



# Private Event Menus

## *Dinner*



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

# *Event Spaces*



The Grand Ballroom is the largest of our banquet rooms, overlooking the 18th green with stunning views. It features two terraces and is the perfect setting for social events or corporate business meetings. The ballroom's seating capacity is 250 (plated), 150 (conference), or 300 (reception). Room set-ups include crescent, round, U-shape, conference, and reception styles.

The Manor House provides charm and history. Listed on the National Registry of Historic Sites, offers a timeless backdrop. This is the perfect setting for an office retreat, a bridal or bachelor luncheon, or a cocktail reception. The Manor House offers several beautiful, unique individual rooms. The seating capacity is 80 guests.

The Fairfax Room is the perfect location for corporate meetings of 20 or fewer, away from the office. It is equipped with a 40" TV for presentations, a projector and screen, and a conference phone.

Thank you for considering Belmont Country Club for your upcoming event! It is our pleasure to assist you through the planning process.

Please feel free to contact our Event Sales Director, Rhonda LoPresti, at 703-723-5349 with any questions.

We are excited to work with you.

# Hors D'oeuvres

## PASSED

Prices listed below are per piece.

### VEGETARIAN \$4++

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

### SEAFOOD \$6++

Spicy Tuna Wonton Chips, Sweet Thai Chili  
Jumbo Shrimp Cocktail  
Bacon-Wrapped Scallops, Peppercorn Mélange Syrup  
Miniature Crab Cakes, Chipotle Aioli  
Smoked Salmon Blini with Caviar  
Shrimp Tempura, Sweet Chili Glaze

### CHICKEN \$5++

Coconut Chicken Skewers, Thai Chili Sauce  
Chicken Wellington  
Chicken Satay, Soy Glaze

### BEEF, LAMB, PORK \$6++

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, Peanut Sauce  
Steak Bruschetta, Caramelized Onion Jam, & Blue Cheese Fondue  
Prosciutto Wrapped Shrimp, Gruyere Fondue



## ARTISAN BOARDS

Prices listed below are per person.

### CHARCUTERIE & CHEESE DISPLAY | \$18++

Local & International Cheeses & Meats, Pickled Vegetables, Grain Mustard, Cornichons, Olives, Grapes, Berries, Crackers, and Baguettes

### FRESH SLICED FRUIT DISPLAY | \$9++

Strawberries, Pineapple, Cantaloupe, Grapes, Honey Dew, Honey Yogurt

### ALL ABOUT THE DIPS | \$16++

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

### MEZZE DISPLAY | \$12++

Hummus, Muhammara, Tabbouleh, Olives, Feta Cheese, Fresh Vegetables, and Pita Bread

### ROASTED GARDEN VEGETABLES | \$10++

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

### SEAFOOD DISPLAY | MARKET PRICE++

Chilled Shrimp Cocktail, Snow Crab Claws, Oysters on the Half Shell, Cocktail Sauce, Lemon Wedges, Mignonette



# Plated Dinner Menu

Includes Choice of One Salad, Rolls & Butter, Coffee, Tea, and Water

## Salad

### BABY SPINACH

Strawberries, Goat Cheese, Pecans, Strawberry Vinaigrette

### BELMONT GARDEN

Mixed Artisan Greens, Cherry Tomatoes, Carrots, Cucumber, Radish, Balsamic & Ranch Dressings

### CLASSIC CAESAR

Romaine Lettuce, Shredded Parmesan Croutons, Caesar Dressing

### HARVEST SALAD OF BABY LETTUCES

Cranberries, Toasted Pine Nuts, Goat Cheese, Spiced Cider Vinaigrette

## Entrees

### PAN SEARED FILET MIGNON \$50++

Garlic Whipped Potatoes, Asparagus Bundle, Beech Mushrooms, Herbed Demi Glaze

### PAN SEARED STRIPED BASS \$43++

Corn and Pea Parmesan Risotto, French Bean Bundle, Lemon Cream Sauce

### BRAISED SHORT RIB \$45++

Garlic Whipped Potatoes, Asparagus Bundle, Crispy Onions, Short Rib Jus

### MISO GLAZED SALMON \$37++

Wasabi Whipped Potatoes, Bok Choy

### CLASSIC NEW YORK STRIP \$47++

Roasted Fingerling Potatoes, Asparagus Bundle, Mushroom Demi Glaze

### CRAB CAKES \$43++

Roasted Fingerling Potatoes, French Beans, Braised Red Cabbage, Lemon Beurre Blanc

