

# BAR AND BEVERAGE SELECTIONS

All beverages must be purchased through the Club.  
 Outside beverages, alcoholic or non-alcoholic, are not permitted on the Club's premises.

## CONSUMPTION BAR

All charges are based on actual consumption in accordance with the prices below.

Club Brand Cocktails .....	\$7.00	Domestic Beers .....	\$5.50
Premium Brand Cocktails.....	\$9.00	Premium Beers .....	\$6.50
Super Premium Brand Cocktails .....	\$12.00	Soft Drinks .....	\$2.25
Cordials and Liqueurs .....	\$10.00	Juices and Bottled Water .....	\$3.00
Club Wine .....	\$30.00 per bottle	Club Sparkling .....	\$30.00 per bottle

### Club Brand Cocktails

Pinnacle Vodka, Beefeaters Gin, Dewars Scotch,  
 Jim Beam Bourbon, Bacardi Rum,  
 Canadian Club Whiskey, Cuervo Tequila

### Premium Brand Cocktails

Kettle One Vodka, Tanqueray Gin, Chivas Regal  
 Scotch, Jack Daniel's Bourbon, Captain Morgan  
 Rum, Seagram's VO Whiskey,  
 Cuervo 1800 Anjeo Tequila

### Super Premium Brand Cocktails

Grey Goose Vodka, Bombay Sapphire, Johnnie Walker Black Scotch,  
 Makers Mark Bourbon, Zaya Rum, Crown Royal Whiskey, Herradura Blanco Tequila

### Club Wines

Chateau Souverain Chardonnay, Chateau Souverain Cabernet Sauvignon, Edna Valley Merlot, Piccini Pinot Grigio

## PRE-PAID BAR Minimum 3 Hours

Charges are based on your guaranteed number or the number of guests in attendance, whichever is greater.  
 Substitutions or additions are charged per drink basis. All pre-paid bars include club wines, beer,  
 and non-alcoholic beverages.

	<u>Club Brands</u>	<u>Premium Brands</u>	<u>Super Premium Brands</u>
Per person first hour	\$12.50	\$16.00	\$19.00
Per person each additional hour	\$8.25	\$10.50	\$12.50

## CASH BAR

Guests pay individually. The prices noted below are inclusive of service charge and Virginia sales tax.

Club Brands Cocktails .....	\$9.00
Premium Brands Cocktails .....	\$12.00
Club Wine.....	\$10.00
Domestic Beer .....	\$7.00
Premium Beer .....	\$8.00
Juices .....	\$4.00
Soft Drinks .....	\$3.00

(All prices are subject to 22% service charge and 6% tax)

# HORS D'OEUVRES

Items can be ordered in quantities of 100 each

## VEGETARIAN

Brandied Peach and Brie in Puff Pastry.....	\$3.00
Tomato and Basil Bruschetta.....	\$2.00
Portobello Mushroom and Goat Cheese Crostini.....	\$2.50
Raspberry and Brie en Crouete.....	\$3.00
Mac and Cheese Cups.....	\$2.50

## SEAFOOD

Smoked Salmon on Sweet Potato Latke with Dill Cream.....	\$3.00
Chilled Shrimp with Bloody Mary Cocktail Sauce.....	\$3.00
Citrus Marinated Shrimp with Avocado Salsa.....	\$3.00
Mini Crab Cake with Champagne Mustard Sauce.....	\$3.50
“Springfield Dip” Crostini (Crab, Artichoke, and Cream Cheese)....	\$3.00

## CHICKEN AND POULTRY

Coconut Chicken with Malibu Rum Butter Sauce.....	\$2.75
Fried Chicken Slider with candied Jalapeno.....	\$2.75
Seared Duck Breast Crostini with Honey Balsamic Glaze.....	\$3.00
Lime and Sweet Chili Pepper Tempura Chicken.....	\$2.75

