



**TWO RIVERS  
COUNTRY CLUB**

WEDDING  
PACKAGES

**2022**

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# THIS IS THE PLACE...

*where two great things come together.*

We are so excited that you have chosen Two Rivers Country Club as a potential venue for your wedding!

## TWO RIVERS COUNTRY CLUB

is a full-service ceremony and reception venue. We guide couples through the entire wedding planning process from start to finish. From the rehearsal to the Grand Exit, we take care of the details so that you can enjoy your special celebration with family and friends. We love to work with amazing photographers, DJs, florists, hair stylists, makeup artists, and more!

*Our preferred vendor list is available upon request.*





# THE CEREMONY

\$1,500

*The perfect place to profess your vow of everlasting love overlooking the eternal marriage of the James River and Chickahominy River.*

- White padded chairs for all ceremony guests
- One (1) hour ceremony rehearsal  
*Fees apply for additional time.*
- Table(s) with white linen for Unity Ceremony or other needs
- Coordination of wedding party, guests, and vendors
- Indoor space reserved for weather contingency plan

*Pricing subject to 7% tax.*





# THE RECEPTION

\$2,500

*Celebrate your love with the seamless combination of indoor and outdoor space accompanied by expansive river views and breathtaking sunsets.*

- Four (4) hour reception  
*Additional hour(s) available at \$500 per hour.*
- Tables and seating for up to 150 guests
- Gold Chiavari Chairs and 20x20' Dance Floor
- White floor length table linens and linen napkins
- Table(s) as needed for DJ, cake, gifts, and more
- Coordination of vendor deliveries, set up, and meals
- Complimentary self-parking for all guests

*Pricing subject to 7% tax.*



# Simply Elegant

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\$75 Per Guest

## INCLUDED IN THIS PACKAGE...

### Food & Beverage

- One (1) hour of open beer, wine and soda following your ceremony
- Three (3) hand-passed hors d'oeuvres
- Choose a plated or buffet dinner  
*Place cards with meal selection are required for each guest for all plated meals.*
- Wedding cake display, cutting, and service  
*Purchase your cake from your local bakery or one of our preferred vendors.*

### Elegant Amenities

- Pre-Ceremony Dressing Rooms available for five (5) hours prior to ceremony  
*Fees apply for additional hours.*
- Photo opportunities at the waterfront and Clubhouse
- LED uplighting
- Table numbers, card box, easels, cake stand, cake knife and server, couple toasting glasses, and set up & clean-up is included!

## RECOMMENDED UPGRADES

Sparkling wine toast | \$4 per guest

Champagne toast | \$8 per guest

Specialty cocktail at the bar | \$7 and up per guest\*

Premium menu enhancements | [Inquire for more info](#)

Menu tasting for the couple | \$50 (additional \$40 per guest)

Catered Lunch | [Inquire for more info](#)

WE ACCOMMODATE SERIOUS ALLERGIES AND DIETARY RESTRICTIONS WITH EXTREME CARE

*All prices subject to 20% service charge and 11% taxes.  
\*Dependent on your selection*



# The Ultimate Celebration

\$92 Per Guest

## INCLUDED IN THIS PACKAGE...

### Food & Beverage

- Sparkling wine toast
- One (1) hour of full open bar during cocktail hour  
*An attendant will serve drinks and hors d'oeuvres to the bridal party and family during photography.*
- Four (4) hand-passed hors d'oeuvres  
*Includes upgraded options.*
- Choose a plated or buffet dinner  
*Place cards with meal selection are required for each guest for all plated meals.*
- Wedding cake display, cutting, and service  
*Purchase your cake from your local bakery or one of our preferred vendors.*
- Coffee and hot tea station

### Ultimate Amenities

- Pre-Ceremony Dressing Rooms available for eight (8) hours prior to ceremony  
*Fees apply for additional hours.*
  - Alcoholic beverages charged to host by consumption
  - Catered lunch is available
- Photo opportunities at the waterfront, Clubhouse, private beach and marina, and use of golf carts
- Includes use of Governor's Room for additional space; additional ready room or buffet space
- Table numbers, card box, easels, cake stand, cake knife and server, and couple toasting glasses
- Menu tasting for the couple included!  
*Additional \$25 per guest.*  
*Substitute two (2) complete take-out dinners following the event or 1 year anniversary dinner.*
- LED uplighting
- Gold-beaded glass charger plates

