

the Tides Inn

A Setting as Timeless
as Your Love





A Warm Welcome

Planning your wedding at the Tides Inn is a warm and collaborative experience. Each wedding is specially personalized to make your dreams a reality.

From the time of your first visit, we will ask you to describe your perfect wedding and the special touches you would like to incorporate. From there, we will make recommendations to help you fulfill your vision.

First, we start with the backdrop of Carters Creek and slowly, layer by layer, add the events, food, entertainment and event experts who will help bring your wedding to life. The ensuing picture is as unique as your love and will reflect the best of your ideas and the experience of our team.

We are invested in the success of your event and we cherish every wedding as a part of our wonderful portfolio of memories. Yes, you have guessed it. We love weddings and enjoy every minute of the preparations and execution.

We look forward to hosting your dream day!

– The Tides Inn Team



Your Legacy Starts Here

Imagine saying “I do” alongside a private peninsula set in the charming Virginia countryside.

With the Potomac River to the north, the Rappahannock River to the south, and the historic Chesapeake Bay to the east, you will be surrounded by unparalleled views and lush greenery that make for a striking backdrop.

From intimate weddings to grand celebrations, The Tides Inn’s luxury resort experience, matched with its exceptional culinary offerings, allows for memorable moments and extraordinary events. The Tides Inn features a stunning marina, the renowned 18-hole Golden Eagle Golf Club, and the boutique spa, creating the perfect luxury retreat for relaxation, rejuvenation, and wedded bliss.

Discover the unsurpassed quality of hospitality and service excellence that has been recognized by leading industry publications, awards, and generations of guests. In addition to unique ceremony and reception sites, The Tides Inn is a full-service destination, hosting rehearsal dinners, bridal luncheons, groomsmen golf outings, bridesmaid spa retreats, and farewell brunches.

For more information, please contact our catering team at 804.438.4416 or email weddings@tidesinn.com.

Ceremony & Reception Sites

Croquet Lawn

With a scenic view of Carters Creek and the Rappahannock River, the Croquet Lawn is ideal for up to 200 guests. Rental fees include indoor ceremony backup space for inclement weather, with ceremony chairs for up to 200 guests.

Golden Eagle Golf Club

The Golden Eagle Golf Course and Clubhouse features a picturesque location as well as exclusive use of the lush grounds, terrace and clubhouse for your ceremony and reception.

Cove Room

Our Cove Room with 2,500 square feet of open space is located just off of the Porte Cochère and allows for lively receptions with music and dancing. Your guests will also enjoy the outdoor deck overlooking the water with lovely sunset views.

The Beach

The Tides' private beach enhances a casual ceremony with its natural beauty and calm breezes. The beach is ideal for up to 120 guests. Rental fee includes an indoor ceremony backup space, ceremony chairs for up to 120 guests.

Overlook Dining

This prime location offers breathtaking waterfront views. Set underneath our grand 'Family Tree,' allow the twinkling lights and shimmering waters to make your intimate dining experience memorable. Ideal for intimate rehearsal dinners, wedding receptions, and more.

King Carter

An intimate room with spectacular views, the King Carter room is an ideal venue for a small wedding ceremony, bridal luncheon, rehearsal dinner, dinner reception or your Sunday farewell brunch.



Please inquire for pricing. Specialty rates and concessions offered for weddings Sunday - Friday.

Banquet Selections

Chesapeake Package:

One hour open bar cocktail reception with the Signature Tides Inn Lancaster Lemonade
Four Passed Hor d'oeuvres and choice of display
Traditional Sparkling Wine Toast
3 Course Plated Dinner with Bread Service
3 Hour Wine and Beer Service for reception
Coffee and Tea Service

Rappahannock Package:

One hour open bar cocktail reception
Three Passed Hor D'oeuvres and Cheese Display
Traditional Sparkling Wine Toast
3 Course Plated Dinner with Bread Service
Coffee and Tea Service

Carters Creek Package:

One hour open bar cocktail reception
Two Passed hors d'oeuvres
Traditional Sparkling Wine Toast
2 Course Plated Dinner with Bread Service
Coffee and Tea service

