



CEDAR POINT CLUB

WEDDING MENUS

Meet the Chef!

Eric Yeager

CEC, AAC, MSIHM

Eric Yeager, Award Winning American Culinary Federation Certified Executive Chef and member of the American Academy of Chefs, born and raised in Baltimore Maryland, a Chef and epicurean, is devoted to educating palates with his use of the freshest, local, seasonal ingredients.



With over thirty years of experience in the food & beverage industry, Chef Eric has earned his current status by honing his skills from the early days as a young teenager in Baltimore's Little Italy restaurants, working his way between his hometown of Baltimore City's restaurants, hotels, attractions and on the shores of Ocean City Maryland until his graduation with a Bachelor's of Science in Culinary Arts from Johnson & Wales University in 1997.

Spending a decade in New England, Chef Eric managed food & beverage operations at New Haven's finest boutique hotel at Yale University and helped to open brewery restaurant concepts along the coast of Connecticut. He returned home to Maryland to give back to his community in culinary education and earned a Master of Science Degree in International Hospitality Management.

Now a Virginia resident Chef Eric is an accomplished club chef and avid culinary competitor competing on the world's stage with the American Culinary Federation's Culinary Olympic Team USA from 1997 to 2020.

Passed Hors d'oeuvres.

25 piece minimum per selection

Priced per piece, does not include tax or service charge

Tier 1 - \$3

- **Crispy Vegetable Spring Roll** – *Ginger Cilantro Soy Sauce*
- **Tomato Bruschetta** – *Olive Oil Baguette Crouton & Grana Padano*
- **Buffalo Chicken Dip in Phyllo Cups** – *Blue Cheese Crumble*
- **Spanakopita** – *Roasted Red Pepper Crème & Zhatar*
- **Pigs in a Blanket** – *House Crafted Caraway Mustard*
- **Country Fried Chicken Biscuit** – *Honey Butter*



Tier 2 - \$3.50

- **Beef Satay** – *Thai Peanut Sauce*
- **Local Oysters on the Half Shell**
- **Spinach, Asparagus & Brie Baby Quiche**
- **Certified Angus Beef Meatballs (or Substitute Turkey Meatballs)** – *Horseradish Crème & Parsley*
- **Mini BLT** – *Hickory Smoked Bacon, Local Tomato, Oak Leaf, Duke's Mayo, Sourdough*
- **House Smoked Ham Biscuit** – *Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeño*

Tier 3 - \$4

- **Tempura Shrimp** – *Thai Chili Sauce*
- **Baby Beef Wellingtons** – *Gremolata and French Sea Salt*
- **Bloody Mary Shrimp Cocktail Shooter** – *Chervil & Celery Leaf*
- **Chef's Recipe Petite Crab Cakes** – *Chili Aioli & Old Bay Crumble*
- **Lamb Rack Lollipop** – *Red Currant Jelly, Pickled Mustard Seed, Mint*
- **Jumbo Sea Scallops Wrapped in Bacon** – *Dijon Parsley Aioli*



Stationary Platters & Displays

Priced per person, does not include tax or service charge



Vegetable Crudit  - \$6

An assortment of local seasonal vegetables, Creamy Blue Cheese, French Onion Cr me, Olive Oil Hummus

Fruit Platter - \$7

Sliced melons, tropical fruits, berries and grapes.

Minted simple syrup and Honey

Artisan Cheese - \$14

An assortment of hard and soft imported and domestic cheeses, Grapes, Dried Fruits & Roasted Nuts, Crackers & Crostini, Mustards & Preserves

Antipasto - \$13

Marinated & Grilled Vegetables, Shaved Italian Meats, Hard and Soft Italian Cheeses, Assorted Oils and Vinegars, Focaccia



Smoked Norwegian Salmon - \$15

Neufchatel Cream Cheese, Red Onion, Dill, Capers, Boiled Egg, Roe, Roasted Pepper, Blini and Crostini

Dips & Chips - \$15

Warm Maryland Crab Dip, Spinach & Artichoke Dip, Pimento Cheese Dip

Chef's Assortment of Chips, Crackers, Rolls & Appropriate Accoutrement

Charcuterie Board - \$16

An assortment of imported, domestic and house crafted charcuterie meats, Dried Fruits, Roasted Nuts, Mustards, Preserves, Cornichon, Pickled Onions, Crackers and Crostini.

