

Wedding Menu



*Life is full of compromises—
the most important day of your life shouldn't be!*

*Allow us to make this a once in a lifetime celebration! For every
special couple, we will provide exquisite service and fine cuisine
that your guests will rave about for years to come.*



Fort Belvoir Officers' Club

*5500 Schulz Circle
Fort Belvoir, Virginia 22060
Phone: (703) 780-0930
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Eternal Bliss

*\$97.00 Per Person (Inclusive)—With Four Hours
Open Bar (Standard Brands)
\$92.00 Per Person Without Bar*
Buffet Dinners Will Be Arranged For A Minimum Of
100 Guests.

Hors D'oeuvres

*Selection of Imported & Domestic Cheeses & Assorted
Crackers
Fresh Garden Vegetable Crudités with Dip
White Glove Butler Service: For 30 minutes:
Please select one hot item from the Hors D'oeuvres menu*

Salad Display

Mixed Greens with Balsamic Vinaigrette Dressing,
Tomato and Cucumber Salad, and Coleslaw.

Buffet Dinner

Carved Top Round of Beef with Au Jus &
Condiments
Chicken Breast Picatta w/Lemon Caper Butter Sauce
Seafood Newburg w/Lobster Sauce
Tortellini Primavera w/Roasted Vegetables in
Cream Sauce
Rice Pilaf
Oven Roasted Potatoes
Buttered Broccoli
Italian Vegetable Blend

Rolls & Butter, Water, Coffee
Iced Tea upon Request

This Package Includes the Following:

White table cloths, Napkins (choice of 20 different colors), Glassware, Silverware, China, Tables and Chairs, Half hour of Hors D'oeuvres, Wedding Cake, Small Floral Arrangement for Each Guest Table and a Larger Floral Arrangement for Head Table, a Glass of Champagne for Each Guests, Room Rental for 4 Hours

Endless Love

*\$79.00 Per Person (Inclusive)—With Four Hours
Open Bar (Standard Brands)
\$74.00 Per Person Without Bar*
Cocktail Buffet Will Be Arranged For A
Minimum Of 50 Guests.

Stand ~Up Cocktail

*We highly recommend the Stand-Up Cocktail Buffet
with finger foods for a relaxed and festive
atmosphere. This option provides a cocktail setting
that's good for mingling between guests at your
party. ~*

Cocktail Buffet

International Cheese Board & Crackers
Fresh Garden Vegetable Crudités w/ Dip
Carving Station:
Roasted Top Round of Beef w/Condiments and Rolls
Pasta Station:
Tortellini Pasta w/ Marinara and Alfredo Sauces
Mini Crab Balls w/Cocktail Sauce
Chicken Drumettes
Swedish Meatballs
Chicken Quesadillas
Spanakopita
Assorted Mini Quiche
Fresh Fruit Mirror Display

Decaf and Regular Coffee and Water
Iced Tea Available upon Request

Cold Items will not be replenished.
Hot Items will be replenished for 1.5 hours.

This Package Includes the Following:

White table cloths, Napkins (choice of 20 different colors), Glassware, Silverware, China, Tables and Chairs, Half hour of Hors D'oeuvres, Wedding Cake, large Floral Arrangement for Head Table, a Glass of Champagne for Each Guests, Room Rental for 4 Hours

Happily Ever After ~ Served Dinner

\$95.00- \$105.00 Per Person (Inclusive)—Served Dinner With Four Hours Open Bar (Standard Brands)

\$90.00 - \$100.00 Per Person Without Bar

Room minimums must be met for Served Dinners

Hors D'oeuvres

Selection of Imported & Domestic Cheeses & Assorted Crackers

Fresh Garden Vegetable Crudités with Dip

White Glove Butler Service: For 30 minutes:

Please select one hot item from the Hors D'oeuvres menu

Served Salad

Mixed Greens with Vinaigrette Dressing

Or

Caesar Salad

Entrée Selection

You May Choose Up to Two Entrees from the Categories Below.

