



Private Events

Special Events Managers

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TheAtticAtWatermans.com

Dear Guest,

Thank you for the opportunity to present our facilities for your upcoming event. The charm of old, coastal design paired with a magnificent view of the ocean makes the Attic at Waterman's the perfect venue to celebrate any occasion. Hardwood floors, an expansive mahogany bar, vaulted ceilings and exposed wood beams and columns give a rustic feel to the space. The Attic is an ideal location for wedding receptions, rehearsal dinners, social gatherings and corporate events (to name a few). As one of the only non-hotel private rooms on the ocean, the Attic at Waterman's is the perfect space for your next event!

We promise to provide you with the best possible service, food and hospitality that will be both memorable and enjoyable for you and all of your guests. Our menu is designed to facilitate you in selecting the food combinations for your event, and the following policies have been put in place so that we may better serve you. Waterman's offers full on-site catering and we're happy to assist you in planning your event. We are always available to show you our oceanfront event spaces and discuss your party ideas. If there's something that you would like to have that is not on our menu, Waterman's can more than likely provide it, so just ask.

We are proud of the reputation we've worked to achieve and we look forward to making your event a success. For more information, please visit our website at www.TheAtticAtWatermans.com.

Thank you for the opportunity to serve you and host your special event - we look forward to working with you!

Anne, Catalina & Courtney

Policies

Located on the second floor of Waterman's, our private room, the Attic, overlooks the beach and the beautiful Atlantic Ocean. The Attic is the perfect venue for many types of events - wedding receptions, rehearsal dinners, engagement, retirement and birthday parties, corporate dinners, holiday parties and other special occasions. Depending on the type of event, the Attic can accommodate a maximum of 100 for a seated dinner, or up to 150 for a cocktail party. Please speak with a Special Events Manager regarding the capacity for specific events, as each event layout and floor plan is different (depending on needs for a dance floor, DJ table, cake table, guest seating, appetizer table(s), etc.), and therefore affects the maximum capacity.

Room Rental Charges

Events in The Attic scheduled Monday through Thursday require a room rental charge of \$300. Events in The Attic on Fridays, Saturdays, and Sundays require a room rental charge of \$500. The room charge secures the space for 4 hours, but you may be billed for additional staff hours if your event does not start or conclude at the agreed upon time. The room charge does not contribute toward the cost of food or beverages, but covers general use of the room, tables, chairs and linens (we provide Ivory tablecloths & Sandalwood napkins for a seated dinner). Additional time can be reserved for \$200/hour to extend the event time, up to 2 additional hours. An additional hour is required to reserve The Attic for a wedding ceremony, or if inclement weather necessitates use of the Attic for a wedding ceremony prior to a planned reception. To consider using the Attic for a wedding ceremony, please see the paragraph below for more information and please speak with a Special Events Manager regarding feasibility. Following an event, additional cleaning fees will be charged if damages occur to the space.

Room Guarantee, Cancellation, Deposits & Payments

The room charge is a non-refundable fee required to reserve the date and the space. The food payment must be received a minimum of 14 days prior to the scheduled event, so a guaranteed number of guests and a complete menu must be formed by this time. The bar invoice for an open bar will be billed after the event and must be paid within one week of your event date. You will be charged for the number of guests guaranteed, plus any additional guests who attend. Refunds or credits cannot be given for guests who cancel after the 14-day guarantee. Once the room charge is paid, the minimums at the time of booking are locked in. However, specific food and beverage prices are subject to change based on the current market prices at the time of your event.

Policies

Service Charges, Taxes & Food & Beverage Minimums

All food and beverages will be charged food or liquor tax of 11.5% as well as a service fee of 20%. The minimum amount that must be spent on food and beverages varies by the day of the week and time of year; this is outlined in a table below with an example of the amount of tax and service that would be applied on that minimum, as well as the “minimum expense” when factoring in the room charge. As the minimums are different during the month of December, two separate tables follow to outline this specific information. All food and beverages paid by the host contribute to the minimum, while beverages purchased by guests through a cash bar do not contribute to the minimum.

<u>Dates</u>	<u>F&B Minimum</u>	<u>11.5% Tax</u>	<u>20% Service</u>	<u>Room Rental</u>	<u>Minimum Total</u>
Saturday	\$4500	\$517.50	\$900	\$500	\$6417.50
Friday & Sunday	\$4000	\$460	\$800	\$500	\$5760
Thursday	\$2500	\$287.50	\$500	\$300	\$3587.50
Monday-Wednesday	\$2000	\$230	\$400	\$300	\$2930
Memorial Day Weekend & The 4th of July	\$5000	\$575	\$1000	\$500	\$7075

December Food & Beverage Minimums

<u>Dates</u>	<u>F&B Minimum</u>	<u>11.5% Tax</u>	<u>20% Service</u>	<u>Room Rental</u>	<u>Minimum Total</u>
Friday, Saturday & Sunday	\$5000	\$575	\$1000	\$500	\$7075
Thursday	\$3500	\$402.50	\$700	\$300	\$4902.50
Monday-Wednesday	\$2500	\$287.50	\$500	\$300	\$3587.50

During the month of December, we include holiday décor around the room including a live decorated tree, table centerpieces and other festive décor.

