



*Thank you for your interest in The Chamberlin, at historic Fort Monroe in Hampton, Virginia: one of the areas finest destinations for Special Events and Private Dining.*

*Enclosed, you will find our Private Dining and Special Event Menus. For further assistance, please contact our  
Director of Events  
Christy Tolliver*

*757-637-7481 Office  
757-637-7498 Fax*

*We look forward to hosting your next event at the Chamberlin!*



As you begin to plan your event with The Chamberlin,  
we have outlined a few details to assist you...

**MENU:**

To ensure proper and prompt service, a pre-set menu is required for all special events groups dining at the Chamberlin. We must receive your menu selections a minimum of two weeks prior to the scheduled event. Personalized Menus are provided with our compliments. Menu items and preparations are subject to change depending on market availability without prior notice.

**GUARANTEE:**

Your guarantee number is due to the Special Events Office no later than three (3) business days prior to your event; this number is not subject to reduction after this time. You will be required to sign a copy of the event order, which will be faxed back to the Special Events Office. If no guarantee is given by phone or in writing, the highest number shown on your Reservation Contract will be applied. If your party falls below the guaranteed number on the day of your event, you will still be charged for the guaranteed number. If your party exceeds the guaranteed number by greater than 10%, every effort will be made to accommodate the guests but cannot be certain that seating or menu items will be available.

**DEPOSIT & PAYMENT:**

A Chamberlin Reservation Confirmation must be signed and returned to the Special Events Office to confirm your group's space. No reservation is final until this contract and the deposit are received. All outstanding balances are due at the end of your event. If your company or organization is tax-exempt, please attach a copy of your tax-exempt form to your Reservation Confirmation. We accept Visa and Master Card.



## Venue and Room Rental Rates

### Chesapeake Dining Room

20 guests or less	\$150.00
21 to 40 guests	\$225.00
41 to 75 guests	\$300.00
76 to 125 guests	\$375.00
126 to 200 guests	\$500.00
201 guests and above	\$1000.00

### Private Dining Room (off of the main dining room)

Standard: maximum capacity = 25 -30 guests \$300.00

### Channel Bistro

Standard: maximum capacity = 30 \$175.00

### Officers Club

Standard: maximum capacity = 30 \$275.00

### Piano Bar

Standard: maximum capacity =30 \$275.00

### Solarium/Rooftop Balcony

Standard: maximum capacity = 100 \$750.00

### Grand Lobby

Standard: maximum capacity = 250 \$1000.00

### Waterfront Veranda

Standard: maximum capacity = 150 \$450.00

### Hospitality Suite

\$250.00 per night



PLATED LUNCH SELECTIONS

LUNCHEONS

***Each hot lunch served with a choice of Wild Rice or Roasted Red Skin Potatoes  
Steamed Baby Carrots or Green Beans and Cheese Cake or  
Rainbow Sherbet for dessert.***

Quiche Lorraine.....	\$12.00
Chicken and Broccoli Crepes.....	\$13.00
Chicken Cordon Bleu.....	\$15.00
Grilled Salmon.....	\$17.00
Crab Cake Platter.....	\$18.00

***All cold plates served with Fruit Muffins, Vanilla Ice Cream or Rainbow Sherbet***

Fruit Plate .....	\$9.00
Salad Plate .....	\$9.00
Shrimp Salad Plate .....	\$13.00
Grilled Chicken Caesar Salad .....	\$11.00
Waldorf Chicken Salad .....	\$11.00



## HEAVY HORS D'OEUVRES

*Our Specialty for Parties and Receptions*

### **Options priced per person**

*Does not include a 20% service charge or 11.5% tax*

*~ Option One ~*

**\$30.00**

### ***Custom Fruit, Cheese and Vegetable Display***

*Gourmet Cocktail Style Meatballs  
Chicken Satay with Choice of Mango Salsa or Mango Barbeque Sauce  
Crab Stuffed Mushrooms  
Fresh Tomato Mozzarella Bruschetta  
Warm Spinach Dip  
Jumbo Cocktail Shrimp Display*

