

1757

weddings

by Seventeen Fifty-Seven Golf Club

photo courtesy of Stephanie Boyles | Stephanie Michelle Photography



weddings

by Seventeen Fifty-Seven Golf Club

YOUR RECEPTION INCLUDES

One-hour Pre-Reception Cocktail Hour

Four-hour Reception in the Grand Ballroom

Open Bar with Domestic, Import and Craft Beer, House Wines, and House Liquors

Floor-Length Colored Linens and Napkins

Professional On-Site Coordinator

Unlimited Planning Sessions

Entrée Tasting for up to Four guests

Access to Barton Bridal Suite as early as 9AM

Inlaid Dance Floor

Cake Cutting & Serving

Centerpiece Accents *Mirrored tiles, tealight holders, vases*

Champagne Toast *or Sparkling Cider*

Soft Drinks, Coffee, Tea

Slideshow Capabilities

One Complimentary Round of Golf for up to four people

Love is for everyone



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CHARMING RECEPTION *a plated dinner*

Includes your choice of one (1) displayed and two (2) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad, one (1) entrée plus one (1) vegetarian substitution, and two (2) accompaniments

\$101 per person++

ENCHANTED RECEPTION *a plated dinner*

Includes your choice of one (1) displayed and three (3) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad, two (2) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$110 per person++

ROYAL RECEPTION *a plated dinner*

Includes three (3) displayed and choice of three (3) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad, three (3) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$125++ per person

NOBLE RECEPTION *a buffet dinner*

Includes one (1) displayed and two (2) butler-passed hors d'oeuvres during Cocktail Hour, two (2) salads, two (2) or three (3) entrées plus one (1) vegetarian substitution, and three (3) accompaniments

\$110 per person++ Two Entrées

\$122 per person++ Three Entrées

Kids Meals \$25++

Vendors (Standard \$25++, Upgraded \$45++)

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CHARMING RECEPTION *a plated dinner*

Pre-Reception: One Hour

DISPLAYS *kindly select one*

International & domestic gourmet cheeses and fruits served with French bread and crostini

Farmer's market crudité with roasted red pepper cream

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

BUTLER PASSED HORS D' OEUVRES

kindly select two

Dinner

SALAD *kindly select one*

House

Mixed greens with Roma tomatoes, cucumbers, carrots, and a selection of dressings

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons, with creamy Caesar dressing

Sonoma

Mesclun greens with dried cranberries, blue cheese, and toasted almonds, tossed in balsamic vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, shaved red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

ENTRÉE *kindly select one, and a vegetarian substitution*

Slow Roasted Loin of Pork, spiced fruit chutney

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Stuffed Breast of Chicken, spinach, mushroom, parmesan, beurre blanc

Sautéed Breast of Chicken, lemon caper beurre blanc

Orange Roughy, citrus beurre blanc and mango salsa

Roasted Filet of Atlantic Salmon, cucumber, dill, white wine sauce

Grilled Filet of Atlantic Salmon, heirloom tomato salsa

Sliced New York Strip, port wine reduction and roasted shallots

Penne Pasta, Roma tomatoes, asparagus, mushrooms, feta cheese, olive oil

Potato Gnocchi, butternut squash beurre blanc, fried sage, parmesan cheese

ACCOMPANIMENTS *kindly select two*

\$101 per person++

++ Indicates additional 22% service charge & 6% sales tax

Prices subject to change without prior notice. Substitutions subject to additional charge.

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ENCHANTED RECEPTION *a plated dinner*

Pre-Reception: One Hour

DISPLAYS *kindly select one*

International & domestic gourmet cheeses and fruits served with French bread and crostini

Farmer's market crudité with roasted red pepper cream

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

BUTLER PASSED HORS D' OEUVRES

kindly select three

Dinner

SALAD *kindly select one*

House

Mixed greens with Roma tomatoes, cucumbers, carrots, and a selection of dressings

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons, with creamy Caesar dressing

Sonoma

Mesclun greens with dried cranberries, blue cheese, and toasted almonds, tossed in balsamic vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, shaved red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

ENTRÉE *kindly select two, and a vegetarian substitution*

Slow Roasted Loin of Pork, spiced fruit chutney

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Stuffed Breast of Chicken, spinach, mushroom, parmesan, beurre blanc

Sautéed Breast of Chicken, lemon caper beurre blanc

Orange Roughy, citrus beurre blanc and mango salsa

Roasted Filet of Atlantic Salmon, cucumber, dill, white wine sauce

Sliced New York Strip, port wine reduction and roasted shallots

Penne Pasta, Roma tomatoes, asparagus, mushrooms, feta cheese, olive oil

Potato Gnocchi, butternut squash beurre blanc, fried sage, parmesan cheese

Grilled Filet of Atlantic Salmon, heirloom tomato salsa

Seared Ahi Tuna, sesame crust, plum sauce

Seared Tenderloin of Beef, 6oz Filet Mignon, peppercorn demi-glace

Roasted Stuffed Winter Squash, seasonal vegetable ragout

ACCOMPANIMENTS *kindly select two*

\$110 per person++

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ROYAL RECEPTION *a plated dinner*