Policies

Ceremony

Although The Attic is a reception venue, there are some instances we may be able to accommodate an informal ceremony prior to your planned reception. An additional hour (\$200) is required to plan a wedding ceremony inside The Attic, or if inclement weather necessitates use of the venue for a wedding ceremony. The Attic must be set for the reception and therefore can only accommodate a ceremony set up with a maximum of 8 chairs. Most guests will either stand or be seated at their guest table during the ceremony, and the location of the ceremony within the venue is dependent on the reception layout. It is very important that you speak with a Special Events Manager to confirm the feasibility of a ceremony in The Attic with your guest number and layout before planning to move forward with one.

Business Luncheons & Staff Retreats

The Attic is the perfect escape for your company event. Business Luncheons and Staff Retreats are reserved Monday through Thursday during the months of January through November. Breakfasts or Luncheons are reserved for up to a 3-hour time frame beginning no earlier than 8:00am and must conclude by 2:00pm. Retreats are reserved for up to a 6-hour time frame and must conclude by 2:00pm. Please inquire with a Special Events Manager for further information and pricing details to reserve The Attic for your next business event.

Audio/Visual

Arrangements for your audio/visual requirements can be made with a Special Events Manager. Waterman's provides you with Spotify, Cox Cable Digital Music, a stereo auxiliary audio cord (should you want to bring your own iPod to play your music through our sound system*) and a podium. We also have a cordless microphone and an 80" TV, DVD player and a laptop available to show a slideshow or video for a usage charge of \$100. Any equipment you wish to use must be approved in advance by a Special Events Manager, and we require all DVDs and computer slideshows or videos to be tested at least one week prior to your event by emailing the file to a Special Events Manager* (DropBox.com can be used to email large files). We do not allow outside computers to be used with our equipment.

**The Attic at Waterman's is not a professional sound and/or video company and cannot be held liable for music or a slideshow/video that doesn't function properly. We will try our best to solve any technical difficulties. We require all weddings in the Attic to hire a professional DJ and/or Band for audio needs, as we do not allow the use of our sound equipment for weddings.*

Decorations

You are welcome to decorate the Attic for your event; however, the Special Events Managers and staff cannot be responsible for setting up or cleaning up your decorations or centerpieces.

Policies

You may decorate and your vendors may set up or deliver items in between 9:00am and 12:00pm. When decorating, please keep in mind that we do not allow the use of loose sand, confetti, confetti poppers, glitter, silly string, staples, tacks, nails, 3M hooks or tape. Candles are allowed, but must be placed inside a vase or other candleholder; open flame candles or candelabras are not permitted. Waterman's cannot accept responsibility for items left on the premises, nor can we be responsible for carrying décor and/or gifts down to your vehicle at the conclusion of the event, or guarding your gift table during the event. At the conclusion of your event, we ask that all décor and personal items are cleaned up and removed within a half hour. If additional time is needed, please speak with the Special Events Manager in advance.

Additional Enhancements

To add an extra glow to your event and enhance the atmosphere of the space, LED uplights & string lighting may be rented, based on availability. Six (6) uplights rent for \$150; this fee includes set up and color selection. String Lighting is available for the ceiling above the dance floor extending to the bar for \$150.

Our Simple Booth Photobooth may be rented for \$200, based on availability. Photos are emailed and/or texted to guests. Backdrop and props are not included. Please speak with the Special Events Manager for more information.

Parking

As an Oceanfront restaurant in a resort city, parking is at a premium at our location. We offer and recommend the complimentary valet parking service from right outside our door. However, our parking lot serves both special event and restaurant guests, so we cannot guarantee parking for each and every one of your guests. Depending on the size and date of your event, parking may be even more limited (i.e. summer months and special event weekends), but we do our best to park as many of your guests as possible. In the occasion that our lot fills up, our valets are happy to suggest alternate parking for your guests. Vendors may unload equipment in our valet lot during approved times, but must find alternative parking for the duration of the event.

The following information is directly from the City of Virginia Beach, regarding public parking at three parking lots in the Rudee Loop area - in very close proximity to Waterman's: Cost: \$7 a day, Mon-Thurs; \$10 a day, Fri-Sun and holidays; VB residents can park for \$3 after 5pm.

