




TOWN POINT CLUB



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
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
*vegan option available



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, 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

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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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 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

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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BRUNCH

\$55 Per Person | Minimum of 25 Guests | **See Page 24 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



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



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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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



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.

\$37 PER PERSON

Cranberry Chicken | sweet & spiced cranberry marmalade sauce

Chicken Cremini | cremini mushroom & marsala jus

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

\$41 PER PERSON

Spiced Orange Salmon | orange bourbon glaze

Chicken Oscar | sherried crab meat & hollandaise

Town Point Signature Crab Cakes | lemon & basil beurre blanc

Cocoa Rubbed Sirloin Filet | brandied mushroom demi

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

\$45 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

Winter Vegetable Medley

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Sage & Onion Sourdough Stuffing

Sweet Potato Pecan Praline Casserole

Cranberry Wild Rice | spiced pecans

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.

HARBOR ROOM BUFFET | \$45 | 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

MENU ENHANCEMENTS

Soup du Jour | \$8 additional per guest

Signature She Crab Bisque | \$10 additional per guest

Specialty Dessert | \$8 additional per guest

Flourless Chocolate Torte

Lemon Chiffon Cake

Chocolate Bundt Cake

Sugar Crusted Creme Brulee Cheesecake

Baked Apple Cobbler

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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 | \$44

3 ENTRÉES & 3 ACCOMPANIMENTS | \$49

ENTRÉES

Atlantic Mahi Mahi | lemon chive beurre blanc

Spiced Orange Salmon | orange bourbon glaze

Flounder Picatta | lemon caper crème

Smithfield Pork Loin | brandied apple bbq

Cranberry Chicken | sweet & spiced cranberry marmalade sauce

Chicken Cremini | cremini mushroom & marsala jus

Slow Roasted Beef Tips & Rice | mushroom & shallot jus

Cocoa Rubbed London Broil | brandied mushroom demi

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

Winter Vegetable Medley

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Sage & Onion Sourdough Stuffing

Sweet Potato Pecan Praline Casserole

Cranberry Wild Rice | spiced pecans

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

Lemon Chiffon Cake

Chocolate Bundt Cake

Sugar Crusted Creme Brulee Cheesecake

Baked Apple Cobbler



HORS D'OEUVRE SELECTIONS

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

\$5 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

\$6 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

\$7 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

Pork Belly Lollipop | apple jam & bourbon cola syrup

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 | \$30

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 | \$18

seasonal fresh fruit, grapes & berries, sweet romanoff sauce

CRUDITE DISPLAY | \$16

local garden vegetables, buttermilk ranch dip, classic hummus

CHARCUTERIE BOARD | \$30

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

SEAFOOD DISPLAY | \$40 | 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 | \$500 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 | \$28 | 20 GUEST MINIMUM

assorted gourmet crackers, housemade crostinis

WARM SPINACH & ARTICHOKE DIP | \$18 | 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%)
Pricing valid through Dec 31, 2025

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DESSERT STATIONS

Minimum of 25 Guests Per Station. Priced Per Person.

ASSORTED PETITE DESSERT DISPLAY | \$22

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

ICE CREAM SUNDAE BAR | \$18

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 | \$20

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

Minimum of 20 Guests | \$50 Rental Fee

FLAMBE STATION | \$16

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

Maximum of 30 Guests | \$100 Attendant Fee

GOURMET HOT COCOA BAR | \$14

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



RECEPTION PACKAGE

\$89 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 2 DISPLAYS

Seasonal Fresh Fruit | grapes & berries, sweet romanoff
Local Garden Vegetable Crudite | buttermilk ranch dip, classic hummus
Assorted Cheeses | berries, nuts, honey, gourmet crackers, housemade crostinis
Warm Spinach & Roasted Artichoke Dip | housemade crostinis
Baked Brie en Croute | honey, nuts, berries and 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 | **\$8 additional per guest**
Prime Rib of Beef | garlic & herbs, horseradish crème, au jus | **\$18 additional per guest**
Beef Tenderloin Chateaubriand | roasted pearl onions, merlot demi | **\$25 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**

CHEF'S HOLIDAY DESSERT DISPLAY

Assortment of Shooters, Tarts & Holiday Bites





PLATED DINNER

Menu includes Garden Salad, Warm Rolls & Butter, Two Accompaniments, Housemade Bread Pudding, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas.

\$65 PER PERSON

Eggplant Parmesan | organic plum marinara

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

Chicken Picatta | lemon caper crème

Cranberry Chicken | sweet & spiced cranberry marmalade sauce

Maple Cider Pork Loin | housemade tomato & bacon jam

Garlic & Herb Chicken and Shrimp | lemon crème

Spiced Orange Salmon | orange & bourbon glaze

Thyme Spiced Thomas Turkey | cranberry jam and pan gravy

\$75 PER PERSON

Lamb Osso Bucco | rosemary demi & gremolata

Duck Confit | mandarin orange gastrique

Town Point Signature Crab Cakes | lemon & basil beurre blanc

Chicken Oscar | sherried crab meat, hollandaise

Spiced Beef Short Rib | sous vide boneless beef rib, merlot demi

Surf & Turf | petite filet of beef & garlic shrimp

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

Filet Mignon | wild mushrooms & syrah demi

Prime Rib of Beef | horseradish & au jus | *minimum order of 15 guests*

ACCOMPANIMENTS

Petite Carrots | honey butter

Winter Vegetable Medley

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Sage & Onion Sourdough Stuffing

