



The Manor House

Belmont's Manor House, listed on the National Register of Historic Places, was built in the 1790's by Ludwell Lee, son of Richard Henry Lee, a signer of the Declaration of Independence. Often a center of lavish entertaining, the Belmont Manor House hosted many distinguished guests, including Presidents John Quincy Adams and James Madison. The Manor House is made up of 6 interconnected rooms that offer a unique & charming ambiance for your cocktail hour.



Grand Ballicom

The Grand Ballroom fittingly affords a magnificent view of the grounds while offering spacious and elegant dining for up to 250 guests. Two connected terraces flank the Ballroom, adding 4,000 square feet of additional private space for guests to enjoy sweeping views of the Blue Ridge Mountains and breathtaking sunsets during the reception.



Flora Lee Bridal Suite

Reflecting the grace and charm of the past and present, and in honor of Mrs. Flora Lee, wife of Ludwell Lee, the Bridal Suite is commonly the most talked about room in the Manor Home.



Billiards Room

This handsome and masculine room was the original kitchen of the Belmont Manor House. Today, this room becomes a dressing room for the day where guests enjoy a challenging game of billiards, watch their favorite sporting event, or relax on the adjoining outdoor patio with friends.

All Weddin, Packages

Wedding Coordination

**5 Hour Reception** 

Floor Length Linens

Chiavari Chairs

Votive Candles

**Charger Plates** 

**Mirrored Tiles** 

24x24 Dance Floor

12x24 Staging

White Draping

Slideshow Audio Visual

Cake Cutting & Service

Menu Tasting for 4 Guests

A Two-Some of Golf



# Essential | \$125 Per Person Young Adult | \$90 Per Person

Cocktail Hour: 3 Passed Hors d'oeuvres Plated Dinner Reception: 1 Salad, 2 Entrées & 1 Vegetarian Entrée Beverages: Coffee / Hot Tea / Water Bar Service: 4 Hour Beer + Wine Open Bar

# Signature | \$140 Per Person Young Adult | \$100 Per Person

Cocktail Hour: 3 Passed Hors d'oeuvres + 1 Display Plated Dinner Reception: 1 Salad, 3 Entrées & 1 Vegetarian Entrée Beverages: Coffee / Hot Tea / Water Bar Service: 4 Hour Call Brand Open Bar Champagne Toast

# Premier | \$155 Per Person Young Adult | \$105 Per Person

Cocktail Hour: 4 Passed Hors d'oeuvres + 2 Displays Plated Dinner Reception: 1 Salad, 3 Entrées & 1 Vegetarian Entrée Beverages: Coffee / Hot Tea / Water Bar Service: 4 Hour Premium Brand Open Bar 2 Signature Cocktails Wine Service During Dinner Champagne Toast

Children's Meal | \$15 Chicken Tenders / French Fries / Fruit Cup

Vendor Meal | \$35 Hot Chicken Dish / Starch / Vegetable

A buffet can be customized with your package at no additional cost.

# Ceremony Fee | 1,000

Includes: Ceremony Location / Backup Indoor Location Tables / White Padded Chairs / Staging / Water Station Coordination of the Rehearsal & Ceremony

\*Ceremony Timing to be Included in 5 Hour Reception\*

A service charge of 22% and a 6% Virginia State sales tax will apply.

Butler Passed Hors DOeuvres

Displayed Hors DOeuvres



**Citrus Glazed Lamb Chops Coconut Chicken Skewers Corned Beef Reuben Stuffed Potatoes Crostini of Caramelized Fig, Brie & Honey Cucumber & Boursin Canapé** Fresh Pear & Goat Cheese Canapé Lamb Meatball Maple Glazed Bacon Wrapped Scallops **Miniature Beef Wellington Miniature Maryland Crab Cake Miniature Quiche Prosciutto Wrapped Melon Roasted Mushroom Risotto Croquette** Seared Ahi Tuna Crisp Shrimp Cocktail **Smoked Salmon & Herb Cream Cheese Cracker Tempura Shrimp Tenderloin Bleu Cheese Crostini** Tomato & Mozzarella Skewer Vegetable Spring Roll Honey

#### **Cheese Display**

Decorative Arrangement of Imported & Domestic Cheeses Served with Artisan Crackers

**Bruschetta Bar** Tomato Bruschetta / Roasted Red Peppers / Marinated Olives Fresh Mozzarella / Crostini Breads

Garden Vegetable Crudité Assortment of Seasonal Vegetables with Parmesan Ranch Dip

Butcher Block Charcuterie with Grain Mustards & Crostini Breads

Chesapeake Crab & Artichoke Dip with Cocktail Breads

**Fresh Fruit** Assorted Sliced Seasonal Fruits & Berries

**Brie En Croûte** Served with Spiced Apple Butter & French Baguette

Salads

#### **Classic Caesar Salad**

Romaine Lettuce / Garlic Croutons / Grated Parmesan Cheese

#### **Belmont Garden Salad**

Mixed Greens / Tomatoes / Cucumbers / Carrots Cheddar Cheese / Choice of Balsamic or Ranch

