



CEDAR POINT CLUB

CEDAR POINT CLUB

BANQUET MENUS

2024

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.

Plated Breakfast

Priced Per Person

Choice of (2)

Served with Regular & Decaf Coffee, Iced Tea, Water



Handheld \$9

Toasted Croissant or Bagel filled with Smoked Bacon or Sausage Patty, Scrambled Eggs and Virginia Aged Cheddar, served with Melon & Berry Salad

The Classic \$14

Scrambled Eggs, Smoked Bacon or Sausage Links, Breakfast Potatoes

Sweet Stuff \$15

Grand Marnie Thick Cut Challah French Toast or Short stack Buttermilk Pancakes (2), topped with Maple Syrup and Strawberries, served with Smoked Bacon or Sausage Links

The Canadian \$17

Two Poached Eggs on English Muffin with Canadian Ham, Hollandaise, Poached Asparagus and Breakfast Potatoes

Steak & Eggs \$18

Fire Grilled Seven Hills Flat Iron Steak topped with Scrambled Eggs, Roasted Grape Tomatoes, and Scallions, served with Breakfast Potatoes



Add Ons:

- Buttermilk Pancakes (2) \$3
- Malted Belgian Waffle (1) \$4
- French Toast (1) \$4
- Steel Cut Oatmeal (Cup) \$3
- Stone Ground Grits (Cup) \$3
- Breakfast Potatoes \$3
- Smoked Bacon or Sausage Links (2) \$4
- Juices \$4

Buffet Breakfast

Priced Per Person
All Buffets Served with:
Regular & Decaf Coffee, Iced Tea, and Water



On The Go \$8

Sweet & Savory Breakfast Breads with Spreads, Fruit Skewers & Breakfast Bars

Continental \$14

Orange, Cranberry & Grapefruit Juice, Sliced Melons & Berries, Whole Fruit, Greek Yogurt, Granola, Sweet & Savory Breakfast Breads with Spreads

Cedar's Classic \$17

Orange, Cranberry & Grapefruit Juice, Sliced Melons & Berries, Sweet & Savory Breakfast Breads with Spreads, Scrambled Eggs, Smoked Bacon or Sausage Links, Breakfast Potatoes

Add Ons: (Priced Per Person)

Buttermilk Pancakes \$3

French Toast \$3

Steel Cut Oatmeal \$2

Stone Ground Grits \$2

Smoked Bacon or Sausage Links \$4

Breakfast Sandwich \$8 – Croissant or Bagel, Smoked Bacon or Sausage Patty, Scrambled Egg, Virginia Aged Cheddar

Omelet Station - \$12

- Chef's Choice of Assorted Local Seasonal Vegetables
- Breakfast Meats
- Cheeses
- Farm Fresh Eggs
- Garnishes



Waffle Station - \$12

- Made to Order Malted Buttermilk Belgian Waffles
- Fresh Berries
- Maple Syrup
- Sweet Cream Butter
- Whipped Fresh Cream

Plated Lunch Options

Priced Per Person

Includes House Crafted Rolls and Sweet Cream Butter

Includes Non alcoholic beverage – Coffee, Decaf, Tea, Iced Tea, Lemonade, Water



First Course (Pick 1)

- **Tomato Bouillon** – *Brunoise of local seasonal vegetables and aromatic herbs*
- **Classic Caesar Salad** – *Chopped hearts of romaine, garlic & olive oil croutons, grana Padano cheese, milled black pepper, classic Caesar dressing.*
- **Cream of Crab** – *Maryland Crab in sherry cream*
- **Coastal Greens Salad** – *Blend of herbal & bitter greens, Brioche Block Crouton, baby carrots, shaved cucumber, radish, heirloom grape tomatoes, honey sweetened white balsamic vinaigrette*

Entrees (Choice of 2)

