

FORT BELVOIR

Officers' Club

Wedding Packages



☎ (703) 780-0930 ext. 600

🌐 belvoir.armymwr.com

📍 5500 Schulz Circle
Fort Belvoir, VA 22060

Eternal Bliss Buffet

Standard Package (Minimum Of 75 Guests)

\$115 per Person (Inclusive of Gratuity)

Three Hours of Open Bar (Standard Brands)

\$5 off per Person without a Bar

Thirty Minutes of Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip

Assorted Cheese Display with Assorted Crackers

Thirty Minutes of Hors d'Oeuvres (Hot - Choose Two)

Mini Quiche Lorraine

Bacon Wrapped Sea Scallops

Chicken Quesadillas

Mini Cordon Bleu Bites

Spanakopita Triangles

BBQ Meatballs

Spring Rolls with Sweet & Sour Sauce

Chicken Drumettes

Salad Station (Choose Two)

Garden Salad

Caesar Salad

Potato Salad

Cole Slaw

Carrot Salad

Greek Salad

Entrée Selection (Choose Three)

Chicken Piccata with Lemon Butter Caper Sauce

Chicken Teriyaki

Seafood Newburg

Vegetable Lasagna

Beef Tips in Bordelaise Sauce

Shrimp Creole

Baked Penne Pasta with Andouille Sausage in Marinara Sauce

Baked Tilapia with Butter Lemon Sauce

Carving Station (Choose One)

Roasted Top Round of Beef au Jus

Virginia Baked Ham with Pineapple Glaze

Roasted Turkey Breast with Cranberry Sauce

Accompaniments (Choose Two)

Broccoli Florets

Green Beans

Mixed Vegetables

Jasmine Rice

Rice Pilaf

Baby Carrots

Au Gratin Potatoes

Oven-Browned Potatoes

Dinner Buffet Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee Station

Endless Love

Champagne Brunch Buffet

Standard Package ~ Minimum 75 Guests

\$105 Inclusive per Person ~ Three Hours of Open Bar (Standard Brands)

\$5 off per Person without a Bar

Thirty Minutes of Cocktails Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip
Cheese Display with Assorted Crackers
Butler Service
Mimosas

Hors d'Oeuvres (Hot - Choose Two)

Mini Quiche Lorraine
BBQ Meatballs
Chicken Quesadillas
Spanakopita Triangles
Mini Spring Rolls with Sweet & Sour Sauce

Brunch Buffet

Assortment of Muffins & Danishes	French Toast with Syrup
Fresh Scrambled Eggs	Cheese Blintzes with Strawberry Sauce
Home Fried Potatoes	Chicken Florentine
with Sautéed Green Peppers and Onions	Baked Salmon with Lemon Dill Sauce
Link Sausage	Rice Pilaf
Crisp Bacon	Tuscan Vegetable Medley

Carving Station or Waffle Station (Choose One)

Virginia Ham with Pineapple Glaze
Beef Top Round au Jus
Roasted Turkey Breast with Cranberry Sauce

Beverage Station

Chilled Apple and Orange Juice Display
Regular and Decaffeinated Coffee Station
Water and Assorted Teas

Happily Ever After

Served Dinner

Standard Package ~ Minimum 40 Guests

**\$120 Inclusive per Person (Single Entrée) Three Hours of Open Bar
(Standard Brands)**

\$5 off per Person without a Bar

Thirty Minutes of Cocktails Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip, Assorted Cheese Display with Assorted Crackers

Hors d'Oeuvres (Hot - Choose Two)

Mini Quiche Lorraine

Spanakopita Triangles

Bacon Wrapped Sea Scallops

BBQ Meatballs

Chicken Quesadillas

Spring Rolls with Sweet & Sour Sauce

Mini Cordon Bleu Bites

Chicken Drumettes

Salad (Choose One)

Fresh Spinach Salad with Mandarin Orange and Slivered Almonds
tossed with Raspberry Vinaigrette

Caesar Salad with Fresh Romaine, Traditional Dressing and Garlic Croutons

Fresh Mixed Greens with Chopped Apples, Walnuts, and Crumbled Blue Cheese
tossed with Balsamic Vinaigrette

Greek Salad with Fresh Lettuce, Tomatoes, Cucumbers, Red Onions,
Kalamata Olives, & Feta Cheese tossed with Vinaigrette Dressing

Entrée Selection (Choose One)

