

A bride and groom are captured in a romantic moment, kissing on a modern balcony. The bride is wearing a white gown with a white fur cape and holding a bouquet of white and purple flowers. The groom is in a dark suit. The balcony has a glass railing and overlooks a cityscape at sunset. The sky is a clear, deep blue.

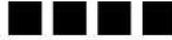
HAPPILY  
EVER AFTER  
*Begins Here*



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](mailto: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.

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## 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.

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## 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

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## 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

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## 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.**

### 51 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

### 56 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

### 66 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

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## PLATED ENTREE ACCOMPANIMENTS & ENHANCEMENTS

### ACCOMPANIMENT SELECTIONS

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

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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.

**59 PER GUEST | 2 Entrees & 2 Accompaniments**

**65 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 crouete | 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

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## 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.

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## 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, michelob ultra,  
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  
inquire directly for IPAs

# 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.

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## 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.

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## 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

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## 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 50% off 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 at the halfway point between contracting and your event date, with the remaining balance due 7 days prior to your event date. 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

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## 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.



# PREFERRED VENDORS

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## ENTERTAINMENT

**Astro Entertainment**  
757-460-2224  
astrodj.com

**Dream Team Events**  
757-219-2028  
dreamteameventsva.com

**Melody & Co.**  
757-409-4022  
melodyandcompany.com

**Music Makes You Happy**  
757-544-9727  
musicmakesyouhappydj.com

**RaJazz Band**  
757-839-6975  
facebook.com/rajazzband/

## MARRIAGE OFFICIANTS

**Married by Evan**  
757-816-3473  
marriedbyevan.com

**Rev Kim Hodges**  
704-741-5321  
rev-kimhodes.com

## ICE SCULPTURES

**Chisel & Shaker**  
575-494-4177  
chiselandshaker.com

## BAKERIES & SWEET TREATS

**Hummingbird Dessert Boutique**  
757-917-5152  
hummingbirddessertboutique.com

**Incredible Edibles**  
757-463-9980  
incredibleediblesbakery.com

**Sugar Plum Bakery**  
757-422-3913  
sugarplumbakery.org

**Twisted Sisters Sugar Shack**  
757-675-3966  
twistedsisterscupcakes.com

## FLORALS

**Isha Foss Events**  
757-479-0195  
ishafossevents.com

**Leslie Hartig Floral Designs**  
757-478-5752  
lesliehartig.com

**Palette of Petals**  
757-422-0415  
paletteofpetals.com

**Studio Posy**  
757-630-4774  
studioposy.com

# PREFERRED VENDORS

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## EVENT PLANNERS

Emily Weddings, Inc.  
emilyweddings.com  
757-751-9336

Everly After Events  
everlyafterevents.com  
757-581-9371

Sincerely Jane Events  
sincerelyjaneevents.com  
334-703-5017

## PHOTOGRAPHERS

David Champagne Photography  
davidchampagnephotography.com  
858-254-7365

Dragon Studio  
dragonphotostudio.com  
757-636-9807

Echard Wheeler Photography  
echard.photo  
757-633-3010

Keith Cephus Photography  
keithcephus.com  
757-430-2169

Timeless Photo + Video  
timelesspv.com  
571-200-1824

## HAIR & MAKEUP

Darling & Dapper Studio  
darlinganddapperstudio.com  
757-510-2185

Flawless  
flawlessonsite.com  
610-212-0807

Itty Bitty Salon & Boutique  
ittybittysalon.com  
757-646-6928

## WEDDING DRESSES & ATTIRE

Avenir Bridal Boutique  
757-410-2236  
avenirbridalboutique.com

Dressology  
dressologyvb.com  
757-428-0900

Silk Bridal Studio  
silkbridalstudiova.com  
757-631-9900

Studio I Do  
studioido.com  
757-491-1418

Virginia's Daughter  
vadaughter.com  
844-843-4696



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