HORS D' OEUVRES

Minimum order of 3 dozen per item

From the Field

Skewered Caprese | Balsamic Reduction
Watermelon Soup Shooter | Basil-Mint Oil
Seasonal Fruit & Local Goat Cheese Tart
Bleu Cheese Stuffed Endive | Walnut | Drizzled Honey
Fried Green Tomato | Chipotle Mayo
Black Eyed Pea Hummus | Chip | Paprika

From the Sea

Oyster Shooter | Champagne Granita
Iced Shrimp | Bloody Mary Cocktail Sauce
Tuna | Soy Caramel | English Cucumber
Native Rappahannock Oyster on the Half Shell | Mingonette
Miniature Tides Inn Crab Cakes | Remoulade
Crab Fritter | Chipotle Mayo | Honey

From the Land

Smoked Duck Breast | Seasonal Fruit Compote | Rye Chip
Grilled Beef Skewers | Cherry Tomato | Truffle Emulsion
BBQ Pork Sliders | Butter Rolls
Chicken Skewers | Sweet Pepper and Peach Glaze
Sweet Corn and Bacon Fritter | Local Honey
Prosciutto Crostini | Shaved Asparagus | Goat Cheese

Displays

Cheese Display

Sliced Baguettes | Water Crackers
Mixed Nuts | Fresh and Dried Fruit

Antipasti & Charcuterie Display

Whole Grain Mustard, Pickled and Grilled
Vegetables, Olives

Fresh Vegetable & Hummus Display

Red Pepper Hummus | Pita Triangles
Bagel Chips | Herbed Buttermilk Ranch
Dressing

Tortilla Chip Fiesta

Fresh Cooked Tortilla Chips
Salsa | Guacamole | Queso

Honey Almond Baked Brie

Seasonal Jam | Sliced French Baguettes

Artichoke, Spinach & Crab Fondue

Pita Triangles | Sliced Baguettes

Bruschetta

Heirloom Tomatoes | Fresh Mozzarella |
Basil | Balsamic
Prosciutto | Goat Cheese | Fig Jam
Duck Confit | Brie | Cherry Compote

Starters

Little Gem Salad

Roasted Corn | Bleu Cheese | Cherry
Tomatoes | Sunflower Seeds | Buttermilk
Dressing

Mixed Baby Greens

Sun Dried Cranberries | Toasted Pecans
| Crumbled Goat Cheese | Balsamic
Vinaigrette

Beets & Burrata

Strawberries | Toasted Pistachios | Citrus
Vinaigrette

Roasted Corn Velouté

Bacon Crème Fraiche | Herbed Croutons
Tomato Soup | Basil Oil | Cheese Crisp

Entrées

Rosemary Roasted Airline Chicken Breast

Seasonal Vegetables | Wild Rice Pilaf
Carrot-Lemon Purée

Blackened Shrimp

Seasonal Vegetables | Sweet Peach Glaze |
Creamy Grits

Pan Roasted Pork Tenderloin

Seasonal Vegetables | Potato Purée Corn
and Chili Pepper Purée

Duck Confit

Seasonal Vegetables | Cherry-Ginger Glaze
| Wild Rice with Toasted Almonds and
Dried Cherries

Honey Glazed Salmon

Black Eyed Pea Succotash, Collard Greens

Tides Inn Crab Cakes

Seasonal Vegetables, Potato Rostée,
Horseradish and Parsnip Purée

Herb Crusted Seasonal Catch

Seasonal Vegetables | Lemon Beurre Blanc
| Roasted Fingerling Potatoes

Grilled Swordfish

Seasonal Vegetables | Lemon-Basil Beurre
Blanc | Crab Risotto

Roast Prime Rib of Beef

Seasonal Vegetables, Horseradish Crème
Fraiche, Demi-Glace, Roasted Fingerling
Potatoes

Grilled New York Strip

Seasonal Vegetables, Mushroom Risotto,
Red Wine Demi-Glace

Grilled Beef Tenderloin

Seasonal Vegetables, Mushroom
Demi-Glace | Roasted Garlic and Potato
Purée

Interactive Culinary Station Menus

Interactive Culinary Station Menus are designed for those who prefer an event experience with more interaction and variety. A less formal alternative to our Plated Menu Packages, our captivating chef-attended food stations add a finishing touch of freshness to every plate. The packages include a dedicated banquet manager, banquet staff, white linens and napkins, tables, chairs, votive candles, china, silverware, and glassware. An additional chef attendant fee will be added.