Miscellaneous Information

We are more than happy to provide referrals for photographers, disc jockeys, bakeries, florists, lodging and other event-related vendors. A page of helpful referrals can be found on our

Policies

website; all of the vendors listed have been part of an event in the Attic at least once, and we believe they provided a professional, high-quality level of service for our mutual client. While Waterman's provides these referrals for customer convenience, we cannot accept responsibility for vendor service. We request that you inform our Special Event Managers of all outside vendors that you book for your event, and provide us with their contact information as well.

When making dessert selections, commercial bakery desserts (cakes or cupcakes) are permitted, and we provide cake-cutting service at no additional charge. Homemade desserts of any sort, including cookies, are not permitted to be brought in to the restaurant.

Our building is over 35 years old and does not have an elevator, so please be aware that everyone in your party must be able to travel up and down stairs. Restrooms and the bar are available within the Attic space, so there is no need for handicapped guests to go back downstairs until the conclusion of the evening.

If you are booking a wedding reception with us, we recommend choosing one person with whom we can collaborate on the day of your event, so that we do not have to bother you with minor questions. We are not suggesting you hire a wedding planner, but that you simply ask someone you trust to help. This person should be familiar with what you want and can ensure that we are following through with any special requests. Please understand that as a restaurant and special events facility, we wish to provide you with a great space for a reception as well as a wonderful meal. However, we are not in the business of wedding planning or coordinating.

As an ABC Licensed establishment, outside alcohol is strictly prohibited and Waterman's provides all of the alcohol for your event. If alcohol is given as a gift or brought in as a favor, then the alcohol must remain unopened until it is off the premises. We reserve the right to dispose of any outside alcohol, stop serving any intoxicated guests, discreetly escort guests off of our property or if ultimately necessary, end the event immediately if we do not receive full cooperation from the host and guests.

The {GF} symbol appears beside a number of our menu selections below, which denotes that item as gluten-free. These items are made without gluten and without the addition of any ingredients that contain gluten. However, other products containing gluten are prepared in our kitchen, and therefore, trace elements of gluten could be present in any dish.

The ^ symbol appears beside a number of our menu selections below to inform you that consuming raw and/or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Hors d'Oeuvres

Food Stations

Food stations are a festive and versatile alternative to a plated dinner or dinner buffet, and are used in conjunction with hors d'oeuvres. All food stations serve approximately 50 guests, and a minimum of three other hors d'oeuvres must accompany any station.

^New York Strip Slider Station \$425

New York Strip thinly sliced and served on a platter, accompanied by Slider Rolls and Creamy Horseradish Sauce {GF without the roll}

^Carved Tenderloin Station (Includes a Carving Chef) \$625

Beef Tenderloin carved and served with Slider Rolls and Creamy Horseradish Sauce {GF without the roll}

Mashed Potato Bar (Includes a Server) \$250

Yukon Gold Mashed Potatoes with self-serve toppings: Shredded Cheese, Bacon, Scallions & Sour Cream {GF}

Macaroni & Cheese Bar \$275

Self-serve station of homemade Baked Macaroni 'n Cheese with toppings: Bacon, Scallions, Sliced Jalapeños, Diced Red Peppers & Hot Sauces.

Homestyle Grits Bar (Includes a Server) \$400

Virginia Stone-Ground Grits, Sautéed Shrimp, and self-serve toppings: Shredded Cheese, Bacon, Scallions & Tabasco {GF}

Thai Curry Stations – Vegetarian \$250...Chicken \$300...Shrimp \$375

A medley of fresh vegetables and chick peas sautéed with coconut milk, ginger and red curry, served with cilantro-lime rice and self-serve toppings: Shredded Coconut, Cashews, Green Onions & Golden Raisins {GF}

Chicken and/or Shrimp will be tossed with the fresh vegetables and chick pea medley if added

BBQ Slider Bar \$375

North Carolina Style Barbecue, Slider Rolls, Cole Slaw, BBQ & Hot Sauces {GF without the roll}

Substitute North Carolina Style Pulled Chicken: \$50 per 50 guests

Buffalo Chicken Slider Bar \$375

Pulled Chicken tossed in Buffalo Sauce, Slider Rolls, Pickles, Jalapeños, Bleu Cheese & Ranch Dressing {GF without the roll}

Hors d'Oeuvres

[^]Ultimate Seafood Display – Market Price

150 Chilled Shrimp Cocktail, 100 Shucked Raw Oysters & 1 Side of House Smoked Salmon served with Cocktail Sauce, Crackers, Tabasco, Capers, Sour Cream, & Diced Onions {**GF** w/o crackers}

Hot Soup Station (Includes a Server) \$300

She Crab Soup with Oyster Crackers & Old Bay

[^]Fiesta Taco Bar \$425

Fajita Beef, Fiesta Chicken, or Pulled Pork (choice of two) served with Rice, Black Bean and Mango Salad, warm Corn & Flour Tortillas and all the fixins – Shredded Cheese, Cabbage, Sriracha Aioli, Homemade Guacamole & Pineapple-Tomato Salsa. {**GF** without the tortilla}

Substitute Blackened Tuna or Cilantro-Lime Shrimp as one protein choice: \$50 per 50 guests

Curried Chicken Salad \$200

Chilled Curried Chicken Salad served with Crostinis, Slider Rolls, Cucumber Slices and Mixed Greens.

