



COASTAL EAST PRIVATE
EVENTS

**1440 N. GREAT NECK RD
VIRGINIA BEACH, VA**

**757-496-3348
COASTALGRILL@GMAIL.COM**

WE LOOK FORWARD TO

hosting your next event. Thank you for the opportunity
to serve you and host your special event.



DEAR GUEST

Thank you for the opportunity to present our venue for your upcoming event. The charm of our original coastal design matched with a private family dining room feel makes Coastal East an ideal location for an abundance of events. As one of the only non-corporate private rooms at the beach, Coastal East at Coastal Grill is the perfect space for your next event!

We vow to provide you with the best service, food, and hospitality to ensure a memorable and enjoyable experience for you and your guests. Our menu is designed to facilitate you in selecting your preferred food combinations for your event, and the following policies have been implemented so that we may better serve you. Coastal East offers full on-site catering and we are always available to show you our event space to discuss your party ideas and objectives.

We are proud of the respectable reputation Coastal Grill has achieved over the last 35 years, and we look forward to making your event a success.

Thank you for the opportunity to serve you and host your special event. We look forward to working with you!

The Coastal Grill Team



Raw Oysters

Hungars Creek Oysters w/ Red Wine
Mignonette & Cocktail Sauce



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COASTAL GRILL



PRIVATE EVENT POLICIES

Coastal East is our newest addition to Coastal Grill. Our large private dining room, located on the east side of the restaurant is the perfect venue for many and all types of events: Wedding receptions, rehearsal dinners, engagement parties, bridal showers, baby showers, retirement, birthday parties, corporate dinners, holiday parties, and celebrations of life. Depending on the type of event, Coastal East can accommodate up to a maximum of 60 people for a cocktail party or seated event. Please speak with our Event Director regarding the capacity for your specific event, as each event layout and floor plan is different; this may affect the maximum capacity.



Room Rental Charges

Room rental fees vary, depending on the day and size of the event. The room charge secures the space for three hours, but you may be billed for additional staff hours if your event does not start or conclude at the agreed upon time. The room charge does not contribute toward the cost of food or beverages, but covers general use of the room, tables, chairs, and linens (we provide white tablecloths and napkins for a seated dinner). The basic room fee is \$500 (taxable). Additional time can be reserved for \$200/hour to extend the event time up to two additional hours, plus the bartender fee. Cash bar rates apply. Bookings during the following holiday seasons and weekends are limited in availability and require a \$6,500 minimum excluding service fee and tax: Fridays or Saturdays, Thanksgiving through Christmas, Memorial Day Weekend, 4th of July Weekend, and Labor Day Weekend.

Room Guarantee, Cancellation, Deposits, & Payments

The room charge is a non-refundable fee required to reserve the date and space for your event. Events that are the final head count and fifty percent of the total event value must be received 72 hours prior to the day of your event. A Credit Card is required to be retained on file. A completed menu must be formed by this time, or the contract is canceled. You will be charged for any additional guests who attend. Refunds or credits cannot be given for guests who cancel after the 72 hour period.

COASTAL
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Information on

AUDIO | VISUAL

Arrangements for your audio/visual requirements can be made with our Event Director. Coastal East provides you with Spotify and a stereo auxiliary audio cord (should you bring your own device to play your music through our sound system). In the private dining room, there is a 75" TV; if needed for your event please provide your own DVD player and a laptop to use to show a slideshow or video. Any equipment you wish to use must be approved by our event director. The Audio Visual fee is \$125, and it does not go toward the cost of food and beverages. Please note that Coastal East is not a professional sound and/or video company and cannot be held liable for music or a slideshow/video that does not function properly.