- **\$30 - Herb Roasted Salmon** – *Verlasso Salmon fire roasted with Fresh Garden Herbs, Citrus Butter, Basmati Pilaf & French Beans*
- **\$28 - All-Natural Organic Chicken Breast** – *Pan Roasted with Garlic, Shallot, Parsley, White Wine and Butter. Served over Parmesan Risotto and Asparagus*
- **\$36 - Flame Broiled Sirloin Steak** – *Garlic & Herb Rubbed Steak, Porcini Mushroom Glace, Heirloom Baby Carrots, Buttermilk Mashed Potatoes*
- **\$32 - Flounder Parisienne** – *Flounder Filets finished with Lemon, Chardonnay, Capers, Roasted Red Pepper & Butter, with French Beans & Risotto*
- **\$34 - Shrimp Scampi** – *Carolina Shrimp, Garlic, Lemon, Parsley, Grape tomatoes and Baby Spinach over Linguini Pasta.*
- **\$29 - Carved Pork Loin Roast** – *Garlic & Rosemary Roasted Pork Loin, carved and served Au Jus with Buttermilk Mashed Potatoes and Heirloom Baby Carrots*
- **\$28 - Rigatoni A La Vodka**– *Durham Wheat Semolina Rigatoni tossed with Vodka Scented Creamy Plum Tomato sauce, Peas, Pearl Onions, and Crispy Parma Prosciutto, topped with Shaved Parmesan*

Desserts (Pick 1)

- **Red Velvet Cake** – *Strawberry Sauce, Whipped Fresh Cream*
- **Chocolate Layer Cake** – *Chocolate Sauce, Whipped Fresh Cream*
- **Crème Brulee Cheesecake** – *Sliced Strawberries*
- **Key Lime Meringue Pie** – *Raspberry Sauce*
- **Rustic Apple Tart** – *Caramel Sauce, Whipped Fresh Cream*
- **Lemon Bar** – *Macerated Blueberries, Whipped Fresh Cream*
- **Triple Chocolate Mousse Pie** – *Cookie Crust, Whipped Fresh Cream*

Buffet Lunch Options

Priced Per Person

Includes House Crafted Rolls and Sweet Cream Butter

Includes Non alcoholic beverage – Coffee, Decaf, Tea, Iced Tea, Lemonade, Water

Assorted Wraps - \$21 (Choose 3)

- **House Smoked Pork Loin Ham & Alpine Lace Swiss Cheese** - *Dijon Bistro Sauce, Local Tomato, Mixed Baby Greens*
- **Grilled Chicken Caesar** – *Sliced Grilled Chicken, Chopped Romaine Hearts, Shaved Parmesan, Caesar Dressing*
- **Applewood Smoked Turkey Club** – *Applewood Smoked Turkey & Bacon, Romaine Hearts, Tomato & Herb Mayo*
- **Shaved Slow Roasted Angus Beef** - *Virginia Cheddar, Red Onion Marmalade, Mixed Baby Greens*
- **Pesto Shrimp Salad** - *Shaved Parmesan Cheese, Mixed Baby Greens & Beefsteak Tomato*
- **Smoked Corned Beef** - *Kraut, Gruyere & Rubeen Dressing*
- **Grilled Zucchini Steak** - *Hummus, Tomato, Baby Greens, & Feta Cheese*

Served with:

Coastal Greens Salad – *Blend of herbal & bitter greens, baby carrots, cucumber, radish, grape tomatoes, honey sweetened white balsamic vinaigrette*

Sliced Fresh Fruit Platter with *Berries and Minted Syrup*

Our House Cut Salt & Pepper Club Chips

House Baked Assorted Cookies and Double Fudge Brownies

Deli Board \$20

- Chef's Assortment of Imported & Domestic, Smoked & Roasted Sliced Deli Meats, Salumis & Sliced Cheeses.
- Breads & Rolls, Lettuce, Tomato, Red Onion, House Crafted Pickles & Deli Condiments.
- House Fried Salt & Pepper Club Chips & Cole Slaw
- Sliced Fruits and Berries, Assorted House Crafted Cookies



CPC Salad Bar \$20

- A Variety of Crisp Lettuces & Tender Baby Greens accompanied by Chef's Display of Fresh Garden Vegetables, Beans, Grains & Garnishes, House Crafted Vinaigrette and Creamy Dressings, House Crafted Yeasty Rolls & Crackers and a Choice of 2 Proteins
- Grilled Chicken, Grilled Shrimp, Chef Carved Flank Steak, Roasted Salmon, Classic Tuna Salad, or Cranberry Almond Chicken Salad
- House Baked Assorted Cookies and Double Fudge Brownies