Pasta Selections

Macaroni & Cheese \$200

Vegetarian Cavatappi Pesto Primavera \$225

Chicken or Shrimp Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers (Chicken \$275/Shrimp \$375)

Chicken or Shrimp & Andouille Sausage Cavatappi in Cajun Cream Sauce with Red Peppers & Onions (Chicken \$275/Shrimp \$375)

Please Note: A pasta dish is a great addition to your Food Stations & Hors d'Oeuvres menu, but this is not a build-your-own pasta bar.

Hors d'Oeuvres

Hot Seafood Hors d'Oeuvres (per 100 pieces, unless noted)

<<Crab Crostinis	\$160
<<^Spicy Buffalo Fish Bites (Bleu Cheese or Ranch Dressing)	\$180
*^Blackened Tuna Bites (Raspberry Sauce) {GF}.....	\$180
Dollar Mushrooms stuffed with Crab Meat	\$190
<<Petite Crabcakes served on Individual Tasting Spoons (Red Pepper Aioli)	\$190
Clams served Casino-style or Steamed in Garlic Wine Sauce (<i>Seasonal; Multiples of 100</i>)	\$200
**Crab Dip served with Fried Pita Points or Yellow Corn Tortilla Chips {GF w/chips}	\$200
Oysters Rockefeller {Must be ordered in multiples of 100; GF}.....	\$225
<<Fried Crab Puffs (Red Pepper Aioli)	\$240
<<Fried Shrimp (Cocktail Sauce).....	\$240
<<Coconut Shrimp (Sweet Chili Sauce)	\$250
<<Miniature Shrimp & Grits (Bacon, Cheese & Scallions) {GF}	\$260
<<Bacon Wrapped Sea Scallops (Orange Chipotle Sauce) {GF w/o sauce}	\$400
*Broiled Mini Crabcakes (Red Pepper Aioli) - Stationed or Passed on Individual Tiny Trays ...	\$400

Cold Seafood Hors d'Oeuvres (per 100 pieces, unless noted)

**Smoked Salmon with Red Onions, Capers, Sour Cream & Crackers {GF w/o crackers}	\$150
^Oysters on the Half Shell – Raw {Must be ordered in multiples of 100; GF}.....	\$200
*Mini Lobster Rolls.....	\$6/Roll
*Shrimp Cocktail with Spicy Cocktail Sauce {GF}	\$200/Jumbo \$250
Citrus Marinated Shrimp with Red Peppers & Onions {GF}	\$215/Jumbo \$260

Beef, Chicken and Pork Hors d'Oeuvres (per 100 pieces, unless noted)

Meatballs (Tangy BBQ or Marinara).....	\$125
<<Bacon Wrapped Pineapple.....	\$130
Southwest Chicken Eggrolls (Ranch Dressing).....	\$140
*Bourbon or Buffalo Chicken Bites	\$150
<<Buffalo Chicken Dip Bites (Ranch Dressing)	\$160
Pork Lumpia (Thai Chili Sauce)	\$160
*Sweet Potato Ham Salad Biscuits.....	\$160
Dollar Mushrooms stuffed with Andouille Sausage	\$160
Gorgonzola-Stuffed Mushrooms Wrapped in Bacon {GF}	\$160
<<Homemade Mac 'n Cheese with Bacon & Scallions in Individual Tasting Cups	\$160
Chicken Caprese Skewers {Seasonal; Served Cold & Drizzled with Balsamic Glaze; GF}.....	\$170
*^Seasoned Steak Bites with Horseradish Cream Sauce or Sriracha Aioli {GF}	\$180
^Hoisin-Ginger Marinated Beef Skewers (Thai Chili Sauce) {GF}	\$210

Hors d'Oeuvres

Hot Vegetarian Hors d'Oeuvres (per 100 pieces, unless noted)

Hush Puppies.....	\$100
Vegetable Lumpia (Thai Chili Sauce)	\$150
<<Spanakopita (<i>Greek-style Puff Pastry with Spinach & Feta Cheese</i>).....	\$150
Dollar Mushrooms stuffed with Spinach & Goat Cheese {GF}	\$150
*Sweet Potato Pimento Cheese Biscuits.....	\$160
<<Brie, Hot Peach Chutney & Candied Pecan Crostinis	\$160
<<Herb Goat Cheese & Roasted Garlic Crostinis.....	\$160
**Spinach-Artichoke Dip with Fried Pita Points or Yellow Corn Tortilla Chips {GF w/chips} ...	\$160
<<Baked Jalapeño Poppers (Bacon Bits Optional) {GF}.....	\$170

