



TWO RIVERS COUNTRY CLUB

WEDDING
PACKAGES

2024

Victoria Schumacher, Events Director
757.258.4610 | Ext. 224
Victoria@TwoRiversClub.com

1400 Two Rivers Road
Williamsburg, Virginia 23185



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

\$2,500

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

\$4,000

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

\$115 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.
- Table numbers, card box, easels, cake stand, cake knife and server, couple's toasting glasses, and set up & clean-up are included!
- Photo opportunities at the waterfront and Clubhouse
- LED uplighting

RECOMMENDED UPGRADES

Sparkling wine toast | **\$8 per guest**

Champagne toast | **\$8 per guest**

Specialty cocktail at the bar | **\$9 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 24% service charge and 11% taxes.
Dependent on your selection.

The Ultimate Celebration

\$130 Per Guest

INCLUDED IN THIS PACKAGE...

Food & Beverage

- Sparkling wine toast
- One (1) hour of full open bar during cocktail hour
- Four (4) hand-passed hors d'oeuvres
Includes upgraded options.
- Coffee and hot tea station
- 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.

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.
- LED uplighting
- Gold-beaded glass charger plates

All prices subject to 24% service charge and 11% taxes.

BAR OPTIONS

Bartender fee of \$150 per 75 guests

PACKAGE BAR

THREE (3) HOURS BEER, WINE, AND SODA | \$45 PER GUEST

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

Add an additional hour | \$12 per guest

THREE (3) HOURS BEER, WINE, AND SODA + HOUSE LIQUOR | \$55 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 | \$15 per guest

THREE (3) HOURS BEER, WINE, AND SODA + PREMIUM LIQUOR | \$65 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 | \$22 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 24% 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 | \$6 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 24% service charge and 11% taxes.



DESIGN YOUR DREAM WEDDING

SELECT YOUR VENUE

River Room | \$4,000

Cypress | \$2,000

Governor's Room | \$800

Ceremony | \$2,500

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

Pre-Ceremony Dressing Rooms | \$800

- 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 24% 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 | \$8 each

Projector and screen | \$450

Gold Chiavari chairs | \$10 each

Dance floor, 20'x20' | \$500

LED uplighting | \$250 for 6 lights or \$30 each

Gold-beaded glass chargers | \$4.00 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 24% service charge and 11% taxes.

Simply Elegant Selections

\$5.50 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

\$6.50 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

Ultimate Upgrades

\$7.00 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

\$8.00 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 24% service charge and 11% taxes. 50 piece minimum on all selections and upgrades. 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 24% 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) | **\$125 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 24% 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 | \$5 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 24% service charge and 11% taxes.



PRE-CEREMONY PACKAGES

Continental Breakfast | \$24 per person

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

Light Lunch | \$25 per person

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

Chef's Charcuterie | \$18 per person

Sliced deli meats, assorted cheeses, olives, and nuts

Soda | \$4 each

Beer | \$7 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 24% service charge and 11% taxes.



LATE NIGHT SNACKS

Grilled Cheese Triangles

*Jersey Fries | 2-Bite Chocolate
Chip Cookies*

\$9 per guest

Chicken Tenders

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

\$10 per guest

Burger Sliders BEEF OR VEGGIE OPTIONS

*Tater Tots or Waffle Fries with Ketchup
Milkshake Shooters*

\$12 per guest

Cheese Quesadilla Wedges

*Sour Cream Drizzle | Jalapeño Poppers
Mini Churros*

\$10 per guest

Street Tacos

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

\$15 per guest

Crab Cake Sliders

Tater Tots or Waffle Fries | Ketchup

\$18 per guest

Soft Pretzel Bites

Kettle Potato Chips | Virginia Peanuts

\$10 per guest

12" Cheese and Pepperoni Pizzas

*Grated Cheese | Red Pepper Flakes
Oregano*

\$16 per pie

All prices subject to 24% 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.