Deluxe Salad Bar - \$21

- **Pistachio Chicken Salad** – *Chicken, Celery, Red Onion, Dried Cranberry, Pistachio, Sage, Parsley Mayonnaise*
- **Lox & Egg Salad** – *Boiled Eggs, Celery, Red Onion, Cornichon, Whole Grain Mustard, Mayo, Dill and Smoked Salmon*
- **Shrimp & Arugula Salad** – *Poached Shrimp, Celery, Red Onion, Radish, Red Bell Pepper, Mayo and Arugula*
- **Waldorf** – *Apples, Red Grapes, Celery, Walnuts, Honey, Parsley, Celery Seed and Yogurt*
- **Mixed Baby Potato Salad** – *Poached Fingerling, Red Skin, Purple & Sweet Potatoes, Sweet White Onion, Scallion, Mustard Seed, Dill and Mayo*
- **Tortellini Salad** – *Cheese Tortellini, Artichoke, Heart of Palm, Roasted Red Pepper, Cippolini Onion, Kalamata Olive, Basil, Olive Oil, White Balsamic Vinegar*
- **Served with:**
- A variety of Lettuces, Baby Greens, Warm Dinner Rolls
- Sliced Fruits and Berries, Assorted House Crafted Cookies

Build Your Own Buffet Lunch Options - \$30

Priced Per Person

Includes House Crafted Rolls and Sweet Cream Butter

Includes Non alcoholic beverage – Coffee, Decaf, Tea, Iced Tea, Lemonade, Water



Starters (Pick 2)

- **Coastal Greens Salad** – Blend of herbal & bitter greens, baby carrots, cucumber, radish, grape tomatoes, honey sweetened white balsamic vinaigrette
- **Classic Caesar Salad** – Chopped hearts of romaine, garlic & olive oil Focaccia croutons, grana Padano cheese, milled black pepper, classic Caesar dressing.
- **Beefsteak Tomato Caprese** – Fresh Whole Milk Mozzarella topped and sliced beefsteak tomato, red onion Brunoise, basil Chiffonade, Modena Balsamic Syrup & Virgin olive oil.
- **Chicken & Lentil Soup** – All Natural Chicken, Celery, Carrots, Onions, Hearty Herbs and French Lentils in Chicken Broth
- **Vegetable Orzo Soup** – A blend of vegetables and orzo pasta simmered in tomato bouillon with floral herbs

Mains (Pick 2)

- **Grilled Chicken Breast** – All natural organic chicken breast marinated in garlic and herbs, fire grilled and served in Marsala Wine and Herb Jus
- **Herb Crusted Salmon** – Antarctic Farm Raised Salmon fire roasted with GF Panko & Herb Crust, served in Whole Grain Dijon and Dill Cream Sauce
- **Bistro Steak** – Grilled Flat Iron Steaks, Sliced and topped with Fried Onions and Garlic Herb Butter
- **Penne Pesto Florentine** – Penne Pasta tossed with Baby Spinach, Grape Tomatoes, Basil Pesto and Bechamel Sauce
- **Baked Stuffed Flounder** – Flounder Filets stuffed with Roasted Vegetable Stuffing and baked in Spanish Style Tomato & Fennel Broth
- **Beef Short Rib Ragù** – Tender Beef Short Rib braised Sicilian Style in Vegetables, Wine and Tomato Sauce, Garnished with Basil & Toasted Pine Nuts
- **Ginger & Orange Glazed Pork** – Tender Duroc Pork Loin slow Roasted with Ginger Orange Glaze, finished with Cilantro & Mint
- **Risotto Stuffed Bell Peppers** – Sweet Bell Peppers stuffed with saffron risotto, fresh herbs and parmesan cheese, braised in garlic basil pomodoro sauce

Vegetable Sides (Pick 2)

- Fingerling Potatoes Lyonnaise
- Roasted Garlic Mashed Potatoes
- Basmati Rice Pilaf with Fresh Herbs
- Sauteed Squash with Red Bell Peppers and Herb Butter
- French Beans with Fried Onions
- Roasted Baby Carrots with Tarragon
- Sauteed Broccoli with Garlic Butter

