



Your Happily Ever After
STARTS AT DOMINION VALLEY COUNTRY CLUB





Welcome TO DOMINION VALLEY COUNTRY CLUB

Congratulations on your engagement and thank you for considering Dominion Valley Country Club as your wedding venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your special day.

Imagine the wedding of your dreams at Dominion Valley Country Club. With our picturesque landscape, beautifully renovated ballroom, experienced wedding professionals and exquisite cuisine, Dominion Valley is the perfect location for your wedding day. We would love to hear you say "I do".

Enclosed you will find more information about Dominion Valley's wedding packages, amenities, capabilities and more! Please contact our Private Event Professionals with any questions you might have. We are here to help!





Inclusive Services

EACH RECEPTION AT DOMINION VALLEY COUNTRY CLUB RECEIVES PERSONALIZED SERVICE, OUTSTANDING FOOD AND BEVERAGE OPTIONS AND MANY COMPLIMENTARY AMENITIES

- Vendor access at least 3 hours prior to wedding
- Reception to last up to 5 hours
- Four hour bar package
- Variety of hors d'oeuvre options during cocktail hour
- Complimentary cake cutting and service
- 15' x 17' Built in dance floor
- Table linens and napkins in white, champagne or black, Gold Charger Plates
- Mirror tile, LED pillar candle and glass hurricane vase for centerpiece enhancement
- Gold chiavari chairs and 5ft. round banquet tables
- China, glassware and silverware
- Tables for DJ, cake, gifts, place cards, etc.
- Complimentary menu tasting for up to four guests & Details meeting
- Day of Wedding Coordination



Package Pricing

SILVER PACKAGE \$95 per person

Cocktail Hour - Selection of (3) Passed Hors D' Oeuvres

Plated Dinner Reception - Selection of (1) Salad and (2) Entrees

Bar Service - (4) Hour Beer and Wine Open Bar

Juice, Soft Drinks, Coffee, Hot Tea, Water

GOLD PACKAGE \$115 per person

Cocktail Hour - Selection of (3) Passed Hors D' Oeuvres & (1) Display

Plated Dinner Reception - Selection of (1) Salad and (3) Entrees

Bar Service - (4) Hour Call Brand Open Bar, Champagne Toast

Juice, Soft Drinks , Coffee, Hot Tea, Water

DIAMOND PACKAGE \$135 per person

Cocktail Hour - Selection of (4) Passed Hors D' Oeuvres & (2) Displays

Plated Dinner Reception - Selection of (1) Salad and (3) Entrees

Bar Service - (4) Hour Premium Brand Open Bar, Wine Service with Dinner, Champagne Toast

Juice, Soft Drinks, Coffee, Hot Tea, Water

A Service Charge of 22%, a 6% VA State Sales Tax and 4% Prince William County Tax on Food & Beverage only will apply.



Passed Hors D'oeuvres

- Fresh Mozzarella, Grape Tomato, Pesto, Balsamic Glaze *GF/V
- Beef Satay, Spicy Thai Peanut Sauce *GF
- Florentine Sundried Tomato & Mascarpone Tart*V
- Raspberry-Almond Brie *V
- Beef Wellington, Creamy Horseradish
- Vegetarian Spring Roll, Sweet & Spicy Chili Sauce *V
- Chilled Gulf Shrimp, Cocktail Sauce *GF
- Thai Chicken Spring Roll, Sweet & Spicy Chili Sauce
- Smoked Salmon Canape

Upgraded Hors D'oeuvres

Add \$1++ Per Piece

- Saku Tuna, Spicy Chili Sauce, Wonton
- Cranberry Duck, Blackberry Honey Mousse
- Lollipop Lamb Chop, Mint Jus *GF
- Bacon Wrapped Scallops, Maple Glaze *GF
- Maryland Crab Cake, Remoulade Sauce *GF



Displayed Appetizer

IMPORTED & DOMESTIC CHEESES

Chef's Selection of Imported and Domestic Cheeses
Served with Fruit Garnish, Crackers and Artisanal Breads

BAKED BRIE

Mixed Berry Jam with Fresh Berries and Crostinis

SEASONAL FRUITS & BERRIES

Chef's Selection of Fresh sliced Fruits and Berries
Served with Poppyseed Dipping Sauce

SPINACH & ARTICHOKE DIP *Add Crab for \$3++ Per Person

Served with Pita Chips

GARDEN VEGETABLE CRUDITE

Selection of Seasonal Vegetables, Roasted Red Pepper Hummus, Garden Dip and Chipotle Ranch Dip Served with French Bread Slices

BRUSCHETTA BOARD

Black Olive Tapenade, Sundried Tomato and Caper Relish, Tomato Basil
Served with Roasted Red Peppers and Herbed Crostinis



Salads

CLASSIC CAESAR SALAD

Crisp Romaine Leaves in a Classic Caesar Dressing, Seasoned Croutons,
Fresh Parmesan-Reggiano Cheese

GARDEN SALAD

Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Onions, Garlic Croutons
Served with Balsamic Vinaigrette

DOMINION VALLEY SALAD

Arcadian Mixed Greens, Strawberries, Candied Pecans, Crumbled Blue Cheese or Goat Cheese
Served with Basil-Chianti Vinaigrette