Pre-Reception: One Hour

DISPLAYS

International & domestic gourmet cheeses and fruits served with French bread and crostini

Farmer's market crudité with roasted red pepper cream

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

BUTLER PASSED HORS D' OEUVRES

kindly select three

Dinner

SALAD *kindly select one*

House

Mixed greens with Roma tomatoes, cucumbers, carrots, and a selection of dressings

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons, with creamy Caesar dressing

Sonoma

Mesclun greens with dried cranberries, blue cheese, and toasted almonds, tossed in balsamic vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, shaved red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

Poached Pear

Mesclun greens, poached pears, goat cheese, sugared pecans, and fruited vinaigrette

ENTRÉE *kindly select three, and a vegetarian substitution*

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Stuffed Breast of Chicken, spinach, mushroom, parmesan, beurre blanc

Sautéed Breast of Chicken, lemon caper beurre blanc

Roasted Filet of Atlantic Salmon, cucumber, dill, white wine sauce

Grilled Filet of Atlantic Salmon, heirloom tomato salsa

Sliced New York Strip, port wine reduction and roasted shallots

Seared Tenderloin of Beef, 6oz Filet Mignon, peppercorn demi-glace

Potato Gnocchi, butternut squash beurre blanc, fried sage, parmesan cheese

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Blackened Red Snapper, crab imperial topping, lemon herb butter

Maryland Crab Cake, 6oz, jumbo lump with Cajun remoulade

Roasted Filet of Halibut, pistachio crust, butter caper sauce

Herb-Rubbed Ribeye, pan juices, maître d' butter

ACCOMPANIMENTS *kindly select two*

\$125 per person++

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NOBLE RECEPTION *a buffet dinner*

Pre-Reception: One Hour

DISPLAYS *kindly select one*

International & domestic gourmet cheeses and fruits served with French bread and crostini

Farmer's market crudité with roasted red pepper cream

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

BUTLER PASSED HORS D' OEUVRES

kindly select two

SALAD *kindly select two*

House

Mixed greens with Roma tomatoes, cucumbers, carrots, and a selection of dressings

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons, with creamy Caesar dressing

Sonoma

Mesclun greens with dried cranberries, blue cheese, and toasted almonds, tossed in balsamic vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, shaved red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

ENTRÉES *kindly select two, or three, and a vegetarian substitution*

Slow Roasted Loin of Pork, spiced fruit chutney

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Stuffed Breast of Chicken, spinach, mushroom, parmesan, beurre blanc

Sautéed Breast of Chicken, lemon caper beurre blanc

Tenderloin of Chicken, sesame peanut sauce, spring onions

Spicy Szechuan Beef, pan sauce, spring onions

Orange Roughy, citrus beurre blanc and mango salsa

Grilled Filet of Atlantic Salmon, heirloom tomato salsa

Sliced New York Strip, port wine reduction and roasted shallots

Penne Pasta, Roma tomatoes, asparagus, mushrooms, feta cheese, olive oil

Potato Gnocchi, butternut squash beurre blanc, fried sage, parmesan cheese

ACCOMPANIMENTS *kindly select three*

\$110 per person++ Two Entrées

\$122 per person++ Three Entrées

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Prices subject to change without prior notice. Substitutions subject to additional charge. Your Vegetarian Substitution will be plated.



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BAR ENHANCEMENTS

Open Beer, Wine and House Liquor

A selection of domestic, imported and craft beers, house wines, and house vodka, gin, rum, tequila, and whiskey are included with all Reception Packages.

Call Wine Upgrade \$6++ per person

House wines are replaced with current vintages from Sebastiani Vineyards

Virginian Wine Upgrade \$7++ per person

House wines are replaced with our favorite varietals from local winemakers

Premium Wine Upgrade \$11++ per person

House wines are replaced with current vintages from Joel Gott Winery

Call Liquor Upgrade \$11++ per person

Tito's Vodka

Beefeater Gin

Captain Morgan Spiced Rum

Bacardi Superior Rum

Jose Cuervo Tequila

Jim Beam Bourbon

Jack Daniel's Whiskey

Jameson Irish Whiskey

Famous Grouse Scotch

Hennessy VS Brandy

Premium Liquor Upgrade \$21++ per person

Added to Call Selections

Grey Goose Vodka

Tanqueray Gin

1800 Silver Tequila

Maker's Mark Bourbon

Crown Royal Whiskey

Johnny Walker Black Scotch

Courvoisier VS Cognac

+Alcohol may not be brought onto premises. Must be 21 or older to consume alcohol. Please celebrate responsibly.

