



Wedding Packages



700 Conference Center Drive
Chesapeake, VA 23322
757-382-2500



Wedding Packages



Silver Package

\$90.00 ++

2-Entree Buffet
Plated Meal for Bridal Party
Venue Room Rental (5 hours)
Complimentary Hors D'oeuvres
for Bride & Groom
Pre-Event Food Tasting*
Complimentary Cake Cutting
Floor-Length Linens & Napkins
(White, Black, or Ivory)
Custom Parquet Dance Floor
Complimentary Tables
(Sweetheart, DJ, Gift, Guestbook)
Complimentary Bartender Fee (1)
Banquet Chairs
Standard House Centerpieces



Gold Package

\$125.00 ++

2-Entree Buffet
Plated Meal for Bridal Party
Venue Room Rental (5 hours)
Pre-Event Food Tasting*
Pre-Reception Hors D'oeuvres
Champagne / Cider Toast
Complimentary Bartender Fee (1)
Complimentary Cake Cutting
Floor-Length Linens & Napkins
(White, Black, or Ivory)
Custom Parquet Dance Floor
Complimentary Tables
(Sweetheart, DJ, Gift, Guestbook)
Chairs with Black Chair Covers
Premium House Centerpieces
Staging for a DJ or Band
Basket of Chocolate Covered
Strawberries, Champagne or Cider
& Two Logoed Champagne Flutes
Hotel Accommodations for 1 Night
(Bride & Groom) in Bridal Studio
Suite at Delta by Marriott.***
Discount for Family & Friends at
Delta by Marriott****



Platinum Package

\$145.00 ++

Wedding Rehearsal & Ceremony****
3-Entree Buffet
Plated Meal for Bridal Party
Venue Room Rental (5 hours)
Pre-Event Food Tasting*
Pre-Reception Hors D'oeuvres
Champagne / Cider Toast
Complimentary Bartender Fees (2)
Complimentary Cake Cutting
Floor-Length Linens & Napkins
(White, Black, or Ivory)
Custom Parquet Dance Floor
Complimentary Tables
(Sweetheart, DJ, Gift, Guestbook)
Chairs With Black Chair Covers
Premium House Centerpieces
Staging for a DJ or Band
Basket of Chocolate Covered
Strawberries, Champagne or Cider &
Two Logoed Champagne Flutes
Hotel Accommodations for 1 Night
(Bride & Groom) in Bridal Studio Suite
at Delta by Marriott***
Discount for Family & Friends at
Delta by Marriott***

All packages require a minimum of 75 guests

*Food Tasting for Two People/\$55 per Additional Guest ** \$6 per Person Upcharge for Plated Meal

Hotel Minimum 150 guests (Standard & Premium Packages Only) *Based Upon Availability



Silver Package

Choice of Two Entrees

Includes: Choice of one salad, one vegetable and one starch, dinner rolls & butter

Cajun Buttermilk Fried Chicken with Honey & Chipotle Sauce

Chicken breast marinated in our herb & Cajun buttermilk, dredged in our house flour blend of herbs and spices, then deep fried to a golden brown. Accompanied with a sweet & spicy sauce of raw honey and smoked chipotle peppers

OR

Grilled Chicken Breasts with Champagne Sauce

Chicken breast brined in our house brine of herbs & spices, grilled to perfection and coated in a rich sauce of cream & butter with a kiss of champagne



&



Rosemary Baked Salmon with Citrus Butter

Chilean salmon filet delicately baked until tender with rosemary & herb butter served with a citrus compound butter of orange and lemon

OR

Golden Fried Catfish with Caper Remoulade

Catfish filet marinated in our herb & Cajun buttermilk, dredged in our house flour blend of herbs & spices, then deep fried to a golden brown. Accompanied with our savory & tangy house caper remoulade

Salads

Caesar Salad – Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Iceberg Wedge – Iceberg, Crispy Bacon, Grape Tomatoes, Garlic Croutons, Buttermilk Ranch & Gorgonzola Dressings

Sides

Vegetable: Green Beans with Bacon and Onions | Steamed Garlic Broccoli | Seasonal Vegetable Medley

Starch: Wild Rice Blend | Garlic Mashed Yukon Potatoes | Garlic Romano Roasted Fingerling Potatoes

All menu items & prices are subject to change. Service charge 25% + 12% tax.





