



PRIVATE EVENT MENUS



101 WEST MAIN STREET | SUITE 300 | NORFOLK, VA 23510
757-625-6606 | WWW.TOWN-POINT.COM

WELCOME

Thank you for considering the Town Point Club for your upcoming event!

It is our pleasure to assist you throughout the planning process. Town Point Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, wedding, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 220 seated guests or 500 reception style, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views of the Elizabeth River to gourmet cuisine, our experienced service staff and certified Private Events Team stand ready to give you all the information you need to execute a special event that's sure to impress your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Your culinary experience will be as memorable as your event. Executive Chef Eddie Lee Bryant is an award-winning Chef, who has decades of praiseworthy culinary experience. Our culinary team will elevate your guests' dining experience and make your event unforgettable.

Each and every event hosted at Town Point Club receives personalized service with a number of complimentary amenities, including but not limited to:

- On-site Banquet Manager day-of
- Excellent service from dedicated and respectful staff
- Vendor/ host setup access at least 2 hours prior to the event
- Access to our Cigar Lounge
- Complimentary high speed Wi-Fi

In the following pages, you will find more information about Town Point Club's many menu options, amenities, capabilities and more. Feel free to contact our sales team with any questions you may have.

We look forward to working with you!



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BREAKFAST

Menus include Iced Water, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice.

PLATED

Classic Scramble | 22

hand-whipped cage-free eggs, applewood smoked bacon, potato hash and assorted breakfast breads & spreads

Craig's French Toast | 23

housemade french toast topped with caramelized bananas, farmhouse maple syrup, cinnamon butter and pecan praline brittle crumble served with smoked sausage

Buttermilk Hotcakes | 22

mixed berries, vanilla maple syrup & sweet butter served with host's choice of smoked sausage or applewood smoked bacon

Mushroom & Spinach Bennie | 24

poached cage-free eggs, gently braised spinach, medley of local mushrooms and thyme nestled atop butter toasted challah with rich hand-whipped hollandaise and parmesan roasted tomato
*vegan option available

BUFFET

Harbor Room Breakfast | 23

15 guest maximum | Guests will enjoy the Club's Breakfast Bar & dine in a Private Room.

fresh seasonal fruit & berries, assorted cereals with low fat milk, assorted breakfast breads, hand-whipped cage-free eggs, applewood smoked bacon

Town Point Continental | 21

10 guest minimum

fresh seasonal fruit & berries, assorted yogurts & granola crumble, freshly baked muffins and cinnamon rolls, petite croissants, butter and jams

Downtown Breakfast | 26

15 guest minimum

house-baked assorted breakfast danish, fresh seasonal fruit & berries, freshly baked cinnamon rolls, hot buttery grits, hand-whipped cage-free eggs, potato hash, applewood smoked bacon and sausage



BREAKFAST

ORDER UPON ARRIVAL | 23

8 guest maximum

Guests' choice of 1 entree selected upon event arrival. Includes Iced Water, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice.

Classic Breakfast Plate

hand-whipped cage-free eggs, applewood smoked bacon or sausage and toast

Morning Burrito

fluffy eggs, mixed peppers & onion, and cheddar served with potato hash, chipotle salsa and sour cream

Broken Egg Sandwich

pan-fried eggs, applewood smoked bacon, melted cheese and spicy aioli on buttery toasted old fashioned white bread

Pancakes

small stack of made-to-order pancakes & warm syrup served with applewood smoked bacon or sausage



BRUNCH BUFFET

55 PER GUEST | 25 GUEST MINIMUM

Includes Iced Water, Orange Juice, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Fudge Brownies. Enhancements are priced per guest.

Includes

Assorted Breakfast Breads and Muffins
Fresh Seasonal Fruit and Berries
Fresh Garden Salad with Assorted Toppings & Dressings
Hand-whipped Cage-free Eggs
Applewood Smoked Bacon & Sausage
Diced Potato Hash | diced onion and bell pepper

Choose 2

Wild Mushroom & Cheese Ravioli | spinach, toasted walnuts, parmesan & garlic crème
Chicken Picatta | lemon caper crème
Szechuan Salmon | sweet & spicy glaze
Fried Chicken & Waffles | fried chicken breast, warm maple syrup
Shrimp & Grits | sautéed garlic shrimp, peppers, onions, spiced sausage & smoked cheddar corn grits

Choose 2

Seasonal Vegetable Medley
Petite Carrots | honey butter
Haricot Vert Beans | roasted red pepper
Toasted Almond Rice Pilaf
Pasta Salad

Station Enhancements | 100 attendant fee required

stations include freshly baked rolls

Omelet Station | cheddar cheese, diced ham, bacon, crab meat, garlic shrimp, green pepper, mushrooms, tomatoes, onion, spinach | 14 additional per guest
Carved Smoked Spiral Ham | brown sugar & pineapple relish, grain mustard sauce | 10 additional per guest
Carved Salmon Wellington en Crouete | florentine crème duxelles | 14 additional per guest
Carved Espresso Rub London Broil | merlot demi | 14 additional per guest
Carved Prime Rib of Beef | garlic & herbs, horseradish crème, au jus | 18 additional per guest

