



WEST BELMONT PLACE

Wedding Packages

2009

Enhancements

INCLUDED IN ALL WEDDING PACKAGES

White Glove Service by Our Friendly and Professional Wait Staff

Full-Length Sateen Striped Table Linens and Coordinating Napkins

Votive Candle Centerpieces on Tables

Complimentary Dance Floor

Table Wine Service during Dinner

Complimentary Cake Cutting Service

Complimentary Bridal Suite for Your Wedding Night

Customized PASSKEY Reservations Website for Your Overnight Guests

Personal Planning Service Provided by a West Belmont Catering Manager

Access to Our Health Club

Arrangements for Golfing and Local Excursions for Your Overnight Guests

Gold Wedding Package

Four-Hour Cocktail Reception Featuring Call Brand Open Bar and Dinner Wine Service

Paired Hors d'Oeuvres

Please select up to four different types of hors d'oeuvres.
You will receive two pieces of each of the four types selected for a total of eight pieces per guest.

Ratatouille Tartlet

Melon Ball Kabobs with Honey Yogurt Dip

Artichoke Hearts Wrapped in Prosciutto

Miniature Beef Wellington

Thai Peanut Chicken Sate with Coconut Sauce

Baked Brie with Pear and Almond Wrapped in Crispy Phyllo

Shrimp Casino Wrapped in Bacon with Mango Dipping Sauce

Blue Cheese and Mascarpone Tartlets

Your Choice of One of Our Reception Displays

Antipasto Display

Provolone, Buffalo Mozzarella, Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts, Marinated Roma Tomatoes, Salami, Coronets and Sliced Capicola Served with Crusty French Bread and Gourmet Crackers

International Display of Cheeses

Including Swiss, Cheddar, Muenster, Brie, Smoked Gouda and Provolone
Served with Crusty French bread and Gourmet Crackers

Vegetable Crudités

Market Fresh Vegetables with Pita Points and Creamy Ranch Dip

Gold Wedding Package

(Continued)

Choice of Salad

Caesar Salad with Herbed Croutons
Served with Traditional Dressing

Baby Spinach Leaves with Toasted Pine Nuts, Red Onions, Dried Cranberries, and Goat Cheese
Served with Red Wine Vinaigrette

Assorted Field Greens with Fresh Mozzarella, Cherry Tomatoes, and Kalamata Olives
Served with Balsamic Vinaigrette

Fresh Garden Greens, Sliced Cucumbers, Julienne Carrots, Plum Tomatoes, and Yellow Tomatoes
Served with Peppercorn Dressing

Layers of Boston Bibb Lettuce and Radicchio
Topped with Hearts of Palm, Mandarin Oranges, and Sweet Red Bell Pepper
Served with Citrus Vinaigrette

Choice of Plated Entrée

Chicken Stuffed with Spinach, Feta, and Sundried Tomato Pesto Sauce

Chicken Stuffed with Apples and Almonds with a Cinnamon Demi

New York Strip Steak with Peppercorn Sauce

Seared Pork Medallions with Apple Cranberry Compote

Chicken Oscar, Crabmeat, and Asparagus with Tarragon Butter

Petite Filet of Beef Tenderloin

Pan Seared Salmon with Tropical Fruit Salsa

*-Chef's Seasonal Accompaniments and Gourmet Sauces-
Sliced Artisan Breads Served with Sweet Cream Butter*

Dessert

Triple Chocolate Charlotte

-Starbucks Coffee with Selected Syrups and a Tazo Tea Selection-

*-Sparkling Cider & Champagne Celebration Toast-
Complimentary Cake Service*

\$105.00 Per Guest

All food and beverage prices are subject to 20% taxable gratuity and 5% Virginia state tax.

Bronze Buffet Wedding Package

Four-Hour Cocktail Reception Featuring Call Brand Open Bar and Dinner Wine Service

Passed Hors d' Oeuvres

Please select up to four different types of hors d' oeuvres.
You will receive two pieces of each of the four types selected for a total of eight pieces per guest.

Chicken Marquis Nassau with a Mango Sauce

Ratatouille Tartlet

Melon Ball Kabobs with Honey Yogurt Dip

Miniature Beef Wellington

Sundried Tomato, Portobello Mushroom, and Ricotta Puff Pastry Flower

Fresh Mozzarella and Grape Tomato Skewer with a Balsamic Marinade

Wild Forest Mushroom Purse

Chicken Cordon Blue en Croute with Dijon Dipping Sauce

Baked Brie with Pear and Almond Wrapped in Crispy Phyllo

Dinner Buffet

Salads

(Please Select Three)

Seafood Farfalle Salad with Julienne Vegetables

Marinated Roasted Vegetable Salad in Balsamic Reduction

Chilled Asparagus Spears with Lemon Vinaigrette

Classic Caesar Salad with Home-Style Croutons, and Shredded Parmesan

Tomatoes and Fresh Mozzarella with Basil Vinaigrette

Fresh Harvest Field Green Salad with Choice of Two Dressings

All food and beverage prices are subject to 20% taxable gratuity and 5% Virginia state tax.

