

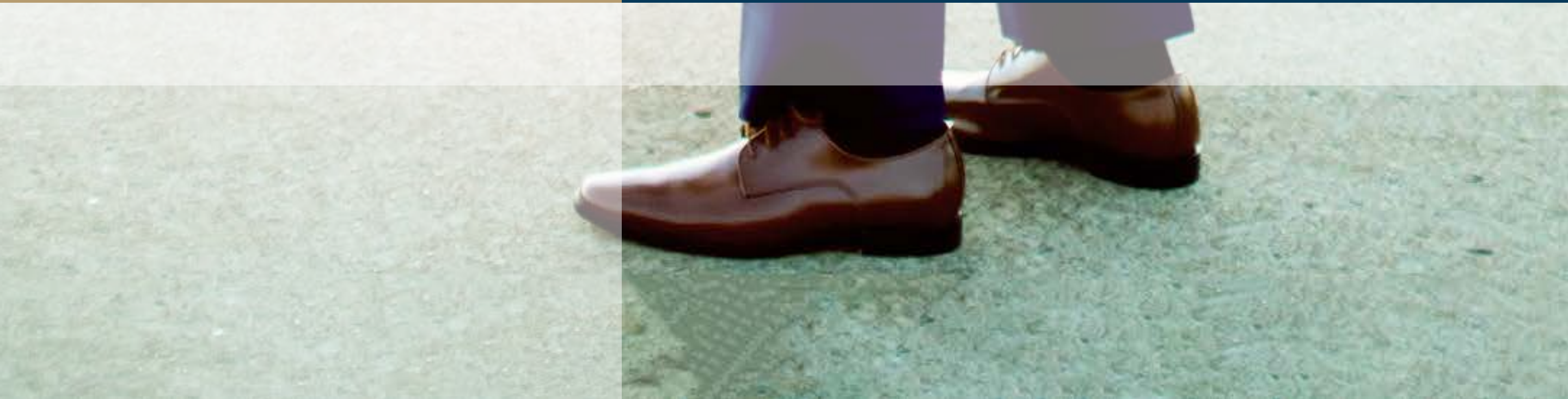


TWO RIVERS
COUNTRY CLUB

WEDDING
PACKAGES
2023

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THIS IS THE PLACE...

where two great things come together.

We are so excited that you have chosen Two Rivers Country Club as a potential venue for your wedding!

TWO RIVERS COUNTRY CLUB

is a full-service ceremony and reception venue. We guide couples through the entire wedding planning process from start to finish. From the rehearsal to the Grand Exit, we take care of the details so that you can enjoy your special celebration with family and friends. We love to work with amazing photographers, DJs, florists, hair stylists, makeup artists, and more!

Our preferred vendor list is available upon request.



THE CEREMONY

\$1,500

The perfect place to profess your vow of everlasting love overlooking the eternal marriage of the James River and Chickahominy River.

- White padded chairs for all ceremony guests
- One (1) hour ceremony rehearsal
Fees apply for additional time.
- Table(s) with white linen for Unity Ceremony or other needs
- Coordination of wedding party, guests, and vendors
- Indoor space reserved for weather contingency plan

Pricing subject to 7% tax.



THE RECEPTION

\$2,500

Celebrate your love with the seamless combination of indoor and outdoor space accompanied by expansive river views and breathtaking sunsets.

- Four (4) hour reception
Additional hour(s) available at \$500 per hour.
- Tables and seating for up to 150 guests
- Gold Chiavari Chairs and 20'x20' Dance Floor
- White floor length table linens and linen napkins
- Table(s) as needed for DJ, cake, gifts, and more
- Coordination of vendor deliveries, set up, and meals
- Complimentary self-parking for all guests

Pricing subject to 7% tax.

Simply Elegant

\$90 Per Guest

INCLUDED IN THIS PACKAGE...

Food & Beverage

- One (1) hour of open beer, wine, and soda following your ceremony
- Three (3) hand-passed hors d'oeuvres
- Choose a plated or buffet dinner
Place cards with meal selection are required for each guest for all plated meals.
- Wedding cake display, cutting, and service
Purchase your cake from your local bakery or one of our preferred vendors.

Elegant Amenities

- Pre-Ceremony Dressing Rooms available for five (5) hours prior to ceremony
Fees apply for additional hours.
- Photo opportunities at the waterfront and Clubhouse
- LED uplighting
- Table numbers, card box, easels, cake stand, cake knife and server, couple's toasting glasses, and set up & clean-up are included!