Desserts (Pick 1)

- **Sliced Pound Cake** – Macerated Strawberries, Strawberry Sauce, Confectioner's Sugar
- **Raspberry Swirl Cheesecake** – Whipped Fresh Cream
- Assorted House Baked Cookies and Chocolate Dipped Brownies with Powdered Sugar
- **Chocolate Layer Cake** - Cherry Sauce, Whipped Fresh Cream
- **Key Lime Meringue Pie** – Raspberry Sauce
- **Apple Pie** – Caramel Sauce, Whipped Fresh Cream



Buffet Enhancements - Action Stations

Priced Per Person

Prices Based on Stations Being Added to Existing Buffet

Chef's Fee - \$75



Professional Chef Carving Stations:

Five Spice Roasted Ham \$12

Poached Pear Compote, Clove Spiced Honey

Certified Angus Prime Rib of Beef \$18

Natural Jus with Fresh Grated Horseradish Root

Brown Sugar & Maple Brined Turkey Breast \$10

Cranberry Apple Chutney, Sage Gravy

Leg of Lamb \$15

Natural Jus and Mint Chimichurri

Cracked Pepper Crusted Pork Loin \$12

Cherry Mustard, Apricot Chutney



Professional Chef Attended Stations:

Pasta Station \$13

Penne & Linguini

Bolognese Sauce, Pomodoro Sauce, Alfredo Sauce

Pesto, Grana Padano Cheese, Crushed Red Peppers, Basil

Chiffonade, Whipped Ricotta,

Milled Black Pepper, Muldon Salt & Garlic Bread

Mac & Cheese Station \$11

Classic Elbows in Cheddar

Crispy Bacon, House Cured & Smoked Ham, Shredded

Smoked Local Cheddar, Creamy Mascarpone, Scallion,

Chives, Garlic Crumbs, Milled Black Pepper

Taco Station \$15

Braised Chicken Verde & Carne Asada Beef

Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar,

Cotija Crumbles, Pickled Onions, Jalapeno, Shredded

Cabbage, Cilantro, Limes, Braised Black Beans, Flour

Tortilla

Slider Station \$14

Classic Burger with Smoked Cheddar, Buffalo Chicken with

Whipped Blue Cheese & Smoked Pulled Pork with BBQ and
Country Slaw

Lettuce, Sliced Roma Tomato, Shaved Red Onions, Smoky

Bacon Jam, Cabernet Onion Jam, Traditional Condiments,

Challah Buns



Passed Hors D'Oeuvres

25 piece minimum per selection
Priced Per Piece



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** – *Appropriate Accoutrement*
- **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 Jalapeno*



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



Vegetable Crudité \$6

An assortment of local seasonal vegetables, Creamy Blue Cheese, French Onion Crème, 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, Caper, 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 Options

Priced Per Person

Includes House Crafted Rolls and Sweet Cream Butter

Includes Non alcoholic beverage – coffee, decaf, tea, iced tea, lemonade, water

First Course (Pick 1)

- **Tomato Soup** – Finished with Aromatic Herbs and Sourdough Cheddar Grilled Cheese Bar
- **Crab Bisque** – Creamy Maryland Crab Soup garnished with Asparagus Tips, Roasted Corn and Seasoned Lavash Cracker
- **Coastal Greens Salad** – Blend of herbal & bitter greens, Brioche Block Crouton, baby carrots, shaved cucumber, radish, heirloom grape tomatoes, honey sweetened white balsamic vinaigrette
- **Classic Caesar Salad** – Chopped hearts of romaine, garlic & olive oil croutons, grana Padano cheese, milled black pepper, Spanish White Anchovy Filets, classic Caesar dressing.
- **Endive Salad** – Belgian Endive & Radicchio Leaves tossed in Herb Vinaigrette with Orange Supremes, Apples, Dill, Roasted Pine Nuts, Shaved Parmesan.



