

# Wedding

PACKAGES



TWO RIVERS  
COUNTRY CLUB

*Williamsburg, Virginia*

# CELEBRATE LIFE'S MOST IMPORTANT MOMENTS IN AN UNFORGETTABLE SETTING

From once-in-a-lifetime weddings to milestone celebrations and meaningful gatherings, Two Rivers Country Club is here to bring your vision to life—effortlessly and elegantly. Tucked inside the private, member-owned Governor's Land community and set against the stunning backdrop of the James and Chickahominy Rivers, our club is a destination for unforgettable experiences.

Whether you're planning an intimate dinner or a grand waterfront affair, our expert team is ready to guide you every step of the way. From inspired chef-curated menus with locally sourced ingredients to exceptional service and newly reimagined event spaces, your occasion will be elevated in every detail. Guests can sip handcrafted cocktails on our covered terraces, take in sweeping views of the river, and celebrate in settings that blend relaxed coastal charm with timeless sophistication.

At Two Rivers, we don't just host events—we curate the setting for moments worth remembering.



# WEDDING MENU PACKAGES

## *Tier 1 Package*

### **PLATED**

*Includes 1 Hour House Liquor, Beer, Wine, Soda*

### **BUFFET**

*Includes 1 Hour House Liquor, Beer, Wine, Soda*

### **ACTION STATION**

*Includes 1 Hour House Liquor, Beer, Wine, Soda  
Choice of 4 Dinner stations (Starch, Vegetable, 2 Proteins)\**

## *Tier 2 Package*

### **PLATED**

*Includes 1 Hour Premium Alcohol, Beer, Wine, Soda*

### **BUFFET**

*Includes 1 Hour Premium Alcohol, Beer, Wine, Soda*

### **ACTION STATION**

*Includes 1 Hour House Liquor, Beer, Wine, Soda  
Choice of 4 Dinner stations (Starch, Vegetable, 2 Proteins)\**

## *Tier 3 Package*

### **PLATED**

*Includes 1 Hour Premium Alcohol, Beer, Wine, Soda*

### **BUFFET**

*Includes 1 Hour Premium Alcohol, Beer, Wine, Soda*

### **ACTION STATION**

*Includes 1 Hour House Liquor, Beer, Wine, Soda  
Choice of 4 Dinner stations (Starch, Vegetable, 2 Proteins)\**

*Pricing subject to change. All packages include a hosted bar, freshly brewed coffee, decaf coffee, hot tea, iced tea, and water. Menu prices are subject to 11% tax and 24% gratuity. Package pricing does include alcoholic beverages.*

*\*Served with chef's starch and fresh vegetables. Plated Entree can be made a Duo Plate at an additional charge.*