## BEEF AND PORK

Beef Tenderloin “Crostini” on Waffle Fry with Béarnaise.....	\$3.00
Kosher Franks wrapped in a Blanket with Dijon Mustard.....	\$2.25
Beef Tenderloin Slider with Spicy Dijon Mustard.....	\$3.00
Mini Fresh Mozzarella and Prosciutto Panini.....	\$2.75

(All prices are subject to 22% service charge and 6% tax)

# SPECIALTY STATIONS

## CARVING STATIONS

All carving stations include condiments, warm sliced rolls, and butter. Carving attendant fee of \$75

### Roast Top Round of Beef

50 servings \$275.00

### Whole Poached Salmon

40 servings \$185.00

### Baked Virginia Honey Glazed Ham

50 servings \$180.00

### Prime Rib

30 servings *Market*

### Roast Turkey

35 servings \$150.00

## RAW BAR

Shrimp Cocktail - \$3.00 each

Clams or Oysters on the Half Shell - \$3.00 each

## ORIENTAL STATION

General Tso's chicken, pork potstickers,  
and vegetable spring rolls  
served with fried rice  
\$15.00 per person

## SUSHI STATION

Served with wasabi, soy sauce, and pickled ginger  
Maki Rolls - \$4.00 per piece  
Nigiri Sushi - \$5.00 per piece

## MEDITERRANEAN STATION

lamb meatballs, hummus, tzatziki, olives, roasted  
vegetables, baba ghanoush served with pita chips  
\$15.00 per person

## INTERNATIONAL CHEESE DISPLAY

variety of domestic and imported cheeses,  
garnished with fresh fruit and assorted crackers  
\$12.00 per person

## PASTA STATION

Served with bread sticks and parmesan cheese

(Choose Two)

Farfalle with garlic, olive oil, pine nuts, and spinach  
Wild Mushroom Ravioli with sundried tomato cream sauce  
Penne Romana with sausage, tomatoes, and cream  
Gemelli with chicken, mushrooms, and sundried tomato cream sauce  
Tri-color Cheese Tortellini with pesto cream sauce  
\$15.00 per person

## MASHED POTATO STATION

Red Bliss Potatoes, Yukon Gold Potatoes, and Sweet Potatoes  
Butter, Sour Cream, Gravy, Bacon, Sautéed Onions, Chives, Cheddar Cheese, Horseradish Cream Sauce  
\$10.00 per person

(All prices are subject to 22% service charge and 6% tax)

# BREAKFAST SELECTIONS

## CONTINENTAL BREAKFAST

\$12.00 per person

(Choose Two Juices)

Assorted juices (orange, tomato, apple, grapefruit or cranberry)

Freshly baked assorted muffins and assorted Danish

Croissants

Sliced fresh fruit

Coffee and tea

## BREAKFAST BUFFET

\$20.00 per person

(Choose Two Juices)

Assorted juices (orange, tomato, apple, grapefruit or cranberry)

Scrambled eggs

Crispy bacon and sausage links

Home fries

French toast with berries

Fresh seasonal fruit

Freshly baked muffins

Coffee and tea

## SERVED BREAKFAST

### THE SPRINGFIELD

\$15.00 per person

Scrambled eggs

Crispy bacon

Home fries

Freshly baked muffins

Fresh orange juice

Coffee and tea

### THE FAIRFAX

\$18.00 per person

Eggs Benedict

Home fries

Fresh orange juice

Fresh fruit

Freshly baked muffins

Coffee and tea

(All prices are subject to 22% service charge and 6% tax)

# BRUNCH BUFFET MENU

\$34.00 per person  
Minimum 30 Persons

## CHOOSE THREE OF THE FOLLOWING ENTRÉES

Traditional Eggs Benedict  
Cheese and Fruit Crepes  
Belgian Waffles with Fresh Fruit Compote  
Scrambled Eggs  
Red Pepper, Asparagus, and Goat Cheese Quiche  
Broiled Salmon with Dill Cream Sauce  
Chicken Piccata with Brandy Cream Sauce  
Beef Bourguignon with Wine, Mushrooms and Carrots