Chicken Breast Marsala

Chicken Cordon Bleu with White Wine Sauce

Charbroiled Center Cut New York Steak with Caramelized Onions and Mushrooms

Maryland Crab Cakes (Two) with Roasted Red Pepper Rouille

Filet Mignon with Bordelaise Sauce

Cajun Baked Salmon

Prime Rib Au jus

Accompaniments (Choose Two)

Steamed Broccoli, Raspberry Glazed Carrots, Grilled Asparagus,
Green Beans, Tuscan Vegetable Blend, Rice Pilaf, Au Gratin Potatoes,
Oven Browned Potatoes, Twice-Baked Potato

Dinner Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee

Hearts On Fire

Premium Package Buffet ~ Minimum Of 75 Guests
\$147 per Person (Inclusive of Gratuity) ~ Four Hours of Open Bar
(Premium Brands)
\$5 off per Person without a Bar

One hour of Cocktail Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip Fresh Seasonal Fruit Display
Cheese Display with Assorted Crackers

Hors d'Oeuvres (Choose Four)

Spiced Cold Shrimp	Chicken Quesadillas	Smoked Sausage Bites
Mini Quiche Lorraine	Cordon Bleu Bites	Spring Rolls with Sweet & Sour Sauce
Mini Crab Balls	Spanakopita Triangles	Mini Crab Balls
Bacon Wrapped Sea Scallops	Crab Rangoon	

Salad Station (Choose Three)

Tri-Colored Tortellini Pasta	Tossed Garden Salad	Potato Salad
Southern Corn & Black Bean Salad	Caesar Salad	Greek Salad
		Cole Slaw

Entrée Selection (Choose Three)

Chicken Picatta	Shrimp Creole	Baked Cajun Salmon
Chicken Teriyaki	Seafood Newburg	Baked Penne Pasta with Andouille Sausage in Marinara Sauce
Chicken Breast with White Wine Sauce	Sliced London Broil with Burgundy Sauce	

Carving Station (Choose One)

Roasted Turkey Breast with Cranberry Sauce
Top Round of Beef with Horseradish Sauce
Honey Baked Ham with Pineapple Sauce

Accompaniments (Choose Three)

Steamed Broccoli	Green Beans	Oven Brownd
Baby Carrots	Asparagus	Potatoes
Tuscan Vegetable Blend	with Lemon Garlic Zest	Stuffing with Sausage
Rice Pilaf	Au Gratin Potatoes	Jasmine Rice

Dinner Buffet Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee Station

Precious Moments

Served Dinner

Premium Package Minimum of 40 Guests

\$152 Inclusive per Person ~ Four Hours of Open Bar (Premium Brands)

\$5 off per Person without a Bar

One hour of Cocktail Hors d'Oeuvres

Fresh Vegetable Platter with Dip

Cheese Display with Assorted Crackers

Fresh Seasonal Fruit Display

&

Hors d'Oeuvres (Choose Four)

Spiced Cold Shrimp

Mini Quiche Lorraine

Bacon Wrapped Sea Scallops

Chicken Quesadillas

Cordon Bleu Bites

Spanakopita Triangles

Crab Rangoon

Smoked Sausage Bites

Spring Rolls with Sweet & Sour Sauce

BBQ Meatballs

Mini Crab Balls

Bruschetta

Salad (Choose One)

Fresh Spinach Salad with Apples, Pecans, Feta Cheese with a Vinaigrette Dressing

Caesar Salad with Fresh Romaine, Traditional Dressing and Garlic Croutons

Fresh Mixed Greens Garden Salad with choice of Dressing

Entrée Selection (Choose One)

Chicken Breast Stuffed with Shitake Mushrooms in Mornay Sauce

Sliced Beef Tenderloin with Bordelaise Sauce

Baked Cajun Salmon

Chicken Breast Sautéed with Capers, Mushrooms, Chardonnay Sauce

Filet Mignon with Bordelaise Sauce

Accompaniments (Choose Two)

Steamed Broccoli, Green Beans, Asparagus with Lemon Garlic Zest,

Rice Pilaf, Linguini in Garlic Sauce, Au Gratin Potatoes,

Oven-Roasted Potatoes, Twice Baked Stuffed Potato

Dinner Buffet Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee

Elegant Beginnings

Ultra Premium Package Buffet ~ Minimum of 75 Guests
\$165 per Person (Inclusive of Gratuity) ~ Four Hours Open Bar
(Ultra-Premium Brands)
\$5 off per Person without a Bar

One Hour of Cocktail Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip, Cheese Display with Assorted Crackers
Smoked Salmon on Toast Points, Hummus with Pita Chips