Interactive Culinary Menu Package includes:

One hour open bar cocktail reception

Two Passed hors d'oeuvres

Traditional Sparkling Wine Toast

Salad Display, Potato Bar and two action Stations, One Carving Station

3 Hour Wine and Beer Service for reception

Coffee and Tea service

HORS D' OEUVRES

Minimum order of 3 dozen per item

From the Field

Skewered Caprese | Balsamic Reduction
Watermelon Soup Shooter | Basil-Mint Oil
Seasonal Fruit & Local Goat Cheese Tart
Bleu Cheese Stuffed Endive | Walnut | Drizzled Honey
Fried Green Tomato | Chipotle Mayo
Black Eyed Pea Hummus | Chip | Paprika

From the Sea

Oyster Shooter | Champagne Granita
Iced Shrimp | Bloody Mary Cocktail Sauce
Tuna | Soy Caramel | English Cucumber
Native Rappahannock Oyster on the Half Shell | Mingonette
Miniature Tides Inn Crab Cakes | Remoulade
Crab Fritter | Chipotle Mayo | Honey

From the Land

Smoked Duck Breast | Seasonal Fruit Compote | Rye Chip
Grilled Beef Skewers | Cherry Tomato | Truffle Emulsion
BBQ Pork Sliders | Butter Rolls
Chicken Skewers | Sweet Pepper and Peach Glaze
Sweet Corn and Bacon Fritter | Local Honey
Prosciutto Crostini | Shaved Asparagus | Goat Cheese

Action Stations (Please Choose 2)

Artisan Salad Station

Mixed Greens & Romaine Lettuces | Caesar, Balsamic, & Ranch Dressing
Assorted Cheeses | Candied, Spiced and Roasted Nuts | Herbed Croutons
Local Seasonal Garnishes | Chilled Grilled Chicken and Salmon

Oyster Roast:

Chef Roasted Local Oysters | Drawn Butter | Garlic Herb Butter | Cocktail Sauce

Pasta Station

Choice of Penne, Spaghetti, or Fettucine Noodles
Marinara Sauce | Alfredo Sauce | Pesto | Spinach | Cherry Tomatoes | Roasted Garlic |
Parmesan Cheese | Grilled Chicken | Shrimp

Southern Style Shrimp & Grits Stations

Sautéed Shrimp | Creole Tomato Sauce | White Cheddar Cheese Grits

Carving Stations (please Choose 1)

Slow Roasted Turkey Breast | Pan Gravy | Cranberry-Orange Chutney | Corn Bread
Bourbon Glazed Virginia Ham | Whole Grain Mustard | Herb-Mayo | Buttermilk Biscuits
Prime Rib of Beef | Horseradish Cream | Au Jus | Rosemary Dinner Rolls
Roasted Beef Tenderloin | Tarragon Mayonnaise | Demi Glace | Rosemary Dinner Rolls

Buffet Package Menus

Custom design your Buffet Package Menu by selecting four hors d'oeuvres, four starters, two entrées, and three accompaniments. All Buffet Package Menus are served with dinner rolls, French Roast coffee and Tides Inn signature teas. Each package includes a dedicated banquet manager, banquet staff, white linens and napkins, tables, chairs, votive candles,

The Tides Buffet

Design your own Buffet Package

- One-hour open bar cocktail reception
- Four passed hors d'oeuvres
- Traditional sparkling wine toast
- Choice of dinner buffet items
- 3-hour Wine and Beer Service with Dinner
- Freshly brewed coffee, tea and iced tea service

Hors D'oeuvres (please choose 2)

From the Field

Skewered Caprese | Balsamic Reduction
Watermelon Soup Shooter | Basil-Mint Oil
Seasonal Fruit & Local Goat Cheese Tart
Bleu Cheese Stuffed Endive | Walnut | Drizzled Honey
Fried Green Tomato | Chipotle Mayo
Black Eyed Pea Hummus | Chip | Paprika

From the Sea

Oyster Shooter | Champagne Granita
Iced Shrimp | Bloody Mary Cocktail Sauce
Tuna | Soy Caramel | English Cucumber
Native Rappahannock Oyster on the Half Shell | Mingonette
Miniature Tides Inn Crab Cakes | Remoulade
Crab Fritter | Chipotle Mayo | Honey