*~ Option Two ~*

**\$34.00**

### ***Custom Fruit, Cheese and Vegetable Display***

*Crab Stuffed Mushrooms  
Petite Assorted Quiche  
Bay Scallops Wrapped with Bacon  
Gourmet Style Cocktail Meatballs  
Warm Spinach Dip  
Jumbo Cocktail Shrimp Display*



~ Option Three ~

**\$38.00**

***Custom Fruit, Cheese and Vegetable Display***

*Warm Chamberlin Crab Dip  
Vegetable Spring Rolls  
Bay Scallops Wrapped with Bacon  
Mushroom Puffs with Fontina Cheese  
Warm Spinach Dip  
Jumbo Cocktail Shrimp Display  
Carving Station featuring Tenderloin of Beef*

~ Option Four ~

**\$45.00**

***Custom Fruit, Cheese and Vegetable Display***

*Warm Chamberlin Crab Dip  
Spanakopita  
Bay Scallops Wrapped with Bacon  
Petite Beef Wellingtons  
Crab Stuffed Mushrooms  
Warm Spinach Dip  
Jumbo Cocktail Shrimp Display  
Carving Station featuring Tenderloin of Beef*



THE CHAMBERLIN  
A'LA CARTE HORS D'OEUVRES

HOT

*Per One Hundred Items*

Spinach Dip w/ Pita Points .....	\$125.00
Meatballs .....	\$115.00
Buffalo Wings .....	\$115.00
Baked Brie .....	\$125.00
Chamberlin Warm Crab Dip (3 quarts) .....	\$200.00
Sesame Chicken Fingers.....	\$135.00
Fried Chicken Fingers .....	\$135.00
Mini Crab Cakes .....	\$225.00
Scallops Wrapped with Bacon.....	\$220.00
Mushrooms stuffed with Crab .....	\$180.00
Mushrooms Stuffed with Spinach.....	\$150.00
Coconut Shrimp.....	\$215.00
Vegetable Spring Rolls .....	\$145.00
Spanikopita.....	\$175.00
Mini Beef Wellingtons.....	\$205.00
Mini Chicken Cordon Bleu.....	\$195.00

CREATION TRAYS

**Jumbo Shrimp Display**  
(per 100 pieces)  
\$150.00

**Combination Fruit, Vegetable & Cheese**  
Seasonal Fruit \$4.25 per person  
Tropical Fruit \$5.25 per person

CARVING STATION

Steamship Round of Beef.....	\$575.00 ea.
Whole Tenderloin of Beef.....	\$200.00 ea.
Herb Crusted Pork Loin .....	\$150.00 ea.

DESSERT STATION DISPLAY

	<b>Small</b>	<b>Medium</b>	<b>Large</b>
Petit Fours and Dessert Bars	\$100.00	\$175.00	\$250.00

*\* Market Priced Custom Desserts Available \**

COLD

*Per One Hundred Items*

Cheese Balls with Crackers.....	\$105.00
Finger Sandwiches.....	\$115.00
Smoked Salmon.....	Market
Poached Salmon.....	Market
Iced Cocktail Shrimp.....	\$325.00
Assorted Canapés.....	\$215.00
Deviled Eggs.....	\$135.00
Salmon Pinwheels.....	Market

SNACKS

*(Stocked and Available for Whole Events)*

Pretzels.....	\$15.00
Peanuts.....	\$25.00
Potato Chips with Dip.....	\$15.00
Tortilla Chips and Salsa.....	\$25.00
Snack Mix.....	\$25.00

CREATION TRAYS

	<b>Small (25)</b>	<b>Medium (50)</b>	<b>Large (100)</b>
Vegetable Tray with Dip	\$65.00	\$85.00	\$105.00
Cheese and Crackers	\$65.00	\$85.00	\$105.00
Fruit Display	\$85.00	\$115.00	\$145.00

