

BRISTOW MANOR

Wedding Packages

Welcome to

BRISTOW MANOR
BRISTOW VA

Along the rolling foothills of Bristow, Virginia
lays the charming Bristow Manor House

Our Stunning 1800's Southern Style Manor House Features an Elegant Ballroom, Parlor & Bar Area, Grand Foyer & Staircase with Exquisite 12 foot Mirrors, Endless 14 foot Ceilings & Crystal Chandeliers, Detailed Crown Molding, Private Bridal Suites, Separate Cocktail & Reception Areas along with Original Wood Burning Fireplaces which are lit during the winter months.

Our Amenities also include a Spacious State Room Reception Space Featuring Hardwood Floors, Floor to Ceiling Arched Windows Throughout, Illuminated Ceilings & Sparkling Crystal Chandeliers.

Perfectly Manicured Front Lawn with the Immaculate Manor House Backdrop, Picturesque Views of the Rolling Countryside & Scenic Golf Course Complete this Gorgeous Venue.

Take the guesswork out of you Planning Process...
Our Wedding Packages are All Inclusive

Inclusions

Five Hour Venue Use
Cocktail Hour & Reception
Tables & Gold Chiavari Chairs
Choice of Linens and Napkins
Glassware, China and Silver
Hurricane Centerpieces
Choice of Menu
Professional Cake Cutting
Personalized Service & Attention

Ceremony Package

Perfectly Manicured Lawn with
Picturesque Manor House Backdrop
Views of our Scenic Golf Course
White Ceremony Chairs
Seating for up to 250 guests
30 minute Ceremony Rehearsal
500.

Wedding Packages

Each Package Includes Five Hour Venue Use, Cocktail Hour & Reception, Tables & Gold Chiavari Chairs, Choice of Linens & Napkins, Glassware, China and Silver, Hurricane Centerpieces, Choice of Menu & Professional Cake Cutting

Begin by choosing your Preferred Package

Classic

Choice of Menu

Non-alcoholic Beverages

Champagne Toast
for All Guests

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Two a la carte
Hors d'oeuvres

Timeless

Choice of Menu

Non Alcoholic Beverages

Champagne Toast
for All Guests

~

Two a la carte
Hors d'oeuvres

Two Butler Passed
Hors d'oeuvres

Four Hour
Light Open Bar
Bottled Beer, Wine
& Champagne

Elegant

Choice of Menu

Non Alcoholic Beverages

Champagne Toast
for All Guests

~

Two a la carte
Hors d'oeuvres

Three Butler Passed Hors
d'oeuvres

Four Hour
Full Open Bar
Bottled Beer, Wine,
Champagne
& Liquor

Menu Choices

We Offer Plated & Buffet Options
Prices are based on your Wedding Package Choice
Prices shown are per person

Plated Selections

Classic / Timeless / Elegant

*Slow Roasted Pork Tenderloin with Apple Mustard Glaze
65. / 85. / 95.

*Grilled Chicken Breast with Creamy Garlic Sauce
65. / 85. / 95.

*Pan Seared Breast of Chicken with Savory Marsala Sauce
65. / 85. / 95.

Jumbo Grilled Shrimp & Choice of Chicken Entrée
70. / 90. / 100.

*Sautéed Beef Tips with Merlot Wine Sauce
75. / 95. / 105.

*Char-Grilled Filet Mignon with Cracked Pepper Herb Sauce
75. / 95. / 105.

Roasted Beef Tenderloin topped with Fresh Rosemary Sauce
75. / 95. / 105.

*Grilled Salmon Filet with Lemon Butter Sauce & Fresh Basil
75. / 95. / 105.

Jumbo Grilled Shrimp & Choice of Beef Entrée
80. / 100. / 110.

Combination Menu | *Select Two Entrées
80. / 100. / 110.

Second Entrée Choice

A second Entrée choice may be added at an additional \$5.00 per person onto higher priced menu selection
Entrée Selections must be provided in advance.
Client must provide color coded place cards to distinguish individual entrée selections.