### SIGNATURE PORK CHOP \$37++

Roasted Sweet Potatoes, Shaved Brussel Sprouts and Bacon, Whiskey Apple Compote

### SHRIMP & GRITS \$39++

Andouille Sausage, Cheddar Grits, Spinach, Cream Sauce

### SEARED AIRLINE CHICKEN \$37++

Roasted Fingerling Potatoes, Broccolini, Braised Red Cabbage, Citrus Chicken Jus

### GRAIN RISOTTO \$33++

Barley, Farro, Fresh Herbs, Mix of Seasonal Vegetables, Mascarpone, and Parmesan Cheese

### CHICKEN ROULADE \$38++

Stuffed with Spinach, Roasted Red Peppers, Mozzarella Cheese & Garlic Parmesan Cream Sauce  
Garlic Whipped Potatoes, Shaved Brussel Sprouts

### EGGPLANT ROULADE \$33++

Vegetable Filling Served over Northern White Beans & Tomato Sauce

## Dessert Selection

\$10 ++ Per Person

### NEW YORK STYLE CHEESECAKE

Strawberry Compote

### MANGO RASPBERRY MIRROR

### TRIPLE CHOCOLATE CHARLOTTE

### TIRAMISU

Lady Fingers, Mascarpone and Cocoa Powder

### SMITH ISLAND CAKE

### CREME BRULE

# *Dinner Buffet Menu*

*25 people minimum, 2 Hour Duration*

*2 Entree Selections \$59++*

*3 Entree Selections \$69++*

## **SERVED SALAD (Select One)**

CLASSIC CAESAR Romaine, Shredded Parmesan, Croutons, Caesar Dressing

BELMONT GARDEN SALAD Artisan Greens, Cucumbers, Carrot, Radish, Cherry Tomatoes, Ranch & Balsamic Dressing

SPINACH SALAD Strawberries, Goat Cheese, Pecans, Strawberry Vinaigrette

## **ENTREES**

NY STRIP MEDALLIONS Green Peppercorn Sauce

SLOW BRAISED BEEF SHORT RIBS, Red Wine Demi, Crispy Onions

AIRLINE CHICKEN BREAST Citrus Jus

CARIBBEAN JERK CHICKEN

CHICKEN ROULADE Spinach, Peppers, Mozzarella, Garlic Parmesan Cream

MISO GLAZED SALMON

SEARED SALMON Dill Cream Sauce

ROASTED PORK TENDERLOIN, Apple Gastrique

SEASONAL VEGETABLE RAVIOLI Marinara OR Pesto Cream

## **SIDES (Select 3)**

### **STARCHES**

Roasted Sweet Potatoes  
Saffron Rice with Pomegranate  
Herb Roasted Bliss Potatoes  
Garlic Whipped Potatoes  
Creamy Polenta  
Smoked Gouda & Spinach Orzo  
Mac & Cheese  
Wild Rice

### **VEGETABLES**

Asparagus  
Garlic French Beans  
Broccolini  
Honey Glazed Carrots  
Crispy Brussel Sprouts  
Creamed Spinach  
Braised Red Cabbage  
Seasonal Vegetable Medley

## **DESSERT (Select 3)**

*Three Pieces Per Person*

Assorted Mini Cheesecakes, Mini Cupcakes, Mini Apple Tarts, Mini Lemon Meringue, Mini Pecan Pie, Mini Fresh Fruit Tarts, Chocolate Covered Strawberries

Menu is Priced Per Person and Includes One Salad, Freshly Baked Rolls and Butter, Three Sides, Three Desserts, Fresh Brewed Coffee, Tea and Water.

# Stations

*Station May Require a Chef Attendant at \$100 Per Attendant, and the food is provided for a Duration of 2 hours  
Must Select a Minimum of Two Stations*

## **PASTA BAR**

**\$23++ PER PERSON**

**Chef Attended**

Choose 2 Pastas - Cheese Tortellini, Penne  
Pasta, Bowtie Pasta, Rotini

Choose 2 Sauce - Creamy Parmesan  
Alfredo, Marinara, Vodka, Pesto Cream  
Spinach, Sundried Tomatoes, Mushrooms,  
Peppers, and Onions.