Plated Dinner

\$60 per person, does not include tax or service charge

Includes: Bread Service – House Crafted Bread & Flavored Butters

Starters - Choose 2

- **Coastal Greens Salad** – Herbal & Bitter Baby Greens, Cucumber, Tomato, Carrot, Red Onion and White Balsamic Herb Vinaigrette
- **Baby Gem Romaine Caesar** – Baby Gem Romaine Wedge, Caesar Dressing, Focaccia Crouton, Shaved Grana Padano
- **Strawberry Brie Salad** – Baby Spinach tossed in Strawberry Poppy Seed Vinaigrette with Pistachio, Red Onion, Radish, Strawberries and French Brie
- **Maryland Crab Bisque** – Garnished with Roasted Corn, Asparagus Tips and Old Bay Herb Lavash
- **Vegetable Orzo Soup** – A blend of seasonal Vegetables and orzo pasta simmered in tomato broth with floral herbs.



Entrees - Choose 2

- **Filet Mignon Gorgonzola** – Pan Seared Certified Angus Filet Mignon topped with Gorgonzola & Herb Crumb Crust, served over Buttermilk Whipped Potatoes, Rich Brandy Glace and French Beans
- **Airline Chicken Breast Oscar** – All-Natural Organic Airline Breast of Chicken with Maryland Blue Crab Imperial, Hollandaise Sauce, Poached Asparagus and Rosemary Roasted Fingerling Potatoes
- **Lobster Stuffed Sole** – Cold Water Sole Filet wrapped around Maine Lobster and Fire Roasted, served with Roasted Plum Tomato Vin Blanc, Sautéed Broccolini and Quinoa Pilaf.
- **Salmon & Caviar** – Fire Roasted Filet of Salmon topped with Dill & Hackleback Caviar Beurre Blanc, Quinoa Pilaf and Poached Asparagus
- **Rosemary Dijon Crusted Rack of New Zealand Lamb** – Slow roasted to Medium Rare. Served with Heirloom Baby Carrots, Rosemary Roasted Fingerling Potatoes and Natural Lamb Jus.
- **Shrimp and Diver Sea Scallop Scampi** – Carolina Shrimp & Diver Sea Scallops pan seared in Garlic Lemon Scampi Butter with our House Grown Herb. Served with Meyer Lemon Ravioli filled with Whole Milk Ricotta and Wild Arugula.
- **Beef Short Rib Burgundy** – Prime Grade Beef Short Rib braised with Locally Foraged Wild Mushrooms in Rich Burgundy Wine Sauce, served over Buttermilk Whipped Potatoes and French Beans
- **Chef's Recipe Maryland Crab Cake** – Broiled Jumbo Lump Crab Cake and Lemon Parsley Aioli served on a bed of Heirloom Tomato, Roasted Corn, Lima Bean & Micro Potato Succotash

Plated Dinner

\$85 per person, does not include tax or service charge

Includes: Bread Service – House Crafted Bread & Flavored Butters

COCKTAIL HOUR

*Chef Crafted Artisan Cheese
& Charcuterie Board and
Passed Hors D'oeuvres*

*Choose any two from our
Hors D'oeuvres Menu*



Starters – Choose two from below:

- **Lobster Bisque** – *Garnished with Olive Oil & Herb Crostini*
- **Creamy Asparagus Soup** – *Finished with White Truffle Oil and Floral Herbs*
- **Coastal Greens Salad** – *Herbal & Bitter Baby Greens, Cucumber, Tomato, Carrot, Red Onion and White Balsamic Herb Vinaigrette*
- **Baby Gem Romaine Caesar** – *Baby Gem Romaine Wedge, Caesar Dressing, Focaccia Crouton, Shaved Grana Padano*
- **Strawberry Brie Salad** – *Baby Spinach tossed in Strawberry Poppy Seed Vinaigrette with Pistachio, Red Onion, Radish, Strawberries and French Brie*

Entrees – Choose two from below

- **Filet Mignon Gorgonzola** – *Pan Seared Certified Angus Filet Mignon topped with Gorgonzola & Herb Crumb Crust, served over Buttermilk Whipped Potatoes, Rich Brandy Glace and French Beans*
- **Airline Chicken Breast Oscar** – *All-Natural Organic Airline Breast of Chicken with Maryland Blue Crab Imperial, Hollandaise Sauce, Poached Asparagus and Rosemary Roasted Fingerling Potatoes*
- **Lobster Stuffed Sole** – *Cold Water Sole Filet wrapped around Maine Lobster and Fire Roasted, served with Roasted Plum Tomato Vin Blanc, Sauteed Broccolini and Quinoa Pilaf.*
- **Salmon & Caviar** – *Fire Roasted Filet of Salmon topped with Dill & Hackleback Caviar Buerre Blanc, Quinoa Pilaf and Poached Asparagus*
- **Rosemary Dijon Crusted Rack of New Zealand Lamb** – *Slow roasted to Medium Rare. Served with Heirloom Baby Carrots, Rosemary Roasted Fingerling Potatoes and Natural Lamb Jus*
- **Shrimp and Diver Sea Scallop Scampi** – *Carolina Shrimp & Diver Sea Scallops pan seared in Garlic Lemon Scampi Butter with our House Grown Herb. Served with Meyer Lemon Ravioli filled with Whole Milk Ricotta and Wild Arugula.*
- **Beef Short Rib Burgundy** – *Prime Grade Beef Short Rib braised with Locally Foraged Wild Mushrooms in Rich Burgundy Wine Sauce, served over Buttermilk Whipped Potatoes and French Beans*
- **Chef's Recipe Maryland Crab Cake** – *Broiled Jumbo Lump Crab Cake and Lemon Parsley Aioli served on a bed of Heirloom Tomato, Roasted Corn, Lima Bean & Micro Potato Succotash*



