

A full-page photograph of a wedding couple on a rooftop terrace. The bride is wearing a white gown with a long white fur cape and holding a bouquet of white and purple flowers. The groom is in a dark suit. They are kissing. The terrace has a modern glass railing and overlooks a city skyline at sunset. The text 'HAPPILY EVER AFTER Begins Here' is overlaid in the top right, and the 'TOWN POINT CLUB' logo is in the bottom left.

HAPPILY EVER AFTER

Begins Here



TOWN POINT CLUB



Welcome To

TOWN POINT CLUB

Thank you for considering Town Point Club to host your special day! It is our pleasure to assist you throughout the planning process. We are located in beautiful downtown Norfolk, VA and situated waterside overlooking the Elizabeth River. With unparalleled sunset views, it is the picturesque location for your wedding day. Our Premier Club provides first-class service and exclusive amenities you won't find anywhere else.

Whether planning an extravagant wedding or an intimate elopement, we have rooms available of all shapes and sizes for your ceremony and reception. Each space is unique to match your own style and theme, and most are waterside with sunset views. Our award-winning Executive Chef and Culinary Team are ready to provide you with the finest quality food and beverage experience along with first-class service and unmatched amenities.

Our dedicated Team at Town Point Club is committed to providing you the wedding day of your dreams. We will assist you each step of the way and provide you the tools to make the planning process as stress-free as possible. With Next Steps and a Wedding Checklist, you won't have to wonder what to do next. Our Private Events Team can answer questions, make suggestions and will also be present the day-of to assist with venue-related tasks.

Do not hesitate to reach out with any questions. Please let us know your availability, and we would love to schedule a tour of our venue with you. We look forward to meeting you and your fiance soon.

Happy Planning!



Sydney Way
Private Events Director
Sydney.Way@invitedclubs.com
757-625-7602

Signature Services

All Weddings Include

- One-on-one Planning Services with our Private Events Team
- Day-of Banquet Manager
- Exclusive use of selected Private Event Rooms and Waterside Terrace
- 2 Bridal Suites for day-of preparations
- Access to Club's premier Cigar Room
- Club Tables and Banquet Chairs
- Complimentary Table Linens and Napkins in your choice of White or Black
- China, Glassware and Flatware
- Polished Round Mirror Tile and Votive Candle Centerpieces
- Wooden Dance Floor
- Coat Check
- Vendor Coordination
- Vendor Setup Access at least 2 hours prior to the Event
- Setup and Breakdown of Event and Venue Items
- Cutting and Serving of Wedding Cake
- Complimentary Menu Tasting for Engaged Couple and 2 Guests by our award-winning Executive Chef



Down The Aisle

Your Wedding Ceremony will include Chairs and Tables for your Guest Book, Gifts, Unity Candle or Sand Ceremony, DJ, etc. Space for a one-hour ceremony rehearsal will be held the day before.*

***We do not guarantee your Ceremony room will be available for the rehearsal.**



Lawn

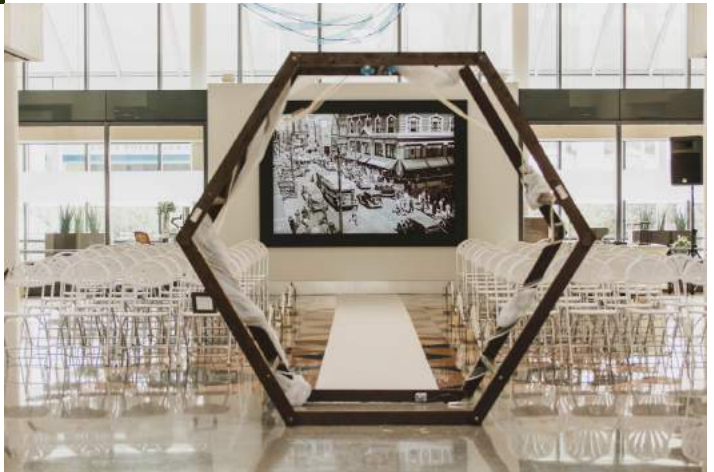
Our lawn space is just outside of the World Trade Center building, offering a unique art structure as your backdrop. White folding chairs with padded seats included. James/Willoughby will be held as a rain backup.

