

# *Westfield's Golf Club*

## *~ Wedding Menu ~*



## Facility Rental Fees (Saturday Pricing)

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<b>Banquet Room Reception Fee</b>	<b>\$3,000.00</b>
~ Maximum Capacity 200 Guests	
~ 5 Hours Reception Timing	
~ Set-up & Breakdown (Done outside the reception timing)	
~ Vendors can access the facility up to 4 hours prior to event start time	
~ 1,000 sq. ft. Deck Space for Cocktail Hour	
~ Includes 5 cocktail rounds & portable bar	
~ Floor Length Linens, 60 or 72" Banquet Rounds & Gold Chiavari Chairs	
~ Additional Table Set-up & Linens	
~ Tables for Cake, Gift/Cards, Place Cards, Guestbook, Etc.	
~ Portable Wood Dance Floor	
~ China, Glass, Silverware & All Serving ware	
<b>Additional Hours Available - \$500.00 Per Hour</b>	

<b>Open-Air Pavilion Ceremony Rental</b>	<b>\$750.00</b>
~ White Resin Folding Chairs for up to 200 Guests	
~ Curtains, Arbor, Pillars & White Aisle Runner	

### On-Site Event Coordination

- ~ Staff will run your Ceremony Rehearsal the day before the event
- ~ Provide all of your decorations at that time. Our Events Team will fully decorate both the Ceremony & Reception Spaces.
- ~ On-Site Coordinator will work with vendors to ensure everything runs smoothly and follows the timeline of the event.

<b>Ceremony &amp; Reception</b>	<b>\$500.00</b>
<b>Reception Only</b>	<b>\$300.00</b>

Please note food & beverage pricing is subject to 6% VA Sales Tax & 20% Service Charge

# *All Wedding Packages Include the Following:*

*~ 4 Hours Full Bar Service*

*Unlimited Premium & Top Shelf Liquors, House Wines,  
Domestic & Import Beers and all non-alcoholic beverages*

*~ Complementary Champagne or Cider Toast*

*Poured Tableside when toasts are occurring*

*~ Complementary Cake Cutting & Serving*

*~ Slideshow Capabilities on 2 55" TV's*

*~ Complementary Tastings for up to 4 People*

*~ Mirrored Tiles & Votive Candles for Tables*

*~ Marriott Rewards Points*

*Based on total Spend*

*~ Complementary Foursome of Golf at Westfield's Golf Club*



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# Celebration Plated Package

\$94 Per Guest

## Please Select (3) Butler Passed Hors d'oeuvres

- ~ Oriental Post Stickers with Peanut Sauce
- ~ Brie & Raspberry in Filo
- ~ Black Bean Spring Rolls
- ~ Mushroom in Basil Pesto on Sourdough with Prosciutto
- ~ Cheddar Risotto with Braised Beef
- ~ Miniature Beef Wellingtons
- ~ Malibu Coconut Shrimp
- ~ Lobster Roll in Filo
- ~ Chicken Teriyaki Skewers
- ~ Iced Tiger Shrimp with Cocktail Sauce
- ~ Spinach Spanakopita
- ~ Feta and Sundried Tomatoes in Filo
- ~ Macaroni & Cheese Poppers
- ~ Spiced Meatballs
- ~ Beef Kabobs
- ~ Scallops wrapped in Bacon
- ~ Smoked Salmon and Filo Dough Flower
- ~ Maryland Blue Crab Cakes
- ~ Fruit & Cheese Skewers
- ~ Chilled Tiger Shrimp with Herbed Cheese Mousse

## Please Select (1) Salad Served with Silver Dollar Rolls and Butter

- ~ Mixed Field Greens with Assorted Dressings
- ~ Traditional Caesar Salad with Romaine, Parmesan Cheese, Fresh Crouton and Black Pepper Garnish and Caesar Dressing
- ~ Romaine and Baby Arugula Salad with toasted walnuts, Bosc Pear and Sundried Cherries with Sweet Balsamic Drizzle
- ~ Summer Salad with sliced Almonds, Fresh Strawberries and crumbled Feta with a Sweet Balsamic Drizzle
- ~ Stacked Tomato & Fresh Mozzarella Salad served with Mustard Basil Vinaigrette and Sweet Balsamic Drizzle