MENU ENHANCEMENTS

caesar salad | 6
soup du jour | 8
signature she crab bisque | 10

SPECIALTY DESSERTS | 8

see page 19 for additional dessert enhancements
warm apple cobbler | whipped cream
warm bread pudding | caramel sauce
carrot cake or coffee cake

MEETING BREAKS

MIX & MATCH

6 | select one

10 | select two

assorted granola bars
salty & spiced snack mix
clubmade ranch potato chips
assorted individual fruit yogurts
sourdough pretzels with spicy mustard
whole fresh fruit
miniature assorted candy bars
freshly popped buttered popcorn
house-baked chocolate chip cookies
chocolate fudge brownies

EXPRESS BREAK | 8

4 hours of service

freshly brewed coffee & hot tea

OR

assorted soft drinks and bottled spring water

COMPLETE BEVERAGE BREAK | 14

8 hours of service

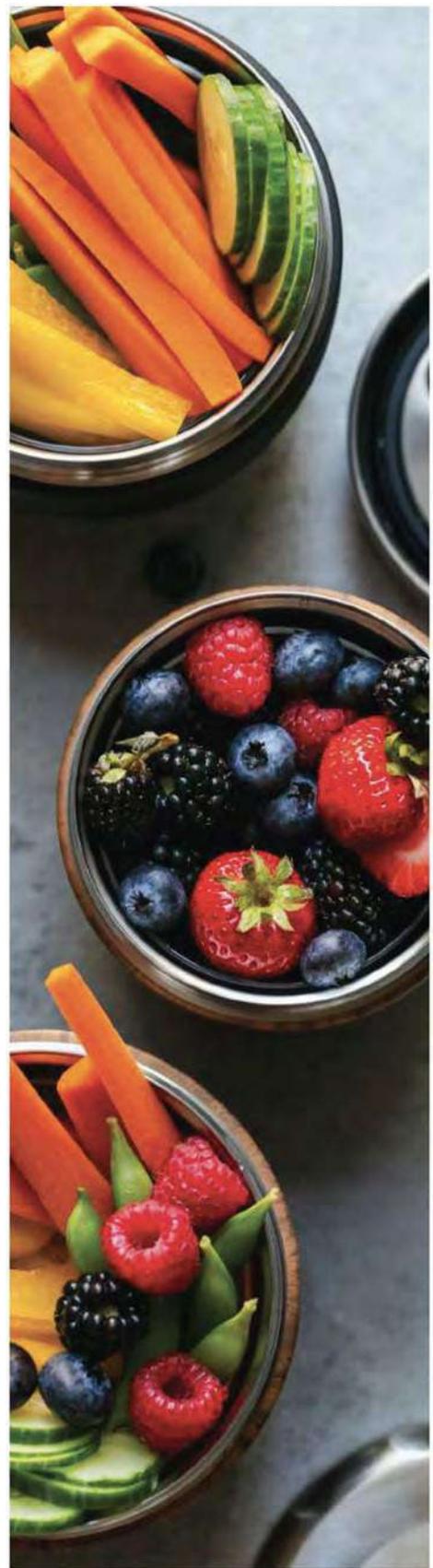
freshly brewed coffee, hot tea,
assorted soft drinks, bottled spring water

HEALTHY BREAK | 12

nature valley granola bars, individual yogurts,
fresh seasonal fruit display, fresh garden
vegetables with buttermilk ranch dressing

MUNCHIE MADNESS | 14

clubmade ranch potato chips, salty & spiced snack
mix, rice krispie treats, assorted miniature candy
bars, house-baked chocolate chip cookies



LUNCH

ORDER UPON ARRIVAL | 36

10 guest maximum

Guests' choice of 1 entree selected upon event arrival.

Includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas.

CHOICE OF STARTER

Town Point Club Salad or Cup of Chef's Soup du Jour

*enhance your starter selection to she crab bisque for an additional 10/person

CHOICE OF ENTREE

Chopped Steak & Wedge Salad

grilled sirloin steak, crisp baby iceberg, bacon crumbles, tomato, chopped egg, blue cheese crumbles and ranch dressing

Caesar Salad

grilled chilled chicken, shaved parmesan, housebaked challah croutons and creamy caesar dressing

*enhance your protein to north atlantic salmon for an additional 3/person

Fried Chicken Sandwich

fried chicken on a toasted brioche bun, lettuce, shaved pickles and spiced aioli served with french fries

Classic Burger

ground chuck & short rib angus burger, american cheese, crisp lettuce, fresh tomatoes and spanish onion on a buttery toasted brioche bun served with french fries

DESSERT

Freshly Baked Chocolate Chip Cookies & Chocolate Fudge Brownies

*enhance your dessert selection for an additional 8/person



LUNCH

PLATED SALADS | 31

Includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Fudge Brownies.

