



# EVERGREEN COUNTRY CLUB

The *Hidden Gem* of  
Northern Virginia!

Jillian Michelle Photography

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## Wedding Information

Thank you for considering Evergreen Country Club for your special event! Our professional and experienced staff is dedicated to providing you and your guests' superb cuisine and excellent service making your day everything you desire with the ease and elegance you deserve. Evergreen Country Club is a private club, nestled at the base of Bull Run Mountain in some of Northern Virginia's most beautiful and breathtaking natural landscapes. The quiet and serene setting is a perfect backdrop for your wedding day.

Day of Week	On-Site Ceremony & Reception	4-Hour Reception Only	Suite at <i>The Inn at Evergreen</i> included in Site Fee?
Saturday	\$3500	\$3000	<b>Yes.</b> "Suite" includes Bridal Suite if available.
Sunday-Friday	\$3000	\$2500	<b>No.</b> Bride and Groom will receive a 15% discount on first room booked.

\*Each additional 30 minutes of Ballroom rental is \$250 + tax

### *Ceremony and Reception fees include the following:*

- Exclusive use of our Elegant Ballroom
- Large Outdoor Terrace
- Stone Garden Ceremony Location with Picturesque Views (if ceremony is on-site)
- White Padded Ceremony Chairs
- Day of Wedding Coordination from our Event Coordinator
- Uniformed Servers & Professional Bartender
- Complimentary menu tasting for Bride and Groom
- Cake Cutting Service
- Spacious Dance Floor
- Upscale Linens
- Round table seating with Chiavari Chairs
- China Dinner Plates
- Gold or Silver Charger Plates
- Hurricane Globes with Taper Candles
- Votives to accompany your Centerpieces

*A Saturday food and beverage minimum of \$5000 is required.*

*A 22% Service Charge and 6 %Virginia State Sales Tax will be added to all selections.*

## *Served Dinner Packages*

All of our served dinner selections include:  
Warmed Artisan Dinner Rolls with Whipped Butter  
Coffee, Tea, and Water Service

### Tier One

Choice of Two (2) Passed *Select* Hors D'oeuvres  
House Salad or Soup Selection  
Entrée Selection and choice of Accompaniments  
Four (4) Hour Open House Bar  
\$72

### Tier Two

Choice of Three (3) Passed *Select or Premium* Hors D'oeuvres  
House Salad or Soup Selection  
Entrée Selection and choice of Accompaniments  
Four (4) Hour Open House Bar  
\$82

### Tier Three

Grand Plateau  
Choice of (3) Three Passed *Select or Premium* Hors D'oeuvres  
Champagne Toast  
House Salad or Soup Selection  
Entrée Selection and choice of Accompaniments  
Display of Miniature Desserts & Chocolates or Chocolate Fountain  
Four (4) Hour Open Call Bar  
\$94

\*Choose from two (2) Entrée selections or One (1) Duet for Served Dinner Packages

\* Please note a \$21.00 credit per person may be deducted if you prefer not to have the open bar

## *Served Dinner Entrée Selections*

### **Tier One**

Roasted Airline Chicken Breast with Marsala Wild Mushroom Sauce

8 oz. Beef Sirloin

Herb Crusted Atlantic Salmon Fillet with Sauce Béarnaise

Duet of Grilled Boneless Chicken Breast & Herb Crusted Salmon Fillet

Duet of Petite Sirloin Steak & Herb Crusted Atlantic salmon

Duet of Grilled Boneless Chicken Breast & Petite Sirloin Steak

### **Tiers Two & Three**

Boneless Chicken Breast Spinach & Mushroom Roulade with Herbed Velouté

Gulf Grouper with Crabmeat Crust Grenobloise

Broiled Chesapeake Bay Crab Cakes

6 oz. Filet Mignon

Petite Filet Mignon & Crabmeat Crusted Grouper

Petite Filet Mignon & Chicken Breast Roulade

Chesapeake Bay Crab Cake & Chicken Breast Roulade

Petite Filet Mignon & Chesapeake Bay Crab Cake

\*Served Beef Entrée's come with choice of:

Red Wine Bordelaise, Béarnaise, or Roasted Garlic Blue Cheese Butter

\*Vegetarian, gluten-free, and other allergy specific options can be accommodated.