## INCLUDES THE FOLLOWING SIDES

Bacon And Sausage  
Breakfast Potatoes  
Mixed Green Salad or Roasted Vegetables

## INCLUDES THE FOLLOWING DESSERTS

Assorted Mini Desserts  
Assorted Homemade Cookies

## INCLUDES THE FOLLOWING

Coffee and Tea Station  
Assorted Juice  
Croissants and Assorted Homemade Muffins  
Fresh Fruit Display

## OMELET OR WAFFLE STATION

Additional \$6.00 per person (plus \$75.00 Chef attendant fee)

(All prices are subject to 22% service charge and 6% tax)

# LUNCHEON ENTRÉE SUGGESTIONS

## ENTRÉES

All entrées are served with a mixed green salad, rice or potatoes, and seasonal vegetables. Coffee, rolls, and butter included.

### **Chicken Piccata**

Chicken breast sautéed with capers  
and lemon butter sauce  
\$24.00

### **Chicken Marsala**

Chicken breast, lightly floured and sautéed with  
mushrooms, onions, and Marsala sauce  
\$24.00

### **Chicken Verde**

Chicken breast stuffed with creamy broccoli  
and cheddar cheese.  
Served with brandy cream sauce  
\$24.00

### **Beef Bourguignon**

Braised beef with red wine, mushrooms, and carrots  
\$26.00

### **5oz. Petite Filet Mignon**

Served with bordelaise sauce  
\$28.00

### **Fillet of Salmon**

Served with citrus beurre blanc  
\$26.00

### **Crab Cake Potomac**

Broiled jumbo lump crab cake.  
Served with Champagne mustard sauce  
\$30.00

### **Pasta Primavera**

Gemelli pasta served with roasted vegetables  
in a pesto cream sauce,  
topped with Parmesan cheese  
\$20.00

## ENTRÉE SALADS

All entrée salads are served with soup du jour. Coffee, rolls, and butter included.

### **Traditional Caesar Salad**

With grilled chicken \$18.00  
With grilled salmon \$20.00

### **Thai Avocado Salad**

Mixed greens with oranges, almonds, and  
ginger-lemongrass marinated chicken \$18.00

### **Marinated Steak Salad**

Mixed greens with cucumbers, bell peppers, and red  
onions. Topped with thinly sliced beef.  
Served with Greek Feta dressing. \$20.00

### **Applewood Salad**

Mixed greens with apples, walnuts,  
grilled chicken breast, and blue cheese.  
Served with honey vinaigrette \$18.00

## DESSERT SELECTIONS

(Choose One)  
\$7.00

Tiramisu  
Seasonal Cupcake  
Chocolate Ganache Cake

Lemon Mousse Cake  
Chocolate Mousse Martini  
Seasonal Cheesecake

(All prices are subject to 22% service charge and 6% tax)

# BUFFET STYLE LUNCHEONS

Minimum 30 Persons  
All buffets include a coffee and tea station

## ASSORTED SANDWICH BUFFET

\$20.00 per person

Mixed Green Salad  
Assorted Sandwiches to Include:  
Turkey, Ham, Chicken Salad,  
Vegetarian, and Roast Beef  
Served on Assorted Rolls, Wraps, and Pita Bread

Mediterranean Orzo Salad  
Seasonal Fruit Salad  
Homemade Potato Chips  
Assorted Cookies and Brownies

## BELLA ITALIA

\$24.00 per person

Traditional Caesar Salad  
Penne with Sausage, Tomato, and Cream  
Cheese Tortellini with Pesto Cream Sauce

Platter of Grilled Italian Vegetables  
Warm Rolls and Butter  
Cannoli Display

## SOUTHERN COMFORT

\$26.00 per person

Sweet Corn Chowder  
Mixed Green Salad  
Roast Pork Tenderloin  
Southern Fried Chicken

Skillet Green Beans  
Macaroni and Cheese with Bacon  
Warm Rolls and Butter  
Seasonal Fruit Cobbler