STEAK AND WEDGE

grilled flat iron steak, crisp baby iceberg, bacon crumbles, tomato, blue cheese, crispy tobacco onions and creamy blue cheese dressing

CHOPPED CAESAR

garlic & herb chicken with traditional preparations and clubmade caesar dressing

*enhance your protein to north atlantic salmon or shrimp for an additional 3/person

STRAWBERRY & PECAN SALAD

garlic & herb chicken with mixed greens, fresh strawberries, pecans, pickled red onion, feta cheese and balsamic vinaigrette

*enhance your protein to north atlantic salmon for an additional 3/person

ORIENTAL ORANGE SHRIMP SALAD

grilled chilled shrimp, shredded cabbage and lettuces, mandarin orange, toasted almond slivers, pickled purple onion & ginger, cucumber, crispy rice noodles and sesame mandarin vinaigrette

VEGGIE SALAD

assortment of fresh vegetables, roasted red peppers, zucchini, squash, tomato, pickled purple onion, split asparagus, english cucumbers, medley of local mushrooms and lemon italian vinaigrette

MENU ENHANCEMENTS

soup du jour | 8
signature she crab bisque | 10
signature crab cake | 10

SPECIALTY DESSERTS | 8

lemon chiffon cake
flourless chocolate torte
berries & crème (dairy-free available)
chef's specialty select cheesecake

Host can select up to (3) salads for their guests to choose from. More than 1 salad selection will require a \$1 Place Card Fee per person. Place Cards are required to be provided by Town Point Club.

LUNCH

PLATED ENTREES

Includes Town Point Club Salad, Warm Rolls & Butter, Host's Choice of 2 Accompaniments, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Fudge Brownies.

35 PER PERSON

chicken picatta | lemon caper crème
chicken cremini | cremini mushroom & marsala jus
wild mushroom ravioli | spiced walnuts, spinach, parmesan & garlic crème
*pasta is not accompanied by two sides

39 PER PERSON

szechuan salmon | szechuan glaze
flounder picatta | lemon caper crème
town point signature crab cakes | lemon & basil beurre blanc
flat iron steak | roasted leek & wild mushroom demi
red lentil pasta | gluten free pasta, petite sweet peppers & onions tossed in a tomato basil sauce
braised mushroom, kale & spinach ravioli | braised kale, spinach & mushroom medley & basil in our gluten free, vegan spinach pasta ravioli finished with sweet leek jus
*pasta entrees are not accompanied by two sides

43 PER PERSON

garlic & herb chicken and shrimp scampi | lemon caper crème
petite center cut sirloin and garlic & herb shrimp | scampi butter sauce
petite charred sirloin and chicken breast | bbq demi

ACCOMPANIMENT SELECTIONS

petite carrots | honey butter
medley of sautéed vegetables
brown sugar sweet potato mash | toasted 'mallows
golden yukon potatoes | rosemary butter

haricot vert beans | roasted red pepper
toasted almond rice pilaf
buttermilk whipped potatoes
potatoes au gratin

MENU ENHANCEMENTS

soup du jour | 8
signature she crab bisque | 10
caesar salad | 6
cranberry, pecan & feta salad | 6

SPECIALTY DESSERTS | 8

lemon chiffon cake
flourless chocolate torte
berries & crème (dairy-free available)
chef's specialty select cheesecake

Host can select up to (3) entrees for their guests to choose from. All entrees will be priced at the highest priced entree selected. All entrees will be served with the same 2 accompaniments of the Host's choosing.

More than 1 entree selection will require a \$1 Place Card Fee per person.

Place Cards are required to be provided by Town Point Club.

LUNCH BUFFETS

Includes Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

HARBOR ROOM BUFFET | 42

30 GUEST MAXIMUM

Guests will enjoy the Club's Chef Tables & dine in a Private Room.
Available on Fridays between 11:30am-2pm.

chili and soup du jour, build-your-own salad bar, freshly baked rolls, 3 composed salads, chicken salad croissants, chilled shrimp and oysters on the half shell, egg action station, carving station of beef (rotates weekly), chef's selection of starches and vegetables, chef's selection of assorted desserts and house wine

*menu subject to change day-of

Includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Fudge Brownies.

EXECUTIVE LUNCH BUFFET | 38

15 GUEST MINIMUM

elaborate tossed house salad with carrot, cucumber, tomato, red onion, pepperoncini, olives, croutons and two dressings, chef's selection of two hot entrees and two accompaniments

THE SANDWICH SHOPPE | 35

15 GUEST MINIMUM | ADD SOUP DU JOUR FOR AN ADDITIONAL 5/PERSON

elaborate tossed house salad with carrot, cucumber, tomato, red onion, pepperoncini, olives, croutons and two dressings served with vegetable pasta salad, clubmade potato chips & assorted sandwiches:

- smoked turkey & gouda with bistro sauce
- chilled grilled chicken & romaine wrap with parmesan garlic aioli
- shaved rare beef & smoked cheddar with crispy onions & barbecue aioli
- chilled grilled vegetables & sprouts with balsamic mayonnaise

DESSERT ENHANCEMENTS | 8

lemon chiffon cake
flourless chocolate torte

chef's specialty select cheesecake
berries & crème (dairy-free available)

LUNCH BUFFETS

Includes Town Point Club Salad, Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Fudge Brownies.