Plated Selections are accompanied by your choice of Mixed Greens, Side Dishes and Warm Rolls

Accompaniments

Included with Packages
Please Select your Entrée Accompaniments below

À la Carte Hors d'oeuvres Displays

*Select **Two** with all Packages *

-Impressive Antipasto Display-
With Sliced Italian Meats, Cheeses & Garnishes
-Baked Crab Dip with French Baguette-
-Baked Spinach & Artichoke Dip-
with French Baguette

-Domestic & Imported Cheese & Crackers-
-Seasonal Display of Fruits & Berries-
-Fresh Vegetable Crudités with Herb Dip-
-Roasted Red Pepper Hummus-
With Pita Crisps

Butler Passed Hors d'oeuvres

*Select **Two** with Timeless Package & Select **Three** with Elegant Package *

-Bruschetta with Sun Ripened Tomatoes-
-Pork & Shrimp Spring Roll-
-Vegetable Spring Roll-
-“Pigs in a Blanket”-
-Barbeque Meatballs-

-Miniature Chicken Cordon Bleu-
-Assorted Miniature Quiche-
-Sesame Chicken-
-Coconut Shrimp-
-Dill Cheese Puff-
-Spanakopita-

Mixed Greens

*Select **One** *

-Garden Salad with Balsamic Vinaigrette-
-Classic Caesar Salad with Garlic Croutons-
-Specialty Salad with Walnuts, Mandarin Oranges, Feta Cheese & Dried Cranberries-

Side Dishes

*Select **Two** *

-Green Beans Amandine-
-Grilled Vegetable Medley-
-Steamed Broccoli & Carrots-
-Honey Glazed Baby Carrots-

-Wild Rice with-
Mushrooms & Broccoli
-Traditional Rice Pilaf-

-Cranberry Mashed-
Sweet Potatoes
-Creamy Red Bliss-
Mashed Potatoes

Traditional Buffet

25 person minimum for Traditional Buffet Selection
Prices are based on your Wedding Package Choice
Prices are per person

Select **Two** Traditional Buffet Style Entrées

Classic / Timeless / Elegant

85. / 105. / 115.

Slow Roasted Pork Tenderloin with Apple Mustard Glaze

~

Grilled Chicken Breast with Creamy Garlic Sauce

~

Pan Seared Breast of Chicken with Savory Marsala Sauce

~

Sautéed Beef Tips with Merlot Wine Sauce

~

Char-Grilled Filet Mignon with Cracked Pepper Herb Sauce

~

Roasted Beef Tenderloin topped with Fresh Rosemary Sauce

~

Grilled Salmon Filet with Lemon Butter Sauce & Fresh Basil

Traditional Buffet Selection is accompanied by
your choice of Mixed Greens, Three Side Dishes & Warm Rolls

Hors d'oeuvres Buffet

50 person minimum for Hors d'oeuvres Buffet Selection

Prices are based on your Wedding Package Choice

Prices are per person

The Bristow Package

Select **One** Tasteful

Select **Two** Savory

Select **Three** Divine

Classic / Timeless / Elegant

70. / 80. / 90.

The Manor Package

Select **Two** Tasteful

Select **Three** Savory

Select **Four** Divine

Classic / Timeless / Elegant

80. / 90. / 100.

Tasteful

Asparagus
& Cheese Filled Phyllo

Crab Stuffed Mushroom

Bacon Wrapped Pineapple

Beef Wellington Puff Pastry

Raspberry Brie Pastry Puffs

Artichoke Antipasto Skewer

Jumbo Shrimp Cocktail

Bacon Wrapped Scallop

Teriyaki Beef &
Vegetable Kabob

Miniature Maryland
Crab Cake

Savory

Coconut Shrimp

Pork Pot Sticker

Swedish Meatballs

Barbeque Meatballs

Mini Chicken Cordon Bleu

Sesame Chicken Satay

Chicken Quesadilla Cornucopia

Shrimp and Pork

Spring Roll

Crab Rangoon

Antipasto Skewer

Divine

Spanakopita

Dill Cheese Puff

Potato & Cheese Pierogi

Roasted Red Pepper Hummus
with Pita Crisps

Bruschetta with Sun Ripened
Tomatoes

Assorted Miniature Quiche

Vegetable Spring Roll

Pigs in a Blanket

Hors d'oeuvres Buffet Selection is accompanied
by your choice of Buffet Style Mixed Greens and Warm Rolls

Big Day Brunch Buffet

25 person minimum for Brunch Buffet Selection
Prices are based on your Wedding Package Choice
Prices are per person

Classic / Timeless / Elegant
55. / 75. / 85.