120-140 Guests
\$1,000

Atrium

Our open atrium with two-story ceilings is the perfect space to wow your guests with a modern setting. White folding chairs with padded seats included.

90-100 Guests
\$1,250



James/Willoughby

This is our largest space, offering natural lighting from our atrium. Alternatively, draw our black window shades to create a dark, intimate feel. Club chairs included.

130-150 Guests
\$1,000



Please inquire directly for information on waterside ceremony and reception rooms for 45 guests and less.



HORS D'OEUVRE SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.
\$50/butler for butler passed.

3 per piece

bourbon bbq meatball
spanakopita with tzatziki
cremini mushroom feta florentine
pineapple & curry chicken salad tart
vegetable lumpia with sweet duck sauce
chicken & mixed peppers quesadilla with lime crema
pickled devilish egg with mustard seed "caviar"
gobi tikki cauliflower

4 per piece

chicken teriyaki satay
prosciutto di parma & seasonal melon
macaroni & smoked cheddar croquette
fig & mascarpone pastry with balsamic
coconut chicken bite with thai peanut dipping sauce
smoked salmon mousse, persian cucumber & crisp caper
shaved roast beef crostini, housemade blue cheese
mousse & red onion jam
chicken cordon blue bite
plum tomato caprese bruschetta flatbread bite with
aged balsamic & basil oil
bang bang shrimp with thai mayo
warm brie tartlet with raspberry & almonds
prosciutto wrapped asparagus spear with aged balsamic

5 per piece

beef wellington with horseradish creme
cantonese bbq duck canape with mandarin marmalade
& ginger aioli
petite signature crab cake with spicy remoulade
chilled jumbo shrimp with zesty cocktail sauce
maple bourbon bacon wrapped scallop
ahi tuna on sesame rice cracker with wasabi crema
carolina pork belly biscuit with purple cabbage &
apple cider slaw
vegan "meatball" with organic tomato ragu
signature fried oyster with roasted red pepper aioli
vegetarian "burger" slider with pickled onion jam & tomato
bbq beef short rib chalupas with pickled onion &
pico de gallo
fried zucchini blossom stuffed with ricotta & mozzarella
with organic tomato



GOURMET DISPLAYS

Priced per Person unless otherwise noted. 1 Hour of Service.

Gourmet Market | 25

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

Cheese Display | 20

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

Fruit Display | 12

seasonal fresh fruits, grapes and berries with sweet romanoff sauce

Vegetable Display | 12

fresh local garden vegetables with buttermilk ranch dip

Charcuterie Board | 25

20 guest minimum

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

Warm Spinach & Artichoke Dip | 15

20 guest minimum

served with assorted crackers and housemade crostinis

Warm Chesapeake Crab Fondue | 25

20 guest minimum

served with assorted crackers and housemade crostinis

Scrumptious 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 sauces, saltine crackers & accompaniments

Sushi Display | 475 per display

100 pieces per display | vegetarian available upon request | inquire about ice sculpture availability

hand-rolled assortment of sushi to include spicy tuna, salmon, california rolls and spiced eel served with wasabi, pickled ginger, soy sauce & mixed sesame seeds



RECEPTION PACKAGE | 68

30 Guest Minimum | 1.5 Hours of Service | Includes Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

Choice of 4 Hors D'oeuvres | 2 pieces of each per guest

bourbon bbq meatball	vegan "meatball" with organic tomato ragu
spanakopita with tzatziki	vegetable lumpia with sweet duck sauce
cremini mushroom feta florentine	chicken & mixed peppers quesadilla with lime crema
chicken cordon blue bite	pineapple & curry chicken salad tart
beef wellington with horseradish creme	macaroni & smoked cheddar croquette
bang bang shrimp with thai mayo	petite signature crab cake with spicy remoulade
maple bourbon bacon wrapped scallop	ahi tuna on sesame rice cracker with wasabi crema

