



*Wedding Packages*

**2016**

# *Package Inclusions*

Full-Length Sateen-striped Table Linens and Color-Coordinated Napkins

Votive Candle Centerpieces on each Table

Complimentary Hardwood Dance Floor

Table-Side Wine Service during Dinner

Complimentary Cake-cutting Service

Complimentary Bridal Suite for the Night of the Wedding

Personalized Reservations Website for Overnight Guests

Exclusive Planning Service Provided by a West Belmont Catering Professional

Access to our Fitness Center and many other on-site amenities

# *Enhancements*

Arrangements for Golfing and Local Excursions for your Overnight Guests are Available  
Just ask your Catering Professional for Suggestions, Details, Specifics and Pricing

We are delighted to enhance your special day with:

- Specialty china, colors, silverware, and linens
- Modular furniture, accents, and atmospheres
  - Floral and custom décor
  - Ice carvings

# *Amethyst Wedding Package*

Three-Hour House-brand Open Bar and Wine Service with Dinner

## *Passed Hors d'Oeuvres*

Please select up to three different types of hors d'oeuvres.  
(Two pieces of each of the four types selected for a total of six pieces per guest)

Chicken Pesto and Pine Nuts in Blossom Tartlettes

Asparagus Tips Wrapped in Beef Tenderloin with Boursin Cheese

Miniature Beef Wellingtons in Puff Pastry with a Mushroom Madeira Sauce

Chicken Cashew Spring Rolls with Duck Sauce

Baked Brie with Pear and Honeyed Almonds, wrapped in Crispy Phyllo

Button Mushrooms stuffed with Spinach and Boursin Cheese

Malibu Coconut Shrimp with Mango Chutney

## *Reception Displays*

(Please Select One)

### **Grilled Marinated Vegetable Display**

Creamy Balsamic Dipping Sauce

### **Imported and Domestic Cheeses**

Fine Selection of Imported and Domestic Cheeses with Fresh Fruit Garnish  
French Baguette and a Selection of Gourmet Crackers

### **Warm Spinach and Artichoke Dip**

Garlic Pita Points and French Baguette

## Salad

(Please Select One)

Classic Caesar Salad with Hand-torn Romaine, Home-style Croutons and Parmesan Cheese  
Creamy Caesar Dressing

Organic Baby Greens with Toasted Sunflower Seeds,  
Grape Tomatoes and Julienne Dried Apricots  
Champagne Vinaigrette

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

Fresh Garden Greens, Sliced Cucumbers, Julienne Carrots, Seasonal Plum Tomatoes  
Peppercorn Dressing

## Entrées

(Choice of up to two Plated entrées, plus one Gourmet Vegetarian Selection)

Boursin-cruste Chicken napped in a Natural Jus

Grilled Flat Iron Steak and a Wild Mushroom Ragoût

Pan-seared Salmon and a Lemon Dill Beurre-blanc

*Chef's Seasonal Accompaniment Choice of Rice, Potato, Pasta, and Vegetable*  
Sliced Artisan Breads Served with Sweet Creamery Butter

*(Menu splits must be confirmed when final guarantees are rendered.)*

## Dessert

Wedding cake provided by client – List of vendors to be presented upon request

*Accompanied by Regular and Decaffeinated Blends of Coffee with Flavored Syrups and Assorted Hot Teas*

*Sparkling Cider and Champagne Celebratory Toast*  
*Complimentary Cake-cutting Service*

**\$99.00 per Guest**

# *Sapphire Wedding Package*

Four-Hour House-brand Open Bar and Wine Service with Dinner

## *Passed Hors d'Oeuvres*

Please select up to four different types of hors d'oeuvres.  
(Two pieces of each of the four types selected for a total of eight pieces)

Chicken Pesto and Pine Nuts in Blossom Tartlettes

Asparagus Tips Wrapped in Beef Tenderloin with Boursin Cheese

Miniature Beef Wellingtons in Puff Pastry with a Mushroom Madeira Sauce

Chicken Cashew Spring Rolls with Duck Sauce

Baked Brie with Pear and Honeyed Almonds, wrapped in Crispy Phyllo

Button Mushrooms stuffed with Spinach and Boursin Cheese

Malibu Coconut Shrimp with Mango Chutney

Bleu Cheese and Mascarpone Tartlettes

## *Reception Displays*

(Please Select One)