## Please Select (2) Plated Entrée Options + Vegetarian Selection

All Entrée Selections are served with a starch & vegetable

- ~ New York Strip Steak with Creamy Peppercorn Sauce
- ~ Grilled Flank Steak with Bordelaise Sauce
- ~ Chicken Marsala with Wild Mushroom Wine Sauce
- ~ Chicken Piccata with Lemon Butter, White Wine Sauce
- ~ Citrus Chicken grilled in an Asian blend of spices with an Orange & Cilantro Sauce
- ~ Grilled Salmon Topped with Pineapple Cucumber Relish
- ~ Grilled Salmon with Roasted Corn Salsa & Basil Cream
- ~ Salmon Steak Served with Spinach & Citrus Vinaigrette
- ~ Halibut pan seared with Kalamata Olives, Tomato & Basil Cream
- ~ Sliced London Broil
- ~ Roast Prime Rib of Beef served with Au Jus
- ~ Grilled Chicken with an Herbal Cream Sauce
- ~ Boursin Stuffed Chicken with Lemon Butter Sauce
- ~ Japanese Style Grilled Salmon
- ~ Grilled Swordfish with an Herbed Lemon Butter Sauce
- ~ Grilled Swordfish topped with Avocado & Grapefruit

\* Filet Mignon & Surf & Turf Entrées available for \$10 upcharge per plate

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# Wedding Bliss Plated Package

\$114 Per Guest

## Please Select (4) Butler Passed Hors d'oeuvres

- ~ Oriental Post Stickers with Peanut Sauce
- ~ Brie & Raspberry in Filo
- ~ Black Bean Spring Rolls
- ~ Mushroom in Basil Pesto on Sourdough with Prosciutto
- ~ Cheddar Risotto with Braised Beef
- ~ Miniature Beef Wellingtons
- ~ Malibu Coconut Shrimp
- ~ Lobster Roll in Filo
- ~ Chicken Teriyaki Skewers
- ~ Iced Tiger Shrimp with Cocktail Sauce
- ~ Spinach Spanakopita
- ~ Feta and Sundried Tomatoes in Filo
- ~ Macaroni & Cheese Poppers
- ~ Spiced Meatballs
- ~ Beef Kabobs
- ~ Scallops wrapped in Bacon
- ~ Smoked Salmon and Filo Dough Flower
- ~ Maryland Blue Crab Cakes
- ~ Fruit & Cheese Skewers
- ~ Chilled Tiger Shrimp with Herbed Cheese Mousse

## Please Select (1) Salad Served with Silver Dollar Rolls and Butter

- ~ Mixed Field Greens with Assorted Dressings
- ~ Traditional Caesar Salad with Romaine, Parmesan Cheese, Fresh Crouton and Black Pepper Garnish and Caesar Dressing
- ~ Romaine and Baby Arugula Salad with toasted walnuts, Bosc Pear and Sundried Cherries with Sweet Balsamic Drizzle
- ~ Summer Salad with sliced Almonds, Fresh Strawberries and crumbled Feta with a Sweet Balsamic Drizzle
- ~ Stacked Tomato & Fresh Mozzarella Salad served with Mustard Basil Vinaigrette and Sweet Balsamic Drizzle

## Please Select (3) Plated Entrée Options + Vegetarian Selection

All Entrée Selections are served with a starch & vegetable

- ~ New York Strip Steak with Creamy Peppercorn Sauce
- ~ Grilled Flank Steak with Bordelaise Sauce
- ~ Chicken Marsala with Wild Mushroom Wine Sauce
- ~ Chicken Piccata with Lemon Butter, White Wine Sauce
- ~ Citrus Chicken grilled in an Asian blend of spices with an Orange & Cilantro Sauce
- ~ Grilled Salmon Topped with Pineapple Cucumber Relish
- ~ Grilled Salmon with Roasted Corn Salsa & Basil Cream
- ~ Salmon Steak Served with Spinach & Citrus Vinaigrette
- ~ Halibut pan seared with Kalamata Olives, Tomato & Basil Cream
- ~ Sliced London Broil
- ~ Roast Prime Rib of Beef served with Au Jus
- ~ Grilled Chicken with an Herbal Cream Sauce
- ~ Boursin Stuffed Chicken with Lemon Butter Sauce
- ~ Japanese Style Grilled Salmon
- ~ Grilled Swordfish with an Herbed Lemon Butter Sauce
- ~ Grilled Swordfish topped with Avocado & Grapefruit