Choice of 1 Display

seasonal fresh fruits, grapes & berries with sweet romanoff
fresh local garden vegetables with buttermilk ranch dip & classic hummus
baked brie en croute, honey, nuts, candied blueberries and housemade crostinis
imported and domestic cheeses, berries, nuts, honey, crackers and housemade crostinis

Choice of 1 Carving Station | 100 attendant fee required

stations include freshly 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 creme duxelles
espresso rub london broil | merlot demi
prime rib of beef | garlic & herbs, horseradish creme, au jus | 15 additional per guest
beef tenderloin chateaubriand | roasted pearl onions, merlot demi | 20 additional per guest

Choice of 1 Display Table

add charred herbed chicken, marinated beef flank, meatballs or spiced shrimp for an additional 10 per guest
risotto station | arborio rice tossed with wild mushroom medley, spinach & roasted walnuts in our garlic
ricotta creme served with herb butter baguette
shrimp & grits | stone ground yellow grits, spiced shrimp, andouille sausage, peppers & onions
pasta station | charred herb chicken, plum tomato marinara, basil pesto, chef's pasta & garlic bread
vegetable lo mein | chinese vegetable medley, lo mein noodles & sauce, mixed sesame seeds

DINNER

PLATED ENTREES

Includes Town Point Club Salad, Warm Rolls & Butter, Host's Choice of 2 Accompaniments, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas.

Includes Chocolate Covered Strawberries to accompany your wedding dessert.

Accompaniments listed with each entree are Chef's recommendations but they are not required.

50 PER GUEST

Eggplant Parmesan

organic plum marinara, orzo & haricot vert

Chicken Picatta

haricot vert, orzo & lemon caper creme

Maple Cider Pork Loin

housemade tomato & bacon jam, crispy sweet potato hay

Flounder Picatta

haricot vert, orzo & lemon caper creme

Chicken Cremini

cremini mushroom & marsala jus

Sweet Pea Ravioli

lemon & ricotta creme, english peas & tendrils, blueberry & tarragon

55 PER GUEST

Garlic & Herb Chicken and Shrimp Scampi

orzo & lemon creme

Cast Iron Seared Skirt Steak

chimichurri sauce, potato & pepper hash

Braised Mushroom, Kale & Spinach Ravioli

braised kale, spinach & mushroom medley & basil in our gluten free, vegan spinach pasta ravioli finished with sweet leek jus

Orange & Bourbon

Cedar Plank Salmon

rice pilaf, haricot vert & charred onion pearls

Lamb Osso Bucco

potato & braised kale hash, demi & gremolata

65 PER GUEST

Florentine Crab & Sole Roulade

orzo & lemon beurre blanc

Prime Rib of Beef

horseradish & au jus
*15 order minimum required

Filet Mignon

charred whipped potatoes, wild mushrooms & syrah demi

Chicken Oscar

sherried crab meat, whipped potato, asparagus & hollandaise

Moroccan Spiced Beef

Short Rib
sous vide boneless beef rib, smoked parmesan polenta, braised greens & parm crisp, cumin essence demi

Petite Filet of Beef & Frenched Chicken Breast

whipped potatoes, haricot vert & dijonaise creme

Duck Confit

braised fennel & cabbage, local greens, mandarin orange gastrique

NY Strip Steak

onion pearls, wild mushrooms, fingerlings & fig demi

Surf & Turf

petite filet of beef & garlic shrimp, whipped potatoes and asparagus

Town Point Signature

Crab Cakes

leek & popcorn creme

***enhance Surf to crab cake for 5/person**

Host can select up to (3) entrees for their guests to choose from. All entrees will be priced at the highest priced entree selected. All entrees will be served with the same 2 accompaniments of the Host's choosing. More than 1 entree selection will require a \$1 Place Card Fee per person. Place Cards are required to be provided by Town Point Club.

