



CYPRESS POINT  
COUNTRY CLUB



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# ALL WEDDING PACKAGES INCLUDE

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**Indoor & Outdoor Wedding Ceremony:** Includes 100 white resin chairs and an arch

**Indoor Wedding Reception:** Includes china plates, silverware, stemmed glassware, and salt/ pepper shakers, colored satin or organza overlays, runners, and sashes. A variety of colors for all linen table clothes and napkins available through Waterford Event Rentals.  
<http://waterfordeventrentals.com>

**Exceptional food and service from our professional staff throughout your event:**

1 Bartender included for four (4) hours

3 Servers included for five (5) hours

1 Buffet Attendant included for two (2) hours

Additional charges apply for added length of service time(s). Number of bartenders, servers, or attendants required will be based on final guest count.

**Menu tasting with our Chef**

**Fresh fruit, garden vegetables, and select cheese trays** w/ a sweet dipping sauce and ranch dressing.

**Unlimited Non-alcoholic Beverages:** sweet tea, unsweet tea, lemonade, and water offered at beverage stations.

**Complimentary Cake Cutting & Service**

## **Accompaniment Options:**

Garlic Mashed Potatoes

Orange Glazed Baby Carrots

Steamed Broccoli

Seasonal Vegetable Medley

Green Bean Almondine

Rosemary Roasted Red Potatoes

Sweet Onion Pasta Salad

Red Skin Potato Salad

Waldorf Salad

Rice Pilaf

Wild & Long Grain Rice

Macaroni & Cheese





# STANDARD PACKAGE

\$7,500 (prices do not include tax and gratuity). Price based on 100 people

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Choice of two (2) buffet style Hors D'oeuvre items:

**ITALIAN BRUSCHETTA:** thin sliced French bread topped with garlic tossed tomatoes, basil, and parmesan cheese

**SPINACH & ARTICHOKE DIP:** warm cream cheese, fresh baby spinach, and artichokes; served with crispy flat bread

**LUMPIA:** Asian spring rolls stuffed with vegetables or beef; served with a sweet chili sauce

**GRILLED CHICKEN SKEWERS:** flame grilled chicken brushed with sauces and seasonings

**MINI BEEF WELLINGTON:** petite puff pastries with a honey-dijon rubbed ribeye filling. Egg brushed and baked to a golden brown.

**SWEET & SOUR, BBQ, OR ITALIAN STYLE MEATBALLS:** homemade all beef meatballs

**MEDITERRANEAN SHRIMP COCKTAIL:** sauteed shrimp tossed in a delicious olive, tomato, & red onion mix over field greens

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Choice of two (2) buffet style Entree items w/  
choice of two (2) sides:

**BISTRO CHICKEN:** fresh cut grilled chicken breast topped with a warm, sweet pineapple & raspberry chutney

**FOREST MUSHROOM CHICKEN:** oven roasted chicken smothered with sauteed mushrooms in a rich demi glaze

**BRAISED PORK LOIN:** marinated in ginger and thyme and brushed with a sweet apple glaze

**TOP SIRLOIN:** slow roasted tender sirloin with rosemary and garlic served carved with a whiskey peppercorn gravy

**LASAGNA:** Italian meat or fire roasted vegetable sauce

**KEY WEST TALAPIA:** lightly seasoned and topped with grilled roma tomatoes

**GRILLED SALMON:** fresh atlantic salmon lightly seasoned and brushed with white wine, lemon, and butter

\*MENU OPTIONS SUBJECT TO CHANGE





# PREMIUM PACKAGE

\$14,00 (prices do not include tax and gratuity). Price based on 100 people

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THIS PACKAGE INCLUDES ALL ITEMS FROM THE STANDARD AND DELUXE PACKAGES, ALONG WITH THE ADDED CHOICES BELOW:

**TABLE SETTINGS:** UPGRADED GOLD CHIAVARI CHAIRS AND SPECIALTY TABLE COVERINGS

**CHARGERS:** SOLID COLORS- GOLD, SILVER, & RED OR WHITE CHARGERS W/ GOLD OR SILVER BEADED GLASS

**INCLUDES:**

- ONE (1) ADDITIONAL SERVER AND ONE (1) ADDITIONAL BUFFET ATTENDANT
- CHAMPAGNE TOAST SERVED TABLE SIDE FOR ALL GUESTS
- NON ALCOHOLIC BEVERAGE STATION AND TABLE SERVICE
- FRESH FRUIT AND SELECT CHEESE CASCADED DISPLAY WITH A SWEET DIPPING SAUCE
- GARDEN VEGETABLES & HUMMUS DISPLAY WITH RANCH DRESSING
- AN ANTIPASTO DISPLAY OF MEATS, CHEESES, & BREADS
- PLATED CAESAR, BABY SPINACH, OR GARDEN SALADS W/ A CHOICE OF TWO (2) DRESSINGS