Gold Package

Choice of Two Entrees

Includes: Choice of one salad, one vegetable and one starch, dinner rolls & butter

Grilled Chicken Breasts with Mushroom Marsala Sauce

Chicken breast brined in our house brine of herbs & spices, grilled to perfection and coated in a rich reduction of Marsala wine, cream, and portabella mushrooms

OR

Roasted Parmesan Crusted Chicken Breasts with Tuscan Sauce

Chicken breast crusted in our herb & parmesan blend, seared to a golden brown and coated in a rich & mildly spicy Tuscan sauce of spinach, onions, tomatoes, cream, and smoked chipotle peppers

OR

Braised Beef Short Ribs with Veal Velouté

Boneless beef short ribs braised in a reduction of veal stock, cabernet, herbs, and butter served with rich & creamy traditional veal velouté



&



Crab Stuffed Black Tiger Shrimp with Creamy Cajun Sauce

Bold & sweet flavor black tiger shrimp stuffed with lump crab and seasoned with herbs & spices and roasted to perfection in our citrus butter. Served with a delicate rich sauce of cream, seafood stock, and chipotle peppers

OR

Applewood Smoked Salmon with Bourbon Cider Glaze

Chilean salmon filet delicately applewood smoked until tender with our herb butter served with a reduction of fresh apple cider & smokey bourbon

Salads

Caesar Salad – Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Iceberg Wedge – Iceberg, Crispy Bacon, Grape Tomatoes, Garlic Croutons, Buttermilk Ranch & Gorgonzola Dressings

Sides

Vegetable: Green Beans with Bacon and Onions | Steamed Garlic Broccoli | Seasonal Vegetable Medley

Starch: Wild Rice Blend | Mashed Sweet Potatoes | Roasted Red Quinoa | Garlic Romano Roasted Fingerling Potatoes

All menu items & prices are subject to change. Service charge 25% + 12% tax.





Platinum Package

Choice of Three Entrees

Includes: Choice of one salad, one vegetable and one starch, dinner rolls & butter

Roasted Prosciutto Gruyere Wrapped Chicken Breasts with Creamy Garlic Parmesan Sauce

Chicken breast brined in our house brine of herbs & spices, then stuffed with bold gruyere cheese and wrapped with delicate prosciutto, baked to perfection, and coated in a rich creamy sauce of garlic, fresh parmesan, and cream

OR

Roasted Herb & Parmesan Chicken Cordon Bleu with Dijon Honey Sauce

Chicken breast brined in our house brine of herbs & spices, then stuffed with mild provolone cheese and a smoky honey ham, breaded in our house panko blend, and served with a rich delicate sauce of Dijon & raw honey



&



Braised Beef Short Ribs with Veal Velouté


Boneless beef short ribs braised in a reduction of veal stock, cabernet, herbs, and butter served with rich & creamy traditional veal velouté

OR

Herb Crusted Prime Rib with Creamy Horseradish Sauce & Peppercorn Au jus

Choice prime rib seasoned with herbs & garlic, slow roasted until a beautiful deep brown crust and an internal temperature of mid-rare. Accompanied with a creamy sauce of horseradish, Dijon, & sour cream and a house au jus of beef stock & port wine

All menu items & prices are subject to change. Service charge 25% + 12% tax.





Platinum Package Continued

Chesapeake Bay Lump Crab Cakes with Tarragon Hollandaise

Delicate lump crab combined with our house panko and formed into beautiful cakes, seared to a golden brown. Accompanied with our house Hollandaise of tarragon and garlic

OR

Gulf Shrimp

Jumbo gulf shrimp that can be prepared in one of three ways:

- 1) Breaded in our house panko blend and deep fried to a golden brown
- 2) Seasoned with our house blend of herbs & spices and sautéed to perfection in our Tarragon butter
- 3) Simmered in our blend of herbs & spices then chilled for a delicious jumbo shrimp cocktail

All three versions are served with our house sauces:

Spicy cocktail sauce of horseradish & lemon
Savory & tangy house caper remoulade
Citrus compound butter of orange & lemon

