



CYPRESS POINT
COUNTRY CLUB



5340 Club Head Road
Virginia Beach, VA 23455
757-490-6300 brooke@cypresspointcc.com

ALL WEDDING PACKAGES INCLUDE

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 or Buttered Mashed
Potatoes

Orange Glazed Baby Carrots
Steamed Broccoli

Seasonal Vegetable Medley
Green Bean Almondine

Rosemary Roasted Red Potatoes

Pasta Salad

Red Skin Potato Salad

Waldorf Salad

Rice Pilaf

Wild & Long Grain Rice

Macaroni & Cheese



STANDARD PACKAGE

\$8,500 (prices do not include tax and gratuity). Price based on a minimum of 100 people

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

ROSEMARY GOAT CHEESE BRUSCHETTA: thin sliced French bread topped with goat cheese and roasted peppers.

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

BBQ OR ITALIAN STYLE MEATBALLS: homemade all beef meatballs

SHRIMP COCKTAIL: cooked shrimp served in a glass with cocktail sauce

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 Au Jus gravy

LASAGNA: Italian meat or fire roasted vegetable sauce

GRILLED HONEY BOURBON SALMON: fresh atlantic salmon lightly seasoned & drizzled on top with a honey bourbon sauce

*MENU OPTIONS AND PRICES SUBJECT TO CHANGE



DELUXE PACKAGE

\$9,800 (prices do not include tax and gratuity). Price based on a minimum of 100 people

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

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

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

SHRIMP COCKTAIL: cooked shrimp served in a glass with cocktail sauce

ASPARAGUS WRAPS: asparagus with asiago cheese wrapped in a flakey pastry

CRAB CAKES: lump crab meat lightly seasoned with old bay

SOUTHWEST EGGROLLS: stuffed 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

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

BLACKENED MAHI: topped w/ a mango cilantro salsa

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

STEAK OSCAR: grilled filet topped with crab meat and hollandaise and grilled asparagus

GRILLED HONEY BOURBON SALMON: fresh atlantic salmon lightly seasoned & drizzled on top with a honey bourbon glaze

CARVING STATION: (CHOOSE ONE)

- Honey ham w/ pineapple
- Prime Rib W/ au jus



PREMIUM PACKAGE

\$16,000 (prices do not include tax and gratuity). Price based on a minimum of 100 people

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

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

ASPARAGUS WRAPS: asparagus with asiago cheese wrapped in a flakey pastry

MINI CRAB CAKES: served lightly seasoned with old bay

BACON WRAPPED SCALLOPS: drizzled with brown butter

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

STUFFED CUCUMBERS: cucumbers stuffed with vegetable cream cheese and topped with sliced cherry tomatoes

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.

FILET MIGNON:

PRIME RIB: beef is slow roasted and served in an au jus sauce

LUMP CRAB CAKES: "Maryland Style"

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

PASTA PRIMAVERA: sautéed vegetables mixed in a cream sauce with noodles

CHICKEN PARMESAN: thin sliced breaded chicken filets topped with homemade sauce and mozzarella served over noodles

CARVING STATION: (CHOOSE ONE)

- Honey ham w/ pineapple
- Glazed pork tenderloin w/ a apple cider glaze

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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

PLATED MENU 1 \$40 PER PERSON

LEMON CHICKEN: chicken breast smothered in a lemon butter sauce

CHICKEN MARSALA: lightly breaded chicken smothered with sauteed mushrooms in a marsala wine sauce

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

GRILLED HONEY BOURBON SALMON: fresh atlantic salmon lightly seasoned & drizzled on top with a honey bourbon glaze

NY STRIP: grilled to temp & served with sautéed white mushrooms and red onions

GRILLED PORK CHOPS: seasoned bone in grilled pork chops

PASTA PRIMAVERA: sautéed vegetables mixed in a cream sauce served with noodles

PLATED MENU 2 \$45 PER PERSON

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

CHICKEN CORDON BLEU: breasts stuffed with sauteed spinach, melted swiss cheese, and black forest ham.