CREATION TRAYS

*Available with a minimum of 10 days notice*

*Prices range from \$300.00 to \$1000.00 for standard designs*

*Custom designs will be priced as per item estimate based on labor and scale of design*



THE  
CHAMBERLIN

## PLATED DINNER SELECTIONS

*A Touch of Elegance for Your Special Occasion*

### **The Chamberlin's Seafood Feast Platter**

*Crab Stuffed Shrimp, Fried Bay Scallops, Cedar Point's  
Signature Crab Cake and Broiled Maine Lobster Tail*  
\$48.00

### **Filet Mignon with Broiled Lobster Tail**

\$45.00

### **Filet Mignon**

*with your choice of  
Jumbo Crab Stuffed Shrimp, Cedar Point's  
Signature Crab Cake, or Fried Bay Scallops*  
\$42.00

### **Grilled Angus New York Strip Steak with Fried Shrimp**

\$39.00

### **Roasted Rosemary Pork Loin with Au Jus**

\$36.00

### **Stuffed Chicken Cordon Bleu**

\$36.00

### **Filet of Atlantic Salmon**

*Bourbon Glazed, Herb Baked, or Blackened*  
\$37.00

### **Choose any two of the following accompaniments for all above entrées**

Garlic Mashed Potatoes	Rice Pilaf	Steamed Red Potatoes
Fresh Green Beans Almandine	Honey Glazed Carrots	Asparagus

### **Choose any one of the following desserts**

Chocolate Cake with Signature Chocolate Icing	The Chamberlin's Cheese Cake	Chocolate Raspberry Cheese Cake
Turtle Cheese Cake	Key Lime Pie	

**All Plated Dinners include a House Salad with Green  
Grape Vinaigrette, Fresh Baked Rolls, Dessert, Coffee or Tea  
Does not include a 20% service charge or 11.5% tax**



# THE CHAMBERLIN

## BUILD YOUR OWN DINNER BUFFET

*Perfect for Larger Dinner Groups and Special Gatherings*

*Priced Per Person*

### SALAD SELECTIONS

**Choose 1**

*Mixed Green Salad with Cedar Point Signature Raspberry Vinaigrette*

*Tossed Garden Salad with Ranch and Classique Vinaigrette*

*Fresh Caesar Salad Display*

### ENTRÉE SELECTIONS

**Choose two selections from any one category**

#### **Level 1     \$28.00**

Southern Fried Chicken  
Barbecue Baby Back Ribs  
Pulled Pork Barbecue  
Fried Catfish  
Yankee Pot Roast

#### **Level 2     \$34.00**

Herb Rubbed Pork Loin Steak  
Fillet of Peach Slamon  
Steamed Shrimp  
Sliced Roast Beef Au Jus  
Baked Three Meat Lasagna

#### **Level 3     \$39.00**

Grilled Marinated Flank  
Shrimp Scampi  
Fried Bay Scallops  
Grilled Tuna Steak  
Chicken Cordon Bleu

### ACCOMPANIMENTS

**Choose any 2**

Green Beans Almandine  
Garlic Mashed Potatoes  
Steamed Asparagus  
Skin-On Steak Fries

Corn O'Brien  
Rice Pilaf  
Seasonal Vegetable Medley  
Seasoned Roasted Red

Honey Glazed Carrots  
Orzo Pasta  
Steamed Herb Red Potatoes  
Potatoes Steamed Broccoli

### DESSERT SELECTIONS

**Choose 1**

Assorted Petite Four Display  
Turtle Cheesecake  
Ice Cream Sundae Bar with  
Chocolate Chip Cookies

Chocolate Raspberry Cheesecake  
Chocolate Cherry Cheesecake  
Warm Apple Crisp with Ice Cream  
Rainbow Sherbet with Gourmet Cookies