From the Land

Smoked Duck Breast | Seasonal Fruit Compote | Rye Chip
Grilled Beef Skewers | Cherry Tomato | Truffle Emulsion
BBQ Pork Sliders | Butter Rolls
Chicken Skewers | Sweet Pepper and Peach Glaze
Sweet Corn and Bacon Fritter | Local Honey
Prosciutto Crostini | Shaved Asparagus | Goat Cheese

Starters (please Select 3)

Crudite | Housemade Ranch | Black Eyed Pea Hummus
Fresh Seasonal Fruit & Berry Display
Caesar Salad | Parmesan Cheese | Cherry Tomatoes
Salad of Baby Greens | Assorted Dressings | Local Garnishes
Shrimp Cocktail | Cocktail Sauce | Lemons
Platter of Locally Grown Tomatoes | Fresh Mozzarella
Chilled Seafood & Pasta Salad

Entrees (Please Select 2):

Grilled Chicken Pasta | Alfredo Sauce | Cherry Tomatoes
Fried Shrimp | Cocktail Sauce | Tartar Sauce
Chef Carved Tenderloin of Beef | Red Wine Demi-Glace
Seasonal Local Catch | Lemon Beurre Blanc
Honey Glazed Salmon, Black Eyed Pea Succotash, Collard Greens
Chef Carved Prime Rib of Beef | Horseradish Cream | Au Jus | Rosemary Dinner Rolls

Accompaniments (please choose 3):

Herb Roasted Potatoes
Mashed Yukon Gold Potatoes
Roasted Seasonal Vegetables
Creamy Grits
Herb Risotto
Pasta with Alfredo Sauce
Scalloped Potatoes
Braised Collard Greens

Enhancements

Private Oyster Roast - Seasonal

Oysters are Shucked to Order & Steamed on the Grill in their Natural Juices
Drawn Butter, Bloody Mary Cocktail Sauce, Water Crackers and Pickled Watermelon
Rind Salsa

Raw Bar - Seasonal

Oysters on Half Shell, Peeled Shrimp & Snow Crab Claws
Water Crackers, Bloody Mary Cocktail Sauce, Pickled Watermelon Rind Salsa & Red
Pepper Remoulade

Private Bonfire on the Beach

Traditional S'mores Platter | Giant Marshmallows, Graham Crackers & Chocolate Bars
Gourmet S'mores Buffet | Traditional S'mores & Sliced Bananas, Peanut Butter,
Peppermint Patties, Crisp Green Apple Slices, Festive Sprinkles & Chocolate Covered
Caramel | Spiked Coffee Bar | Freshly Brewed Coffee | Baileys | Amaretto | Marshmallows
| Whipped Cream

Displays

Local and Imported Cheese Display

Sliced Baguettes | Water Crackers
Mixed Nuts | Fresh and Dried Fruit

Antipasti & Charcuterie Display

Whole Grain Mustard, Pickled and Grilled Vegetables, Olives

Fresh Vegetable & Hummus Display

Red Pepper Hummus | Pita Triangles
Bagel Chips | Herbed Buttermilk Ranch Dressing

Honey Almond Baked Brie

Seasonal Jam | Sliced French Baguettes

Artichoke, Spinach & Crab Fondue

Pita Triangles | Sliced Baguettes

Bruschetta

Heirloom Tomatoes | Fresh Mozzarella | Basil | Balsamic
Prosciutto | Goat Cheese | Fig Jam
Duck Confit | Brie | Cherry Compote

Iced Seafood Display

Shrimp Cocktail | Oysters on the Half Shell | Crab Cocktail Claws
Cocktail Sauce | Tabasco | Lemons

Late Night Munchies (25 Piece Minimum)

Angus Beef & Cheddar Sliders
Pork BBQ Sliders
Warm Soft Pretzels Fondue Dipping Sauce
Mini Pizzas - Cheese, Pepperoni or Vegetable
Buffalo Wings (4 ea.) with Bleu Cheese Dipping Sauce

