VILLAGE BEACH CLUB

OUTER BANKS, NC



WEDDING EXPERIENCE 2026

EXTRAORDINARY SEASIDE CELEBRATIONS

CURATED TO PERFECTION

VILLAGE BEACH CLUB

OUTER BANKS, NC







CONTACT US TODAY!

For booking, availability, pricing, questions, and more!

Oceanfront. Elevated. Unforgettable.

At Village Beach Club, weddings are more than events—they are immersive coastal experiences. From oceanfront ceremonies to sunset receptions and late-night celebrations, every moment is designed to bring people together in a setting that feels effortless, refined, and alive.

VillageBeachClubOBX.com

management@vbcobx.com | (252) 480-2222

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VENUE & SITE FEES

INTIMATE CELEBRATIONS

Pricing for celebrations under 50 guests.

CEREMONY FEE

$1,000 + $15 per chair
Includes Oceanfront ceremony setup

RECEPTION VENUE

Monday - Thursday $2,500
Friday - Sunday $3,500

Pricing Includes:

- *Exclusive access to Gather Event Hall & Poolside Veranda*
- *Tables & Chairs*
- *Dedicated VBC Event Manager (Wedding Planner Required)*
- *Setup + Breakdown*

OPTIONAL ADD-ONS

- Oceanfront Terrace (Tent Rental Available)
- Oceanview Room & Bar



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VENUE & SITE FEES



LARGER CELEBRATIONS

Pricing for celebrations over 50 guests.

CEREMONY FEE

$2,000 + $15 per chair

Includes Oceanfront ceremony setup

RECEPTION VENUE

Monday - Thursday: *$5,000*
Friday - Sunday: *$7,500*

Pricing Includes:

- *Oceanfront Terrace (Tent Rental Available)*
- *Exclusive access to Gather Event Hall & Poolside Veranda*
- *Tables & Chairs*
- *Dedicated VBC Event Manager (Wedding Planner Required)*
- *Setup + Breakdown*

OPTIONAL ADD-ONS

Entire Club Rental: 15,000

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DINING EXPERIENCES



COASTAL BRUNCH

seasonal fruit & bakery display
1 egg dish
1 breakfast protein
breakfast potatoes
1 brunch entree
coffee, tea, juice

$49 PER GUEST



CAROLINA COSTAL BUFFET

2 passed hors d'oeuvres
1 salad
2 entrees
2 sides
warm rolls

$64 PER GUEST



ELEVATED PLATED DINNER

3 passed hors d'oeuvres
1 first course
2 traditional entrees
1 vegetarian entree
2 chef-paired accompaniments
bread service

$78 PER GUEST



VBC SOCIAL STATIONS

3 passed hors d'oeuvres
3 interactive stations

***Choose from**: coastal raw-bar-inspired display, chef-carved sirloin, shrimp-and-grits, street taco, pasta, or Southern supper.*

$86 PER GUEST

Ask us about our suggested add-ons!

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Bar & Beverage

Hosted Consumption Bar

Set Your Limit

How it Works

The host selects a maximum spending amount before the event. Each beverage is charged at the listed menu price and deducted from the hosted balance. The host pays only for beverages actually served, up to the selected limit.

When the Limit is Reached

VBC notifies the designated event contact when the bar reaches 75% of the hosted limit. At the limit, the bar will follow the option selected in advance: convert to a guest-paid cash bar, close, or remain hosted after the designated contact authorizes a higher limit.

Minimum hosted limit

$1,500 or $15 per adult guest, whichever is greater.