Entrees (Choice of 2)

- **\$43 - Verlasso Salmon** – Cast Iron Seared Verlasso Salmon finished with Lemon Chervil Buerre Blanc, Sauteed Broccolini and Fingerling Potatoes
- **\$45 - Braised Beef Short Rib** – Certified Angus Beef Short Rib Braised in Cabernet wine, Natural Jus, and Aromatic Herbs, served with Creamy Polenta, Peas, Baby Carrots and Pearl Onions
- **\$55 - Pan Seared Tournedos Buerre Rouge** – Certified angus tenderloin tournedos seared medium rare, laced in burgundy wine butter sauce with chives, whipped gold potatoes and garlic butter asparagus
- **42 - Rockfish Almondine** – Atlantic Striped Bass filet pan roasted with sliced almonds and brown butter. Served with French Beans and Potatoes Anna
- **\$42 - Chicken Breast & Velouté** – All Natural, Organic Airline Breast of Chicken Pan Roasted in Garlic and Herb Butter, finished with Classic Velouté, Baby Carrots, Broccoli and Whipped Gold Potatoes
- **\$35 - Lasagna Florentine** – Durham Wheat semolina Pasta layered with baby Spinach, Sliced Eggplant, Tomato, whole milk ricotta and mozzarella cheeses, baked in bechamel sauce and served over our house made marinara with shaved grana Padano cheese
- **\$40 - Boneless Pork Loin Chop** – Fire Grilled Pork Loin Chop, Caramelized apples and sage butter, sweet potato hash, glazed Brussel sprouts
- **\$35 - Wild Foraged Mushroom & Asparagus Risotto** – Virginia Mountain Foraged Mushrooms braised in madeira jus with rosemary & thyme with grilled asparagus, classic parmesan risotto and white truffle oil
- **\$42 - Absolute Shrimp & Rigatoni** – Carolina Shrimp sauteed with crispy prosciutto, roasted red pepper, Pearl Onion, and basil Chiffaunade. Tossed in creamy plum tomato vodka sauce and rigatoni pasta

Desserts (Pick 1)

- **Red Velvet Cake** – Strawberry Sauce, Whipped Fresh Cream
- **Chocolate Layer Cake** – Chocolate Sauce, Whipped Fresh Cream
- **Crème Brulee Cheesecake** – Sliced Strawberries
- **Key Lime Meringue Pie** – Raspberry Sauce
- **Rustic Apple Tart** – Caramel Sauce, Whipped Fresh Cream
- **Lemon Bar** – Macerated Blueberries, Whipped Fresh Cream
- **Triple Chocolate Mousse Pie** – Cookie Crust, Whipped Fresh Cream

Buffet Dinner Options \$45

Build Your Own
25 Person Minimum - \$150 surcharge

Includes House Crafted Rolls & Sweet Cream Butter
Non alcoholic beverage station
coffee, decaf, tea, iced tea, lemonade, water

Starters (Pick 2)

- **Coastal Greens Salad** – Blend of herbal & bitter greens, Brioche Block Crouton, baby carrots, shaved cucumber, radish, heirloom grape tomatoes, honey sweetened white balsamic vinaigrette
- **Classic Caesar Salad** – Chopped hearts of romaine, garlic & olive oil croutons, grana Padano cheese, milled black pepper, Spanish White Anchovy Filets, classic Caesar dressing.
- **Strawberry & Feta Salad** – Baby spinach leaves, Red Onion, Radish, Crumbled Feta, Toasted Pecans, Strawberries & Buttermilk Poppysseed Dressing
- **Maryland Crab Chowder** – White Chowder of Roasted Sweet Corn, Potatoes, Celery, Onions, Maryland Seafood Spices and Maryland Blue Crab
- **Vegetable Orzo Soup** – A blend of vegetables and orzo pasta simmered in tomato bouillon with floral herbs

Mains (Pick 2)