Salads

Caesar Salad – Romaine, Parmesan, Garlic Croutons, Caesar Dressing

Iceberg Wedge – Iceberg, Crispy Bacon, Grape Tomatoes, Garlic Croutons, Buttermilk Ranch & Gorgonzola Dressings


Sides

Vegetable: Roasted Corn with Red Pepper Butter | Steamed Garlic Broccoli | Seasonal Vegetable Medley | Grilled Asparagus with Bourbon Glaze | Roasted Brussel Sprouts with Maple Bacon Glaze

Starch: Wild Rice Blend | Boursin Mashed Red Potatoes | Garlic Romano Roasted Fingerling Potatoes



All menu items & prices are subject to change. Service charge 25% + 12% tax.





Kid's Meals



Ages 3-12

\$15.95++ each

Chicken Tenders, Fries, & Fruit Cup

Cheese Burger, Fries, & Fruit Cup

Cheese Pizza, Fries, & Fruit Cup



All menu items & prices are subject to change. Service charge 25% + 12% tax.





Pre-Wedding Reception

Included With Gold & Platinum Packages

Gold - (Choose 1) Butler passed Hors d'Oeuvres

Platinum - (Choose 2) Butler passed Hors d'Oeuvres

Chilled Display

Imported & Domestic Cheeses
Fresh Seasonal Fruit with Garlic Toast & Crackers
Fresh Vegetable Crudités with Blue Cheese &
Ranch Dressing

Butler Passed Hors d'Oeuvres

Chicken or Vegetable Lumpia with Sweet & Sour Sauce
Bacon Wrapped Scallop on a Skewer
Italian Stuffed Mushrooms
Barbeque-Glazed Meatballs
Crab Wontons
Bruschetta
Antipasto Skewers
Breaded Cheese Ravioli with Marinara Sauce

**Butler passed for one hour*



All menu items & prices are subject to change. Service charge 25% + 12% tax.



Hors d'Oeuvres

~Add Ons~

Passed Hors d'Oeuvres or Stations

Hot

(Minimum order of 50 pieces)

Vegetable Spring Roll, Sweet Chili Sauce - \$3.5++ each
Teriyaki Chicken Satay, Sweet Chili Sauce - \$4++ each
Crab Rangoons, Sweet & Sour Sauce - \$4++ each
Pork Lumpia, Sweet & Sour Sauce - \$4++ each
Beef Lumpia, Peanut Sauce - \$4++ each
BBQ Meatball - \$4++ each
Shrimp Tempura, ginger infused soy - \$4++ each
Shrimp & Grits Fritter, Cajun remoulade - \$4++ each
Mini Pretzel Dog, country mustard - \$4++ each
Caramelized Onions & Mushroom Tartlet - \$5++ each
Bacon Wrapped Scallop, Sriracha Aioli - \$5++ each
Raspberry, Brie, & Almond Phyllo Roll - \$5++ each
Fig & Mascarpone Phyllo Purse - \$5++ each
Crab & Pepper Jack Stuffed Mushrooms - \$6++ each
Beef Wellington - \$6++ each

Cold

(Minimum order of 50 pieces)

Caprese Skewer - \$5++ each
Shrimp Cocktail - \$6++ each
Antipasta Skewer - \$7++ each
Shrimp & Pineapple Ceviche Spoon - \$7++ each
Salmon & Cucumber Poke Spoons, Toasted Sesame Shoyu - \$7++ each
Ahi tuna Cucumber Cups - \$8++ each



All menu items & prices are subject to change. Service charge 25% + 12% tax.