## SPRINGFIELD BUFFET

\$28.00 per person

Field Greens with Almonds  
and Dried Cranberries  
Chicken stuffed with Broccoli and Cheese  
Chef Francesco's Beef Bourguignon

Oven Roasted Herb Potatoes  
Roasted Vegetables  
Warm Rolls and Butter  
Assorted Cakes and Pies

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette,  
Fat Free Italian, Honey Mustard, Thousand Island

(All prices are subject to 22% service charge and 6% tax)

# AFTERNOON TEA

\$30.00 per person  
Minimum 30 persons

## ASSORTED SCONES

## ASSORTED TEA SANDWICHES

(Choose Four)

Cucumber and Butter, Turkey and Swiss, Tarragon Chicken Salad,  
Roasted Red Pepper and Cream Cheese, Olive Tapenade,  
Smoked Salmon with Herbed Cream Cheese,  
Roast Beef with Horseradish Cream,  
Cream Cheese and Jelly

## ASSORTED MINI PASTRIES

## CHOCOLATE COVERED STRAWBERRIES

## MARMALADE AND BUTTER

## TWO HOT TEAS

(1 Black / 1 Herbal)

Milk, Lemon Wheels, Honey, Sugar Cubes

Please inquire with our Catering Director  
for a specialty cake or cupcakes to enhance your event

(All prices are subject to 22% service charge and 6% tax)



# DINNER ENTRÉE SELECTIONS

All dinner entrées are served with a starter, two side items, warm rolls and butter, coffee or tea

## STARTERS

Mixed Greens with Dried Cranberries and Candied Walnuts ~ Classic Caesar Salad ~ Grilled Romaine Heart Salad

## ENTRÉES

May offer a choice of (2) pre-selected Entrees – Please inquire with Catering Director

### Chicken Verde

Chicken breast stuffed with creamy broccoli and cheddar cheese. Served with brandy cream sauce

\$36.00

### Certified Angus Beef

served with bordelaise sauce

\$50.00

### Chicken Napa

Bone in breast of chicken seared with grapes, white wine, and butter

\$36.00

### Beef Short Ribs

24 hour braised boneless ribs served with Bordelaise sauce

\$46.00

### Broiled Fillet of Salmon

With tarragon butter or citrus beurre blanc

\$38.00

### Crab Cakes Potomac

Two broiled jumbo lump crab cakes served with Champagne mustard sauce

\$50.00

### Stuffed Flounder

Flounder fillet stuffed with crabmeat and served with a white wine thyme sauce

\$38.00

### Grilled Vegetable Tower

Grilled eggplant, zucchini, squash, Portobello, tomato, smoked mozzarella and pesto sauce

\$32.00

## COMBINATION ENTRÉES

### Pan Seared Chicken Breast and Shrimp Scampi

Chicken with wild mushroom ragout, shrimp with lemon-garlic butter

\$44.00

### Grilled Petite Filet of Beef and Jumbo Lump Crab Cake

Filet with Bordelaise sauce, crab cake with Champagne mustard sauce

\$54.00

### 24 Hour Braised Short Rib and Seared Salmon

Short rib with Bordelaise Sauce, Salmon with blue crab beurre blanc

\$52.00

## SIDE ITEMS

Green Beans Amandine  
Broccoli with Olive Oil, Garlic, and Bell Peppers  
Asparagus Parmesan  
Roasted Vegetables

Whipped Potatoes – Garlic, Horseradish, or Sweet  
Oven Roasted Herb Potatoes  
Parmesan Risotto  
Wild Rice with Cranberries and Walnuts

## DESSERT SELECTIONS

Tiramisu

Lemon Mousse Cake

Chocolate Ganache Cake

Chocolate Mousse Martini

Deluxe Cheesecakes (Key Lime, Glazed Fruit, Pumpkin Ginger, or Plain)

\$7.00 each

(All prices are subject to 22% service charge and 6% tax)