- **Chicken Breast Marsala** – All Natural Chicken Breast sauteed with Garlic, Shallot & Rosemary, finished with Rich Marsala Wine Sauce
- **Fire Roasted Sixty South Salmon** – Our Fire Roasted Verlasso Farm Raised Salmon finished with Lemon Tarragon Butter
- **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
- **Baked Flounder Roulade** – Cold Water Flounder Filet stuffed with traditional cornbread stuffing. Finished with Lobster sauce and dill crumble.
- **Slow Roasted Duroc Pork Loin** – Boneless Duroc Pork Loin studded with Garlic and rosemary, slow roasted and served au jus with Bacon & onion jam.
- **Yankee Pot Roast** – Certified Angus Eye Round of Beef braised in classic mirepoix vegetables and rich beef bone broth and aromatic sachet of herbs.
- **Veal Milanese** – Breaded Veal Cutlets and Garlic Lemon Sauce, served over wilted arugula

Vegetable Sides (Pick 2)

- **Gratin Potatoes** – Mozzarella and Swiss Cheeses
- **Roasted Garlic Mashed Potatoes**
- **Basmati Rice Pilaf with Fresh Herbs**
- **Sauteed Squash with Red Bell Peppers and Herb Butter**
- **French Beans with Fried Onions**
- **Roasted Baby Carrots with Tarragon**
- **Sauteed Broccoli with Garlic Butter**



Desserts (Pick 2)

- **Sliced Pound Cake** – Macerated Strawberries, Strawberry Sauce, Confectioner's Sugar
- **Raspberry Swirl Cheesecake** – Whipped Fresh Cream
- **Assorted House Baked Cookies and Chocolate Dipped Brownies** with Powdered Sugar
- **Chocolate Layer Cake** with Cherry Sauce, Whipped Fresh Cream
- **Key Lime Meringue Pie** – Raspberry Sauce
- **Apple Pie** – Caramel Sauce, Whipped Fresh Cream

Bar Packages

Charged Per Person
Recommended for Parties of 25 or larger



How Refreshing - \$20

- **Non - Alcoholic:**

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee

One Sip At A Time- \$35

- **Beer:** *Bud Light, Miller Light, Michelob Ultra, Corona, Heineken, Truly*
- **Wine:** *Silver Gate Chardonnay, Silver Gate Cabernet Sauvignon*
- **Non - Alcoholic:** *Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee*



Let's Have a Toast - \$48

- **Beer:** *Bud Light, Miller Light, Michelob Ultra, Corona, Heineken, Truly, El Guapo IPA, Blue Moon Belgium White*
- **Wine:** *Silver Gate Brut, Silver Gate Chardonnay, Silver Gate Pinot Noir, Silver Gate Cabernet Sauvignon*
- **Spirits:** *Deep Eddy Vodka, beefeaters Gin, Bacardi Rum, jim beam Bourbon, Seagrams 7, Dewars White Label, Cuervo Gold Tequila*
- **Non - Alcoholic:** *Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee*

Party On - \$55

- **Beer:** *Bud Light, Miller Light, Michelob Ultra, Corona, Heineken, Truly, El Guapo IPA, Blue Moon Belgium White*
- **Wine:** *Zardetto Prosecco, Honig Sauvignon Blanc, Chalk Hill Chardonnay, Boen Pinot Noir, Fortune 1621*
- **Spirits:** *Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Hendricks Gin, Captain Morgan Rum, Eligah Craig Bourbon, Woodford Reserve Bourbon, Crown Royal Whiskey, Johnnie Walker Red Scotch, Teremana Tequila Reposado*
- **Non - Alcoholic:** *Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee*

Frequently Asked Questions

Q: How do I host an event at your location?

A: Step one is reaching out to the Director of Events @ 757-238-2275 ext. 1005. They will be able to walk you through all that Cedar Point Club has to offer!

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

A: We welcome members and non - members to host their special occasions with us!

Q: Do you all allow outside catering?

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

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

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

- All set up and break down of the event
- All tables and chairs needed for the event
- White table linens and napkins
- Glassware
- Cutlery
- House Centerpieces
- Event Coordination
- Event Insurance
- Ceremony Rehearsal

Q: Is gratuity included?

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

Q: Does Cedar Point charge a facility fee?

A: facility fees are dependent on availability and space required.

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

A: Events are contracted for 5 hours, beginning with your wedding ceremony. We account 1 hour for the ceremony, 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.





Cedar Point Club
8056 Clubhouse Dr.
Suffolk, VA
23433
757-238-2275
cedarpointclub.com

