

# PRIVATE EVENTS

Showers. Birthdays.  
Weddings. Corporate Events.  
Private Tastings.



MERMAID WINERY

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NORFOLK, VA 23510

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MERMAID WINERY

# Welcome!



We are thrilled you are considering Mermaid Winery for your upcoming event! Mermaid Winery was founded in 2012 as Virginia's very first Urban Winery. The mermaid is a mythical source of beauty that represents our vision to produce stunning wines.

Our flagship location is in the charming neighborhood of Ghent. We recently expanded to include a new location, and we are delighted to be part of the Virginia Beach family! Our limited production wines are focused on articulating the characteristics of each varietal. The grapes are sourced from premiere vineyards in Virginia and California and we do our best to express their terroir. We hope you will be pleased with our creations.

In addition to producing our own wines, we are also a wine bar and restaurant. We currently have 800 different wines from around the world for you to taste. We look forward to seeing you soon!

Cheers!



JENNIFER EICHERT

OWNER



# ***Event Spaces***

all spaces included with a food and beverage minimum

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## ***Norfolk***

**70** dining room, cocktail

**50** dining room, seated

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## ***Virginia Beach***

**15** caves de sirene, seated

**49** patio

**75** tasting room, seated

**299** tasting, dining and patio  
(buyout of facility)

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## ***OFF SITE***

catering and tastings available at your choice off site location

# LUNCH PACKAGE

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package includes choices of three chef prepared lunch courses, available from 12pm - 3pm and includes choice of space for 3 hours

**\$35** Per guest, Tuesday through Sunday

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## ***Starter Course***

(select one)

chef's soup of the day  
house salad

## ***Main Course***

(select one)

mermaid burger mermaid  
grilled cheese  
chicken salad sandwich  
mermaid tacos

## ***Sweet Course***

(select one)

chef's seasonal cheesecake  
s'mores brownie





# CLASSIC DINNER PACKAGE

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package includes choices of three prepared dinner courses entrées all served with chef's choice seasonal vegetables

**\$40 per guest**

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## ***Starter Course***

- house salad

## ***Main Course***

(select one)

- Atlantic Salmon + charred pineapple pico
- Grilled chicken + chorizo cream sauce
- Vegan Ramen + Sesame Miso Broth

## ***Sweet Course***

(select one)

- s'mores brownie
- chef's seasonal cheesecake



# FOUR COURSE DINNER PACKAGE

**\$50 per guest**

package includes choices of four prepared dinner courses

entrées all served with chef's seasonal vegetables

all steaks are cooked to medium rare unless specified

## ***Salad Course***

(select one)

- caesar salad
- house salad

## ***Soup Course***

chef's soup of the day

## ***Main Course***

select one of each (max of four)

- flat iron steak with roasted mushroom gravy
- flat iron steak with arugula pesto
- atlantic salmon with charred pineapple pico
- atlantic salmon with malbec mustard
- grilled chicken with chorizo cream sauce
- grilled chicken pasta bowl with chorizo cream sauce
- vegan ramen in a sesame miso broth

## ***Sweet Course***

(select one)

- s'mores brownie
- chef's seasonal cheesecake



# CHEF'S SIGNATURE DINNER

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## **1st Course:**

### ***Almond Melon Salad***

Spinach, Melon, Mascarpone, Smoked Almonds, Onion and Lavash

## **2nd Course:**

### ***Roasted Carrot & Shrimp Bisque***

Carrot Bisque with a Bacon Shrimp Salad (Vegetarian option to have no bacon & crab)

## **3rd Course:**

- 4oz Filet Mignon with Smoked Pork and Veal Demi served with a side of Parmesan Truffle Mashed Potatoes & Carrots
- 6oz Pan Seared Tuna with Brown Butter and Capers served with Quinoa & Carrots
- Two 4oz Vegetable Cakes with Tomato Jam served with Quinoa & Carrots

***\$65/Person***

## **Dessert Course:**

### ***Dark Cherry Panna Cotta***

Chocolate Panna Cotta with a Brownie Base, Whipped Cream, Candied Dark Cherries and Crumbled Cookies



# BUFFET STYLE PACKAGE

package includes a table spread of the menu below at one serving each per person and is self-served. Each course can be customized to fit the needs for your event.