HONEY BOURBON SALMON: fresh atlantic salmon lightly seasoned & drizzled on top with a honey bourbon glaze

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

RIBEYE: fresh cut and char broiled

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STEAK OSCAR: grilled filet topped with crab meat and hollandaise sauce

PASTA PRIMAVERA: sautéed vegetables mixed in a cream sauce served with noodles

***MENU OPTIONS AND PRICES 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

PLATED MENU 3 \$50 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 to temp and topped with cowboy butter

FILET MIGNON: tender seared and topped with sautéed mushrooms

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

PASTA PRIMAVERA: sautéed vegetables mixed in a cream sauce served over noodles

CHICKEN PICCATA: lightly breaded pan seared chicken breast in a lemon butter sauce

CHICKEN PARMESAN: thinly sliced breaded chicken filets topped homemade sauce and mozzarella cheese, served with spaghetti noodles

HONEY BOURBON SALMON: fresh atlantic salmon lightly seasoned & drizzled on top with a honey bourbon glaze

SIDES FOR PLATED MENU OPTIONS:

Baked Potato

Rice Pilaf

Garlic or Buttered Mashed Potatoes

Sauteed Green Beans

Red Beans & Rice

Rosemary Roasted Red Potatoes

Sweet Corn

Pasta Salad

Steamed Broccoli

Glazed Baby Carrots

Fresh Asparagus- sauteed in garlic and olive oil

***MENU OPTIONS AND PRICES SUBJECT TO CHANGE**

WEDDING BUFFET OPTIONS

Prices do not include tax and gratuity.

SELECT UP TO THREE (3) ENTREES & 2 SIDES

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

\$50 PER PERSON

CHICKEN PARMESAN: thinly sliced breaded chicken filets topped homemade sauce and mozzarella cheese, served with spaghetti noodles

TUSCAN CHICKEN: chicken breast topped sautéed with spinach, mushrooms, red onions, bell peppers, and sun dried tomatoes

LEMON CHICKEN: chicken breast smothered in a lemon butter sauce

NEW YORK STRIP: char grilled to temp and topped with cowboy butter

TOP SIRLOIN: slow roasted tender sirloin served with Au Jus gravy

HONEY BOURBON SALMON: fresh atlantic salmon lightly seasoned & topped with a honey bourbon glaze

LEMON BUTTER SALMON: fresh atlantic salmon smothered in a lemon butter sauce

BAKED OR FRIED FLOUNDER: baked or fried flounder smothered in a lemon butter sauce

PASTA PRIMAVERA: sautéed vegetables mixed in a cream sauce served over noodles

SIDES FOR BUFFET MENU OPTIONS:

Baked Potato

Rice Pilaf

Garlic or Buttered Mashed Potatoes

Sauteed Green Beans

Red Beans & Rice

Rosemary Roasted Red Potatoes

Sweet Corn

Pasta Salad

Steamed Broccoli

Glazed Baby Carrots

Fresh Asparagus- sauteed in garlic and olive oil

***MENU OPTIONS AND PRICES SUBJECT TO CHANGE**

WEDDING BUFFET OPTIONS

Prices do not include tax and gratuity.

SELECT UP TO THREE (3) ENTREES & 2 SIDES

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

\$60 PER PERSON

CHICKEN MARSALA: lightly breaded chicken smoothed with sautéed mushrooms in a marsala wine sauce

CHICKEN CORDON BLEU: breasts stuffed with sautéed spinach, melted swiss cheese, and black forest ham

CHICKEN PICCATA: lightly breaded pan seared breast in a lemon butter sauce

PASTA PRIMAVERA: sautéed vegetables mixed in a cream sauce served over noodles

RIBEYE: grilled ribeye seasoned and cooked to temp

FILET OSCAR: grilled filet topped with crab meat, asparagus, and hollandaise sauce

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

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

CRAB CAKES: lump crab meat lightly sautéed with old bay seasoning

SIDES FOR BUFFET MENU OPTIONS:

Baked Potato

Rice Pilaf

Garlic or Buttered Mashed Potatoes

Sauteed Green Beans

Red Beans & Rice

Rosemary Roasted Red Potatoes

Sweet Corn

Pasta Salad

Steamed Broccoli

Glazed Baby Carrots

Fresh Asparagus- sauteed in garlic and olive oil

***MENU OPTIONS AND PRICES SUBJECT TO CHANGE**