted Cudités with Dip
- Tuna Tataki on Wonton Crisp with Avocado and Chive
- Crispy Raspberry and Brie in Phyllo Parcels
- Miniature Signature Crab Cakes with Lemon Horseradish Aioli
- Bacon Wrapped Scallops
- Sparkling Non-Alcoholic Punch

\$24.00 per person



All prices subject to 22% Service Charge & 11.65% VA Sales Tax



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Hors D'oeuvre Reception Packages

Packages include coffee, iced tea and water station, and food service for 90 minutes

Cape Henry

- Grand Market Display of Domestic and Imported Cheeses:
Displayed with Crackers, & French Baguettes
Sliced Fresh Seasonal Fruit and Berries to include
Melons, Pineapples, Grapes, & Seasonal Berries
- Pick Three Hors D' Oeuvres
- Pick one Action Station with Uniformed Chef

\$45.00 per person

Cape Charles

- Grand Market Display of Domestic and Imported Cheeses:
Displayed with Crackers, & French Baguettes
Sliced Fresh Seasonal Fruit and Berries to include
Melons, Pineapples, Grapes, & Seasonal Berries
- Pick Four Hors D' Oeuvres
- Pick Two Action Stations with Uniformed Chef

\$52.00 per person

Hors D' oeuvre Options:

Action Stations

- Virginia Smoked Ham with Cornbread and Apricot Nut Chutney
- Roasted Breast of Turkey with Pan Gravy and Mini House Rolls
- Roasted New York Strip Sirloin of Beef with Armagnac Sauce and Soft Rolls
- Argentinean Grilled Skirt Steak with Shallots and Chimichurri Sauce
- Salmon in Phyllo with Truffle Scallop Mousse and Chervil
- Stir Fry Station with Chinese Dumplings and Fried Rice
- Chicken and Seafood Paella Station
- Pasta Station with Garlic Bread

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Hors D'oeuvre Reception Packages

(continued)

Hot

- Crispy Panang Shrimp with Thai Dipping Sauce
- Scallops Wrapped in Bacon
- Chicken and Cashew Spring Rolls
- Chicken Satay
- Shrimp and Vegetable Siomai Dim Sum
- Malaysian Grilled Garlic and Chili Beef Skewer
- Mini Sundried Tomato and Feta Panini's
- Mediterranean Shrimp Tartlet
- Fig and Brie in Crispy Pastry
- Crab Rangoon with Plum Sauce
- Mini Quiche Lorraine with Gruyere and Bacon
- Virginia Ham Pate with Peach Chutney
- Petite Crab Cakes with Remoulade
- Sesame Chicken with Thai Dipping Sauce
- Vegetable Lumpia with an Orange Shoyu Sauce

Cold

- Tuna Tataki on Wonton Crisp with Avocado and Chive
- Serrano Ham with Melon
- Assorted Hand Rolls
- Peppered Carpaccio on a Toasted Baguette
- Chilled Shrimp with Cocktail Sauce
- Smoked Salmon with Creamed Horseradish
- Chilled Asparagus Tips and Whipped Boursin
- Chevre Mousse with Roasted Piquillo Peppers
- Chilled Crab Meat Spoons
- Fresh Mozzarella & Sun Dried Tomato Brochettes
- Marinated Vegetable Antipasti Skewers
- Tomato and Fresh Mozzarella Bruschetta



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The Waterside Package

Includes Pre-Reception, Plated Dinner, Warm Rolls with Butter, Coffee, Water, Iced Tea, Chef's Selection of Seasonal Vegetable and Accompaniments

Pre-Reception Includes

Choice of two displays, and three butler passed hors d'oeuvres
One hour of service

Displays:

- Cheese Display
- Fruit Display
- Antipasto Display
- Chesapeake Crab and Artichoke Dip
- Baked Double Cream Brie En Croute
- Bruschetta Display with Garlic Crostini

Hot Hors D'oeuvres

- Crispy Chicken and Cashew Spring Rolls with Thai Dipping Sauce
- Chicken Satay
- Shrimp and Vegetable Siomai Dim Sum Steamed Dumplings
- Crab Rangoon with Plum Sauce
- Malaysian Grilled Spicy Garlic and Chili Beef Skewer
- Vegetable Lumpia with Orange Shoyu Sauce

