

# Tradition, Honor, & Elegance



The  
**Clubs**  
at Quantico  
&  
Crossroads  
Events Center

## WEDDINGS

The Clubs at Quantico & Crossroads Events Center  
3017 Russell Road, Quantico, VA 22134  
Open: Monday - Friday, 8:00 AM - 4:30 PM  
703.784.4264  
[mccsquanticoclubs@usmc-mccs.org](mailto:mccsquanticoclubs@usmc-mccs.org)  
[Quanticocatering.com](http://Quanticocatering.com)



# Welcome

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Congratulations on your Engagement! The Clubs at Quantico & Crossroads Events Center would like to welcome you to experience the finest quality, food, and service when it comes to your culinary and entertainment needs. We offer a tax free, all inclusive wedding experience.

Our exceptional staff is delighted to coordinate all of your wedding details. Their unparalleled professionalism and customer service will far exceed your expectations as well as make your wedding day unforgettable for you and your guests.

The Clubs at Quantico provides the perfect venue to accommodate various wedding sizes and indoor and outdoor venues for your cocktail hour and reception. Holding true to the Marine Corps Values, our team will bring **Tradition, Honor, and Elegance** to every detail of your special day.

We look forward for the opportunity to schedule an appointment with you to further discuss your wedding needs at The Clubs at Quantico & Crossroads Events Center.

  
Gary C. Munyan  
Food & Hospitality Director



# Wedding Packages

(50-225 Guests)

All Packages Include:

## Reception Space for 4 hours

Open Bar: Wine, Beer, and Well Liquors (Cocktail hour) 3 hours meal/celebration

Morning Events: 10:00-2:00, 1100-3:00, 1200-4:00

Evening Events: 4:00-8:00, 5:00-9:00, 6:00-10:00

## Room Set Up and Break Down

### On-site Event Manager

### A/V Equipment

### Disc Jockey for time of event (4 hours)

### Dance Floor

Size appropriate for attendees

### Open Bar: Wine, Beer, and Well Liquors (Cocktail hour)

### Champagne Toast

### Cutting and Serving the Wedding Cake

### White Table Linen and Napkins

Limited additional colors available.

### Chairs, Tables, China, Glassware and Silverware

### Iced Tea and Water on each table, Coffee Service or Station

### Vegetarian Options Available and Allergy Restrictions Accommodated

### Tastings Upon Request

*Inquire for more details.*

# Wedding Packages

(50-225 Guests)

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All Packages Include:

## Stationary Hors d'oeuvres

### Vegetable Crudité

Mélange of Raw Vegetables with  
Marinated Baby Corn, Olives, and Duet of  
Dipping Sauces - Choose Two: Buttermilk  
Ranch, Blue Cheese, Pesto, Hummus

### Seasonal Fruit Display

Golden Pineapple, Cantaloupe and  
Honey Dew Melons, Strawberries, Watermelon  
and Red Seedless Grapes Dressed With Brown  
Sugar, Sour Cream Dip and Fresh Mint

### International Cheese and Fruit Display

Aged Cheddar, Swiss, Provolone and  
Pepper Jack Cheeses with Fresh  
Grapes, Strawberries and Assorted  
Gourmet Crackers

## Additional Stationary Hors d'oeuvres

### Tradition Packages

Balsamic Tomato-Basil Bruschetta  
Three Cheese Stuffed Mushrooms W/ Fresh Herbes De Provence

### Honor Packages

Bruschetta with Roasted Peppers and Mozzarella  
Chicken Satay with Spicy Thai Peanut Sauce  
Crispy Shrimp Crab Spring Rolls or Miniature Quiche

### Elegance Packages

Bacon-Wrapped Scallops  
Baja Chicken Quesadilla With Guacamole  
Raspberry Brie in Phyllo with Almonds and Miniature Beef Wellington

# Buffet Style

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## TRADITION BUFFET

*Includes: House or Caesar Salad*

Southwestern Grilled Chicken Breast w/ Mango Pico de Gallo and Lime Butter  
Rosemary-Roasted Beef Top Round w/ Red Wine Demiglace and Wild Mushrooms  
Oak-Smoked Salmon Sides w/ Artichoke Jus, Bermuda Onion, Fresh Lemon and Capers  
Creamy Mashed Yukon Gold Mashed Potatoes or Baby Mini-Baked Potatoes  
Garlic-Glazed Green Beans  
Wild Rice Pilaf w/ Toasted Almonds

## HONOR BUFFET

*Includes: House or Caesar Salad*

Sesame-Roasted Mahi Mahi with Wasabi Lemon Glaze  
Saffron Steamed Rice with Scallions  
Cilantro-Grilled Chicken Breast with Guava Gastrique and Pumpkin Seeds  
Bistro Beef Filet with Shiitake Mushrooms and Roasted Garlic Demiglace  
Lemon-Glazed Broccoli Rabe or Fresh Green Beans  
Pesto Pasta Primavera with Roasted Vegetable Melange  
Herb-Roasted Red Potatoes with Sea Salt

## ELEGANCE BUFFET

*Includes: House or Caesar Salad*

Carved Garlic-Roasted Prime Rib Au Jus  
Maryland-Style Backin Crabcakes with Tarragon Beurre Blanc  
Virginia Smoked Pitt Ham with Pure Maple-Grain Mustard Glaze  
Herb-Roasted Chicken Breast with Caramelized Lemons and White Truffle Oil  
Steamed Jumbo Asparagus with Brown Butter  
Balsamic-Roasted Wild Mushroom Melange with Pearl Onions  
Creamy Yukon Gold Mashed Potatoes or Oven-Roasted Baby Baked Potatoes  
Chinese Forbidden Black Rice with Baby Corn Relish

703.784.4264

**NO SALES TAX.** Service Charges on all Food & Beverages **INCLUDED.**

Sunday & Holiday Premium Fees may apply, contact the catering team for prices.