RECOMMENDED UPGRADES

Sparkling wine toast | \$4 per guest

Champagne toast | \$8 per guest

Specialty cocktail at the bar | \$7 and up per guest*

Premium menu enhancements | [Inquire for more info](#)

Menu tasting for the couple | \$50 (additional \$40 per guest)

Catered Lunch | [Inquire for more info](#)

WE ACCOMMODATE SERIOUS ALLERGIES AND DIETARY RESTRICTIONS WITH EXTREME CARE

*All prices subject to 20% service charge and 11% taxes.
Dependent on your selection.

The Ultimate Celebration

\$115 Per Guest

INCLUDED IN THIS PACKAGE...

Food & Beverage

- Sparkling wine toast
- One (1) hour of full open bar during cocktail hour
An attendant will serve drinks and hors d'oeuvres to the bridal party and family during photography.
- Four (4) hand-passed hors d'oeuvres
Includes upgraded options.
- Choose a plated or buffet dinner
Place cards with meal selection are required for each guest for all plated meals.
- Wedding cake display, cutting, and service
Purchase your cake from your local bakery or one of our preferred vendors.
- Coffee and hot tea station

Ultimate Amenities

- Pre-Ceremony Dressing Rooms available for eight (8) hours prior to ceremony
Fees apply for additional hours.
 - Alcoholic beverages charged to host by consumption
 - Catered lunch is available
- Photo opportunities at the waterfront, Clubhouse, private beach and marina, and use of golf carts
- Includes use of Governor's Room for additional space; additional ready room or buffet space
- Table numbers, card box, easels, cake stand, cake knife and server, and couple's toasting glasses
- Menu tasting for the couple included!
Additional \$25 per guest.
Substitute two (2) complete take-out dinners following the event or 1 year anniversary dinner.
- LED uplighting
- Gold-beaded glass charger plates

All prices subject to 20% service charge and 11% taxes.

BAR OPTIONS

Bartender fee of \$150 per 75 guests

PACKAGE BAR

THREE (3) HOURS BEER, WINE, AND SODA | \$33 PER GUEST

Domestic and imported beer, choice of red and white wine, sparkling wine, and soda

Add an additional hour | \$7 per guest

THREE (3) HOURS BEER, WINE, AND SODA + HOUSE LIQUOR | \$42 PER GUEST

Domestic and imported beer, choice of red and white wine, sparkling wine, soda, house vodka, tequila, whiskey, bourbon, rum, and gin

Add an additional hour | \$11 per guest

THREE (3) HOURS BEER, WINE, AND SODA + PREMIUM LIQUOR | \$50 PER GUEST

Domestic and imported beer, choice of red and white wine, sparkling wine, soda, house vodka, tequila, whiskey, bourbon, rum, and gin

Signature drink of choice

White Claw Seltzer variety

Add an additional hour | \$16 per guest

HOSTED CONSUMPTION BAR

Maximum 75 guests.

All drinks are individually charged to the host at the conclusion of event.

CASH BAR

Guests pay for their own beverages by cash or credit card.

Bartender fee of \$150 per 50 guests.

All prices subject to 20% service charge and 11% taxes. Bartender fees apply.



AVAILABLE UPGRADES

Late night snacks

Wine served with dinner | priced per bottle
Close the bar for one (1) hour and extend your reception to five (5) hours for \$500

Upgrade your sparkling wine toast to champagne | \$4 per guest

Premium still and sparkling water service with dinner

Premium menu enhancements
Inquire for more information.

Outdoor bar set up
Inquire for more information.

WE ACCOMMODATE SERIOUS ALLERGIES AND DIETARY RESTRICTIONS WITH EXTREME CARE

All prices subject to 20% service charge and 11% taxes.



DESIGN YOUR DREAM WEDDING

SELECT YOUR VENUE

River Room | \$3,500

Cypress | \$700

Governor’s Room | \$250

Ceremony | \$1,500

- One (1) hour ceremony rehearsal included
Fees apply for additional time.
- Coordination of wedding party, guests, and vendors

Pre-Ceremony Dressing Rooms | \$250

- Accessible for use for up to five (5) hours
Additional hours available at \$50 per hour.

Clubhouse Buyout | \$30,000 F&B minimum + \$7,500 rental

- Up to 400 guests - 16 hours

All venue fees include reception space for four (4) hours. Additional hour(s) available at \$500 per hour. Equipment to include: tables, Clubhouse chairs, white linen, flatware, glassware, china, and the planning and coordination of the event. Venue set up and clean up is included.

FOOD AND BEVERAGE MINIMUM REQUIREMENTS

\$12,000 for Saturday events | \$8,000 for Friday or Sunday events

All prices subject to 20% service charge and 11% taxes.



