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TOWN POINT CLUB

BANQUET MENU

757.625.6606 | WWW.TOWN-POINT.COM

101 W. MAIN ST. | WORLD TRADE CENTER BUILDING | 3RD FLOOR | NORFOLK, VA 23510



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WELCOME

Thank you for considering 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, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 200 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking waterside views to gourmet cuisine, our experienced service staff and certified Events Team stand ready to give you all the information you need to execute a special event that's sure to wow 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.

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

- Waterside event spaces with balcony access
- On-site banquet manager and captains
- Up to five-hour event block with setup access (2) hours prior to event
- In-house white or black table linens and white or black napkins
- Banquet tables and chairs
- Flatware, glassware and silverware
- High speed Wi-Fi
- Cigar Lounge access

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 Events Team at 757.625.7602 with any questions you may have. We look forward to working with you!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.



PLATED BREAKFAST

Priced Per Person

Menu includes Iced Water, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Chilled Orange Juice

CLASSIC SCRAMBLE | \$22

scrambled eggs, applewood bacon,
breakfast potatoes, assorted breakfast breads & spreads

CRAIG'S FRENCH TOAST | \$23

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

BUTTERMILK HOTCAKES | \$22

mixed berries, vanilla maple syrup & sweet butter
choice of smoked sausage or applewood bacon

MUSHROOM & SPINACH BENNIE | \$24

poached eggs, gently braised spinach
medley of local mushrooms and thyme
butter toasted challah, hand-whipped hollandaise
parmesan roasted tomato

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025



BREAKFAST BUFFET

Priced Per Person

Menu includes Iced Water, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Chilled Orange Juice

HARBOR ROOM BREAKFAST | \$23

15 GUEST MAXIMUM

Guests will enjoy the Dining Room Buffet and Dine in a Private Room

fresh seasonal fruit & berries

assorted cereals with low fat milk

assorted breakfast breads

scrambled eggs

applewood 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

fresh seasonal fruit & berries

house-baked assorted breakfast danish

freshly baked cinnamon rolls, hot buttery grits

scrambled eggs, breakfast potatoes

applewood bacon, smoked sausage



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BREAKFAST ORDER UPON ARRIVAL

\$23 Per Person | Maximum of 8 Guests

Guests' Choice of 1 Entree selected Upon Arrival

Menu includes Iced Water, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Chilled Orange Juice

THE CLASSIC

scrambled eggs

applewood bacon or smoked sausage

toast, butter and jam

MORNING BURRITO

scrambled eggs, mixed peppers & onion, cheddar

side of chipotle salsa & sour cream

served with breakfast potatoes

BROKEN EGG SANDWICH

pan fried eggs, applewood bacon, melted cheese

spicy aioli, butter toasted white bread

served with breakfast potatoes

PANCAKES

made-to-order pancakes, maple syrup

applewood bacon or sausage

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BRUNCH

\$55 Per Person | Minimum of 25 Guests | **See Page 26 for Brunch Bar Packages**

Menu includes Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Chilled Orange Juice, Chocolate Chip Cookies.

INCLUDES

Fresh Seasonal Fruit & Berries, Assorted Breakfast Breads & Muffins
Fresh Garden Salad with assorted toppings & dressings
Scrambled Eggs, Applewood Bacon, Smoked Sausage, Breakfast Potatoes

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 boneless chicken breast, warm maple syrup

Shrimp & Grits | sautéed garlic shrimp, peppers, onion, spiced sausage & smoked cheddar corn grits

CHOOSE 2

Seasonal Vegetable Medley

Petite Carrots | honey butter

Haricot Vert Beans | roasted red pepper

Brown Sugar Sweet Potato Mash | toasted 'mallows

Toasted Almond Rice Pilaf

Pasta Salad

STATION ENHANCEMENTS | \$100 ATTENDANT FEE

Omelet Station | cheddar cheese, diced ham, bacon, crab meat, garlic shrimp, green pepper, mushrooms, tomatoes, onion, spinach | *\$14 additional per guest*

Carved Salmon Wellington en Croute | florentine crème duxelles | *\$14 additional per guest*

Carved Prime Rib of Beef | garlic & herbs, horseradish crème, au jus | *\$18 additional per guest*

MENU ENHANCEMENTS

Signature She Crab Bisque | \$10 additional per guest

Coffee Cake | \$8 additional per guest

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025

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SNACK BREAKS

Priced Per Person

MIX & MATCH | \$6 FOR ONE | \$10 FOR 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 brownies

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



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Pricing valid through Dec 31, 2025

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BEVERAGE BREAKS

Priced Per Person

EXPRESS BREAK | \$8 | UP TO 4 HOURS OF SERVICE

freshly brewed regular and decaf coffee and hot tea

OR

assorted soft drinks and bottled spring water

COMPLETE BEVERAGE BREAK | \$14 | UP TO 8 HOURS OF SERVICE

freshly brewed regular and decaf coffee

hot tea

assorted soft drinks

bottled spring water

POWER BREAK | \$14 | UP TO 4 HOURS OF SERVICE

freshly brewed regular and decaf coffee

assorted Red Bull

assorted Gatorade

assorted Celsius

bottled spring water



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LUNCH ORDER UPON ARRIVAL

\$36 Per Person | Maximum of 10 Guests

Guests' Choice of Starter and Entree selected Upon Arrival

Menu includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Brownies.