**\$35 per guest**



## ***Starter Course***

**(select one)**

- caesar salad
- house salad

## ***Main Course***

***select 2 proteins + 1 sauce option***

- carved beef tips + roasted mushroom gravy  
OR arugula pesto
- roasted pork loin + apple and bacon chutney  
OR caramelized onion and strawberry glaze
- chicken pasta
- shrimp pasta (extra \$2 per person)

***select 2 sides***

- crispy garlic and herb roasted red potatoes
- burnt butter green beans
- drunk and wild grain rice
- seasonal harvest vegetable
- parmesan truffle mashed potatoes

## ***Sweet Course***

**(select one)**

- s'mores brownie
- chef's seasonal cheesecake



# BRUNCH PACKAGE

**\$30 per guest**

- package includes choice of 3 selected entrées.  
all entrées are served with breakfast potatoes, pâtisserie  
and bread and one mimosa per person (no substitutions).  
- available on Saturdays & Sundays beginning at 12 PM

## select 3 options

### ***mermaid benedict***

two poached eggs on buttermilk  
biscuits with crab  
+ kale and tomatoes + smoked  
paprika hollandaise sauce

### ***low country biscuits + gravy***

two buttermilk biscuits with  
a country style sausage gravy  
and a sprinkle of old bay

### ***zesty tomato quiche***

baked egg quiche with kale,  
onion, parmesan cheese +  
zesty tomato jam

### ***shrimp + grits***

6 plump shrimp, fried  
egg, kale, tomatoes,  
and a chorizo pan  
sauce over black  
cheddar grits

### ***denver omelet***

three whipped eggs +  
ham, onions, peppers +  
cheddar cheese



# BRUNCH BUFFET STYLE PACKAGE

Package includes a table spread of the below listed brunch classics.  
Enough for one serving per person, is self-served

**\$25 per person**



## ***crustless kale and tomato quiche***

kale, onion, and parmesan cooked in a savory egg custard and topped with zesty tomato jam

## ***bacon***

crispy, delicious, pork bacon

## ***breakfast potatoes***

hand cut home fry potatoes + southern seasoning

## ***stone ground black grits***

slow cooked black grits with cheese and butter

## ***buttermilk biscuits***

homemade biscuits + whipped butter and jam

## ***sausage gravy***

fresh crumbled sausage pan gravy

## ***cinnamon rolls***

made in house + homemade icing

## ***fruit tray***

chef's selection of fresh fruit + vanilla honey yogurt

## ***muffins***

chef's selection of housemade baked muffins

# CATERING + À LA CARTE

select individually priced dishes or services for cocktail hour, catering, or to add to your package

## **Action Stations**

- |              |               |  |
|--------------|---------------|--|
| <b>\$250</b> | per attendant | <b>all action stations need a chef attendant</b><br>The charge for each attendant is on top of the per guest cost for the station  |
| <b>\$15</b>  | per guest     | <b>mac and cheese station</b><br>three different sauces + 2 choices of noodles<br>+ selective additions: bacon, spinach, bread crumbs, and more                                      |
| <b>\$15</b>  | per guest     | <b>mashed potato station</b><br>+ selected additions for mashed potatoes   |
| <b>\$15</b>  | per guest     | <b>taco station</b><br>2 meats: seasoned ground beef and slow cooked chipotle chicken served with flour tortillas + choice taco toppings<br>Add tuna for an additional \$3 per guest |
| <b>\$15</b>  | per guest     | <b>slider station</b><br>ground beef burger patties in miniature with a slider size bun and all the traditional burger toppings  |
| <b>\$15</b>  | per guest     | <b>sushi station</b><br>hand rolled tuna and veggie rolls made to order  |
| <b>\$15</b>  | per guest     | <b>oyster station</b><br>James River oysters freshly shucked and served with the usual accoutrements   |

# CATERING + À LA CARTE

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## ***Boards + Platters***

**\$15** per guest

### **cheese board**

cheeses + accompaniments

**\$20** per guest

### **grazing board**

assorted fruits, nuts, cheeses, crudités  
sauces, bread, crackers, meats +  
accompaniments

**\$38** each

### **brie en croûte**

baked brie with a seasonal fresh fruit  
compote wrapped in puff pastry +  
accompaniments  
(entire full brie wheel platter for \$50)

**\$4** per guest

### **crudités**

fresh vegetables served with house  
made hummus + ranch dipping sauce

**\$4** per guest

### **fruit board**

assortment of seasonal fruit +  
honey almond yogurt dipping sauce

**\$4** per guest

### **cold canapés**

chef's selection of assorted bite  
size starters:

Examples: beet salad spoon, wine bar  
phyllo cups, shrimp ceviche shooters,  
tuna poke salad, chicken salad bites,  
caprese skewers



