



# Be Inspired...Be Confident...Be Yourself.

At Lansdowne Resort, discover all of the elements for blissful weddings. Immerse yourselves in experiences that place your mind, body and spirit in perfect balance. Toast your love with signature cocktails. Tempt your taste buds with fresh new flavors. Delight your guests with unique settings, approachable service and serene accommodations. And relax...knowing that our energy and focus are fully engaged in creating the big day that reflects your personal taste and style.

## discover your moment











# **Bridal Terrace**

Walk down the aisle and into the splendor of Virginia's Wine Country. The Bridal Terrace is a distinctive ceremony location dramatically framed by the river valley's stunning natural surroundings.

Capacity: 450 People Ceremony Fee: \$2500



## Terrace Ballroom

Flooded with natural light and opening onto an inviting patio, the Terrace Ballroom is the perfect setting for a reception that is both intimate and stylish.

Capacity: 130 People Venue Fee: \$1800



## Lansdowne Ballroom

Our newly renovated, elegant Lansdowne Ballroom is the essence of modern sleek with its high ceilings and crystal chandeliers. Additional features include a spacious foyer and outdoor terraces.

> Capacity: 450 People Venue Fee: \$2500



## Clubhouse Ballroom

Achieve a country club, rustic-chic vibe in the Clubhouse Ballroom, showcasing floor-to-ceiling windows and a walk-out terrace overlooking the golf course and Potomac River Valley.

Capacity: 200 People Venu Fee: \$2000



## Outdoor Pavillion

This golf view venue offers a relaxed alfresco setting for your wedding. The covered pavilion with ceiling fans ensures complete comfort while embracing serene surroundings.

Capacity: 300 People Venue Fee: \$1800



Rehearsal Dinner Packages





# Authentic Virginia BBQ

## Hors D'oeuvres

- □ deviled eggs
- ☐ shaved Virginia ham, warm biscuits

## Salads

served with cornbread & whipped sweet butter

- ☐ red bliss potato salad
- □ creamy macaroni salad
- ☐ lansdowne garden greens & vegetables, homemade dressings

## Side Dishes

kindly select two

- □ macaroni & cheese, grafton cheddar
- ☐ baked beans, brown sugar & applewood smoked bacon
- □ salad of seasonal tomatoes & mozzarella cheese, basil oil & balsamic reduction
- $\square$  corn on the cob, butter & herbs
- ☐ slowly simmered collard greens, applewood smoked bacon
- ☐ mashed yukon gold potatoes

## Entrée Selections

kindly select three

- ☐ grilled hamburgers
- □ hot dogs with condiments (add a grill attendant for \$150)
- □ seared salmon, grilled pineapple, black bean salsa
- □ slow smoked beef brisket, roasted tomato & molasses mop, pickled red onions
- □ pulled pork shoulder, soft rolls, vinegary cole slaw
- □ roasted chicken basted with sweet & tangy barbecue sauce
- ☐ grilled ribeye steaks, herb & lemon butter, grilled mushrooms, onions

## Desserts

- ☐ sliced watermelon
- $\hfill \square$  peach cobbler with brown sugar streusel topping
- $\square$  sour cream chocolate cake with ganache
- ☐ sugared drop biscuits, champagne macerated strawberries0
- ☐ fresh roasted coffee, decaffeinated coffee & a fine selection of teas

## \$100/person





# Signature Buffet

## Salads

served with bakery fresh rolls & butter

- ☐ lansdowne caesar salad, sourdough croutons, parmesan
- ☐ field greens, garden vegetables, blue cheese dressing & herb vinaigrette
- $\hfill\Box$  chef's choice of a seasonally composed salad

## Entrées

kindly select three

- ☐ pepper & garlic crusted strip steaks, red wine demi-glace
- □ char-grilled ribeye steaks, balsamic glazed mushrooms
- □ roasted pork loin, fennel, braised white beans, roasted garlic, fresh thyme
- ☐ whole roasted chicken, natural pan-herb gravy
- □ crispy pan-seared chicken breast with confit legs, mushroom & pearl onion fricassee
- ☐ seared herb butter poached white fish, romesco sauce, toasted pine nuts
- $\hfill\Box$  atlantic salmon filet, petite potato-bacon & leek hash, whole grain mustard cream sauce