Served with Garlic Bread and Traditional  
Toppings

Add Chicken +\$5, Add Shrimp +\$7, Add  
Meatballs +\$7

## **SEAFOOD DISPLAY | MARKET PRICE++**

Chilled Shrimp, Snow Crab Claws,  
Oysters on the Half Shell, Cocktail  
Sauce, Lemon Wedges, Mignonette

## **ASIAN NOODLE STATION**

**\$25++ PER PERSON -**

**Chef Attended**

Chicken, Shrimp, or Tofu Tossed with  
Seasonal Vegetables and a choice of  
Teriyaki, Garlic-Ginger, or Spicy  
Sesame Sauces over Noodles

## **FLATBREAD STATION | \$18 PER PERSON**

Pepperoni, Buffalo Chicken, and Margherita



## **THE CARVING BOARD**

**\$26++ PER PERSON**

**Chef Attended**

Choose 2

Roasted NY Strip Loin

Cedar Plank Salmon, Honey Soy  
Ginger Sauce

Honey Glazed Spiral Ham, Honey  
Dijon Sauce

Herb Roasted Turkey Breast,  
Cranberry Relish

## **TACO STATION**

**\$23++ PER PERSON**

Chipotle Pulled Chicken, Skirt Steak,  
Blackened Shrimp

Black Beans, Roasted Corn, Sauteed  
Peppers & Onions, Cilantro Rice

Soft and Hard Taco Shells

Traditional Garnishes to Include: Pico  
De Gallo, Shredded Cheese, Pickled  
Red Onion, Shredded Lettuce,  
Guacamole

## **SOUTHERN STATION**

**\$26++ PER PERSON**

Fried Chicken, Country Fried Steak & Gravy,  
Mac & Cheese, Collard Greens, Corn  
Succotash, Cornbread



# Desserts

Priced Per Person

## ICE CREAM SUNDAE BAR | \$10++

Vanilla and Chocolate Ice Cream, Crushed Oreos, M&Ms, Gummy Bears, Sprinkles, Hot Fudge, Whipped Cream, and Cherries

## MINI DESSERT BAR | \$12++

**3 Pieces Per Person**

**Select 3**

Apple Tart, Pecan, Lemon Meringue, Carrot Cake, Cream Puff, Rum Ball, Eclair, Lemon Diamond, Chocolate Cup

## WARM WHITE CHOCOLATE

**BREAD PUDDING | \$10++**

Caramel Sauce and Whipped Cream

**DARK CHOCOLATE BROWNIE | \$8 ++**

Salted Caramel and Chocolate Sauce

**SEASONAL COBBLER | \$8++**

Whipped Cream

**CHURRO DISPLAY | \$10**

Chocolate and Caramel Sauce



# Bar Packages

## OPEN BAR

Bar packages may be purchased for your chosen length of time for all guests 21+ in attendance. Host is charged per person regardless of the amount consumed. All Guests under 21 will be charged \$7 per person for an unlimited soda and juice package.



## BEER & WINE OPEN BAR PACKAGE

2 hours: \$26     3 hours: \$32     4 hours: \$38

Includes Domestic and Imported Beers & Standard Wines



## STANDARD LIQUOR, STANDARD WINE AND BEER

2 hours: \$38     3 hours: \$44     4 hours: \$50

Includes Standard Tier Liquors, Domestic & Imported Beers & Standard Wines

## PREMIUM LIQUOR, PREMIUM WINE AND BEER

2 hours: \$44     3 hours: \$50     4 hours: \$60

Includes Premium Tier Liquors, Domestic & Imported Beers & Premium Wines



## OPEN CONSUMPTION BAR AND GUEST PAID CREDIT CARD BAR

\$200 Bar Set-Up Fee

\$100 Bartender Fee Per 75 Guests

PRICED PER DRINK

Domestic Beer \$8

Standard Liquor \$12

Imported/Craft Beer \$8

Premium Liquor \$14

Standard Wine \$10 -

Premium Wine \$15 -

Soda or Bottled Water \$4



# *Terms & Conditions*

## FOOD AND BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum 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 may be charged as a minimum fee. For example, if the minimum is \$5,000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections.

## FACILITY FEES (NON-MEMBERS)

Non-members are welcome to host events at the Club, however, a \$500-\$2000 facility fee will apply in order to access the Club. Belmont Country Club Members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

## FOOD AND BEVERAGE REGULATIONS

Belmont Country 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, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

## GUARANTEES

Your guaranteed number of guests is due to the Private Events department 10 days prior to the event. 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 a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

## SERVICE CHARGE AND SALES TAX

All food and beverage is subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 6%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.



***Contact us today***

***Rhonda Lo Presti, Event Sales Director***

**Rhonda.LoPresti@invitedclubs.com  
703.723.5349**

