



Weddings

at Laurel Hill Golf Club



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, Edison 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.

Shrimp Scampi

Garlic lemon butter sauce.

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.

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

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



Package Enhancements

Hors D'oeuvres

The minimum order is 50 pieces per item; additional quantities may be ordered in increments of 25.
Hors D'oeuvres can be passed for \$25 per hour per server. Prices listed per piece.

Cold

Tomato Balsamic Bruschetta	\$3	Crudités	\$4
Capris tomato and Mozzarella Skewers	\$4	Smoked Salmon and Dill Bruschetta	\$5

Hot

Mini Quiche Tartlets	\$3	Mini Crab Cakes	\$5
Mini Chicken and Waffles	\$4	with lemon aioli	
Chicken Skewer	\$4	Coconut Shrimp	\$5
Tangy BBQ Meatballs	\$4	Coconut Chicken Tenders	\$5
Mini Vegetable Quesadillas	\$4	Cajun Shrimp Crostini	\$6
Spanakopita	\$4	Bang Bang Shrimp	\$6
Beef Tenderloin Tip Skewers	\$5	Bacon Wrapped Scallops	market price

Hors D'oeuvres Platters

Platters serve an average of 25-30 people per selection.

Shrimp Display	market price	Domestic Cheese Display	\$150
Jumbo shrimp served with lemons and a trio of remoulades		Artisan cheeses served with fruit and crackers	
Mediterranean Display	\$150 (s)/\$180 (l)	The Big Dipper	\$120
Assorted prosciutto, salami, capicola, assorted domestic cheeses, olives, artichoke hearts, roasted red pepper, pepperoncini, grilled marinated mushrooms, sliced baguette, virgin olive oil & balsamic vinegar		Spinach and artichoke dip, fresh salsa with tortilla chips, roasted humus with pita	
Chesapeake Crab Dip	\$150	Fresh Fruit Display	\$99
with assorted crackers and baguettes		with yogurt poppy seed dressing	
		Assorted Cold Canapes	40 pcs/\$125

The Chef's Carving Table

Market Price

Prime rib
Roast turkey breast

Glazed Virginia ham
Steamship round

Miscellaneous Options

Additional rental time
\$500 per hour

Cake Cutting Fee
\$1 per person

Wedding Policies

PAYMENT

A 25% nonrefundable deposit is required with your signed contract to hold the space for you. 50% of payment is due one month out. 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 one month 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



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

8701 Laurel Crest Drive • Lorton, Va. 22079

www.Fairfaxcounty.gov/parks/golf/lhgc



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For Inclusion and ADA Support call 703-324-8563. TTY Relay Va. 711