



Weddings at Cedar Point Country Club

Our beautiful Clubhouse and grounds provide the ideal setting for any occasion. Located at the confluence of the Nansemond and James Rivers, our waterfront property provides breathtaking views while our professional staff caters to your every need. The team at Cedar Point takes pride in our exceptional service to ensure your special day is perfect in every way.

Our expert culinary team is proud to offer a complete selection of fine dining and catering services to complete your special wedding day. We will collaborate with you to create a customized menu you're your favorite flavors, and serve dishes the guests will remember after the day is over. The warmth and intimacy of our Clubhouse combined with complete and savory catering services put a finishing touch on your special day. *It is our pleasure to serve you, your family, and your guests.*

All special events hosted at Cedar Point Country Club include:

- Indoor banquet facilities and outdoor event space showcasing beautiful views of the Nansemond and James Rivers for dinners, receptions, ceremonies & more!
- Outfitted with tables, chairs, in-house linens, bar and tableware, dance floor, and more!
- Complimentary venue tour & consultation with our event coordinator
- Custom Menu Development and Tastings
- Full Food & Beverage Service
- 4-Hour Reception, with option to extend to 5 or more hours
- Professional & Courteous Special Event Staff
- Professional & Attentive Catering & Bartending Staff





Brunch and Breakfast Selections

CONTINENTAL BREAKFAST

Assorted Fresh Baked Danish and Fruit Muffins
Whipped Butter, Jam, and Jellies
Display of Fresh Fruit
Orange Juice and Cranberry Juice
Regular and Decaf Coffee
Cream, Sugar and Splenda

LIGHT BREAKFAST BUFFET

Platter of Fresh Fruit
Edwards Surry Ham on Southern Buttermilk Biscuits
Selection of Homemade Breakfast Breads
Butter and Jam
Breakfast Casserole of Egg, Cheddar Cheese, and Sausage
Old Fashioned Fried Potatoes with Onions
Orange Juice
Regular and Decaf Coffee
Cream, Sugar, and Splenda

ALL AMERICAN BREAKFAST BUFFET

Southern Style Biscuits
Homemade Fruit Muffins
Butter and Jam
Fresh Fruit Platter
Fluffy Scrambled Eggs
Crisp Applewood Bacon
Edward's Smoked Sausage
Fried Potatoes with Onions
Fluffy Pancakes, Vermont Maple Syrup
Orange Juice and Cranberry Juice
Regular and Decaf Coffee
Assorted Creams, Sugar, and Splenda





Brunch and Breakfast Selections

AFTER RECEPTION BREAKFAST

Classic Mimosas
Chilled Orange Juice and Cranberry Juice
Display of Fresh Seasonal Berries, Tropical Fruits and Melons
Hot-From-The-Oven Quiche
Smoked Salmon Platter
Capers, Hard Boiled Egg, Red Onion, Lemon Slices, and Crème fraiche

Spiral Ham on Cheddar Biscuits
Apple and Raspberry Strudel Bites

Omelet Station, prepared to order by Chef

Includes Eggs, Chopped Ham, Cheese, Scallions, Onions, Peppers, and Crispy Bacon Bits

Regular and Decaf Coffee
Assorted Creams, Sugar, and Splenda

BREAKFAST SANDWICH AND BURRITO BUFFET

Platter of Fresh Fruit
Fresh Baked Pastries
With assorted cream cheese, jelly & jam

Build Your Own Breakfast Sandwich or Burrito:

*Scrambled Eggs, Coddled Eggs
Bacon, Sausage Patties, Sliced Ham
Sliced Cheddar Cheese
Bagels, English Muffins, Flaky Croissants and Flour Tortillas
Salsa, Sour Cream and Shredded Cheese*

Orange & Cranberry Juice
Coffee & Hot Tea
Creamer, Sugar & Splenda



Luncheon Selections

SOUP & SALAD

Choice of half salad and cup of soup.
Half sandwiches available up on request.

Salads

Cedar Point Garden Salad
Chef's Seasonal Salad
Cedar Point Caesar
Greek Salad
Spinach Salad

Salad Additions

*Grilled Chicken | Steak
Shrimp | Salmon | Chef's Catch*

Soups

She Crab
French Onion
Tomato Bisque
Corn Chowder
Creamy Potato
Minestrone
Gazpacho

LUNCHEON BUFFET

All entrees served with your choice of one entrée, starch, one vegetable, rolls, coffee, tea and soft drinks.

