

Tradition, Honor, and Elegance

The
Clubs
at Quantico
&
Crossroads
Events Center

Wedding Guide

BY The Clubs at Quantico



Booking Information

Phone: 703.784.4264

Email: MCCSQuantico.catering@usmc-mccs.org

Address: 3017 Russell Rd., Quantico VA, 22134

Office Hours: Monday - Friday | 8:00 AM - 4:30 PM





Welcome

CONGRATULATIONS ON YOUR ENGAGEMENT!

Congratulations on your Engagement! The Clubs at Quantico and Crossroads Events Center would like to welcome you to experience the finest quality, food, and service when it comes to your culinary and entertainment needs. We offer a tax free, all inclusive wedding experience.

Our exceptional staff is delighted to coordinate all of your wedding details. Their unparalleled professionalism and customer service will far exceed your expectations as well as make your wedding day unforgettable for you and your guests.

The Clubs at Quantico provides the perfect venue to accommodate various wedding sizes and both indoor and outdoor venues for your cocktail hour and reception. Holding true to the Marine Corps Values, our team will bring Tradition, Honor, and Elegance to every detail of your special day.

We look forward to the opportunity of scheduling an appointment with you to further discuss your wedding needs at The Clubs at Quantico and Crossroads Events Center.

Wedding Packages

(50-225 GUEST)



RECEPTION SPACE FOR 1 HOUR

Morning Events:

10:00 AM - 2:00 PM

11:00 AM - 3:00 PM

NOON - 4:00 PM

Evening Events:

4:00-8:00 PM

5:00-9:00 PM

6:00-10:00 PM

- Room Set Up and Break Down
- On-site Event Manager
- A/V Equipment
- Disc Jockey for time of event (four hours)
- Dance Floor
- Size appropriate for attendees
- Open Bar: Wine, Beer, and Well Liquors (Cocktail hour)
- Champagne Toast
- Cutting and Serving the Wedding Cake
- White Table Linen and Napkins (Limited additional colors available)
- Chairs, Tables, China, Glassware, and Silverware
- Iced Tea and Water on each table, Coffee Service or Station
- Vegetarian Options Available and Allergy Restrictions Accommodated

Tastings upon request inquire for more details.

**NO SALES TAX. Service Charges on all Food and Beverages INCLUDED.
Sunday and Holiday Premium Fees may apply, contact the catering team for prices.**

STATIONARY HORS D'OEUVRES

Vegetable Crudité

Mélange of Raw Vegetables
with a Duet of Dipping Sauces

Choose Two:

Buttermilk Ranch, Blue Cheese, Pesto, or Hummus

Seasonal Fruit Display

A variety of seasoned fruits with
brown sugar glaze and a sour cream dip.

International Cheese and Fruit Display

Aged Cheddar, Swiss, Provolone, and Pepper Jack
Cheeses with Fresh Grapes, Strawberries, and Assorted
Gourmet Crackers



ADDITIONAL STATIONARY HORS D'OEUVRES

Tradition Package

Balsamic Tomato-Basil Bruschetta
Three-Cheese Stuffed Mushrooms with Fresh Herbes de
Provence

Honor Package

Bruschetta with Roasted Peppers and Mozzarella
Chicken Satay with Spicy Thai Peanut Sauce
Crispy Shrimp Crab Spring Rolls or Miniature Quiche

Elegance Package

Bacon-Wrapped Scallops
Baja Chicken Quesadilla With Guacamole
Raspberry Brie in Phyllo with Almonds and Miniature
Beef Wellington

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Buffet Style



TRADITION BUFFET | \$110

Includes: House or Caesar Salad

Southwestern Grilled Chicken Breast with Mango Pico de Gallo and Lime Butter
Rosemary-Roasted Beef Top Round with Red Wine Demi-glaze and Wild Mushrooms
Oak-Smoked Salmon Sides with Artichoke Jus, Bermuda Onion, Fresh Lemon, and Capers
Creamy Mashed Yukon Gold Mashed Potatoes or Baby Mini-Baked Potatoes
Wild Rice Pilaf with Toasted Almonds
Garlic-Glazed Green Beans

HONOR BUFFET | \$132

Includes: House or Caesar Salad

Sesame-Roasted Mahi Mahi with Wasabi Lemon Glaze
Saffron Steamed Rice with Scallions
Cilantro-Grilled Chicken Breast with Guava Gastrique and Pumpkin Seeds
Bistro Beef Filet with Shiitake Mushrooms and Roasted Garlic Demi-Glaze
Pesto Pasta Primavera with Roasted Vegetable Melange
Herb-Roasted Red Potatoes with Sea Salt
Lemon-Glazed Broccoli Rabe or Fresh Green Beans

ELEGANCE BUFFET | \$159

Includes: House or Caesar Salad

Carved Garlic-Roasted Prime Rib Au Jus
Maryland-Style Backfin Crabcakes with Tarragon Beurre Blanc
Virginia Smoked Pitt Ham with Pure Maple and Grain Mustard Glaze
Herb-Roasted Chicken Breast with Caramelized Lemons and White Truffle Oil
Creamy Yukon Gold Mashed Potatoes or Oven-Roasted Baby Baked Potatoes
Chinese Forbidden Black Rice with Baby Corn Relish
Steamed Jumbo Asparagus with Brown Butter
Balsamic-Roasted Wild Mushroom Melange with Pearl Onions

