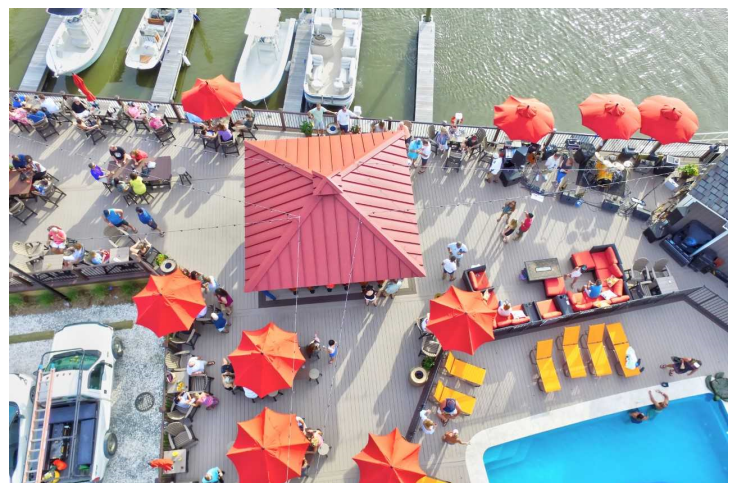


DECOYS SEAFOOD @ BENNETT'S CREEK MARINA

Our Story

From the team who brought you Vintage Tavern, River Stone Chophouse, Amedoe's Ristorante & Bakery, and Cork and Bull Chophouse. Decoys Seafood offers stunning views of Bennett's Creek to greet you to a wonderful seafood experience. Fresh fish, crab and shrimp along with steaks, sandwiches, soups and baskets fill the expanded menu and compliment the specialty drinks and craft brew selections. Live music weekly by the area's best artists and old friends of Bennett's Creek Marina will entertain you at the Blind Duck Tiki Bar on a seasonal basis.



Special Events Director:
Kati Newman
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kati@riverstonechophouse.com

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757.977.1081 www.decoysseafood.com

DECOYS SEAFOOD @ BENNETT'S CREEK MARINA

Food and Beverage Minimums

Minimums mean that it is the minimum that the host must spend on food and all beverages or there will be an unmet minimum charge for the difference.

Minimums may change based on the date.

ALL FOOD MUST BE PAID FOR WITH ONE PAYMENT.
NO EXCEPTIONS.

Captain's Room—Capacity 45 guests. (No elevator access)

(Maximum 3-Hour Time Period)

(\$100 Additional Service Charge for 30 guests or more)

\$100 Room Charge for Captain's Room

\$100.00 Bar Set-up Fee for Alcohol, \$50 Bar Set-up Fee for Non-Alcohol (if applicable).

Lunch: Monday - Sunday

Sept. to May/11:00 to 4:00 (\$500 Food & Bev. Minimum)

Jun. to Aug./12:30 to 1:30 (\$1500 Food and Bev. Minimum)

Dinner:

All Year/Mon. to Thurs./5:00 to 9:00 (\$500-\$750 Food & Bev. Minimum)

Sept. to May/Fri. to Sun/5:00 to 10:00 (\$1500 Food & Bev. Minimum)

Jun. to Aug./Fri. to Sun./5:00 to 10:00 (\$3000 Food & Bev. Minimum)

Decoys is closed on Mondays in Jan. to Mid Mar. (\$1500 Food & Bev. Minimum)

Itinerary Late/Overage Charge \$250.00 may apply.

Blind Duck Tiki-Capacity 200 guests

All guests must be over the age of 21.

(Maximum 3-Hour Time Period)

Available Mon. to Wed./11:00 to 9:00.

(Tiki is not available for private functions outside of these days during Spring and Summer)

Appetizer Packet Menu is offered with pre-order only. The regular restaurant menu is not offered on Tiki.

\$250.00 Bar Set-up Fee.

\$100 labor charge per staff member, based on the size of the group.

\$150 for Pool Bar staff member, if requested.

Valet charge may apply based on the group size.

Tiki South -Capacity 20 guests - Socials Only

All guests must be over the age of 21.

(Maximum 3-Hour Time Period)

Available Mon. to Wed./11:00 to 9:00.

Appetizer Packet Menu is offered with pre-order only.

Limited Menu is Appetizers, Baskets, and Sandwiches.