CHOICE OF STARTER

Town Point Garden Salad

Soup du Jour

CHOICE OF ENTREE

Chopped Steak & Wedge Salad

grilled sirloin steak, crisp baby iceberg, bacon crumbles, tomato, tobacco onions, blue cheese crumbles and ranch dressing

Caesar Salad

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

Salmon | \$4 additional per guest

Turkey & Avocado

shaved roasted turkey breast, slices of avocado, beefsteak tomatoes, crisp lettuce, and tangy aioli on thick cut, toasted challah bread served with french fries

Classic Burger

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

MENU ENHANCEMENTS

Signature She Crab Bisque | \$10 additional per guest

Specialty Dessert | \$8 additional per guest



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PLATED SALADS

\$31 Per Person

Menu includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Brownies.

CHOPPED STEAK & WEDGE

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

CHOPPED CAESAR

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

STRAWBERRY & PECAN

chilled grilled chicken, mixed greens, fresh strawberries, pecans, pickled red onion, feta cheese and balsamic vinaigrette

TOSSED COBB

mixed greens, roasted chicken, chopped egg, smoked bacon, avocado, tomatoes and blue cheese crumbles drizzled with green goddess dressing

MENU ENHANCEMENTS

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Signature Crab Cake | \$10 additional per guest

Salmon | \$4 additional per guest

Specialty Dessert | \$8 additional per guest

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PLATED LUNCH

Menu includes Garden Salad, Warm Rolls & Butter, Two Accompaniments, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Brownies.

\$35 PER PERSON

Chicken Picatta | lemon caper crème

Chicken Cremini | cremini mushroom & marsala jus

Wild Mushroom Ravioli | spiced walnuts, spinach, parmesan & garlic crème

\$39 PER PERSON

Szechuan Salmon | szechuan glaze

Town Point Signature Crab Cakes | lemon & basil beurre blanc

Flat Iron Steak | roasted leek & wild mushroom demi

Red Lentil Pasta | gluten free, petite sweet peppers & onions, tomato basil sauce

Braised Mushroom, Kale & Spinach Ravioli | gluten free, vegan spinach ravioli finished with sweet leek jus

\$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

ACCOMPANIMENTS

Petite Carrots | honey butter

Medley of Sautéed Vegetables

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Potatoes Au Gratin

Brown Sugar Sweet Potato Mash | toasted 'mallows

Wild Rice Pilaf

MENU ENHANCEMENTS

Specialty Salad | \$6 additional per guest

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Signature Crab Cake | \$10 additional per guest

Specialty Dessert | \$8 additional per guest



LUNCH BUFFET

Priced Per Person

All Buffets include Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas.

WEDNESDAY HARBOR ROOM BUFFET | \$30 | 30 GUEST MAXIMUM

soup du jour, salad bar, freshly baked rolls, 1 composed salad, fried oysters, chef's selection of hot entrées and accompaniments, freshly baked chocolate chip cookies and chocolate brownies

FRIDAY HARBOR ROOM BUFFET | \$42 | 30 GUEST MAXIMUM

chili and soup du jour, salad bar, freshly baked rolls, composed salads, chilled shrimp and oysters on the half shell, chef's selection of entrées and accompaniments, chef's selection of assorted desserts, house red and white wine

EXECUTIVE LUNCH BUFFET | \$38 | 15 GUEST MINIMUM

tossed house salad with assorted toppings and two dressing selections, warm rolls, chef's selection of two hot entrées and two accompaniments, freshly baked chocolate chip cookies and chocolate brownies

THE SANDWICH SHOPPE | \$35 | 15 GUEST MINIMUM

tossed house salad with assorted toppings and two dressing selections, vegetable pasta salad, clubmade potato chips, chocolate chip cookies & brownies, and assorted sandwiches or wraps:

- smoked turkey & gouda with bistro sauce
- chilled grilled chicken & romaine wrap with creamy caesar dressing
- shaved rare beef & smoked cheddar with tobacco onions & barbecue aioli
- avocado, tomato, lettuce & mayonnaise

MENU ENHANCEMENTS

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Specialty Dessert | \$8 additional per guest

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LUNCH BUFFET

Priced Per Person | 30 Guest Minimum

Buffets include Garden Salad, Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas, Freshly Baked Chocolate Chip Cookies & Chocolate Brownies.