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Served Meals



TRADITION SERVED MEAL | \$124

Chef's Choice of Accompanying Starch and Vegetable

Includes: Choice of Caesar or Mesclun House Salad, and One Entrée
Thick-Cut Pork Rib Chop with Maple-Horseradish Glaze and Walnuts
Blackened Prime Rib Steak with Rosemary Jus
Pan-Seared Chicken Marsala with Sautéed Mushrooms and Marsala Wine Reduction
Teriyaki-Glazed Tilapia with Black Sesame Scallion Sauce

HONOR SERVED MEAL | \$136

Chef's Choice of Accompanying Starch and Vegetable

Includes: Choice of Caesar or Mesclun House Salad, and Two Entrées
Grilled Bistro Beef Filet with Roasted Mushroom Zinfandel Sauce
Crispy Chicken Paillard with Shiitake Mushroom Cream Sauce
Blackened Chicken Breast with Spicy Cajun Beurre Blanc and Garlic Wilted Spinach
Pan-Seared Salmon with Dijon Mustard Cream and Basil Butter
Blackened Delta Catfish with Spicy Tomato Confiture and Beurre Blanc

ELEGANCE SERVED MEAL | \$148

Chef's Choice of Accompanying Starch and Vegetable

Includes: Choice of Caesar or Mesclun House Salad, and Three Entrées
Maryland-Style Backfin Crab Cakes with Smoked Tomato Butter*
Oven-Seared Mahi-Mahi with Bermuda Onion-Caper Butter and Pineapple Confit
Grilled Chicken Breast Oscar with Asparagus, Lump Crab, and Hollandaise Sauce*
"Surf and Turf" with Grilled Bistro Beef Filet and Butter-Broiled Lobster Tail
Grilled Bistro Beef Filet with Roasted Mushroom Zinfandel Sauce

*** Per Person Price adjustment based on Market Price**

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Sunday and Holiday Premium Fees may apply, contact the catering team for prices.**

Children's Meal Options

Children's Meal Options are available for children 12 years and younger.



CRISPY BATTERED CHICKEN TENDERS | \$12

with French Fries, Fresh Fruit Salad, and Ranch Dressing

GRILLED CHEESEBURGER | \$12

with French Fries, and Fresh Fruit Salad

(Choose Beef or Vegetarian Burger)

Vendor Meal Options

Vendor Meals only available for the DJ

GRILLED BACON CHEESEBURGER | \$15

with French Fries

GRILLED CHICKEN CAESAR SALAD | \$15

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Available Upgrades

To customize your reception even further, the following upgrades are available:



Reception space after four hours	\$300/hour
Additional DJ after four hours	\$250/hour
Stage available	\$150
Premium Bar Upgrade additional	\$6/per person
Black or white chair covers	\$4/per person
White, silver, black sashes, or red chair bands	\$2/per person
Silver or Gold Chargers	\$.50/per person
Garden Arch	\$50
Backdrop	\$100

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FAQ

WHAT IS YOUR SALES TAX?

One of the many benefits of choosing The Clubs at Quantico and Crossroads Events Center for your special event, is that we do not charge sales tax.

WHAT IS EXPECTED OF ME WHEN I APPROACH THE GUARD GATES AT THE ENTRANCES OF QUANTICO?

As you approach the guarded gates at Quantico, have your valid driver's license and proof of registration available. Customers are responsible for getting Base Access to their guests. This link will guide them through the process:

- bit.ly/mcbqbaseaccess

CAN I BRING MY OWN FOOD AND BEVERAGE?

The only foods allowed inside the building are ceremonial cakes, ceremonial cupcakes, and/or a "candy bar".

CAN I BRING CANDLES?

No, candles are not permitted.

WHAT TIME CAN VENDORS HAVE ACCESS THE DAY OF MY EVENT?

Your decoration committee and vendors may begin set-up two hours prior to the event.

WHAT ARE THE DEADLINES FOR FINAL PAYMENT AND HEAD COUNT?

A non-refundable deposit is due at the time you reserve the venue in order to secure your date. Full payment and final headcount are due five business days prior to your event.

IS THERE A CLEAN UP FEE?

We do not charge a clean up fee, however we do not allow affixing of anything to the walls, floors, doors and/or rooms with nails, staples, tape, or other substance without the expressed consent of the catering office. No helium balloons are permitted in the ballrooms or any other room. If balloons are released in these rooms and are not able to be retrieved, there will be a fine attached to the contract for equipment needed to retrieve them. Also, no birdseed, petals (silk or real), rice, confetti, or any other decoration may be thrown inside or outside the clubs. If items are thrown there will be a \$200 clean-up fee added to the contract.

CAN I TAKE LEFTOVER FOOD TO GO?

Unfortunately, we are not able to box up leftovers due to Marine Corps Order MCO P1700.30 Chapter 11, paragraph 30.



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