Sprits, Beer & Wine

Domestic Beer *$6*

House Mixed Drink *$9*

Craft/Imported Beer or Seltzer *$7*

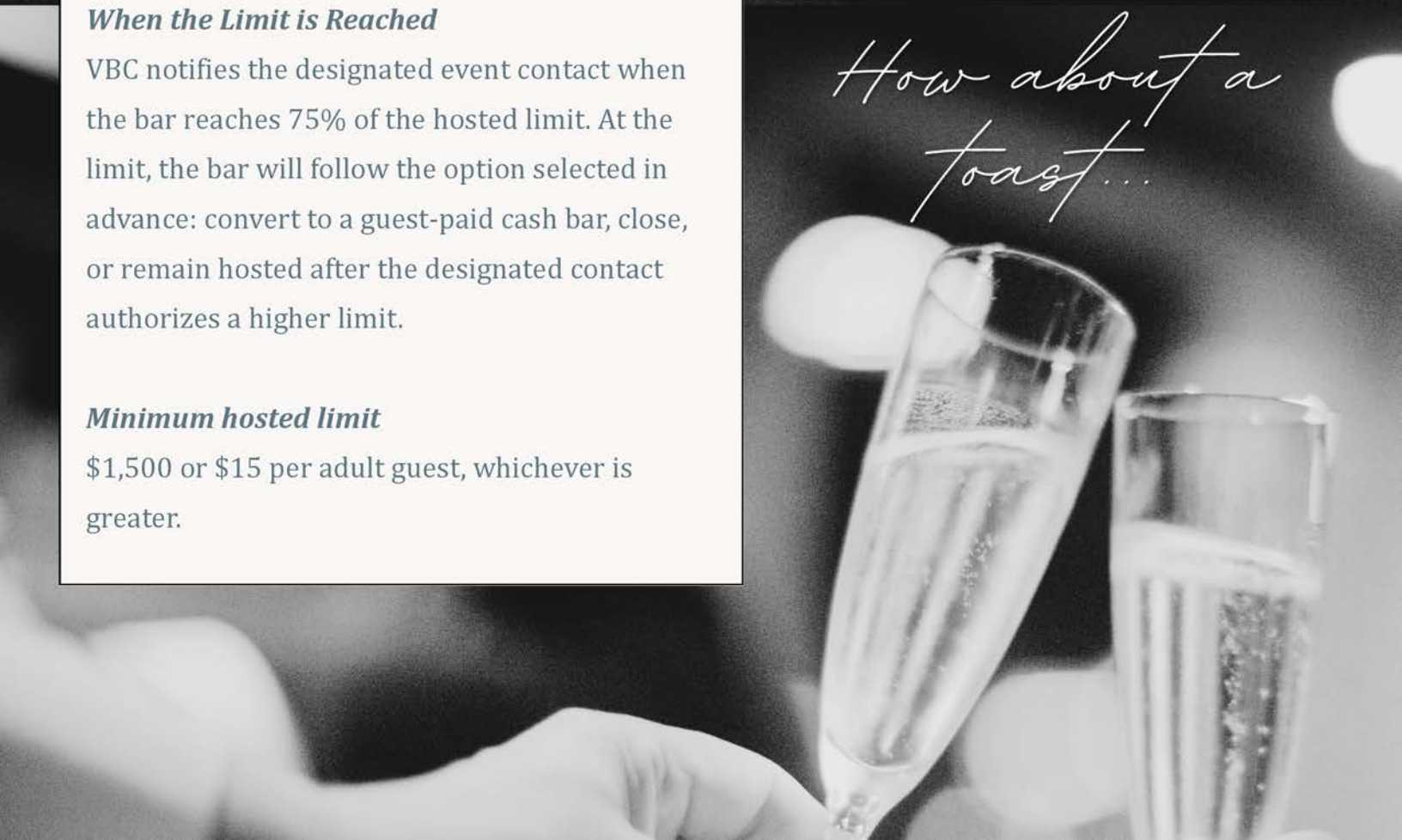
Premium Mixed Drink *$11*

Wine *$8*

Signature Cocktail *$12*

Soft drinks *$3*

Sparkling wine toast *$5*



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ADD-ONS & EXPERIENCES







VILLAGE BEACH CLUB OFFERS

a fully integrated wedding experience....

With customizable options, enhancements, and curated offerings, create the wedding experience you've been dreaming of—extending your celebration beyond the wedding and reception. From welcome gatherings and rehearsal celebrations to private poolside events and beach activities, we offer everything you need to make your celebration truly extraordinary.

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ADD-ONS & EXPERIENCES

Make the most

OF YOUR SPECIAL DAY



CELEBRATIONS

Welcome Parties
Bridal Luncheons
Rehearsal Dinners
Farewell Brunches
Pool Parties

ENTERTAINMENT

Live Band or DJ
Ceremony Musicians
Group Activities

LATE NIGHT

After-party extensions with late-night food & beverage options

PREMIUM UPGRADES

Custom Lighting & Decor
Drone Videography
Custom Welcome Signage
Private Cabanas

and more

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WHERE TO STAY



OCEANFRONT ETATES

Great for housing large groups, family, or wedding parties under one roof.