Sweet Potato Pecan Praline Casserole

Cranberry Wild Rice | spiced pecans

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

Lemon Chiffon Cake

Chocolate Bundt Cake

Sugar Crusted Creme Brulee Cheesecake

Baked Apple Cobbler

Berries & Dairy-free Crème



DINNER BUFFET

Priced Per Person | 30 Guest Minimum

Buffets include Garden Salad, Warm Rolls & Butter, Housemade Bread Pudding, Iced Water, Unsweetened Iced Tea, Fresh Brewed Regular and Decaf Coffee, Assorted Hot Teas.

2 ENTRÉES & 2 ACCOMPANIMENTS | \$69

3 ENTRÉES & 3 ACCOMPANIMENTS | \$79

ENTRÉES

Spiced Orange Salmon | orange & bourbon glaze

Florentine Crab & Sole Roulade | lemon beurre blanc

Smithfield Pork Loin | brandied apple bbq

Chicken Picatta | lemon caper crème

Chicken Cremini | cremini mushroom & marsala jus

Cranberry Chicken | sweet & spiced cranberry marmalade sauce

Espresso Rub London Broil | merlot demi

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

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

CARVING STATION UPGRADES | \$100 ATTENDANT FEE | FRESH BAKED ROLLS

Roasted Turkey Breast | orange jam glaze, natural gravy | **\$14 additional per guest**

Smoked Spiral Ham | brown sugar & pineapple relish, grain mustard sauce | **\$14 additional per guest**

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

Beef Tenderloin Chateaubriand | roasted pearl onions, merlot demi | **\$25 additional per guest**

ACCOMPANIMENTS

Petite Carrots | honey butter

Winter Vegetable Medley

Haricot Vert Beans | roasted red pepper

Buttermilk Whipped Potatoes

Golden Yukon Potatoes | rosemary butter

Sage & Onion Sourdough Stuffing

Sweet Potato Pecan Praline Casserole

Cranberry Wild Rice | spiced pecans

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

Sugar Crusted Creme Brulee Cheesecake

Baked Apple Cobbler

Lemon Chiffon Cake

Chocolate Bundt Cake

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



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

SPIKED CIDER BAR

(HOT OR ICED)

\$15 Spiced Apple Cider + Call

Bourbon

\$19 Spiced Apple Cider +

Spiced Rum

Cinnamon Sticks

Apple Slices

Pear Slices

Orange Wheels

Nutmeg Dust

Caramel

Brown Sugar Rim

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

ESPRESSO MARTINI BAR

\$15 Vodka + Kahlúa

\$19 Espresso Vodka

Caramel-rimmed Glasses

Edible Gold Dust

Chocolate Covered

Espresso Beans

Caramel Sauce

Chocolate Sauce

Vanilla Syrup

Shaved Chocolate

Coconut Milk

Whipped Cream

Sea Salt

Mint Garnish

Sambuca

MARGARITA BAR

\$13 Call Tequila

\$16 Premium Tequila

Strawberry Mix

Classic Mix

Agave

Sugar-rimmed Glasses

Salt-rimmed Glasses

Strawberries

Limes

Mint Garnish

THE FROSTED MIDNIGHT BAR

\$15 Prosecco + Chambord

\$19 Vodka + Chambord

Fresh Raspberries

Blackberries

Pomegranate Seeds

Pomegranate Juice

Lemon Twist

Rosemary Sprigs

Cinnamon Stick

Vanilla Syrup

Pineapple Juice

Amaretto Cherry

Mint Garnish

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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SIGNATURE DRINKS

Choose up to 2 Signature Drinks and/or Mocktails. Priced Per Beverage Consumed.
\$150 Per Bartender. 2 Bartenders per 50 Guests.

SANTA'S NIGHTCAP

\$13 Call Bourbon
\$16 Premium Bourbon

Eggnog
Maple Syrup
Tiki Bitters
Nutmeg

CAMPFIRE COLADA

\$13 Call Rum
\$16 Premium Rum

Crème de Cacao
Cinnamon Sticks
Marshmallow Cream Swirl
Toasted Coconut Rim

FIRESIDE MARTINI

\$13 Call Vanilla Vodka
\$16 Premium Vanilla Vodka

Dark Crème de Cacao
Irish Cream
Chocolate Drizzle
Torched 'Mallow Garnish

YULETIDE ORCHARD

\$15 Pear Brandy

Sweet Vermouth
Angostura Bitters
Pear Garnish

POINSETTIA MARGARITGA

\$15 Call Tequila
\$19 Premium Tequila

Juices: Orange, Cranberry, Lime
Orange Liqueur
Cranberry Garnish
Sugar or Salt Rim