À LA CARTE RENTALS

Table numbers, card box, easels, cake stand, cake knife and server, and couple's toasting glasses available

Ask your Event Director for more information.

Cylinder vases/lanterns | \$5 each

Projector and screen | \$150

Gold Chiavari chairs | \$6 each

Dance floor, 20'x20' | \$250

LED uplighting | \$100 for 6 lights or \$20 each

Gold-beaded glass chargers | \$1.50 per guest

Menu tastings available after contract and deposit | \$40 per guest

- Includes five (5) hors d'oeuvres and four (4) entrées

All prices subject to 20% service charge and 11% taxes.

Simply Elegant Selections

\$3.00 PER PIECE

- Seasonal Melon
Prosciutto Ham
- Cucumber Rounds
Herbed Cream Cheese
- Bruschetta
Roma Tomatoes | Provolone | Herbs
- Cocktail Meatballs
Tomato Sauce | Swedish-Style
- Belgian Endive
Chicken or Tuna Salad (GF)
- Boneless Buffalo Chicken Bite
Bleu Cheese
- Spinach and Feta Stuffed Mushrooms
- Franks in a Blanket
- Deviled Eggs

\$3.50 PER PIECE

- Pot Stickers
Plum Sauce
- Sun Dried Tomato Canapé
- Porcini Dusted Spring Roll
- Asparagus
Prosciutto Ham
- Roasted Sirloin
Roquefort | Crostini
- Coconut Chicken Fingers
Sweet and Sour Sauce
- Steamed New Potatoes
Chive Cream | Caviar
- Stuffed Mushrooms
Goat Cheese | Italian Sausage
- Oysters Rockefeller
50 piece minimum

COCKTAIL HOUR

Keep it Simple with three (3) Simply Elegant selections for \$9 per guest

Ultimate Upgrades 🎉

\$4.00 PER PIECE

- Spanakopita
- Mini Quiche Lorraine
- GF Chicken Kebab
- Smithfield Country Ham Biscuits
- Asian Style Spring Roll
Spicy Mustard
- Chicken Satay
Ginger Sesame Dressing
- Hushpuppy
Hot Pepper Jam
- Grilled Cheese & Tomato Soup Shooter
- Fried Chicken & Waffle
Honey Butter
- Watermelon & Feta Bites
Fresh Mint

\$4.50 PER PIECE *Chef's Best!* 🍳

- Crab Bruschetta
- GF Crabmeat Stuffed Mushrooms
- GF Bacon-Wrapped Sea Scallops
- GF Contessa Prawns
Cognac Cocktail Sauce
- Chesapeake Crabmeat
Dill Mayo | Savory Tart
- GF Smoked Salmon
Herbed Cream Cheese Pinwheel
- GF Grilled & Chilled Shrimp
Pico de Gallo
- GF Coconut Shrimp
Sweet & Sour Sauce
- Petite Crab Cakes
Lemon Aioli
- GF Seared Ahi Tuna
Wasabi

All prices subject to 20% service charge and 11% taxes.
All à la carte options include service staff and a dedicated wedding planner.



PLATED ENTRÉES*

Starting at \$50 per plate

Ultimate Entrées starting at \$70 per plate 🎉

Limit of two (2) meats plus one (1) vegetarian selection.
All selections include salad, dinner rolls, starch, and vegetable.
Serves up to 180 guests maximum.

DUET PLATES

Filet Mignon | Crab Cake

Grilled Chicken | Pan Seared Salmon

Sliced Tenderloin of Beef | Caramelized Sea Scallops

Market Price - Inquire for more information

**Place cards are required. All prices subject to 20% service charge and 11% taxes.*

POULTRY

Chicken Piccata,
Lemon Caper Beurre Blanc

Breast of Chicken Virginian
Wild Mushrooms | Smithfield Ham
Dry Sherry

GF Chicken Firenze
Sun-Dried Tomatoes | Mozzarella
Basil Pesto
Chef recommends Herb Risotto

GF Chicken Chesapeake 🎉
Herb-Infused Crab | Roasted Red Bell
Pepper Sauce

GF Roasted Chicken Breast
Cipollini Onions | Carrots
Fennel Cream

Maple Leaf Farms Duck Breast 🎉
Green Peppercorn Sauce or
Orange Reduction

VEGETARIAN

Vegetarian Strudel
Wild Mushroom | Braised Leeks
Goat Cheese

Pappardelle Pasta
Sun-Dried Tomatoes | Basil Pesto
Burrata

Roasted Vegetable Lasagna
Basil Marinara Sauce

Wild Mushroom Ravioli
Fennel | Saffron | Tomato Broth

GF Silken Tofu with Quinoa
Sake | Sautéed Vegetables
Ginger Tamari Sauce

BEEF & PORK

Scaloppini of Veal Parmigiana

Roast Pork Tenderloin
Fennel | Oven-Dried Tomatoes
Marsala Sauce
Chef recommends Lemon-Scented
Potato Gnocchi

