



**PRIVATE EVENTS MENU
2025-2026**

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**3100 SHORE DRIVE
VIRGINIA BEACH, VA 23451**

HORS D'OEUVRES

PASSED OR STATIONARY



FISH & SHELLFISH

Chesapeake Bay Crab Bites | lemon aioli, parsley

Coconut Fried Shrimp | sweet chili dipping sauce

Mini Fish Tacos | cabbage -cilantro slaw, pico de gallo

Tuna Nicoise Bites | potato chip, olive tapenade, chive aioli

Shrimp Cocktail | old bay steamed shrimp, blood mary cocktail sauce

Miso Grilled Shrimp | wasabi dipping sauce

Bang Bang Salmon Bites | sweet chili aioli

Smoked Salmon Crostini | herb cream cheese, dill, lemon, fried capers

Fried Oyster "Po Boy" | ritz cracker, remoulade

BEEF & PORK

Beef Tenderloin Crostini | caramelized rosemary and onion jam

Steak Frites | seared beef tip, cubed potato, horseradish sauce

Braised Short Rib | crispy polenta cake, gorgonzola

Mini Beef Meatballs | choice of marinara, swedish, sweet & sour

Beef en Crouete | beef hot dogs, puff pastry, creamy dijon

Pork Banh Mi Bruschetta | sliced pork, pickled vegetables

Bite Size BLT | bacon, chopped romaine, diced tomato, herb aioli

Chorizo Stuffed Hush Puppy | smoky aioli

Ham Biscuit | country ham, cranberry mustard

Pork Lumpia | sweet chili dipping sauce



HORS D'OEUVRES

continued



POULTRY

Mini Chicken Tacos | corn tortilla, pickled red onion, avocado crema

Chicken Banh Mi | pickled vegetables, sriracha mayo, micro cilantro

Buffalo Chicken Meatballs | ranch drizzle

Smoky Stuffed Mushroom | pulled chicken, sharp cheddar, scallion

Seared Duck Breast | sweet potato chip, cherry balsamic

Chicken & Waffles | truffle honey butter

Turkey & Brie Crostini | Green Apple Relish

Turkey Reuben Sliders | melted swiss, sauerkraut, russian5

VEGETARIAN

Vegetable Lumpia | sweet chili sauce

Vegetable Arancini | arborio rice, pea, parmesan, roasted pepper sauce

Southern Style Deviled Eggs | pimento cheese, crushed potato chip

Stuffed Mushroom | spinach, parmesan, sun-dried tomato

Mac & Cheese Bites | truffle oil

Spanakopita | spinach, feta, puff pastry

Crispy Cheese Ravioli | marinara sauce

DIPS & PLATTERS

Old Bay Crab Dip | served warm with toasted crostini

Dips & Sticks | hummus, pimento cheese, spinach,
pita triangles, vegetable crudite

Salsa & Guacamole Bar | pico de gallo, roasted tomato, seasonal salsa,
fresh guacamole, cotija cheese, tortilla chips

Seasonal Fruit & Cheese Display | assorted fruit, domestic
and imported cheese

Grilled Vegetable Platter | balsamic dijon marinade, whipped feta

Southern Grazing Board | mini buttermilk biscuit, country ham, pimento cheese,
fruit preserves, whipped butter, coarse ground mustard, pickled vegetables



CREATIVE COCKTAIL STATIONS



ASSORTED SLIDERS

(choice of three)

Nashville Hot Chicken | garlic aioli, dill pickle

Brisket | tangy BBQ sauce, cole slaw

Pulled Pork | sesame cucumber slaw, sriracha aioli

Roasted Salmon | shredded iceberg, everything aioli

Portobella Mushroom | caramelized onion, lettuce, sundried tomato pesto

Roasted Corn Salad | cherry tomatoes, fresh herbs, lime vinaigrette

Pub Chips | sea salt, garlic parmesan, old bay

SURF BAR

From the Ocean | poached shrimp, oysters, lobster rolls, blackened tuna bites

From the Garden | avocado tartare in cucumber cups,

Accents | cocktail sauce, mignonette, wasabi mayo, lemon wedges

FLATBREAD

choice of 3

Margherita | fresh mozzarella, sliced tomato, basil chiffonade

BBQ Chicken | shredded jack cheese, pickled red onion, chopped cilantro

Pear & Blue Cheese | arugula, balsamic glaze

Italian Sausage & Brussels Sprouts | parmesan, ricotta and hot honey

Pesto Shrimp | basil pesto, mozzarella, olive oil

Melon, mozzarella & prosciutto skewers

PAN ASIAN

Ramen Noodles | baby corn, scallion, diced bell pepper, sauteed mushrooms and sauteed shrimp, soy-sesame, chili garlic, ponzu