Hors d'Oeuvres (Choose Six) Butler Service Option

Spiced Cold Shrimp	Spanakopita Triangles	Beef Wellington
Mini Quiche Lorraine	Crab Rangoon	Mini Crab Cakes
Bacon Wrapped Sea Scallops	Smoked Sausage Bites	Bruschetta
Chicken Quesadillas	Spring Rolls with Sweet & Sour Sauce	Hot Crab Dip with Pita Chips
Cordon Bleu Bites		Swedish Meatballs

Salad and Soup Station (Choose Three)

Tri-Colored Tortellini Pasta	Caesar Salad	Spinach Salad
Southern Corn & Black Bean Salad	Potato Salad	Cole Slaw
Garden Salad	Greek Salad	Italian Wedding Soup

Entrée Selection (Choose Four)

Chicken Asiago	Sliced London Broil with Burgundy Sauce
Chicken Breast Supreme with White Wine Sauce	Baked Salmon with Dill Sauce
Shrimp Creole	Penne Pasta with Alfredo Sauce & Sliced Chicken Breast
Penne Pasta with Andouille Sausage in Marinara Sauce	Shrimp with Linguini Pasta in Alfredo Sauce

Carving Station (Choose Two)

Roasted Turkey Breast with Cranberry Sauce	Tenderloin of Beef with Horseradish Sauce	Honey Baked Ham with Pineapple Sauce
---	--	---

Accompaniments (Choose Three)

Steamed Broccoli	Corn	Oven Roasted Potatoes
Tuscan Vegetable Blend	Asparagus	Jasmine Rice
Green Beans	with Lemon Garlic Zest	Rice Pilaf
Baby Carrots	Au Gratin Potatoes	Stuffing with Sausage

Dinner Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee Station

Heated Romance

Ultra Premium Package ~ Minimum of 40 Guests
\$170 per Person (Inclusive of Gratuity) ~ Four Hours Open Bar
(Ultra-Premium Brands)
\$5 off per Person without a Bar

One Hour of Cocktail Hors d'Oeuvres (Cold)

Fresh Vegetable Platter with Dip
Cheese Display with Assorted Crackers
Smoked Salmon on Toast Points
Hummus with Pita Chips

&

Hors d'Oeuvres (Choose Six) Butler Service Option

Cold Spiced Shrimp	Spanakopita Triangles	Beef Wellington
Mini Quiche Lorraine	Crab Rangoon	Mini Crab Cakes
Bacon Wrapped Scallops	Smoked Sausage Bites	Bruschetta
Chicken Quesadillas	Spring Rolls with Sweet and Sour Sauce	Swedish Meatballs
Cordon Bleu Bites		Pigs in a Blanket

Salad (Choose One)

Mixed Greens Garden Salad, Caesar Salad, Greek Salad, Spinach Salad

Entrée Selection (Choose One)

Grilled Filet Mignon with Bordelaise Sauce and Grilled Garlic Lemon Chicken Breast
Cajun Baked Salmon and Grilled Garlic Lemon Chicken Breast
Sliced Beef Tenderloin with Cabernet Sauce and Cajun Baked Salmon
Filet Mignon with Two Stuffed Shrimp

Accompaniments (Choose Two)

Steamed Broccoli
Green Beans
Asparagus with Lemon Garlic Zest
Linguini in Garlic Sauce
Au Gratin Potatoes
Oven Roasted Potatoes
Twice Baked Stuffed Potato

Dinner Includes: Dinner Rolls and Butter, Water, Regular and Decaffeinated Coffee

Standard Packages

Eternal Bliss, Endless Love & Happily Ever After

Include the following:

Tablecloths, napkins, glassware, silverware and china, tables and chairs, half-hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, bud vase centerpiece (two (2) roses, baby's breath and greenery) for each guest table, a large floral arrangement for the head table, and room rental for four (4) hours.

Premium Packages

Hearts on Fire & Precious Moments

Include the following:

Floor-length tablecloths, napkins, glassware, silverware and china, three (3) votive candles on each table, tables and chairs, wedding cake, one (1) hour of hors d'oeuvres, glass of champagne for each guest, bubble vase centerpiece (six (6) roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for four (4) hours.

Ultra Premium Packages

Elegant Beginnings & Heated Romance

Include the following:

Floor-length tablecloths, napkins, chair covers and sashes, glassware, chargers, silverware and china, four (4) votive candles and mirror on each table, tables, chairs, one (1) hour of hors d'oeuvres, wedding cake, glass of champagne for each guest, two (2) bottles of house wine on each guest table, bubble vase centerpiece (twelve roses, baby's breath and greenery) for each guest table and a large floral arrangement for the head table, and room rental for five (5) hours.