Bronze Buffet Wedding Package

(Continued)

Entrees

(Please Select Three)

Pan Seared Sustainable Pacific Halibut with Fennel and Leek Compote

Tenderloin of Beef with Shiitake Mushroom Au Jus

Chicken Stuffed with Apples and Almonds with a Cinnamon Demi

Chipotle Crusted Pork Loin with Local Corn and Black Bean Relish

Chicken Florentine with Baby Spinach and Chardonnay Wine Sauce

Roasted Organic Vegetable Strudel with Aurora Sauce

Accompaniments

(Please Select Three)

Garlic Mashed Potatoes

Baked Sweet Potatoes with Brown Sugar and Pecans

Green Beans Almandine

Medley of Seasonal Baby Vegetables

Scalloped Potatoes

White and Wild Rice Pilaf with Dried Cranberries

Honey Glazed Carrot Batons

-All Buffets are Served with Sliced Artisan Breads with Sweet Cream Butter-

Desserts

Assorted Miniature Pastries

Chocolate Fondue with Fresh Seasonal Fruit

-Starbucks Coffee with Selected Syrups and a Tazo Tea Selection-

*-Sparkling Cider & Champagne Celebration Toast-
Complimentary Cake Service*

\$115.00 Per Guest

All food and beverage prices are subject to 20% taxable gratuity and 5% Virginia state tax.

Platinum Wedding Package

Four-Hour Cocktail Reception Featuring Premium Brand Open Bar and Dinner Wine Service

Passed Hors d'Oeuvres

Please select up to four different types of hors d'oeuvres.
You will receive two pieces of each of the four types selected for a total of eight pieces per guest.

Shrimp Cocktail with Zesty Cocktail Sauce

Smoked Duck Breast with Mandarin Orange on a Won Ton Crisp

Assorted Sushi Rolls with Wasabi and Soy Sauce

Smoke Salmon Rosettes on Rye Toast Points with a Caper and Red Onion Sour Cream

Melon Ball Kabobs with Honey Yogurt Dip

Chicken Marquis Nassau with a Mango Sauce

Miniature Beef Wellington

Baby Lamb Chops with Minted Mango Chutney

Chicken Cordon Blue en Croute with Dijon Dipping Sauce

Coconut Lobster Tail with Spicy Thai Dipping Sauce

Your Choice of Two Reception Displays

Antipasto Display

Provolone, Buffalo Mozzarella, Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts,
Marinated Roma Tomatoes, Salami, Coronets and Sliced Capicola Served with Crusty French Bread and Gourmet Crackers

International Display of Cheeses

Including Swiss, Cheddar, Muenster, Brie, Smoked Gouda & Provolone
Served with Crusty French Bread and Gourmet Crackers

Vegetable Crudités

Market Fresh Vegetables with Pita Points and Creamy Ranch Dip

All food and beverage prices are subject to 20% taxable gratuity and 5% Virginia state tax.

Platinum Wedding Package

(continued)

Salads

(Please Select One)

Caesar Salad with Herbed Croutons
Served with Traditional Dressing

Baby Spinach Leaves with Toasted Pine Nuts, Red Onions, Dried Cranberries, and Goat Cheese
Served with Red Wine Vinaigrette

Organic Greens with Poached Pear Slices, Maytag Blue Cheese, and Spiced Pecans
Served with Chilled Apple Cider Vinaigrette

Fresh Garden Greens, Sliced Cucumbers, Julienne Carrots, Plum Tomatoes, and Yellow Tomatoes
Served with Peppercorn Dressing

Layers of Boston Bibb Lettuce and Radicchio Topped with Hearts of Palm, Mandarin Oranges, and Sweet Red Bell Pepper,
Served with Citrus Vinaigrette

Choice of Plated Entrée Duets

(Please Select Two)

Chicken Florentine with Baby Spinach and Chardonnay Wine Sauce

Pan Seared Teriyaki Salmon

Beef Tenderloin with a Wild Mushroom Ragout

Braised Halibut in a Tarragon Butter Sauce

Maryland Crab Cakes in a Cajun Remoulade

Grilled Jumbo Shrimp in a Lemon Butter Sauce

*-Chef's Seasonal Accompaniments and Gourmet Sauces-
Sliced Artisan Breads with Sweet Cream Butter*