DINNER

PLATED ENTREE ACCOMPANIMENTS & ENHANCEMENTS

ACCOMPANIMENT SELECTIONS

petite carrots honey butter	haricot vert beans roasted red pepper
medley of sauteed vegetables	toasted almond rice pilaf
brown sugar sweet potato mash toasted 'mallows	buttermilk whipped potatoes
golden yukon potatoes rosemary butter	potatoes au gratin

MENU ENHANCEMENTS

soup du jour | 8
signature she crab bisque | 10
caesar salad | 6
cranberry, pecan & feta salad | 6
intermezzo of sorbet | 5
signature crab cake | 12
lobster tail | 20

DESSERT ENHANCEMENTS | 8

lemon chiffon cake
flourless chocolate torte
chef's specialty select cheesecake
berries & creme
warm bread pudding | bourbon caramel

*make any dessert a la mode for an additional 3/person



DINNER BUFFETS

Includes Town Point Club Salad, Warm Rolls & Butter, Iced Water, Unsweetened Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas.

Includes Chocolate Covered Strawberries to accompany your wedding dessert.

58 PER GUEST | 2 Entrees & 2 Accompaniments

64 PER GUEST | 3 Entrees & 3 Accompaniments

30 GUEST MINIMUM | 100 Attendant Fee Required for Carving Stations

Entrees

atlantic mahi mahi | lemon chive beurre blanc

bronzed orange & bourbon salmon

florentine crab & sole roulade | lemon beurre blanc

tea brined pork loin | sweet southern chow chow

chicken picatta | lemon caper creme

chicken cremini | cremini mushroom & marsala jus

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

espresso rubbed london broil | merlot demi

curried cauliflower & basmati rice | roasted cauliflower & peas in a curried coconut creme

shrimp & grits | sauteed garlic carolina shrimp, peppers, onions, spiced sausage & smoked cheddar corn grits

cremini & portabella ravioli | braised kale, toasted walnut & marsala creme

red lentil pasta | gluten free pasta, petite sweet peppers & onions tossed in a tomato basil sauce

Accompaniments

petite carrots | honey butter

haricot vert beans | roasted red pepper

medley of sauteed vegetables | zucchini, yellow squash, red onion

brown sugar sweet potato mash | toasted 'mallows

buttermilk whipped potatoes

golden yukon potatoes | rosemary butter

potatoes au gratin

toasted almond rice pilaf

Carving Stations

smoked spiral ham | brown sugar & pineapple relish, grain mustard sauce | 12 additional per guest

salmon wellington en croute | florentine creme duxelles | 15 additional per guest

prime rib of beef | garlic & herbs, horseradish creme, au jus | 15 additional per guest

beef tenderloin chateaubriand | roasted pearl onions, merlot demi | 20 additional per guest

SPECIALTY STATIONS

STADIUM DAY | 24

chicken wings, bbq meatballs, pretzel & beer cheddar bites, beer-battered onion rings with creamy horseradish sauce, lil' hot dogs, margherita pizza

STREET TACO STATION | 22

chicken tinga, pico de gallo, lime crema, guacamole, cotija cheese crumbles, mixed peppers, shredded cabbage, roasted corn & black bean relish served with flour & corn tortillas

*additional 4/person to add carna asada beef

SLIDER BAR | 18

cheeseburger sliders, fried chicken sliders, beer-battered onion rings with creamy horseradish sauce and traditional accompaniments

*additional 8/person to add crab cake sliders

MASHED POTATO BAR | 18

build your own potato with selections to include hand-whipped russet potatoes, shredded cheddar, sour cream, scallions, crispy leeks, bacon crumbles, fresh diced tomatoes, chopped broccoli, bleu cheese crumbles, whipped butter & gravy