\$100.00 Bar Set-up Fee for Alcohol, \$50 Bar Set-up Fee for Non-Alcohol.

\$100 labor charge per staff member, based on the size of the group.

\$500 Food and Beverage Minimum.

All events are weather permitting. No shelter location available as a back-up.
(Note: Off premise caterers (outside of Special Event Cakes/Cupcakes) are prohibited)

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Hor d'oeuvres

(Prices based on 25 guests)

Cold

Tomato, Mozzarella, Basil with Balsamic – 50 pieces/ \$100

Chicken Salad on Crostini – 50 pieces/ \$75

Fresh Tuna Salad on Crostini – 50 pieces/ \$75

Herbed Goat Cheese, Applewood Bacon on a Crostini – 50 pieces/ \$85

Buttermilk Biscuits with Surry Ham with Honey Butter – 50 pieces/ \$80

Sweet Potato Biscuits with Surry Ham with Honey Butter – 50 pieces/ \$80

Shrimp Cocktail with Cocktail Sauce – 125 Shrimp/ \$190

Oysters on the Half Shell – 50 oysters/ \$85

Assorted Garden Vegetables and a Creamy Ranch Dip and Hummus – 25 ppl/ \$60

Domestic Cheeses with Crackers and Fresh Fruit– 25 ppl/ \$150

Domestic Cheeses and Charcuterie - Meats, Cheeses, Fruit and Crackers– 25 ppl/ \$225

Ches. Bay Seafood - Shrimp Cocktail (150 ea.), Crab Salad Canapes (50 ea.), Local Oysters on the Half Shell (75 ea.), Remoulade, Cocktail Sauce and Hot Sauce– 25 ppl/ \$500

Warm

Chicken Satay with Thai Peanut Sauce – 50 skewers/ \$85

Fried Cod or Flounder Bites (Seasonal)– 75 pieces/ \$115

Blackened Steak Bites with Horseradish Cream Sauce – 3oz. per person 25 guests/ \$165

Southern Fried Shrimp and Decoys Remoulade – 100 pieces/ \$125

NC Style Pulled Duck BBQ Sliders with Cole Slaw – 50 sliders/ \$300

Oysters Rockefeller – 50 oysters/ \$130

Mini Crab Cakes with Decoys Remoulade – 50 2oz. cakes/ \$390

Crisp Tortilla Chips and House Made Pepper Jack Queso– 25 ppl/ \$90

Spinach and Artichoke Dip and Tortilla Chips – 3lbs./ \$85

Warm Crab Dip with Pita Rounds – 1.5 lbs./ \$150

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Luncheon Buffet

Available 11:00 to 2:30

Choice of Two Entrees and a Dessert - \$22++

Choice of Three Entrees and a Dessert - \$27++

Starters:

House Salad or Caesar Salad

Entrees:

Fried Shrimp

Shrimp Creole with Rice

Chicken and Dumplings

Duck BBQ Sliders with Kettle Chips

Warm Chicken Sliders with Kettle Chips

Desserts:

Bread Pudding, Brownies, Blondies

Add-Ons per person:

Chicken \$8, Shrimp \$10, 4oz Seasonal Salmon \$7, 8oz Seasonal Salmon \$14, Tuna \$14, Crab
Cake \$14

LIMITED LUNCH MENU AVAILABLE FOR GROUPS UNDER 19 GUESTS.

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Dinner- Suffolk Comfort

Buffet

Two Entrees with Two Sides and Two
Desserts- \$35++ per person

Three Entrees with Three Sides and Two
Desserts- \$40++ per person

Starters:

House Salad, Sweet Corn Bread, and
Honey Butter

Entrees:

NC Style Pulled Duck BBQ
Shrimp Creole
BBQ Chicken Thighs
Shrimp and Grits
Fried Chicken
Fried Shrimp
Chicken and Dumplings

Sides:

Cole Slaw
Baked Beans
Collard Greens
Green Beans with Bacon
Mac & Cheese

Dessert:

Bread Pudding
Brownies
Blondies

Dinner- Coastal Provisions

Buffet

Two Entrees with Two Sides and Two
Desserts - \$40++ per person

Three Entrees with Three Sides and Two
Desserts - \$45++ per person

Starters:

House Salad and Hushpuppies

Entrees:

Lump Crab Cake (1 per person)
Pork Loin with Whole Grain Mustard
Sauce
Shrimp Creole
Blackened Mahi
Crab Stuffed Flounder with House Made
Bearnaise (1 per person)
Duck Shot Shrimp

Sides:

Sautéed Seasonal Vegetables
Cilantro-Lime Rice
Wild Rice
Roasted Red Potatoes
Country Green Beans with Bacon
Succotash
Garlic-Herb Mashed Potatoes
Collard Greens Burgundy Mushrooms

Desserts:

Bread Pudding
Brownies
Blondies

Items may be exchanged between buffets options. There may be a price change.

