



*Weddings*  
at Laurel Hill Golf Club



LAUREL  
HILL   
GOLF CLUB







# *Congratulations*

on your upcoming wedding and thank you  
for considering Laurel Hill Golf Club  
for your celebration!

Our elegant venue is surrounded by our  
beautifully landscaped 18-hole championship  
golf course and picturesque rolling hills.

Laurel Hill Golf Club's refined and elegant  
clubhouse offers a full in-house catering service,  
banquet facilities, and dining facilities all tailored  
to your needs.

Our spacious banquet room can accommodate  
up to 150 people comfortably and guests in this  
room will be mesmerized by the spectacular  
panoramic view of the golf course.

Enclosed in our wedding packet are menu  
selections by Executive Chef, Edison Rosales.

Whether it is simply elegant or elegantly simple,  
every wedding at Laurel Hill has our  
banquet team's utmost attention to detail.

We welcome you to Laurel Hill Golf Club  
and are excited to work with you to plan  
an unforgettable event!









# Wedding Reception Packages

## **A 4-Hour Buffet Reception that includes:**

Banquet room and Tower Grill use for four hours

Mirror centerpieces and table numbers

Black or ivory linens

Free parking

Coat rack

Lemonade, water and iced tea

Plated salad

Bread and butter

Choice of two entrees (add an additional entree for \$15 per person)

Choice of one vegetable

Choice of one starch

**\$89 per person**

**(60 person minimum for banquet room, 90 for both rooms)**

**For Wedding Receptions taking place in April-October**

**\$79 per person**

**(60 person minimum for banquet room, 90 for both rooms)**

**For Wedding Receptions taking place in November-March**

*Prices do not include 6% Sales Tax or 20% Service Charge.*



# Menu Options

## Salads

### Laurel Hill Garden Salad

Tender mixed greens topped with cherry tomatoes, sliced cucumbers, julienned carrots, and homemade croutons, served with choice of dressing.

### Baby Spinach Salad

Baby spinach leaves with sliced strawberries, walnuts, homemade croutons and blue cheese crumbles served with a raspberry Dijon vinaigrette.

### Greek Salad

The authentic Greek salad with tomato, cucumber, feta cheese, Kalamata olives, onion and balsamic vinaigrette.

### Traditional Caesar Salad

Tender romaine lettuce tossed with Caesar dressing and topped with freshly grated parmesan cheese and homemade croutons.

### Asian Salad

Tender mixed greens topped with grilled corn, snow peas, bean sprouts, bamboo shoots, julienned carrots, sliced bell pepper and water chestnuts, topped with fried wonton strips and ginger sesame dressing.

## Entrees

### Chicken Cordon Bleu

Tender, boneless chicken breast stuffed with Swiss cheese and ham, dressed with rich alfredo sauce.

### Chicken Marsala

Grilled chicken breast cooked in a Marsala sweet wine and fresh mushroom demi glaze sauce.

### Roast Chicken

Roast chicken topped with herb butter.

### Chicken Teriyaki

Grilled chicken breast glazed in our homemade ginger teriyaki sauce, topped with sliced, grilled pineapple.

### Chicken Piccata

Chicken breast sautéed in lemon butter wine sauce.

### Sliced Angus Beef Tips\*

Grilled beef topped with burgundy mushroom sauce.

### Grilled Pork Medallions

Grilled pork medallions topped with cherry demi glaze.

### Shrimp Scampi

Garlic lemon butter sauce.

### Fresh Fish

#### Choice of:

**Salmon, Tilapia, Flounder  
or Market Price Mahi Mahi**

*Your choice of fish served one of four ways:*

**Grilled** – brushed with garlic, olive oil and fresh basil.

**Broiled** – with fresh lemon, butter, white wine and parsley.

**Blackened** – brushed with garlic, olive oil and rubbed in Cajun seasoning.

**Bronzed** – rubbed with Cajun seasoning and brown sugar, then grilled to perfection.

### Vegetarian Lasagna

Layers of tender pasta mixed with assorted vegetables in tomato cream sauce.

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*



# Menu Options

## Vegetables

### **Chef's Prepared Fresh Vegetables**

Vegetables will vary depending on season

### **Marinated Italian-Seasoned Vegetables**

Zucchini, squash and onions,  
topped with a balsamic reduction

### **Vegetable Medley**

Lima beans, green beans, carrots, broccoli, cauliflower

### **Sautéed Green Beans**

Topped with parmesan and lemon butter  
or hollandaise sauce

### **Honey Glazed Carrots**

### **Steamed Asparagus**

Topped with hollandaise sauce

## Starches

### **Roasted Garlic Mashed Potatoes**

### **Herb-Roasted Red Potatoes**

### **Baked Stuffed Potatoes**

### **Jasmine Rice**

**Penne Pasta** with choice of garlic herb butter, pesto, alfredo or marinara sauce





# Package Enhancements

## Hors D'oeuvres

The minimum order is 50 pieces per item; additional quantities may be ordered in increments of 25.  
Hors D'oeuvres can be passed for \$25 per hour per server. Prices listed per piece.