2 ENTRÉES & 2 ACCOMPANIMENTS | \$39

3 ENTRÉES & 3 ACCOMPANIMENTS | \$45

ENTRÉES

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

Wild Mushroom Ravioli | spiced walnuts, spinach, parmesan & garlic crème

Red Lentil Pasta | gluten free & vegan, petite sweet peppers & onions, tomato basil sauce

ACCOMPANIMENTS

Petite Carrots | honey butter

Medley of Sautéed Vegetables

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Potatoes Au Gratin

Brown Sugar Sweet Potato Mash

Wild Rice Pilaf

MENU ENHANCEMENTS

Specialty Salad | \$6 additional per guest

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Specialty Dessert | \$8 additional per guest

Flourless Chocolate Torte

Chef's Specialty Cheesecake

Lemon Chiffon Cake

Berries & Dairy-free Crème



HORS D'OEUVRE SELECTIONS

Minimum of 25 Pieces Per Selection. Priced Per Piece. Displayed or Butler Passed. \$50 Per Butler.

\$4 PER PIECE

Caesar Salad Deviled Egg

Bourbon BBQ Meatball

Spanakopita with Tzatziki

Cremeni Mushroom Feta Florentine

Vegetable Lumpia | sweet duck sauce

Buffalo Cauliflower | blue cheese dipping sauce

Chicken, Pepper & Cheese Quesadilla | salsa & sour cream

\$5 PER PIECE

Chicken Teriyaki Satay

Macaroni & Smoked Cheddar Croquette

Shaved Roast Beef Crostini | housemade blue cheese mousse & red onion jam

Chicken Cordon Blue Bite

Caprese Skewer | aged balsamic & basil oil

Bang Bang Shrimp | thai mayo

Warm Brie Tartlet | raspberry & almonds

\$6 PER PIECE

Mini Wagyu Burger | sharp cheddar

Mini Beef Wellies | horseradish crème

Chopped Fruit & Berries Skewer

Petite Signature Crab Cake | remoulade

Chilled Jumbo Shrimp | zesty cocktail sauce

Maple Bourbon Bacon Wrapped Scallop

Tuna Tartare & Avocado Mini Mousse Cone

Smoked Salmon Mousse on Edible Pita Spoon | salmon roe

Carolina Pork Belly Biscuit | purple cabbage & apple cider slaw

Signature Fried Oyster | roasted red pepper aioli

Caesar Salad in Parmesan "Cup"

Mini Black Bean Burger | avocado & tomato

Original Fried Chicken Wings | ranch & blue cheese

Mini Fried Chicken and Waffle | maple syrup



GOURMET DISPLAYS

Priced Per Person. Up to 1.5 Hours of Service.

GOURMET MARKET | \$25

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

CHEESE DISPLAY | \$20

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

FRESH FRUIT DISPLAY | \$12

seasonal fresh fruit, grapes & berries, sweet romanoff sauce

CRUDITE DISPLAY | \$12

local garden vegetables, buttermilk ranch dip, classic hummus

CHARCUTERIE BOARD | \$25

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

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 sauce, saltine crackers
accompaniments

SUSHI DISPLAY | \$475 Per Display | 100 PIECES PER DISPLAY

hand-rolled assortment of sushi: spicy tuna, salmon, california, spiced eel
wasabi, pickled ginger, soy sauce, mixed sesame seeds

WARM CHESAPEAKE CRAB FONDUE | \$25 | 20 GUEST MINIMUM

assorted gourmet crackers, housemade crostinis

WARM SPINACH & ARTICHOKE DIP | \$15 | 20 GUEST MINIMUM

assorted gourmet crackers, housemade crostinis

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STATIONS

Minimum of 25 Guests Per Station. Priced Per Person.

SALAD STATION | \$15

mixed greens, iceberg mix, diced turkey & diced ham, tomatoes, black olives, shredded carrot, shredded cheddar, shaved parmesan, hard boiled egg, cucumber, sliced red onion, pepperoncini, croutons, bacon crumbles, ranch dressing, balsamic dressing, caesar dressing

Add Steak \$10 additional per guest

Add Salmon \$12 additional per guest

NORFOLK TIDES STATION | \$23

original chicken wings with ranch, mini soft pretzels with nacho cheese, bbq meatballs, mini hot dogs with condiments, beer-battered onion rings with creamy horseradish sauce

TACO STATION | \$25

chicken tinga, carne asada, flour and corn tortillas, pico de gallo, lime crema, guacamole, cotija cheese, grilled peppers & onions, shredded lettuce, roasted corn & black bean relish, tortilla chips & salsa

LO MEIN STATION | \$18

lo mein noodles, chinese chicken, teriyaki vegetable medley, fried vegetable wontons, chinese boxes and chopsticks, fortune cookies

PASTA STATION | \$22 | \$100 ATTENDANT FEE

cavatappi pasta, farfalle pasta, charred herb chicken, beef meatballs, plum tomato marinara, creamy alfredo sauce, broccoli florets, mushrooms, tomatoes, red pepper flakes, shaved parmesan cheese, garlic bread

SLIDERS STATION | \$18

Includes Beer-battered Onion Rings with Creamy Horseradish Sauce.