Items are based on availability.

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Small Groups Plated Dinner

(Parties up to 19 guests) Menu and Pricing subject to change based on availability.
Price based on guests ordering; excludes tax and service charge. Some items may change or be unavailable based on the season.

Appetizers:

- Crab Dip \$14
- Crab and Cream Cheese Wontons \$13
- Char-broiled (6) Oysters \$16
- Sesame Ginger Tuna Bites \$14
- Fried Cheese Curds \$9
- House Salad \$5

Entrees:

- Fried Shrimp Basket \$24
- Fried Flounder Basket \$22
- Seafood Combo (fried or broiled) \$38
- Salmon (Seasonal) \$34
- Chicken (Seasonal) \$26
- Pan Seared Scallops \$32
- Surf N Turf Ribeye & Shrimp \$47

Desserts:

- NY Cheesecake \$7
- Cinnamon Bread Pudding \$8
- Key lime Pie \$6

DECOYS SEAFOOD @ BENNETT'S CREEK MARINA

Policies and Procedures

Securing a Date:

A credit card is required to secure a date for an event. A deposit in the amount of \$250.00 to \$500.00 is due 7 days after booking the desired date in order to secure the reservation, based on the requirements of the Events Coordinator.

Deposit Policy:

If an event must be cancelled, the deposit will be refunded in full if cancelled outside of 30 days, or if the reserved space is re-booked for the original contracted date. If an event is cancelled 15 – 30 days before an event, 50% of the deposit will be refunded. No refund will be made if an event is cancelled within 15 days prior to the original contracted date. Deposits taken for the month of December are the only exception to this policy. All deposits taken for an event scheduled for the month of December or for securing the entire upstairs will be refunded in full if cancelled outside of 120 days, and by 50% if cancelled 60 – 120 days before the event. No refund will be made if cancelled within 60 days or less before the original contracted date.

Guest Count Policy:

1. A preliminary guest count is requested at the time of booking all private dining spaces.
2. A final guaranteed number of guests must be received three days (72 hours) prior to the event to the Event Coordinator with a confirmation response. If the Event is scheduled for a Wednesday, the final guest count is to be provided the Friday before the Event. If a final guest count is not received, then the original reservation number on the event sheet becomes the guaranteed guest count.
3. Final billing will reflect the final guaranteed number. No additional food will be provided for any increased guest count on the day of the event. Decoys has the right to refuse service, if the guest count exceeds the final head count that was provided by the Client three days prior, and the host will have to address the additional guests.
4. A \$250 surcharge will be added to an event if the number of guests in attendance exceeds the final guarantee by more than 5 guests. Except for groups that have the regular menu options, 15 is the maximum and all other guests will be directed downstairs for regular seating or if Decoys can accommodate a \$250.00 charge will apply.
5. Exceeding the time for departure based on the contract is a non-negotiable \$250.00 fee. This applies to all group sizes.
6. Decoys buffet portions are pre-determined by the chef team. It is not an all you can eat buffet. Portion sizes are determined based on guest count. If additional food items are desired a pre-order is required.

Menu:

1. Menu selections must be finalized with the Event Coordinator no later than two weeks prior to the event to ensure the availability of the desired selections. If menu selections are not finalized two weeks prior, the event is cancelled with the cancellation policy applied.
2. Should the Event be cancelled within 72 hours; the Client is subject to a per-person charge based the original guest count or the \$500 cancellation charge (whichever is greater and the deposit can be applied).
3. Decoys periodically reviews menu prices. All prices are guaranteed for 90 days.
4. Food and beverage service must be contracted through Decoys. No outside contracted food or beverage will be permitted, unless approved by the Event Coordinator. Wedding and speciality cakes are the only exception to this policy.