*additional 8/person to add mashed sweet potatoes, miniature marshmallows, raisins, cinnamon sugar sprinkles

SALAD BAR | 16

mixed greens, tomato, black olives, shredded carrot, shredded cheese, hard boiled egg, cucumber, sliced red onion, pepperoncini, croutons, choice of two dressings

ASSORTED PETITE DESSERT DISPLAY | 16

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

ICE CREAM SUNDAE BAR | 15

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

*additional \$4/person for brownies

CHOCOLATE FOUNTAIN | 16

choice of decadent dark chocolate or milk chocolate to include pineapple, strawberries, pretzels, marshmallows, pound cake, cookies

*minimum of 20 guests

FLAMBE STATION | 16

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

*100 attendant fee required | maximum of 30 guests

GOURMET HOT COCOA BAR | 15

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



CONSUMPTION BAR

Charges are based on each beverage consumed and charged to the master bill. Wine is charged by the bottle. Host to select preferred liquor tier, up to three wines, two domestic beers and two imported beers. One bartender recommended per 75-100 guests. Bartender fees are \$150/bartender for up to five hours for consumption bars.

CALL SPIRITS | 10

house brand:

vodka
gin
bourbon
whiskey
scotch
rum
tequila

PREMIUM SPIRITS | 13

tito's vodka
beefeater gin
jim beam bourbon
jack daniel's whiskey
dewar's white label scotch
bacardi superior rum
1800 silver tequila

SUPER PREMIUM SPIRITS | 17

grey goose vodka
hendrick's gin
maker's mark bourbon
jameson whiskey
johnnie walker black label scotch
captain morgan rum
jose cuervo especial silver tequila

WHITE WINES

three thieves chardonnay | 34
three thieves pinot grigio | 34
joel gott sauvignon blanc, california | 50
chateau st. michelle riesling | 50
stags' leap karia chardonnay | 120
cavit moscato | 38

RED WINES

three thieves cabernet sauvignon | 34
padrillos malbec | 34
rickshaw pinot noir, california | 50
bonanza cabernet, california | 60
justin cabernet, pasa robles | 76

MISC.

wyclif, sparkling wine | 34
proverb, rose | 34
elouan, rose | 50
mionetto, prosecco | 40

NON -ALCOHOLIC

sparkling white grape juice | 25
assorted soft drinks,
juices & water | 3.00
bottled sparkling water | 4.50

DOMESTIC | 6

yuengling, coors light,
miller lite, bud light,
budweiser,
non-alcoholic coors edge

IMPORTED | 7

corona extra, amstel light,
blue moon, stella artois,
new belgium fat tire amber,
shocktop belgium wheat,
non-alcoholic sam adams just the haze

PACKAGE BAR

Bar packages may be chosen for your preferred length of time for all guests in attendance regardless of what each guest consumes. Guests under 21 will be charged \$12 for unlimited non-alcoholic beverages. Hours must be consecutive. One bartender recommended per 75-100 guests. Bartender fees are \$150/bartender for up to four hours for package bars.

CALL SPIRITS

1 hour | 22 2 hours | 32
3 hours | 40 4 hours | 46

house vodka, gin, bourbon, whiskey,
scotch, rum, tequila
three thieves chardonnay & cabernet
2 domestic & 2 import beers
assorted soft drinks & juices

SUPER PREMIUM SPIRITS

1 hour | 30 2 hours | 41
3 hours | 53 4 hours | 62

grey goose vodka, hendrick's gin, maker's
mark bourbon, jameson whiskey, johnnie
walker black label scotch, captain morgan
rum, jose cuervo especial silver tequila
ferrari-carano chardonnay
bonanza cabernet, california
2 domestic & 2 import beers
assorted soft drinks & juices