Cold Vegetarian Hors d'Oeuvres (per 100 pieces, unless noted)

**Cubed Cheese Display with Crackers (<i>Cheddar, Swiss & Pepper-Jack</i>) {GF w/o crackers} ...	\$100
**Fresh Seasonal Fruit {GF}	\$110
**Vegetable Platter served with Ranch Dip {GF}	\$110
**Fresh Tropical Fruit {GF}.....	\$140
*Tomato & Mozzarella Caprese Skewers {Seasonal; Drizzled with Balsamic Glaze; GF}	\$140
**Vegetable Platter served with Hummus & Grilled Pita {GF w/o pita}.....	\$150
<<Tomato Bruschetta on Parmesan Crostinis.....	\$150
**Marinated Vegetable Salad {GF}	\$150
**Seasonal Fruit & Cubed Cheese Display {GF w/o crackers}.....	\$175
**Gourmet Cheese Board (4 Cheeses, Crackers, Jam, Dried Fruit & Nuts) {GF w/o crackers}. \$175	
**Seasonal Grilled & Roasted Balsamic Vegetable Display {GF}.....	\$200
**Tropical Fruit & Gourmet Cheese Display {GF w/o crackers}.....	\$275
**Charcuterie Board (<i>Salami, Prosciutto, Pepperoni, 3 Gourmet Cheeses, Crackers, Jam, Honey, Dried Fruit & Mixed Nuts</i>) {GF w/o crackers} (Vegetarian w/o meats)	\$275
**Mediterranean Antipasta Display (<i>Salami, Prosciutto, Asiago Cheese, Hummus, Grilled Pita, Roasted Mushrooms & Red Peppers, Grilled Asparagus & Marinated Artichoke Hearts</i>) {GF w/o pita} (Vegetarian w/o Salami & Prosciutto)	\$275

**Ideal for passing butler-style or as a stationed hors d'oeuvre*

<< Only suitable for passing butler-style

***Portioned to serve approximately 50 guests*

Dinner Buffet

Dinner Buffet

\$38/person with a minimum of 35 guests; \$16 for children 12 and under. Price includes dinner rolls served on the buffet.

Choose One Hors D'oeuvre:

Tomato Bruschetta on Parmesan Crostinis (*Passed Butler-Style*) | Spinach & Artichoke Dip with Fried Pita Points or Yellow Corn Tortilla Chips {GF w/chips} | Vegetable & Cubed Cheese Display with Ranch Dip or Hummus {GF w/o crackers}

Choose One Salad:

Caesar Salad {GF w/o croutons} | Mixed Greens Salad served with Balsamic Vinaigrette, Ranch or Cilantro Lime Dressing {GF} | Waterman's Salad - Mixed Greens topped with Pecans, Dried Cranberries, Cucumbers, Diced Tomatoes, Sliced Red Peppers and Gorgonzola Cheese served with Balsamic Vinaigrette (Add \$2/Person) {GF}

Choose Two Sides:

Yukon Gold Mashed Potatoes {GF} | Loaded Mashed Potatoes {GF} | Roasted Garlic Mashed Potatoes {GF} | Potatoes Au Gratin | Rosemary-Garlic Roasted Tri-Colored Potatoes {GF} | Macaroni & Cheese | Cilantro-Lime Rice {GF} | Rice Pilaf {GF} | Hush Puppies | Sautéed Vegetable Medley {GF} | Green Beans Amandine {GF} | Roasted Broccoli Parmesan {GF} | Broccolini (Add \$1.50/Person) {GF} | Citrus-Glazed Sugar Snap Peas & Baby Carrots

Choose Three Entrees:

Parmesan Peppercorn Fish of the Day {GF} | Signature Crabcakes with Roasted Red Pepper Aioli (Add \$6/Person) | Citrus Salmon with Pineapple-Tomato Salsa | Ginger-Soy Salmon {GF} | Shrimp or Chicken & Andouille Sausage Cavatappi in Cajun Cream Sauce with Red Peppers & Onions | Shrimp or Chicken Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers | *Cavatappi Pesto Primavera | *Vegetable Lasagna | *Thai Veggie Curry (Must be Accompanied by Side of Rice) (Add Chicken for \$2/Person or Add Shrimp for \$3/Person) {GF} | Fish of the Day or Chicken Mediterranean {GF} | Chicken Picatta | Chicken Marsala | Chicken Florentine (topped with Spinach, Mozzarella, Sautéed Red Peppers & a Lemon Beurre Blanc Sauce) {GF} | Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa | Roast Beef Au Jus {GF} | ^Beef Tips Portabella (Must be Accompanied by Side of Rice or Mashed Potatoes) | ^Slow-Roasted New York Strip Au Jus (Add \$6/Person) {GF} | ^Beef Tenderloin with Creamy Horseradish Sauce (Add \$10/Person; Includes a Carving Chef) {GF}

