

INTERNATIONAL COUNTRY CLUB



2022 - 2023 WEDDING PACKAGES



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 @INTERNATIONALCOUNTRYCLUBEVENTS

 @INTERNATIONALCOUNTRYCLUB

FIND US ON THE KNOT AND WEDDINGWIRE!

UPDATED DECEMBER 12TH, 2021

ABOUT INTERNATIONAL COUNTRY CLUB



International Country Club is a ballroom wedding venue in the Washington, D.C. area. This classic venue is elegant and private, thanks to its stylish decor, 2018 renovation, and 240 acres of surrounding parkland. Couples will find this venue in Northern Virginia located approximately 30 minutes from the Washington, D.C.

Our country club was founded in 1961 and named for the proximity to Dulles International Airport. The first clubhouse was built on the property in 1968, the same year it moved from its original location to its present-day location.

With a guest list of up to 250 people, couples can marry in numerous locations on this venue's property or within its doors. International Country Club offers ceremonies on the green with backdrops that include emerald grasses, ponds, fountains, and rolling hills. The Grand Ballroom holds a maximum of 300 guests. Its large windows overlook the well-manicured golf course and connects to a private balcony. The foyer works as the perfect indoor space for a cocktail hour between the couple's ceremony and reception.

INCLUDED IN ALL WEDDING PACKAGES

- Venue Coordinator & Banquet Manager to assist in planning and executing your special day
- 5-Hour Reception Rental
- Food Tasting
- Linen, Glassware, China, and Flatware
- Cocktail Hour Hors D'oeuvres
- Choice of Buffet or Plated Dinner
- Votive Candles and Mirror Tile Centerpiece Enhancements
- Dancefloor
- Staging
- Slideshow Capabilities
- Ballroom Uplighting
- Complimentary Cake Cutting & Service

VENUE DETAILS

- Indoor and Outdoor Ceremony Sites
- Green golf course with water features for beautiful photos
- 230 suggested maximum guest capacity
- Private Guest Entrance & Foyer for Cocktail Hour
- Private Balcony
- Private Guest Restrooms
- Double-Sided Bar
- Bridal Suite
- Groom Suite
- Parking for up to 700 guests



A vertical photograph on the left side of the page shows a bride and groom standing in a grassy field at sunset. The groom is on the left, wearing a dark suit and glasses, looking towards the bride. The bride is on the right, wearing a white wedding dress and veil, looking away from the camera. The background is a soft, golden sunset sky.

THE AUGUSTA

\$185.00 PER ADULT

\$90.00 PER ADULT UNDER 21

\$25.00 PER CHILD UNDER 12

Cocktail Hour

(2) Appetizer Displays

(4) Server-Passed Hors D'oeuvres

Choice of Plated or Buffet Dinner

(1) Salad

(2) Entrees

(2) Sides

Five-Hour Call Brand Open Bar Service

Absolute or Stolichnaya Vodka

Tanqueray or Seagrams Gin

Johnnie Walker Red or Dewars Scotch

Captain Morgan or Bacardi Rum

Jack Daniels

Jose Cuervo Tequila

Domestic and Imported Beer

House Wine

Soft Drinks

Champagne and/or Sparkling Cider Toast

Premium Linen and Napkins (over 200 selections!)

Premium Chairs & Cushions

Chiavari

Farmhouse

Wicker

Ghost

PRICES INCLUDE 20% SERVICE CHARGE & 6% STATE TAX
AUGUSTA PACKAGE BEFORE TAX AND SERVICE IS \$146.86
PER ADULT OVER THE AGE OF 21

THE CARNOUSTIE

\$145.00 PER ADULT

\$90.00 PER ADULT UNDER 21

\$25.00 PER CHILD UNDER 12

Cocktail Hour

(2) Appetizer Displays

(2) Server-Passed Hors D'oeuvres

Choice of Plated or Buffet Dinner

(1) Salad

(2) Entrees

(2) Sides

Five-Hour House Brand Open Bar Service

Smirnoff Vodka

Gordon's Gin

Bacardi Light Rum

Iveryhouse Scotch

Seagram's 7 Crown Whiskey

Jim Beam Bourbon

Montezuma Tequila

Domestic and Imported Beer

House Wine

Soft Drinks

House Linen and Napkins

White

Black

Ivory

House Banquet Chairs

PRICES INCLUDE 20% SERVICE CHARGE & 6% STATE TAX
CARNOUSTIE PACKAGE BEFORE TAX AND SERVICE IS
\$115.08 PER ADULT OVER THE AGE OF 21

Photography by Maddy Williams





PASSED HORS D'OEUVRES

- Chicken or Beef Satay
- Honey Almond Crostini
- Mini Beef Wellington
- Coconut Shrimp
- Bacon-Wrapped Scallops
- Seared Tuna on Wonton Crisp
- Vegetarian Stuffed Mushrooms
- Tomato Mozzarella Bruschetta
- Ricotta Cheese & Grape Tomato Crostini
- Brie & Raspberry Puff
- Vegetable Spring Rolls
- Franks in a Blanket
- Mini Crab Cakes
- Spanakopita
- Tomato Mozzarella Skewer
- Fried Cheese Ravioli