COUPLES COTTAGES

Cozy, romantic, waterfront beach retreats, perfect for two.

SCAN HERE FOR BEACH RENTALS





CONDOS

Find nearby options for your guests to book their stay



HOTEL MANTEO

Revel in the charming beach town at Hotel Manteo, Trademark Collection by Wyndham.

SCAN HERE FOR HOTEL MANTEO



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ADDITIONAL INFO & POLICIES

outside catering

Outside catering is welcomed from an approved vendor list

payment schedule

25% deposit at signing
25% at 6 months
25% at 90 days
Final balance due 14 days prior

service fee & tax charge

Applicable state taxes and Additional 22% service fee applied to all food & beverage

general info

Guest count due 14 days prior
Final menu selections due 30 days prior
Outside vendors must be licensed & insured
All pricing subject to seasonal demand

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SPACES & FLOORPLANS

Exterior Spaces





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SPACES & FLOORPLANS

Exterior Spaces







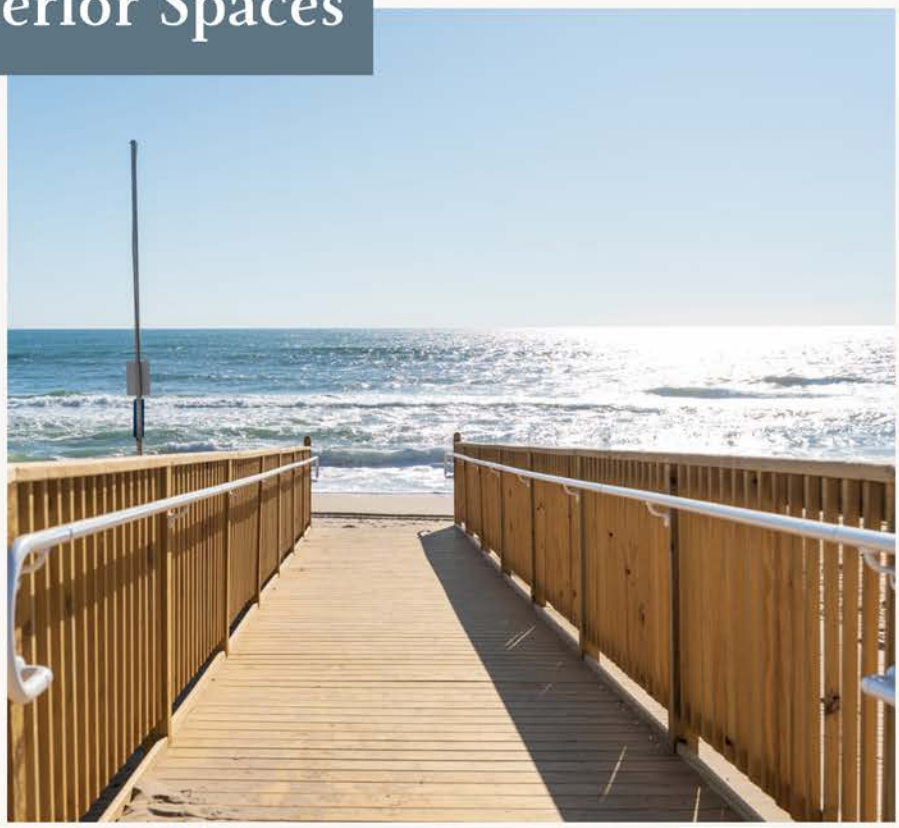


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SPACES & FLOORPLANS

Exterior Spaces