# PASSED HORS D'OEUVRES

## *From the Land*

**CHICKEN SATAY SKEWER** | *Ginger Sesame Dressing*

**FRIED CHICKEN & WAFFLE** | *Hot Honey Drizzle*

**COCONUT CHICKEN FINGERS** | *Mae Ploy Sauce*

**CHICKEN BITES** | *Buffalo Lemon Pepper, Blue Cheese Dressing*

**PROSCIUTTO** | *Paired with Seasonal Melon*

**BUTTERMILK HAM BISCUIT** | *Edward's Ham, Honey Mustard Butter*

**SHAVED PRIME RIB CROSTINI** | *Horseradish Mayo, Rainbow Greens*

**ASIAN POT STICKER** | *Steamed, Plum Sauce*

**COCKTAIL MEATBALLS** | *Marinara Sauce, Pecorino or Swedish Style with Dill*

## *From the Sea*

**BACON WRAPPED SEA SCALLOP** | *Applewood Bacon, Old Bay*

**PETITE CRAB CAKE** | *Caper Aioli, Fresh Dill*

**CHESAPEAKE CRABMEAT** | *Chilled, Remoulade Sauce, Petite Tartlet*

**SMOKED SALMON CROSTINI** | *Herbed Cream Cheese Pinwheel*

**CHILLED SHRIMP** | *Lemon Zest, Bourbon Cocktail Sauce*

**RARE TUNA** | *Sesame Crusted, Wasabi, Seaweed Salad, Tamari*

**COCONUT SHRIMP** | *Panko Crusted, Mae Ploy Sauce*

## *Fresh Grown*

**SPANAKOPITA** | *Spinach & Feta*

**BRUSCHETTA** | *Herbed Tomato Concasse, Mozzarella*

**CANAPE** | *English Cucumber, Herbed Cream Cheese, Fresh Dill*

**WILD MUSHROOM RAGOUT** | *Herbed Goat Cheese, Baguette*

**DEVILED EGGS** | *Sweet Pickles, Micro Greens*

**HUMMUS** | *Red Pepper, Tartlet, Arugula*

# FIRST COURSE

## *Salads*

### **CAESAR SALAD**

*Artisan Romaine, Reggiano Parmesan,  
Herbed Brioche Croutons, Caesar Dressing*

### **TRCC SALAD**

*Local Salad Greens, Grape Tomatoes, English Cucumbers,  
Carrots, Pumpkin Seeds, White Balsamic Vinaigrette*

### **CHESAPEAKE SALAD**

*Garden Greens, Heirloom Tomatoes, Roasted Beets,  
Goat Cheese, Candied Pecans, Lemon Dressing*

## *Soups*

### **RED PEPPER BISQUE**

### **ROASTED TOMATO SOUP**

*Petite Brioche Croutons*

### **SMOKED SCALLOP CHOWDER**

*Chive Oil*



# ENTRÉES

## *Poultry Entrées*

### **CHICKEN PICCATA**

*Lemon Caper Beurre Blanc*

### **CHICKEN FIRENZE**

*Sun-Dried Tomato Stuffed, Basil, Mozzarella,  
Basil Pesto Beurre Blanc (GF)*

### **ROASTED CHICKEN BREAST**

*Caramelized Cipollini Onions,  
Baby Carrots, Fennel Beurre Blanc (GF)*

### **CHICKEN CHESAPEAKE**

*Herb Infused Jumbo Lump Crabmeat,  
Thyme Scented Beurre Blanc (GF)*

### **CHICKEN VIRGINIA**

*Shiitake Mushrooms, Edward's Ham, Marsala Sauce*

### **MAPLE LEAF FARMS DUCK BREAST**

*Port Wine or Valencia Orange Reduction*

## *Beef & Pork Entrées*

### **WHOLE ROASTED MEYERS BEEF STRIPLOIN**

*Red Wine Reduction or Madeira Truffle Sauce*

### **MEYERS N.Y. NEW YORK STRIP**

*Grilled, Red Wine Reduction or Maitre d'hôtel Butter*

### **FILET MIGNON**

*Grilled, Red Wine Reduction, Madeira Truffle Sauce or Classic Bearnaise*

### **PORK TENDERLOIN**

*Roasted, Mascarpone Polenta, Braised Greens,  
Grain Mustard Beurre Blanc or Green Peppercorn Scented Marsala Reduction*

# ENTRÉES

## *Vegetarian Entrées*

### **STRUDEL**

*Wild Mushrooms, Braised Leeks, Swiss Chard, Goat Cheese,  
Phyllo Crust, Honey Carrot Puree*

### **CANNELLONI**

*Roast Eggplant, Spinach, Ricotta, Marinara Sauce*

### **BUCATINI PASTA**

*Wild Mushrooms, Arugula, Heirloom Tomatoes,  
Olive Oil, Asiago, Herb Scented Breadcrumbs*

### **RISOTTO**

*Arborio & Sorghum with Fennel, Cipollini Onions, Squash, Artichoke,  
Toasted Almonds, Tamari Glazed Tofu*

## *Seafood Entrées*

### **SEA BASS FILLET**

*Coriander & Turmeric Scented Savoy Cabbage,  
Black Lentils, Lemon Beurre Blanc*