*All prices subject to 20% service charge and 11% taxes.*



# BAR OPTIONS

Bartender fee of \$150 per 75 guests

## PACKAGE BAR

THREE (3) HOURS BEER, WINE, AND SODA | \$33 PER GUEST

Domestic and imported beers, choice of red and white wine, sparkling wine, and soda

Add an additional hour | \$7 per guest

THREE (3) HOURS BEER, WINE, AND SODA + HOUSE LIQUOR | \$42 PER GUEST

Domestic and imported beers, choice of red and white wine, sparkling wine, soda, house vodka, tequila, whiskey, bourbon, rum, and gin

Add an additional hour | \$11 per guest

THREE (3) HOURS BEER, WINE, AND SODA + PREMIUM LIQUOR | \$50 PER GUEST

Domestic and imported beers, choice of red and white wine, sparkling wine, soda, house vodka, tequila, whiskey, bourbon, rum, and gin

Signature drink of choice

White Claw Seltzer variety

Add an additional hour | \$16 per guest

## HOSTED CONSUMPTION BAR

*Maximum 75 guests.*

All drinks are individually charged to the host at the conclusion of event.

## CASH BAR

Guests pay for their own beverages by cash or credit card.

Bartender fee of \$150 per 50 guests.

*All prices subject to 20% service charge and 11% taxes. Bartender fees apply.*





# AVAILABLE UPGRADES

Late night snacks

Wine served with dinner | priced per bottle

Close the bar for one (1) hour and extend your reception to five (5) hours for \$500

Upgrade your sparkling wine toast to champagne | \$4 per guest

Premium still and sparkling water service with dinner

Premium menu enhancements

*Inquire for more information.*

Outdoor bar set up

*Inquire for more information.*

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*All prices subject to 20% service charge and 11% taxes.*





# DESIGN YOUR DREAM WEDDING

## SELECT YOUR VENUE

River Room | \$3,500

Cypress | \$700

Governor’s Room | \$250

Ceremony | \$1,500

- One (1) hour ceremony rehearsal included  
*Fees apply for additional time.*
- Coordination of wedding party, guests, and vendors

Pre-Ceremony Dressing Rooms | \$250

- Accessible for use for up to five (5) hours  
*Additional hours available at \$50 per hour.*

Clubhouse Buyout | \$30,000 F&B minimum + \$7,500 rental

- Up to 400 guests - 16 hours

All venue fees include reception space for four (4) hours. Additional hour(s) available at \$500 per hour. Equipment to include: tables, Clubhouse chairs, white linen, flatware, glassware, china, and the planning and coordination of the event. Venue set up and clean up is included.

## FOOD AND BEVERAGE MINIMUM REQUIREMENTS

\$12,000 for Saturday events | \$8,000 for Friday or Sunday events

*All prices subject to 20% service charge and 11% taxes.*





# À LA CARTE RENTALS

Table numbers, card box, easels, cake stand, cake knife and server,  
and couples toasting glasses available

*Ask your Event Director for more information.*

Cylinder vases/lanterns | \$5 each

Projector and screen | \$150

Gold Chiavari chairs | \$6 each

Dance floor, 20x20' | \$250

LED uplighting | \$100 for 6 lights or \$20 each

Gold-beaded glass chargers | \$1.50 per guest

Menu tastings available after contract and deposit | \$40 per guest

- Includes five (5) hors d'oeuvres and four (4) entrees

*All prices subject to 20% service charge and 11% taxes.*



# Simply Elegant Selections

## \$3.00 PER PIECE

- Seasonal Melon  
*Prosciutto Ham*
- Cucumber Rounds  
*Herbed Cream Cheese*
- Bruschetta  
*Roma Tomatoes | Provolone | Herbs*
- Cocktail Meatballs  
*Tomato Sauce | Swedish-Style*
- Belgian Endive  
*Chicken or Tuna Salad (GF)*
- Boneless Buffalo Chicken Bite  
*Bleu Cheese*
- Spinach and Feta Stuffed Mushrooms
- Franks in a Blanket
- Deviled Eggs

## \$3.50 PER PIECE

- Pot Stickers  
*Plum Sauce*
- Sun Dried Tomato Canapé
- Porcini Dusted Spring Roll
- Asparagus  
*Prosciutto Ham*
- Roasted Sirloin  
*Roquefort | Crostini*
- Coconut Chicken Fingers  
*Sweet and Sour Sauce*
- Steamed New Potatoes  
*Chive Cream | Caviar*
- Stuffed Mushrooms  
*Goat Cheese | Italian Sausage*
- Oysters Rockefeller  
*50 piece minimum*