Choice of Two Sliders:

Angus Beef Slider | cheddar, pickle

Fried Chicken Slider | spiced mayo aioli, pickle

BBQ Slider | pulled pork, carolina slaw

BLT Slider | bacon, lettuce, tomato

Black Bean Burger | avocado & tomato

Add Crab Cake Sliders \$10 additional per guest

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
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DESSERT STATIONS

Minimum of 25 Guests Per Station. Priced Per Person.

ASSORTED PETITE DESSERT DISPLAY | \$15

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

ICE CREAM SUNDAE BAR | \$14

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

Add Brownies \$4 additional per guest

CHOCOLATE FOUNTAIN | \$15

choice of dark or milk chocolate, pineapple, strawberries, pretzels
marshmallows, pound cake, rice krispie treats

Minimum of 20 Guests | \$50 Rental Fee

FLAMBE STATION | \$15

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

Maximum of 30 Guests | \$100 Attendant Fee

GOURMET HOT COCOA BAR | \$13

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



RECEPTION PACKAGE

\$65 Per Person | 30 Guest Minimum | 1.5 Hours of Service

Includes Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas

CHOICE OF 4 HORS D'OEUVRES | 2 PIECES OF EACH PER GUEST

Macaroni & Smoked Cheddar Croquette

Spanakopita | tzatziki

Cremini Mushroom Feta Florentine

Vegetable Lumpia | sweet duck sauce

Chicken, Pepper & Cheese Quesadilla

Chicken Cordon Blue Bite

Bourbon BBQ Meatball

Mini Beef Wellies | horseradish crème

Bang Bang Shrimp | thai mayo

Petite Signature Crab Cake | remoulade

Maple Bourbon Bacon Wrapped Scallop

CHOICE OF 1 DISPLAY

Seasonal Fresh Fruit | grapes & berries, sweet romanoff

Local Garden Vegetables | buttermilk ranch dip, classic hummus

Assorted Cheeses | berries, nuts, honey, gourmet crackers, housemade crostinis

CHOICE OF 1 CARVING STATION | \$100 ATTENDANT FEE | FRESH 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 Croute | florentine crème duxelles

Espresso Rub London Broil | merlot demi | **\$6 additional per guest**

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 ENTRÉE DISPLAY

Risotto Station

arborio rice with wild mushroom medley, spinach & roasted walnuts, garlic ricotta crème, herb butter baguette | **add herb chicken \$8 additional per guest**

Shrimp & Grits

stone ground yellow grits, spiced shrimp, andouille sausage, peppers & onions

Pasta Station

charred herb chicken, plum tomato marinara, creamy alfredo, chef's pastas, broccoli florets, mushrooms, red pepper flakes, shaved parmesan, garlic bread | **add meatballs \$8 additional per guest**



DINNER ORDER UPON ARRIVAL

\$69 Per Person | Maximum of 12 Guests

Guests' Choice of 3 Courses selected Upon Arrival

Menu includes Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas.

CHOICE OF STARTER

Town Point Garden Salad

Soup du Jour

CHOICE OF ENTRÉE

Honey & Herb Fried Chicken

buttermilk whipped potatoes, braised kale

Town Point Signature Crab Cakes

leek & popcorn creme, buttermilk whipped potatoes, haricot vert beans

Filet Mignon

wild mushroom demi, buttermilk whipped potatoes, haricot vert beans

BBQ Bronzed North Atlantic Salmon

buttermilk whipped potatoes, braised kale

CHOICE OF DESSERT

Lemon Chiffon Cake

Flourless Chocolate Torte

Chef's Specialty Cheesecake

MENU ENHANCEMENTS

Caesar Salad | \$6 additional per guest

Signature She Crab Bisque | \$10 additional per guest

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PLATED DINNER

Menu includes Garden Salad, Warm Rolls & Butter, Two Accompaniments, Layered Strawberry Shortcake Cake, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas.

\$50 PER PERSON

Eggplant Parmesan | organic plum marinara

Sweet Pea Ravioli | lemon & ricotta crème, english peas & tendrils, blueberry & tarragon

Chicken Picatta | lemon caper crème

Chicken Cremini | cremini mushroom & marsala jus

Maple Cider Pork Loin | housemade tomato & bacon jam

\$56 PER PERSON

Garlic & Herb Chicken and Shrimp | lemon crème

Orange & Bourbon Cedar Plank Salmon | charred onion pearls

Center Cut Sirloin | red wine demi

Lamb Osso Bucco | demi & gremolata

Braised Mushroom, Kale & Spinach Ravioli | gluten free, vegan spinach ravioli
finished with sweet leek jus

\$65 PER PERSON

Town Point Signature Crab Cakes | lemon & basil beurre blanc

Chicken Oscar | sherried crab meat, hollandaise

Moroccan Spiced Beef Short Rib | sous vide boneless beef rib, cumin essence demi

Surf & Turf | petite filet of beef & garlic shrimp

Duet of Filet & Chicken | petite filet of beef & frenched chicken breast, dijonnaise crème