PROSECCO SNOWBALL

\$16 Prosecco

Advocaat
Lime Juice
Cherry Garnish

MOCKTAILS

HOLLY JOLLY BUBBLES

\$12 Sparkling White Grape Juice

Lemon Juice
Orange Juice
Simple Syrup
Cranberry Garnish

MISTLETOE FIZZ

\$12 Sparkling Apple Cider

Apple Juice
Orange Juice
Cranberry Juice
Apple Garnish

HOLIDAY ENHANCEMENTS

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 with Red Ribbon
\$30 each



Chargers
\$3+ each



Clear Glass Votives with
Tea Light Candles
\$3 each



Gold Mercury Votives
with Tea Light Candles
\$2 each



Photobooth
\$650



DJ
\$1,600



White LED Winter Trees
\$15 each



Red Carpet
\$30



Uplights
\$25 each



Snow Machine
\$100



Baby Grand Piano
\$100

MISCELLANEOUS

Chair Covers + Sash | Chiavari Chairs
Custom Printed Food Menus | Signature Drink Bar Signs | Table Numbers



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

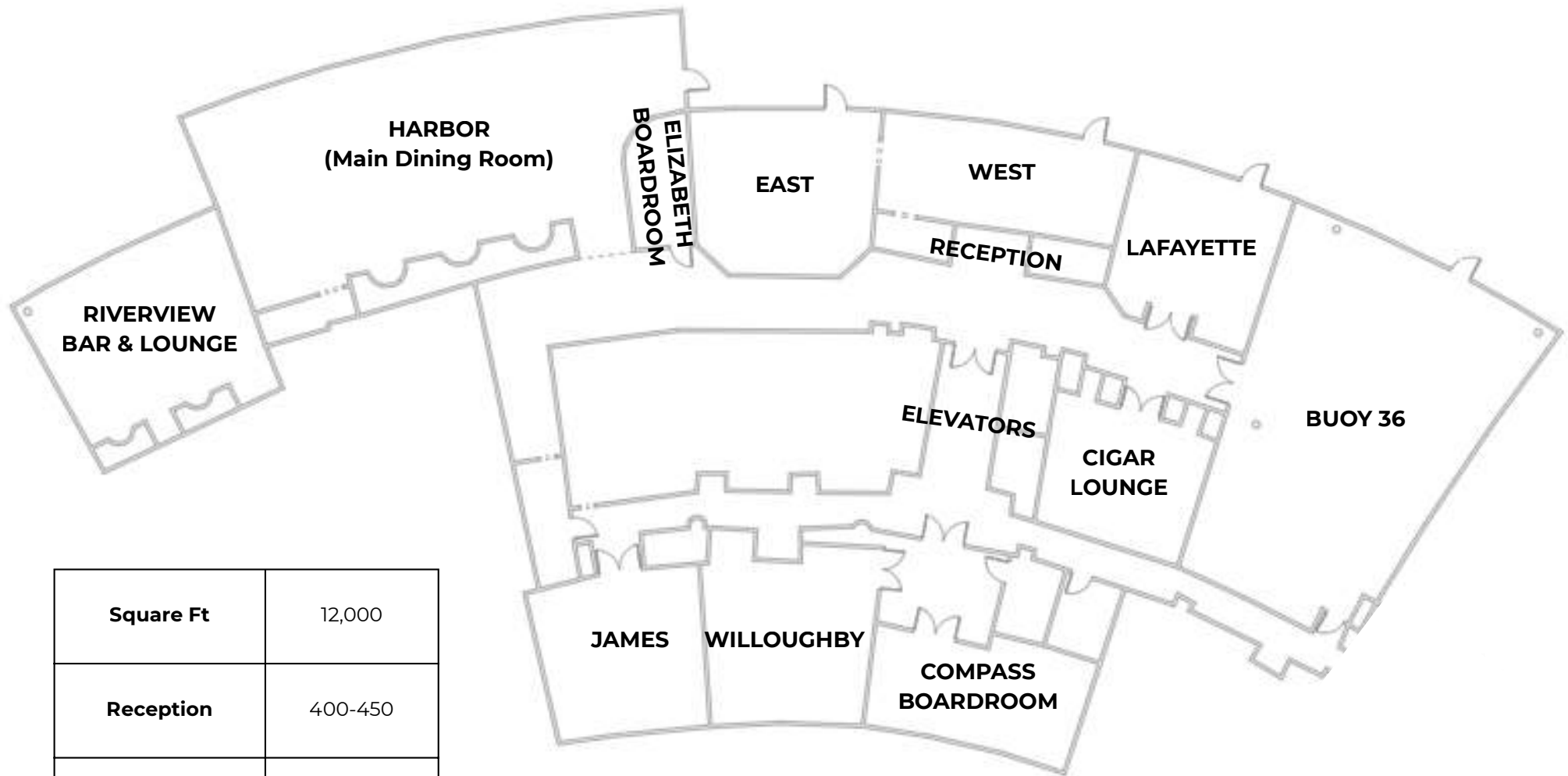
OTHER EQUIPMENT & SUPPLIES:

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.

TOWN POINT CLUB

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



TOWN POINT CLUB

GIVE US A JINGLE TODAY!

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.

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