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Choice of two (2) buffet or (3) passed Hors d'oeuvres items:

**OYSTER ROCKEFELLER:** oysters broiled & topped w/ parmesan cheese, bacon, and spinach

**SMOKED SALMON ROULADES:** smoked salmon served with dill cream

**MINI CRAB CAKES:** served with caper aioli

**BACON WRAPPED SCALLOPS:** drizzled with brown butter

**CRAB STUFFED PORTABELLA MUSHROOMS:** baby caps filled with lump crab meat

**LOBSTER RAVIOLI:** served with parmesan cream sauce

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Choice of two (2) buffet items and one (1) entree carving station w/ choice of two (2) sides. **OR** Three (3) plated meals - Choose from the Standard, Deluxe, and Premium entree choices. w/ choice of two (2) sides.

**STUFFED FILET MIGNON:** bacon wrapped with a shitake mushroom duxelle stuffing and grilled

**PRIME RIB & LOBSTER:** beef is slow roasted with garlic and rosemary topped with buttered lobster claw meat

**LUMP CRAB CAKES:** "Maryland Style"

**SEARED AHI TUNA:** sashimi grade ahi tuna topped with lemon-caper butter

**CARVING STATION:** (CHOOSE ONE)

- Honey ham w/ pineapple
- Glazed pork tenderloin w/ a apple cider glaze
- Pan Seared Sesame Tuna w/ cucumber wasabi & horseradish cream
- Toasted top sirloin w/ au jus and creamy horseradish

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# DELUXE PACKAGE

\$9,300 (prices do not include tax and gratuity). Price based on 100 people

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WHITE OR IVORY CHAIR COVERS W/ COLORED SATIN OR ORGANZA SASHES  
BANQUET TABLE CLOTHS OFFERED IN A VARIETY OF COLORS  
PINK-TUCK OR EMBROIDERED OVERLAYS OR RUNNERS W/ SPECIALTY NAPKINS

**UNLIMITED NON ALCOHOLIC BEVERAGE STATION(S) AND WATER TABLE SERVICE:**

COCA COLA PRODUCTS, SWEET TEA, UNSWEET TEA,  
LEMONADE, WATER, OR COFFEE

**PLATED GARDEN SALAD W/ A CHOICE OF TWO (2) DRESSINGS:**

ORGANIC FIELD GREENS, CHERRY TOMATO, RED ONION, CUCUMBER,  
SHREDDED CHEESE, AND HERB CROUTONS

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Choice of two (2) passed Hors D'oeuvre items:

**MINI QUICHE:** fresh baked assorted egg dishes in mini filo shells

**VEGETABLE STUFFED MUSHROOMS:** a smooth blend of assorted vegetables and bread crumbs stuffed in marinated button mushrooms

**CRAB STUFFED MUSHROOMS:** a delicate blend of premium lump crab meat with herbs and spices stuffed in marinated button mushrooms

**SOUTHWEST EGGROLLS:** stuff with black beans, chicken, and monterey jack cheese; served w/ Santa Fe Ranch

**HIBACHI BEEF KABOBS:** grilled sesame ginger marinated beef, bell pepper, red onion; served w/ sweet chili sauce

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Choice of two (2) Buffet entree items w/ choice of two (2) sides  
and a Chef attended station **OR** plated "duet" meals.

**PRIME RIB:** slow roasted tenderloin and served to order with horseradish sauce and au jus at a buffet carving station

**SEAFOOD LASAGNA:** layered lasagna noodles with spinach, roasted peppers, ricotta, shrimp, lump crab meat, & lobster

**BLACKENED MAHI:** topped w/ a mango cilantro salsa

**CHICKEN CORDON BLEU:** chicken breast filled with swiss cheese and country ham topped with cheese sauce

**TOP SIRLOIN OSCAR:** slow roasted topped sirloin topped with crab meat and hollandaise and grilled asparagus

**WOOD SMOKED SALMON:** fresh salmon hickory smoked served with a scallion cream sauce and red onion marmalade

**CARVING STATION: (CHOOSE ONE)**

- Honey ham w/ pineapple
- Glazed pork tenderloin w/ a apple cider glaze
- Pan Seared Sesame Tuna w/ cucumber wasabi & horseradish cream
- Toasted top sirloin w/ au jus and creamy horseradish

\*MENU OPTIONS SUBJECT TO CHANGE