Filet Mignon | wild mushrooms & syrah demi

Duck Confit | mandarin orange gastrique

ACCOMPANIMENTS

Petite Carrots | honey butter

Medley of Sautéed Vegetables

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Potatoes Au Gratin

Brown Sugar Sweet Potato Mash

Wild Rice Pilaf

MENU ENHANCEMENTS

Specialty Salad | \$6 additional per guest

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Signature Crab Cake | \$10 additional per guest

Specialty Dessert | \$8 additional per guest

Flourless Chocolate Torte

Chef's Specialty Cheesecake

Lemon Chiffon Cake

Berries & Dairy-free Crème



DINNER BUFFET

Priced Per Person | 30 Guest Minimum

Buffets include Garden Salad, Warm Rolls & Butter, Layered Strawberry Shortcake Cake, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas.

2 ENTRÉES & 2 ACCOMPANIMENTS | \$57

3 ENTRÉES & 3 ACCOMPANIMENTS | \$63

ENTRÉES

Bronzed Orange & Bourbon Salmon

Florentine Crab & Sole Roulade | lemon beurre blanc

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

Smithfield Pork Loin | brandied apple bbq

Chicken Picatta | lemon caper crème

Chicken Cremini | cremini mushroom & marsala jus

Espresso Rub London Broil | merlot demi

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

Wild Mushroom Ravioli | spiced walnuts, spinach, parmesan & garlic crème

Red Lentil Pasta | gluten free & vegan, petite sweet peppers & onions, tomato basil sauce

ACCOMPANIMENTS

Petite Carrots | honey butter

Medley of Sautéed Vegetables

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Potatoes Au Gratin

Brown Sugar Sweet Potato Mash | toasted 'mallows

Wild Rice Pilaf

MENU ENHANCEMENTS

Specialty Salad | \$6 additional per guest

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Carving Station | \$12-\$15 additional per guest

Specialty Dessert | \$8 additional per guest

Flourless Chocolate Torte

Chef's Specialty Cheesecake

Lemon Chiffon Cake

Berries & Dairy-free Crème

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025

CONSUMPTION BAR

Priced per beverage consumed and charged to Master Bill. Wine charged per bottle. Host selection of Spirit Tier. \$150 per bartender up to 5 hours. 2 Bartenders per 50 Guests. While we strive to provide all listed options, substitutions of similar quality may be required based on availability.

CALL SPIRITS | \$11

Conciere Vodka
Conciere Gin
Jim Beam Bourbon
Conciere Scotch
Conciere Rum
Espolon Tequila

PREMIUM SPIRITS | \$14

Tito's Vodka
Beefeater Gin
Maker's Mark Bourbon
Jack Daniel's Whiskey
Dewar's White Label Scotch
Bacardi Superior Rum
Lalo Tequila

SUPER PREMIUM SPIRITS | \$18

Belvedere Vodka
Bombay Sapphire Gin
Woodford Reserve Bourbon
Whistlepig Whiskey
The Macallan 12yr Scotch
Appleton Rum
Cincoro Blanco Tequila

WHITE WINE

Three Thieves Chardonnay | \$34
Three Thieves Pinot Grigio | \$34
La Crema Sauvignon Blanc | \$50
Chateau St. Michelle Riesling | \$50
J. Lohr Arroya Vista Chardonnay | \$60
Cavit Moscato | \$38

RED WINE

Three Thieves Cabernet Sauvignon | \$34
Three Thieves Pinot Noir | \$34
Padrillos Malbec | \$34
Daou Cabernet Sauvignon | \$60
Quilt Cabernet Sauvignon | \$76

MISC.

Wyclif Sparkling Wine | \$34
Charles and Charles Rose | \$34
Coppola Diamond Rose | \$50
Mionetto Prosecco | \$40

NON-ALCOHOLIC

Sparkling White Grape Juice | \$25
Assorted Soft Drinks & Juices | \$3
Bottled Sparkling Water | \$5

DOMESTIC | \$6

Yuengling, Coors Light, Miller Lite
Bud Light, Budweiser, Michelob Ultra
Non-alcoholic Coors Edge

IMPORTED | \$7

Corona Extra, Corona Premier
Blue Moon, Modelo Especial
Non-alcoholic Sam Adams Just the Haze

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025

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BAR PACKAGES

Priced Per Person. Host is charged per person regardless of the amount consumed. Hours must be consecutive and begin at the event start time. \$150 per bartender up to 4 hours. 2 Bartenders per 50 Guests. Guests under 21 will be charged \$12 for unlimited non-alcoholic beverages. While we strive to provide all listed options, substitutions of similar quality may be required based on availability.