Food Bar & Stations

~Add Ons~

Hot Displays & Appetizers (Serves 50 guests)

Spinach & Artichoke Dip, Naan Bread & Potato Chips - \$200++
Buffalo Chicken Dip, Naan Bread & Crackers - \$200++
MD Style Crab Dip, Naan Bread & Crackers - \$300++
Chesapeake Bay Crab Cake, Old Bay Aioli - \$300++

Cold Displays (Serves 50 guests)

Cheese & Crackers - \$250++
Selection of Domestic Cheeses with Traditional Accompaniments

Classic Bruschetta - \$150++
Spanish Tapenades - \$150++

Fresh Fruit Platter - \$200++
Selection of Seasonally Available Fruits

Fresh Crudit  Platter - \$200++
Selection of Seasonally Available Vegetables with Ranch &
Blue Cheese Dressings

Hummus Platter - \$200++
Hummus Served with Carrots, Cucumber, & Naan

Stations (Serves 35 guests)

Carving Stations: Attendant Fee \$80/ per attendant for 1.5 hours

Chicken Cordon Bleu - \$400
Pit Ham - \$400
Oven Roasted Turkey - \$600
Prime Rib - \$800
Smoked Beef Tenderloin - \$1200



All menu items & prices are subject to change. Service charge 25% + 12% tax.



Beverage Service

Bar Packages:
House, Premium, Elite
(Includes Beer, Wine & Liquor)

Bartender Fee: \$45 first hour, \$20 each additional hour

3 hour bar | House \$45++ pp, Premium \$55++ pp, Elite \$65++ pp
4 hour bar | House \$55++ pp, Premium \$65++ pp, Elite \$75++ pp
5 hour bar | House \$70++ pp, Premium \$80++ pp, Elite \$90++ pp

Beer/Wine Tokens Available - \$9 per token

Liquor

House Package - Smirnoff Vodka, Evan Williams Bourbon, Dewar's Scotch, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila

Premium Package - Tito's Vodka, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Bombay Gin, Captain Morgan Spiced Rum, Sauza Tequila

Elite Package - Gray Goose Vodka, Maker's Mark Bourbon, Johnnie Walker Black, Scotch Hendrick's Gin, The Real McCoy Rum, Patron Tequila

Beer

(Select 4)

Craft & Ciders - Sam Adam, Free Verse IPA, Cold Drinking Beer (lager), Angry Orchard, Forbidden Fruit

Imported - Corona, Heineken, Negra Modelo

Domestic - Coors, Coors Lite, Miller, Miller Lite, Yuengling, Budweiser, Bud Light, Michelob Ultra

Wine

(Select 3)

House - Canyon Road

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Sauvignon Blanc


Premium - Bonterra Organic

Cabernet Sauvignon, Chardonnay, Merlot, Rose, Pinot Noir, Pinot Gris (J Vineyards), Sauvignon Blanc

Elite - Bonterra Organic

Cabernet Sauvignon, Chardonnay, Pinot Gris (J Vineyards)

All menu items & prices are subject to change. Service charge 25% + 12% tax.





Added Enhancements

Baby Grand Piano

\$200

Champagne Glasses with CCC Logo Keepsake

\$25 each

Premium Centerpieces

\$15 each

Wedding Ceremony

\$975

**Dedicated Space for Rehearsal & Wedding Ceremony
(based upon availability)*

Insurance

Custom Theater-Style Seating

White Archway

Pedestals (2)

Tables for Ceremony & Guest Book

*Wedding Party Dressing Rooms
(Additional Space Dependent on Availability)*

Infused Refreshment Table



All menu items & prices are subject to change. Service charge 25% + 12% tax.





Why Choose Us?



Award Winning Venue

Coastal Virginia Weddings - Best of Weddings Winner
Lux Lifestyle Magazine - Most Elegant Contemporary Wedding
Facilities & Destinations Magazine - Prime Site Award Winner
Venue Convention South Magazine - Reader's Choice Award
Hampton Roads Chamber - COVID Business Resiliency
Elizabeth River Project - Commitment Level Star
Virginia Green Travel - People's Choice Award
Tripper Guide - Certificate of Excellence

Affordable Packages with a Variety of Menu Choices with
No Hidden Charges

A Hotel Bridal Studio Suite for the Couple is Included
in Gold & Platinum package & a Discount for Family
and Friends
(based on availability)

Gluten-Free, Organic & Vegetarian Options Available
(may incur an additional fee)

Experienced, Attentive, Professional Staff

Five-Star Customer Testimonials

Beautiful Promenade and Rotunda Areas
(outside of the ballrooms with glass from floor to ceiling)