Dessert

(Please Select One)

Triple Chocolate Charlotte

Tiramisu with crème de Kahlua

Seasonal Fruit Tart with Vanilla Grand Marnier Sauce

-Starbucks Coffee with Selected Syrups and a Tazo Tea Selection-

*- Sparkling Cider & Champagne Celebration Toast -
Complimentary Cake Service*

\$125.00 Per Guest

All food and beverage prices are subject to 20% taxable gratuity and 5% Virginia state tax.

Bar Experience

Call Brands

Beefeater Gin
Smirnoff Vodka
Bacardi Rum
Jose Cuervo Tequila
Canadian Club Whiskey
Dewar's Scotch
Jim Beam Bourbon

Premium Brands

Tanqueray Gin
Absolute Vodka
Captain Morgan's Spiced Rum
1800 Tequila
Crown Royal Whiskey
Johnnie Walker Black
Jack Daniels

Beer Selection

Amstel Light
Heineken
Corona
Miller Light
Bud Light
Budweiser
O'Doul's Non-Alcoholic

All Bars Include a Selection of House Red and White Wines, Domestic, Imported and Non-Alcoholic Beers, Bottled Water, Assorted Fruit Juices, and Soft Drinks

House Wines are Served with Dinner and are Included in the Package

Additional Hours for Bar Service for Any of the Packages can be Purchased for \$5.00 Per Person Per Hour

Upgrade to Premium Brands is \$10.00 Per Person Additional Based on 4 Hours

The Sale and Service of Alcoholic Beverages is Regulated by the State of Virginia.
As a Licensee, The National Conference Center is Responsible for the Administration of These Regulations.
It is a Policy; Therefore, That Liquor cannot be brought into the Facility from Outside Sources.

All food and beverage prices are subject to 20% taxable gratuity and 5% Virginia state tax.

Children's Meal

Chicken Fingers with Honey Mustard Sauce
French Fries
Fruit Plate
Brownie

\$20.00 per person

Vendor's Meal

Boxed Meal to Include:
Smoked Turkey Sandwich on a Ciabatta Roll
With Provolone Cheese, Sliced Tomatoes, and Green Leaf Lettuce
Accompanied by Pasta Salad, Chips, and a Cookie

\$20.00 per person

Other Information

BANQUET GUIDELINES

It is with great pleasure that we at West Belmont Place present the preceding pages of culinary delights. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming wedding.

As always, we stand ready to prepare a custom menu if you so desire.

The following additional information will help you in further planning your successful wedding. If additional clarification regarding these guidelines is needed, your catering manager will be happy to assist you.

MENU SELECTION

Custom menus should be discussed directly with your catering manager. Prices may be subject to change or substitutions may be necessary due to current prevailing market conditions at the time of the planned event.

WINE SELECTION

Our experienced catering staff can assist you with pairing your food choices with selections from our wine list. If you wish to offer a wine that is not on our wine list, we will be happy to accommodate your request. We do require that you purchase these special wines by the case rather than by the bottle.

MENU GUARANTEES

A minimum meal guarantee is required 72 hours (three business days) prior to your wedding. We will be pleased to set for and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, The National Conference Center will consider the number indicated on the function sheet to be the correct guaranteed number. The guarantee can be increased, but cannot be lowered prior to the function. You will be charged for the minimum guarantee or the actual number of guests in attendance, whichever is greater.

SALES TAX

Applicable sales tax, currently 5%, will be added to all food and beverage charges. Sales tax may change without notice.

DECORATIONS, MUSIC & ENTERTAINMENT

To enhance your wedding, your catering manager will be pleased to make arrangements for floral designs, ice sculptures, centerpieces, theme décor, balloons, specialty linens, lighting, music, and entertainment. Your catering manager is prepared to assist with these and other theme ideas to complement your goals and create special memories.

OUTDOOR FUNCTIONS

For the safety of our guests and staff, we reserve the right to make final decisions regarding the relocation of scheduled outdoors functions to indoor locations due to inclement weather. Decisions regarding morning functions must be made by 6:00 PM the previous evening; afternoon functions must be called by 8:00 AM;

Evening functions must be called by 12:00 PM.

Inclement weather can include a forecast of any of the following conditions: excessive cold or heat; rainy or windy conditions; thunder/lightning/hail; "code red" days (designated by the weather service as unhealthy air quality index).