Please note that because of additional labor costs to prepare for two entrees, you will be charged the highest price for each entrée.

Price Category ~ \$95.00 Inclusive Per Person

Chicken Breast Florentine w/White Cream Sauce

Charbroiled Center Cut New York 8oz Steak w/Caramelized Onions and Mushrooms

Tenderloin Tips in Bordelaise Sauce

Pecan Crusted Tilapia

Price Category ~ \$100.00 Inclusive Per Person

Charbroiled 8oz Filet Mignon/Bordelaise Sauce

Maryland Crab Cakes

Chicken Cordon Blue w/White Cream Sauce

Salmon with Dill Sauce

Price Category ~ \$105.00 Inclusive Per Person

Grilled 6oz Filet Mignon & Grilled Chicken Breast w/Cabernet Buerre Blanc Sauce

Grilled 6oz Filet Mignon & Jumbo Lump Crab Cake w/Cabernet Buerre Blanc Sauce

Grilled 6oz Filet Mignon & Scampi Jumbo Shrimp w/Cabernet Buerre Blanc Sauce

Grilled 6oz Filet mignon w/Béarnaise Sauce and Petite Salmon

Starch ~ Choice of One

Rice Pilaf, Wild Rice, Parsley Buttered Potatoes, Broiled Red Bliss Potatoes, Garlic Whipped Potatoes, Oven Roasted Potatoes, Baked Stuffed Potatoes, Angel Hair Pasta w/Sun Dried Tomato Basil Sauce, Fettuccini Alfredo

Vegetable ~ Choice of One

Lemon Buttered Broccoli, Green Beans Almandine, Italian Vegetable Blend, Green Beans & Baby Carrots, Peas & Pearl Onions, Carrots, Buttered Squash & Zucchini

Children's Menu ~ \$35 per Child (only available on Served Meals)

Macaroni & Cheese with Broccoli and Apple Sauce OR Chicken Tenders with French Fries and Apple Sauce

This Package Includes the Following:

White table cloths, Napkins (choice of 20 different colors), Glassware, Silverware, China, Tables and Chairs, Half hour of Hors D'oeuvres, Wedding Cake, Small Floral Arrangement for Each Guest Table and a Larger Floral Arrangement for Head Table, a Glass of Champagne for Each Guests, Room Rental for 4 Hours



Elegant Beginnings

Seated Buffet Brunch

\$84.00 Per Person (Inclusive)—With Four Hours Open Bar (Standard Brands)

\$79.00 Per Person Without Bar

Buffet Brunch will be arranged for a minimum of 100 guests

On Display

Chilled Apple and Orange Juice,
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee,
Selection of Imported Teas

Fresh Selection of Mixed Greens w/House Dressing

Sliced Seasoned Fresh Fruit and Berries, Assorted Muffins and Scones w/Jam and Whipped
Cream, Homemade Biscuits, Butter and Assorted Jellies.

Carving Station—Your Choice of One

Roasted Top Round of Beef w/Au Jus and Condiments

Virginia Honey Baked Ham w/Spicy Mustard and Apricot Chutney

Entrees

Fresh Scrambled Eggs

Link Sausage *or* Crisp Bacon

Home Fried Potatoes Garnished w/Pepper and Onions

Cinnamon Apple Crapes *or* Cheese Blintzes w/ Strawberry Sauce

Herb Grilled Chicken Breast w/Wild Mushroom Lime Glaze *or*

Chicken Breast Florentine w/White Cream Sauce and Spinach

Baked Atlantic Salmon w/Lemon Dill Sauce

Red Bliss Parsley Potatoes *or* Rice Pilaf

Mixed Seasonal Vegetables



Premium Packages

These Packages include the Following:

- 🌹 Romantic Wedding Ceremony in our Garden Gazebo or One of our Elite Ballrooms*
- 🌹 5 hours of Wedding Ceremony and Reception or 5 hour Reception*
- 🌹 One Hour of Hors D'oeuvres*
- 🌹 White Glove Butler Service Meal Selection*
- 🌹 Champagne or Sparkling Cider Toast for all Guests*
- 🌹 Floor Length Table Cloths, China, and Glassware*
- 🌹 Room Rental for 5 hours, Set and Clean Up*
- 🌹 Upgraded Floral Arrangement for Guest and Head Table*
- 🌹 Bridal Suite from one of our exquisite locations with a bottle of champagne waiting for your arrival.*
- 🌹 Beautiful Wedding Cake individualized with choice of flavor and style*
- 🌹 4 Hour Open Bar with Premium Brands and Bartender*
- 🌹 Three elegant votive candles per table to compliment your centerpieces.*

There is no more lovely, friendly and charming relationship communion or company than a good marriage.

-Martin Luther King



Hearts of Fire ~Premium Package

Seated Buffet Dinner

\$125.00 Per Person (Inclusive)—With Four Hours Open Bar (Premium Brands)

\$120.00 Per Person Without Bar

Buffet Dinners Will Be Arranged For A Minimum Of 100 Guests.

Hors D'oeuvres

Selection of Imported & Domestic Cheeses & Assorted Crackers

Fresh Garden Vegetable Crudité's with Dip

White Glove Butler Service: For 1 hour:

Swedish or Barbeque Meatballs

Chicken Quesadillas

Salad Display ~Select 3

Tortellini Primavera Salad

Caesar Salad

Mixed Greens Garden Salad

Potato Salad

Fresh Tomato and Mozzarella Salad

Fruit Cocktail Salad

Tomato and Cucumber Mediterranean Salad

Coleslaw

Eggplant Salad

Ambrosia Salad

Entrees ~ Select 4

Carving Stations:

Roast Beef w/Au Jus

Baked Ham w/ Pineapple Raisin Sauce

Pasta Station:

Tortellini Pasta w/Marinara and Alfredo Sauce

Seafood Newburg

Beef Tips in Bordelaise Sauce

Chicken Breast Coq Au Vin

Chicken Breast Picatta

Baked Salmon w/Dill

Vegetable Lasagna

Cheese Ravioli w/Marinara Sauce

Starches and Vegetables ~ Select 4

Broccoli w/ Butter and Lemon Zest

Green Beans Almandine

Baby Carrots

Rice Pilaf

Jasmine Rice

Corn O'Brian

Peas and Pearl Onions

Red Bill Parsley Potatoes

Garlic Mashed Potatoes

Fettuccini Alfredo

Macaroni and Cheese

Au Gratin Potatoes

Angel Hair Pasta w/Sun Dried Tomato Basil Sauce

Breads, Beverages, and Deserts

Rolls and Butter

Coffee Station

Hot Tea Station

Dessert Station (Assorted Deserts)



Precious Moments ~ Premium Package, Served Dinner

\$125.00 Per Person (Inclusive)—Served Dinner With Four Hours Open Bar (Premium Brands)

\$120.00 Per Person Without Bar

Room minimums must be met for Served Dinners

Hors D'oeuvres

Selection of Imported & Domestic Cheeses & Assorted Crackers

Fresh Garden Vegetable Crudités with Dip

White Glove Butler Service: For 1 Hour:

Swedish or Barbeque Meatballs

Chicken Quesadillas

Served Salad

Mixed Greens with Vinaigrette Dressing

Caesar Salad

Entrée Selection

You May Choose Up to Two Entrees from the Categories Below.