### Cold

Tomato Balsamic Bruschetta	\$3	Crudités	\$4
Capris Tomato and Mozzarella Skewers	\$4	Smoked Salmon and Dill Bruschetta	\$5
		Jumbo Shrimp (3pcs)	Market Price

### Hot

Mini Assorted Quiche Tartlets	\$3	Coconut Shrimp	\$5
Mini Chicken and Waffles	\$4	Coconut Chicken Tenders	\$5
Chicken Skewer	\$4	Bang Bang Bang Shrimp	\$6
Tangy BBQ Meatballs	\$4	Bacon Wrapped Scallops	Market Price
Mini Vegetable Quesadillas	\$4	Mini Crab Cakes	Market Price
Spanakopita	\$4	with lemon aioli	
Beef Tenderloin Tip Skewers	\$5		

## Hors D'oeuvres Platters

Platters serve an average of 25-30 people per selection.

<b>Shrimp Display</b>	<b>Market Price</b>	<b>Domestic Cheese Display</b>	<b>\$175</b>
Jumbo shrimp served with lemons and a trio of remoulades		Artisan cheeses served with fruit and crackers	
<b>Mediterranean Display</b>	<b>\$175 (s)/\$200 (l)</b>	<b>The Big Dipper</b>	<b>\$120</b>
Assorted prosciutto, salami, capicola, assorted domestic cheeses, olives, artichoke hearts, roasted red pepper, pepperoncini, grilled marinated mushrooms, sliced baguette, virgin olive oil & balsamic vinegar		Spinach and artichoke dip, fresh salsa with tortilla chips, roasted humus with pita	
<b>Chesapeake Crab Dip</b>	<b>\$150</b>	<b>Fresh Fruit Display</b>	<b>\$99</b>
with assorted crackers and baguettes		with yogurt poppy seed dressing	
		<b>Assorted Cold Canapes</b>	<b>40 pcs/\$125</b>

## The Chef's Carving Table

Market Price

**Prime Rib**  
**Roast Turkey Breast**

**Glazed Virginia Ham**  
**Steamship Round**

## Miscellaneous Options

**Cake Cutting Fee**

\$1 per person

# Wedding Policies

## PAYMENT

A 25% nonrefundable deposit is required with your signed contract to hold the space for you. 50% of payment is due one month out. The remaining balance is due one week prior to your event.

## GUEST GUARANTEE

We require your final guest count at least one week before the event.

## MENUS

Menu selections must be submitted at least one month prior to your wedding.

Our menus are designed to offer you a selection of items, however, the Chef is more than willing to tailor a menu to your specifications.

Please inform the Chef of any food allergies or religious restrictions upon selecting the menu.

## OUTSIDE FOOD & BEVERAGE

No food or beverage may be brought into Laurel Hill Golf Club with the exception of a wedding cake from a licensed baker without prior notification.

## ADDITIONAL TERMS & CONDITIONS

Please speak with the event coordinator for additional terms and conditions.

## LIABILITY

Laurel Hill Golf Club is not responsible for damage or loss of any merchandise, articles, or valuables of the host or of the host's guests or contractors.

The host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use.





# Beverage Packages

## Hosted Bar Packages

(priced per person per hour)

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Price includes bar service fee. Guests under 21 years of age will be charged \$5 per person for unlimited non-alcoholic beverages.

### Beer, Wine & Soft Drink Hosted Bar

Includes domestic and imported beer, house wines, soft drinks, coffee and tea.  
\$25 per person for 3.5 hours • \$30 per person for 4.5 hours

### Top Shelf Hosted Bar

Includes top-shelf brand liquors, domestic and imported beer, house wines, soft drinks, coffee and tea.  
\$35 per person for 3.5 hours • \$43 per person for 4.5 hours

### Premium Hosted Bar

Includes premium brand liquors, domestic and imported beer, house wines, soft drinks, coffee and tea.  
\$42 per person for 3.5 hours • \$50 per person for 4.5 hours

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### Price per Drink Consumed

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level offered. Bar service is \$60 for the first hour, \$40 for every additional hour. (*see cash bar price list*).

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## Cash Bar

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at Bar service is \$60 for the first hour, \$40 for every additional hour.

### Price per Drink

Domestic Beer • \$5  
Imported Beer • \$6  
Top Shelf Liquor • \$8-10  
Premium Liquor • \$10-18  
Soft Drinks, Coffee, Tea • \$3  
Prosecco • \$28 per bottle  
House Wine • \$28-35





Whether you're celebrating a wedding, bridal shower or other special occasion, our talented and capable staff stands ready to work with you!  
Visit us for a private tour of our elegant clubhouse and to discuss how to make your wedding dreams come true.

**703-493-8849**

**8701 Laurel Crest Drive • Lorton, Va. 22079**

**[www.Fairfaxcounty.gov/parks/golf/lhgc](http://www.Fairfaxcounty.gov/parks/golf/lhgc)**





## Laurel Hill Golf Club

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For Inclusion and ADA Support call 703-324-8563. TTY Relay Va. 711