Bridal Party Luncheon

Breakfast Pastries

Seasonal Fruit Platter

Chicken Salad on a Croissant with Arugula

Crab Salad Sliders with Remoulade Sauce and Sliced Tomato

Turkey Wraps with Roasted Peppers, Pesto and Lettuce

Display of Sweet Treats

Farewell Brunch

Selection of Chilled Orange, Cranberry and Grapefruit Juices

Fresh Seasonal Fruit Display

Assorted Fruit and Greek Yogurts

Assorted Cereals | 2% and Skim Milk

Fluffy Scrambled Eggs | Pan-Roasted Breakfast Potatoes

Stone Ground Cheddar Cheese Grits

Virginia Smithfield Ham | Country Bacon

Assorted Breakfast Pastries

Butter | Preserves

French Roast Coffee | Tides Inn Teas

Enhancements

Omelet Station

Traditional Accompaniments

Chef Carved Bourbon Glazed Virginia Ham

Whole Grain Mustard | Buttermilk Biscuits

Belgian Waffle Station

Traditional & Red Velvet Waffles | Warm Maple | Blueberry Syrup | Vanilla Crème Anglaise

Seasonal Garnishes

Bloody Mary Bar - Celery, Peppers, Olives, Shrimp Cocktail, Bacon

Mimosa Bar - Seasonal Juices

Bar Service

A fee of \$50 per hour per bartender is applied for Hosted Events (1 bartender per 50 guests); \$75 per hour per bartender for events with Cash Bar (1 bartender per 50 guests)

For parties less than 15, Cocktail Service will apply at \$25.00 per hour per server

RESORT LIQUORS - \$10.00 EACH

DELUXE LIQUORS - \$12.00 EACH

PREMIUM LIQUORS - \$14.00 EACH

Type of Liquor	Resort Liquors \$10.00 EACH	Deluxe Liquors \$12.00 EACH	Premium Liquors \$14.00 EACH
Vodka	Absolut	Kettle One	Grey Goose
Gin	Gordon's	Beefeater	Tanqueray
Rum	Cruzan	Bacardi	Mount Gay
Bourbon	Jim Beam	Maker's Mark	Woodford Reserve
Whiskey	Seagram's 7	Bushmills Irish	Crown Royal
Scotch	Cutty Sark	Johnny Walker	Glenfiddich
Tequila	Pepe Lopez	Jose Cuervo	Patron

Resort Red and White Wine

Please ask for a copy of our most current wine list as we periodically introduce new wines and can offer options for upgrading from our Resort Wine selection.

\$41.00 PER BOTTLE

Domestic Beer

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra | Yuengling

\$7.00 EACH

Imported and Craft Beer

Corona | Heineken | Sierra Nevada | Sam Adams | Bass

\$8.00 EACH

Soft Drinks, Bottled Water & Fruit Juices

Coke | Diet Coke | Sprite | Ginger Ale | Lemonade

\$4.00 EACH

Signature Experiences

Southern Bourbon Tradition

In the South, there is a tradition of burying an unopened bottle of bourbon one month before your ceremony to ensure a long, loving life, and also guarantee good weather for your wedding. Here at the Tides Inn, couples are invited one month prior to their big day to join us for a toast of our private label bourbon from A. Smith Bowman distillery.

After the toast, we lock up your bottle, (the Tides Inn version of burying!), in one of our antique liquor lockers. On your wedding day you will have the perfect photo opportunity when you open your locker and retrieve your “buried” bottle. Our Tides team will serve a toast with your family and friends at your reception or at a post-reception bonfire. Memories and traditions together.

Fisherman’s Knot

“Tying the Knot” is a symbol of lasting unity, representing the tying together of two lives and destinies. In this special nod to the Tides Inn’s nautical location, a Fisherman’s Knot will be tied during the ceremony and become a keepsake for the couple.

For daytime events, the couple can depart in style on a private sailboat for two, while their loved ones bid them bon voyage onto life’s sweetest voyage. On the boat, couples will have the option to enjoy a Chef’s selection of artisanal cheeses and fine wines.

Oysters & Champagne

Long known as the ultimate romantic indulgent pairing for western palates, oysters and champagne are a sophisticated addition to a nuptial or anniversary. The Tides Inn’s idyllic location, where the Chesapeake Bay Wine Trail meets the Virginia Oyster Trail, provides fresh, local fare at its finest.

