



Together Forever



CHANTILLY NATIONAL
GOLF AND COUNTRY CLUB

CONGRATULATIONS

Congratulations on your engagement and thank you for considering Chantilly National Golf & Country Club for your wedding! Each and every ceremony and reception receives personalized service, outstanding food and beverages and a variety of services and amenities including:

- Renovated Ballroom
- Cherry Wood Dance Floor
- New Cross-Back Banquet Chairs
- Round Dining Tables, Cake Table & Table for DJ
- French Doors with Access to the Picture-Perfect Outdoor Patio
- Outdoor Ceremony Site with Convenient Clubhouse Access
- Setup and Breakdown of the Ceremony & Reception Space
- Vendor Setup Access at Least 3 Hours Prior to Wedding
- On-Site Banquet Manager, Private Event Coordinator or Director
- Floor Length Linen and Napkins
- Mirror Tiles and Votive Candles
- Audio Speaker System with iPod/Phone Compatibility
- A/V Equipment
- China, Glassware and Silverware
- Complimentary Cake Cutting Services
- Access to Golf Course for Photos
- Complimentary Parking
- Complimentary Private Tasting

You can spend your wedding day cherishing the important moments and let Chantilly National take care of all the other details!



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Madison Rubley
Private Events Coordinator
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All food and beverage purchases are subject to 6% Sales Tax and an automatic taxable 22% Service Charge. The Service Charge is not a tip or gratuity.



CEREMONY

\$550 CEREMONY FEE

Includes

Ceremony Location
Rehearsal Time
Coordination of Rehearsal & Ceremony
Ceremony Chairs (Set Up & Break Down)

Enhancements:
Wine Barrels \$150 Each
Ceremony Arch \$150
Infused Water Station \$5
Passed Champagne or Sparkling Cider \$7

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HORS D'OEUVRES

Butler
Passed

Baked Brie and Raspberry in Pastry
Spinach and Feta in Phyllo | Tzatziki
Fresh Mozzarella Caprese Skewer | Balsamic Glaze
Ratatouille and Goat Cheese Crostini
Tuscan Tomato and Basil Bruschetta
Loaded Fingerling Potato Poppers
Antipasto Skewers
Virginia Ham and Potato Croquette | Orange Marmalade
Thai Chicken Satay | Soy Glaze
Swedish Meatballs
Mini Beef Wellington
Charred Beef Skewer | Gorgonzola Cream
Ancho Beef Wonton
Chorizo Cheddar Empanadas | Cilantro Lime Cream
Pepper Steak Bruschetta
Prosciutto Wrapped Melon
Coconut Shrimp
Bacon Wrapped Scallops | Peppered Maple
Petite Lump Crab Cakes | Boardwalk Aioli
Jumbo Shrimp Cocktail Shooters
Firecracker Shrimp Spring Roll | Black Garlic Plum Sauce
Shrimp Ceviche Shooter
Seared Ahi Tuna and Cucumber Bites | Sweet Chili

Displayed

Sliced Fruit Display | \$5.50
Honey and Greek Yogurt Dip

Market Vegetable Crudite | \$6.50
Smoked Tomato Ranch

Mediterranean Hummus Display | \$7.75
Gardenia, Feta Cheese and Toasted Pita

Warm Baked Brie en Croute | \$7.75
Whole Baked Brie in Puff Pastry with Orange Marmalade and Gourmet Crackers. Garnished with Candied Walnuts and Pecans

Molten Artichoke and Spinach Dip | \$8.75
Assorted Flatbreads

The Big Dipper | \$9.50
House Made Guacamole, Fresh Cilantro Salsa, and Roasted Red Pepper Hummus. Served with Pita and Tortilla Chips

International and Domestic Cheese | \$10
Gourmet Crackers Garnished with Berries

Rustic Charcuterie Board | \$10
Artisan Charcuterie with Marinated Vegetables and Crostini

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DINNER PACKAGES

All Packages Includes

Four Passed Hors D'Oeuvres, Warm Rolls with Butter, One Choice of Salad, Choice of Two Entrees & Sides, and One Vegetarian Entrée. All pricing is listed per person.