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SPACES & FLOORPLANS

Gather Event Hall





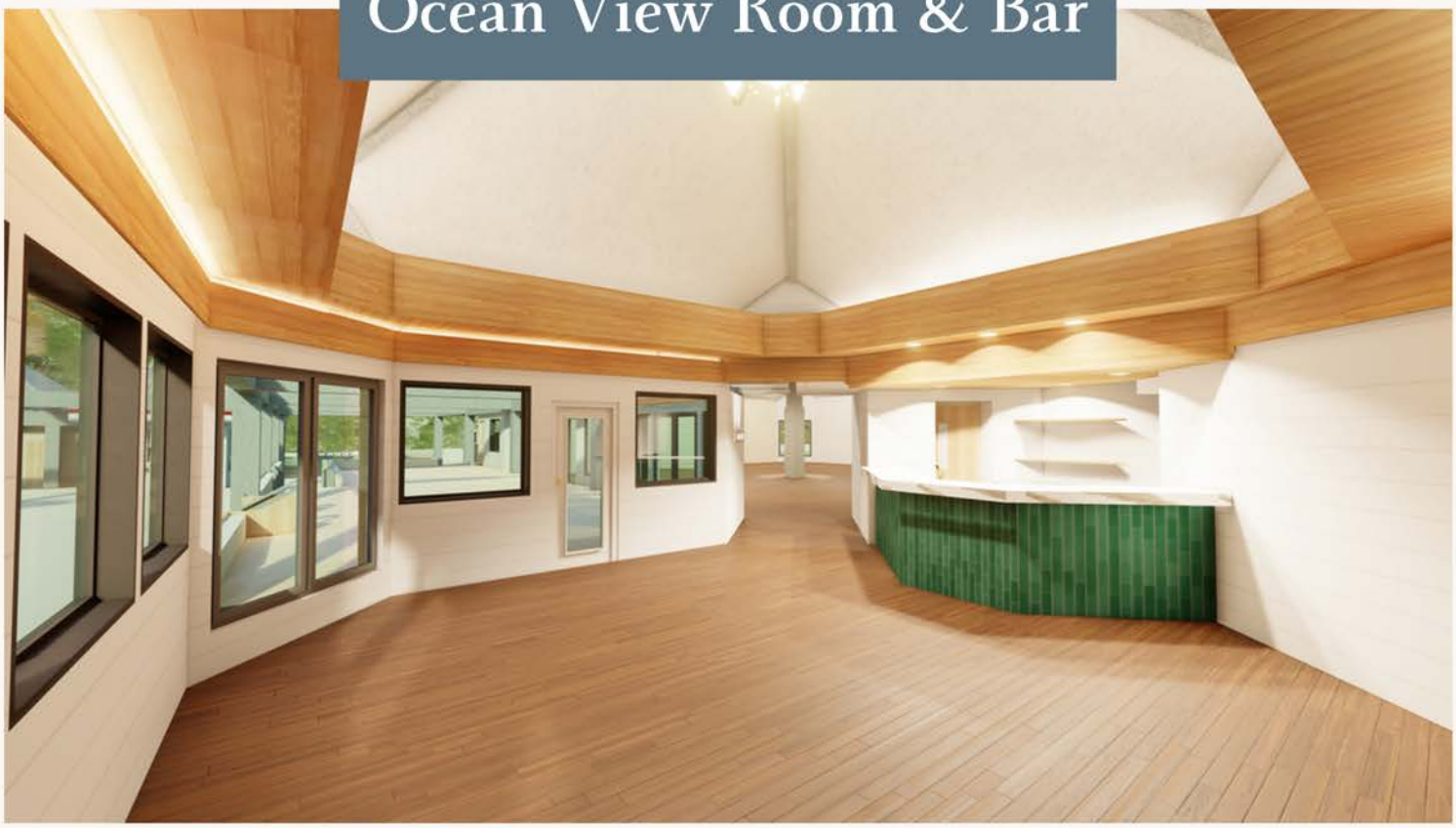




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SPACES & FLOORPLANS

Ocean View Room & Bar

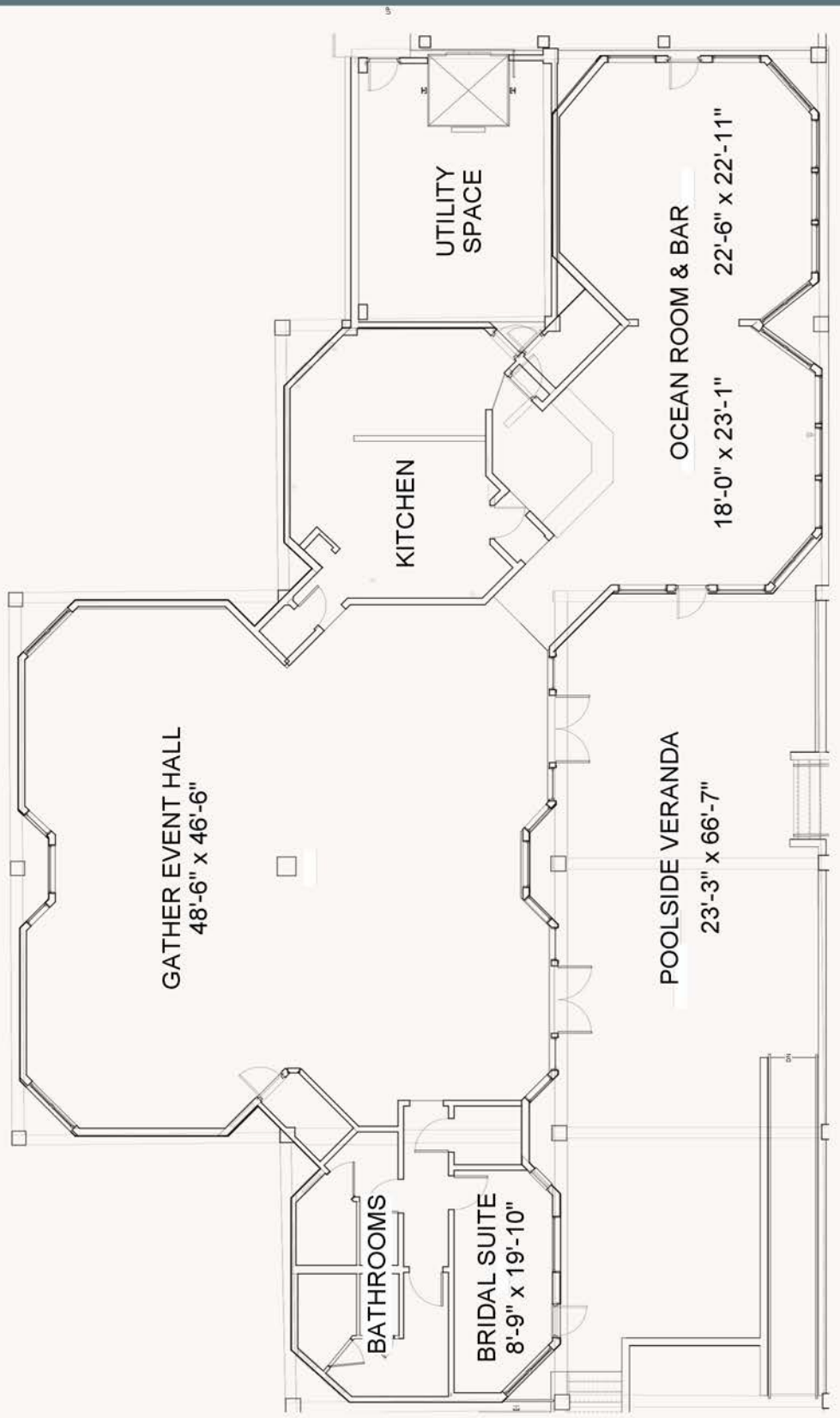






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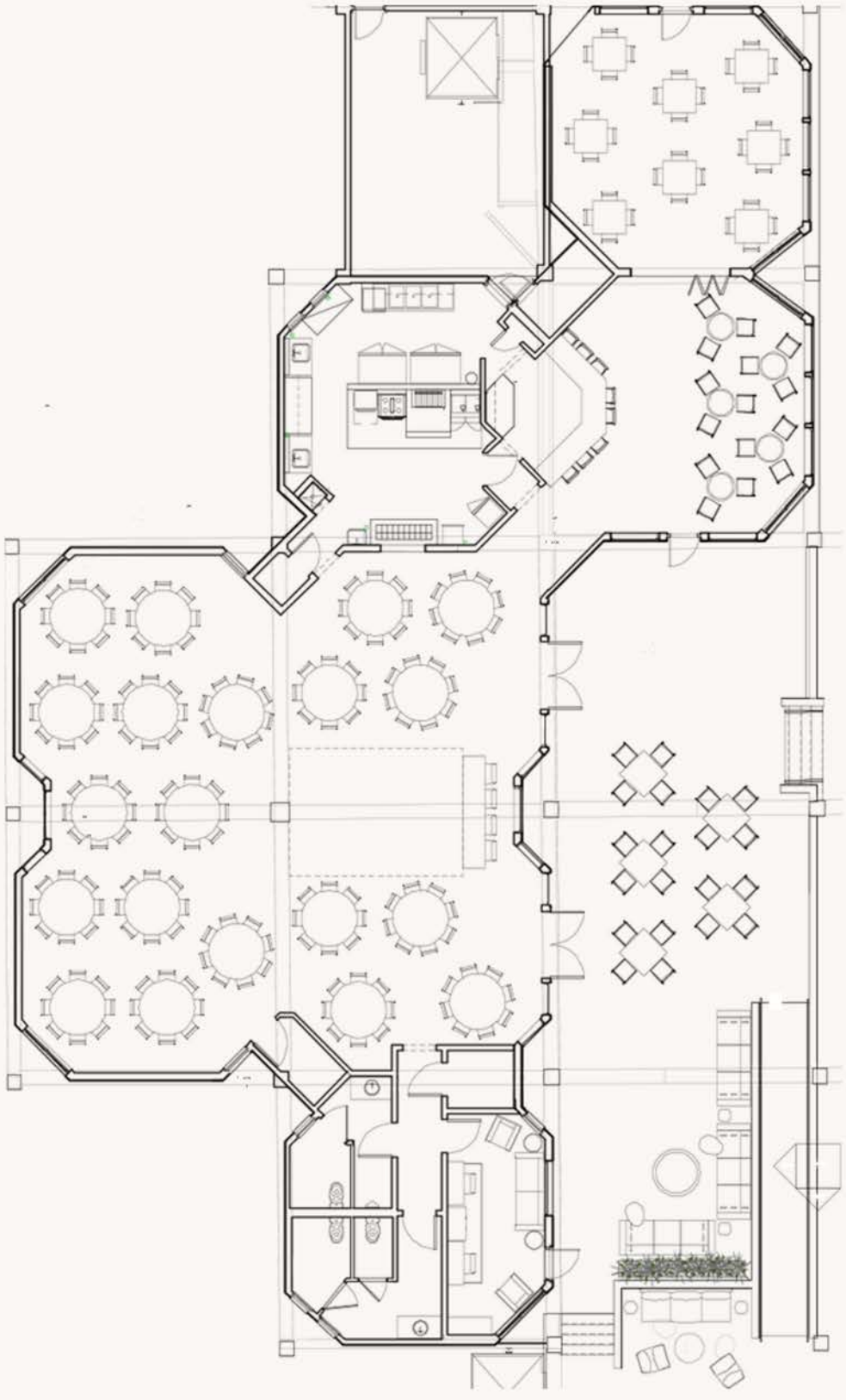


