

*Tradition, Honor, and Elegance*



# Wedding Guide

BY The Clubs at Quantico



## Booking Information

Phone: 703.784.4264

Email: [MCCSQuantico.catering@usmc-mccs.org](mailto:MCCSQuantico.catering@usmc-mccs.org)

Address: 3017 Russell Rd., Quantico VA, 22134

Office Hours: Monday - Friday | 8:00 AM - 4:30 PM





# Welcome

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## *CONGRATULATIONS ON YOUR ENGAGEMENT!*

Congratulations on your Engagement! The Clubs at Quantico and 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 both 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 to the opportunity of scheduling an appointment with you to further discuss your wedding needs at The Clubs at Quantico and Crossroads Events Center.



# Wedding Packages

(50-225 GUEST)



## RECEPTION SPACE FOR 1 HOUR

### Morning Events:

10:00 AM - 2:00 PM

11:00 AM - 3:00 PM

NOON - 4:00 PM

### Evening Events:

4:00-8:00 PM

5:00-9:00 PM

6:00-10:00 PM

- Room Set Up and Break Down
- On-site Event Manager
- A/V Equipment
- Disc Jockey for time of event (four 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.*

**NO SALES TAX. Service Charges on all Food and Beverages INCLUDED.**  
**Sunday and Holiday Premium Fees may apply, contact the catering team for prices.**

# STATIONARY HORS D'OEUVRES

## Vegetable Crudité

Mélange of Raw Vegetables  
with a Duet of Dipping Sauces

## Choose Two:

Buttermilk Ranch, Blue Cheese, Pesto, or Hummus

## Seasonal Fruit Display

A variety of seasoned fruits with  
brown sugar glaze and a sour cream dip.

## 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 Package

Balsamic Tomato-Basil Bruschetta  
Three-Cheese Stuffed Mushrooms with Fresh Herbes de  
Provence

## Honor Package

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

## Elegance Package

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

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# Buffet Style



## **TRADITION BUFFET | \$110**

### **Includes: House or Caesar Salad**

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

## **HONOR BUFFET | \$132**

### **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 Demi-Glaze  
Pesto Pasta Primavera with Roasted Vegetable Melange  
Herb-Roasted Red Potatoes with Sea Salt  
Lemon-Glazed Broccoli or Fresh Green Beans

## **ELEGANCE BUFFET | \$159**

### **Includes: House or Caesar Salad**

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

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# Served Meals



## **TRADITION SERVED MEAL | \$124**

### **Chef's Choice of Accompanying Starch and Vegetable**

**Includes:** Choice of Caesar or Mesclun House Salad, and Two Entrée  
Thick-Cut Pork Rib Chop with Maple-Horseradish Glaze and Walnuts  
Grilled Bistro Beef Filet with Roasted Mushroom Zinfandel Sauce  
Blackened Prime Rib Steak with Rosemary Jus  
Pan-Seared Chicken Marsala with Sautéed Mushrooms and Marsala Wine Reduction  
Teriyaki-Glazed Tilapia with Black Sesame Scallion Sauce

## **HONOR SERVED MEAL | \$136**

### **Chef's Choice of Accompanying Starch and Vegetable**

**Includes:** Choice of Caesar or Mesclun House Salad, and Two Entrées  
Grilled New York Strip 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 Basil Butter

## **ELEGANCE SERVED MEAL | \$148**

### **Chef's Choice of Accompanying Starch and Vegetable**

**Includes:** Choice of Caesar or Mesclun House Salad, and Two Entrées  
Maryland-Style Backfin Crab Cakes with Smoked Tomato Butter\*  
Oven-Seared Mahi-Mahi with Bermuda Onion-Caper Butter and Pineapple Confit  
Grilled Chicken Breast Oscar with Asparagus, Lump Crab, and Hollandaise Sauce\*  
"Surf and Turf" with Grilled Bistro Beef Filet and Butter-Broiled Lobster Tail  
Grilled Beef Tenderloin with Roasted Mushroom Zinfandel Sauce

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

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# Children's Meal Options

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



## **CRISPY BATTERED CHICKEN TENDERS | \$12**

with French Fries, Fresh Fruit Salad, and Ranch Dressing

## **GRILLED CHEESEBURGER | \$12**

with French Fries, and Fresh Fruit Salad  
(Choose Beef or Vegetarian Burger)

## Vendor Meal Options

Vendor Meals only available for the DJ

## **GRILLED BACON CHEESEBURGER | \$15**

with French Fries

## **GRILLED CHICKEN CAESAR SALAD | \$15**

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# Available Upgrades

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



Reception space after four hours	<b>\$300/hour</b>
Additional DJ after four hours	<b>\$250/hour</b>
Stage available	<b>\$150</b>
Premium Bar Upgrade additional	<b>\$6/per person</b>
Black or white chair covers	<b>\$4/per person</b>
White, silver, black sashes, or red chair bands	<b>\$2/per person</b>
Silver or Gold Chargers	<b>\$.50/per person</b>
Garden Arch	<b>\$50</b>
Backdrop	<b>\$100</b>

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# FAQ

## **WHAT IS YOUR SALES TAX?**

One of the many benefits of choosing The Clubs at Quantico and 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?**

As you approach the guarded gates at Quantico, have your valid driver's license and proof of registration available. Customers are responsible for getting Base Access to their guests. This link will guide them through the process:

- [bit.ly/mcbqbaseaccess](https://bit.ly/mcbqbaseaccess)

## **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?**

No, candles are not permitted.

## **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 headcount are due five business days prior to your event.

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### **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 and are 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 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.





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&  
Crossroads  
Events Center