\* Filet Mignon & Surf & Turf Entrées available for \$10 upcharge per plate

\* Dual Plated Entrée option available in lieu of 3 entrée selections

## Tablesides Wine Service with Dinner

Your Choice of Red & White Selections from our Menu listed on Page 8

Please note food & beverage pricing is subject to 6% VA Sales Tax & 20% Service Charge

# Eternal Love Buffet Package

\$84 Per Guest

## **Please Select (2) Display Stationed Hors d'oeuvres**

- ~ Raw Vegetable & Dip Platter served with Herb Dip
- ~ Fresh Seasonal Fruit Display served with Creamy Yogurt Sauce
- ~ Grilled Vegetable Display
- ~ Crab & Artichoke Dip served with Pita Points or French Bread Slices
- ~ Smoked Beef or Lobster Ravioli Display with Parmesan Cream Sauce
- ~ Bruschetta Topped on a Toasted French Bread Slice
- ~ International Cheese Display decorated with Fresh Fruit and French Bread Slices
- ~ Charcuterie Board Imported & Domestic Meats & Cheeses, Red Peppers, Marinated Artichokes & Olives

## **Please Select (1) Salad ~ Plated Served with Silver Dollar Rolls and Butter**

- ~ Mixed Field Greens with Assorted Dressings
- ~ Traditional Caesar Salad with Romaine, Parmesan Cheese, Fresh Crouton and Black Pepper Garnish and Caesar Dressing
- ~ Romaine and Baby Arugula Salad with toasted walnuts, Bosc Pear and Sundried Cherries with Sweet Balsamic Drizzle
- ~ Summer Salad with sliced Almonds, Fresh Strawberries and crumbled Feta with a Sweet Balsamic Drizzle
- ~ Stacked Tomato & Fresh Mozzarella Salad served with Mustard Basil Vinaigrette and Sweet Balsamic Drizzle

## **Please Select (2) Entrée Options**

**All Entrée Selections are served with a starch & vegetable**

- ~ New York Strip Steak with Creamy Peppercorn Sauce
- ~ Grilled Flank Steak with Bordelaise Sauce
- ~ Chicken Marsala with Wild Mushroom Wine Sauce
- ~ Chicken Piccata with Lemon Butter, White Wine Sauce
- ~ Citrus Chicken grilled in an Asian blend of spices with an Orange & Cilantro Sauce
- ~ Grilled Salmon Topped with Pineapple Cucumber Relish
- ~ Grilled Salmon with Roasted Corn Salsa & Basil Cream
- ~ Salmon Steak Served with Spinach & Citrus Vinaigrette
- ~ Halibut pan seared with Kalamata Olives, Tomato & Basil Cream
- ~ Sliced London Broil
- ~ Roast Prime Rib of Beef served with Au Jus
- ~ Grilled Chicken with an Herbal Cream Sauce
- ~ Boursin Stuffed Chicken with Lemon Butter Sauce
- ~ Japanese Style Grilled Salmon
- ~ Grilled Swordfish with an Herbed Lemon Butter Sauce
- ~ Grilled Swordfish topped with Avocado & Grapefruit

\*Vegetarian Entrée Selections available – Served Plated

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# Happily Ever After Buffet Package

\$104 Per Guest

## **Please Select (3) Display Stationed Hors d'oeuvres**

- ~ Raw Vegetable & Dip Platter served with Herb Dip
- ~ Fresh Seasonal Fruit Display served with Creamy Yogurt Sauce
- ~ Grilled Vegetable Display
- ~ Crab & Artichoke Dip served with Pita Points or French Bread Slices
- ~ Smoked Beef or Lobster Ravioli Display with Parmesan Cream Sauce
- ~ Bruschetta Topped on a Toasted French Bread Slice
- ~ International Cheese Display decorated with Fresh Fruit and French Bread Slices
- ~ Charcuterie Board Imported & Domestic Meats & Cheeses, Red Peppers, Marinated Artichokes & Olives

