

You say "I Do"... and "We Do" the rest

**Beautiful Banquet Rooms Featuring  
Spectacular Views of the Atlantic Ocean**

Gift Table 🍷 Skirted Cake Table 🍷 Service of Cake  
Podium for Guest Book 🍷 Champagne Goblets  
Cake Knife & Server 🍷 Banquet Captain 🍷 China Service  
Linen Napkins 🍷 Linen Table Cloths  
Fresh Flowers for Guest Tables  
Special Room Rates for Out of Town Guests

## Plated Dinners

*Complimentary Hors D'Oeuvres:*

*Italian, Swedish or Barbecue Meatballs  
Fresh Vegetable Tray with Dip  
Champagne Toast for all Guests*

<i>Roasted Tenderloin of Beef topped with Bearnaise Sauce.....</i>	<i>\$26.95</i>
<i>New York Strip Steak.....</i>	<i>\$23.95</i>
<i>Chicken Breast Marsala.....</i>	<i>\$19.95</i>
<i>Chesapeake Surf &amp; Turf Beef Tenderloin and Crab Cake.....</i>	<i>\$27.95</i>
<i>Bronzed Salmon with Chardonnay Butter.....</i>	<i>\$23.95</i>

*Dinners Include Choice of:*

*Caesar or Garden Salad  
Chef's Vegetable Medley,*

*Green Beans Almondine or Glazed Carrots*

*Roasted Red Potato, Twice Baked Potato or Rice Pilaf*

*All Dinners Served with Rolls & Butter*

*Coffee & Tea*

## Hors D'Oeuvres

### Barclay Majestic

*Crab Puffs with Cocktail Sauce served Butler Style  
Miniature Quiche • Crisp Vegetable Tray  
Domestic & Imported Cheese and Fresh Seasonal Fruit  
beautifully displayed on a mirror, served with  
Yogurt Dip and Assorted Crackers*

*Shaved Ham or Roast Beef on Petite Rolls with Condiments*

*Chicken Tenders with Honey Mustard Dip*

*Italian, Swedish or Barbecue Meatballs*

*Franks in a Blanket*

*Champagne Toast for All Guests*

*\$21.95*

## Dinner Buffets

*(75 persons minimum)*

*Complimentary Hors D'Oeuvres:*

*Italian, Swedish or Barbecue Meatballs  
Fresh Vegetable Tray with Dip  
Champagne Toast for all Guests*

### Celebration Buffet & Open Bar Special

*Open Bar with House Brands, Domestic Beer  
and House Wine for Four Hours*

*Caesar or Garden Salad*

*Top Round of Beef with Condiments & Carver*

*Chicken Breast Marsala*

*Seafood Creole or Seafood Newberg*

*Pasta Primavera or Baked Ziti Supreme*

*Roasted Red Potatoes • Rice Pilaf*

*Seasonal Vegetables*

*Rolls & Butter, Iced Tea & Coffee*

*\$45.95*

### Grand Buffet

*Caesar or Garden Salad*

*Top Round of Beef with Condiments & Carver*

*Chicken Breast Marsala • Bronzed Salmon*

*with Chardonnay Butter*

*Roasted Red Potatoes • Rice Pilaf*

*Green Beans Almondine*

*Rolls & Butter, Coffee & Tea*

*\$26.95*

**For further information,  
please call 491-2700, ext. 333**

**Barclay Towers 491-2700**

**email [nicole@barclaytowersvb.net](mailto:nicole@barclaytowersvb.net)**

**[www.BarclayTowersVB.com](http://www.BarclayTowersVB.com)**

*Prices good through December 31, 2012,  
prices per person and subject to sales tax and 18% gratuity.*



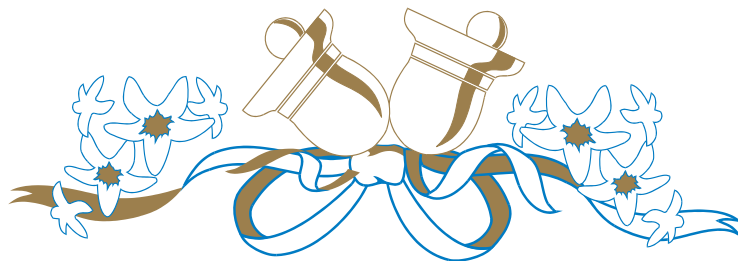
*Reception Immediately Following  
the Ceremony at:*



809 Atlantic Avenue  
Virginia Beach, Va 23451  
(757) 491-2700 • (800) 344-4473

*For A Most Elegant  
Wedding Reception*

*A Complimentary Suite  
Overlooking the Atlantic Ocean with a King Size Bed,  
Private Balcony and Continental Breakfast  
(Minimums and Seasonal Restrictions Apply)*



*Our Gift to You*