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SPACES & FLOORPLANS

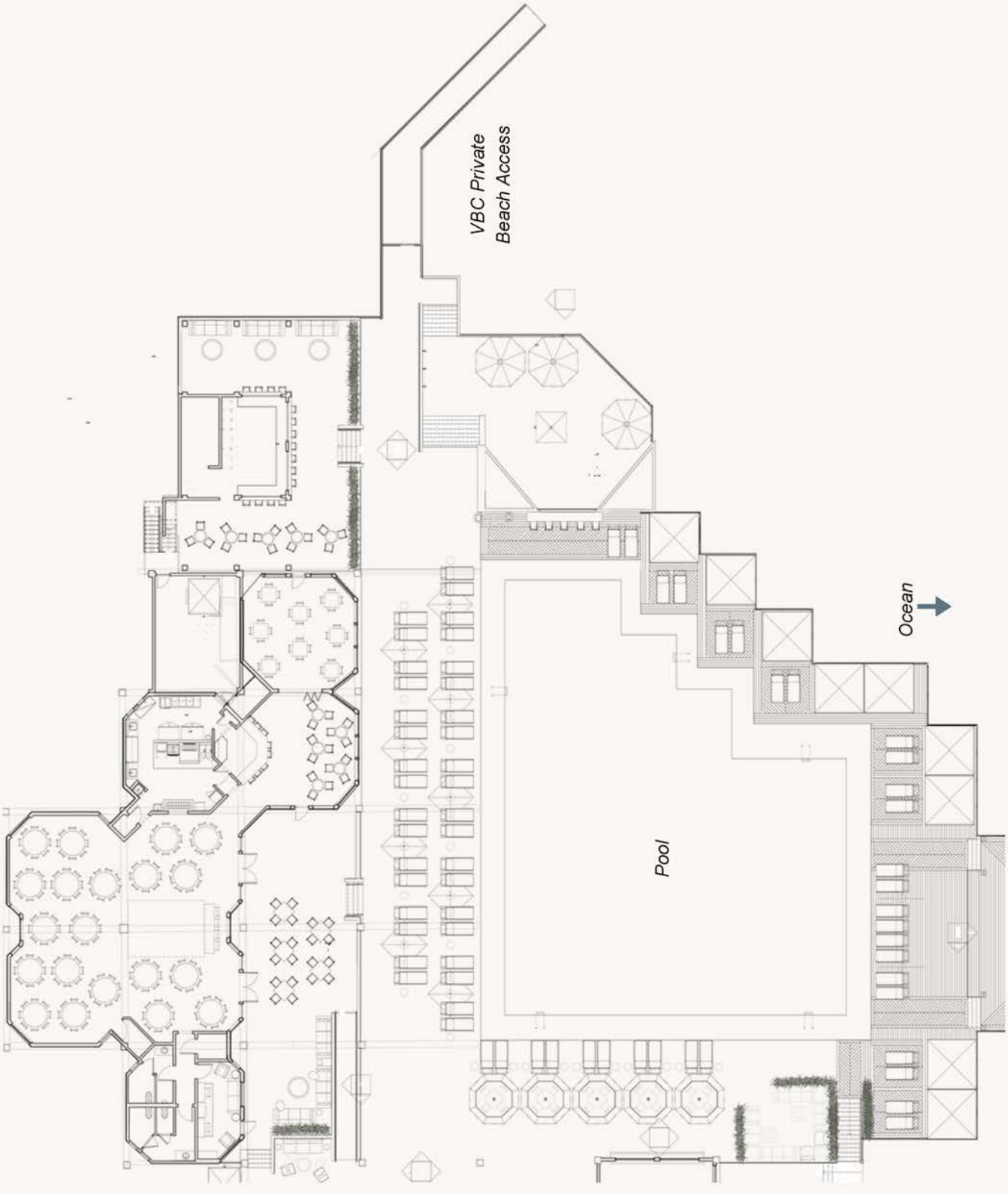
SAMPLE LAYOUT

Example shows max capacity of 164 seated with indoor dance floor.
20 Round Tables w/ 8 Guests
Head Wedding Table w/ 4 Guests



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SPACES & FLOORPLANS



8 THE MENU

Displayed Appetizers

Spinach & Artichoke Dip
With Hot Pita Bread & Crispy Tortilla Chips

Buffalo Chicken Dip
With Crostini

Meatballs
Swedish, BBQ, or Marinara

Potstickers
Pork, Chicken, or Vegetable

Vegetable Crudites
With Ranch Dip

Fresh Fruit & Berry Display
Seasonal Fruit Served with Yogurt Dip

Tomato & Mozzarella Bruschetta
Served with Crostini

Antipasti Platter
With Salami







Passed Hors D'oeuvres

Vegetable Egg Rolls
with Mae Ploy Chili Sauce

Chicken Cordon Bleu Bites

Grilled Chicken Skewers
BBQ, Buffalo, Teriyaki, or Garlic Parmesan

Beef Sate Teriyaki

Petite Crudités Cups
With Ranch Dressing

Fruit & Berry Yogurt Cups
with Crispy Prosciutto

Antipasto Cup
With Hard Salami

Dilled Chicken Canapes

Smoked Salmon Crostini +$3pp
with Dilled Creme Fresh

Tempura Baby Shrimp +$3pp
with Siracha Mayo

Bacon Scallops +$3pp
with BBQ Sauce

**All pricing and menu selections are subject to change due to availability, market fluctuations, and confirmed quantities.*

8 THE MENU

Plated Dinners

Beef:

- Shoulder Tender with Balsamic Drizzle
- Beef Medallions
- 6 oz Filet Mignon *(+ $15 pp)*

Steaks can be accompanied with Jack Daniels Brown Sauce, Port Wine Demi, Peppercorn Sauce, Pan Jus, or Chimichurri



Poultry:

- *Herb Roasted Airline Chicken Breast with Rosemary Pan Jus*
- *Seasoned Chicken Breast with Hot Buttered Rum Sauce & Kiwi-Strawberry Salsa*
- *Bruschetta Airline Chicken with Balsamic Glaze*