# CATERING + À LA CARTE

select individually priced dishes or services for cocktail hour, catering, or to add to your package

## ***Small Bites***

***by the dozen***

- |             |   |             |  |
|-------------|---|-------------|--|
| <b>\$30</b> | <b>vegetable lumpia</b><br>+ asian dipping sauce          | <b>\$30</b> | <b>shrimp: cocktail or steamed</b><br>+ cocktail sauce   |
| <b>\$30</b> | <b>bacon wrapped scallops</b><br>+ red wine bbq sauce     | <b>\$42</b> | <b>ahi tuna wonton</b><br>+ fermented sweet pepper aioli |
| <b>\$22</b> | <b>caprese skewers</b><br>tomato, fresh basil, mozzarella |             |  |

***by the each***

- |                      |   |
|----------------------|---|
| <b>\$3 / each</b>    | <b>bacon jalapeño poppers -</b><br>chef's take on a jalapeño popper with bacon                      |
| <b>\$3 / each</b>    | <b>red wine bbq meatballs -</b><br>handmade beef meatballs simmered in our red wine bbq sauce       |
| <b>\$4 / each</b>    | <b>chicken quesadillas -</b><br>bite sized + siracha sour cream and charred pineapple pico de gallo |
| <b>\$2.25 / each</b> | <b>fried pimento cheese bites -</b> with zesty tomato jam   |
| <b>\$50 / guest</b>  | <b>everything -</b> a chef's selection of assorted small bites and platters                         |

## ***Dippy Things***

**\$36 each- serves 12-24 guests**

- |  |  |  |
|--|--|--|
| <b>hummus</b><br>chef's hummus served with<br>toasted naan bread | <b>spinach &amp; artichoke dip</b><br>+ fresh tortilla chips | <b>buffalo chicken dip</b><br>+ fresh tortilla chips |
|--|--|--|



# CATERING + À LA CARTE

select individually priced dishes or services for cocktail hour, catering, or to add to your package



## LA CARTE

### ***Flatbreads***

6 slices per each flatbread order

**\$15 steakhouse**  
sliced beef, arugula pesto,  
smoked gouda, cheddar,  
red onion, tomato

**\$15 mermaid's margherita**  
mozzarella, tomato,  
roasted garlic, fresh basil,  
parmesan

**\$15 bbq chicken**  
sliced chicken, cilantro,  
red wine bbq sauce,  
smoked gouda, red onion

**\$15 the basic "B" word**  
pumpkin white sauce,  
chicken, apple, mozzarella,  
smoked gouda, almonds

**\$15 grilled cheese pizza**  
french brie, cheddar, bacon,  
gouda, zesty tomato jam

# BEVERAGE PACKAGES

All beverage packages can be customized to fit the need of your event. Ask for recommendations or a private tasting with your event coordinator to pick the perfect wines for your event. Wine Flights and wine by the glass is available to-go for your off-site events

**prices vary**

**open bar**

customizable for wine, liquor, and beer  
may include a cash bar option

**Wine & Beer Only**  
*(wine is a choice of white, red, rosé & sparkling)*

Includes unlimited quantities of wine & beer. Bar will close 30 minutes prior to the end event.

One Hour: \$25/person  
Two Hours: \$30/person  
Three Hours: \$35/person

**Liquor (Add On)**

House: \$10/person

Premium: \$15/person

**\$15 per drink**

**craft cocktail package**

pre-selected liquors or cocktail options

**\$6 per beer**

**beer package**

beer options from our regular menu are available to guests to enjoy additional options may be available upon request

**\$100 flat fee**

**non-alcoholic beverage station**

includes fruit infused water, iced tea, regular & decaffeinated coffee, along with gourmet assorted hot teas.

Add on bottled soda for +\$5/soda



# SOMETHING SWEET

All desserts are created in house and made special by our chef.  
Select sweets by the dozen or a buffet style dessert bar.

## ***By the dozen***

**\$30 per each dozen**

chocolate chunk cookies  
white chocolate pecan cookies  
double dark chocolate chip cookies

## ***Buffet style sweet bar***

**\$15 per guest**

Sweet Bar is Chef's choice of assorted desserts such as: cake pop, cheesecake pops, assorted truffles, phyllo mini pies, assorted dessert "shooters" cakes

## ***Bring your own***

**\$35 per dessert**

cake service for outside cakes. Any dessert must be made at a commercial bakery

## ***Two Tier Cake***

**\$250 for two tier**

## ***Three Tier Cake***

**\$300 for three tier**

Chef will create a two or three tier cake. The cake is a yellow cake with cream cheese frosting. Organizer to supply flowers or any other garnish



# ADDITIONAL FEES AND ADD-ONS

The food and beverage packages, and a la carte only include the items listed for that amount. Deposits, taxes, gratuity, valet, and any additional add-on items are separate.

