



Wedding Packages



BELMONT COUNTRY CLUB
19661 Belmont Manor Lane
Ashburn, VA 20147 | 703-723-5349



Welcome

to Belmont Country Club

On behalf of the entire team at Belmont Country Club, we extend our heartfelt congratulations on your engagement! We are honored that you are considering our beautiful venue for your wedding and reception, and we look forward to helping you create a celebration as special as your love story. Enclosed is detailed information about our exceptional amenities, cuisine, and customizable enhancements. From the initial planning stages to the final moments of your big day, we are pleased to provide unwavering support and guidance every step of the way. We aim to indulge your guests and ensure a truly unforgettable experience. Here's to the start of your forever!

Warmest Regards,

Rhonda



Signature Service

The \$1000 Wedding Ceremony Fee Includes:

- Ceremony Location (Indoor or Outdoor)
- One-Hour Ceremony Rehearsal
- Coordination of Rehearsal & Ceremony
- Placement of Ceremony Chairs

Enhancements:
Passed Champagne | \$6pp
Welcome Bar Service | \$12pp

Wedding Reception

- Private Events Specialist to assist with venue logistics and details.
- Menu selection prepared by the Belmont Country Club Culinary Team
- Floor-length white or ivory linens with a variety of napkin color choices and fold
- Mahogany Chivari Chairs
- Four-hour bar service based upon package selection
- China, silverware, and glassware
- Cutting and serving of your wedding cake
- 24 x 24 dance floor
- A complimentary menu tasting for up to six guests
- A dedicated Banquet Captain and serving team to assist throughout your event



Our Signature Packages

All Packages Priced Per Person

SOMETHING OLD

\$95++

Three Passed Hors D'oeuvres
Warm Rolls and Butter
One Salad
Two Entrees with Sides
One Vegetarian Entree
Sparkling Cider Toast
Coffee, Tea and Soft Drinks

SOMETHING NEW

\$130++

Three Passed Hors D'oeuvres
Warm Rolls and Butter
One Salad
Two Entrees with Sides
One Vegetarian Entree
Four-Hour Beer and Wine Open Bar
Champagne Toast
Coffee, Tea and Soft Drinks

SOMETHING BORROWED

\$150 ++

One Displayed Appetizer
Three Passed Hors D'oeuvres
Warm Rolls & Butter
One Salad
Two Entrees with Sides
One Vegetarian Entree
Four-Hour Standard Open Bar
Champagne Toast
Coffee, Tea and Soft Drinks

SOMETHING BLUE

\$160++

Two Displayed Appetizers
Four Passed Hors D'oeuvres
Warm Rolls & Butter
One Salad Choice
Three Entrees with Sides
One Vegetarian Entree
Four-Hour Premium Open Bar
2 Signature Cocktails
Wine Service with Dinner
Champagne Toast
Coffee, Tea and Soft Drinks

Hong D'oeuvres

Chicken

Coconut Chicken Skewer, Thai Chili Glaze

Chicken Dijon

Chicken Satay, Thai Peanut Sauce

Seafood

Spicy Tuna Wonton Chips, Sweet Thai Chili

Jumbo Shrimp Cocktail

Bacon-Wrapped Scallops, Peppercorn M elange Syrup

Miniature Crab Cakes, Chipotle Aioli

Smoked Salmon Blini with Caviar

Shrimp Tempura, Sweet Chili Glaze

Vegetarian

Mushroom Arancini, Marinara

Truffle Deviled Eggs

Crostini of Caramelized Fig, Brie, & Honey

Cucumber Hummus Cups

Caprese Skewer, Balsamic Glaze

Vegetable Spring Roll, Duck Sauce

Kanpur Vegetable Samosa, Cilantro Chutney

Beef, Lamb, & Pork

Lamb Chops, Hoisin Glaze

Lamb Meatballs, Tangy BBQ Sauce

Glazed Pork Belly, Hot Honey Glaze

Miniature Beef Wellington, Horseradish Cream

Manchego & Prosciutto Skewer

Asian Beef Medallion, Teriyaki Sauce

Steak Bruschetta, Caramelized Onion Jam, & Blue Cheese Fondue

Prosciutto Wrapped Shrimp, Gruyere Fondue



Displays

Local & International Cheese Display

Appalachian Cheese, Pistachio Crusted Goat Cheese, Tillamook Cheddar, Gruyere, Smoked Gouda, Grapes, Artisan Crackers