## *Served Entrée Accompaniments*

Choice of Two (2)

Whipped Potatoes

Creamed Spinach Soufflé

Savory Baked Steak Fries

Herb/Garlic Roasted Zucchini

& Squash Medley

Rice Pilaf

Steamed Broccoli Florets

Wild Rice Blend

French Green Beans with Shallots

Parmesan Pasta Timbale

Seasonal Vegetable Medley

Potato Gratin

# Buffet Dinner Packages

All of our buffet dinner selections include:  
Warmed Artisan Dinner Rolls with Whipped Butter  
Coffee, Tea, and Water Service

## Tier One

Choice of Two (2) Passed *Select* Hors D'oeuvres  
Served House Salad or Soup Selection  
Choice of Two (2) Entrees  
Or  
Choice of One (1) Entrée and One (1) Carving Station  
Choice of Two (2) Accompaniments  
Four Hour Open House Bar  
\$76

## Tier Two

Choice of Three (3) Passed *Select* or *Premium* Hors D'oeuvres  
Champagne Toast  
Served House Salad or Soup Selection  
Choice of Two (2) Entrée Selections  
Choice of Carving Station  
Choice of Two (2) Accompaniments  
Display of Miniature Desserts and Chocolates or Chocolate Fountain  
Four Hour Open House Bar  
\$86

\*Choice of Carving Stations for above Buffets are:  
Top Round of Beef Au Jus, Honey Glazed Ham, Roasted Turkey Breast, or Roasted Pork Loin

## *Buffet Entrée Selections*

Slow Roasted sliced NY Beef Sirloin au jus  
Crabmeat Crusted Grouper Fillet Grenobloise  
Chicken Breast Roulade with Herbed Velouté  
Italian Sausage Cannelloni Marinara  
Sautéed Chicken Breast with Marsala & Wild Mushrooms  
Grilled Mahi Mahi with Caribbean Fruit Salsa  
Grilled Beef Sirloin Medallions Bordelaise with Onion Straws  
Roast Turkey Breast with Sage Gravy  
Baked Crab Cakes with Creole Remoulade  
Herb Crusted Atlantic Salmon Fillet with Sauce Béarnaise

## *Buffet Accompaniments*

Herb/Garlic Roasted Zucchini & Squash  
Oven Roasted Red Potatoes  
Spice Glazed Carrots  
Cheddar Potatoes Au Gratin  
Rice Pilaf  
Green Beans Amandine  
Wild Rice Blend  
Broccoli and Cauliflower Mélange  
Whipped Potatoes  
Seasonal Vegetable Medley

## *Reception Stations Packages*

Choice of one (1) Passed *Select* Hors D'oeuvre

Choice of One (1) Reception Salad

Choice of One (1) Accompaniment

Choice of Two (2) Reception Pastas

Choice of Carving Station

Three Hour Open House Bar

Coffee, Tea, and Water Service

\$62

\*Choice of Carving Stations for above Buffets:

Top Round of Beef Au Jus, Honey Glazed Ham, Roasted Turkey Breast, or Roasted Pork Loin

## *Reception Stations*

### **Salad Station**

House Tossed Salad with Choices of Dressing

Classic Caesar Salad with Herbed Croutons and Aged Parmesan

Fresh Fruit Salad garnished with Berries

Marinated Seasonal Grilled Vegetable Display

Iceberg Wedge with Crumbled Bacon, Tomatoes, Blue Cheese, Red Onions

Spinach & Romaine, almonds, Feta Cheese, Kalamata Olives & Roasted Peppers

Tossed Antipasto-Cured Meats, Marinated Vegetables, Green Beans

Roasted Golden and Ruby Beets, Arugula Mix, Pecans & Goat Cheese

### **Pasta Station**

Rigatoni with Bolognese Classico

Stuffed Shells Marinara

Tortellini Alfredo

Italian Sausage Cannelloni

Gnocchi Romano with Spinach, Tomatoes, and Toasted Pine Nuts

Ravioli Florentina

Cavatappi Mac & Cheese with Meatballs

Israeli Cous Cous with Italian Sausage, Olives, Peppers, and Fresh Herb Pistou

\*Includes Aged Parmesan Cheese & Warmed Garlic Bread

## *Hors D'oeuvres Selections*

Malaysian Beef Satay with Peanut Ginger Sauce

Chicken & Duxelles En Croute

Beef Wellington

Mexican Beef Cornucopia with Cilantro Chipotle Sauce

Chicken Fajitas with Cilantro Chipotle Sauce

Bruschetta Rustica

Spanikopita

Beef Empanada

Vegetable Spring Rolls with Chili Ginger Sauce

Assorted Mini Quiche

Assorted Canapés

***Any additional Hors D'oeuvres above are \$2.50 per person***

***An additional Hors D'oeuvre may be substituted for a display at no additional cost.***

## *Premium Hors D'oeuvres*

*(Additional charge per piece when accompanying a package)*

Broiled Sea Scallops wrapped in Bacon \$2.00

Glazed Shrimp wrapped in Bacon \$2.00

Coconut Crusted Shrimp with Melba Sauce \$1.50

Coconut Chicken with Honey Dijon Sauce \$1.50

Ceviche on Cucumber Wheel \$2.00

Ahi Tuna Tartare Crisp \$2.00

Chesapeake Bay Crab Bites \$2.00

## *Late Night Snacks*

Mini Grilled Cheese & Tomato Soup- \$3.50++pp

Mini Sliders- \$3.50++pp

Truffle Fries- \$3.50++pp

Gourmet Pizza- \$4.00++pp

Mini Crab Cakes- \$3.00++pp

Brie, Pear, & Almonds in Filo- \$3.00++pp



## *Display Stations & Enhancements*

### **International and Domestic Cheese Display- \$4.25++pp**

Includes a variety of Soft and Hard Cheeses presented with Assorted Crackers and Biscuits