### **Antipasto Display**

Provolone and Buffalo Mozzarella Cheeses  
Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts and Marinated Roma Tomatoes  
Genoa Salami and Sliced Capicola  
French Baguette and a Gourmet Selection of Crackers

### **Grilled Marinated Vegetable Display**

Creamy Balsamic Dipping Sauce

### **Imported and Domestic Cheeses**

Fine Selection of Imported and Domestic Cheeses with Fresh Fruit Garnish  
French Baguette and a Selection of Gourmet Crackers

### **Warm Spinach and Artichoke Dip**

Garlic Pita Points and French Baguette

## Salad

(Please Select One)

Classic Caesar Salad with Hand-torn Romaine, Home-style Croutons and Parmesan Cheese  
Creamy Caesar Dressing

Organic Baby Greens with Toasted Sunflower Seeds,  
Chèvre Cheese, Grape Tomatoes and Julienne Dried Apricots  
Champagne Vinaigrette

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

Fresh Garden Greens, Sliced Cucumbers, Julienne Carrots, Seasonal Plum Tomatoes  
Peppercorn Dressing

Tender Baby Spinach Salad with Strawberries, Candied Walnuts,  
Red Onions, Bleu Cheese  
Raspberry Vinaigrette

## Entrées

(Choice of up to two Plated entrées, plus one Gourmet Vegetarian Selection)

Sustainable Rockfish and Braised Baby Spinach and a Sherry Velouté

Boursin-crusted Chicken napped in a Chardonnay Cream Sauce

Grilled Tenderloin of Beef Filet and a Wild Mushroom Ragoût

Chicken Florentine with Baby Spinach and a Pinot Grigio Reduction

Pan-seared Salmon and a Lemon Dill Beurre-blanc

*Chef's Seasonal Accompaniment Choice of Rice, Potato, Pasta, and Vegetable*  
Sliced Artisan Breads Served with Sweet Creamery Butter

*(Menu splits must be confirmed when final guarantees are rendered.)*

## Dessert

(Please Select One)

Flourless Chocolate Torte with a Raspberry Coulis

Individual New York Cheesecake with Fruit Topping

Hazelnut Oval Crunch

*Accompanied by Regular and Decaffeinated Blends of Coffee with Flavored Syrups and Assorted Hot Teas*

*Sparkling Cider and Champagne Celebratory Toast*  
*Complimentary Cake-cutting Service*

**\$135.00 per Guest**

All food and beverage prices are subject to a 22% taxable service charge and 6% Virginia state tax.  
Please contact our Catering Department with any questions that you may have at 703-724-5650

# *Emerald Buffet Wedding Package*

Four-Hour House-brand Open Bar and Wine Service with Dinner

## *Passed Hors d' Oeuvres*

Please select up to four different types of hors d'oeuvres.  
(Two pieces of each of the four types selected for a total of eight pieces)

Chicken Pesto and Pine Nuts in Blossom Tartlettes

Button Mushrooms Stuffed and Spinach and Boursin Cheese

Miniature Beef Wellingtons and a Mushroom Madeira Sauce

Shrimp Spring Rolls and a Red Chili Dipping Sauce

Chicken Marquis Nassau and a Mango Dipping Sauce

Baked Brie with Pear and Almonds, wrapped in Crispy Phyllo

## *Dinner Buffet*

### *Salads*

(Please Select Three)

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

Chilled Asparagus Spears  
Lemon Vinaigrette

Classic Caesar Salad  
Hand-torn Romaine, Parmesan Cheese and Home-style Croutons  
Creamy Caesar Dressing

Mozzerella, Boccocini and Fresh Grape Tomatoes  
Balsamic Reduction and Fresh Basil

Fresh Harvest Field Green Salad  
Raspberry Vinaigrette and Parmesan Ranch Dressing

## Entrées

(Please Select Three)

Grilled Tenderloin of Beef and a Shiitake Mushroom au Jus

Chipotle-cruste Pork Loin with a Corn and Black Bean Relish

Chicken Florentine with Baby Spinach in a Chardonnay Wine Sauce

Pan-seared Atlantic Salmon accompanied by a Lemon Dill Beurre-blanc

Caribbean Jerk Grouper presented and a Mango Salsa

Roasted Vegetable Napoléon in a Sauce Aurora

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

## Accompaniments

(Please Select Three)