Korean Chicken Skewers |

Vegetable Lumpia | sweet chili sauce

steamed edamame



CREATIVE COCKTAIL STATIONS

continued



A TASTE OF THE MEDITERRANEAN

Grilled Lemon Chicken | tzatzki

Grilled Lamb Lollipops | mint jelly

Beef Meatball | feta & tomato sauce

Cucumber Salata | tomato, red onion, dill, oregano vinaigrette

fresh pita bread

PICK YOUR POUTINE

Fries | classic, waffle, sweet potato

Toppings | shredded beef, cheese curds, sauteed mushrooms

Gravy | traditional beef, beer cheese

To Finish | caramelized onion, bacon, scallions

TAPAS TIME

Spanish Cheese Tray | assorted cheeses, mixed olives, marcona almonds, seasonal & dried fruits

Pan Con Tomate | toasted bread, fresh tomato, garlic, olive oil

Gambas al Ajillo | sauteed shrimp garlic sauce

Prosciutto Wrapped Dates | blue cheese

Beef Empanada | ground beef, assorted vegetables, pickled red onion

THE SAUSAGE TABLE

Links | andouille, bratwurst, seasonal sausage

Mustards | coarse ground, dijon, honey

Pickled & Briny | sauerkraut, gherkins | pickled onions

soft pretzels, crackers



ENTREES

*buffet style / plated
served with dinner rolls and butter*



SALADS

Fresh From the Garden | mixed greens, shredded cabbage, carrot ribbons, sliced cucumber, cherry tomato, herb crouton
Served with a choice of dressings

Traditional Caesar | crisp romaine, shaved, parmesan, brioche crouton
Served with caesar dressing

Spinach & Strawberry | baby spinach, strawberries, toasted almonds, feta cheese
Served with balsamic vinaigrette

BLT Chopped Salad | romaine & iceberg lettuce, thick cut bacon, tomato wedges, sourdough crouton
Served with buttermilk ranch

Arugula & Prosciutto | orange segments, chevre
Served with sherry vinaigrette

Mediterranean Greek | crisp romaine, sundried tomatoes, kalamata olives, sliced red onion, chopped cucumbers, pepperoncini, feta cheese, crouton
Served with red wine vinaigrette



MAIN DISHES

Land

Herb Crusted Beef Tenderloin | fresh herbs, garlic, black pepper, red wine jus

Chianti Braised Short Ribs | black peppercorn gravy

Grilled Flank Steak | herb chimichurri sauce

Bistro Style Beef | mushroom marsala sauce

Chicken Puttanesca | tomato, olive, artichoke, caper

Herb Marinated Chicken Breast | roasted whole apricots, thyme, honey dijon sauce

Tuscan Chicken Roulade | fontina, spinach, roasted red pepper, basil, cream sauce

Pork Tenderloin | honey mustard glaze, apple relish

Pulled Kalua Style Pork | hawaiian style bbq sauce

Pan Seared Duck Breast | hoisin orange glaze

ENTREES



MAIN DISHES *(continued)*

Sea

Grilled Salmon Filet | lemon dill sauce

Miso Glazed Salmon | sesame orange relish, wasabi creme

Parmesan Crusted Mahi | roasted red pepper coulis

Oven Roasted Rockfish | tomato- bacon jam

Cornmeal Crusted Cod | horseradish creme

Seafood Ravioli | lobster & shrimp, tomato saffron cream sauce

Garden

Stuffed Portobello | seasoned panko, mixed vegetables,
melted mozzarella, tomato sauce