## Accompaniments

kindly select two

- □ yukon gold mashed potatoes
- □ wild rice pilaf
- $\square$  mushroom barley risotto style, dry aged parmesan
- □ creamy three cheese polenta
- ☐ chef's choice of seasonal vegetables

## Desserts

- $\square$  flourless chocolate torte
- □ salted caramel mousse
- ☐ lemon meringue pie
- ☐ fresh roasted coffee, decaffeinated coffee & a fine selection of teas

## \$105/person



Wedding Day & Post-Wedding Packages





# Cocktail Reception

Included with wedding packages, five hors d'oeuvres passed on a silver tray by our professional waitstaff  $^{56}$ O/person for each additional hors d'oeuvres selection

## **Poultry**

- ☐ smoked duck confit, pear & fennel tarts
- □ oregano & lemon marinated chicken souvlaki brochette, tzatziki
- $\ \square$  buffalo chicken skewer, buttermilk ranch
- ☐ thai chicken spring roll, coconut peanut sauce
- $\square$  lemon chicken pot sticker, chili garlic sauce

## Beef & Pork

- ☐ herb roasted beef tenderloin, blue cheese mousse, ciabatta toast
- $\hfill\Box$  beef satay, chimichurri
- ☐ prosciutto, burrata, arugula, focaccia crostini
- □ lollipop of new zealand lamb chop, mint & cilantro raita
- $\hfill\square$  bulgogi beef taquitos
- ☐ mini beef wellinton, mushroom duxelles
- ☐ mini chorizo & cheddar quesadilla, roasted tomato salsa

## Seafood

- □ crab gazpacho in cucumber cup
- $\hfill\square$  tuna poke, wasabi kewpie mayo in mini cone
- $\hfill \square$  Maryland poached shrimp cocktail, maria rose sauce
- □ crab & avocado tartlet
- □ smoked salmon, cucumber, dill crèma, pumpernickel
- $\hfill \Box$  coconut crusted shrimp, mango cilantro marmalade
- □ scallops wrapped in bacon, maple glaze
- ☐ mini Maryland style crab cakes, remoulade

## Vegetarian

- □ goat cheese, fig jam, herbed baguette
- ☐ brie & pear in phyllo
- ☐ beet hummus, cucumber cup, micro greens
- $\square$  whipped gorgonzola, sundried fig, walnut crisp
- $\square$  Italian bruschetta, balsamic, roasted garlic crostini
- $\square$  sicilian roasted vegetables crispy phyllo
- $\hfill\square$  wild mushroom, four cheese flat bread
- □ chickpea & herb fritter, lemon yogurt sauce
- ☐ four cheese arancini, red pepper couli



# Plated Three-Course Dinner

## Salad

served with assortment of rustic breads & whipped butter kindly select one

- ☐ grilled little gem lettuce, heirloom tomato, focaccia crisp, parmesan tuile, caesar dressing
- cucumber wrapped seasonal greens, heirloom tomatoes, shaved carrots, candied walnuts, balsamic dressing
- bibb, red oak, endive, sun dried fruits, glazed pecans, goat cheese medallion, champagne vinaigrette

## Pre-Selected Entrée

please provide entrée count two weeks prior to your event; for an additional third entrée selection, please add \$10/person kindly select two

- ☐ citrus roasted seasonal salmon, tomato confit, basil butter
- ☐ pan-seared herbed breast of chicken, artichoke crisps, white wine pan sauce
- ☐ rosemary & garlic crusted NY strip steak, mushroom fricassée, classic red wine sauce
- ☐ chef selection of seasonal vegetable risotto

## Desserts

served with fresh roasted coffee, decaffeinated coffee & a fine selection of teas kindly select one

- ☐ tiramisu cake layers of sponge cake filled with rich mascarpone mousse and coffee-soaked lady fingers
- ☐ fruit-topped cheesecake rich, creamy cheesecake topped with seasonal fruit
- ☐ trilogy cake a combination or white & dark chocolate mousse, with a layer of chocolate crunch

## \$195/person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change. Reduced pricing available for young adults (ages 13-20) and special reduced-price meals for children ages 12 & under & vendors.