PREMIUM SPIRITS

1 hour | 26 2 hours | 36
3 hours | 46 4 hours | 52

tito's vodka, beefeater gin, jim beam
bourbon, jack daniel's whiskey, dewar's
white label scotch, bacardi superior rum,
1800 silver tequila
joel gott sauvignon blanc, california
three thieves pinot noir
2 domestic & 2 import beers
assorted soft drinks & juices

WINE & BEER PACKAGE

1 hour | 20 2 hours | 30
3 hours | 36 4 hours | 42

club's selection of one white & one red wine
2 domestic & 2 import beers
assorted soft drinks & juices





UPGRADES & ENHANCEMENTS

Prices do not include fees for delivery, setup, breakdown and pickup of items, nor service charge and tax. Prices are priced per item. Please inquire directly for available products and our preferred vendor list.

TABLE RUNNERS | 8+

Pull the perfect design into your tablescape with table runners. Available in a variety of colors and textures.

TABLE OVERLAYS | 10+

Overlays add personalization to your tables. A variety of colors and textured fabrics are available.

FLOOR LENGTH LINENS | 18+

Add an unparalleled elegance to complete the overall look of the room with floor length linens. A variety of colors and textured fabrics are available.

CHARGER PLATES | 2 or 5

Accent your tablescape even more with acrylic or glass chargers.

CHAIR COVERS | 6

Dress up your room with ruched scuba chair covers in a variety of color choices. Your choice of sash included.

CHIAVARI CHAIRS | 10

Add the "wow" factor to any event with sleek, wooden chiavari chairs. Available in gold, silver, mahogany, white and black. Seat cushions included and available in white or ivory.

ROOM UPLIGHTING | 25

Add drama, elegance and fun to your event! Our LED lights will illuminate your event space for the perfect pop of color. Inquire directly for available colors.



ADDITIONAL INFORMATION

PRIVATE EVENT MINIMUMS

Most events are required to meet a food and beverage minimum spend, which is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference will be charged as a minimum fee.

FACILITY ASSIGNMENTS & FEES (MEMBERS & NON-MEMBERS)

Non-members are welcome to host events at the Club but will pay additional fees. Non-members with Club member sponsors will receive waived room rental fees. Members of the Club will not pay room rental fees. The Club reserves the right to relocate events according to the guaranteed number of attendees if it varies significantly from the original proposed number.

CATERING

Town Point Club must provide all food and beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, no leftover food and beverage may be removed from the Club after an event.

GUEST COUNT GUARANTEES

Your guaranteed number of guests is due 5-7 business days prior to the event, pending event type. Once within 3 business days of the event, the guarantee cannot be decreased. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals if possible, and the host will be charged accordingly. The same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS AND PAYMENT SCHEDULE

Upon signing a contract, a 25% deposit of the total event charges will be due. Subsequent deposits of your estimated remaining balance are 50% due 60 days prior and the remaining balance due 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits may be made payable via credit card or check. Please note a credit card is required to be kept on file for incidentals.

SERVICE CHARGE AND SALES TAX

All food, beverage, equipment and room rental fees are subject to a Club Service Charge at a rate of 22%. The host is also responsible for the payment of sales tax. If your group is tax exempt, a certificate complete with tax exempt number must be provided at the time of booking.

ADDITIONAL INFORMATION

PARKING

Valet Parking may be added for your guests at \$2/person based on the final head count, or a \$150 minimum. If you prefer for your guests to be responsible for their own parking, Valet is available to them at \$6/car - please note this is only an option if we already have Valet scheduled. They may also use the Town Point Garage directly across the street or street parking.

DRESS CODE

"Upscale" Business casual dress is the appropriate attire in the Club's banquet facilities. Business casual is defined as collared shirt and dress slacks for gentlemen. Athletic attire, sneakers, tank tops, t-shirts and shorts are not permitted.

LIABILITY

Town Point Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.





Contact us Today!

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