



WEST BELMONT PLACE

*Wedding Packages*

**2012**



All food and beverage prices are subject to a 22% taxable administrative charge and 5% Virginia state tax.  
All pricing is subject to change

# *Enhancements*

INCLUDED IN ALL WEDDING PACKAGES

Full-Length Sateen Striped Table Linens and Coordinating Napkins

Votive Candle Centerpieces on Tables

Complimentary Wooden Dance Floor

Table Wine Service during Dinner

Complimentary Cake Cutting Service

Complimentary Bridal Suite for Your Wedding Night

Customized Reservations Website for Your Overnight Guests

Personal Planning Service Provided by a West Belmont Catering Manager

Access to Our Fitness Center

Arrangements for Golfing and Local Excursions for Your Overnight Guests



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# Gold 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 Pesto and Pine Nuts in a Blossom Tartlet

Fresh Melon Balls with Parma Prosciutto

Asparagus Tips Wrapped in Beef Tenderloin with Boursin Cheese

Miniature Beef Wellington

Chicken Cashew Spring Roll with Duck Sauce

Baked Brie with Pear and Almond Wrapped in Crispy Phyllo

Chipotle Shrimp Empanada

Blue Cheese and Mascarpone Tartlets

## Your Choice of One of Our Reception Displays

### **Antipasto Display**

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

### **Imported & Domestic Cheeses**

Fine selection of imported and local cheeses with fresh fruit garnish  
Served with French bread and Gourmet Crackers

### **Market Crudités of Fresh Vegetable**

Served with Ranch Dip



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# Gold Wedding Package

(Continued)

## Choice of Salad

Classic Caesar Salad with Chopped Romaine Lettuce, Home-Style Croutons, Parmesan Cheese  
Creamy Caesar Dressing

Baby Spinach Leaves with Prosciutto Cracklins,  
Chopped Eggs, Parmesan Crisp, Brunoise Tomatoes  
Lemon-Oregano Vinaigrette

Tossed Chophouse Salad with Tomatoes,  
Cucumbers, Corn, Roasted Pecans, and Buttermilk Ranch Dressing

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

Baby Organic Field Greens with Dried Cranberries, Candied Walnuts,  
Grape Tomatoes, Goat Cheese and Raspberry Vinaigrette

## Choice of Plated Entrée

Chicken Breast Stuffed with Asparagus, Red Peppers, Roasted Garlic, and Parmesan Cheese  
Served with Tarragon Butter Sauce

Boursin Crusted Chicken with Chardonnay Cream Sauce

Porcini Dusted Pork Medallions with Smashed Red Bliss Potatoes and Shiitake Mushroom Glace

Chicken Oscar, Crabmeat, and Asparagus with Tarragon Butter

Filet of Beef Tenderloin  
With wild forest mushroom ragout

Pan Seared Salmon with Chardonnay Lemon Dill Beurre Blanc

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

## Choice of Dessert

Flourless Chocolate Torte with Raspberry Coulis  
Individual New York-Style Fruit Cheesecake  
Chocolate Mousse Cup with Raspberry Sauce and Fresh Berries with Crème Fraiche

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

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

**\$115.00 per guest**



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# 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 Pesto and Pine Nuts in a Blossom Tartlet

Fresh Melon Balls with Parma Prosciutto

Miniature Beef Wellington

Fresh Mozzarella and Grape Tomato Skewer with a Balsamic Marinade

Wild Forest Mushroom Tart

Chicken Marquis Nassau, Mango Dipping Sauce

Baked Brie with Pear and Almond Wrapped in Crispy Phyllo

## Dinner Buffet

### Salads

(Please Select Three)

Vegetable Lo-Mein with Tri-Color Peppers and Sesame Dressing

Marinated Forest Mushrooms with Hearts of Palm in Roasted Garlic and Fresh Herb Vinaigrette

Chilled Asparagus Spears with Lemon Vinaigrette

Classic Caesar Salad

Chopped Romaine Lettuce, Parmesan Cheese, and Home-Style Croutons  
Creamy Caesar Dressing

Boccocini and Fresh Grape Tomatoes with Balsamic Reduction and Fresh Basil

Fresh Harvest Field Green Salad with Raspberry Vinaigrette and Parmesan Ranch Dressing



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# Bronze Buffet Wedding Package

(Continued)

## Entrees

(Please Select Three)

Grilled Arctic Char Provencal

Tenderloin of Beef with Shiitake Mushroom Au Jus

Mustard Crusted Pork Loin Medallions with Black Beans and Jasmine Rice with Mango Chutney

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

Chicken Picatta with Artichokes, Capers and Diced Tomatoes  
With Lemon Parsley Butter Sauce

## Accompaniments

(Please Select Three)

Garlic Mashed Potatoes

Pureed Sweet Potatoes with Brown Sugar and Pecans

Green Beans Amandine

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

Fresh Seasonal Fruit with Chocolate Dipping Sauce

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

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

**\$125.00 per guest**



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# 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

Apple Smoked Duck Breast and Mandarin Orange Canape

Assorted Sushi Rolls with Wasabi and Soy Sauce

Smoked Salmon Rosettes on Rye Toast Points with Dill Crème Fraiche

Fresh Melon Balls with Parma Prosciutto

Chicken Pesto and Pine Nuts in a Blossom Tartlet

Miniature Beef Wellington

White Bean and Oregano Hummus on a Crispy Toast Round

Chicken Dijon En Croute

Shoestring Potato wrapped Shrimp with a Tomato Horseradish Coulis

## Your Choice of Two Reception Displays

### **Antipasto Display**

Provolone cheese & Buffalo mozzarella

Olives, pepperoncini, marinated mushrooms, artichoke hearts & marinated Roma tomatoes

Salami coronets & sliced capicola

Served with French bread & gourmet crackers

### **IMPORTED & DOMESTIC CHEESES**

Fine selection of imported and local cheeses with fresh fruit garnish

Served with French bread & gourmet crackers

### **Market Crudités**

Served with Ranch Dip



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# Platinum Wedding Package

(Continued)

## Salads

(Please Select One)

Classic Caesar Salad with Chopped Romaine Lettuce, Home-Style Croutons, Parmesan Cheese  
Creamy Caesar 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

Boston Bibb lettuce and Radicchio 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

Grilled 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)

Flourless Chocolate Torte with Raspberry Coulis  
Tiramisu with Crème Anglaise  
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*

**\$135.00 per guest**



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# 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 \$8.00 Per Person per Hour\**

*\*Upgrade to Premium Brands is \$14.00 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.

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## *Children's Meal*

Chicken Fingers with Honey Mustard Sauce  
French Fries  
Fruit Plate  
Brownie

**\$20.00 per guest**

## *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

**\$22.00 per guest**

# *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).

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