Plated Packages

Silver Entrees | \$80

Gold Entrees | \$90

Buffet Packages

Silver Entrees | \$85

Gold Entrees | \$95

Kids Meals

Kids 3 and Under Complimentary

Kids aged 4-12 | \$22

Vender Meals

Standard | \$25

Upgraded | \$45

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PLATED

Silver Package

Bacon and Mushroom Chicken

Roasted Chicken Breast Finished in White Wine and Cream, Topped with Bacon, Mushrooms and Fresh Thyme

Chicken Provencal

Roasted Chicken Breast Topped with Wine Poached Tomatoes, Garlic, hallots and Herbs

Pork Saltimbocca

Heritage Pork Loin Layered with Charcuterie and Mozzarella Cheese with Red Pepper Pesto

Lacquered Salmon

Pan-Seared with Ponzu Soy Glaze

Flank Steak

Marinated and Char-Grilled with Cilantro Chimichurri

Beef Carbonade

Beer-Braised Prime Beef with Caramelized Onions in a Brown Ale Jus

Bistro Filet Medallions

Char-Grilled Prime Filet Medallions Served with Merlot Demi

Seasonal Ravioli

Jumbo Ravioli Stuffed with Market Vegetables and Cheese in Classic Alfredo or Club Marinara

Gold Package

Frenched Chicken Breast

Herb-Roasted with Classic Lemon Vin Blanc

Heirloom Tomato and Mozzarella Chicken

Heirloom Beefsteak Tomatoes and Fresh Mozzarella with Balsamic Glaze

Rustic Jumbo Lump Crab Cakes Chefs

Recipe Jumbo Lump Crab Cakes with Boardwalk Aioli

Coconut Rockfish

Pan Seared with Pineapple, Cucumber and Jicama Salsa

New York Strip

Marinated and Char-Grilled with Mushroom Bordelaise

Smoked Beef Tenderloin

Short-Smoked Filet Tenderloin Char-Grilled with Roasted Shallot Demi

Beef Short Ribs

Balsamic and Soy-Braised with Toasted Sesame Seeds and Black Garlic Jus

Ratatouille and Goat Cheese Manicotti

Fresh Market Vegetables and Club Marinara

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BUFFET

Silver Package

Penne Primavera with Vodka Sauce

Fresh Market Vegetables and Classic Vodka Tomato Sauce

Chicken Provencal

Roasted Chicken Breast Topped with Wine Poached Tomatoes, Garlic, Shallots and Herbs

Baked Cod

Oven Roasted with herbed Panko and Beurre Blanc

Beef Carbonade

Beer-Braised Prime Beef with Caramelized Onions in a Brown Ale Jus

Bistro Filet Medallions

Char-Grilled Prime Filet Medallions Served with Merlot Demi

Gold Package

Ratatouille and Goat Cheese Manicotti

Fresh Market Vegetables and Club Marinara

Heirloom Tomato and Mozzarella Chicken

Heirloom Beefsteak Tomatoes and Fresh Mozzarella with Balsamic Glaze

Pommery Chicken

Herbed Panko and Pommery Mustard Sauce

Short Smoked New York Strip

Char-Grilled with Mushroom Bordelaise

Lacquered Salmon

Pan-Seared with Ponzu Soy Glaze

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INCLUDED IN ALL PACKAGES

Salads

Club House Salad

Mixed Greens, Cucumber, Grape Tomatoes, Carrots, Red Onion, Herb Croutons & Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Herb Croutons, Shredded Parmesan, & Caesar Dressing

Chopped Salad

Romaine, Bacon, Tomato, Yellow Corn, Green Onions, Cheddar Cheese & Buttermilk Ranch Dressing

Baby Greens Salad

Spinach and Arugula, Candied Walnuts, Dried Fruits, Goat Cheese & Champagne Vinaigrette