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INCLUDED SELECTIONS *for your reception*

BUTLER PASSED HORS D' OEUVRES

Charming Reception Selections

Beef Satay, peanut sauce
Chicken Satay, teriyaki sauce
Miniature Beef or Chicken Wellingtons
Prosciutto-Wrapped Asparagus
Pork or Vegetable Pot Stickers, teriyaki or plum sauce
Spanakopita
Vegetable Spring Rolls, sweet chili or plum sauce
Edamame & Corn Quesadillas
Petite Potato Pancakes, sour cream and chives
Korean Short Rib Canape with Kimchi
Vegan Zucchini Fritters

Additional Enchanted and Noble Reception Selections

Bacon-Wrapped Scallops
Short Rib & Fontina Paninis, peach barbecue sauce
Seared Ahi Tuna, fried wontons and soy sauce
Crab-Stuffed Mushrooms

Additional Royal Reception Selections

Petite Crab Cakes
Coconut Shrimp, sweet chili sauce
Shrimp Cocktail
Frenched Lamb Ribs, mustard sauce

ACCOMPANIMENTS

Yukon Gold Mashed Potatoes
Herb-Roasted Red Potatoes
Wild Rice Pilaf
Steamed White Rice
Lemon Infused Pearl Couscous
Steamed Rainbow Carrots
Seasonal Vegetable Medley
Asparagus with Garlic Butter
Steamed Broccolini



photo courtesy of Silverbridge & Co Photography

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REGAL ENHANCEMENTS

PREMIUM PRE-RECEPTION DISPLAYS

Baked Brie \$6++ per person
En crouete, with raspberry sauce

Charcuterie Selection \$8++ per person
With cheese, olives peppers, jams, gourmet crackers, and crostini

Crab Dip \$7++ per person
With gourmet crackers, and toasted ciabatta

Yellowfin Tuna Platter \$9++ per person
Sashimi-style, with wasabi, pickled ginger, and spiced teriyaki

Italian Meatballs \$7++ per person
A la Arrabbiata

DESSERTS

Assorted French Macarons \$4++ per person
Chocolate, Vanilla, Coffee, Pistachio, Raspberry, and Lemon
Gluten-Friendly

Assorted Petit-Fours \$3++ per person
Chocolate Tarts, Choux Praline, Pistachio Squares, Tangerine Tarts, Chocolate Eclair, Coffee Eclair, Opera Squares, Lemon Tarts, and Raspberry Tarts

Assorted Brownie Bites \$4++ per person
Raspberry, Blondie, Peanut Butter, and Zebra

Assorted Truffles \$4++ per person
Salted Caramel, Bavarian Crème, Raspberry, Coconut, Mocha, and Champagne

Assorted Chocolate Caramels \$3++ per person
Hawaiian Red Sea Salt, Coffeehouse Mocha, Pink Hawaiian Salt, and Salted Dark Chocolate

Assorted Cheesecake Drops \$5++ per person
Milk Chocolate, and White Chocolate

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REGAL ENHANCEMENTS

LATE NIGHT SNACKS

Warm Soft Pretzels \$6++ per person
With cheese sauce and spicy mustard

French Fry Bar \$6++ per person
Classic fries, sweet potato fries, waffle-cut fries, and tater tots,
served with assorted sauces and gourmet salts

Flatbread Pizzas \$9++ per person
Cheese, pepperoni, and barbecue chicken

Sliders \$9++ per person
Wagyu beef, buffalo chicken, and pulled pork

Carnival Treats Collection \$10++ per person
Soft pretzels, gourmet popcorns, mini corn dogs, funnel cake,
and churros

Mac & Cheese Bar \$6++ per person
Three-cheese mac & cheese, bacon, and chives

REIMAGINE YOUR REHEARSAL

A KNIGHT'S TALE *a buffet dinner experience*

Enjoy three (3) hours of Digital Golf Games at Launchbox Golf, with
unlimited range balls and complimentary use of house clubs

DINNER *included*

Smoked pulled pork and barbecue chicken, served with garden salad,
mac & cheese, cole slaw, cookies and brownies

FROM THE BAR *included*

A selection of domestic, import and craft beer, house wine, and non-
alcoholic beverages

For a maximum of 48 guests: \$2,800++

HOST THE ULTIMATE AFTERPARTY

Enjoy one (1) hour of Digital Golf Games at Launchbox Golf, with
unlimited range balls and complimentary use of house clubs

FROM THE BAR *included*

A selection of domestic, import and craft beer, house wine, and non-
alcoholic beverages, served with bottomless chips & salsa

For a maximum of 48 guests: \$1,000++

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charge.



photo courtesy of Jacob Owens | JBA Photography

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ABOUT US

Our versatile accommodations and multiple event spaces offer an extraordinary backdrop, for either small, intimate gatherings or large, elegant receptions.

We can't wait to help bring your fairytale wedding to life!

1757
GOLF ★ CLUB

45120 Waxpool Road
Dulles, VA 20166
(703) 444-0901 1757golfclub.com
Minutes from Washington-Dulles Airport

VENUE PRICING

Ceremony Fee and Coordination \$1000

Includes one hour of ceremony time, white resin fold-out chairs, outdoor terrace or indoor ballroom ceremony site, and rehearsal time (day prior).

Includes unlimited planning sessions with on site coordinator, set up of décor brought in, and coordination of rehearsal and day of.

Facility Fees++

Peak Season Room Rental *April – December*

Friday: \$1,200

Saturday: \$2,500

Sunday: \$1,000

Value Season Room Rental *January – March*

Friday: \$800

Saturday: \$1,500

Sunday: \$800

Love is for everyone

++ Certain dates subject to minimum total expenditure requirement that may additionally alter facility fees.