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Policies and Procedures

*Decoys is determined to provide an outstanding dining experience for each and every one of our guests. Menu guidelines are established to enable us to ensure the highest quality of service and excellent food presentation.

Bar Beverages:

1. Alcohol is charged on a usage basis only. Decoys will not quote a per person price for beer, liquor or wine. Estimates can be quoted but are subject to change based on consumption.
2. Wine Service for all events is by the bottle. The term House Wine refers to wine priced at or under \$40 a bottle. The term Select Wine indicates that the Client has specific wine requests for his/her event.

Tax and Gratuity:

1. Appropriate Virginia State (6%) and City (6.5%) Taxes and 20% Service Charge will be added to each event check. This includes cash bar checks. Due to the rising costs of products, wage increases, and vendor costs, we have begun implementing a fee for all non-cash/electronic transactions in the amount of 3.5%. This fee will appear on your receipt as an "Adjustment Surcharge" for all non-cash payments.
2. Additional gratuities will be at the Clients' discretion.

Attendant Charges: In the case of some private events, additional attendants may be needed. If required, the Events Coordinator will advise the Client accordingly. For example, an extra bartender.

Rental Charges: In the case that a client requests a specific room set-up or food display that does not fall under Decoy's regular setup, a Rental Charge may apply.

Security/Liability: Decoys shall not assume responsibility for the damage or loss of any merchandise or articles brought into Decoys or for any items left unattended.

Outside Vendors:

1. Decoys has a preferred florist available to all clients. (One of a Kind Floral Designs—Johnny DeGroff 757.287.4430) The host is welcome to use another florist of their choice, with a pre-arranged delivery time with the Event Coordinator.
2. Decoys can arrange audio-visual requirements at an additional charge. All equipment not arranged by Decoys must be removed at the end of the event. Nothing may be stored overnight.
3. The Management Team of Decoys reserves the right to refuse any subcontractor admittance to the restaurant.
4. The Management Team of Decoys reserves the right to designate the volume level of any entertainment (including Speakers, etc.). All entertainment must be pre-arranged with the Special Events Coordinator.

Group Dancing with DJ is not prohibited until after 9:30 pm or when the Dining room is cleared on the first floor.

Parking: There is ample parking for most groups in the restaurant's private parking lot. Special arrangements for a valet service may be required for some large groups. The Special Events Manager will advise the Client accordingly.

Smoking Policy: Decoys is a non-smoking facility. Smoking is permitted only outside of the restaurant.

Payment:

1. The form of payment is to be identified prior to the event. **Separate Checks are prohibited for food.** If payment changes to separate checks for food the night of the event, there is a \$250.00 separate check charge. The separate checks can take up to 30 minutes to execute and will be explained to the attendees for the time that it takes, due to the policy not being honored.
2. Decoys accepts Cash, Business Checks, American Express, Discover, Master Card, and Visa.
3. The balance of all charges accrued during the Event MUST be settled at the function's end.

BENNETT'S CREEK MARINA

Marina Information

58 Slips accommodating boats up to 100' in length,
Professionally trained staff, High profile security cameras
Dockside lighted pedestals with electric 30/50/100 amp and fresh water hookups
Fuel dock with unleaded 89 octane, and diesel pumps, pump out station
bath houses, Ship store with groceries, beer, wine, fishing tackle, and frozen bait.
BCM and Decoys branded souvenirs, apparel, ice, and more,
Blind Duck Tiki Bar and swim up salt water pool bar, State of the art floating docks
Small craft beach for launching kayaks and paddle boards, Close to local attractions, and
entertainment, Rental cars can be arranged available with advanced notice, Private dock rental
Boat club group events, Transient slips for day trips, and Overnight Slips available by reservation
in addition to Monthly Slip leases and Boat detailing.

4 Luxury Waterfront Watermans Cottages

On a quiet corner, overlooking Bennett's Creek,
overnight stay accommodations are available.
Elegantly appointed rooms with tile floors and showers,
hardwood flooring, king-size beds, and a deck with the
best views on the property. Fully equipped with luxurious
towels and robes, plush bedding, couches, TVs,
refrigerators, microwaves, and a private floating dock
should you choose to arrive by boat.
Contact the Marina for Booking.

Marina Operations Manager
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Hail us on 16 @ Bennett's Creek Marina

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