Whole Roasted New York
Strip Loin 🎉
Red Wine Reduction or Madeira
Truffle Sauce

Grilled Prime New York
Strip Steak
Red Wine Reduction or Maître
d'hôtel Butter

Grilled Tournedos of Beef
Tenderloin 🎉
Red Wine Reduction or Béarnaise

SEAFOOD

Quinoa-Crusted Cod Fillet
Shrimp | Baby Spinach | Beurre Rouge

Salmon with Contessa Prawn 🎉
Wild Mushrooms | Grain Mustard Sauce

Broiled Atlantic Salmon
Dill Beurre Blanc

Shrimp Provençale with Garlic
Parsley | White Wine

Signature Crab Cakes 🎉
Panko Crust | Grain Mustard Sauce



BUFFET ENTRÉES

Starting at \$50 per guest

Ultimate Entrées starting at \$70 per guest 🎉

Roasted Chicken Breast
Lemon Thyme Velouté

Baked Salmon
Spinach and Bacon Rockefeller

Slow Roasted Pork
House Barbecue Sauce

Sliced Top Sirloin
Mushroom Demi Glace
Carver attendant required | \$90

Grilled Flank Steak
Natural Jus

Shrimp and Grits
Edward’s Ham

Fried Chicken
Country Gravy

Honey Ham
Cider Glaze

Carved Angus Striploin of Beef 🎉
Carver attendant required | \$90

Prime Rib 🎉
Carver attendant required | \$90

Roasted Turkey Breast

Chicken Florentine
Wilted Spinach and Béchamel

Cider-Brined Pork Loin
Warm Apples and Cinnamon

Baked Fillet of Salmon
Citrus Beurre Blanc

Mojo Roast Pork
Garlic Citrus Sauce

Breast of Chicken
Marsala, Madeira, or Lemon Caper Butter Sauce

ACCOMPANIMENTS

- Whipped Potatoes

Scalloped Potatoes

Roasted Red Potatoes

Macaroni and Cheese

Jasmine Rice
- Medley of Seasonal Vegetables

Braised Collard Greens

Steamed Asparagus

Creamy Coleslaw

Steamed Broccoli

Ultimate Upgrades

- Herb Risotto

Fingerling Potatoes

Parmesan Herb Polenta

Roasted Broccolini

Carnival Cauliflower
- Brussels Sprouts with Bacon and Shallot Butter

Cider-Glazed Roasted Root Vegetables

ADD SOME FUN!

POTATO PARFAIT STATION – GF

\$13 per guest

- Buttermilk Whipped Potatoes

Mashed Yams
- Whipped Butter | Sour Cream | Chives | Bacon | Cilantro | Salsa

MAC N' CHEESE STATION

\$13 per guest

Chef attendant(s) | \$90 per attendant

- Chef's choice pasta

Cheddar | Gruyere | Pepper Jack | Parmesan Reggiano

Bacon | Broccoli | Mushrooms | Jalapeño

Buffet Dinners include two entrées, two starches, and two vegetables, as well as a salad bar with three dressings, dinner rolls, butter, coffee, and tea. All prices subject to 20% service charge and 11% taxes.



ADDITIONAL OPTIONS

Children's meals | \$25

Choice of one (1) entrée and unlimited beverages for all attending children (12 years old or younger).

Vendor meals | \$25

Boxed meal to include sandwich, chips, cookie, and unlimited non-alcoholic beverages.

Coffee and hot tea station | \$3 per guest

Includes regular, decaf, and a selection of teas served with cream, milk, sugars, etc.

Everyone’s Favorite beverage station | \$5 per guest

Lemonade with fresh citrus, iced tea served with sliced lemons and sweetener, and fruit-infused water

Add: Non-Alcoholic Beverage Server | \$75 for four (4) hours

Premium still and sparkling water | Market Price

Accompanied by freshly sliced citrus fruits

SPECIALTY BAR OPTIONS

Inquire with your Event Director for more information.

Manhattan and Old Fashioned bar with fixin's

Bloody Mary or Mimosa bar

Coffee and hot cocoa bar

Signature cocktails

You are welcome to provide your vendors the same meal as your guests at the menu price. The vendor(s) will be served at the time that the guests are served or after. All prices subject to 20% service charge and 11% taxes.