39 PER GUEST | 2 Entrees & 2 Accompaniments

45 PER GUEST | 3 Entrees & 3 Accompaniments

30 GUEST MINIMUM

Entrees

shrimp scampi | lemon crème

atlantic mahi mahi | lemon chive beurre blanc

szechuan salmon | sweet & spicy glaze

flounder picatta | lemon caper crème

smithfield pork loin | brandied apple bbq

chicken picatta | lemon caper crème

chicken cremini | cremini mushroom & marsala jus

slow roasted beef tips & rice | mushroom & shallot jus

thai steak | medley of petite sweet peppers & onion pearls, thai chili jus

curried cauliflower & basmati rice | roasted cauliflower & peas in a curried coconut crème

wild mushroom & cheese ravioli | spinach, toasted walnuts, parmesan & garlic crème

red lentil penne | gluten free pasta, petite sweet peppers & onions tossed in a tomato basil sauce

Accompaniments

petite carrots | honey butter

haricot vert beans | roasted red pepper

medley of sautéed vegetables | zucchini, yellow squash, red onion

brown sugar sweet potato mash | toasted 'mallows

buttermilk whipped potatoes

golden yukon potatoes | rosemary butter

potatoes au gratin

toasted almond rice pilaf

DESSERT ENHANCEMENTS | 8

lemon chiffon cake

flourless chocolate torte

chef's specialty select cheesecake

berries & crème (dairy-free available)

HORS D'OEUVRE SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.
\$50/butler for butler passed.

3 per piece

bourbon bbq meatball
spanakopita with tzatziki
cremini mushroom feta florentine
pineapple & curry chicken salad tart
vegetable lumpia with sweet duck sauce
chicken & mixed peppers quesadilla with lime crema
pickled devilish egg with mustard seed "caviar"
gobi tikki cauliflower

4 per piece

chicken teriyaki satay
prosciutto di parma & seasonal melon
macaroni & smoked cheddar croquette
fig & mascarpone pastry with balsamic
coconut chicken bite with thai peanut dipping sauce
smoked salmon mousse, persian cucumber & crisp caper
shaved roast beef crostini, housemade blue cheese
mousse & red onion jam
chicken cordon blue bite
plum tomato caprese bruschetta flatbread bite with
aged balsamic & basil oil
bang bang shrimp with thai mayo
warm brie tartlet with raspberry & almonds
prosciutto wrapped asparagus spear with aged balsamic

5 per piece

beef wellington with horseradish crème
cantonese bbq duck canape with mandarin marmalade
& ginger aioli
petite signature crab cake with spicy remoulade
chilled jumbo shrimp with zesty cocktail sauce
maple bourbon bacon wrapped scallop
ahi tuna on sesame rice cracker with wasabi crema
carolina pork belly biscuit with purple cabbage &
apple cider slaw
vegan "meatball" with organic tomato ragu
signature fried oyster with roasted red pepper aioli
vegetarian "burger" slider with pickled onion jam & tomato
bbq beef short rib chalupas with pickled onion &
pico de gallo
fried zucchini blossom stuffed with ricotta & mozzarella
with organic tomato



GOURMET DISPLAYS

Priced per Person unless otherwise noted. 1 Hour of Service.

Gourmet Market | 25

imported and domestic cheeses with gourmet crackers, seasonal fresh fruit with sweet romanoff sauce, fresh garden vegetables with buttermilk ranch dip

Cheese Display | 20

imported & domestic cheeses, berries, nuts, honey, crackers and housemade crostinis

Fruit Display | 12

seasonal fresh fruits, grapes and berries with sweet romanoff sauce

Vegetable Display | 12

fresh local garden vegetables with buttermilk ranch dip

Charcuterie Board | 25

20 guest minimum

assortment of cured meats, cheeses, nuts, peppers, pickles, olives, red onion marmalade, grain mustard spread, baguette and housemade crostinis

Warm Spinach & Artichoke Dip | 15

20 guest minimum

served with assorted crackers and housemade crostinis

Warm Chesapeake Crab Fondue | 25

20 guest minimum

served with assorted crackers and housemade crostinis

Scrumptious Seafood Display | 35

20 guest minimum

local oysters on the half shell, old bay chilled shrimp cocktail, smoked salmon, zesty cocktail sauce, champagne mignonette, hot sauces, saltine crackers & accompaniments

Sushi Display | 475 per display

100 pieces per display | vegetarian available upon request |

inquire about ice sculpture availability

hand-rolled assortment of sushi to include spicy tuna, salmon, california rolls and spiced eel served with wasabi, pickled ginger, soy sauce & mixed sesame seeds



