



BELMONT COUNTRY CLUB

Wedding Packages

BELMONT COUNTRY CLUB
19661 Belmont Manor Lane | Ashburn, VA 20147
703-723-5349 | belmontcountryclub.com



The Manor House

Belmont's Manor House, listed on the National Register of Historic Places, was built in the 1790's by Ludwell Lee, son of Richard Henry Lee, a signer of the Declaration of Independence. Often a center of lavish entertaining, the Belmont Manor House hosted many distinguished guests, including Presidents John Quincy Adams and James Madison. The Manor House is made up of 6 interconnected rooms that offer a unique & charming ambiance for your cocktail hour.



Grand Ballroom

The Grand Ballroom fittingly affords a magnificent view of the grounds while offering spacious and elegant dining for up to 250 guests. Two connected terraces flank the Ballroom, adding 4,000 square feet of additional private space for guests to enjoy sweeping views of the Blue Ridge Mountains and breathtaking sunsets during the reception.



Flora Lee Bridal Suite

Reflecting the grace and charm of the past and present, and in honor of Mrs. Flora Lee, wife of Ludwell Lee, the Bridal Suite is commonly the most talked about room in the Manor Home.



Billiards Room

This handsome and masculine room was the original kitchen of the Belmont Manor House. Today, this room becomes a dressing room for the day where guests enjoy a challenging game of billiards, watch their favorite sporting event, or relax on the adjoining outdoor patio with friends.

All Wedding Packages Include:

Wedding Coordination

5 Hour Reception

Floor Length Linens

Gold Chiavari Chairs

Gold Votive Candles

Gold Charger Plates

Mirrored Tiles

24x24 Dance Floor

16x20 Staging

White Draping

Slideshow Audio Visual

Cake Cutting & Service

Menu Tasting for 4 Guests

A Two-Some of Golf



Essential | \$135 Per Person

Cocktail Hour: 3 Passed Hors d'oeuvres

Plated Dinner Reception: 1 Salad, 2 Entrées & 1 Vegetarian Entrée

Beverages: Coffee / Hot Tea / Water

Bar Service: 4 Hour Beer + Wine Open Bar

Signature | \$145 Per Person

Cocktail Hour: 3 Passed Hors d'oeuvres + 1 Display

Plated Dinner Reception: 1 Salad, 3 Entrées & 1 Vegetarian Entrée

Beverages: Coffee / Hot Tea / Water

Bar Service: 4 Hour Call Brand Open Bar

Champagne Toast

Premier | \$155 Per Person

Cocktail Hour: 4 Passed Hors d'oeuvres + 2 Displays

Plated Dinner Reception: 1 Salad, 3 Entrées & 1 Vegetarian Entrée

Beverages: Coffee / Hot Tea / Water

Bar Service: 4 Hour Premium Brand Open Bar

2 Signature Cocktails

Wine Service During Dinner

Champagne Toast

A buffet can be customized with your package at no additional cost.

Ceremony Fee | 1,000

*Includes: Ceremony Location / Backup Indoor Location
Tables / White Padded Chairs / Staging / Water Station
Coordination of the Rehearsal & Ceremony*

Ceremony Timing to be Included in 5 Hour Reception

A service charge of 22% and a 6% Virginia State sales tax will apply.

*Butler Passed
Hors D'Oeuvres*

Citrus Glazed Lamb Chops
Coconut Chicken Skewers
Corned Beef Reuben Stuffed Potatoes
Crostini of Caramelized Fig, Brie & Honey
Cucumber & Boursin Canapé
Fresh Pear & Goat Cheese Canapé
Lamb Meatball
Maple Glazed Bacon Wrapped Scallops
Miniature Beef Wellington
Miniature Maryland Crab Cake
Miniature Quiche
Prosciutto Wrapped Melon
Roasted Mushroom Risotto Croquette
Seared Ahi Tuna Crisp
Shrimp Cocktail
Smoked Salmon & Herb Cream Cheese Cracker
Tempura Shrimp
Tenderloin Bleu Cheese Crostini
Tomato & Mozzarella Skewer
Vegetable Spring Roll Honey

*Displayed
Hors D'Oeuvres*

Cheese Display

*Decorative Arrangement of Imported & Domestic Cheeses
Served with Artisan Crackers*

Bruschetta Bar

*Tomato Bruschetta / Roasted Red Peppers / Marinated Olives
Fresh Mozzarella / Crostini Breads*

Garden Vegetable Crudité

Assortment of Seasonal Vegetables with Parmesan Ranch Dip

Butcher Block Charcuterie

with Grain Mustards & Crostini Breads

Chesapeake Crab & Artichoke Dip

with Cocktail Breads

Fresh Fruit

Assorted Sliced Seasonal Fruits & Berries

Brie En Croûte

Served with Spiced Apple Butter & French Baguette



Salads

Classic Caesar Salad

Romaine Lettuce / Garlic Croutons / Grated Parmesan Cheese

Belmont Garden Salad

*Mixed Greens / Tomatoes / Cucumbers / Carrots
Cheddar Cheese / Choice of Balsamic or Ranch*

Spring Salad of Baby Spinach

Available March - May

*Fresh Strawberries / Toasted Almonds / Goat Cheese
House Made Balsamic Vinaigrette*

Summer Salad of Baby Lettuces

Available June - August

*Grilled Corn / Marinated Tomatoes / Queso Fresco
Lemon Basil Vinaigrette*

Autumn Salad of Baby Lettuces

Available September - November

*Roasted Apples / Cranberries / Goat Cheese
Spiced Cider Vinaigrette*

Winter Salad of Romaine

Available December - February

*Port Poached Figs / Toasted Walnuts / Bleu Cheese Crumbles
Champagne Honey Vinaigrette*