PRE-CEREMONY PACKAGES

Continental Breakfast | \$15 per person

Yogurt parfaits, fresh sliced fruit, pastries and bagels accompanied by housemade jam, butter, and cream cheese; toaster provided

Light Lunch | \$18 per person

Assorted finger sandwiches, crisp vegetables and dip, chips, and chocolate chip cookies

Chef's Charcuterie | \$12 per person

Sliced deli meats, assorted cheeses, olives, and nuts

Soda | \$2 each

Beer | \$5 per bottle

Sparkling Wine | \$25 per bottle

Cocktails | \$7 and up

*We can also host bridal showers, rehearsal dinners, and golf outings! Inquire with your Event Director for more info.
All prices subject to 20% service charge and 11% taxes.*



LATE NIGHT SNACKS

Grilled Cheese Triangles

*Jersey Fries | 2-Bite Chocolate
Chip Cookies*

\$5 per guest

Chicken Tenders

*Mozzarella Sticks with Marinara Sauce
Onion Rings | BBQ Sauce*

\$6 per guest

Burger Sliders BEEF OR VEGGIE OPTIONS

*Tater Tots or Waffle Fries with Ketchup
Milkshake Shooters*

\$7 per guest

Cheese Quesadilla Wedges

*Sour Cream Drizzle | Jalapeño Poppers
Mini Churros*

\$9 per guest

Street Tacos

*Seasoned Chicken/Pork or Vegan
Jackfruit | GF Corn Tortillas with
Avocado Crème Fraîche
Red Cabbage Slaw | Lime*

\$10 per guest

Crab Cake Sliders

Tater Tots or Waffle Fries | Ketchup

\$10 per guest

Soft Pretzel Bites

Kettle Potato Chips | Virginia Peanuts

\$5 per guest

12” Cheese and Pepperoni Pizzas

*Grated Cheese | Red Pepper Flakes
Oregano*

\$8 per pie

All prices subject to 20% service charge and 11% taxes.

TERMS, CONDITIONS, AND FREQUENTLY ASKED QUESTIONS

Do you allow outside catering? Can I bring my own alcohol?

All food and beverage must be provided by Two Rivers Country Club with the exception of your wedding cake. Per ABC licensing in the Commonwealth of Virginia, alcohol that is not provided by Two Rivers Country Club may not be consumed on our property.

Do you have a Preferred Vendor List?

Absolutely! We have a long list of amazing vendors that we love to work with. If you already have someone in mind, that's great too. We ask that all vendors are licensed and insured. Vendor meals are available; they can be added as a "guest" at your menu price, or we will provide them a boxed meal at \$25 plus tax and service charge.

Do you have any hotel recommendations for out-of-town guests?

We work with the Powhatan Resort located seven (7) miles away! Once your wedding is contracted, we will offer you a code that will provide you with exclusive discounts. Transportation recommendations are included in our preferred vendor list.

How do I secure Two Rivers Country Club as my wedding venue?

We are so excited for the opportunity to work with you and make your wedding dreams come true! With the return of a signed contract, a first deposit of \$2,500 secures your date. This payment goes toward your final cost and is not additional. The next payment is due 90 days prior to your wedding date and totals 50% of your total estimated cost. Final payment is due in full prior, paid one week in advance. Final guest count and meal selections are due two (2) weeks in advance.

Do I need to hire a wedding planner?

You are not required to hire a wedding planner or coordinator outside of Two Rivers Country Club. If you wish to hire one, or you already have, we are happy to work with them! After your wedding is confirmed by contract, we will provide additional planning documents.

What kind of decorations are permitted?

You are welcome to provide any decorations for your special day, as long as they do not damage our property. Any damages to the property will be billed to your account. We will set up pre-assembled centerpieces, photos, place cards, and like items. Two Rivers Country Club is not responsible for any personal items. It will be required for you to assign an individual to take gifts and gift cards the night of the wedding.

Can I choose from different linen or linen napkins?

Yes! Linen upgrades start at \$1 per napkin, \$20 per table. Your Event Contact can help you further with these details.

What is your Dress Code?

All guests on the property are required to adhere to our conservative casual dress code at all times. The following clothing items are prohibited: sweatshirts or sweatpants, short shorts, T-shirts, athletic attire, including tank tops, sleeveless shirts for men, clothing that exposes the midriff and/or is dirty, frayed, or ripped. Jeans that are faded, contain holes, tears, "cut-off" or frayed ends are not permitted. Additionally, gentlemen should remove hats/caps upon entering the indoor area.