

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.

We have two locations: Norfolk and Virginia Beach. 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

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, *honey walnut vinaigrette (GF), on the side*

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



CLASSIC DINNER PACKAGE

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

\$45 per guest

Starter Course

- house salad
honey walnut vinaigrette (GF), on the side

Main Course

(select one)

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

Sweet Course

(select one, all guests receive the same sweet course)

- s'mores brownie
- chef's seasonal cheesecake

add on bread & butter \$3/person

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(GF) = Gluten Free*

TASTING MENU

the tasting menu is served family style.
\$45 per guest



Cold Appetizers

Pinot Pimento Cheese - Crackers & Pickled Onions

Olive Tray - Assorted Olives (GF)

Hot Appetizers

Lamb Spring Rolls - Red Cabbage & Tzatziki

Spinach Artichoke Dip - Toast Point & Corn Chips

Entrées

Chicken Pasta - Grilled Chicken, Peppers, Onions, Shallot, Garlic,
Chorizo, Tomatoes, Kale, Cavatappi, Blackened Cream Sauce

*Blackened Tuna - Tzatziki Style Sauce, Coconut Quinoa,
Sautéed Young Vegetables (GF)

Fried Brussel Sprouts (GF)

Mermaid Fries - Arugula Pesto, Crumbled Sausage, Parmesan, Sriracha
Sour Cream (GF)

Southern Bread Service - Homemade Biscuits with Honey, Butter & Jam

Dessert

Campfire Kettle - Chocolate Fondue Paired with Chef's dippables

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FOUR COURSE DINNER PACKAGE

\$55 per guest

package includes choices of four prepared dinner courses. all guests receive the same salad & dessert course.

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
- honey walnut vinaigrette (GF), on the side

Main Course

select one of each (max of four)

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

Soup Course

chef's soup of the day

Sweet Course

(select one)

- s'mores brownie
- chef's seasonal cheesecake

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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), (GF)

3rd Course:

- 4oz Filet Mignon* with Smoked Pork and Veal Demi served with a side of Parmesan Truffle Mashed Potatoes & Carrots (GF)

- 6oz Pan Seared Tuna* with Brown Butter and Capers served with Quinoa & Carrots (GF)

- Two 4oz Vegetable Cakes with Tomato Jam served with Quinoa & Carrots (GF)

\$65/Person

Dessert Course:

Dark Cherry Panna Cotta

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

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LUNCH PACKAGE

package includes choices of three chef prepared lunch courses, available from 12pm - 3pm and includes choice of space for 3 hours. all guests receive the same first & third course.

\$35 Per guest, Tuesday through Sunday

Starter Course

(select one)

chef's soup of the day
house salad,

honey walnut vinaigrette (GF), on the side

Main Course

served with a side of fries

(select one)

mermaid burger

*8oz patty | Lettuce | Tomato | Red Onion | Cheddar

grilled cheese sandwich

Sharp cheddar | Smoked gouda | Brie | Zesty tomato jam | Bacon | Sourdough

chicken salad sandwich

Classic deli style with a little twist | Lettuce Tomato | Toasted sourdough | Smoked Almonds

mermaid tacos

*Blackened tuna | cabbage | Fresh avocado Charred Pineapple Pico | Sriracha sour cream Flour tortilla | Crispy tortilla strips

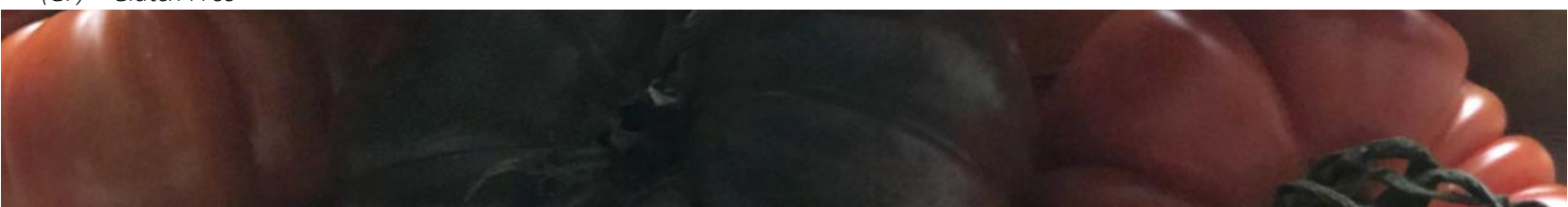
Sweet Course

(select one)

chef's seasonal cheesecake
s'mores brownie

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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
cheddar grits (GF)

denver omelet

three whipped eggs +
ham, onions, peppers +
cheddar cheese (GF)

(GF) = Gluten Free



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 (GF)

bacon

crispy, delicious, pork bacon (GF)

breakfast potatoes

hand cut home fry potatoes + southern seasoning (GF)

stone ground grits

slow cooked grits with cheese and butter (GF)

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 (GF)

muffins

chef's selection of housemade baked muffins

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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 (GF)
\$15	per guest	oyster station James River oysters freshly shucked and served with the usual accoutrements

Children's Menu

plated children's menu available for guests 12 and under for \$15/child.
all plates are served with hand cut fries.

- Grilled Cheese
- Chicken Tenders
- Mac n' Cheese
- Flatbread Cheese Pizza

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 (GF)
fresh vegetables served with house made hummus + ranch dipping sauce

\$4 per guest

fruit board (GF)
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, chicken salad bites, caprese skewers, tuna poke salad

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CATERING + À LA CARTE

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Small Bites

by the dozen

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

by the each

- | | |
|----------------------|---|
| \$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 (GF)

buffalo chicken dip
+ fresh tortilla chips (GF)

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CATERING + À LA CARTE

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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

DRINK PACKAGES

All beverage packages can be customized to fit the need of your event.

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
Lukusowa, Maker's, Bacardi, Battle Gin, Lunazul

Premium: \$15/person
Tito's, Patron, Woodford, Captain Morgan's, Tanqueray

\$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 (Fri - Sat)

\$600 (Sun, Tue - Thur)

Deposit

\$500

due with signed contract

ADDITIONALS

20% of subtotal

11.5% Virginia Beach

12.5% Norfolk

ADD-ONS

\$100 for projector/screen

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.

gratuity - a 20% gratuity is added to all events

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

audio visual equipment (VB only)

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 / \$2,000

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*

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

Plated Dinner: The list of guest names and entrée choices are due 14 days prior to your event

Final Payment- 30 days prior to event

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

How much time do we get? You get three hours for your event. One hour prior to the start time is an hour designated for any personalized set-up. Buyouts get up to five hours.

Decorations Not Permitted: 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. In Norfolk specifically, we cannot allow balloons due to the high ceilings of the historic building. All wall art in the event spaces stay on the walls.

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 event is confirmed. 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. Floor plan will be supplied once we receive the final headcount.

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

Buffet Style: Unfortunately, due to health codes you are unable to box and take home any leftover food. However, we have a leftover food waiver and release liability form that you can sign that will allow you to take food with you. There is a \$50 flat fee to box up any remaining food.

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