# 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, standing

**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***

- carved beef tips +
  - roasted mushroom gravy, or
  - arugula pesto (GF)
- roasted pork loin +
  - apple and bacon chutney (GF), or
  - caramelized onion and strawberry glaze (GF)
- chicken pasta
- shrimp pasta (+$2/person)
- rockefeller shrimp pasta (+$2/person)
- cherry thyme roasted chicken (bone-In), (GF)
- pork ribs with red wine BBQ sauce (GF)

***select 2 sides***

- crispy garlic and herb roasted red potatoes (GF)
- burnt butter green beans (GF)
- drunk and wild grain rice (GF)
- honey glazed carrots (GF)
- seasonal harvest vegetable (GF)
- parmesan truffle mashed potatoes (GF)

## *Sweet Course*

***select one***

- s'mores brownie
- chef's seasonal cheesecake
- tiramisu

(GF) = Gluten Free



# 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 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 FonduePairedwith 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

## *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 (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

## *Sweet Course*

(select one)

-s'mores brownie
-chef's seasonal cheesecake

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# Chef'sSignature 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*

chef's soup of the day

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

## *Main Course*

**(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

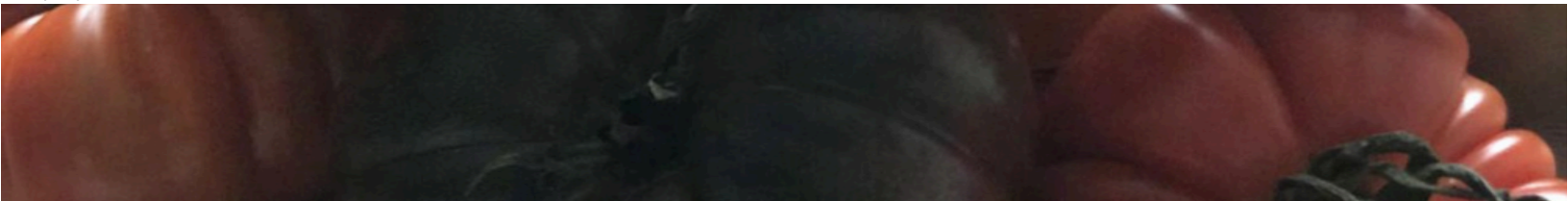
### mermaid tacos
*Blackened tuna |cabbage | Fresh avocado | Charred Pineapple Pico | Sriracha sour cream | Flour tortilla | Crispy tortilla strips

## *Sweet Course*

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 (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 eggquiche 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*



# BRUNCHBUFFETSTYLE 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

*(GF) = Gluten Free*

# CATERING+ À LACARTE

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

*(GF) = Gluten Free*

# CATERING+ À LACARTE

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, rudités 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*

*(GF) = Gluten Free*



# CATERING+ À LACARTE

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** **bacon wrapped scallops**
+red wine bbq sauce (GF)

**$22** **caprese skewers**
tomato,freshbasil, mozzarella (GF)

**$30** **shrimp: cocktail or steamed**
+cocktail sauce (GF)

**$42** **ahi tuna wonton**
+fermented sweet pepper aioli

### *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)

*(GF) = Gluten Free*

# CATERING+ ÀLACARTE

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

# DRINK PACKAGES

All beveragepackagescanbecustomizedtofittheneed 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*

## *ThreeTierCake*

**$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.



# ADDITIONALFEESAND 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

### 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*

**$1,000** (Fri - Sat)
**$600** (Sun, Tue - Thur)

### facility fee for buyout of the VBlocation

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

12% 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** (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**

***The whole facility is private for your event.***

**$1,000 weekday / $2,000 weekend**

**F&B Spending Minimums**

## *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 coldfood, 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 your 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.