*Denotes vegetarian dish; other vegetarian options can be provided upon request

Lunch Buffet

Rudee Inlet Lunch Buffet \$18/person

Assorted Wraps | Mixed Greens Salad with Ranch or White Balsamic Vinaigrette (Add \$2/Person for Waterman's Salad) {GF} | Bowl of Fresh Seasonal Fruit {GF} OR Greek Pasta Salad

Beach BBQ Lunch Buffet \$22/person

North Carolina Style Barbecue with Slider Buns, BBQ & Hot Sauces {GF w/o the bun} | Cole Slaw {GF} | Macaroni & Cheese | Hush Puppies

Lighthouse Lunch Buffet

\$28/person with a minimum of 35 guests.

Choose One Salad:

Caesar Salad {GF w/o croutons} | Mixed Greens Salad served with White Balsamic Vinaigrette, Ranch or Cilantro Lime Dressing {GF} | Waterman's Salad - Mixed Greens topped with Pecans, Golden Raisins, Cucumbers, Diced Tomatoes, Sliced Red Peppers and Gorgonzola Cheese served with White Balsamic Vinaigrette (Add \$2/Person) {GF}

Choose One Side:

Yukon Gold Mashed Potatoes {GF} | Loaded Mashed Potatoes {GF} | Roasted Garlic Mashed Potatoes {GF} | Potatoes Au Gratin | Rosemary-Garlic Roasted Tri-Colored Potatoes {GF} | Macaroni & Cheese | Cilantro-Lime Rice {GF} | Rice Pilaf {GF} | Greek Pasta Salad | Hush Puppies | Sautéed Vegetable Medley {GF} | Green Beans Amandine {GF} | Roasted Broccoli Parmesan {GF} | Broccolini (Add \$1.50/Person) {GF} | Citrus-Glazed Sugar Snap Peas & Baby Carrots

Choose Two Entrees:

Parmesan Peppercorn Fish of the Day {GF} | Signature Crabcakes with Roasted Red Pepper Aioli (Add \$6/Person) | Citrus Salmon with Pineapple-Tomato Salsa | Ginger-Soy Salmon {GF} | Shrimp or Chicken & Andouille Sausage Cavatappi in Cajun Cream Sauce with Red Peppers & Onions | Shrimp or Chicken Cavatappi in Tomato-Basil Sauce or a la Vodka Sauce with Spinach, Mushrooms & Red Peppers | *Cavatappi Pesto Primavera | Fish of the Day or Chicken Mediterranean {GF} | Chicken Piccata | Chicken Marsala | Chicken Florentine (topped with Spinach, Mozzarella, Sautéed Red Peppers & a Lemon Beurre Blanc Sauce) {GF} | Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa | Roast Beef Au Jus {GF} | ^Beef Tips Portabella (Must be accompanied by Rice or Mashed Potatoes)

Please see our Hors d'Oeuvres list for additional menu selections

Lunch & Dinner Buffet Additions

Lunch & Dinner Buffet Additions:

Add Hush Puppies for \$1.50/person

Add Mashed Potato Toppings (Bacon, Cheese, Sour Cream & Scallions) for \$1/person {GF}

Add Mac & Cheese Toppings (Bacon, Scallions, Jalapeños & Red Peppers) for \$1/person {GF}

Add She Crab Soup (with table service) for \$6/person

Add Side Choice for \$2.50/person

Add Entrée Choice for \$6/person

Add Miniature Dessert Display for \$3/person

Add Gourmet Mini Desserts, Plated Dessert, Chocolate Fondue or S'mores Bar for \$5/person

Plated Luncheons & Dinners

Soup & Salad

Soup Selection \$6/cup

She Crab Soup

Mixed Greens Side Salad \$4/person

Fresh Mixed Greens topped with Diced Tomatoes, Shredded Carrots, Cucumbers & Red Onions; served with White Balsamic Vinaigrette or Cilantro Lime Dressing (*choose one*) {**GF**}

Classic Caesar Side Salad \$4/person

Fresh Romaine Lettuce tossed with Creamy Caesar Dressing, Croutons & Parmesan Cheese {**GF** w/o croutons}

Waterman's Side Salad \$5/person

Fresh Mixed Greens topped with Pecans, Golden Raisins, Cucumbers, Sliced Red Peppers, Diced Tomatoes & Gorgonzola Cheese; served with White Balsamic Vinaigrette {**GF**}

Plated Dinners

Plated dinners for parties up to 64 guests require a pre-order from up to three entrée selections. The host is also responsible for making color-coded placecards to identify each guest's selection. Plated dinners can be accommodated for groups up to 80 by offering one entrée selection for all guests. Policies are subject to change based on date of the event and anticipated guest number. Because of the size of the event and to ensure timely service for a plated dinner, all steaks are cooked to the same temperature (medium, per the chef's recommendation). All plated dinners require an additional \$200 staff fee.