## COCKTAIL HOUR

Keep it Simple with three (3) Simply Elegant selections for \$9 per guest

# Ultimate Upgrades 🎉

## \$4.00 PER PIECE

- Spanakopita
- Mini Quiche Lorraine
- GF Chicken Kebab
- Smithfield Country Ham Biscuits
- Asian Style Spring Roll  
*Spicy Mustard*
- Chicken Satay  
*Ginger Sesame Dressing*
- Hushpuppy  
*Hot Pepper Jam*
- Grilled Cheese & Tomato Soup Shooter
- Fried Chicken & Waffle  
*Honey Butter*
- Watermelon & Feta Bites  
*Fresh Mint*

## \$4.50 PER PIECE *Chef's Best!* 🍳

- Crab Bruschetta
- GF Crabmeat Stuffed Mushrooms
- GF Bacon-Wrapped Sea Scallops
- GF Contessa Prawns  
*Cognac Cocktail Sauce*
- Chesapeake Crabmeat  
*Dill Mayo | Savory Tart*
- GF Smoked Salmon  
*Herbed Cream Cheese Pinwheel*
- GF Grilled & Chilled Shrimp  
*Pico de Gallo*
- GF Coconut Shrimp  
*Sweet & Sour Sauce*
- Petite Crab Cakes  
*Lemon Aioli*
- GF Seared Ahi Tuna  
*Wasabi*

All prices subject to 20% service charge and 11% taxes.  
All à la carte options include service staff and a dedicated wedding planner.





# PLATED ENTRÉES\*

Starting at \$50 per plate

Ultimate Entrées starting at \$70 per plate 🎉

Limit of two (2) meats plus one (1) vegetarian selection.  
All selections include salad, dinner rolls, starch, and vegetable.  
Serves up to 180 guests maximum.

## DUET PLATES

Filet Mignon | Crab Cake

Grilled Chicken | Pan Seared Salmon

Sliced Tenderloin of Beef | Caramelized Sea Scallops

Market Price - Inquire for more information

*\*Place cards are required. All prices subject to 20% service charge and 11% taxes.*



POULTRY

Chicken Piccata,  
Lemon Caper Beurre Blanc

Breast of Chicken Virginian  
Wild Mushrooms | Smithfield Ham  
Dry Sherry

GF Chicken Firenze  
Sun-Dried Tomatoes | Mozzarella  
Basil Pesto  
Chef recommends Herb Risotto

GF Chicken Chesapeake 🎉  
Herb Infused Crab | Roasted Red Bell  
Pepper Sauce

GF Roasted Chicken Breast  
Cipollini Onions | Carrots  
Fennel Cream

Maple Leaf Farms Duck Breast 🎉  
Green Peppercorn Sauce or  
Orange Reduction

VEGETARIAN

Vegetarian Strudel  
Wild Mushroom | Braised Leeks  
Goat Cheese

Pappardelle Pasta  
Sun-Dried Tomatoes | Basil Pesto  
Burrata

Roasted Vegetable Lasagna  
Basil Marinara Sauce

Wild Mushroom Ravioli  
Fennel | Saffron | Tomato Broth

GF Silken Tofu with Quinoa  
Sake | Sautéed Vegetables  
Ginger Tamari Sauce

BEEF & PORK

Scaloppini of Veal Parmigiana

Roast Pork Tenderloin  
Fennel | Oven-Dried Tomatoes  
Marsala Sauce  
Chef recommends Lemon-Scented  
Potato Gnocchi

Whole Roasted New York  
Strip Loin 🎉  
Red Wine Reduction or Madeira  
Truffle Sauce

Grilled Prime New York  
Strip Steak  
Red Wine Reduction or Maître  
d'hôtel Butter