Roasted Cauliflower | sunflower seed romesco

Butternut Squash & Sage Ravioli | lemon cream sauce

Polenta Napoleon | roasted zucchini, lemon ricotta,
blistered tomatoes, parmesan



Sides

Mac & Cheese

Smoked Garlic Mashed Potatoes

Orzo *with* Lemon and Fresh Herbs

Roasted Fingerlings

Rice Pilaf *with* Caramelized Onions and Wilted Spinach

Maple Glazed Cubed Sweet Potatoes

Honey Glazed Whole Carrots

String Beans with Parmesan and Garlic

Grilled Asparagus *with* Lemon Zest

Roasted Broccoli and Red Peppers

Seasonal Vegetable Medley

CURATED DINNER STATIONS



TASTE OF TIDEWATER

sweet potato biscuits | cheddar herb biscuits | cheesy stone-ground grits
creole shrimp | brisket | fried chicken strips
pimento cheese, hot honey, whipped cinnamon butter

THE ITALIAN TABLE

seasonal panzanella salad
steak roulade | chicken piccata | salmon alla caprese (select 2)
herb roasted fingerlings *or* garlic parmesan pasta
roasted broccoli and red pepper medley

BACKYARD BBQ

bourbon braised brisket | sweet & smoky bbq chicken
cornbread, mac & cheese
southern style green beans | granny-smith apple slaw

BAY BREEZE BISTRO

caprese salad
herb crusted tenderloin *with* mushroom demi
chesapeake bay crab cake
roasted fingerlings
roasted asparagus with lemon zest

TACO

chopped caesar salad
spiced ground beef | salsa verde chicken | carnitas (select 2)
spanish rice, black bean sofrito
guacamole, roasted tomato salsa, pico de gallo, sour cream
flour or corn tortillas

RISOTTO

house-made breadsticks
creamy arborio rice with butter and parmigiano-reggiano
sauteed wild mushroom and vegetables | seared shrimp | crispy prosciutto
truffle oil | pesto | shaved parmesan | cracked black pepper



BREAKFAST BUFFET

(assorted juices and freshly brewed coffee included)



CLASSIC CONTINENTAL

Assortment of Pastries, Muffins, Scones

Butter, Cream Cheese, Fruit Preserves

Sliced Fruit Salad

CONTINENTAL

Scrambled Eggs, Smoked Bacon, Sausage Patties

Home Fries, Fresh Biscuits

Sliced Fruit Salad

Butter, Fruit Preserves

THE SUNRISE

Homestyle French Toast

Berry Compote, Maple Syrup

Scrambled Eggs with Cheddar Cheese

Smoked Bacon



HEALTHY START

Low Fat and Greek Vanilla Yogurt

Fresh Assorted Berries

Granola, Pumpkin Seeds, Sunflower Seeds

Honey, Maple Syrup

AVOCADO TOAST BAR

Thick Cut 7-Grain Bread

Mashed Ripe Avocado

Tomatoes, Red Onions, Cucumbers, Capers, Baby Arugula

Chopped Bacon, Hard Boiled Egg

(Available as an add on to Continental or Classic or Continental)

BREAKFAST

(continued)



SUNRISE SANDWICH BOARD

Egg & Cheese Croissant

Bacon, Egg & Cheese Breakfast Burrito

Sausage, Egg & Cheese Breakfast Burrito

Smoked Salmon, Cream Cheese, Sliced Cucumber, Red Onion Bagel

A LA CARTE

Baker Trays | freshly baked muffins, croissants, pastries

Seasonal Fruit Tray | sliced & artfully arranged assorted fruit

Greek Yogurt & Berry Parfait | layered greek yogurt, granola, berries

Cold Cereals & Milk | assortment of cereals with your choice of milk

Freshly Brewed Coffee & Assorted Teas

Bottled water

Assorted canned soda

Chilled fruit juices

Infused Spa Water (per gallon)