Entrées

Boursin Chicken Breast

Wild Rice Pilaf / Green Beans / Basil Boursin Cream

Spinach & Feta Cheese Stuffed Chicken

Caramelized Onion & Herb Risotto / Baby Carrots
Marsala Pan Sauce

Pan Seared Grouper

Lemon Thyme Potato Gratin / Broccolini
Citrus Garlic Vinaigrette

Pan Seared Atlantic Salmon

Roasted Baby Potatoes / Wilted Spinach / Smoked Bacon
Lemon Vinaigrette

Shrimp & Grits

Logan's Andouille Sausage / Roasted Tomatoes
Stone Ground Grits

Jumbo Lump Crab Cakes

Olive Oil & Herb Fingerling Potatoes / Vegetable Medley
Lemon Thyme Buerre Blanc

Oven Roasted Filet Mignon

Yukon Gold Potato Purée / Asparagus
Chardonnay & Grain Mustard Demi-Glace

Vegetable Napoleon

Layered Grilled Portobello Mushrooms / Roasted Red Peppers
Wilted Spinach / Crispy Wontons / Mozzarella Cheese
Basil Pesto

Pasta Francesca

Tossed Rotini / Medley of Spinach / Sundried Tomatoes
Roasted Red Peppers / Mushrooms / Lemon Basil Sauce



Beverage Service

Includes Bar Set Up & Bartender Fees

The Bar Packages are charged per person on the confirmed number of adult guests attending. Adult guests are considered anyone over the age of 21.

Call Brand Bar:

New Amsterdam Vodka, New Amsterdam Gin, Concierge Bourbon, Concierge Whiskey, Dewar's White Label Scotch, Concierge Rum, Jose Cuervo Especial Silver Tequila

Premium Brand Bar:

Tito's Vodka, Bombay Dry Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, The Glenlivet 12 Scotch, Bacardi Superior Rum, Casamigos Repo Tequila

Beer | Select Four:

Budweiser, Bud Light, Miller Lite, Yuengling, Coors Light, Michelob Ultra, Heineken, Corona, Blue Moon, Sam Adams (Seasonal), Stella Artois, Goose Island IPA, Devil's Backbone, O'Doul's (NA)

Wine | Select 2 White, 2 Red:

Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Prosecco



Frequently Asked Questions

How many guests will the Grand Ballroom Seat?

250 guests with a dance floor.

May I extend my five hour wedding reception?

Yes, a \$400 charge will apply for each additional hour. Extended bar service will be additional.

Does Belmont have a separate room for cocktail hour?

When using the Grand Ballroom for your reception, the Manor House is offered for your cocktail hour. This space is our elegant historic house. It features a beautiful home-like atmosphere and exquisite views, which cannot be compared to any other historic property in Northern Virginia.

Does Belmont offer a discount?

Yes, a 10% discount will be offered to wedding receptions held on Friday evenings as well as Sundays. Holiday weekends NOT included.

Is there a venue fee?

No, there is not a separate venue fee. Your package pricing is inclusive of the venue rental.

Is there a venue minimum?

Yes, food & beverage minimums will be quoted based upon your date selection.

When do we pay the final balance?

A 25% deposit is collected to secure your reservation. 50% of the total estimated expenditure is due 6 months prior to the event. Final payment is due once the final guaranteed guest count is received 7 days prior to the wedding date.

Do we have to provide any other vendors?

You are responsible for providing the DJ/Band, Cake, Florist, Officiate, Photographer. We do have a helpful Preferred Vendors List.

When Can Vendors Access the Property?

Belmont allows vendors to begin setting up and making deliveries 3 hours prior to your event start time.

Does Belmont Country Club allow outside catering?

With the exception of your wedding cake, all food & beverage must be provided by Belmont Country Club.

Is parking an issue? What about the security gate?

We have parking in excess of 300 guests. Your guests will have clearance to enter this historic property.



Preferred Vendors

FLORIST & DECOR

Rick's Flowers

703-439-9129 | rick@ricksflowers.com
ricksflowers.com

C.C.'s Linen's Plus

703-665-0059 | cclinenplus.com

MUSIC

Washington Talent

301-762-1800 | washingtontalent.com

Mario Vines

571-426-4896 | info@dcdjs.com

DJ Ian Lade

703-932-2710 | digitalsoundservices.com

DJ Sway

240-606-8740 | bookings@djsway.com

DC Strings

www.dcstrings.org/weddings

CAKE

Dana's Cake Shoppe

703-675-4222 | order@danascakeshoppe.com

Sweets by E

571-206-1644 | cakes@sweetsbye.com

Edibles Incredibles

703-437-3008 | robyn@ediblesincredible.com

OFFICIATE

Rev. Christine Mcgunigale, OMC

301-254-7051 | christine60@aol.com

Jeff Maszal

703-980-1677 | jeff@weddingceremoniesbyjeff.com

TRANSPORTATION

Reston Limousine

703-478-0500 | restonlimo.com

Harmon's Carriages

540-825-6707 | harmonscarriages.com

HAIR & MAKEUP

JKW Beauty

240-267-4550 | hello@jkwbeauty.com

Total Babe Hair

totalbabehaircompany@gmail.com | totalbabehair.com

Tamar C Makeup and Hair

tamarcmakeup.com

HOTELS NEARBY

Lansdowne Resort and Spa | 703-729-8400
Springhill Suites Ashburn | 703-723-9300
Embassy Suites Dulles Town Center | 703-723-5300
Courtyard Marriott Dulles Town Center | 571-434-6400