Grilled Tournedos of Beef  
Tenderloin 🎉  
Red Wine Reduction or Bearnaise

SEAFOOD

Quinoa-Crusted Cod Fillet  
Shrimp | Baby Spinach | Beurre Rouge

Salmon with Contessa Prawn 🎉  
Wild Mushrooms | Grain Mustard Sauce

Broiled Atlantic Salmon  
Dill Beurre Blanc

Shrimp Provençale with Garlic  
Parsley | White Wine

Signature Crab Cakes 🎉  
Panko Crust | Grain Mustard Sauce





# BUFFET ENTRÉES

Starting at \$50 per guest

Ultimate Entrées starting at \$70 per guest 🎉

Roasted Chicken Breast  
*Lemon Thyme Velouté*

Baked Salmon  
*Spinach and Bacon Rockefeller*

Slow Roasted Pork  
*House Barbecue Sauce*

Sliced Top Sirloin  
*Mushroom Demi Glace*  
*Carver attendant required | \$90*

Grilled Flank Steak  
*Natural Jus*

Shrimp and Grits  
*Edward’s Ham*

Fried Chicken  
*Country Gravy*

Honey Ham  
*Cider Glaze*

Carved Angus Striploin of Beef 🎉  
*Carver attendant required | \$90*

Prime Rib 🎉  
*Carver attendant required | \$90*

Roasted Turkey Breast

Chicken Florentine  
*Wilted Spinach and Bechamel*

Cider-Brined Pork Loin  
*Warm Apples and Cinnamon*

Baked Fillet of Salmon  
*Citrus Beurre Blanc*

Mojo Roast Pork  
*Garlic Citrus Sauce*

Breast of Chicken  
*Marsala, Madeira, or Lemon Caper  
Butter Sauce*



# ACCOMPANIMENTS

- Whipped Potatoes

Scalloped Potatoes

Roasted Red Potatoes

Macaroni and Cheese

Jasmine Rice
- Medley of Seasonal Vegetables

Braised Collard Greens

Steamed Asparagus

Creamy Coleslaw

Steamed Broccoli

## Ultimate Upgrades

- Herb Risotto

Fingerling Potatoes

Parmesan Herb Polenta

Roasted Broccolini

Carnival Cauliflower
- Brussel Sprouts with Bacon and Shallot Butter

Cider-Glazed Roasted Root Vegetables

# ADD SOME FUN!

## POTATO PARFAIT STATION – GF

\$13 per guest

- Buttermilk Whipped Potatoes

Mashed Yams
- Whipped Butter | Sour Cream | Chives | Bacon | Cilantro | Salsa

## MAC N' CHEESE STATION

\$13 per guest

Chef attendant(s) | \$90 per attendant

- Chef's choice pasta

Cheddar | Gruyere | Pepper Jack | Parmesan Reggiano

Bacon | Broccoli | Mushrooms | Jalapeño

Buffet Dinners include two entrees, two starches, and two vegetables, as well as a salad bar with three dressings, dinner rolls, butter, coffee and tea. All prices subject to 20% service charge and 11% taxes.





# ADDITIONAL OPTIONS

## Children's meals | \$25

Choice of one (1) entrée and unlimited beverages for all attending children (12 years old or younger).

## Vendor meals | \$25

Boxed meal to include sandwich, chips, cookie and unlimited non-alcoholic beverages.

## Coffee and hot tea station | \$3 per guest

Includes regular, decaf, and a selection of teas served with cream, milk, sugars, etc.

## Everyone’s Favorite beverage station | \$5 per guest

Lemonade with fresh citrus, iced tea served with sliced lemons and sweetener, and fruit-infused water

Add: Non- Alcoholic Beverage Server | \$75 for four (4) hours

## Premium still and sparkling water | Market Price

Accompanied by freshly sliced citrus fruits

## SPECIALTY BAR OPTIONS

*Inquire with your Event Director for more information.*

Manhattan and Old Fashioned bar with fixin's

Bloody Mary or Mimosa bar

Coffee and hot cocoa bar

Signature cocktails

*You are welcome to provide your vendors the same meal as your guests at the menu price. The vendor(s) will be served at the time that the guests are served or after. All prices subject to 20% service charge and 11% taxes.*





# PRE-CEREMONY PACKAGES

## Continental Breakfast | \$15 per person

Yogurt parfaits, fresh sliced fruit, pastries and bagels accompanied by housemade jam, butter, and cream cheese; toaster provided

## Light Lunch | \$18 per person

Assorted finger sandwiches, crisp vegetables and dip, chips, and chocolate chip cookies

## Chef's Charcuterie | \$12 per person

Sliced deli meats, assorted cheeses, olives, and nuts

## Soda | \$2 each

## Beer | \$5 per bottle

## Sparkling Wine | \$25 per bottle

## Cocktails | \$7 and up

*We can also host bridal showers, rehearsal dinners, and golf outings! Inquire with your Event Director for more info.  
All prices subject to 20% service charge and 11% taxes.*