## **Room Fee**

**\$600**

Friday - Saturday

**\$450**

Sunday, Tuesday -  
Thursday

**\$100** Tuesday - Sunday

## **Facility Fee**

**\$1,000**

## **Deposit**

**\$500**

due with signed  
contract

### **room fee**

The room fee includes the following: white table clothes, black linen napkins, table and chair set-up. All tables and chairs are included in the price. Valet is included for weekend events and week day events for parties that have 35 guests or more (Virginia Beach only). The room fee applies to the each separate space in VB: Tasting Room or Patio.

### **cave room fee**

The room fee includes the following: white table clothes, black linen napkins, table and chair set-up. All tables and chairs are included in the price.

### **facility fee for buyout of the VB location**

The facility fee is charged when there is a buyout of the entire building for your event and covers all the same items as the room fee. The room fee does not apply to buyouts of the facility.

### **non-refundable deposit**

A \$500 deposit is due at the time of signing your contract. This deposit saves the date and time for your event and ensures space availability. This deposit goes towards your final bill and is non-refundable.

## **ADDITIONALS**

20% of subtotal

**gratuity** - a 20% gratuity is added to all events

11.5% Virginia Beach

**taxes** - all State and City taxes required are added to the total of final bill

12.5% Norfolk

## **ADD-ONS**

\$100 for projector/screen

**audio visual equipment** - the use of a projector and screen (indoor use only). Also available to use is the TV which requires a device with a HDMI connection.



# FOOD + BEVERAGE MINIMUMS

There is a minimum food and beverage purchase requirement for all events. These minimums are based on the event space and the day that the event is to be held. These minimums are based solely on food + beverage and do not include any fees, gratuity, taxes, or additional non food and beverage add ons.

## ***Norfolk***

### **Weekday/Weekend**

#### **Full Buyout Only**

*The whole facility is private for your event.*

**\$1,000 / \$3,500**

## ***Virginia Beach***

### **Weekday/Weekend**

**Tasting Room      \$1,000 / \$2,000**

**Patio                      \$1,500 / \$2,500**

**Full Buyout              \$5,000 / \$7,500**

**Caves De Sirene      \$500 / \$750**

## ***Off-Site Catering***

**Wine Tastings      \$500 minimum**

**Full Catering  
(hot buffet only)      \$3000 minimum**

*\*for smaller catering events or all cold food,  
please ask for quote*

**Weekdays (Sun, Tues - Thurs)**

**Weekends (Friday - Saturday)**



# FAQ'S

**Due Dates:** *When are the final numbers due for my event?* Final headcounts, food options and beverage choices are best given when booking your event. However, here are your final due dates:

**Final Headcount** - 14 days prior to event

**Final Payment**- 30 days prior to event

**Deposit**- \$500 due at time of contract (non-refundable)

**Decorations:** What types of decorations are Included- All wall art in the event spaces stay on the walls.

**Not Included:** Hosts are allowed to decorate the space as needed with the following exceptions: glitter, feather boas, confetti, and wax burning candles. In addition we cannot allow for any decorations to be taped to the walls or artwork.

**Tables:** What do the tables look like?

**Norfolk** - Tables are 2' x 4' and 3' x 3' wood grain butcher block. The 4' tables seat four people to each table. We also have 6' tables (6' x 30") available that seat six people to a table.

**Virginia Beach** - They are 60" x 36" (when extended 80" x 36"), brown wooden tables that seat between 6-10 people.

**Event Planning Process:** What is the process once I book my event?

After we receive your deposit and signed contract, your reservation has been made. Once you select your food and beverage choices, we will provide a sample invoice based on your direction. We will outline the timeline of your event and answer any questions you may have. We will follow up with you regarding final numbers beginning 30 days prior to your event.

**Leftovers:** Can leftover food and wine after the event be brought home?

**Buffet Style:** Unfortunately, due to health codes you are unable to box and take home any leftover food.

**Plated Meals:** If your event includes plated meals, you can box up your remaining plate of food to be taken home.

**Wine:** Any bottles of wine that are paid for (including opened bottles) are yours to keep. We can cork any opened bottles.