LUNCH



ARTISAN SANDWICHES

Grilled Asian Chicken | napa slaw, ciabatta

Sliced Ham & Cheddar | roasted peppers, garlic oil, baguette

Roast Beef & Cheddar | romaine lettuce, tomato, horseradish, onion roll

Chicken Salad | romaine lettuce, tomato, croissant

Smoked Turkey | avocado, leaf lettuce, tomato, chipotle aioli, ciabatta

Classic Turkey Club | bacon, lettuce, tomato, swiss, white bread

Roasted Buffalo Chicken | avocado buttermilk, tomato, wheat wrap

Smoked Turkey | arugula, fresh mozzarella, nut-free pesto, tomato, spinach wrap

Chicken, Artichoke Basil Pesto | fresh mozzarella green leaf, lettuce, honey wheat wrap

Grilled Vegetable | roasted pepper aioli, wheat wrap

LUNCH (continued)



PREMIUM BOXED LUNCHES

minimum 10

no substitutions or deletions

Choose from above choices

Includes sandwich or wrap, bag of chips, fresh fruit cup, cookie,
bottled water or small can soda

BASIC BOXED LUNCHES

minimum 10

no substitutions or deletions

Ham & Swiss Croissant

Roasted Turkey, BLT Croissant

Chicken Salad, Lettuce and Tomato Croissant

Includes sandwich, bag of chips, fresh fruit cup, cookie,
bottled water or small can soda

**A VARIETY OF SEASONAL SOUPS AND SALAD ACCOMPANIMENTS ARE AVAILABLE.
PLEASE INQUIRE FOR DETAILS AND CURRENT SELECTIONS.**

BREAKOUT BITES



Vegetable Crudite | zesty ranch dressing

Charcuterie Platter | international meats, cheese, marinated vegetables,
mixed olives, dried fruit, crostini

Chips & Dips | spinach artichoke, tortilla chips

House-Made Bistro Chips | sour cream & chive, salt & pepper, old bay

Sweet & Savory | popcorn, pretzels, honey roasted va peanuts,
yogurt covered raisins

Just Wing It | buffalo, asian, creamy parmesan, naked
celery, carrot sticks, ranch or blue cheese

SWEETS & TREATS



SMALL BITES

(per piece)

Chocolate Drizzled Cheesecake

Chocolate Flourless Torte

NY Style Cheesecake Topped with Fresh Fruit

Vanilla Custard Filled Fruit Tart

Petite Key Lime Pie

Apple Crumble

Pumpkin Pie with Maple Whipped Cream

Lemon Raspberry Bars

Chocolate Dipped Coconut Macaroons

GOURMET CUPCAKES

(each)

Chocolate, Vanilla, Marble

Red Velvet, Carrot Cake, German Chocolate, Hummingbird

ASSORTED COOKIES & BROWNIES

(each)

Chocolate Chip, Sugar, Oatmeal

Mini Chocolate Chip, Sugar, Oatmeal

Chocolate Brownies

Chocolate Brownies with Nuts

Blondies

Oreo Brownies

S'mores Brownies

CAKES

9" Round Cakes, ½ Sheet Cakes, and Full Sheet Cakes available in the following flavors:

Chocolate, Vanilla, Marble

Carrot, Hummingbird, Red Velvet, German Chocolate

Strawberry Shortcake Cake

9" Round (Serves 10-12)

½ Sheet- 2 layers (Serves 30)

Full Sheet Cake - 2 layers (Serves 60)

FULL BAKERY AVAILABLE ON SITE FOR ADDITIONAL CUSTOM ORDERS



BEVERAGES

We offer a wide variety of beverages to suit all tastes, including beer, wine, premium spirits, soft drinks, juices & bottled water

All items are charged based on actual consumption at the event.

Have something special in mind? Custom selections are available upon request — we're happy to tailor options to your needs.



WINE

Please Select 5

Pinot Grigio
Chardonnay
Sauvignon Blanc
Riesling
Rose
Pinot Noir
Malbec
Cabernet Sauvignon
Sparkling

SPIRITS

Tito's Vodka
Tanqueray Gin
Captain Morgans Spiced Rum
Bacardi Superior
1800 Blanco Tequila
Makers Mark Bourbon
Dewars Scotch
Jack Daniels Whiskey

BEER

Please Select 5

Mic ULTRA
Miller
Coors Light
Stella Artois
Corona
El Guapo
Blue Moon
Sam Adams Lager
Seltzers