One (1) Complimentary Outdoor Marquee Message

Over 300 Complimentary Parking Spaces

Centrally Located

Fifteen Minutes from Norfolk International Airport



Hotel Accommodations

*Included in your **Gold and Platinum** wedding reception packages is a
Studio Suite for one (1) night at the beautiful Delta by Marriott Hotel (*next door*)
& Hotel Room Discount for Family and Friends
(*Minimum 150 guest Reception Package based upon availability)

*Delta Hotels by Marriott makes any stay seamless while offering everything you need in a modern,
sleek environment. Located in Chesapeake's Greenbrier neighborhood just next door to the
Chesapeake Conference Center.*

*Your event coordinator will give you a confirmation number from the hotel and
further instructions.*





Preferred Vendors

Elite Audio Visual Elements
2280 Stepping Stone Square
Chesapeake, VA 23320
(757) 214-9016

Curated Events
1111 International Plaza
Chesapeake, VA 23323
(757) 420-7000

Premier Events
4982 Euclid Road
Virginia Beach, VA 23462
(757) 340-2212

Astro Event Company
1115 Independence Blvd.
Virginia Beach, VA 23455
(757) 460-2224

New Leaf
1301 Redgate Ave,
Norfolk, VA 23507
(757) 627-6028

Greenbrier Florist
1813 Greenbrier Parkway
Chesapeake, VA 23320
(757) 420-8000

Sweet Kream Bakery
805 N. Battlefield Blvd. #106
Chesapeake, VA 23320
(757) 698-4199

SmartShot Photography & Event Services
1736 S Park Ct #202
Chesapeake, VA 23320
(757) 667-9796





Wedding Information & Policies

Event Timing

Our reception may be a maximum of 5 hours and does not include the time allotted for ceremony. All events must conclude no later than 1:00 am which includes breakdown time. If event goes over scheduled time, additional fees will be incurred in 15 minute increments after the first half hour. An overage fee will be applied to credit card on file upon conclusion of the event.

Setup & Tear down

The setup of the room will be done the day of your event at the discretion of the venue. Setup the day before may be done upon request and will accrue room rental fees. Tear down of the room will be done at the venue's discretion. Additional charges may apply for early drop-off or late pick-up of rented items unless special arrangements have been made with your event coordinator.

Deposits & Payments

Please refer to your contract for deposit amounts owed. Space is not guaranteed until the first deposit is received. Payment in full must be received on or before five (5) business days prior to the event. Failure to pay final balance could result in event cancellation. Any fees or host bar charges accrued during event will be charged upon conclusion of the event.

Vendors

Event Coordinator may assist with vendor referrals for those vendors not added to the package. Using the Center's preferred vendor list is not required. All vendors must be insured and present a business license if requested. Your Event Coordinator will need to know the vendor's name, phone number and arrival time in order to assist with the flow of your event. Make sure that your vendor has a copy of your room diagram so that they know where to set up.

Décor

The Center does not supply any décor unless ordered through us and added to your package. You may bring in your own décor or hire a decorator. No holes are to be created in any area of the Center including the walls. Tape on walls is not permitted. Easy remove Command Strips or painters tape may be used with approval from your coordinator. If you need assistance with set up of décor not ordered through us, additional fees will apply.

The use of use of glitter, confetti, rice or anything similar indoors or outdoors is not permitted. The Center reserves the right to charge a cleaning fee of a minimum of \$500 or more which will be added to your total charges.

Use of flame candles must be approved by event coordinator and meet fire code laws.





Wedding Information & Policies

~Continued~

Food & Beverage

nuWorks of Chesapeake L.L.C. and the Chesapeake Conference Center offers on site catering service and is the sole provider of all food and beverage for the Center. All alcohol will be provided by the Center. No outside alcohol of any kind will be permitted on premises at any time. We reserve the right to request a photo ID (identification) from any guest purchasing alcohol. The Center has the right to refuse service to any guest who appears intoxicated.

The menu selections must be provided no later than two (2) weeks prior to the event. Guaranteed guest count must be submitted to Event Coordinator no later than seven (7) business days prior to the event. If the guarantee is not provided, the estimated attendance listed in the contract will become the guaranteed number of guests.

The Center does not make wedding cakes. You may bring in a wedding cake from an licensed & insured vendor.