## **Please Select (1) Salad ~ Plated Served with Silver Dollar Rolls and Butter**

- ~ Mixed Field Greens with Assorted Dressings
- ~ Traditional Caesar Salad with Romaine, Parmesan Cheese, Fresh Crouton and Black Pepper Garnish and Caesar Dressing
- ~ Romaine and Baby Arugula Salad with toasted walnuts, Bosc Pear and Sundried Cherries with Sweet Balsamic Drizzle
- ~ Summer Salad with sliced Almonds, Fresh Strawberries and crumbled Feta with a Sweet Balsamic Drizzle
- ~ Stacked Tomato & Fresh Mozzarella Salad served with Mustard Basil Vinaigrette and Sweet Balsamic Drizzle

## **Please Select (3) Entrée Options**

**All Entrée Selections are served with a starch & vegetable**

- ~ New York Strip Steak with Creamy Peppercorn Sauce
- ~ Grilled Flank Steak with Bordelaise Sauce
- ~ Chicken Marsala with Wild Mushroom Wine Sauce
- ~ Chicken Piccata with Lemon Butter, White Wine Sauce
- ~ Citrus Chicken grilled in an Asian blend of spices with an Orange & Cilantro Sauce
- ~ Grilled Salmon Topped with Pineapple Cucumber Relish
- ~ Grilled Salmon with Roasted Corn Salsa & Basil Cream
- ~ Salmon Steak Served with Spinach & Citrus Vinaigrette
- ~ Halibut pan seared with Kalamata Olives, Tomato & Basil Cream
- ~ Sliced London Broil
- ~ Roast Prime Rib of Beef served with Au Jus
- ~ Grilled Chicken with an Herbal Cream Sauce
- ~ Boursin Stuffed Chicken with Lemon Butter Sauce
- ~ Japanese Style Grilled Salmon
- ~ Grilled Swordfish with an Herbed Lemon Butter Sauce
- ~ Grilled Swordfish topped with Avocado & Grapefruit

\*Vegetarian Entrée Selections available – Served Plated

## **Tableside Wine Service with Dinner**

Your Choice of Red & White Selections from our Menu listed on Page 8

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# Westfields Golf Club Bar Selections

## Premium Shelf Liquor Selections

- ~ Bacardi Rum
- ~ J & B
- ~ Kahlua Coffee
- ~ Canadian Club
- ~ Jim Beam
- ~ Smirnoff Vodka
- ~ Gordons Gin
- ~ Jose Cuervo Gold

## Top Shelf Liquor Selections

- ~ Absolut Vodka
- ~ Crown Royal
- ~ Jameson
- ~ Bailey's Irish Cream
- ~ Dewar's Scotch
- ~ Tanqueray
- ~ Captain Morgan
- ~ Jack Daniels
- ~ Titos Vodka

## Luxury Shelf Liquor Selections

- ~ Bombay Safire Gin
- ~ Grey Goose Vodka
- ~ Courvoisier
- ~ Grand Marnier
- ~ Glenlivet 12 year
- ~ Johnny Walker Black

*\*Signature Cocktails are included with our Packages as long as they are made with a Premium or Top Shelf Liquor Selection\**

*\*Luxury Level Liquors can be added to any wedding package for an additional \$4.00 per Adult Guest*

## House Wines (Canyon Road Marriott Private Label)

- ~ Chardonnay
- ~ Riesling
- ~ Cabernet Sauvignon
- ~ Pinot Grigio
- ~ White Zinfandel
- ~ Pinot Noir
- ~ Sauvignon Blanc
- ~ Merlot
- ~ Wycliff Brut Champagne

## Domestic & Import Beer Selections

- ~ Amstel Light
- ~ Coors Light
- ~ Heineken Light
- ~ Sam Adams Lager
- ~ Local Craft Selections & Seasonal Beers available via Draft Beer
- ~ Bud Light
- ~ Corona Extra
- ~ Michelob Ultra
- ~ Yuengling
- ~ Budweiser
- ~ Heineken
- ~ Miller Lite
- ~ Yuengling Light