# Spring Salad of Baby Spinach

*Available March - May* Fresh Strawberries / Toasted Almonds / Goat Cheese House Made Balsamic Vinaigrette

# **Summer Salad of Baby Lettuces**

*Available June - August* Grilled Corn / Marinated Tomatoes / Queso Fresco Lemon Basil Vinaigrette

# Autumn Salad of Baby Lettuces

Available September - November Roasted Apples / Cranberries / Goat Cheese Spiced Cider Vinaigrette

# Winter Salad of Romaine

Available December - February Port Poached Figs / Toasted Walnuts / Bleu Cheese Crumbles Champagne Honey Vinaigrette



<sup>E</sup>ntrées

# Boursin Chicken Breast

Wild Rice Pilaf / Green Beans / Basil Boursin Cream

# Spinach & Feta Cheese Stuffed Chicken

Caramelized Onion & Herb Risotto / Baby Carrots Marsala Pan Sauce

#### **Pan Seared Grouper**

Lemon Thyme Potato Gratin / Broccolini Citrus Garlic Vinaigrette

#### Pan Seared Atlantic Salmon

Roasted Baby Potatoes / Wilted Spinach / Smoked Bacon Lemon Vinaigrette

# Shrimp & Grits

Logan's Andouille Sausage / Roasted Tomatoes Stone Ground Grits

# Jumbo Lump Crab Cakes

Olive Oil & Herb Fingerling Potatoes / Vegetable Medley Lemon Thyme Buerre Blanc

# **Oven Roasted Filet Mignon**

Yukon Gold Potato Purée / Asparagus Chardonnay & Grain Mustard Demi-Glace

# Vegetable Napoleon

Layered Grilled Portobello Mushrooms / Roasted Red Peppers Wilted Spinach / Crispy Wontons / Mozzarella Cheese Basil Pesto

# Pasta Francesca

Tossed Rotini / Medley of Spinach / Sundried Tomatoes Roasted Red Peppers / Mushrooms / Lemon Basil Sauce



Beverage Hosvire.

# Rental Term





Includes Bar Set Up & Bartender Fees

The Bar Packages are charged per person on the confirmed number of adult guests attending. Adult guests are considered anyone over the age of 21.

# Call Brand Bar:

New Amsterdam Vodka, New Amsterdam Gin, Concierge Bourbon, Concierge Whiskey, Dewar's White Label Scotch, Concierge Rum, Jose Cuervo Especial Silver Tequila

# **Premium Brand Bar:**

Tito's Vodka, Bombay Dry Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, The Glenlivet 12 Scotch, Bacardi Superior Rum, Casamigos Repo Teguila

# **Beer | Select Four:**

Budweiser, Bud Light, Miller Lite, Yuengling, Coors Light, Michelob Ultra, Heineken, Corona, Blue Moon, Sam Adams (Seasonal), Stella Artois, Goose Island IPA, Devil's Backbone, O'Doul's (NA)

# Wine | Select 2 White, 2 Red:

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

Ceremony Arch | \$100

Greenery Wall | \$200

Uplighting 12 Uplights | \$250 18 Uplights | \$350

Upgraded Satin Floor Length Linens | \$25 Per Table Available in White or Ivory









Late Night Innrbi

# PASSED | \$3 Each

- Margherita Flatbread
- Fried Mac & Cheese Bites
- Mini Corn Dogs
- Buffalo Chicken Bites
- Pulled Pork Sliders
- Cheeseburger Sliders
- Mini Beef Empanadas
- Mozzarella Sticks
- Jalapeño Poppers
- Soft Pretzel Sticks & Queso Dip
- Cookies & Milk Shooters

# DISPLAYED

# French Fry Bar | \$6.50 pp

Warm Queso, Bacon Bits, Ketchup, Chipotle Aioli & Ranch

# Nacho Bar | \$6.50 pp

Tortilla Chips, Warm Queso, Shredded Cheese, Salsa Roja, Sour Cream, Jalapeno, Pico de Gallo, Guacamole

# Mac 'n Cheese Bar | \$6.50 pp

Bacon, shredded cheese, toasted breadcrumbs, roasted tomato, green onion

# Whole Pizzas | \$25 ea

10 Slices Each Cheese, Peperoni, Meat Lovers, Veggie Supreme



Desserts

# Ice Cream Sundae Bar | \$6.50 pp

Vanilla & Chocolate Ice Cream, Crushed Oreo's, M&M's, Gummy Bears, Sprinkles, Hot Fudge, Whipped Cream and Cherries

**Churro Bar I \$5.00 pp** Whipped Cream, Dulce de Leche, Chocolate Sauce, Strawberry Sauce

Cupcakes I \$3.00 per piece Assortment of Chocolate, Vanilla, Carrot, Red Velvet and Lemon

**Cookies** I **\$2.00 per piece** Chocolate Chip, Oatmeal, Snickerdoodle, Sugar

Bars I **\$2.50 per piece** Snickerdoodle Blondies, Fudge Brownies, Lemon Bars, Pecan Bars, Raspberry Cheesecake Brownies