CALL SPIRITS

1 hour: \$23 | 2 hours: \$33
3 hours: \$41 | 4 hours: \$47

Conciere Vodka, Conciere Gin
Jim Beam Bourbon, Espolon Tequila
Conciere Scotch, Conciere Rum
Club's Selection of White & Red Wine
Domestic & Imported Beers
Assorted Soft Drinks

SUPER PREMIUM SPIRITS

1 hour: \$31 | 2 hours: \$42
3 hours: \$54 | 4 hours: \$63

Belvedere Vodka, Bombay Sapphire Gin
Woodford Reserve Bourbon
Whistlepig Whiskey, Cincoro Blanco Tequila
The Macallan 12yr Scotch, Appleton Rum
Club's Selection of White & Red Wine
Domestic & Imported Beers
Assorted Soft Drinks

PREMIUM SPIRITS

1 hour: \$27 | 2 hours: \$37
3 hours: \$47 | 4 hours: \$53

Tito's Vodka, Beefeater Gin
Maker's Mark Bourbon
Jack Daniel's Whiskey
Dewar's White Label Scotch
Bacardi Superior Rum, Lalo Tequila
Club's Selection of White & Red Wine
Domestic & Imported Beers
Assorted Soft Drinks

WINE & BEER PACKAGE

1 hour: \$21 | 2 hours: \$31
3 hours: \$37 | 4 hours: \$43

Club's Selection of White & Red Wine
Domestic & Imported Beers
Soft Drinks & Juices

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025



SPECIALTY BARS

Priced Per Beverage Consumed. \$150 Per Bartender. 2 Bartenders per 50 Guests.

BLOODY MARY BAR

\$13 Call Vodka

\$16 Premium Vodka

Old Bay-rimmed Glasses

Tomato Juice

Bacon

Celery Sticks

Pepperoncini

Pickled Okra

Olives

Horseradish

Tabasco

Fresh Cracked Black Pepper

Lemons & Limes

Add Shrimp \$8 per guest

OLD FASHIONED BAR

\$15 Call Bourbon

\$19 Premium Bourbon

Orange Bitters

Cherry Bitters

Chocolate Bitters

Orange Peel

Luxardo Cherry

Lemon Twist

Cinnamon Stick

MIMOSA BAR

\$12 House Sparkling Wine

\$15 Prosecco

\$8 Sparkling White Grape Juice

Orange Juice

Pineapple Juice

Orange Slices

Stemmed Cherries

Strawberries

Blueberries

Mint Garnish

MARGARITA BAR

\$13 Call Tequila

\$16 Premium Tequila

Strawberry Mix

Classic Mix

Agave

Sugar-rimmed Glasses

Salt-rimmed Glasses

Strawberries

Limes

Mint Garnish

ESPRESSO MARTINI BAR

\$15 Vodka + Kahlúa

\$19 Espresso Vodka

Caramel-rimmed Glasses

Edible Gold Dust

Espresso Beans

Caramel Sauce

Chocolate Sauce

Vanilla Syrup

Shaved Chocolate

Coconut Milk

Whipped Cream

Sea Salt

SANGRIA BAR

\$15 White Wine

\$19 Red Wine + Brandy

Strawberries

Orange Wheels

Pineapple Chunks

Lemons & Limes

Apple Slices

Cinnamon Sticks

Sparkling Water

Citrus Juice Blend

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025

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SEASONAL BARS

Priced Per Beverage Consumed. \$150 Per Bartender. 2 Bartenders per 50 Guests.

APEROL SPRITZ BAR

\$12 House Prosecco

\$15 Premium Prosecco

Aperol
Limoncello
Elderflower Liqueur
Peach Liqueur
Strawberry Aperitivo
Oranges
Lemons
Strawberries
Mint Sprigs

ROSÉ ALL DAY BAR

\$12 House Rosé

\$15 Sparkling Rosé

\$10 Non-Alcoholic Rosé Lemonade

Strawberry Purée
Peach Nectar
Lemonade
Sliced Strawberries
Orange Wheels
Stemmed Cherries
Mint & Basil Sprigs
Edible Flower Garnish \$2 Per Guest

SPIKED CIDER BAR (HOT OR ICED)

\$15 Spiced Apple Cider + Call Bourbon

\$19 Spiced Apple Cider + Premium Rum

Cinnamon Sticks
Apple Slices
Pear Slices
Orange Wheels
Whipped Cream
Nutmeg
Caramel
Brown Sugar Rim

THE FROSTED MIDNIGHT BAR

\$15 Champagne + Chambord

\$19 Vodka + Chambord

Pomegranate Juice
Raspberries
Blackberries
Lemon Twist
Rosemary Sprigs
Cinnamon Sticks
Vanilla Syrup

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%)
Pricing valid through Dec 31, 2025

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ENHANCEMENT OPTIONS

Prices do not include fees for delivery, setup, breakdown and pickup if applicable.



