



# CYPRESS POINT COUNTRY CLUB



5340 Club Head Road  
Virginia Beach, VA 23455  
757-490-6300    [brooke@cypresspointcc.com](mailto:brooke@cypresspointcc.com)

# 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 (price includes tax & 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





# DELUXE PACKAGE

\$9,300 (price includes tax & 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





# PREMIUM PACKAGE

\$14,00 (price includes tax & 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

\*MENU OPTIONS SUBJECT TO CHANGE

# WEDDING PLATED OPTIONS

**Prices do not include tax and gratuity.**

SELECT UP TO THREE (3) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.

**ALL MEALS INCLUDE:**

UNLIMITED BEVERAGES: SWEET TEA, UNSWEET TEA, LEMONADE, COFFEE, & WATER  
FRENCH STYLE ROLLS OR SOFT YEAST DINNER ROLLS W/ BUTTER  
GARDEN SALAD OR CLASSIC CAESAR SALAD

**TURN ANY OF THE PLATED MENUS INTO A BUFFET:**

2 ENTREES W/ 2 SIDES: \$25 PER PERSON OR 3 ENTREES W/ 3 SIDES: \$35 PER PERSON

## **PLATED MENU 1 \$32 PER PERSON**

**CHICKEN FLORENTINE:** stuffed with sauteed baby spinach, artichoke hearts, and cream cheese then oven broiled

**BISTRO GRILLED CHICKEN:** grilled and topped with a sweet bistro relish of bell peppers, raspberry, pineapple, and seasonal fruits

**SESAME GINGER CHICKEN:** breasts lightly fried and tossed in a sweet sesame ginger sauce and topped with grilled pineapple

**BROILED MAHI MAHI:** oven broiled with butter, white wine, lemon, and cilantro

**GRILLED SALMON:** lightly buttered and seasoned with a southwest style aioli sauce

**KEY WEST TILAPIA:** farm raised filets seasoned and oven broiled with roma tomatoes

**TOP SIRLOIN:** served with sauteed white mushrooms and red onions

**FLANK STEAK:** grilled with a light teriyaki marinade

**PORK LOIN:** slow roasted medallions with an apple cider glaze

## **PLATED MENU 2 \$35 PER PERSON**

**TUSCAN CHICKEN:** breasts topped with sauteed spinach, shitake mushrooms, red onions, bell peppers, and melted fontina cheese

**CHICKEN CORDON BLEU:** breasts topped with sauteed spinach, shitake mushrooms, red onions, bell peppers, and melted fontana cheese

**WOOD SMOKED SALMON:** filets served with caramelized red onions and a scallion cream sauce

**GREEK SEAFOOD PASTA:** shrimp and mussels tossed in bow tie pasta with a white zinfandel blush sauce, spinach, artichoke hearts, red onions, and garnished with kalamata olives and feta cheese

**SEAFOOD LASAGNA:** house made lasagna loaded with shrimp, crab meat, lobster, ricotta cheese, spinach, and roasted red peppers. Topped with spinach and parmesan cream sauce

**FRIED SHRIMP:** jumbo shrimp lightly battered and served with our homeade cocktail sauce

**RIBEYE:** fresh cut and char broiled

**SIRLOIN OSCAR:** choice sirloin topped with crab meat and hollandaise sauce



# WEDDING PLATED OPTIONS

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**Prices do not include tax and gratuity.**

SELECT UP TO THREE (3) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.

**ALL MEALS INCLUDE:**

UNLIMITED BEVERAGES: SWEET TEA, UNSWEET TEA, LEMONADE, COFFEE, & WATER  
FRENCH STYLE ROLLS OR SOFT YEAST DINNER ROLLS W/ BUTTER  
GARDEN SALAD OR CLASSIC CAESAR SALAD