# Served Meals

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## TRADITION SERVED MEAL

*Chef's Choice of Accompanying Starch and Vegetable*

*Includes: Choice of Caesar or Mesclun House Salad, and One Entrée*

Thick-Cut Pork Rib Chip with Maple-Horseradish Glaze and Walnuts  
Blackened Prime Rib Steak with Rosemary Aus Jus  
Pan-Seared Chicken Marsala with Sautéed Mushrooms and Marsala Wine Reduction  
Teriyaki-Glazed Tilapia with Black Sesame Scallion Sauce

## HONOR SERVED MEAL

*Chef's Choice of Accompanying Starch and Vegetable*

*Includes: Choice of Caesar or Mesclun House Salad, and Two Entrées*

Grilled Bistro Beef Filet with Roasted Mushroom Zinfandel Sauce  
Crispy Chicken Paillard with Shiitake Mushroom Cream Sauce  
Blackened Chicken Breast with Spicy Cajun Beurre Blanc and Garlic-Wilted Spinach  
Pan-Seared Salmon with Dijon Mustard Cream and Fresh Basil Butter  
Blackened Delta Catfish with Spicy Tomato Confiture and Beurre Blanc

## ELEGANCE SERVED MEAL

*Chef's Choice of Accompanying Starch and Vegetable*

*Includes: Choice of Caesar or Mesclun House Salad, and Three Entrées*

Maryland-Style Backfin Crab Cakes with Smoked Tomato Butter\*  
Oven-Seared Mahi-Mahi with Bermuda Onion-Caper Butter and Pineapple Confit  
Grilled Chicken Airline Breast Oscar with Asparagus, Lump Crab and Hollandaise Sauce\*  
"Surf And Turf" with Grilled Bistro Beef Filet and Butter-Broiled Lobster Tail  
Grilled Bistro Beef Filet with Roasted Mushroom Zinfandel Sauce

**\* Per Person Price adjustment based on Market Price**

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# Children's Meal Options

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*Children's Meal Options are available for children 12 years and younger.*

## **CRISPY BATTERED CHICKEN TENDERS**

*with French Fries, Fresh Fruit Salad, and Ranch Dressing*

## **MINI CHEESEBURGER SLIDERS**

*with French Fries, and Fresh Fruit Salad*

*(Choose Beef or Vegetarian Burger)*

# Vendor Meal Options

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*Vendor Meals only available for the DJ*

## **GRILLED BACON CHEESEBURGER**

*with French Fries*

## **GRILLED CHICKEN CAESAR SALAD**

**703.784.4264**

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# Available Upgrades

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*To customize your reception even further, the following upgrades are available:*

**Reception space after 4 hours**

**Stage available**

**Premium Bar Upgrade additional**

**Black or white chair covers**

**White, silver, black sashes, or red chair bands**

**Silver or Gold Chargers**

**Garden Arch**

**Backdrop**

# Frequently Asked Questions

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## **WHAT IS YOUR SALES TAX AND SERVICE CHARGE?**

One of the many benefits of choosing The Clubs at Quantico & Crossroads Events Center for your special event, is that we do not charge sales tax.

## **WHAT IS EXPECTED OF ME WHEN I APPROACH THE GUARD GATES AT THE ENTRANCES OF QUANTICO?**

Customer are responsible for getting Base Access to their guest. This two links will help them on the process.

<https://dbids-global-enroll.dmdc.mil/preenrollui#!/>

<https://www.quantico.marines.mil/Base-Access/>

## **CAN I BRING MY OWN FOOD AND BEVERAGE?**

The only foods allowed inside the building are ceremonial cakes, ceremonial cupcakes, and/or a "candy bar".

## **CAN I BRING CANDLES?**

Yes, they need to be enclosed in a glass vase or votive.

## **WHAT TIME CAN VENDORS HAVE ACCESS THE DAY OF MY EVENT?**

Your decoration committee and vendors may begin set-up two hours prior to the event.

## **WHAT ARE THE DEADLINES FOR FINAL PAYMENT AND HEAD COUNT?**

A non-refundable deposit is due at the time you reserve the venue in order to secure your date. Full payment and final head count are due five business days prior to your event.

## **IS THERE A CLEAN UP FEE?**

We do not charge a clean-up fee, however we do not allow affixing of anything to the walls, floors, doors and/or rooms with nails, staples, tape or other substance without the expressed consent of the Catering Office. No helium balloons are permitted in the ballrooms or any other room. If balloons are released in these rooms & not able to be retrieved, there will be a fine attached to the contract for equipment needed to retrieve them. Also, no birdseed, petals (silk or real), rice, confetti or any other decoration may be thrown inside or outside The Clubs. If items are thrown there will be a \$200.00 clean-up fee added to the contract.

## **CAN I TAKE LEFTOVER FOOD TO GO?**

Unfortunately, we are not able to box up leftovers due to Marine Corps Order MCO P1700.30 Chapter 11, paragraph 30.

# Notes

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