# Plated Four-Course Dinner

Salad	
served with assortment of rustic breads & whipped butter	
kindly select one	
☐ grilled little gem lettuce, heirloom tomato, focaccia crisp, parmesan tuile, caesar dressing	
□ arugula, seasonal citrus, pickled beets, toasted hazelnut, lemon honey vinaigrette	
☐ spinach, frisee, smoked bacon, toasted pecans, roast apple, pickled shallots, sherry tarragon vinaigrette	ed

☐ cucumber wrapped seasonal greens, heirloom tomatoes, shaved carrots, candied walnuts, balsamic dressing

□ bibb, red oak, endive, sun dried fruits, glazed pecans, goat cheese medallion, champagne vinaigrette

□ tomato & burrata salad, basil vinaigrette, balsamic gastrique

## **Appetizer**

miso butter seared scallops, carrot puree, shaved carrot salad
18 hour braised short ribs, potato pave, whole grain mustard demi glace
shrimp etouffee, polenta cake, roasted pepper sofrito

□ sweet pea ravioli, lobster nage, herbed gremolata

## Pre-Selected Entrées

please provide entrée count two weeks prior to your event; for an additional third entrée selection, please add \$12/person kindly select two

$\hfill \square$ Maryland style crab cakes, lemon buerre blanc
$\hfill\Box$ butter basted wild striped bass, tomato fondue
$\square$ miso glazed mahi mahi, mango $\&$ asian pear salsa,
□ oven roasted black cod, lemon & olive gremolata, swiss chard
$\hfill\Box$ coq au vin style roast chicken, white wine pan jus
□ spinach & herbed goat cheese stuffed chicken breast, sauce supreme
$\hfill \square$ steak au poivre, caramelized shallots, bordelaise sauce

☐ 18-hour braised short ribs, whole grain

mustard demi, horseradish crumbs  $\square$  morel dusted filet mignon, marchand de vin

## Duo Entrées

kindly select one

☐ garlic and herb marinated by Maryland-style crab cake, by	
□ all-natural beef filet mignor lobster tail, pinot beurre bl	0
□ 18-hour beef short rib + shi grain mustard demi-glace a	
☐ tarragon grilled marinated salmon filet, mango pineap	

## Accompaniments kindly select one

□ yukon gold mashed potatoes □ duchess potatoes

□ polenta cake
$\hfill \square$ herb roasted fingerling potatoes, caramelized onion
□ creamy potato & parmesan gratin
□ wild rice & mushroom pilaf
☐ the signature wedding package is served with

## Dessert

served with fresh roasted coffee, decaffeinated coffee & a fine selection of teas kindly select one □ coconut & mango mousse shortbread crust ☐ lemon meringue tart - pure butter shortbread crust, lemon curd, caramelized meringue topping □ raspberry & mascarpone cream cake - layer of raspberry gelee, mascarpone cheesecake, vanilla cake ☐ dulce de leche delight - three types of caramel; mousse, whipped cream style & candied caramel □ chocolate marquis - rich bittersweet chocolate mousse, chocolate sponge cake ☐ trilogy cake - a combination or white & dark chocolate mousse, with a layer of chocolate crunch

□ tiramisu cake - layers of sponge cake filled with rich

mascarpone mousse and coffee-soaked lady fingers

## \$205/person





# Signature Dinner Buffet

## Salads

served with assortment of rustic breads & whipped butter

- ☐ mixed field greens, seasonal vegetables, selection of dressing
- ☐ traditional caesar salad, sourdough croutons, freshly grated parmesan cheese
- $\square$  pesto & asiago tortellini salad, toasted pine nuts