### **FAROE ISLANDS SALMON FILLET & SHRIMP**

*Grain Mustard Sauce or Hot Honey Glazed*

### **LUMP CRABMEAT**

*Ginger Garlic Sauce*

### **SHRIMP & GRITS**

*Smoked Gouda Grits, Chive Beurre Blanc*

### **SIGNATURE CRAB CAKES**

*Panko Crust, Lemon Caper Beurre Blanc*

# DUO ENTRÉES

## INCLUDES:



Choice of Three  
Passed Hors d'oeuvres



Choice of First Course  
Soup or Salad



Choice of One  
Duo Entree

### ROASTED CHICKEN BREAST & FAROE ISLANDS SALMON FILLET

*Whipped Yukon Gold Potatoes, Haricot Verts  
Lemon Chive Beurre Blanc*

### GRILLED FILET MIGNON & SHRIMP

*Garlic Whipped Yukon Gold Potatoes, Baby Carrots  
Red Wine Reduction, Thyme Beurre Blanc*

### GRILLED FILET MIGNON & CRAB CAKE

*Whipped Yukon Gold Potatoes, Asparagus*

### GRILLED N.Y. STRIP & SHRIMP

*Roasted Fingerling Potatoes, Broccolini  
Red Wine Reduction*

### CARAMELIZED SEA SCALLOPS & SHRIMP

*Arborio & Quinoa Risotto  
Fresh Thyme Beurre Blanc*



# ENTRÉE STATIONS

## *Entrée Stations*

### **CHICKEN BREAST**

*Roasted, Choice of Thyme Scented Beurre Blanc,  
Marsala Mushroom or Madeira Cream*

### **FAROE ISLANDS SALMON FILLET**

*Baked, Key Lime Beurre Blanc*

## *Carved Selections*

### **TURKEY BREAST**

*Roasted, Fresh Cranberry Sauce, Turkey Gravy*

### **PRIME RIB OF BEEF**

*Au Jus, Horseradish Aioli*

### **MEYERS STRIPLOIN OF BEEF (MEDIUM RARE)**

*Red Wine & Mushroom Demi-Glaze*

### **APPLEWOOD SMOKED HAM**

*Cider Brown Sugar Glaze*

### **ROASTED TENDERLOIN OF BEEF (MEDIUM RARE)**

*Madeira Sauce*

### **ROASTED PORK TENDERLOIN**

*Grain Mustard Beurre Blanc*

# LATE NIGHT SNACKS

## SLIDER & FRIES STATION

*Potato Slider Bun, Three Varieties:*

*Pulled Pork  
with BBQ Sauce*

*Beef Burger  
with American Cheese*

*Veggie  
with Hummus*

## FRENCH FRIES

*Ketchup*

## CRAB CAKE SLIDERS

*Remoulade Sauce*

## BREADED ORGANIC CHICKEN TENDERS

*Tater Tots, Ketchup*

## MINI THREE CHEESE QUESADILLAS

*Salsa, Guacamole, Sour Cream*

## CRISPY & SALTY

*Soft Pretzel Bites, Kettle Chips, Salted Virginia Peanuts*

## ITALIAN FLATBREAD

*Pecorino Romano, Crushed Red Pepper  
Choice of Cheese, Pepperoni, or White with Ricotta*

# CHILDREN'S MENU

## **MACARONI & CHEESE**

*Aged Cheddar Cheese Sauce*

## **BREADED ORGANIC CHICKEN TENDERS**

*Petite Salad with Cucumbers,  
Tomatoes, Carrots, Ranch Dressing*

## **HEBREW NATIONAL HOT DOG**

*Honey Mustard, Ketchup, Tater Tots*

## **DESSERT**

*Chocolate Chip Cookie*

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# VENDOR MEALS

## **CHEF'S CHOICE**

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# 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! 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 \$10,000 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.*

# FREQUENTLY ASKED QUESTIONS

## **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.*

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# WEDDING POLICIES

## **CANCELLATION OF EVENT**

*TRCC will retain any deposits or payments made by the client. This agreement may be cancelled by you by notifying us in writing with an acknowledged written receipt. If the written notice is received by us less than thirty (30) days prior to the date of the Event, you will pay us, as a cancellation fee, compensatory damages in an amount of 100% of the projected revenue of the Event. The deposit and other amounts previously paid to us will be applied to the cancellation fee. If the event is rescheduled to an alternate date, no fees apply and all deposits and other amounts previously paid will be applied to the new event date. In the event that a global virus causes the cancellation of the Event, this paragraph will not apply.*

## **SERVICE CHARGE AND TAX**

*11% Food and Beverage tax and a 24% gratuity will be added to your final bill and an additional 2% administrative fee.*



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