# DINNER BUFFET SELECTIONS

\$50.00 per person  
Minimum 30 Persons

## SALADS

(Choose Two)

Classic Caesar Salad  
Mixed Greens Salad with choice of two dressings  
Tomato, Asparagus, and Fresh Basil Salad

## CARVING STATION

(Choose One - Carving attendant fee of \$75 is required for all carving stations)

Prime Rib of Beef with Horseradish Sauce  
Top Round of Roast Beef au Jus  
Porchetta with Italian Salsa Verde  
Whole Poached Salmon with Sherry Mayonnaise (served cold)

## ENTRÉES

(Choose Two)

Beef Bourguignon  
Flounder Stuffed with Crabmeat served with White Wine Sauce  
Grilled Salmon Fillet with Tarragon Butter Sauce, Dill Cream Sauce or Citrus Beurre Blanc  
Chicken Marsala, Piccata or Napa  
Wild Mushroom Ravioli with Sundried Tomato Cream Sauce  
Farfalle with Spinach, Olive Oil, Garlic and Pine Nuts

Options for Children 10 & Under: ½ price buffet **or** choice of plated Mac n' Cheese, Hamburger,  
or Chicken Tenders with choice of Fries or Fresh Fruit as side  
\$16.00 per person

## SIDES

(Choose Two)

Whipped Potatoes – Garlic, Horseradish or Sweet  
Oven Roasted Herb Potatoes  
Wild Rice with Cranberries and Walnuts  
Parmesan Risotto

Roasted Green Beans with Almonds  
Roasted Vegetables  
Bacon Brussel Sprouts  
Broccoli with Garlic and Red Pepper

## DESSERTS

(Choose One)

Tiramisu      Assorted Fruit Pies      Assorted Petit Cookies      Assorted Petit Fours (add \$3.00)

Coffee and Tea Service Included

(All prices are subject to 22% service charge and 6% tax)

# YOUNG ADULT PARTY MENU

\$24.00 per person

## BEVERAGE STATION

Coke, Diet Coke, Sprite, Lemonade, Shirley Temples, and Water

## YOUNG ADULT BUFFET

(Choose Four Items)

Pigs in a Blanket  
Mozzarella Sticks  
Tangy Wild Wings  
Cheese Quesadilla  
Penne Pasta with Alfredo Sauce  
Mini Egg Rolls  
French Fries

Mac & Cheese  
Chicken Fingers  
Mini Hamburgers/Cheeseburgers  
Cheese or Pepperoni Pizza  
Chips & Salsa  
Fresh Fruit Bowl  
Caesar Salad

## MAKE YOUR OWN SUNDAE STATION

\$6.00 per person

Vanilla or chocolate ice cream with hot fudge, butterscotch,  
and assorted sundae toppings

Inquire with our Catering Director  
for a custom cake or cupcakes to enhance your event

(All prices are subject to 22% service charge and 6% tax)

# MEETING BREAKS AND BEVERAGES

## MID-MORNING BREAK

\$8.00 per person

(Choose Two Juices)

Orange, tomato, cranberry, or grapefruit  
Assorted freshly baked muffins  
Granola bars  
Coffee and tea

## AFTERNOON BREAK

\$8.00 per person

Assorted soft drinks  
Mixed nuts and bar snacks  
Goldfish  
Cookies  
Coffee and tea

## FITNESS BREAK

\$ 9.50 per person

Assorted individual fruit yogurts  
Sliced fresh fruit  
Granola bars  
Bottled water

## SNACKS AND BEVERAGES

Fruit and cheese board with crackers .....	\$6.00 per person
Vegetables and ranch dip .....	\$4.50 per person
Tortilla chips and salsa .....	\$4.00 per person
Mixed nuts and Goldfish .....	\$3.00 per person
Assorted homemade cookies .....	\$20.00 per dozen
Coffee and tea station .....	\$2.50 per person
Soft drinks station .....	\$2.50 per person/per hour
Bottled water .....	\$2.50 each

(All prices are subject to 22% service charge and 6% tax)