**Cake Pops I \$4.00 per piece** Assortment of Chocolate, Lemon, Red Velvet & Vanilla

\*Minimum of 40

French Macaroons I **\$2.50 per piece** Assortment of Chocolate Ganache, Lemon, Raspberry, Salted Caramel &Vanilla

\*Minimum of 40

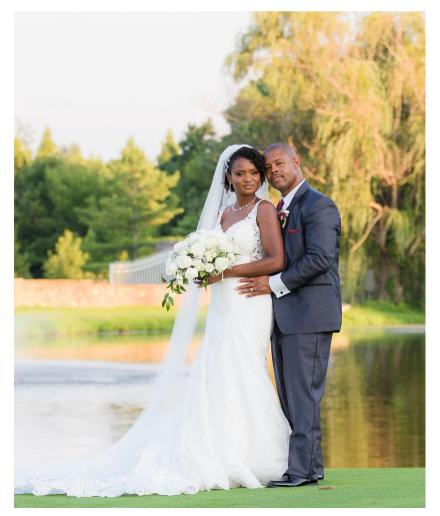
**Cheesecake | \$3.00 per piece** Regular, Chocolate, Drizzle, Berry Drizzle, Caramel Drizzle

# Specialty Cheesecake | \$4.00 per piece

Caramel Brownie Cake, Oreo Cake, Triple Chocolate Cake, Tres Leches, Carrot Cake, Lemon Cake









frequently Asked Questions

#### How many guests will the Grand Ballroom Seat?

250 guests with a dance floor.

#### May I extend my five hour wedding reception?

Yes, a \$400 charge will apply for each additional hour. Extended bar service will be additional.

#### Does Belmont have a separate room for cocktail hour?

When using the Grand Ballroom for your reception, the Manor House is offered for your cocktail hour. This space is our elegant historic house. It features a beautiful home-like atmosphere and exquisite views, which cannot be compared to any other historic property in Northern Virginia.

#### **Does Belmont offer a discount?**

Yes. a 10% discount will be offered to wedding receptions held of Friday evenings as well as Sundays. Holiday weekends NOT included.

#### Is there a venue fee?

No, there is not a separate venue fee. Your package pricing is inclusive of the venue rental

#### Is there a venue minimum?

Yes, food & beverage minimums will be guoted based upon your date selection.

#### When do we pay the final balance?

A 25% deposit is collected to secure your reservation. 50% of the total estimated expenditure is due 6 months prior to the event. Final payment is due once the final guaranteed guest count is received 7 days prior to the wedding date.

#### Do we have to provide any other vendors?

You are responsible for providing the DJ/Band, Cake, Florist, Officiate, Photographer. We do have a helpful Preferred Vendors List.

#### When Can Vendors Access the Property?

Belmont allows vendors to begin setting up and making deliveries 3 hours prior to your event start time.

#### **Does Belmont Country Club allow outside catering?**

With the exception of your wedding cake, all food & beverage must be provided by Belmont Country Club.

#### Is parking an issue? What about the security gate?

We have parking in excess of 300 guests. Your guests will have clearance to enter this historic property.



Preferred Vendosi

#### FLORIST & DECOR

**Rick's Flowers** 703-439-9129 | rick@ricksflowers.com ricksflowers.com

Blooms Reston Floral 703-620-5557 | bloomsreston.com

**C.C.'s Linen's Plus** 703-665-0059 | cclinenplus.com

#### MUSIC

**A2Z Music Factory** 703-444-1562 | dj@a2zmusicfactory.com

DJ Sway 240-606-8740 | bookings@djsway.com

Washington Talent 301-762-1800 | washingtontalent.com

DC Strings www.dcstrings.org/weddings

#### CAKE

Dana's Cake Shoppe 703-675-4222 | order@danascakeshoppe.com

Sweets by E 571-206-1644 | cakes@sweetsbye.com

Edibles Incredibles 703-437-3008 | robyn@ediblesincredible.com

#### OFFICIATE

**Rev. Christine Mcgunigale, OMC** 301-254-7051 | christine60@aol.com

**Jeff Maszal** 703-980-1677 | jeff@weddingceremoniesbyjeff.com

#### TRANSPORTATION

Reston Limousine 703-478-0500 | restonlimo.com

Harmon's Carriages 540-825-6707 | harmonscarriages.com

#### HAIR & MAKEUP

JKW Beauty 240-267-4550 | hello@jkwbeauty.com

Total Babe Hair totalbabehaircompany@gmail.com | totalbabehair.com

Tamar C Makeup and Hair tamarcmakeup.com

#### HOTELS NEARBY

Lansdowne Resort and Spa | 703-729-8400 Springhill Suites Ashburn | 703-723-9300 Embassy Suites Dulles Town Center | 703-723-5300 Courtyard Marriott Dulles Town Center | 571-434-6400





# CONTACT US TODAY

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