Entrees Include Dinner Rolls & Chef Selected Vegetables & Potatoes

Crab & Lobster stuffed Fresh Catch	Market Price
Baked Fish of the Day stuffed with Crab Meat	\$31
Waterman's Famous Crabcakes	\$27
Parmesan Peppercorn Fish of the Day {GF}	\$26
Just Seafood Platter {GF}.....	\$26
Fish of the Day Francese	\$26
Baked Fish of the Day Mediterranean {GF}.....	\$26
Mahi Picatta (<i>Seasonal</i>)	\$25
Salmon in Dill Cream Sauce or Ginger-Soy Salmon {GF}	\$25
^Waterman's Trio – 4-oz Petite Filet, Crabcake & Skewer of Citrus Grilled Shrimp	\$40
^Waterman's Crab Cake & 6-oz Filet	\$38
^2 Crab-Stuffed Shrimp & 6-oz Filet.....	\$38
^8-oz Filet Mignon {GF}.....	\$38
^12-oz New York Strip {GF}	\$32
Honey-Citrus Grilled Chicken & Skewered Shrimp with Pineapple-Tomato Salsa	\$28
Chicken Marsala	\$24
Teriyaki Grilled Chicken with Pineapple-Tomato Salsa {GF}	\$24
Chicken Florentine {GF}.....	\$24
Chicken Caprese {GF}	\$24
Chicken Picatta.....	\$24
Italian Chicken Parmesan	\$24
Vegetarian Plate (<i>Select One: Roasted Vegetable Stack with Balsamic Glaze {GF}, Cavatappi Pesto Primavera or Thai Veggie Curry {GF; Vegan}</i>)	\$22

Plated Luncheons

Plated luncheons for parties can be accommodated for groups up to 80 guests by offering one entrée selection for all guests. Policies are subject to change based on date of the event and anticipated guest number. All plated luncheons require an additional \$200 staff fee.

Salads & Sandwiches

Mixed Greens or Caesar Salad topped with Shrimp {GF w/o croutons} or a Crabcake	\$18
Mixed Greens or Caesar Salad topped with Grilled Chicken {GF w/o croutons}	\$16
Waterman's Salad topped with Shrimp {GF} or a Crabcake.....	\$20
Waterman's Salad topped with Grilled Chicken {GF}.....	\$18
Southwest Chicken Salad {GF}.....	\$16
Summer Salad {GF}.....	\$15
Crab Ripper served with French Fries	\$17
^Waterman's Burger served with French Fries.....	\$15
Chicken Avocado Wrap served with Seasonal Side.....	\$12
*Homemade Hummus Wrap served with Seasonal Side	\$11
Soup & Salad – Cup of Soup with a side House Salad or side Caesar Salad	\$16
Soup & Sandwich – Cup of She Crab Soup with a Barbecue Pork Sandwich.....	\$15

Entrees

Parmesan Peppercorn Fish of the Day served with Chef's Sides {GF}.....	\$21
Just Seafood served with Chef's Sides {GF}.....	\$23
Waterman's Crabcake served with Chef's Sides	\$16
*Cavatappi Pesto Primavera	\$16
Cavatappi Pesto Primavera with Shrimp.....	\$21
Honey-Citrus Grilled Chicken with Pineapple-Tomato Salsa & Chef's Sides	\$16

**Denotes Vegetarian Selection*

Dessert

Homemade Miniature Dessert Display

\$200 per 50 guests

Homemade Brownies | Everything Cookies | Assorted Miniature Cheesecakes

Substitute Peanut Butter Cup Brownies for an additional \$25 per 50 guests

Gourmet Homemade Miniature Dessert Display

\$275 per 50 guests with 3 Selections

Sticky Bun Bread Pudding with Rum Sauce | Grand Marnier Marinated Strawberries (Contains Alcohol) | Homemade Chocolate Peanut Butter Cup Brownies | Chocolate Mousse {GF}

S'mores Bar

\$275 per 50 guests

Graham Crackers | Marshmallows | Chocolate

Add Gourmet Selections for an additional \$50 per 50 guests

Reese's Cups | Kit Kats | York Peppermint Patties

Chocolate Fondue Display

\$300 per 50 guests with 3 Selections (served with elegant disposable plates)

Strawberries | Pretzels | Marshmallows | Pineapple | Vanilla Wafers | Nutter Butter | Potato Chips

Plated Desserts

\$7/person

Chocolate Mousse Cake | Sticky Bun Bread Pudding à la Mode with Rum Sauce | Flourless Chocolate Cake {GF} | Key Lime Pie | Frozen Peanut Butter Pie with Chocolate Syrup | Vanilla Cheesecake | Limoncello Mascarpone Cake | Baklava Cheesecake

Candy Bar Supplies (Candy Not Included)

\$50 for our 7 Glass Jars, Mini Scoops & Mini Bags

Provide your favorite candy and we will fill and replenish our jars throughout your event!