Floor Length
Tablecloths
\$18+ each



Table Overlays
\$10+ each



Table Runners
\$8+ each



Napkins
\$1 each



White Peonie
Faux Florals
\$25 each



Chargers
\$3+ each



Clear Glass Votives with
Tea Light Candles
\$3 each



Gold Mercury
Votives with Candles
\$2 each



Gold Table Numbers
\$2 each



Clear Acrylic
Table Numbers
\$3 each



Chair Covers + Sash
\$6+ each



Chiavari Chairs
\$10+ each



Uplights
\$25 each



Metal Podium
\$100



Baby Grand Piano
\$100

MISCELLANEOUS: Custom Printed Food Menus | Signature Drink Bar Signs

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AUDIO & VISUAL

Priced Per Item. Prices do not include tax. We also offer additional AV services and entertainment coordination – please ask your Event Sales Director.

SCREENS & PROJECTORS:

LCD Projector	\$115
10' Screen	\$75
8' Screen	\$50
60" Television	\$150

MICROPHONES & ACCESSORIES:

Wood Podium	-
Metal Podium	\$100
Wireless Handheld Microphone	\$40
Lapel Microphone	\$50
Portable Sound System	\$150

FLOORING & LIGHTING:

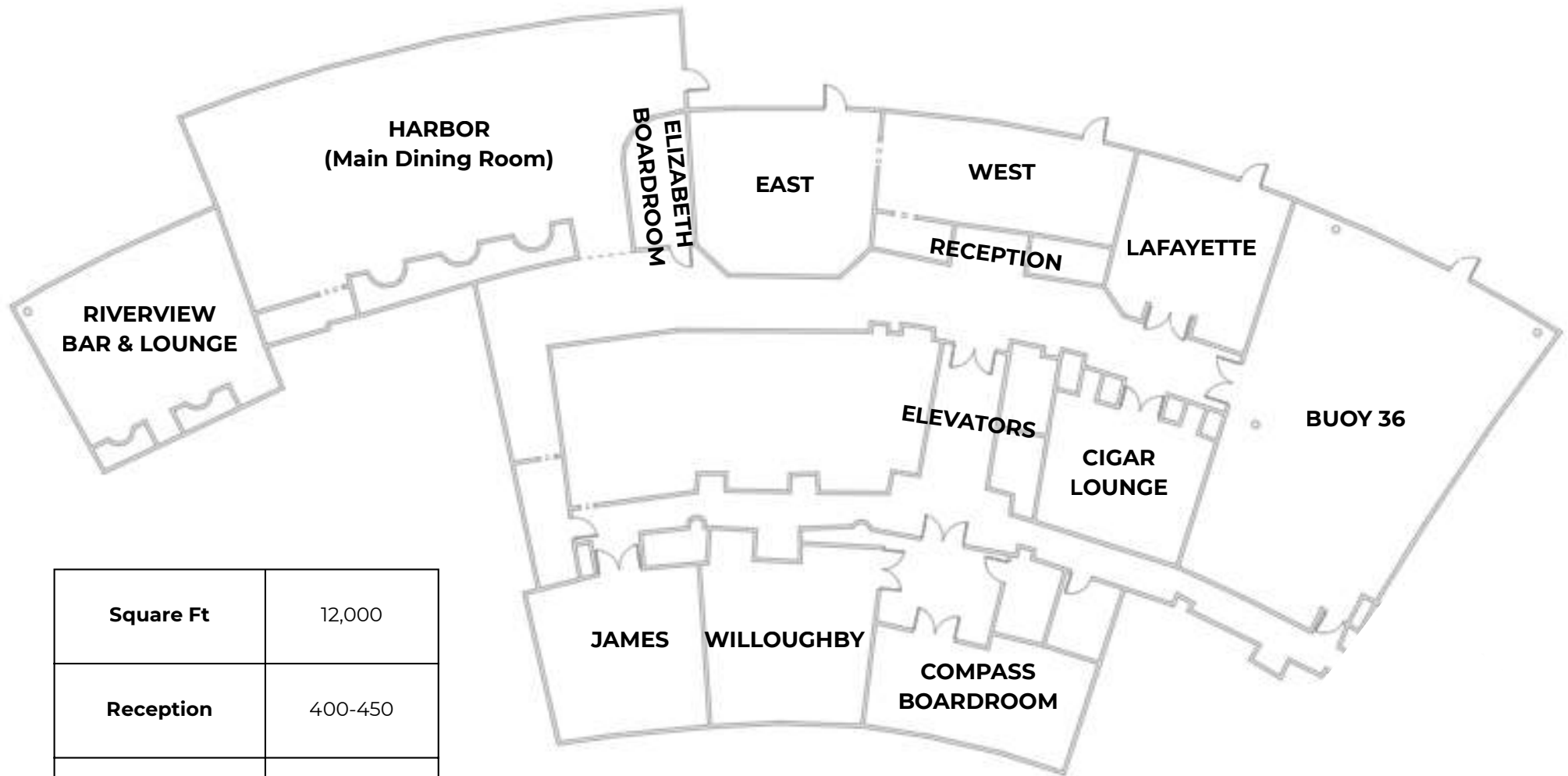
Uplights	\$25
Dance Floor	\$50

OTHER EQUIPMENT & SUPPLIES:

HDMI/VGA Cable	-
Aux Cable	-
Extension Cord	-
Flip Chart with Markers	\$15
White Board with Markers	\$40
Clicker	\$25
Easel	\$5
American Flag	-

Host responsible for providing a Laptop with HDMI capabilities if needing screen or projection services.