## Seasonal Buffet Entrées

kindly select three

- ☐ roasted beef tenderloin, spring mushroom & brandy demi-glace
- ☐ marinated & grilled chicken breast, fricassee of vidalia onions, asparagus
- ☐ pan-seared atlantic salmon, basil & lemon cream
- □ paella of sautéed shrimp, scallops, mussels & lobster, saffron rice & spring peas
- □ ragu of braised lamb, rosemary & red wine, pappardelle pasta, aged parmesan cheese
- ☐ slow roasted chicken breast, cranberry red wine & peppercorn gastrique
- □ sautéed shrimp & mussels, Italian sausage, braised kale, orecchiette pasta
- ☐ slow roasted pork loin, butternut squash, applewood bacon & sage hash
- ☐ red wine braised beef short ribs, roasted root vegetables & citrus gremolata

## Accompaniments

kindly select one

- ☐ yukon gold mashed potatoes
- $\square$  herb roasted fingerling potatoes, caramelized onions
- $\square$  creamy potato & parmesan gratin
- ☐ wild rice & mushroom pilaf
- □ penne pasta, tomato basil sauce, parmesan & mozzarella cheeses
- ☐ the signature buffet wedding package is served with chef's selection of a seasonal vegetable medley

## Dessert Buffet

served with fresh roasted coffee, decaffeinated coffee & a fine selection of teas; substitute any dessert buffet to plated options for \$10/person kindly select five

- □ dessert cups
  - tiramisu style mascarpone and coffee
  - triple chocolate
  - □ lemon chiffon
  - · raspberry vanilla cream, pistachio
- ☐ mini pastries
  - fresh fruit tartlet
  - · apple lattice tartlet
  - · cherry streusel tartlet
  - · chocolate ganache tartlet
  - ° chocolate mousse in chocolate espresso cup
  - · lemon shortbread bars
  - napoleon
  - chocolate covered strawberries
  - French macaroons

## \$210/person



# Premium Bar Inclusions & Upgrades

Included with wedding packages, a four-hour premium bar, house wine service with dinner & complimentary champagne toast

## Premium Brands

seagram, smirnoff, bacardi silver, sauza silver tomatin 12 yr, jim beam

## Deluxe Premium Brands\*

tanqueray, tito's (gf), captain morgan, bacardi silver, jose cuervo gold, glenmorangie 10 yr, jack daniel's, maker's mark

## Luxury Brands\*\*

bombay sapphire, ketel one, mount gay black barrel, herradura silver, johnnie walker black, glenfiddich 12 yr, woodford reserve, bulleit rye

#### Beer

miller lite, flying dog, yuengling, corona, stella artois, bold rock cider (gf), o'doul's

## House Wines

chardonnay, pinot grigio, cabernet sauvignon, merlot, pinot noir

## Other Beverages

soft drinks & fruit juice

# Bar Upgrades & Enhancements

the standard package bar is the premium bar listed here; substitutions to the list are not permitted but your premium bar package may be upgraded and/or enhanced as follows:

\*upgrade to the deluxe premium bar for an additional \$10/person

\*\*upgrade to the luxury bar for an additional \$15/person

add any deluxe premium pour to your bar for an additional \$2/person, per brand

add any luxury pour to your bar for an additional \$4/person, per brand

additional bar hours: \$12/person, per hour to the package price

add a signature drink to your event for options & pricing, please see your catering planning manager

## Bartender Fee

one bartender for every 100 guests will be included with your bar package

additional bartenders may be added at \$300 for five hours of services per bartender



# Late Night Party Menu

## Passed Nibblers

\$25/person

kindly select three items:

- ☐ crispy buffalo chicken skewers, buttermilk and bleu cheese dip
- ☐ mozzarella sticks and marinara sauce
- □ macaroni and cheese poppers
- ☐ trio of meatballs: Swedish, marinara and bbq
- ☐ mini beef sliders, aged cheddar cheese, house-made pickles, spicy dijon aioli
- ☐ fried chicken and waffle skewers, maple glaze

