

PRIVATE EVENTS

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



MERMAID WINERY

4401 SHORE DRIVE
VIRGINIA BEACH, VA 23455

101 GRANBY STREET
NORFOLK, VA 23510

(757) 233-4155
www.mermaidwinery.com
info@mermaidwinery.com



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

Norfolk

70 dining room, cocktail

50 dining room, seated

Virginia Beach

15 caves de sirene, seated

49 patio

75 tasting room, seated

299 tasting, dining and patio
(buyout of facility)

OFF SITE

catering and tastings available at your choice off site location

LUNCH PACKAGE

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

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

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

\$40 per guest

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

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 and includes one mimosa each.

\$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

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

CATERING + À LA CARTE

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

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

- | | | | |
|----------------------|---|-------------|--|
| \$30 | vegetable lumpia
+ asian dipping sauce | \$30 | shrimp: cocktail or steamed
+ cocktail sauce |
| \$30 | bacon wrapped scallops
+ red wine bbq sauce | \$42 | ahi tuna wonton
+ fermented sweet pepper aioli |
| \$22 | caprese skewers
tomato, fresh basil, mozzarella | | |
| \$3 / each | bacon jalapeño poppers -
chef's take on a jalapeño popper with bacon | | |
| \$3 / each | red wine bbq meatballs -
handmade beef meatballs simmered in our red wine bbq sauce | | |
| \$4 / each | chicken quesadillas -
bite sized + siracha sour cream and charred pineapple pico de gallo | | |
| \$2.25 / each | fried pimento cheese bites - with zesty tomato jam | | |
| \$50 / guest | everything - a chef's selection of assorted small bites and platters | | |

Dippy Things

\$36 each- serves 12-24 guests

hummus
chef's hummus served with
toasted naan bread

spinach & artichoke dip
+ fresh tortilla chips

buffalo chicken dip
+ 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

\$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

\$150 flat fee

non-alcoholic beverage station with Soda

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

cake pop (Chef's choice)
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



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 - Sunday

\$450

Tuesday - Thursday

\$100

Tuesday - Sunday

room fee (VB Only)

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

\$1,000

facility fee for buyouts of the Norfolk or 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.

Deposit

\$500

due with signed contract

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

12.5% Norfolk

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

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

\$2,000 / \$5,000

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

Week Days (Tuesday - Thursday)

Weekends (Friday - Sunday)

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:

Food & Beverage Choices - 14 days prior to event

Final Headcount & Payment- 30 days prior to event

Deposits- \$500 due at time of contract

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 construction paper, and wax burning candles. In addition we cannot allow for any decorations to be taped to the walls or artwork. Any use of these items will result in the loss of the security deposit

Tables: What do the tables look like?

Norfolk - Tables are 2' x 4' and are 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, 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.