NON-ALCOHOLIC

Bottled Water
Assorted Sodas
Tonic Water
Club Soda
Cranberry Juice
Orange Juice

Beverage Station
Coffee, Iced Tea, Water

Add Lemonade



WC BAY SPECIALTY COCKTAILS

Ordered in batches of 30

Chesapeake Bay Breeze | vodka, cranberry, pineapple, lemongrass

Sunset Crush | vodka, orange juice, triple sec, sprite

Southern Tea | whiskey, cranberry iced tea, simply syrup, bitters, lemon

Elderflower Mango Margherita | tequila, mango puree, elderflower, lime

WC BAY SPECIALTY MOCKTAILS

Ordered in batches of 30

Hibiscus Cooler | hibiscus tea, mint simple syrup, lime juice

Lavender Lemonade | fresh lemon juice, simple syrup, lavender syrup

Grapefruit Faux-Jito | grapefruit juice, grapefruit soda, mint, agave, lime

Pom & Circumstance | pomegranate juice, citrus, elderflower, soda water



ROOM RENTAL CAPACITIES & RATES

Anderson Bayview Room

Capacity: 150-200

Monday-Thursday: \$1,500

Sunday: \$2,000 (event concludes at 5pm)

Friday-Saturday: \$2,500

Penthouse Lounge

Capacity: 48-60

Monday-Thursday: \$750

Friday-Sunday: \$1,000

For Use as a Bridal Ready Room: \$350

Latimer Terrace

Capacity: 100 - 150

Monday-Thursday: \$1,500

Friday-Saturday: \$2,000

For Wedding Ceremonies or Social Hour: \$500

Seawall Lawn

(tent rental necessary for a PM event)

Capacity: 150-200

\$2,500

Seawall Fire Pit

Capacity: 75

For Wedding Ceremonies or Social Hour: \$500

Chesapeake Beach

(VA Beach city permit required)

\$750

Meditation Garden

Capacity: 40-75

\$500

***Westminster Canterbury room rental fees include set-up and breakdown of event space(s)
60" Round Tables, 6' Banquet Tables, Chairs, Basic Linen, Silver, China and Glassware***



FEES & FACILITY USE INFORMATION

PARKING

Valet Service is required for events with 30+ guests.
Valet Service is arranged by Westminster Canterbury.
Final cost is determined by Guest Count

DIETARY RESTRICTIONS

Westminster Canterbury is happy to accommodate dietary requests. We make every effort to provide accurate allergen information. However, due to the nature of our menu items and the variety of preparation methods used in our kitchens, we cannot guarantee its complete accuracy and disclaim any liability arising from its use. Please note that all common allergens are present and handled within our facility.

PRICE FLUCTUATION

Due to current cost increases, fluctuating availability of products, supplies, on all aspects of business, menu selections and prices are subject to change. We will notify you before your event of any such changes, and we are happy to adjust your event to meet your needs.

VENDORS

All wedding ceremonies, receptions and events which exceed 75 guests are required to provide a certified and approved outside coordinator.

Rentals must be contracted through Westminster Canterbury unless other terms have been agreed upon by both parties. If rentals or outside equipment and decorations are brought to the Westminster Canterbury by the host or by a contracted vendor, the Westminster Canterbury staff is not responsible for handling, placing, storing or removing those items and is not responsible for any item left behind.

DECORATIONS

All displays and/or decorations will be subject to approval of the Catering Manager. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. Westminster Canterbury is not responsible for any loss or damage to your property and does not maintain insurance covering it.

PAYMENTS

To reserve your event date, we require a signed contract along with a payment equal to 25% of the estimated event total. This initial payment secures your date. A second 25% deposit is due 60 days prior to your event. You may continue to make updates to your event details, guest count, and menu up until 10 days before your event. The remaining balance is due 10 days prior to the event date.

ADDITIONAL POLICIES & GUIDELINES

Venue Curfews:

Anderson Bayview Room 10pm

Penthouse Lounge 9pm

All Outside Spaces 9pm

Smoking is not permitted anywhere on campus, this includes vaping & E-cigarettes.

Children must be accompanied by an adult at all times
No Standing on Croquet Field or putting greens.

Guest must remain in booked venues only.
Resident dining rooms are prohibited.