SPINACH SALAD

Baby Spinach, Mandarin Oranges, Dried Cranberries, Crumbled Goat Cheese, Toasted Almonds
Served with Raspberry-Champagne Vinaigrette



Entrees

PARMESAN CRUSTED CHICKEN

Jasmine Rice, Haricot Verts, White Wine
Mushroom Sauce

MEYER LEMON CHICKEN PICCATA

Roasted Fingerling Potatoes, Baby Carrots,
Lemon Vinaigrette

PAN SEARED ATLANTIC SALMON

Herbed Risotto, Broccolini, Buerre Blanc

MARYLAND CRAB CAKE

Crispy Potatoes, Wilted Spinach,
Tarragon Bearnaise

8 OZ. FILET MIGNON

Garlic Whipped Potatoes, Asparagus,
Demi Glace

10 oz. NY STRIP STEAK

Garlic Whipped Potatoes, Asparagus
Peppercorn Bordelaise

GRILLED PORTOBELLO NAPOLEON

Roasted Red Pepper, Sauteed Spinach,
Fresh Mozzarella, Polenta, Basil Pesto

PESTO GNOCCHI

Homemade potato gnocchi with pesto
parmesan sauce and fresh vegetables



Beverage Service

HOSTED BAR PACKAGES ARE BASED ON (4) HOURS AND INCLUDE BAR SET-UP AND BARTENDER FEES.

CALL BRAND LIQUOR

Conciere Vodka, Espolon Tequila, Conciere Gin, Evan Williams Bourbon, Conciere Rum, Conciere Scotch.

PREMIUM BRAND LIQUOR

Tito's Vodka, Maestro Dobel Tequila, Beefeater Gin, Bacardi Superior Rum, Maker's Mark Bourbon, Dewar's White Label Scotch.

SUPER PREMIUM BRAND LIQUOR

Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Woodford Reserve Bourbon, Appleton Rum, Whistle Pig Whiskey, The Macallan 12yr Scotch.

BEER

Two Imported Beers & Two Domestic Beers included in package.

WINE

Two Red Wines & Two White Wines included in package. Choice of Prosecco, Sparkling, Rose, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon.



Enhancements

LATE NIGHT SNACKS

Margherita Flatbread
Mac-N-Cheese Bites
Jalapeno Poppers
Buffalo Chicken Bites
Pulled Pork Sliders
Cheeseburger Sliders
Beef Empanadas
Mozzarella Sticks with Marinara Sauce
\$4.00 per piece - 50 piece minimum

ADDITIONAL ADD-ONS

Additional hour of ballroom rental
\$550 per hour

DESSERTS

Ice Cream Sundae Bar
Chocolate and Vanilla Ice Cream
Assorted Toppings to include
Whipped Cream, Fudge and Caramel
\$12.00 per person

Chocolate Fondue (50 Guest Minimum)
Dippers to Include Rice Krispies, Pretzels,
Marshmallows, Strawberries, Pineapples
\$14.00 per person

Viennese Dessert Display
Miniature French Pastries, Fruit Tartlets,
Chocolate-Dipped Strawberries and Tea
Cookies (3 pieces per person)
\$12.00 per person

A Service Charge of 22%, a 6% VA State Sales Tax and 4% Prince William County Tax on Food & Beverage only will apply.

General Information

DOWN PAYMENT & POLICIES

You will make a total of (3) non-refundable down payments leading up to your event date. Your down payment timeline is as follows: 25% is due upon signing and reserving your date. Your second down payment of 50% is due halfway between when your contract is signed and your event date. Your final payment is due (10) business days prior to your event date. Payments are accepted in the form of Credit Card, Debit Card or Check. Please note there is a 3% processing fee for all credit card transactions.

GUEST COUNTS

The total number of guests attending your event must be confirmed (10) business days prior to your event date. The attendance number you provide on this date will not be subject to reduction.

MINIMUM FOOD & BEVERAGE EXPENDITURE

All events are required to meet a minimum food and beverage expenditure, to be determined by the date of your event. Minimum food and beverage expenditures do not include club service charge, state sales tax, ceremony fees or rental items. With the exception of wedding cake, all food & beverage must be provided by Dominion Valley Country Club.

VENUE FEE & CEREMONY FEE

All events require a venue fee, to be determined by the date of your event. Ceremony fee includes prime ceremony location, backup covered location and white padded chairs.

TAX AND SERVICE CHARGE

Virginia state sales tax of 6% and a club service charge of 22% will be added onto the entire event total. Prince William County Tax of 4% will be added to the Food and Beverage only.

EVENT TIMES

All events have a maximum limit of (5) hours. If additional time is required, arrangements must be made (30) business days prior to your event. Additional hours are \$500.00 per hour. Additional hours cannot be added on the day of the event.

FINAL MENU SELECTIONS

Final menu selections must be made (30) days prior to your event.

ROOM CAPACITIES

Dominion Valley Country Club accommodates a maximum of 180 guests.



Schedule a Tour Today!

571-479-5941

DOMINIONVALLEYCOUNTRYCLUB.COM

15200 Arnold Palmer Drive, Haymarket, VA 20169



Dominion Valley
Country Club