



Banquet Information

Thank you for considering Evergreen Country Club for your special event! 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.

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.

Day of Week	4-Hour Reception
Saturday	\$2000
Sunday-Friday	\$1500

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

This fee includes the following:

Exclusive use of our Elegant Ballroom
Large Outdoor Terrace
Day of Coordination from our Event Coordinator
Uniformed Servers & Professional Bartender
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.

**Evergreen Country Club
15900 Berkeley Drive
Haymarket, Virginia 20169
(703)754-4125 ext. 224**

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 Grenobl0ise

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 Package

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 are:
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

Select 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

Hors D'oeuvres above are \$2.50 per piece

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 – please ask about a la carte pricing)

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 Brulee- \$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 2nd 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 Liqueur, 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.