## Displayed Stations

- □ wing trio: buffalo, bbq, soy and honey, (ranch, blue cheese dressing)

  \$19/person
- quesadilla trio: chicken, beef and vegetarian quesadillas, salsa, guacamole, sour cream
   \$18/person
- ☐ french fry bar: truffle, cajun, sweet potato, assortment of dipping sauces

  \$16/person
- popcorn bar: caramel, butter, with hot sauce and bleu cheese
   \$9/person

## Grilled Flatbreads

kindly choose three; \$38/person

- ☐ Loudoun farmers flat bread: mozzarella cheese, sausage, tomato, fresh basil, olive oil
- dressed field greens, roasted local vegetable, kale, feta cheese balsamic reduction
- ☐ capitol hill: fig and prosciutto, arugula, cherry tomato, fresh parmesan cheese olive oil
- □ coastal: shrimp, pesto, fennel, asparagus, fontina cheese

## Slider Station

kindly choose three; \$35/person

- □ bbq pork
- $\hfill \square$  kobe beef, mushroom & swiss
- □ tradition cheddar & bacon
- ☐ dr pepper glazed brisket
- □ all-beef mini hot dog

#### Desserts

- mini cupcake bar: red velvet, cookies & cream, strawberry chiffon, double chocolate, lemon chiffon, vanilla bean \$14/each
- □ chocolate chip cookies & milk shots \$8/person
- s'more's kits marshmallows, hershey bars, graham crackers \$16/each

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Reduced pricing available for young adults (ages 13-20) and special reduced-price meals for children ages 12 & under & vendors.



# Breakfast Menus

## Old Dominion Breakfast

#### \$39/person

- □ assortment of chilled juices
- ☐ selection of bakeries to include muffins, croissants, danishes, bagels
- ☐ fresh fruit platter, in season melons and berries, whole fruits to include bananas, citrus, apples, pears
- □ cage-free hard-cooked eggs
- $\hfill\square$  build your own greek yogurt parfaits
- $\square$  gluten-free oatmeal
  - toppings to include: chia, sunflower, pumpkin & flax seeds, toasted pecans, walnuts, almonds, pistachios; golden raisins, dried figs & apricots, toasted coconut, house-made gluten free granola, sunflower butter, honey, agave
- $\hfill\square$  aged gruyère, onion and leek breakfast tart
- ☐ fresh-brewed coffee, decaffeinated coffee, tea, with assorted milks to include soy, almond, oat

## The Piedmont Breakfast

#### \$49/person

- ☐ assortment of chilled juices
- ☐ chef's daily selection of croissants, muffins, danishes
- ☐ bagels with whipped cream cheeses to include, salmon, veggie
- ☐ fresh cut and whole seasonal fruits to include, melons, citrus, exotic fruits and berries
- ☐ greek yogurt parfaits, house-made granola, seasonal fruit
- □ cage-free scrambled eggs, toppings to include aged cheddar, salsa, sour cream
- ☐ farmers frittata: zucchini, onion, mushrooms, peppers & mozzarella cheese
- ☐ Lansdowne breakfast potatoes, caramelized onions and roasted peppers
- ☐ smoked bacon, turkey and pork sausage, (plantbased options available upon request)
- ☐ cinnamon raisin French toast, berry compôte, maple syrup, powdered sugar, whipped butter
- $\hfill\Box$  fresh-brewed coffee, decaffeinated coffee, tea, with assorted milks to include soy, almond, oat

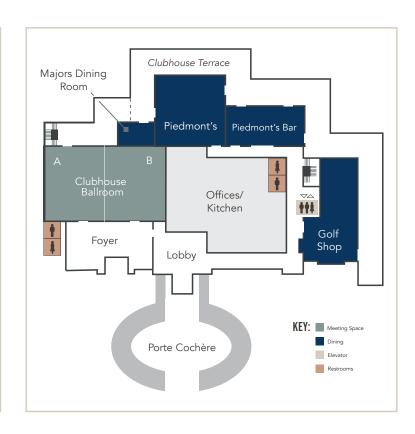


# Floor Plans

## Main Resort Floor Plan

# Terrace 3 Fine Pit | Terrace 2 Farry's Garden Spa Minerale Filtness Room Front Desk Front Desk Front Desk Foot Corciorge Business Contier Foote Corcider Rooms Filtness Room F