# LATE NIGHT SNACKS

## Grilled Cheese Triangles

*Jersey Fries | 2-Bite Chocolate  
Chip Cookies*

**\$5 per guest**

## Chicken Tenders

*Mozzarella Sticks with Marinara Sauce  
Onion Rings | BBQ Sauce*

**\$6 per guest**

## Burger Sliders BEEF OR VEGGIE OPTIONS

*Tater Tots or Waffle Fries with Ketchup  
Milkshake Shooters*

**\$7 per guest**

## Cheese Quesadilla Wedges

*Sour Cream Drizzle | Jalapeño Poppers  
Mini Churros*

**\$9 per guest**

## Crab Cake Sliders

*Tater Tots or Waffle Fries | Ketchup*

**\$10 per guest**

## Street Tacos

*Seasoned Chicken/Pork or Vegan  
Jackfruit | GF Corn Tortillas with  
Avocado Crème Fraiche  
Red Cabbage Slaw | Lime*

**\$10 per guest**

## Crab Cake Sliders

*Tater Tots or Waffle Fries | Ketchup*

**\$10 per guest**

## Soft Pretzel Bites

*Kettle Potato Chips | Virginia Peanuts*

**\$5 per guest**

## 12” Cheese and Pepperoni Pizzas

*Grated Cheese | Red Pepper Flakes  
Oregano*

**\$8 per pie**

*All prices subject to 20% service charge and 11% taxes.*



# TERMS, CONDITIONS, AND FREQUENTLY ASKED QUESTIONS

## **Do you allow outside catering? Can I bring my own alcohol?**

All food and beverage must be provided by Two Rivers Country Club with the exception of your wedding cake. Per ABC licensing in the Commonwealth of Virginia, alcohol that is not provided by Two Rivers Country Club may not be consumed on our property.

## **Do you have a Preferred Vendor List?**

Absolutely! We have a long list of amazing vendors that we love to work with. If you already have someone in mind, that's great too. We ask that all vendors are licensed and insured. Vendor meals are available; they can be added as a "guest" at your menu price, or we will provide them a boxed meal at \$25 plus tax and service charge.

## **Do you have any hotel recommendations for out-of-town guests?**

We work with the Powhatan Resort located seven (7) miles away! Once your wedding is contracted, we will offer you a code that will provide you with exclusive discounts. Transportation recommendations are included in our preferred vendor list.

## **How do I secure Two Rivers Country Club as my wedding venue?**

We are so excited for the opportunity to work with you and make your wedding dreams come true! With the return of a signed contract, a first deposit of \$2,500 secures your date. This payment goes toward your final cost and is not additional. The next payment is due 90 days prior to your wedding date and totals 50% of your total estimated cost. Final payment is due in full prior, paid one week in advance. Final guest count and meal selections are due two (2) weeks in advance.

## **Do I need to hire a wedding planner?**

You are not required to hire a wedding planner or coordinator outside of Two Rivers Country Club. If you wish to hire one, or you already have, we are happy to work with them! After your wedding is confirmed by contract, we will provide additional planning documents.

## **What kind of decorations are permitted?**

You are welcome to provide any decorations for your special day, as long as they do not damage our property. Any damages to the property will be billed to your account. We will set up pre-assembled centerpieces, photos, place cards, and like items. Two Rivers Country Club is not responsible for any personal items. It will be required for you to assign an individual to take gifts and gift cards the night of the wedding.

## **Can I choose from different linen or linen napkins?**

Yes! Linen upgrades start at \$1 per napkin, \$20 per table. Your Event Contact can help you further with these details.

## **What is your Dress Code?**

All guests on the property are required to adhere to our conservative casual dress code at all times. The following clothing items are prohibited: sweatshirts or sweatpants, short shorts, t-shirts, athletic attire, including tank tops, sleeveless shirts for men, clothing that exposes the midriff and/or is dirty, frayed, or ripped. Jeans that are faded, contain holes, tears, "cut-off" or frayed ends are not permitted. Additionally, gentlemen should remove hats/caps upon entering the indoor area.



## WRITE OUT YOUR PROS AND CONS...

*and then let's chat.* 😊

*We may have missed something that you are looking for  
and we might be able to help!*

[illegible]This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.