APPETIZER DISPLAYS

- Imported & Domestic Cheeses
- Vegetable Crudite
- Seasonal Fruit Display
- Swedish Meatballs
- Spinach & Artichoke Dip
- Hummus & Baba Ghanoush
- Jumbo Lump Crab Dip
- Charcuterie Board
- Shrimp Cocktail Display*

**Additional \$3 per person*



SALADS

SELECT ONE

SERVED WITH WARM ROLLS & BUTTER

Classic Caesar Salad

Romaine lettuce, roasted red tomatoes, croutons, parmesan crisp
Caesar vinaigrette

Baby Spinach Salad

Harvest blend, smoked bacon, grape tomatoes, roasted pears,
walnuts, cider vinaigrette

International Country Club Bistro Salad

Romaine & field greens, tomatoes, cucumbers, carrots, balsamic
vinaigrette

Mixed Baby Green Salad

Crispy prosciutto, tomatoes, crumbled bleu cheese, sherry vinaigrette

Chef's Seasonal Salad

ENTREES

SELECT TWO

POULTRY

Bell Evans Farm Roasted Chicken

Jus Lié

Chicken Marsala

Mushroom-Marsala Sauce

Stuffed Organic Chicken Breast

Natural Jus

SEAFOOD

Norwegian Salmon

Champagne Mustard-Chive Sauce

Jumbo Scallop Sauté

Saffron-Herb Velouté Sauce

Mediterranean Seabass Filet

Lemon-Basil Beurre Blanc

Flounder Almondine

Citrus Beurre Blanc

BEEF

New York Strip

Cabernet Demi Glace

Filet Mignon

Shallot-Red Wine Demi Glace

Tournedos of Beef

Shallot-Red Wine Demi Glace

VEGETARIAN

Vegetable Lasagna

Red Lentil Cakes

Garlic-Herb Tahini

Eggplant Parmesan

Marinara Sauce

DUET OPTIONS

SELECT ONE

**Additional \$5 per person*

Norwegian Salmon
& Petit Filet Mignon

Roasted Chicken
& Petite Filet Mignon

Jumbo Lump Crab Cake
& Petit Filet Mignon



SIDES

SELECT TWO

STARCHES

- Oven Roasted Potatoes
- Oven Roasted Sweet Potatoes
- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Basmati Rice
- Orzo Rice Pilaf
- Bordeaux Potatoes

VEGETABLES

- Broccoli
- Asparagus
- Sautéed Spinach with Mixed Vegetables
- Baby Carrot-Green Bean Compote
- Sautéed French Green Beans
- Roasted Root Vegetables
- Seasonal Vegetable Medley
- Brussel Sprouts and Cauliflower with Bacon Glaze



LATE-NIGHT BITES

\$3.00 PER PIECE ADD-ON

MINIMUM 50 PIECES

Margherita Flatbread

Fried Mac n' Cheese Bites

Mini Corn Dogs

Ketchup & Mustard

Country Ham Biscuit

Honey Mustard

Buffalo Chicken Bites

Blue Cheese & Ranch

Pulled Pork Sliders

Mini Beef Empanadas

Chimichurri Sauce

Mozzarella Sticks

Marinara Sauce

Jalapeno Poppers

Soft Pretzel Sticks

Queso Dip



OUTSIDE CATERING PACKAGE

*Permitted upon meeting event minimums
Up to 200 guests*

INCLUDED IN PACKAGE:

- Catering Director & Banquet Manager to assist in planning and executing your special day
- 5-Hour Reception Rental
- Linen, Glassware, China, and Flatware
- Votive Candles and Mirror Tile Centerpiece Enhancements
- Dancefloor
- Staging
- Slideshow Capabilities
- Ballroom Uplighting
- Complimentary Cake Cutting & Service



ADD-ONS:

- **4-HOUR OPEN BAR**
 - \$37.00 House | \$46.00 Call | \$60.00 Premium
 - Priced per adult over 21
- **DECOR UPGRADES**
 - \$45.00 per person to include premier linen, premier napkins, and chair upgrades

VENUE MINIMUMS:

April, May, June, September,
October, December:
Friday, \$10,000.00
Saturday, \$12,000.00
Sunday, \$8,000.00

January, February, March,
July, August, November:
Friday, \$9,000.00
Saturday, \$10,000.00
Sunday, \$7,000.00

Catering from outside vendors is permitted for cultural and religious exceptions. Caterers are required to provide a certificate of insurance as well as a copy of their license. All alcohol is required to be provided by the venue. Venue minimums may be waived upon purchasing a bar package should the total bar purchase exceed the venue minimum.

