

Weddings

AT LAUREL HILL
GOLF CLUB



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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



WE OFFER EITHER A **BUFFET OR PLATED** **4-HOUR RECEPTION THAT INCLUDES:**

Banquet room and Tower Grill use for four hours

Centerpieces and table numbers

Black or ivory linens

Free parking

Coat rack

Beverage bar with bartender

(includes soft drinks, lemonade, iced tea, coffee and hot tea)

Plated salad

Bread and butter

Choice of two entrees

Choice of one vegetable

Choice of one starch

Coffee and tea

PLATED: \$90 PER PERSON (60-PERSON MINIMUM FOR BANQUET ROOM, 90 FOR BOTH ROOMS)

BUFFET: \$64 PER PERSON (60 PERSON MINIMUM FOR BANQUET ROOM, 90 FOR BOTH ROOMS)

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

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, sundried tomato 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.

ORIENTAL 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

VIRGINIA FRIED BUTTERMILK CHICKEN

Succulent Virginia fried buttermilk chicken topped with caramelized onions.

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.

SLICED ANGUS BEEF TENDERLOIN TIPS

Grilled beef tenderloin topped with burgundy mushroom sauce.

GRILLED PORK MEDALLIONS

Grilled pork medallions topped with cherry demi glaze.

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.

FRESH FISH - CHOICE OF SALMON, TILAPIA, FLOUNDER OR 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.

GRILLED BEEF KABOBS

Offered only with the Buffet Reception Package

Skewered Angus beef tips, with onion, bell pepper and baby bella mushrooms, topped with a balsamic reduction sauce.



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VEGETABLES

CHEF'S PREPARED FRESH VEGETABLES
(broccoli, cauliflower, yellow carrots)

**MARINATED ITALIAN-SEASONED
VEGETABLES**

BAKED SQUASH
topped with brown sugar

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

WILD RICE with diced wild mushrooms

JASMINE RICE

PENNE PASTA with choice of garlic herb butter,
pesto, alfredo or marinara sauce

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

COURSE OPTIONS

DESSERTS

All desserts are plated and served to the table. Upgrade your dessert with a scoop of French vanilla ice cream for \$2.50 per person. (Add \$7.50 per person, per selection)

TRIPLE CHOCOLATE MOUSSE CAKE

2-LAYER CHOCOLATE CAKE

**2-LAYER CHOCOLATE AND
PEANUT BUTTER BROWNIE**

2-LAYER CARROT CAKE

GERMAN CHOCOLATE MOUSSE CAKE

ASSORTED CHEESECAKE

CHOCOLATE LAVA CAKE

TIRAMISU

VIENNESE TABLE

Beautifully assorted display of assorted cheesecakes, mini French pastries including eclairs, chocolate mousse, red velvet cake, carrot cake, and lemon cake. (Add \$9.99 per person)



BEVERAGE PLAN

4-Hour Non-Alcoholic Beverage Bar consists of:

SOFT DRINKS

Coke, Diet Coke, Sprite

LEMONADE AND ICED TEA

BEVERAGE UPGRADES

Add three hours of open bar. (Includes bartender service, wine by the glass and draft beer. Please direct questions about liquor to the event director.):

First hour: \$8 per person

Additional hours: \$5 per person

Champagne toast: \$3.50 per person

***For open bar all guests over the age of 21 will be charged. Last call is always ONE hour prior to the end of the event.*

BARTENDER SERVICE

For cash and consumption bar, \$60 for first hour, \$40 for every additional hour (number of bartenders provided will vary depending on the group size and this decision rests with management of Laurel Hill Golf Club.)

A LA CARTE DRINK PRICES:

Draft beer: \$6

Wine by the glass: \$5.50

House wine by the bottle: Please see attached wine list.

MISCELLANEOUS OPTIONS

ADDITION RENTAL TIME

\$400 per hour

ADDITIONAL FOOD STATIONS

*The Chef's Carving Table**

Market Price

Prime rib

Roast turkey breast

Glazed Virginia ham

Steamship round



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RECEPTION PACKAGE UPGRADES



1 HORS D'OEUVRES:

\$7 PER PERSON STATION, \$9 PER PERSON BUTLER PASSED

2 HORS D'OEUVRES:

\$14 PER PERSON STATION, \$16 PER PERSON BUTLER PASSED

3 HORS D'OEUVRES:

\$20 PER PERSON STATION, \$22 PER PERSON BUTLER PASSED

4 HORS D'OEUVRES:

\$26 PER PERSON STATION, \$28 PER PERSON BUTLER PASSED

5 HORS D'OEUVRES:

\$31 PER PERSON STATION, \$33 PER PERSON BUTLER PASSED

CHILLED HORS D'OEUVRES PLATTERS

(All chilled platters are placed)

BRUSCHETTA

Fresh tomato, garlic, and basil on a croustade with mozzarella.

CRUDITÉS

Crisp garden vegetables with honey ranch dip.

SHRIMP COCKTAIL

Served with cocktail sauce.

SMOKED SALMON PLATTER

Smoked fillet of salmon accompanied with garnishes.

COLD ASSORTED CANAPÉS

Crispy bread rounds topped with chef's selection of spreads and meats.

HOT HORS D'OEUVRES

GRILLED BEEF SKEWERS

With peppercorn Dijionaise dipping sauce

JAMAICAN JERK CHICKEN SKEWERS

With cucumber-cilantro dipping sauce

SPANAKOPITA

Spinach and feta cheese wrapped in flaky phyllo dough

ASSORTED PETITE QUICHE

Spinach, three-cheese, ham and Swiss cheese

BRIE WITH RASPBERRY AND ALMONDS IN PHYLLO

Raspberry preserves on soft, brie cheese wrapped flaky phyllo

SPICY CHICKEN WINGS

Served with celery sticks and bleu cheese dressing

OVERSIZED MEATBALLS

Served in tangy BBQ sauce

TERIYAKI BEEF SATE

Tender beef strips skewered and grilled

TERIYAKI CHICKEN SATE

Tender chicken breast strips skewered and grilled with Thai sauce

COCONUT SHRIMP

Shrimp dipped in coconut tempura with a tangy mustard sauce

BANG BANG BANG SHRIMP

Crispy, tossed in a creamy, spicy sauce.



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PREMIUM COLD HORS D'OEUVRES

Add \$5 per hors d'oeuvre per person for premium hors d'oeuvres

CHEESE AND CRACKER PLATTER

A fine collection of imported and domestic cheeses served with fresh fruit

PREMIUM HOT HORS D'OEUVRES

Add \$5 per hors d'oeuvre per person for premium hors d'oeuvres

WRAPPED SHRIMP

Wrapped with arugula and prosciutto

WRAPPED SCALLOPS

Wrapped with applewood smoked bacon

SCALLOPS IN APPLE-SMOKED BACON

With warm maple syrup

COZY SHRIMP

In a crispy wrap with sweet chili sauce

Laurel Hill Golf Club will try to accommodate custom appetizers selections when possible, price may vary.



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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

FAIRFAXCOUNTY.GOV/PARKS/GOLF/LHGC





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