Weddings
at 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, Edisson 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

**$79 per person**
(60 person minimum for banquet room, 90 for both rooms)
For Wedding Receptions taking place in April-October

**$69 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, 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.

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.

**Maryland Crab Cakes**
Jumbo lump crab cakes lightly seasoned with Old Bay.

**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.

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

**Vegetarian Lasagna**
Layers of tender pasta mixed with assorted vegetables in tomato cream sauce.
Menu Options

Vegetables

Chef’s prepared fresh vegetables
Broccoli, cauliflower, yellow carrots

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

Children’s Menu

For ages 12 and under

Chicken Tenders with Fries
Grilled Cheese with Fries
Cheese Quesadilla with Fries

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

### Passed Hors D’oeuvres

The minimum order is 50 pieces per item; additional quantities may be ordered in increments of 25. Prices listed per piece.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capris tomato and Mozzarella Skewers</td>
<td>$3</td>
</tr>
<tr>
<td>Tomato Balsamic Bruschetta</td>
<td>$3</td>
</tr>
<tr>
<td>Mini Quiche Tartlets</td>
<td>$3</td>
</tr>
<tr>
<td>Crudités</td>
<td>$3</td>
</tr>
<tr>
<td>Chicken Skewer</td>
<td>$4</td>
</tr>
<tr>
<td>Tangy BBQ Meatballs</td>
<td>$4</td>
</tr>
<tr>
<td>Mini Vegetable Quesadillas</td>
<td>$4</td>
</tr>
<tr>
<td>Coconut Chicken Tenders</td>
<td>$4</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$4</td>
</tr>
<tr>
<td>Smoked Salmon and Dill Bruschetta</td>
<td>$4</td>
</tr>
<tr>
<td>Beef Tenderloin Tip Skewers</td>
<td>$4</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$5</td>
</tr>
<tr>
<td>Cajun Shrimp Crostini</td>
<td>$5</td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>$5</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$5</td>
</tr>
<tr>
<td>Bang Bang Bang Shrimp</td>
<td>$5</td>
</tr>
<tr>
<td>Mini Chicken and Waffles</td>
<td>$4</td>
</tr>
</tbody>
</table>

### Displayed Hors D’oeuvres

Displays are priced per person with a minimum order of 25.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Display</td>
<td>$15</td>
</tr>
<tr>
<td>Mediterranean Display</td>
<td>$12</td>
</tr>
<tr>
<td>Chesapeake Crab Dip</td>
<td>$12</td>
</tr>
<tr>
<td>Domestic Cheese Display</td>
<td>$10</td>
</tr>
<tr>
<td>The Big Dipper</td>
<td>$8</td>
</tr>
<tr>
<td>Fresh Fruit Display</td>
<td>$8</td>
</tr>
<tr>
<td>Assorted Cold Canapes</td>
<td>$8</td>
</tr>
</tbody>
</table>

### The Chef’s Carving Table

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prime rib</td>
<td>Market Price</td>
</tr>
<tr>
<td>Roast turkey breast</td>
<td></td>
</tr>
<tr>
<td>Glazed Virginia ham</td>
<td></td>
</tr>
<tr>
<td>Steamship round</td>
<td></td>
</tr>
</tbody>
</table>

### Miscellaneous Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additional rental time</td>
<td>$400 per hour</td>
</tr>
<tr>
<td>Cake Cutting Fee</td>
<td>$1 per person</td>
</tr>
</tbody>
</table>
**Wedding Policies**

**PAYMENT**
A 25% nonrefundable deposit is required with your signed contract to hold the space for you. 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 two weeks 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.
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

Open Consumption Bar
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).

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
Premium Liquor • $10
Soft Drinks, Coffee, Tea • $3
Prosecco • $28 per bottle
House Wine • $28
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
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www.Fairfaxcounty.gov/parks/golf/lhgc