We will try our best to solve any technical difficulties. We suggest that all weddings in Coastal East hire a professional DJ for audio needs, although we do have music available that can be played over our sound system

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private events



Information on

DECORATIONS

You are welcome to decorate Coastal East for your event; however, the Event Director and staff cannot be responsible for setting up or cleaning up your decorations/centerpieces. You may decorate and your vendors may set up/deliver items between 11:00 am and 3:00 pm. When decorating, please keep in mind that we do not allow the use of glitter, silly string, or nails. Candles are allowed but must be placed inside a vase or other candleholder; open flame candles or candleabras are not permitted. Coastal East cannot accept responsibility for any items left on the premises, nor can we be responsible for carrying decor and/or gifts down to your vehicle at the conclusion of the event, as well as guarding your gift table during the event.

At the conclusion of your event, we ask that all decor and personal items are cleaned up and removed within a half hour. If additional time is needed, please speak with the Event Director in advance.

Damages: Following an event, if there are any damages or cleaning, additional fees will apply.

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Information on

PARKING

We offer and recommend the complimentary valet parking service from right outside of the main entrance. However, our parking lot serves both special events and restaurant guests, so we cannot guarantee parking for each and every one of your guests. Depending on the size and date of your event, parking may be more limited (i.e. summer months and special event weekends), but we do our best to park as many of your guests as possible. Vendors may unload equipment in our valet lot during approved times but must find alternative parking for the duration of the event. Private Valet arrangements can be made upon request.

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Miscellaneous

INFORMATION

We request that you inform our Event Director of all outside vendors that you book for your event and provide us with their contact information. When making dessert selections, commercial bakery desserts (cakes or cupcakes) are permitted, and we provide cake-cutting services. There is a cake cutting fee of \$3.00 per person. Homemade desserts of any sort, including cookies, are permitted to be brought into the restaurant for your event.

As an ABC Licensed establishment, outside alcohol is strictly prohibited and Coastal East will provide all of the alcohol for your event. If alcohol is given or brought as a favor, then the alcohol must remain unopened until it is off the premises. We reserve the right to dispose of any outside alcohol, stop serving intoxicated guests, discreetly escort guests off of our property or if ultimately necessary, end the event immediately if we do not receive full cooperation from the host and guests.

We highly recommend Helga Macko, located next door, for all of your floral needs. Contact (757) 412-4444.



Staff Expenses

Server Staff

3 servers and 1 bartender (per 50 people)

For Standing cocktail party; additional \$200 for second bartender for events over 50 people

Music Performers

Single acoustic artist allowed upon your choosing *and* hiring





SEATED DINNERS

All seated dinners include our Coastal Favorites, Salad, Proteins, and Dessert with non-alcoholic beverages (tea, soda, and coffee).

\$95 per person;

Choice of 2 proteins (does not include tax and 20% service fee)

\$105 per person;

Choice of 3 proteins (does not include tax and 20% service fee)

Event for up to 60 people. (Minimum of \$2,000 for food and beverage spend on Sunday-Thursday). Events in Coastal East have a \$500 room fee. Dinners are reserved for 3 hours maximum; additional hours are \$200 per hour

Coursed Meal

- Hors D'oeuvres: Coastal Favorites (includes Fried Oysters, Dixie Shrimp, and Tomato
- Mozzarella. If you would like to add on additional hors d'oeuvres, each item will be an additional \$10 per person.
- Salad Course: Choice of two salads
- Entrees: Choice of protein
- Seasonal Fish: Available at market price or may incur an additional fee
- Sides: all entrees will be served with roasted red potatoes and seasonal vegetables. (Optional veggies available at additional cost)
- Dessert: choice of one dessert, served at the end of the event. (coffee, tea, and soda included)

If you would like to dine in Coastal East and order from the Coastal Grill menu, there is a minimum spending amount of \$6,000, and a room fee will be attached as well. Champagne service is available for an additional \$250; \$500 for each additional hour. If you would like to add on cocktail hour, prices start at \$15 per person.