Cold Hors D'oeuvres

- Assorted Hand Rolls
- Fresh Mozzarella and Sun-dried Tomato Brochettes
- Chilled Asparagus Tips and Whipped Boursin
- Serrano Ham and Fresh Melon
- Marinated Vegetable Antipasti Skewers



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The Waterside Package (continued)

Salad

(choice of one)

- Seasonal Greens with Shaved Parmesan and White Balsamic Vinaigrette
- Hearts of Romaine with Roasted Piquillo Peppers Garlic Crostini, Parmesan and Caesar Dressing
- Baby Lettuces with Valencia Oranges, Imported Feta & Toasted Pine Nuts

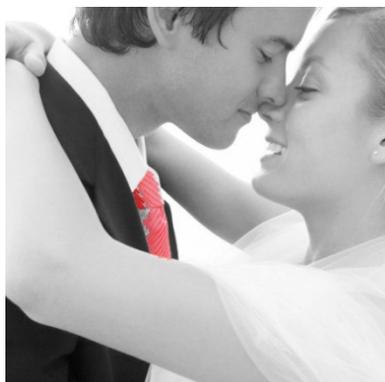
Entrée Selections

(choice of one)

- Wild Mushroom and Porcini Agnolotti with Shallots and Sage Butter
- Roasted Vegetable and Spinach Wellington with Basil Coulis & Tomato Oil
- Herb Breast of Chicken Stuffed with VA Ham and Sage
- Range Chicken with Morel Mushrooms and Cognac Cream
- Fresh Atlantic Salmon with Lobster and Leek Beurre Blanc
- Grilled Top Sirloin with Gorgonzola Crust
- Roasted Prime Rib of Beef with Herb Jus and Horseradish Cream
- Grilled Top Sirloin and Pan Seared Chicken Breast with Tomato Cream Sauce
- Sautéed Chicken and Grilled Salmon with Citrus Beurre Blanc

\$65.00 per person

\$8.00 extra charge per person for selecting more than one entrée.



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The Tidewater Package

Includes Pre-Reception, Plated Dinner, Warm Rolls with Butter, Coffee, Water, Iced Tea, Chef's Selection of Seasonal Vegetable and Accompaniments and Tuxedo Dipped Strawberries to Accompany the Wedding Cake

Pre-Reception Includes

Choice of two displays, and four butler passed hors d'oeuvres
One hour of service

Displays:

- Grand Market Display
- Sushi Display
- Chesapeake Crab and Artichoke Dip
- Baked Double Cream Brie En Croute
- Bruschetta Display with Garlic Crostini
- Mediterranean Spreads

Hot

- Chicken and Cashew Spring Rolls with Thai Dipping Sauce
- Chicken Satay
- Shrimp & Vegetable Siomai Dim Sum Steamed Dumplings
- Petite Crabcakes with Remoulade
- Malaysian Grilled Spicy Garlic & Chili Beef Skewer
- Vol Au Vent of Fontina and Mushroom Duxelle
- Bacon Wrapped Scallops
- Vegetable Lumpia with Orange Shoyu Sauce
- Crab Rangoon with Plum Sauce

Cold

- Tuna Tataki on Wonton Crisp with Avocado & Chives
- Smoked Salmon with Creamed Horseradish
- Beef Carpaccio on a Toasted Baguette
- Shrimp Cocktail with House Cocktail Sauce
- Serrano Ham and Fresh Melon
- Thai Marinated Shrimp Canapé with Coconut Chili
- Miniature Hand Rolls: Spicy Tuna, Futomaki, California



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The Tidewater Package (continued)

Salad

(choice of one)

- Baby Lettuces with Valencia Oranges, Imported Feta & Toasted Pine Nuts
- Baby Arugula, Goat Cheese, Figs, Candied Pecans, Serrano Ham and Strawberries with Fresh Berry Vinaigrette
- Crisp Greens, Tomatoes, Cucumbers, Red Onion & Imported Olives with Feta

Entrée Selections

(choice of one)