Garlic-whipped Potatoes

Puréed Sweet Potatoes with Brown Sugar and Pecans

Haricots Verts Amandine

Medley of Seasonal Baby Vegetables

Scalloped Potatoes au Gratin

White and Wild Rice Pilaf with Chef's Seasonal Enhancement

Honey-glazed Carrot Batons

*All Buffets are served with Sliced Artisan Breads with Sweet Creamery Butter*

## Desserts

Assorted Petit Pastries

Fresh Seasonal Fruit accompanied by Chocolate Dipping Sauce

*Accompanied by Regular and Decaffeinated Blends of Coffee with Flavored Syrups and Assorted Hot Teas*

*Sparkling Cider and Champagne Celebratory Toast  
Complimentary Cake-cutting Service*

**\$145.00 per Guest**

All food and beverage prices are subject to a 22% taxable service charge and 6% Virginia state tax.  
Please contact our Catering Department with any questions that you may have at 703-724-5650



# Ruby Wedding Package

Four-Hour Call-brand Open Bar and Wine Service with Dinner

## Passed Hors d'Oeuvres

Please select up to four different types of hors d'oeuvres.  
(Two pieces of each of the four types selected for a total of eight pieces)

Shrimp Cocktail with Zesty Cocktail Sauce

Smoked Salmon Rosettes on Rye Toast Points with Dill Crème Fraîche

White Bean and Oregano Hummus on Crispy Toast Rounds

Chicken Pesto and Pine Nuts in Blossom Tartlettes

Peking Roasted Duck Spring Rolls with Plum Sauce

Malibu Coconut Shrimp with Mango Chutney

White Truffle Potato Croquettes

Miniature Beef Wellingtons with a Mushroom Madeira Sauce

Chicken Dijon en Croûte

## Reception Displays

(Please Select Two)

### **Antipasto Display**

Provolone and Buffalo Mozzarella Cheeses  
Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts and Marinated Roma Tomatoes  
Genoa Salami and Sliced Capicola  
French Baguette and a Gourmet Selection of Crackers

### **Grilled Marinated Vegetable Display**

Creamy Balsamic Dipping Sauce

### **Imported and Domestic Cheeses**

Fine Selection of Imported and Domestic Cheeses with Fresh Fruit Garnish  
French Baguette and a Selection of Gourmet Crackers

### **Warm Spinach and Artichoke Dip**

Garlic Pita Points and French Baguette

## Salads

(Please Select One)

Classic Caesar Salad with Hand-torn Romaine, Home-style Croutons, Parmesan Cheese  
Creamy Caesar Dressing

Tender Baby Spinach with Toasted Pine Nuts, Red Onions, Dried Cranberries, and Chèvre Cheese  
Red Wine Vinaigrette

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

Fresh Garden Greens, Sliced Cucumbers, Julienne Carrots, and Seasonal Tomatoes  
Peppercorn Dressing

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

## Choice of Plated Duet Entrées

Grilled Tenderloin of Beef Filet with a Wild Mushroom Ragoût and Grilled Jumbo Shrimp topped with Herb Butter

Grilled Chicken in Rosemary Sauce and Jumbo Lump Crab Cakes and a Cajun Rémoulade

Flat Iron Beef Steak, Peppercorn Sauce and Classic Chicken Picatta

Herb-crusted, Pan-seared Salmon, Dill Butter and Pan-sautéed Chicken Marsala

Grilled Tenderloin of Beef Filet with a Wild Mushroom Ragoût  
and Jumbo Lump Crab Cakes and a Cajun Rémoulade

*Chef's Seasonal Accompaniment Choice of Rice, Potato, Pasta, and Vegetable  
Sliced Artisan Breads with Sweet Creamery Butter*

## Desserts

(Please Select One)

Triple-chocolate Charlotte with a Raspberry Coulis

Tiramisù with Crème Anglaise

Seasonal Fruit Tart with a Vanilla Grand Marnier Sauce

*Accompanied by Regular and Decaffeinated Blends of Coffee with Flavored Syrups and Assorted Hot Teas*