Menu Tasting

Once you have a signed contract, your Event Coordinator will be able to schedule your menu tasting with our Executive Chef approximately two (2) months prior to your wedding. The tasting will include a choice of three (3) entrée items. Plates prepared will be designed to share between two (2) people. Executive Chef will choose the side items. Some selections may be unavailable, however we will make every effort to provide your desired selections. Should you choose to taste additional items or add additional guests, a charge of \$55 per additional person will be added to your total bill.

On-Site Wedding Coordinator

Chesapeake Conference Center event coordinators are dedicated to making your wedding spectacular! They will assist with arranging everything on behalf of our venue including: diagramming your room, coordinating meal tasting, confirming meal details, vendor referrals, timely set up of vendor items and communication with your wedding planner and vendors.

Balloons & Sparklers

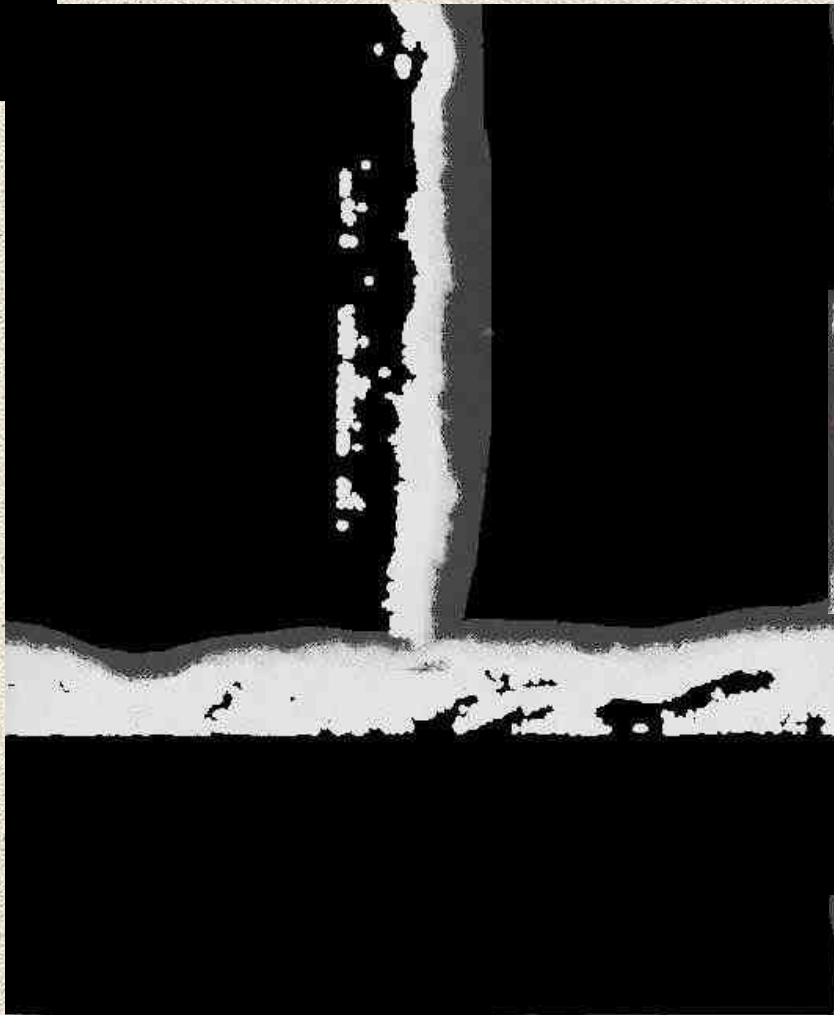
Balloons without helium are allowed. Balloons containing helium will require client to sign a waiver and pay a \$150.00 deposit. This deposit will only be refunded if balloons stay in place. Sparklers are only permitted outside of the building. Client will provide a water bucket to extinguish spent sparklers. A \$150.00 deposit applies and will only be refunded if client cleans up any debris created by the sparklers.

Bounce Houses & Other Rental Equipment

Tents and bounce houses are not permitted inside of the building. All other rental equipment will need to be cleared for approval by the fire department through the Event Coordinator.



*Thank You for Choosing
Chesapeake Conference Center*



*as your
Wedding Venue!*