RECEPTION PACKAGE | 65

30 Guest Minimum | 1.5 Hours of Service | Includes Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

Choice of 4 Hors D'oeuvres | 2 pieces of each per guest

| | |
|--|--|
| bourbon bbq meatball | vegan "meatball" with organic tomato ragu |
| spanakopita with tzatziki | vegetable lumpia with sweet duck sauce |
| cremini mushroom feta florentine | chicken & mixed peppers quesadilla with lime crema |
| chicken cordon blue bite | pineapple & curry chicken salad tart |
| beef wellington with horseradish crème | macaroni & smoked cheddar croquette |
| bang bang shrimp with thai mayo | petite signature crab cake with spicy remoulade |
| maple bourbon bacon wrapped scallop | ahi tuna on sesame rice cracker with wasabi crema |

Choice of 1 Display

seasonal fresh fruits, grapes & berries with sweet romanoff
fresh local garden vegetables with buttermilk ranch dip & classic hummus
baked brie en crouete, honey, nuts, candied blueberries and housemade crostinis
imported and domestic cheeses, berries, nuts, honey, crackers and housemade crostinis

Choice of 1 Carving Station | 100 attendant fee required

stations include freshly baked rolls

roasted turkey breast | orange jam glaze, natural gravy
tea brined pork loin | sweet southern chow chow
smoked spiral ham | brown sugar & pineapple relish, grain mustard sauce
salmon wellington en crouete | florentine crème duxelles
espresso rub london broil | merlot demi
prime rib of beef | garlic & herbs, horseradish crème, au jus | 15 additional per guest
beef tenderloin chateaubriand | roasted pearl onions, merlot demi | 20 additional per guest

Choice of 1 Display Table

add charred herbed chicken, marinated beef flank, meatballs or spiced shrimp for an additional 10 per guest
risotto station | arborio rice tossed with wild mushroom medley, spinach & roasted walnuts in our garlic ricotta crème served with herb butter baguette
shrimp & grits | stone ground yellow grits, spiced shrimp, andouille sausage, peppers & onions
pasta station | charred herb chicken, plum tomato marinara, basil pesto, chef's pasta & garlic bread
vegetable lo mein | chinese vegetable medley, lo mein noodles & sauce, mixed sesame seeds

DINNER

ORDER UPON ARRIVAL | 70

12 guests maximum

Includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea,
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas.

CHOICE OF STARTER

Town Point Club Salad
Chopped Caesar Salad

CHOICE OF ENTREE

Honey & Herb Fried Chicken
whipped potatoes & braised kale

Town Point Signature Crab Cake Duo
leek & popcorn creme, whipped potatoes & haricot verts

Beef Tenderloin
wild mushroom demi, whipped potatoes & haricot verts

BBQ Bronzed North Atlantic Salmon
whipped potatoes & braised kale

*Vegetarian and Vegan Entrees Available Upon Request

CHOICE OF DESSERT

Lemon Chiffon Cake
Flourless Chocolate Torte
Berries & Crème
Chef's Specialty Select Cheesecake

MENU ENHANCEMENTS

soup du jour | 8

signature she crab bisque | 10

intermezzo of sorbet | 5

DINNER

PLATED ENTREES

Includes Town Point Club Salad, Warm Rolls & Butter, Host's Choice of 2 Accompaniments, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas.

Includes Host's choice of Layered Strawberry Shortcake Cake or Lemon Bar with Shortbread Crust.

Accompaniments listed with each entree are Chef's recommendations but they are not required.

49 PER GUEST

Eggplant Parmesan

organic plum marinara, orzo & haricot vert

Chicken Picatta

haricot vert, orzo & lemon caper crème

Maple Cider Pork Loin

housemade tomato & bacon jam, crispy sweet potato hay

Flounder Picatta

haricot vert, orzo & lemon caper crème

Chicken Cremini

cremini mushroom & marsala jus

Sweet Pea Ravioli

lemon & ricotta crème, english peas & tendrils, blueberry & tarragon

54 PER GUEST

Garlic & Herb Chicken and Shrimp Scampi

orzo & lemon crème

Cast Iron Seared Skirt Steak

chimichurri sauce, potato & pepper hash

Braised Mushroom, Kale & Spinach Ravioli

braised kale, spinach & mushroom medley & basil in our gluten free, vegan spinach pasta ravioli finished with sweet leek jus

Orange & Bourbon Cedar Plank Salmon

rice pilaf, haricot vert & charred onion pearls

Lamb Osso Bucco

potato & braised kale hash, demi & gremolata

64 PER GUEST

Florentine Crab & Sole Roulade

orzo & lemon beurre blanc

Prime Rib of Beef

horseradish & au jus
*15 order minimum required

Filet Mignon

charred whipped potatoes, wild mushrooms & syrah demi

Chicken Oscar

sherried crab meat, whipped potato, asparagus & hollandaise

Moroccan Spiced Beef

Short Rib
sous vide boneless beef rib, smoked parmesan polenta, braised greens & parm crisp, cumin essence demi

Petite Filet of Beef & Frenched Chicken Breast

whipped potatoes, haricot vert & dijonaise crème

Duck Confit

braised fennel & cabbage, local greens, mandarin orange gastrique

NY Strip Steak

onion pearls, wild mushrooms, fingerlings & fig demi

Surf & Turf

petite filet of beef & garlic shrimp, whipped potatoes and asparagus

Town Point Signature Crab Cakes

leek & popcorn crème

Host can select up to (3) entrees for their guests to choose from. All entrees will be priced at the highest priced entree selected. All entrees will be served with the same 2 accompaniments of the Host's choosing. More than 1 entree selection will require a \$1 Place Card Fee per person. Place Cards are required to be provided by Town Point Club.