Charcuterie

Prosciutto, Capicola, Chorizo, Hot Soppressata, Olives, Mustard, Cornichons, & Sliced Baguettes

Roasted Garden Vegetables

Mushrooms, Peppers, Squash, Zucchini, Broccolini, Carrots, Balsamic Glaze

Mezze Board

Hummus, Muhammara, Tzatziki, Olives, Pickled Vegetables, Feta Cheese, Fresh Vegetables, Warm Pita Bread

All About the Dips

Sun Dried Tomato and Five Cheese Dip
Crab, Spinach, and Artichoke Velouté served with Toasted Crostini

Fresh Fruit Display

Artisan Carved Seasonal Fruit



Salad

SELECT ONE SALAD

Salads served with Rolls & Butter

CLASSIC CAESAR SALAD

Romaine & Red Romaine Lettuce, Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing

BELMONT GARDEN SALAD

Artisan Greens, Cherry Tomatoes, Cucumber Carpaccio, Radish, Shredded Carrots, Balsamic and Ranch Dressing

BURRATA SALAD

Arugula, Cherry Tomatoes, Yellow Peppers, Crostini, Balsamic Dressing & Glaze

HARVEST SALAD

Artisan Greens, Cucumber Carpaccio, Apple, Grapes, Spiced Almonds, Blue Cheese, Apple Cider Vinaigrette

SPINACH SALAD

Strawberries, Cucumbers, Pistachios, Goat Cheese, Strawberry Vinaigrette



Plated Dinner

PAN SEARED FILET MIGNON

Piped Whipped Potatoes, Mushrooms, Asparagus Bundle, Bordelaise Sauce

MISO SEABASS

Purple Potatoes, Glazed Bok Choy, Carrot Ginger Puree

CRAB CAKES

Roasted Fingerling Potatoes, French Green Beans, Braised Red Cabbage, Remoulade

CRAB STUFFED SHRIMP

Roasted Red Bliss Potatoes, Corn Succotash, Roasted Red Pepper Coulis

MISO SEABASS & SHORT RIB DUET

Sauteed Spinach, Baby Carrots, Potato Au Gratin, Red Wine Demi Glace

AIRLINE CHICKEN

Cheesy Farro, French Green Beans, Citrus Chicken Jus

PAN-SEARED SALMON

Carolina Gold Rice, Sauteed Spinach, Lemon Beurre Blanc

CHICKEN ROULADE

Spinach, Roasted Red Peppers, Mozzarella, Piped Whipped Potatoes, Honey Glazed Carrots, Garlic Parmesan Cream Sauce

BRAISED BEEF SHORT RIB

Piped Whipped Potatoes, Broccolini, Fried Onions, Red Wine Demi Glace

SPAGHETTI SQUASH

Mushrooms, Garlic Broccolini, Picante Tomato Sauce

GRAIN RISOTTO

Barley, Farro, Mixed Seasonal Vegetables, Fresh Herbs, Mascarpone Cheese, Parmesan Cheese

STUFFED ARTICHOKE HEARTS

Spinach, Sundried Tomato, Quinoa Pilaf, Baby Carrot, Roasted Red Pepper Coulis



Bar

BEER | YOUR CHOICE OF FOUR

Miller Lite, Yuengling, Coors Light, Blue Moon, Goose Island IPA, Voodoo Ranger Juicy Haze IPA, Sam Adams Boston Lager, Modelo, Corona, Heineken, Dos Equis, Guinness