*\*All Build Your Own Buffets Include, Warm Rolls with Butter and Coffee or Tea*

*Does not include a 20% service charge or 11.5% tax*



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### **CASH BAR**

Rail Liquor	\$5.00
Premium Liquor	\$6.00
Wine	\$5.00
Domestic Beer	\$3.00
Soda and Juice	\$1.25

**Bartender - \$150.00 per 100 guests**

### **OPEN BAR PER PERSON HOUSE BRAND/PREMIUM BRAND**

1 Hour	\$12.00/ \$16.00
2 Hours	\$17.00/ \$21.00
3 Hours	\$19.00/ \$23.00
4 Hours	\$22.50/ \$26.50

**Bartender Charge Included**

### **PER DRINK CHARGE ON CONSUMPTION**

Premium Liquor	\$6.00
Rail Liquor	\$5.00
Domestic Beer	\$3.00
Wine	\$5.00
Soda and Juice	\$1.25

**Bartender - \$150.00 per 100 guests (4 hour Event)**

### **MISCELLANEOUS**

#### **PUNCH**

Fruit Punch <i>(non-alcoholic per gallon)</i>	\$18.00
Champagne Punch <i>(per gallon)</i>	\$85.00
Champagne Toast <i>(per person)</i>	\$3.00



**Field Greens Salad**

Fresh Mesclun Greens with Grape Tomatoes, Cucumber, Sun Dried Cranberries, Toasted Pine Nuts and Mushrooms and Orange Balsamic Vinaigrette

**Chicken Saint Jacques**

Grilled Boneless Chicken Breast Topped with Bay Scallops and Sauce Choron. Accompanied by Chef's Vegetables

Homemade Biscuits, Brioche and Cornbread  
With Sweet Cream Butter

**Banana Crème Brulee**

Homemade in House with Grilled Pineapple Garnish

*Price to include Iced Tea, Coffee and Water  
Does not include a 20% service charge or 11.5% tax*

Buffet ..... \$28.50  
Plated Service ..... \$33.50



**CHAMBERLIN GROUP MENUS**

*Minimum 15 People*

**STRAWBERRY SALAD**

Baby Spinach, Fresh Summer Strawberries, Mandarin Oranges,  
Toasted Sliced Almonds and Fresh Blueberries and  
Raspberry Vinaigrette

**Oven Poached Salmon**

Atlantic Salmon Filet Oven Poached in White Wine over  
Wild Canadian Rice and Chef's Vegetables

Homemade Biscuits, Brioche and Cornbread  
With Sweet Cream Butter

**Chamberlin Cheesecake**

Chamberlin's Signature Dessert

*Price to include Iced Tea, Coffee and Water  
Does not include a 20% service charge or 11.5% tax*

Buffet ..... \$25.50  
Plated Service ..... \$30.50



**CHAMBERLIN GROUP MENUS**

*Minimum 15 People*

**Summer Salad Sampler**

Gourmet Tarragon Chicken Salad with  
Plumped Golden Raisins, Toasted Pecans and Apple

Marinated Grilled Vegetable Salad in a Fortified Balsamic Reduction

Grilled Yellow Fin Tuna Salad with Chunks of Tuna, Kalamata Olives,  
Chopped Tomatoes, Capers, Bermuda Onion in a Lemon Mosto Oil

Homemade Croissants,  
With Sweet Cream Butter

**Assorted Dessert Bars**

Garnished with Berries

*Price to include Iced Tea, Coffee and Water  
Does not include a 20% service charge or 11.5% tax*

Buffet .....	\$20.00
Plated Service .....	\$25.00



**CHAMBERLIN GROUP MENUS**

*Minimum 15 People*

**Grilled Romaine Salad**

Grilled Heart of Romaine with a Roasted Bell Pepper Trio,  
Concasse Tomatoes, and a Champagne Vinaigrette