# Springfield Golf & Country Club

## TERMS AND CONDITIONS FOR BANQUETS, RECEPTIONS & PRIVATE FUNCTIONS

NAME OF EVENT \_\_\_\_\_

DATE OF EVENT \_\_\_\_\_

**Deposits/Payments:** A non-refundable \$\_\_\_\_\_ deposit is required to reserve the requested date and facility for your event. Room deposit amounts are subject to change based on event size. Should the Host cancel the event with less than one week notice, expenses incurred by the Club in loss of income, purchases, preparation and administration cost will be billed to and be the responsibility of the Host or sponsoring Member for a non-member function. This charge will be in addition to the deposit.

**Food and Beverage Minimum:** By Signing below, the Event Host agrees to at least meet the following Food and Beverage Minimum for the above stated function. The minimum applies to Food and Beverage ONLY; miscellaneous sundries, room rentals etc. to not count towards the minimum.

**FOOD AND BEVERAGE MINIMUM: \$ \_\_\_\_\_ DEPOSIT: \$ \_\_\_\_\_**  
**ROOM RENTAL: \$ \_\_\_\_\_**

**Guarantee:** Menu selection and minimum meal guarantee are due two (2) weeks prior to the event. **Final** guest count is required one (1) week prior to the event. All costs incurred are per person based upon guaranteed or actual attendance; whichever is greater. **No CREDIT CARD payments or CASH will be accepted** – check or money order only.

**Catering:** Springfield Golf and Country Club must furnish all food and beverage, with the exception of wedding and birthday cakes and edible party favors. Outside catering is not permitted on the Club's premises. Fairfax County Health Department regulations do not allow the removal of leftover food or beverages from the Club premises following your function.

**Dress code:** Appropriate club attire for both men and ladies (unless provisions are made for a theme party). The sponsoring Member, as well as the Host, is responsible for communicating Club policy in terms of dress code and decorum to guests.

**Compliance:** Members and Guests are responsible for conducting the function in an orderly manner and in full compliance with applicable laws, regulations and Club Policy. Member/Host assumes full responsibility for the conduct of their guests and for any damage to the Club's premises or theft of property. Guests attending the function are required to stay in their designated areas. For child birthday parties, Sweet Sixteen parties and Bar/Bat Mitzvahs, the Club requires hired security personnel and a refundable cleaning fee, which will be processed following the event per the discretion of Club Management. The Club will not assume any responsibility for any loss or damage to any property left on the premises, prior to, during or after the event. The use of rice, confetti or birdseed is strictly prohibited.

No person under 21 years of age may be served wine, beer, or liquor. Any individual appearing to be under the legal drinking age will be required to show proper identification to consume alcohol. The Club reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises. Smoking is not permitted in the building.

A 22% service charge and the required Virginia state sales tax will be added on all Food and Beverage charges. Under Virginia law, the Club must apply the state sales tax to the Room Rental Fee. Payment in full is required 72 hours prior to the event. Estimated charges will be based on guest guarantee. Any balance owed which is not paid within 72 hours after your Event will accrue interest at the rate of 1.5% per month. In the event the Club engages legal counsel to collect any balance owed following your Event, the undersigned agrees to reimburse the Club for all reasonable attorney's fees and expenses incurred by the Club in collecting such amounts.

**In the event your Event is cancelled as a result of the loss of use of Club facilities as a result of a strike, riot, earthquake, fire or war or the loss of public utilities servicing the Club (unless such utilities are replaced by temporary means), the Club agrees to reimburse to you, as your sole remedy, of all sums paid to the Club for the Event and neither party shall have any further liability to the other. This provision shall not apply if your Event is cancelled solely as a result of inclement weather.**

**\*Important Note:** The attached form must be completed, signed, dated, and returned as soon as possible.

As a representative of this function, I agree to the above terms and conditions set forth by the Club.