DINNER

PLATED ENTREE ACCOMPANIMENTS & ENHANCEMENTS

ACCOMPANIMENT SELECTIONS

| | |
|--|---|
| petite carrots honey butter | haricot vert beans roasted red pepper |
| medley of sautéed vegetables | toasted almond rice pilaf |
| brown sugar sweet potato mash toasted 'mallows | buttermilk whipped potatoes |
| golden yukon potatoes rosemary butter | potatoes au gratin |

MENU ENHANCEMENTS

soup du jour | 8
signature she crab bisque | 10
caesar salad | 6
cranberry, pecan & feta salad | 6
intermezzo of sorbet | 5
signature crab cake | 12
lobster tail | 20

DESSERT ENHANCEMENTS | 8

lemon chiffon cake
flourless chocolate torte
chef's specialty select cheesecake
berries & crème (dairy-free available)
warm bread pudding | bourbon caramel

*make any dessert a la mode for an additional 3/person



DINNER BUFFETS

Includes Town Point Club Salad, Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas.

Includes Host's choice of Layered Strawberry Shortcake Cake or Lemon Bar with Shortbread Crust.

57 PER GUEST | 2 Entrees & 2 Accompaniments

63 PER GUEST | 3 Entrees & 3 Accompaniments

30 GUEST MINIMUM | 100 Attendant Fee Required for Carving Stations

Entrees

atlantic mahi mahi | lemon chive beurre blanc

bronzed orange & bourbon salmon

florentine crab & sole roulade | lemon beurre blanc

tea brined pork loin | sweet southern chow chow

chicken picatta | lemon caper crème

chicken cremini | cremini mushroom & marsala jus

thai steak | medley of petite sweet peppers & onion pearls, thai chili jus

espresso rubbed london broil | merlot demi

curried cauliflower & basmati rice | roasted cauliflower & peas in a curried coconut crème

shrimp & grits | sautéed garlic carolina shrimp, peppers, onions, spiced sausage & smoked cheddar corn grits

cremini & portabella ravioli | braised kale, toasted walnut & marsala crème

red lentil pasta | gluten free pasta, petite sweet peppers & onions tossed in a tomato basil sauce

Accompaniments

petite carrots | honey butter

haricot vert beans | roasted red pepper

medley of sautéed vegetables | zucchini, yellow squash, red onion

brown sugar sweet potato mash | toasted 'mallows

buttermilk whipped potatoes

golden yukon potatoes | rosemary butter

potatoes au gratin

toasted almond rice pilaf

Carving Stations

smoked spiral ham | brown sugar & pineapple relish, grain mustard sauce | 12 additional per guest

salmon wellington en croute | florentine creme duxelles | 15 additional per guest

prime rib of beef | garlic & herbs, horseradish creme, au jus | 15 additional per guest

beef tenderloin chateaubriand | roasted pearl onions, merlot demi | 20 additional per guest

SPECIALTY STATIONS

A minimum of 4 stations are required if wanting Specialty Stations to be your meal selection.

STADIUM DAY | 23

chicken wings, bbq meatballs, pretzel & beer cheddar bites, beer-battered onion rings with creamy horseradish sauce, lil' hot dogs, margherita pizza

STREET TACO STATION | 20

chicken tinga, pico de gallo, lime crema, guacamole, cotija cheese crumbles, mixed peppers, shredded cabbage, roasted corn & black bean relish served with flour & corn tortillas

*additional 4/person to add carna asada beef

SLIDER BAR | 17

cheeseburger sliders, fried chicken sliders, beer-battered onion rings with creamy horseradish sauce and traditional accompaniments

*additional 8/person to add crab cake sliders

MASHED POTATO BAR | 16

build your own potato with selections to include hand-whipped russet potatoes, shredded cheddar, sour cream, scallions, crispy leeks, bacon crumbles, fresh diced tomatoes, chopped broccoli, bleu cheese crumbles, whipped butter & gravy

*additional 8/person to add mashed sweet potatoes, miniature marshmallows, raisins, cinnamon sugar sprinkles

SALAD BAR | 14

mixed greens, tomato, black olives, shredded carrot, shredded cheese, hard boiled egg, cucumber, sliced red onion, pepperoncini, croutons, choice of two dressings

ASSORTED PETITE DESSERT DISPLAY | 15

chef's choice of assorted petite desserts to include dessert shooters, mini cheesecakes & other sweet treats