**Twin Lamb Rib Chops**

Grilled Marinated Frenched Lamb Rib Chops with  
A Tawny Port Wine Demi Glace  
Served with Dauphinoise Potatoes and Asparagus

Homemade Biscuits, Brioche and Cornbread  
With Sweet Cream Butter

**Chamberlin Cheesecake**

Chamberlin's Signature Dessert

*Price to include Iced Tea, Coffee and Water*

*Does not include a 20% service charge or 11.5% tax*

Buffet ..... \$31.50  
Plated Service ..... \$36.50



THE  
CHAMBERLIN

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CHAMBERLIN GROUP MENUS

COLD LUNCHEON MENU

MINIMUM 10 PEOPLE

**PLATED SALADS**

***Choice of any three served with homemade rolls and assorted bread  
Add chicken for \$2.50***

***Chamberlin Signature***-Grapes, pears, strawberries, mixed greens, candied pecans, and goat cheese crostini with raspberry vinaigrette \$8.99

***Spinach Salad***-California spinach with bacon, eggs, red onions & our homemade balsamic vinaigrette \$7.99

***Tuna Nicoise Salad***-Romaine lettuce with Albacore tuna, green beans, kalamata olives & cherry tomatoes with balsamic vinaigrette \$9.99

***Cobb Salad***-Baby mixed greens with chicken breast, bacon, Roquefort cheese, tomatoes and scallions with balsamic vinaigrette \$9.99

***Antipasto Salad***-Romaine lettuce with artichokes, roasted Red peppers, provolone cheese, Genoa salami, olives and tomatoes with roasted garlic vinaigrette \$8.99

***Asian Salad***-Romaine lettuce with chow mein noodles, Carrots, pea pods and our ginger-soy vinaigrette \$7.99

***Gorgonzola & Pear Salad***-Baby mixed greens with fresh julienne pears and gorgonzola cheese, served with toasted walnut vinaigrette \$7.99

***Greek Salad***-Romaine lettuce, red onions, sliced tomatoes, cucumbers, feta cheese and olives with our feta cheese vinaigrette \$7.99

*Price to include Iced Tea, Coffee and Water  
Does not include a 20% service charge or 11.5% tax*



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**PLATED SANDWICHES**

**Minimum 10 people (choice of three)**

*Served with choice of homemade potato chips or Chef's Choice Salad*

***The Mediterranean***-Homemade hummus, fresh tomatoes, cucumber, red onion, served on pita bread \$8.99

***Wild Turkey***-turkey pastrami, Swiss cheese, lettuce, tomato, red onion, honey mustard on crusty bread \$10.99

***The Californian***-roasted turkey breast & havarti cheese with Dijon mayonnaise, avocado, cranberry chutney, on seven grain bread \$10.99

***The Vegetarian***-fresh tomatoes, cucumbers, romaine lettuce mushrooms with tomatoes, cucumbers and onions served on crusty bread \$7.99

***The Classic***-roasted tomato, mozzarella, basil pesto, and baby spinach on rustic sourdough bread \$8.99

***Chicken Sundance***- grilled chicken breast, spinach, sun-dried tomatoes, boursin cheese, and Dijon mustard on black rye bread \$10.99

***The Rachel***-grilled chicken breast, grilled onions, lettuce, tomatoes & honey mustard on country French bread \$9.99

***Black Angus***-roasted beef with cream cheese & chives served tomato watercress on black bread \$10.99

*Add Signature Dessert Bars \$1.50 per person*

*Convert to Buffet: Add \$4 per person. Includes choice of three sandwiches, choice of two side salads below, and Chamberlin Signature Dessert Bars.*

*Mixed Green Salad*

*Spinach Salad*

*Caesar Salad*

*Greek Salad*

*Pasta Salad*

*Fruit Salad*

*Price to include Iced Tea, Coffee and Water  
Does not include a 20% service charge or 11.5% tax*