## Clubhouse Floor Plan





# Preferred Partners

## Wedding Planners

B.Mingled (571) 354-0411 www.bmingled.com

## Sara Muchnick Events

Sara Muchnick (240) 305-9700 www.smeventsdc.com

## Terry Kaye Events

Terry Kaye (703) 819-4322 www.terrykayeevents.com

#### The Finer Points

Lynn lannizzi (703) 431-9494 www.thefinerpoints.com

## Photographers

Genevieve Leiper Photography (703) 200.0428 gleiper@genevieveleiper.com

#### Brooke Danielle Photography

Brooke Danielle (540) 550-1034 www.brookedaniellephotography.com

## Photography by Marirosa

Marirosa Anderson (703) 307-7074 www.photographybymarirosa.com

#### Joylyn Hannahs Photography, LLC

Joylyn Hannah (703) 624-0323 www.jhannahs.com

## Photobooths

Tip Top Photo Booths Michael Stump (703) 843-4658 www.tiptopphotobooths.com

## Officiants

Rabbi Kenneth Block (410) 569-4520 www.RabbiOnTheGo.com

#### Reverend Bill Cochran

(410) 442-5157 www.sayidoyourway.com

#### Reverend Suzanne Fox

(703) 727-7181 www.yourweddinglegacy.com

## Wedding Cakes

#### Honey Bee Pastries (443) 742-3369

www.honeybeepastries.com

## Sweetz Bakery

(571) 291-9241 www.sweetzbakery.com

## Edibles Incredible Desserts

(703) 437-3008 www.ediblesincredible.com

## Music

## Olivera Music Entertainment

Kevin Olivera (703) 724-0505 www.oliveramusic.com

## Washington Talent Photo & Video

(301) 762-1800 www.washingtontalent.com

## Bialek's Music (301) 340-6206

(301) 340-6206 www.bialeksmusic.com

## Two Rivers Chamber Music

(410) 846-1085 www.tworiverschambermusic.com

## Videographers

#### SkipperFilms

Billy "Skipper" Hughes (586) 275-7547 www.skipperfilms.com

#### J.R. Murray Productions

(301) 514-6999 jrmurrayproductions@gmail.com

## **Florists**

## May Flowers

(703) 734-1500 www.mayflowersonline.com

## Rick's Flowers

Rick Thompson (703) 439-9129 www.ricksflowers.com

#### Sweet Root Village

Lauren Andersen & Rachel Bridgood (571) 206-8016 www.sweetrootvillage.com

#### Vintage Floral Designs

Ella O'Donnell www.vintagefloraldesign.com

## Transportation

#### Connect BBC

Laura Ahrens (703) 707-2020 laura@connectbbc.com

#### Reston Limousine

(703) 478-0500 www.restonlimo.com

## Spa

#### Lansdowne Resort (703) 729-4036

www.lansdowneresort.com

# General Information

#### Wedding Ceremony on the Terrace

The Potomac Terrace offers a picturesque view of the Virginia Countryside and Sugarloaf Mountain. This site is available in conjunction with your reception and dinner. Consult your Catering Sales Manager for more details. In the event of inclement weather, a backup location will be provided indoors. All ceremonies have a \$2,500 fee plus applicable service charge and sales tax, which includes chairs, staging, one wireless microphone, one reader microphone, water station and backup space in case of inclement weather and rehearsal. Rental chairs that need to be moved from the ceremony location to your reception location will be charged \$2 per chair.

#### Food and Beverage

No food or beverage of any kind may be brought into the resort's banquet or meeting rooms by the patron or any of the patron's guests, with the exception of wedding cakes.