ICE CREAM SUNDAE BAR | 14

vanilla & chocolate ice cream, chocolate & strawberry sauces, caramel, crushed oreo cookies, crushed walnuts & peanuts, m&ms, rainbow sprinkles, stemmed cherries, bananas and whipped cream

*additional \$4/person for brownies

CHOCOLATE FOUNTAIN | 15

choice of decadent dark chocolate or milk chocolate to include pineapple, strawberries, pretzels, marshmallows, pound cake, cookies

*minimum of 20 guests

FLAMBE STATION | 15

choice of bananas foster, cherries jubilee or strawberries a la orange

*100 attendant fee required | maximum of 30 guests

GOURMET HOT COCOA BAR | 13

hot cocoa, peppermint and sugar sticks, miniature marshmallows, chocolate chips, caramel sauce, cinnamon and whipped cream



CONSUMPTION BAR

Charges are based on each beverage consumed and charged to the master bill. Wine is charged by the bottle. Host to select preferred liquor tier, up to three wines, two domestic beers and two imported beers. Two bartenders recommended per 75-100 guests. Bartender fees are \$150/bartender for up to five hours for consumption bars.

CALL SPIRITS | 10

house brand:

vodka
gin
bourbon
whiskey
scotch
rum
tequila

PREMIUM SPIRITS | 13

tito's vodka
beefeater gin
jim beam bourbon
jack daniel's whiskey
dewar's white label scotch
bacardi superior rum
1800 silver tequila

SUPER PREMIUM SPIRITS | 17

grey goose vodka
hendrick's gin
maker's mark bourbon
jameson whiskey
johnnie walker black label scotch
captain morgan rum
jose cuervo especial silver tequila

WHITE WINES

three thieves chardonnay | 34
three thieves pinot grigio | 34
seaglass sauvignon blanc, california | 50
chateau st. michelle riesling | 50
stags' leap karia chardonnay | 120
cavit moscato | 38

RED WINES

three thieves cabernet sauvignon | 34
padrillos malbec | 34
rickshaw pinot noir, california | 50
bonanza cabernet, california | 60
justin cabernet, pasa robles | 76

MISC.

wyclif, sparkling wine | 34
proverb, rose | 34
elouan, rose | 50
mionetto, prosecco | 40

NON -ALCOHOLIC

sparkling white grape juice | 25
assorted soft drinks,
juices & water | 3.00
bottled sparkling water | 4.50

DOMESTIC | 6

yuengling, coors light,
miller lite, bud light,
budweiser, michelob ultra,
non-alcoholic coors edge

IMPORT & SPECIALTIES | 7

corona extra, amstel light,
blue moon, stella artois,
new belgium fat tire amber,
shocktop belgium wheat,
non-alcoholic sam adams just the haze
inquire directly for IPAs

PACKAGE BAR

Bar packages may be chosen for your preferred length of time for all guests in attendance regardless of what each guest consumes. Guests under 21 will be charged \$12 for unlimited non-alcoholic beverages. Hours must be consecutive and begin at the event start time. Two bartenders recommended per 75-100 guests. Bartender fees are \$150/bartender for up to four hours for package bars.

CALL SPIRITS

1 hour | 22 2 hours | 32
3 hours | 40 4 hours | 46

house vodka, gin, bourbon, whiskey,
scotch, rum, tequila
three thieves, chardonnay & cabernet
2 domestic & 2 import beers
assorted soft drinks & juices

SUPER PREMIUM SPIRITS

1 hour | 30 2 hours | 41
3 hours | 53 4 hours | 62

grey goose vodka, hendrick's gin, maker's
mark bourbon, jameson whiskey, johnnie
walker black label scotch, captain morgan
rum, jose cuervo especial silver tequila
ferrari-carano chardonnay
bonanza cabernet, california
2 domestic & 2 import beers
assorted soft drinks & juices

PREMIUM SPIRITS

1 hour | 26 2 hours | 36
3 hours | 46 4 hours | 52

tito's vodka, beefeater gin, jim beam
bourbon, jack daniel's whiskey, dewar's
white label scotch, bacardi superior rum,
1800 silver tequila
joel gott sauvignon blanc, california
three thieves pinot noir
2 domestic & 2 import beers
assorted soft drinks & juices

WINE & BEER PACKAGE

1 hour | 20 2 hours | 30
3 hours | 36 4 hours | 42

club's selection of one white & one red wine
2 domestic & 2 import beers
assorted soft drinks & juices



SPECIALTY BAR PACKAGES

All Bars require a bartender fee of \$150. Prices are per beverage.

MIMOSA BAR

12 l house sparkling wine

15 l prosecco

8 l sparkling grape juice

orange juice

pineapple juice

orange slices

stemmed cherries

strawberries

blueberries

mint garnish

MARGARITA BAR

13 l call tequila

17 l premium tequila

strawberry mix

classic mix

sugar and salt rimmed glasses

strawberries

limes

mint garnish

BLOODY MARY BAR

13 l call vodka

17 l premium vodka

tomato juices

old bay rimmed glasses

bacon

celery sticks

pepperoncini

pickled okra

pickle spears

olives

horseradish

tabasco

fresh cracked black pepper

lemons & limes



UPGRADES & ENHANCEMENTS

Prices do not include fees for delivery, setup, breakdown and pickup of items, nor service charge and tax. Prices are priced per item. Please inquire directly for available products and our preferred vendor list.