- Wild Mushroom and Porcini Agnolotti with Shallots and Sage Butter
- Roasted Vegetable and Spinach Wellington with Basil Coulis and Tomato Oil
- Pan Roasted Statler Breast of Chicken stuffed with Virginia Ham and Brie
- Porcini & Asiago Stuffed Chicken with Roasted Tomatoes & Port Reduction
- Pan Roasted Breast of Duck with Sautéed Apples, Honey Plum Cider Gastrique
- Chefs Seasonal Catch with Artichoke Barigoule and Mediterranean Flavors
- Signature Chesapeake Crab Cakes with Lemon Herb Beurre Blanc
- Wreck Grouper with Smoked Tomato and Lobster Port Nage
- Beef Wellington with Foie Gras Mousse
- Roast Lamb with Preserved Cherry Gastrique
- Grilled New York Strip Steak with Classic Bordelaise
- Grilled 8oz Private reserve Filet Mignon with Perigueux and Madeira Jus
- Tournedos of Tenderloin Beef and Pan Roasted Chicken Breast
- Private Reserve Filet Mignon & Signature Crab Cake Smoked Tomato Beurre Blanc
- Seared Fennel Pollen Diver Scallop Brochette & Roasted Statler Chicken Breast

\$85.00 per person

\$8.00 extra charge per person for selecting more than one entrée.

All prices subject to 22% Service Charge & 11.65% VA Sales Tax



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Wedding Buffet Package

Includes Buffet Dinner, Warm Rolls with Butter, Coffee, Water, Iced Tea, Chef's Selection of Seasonal Vegetable and Accompaniments

Garde Manger

(Choice of Two)

- Field Greens, Aged Sherry Vinaigrette & Grana Padano Cheese
 - Baby Spinach with Virginia Ham and Roasted Piquillo Peppers
 - Grilled Eggplant and Tomato Goat Cheese Napoleon with Baby Arugula, Roasted Shallots & Balsamic Reduction
 - Displays of Crudités with Assorted Dips, Marinated Vegetables & Olives
 - Hummus bi Tahini, Feta-Cucumber Yogurt & Baba Ghannouj, Flatbreads dusted with Sumac
 - Classic Caesar Salad with Toasted Garlic Croutons and Roasted Peppers
 - Regional French Cheeses & Dry Cured Meats with appropriate condiments
 - Vegetable Salad to include Roasted Beet & Red Onion with Chevre & Pine nuts
 - Field Greens with Spinach, Carrots, Cucumbers & Red Onions with Garlic Croutons
- Chef's Choice of a Creative Specialty Salad



Main Buffet

(Choice of Two or Three)

Vegetarian

- Wild Mushroom & Porcini Agnolotti with Shallots and Sage Butter
- Roasted Vegetable and Spinach Wellington with Basil Coulis & Tomato Oil



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Wedding Buffet Package (continued)

Seafood

- Shrimp and Scallop Scampi Orecchiette
- Linguine and Littleneck Clams in a White Wine Herb Sauce
- Signature Crab Cakes with Lemon Herb Beurre Blanc
- Atlantic Salmon with Leeks and Lobster Butter
- Fresh Local Flounder & Crab Meat with Spring Onions & Ham Beurre Blanc
- Seasonal Catch with Lemon Chive Beurre Blanc

Beef and Pork

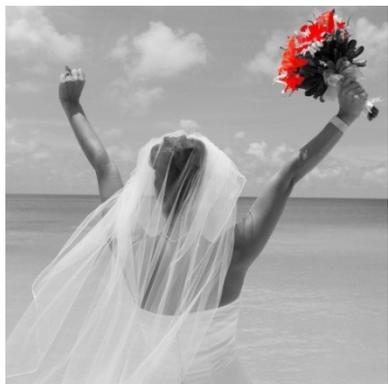
- Grilled Pommery Encrusted Roasted Pork Loin Pork
- Top Sirloin Steak with Gorgonzola Crust, Roasted Fingerling & Caramelized Cippolini Hash

Poultry

- Classic Chicken Marsala with a Mélange of Mushrooms
- Pan Roasted Breast of Duck with Sautéed Apples, Honey Plum Cider

Gastrique

- Pan-Seared Chicken Puttanesca with Tomatoes & Olives
- Chicken Piccata with Light Wine Lemon caper Sauce