Main Entrées

Select **One**

Belgian Waffles &
Buttermilk Pancakes with Toppings
Pre-Carved Virginia Baked Ham
Pre-Carved Top Round of Beef
Pre-Carved Roasted Turkey

Egg Entrées

Select **One**

Fluffy Scrambled Eggs
Southern Style Scrambled Eggs
with Peppers & Onions
Assorted Miniature Quiche

Breakfast Meats

Select **Two**

Sliced Ham
Link Sausage
Hickory Smoked Bacon

Potatoes

Select **One**

Potatoes O'Brien
Golden Crispy Hash Browns
Herb & Garlic Roasted Potatoes
Creamy Red Bliss Mashed Potatoes

Brunch Buffet Selection is accompanied by Assorted Breakfast Pastries
& Buffet Style Seasonal Fresh Fruit Salad

Beverages & Cocktails

Please choose your Beverage & Cocktail Selections based on your Package Choice

Classic Package

Lemonade, Juices,
Assorted Soft Drinks, Coffee, & Hot Tea

Timeless Package

Lemonade, Juices,
Assorted Soft Drinks, Coffee & Hot Tea

Elegant Package

Lemonade, Juices,
Assorted Soft Drinks, Coffee & Hot Tea

Bottled Beer Selections Select **Three**

Coors Light	Amstel Light
Miller Lite	Heineken
Bud Light	Guinness
Budweiser	Sam Adams
Michelob Ultra	Corona
Yuengling	

Bottled Beer Selections Select **Three**

Coors Light	Amstel Light
Miller Lite	Heineken
Bud Light	Guinness
Budweiser	Sam Adams
Michelob Ultra	Corona
Yuengling	

Included Wine & Champagne

Sycamore Lane Merlot, Cabernet Sauvignon
Sycamore Lane Chardonnay & Pinot Grigio
Sutter Home White Zinfandel
Wycliff Brut Champagne

Included Wine & Champagne

Sycamore Lane Merlot, Cabernet Sauvignon,
Sycamore Lane Chardonnay & Pinot Grigio
Sutter Home White Zinfandel
Wycliff Brut Champagne

Included Liquor

Absolut Vodka, Bacardi Rum, Captain Morgan,
Malibu, Jim Beam Bourbon,
Seagram's 7 Whiskey, Bombay Gin
Jose Cuervo Gold Tequila
*Bristow Manor does not serve shots.

Upgraded Options are available at and additional cost.

General Information

Deposits & Policies

A nonrefundable 1st deposit, which is applied to your food and beverage total, is required to reserve your date. The 1st deposit is 25% of the total estimated event total. There will be two additional deposits due prior to your event. Each deposit due is 25% of the estimated event total. Your second deposit of 25% is due six months prior to your event date. Your third deposit of 25% is due three months prior to your event. Your final payment will cover the remainder of your event total and is due fourteen business days prior to your event date.

Minimum Food & Beverage Expenditure

All events are required to meet a minimum food and beverage expenditure, to be determined on the date, time and/or size of the event. Minimum Expenditures do not include club service charge, state sales tax, ceremony fees or rental items. The requirements are quoted prior to booking and are stated in the Private Event Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Private Event Director.

Tax & Service Charge

Current state sales tax and a club service charge of 20% will be added to all food and beverage items.

Event Times

All events have a maximum time limit of (5) five hours. If additional time is required, arrangements may be made prior to your event with the Private Event Director. Additional charges apply.

Guest Counts

The total number of guests must attending your event must be confirmed (14) fourteen business days prior to your event date. The attendance number you provide by this date will not be subject to reduction.

Final Selections

Final menu selections, room arrangements and finer details are due (60) days prior to your event. Menu pricing can be guaranteed up to (60) days prior to your event. After you provide us with your final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event.

Directions

From I-95 South... Take Exit 152, Route 234 North. Proceed approximately 16 miles and exit onto Route 28 South, Nokesville Road. Follow approximately 2 miles and turn left at the signal onto Bristow Road. Proceed approximately 1.5 miles and turn right onto Valley View Drive for 0.5 mile. Bristow Manor's Club entrance will be on your left.

From I-66 West... Take Exit 44, Route 234 South. Proceed approximately 4 miles and exit onto Route 28 South, Nokesville Road. Follow approximately 2 miles and turn left at the signal onto Bristow Road. Proceed approximately 1.5 miles and turn right onto Valley View Drive for 0.5 mile. Bristow Manor's Club entrance will be on your left.

Room Capacities

Area	Square Feet	Dimensions	Banquet Seating	Ceremony Seating
Manor House Ballroom	702	18 x 39	50	90
Manor House Parlor	272	17 x 16	N/A	N/A
Manor House Bar	357	17 x 21	N/A	N/A
State Room Reception Space	2000	50 x 40	180/150 with dancing	150
State Room with 20x40 Extension	2800	70 x 40	210 with dancing	250
State Room with 40x40 Extension	3600	90 x 40	250 with dancing	250
State Room with 60x40 Extension	4400	110 x 40	250 with dancing	250
Front Lawn	N/A	N/A	N/A	250