TABLE RUNNERS | 8+

Pull the perfect design into your tablescape with table runners. Available in a variety of colors and textures.

TABLE OVERLAYS | 10+

Overlays add personalization to your tables. A variety of colors and textured fabrics are available.

FLOOR LENGTH LINENS | 18+

Add an unparalleled elegance to complete the overall look of the room with floor length linens. A variety of colors and textured fabrics are available.

CHARGER PLATES | 2 or 5

Accent your tablescape even more with acrylic or glass chargers.

CHAIR COVERS | 6

Dress up your room with ruched scuba chair covers in a variety of color choices. Your choice of sash included.

CHIAVARI CHAIRS | 10

Add the "wow" factor to any event with sleek, wooden chiavari chairs. Available in gold, silver, mahogany, white and black. Seat cushions included and available in white or ivory.

ROOM UPLIGHTING | 25

Add drama, elegance and fun to your event! Our LED lights will illuminate your event space for the perfect pop of color. Inquire directly for available colors.



ADDITIONAL INFORMATION

PRIVATE EVENT MINIMUMS

Most events are required to meet a food and beverage minimum spend, which is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference will be charged as a minimum fee.

FACILITY ASSIGNMENTS & FEES (MEMBERS & NON-MEMBERS)

Non-members are welcome to host events at the Club but will pay additional fees. Non-members with Club member sponsors will receive 50% off room rental fees. Members of the Club will not pay room rental fees. The Club reserves the right to relocate events according to the guaranteed number of attendees if it varies significantly from the original proposed number.

CATERING

Town Point Club must provide all food and beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, no leftover food and beverage may be removed from the Club after an event.

GUEST COUNT GUARANTEES

Your guaranteed number of guests is due 5-7 business days prior to the event, pending event type. Once within 3 business days of the event, the guarantee cannot be decreased. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals if possible, and the host will be charged accordingly. The same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS AND PAYMENT SCHEDULE

Upon signing a contract, a 25% deposit of the total event charges will be due. Subsequent deposits of your estimated remaining balance are 50% due at the halfway point between contracting and your event date, with the remaining balance due 7 days prior to your event date. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits may be made payable via credit card or check, but a credit card is required to be kept on file for incidentals.

SERVICE CHARGE AND SALES TAX

All food, beverage, equipment and room rental fees are subject to a Club Service Charge at a rate of 22%. The host is also responsible for the payment of sales tax. If your group is tax exempt, a certificate complete with tax exempt number must be provided at the time of booking.

ADDITIONAL INFORMATION

PARKING

Valet Parking may be added for your guests at \$2/person based on the final head count, or a \$150 minimum. If you prefer for your guests to be responsible for their own parking, Valet is available to them at \$6/car - please note this is only an option if we already have Valet scheduled. They may also use the Town Point Garage directly across the street or street parking.

DRESS CODE

"Upscale" Business casual dress is the appropriate attire in the Club's banquet facilities. Business casual is defined as collared shirt and dress slacks for gentlemen. Athletic attire, sneakers, tank tops, t-shirts and shorts are not permitted.

LIABILITY

Town Point Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.



PREFERRED VENDORS

ENTERTAINMENT

Astro Entertainment

757-460-2224

astrodj.com

Dream Team Events

757-219-2028

dreamteameventsva.com

Melody & Co.

757-409-4022

melodyandcompany.com

Music Makes You Happy

757-544-9727

musicmakesyouhappydj.com

RaJazz Band

757-839-6975

facebook.com/rajazzband/

PHOTOGRAPHERS

David Champagne Photography

davidchampagnephotography.com

858-254-7365

Dragon Studio

dragonphotostudio.com

757-636-9807

Echard Wheeler Photography

echard.photo

757-633-3010

Keith Cephus Photography

keithcephus.com

757-430-2169

Timeless Photo + Video

timelesspv.com

571-200-1824

BAKERIES & SWEET TREATS

Hummingbird Dessert Boutique

757-917-5152

hummingbirddessertboutique.com

Incredible Edibles

757-463-9980

incredibleediblesbakery.com

Sugar Plum Bakery

757-422-3913

sugarplumbakery.org

Twisted Sisters Sugar Shack

757-675-3966

twistedsisterscupcakes.com

FLORALS

Isha Foss Events

757-479-0195

ishafossevents.com

Leslie Hartig Floral Designs

757-478-5752

lesliehartig.com

Palette of Petals

757-422-0415

paletteofpetals.com

Studio Posy

757-630-4774

studioposy.com

ICE SCULPTURES

Chisel & Shaker

575-494-4177

chiselandshaker.com



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