Lunch Entrée Selections

Chicken or Seafood Crepes
Chef's Fresh Catch
Grilled or Fried Shrimp
Seafood Pasta
Chicken Pasta
Chicken Marsala
Chicken Florentine
Roasted Pork Loin
Sliced Beef Tenderloin
Luncheon Filet Mignon

Starch Selections

Mashed Potatoes | Roasted Potatoes
Sweet Potatoes | Potatoes Au Gratin
Twice Baked Potatoes
Rice Pilaf | Saffron Rice
Italian Risotto (plated only)
Polenta or Polenta Cakes
Quinoa | Bulgur | Barley
Potato Salad | Pasta Salad

Vegetable Selections

Sautéed Green Beans
Steamed Broccoli
Brussels Sprouts
Honey Glazed Carrots
Sugar Snap Peas
Sautéed Spinach
Asparagus
Baby Carrot Bundles
Chef's Seasonal Vegetable Medley



Hot Hors d'oeuvres

CPCC Mini Crab Cakes
Surryano Wrapped Shrimp
Coconut Shrimp
Blackened Tuna Bites
Scallops Wrapped in Bacon
Cocktail Meatballs in Choice of Sauce
Southwest Smoked Chicken Egg Rolls
Stuffed Mushrooms
Spinach & Artichoke Dip
Crab Dip
Pimento Cheese Dip
Teriyaki Chicken Skewers
Teriyaki Beef Skewers
Baked Brie
Caramelized Onion Tarts with Bacon & Gruyere Cheese
Mini Quesadilla Bites
Assorted Mini Quiche
Pork BBQ Sliders
Beef Brisket Sliders
Southern Fried Chicken Biscuit Sliders
Grilled Rosemary Lollipop Lamb Chops
Roasted Cherry Tomato & Pimento Cheese Bites



Cold Hors d'oeuvres

Shrimp Cocktail Shooters

Local Oyster Shooter

Citrus Crab Salad on Endive

Bruschetta with Crostini

Assorted Tea Sandwiches:

Chicken Salad, Tuna Salad, Shrimp Salad, Egg Salad, Cucumber Dill

Smoked Salmon with Cucumbers & Herbed Cream Cheese

Mini Caprese Skewers

Hummus with Pita Chips

Roasted Vegetable Pinwheels

Prosciutto Wrapped Melon

Surryano Wrapped Roasted Asparagus

Sweet Potato Ham Biscuits

Corn & Black Bean Salsa with Chips

Displays

Smoked Salmon

with Capers, Diced Hard Boiled Egg, Diced Red Onion, Herbed Cream Cheese, Cucumber & Crostini

Charcuterie and Cheese

An assortment of cheese and Italian meats with olives, nuts and peppers and Artisanal Bread

Marinated Grilled Vegetables

Fruit & Berry Tray

Raw Vegetable Tray with Ranch

Domestic Cubed Cheese

Imported Soft & Sliced Cheese



Action Stations

Mexican Station/Taco Bar

*Hard- & Soft-Shell Tortillas, Taco Salad Bowls, Tortilla Chips
Ground Beef/Shredded Cilantro Lime Chicken/Pork Carnitas
Mild Salsa, Shredded Lettuce, Sour Cream, Shredded Cheese, Guacamole, Diced Tomatoes, Blistered Onions & Peppers
Fresh Cilantro, Fresh Sliced Jalapenos, Diced Red Onions
Spanish Rice, Black or Pinto Beans*

Pasta Station*

*Choice of Pasta – Spaghetti, Angel Hair, Penne, Farfalle, Cheese Tortellini or Ravioli
Chicken/Meatballs/Shrimp/Italian Sausage
Assorted Vegetables and Herbs
Additions – Garden or Caesar Salad & Garlic Bread*

Crepe Station*

*Seafood Crepes/Grilled Veggie Crepes/Dessert Crepes
Assorted Fillings Toppings and Condiments*

Salad Bar

Greek Salad/Caesar Salad/House Salad/Toppings of your Choice

Mac 'n Cheese or Potato Bar

*Gourmet Mac 'n Cheese, Baked or Mashed Potatoes
Assorted Toppings of Your Choice – Shredded Cheese, Green Onion, Sour Cream, Crumbled Bacon
Diced Tomatoes, Broccoli, Sautéed Mushrooms, Butter*

Children's Food Station

*For the little ones at your event!
Mini Pizzas/French Fries/Assorted Fresh Vegetables/Chicken Fingers*

Raw Seafood Bar

Choose from our large selection of fresh seasonal and local offerings

Carving Station*

*Your Choice of Roast Tenderloin of Beef/Prime Rib/Ham/Rack of Lamb/Turkey
Condiments and Rolls*

**Requires a Chef Attendant (\$75)*

Don't see something you're looking for? Just ask!