Event Host \_\_\_\_\_ Date \_\_\_\_\_

# Springfield Golf & Country Club

TERMS AND CONDITIONS FOR BANQUETS, RECEPTIONS & PRIVATE FUNCTIONS

## IRS - CLUB INCOME TAX FORM

### SHORT FORM

The following information must be maintained for Club functions at which more than eight persons are present and less than 75% are members of the Club.

Event Host Name: \_\_\_\_\_ Today's Date: \_\_\_\_\_

Member Name (if acting as event sponsor): \_\_\_\_\_

Account Number (If member, otherwise Club to assign event account #): \_\_\_\_\_

Event Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

Estimated # of guests attending \_\_\_\_\_ Members \_\_\_\_\_ Non-members \_\_\_\_\_

\$ \_\_\_\_\_ Total Amount of Deposit Check

\_\_\_\_\_ This check will be paid by me without reimbursement (Member Income)

*Choose this line if you are a Member, or if the event cost is being covered by a member*

\_\_\_\_\_ This check will be paid by my guest or I will be reimbursed by my guest (Non-member Income)

*Choose this line if you are NOT a Member*

\_\_\_\_\_ This check will be paid by my employer as a business expense and is deemed to be member income  
(Complete Long Form)

(Fill in names of members below if applicable)

---

---

Event Host Signature: \_\_\_\_\_

Member Signature (if acting as event sponsor): \_\_\_\_\_

# Springfield Golf & Country Club

## CHARGES THAT MAY APPLY

Full Ballroom Rental (5 hours) .....	\$1,500.00
Ballroom A or Ballroom B Rental (5 hours).....	\$750.00
Each Additional Hour .....	\$200.00
Board Room Rental.....	\$250.00
Food & Beverage Minimum (Saturday Day/Saturday Evening) \$6,000.00++/ \$12,000.00++	
Food & Beverage Minimum (Friday Evening and All Day Sunday) \$8,000.00++	
Wedding Ceremony/Reset Fee .....	\$500.00
Bartender .....	\$25.00 per hour
Chef Carver .....	\$75.00 each
Cake Handling Service.....	\$1.00 per person
Microphone.....	\$15.00
8ft. Screen.....	\$25.00
Podium with Cordless Microphone .....	\$15.00
Coat Room Attendant.....	\$25.00 per hour
42" Flat Screen TV/DVD.....	\$30.00
LCD Projector .....	\$100.00
Flip Chart with Assorted Markers.....	\$20.00
Cleaning Fee (Per discretion of Club Management) .....	\$300.00

# RECOMMENDED VENDORS

## FLORISTS

Toulies en Fleur  
703-868-5939  
www.toulies.com

BrookHill Event Florals  
703-732-7330  
www.brookhillflorist.com

Twinbrooks Floral Design  
703-978-3700  
weddings@twinbrooksfloraldesigns.com

## PHOTOGRAPHY

Emily Alyssa Photography  
571-317-0094  
www.emilyalyssa.com

Photography by Marirosa  
703-307-7074  
www.photographybymarirosa.com

Michelle Lindsay Photography  
202-257-7993  
www.michellelindsayphotography.com

## HOTELS

Residence Inn by Marriott  
703-644-0020  
Melat Negussie

Hilton Hotel Springfield  
703-971-8900  
Jason Rodriguez

## ENTERTAINMENT

Kirkabee DeeJays  
703-220-2259  
www.Kirkabee.com

DJ Angel  
Angel Santiago  
AP3 Productions  
angel@washingtontalent.com

Bialek's Music  
301-340-6206  
www.bialeksmusic.com

Washington Talent Agency  
Marc Wilner  
301-762-1800  
www.washingtontalent.com

## MISCELLANEOUS

Good Hair Day Salon  
Occoquan, VA  
703-491-4049  
www.goodhairdaysalon.com

Michelle Taylor Events  
Wedding and Event Planning  
703-928-3800  
www.michelletaylorllc.com

A Wedding Story  
Event Planning and Décor  
Jackie Yu  
703-642-2247  
weddingstoryflower@gmail.com