YOUR CEREMONY

INDOOR CEREMONY, \$800.00

- Space usage for up to two hours
- On-site coordinator
- Rehearsal the week-of the wedding
- Banquet or Chiavari chairs
- Greek ceremony columns
- Power & staging for DJ
- Optional use of grand piano

OUTDOOR CEREMONY, \$1,000.00

- Space usage for up to two hours
- On-site coordinator
- Rehearsal the week-of the wedding
- Choice of mahogany or white resin folding chairs
- Greek ceremony columns
- Power & staging for DJ

REFRESHMENT STATION, \$7.00 per person

Iced tea or lemonade and choice of infused water

YOUR RECEPTION

Since our packages are all-inclusive, there is no standalone venue fee. It is already included!

One-Hour Reception Extension, \$500.00

Keep the party going by adding an extra hour or two to your reception

One-Hour Open Bar Extension, \$10.00 per Person

Extend your open bar from five to six hours

THE ABOVE PRICES ARE SUBJECT TO 6% VIRGINIA SALES TAX

FREQUENTLY ASKED QUESTIONS

DO I NEED TO KNOW A MEMBER TO BE MARRIED HERE?

Nope! Membership or sponsorship is not required to use our venue.

ARE THERE DISCOUNTS FOR OFF-PEAK SEASON & WEEKDAYS?

Ask us about our Friday, Sunday, and off-peak season discounts!

WHEN IS YOUR OFF-PEAK SEASON?

Our off-peak season is January, February, March, July, August, and November.

WHAT ARE YOUR VENUE EVENT MINIMUMS?

We have the following venue minimums in place year-round:

Peak Season:

Friday, \$10,000.00

Saturday, \$12,000.00

Sunday, \$8,000.00

Off-Peak Season:

Friday, \$9,000.00

Saturday, \$10,000.00

Sunday, \$7,000.00

DO YOU ALLOW OUTSIDE CATERING?

Aside from your wedding cake, we require that all food and beverage be provided by International Country Club; however, we are happy to make case-by-case cultural and religious exceptions. Due to Virginia Food Regulations and the Department of Sanitation, food brought or cooked from home is not permitted to be served on-premise.

WHICH SERVICES DO YOU NOT PROVIDE?

We do not provide DJ/music, cake, floral, photography, videography, hotel, or officiant services; however, we're happy to make suggestions.

WHEN IS OUR FINAL BALANCE DUE?

We will come up with a payment schedule for you! Your final balance is due no later than 7 days prior to your wedding day.

WE'RE READY TO BOOK! HOW DO WE RESERVE OUR DATE?

We're thrilled to work with you! Please contact the Catering Director for your catering and event agreement. A non-refundable deposit of \$1,000.00 is due upon agreement signing to secure your date.

PREFERRED VENDORS LIST

BANDS & DJS

Black Tie Entertainment

(703) 803-7722

musicdj.com

James Turner Productions

(703) 548-7800

chip@jamesturnerproductions.com

jamesturnerproductions.com

Zandi Entertainment

(571) 406-3600

romin@zandientertainment.com

zandientertainment.com

CAKES & DESSERTS

Edibles Incredible

(703) 437-3008

robyn@ediblesincredible.com

ediblesincredible.com

Nothing Bundt Cakes

(571) 234-5534

fairlakes@nothingbundtcakes.com

nothingbundtcakes.com

Simply Desserts

(703) 754-2257

kmsimplydesserts@gmail.com

simplydessertsonline.com

HAIR & MAKEUP

Carla Pressley

(515) 966-4682

Carla@CarlaPressley.com

carlapressley.com

TRANSPORTATION

Reston Limousine

(703) 478-0500

restonlimo.com

HOTELS

Westfields Marriott

(703) 818-0300

11750 Conference Center Dr

Chantilly, VA 20151

Hyatt Regency Dulles

(703) 713-1234

2300 Dulles Corner Blvd

Herndon, VA 20171

FLORIST

Bee Inspired Events

(202) 340-5075

hello@beeinspiredevents.com

beeinspiredevents.com

Rick's Flowers

(703) 439-9129

rick@ricksflowers.com

ricksflowers.com

Open Bloom

(703) 754-1200

openblooms.com

PLANNERS & COORDINATORS

Bee Inspired Events

(202) 340-5075

hello@beeinspiredevents.com

beeinspiredevents.com

B.Mingled

(571) 354-0411

events@bmingled.com

bmingled.com

wedwithsteph

(301) 906-6331

stephieb44@gmail.com

ENHANCEMENTS

Carbone Entertainment

(301) 572-7717

karen@carboneentertainment.com

carboneentertainment.com

Kid Care Anywhere

(703) 894-7486

shonna@kidcareanywhere.com

kidcareanywhere.com

PopNotch Designs

(571) 577-3128

popnotchdesigns@gmail.com

PHOTOGRAPHERS

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