From the Sea:

- *Pan-Seared Salmon with Lemon Beurre Blanc*
- *Lemon & Herb Roasted Mahi Mahi with Mango Relish*
- *Jumbo Lump Crab Cake with Roasted Garlic Aioli (+ $15 pp)*
- *Shrimp Kabobs with Balsamic Drizzle*
- *Stuffed Flounder with Crab Meat (+ $11 pp)*

Vegetarian: *(Vegan available upon request)*

- *Pasta Primavera with Mixed Vegetables & Light White Wine Sauce*
- *Seasonal Vegetable Risotto*
- *Vegetable Wellington*
- *Roasted Portabella Mushroom Stuffed with Pilaf Rice, Wilted Spinach, Roasted Tomatoes*



Duets:

- *Pan-Seared Salmon & Herb Roasted Chicken Breast*
- *Steak Medallion & Herb Roasted Chicken Breast*
- *Steak Medallion & four Shrimp (+ $11 pp)*
- *Petite Filet Mignon & Chicken Breast (+ $7 pp)*
- *Crab Cake & Seared Chicken Breast (+ $7 pp)*
- *Petite Filet Mignon & Crab Stuffed Shrimp (+ $15 pp)*

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8 THE MENU





Buffets & Stations

Signature VBC Buffets:
Entrees, Sides, Salad, Warm Rolls
Additional Entrees *(+$15pp)*

- *Chicken Marsala*
- *Herb Roasted Chicken with Rosemary Pan Jus*
- *Creamy Chicken or Vegetarian Risotto*
- *Chicken Fettuccini Alfredo & Broccoli*
- *6 oz Pepper Crusted Sirloin with Au Poivre Glaze*
- *Roasted Pork Loin with Apple Glaze*
- *Pan-Seared Salmon with Lemon Beurre Blanc*
- *Mahi Mahi with Mango Relish*
- *Beef Medallions*
- *Salmon with Pineapple Teriyaki Glaze*

Themed Dinner Buffets

Southern Picnic:
Garden Salad, Coleslaw, Country Fried Chicken, Pulled BBQ Pork, Buttermilk Biscuits and Warm Rolls, Mashed Potatoes, Green Beans, and Corn on the Cobb.

Pasta Bar:
Classic Caesar Salad, Build your own Pasta – Penne or Fettuccine Pasta, Zesty Marinara and Alfredo Sauces, Meatballs, Grilled Chicken and Grilled Vegetables, and Garlic Bread. (Optional Upgrade to Chicken Parmesan or Lasagna, +$6 pp)

Southwestern Station:
Spicy Beef & Chicken Fajitas, Monterey Jack Cheese, Peppers and Onions, Soft and Crispy Tortillas, Sour Cream, Shredded Lettuce, Jalapenos, Chips, Salsa and Guac, Cilantro Lime Rice, and Black Beans.

Hawaiian Luau:
Salad, Pineapple-Glazed Chicken, Slow Cooked Pulled Pork, Jasmine Coconut Rice, Vegetable Medley, and Warm Rolls

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8 THE MENU

SALADS, SIDES, & OTHER

Salad:

- *Field Green Salad with Tomatoes, Carrots, Red Onions, and Cucumbers*
- *Classic Caesar Salad with Croutons*
- *Harvest Salad (+ $3pp) Mesclun Greens, Gorgonzola Cheese, Dried Cranberries, Apples, and Pecans*
- *Sesame Salad (+2pp) Spring Mix, Mandarin Oranges, Cucumbers, Tomatoes, Carrots with Sesame*

Dressings: Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Citrus Champagne Vinaigrette, and Italian

Starches:

- *Yukon Whipped Potatoes*
- *Herb Roasted Red Bliss Potatoes*
- *Wild Rice Pilaf*
- *Creamy Orzo Pasta*
- *Jasmine Rice*

Vegetables:

- *Steamed Asparagus*
- *Haricot Vert French Style Green Beans*
- *Sautéed Zucchini & Squash*
- *Chef's Seasonal Vegetable Medley*

CHILDREN'S MENU

$22 per child (2-12 years)

- *Chicken Fingers*
- *Hamburger or Cheeseburger*
- *Hot Dog*
- *Grilled Cheese*
- *Mac N Cheese*

Includes choice of French Fries, Fruit Cup, and Juice or Soda







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