Entree Selections

Buffet or Plated – Your Choice.

PROTEINS

Chicken Marsala

Chicken Picatta

Chicken Parmesan

Fried Chicken

Chicken Saltimbocca with Sage & Prosciutto

Spinach & Boursin Cheese Stuffed Chicken Breast

Herb Roasted Airline Chicken with Herb Cream Sauce

Veal Tenderloin

Grilled N.Y. Strip

Grilled Filet Mignon

Prime Rib of Beef

Sliced Tenderloin of Beef

Sliced Bistro Filet

Porterhouse Pork Chop

Cider Roasted Pork Loin

Pulled Pork BBQ

Lamb Chops

Seared Salmon

Sautéed Shrimp

Seared Ahi Tuna

CPCC Signature Crab Cakes

Chef's Catch (seasonal)

Portobello Steak (Vegetarian)

Roasted Cauliflower Picatta (Vegan & Gluten-Free)

Creamy Portobello Stroganoff (Vegan)



SIDE DISH SELECTIONS

Baked Potatoes

Mashed Potatoes

Twice Baked Potatoes

Roasted Potatoes

Mac 'n Cheese

Baked Beans

Rice Pilaf

Low Country Red Rice

Asparagus

Green Beans

Steamed Broccoli

Brussels Sprouts

Honey Glazed Carrots

Sugar Snap Peas

Chef's Seasonal Vegetable Medley

Sautéed Spinach

Braised Greens

*We are not limited to the items on this list.
Please ask if there's something you don't see!*



BEVERAGE SERVICE

Open Bar, Cash Bar, Limited Bar

(Based on Consumption; Specialty Cocktails Available Upon Request)

Non-Alcoholic Beverages - \$2 & Up

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

Assorted Fruit Juices

Lemonade

Iced Tea

Hot Tea

Coffee

House Wine - \$35/1.5 Liter

**Named wines available from our wine list upon request*

Champagne (\$25/750 ml)

Pinot Grigio

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon

Bottled Beer

Domestics - \$4

Imports - \$5

Liquor

House Level - \$75/Liter

Call Level - \$100/Liter

Premium - \$130/Liter

Cash Bar Prices

Domestic Beer - \$4

Imported Beer - \$5

Glass of House Wine - \$6

House Level Cocktail - \$6

Call Level Cocktail - \$7

Premium Level Cocktail - \$8

**Specialty Drinks - Add \$2*



GOLF OUTING MENUS

Boxed Lunches

Turkey, Ham, Club or Chicken Salad Sandwich
Seasonal Whole Fruit, Fresh Baked Cookie & Chips

Grilled Chicken Caesar Wrap
Seasonal Whole Fruit, Fresh Baked Cookie & Chips

Standard Deli Buffet

Sliced Ham, Turkey and Roast Beef
White, Rye & Wheat Bread
Provolone, Cheddar & American Cheese, Lettuce, Tomato, Onion
Choice of (2): Cole Slaw, Potato Salad, Pasta Salad, House Chips, Fresh Fruit
Cookies or Brownies

American Grill Lunch

Choice of: Hot Dogs, Hamburgers, Grilled Chicken
Choice of: Potato Chips, Pasta Salad, Potato Salad, Baked Beans
Sliced Cheese, Lettuce, Tomato, Onion
Cookies & Brownies

Pre-Made Sandwich Buffet

Pre-Made Sandwiches & Wraps (Italian, Roast Beef & Chicken or Tuna Salad)
House Chips, Pasta Salad, Tossed Garden Salad
Warm Brownies & Vanilla Ice Cream

South of the Border Buffet

Seasoned Grilled Chicken and Ground Beef
Warm Tortillas, Tortilla Chips
Sautéed Peppers & Onions
Salsa, Sour Cream, Lettuce, Shredded Cheese
Refried Beans & Spanish Rice
Cookies or Brownies

Southern Comfort Buffet

Fried Chicken
NC Style Pulled Pork BBQ
Cole Slaw, Pasta Salad, Baked Beans Ice Cream Sundae Bar OR
of Cookies or Brownies

Post Golf Hot Dinner Buffet

Tossed Salad with Assorted Toppings
Chicken Picatta
Beef Bistro Filet
Mashed Potatoes
Vegetable Medley Rolls
Ice Cream Sundae Bar