## Non-Alcoholic Beverage Selection

- ~ Pepsi Soft Drinks
- ~ Coffee
- ~ Lemonade
- ~ Assorted Juices & Mixers
- ~ Iced Tea

*\* Beer & Wine Only Bar Options available with Package Selections*

*\* 5<sup>th</sup> Hour Bar Service Available for an additional \$4.00 Per Person*

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# *Additional Selections*

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## *Carving Stations ~ Available with Buffet Selections*

- ~ Roast Tenderloin of Beef (Serves 30) \$395.00*  
*Served with Béarnaise, Mayonnaise, Mustard, Horseradish Sauce*
  - ~ Roast Prime Rib of Beef (Serves 25) \$395.00*  
*Served with Au Jus & Horseradish Sauce*
  - ~ Top Round of Beef (Serves 40) \$195.00*  
*Served with Bordelaise Sauce & Dijon Mustard*
  - ~ Roasted Turkey Breast (Serves 50) \$195.00*  
*Served with Mayonnaise, Cranberry Relish & Silver Dollar Rolls*
  - ~ Baked Virginia Ham (Serves 50) \$195.00*  
*Served with Honey Mustard Sauce, Mayonnaise & Home Style Biscuits*
- \*\$50 Attendant Fee Required for All Carving Stations*

## *Children's Meal — Ages 10 & Under \$15.00*

*Chicken Fingers Served with Ketchup & Honey Mustard, Crispy Golden Brown French Fries, Fresh Fruit Cup & Non-Alcoholic Beverage Selections*

## *Boxed Vendor Meals \$20.00*

*All Boxed Meals include: Side Salad, Cookie, Fresh Seasonal Whole Fruit, Bag of Chips, & Dessert*

- ~ Chilled Roasted Turkey with Brie Cheese, Pepperoncini Peppers & Spinach on Club Roll*
- ~ Baked Ham & Swiss Cheese with Honey Mustard on a Poppy Seed Roll*
- ~ Feta Cheese, Mesclun Mix, Marinated Sundried Tomatoes, With Basil Vinaigrette on a Focaccia Baguette*

*\* Hot Vendor Meal Selections available starting at \$39.00*

## *Late Night Food Selections Available By Request*

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# Frequently Asked Questions

**Q: What is the Deposit Requirement?**

*A: The Facility Rental Fee is the deposit requirement which is due at time of contract to secure a date.*

**Q: Do you require a pre-payment schedule?**

*A: No, no additional payments are due between the deposit and the final guest count. The menu and package selection is finalized at the tasting and a final Invoice is created after the final guest count is provided 7 days in advance. Final payment must be made prior to event start.*

**Q: When is the Final Guest Count Due?**

*A: We require a final guest count 7 days prior to the event date. The number provided does serve as the minimum billable and a final Invoice will be drafted based on this number. We request final payment prior to the start of the event.*

**Q: What are the facility hours for banquet functions?**

*A: In season the earliest we allow a wedding to start is 4:00 p.m. The latest our venue is available is 12:00 a.m. You select a 5 hour reception timing between these times.*

**Q: Do you allow Ceremony Rehearsals?**

*A: Yes, we offer a complementary ceremony rehearsal the day prior to the wedding date. Sometimes we have multiple functions per weekend. For Saturday & Sunday weddings if we have an event scheduled the day before the rehearsal may need to occur earlier in the day.*

**Q: Are Packages Customizable?**

*A: Yes, all packages can be customized to fit your needs. Pricing would be determined by the package inclusions.*

**Q: Do you offer discounts for Off Season Months?**

*A: Yes, We do offer discounted rates for any weddings booked in December, January, February or March. We also offer discounted rates for Friday & Sunday weddings.*

**Q: Is there a minimum guest count or spend requirement?**

*A: During the months of May/June & September/October we require a \$12,000 venue spend before taxes and gratuities for a Saturday. There is no minimum spend requirement for Friday's & Sunday's or other months of the year.*

**Q: Do you have a relationship with any local hotels?**

*A: Yes, we work with the Westfields Marriott Hotel in Chantilly, VA and can assist you in coordinating a wedding room block at a discounted rate.*

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