



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



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 our bride and groom
- A dedicated Banquet Captain and serving team to assist throughout your event



Our Signature Packages

All Packages Priced Per Person

SOMETHING OLD

\$85++

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

Halal Preparation Available

SOMETHING NEW

\$120++

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

\$145 ++

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 Satay, Thai Peanut Sauce

Seafood

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

Vegetarian

Arancini Marinara
Crostini of Caramelized Fig, Brie, & Honey
Caprese Skewer, Balsamic Glaze
Vegetable Spring Roll, Duck Sauce
Kanpur Vegetable Samosa, Cilantro Chutney

Beef, Lamb, & Pork

Lamb Chops, Hoisin Glaze
Glazed Pork Belly, Hot Honey Glaze
Miniature Beef Wellington, Horseradish Cream
Steak Bruschetta, Caramelized Onion & 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

Roasted Garlic Hummus, Roasted Red Pepper Hummus, Tzatziki, Olives, 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 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, Asparagus, Bordelaise Sauce

BRAISED BEEF SHORT RIB

Piped Whipped Potatoes, Broccolini, Red Wine Demi-Glace

PAN-SEARED SEABASS

Sundried Tomato Basil Risotto, Asparagus, Basil Crema Sauce

PAN-SEARED SALMON

Fingerling Potatoes, Baby Zucchini, Lemon Beurre Blanc

AIRLINE CHICKEN BREAST

Jasmine Rice, French Green Beans, Citrus Jus

CHICKEN ROULADE

Spinach, Mushrooms, Goat Cheese, Creamy Mushroom Sauce

TUSCAN PASTA (add Chicken for non-vegetarian option)

Baby Spinach Penne Pasta, Sundried Tomatoes, Mushrooms,
Garlic Parmesan Cream

GRAIN RISOTTO

Barley, Farro, Vegetable Medley, Mascarpone Cheese,
Parmesan Cream





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 | \$11++PP

Ketchup, Honey Mustard, BBQ Sauce, Ranch

SLIDER BAR | Choose 1 \$8++pp or Choose 2 \$11++pp

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



FLAT BREADS | Choose 1 \$8++pp or Choose 2 \$11++pp

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

FRENCH FRY BAR | \$8++pp

Cheese, Bacon Chili, Sour Cream, Pickled Jalapenos

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 up to 230 guests for your ceremony and reception. We offer a separate space for the cocktail hour 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 day of the week and seasonality. Our Weddings are based on 5 hours from the start of the ceremony or reception. Overtime may be purchased at \$600 per hour. Arrival begins at 9:00 am for the dressing room.

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 via Visa, Mastercard, Discover, American Express, or ACH.

What are the responsibilities of the Private Events Specialists?

Our Private Events Specialists are on-site from 9 am-9 pm to ensure your celebration runs smoothly and that all venue details are taken care of. 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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