Breakfast & Brunch

Breakfast Meet & Greet

\$15/person

Assorted Scones | Fresh Seasonal Fruit {GF} | Yogurt and Granola

^Tidewater Taco Bar

\$20/person

Corn & Flour Tortillas served with all the fixins – Cheesy Scrambled Eggs {GF}, Bacon {GF}, Breakfast Sausage & Crispy Potato Hash, Green Chilies {GF}, Homemade Chipotle Salsa {GF}, Homemade Guacamole {GF} | Fresh Seasonal Fruit {GF} | French Toast Sticks with Syrup

^Sea Shell Brunch Buffet

\$26/person

Virginia Scramble {GF} | Shrimp & Grits {GF} | House Smoked Salmon {GF} | Sticky Buns | Home Fries {GF} | Fresh Seasonal Fruit {GF}

^Boardwalk Brunch Buffet

\$28/person

Eggs Benedict | Mini Broiled Crabcakes | Home Fries {GF} | Fresh Fruit {GF} | Sticky Buns

Breakfast & Brunch Additions and Hors d'Oeuvres

Yogurt and Granola for \$1/person

Scrambled Egg Toppings {GF} (Bacon, Cheese, Peppers & Scallions) for \$1/person

*Chocolate Covered Strawberries {GF} for \$1.50 each

Sweet Potato Ham Salad Biscuits for \$1.60 each

*Sticky Buns for \$2/person

*French Toast Sticks with Syrup for \$2.00 each

*Sausage Pigs in a Blanket for \$2.00 each

*Eggs Benedict for \$5/person

Crab Cakes for \$7/person

House Smoked Salmon with Red Onions, Capers, Sour Cream & Crackers {GF w/o crackers} for 40-50 guests \$150

**Not available on Sundays*

Sunday Brunch events booked May- September must begin by 9am with all food being served no later than 10am. Sticky Buns are not available for Sunday Brunch events May-September; if they are part of the buffet you select, they will be replaced with biscuits & jelly packets. Please inquire with a Special Events Manager if sticky buns are available for your event.

Beverage Service

Private Events Bar

Bartender Fee: \$75; number of bartenders required is dependent on guest number & type of bar.

Open Bar

An open bar is billed on a consumption basis per drink for mixed drinks, wine by the glass and bottled beer. The bar charges will be billed the day after the event and due within one week.

There are many ways to limit an open bar in order to control costs. It may be limited based on what is offered (i.e. only beer & wine, or only beer, wine & house brand liquor, etc.); by budget (i.e. open bar up to \$500, after which point it would become a full cash bar); or by giving each guest a specific number of "drink tickets" to control how many drinks are paid for by the host.

Open Bar Prices (per drink)

Domestic Beer (Bud, Bud Light, Coors Light, Miller Lite, Yuengling).....	\$4.00
Premium Beer (Corona, El Guapo IPA, Michelob Ultra, Sam Adams)	\$5.25
Glass of House Wine (Ruffino Pinot Grigio and Domino Cabernet Sauvignon).....	\$5.50
Fresh Squeezed Orange Crush	\$7.00
Fresh Squeezed Premium Crushes.....	\$8.25
Fresh Squeezed Tres Agaves Margarita	\$8.75
Well ("House") Liquor	\$5.00
Call Liquor (Absolut, Bacardi, Captain Morgan, Canadian Club, Jack Daniels, Jim Beam, Jose Cuervo ,Malibu, Seagrams 7, Southern Comfort, Stoli, Tanqueray)	\$6.50
Premium Liquor (Bombay Sapphire, Crown Royal, Cuervo 1800, Dewar's, Grand Marnier, Grey Goose, Jameson, Ketel One, Maker's Mark, Titos, Tres, Wild Turkey, Woodford Reserve) ...	\$8.00
Top Shelf Liquor	\$11.00
Martinis	\$8.00
Iced Tea or Soda (<i>no charge when alcohol is being served</i>).....	\$2.00
Coffee by the Cup.....	\$2.75
Cranberry Juice/Fresh Squeezed Juice	\$3.00
Red Bull/Red Bull Mixer	\$5.00/\$3.00
Coffee Station with Regular & Decaffeinated Coffee & Hot Tea.....	\$125 per 50 guests

Cash Bar

Guests may purchase their own drinks (by cash or with a credit card), but the host is responsible for the bartender fee. Beer, wine, and liquor prices are the same as prices on the Waterman's Surfside Grille drink menu. Specific prices can be provided upon request.

Please ask our Special Events Manager about our bottled wine and champagne selections. A toasting fee of \$40 will be charged for champagne service for more than 20 guests.