Sides

Classic Risotto

Roasted Garlic Mashed Potatoes

Roasted Rosemary Red Bliss Potatoes

Roasted Seasonal Vegetables

Sautéed Asparagus

Green Bean Amandine

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ENHANCEMENTS

Carving Station

Late Night Bites

Desserts

Slow Roasted Prime Rib | \$20
Seared Beef Tenderloin | \$20
Brown Sugar Virginia Ham | \$12
Roasted Turkey Breast | \$12
Baked Salmon en Croute | \$14
*Chef Attendant fee of \$100+ Applies

Sliders Station | \$10.50
Cheeseburger, Buffalo Chicken and Portobello

Mini Pizza Bites | \$10
Pepperoni, Cheese or Sausage

Jumbo Pretzel Display | \$8.75
Warm Pretzels with Cheese and Mustard Dipping Sauces

Smoked Mac and Cheese Cups | \$10

Popcorn Bar | \$5.50
Popcorn with Assorted Toppings

S'more's Station | \$8.75
Assorted chocolates ready to melt with marshmallows and served with crunchy graham cracker cookies

Ice Cream Bar | \$11
Vanilla & Chocolate Ice Cream with Chocolate Sauce, Caramel Sauce, Whipped Cream, Maraschino Cherries & Sprinkles

Dessert Display | \$12
Chefs Selection of Seasonal Desserts

Freshly Baked Cookies | \$4.50

Doughnut Bar | \$25.00 per dozen

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BAR PACKAGES

Open Non-Alcoholic

Includes Assorted Pepsi Products, Iced Tea, Lemonade and Coffee & Tea Station
3 and Under | Complimentary Ages 4-12 | \$4.00 12 and Up | \$8.00

Open Bar

All open bar packages include Champagne Toast and Non-alcoholic Beverages.

Beer & Wine

Includes Domestic & Imported Beers and House Wines
2 Hours | \$24.00 3 Hours | \$30.00 4 Hours | \$36.00 5 Hours | \$42.00

Call Liquors, Beer & Wine

Includes Call Brand Liquors, Domestic & Imported Beers and House Wines
2 Hours | \$32.00 3 Hours | \$38.00 4 Hours | \$44.00 5 Hours | \$50.00

Top Shelf Liquors, Beer & Wine

Includes Top Shelf Brand Liquors Domestic & Imported Beers and 2nd Tier Wines
2 Hours | \$38.00 3 Hours | \$44.00 4 Hours | \$50.00 5 Hours | \$56.00

Premium Liquors, Beer & Wine

Includes Premium Brand Liquors, Domestic & Imported Beers and 3rd Tier Wines
2 Hours | \$44.00 3 Hours | \$50.00 4 Hours | \$56.00 5 Hours | \$62.00

Open Consumption Bar Guest Payment Bar

Host Selects Type of Beverages and Brand Level to be offered. The Host is Responsible for a Bartender Fee of \$150.00 per Bartender. Prices Listed Below DO NOT INCLUDE Sales Tax and Service Charge.

Price Per Drink

Domestic Beer | \$6 Imported Beer | \$7 House Wine or Champagne | \$9
Call Liquor | \$10 Top Shelf | \$11 Premium | \$13

Champagne Toast

Champagne Toast | \$5.00

Sparkling Cider Only | \$2.50

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ADDITIONAL INFORMATION

Food and Beverage Minimum's

All events are required to meet a food and beverage minimum. Food and beverage minimums are before sales tax and service charge. If the minimum is not met the difference may be charged as a minimum fee.

Room Rental (Non-Members)

Rental fees include all the amenities listed on Page 2. Golf & Social Members at Chantilly National Golf and Country Club do not pay a room rental fee for use of the club. Please ask your Private Events Director for more information on membership or sponsorship for discounted room rental options!

Peak Season

April, May, June, September, October, and December

	Friday	Saturday	Sunday
Room Rental	1500	2000	1500

Value Season

January, February, March, July, August, and November

	Friday	Saturday	Sunday
Room Rental	1000	1500	1000

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CONTACT US NOW!

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