### **Seasonal Fruit Display- \$4.00++pp**

Fresh Fruits garnished with Berries served with Honey Yogurt

### **The Grand Plateau- \$5.25++pp**

Elegant arrangement of Domestic and Imported Fine Cheeses with Fresh Fruits and Berries presented with Assorted Crackers and Biscuits

### **Crudités Display- \$3.50++pp**

An Assortment of Crisp Vegetables with your favorite Dipping Sauce

### **Chocolate Fountain- \$6.00++pp**

**(minimum 50 people)**

An Assortment of Fresh Fruit and other garnishments

### **Display of Miniature Desserts and Chocolates- \$6.00++pp**

A Gourmet Assortment of Bite Sized Pastries with Assorted Fillings and Garnishes

### **Root Beer Float Station- \$4.50++pp**

Premium Vanilla Bean Ice Cream accompanied by delicious Root Beer and Whipped Cream

### **Sundae Bar Station- \$5.00++pp**

Premium Vanilla and Chocolate Ice Cream served with Hot Fudge, Caramel, and choice of 3 toppings

### **Crème Brûlée - \$6.00++pp**

Traditional French Custard with a Crisp Caramel Shell Topped with Whipped Cream and Berry Garnish

### **Gourmet Mashed Potato Bar- \$4.75++pp**

Our Signature Homemade Whipped Potatoes Accompanied by Shredded Cheese, Scallions, Sour Cream, and Bacon Toppings

### **Raw Bar Offerings- Market Price**

Crab Claws, Jumbo Shrimp Cocktail and Raw Oysters

## *Bar Information*

The Evergreen Country Club package receptions include an open bar as designated by the package.

Should you choose to opt out of the open bar you will receive a \$21 credit. Non-alcoholic beverages; except juices, are required to be provided by the host on a consumption basis if opting out of the open bar package. If you choose to have a cash bar for alcohol, to better accommodate your guests, it is the policy of Evergreen Country Club to suggest that "Cash Bar" be stated on your invitations. Evergreen Country Club does not have an ATM on premise, nor do we accept credit cards or personal checks.

Bar Set up Fee for 2<sup>nd</sup> bar - \$ 200.00

### *House Bar*

Budweiser, Bud Light, Miller Light, and Coors Light

La Terre Merlot, La Terre Cabernet Sauvignon, La Terre Chardonnay, White Zinfandel and Santa Julia  
Pinto Grigio

Gordon's Vodka, Gilbey's Gin, Ronrico Rum, Virginia Gentleman Bourbon, Senator Club Whiskey,  
Pepe Lopez Tequila, Coffee Liquor, Allegro Amaretto Liqueur, and Assorted Schnapps

### *Call Bar – Additional \$2.00 per person per hour*

In Addition to the House Bar, add the following:

Corona, Yuengling, Absolute Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's 7,  
Canadian Whiskey, Jameson Irish Whiskey and J&B Scotch Whiskey

### *Hi-call Bar – Additional \$3.00 per person per hour*

In addition to the Call Bar, add the following:

Heineken, Amstel Light, Blue Moon.

Ketel One, Tangueray Gin, Malibu Coconut Rum, Captain Morgan Spiced Rum, Jack Daniels's  
Tennessee Whiskey, & Sauza Arejo Tequila, Dewar's Scotch

### *Top-shelf Bar – Additional \$4.00 per person per hour*

In addition to the Hi-call Bar, add the following:

Grey Goose, Bombay Sapphire Gin, Meyer's Dark Rum, Maker's Mark Bourbon, Crown Royal, Chivas  
Regal, Glenlivet Single Malt, Courvoisier, Bailey's Irish Cream, Frangelico, Amaretto, Disarrono,  
Kahlua, Tia Maria, Chambord, Sambuca Romana, Bushmills 10, Drambuie and Grand Marnier

### *Signature Drink*

In honor of the Bride & Groom, a commemorative cocktail may be served from the bar for an additional charge of \$3.00 per person; limited to 3 types of liquor. Must purchase bar package and choice must be approved by ABC Manager.

*Any changes to above selections will incur an additional charge as determined by General Manager.*