FLOOR PLAN



Square Ft	12,000
Reception	400-450
Seated	350-400



EVENT GUIDELINES & POLICIES 2025

MENU

- All food & beverage selections are due at least ten (10) days prior to your event date.
- No outside food or beverage is allowed at Town Point Club except a specialty cake.
- No leftover food or beverage may be removed from the Club.

GUARANTEE

- Your final guest count guarantee is due to the Private Event Department ten (10) days prior to your event date. Your count may increase after this point but cannot decrease.
- If more than the guaranteed number attend, you will be charged for the actual number of guests plus a \$10 per person late increase fee.
- If no guarantee is received, you will be charged according to the original estimate stated on the BEO/contract, whichever was most recently updated.

EVENT SPACES & ROOM RENTALS

- Members do not pay room rental fees. Member-sponsored events will receive 50% off room rental fees.
- The Club reserves the right to relocate events according to the final guarantee if it varies significantly from the original proposed number.
- Prohibited: sand, glitter, confetti, fog machines. A clean up fee will be charged if any of these items are used.

EVENT TIMING

- Start & end times are to be listed on the event agreement. An additional fee will apply if the event does not end at the agreed upon time.
- You and/or your Vendors will be guaranteed a 2-hour setup time. Any earlier will be based on availability.

TAX & SERVICE CHARGE

- All food & beverages are subject to service charge (currently 22%) & sales tax (currently 12.5%).
- Tax exempt groups must provide a 501 c3 certificate.

CONTRACT & DEPOSIT

- If your event is within 60 days, a 50% deposit will be due with a signed contract and remaining balance due 7 days prior to the event date.
- If your event is 60+ days out, a 25% deposit will be due with your signed contract, 50% due at the halfway point of contracting and your event date, and the remaining balance due 7 days prior to the event date.
- Deposits can be paid via credit card, check, or ACH. Regardless of deposit method, a credit card must be put on file.

DRESS CODE

- Business Casual is the appropriate attire in the Club's banquet facilities. Not Permitted: athletic attire, sneakers, tank tops, t-shirts, shorts, ripped jeans, baseball caps.

HOTELS

- Town Point Club has great partnerships with local hotels. Should you need guest rooms, we can provide you with a list of hotel options.

VENDOR PROCEDURES

- We are happy to assist in making arrangements for flowers, entertainment & other amenities to enhance your event. A Preferred Vendor List can be provided.
- If you decide to secure the services of your own purveyors, we are happy to assist them with loading dock scheduling.
- Please provide a final vendor list with contact information to your Private Event Director no later than one week prior to your event date, so load-in can be coordinated.

PARKING

- Valet is available Monday - Friday after 5:30pm and on the Weekends. Inquire directly for pricing.
- Guests can also park in the Town Point Garage directly across the street from our building.



PREFERRED VENDORS

FLORALS

Fluttering Flowers

flutteringflowers.com | 757-969-8228

Fraim Florals

@fraimflorals | 757-331-0022

Isha Foss Events

ishafossevents.com | 757-479-0195

Palette of Petals

paletteofpetals.com | 757-422-0415

Studio Posy

studioposy.com | 757-630-4774

Vivid Expressions

vividexpressions.com | 757-802-3199

BAKERIES

Incredible Edibles

incredibleediblesbakery.com | 757-463-9980

Sugar Plum Bakery

sugarplumbakery.org | 757-422-3913

Twisted Sisters Sugar Shack

twistedsisterscupcakes.com | 757-675-3966

ENTERTAINMENT

The Brass Wind Band

thebrasswind.com | 757-392-7961

Dream Team Events

dreamteameventsva.com | 757-219-2028

Melody & Co.

melodyandcompany.com | 757-409-4022

RaJazz Band

facebook.com/rajazzband/ | 757-839-6975

PHOTOGRAPHERS

Dragon Studio

dragonphotostudio.com | 757-636-9807

Jessica Erin Images

jessicaerinimages.com | 757-805-0756

Misty Saves the Day

mistysavestheday.com | 757-620-0082

Sami Roy Photography

samiroyphotography.com | 978-821-1669



Four white squares arranged horizontally, separated by thin white lines, serving as a logo element.

TOWN POINT CLUB

757.625.6606 | WWW.TOWN-POINT.COM

101 W. MAIN ST. | WORLD TRADE CENTER BUILDING | 3RD FLOOR | NORFOLK, VA 23510

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 23% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary. Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS