



# Wedding Packages



*West Belmont Place*

AT THE NATIONAL™

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*West Belmont Place*

AT THE NATIONAL™

*Cheers.*  
*to memorable events*

# Ceremony

## **INDOOR CEREMONY FEE**

\$1,000.00

Includes:

Banquet Chairs, Citrus Infused Water Station

## **OUTDOOR CEREMONY FEE**

\$1,500.00

Includes:

White Garden Chairs (for up to 200ppl), Citrus Infused Water Station

All outdoor ceremonies will include an inclement weather back up location indoors

Final inclement weather decisions must be made 24 hours in advance

Additional notice may be required

## **SETUP**

All ceremony locations will be setup no less than (1) hour in advance

If additional setup time is needed, please confirm availability with the catering sales manager

## **CEREMONY ENHANCEMENTS**

Lavalier Microphone for Officiant | \$155.00 each

PC Audio Connection and Speakers | \$250.00 each

Coat Rack | \$20.00 each

Additional Tables | \$35.00 each

Stage | Call for quote

*Ceremony fees may vary based on setup, location, time, and duration*

# Wedding Packages

## SILVER PACKAGE

\$130.00 per person

Beverage Service

(4) Hour Beer & Wine Bar

Cocktail Hour

(2) Butler Passed Hors D'oeuvres

(1) Reception Display

Dinner

(2) Entrée Buffet Dinner

## GOLD PACKAGE

\$145.00 per person

Beverage Service

(4) Hour Tier One Bar

Cocktail Hour

(3) Butler Passed Hors D'oeuvres

(1) Reception Display

Dinner

(2) Course Plated Dinner

## PLATINUM PACKAGE

\$160.00 per person

Beverage Service

(4) Hour Tier One Bar

Cocktail Hour

(4) Butler Passed Hors D'oeuvres

(1) Reception Display

Dinner

(3) Course Plated Dinner

## DIAMOND PACKAGE

\$185.00 per person

Beverage Service

(4) Hour Tier One Bar

Cocktail Hour

(5) Butler Passed Hors D'oeuvres

(2) Reception Displays

Dinner

(3) Course Plated Dinner

## SPECIAL GUEST PRICING

### Children (Ages 2 and under)

Complimentary

### Children (Ages 3-12)

\$25.00 per child

*Includes Chicken Tenders, Fruit Cup, & French Fries*

### Vendors

\$35.00 per person

*Includes a reserved dinner entrée*

*Dining location can be coordinated with the catering manager*

## ADDITIONAL SELECTIONS

Additional menu selections are available upon request to include buffet options and lunch menus

The menu prices are subject to a taxable 22% service charge, plus state and local taxes. The service charge is not intended to be a tip or gratuity for the benefit of employees. However, please note that 9% of this service charge is distributed to certain employees as additional wages.

# Wedding Packages

## **ALL PACKAGES INCLUDE**

Event Space for (4) Hour Reception

Dedicated Event Manager & Banquet Captain for  
your Special Event

Complimentary Cake Cutting for Single Cake

Champagne or Non-Alcoholic Sparkling Cider Toast

Tables, Banquet Chairs, Hardwood Dance Floor,  
Cake Table, Guestbook Table, and Gift Table

The National's House Floor-Length Linens,  
Pre-Set Glass Chargers, Napkins, Silverware,  
Glassware, and China

House Centerpiece with Votive Candles

(6) Single Color LED Lights

Wedding Party Holding Room

## **SETUP & TEARDOWN**

Setup is available 2 hours prior to the event.

Additional setup time can be confirmed 2 weeks prior to the event date.

Event cleanup must be complete and all guests must be departed by midnight.

If storage is required for pickup the following day, please confirm availability with the catering manager.

## **MENU TASTINGS**

A menu tasting is included for up to (4) guests.

Menu tastings must be scheduled with your catering manager (2) weeks in advance and must be 6-8 weeks prior to the wedding date. To qualify for a menu tasting, you must contract for a minimum of 100 adult guests.

Each additional tasting guest is \$50.00 per person.

# Beverage Service

## BAR PACKAGE

(4) Hours of Bar Service is included in the package rate

### Beer | S G P D

Imported | Corona, Heineken & Blue Moon  
Domestics | Bud Light, Miller Light &  
Yuengling  
Craft Regional | Dog Fish IPA, Vienna Lager,  
Port City Optimal Wit

### Wines | S G P D

Belmont Ridge Reds | Cab & Montepulciano  
Belmont Ridge Whites | Chardonnay &  
Pinot Grigio  
House Sweet Wines | Moscato

### Champagne | S G P D

Gambino Cuvee

### Tier One Liquor | G P D

Smirnoff Vodka, Beefeater Gin, Bacardi Light, Captain Morgan, Jim Beam, Johnnie Walker Red,  
Jose Cuervo Especial, Jack Daniels

### Non-Alcoholic | S G P D

Assorted soft drinks, sparkling water, and appropriate mixers

*Regional and specialty selections can be added for an additional charge*

## BARTENDERS & CASHIERS

\$150.00 per bartender, per 100 guests

\$100.00 per cashier, per 100 guests

*Cashiers are only required for cash bar selections*

*Bartender and cashier fees are not included in the package rates*

# Cocktail Hour

## RECEPTION DISPLAYS

### Grilled Vegetable Platter

*Grilled and Roasted Seasonal Vegetables, Olives, and Marinated Artichokes served with Assorted Breads and Crackers*

### Charcuterie Board

*Thinly Sliced Prosciutto Di Parma, Salami, Soppressata, and Capicola served with Marinated Artichokes and Olives*

### Smoked Salmon

*Served with Boursin Cream Cheese Spread, Eggs, Diced Red Onions, Capers, Toast Points, and Crackers*

### Artisan Cheese

*Locally Sourced and Imported Cheeses served with Toasted Baguette, Grapes, and Seasonal Jams*

### Mediterranean

*Duo of Hummus (Red Pepper & Traditional), Baba Ghanoush, Dolmas, Lavash, and Pita Bread*

### Vegetable Crudité

*Sweet Tomatoes, English Cucumbers, Yellow Squash, Zucchini, Celery, Carrots, and Locally Sourced Radishes served with Herbed Buttermilk Dressing*

## BUTLER PASSED HORS D'OEUVRES

### Poultry

Chicken Cordon Blue

Chicken Tandoori Kabob

Siracha Chicken Meatball

Duck Confit with Apricot Preserves

### Vegetarian

Caramelized Onion and Blue Cheese Tart

Boursin and Spinach Stuffed Mushroom

Vegan Caponata in Phyllo Dough

Black Bean and Cheddar Spring Roll

Asparagus and Aged Gruyere Quiche

### Beef & Pork

Asian Short Rib Pot Pie

Shepherd's Pie

Beef Empanadas with Fire Roasted Vegetables

Prosciutto and Fontina Phyllo Roll

Chorizo and Manchego Arepa

Pork Carnita and Chipotle Empanada

### Seafood & Shellfish

Maryland Style Crab Cakes

Shrimp and Chorizo Paella Croquette

Shrimp Cocktail

# Dinner Service

## STANDARD DINNER SERVICE

All Packages Include: Pre-set Water, Bread Basket & Butter, Coffee & Tea Service

### FIRST COURSE | SALAD SELECTIONS

*Choice of One*

Classic Caesar Salad | *S G P D*

Arcadian Mixed Greens | *S G P D*

Bacon Apple Salad | *S G P D*

Hydro Bibb Lettuce | *S G P D*

Arugula and Fennel Salad | *P D*

### SECOND COURSE | ENTREE SELECTIONS

*Choice of Two*

Herb Crusted All-Natural Chicken with Creamy Polenta, and Riesling and Shallot Jus | *S G P D*

Pan Seared Chicken Breast with Chambord and Cherry Reduction, and Wild Rice Pilaf | *S G P D*

Red Curry and Coconut Braised Vegetables with Soft and Crispy Vermicelli Rice Noodles | *S G P D*

Vegetable Wellington with Golden Puff Pastry, Romesco Sauce, and Mushroom Duxelle | *S G P D*

Pecan Crusted Salmon with Cheddar Cheese Grits and Garlic Brown Butter | *S G P D*

Grilled Mahi Mahi with Citrus Buerre Blanc and Roasted Root Vegetable Orzo | *G P D*

Maple Glazed Chicken with Bacon and Onion Jam, and Israeli Cous Cous | *G P D*

Grilled Hanger Steak with Wild Mushroom and Tarragon Demi, and Tricolor Fingerling Potatoes | *G P D*

Grilled Beef Filet Mignon with Port Demi Glaze and Duchess Potatoes | *P D*

12 Hour Braised Short Ribs with Stout and Chocolate Reduction, and Celery Root Potato Puree | *P D*

Roasted Sea Bass with Tomato, Caper, and Basil Relish, and Truffle Potato Puree | *P D*

*Add a Third Entrée Choice for an Additional \$5.00 per person | Duet Entrée Available for an Additional \$12.00 per person*

### THIRD COURSE | DESSERT ACCOMPANMENT

Chocolate Truffles

*Platinum and Diamond Packages Only*

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Enhancements

# Bar Enhancements

## **UPGRADE TO TIER TWO BAR PACKAGE**

\$5.00 per person/per hour

Liquor | Tito's Vodka, Tanqueray Gin, Bacardi Light, Sailor Jerry Spiced Rum, Maker's Mark, Crown Royal, Johnnie Walker Black, & Reposado 1800  
Beer & Wine | Added local selections

## **TABLESIDE WINE SERVICE**

\$10.00 per person/per hour

Choice of Single House Red or House White Pour Per Person  
Bottles will be opened and poured by a staff member

## **CHAMPAGNE BAR**

\$10.00 per person/per hour

For the bubbly lovers - A beautiful display of (3) different champagne varieties  
*Additional bartender fees will apply*

## **MARTINI BAR**

\$13.00 per person/per hour

Choose (3) of the following martinis to be served  
Appletini | Cosmopolitan | Dirty Martini | Lemon Drop Martini | French Martini  
Espresso Martini | Manhattan Martini  
*Additional bartender fees will apply*

## **SIGNATURE COCKTAIL**

\$12.00 per person/per hour

Looking for that personal touch?  
Work directly with our mixology experts to create the perfect cocktail for your special day  
Limit (2) specialty cocktails

# Cocktail Hour Enhancements

## **SEAFOOD DISPLAY**

\$20.00 per person

Shrimp Cocktail | Crab Claws |

Oysters on the Half Shell

*1 piece of each*

## **SUSHI DISPLAY**

\$15.00 per person

Assortment of Hand Made

Sushi Rolls

*3 pieces per person*

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# Late Night Snacks

**INDIVIDUAL COOKIE & MILK SHOOTER** | \$6.00 per person

**INDIVIDUAL GRILLED CHEESE AND TOMATO SOUP SHOOTER** | \$6.00 per person

**MAC AND CHEESE BITES** | \$5.00 per person

**CREATE YOUR OWN NACHO BAR** | \$8.00 per person

**POPCORN DISPLAY WITH ASSORTED TOPPINGS** | \$10.00 per person

*\$150 Attendant Fee Required*

**JUMBO PRETZEL DISPLAY** | \$7.00 per person

# Evening Enhancements

## **SWEET DREAMS DISPLAY**

\$20.00 per person

Upgraded Coffee Station with Assorted Creamers

Assorted Coffee Syrups

Assorted Coffee Toppings

Candy Display to Coordinate with Wedding Colors

To Go Bags and Cups

*Pricing subject to change based on specialty product availability*

## Add-Ons

**ADDITIONAL CAKE CUTTING FEE** | \$5.00 per person

*Groom's Cake, Specialty Cake, etc.*

**CORKAGE FEE FOR SPECIALTY WINE** | \$12.00 per bottle

**COAT CHECK ATTENDANT** | \$150.00 per attendant

**GROOM'S LOUNGE** | \$500 per room

*Accommodates 10 guests | Includes Tables, Chairs, & Casual Seating*

**BRIDAL SUITE COFFEE & SNACK BAR** | \$10.00 per person

*Includes Keurig Coffee Setup with Assorted Creamers, Assorted Sodas, and Pre-Packaged Snacks*

# Farewell Brunch

*A final get together with family and friends who traveled in for the big day*

## **BRUNCH BUFFET**

\$45.00 per person

Assortment of Freshly Baked Pastries

Assorted Seasonal Fruit

Chicken and Waffles with Hand Dipped Chicken Tenders, Waffles, and  
Maple Butter

Cheese Grits with Smoked Gouda

Choice of Meat (*Bacon or Sausage, Turkey or Pork*)

Quiche Lorraine with Gruyere, Leeks, Bacon, and Green Onions

Shiitake Mushroom and Chive Scrambled Eggs

Smashed Red Bliss Potatoes

Pecan Sticky Buns

Crepe Station

*Traditional Batter, Jubilee Sauce, Nutella, Chocolate Mascarpone, Seasonal Berries,  
Peaches, and Fresh Whipped Cream*

*\$150 Attendant Fee Required*

Non-Alcoholic Beverage Station to include Apple, Orange, and Cranberry Juice,  
Freshly Brewed Regular and Decaf Coffee, and Assortment of Hot Teas

## *Add-Ons*

### **MIMOSA BAR**

\$11.00 per person

Champagne with Assorted Fruit Juices to Include Orange Juice, Peach Juice, and Cranberry Juice

Served with Assorted Fruit Toppers

*\$150 Bartender Fee Required*

# Other Information

**Food and Beverage** | All food and beverage must be purchased through The National. Our chef can accommodate special dietary requirements. The sale and service of all alcohol is regulated by the Virginia Alcoholic Beverage Control Authority. No alcohol may be brought into the conference center for a catered function. All guest who are drinking alcoholic beverages will be required to carry valid identification regardless of age. Our bartenders and management staff have the right to require proof of age from all guests.

**Taxes and Services Charge** | The menu prices are subject to a taxable 22% service charge, plus state and local taxes. The service charge is not intended to be a tip or gratuity for the benefit of employees. However, please note that 9% of this service charge is distributed to certain employees as additional wages.

**Guarantee** | Final guarantee of attendees, including vendor meals, is due 10 business days prior to the event. The final guarantee cannot be reduced and changes will be made accordingly.

**Deposits** | A non-refundable 25% deposit is required with a signed contract to reserve your date. Remaining balance will be divided into equal payments up until 10 business days prior to the event date.

**Final Payment** | Final Payment is due 10 business days prior to the event. Payments can be made in cash, by certified check, or credit card.

**Cancellations** | In the event of a cancellation for any reason, all deposits are non-refundable. The ability to transfer a balance is at the discretion of our CFO, and decisions are made on a case-by-case basis. Cancellation fees will apply in accordance with the contract.

**Seating** | A seating diagram with table numbers will be provided; client is responsible for alphabetized place cards if applicable.

**Linens** | Your wedding package includes full-length table cloths and napkins. Overlays can be ordered at an additional cost. Outside vendors are welcome with advanced approval.

**Day of Wedding Coordinator** | The National Conference Center requires a day of planner for all weddings. Contact information must be provided at least 30 days prior.

**Outside Vendors/Permits** | All outside vendors must be licensed and insured with at least \$1 million in general liability. An approved vendor list is provided in the welcome packet. All vendor contract information must be provided at least 30 days prior to your event date. Vendor walk-throughs are welcomed with advanced notice and are based on availability. All vendors on site must be provided a meal. Vendor meals are available at a discounted price.

**Decorations** | All themes are to be approved by The National Conference Center. Notification is required for special decorations. No rice or birdseed is permitted indoors or outdoors. No Confetti, No Glitter, No Open Flames, No Sparklers, and all centerpieces must comply with local fire code.

**Guest Rooms and Rates** | A courtesy wedding room block is available for up to 25 rooms per night. Additional rooms can be added once all contracted rooms have been booked, based on availability. Accommodations are available for a discounted rate if your event is being held at The National. A 30-day cut off applies to all room blocks.

**Parking** | Parking is complimentary for all guests.

**Security** | The National Conference Center has 24-hour security on site. The National Conference Center is not responsible for damage or loss of any items brought on premises.

# Photo Gallery