Chicken Breast Florentine w/White Cream Sauce

Broiled Center Cut New York 8oz Steak w/Caramelized Onions and Mushrooms

Sliced Baron Steak w/Bordelaise Sauce

Pecan Crusted Tilapia

Charbroiled 8oz Filet Mignon/Bordelaise Sauce

Maryland Crab Cakes

Chicken Cordon Blue w/White Cream Sauce

Chicken Breast Stuffed w/Shitake and Portobello Mushrooms w/Mornay Sauce

Herb Crusted Angus Prime Rib w/Aus Jus

Grilled 6oz Filet Mignon & Grilled Chicken Breast w/Cabernet Buerre Blanc Sauce

Grilled 6oz Filet Mignon & Scampi Jumbo Shrimp w/Cabernet Buerre Blanc Sauce

Grilled 6oz Filet mignon w/Béarnaise Sauce and Petite Salmon

Starch ~ Choice of One

Rice Pilaf, Wild Rice, Parsley Buttered Potatoes, Broiled Red Bliss Potatoes, Garlic Whipped Potatoes, Oven Roasted Potatoes, Baked Stuffed Potatoes, Angel Hair Pasta w/Sun Dried Tomato Basil Sauce, Fettuccini Alfredo

Vegetable ~ Choice of One

Lemon Buttered Broccoli, Green Beans Almandine, Italian Vegetable Blend, Green Beans & Baby Carrots, Peas & Pearl Onions, Carrots, Buttered Squash & Zucchini

Children's Menu ~ \$35 per Child (only available on Served Meals)

Macaroni & Cheese with Broccoli and Apple Sauce OR Chicken Tenders with French Fries and Apple Sauce



Wedding Package Upgrade Options

Package Bar Upgrades:

Premium Brands \$8.00 Per Person 21 and Over Per Hour
Ultra Premium Brands \$9.00 Per Person 21 and Over Per Hour
(See the additional listing of the included brands)

Fifth Hour of Open Bar*

\$9.00 Per Person

**All Decisions regarding possible bar extensions need to be made no later than 3 business days prior to the event. The entire open bar cannot exceed 5 hours.*

Linen Upgrade

Champagne Color Overlays \$5:00 Each (Per Table)

Rentals

Small Dance floor 10 x10 (small rooms) \$100.00

Round Mirrors \$3.50 each

TV/DVD/VCR Combo \$75.00 per day

LCD projector \$75.00 per day

Risers \$50.00

Votive Candles \$1.95 for each additional

Chocolate Fountain \$500.00 for 3 Hours

Dipping Items \$1.50 Per Person and Per Item

Ice Sculptures \$400

Fort Belvoir Officers' Club

Wedding Checklist

1 year ahead....

- Set reception budget
- Compile guest list & addresses; send out save-the date cards
- Choose attendants
- Order dress & accessories (shoes too!)
- Book Officiate or Church for ceremony
- Meet with florist, photographer and/or videographer
- Decide on the music you would like to have at your reception and book DJ or band
- Discuss menu details, room décor, linens, chairs, etc. with Fort Belvoir Officers' Club Catering Office

4 to 6 months ahead....

- Arrange transportation for wedding day; if needed
- Order invitations, thank-you notes, book a calligrapher (if desired)
- Purchase or reserve Groom's attire
- Select attendants attire
- Select and order wedding favors and gifts for the wedding party
- Arrange rehearsal dinner with Fort Belvoir Officers' Club

2 to 4 months ahead....

- Schedule rehearsal time
- Mail invitations
- Make appointments for hair, makeup, manicure & pedicure

1 to 2 months ahead....

- Buy guest book, pen, ring pillow, and any other accessories you may need
- Have programs printed if using
- Finalize menu and general flow of events with Fort Belvoir Officers' Club Catering Office
- Finalize rehearsal dinner menu with Fort Belvoir Officers' Club Catering Office

2 weeks ahead....

- Have final dress fitting and break in wedding shoes. Learn how to bustle dress.
- Have place cards printed. Don't forget to bring a few blank cards; just in case.
- Write toasts for reception

1 week ahead....

- Finalize seating plan and room diagram with Fort Belvoir Officers' Club Catering Office
- Assign specific responsibilities to members of your wedding party or family; such as passing out flowers, collecting any wedding props that you wish to take home after the reception
- Confirm timeline with Fort Belvoir Officer's Club Catering Office

1 day ahead....

- Have manicure and pedicure
- Rehearse ceremony
- Prepare payment envelopes for vendors, make arrangements for someone to distribute them
- Have fun and get a good night's rest!!

Adapted from Martha Stewart Weddings Magazine