#### **Deposits**

A 25% deposit is required to confirm all social events at the time of the signed contract. The following deposit schedule has been set up for your function:

Date of Signed Contract — 25% of Total F&B and Rental Minimum

180 Days Prior to Event Date — 50% of Total F&B and Rental Minimum

90 Days Prior to Event Date — 75% of Total F&B and Rental Minimum

30 Days Prior to Event Date — 100% of Total F&B and Rental Minimum

All deposits received on confirmed events are non-refundable and non-transferable.

## Cancellation

In the event of cancellation for any reason, all deposits and payments are non-refundable and non-transferable. Cancellation fees will also apply according to contract schedule.

#### Final Payment

The total estimated cost of the event is required seven (7) business days prior to the event. Payment may be made with a credit card or a cashier's check only. No debit cards or personal checks accepted.

#### Permits

Special permits may be required if tents or canopies are utilized at outdoor locations.

#### Guarantee

It is the responsibility of the client to provide a guaranteed number of guests seven (7) business days prior to the event. This number may be increased by 10:00 am, seven (7) business days in advance of the event, but is not subject to reduction. Final charges will be based on the actual attendance or the final guarantee as submitted, whichever number is greater.

#### **Decorations**

All theme parties are to be approved through your Catering Sales Manager. Notification is required for special decorations, setup needs and activities at the time of the booking. No rice or birdseed is permitted indoors or outdoors. All centerpieces are to conform to local fire code requirements.

#### Seating

Lansdowne Resort will provide seating diagrams and numbered tables. Clients are responsible for alphabetized place cards, if applicable.

#### Liability

Lansdowne Resort reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Lansdowne Resort is not responsible for activities held off property.

## Linens

Your wedding package includes upgraded linens, napkins and chiavari chairs for your dinner tables.

## Service Charge and Tax

All costs are subject to applicable service charge and state sales tax. The standard service charge includes gratuity and is also a charge for services and facility amenities.

#### Minimums

Minimum food and beverage purchases apply to all banquet rooms and outdoor reception sites. For weddings, the required minimum is 50 adults.

#### Security

Lansdowne Resort does not assume responsibility for damage or loss of any articles brought into the resort, or for any item that is left unattended.

#### Parking

Onsite self-parking and valet are available for all event attendees. Should group opt to handle charges to the master account for you guest please ensure this is communicated during the planning process. Overnight Valet: \$25 Event Valet: \$15 Overnight Self-Parking: \$15 Event Parking: \$10

#### **Guest Rooms and Rates**

Special rates will be offered to your guests when a minimum of 10 rooms are reserved for a 2-night minimum. This block of rooms may be set up through your Catering Sales Manager. Current applicable resort fee will be applied for each night's stay.

## Audio-Visual Equipment

Lansdowne Resort has a "preferred" agreement with AVMS to provide all audio visual, rigging, power and internet services within the hotel.

## Transportation

Shuttle service to and from Dulles International Airport can be arranged. The cost is \$35 per person/per way.

## Wedding Vendors

All vendors on property must be licensed and insured with one million dollars in liability insurance. A full, detailed vendor list must be provided six weeks prior to your event date.

#### Day-of Wedding Planner

A professional day-of coordinator is required for all weddings. This critical role is responsible for managing your vendors and itenerary, ensuring the event looks, feels, and flows just the way you envision. Resort staff onsite is solely responsible for property functionality. If your coordinator is not included on our preferred partners list, professional credentials must be provided.

#### Golf Carts

Lansdowne Resort has many beautiful areas on the grounds to take pictures. Should you wish to take a golf cart on the course for photography, a \$150 per hour fee (plus tax) will be applied to be escorted onto the greens. This extends to the newlyweds and photographer only. The resort does not permit the entire bridal party or family shots to be taken on the course due to liability. This must be reserved in advance.



To begin planning your wedding at Lansdowne Resort, please visit LansdowneWeddings.com.

To speak with a Resort Wedding Specialist today, please call 703.729.8400