*Sparkling Cider and Champagne Celebratory Toast  
Complimentary Cake-cutting Service*

**\$155.00 per Guest**

All food and beverage prices are subject to a 22% taxable service charge and 6% Virginia state tax.  
Please contact our Catering Department with any questions that you may have at 703-724-5650

# *Bar Experience*

## *House Brands*

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

## *Call Brands*

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

## *Premium Brands*

Bombay Sapphire gin  
Grey Goose vodka  
Goslings dark rum  
Patrón tequila  
Crown Royal Blended Canadian whiskey  
Chivas Regal scotch  
Makers Mark bourbon

## *Beer Selection*

Amstel Light  
Heineken  
Corona  
Miller Light  
Bud Light  
Samuel Adams  
O'Doul's Non-Alcoholic Beer

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

*\*House Wines are served with Dinner and are included in the Reception Package\**

*\*Upgrade to Premium Brands is \$14.00 Per Person additional based on Four (4) Hours*

The Sale and Service of Alcoholic Beverages is Regulated by the Commonwealth of Virginia. As a Virginia ABC Board Licensee, The National Conference Center is responsible for the administration of these regulations. It is a policy therefore, that no alcohol can be brought into the Facility from outside sources, and that no one under the age of 21 shall be served. All Alcoholic Beverage Service ceases at 2:00AM, which current law dictates.

All food and beverage prices are subject to a 22% taxable service charge and 6% Virginia state tax. Please contact our Catering Department with any questions that you may have at 703-724-5650

# *Children's Meal*

(Ages 12 and Under)

Choice of:

Chicken Fingers with Honey Mustard Sauce  
French Fries  
Fruit Plate  
Brownie

~ OR ~

Individual Cheese Pizza  
Creamy Mac 'n' Cheese  
Fruit Plate  
Cookies

**\$25.00 per Child**

# *Vendor Meals*

Boxed Meal, to Include:

Smoked Turkey Sandwich on a Ciabatta Roll (or Chef's Choice of a Vegetarian Option)  
With Provolone Cheese, Sliced Tomatoes and Green Leaf Lettuce  
Accompanied by Beverage, Pasta Salad, Chips and a Cookie

**\$25.00 per Person**

~ OR ~

Wedding Menu Selection

**\$60.00 per Person**

# *Information to Assist You*

## **BANQUET GUIDELINES**

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

As always, we are at your service to prepare a custom menu if you so desire.

The following additional information will help you further plan your successful wedding. If additional clarification regarding these guidelines is needed, your Catering Professional will be happy to assist you.

## **MENU SELECTION**

Customized menus must be discussed directly with your Catering Professional. Prices are subject to change and substitutions may be necessary due to current prevailing market conditions at the execution time of the contracted event.

## **WINE SELECTIONS**

Our experienced Catering Staff will assist you with pairing your food choices with important selections from our wine list. If you wish to offer a wine that is not on our wine list, we will strive to accommodate your request in accordance with the laws of the Commonwealth of Virginia and State Store availability.

We require that you purchase these special wines by the case, rather than by the bottle.

## **MENU GUARANTEES**

A minimum meal guarantee and menu splits are required 72 hours (three business days) prior to your event. We are 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 estimated number indicated on your contract and final Banquet Event Orders 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.

## **SERVICE CHARGE AND SALES TAX**

Applicable 22% taxable service charge and applicable sales tax, currently 6%, will be added to all food and beverage charges. All pricing is subject to change without notice.

## **DECORATIONS, MUSIC AND ENTERTAINMENT**

To enhance your wedding, your Catering Professional will be pleased to make arrangements for floral designs, ice carvings and sculptures, centerpieces, theme décor, balloons, specialty linens, lighting, music and entertainment. Your Catering Professional will assist with these and other theme ideas to compliment your vision and create special memories.

## **OUTDOOR FUNCTIONS**

For the safety of our Guests and Staff, we reserve the right to make final decisions regarding the final location of scheduled outdoor functions, to indoor locations and move them because of inclement weather. Decisions regarding morning functions must be made by 6:00 PM the previous evening; afternoon functions must be called upon 8:00 AM;

Location of evening functions must be called by 12:00 PM on the day of the event.

Inclement weather includes, but is not limited to 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 National Weather Service to be an unhealthy air quality index).