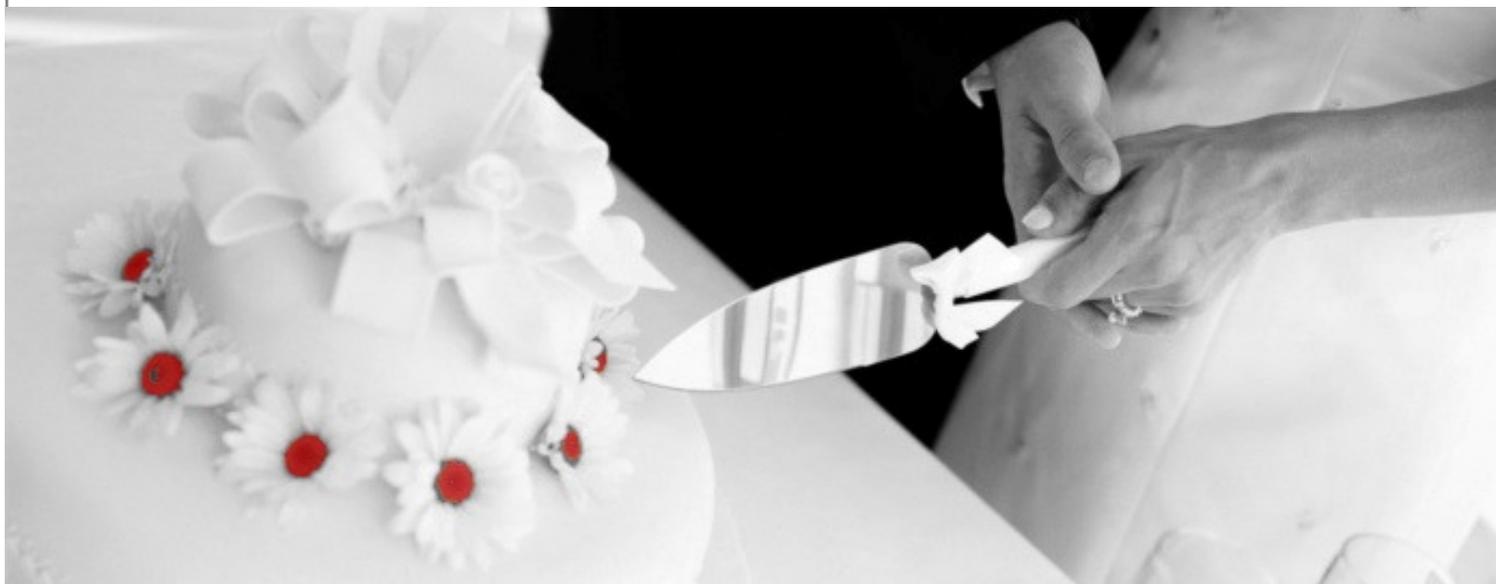
\$55.00 per person – Two entrees

\$60.00 per person – Three entrees

All prices subject to 22% Service Charge & 11.65% VA Sales Tax



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.





Reception Enhancements

The following offers you the opportunity to create and customize for reception

Intermezzo

\$5.00 per person

Served in a Martini Glass with Mint, Passion Fruit, Lemon, Wild Berry, or Mango Sorbet
Mojito Marinated Citrus fruits
Champagne & Grapefruit Granita

Cheese and Fruit Course

Market Price

Served with Fresh Fruit, Proper Accompaniments & Table Wafers or Crostini

Design your own Sumptuous Cheese Course with our Chef from our Local Vintners Cheese Course -Everona Dairy Piedmont & Blue Ridge, Meadow Creek Appalachian, Preserves
To the Connoisseurs' Choice- Red Dragon, Appenzeller, Lombardy Mountain Gorgonzola, Roasted Nuts
Or a specially designed enhancement for your Wedding Dinner

Wedding Cake Accompaniments

\$8.00 per person

(choose one)

Assorted Chocolate Truffles
Assorted Petit Fours and Chocolates
Tuxedo Chocolate Dipped Strawberries
Dolce De Leche Crème Brulée with Fresh Berries

Viennese Desserts

\$15.00 per person

Petit Fours, Chocolate Éclairs, Chocolate Dipped Strawberries, Swiss Almond Macaroons, Mini Cookies and Chocolate Truffles

Chocolate Indulgence

\$12.00 per person

*Chocolate Fondue Display with Fresh Seasonal Fruits and Berries
Marshmallows and Cubed Pound Cake*