Champagne and oysters make for an elegant pre-reception cocktail hour, or, you can enjoy an oyster roast as a more casual reception addition. The Tides Inn’s culinary team will provide shucking and pairing demonstrations.

Resort Information

Wedding Information, Policies and Guidelines

Family gatherings and special events take on a distinctive meaning when you choose the Tides Inn. For 70 years, companies, associations, family reunions, social gatherings, and wedding parties have trusted the Tides Inn to provide warm and personalized service, fabulous food, and meticulous planning and execution of their events in one of nature's most beautiful settings.

Group Guest Room Blocks

A minimum room block, determined by your total anticipated guest attendance along with a Friday/Saturday, two-night minimum is required as part of your total wedding contract. The discount applied to the guest room rate will be determined by the specific date and availability of group rooms at the time of contracting. Weddings taking place Sunday – Thursday require a minimum room block determined by your total anticipated guest attendance and are typically offered at lower rates.

Prices

Menu prices include Tides Inn white linen and napkins, votive candles, silverware, china and glassware. Centerpieces and other décor are the responsibility of the host. Please check with your event manager for décor guidelines. Tides Inn published food and beverage prices are subject to change. Prices are guaranteed only after a Tides Inn Banquet Event Order has been signed and returned to the Tides Inn Wedding Sales Department. Final food and beverage prices are subject to a 20% service charge and are subject to applicable state and local sales tax, which is currently 5.3%.

Food and Beverage

The Tides Inn reserves the right to provide all food or beverage service within our licensed banquet and public areas. In accordance with Hotel Policy and Virginia State and local ABC laws, we cannot allow the importing of alcoholic beverages into our function rooms, public areas, restaurants or lounges. Virginia ABC laws allow guests to provide their own bottles of wine. The delivery and serving of any wine requires prior arrangement to ensure proper storage. The corkage charge is \$25.00 per 750 mL bottle, and requires a licensed bartender. Due to Health Department regulations, any food item or beverages left over at the end of a function may not be removed from the function by a guest. Dietary substitutions are available upon request. We require advanced notice with your three business day guaranteed number in order to prepare appropriately.

Security

The Tides Inn will not assume responsibility for damage or loss of any merchandise or articles left in the venues prior to, during or following an event. The guest assumes responsibility for any and all damages incurred. When special security services must be arranged, there will be an additional cost to the client.

Gift Bag Deliveries

Gift bags will be handled and delivered by the Bellmen. Gift bags are delivered to guest rooms at a fee of \$5.00 per bag. See your event manager for further details. Bags will be delivered to your guest's room after they are checked in. If gift bags differ in content, please note each guest's full name on their gift bag to avoid any confusion. Due to limited storage space, gift bags, baskets, etc., cannot be accepted prior to the day of delivery.

Function Rooms

All meeting and banquet facilities are available to reserve for private functions. Rental fees will apply for the use of the facilities, dependent upon the manner in which the room is to be used, the number of guests, type of menu selected, etc. Rooms will be available up to two (2) hours in advance for vendors, or earlier based on availability. Please check with your event manager for availability and to secure arrangements. All décor items other than centerpieces must be preapproved by your event manager (lighting, pipe and drape, etc.). The resort reserves the right to reassign event space based upon the best utilization of all function space. For all outdoor events, the Tides Inn requires a weather backup and reserves the right to make inclement weather decisions in the best interest of your guests.

Deposit & Payment

A deposit is required along with your signed wedding contract to confirm all private function space, and secure your desired date. A schedule of deposits will be included in a letter of agreement. Full payment for the anticipated total wedding expenses is due 30 days in advance of the date. All events require a credit card number on file to use for any last minute changes and/or charges to your master account. Any remaining charges will be billed to the credit card on file. A final Banquet Check with the itemized charges will be mailed to you within a week following your event. To ensure all requests have been accounted for, the Tides Inn requires that all Banquet Event Orders be approved, signed and returned 30 days prior to your event.

Weather

For all outdoor events, the Tides Inn requires a weather backup and reserves the right to make inclement weather decisions in the best interest of your guests. In the event that weather affects any group, we will act in an advisory capacity to make alternative arrangements but cannot be held responsible for the effect of the weather on any event. If Lancaster County officials issue an evacuation notice (voluntary or mandatory) all room reservations from that time forward are fully refundable.