Premium Buffet Dinner

\$70 per person, does not include tax or service charge

*Includes: Bread Service – House Crafted Bread & Flavored Butters
& Beverage Station of Water, Iced Tea, and Lemonade*

Starters - Choose Two:

- **Maryland Crab Bisque** – Garnished with Roasted Corn, Asparagus Tips and Old Bay Herb Lavash
- **Vegetable Orzo Soup** – A blend of seasonal Vegetables and orzo pasta simmered in tomato broth with floral herbs.
- **Coastal Greens Salad** – Herbal & Bitter Baby Greens, Cucumber, Tomato, Carrot, Red Onion and White Balsamic Herb Vinaigrette
- **Baby Gem Romaine Caesar** – Baby Gem Romanie Wedge, Caesar Dressing, Focaccia Crouton, Shaved Grana Padano
- **Strawberry Brie Salad** – Baby Spinach tossed in Strawberry Poppy Seed Vinaigrette with Pistachio, Red Onion, Radish, Strawberries and French Brie

Sides - Choose Two

- Basmati Rice Pilaf
- Fingerling Potato Lyonnaise
- Buttermilk Whipped Idaho Potatoes
- Garlic Roasted Asparagus
- Heirloom Baby Carrots in Herb Butter
- Medley of Local Squash, Broccoli and Cauliflower in Garlic Butter
- French Beans Almondine



Entrees - Choose Two

- **Chicken Breast Marsala** – All Natural Chicken Breast sauteed with Garlic, Shallot & Rosemary, finished with Rich Marsala Wine Sauce
- **Fire Roasted Salmon** – Fire Roasted Salmon finished with Lemon Tarragon Butter & Toasted Sunflower Seeds
- **Beef Bourguignon** – Tender Beef Tips Braised in Rich Burgundy Wine Sauce with Mirepoix Vegetables, finished with Pearl Onions, Mushrooms and Chopped Bacon
- **Vegetable Lasagna** – Durham Wheat semolina pasta layered with sliced beefsteak tomatoes, baby spinach, bechamel sauce, Italian herbs and whole milk ricotta and mozzarella cheeses, garnished with Tomato Bruschetta and Shaved Parmesan Cheese
- **Baked Alaskan Cod** – Alaskan Cod baked in Rich Sherried Seafood Sauce with Celery, Carrots, Peas, Pearl Onions & Floral Herbs
- **Slow Roasted Duroc Pork Loin** – Boneless Duroc Pork Loin studded with Garlic and rosemary, slow roasted and served in Natural Jus seasoned with Chardonnay Wine, Floral Herbs & Wild Virginia Mushrooms
- **Shrimp & Asparagus Scampi** – Jumbo Shrimp sauteed with Garlic, Lemon, Parsley & Asparagus Tips, tossed in Chardonnay Butter Sauce with Meyer Lemon Ravioli.
- **Veal Milanese** – Breaded Veal Cutlets and Garlic Lemon Sauce, served over wilted arugula, Roasted Garlic Cloves and Roasted Plum Tomato Ragout



Bar Packages

All beverage charges are based on actual consumption and will be added to the host's final invoice.
Bartender fees may apply.

Standard

Craft, Domestic & Imported beers
House Wines (Red/White/Sparkling)
House-Level Spirits & Mixers
Soft Drinks, Coffee, Iced Tea & Water

Pricing:

Beer: \$5.00 – \$8.00
House Wine: \$8.00
House Mixed Drinks: \$9.00
Non-Alcoholic Beverages: \$3.00

Premium

Craft, Domestic, and Imported Beers
Premium Wines
Premium Spirits
One Signature Cocktail (*optional*)
Mixers, Sodas, Juices

Pricing:

Beer: \$5.00 – \$7.00
Premium Wine: \$10.00
Premium Mixed Drinks: \$11.00
Signature Cocktail: \$12.00
Non-Alcoholic Beverages: \$3.00

Beer & Wine Only

Domestic & Imported Beers
House Wines (Red/White/Sparkling)
Soft Drinks, Juices, Coffee, Iced Tea & Water

Pricing:

Domestic Beer – \$5.00
Import Beer – \$6.00 – \$7.00
House Wine by the Glass – \$8.00
Non-Alcoholic Beverages – \$3.00

Cedar Point Club reserves the right to refuse service to any guest who appears intoxicated or is behaving inappropriately. All pricing is subject to applicable 20% service charge and sales tax. Prices and availability are subject to change without notice. The Club reserves the right to substitute any brand, wine, or spirit with a comparable item of equal value and quality if necessary. No outside alcohol is permitted on Club property at any time. Bar packages exclude shots and are intended for standard single-pour service only.