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Beverages

Marriott Premium Gold Standard: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniel's Whiskey, Dewar's Scotch, VO Whiskey, Jose Cuervo Tequila

Marriott Call Brand Gold Standard: Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Jim Beam Bourbon, Grant's Scotch, Seagram's 7, Jose Cuervo Tequila

Bartender fee of \$75.00 per bar per bartender



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Beverages (continued)

Host Bar: per person per hour

	Call Brands
One Hour Open Bar	\$15.00 per person
Two Hour Open Bar	\$19.00 per person
Three Hour Open Bar	\$23.00 per person
Four Hour Open Bar	\$28.00 per person
For Each Additional Hour	\$4.00 per person

	Premium Brands
One Hour Open Bar	\$18.00 per person
Two Hour Open Bar	\$23.00 per person
Three Hour Open Bar	\$28.00 per person
Four Hour Open Bar	\$34.00 per person
For Each Additional Hour	\$5.00 per person

Champagne Punch	\$50.00 gallon
Sparkling Fruit Punch	\$30.00 gallon
Dinner Wines from	\$28.00 per bottle

Hours for the bar cannot be split when using a per person price.
Bartender fee of \$75.00 per bar per bartender

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distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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Auspicious Beginnings

Served with Fresh Orange, Cranberry, & Tomato Juices, Coffee and Tea Service

Groomsmen Continental

\$14 per person

Crisp Danish, Chocolate Croissants, & Breakfast Breads; Butter & Marmalade with Sliced Fresh Seasonal Fruit

Brides Day of Joy

\$20 per person

Fresh Seasonal Fruits, Homemade Danish & Muffins
Brioche French Toast with Honey Roasted Pears & Walnut Compote
Biscuits with Sausage Gravy
Fresh Scrambled Egg Strata with Chives & White Cheddar Cheese
Sausage & Bacon with Stone Ground Grits or Fried Skillet Potatoes

Wedding Party Celebration

\$30 per person

Fresh Sliced Fruits with Crisp Danish & Muffins
Smoked Salmon with Bagels, Cream Cheese, Capers & Onions
Fresh Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup
Cinnamon Spiced Apples, Home Fries & Southern Grits
Sausage & Bacon
Poached Eggs & Virginia Ham on Biscuits with Lemon Chive Emulsion



The Wedding Brunch

\$34 per person

Chilled Lemon & Herb Wild Coastal Shrimp Salad
Imported & Domestic Cheeses with Fresh Seasonal Fruits
Cinnamon French Toast with Honey Roasted Pears & Walnut Compote
Biscuits, Crisp Danish, Muffins & Bagels
Fried Potatoes & Grits
Eggs Benedict with Crabmeat Hollandaise
Sausage, Bacon, & Apricot Glazed Ham with Nuts
Bronzed Salmon with Champagne Beurre Blanc
Chef's Omelet Station

All prices subject to 22% Service Charge & 11.62% VA Sales Tax



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romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



Our Hotel



Payment:

A non refundable deposit is due when you sign your contract. A payment schedule will be set up in your contract that helps you pay over time with the final payment being due 10 working days prior to your event. Final payment can only be paid by cashiers check, certified check, cash, money order or credit card.

Set-up times:

The hotel allows 2-3 hours between events for client or vendor set up. If additional time is needed for set-up, additional rental fees may apply. All requests for early set up should be made through your Wedding Professional.

Ceremony:

We allow 1 hour for the wedding ceremony. Ceremony rehearsal is based on availability closer to your event and might not be the same room as contracted for your actual ceremony. If you choose the pool terrace for your ceremony, it is not covered thus weather permitting. If you would like a back up room for inclement weather, it will be the same room as your reception and the room will have to be changed over after the ceremony.

Custom Wedding Packages:

We would love to help customize a wedding package for you. In the event you choose to create a custom wedding package or use our normal catering menus as your selection, all complimentary items may not be included and you may incur additional fees for each service required.

Outside Vendors:

If you wish to hire outside vendors to assist with your wedding reception, each vendor must be approved by the Norfolk Waterside Marriott and must also provide a copy of their liability insurance 30 days prior to your event.

Outside Food or Beverage:

All food associated with this event must be served and prepared by our staff. We do make exceptions for wedding cakes. In accordance with our liquor license, all alcoholic beverages must be provided by the hotel and served by our bartenders on staff.