Musical Entertainment

Musical entertainment for dancing and cocktail receptions is appropriate in all reception locations. Ashburn, Virginia and Captains Quarters require that sleeping rooms above and below these function rooms be occupied by the guests of the group block. The Tides Inn requires a copy of the entertainment contract 30 days prior to the event in order to facilitate setup and requests from your vendors. Vendors are permitted to setup (sound check) and break down 2 hours prior and 2 hours after the event. Due to liability issues, the Tides prohibits vendors to indulge in alcoholic beverages. To ensure the comfort of other resort guests and to comply with local noise ordinances, musical entertainment performed must conclude at 10:00 p.m.

Wedding Tastings

Wedding tastings are provided complimentary for the bride, groom and wedding planner. Tastings can be accommodated once a signed contract has been received and are subject to the availability of both the Conference Manager and Executive Chef. Tastings require a minimum of one month notice and are recommended to be scheduled within 3 months of the event. Tastings take place at 11:30 AM or 4:30 PM. Your Conference Manager will join you for hors d'oeuvres, to be followed by a private lunch or dinner in the restaurant. A specific menu will be provided once dates are confirmed, and selections are required at least two weeks in advance. Additional guests can be accommodated for an additional per person pricing. Cost of alcoholic beverages are not included in tastings.

Wedding Coordination

The Tides Inn requires all weddings have a professional wedding coordinator, providing full or partial planning, with a minimum of 30 days. All wedding planners must be approved by the Tides Inn Conference Services team, prior to your commitment with the vendor. The Tides Inn has a preferred vendor list that can be provided upon request. However, there is no requirement to work with a vendor provided on our list; you may work with any approved licensed and insured wedding planner. Wedding planners must be on site during all wedding events and may not be guests of and/or attending the wedding.

Wedding planners are responsible for the following duties, including (but not limited to):

- Planning and day of coordination, including timeline and situating of external vendors
- Décor enhancements, including center pieces, floral arrangements, etc.
- Set up and tear down of all personal belongings and décor

All wedding planners and couples must have a final walk through of events and space at least 30 days prior to the event.

Wedding Banquet Pricing

At the Tides Inn, we are passionate about creating unique celebrations that reflect your individual style. Allow us to set the stage for your wondrous occasion.

For more information, please visit tidesinn.com/weddings or contact us at 804.438.4456 or email us at weddings@tidesinn.com.

Ceremony & Reception Venues

From breathtaking waterviews with sea breezes to beautiful gardens and lush grounds, our venues are beyond compare.

From \$600-\$2,500

Plated Package Menus

This package includes a one-hour open bar cocktail reception, customized assortment of hors d'oeuvres, plated dinner served with your choice of soup or salad plus seasonal vegetable and starch pairing, dinner rolls, French roast coffee, the Tides Inn signature teas.

From \$165 - \$205 per person

Interactive Culinary Station Menus

As a more casual option to plated menus, enjoy chef attended food stations, one-hour open bar cocktail reception, two passed hors d'oeuvres, salad and potato bar, one carving station, two attendant food stations, traditional wine toast, French roast coffee, the Tides Inn signature teas and iced tea station.

From \$195 per person

Design Your Own Buffet

Customize your experience with four hors d'oeuvres and a one-hour resort open bar cocktail reception. For the buffet, select four starters, two entrées and three accompaniments. Buffet packages include dinner rolls, French roast coffee and the Tides Inn signature teas.

From \$185 per person

Enhancements

Enjoy the flexibility to customize your experience with our most popular enhancement:

- Elegant Displays From \$10 per person
- Oyster Roasts & Raw Bars Market Price
- Private Bonfires From \$150 per event
- Custom S'mores & Bar Package
Prices Vary
- Bridal Luncheons From \$38 per person
- Beverage Package Upgrades
From \$10 per person
- Farewell Brunch Options
From \$36 per person with specialty
enhancements available

The Tides Inn wedding packages include dedicated banquet manager & staff, white linens and napkins, tables, chairs, votive candles, china, silverware, and glassware. All food and beverage prices are subject to a 20% service charge and are subject to applicable state and local sales tax, which is currently 5.3%. Custom packages are available, please inquire with our Catering Manager for more information regarding pricing or a custom proposal to fit your vision.

the Tides Inn

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