WINE | YOUR CHOICE OF 2 WHITE AND 2 RED

Three Thieves Winery

Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

J Roget Champagne & Mionetto Prosecco

CALL BAR

Included in Something Borrowed

Conciere Vodka, Conciere Gin, Jack Daniel's White Label Whiskey, Jim Beam Bourbon, Conciere Scotch, Conciere Rum, Espolon Tequila

PREMIUM BRAND BAR

Included in Something Blue

Tito's Vodka, Beefeater Gin, Jack Daniels Whiskey, Maker's Mark Bourbon, Dewar's White Label Scotch, Bacardi Superior Rum, Lalo Tequila



Late Night Snacks

Priced Per Person



CHICKEN TENDER & TATOR TOT BAR | \$13++

Ketchup, Honey Mustard, BBQ Sauce, Ranch

SLIDER BAR | \$13++ (Choose 2)

Burger Slider with Cheese, Caramelized Onions, Belmont Burger Sauce
Fried Chicken Slider with Bibb Lettuce, Pickle Chips, Roasted Garlic Aioli
BBQ Pork Sliders with Coleslaw
Buffalo Chicken Slider with Blue Cheese
Meatball Sliders with Tomato Sauce & Mozzarella Cheese

RAMEN BAR | \$13++

Assorted Instant Ramen Cups
Scallions, Siracha, Egg, Seaweed Strips

FLAT BREADS | \$13++ (Choose 2)

Steak & Caramelized Onion, Margherita,
Buffalo Chicken, Pepperoni, Vegetable



CHICKEN WINGS | \$13++ (Choose 2 Flavors)

Buffalo, BBQ, Old Bay, Plain, Lemon Pepper, Garlic Parmesan, Sweet Chili, Siracha
Honey, Served with Carrots, Celery, Ranch, & Blue Cheese

BURRITOS | \$13++

Chicken or Beef (Choose one)
Grab and Go Burritos filled with Beans, Rice, Cheese, Served with Sour Cream & Salsa

Sweet treats

MINI FRENCH PASTRIES DISPLAY | \$10++

Two Pieces Per Person

Carrot Cake, Cream Puff, Eclair, Chocolate Tort, Key Lime, Rum Ball, Lemon
Diamond, Raspberry Diamond, Cheesecake

ASSORTED MINIATURE CUPCAKE DISPLAY | \$8++

Two Pieces Per Person

White, Chocolate, and Red Velvet



GOURMET CAKE DISPLAY | \$12++ (Choose 2)

Carrot Cake, Italian Rum Cake, Tiramisu, White Chocolate Raspberry Cheesecake,
Pineapple Upside Down Cake, Black Forest Cake, Red Velvet Cake

CHURRO BAR | \$9++

Warm Chocolate & Raspberry Sauce

Frequently Asked Questions

How many guests can the Grand Ballroom Seat?

Belmont Country Club accommodates a maximum of 230 guests for your ceremony and reception.

Is there a venue minimum and fee?

Our venue fee is \$2000. All events must meet a food and beverage minimum. A minimum is the amount a host must spend to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. Minimums vary by weekend day as well as seasonality.

When do we pay the final balance?

Your down payment timeline is as follows: 25% non-refundable is due upon signing and reserving your date. Your second down payment of 50% is due halfway prior to your event date. Your final down payment is due (7) days before your event date. All Clients will be required to enroll in CardX to submit card payments. Payments are accepted as Visa, Mastercard, Discover, American Express, or ACH Transaction.

What are the responsibilities of the Private Events Specialists?

Our Private Events Specialists are on site from 9am-9pm to ensure your celebration runs smoothly and that all venue details are cared for. They assist with venue logistics, greet vendors, and handle simple setup. For couples seeking more comprehensive coordination, we recommend hiring an outside event planner. For more details, please ask for our Event Specialist Duties Sheet.

Guest Counts

The total number of guests attending your event must be confirmed (10) days before your date.

Tax & Service Charge

VA State Sales tax of 6% and a 22% Service Charge will be added to all banquet charges



*We would love to hear
you say "I Do"*



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