CEDAR POINT CLUB

Frequently Asked Questions

How do I host an event at your location?

Step one is reaching out to Sarah Giacometti, Director of Events @ 757-238-2275 ext. 1011 or sarah@cedarpointclub.com. She will be able to walk you through all that Cedar Point Club has to offer!

Do I need to be a member to host an event at Cedar Point?

Membership is not a requirement. We welcome members and non - members to host their special occasions with us! Room fees will be waived for all member-hosted events.

Do you all allow outside catering?

All food and beverage must be provided by Cedar Point Club. Exceptions may be allowed for pastries, cakes, and religious requirements.

Do you all apply to a service charge to my final bill?

All banquets are subject to a 20% service charge that covers the following:

- Set Up and Break Down of Club Provided Items
- All tables and chairs needed for the event
- White table linens and napkins
- Glassware
- Cutlery
- House Centerpieces
- Event Coordination
- Event Insurance
- Ceremony Rehearsal

Is gratuity included in the price?

Gratuity for the staff is not included, but it is certainly appreciated.

Does Cedar Point charge a facility fee?

A Clubhouse buyout has a facility fee that is determined by day of the week and season. The facility fee is the fee to reserve the space itself, and for us to close our member dining space for a private event. This fee gives your group exclusivity of the Clubhouse for the contracted day.

When can vendors gain access to the facilities?

Vendors can arrive at the venue 2 hours before the ceremony. *Special requests may be considered at the discretion of Cedar Point Club.*

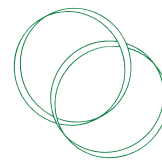
How long can my event be? How late can it go?

Events are contracted for 4 hours, beginning after your wedding ceremony. We account 1 hour for a cocktail hour, and 3 hours for the reception. You may add (1) hour to your event for an additional \$500.00. All events must be concluded by 11:00 pm.



Event Agreement

Key Terms & Guidelines



We're excited to host your special event! This summary outlines the main details so everything runs smoothly.

Booking Your Event

- Your event date is secured once you've signed this agreement and paid the required retainer.
- Non-member events require a \$1,000 retainer (non-refundable, but can be moved to another date in the same calendar year).

Guest Count & Final Details

- Final guest count is due 7 business days before your event.
- This number is your guarantee – charges will be based on it even if fewer guests attend.
- If more guests attend than the guarantee, charges will be adjusted accordingly.
- For outdoor events, the Club may move your event indoors if the weather requires (decision made 6 hours prior).

Payments

- Payment of food total is due with your final guest count.
- Any remaining balance is due after the event when you receive your final invoice.
- Non-members must keep a credit card on file; overdue balances (30+ days) will be charged to that card.
- All credit card transactions will be charged a 3% processing fee.

Food & Beverage

- All food and drinks must be provided by the Club.
- Menu and setup details are due 14 days before your event.
- Menu tastings are available by appointment (\$25 per person).

Minimums & Fees

- Non-member events have a \$5,000 food & beverage minimum. If your spend is below this amount, the difference will be added to your invoice.
- Some extra services may have fees (bartenders, cake cutting, specialty linens, heaters, etc.). We'll confirm any of these with you in advance.

Cancellations

- Cancellations less than 30 days before your event will be charged at least the deposit and any related costs.
- Cancellations less than 48 hours before your event will be charged in full.

Décor & Setup

- You're welcome to decorate, but please check with us before attaching anything to walls or Club property.
- Rose petals (natural only) and sparklers (with sand container) are allowed. Birdseed, confetti, and glitter are not allowed and will incur a \$250 cleanup fee.
- Décor must be removed at the conclusion your event unless we agree otherwise.

Dress Code & Conduct

- Please let your guests know the Club's dress code for your event location. Guests not meeting dress standards may be asked to leave.
- Event areas are limited to the spaces reserved for your group; guests may not enter staff areas, the golf course, or other restricted areas.

Entertainment

- Music and entertainment should be kept at a volume that doesn't disturb other Club guests.

Liability & Responsibility

- You're responsible for any damage or loss caused by your guests or vendors.
- The Club is not responsible for lost or stolen items.
- You agree to follow all laws regarding alcohol service, including ensuring no one under 21 is served. The Club may refuse service to anyone appearing intoxicated.

Photography

- Photos and videos taken by Club staff at your event may be used in Club publications.



CEDAR POINT CLUB

EST. 1964

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