**TURN ANY OF THE PLATED MENUS INTO A BUFFET:**

2 ENTREES W/ 2 SIDES: \$25 PER PERSON **OR** 3 ENTREES W/ 3 SIDES: \$35 PER PERSON

## **PLATED MENU 3 \$40 PER PERSON**

**ANGUS PRIME RIB:** slow cooked and served carved to order with an au jus and horseradish cream sauce

**NEW YORK STRIP:** char grilled and topped with gorgonzola cheese and pearl onions

**FILET MIGNON:** tender seared and topped with sauteed cremini mushrooms

**CRAB CAKES:** lump crab meat lightly sauteed with old bay seasoning

**LOBSTER CLAW RAVIOLI:** ravioli stuffed with white cheeses and lobster claw meat tossed in a roasted red pepper, asiago parmesan alfredo sauce **OR** a sun-dried tomato and burgundy wine marinara

**CHILEAN SEA BASS:** broiled and topped with a sun-dried tomato pesto sauce and sauteed crab meat

**STUFFED FLOUNDER:** filets stuffed with seasoned crab meat, broiled and served with a white wine and butter sauce

## **SIDES FOR PLATED MENU OPTIONS:**

Baked Potato

Garlic Mashed Potatoes

Red Beans & Rice

Yams

Sweet Corn

Oyster Stuffing

Rice Pilaf

Sauteed Green Beans

Rosemary Roasted Red Potatoes

Bow Tie Pasta Salad

Glazed Baby Carrots

Steamed Broccoli

Fresh Asparagus- sauteed in garlic and olive oil

Vegetable Medley- zucchini, yellow squash, baby carrots, red onions, and cherry tomatoes

Succotash- sweet corn, lima beans, cherry tomatoes

# CYPT VENDOR SUGGESTION LIST

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## **MUSIC/DJ/LIGHTING/PHOTO BOOTH:**

**ASTRO ENTERTAINMENT:** 757-460-2224    [SALES@ASTRO.COM](mailto:SALES@ASTRO.COM)

**MUSIC MAKES YOU HAPPY ENTERTAINMENT:** 757-544-9727

**196 EVENTS:** NIKKI 757-287-4985    [INFO@196EVENTS.COM](mailto:INFO@196EVENTS.COM)

**DJKARIZMA:** 757-733-2188    [KARIZMABOOKINGS@GMAIL.COM](mailto:KARIZMABOOKINGS@GMAIL.COM)

**STAGE RIGHT LIGHTING:** 800-791-2035

## **CAKES/BAKERY:**

**SHOCKLEY'S SWEET SHOPPE:** 757-284-9817

**SUGAR PLUM BAKERY:** 757-422-3919

**GOURMET BAKE SHOPPE:** NIKKI 757-499-4451

**INCREDIBLE EDIBLES BAKERY:** 757-463-9980

**DREAM CAKE:** 757-963-7882

**MY VEGAN SWEET TOOTH:** 757-279-4789

## **FLORIST:**

**BLACK IRIS FLORIST:** 757-428-3045

**ECLECTIC DESIGN FLORIST & GIFTS:** 757-425-7646

**FAIRFIELD FLOWERS:** 757-474-1500

**FLOWERS BY MILA:** 757-305-9798

**FLOWERS AT HILLTOP:** 757-425-7071

**DAVID'S FLOWERS AND DECOR:** 757-313-9700

**BOTANIQUE EVENTS:** 757-580-5767

## **ICE ART:**

**ICE ART INC:** 757-498-4777



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## **PHOTOGRAPHY:**

**JAMIE LYNN ROSS PHOTOGRAPHY:** 540-907-7827

**PICTURE PERFECT PHOTOGRAPHY:**

(VIDEO, DJ, & PHOTO BOOTH AVAILABLE) 757-544-9727

## **TRANSPORTATION:**

**VIRGINIA BEACH LIMO:** 757-778-9961

**BAY BREEZE LIMO:** 757-424-6390

## **EVENT PLANNING:**

**EMILY WEDDINGS & EVENTS**

**SUNKISSED EVENTS**

**CMT EVENT PLANNING**

## **LINENS:**

**WATERFORD EVENT RENTALS:** 757-448-5999

**CLASSY EVENT RENTALS:** 757-478-3401

## **DECOR:**

**RIVER DESIGN:** 757-623-9399

**AINSLEE'S ATTIC:** 757-276-1195

## **BEAUTY:**

**NICHOLAS VICTORIA:** 757-431-0086

**BEHIND THE VEIL:** 757-510-2185

## **OFFICIANT:**

**COTTON MARKERT:** 757-572-4551