Menu CHOICES



Salads

- Caesar: Romaine, Croutons, Parmesan, and House-made Caesar Dressing
- Wilted Bibb: Warm, Sweet Vinegar and Bacon Dressing
- Garden: Currants, Pine Nuts, Blue Cheese, and Balsamic Vinaigrette
- Wedge: Bacon, Tomato, Hard Boiled Egg, Blue Cheese Crumbles, and Blue Cheese Dressing

Fried Entrees

Pick a protein from each of the three categories: Fried, Grilled, or Sauteed. Any additional choice within one group will be an additional charge of \$10 per person

- Fried Scallops
- Fried Oysters
- Fried Softshell Crabs (seasonal)
- Dixie Shrimp



Grilled Entrees

- Salmon w/ Tomato Tarragon Butter
- Roast Chicken
- Lamb Chops
- Petite Filet

Sauteed Entrees

- Pepper Seared Tuna
- Seared Salmon w/ Lemon Capers Butter
- Blackened Mahi w/ Cucumber Onion Vinaigrette
- Shrimp & Grits

Menu CHOICES *continued*

Dessert

- Walnut Brownie Sundae: Vanilla Ice Cream, and Warm Chocolate Sauce
- Tiramisu: Espresso Whipped Cream
- Cheesecake: Assorted Cheesecake with Fresh Raspberry Sauce
- Key Lime Pie:
- Profiteroles
- Creme Brulee

Hors D'oeuvres

- Mozzarella Skewers
- Poke Spoons
- Scallops
- Dixie Shrimp
- Shrimp Cocktail
- Softshell Crabs (Seasonal)
- Fried Oyster Spoons



For the Table:

- P.E.I. Steamed Mussels: \$20
- Goat Cheese Platter: \$20
- Tomato and Mozzarella: \$25
- Garlic Hummus with Grilled Pita: \$15

Towers

- Raw Oysters: \$100 per 3 dozen
- Shrimp Cocktail: \$30 per pound (about 18)



STANDING EVENT

\$85 per person; does not include taxes, 20% service fee, or the room fee.

Standing Events Include:

Cocktail hour:

Open bar for two hours, upon arrival of the 1st guest. It includes beer, wine, and sparkling water.

Champagne service for an additional \$250 (\$500 for each additional hour past what is paid for)

Appetizers:

A selection of four hors d'oeuvres, passed for 2 hours

Dessert:

Multiple options, served at the end of the event. (coffee, tea, and soda included)

No alcohol is inclusive in any package. As well, any open bar is not guaranteed to be run by solely the Coastal East bar. Most drinks will be served from the main bar.

BAR TIERS AND EXPENSES

Open Bar

There are many ways to limit an open bar in order to control costs. It may be limited based on what is offered (i.e. only beer and wine, or only beer, wine, and house brand liquor, etc.); by budget (i.e. open bar up to \$500, after which point it would become a full cash bar).

Package Bar

You are able to pick packages of beer, wine, and spirits based off of their tiers listed on the nextpage. You do not have to pick a package for all three; packages should be done by what you and your party would like to consume.

Tiered PACKAGES

Spirits Well \$15 Per Person

- Tequila: Juarez
- Bourbon/whiskey: VA Gentleman
- Vodka: Svedka
- Rum: Castillo
- Scotch: Clan McGregor
- Gin: Burnette's

Spirits Premium \$35 Per Person

- Tequila: Tres Agaves and Patron
- Bourbon/whiskey: Makers Mark
- Vodka: Grey Goose, Tito's, and Ketel One
- Rum: Mount Gay
- Scotch: Chivas Regal
- Gin: Bombay

Wine

House Selection \$10 Per Person

- Chamisal Chardonnay
- Twenty Bench Cabernet Sauvignon

Tier One \$20 Per Person

- Sonoma Chardonnay
- Three Brooms Sauvignon Blanc
- Quilt Cabernet
- Hendry Pinot Noir

Tier Two \$30 Per Person

- Chosen with Event Coordinator

Spirits Call \$25 Per Person

- Tequila: Cuervo
- Bourbon/whiskey: Jim Beam & Jack Daniels
- Vodka: Absolut
- Rum: Bacardi & Captain Morgan
- Scotch: Dewars
- Gin: Tanqueray



Beer

\$10 Per Person

- Assorted Bottled Domestic/Import

