

# ***SHENANDOAH VALLEY GOLF CLUB***

*Creating Lasting Memories Since 1966*





## CELEBRATE YOUR WEDDING AT SHENANDOAH VALLEY GOLF CLUB

The **Shenandoah Valley Golf Club** welcomes you to our corner of the Valley, minutes away from the picturesque Blue Ridge and Massanutten Mountain range. Our club is convenient to the Washington-Baltimore-Richmond metropolitan areas. We proudly offer the finest in weddings and banquets, golf, catering and overnight accommodations.

Located in the scenic Shenandoah Valley, our 27-hole championship golf course is 195 rolling acres of lush fairways and manicured greens. Mature evergreen and deciduous trees line the course, as do beautiful flower gardens meticulously groomed by our horticulturist.

Our **Fairview Banquet Room** provides a magnificent venue to celebrate your marriage, the most important day of your life! The three window-paneled walls overlook the manicured greens of the golf course with captivating views of the Blue Ridge Mountains. Spacious enough to accommodate 300 guests for a seated meal, fewer guests are made to feel comfortable as well. The stage is perfect for a multi-piece band or DJ, and the wrap around terrace invites your guests to linger out-of-doors to enjoy the beautiful views.

Current facility rental fees are: Saturday, Holidays ~ \$3000; Sunday through Friday and off season ~ \$1,500. Our facility fees will be discounted if all payments are received in the form of cash or check. A credit card guarantee must accompany all checks. Returned check fees will apply. The Facility Fee includes use of our banquet room for a period of four (4) hours; tables; chairs; china; glassware; silverware; and select linens.

Each additional hour of use is \$450/per hour. Services included are setup; breakdown; server and bus staff; cake cutting; event agenda development and onsite coordination of reception.

The historic **Fairview House** c.1785 offers overnight accommodations, conveniently located just steps away from the main Clubhouse. This beautiful three level restoration property features 3 bedrooms, 2 1/2 baths, fireplace, 3 parlors, 2 balconies and lower level "publik room" with small kitchen. Exquisite 18<sup>th</sup> Century period reproduction furniture showcased in the house was manufactured locally by the Henkel-Harris Company in Winchester, Virginia.

We look forward to welcoming you, your family and friends to *Shenandoah Valley Golf Club*.



## POLICIES

We are delighted that you are considering Shenandoah Valley Golf Club for your function. Be assured that our professional staff will make it a memorable occasion. We will provide you with the finest in food, beverage, and service as you overlook the panoramic view of our 27-hole golf course and the majestic Blue Ridge Mountains. In order to be certain your function proceeds as flawlessly as possible, please carefully review the following policies.

### PAYMENT (*NON-REFUNDABLE*)

**Initial deposit:** Payment of Non-Refundable, Non-Transferable Facility Fee is the initial deposit and must accompany the signed Event Contract to ensure function date is 'definite' on the Club's schedule.

**Second deposit:** Due and payable three (3) months prior to event date.

**Final deposit:** Due and payable five (5) days prior to event date. This will pay the event in full unless Post-Billing applies.

### GUARANTEES

Confirmation of final guest count is due a minimum of ten (10) days prior to the event. This number will be considered a guarantee and is not subject to reduction. Your final bill will be charged for your actual attendance or the guaranteed guest count, whichever is greater. Be aware: Remaining quantities of food and beverage will not be made available should you have a shortfall in attendance.

### SERVICE CHARGE AND TAXES

In addition to quoted menu prices, there is a taxable 20% service fee on all food and beverages served, plus 5.3% VA state sales tax and 4% Warren County food and beverage tax. Prices are subject to change without notice.

### FOOD AND BEVERAGE

All food and beverage including liquor, beer, wine, champagne and soda must be provided by Shenandoah Valley Golf Club. "BYOB" is not permitted. Virginia law prohibits alcoholic beverages from being consumed in the parking lot, in public thoroughfares, or by individuals under the age of 21. Virginia law also requires a bartender be present whenever alcohol is served. Prices are subject to change without notice.

NO REMAINING FOOD OR BEVERAGE SHALL BE REMOVED FROM THE PREMISES UPON CONCLUSION OF FUNCTION; SUCH FOOD AND BEVERAGE BECOMES PROPERTY OF SHENANDOAH VALLEY GOLF CLUB.

### WEDDING CAKES

We welcome outside vendors to provide your wedding cake. S.V.G.C. reserves the right to require a Food Waiver, provided by S.V.G.C., which must be completed and returned by Client prior to function date. The Vendor will be fully responsible for delivery and set-up and must supply a box for "anniversary cake".



## CANCELLATION POLICY

A *Non-Refundable, Non-Transferable Facility Fee Deposit* is required at signing of Event Contract to secure the function date. Requests for event date-change must be received not later than six (6) months prior to original event date to receive consideration for an alternate date within the same calendar year. A fee will be assessed to accommodate event date-change. Should you cancel your event with Shenandoah Valley Golf Club, all required deposits are non-refundable. Functions which are cancelled within 48 hours of the scheduled date will relinquish all deposits and also may be charged 50% of gross food sales based on the guaranteed menu count.

## DAMAGE

The host is responsible for any damage to either the Clubhouse building or the Fairview House, as well as for any items, equipment, decorations or fixtures belonging to Shenandoah Valley Golf Club that may be lost or damaged due to the activities of the host's guests. Designated golf areas are off limits to all attendees including practice areas and driving range. Heels are not permitted on the putting green or golf course during photos

## CHILDREN

Children attending events at Shenandoah Valley Golf Club ("S.V.G.C.") must be under adult supervision at all times.

## BANQUET - EVENT ROOM DÉCOR

Access to the banquet room, including setup of auction item displays and/or room décor, must be coordinated with the Event Manager. Disregarding the requirements of event setup and/or décor constitutes a service fee to be determined by Shenandoah Valley Golf Club.

NO CONFETTI, GLITTER OR CRYSTALS OF ANY KIND are permitted in décor or setup.

Tape, nails, screws, staples or any form of adhesives may not be used on furniture, equipment, floors, walls, ceilings or chandeliers.

Candles ~ Votives are acceptable; tapered candles must be protected by hurricane globes.

Flammable substances are not permitted in the building.

Shenandoah Valley Golf Club ("S.V.G.C.") does not assemble or set up any components of room décor, table scapes or floral displays.

All rental chair covers and sashes must be supplied by S.V.G.C.

Only fresh rose petals are permitted at outdoor ceremony site & flower girl's basket (no silk flowers).

Oversized sparklers are not permitted for sendoffs.

Client is responsible for prompt removal of all decorations, auction items, gifts, and personal items upon conclusion of event.

Client must remove décor from arbor & ceremony site.



## PRICES

*Prices herein are subject to change without notice in the event of any increase in food, beverage or other costs of operation at the time of the function.*

## WEDDING SERVICES AND OTHER CHARGES

*Function service pricing includes onsite Event Manager and Shenandoah Valley Golf Club staffing. No event will be permitted to continue beyond the specified time without prior approval.*

### FAIRVIEW Banquet Room *Facility Fee (4 hours use)*

Saturday, Holiday	\$3000.00
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Sunday-Friday	\$1,500
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Each Additional Hour	\$450
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Oil Lamps (20", <i>Optional tabletop décor</i> )	\$8
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## CEREMONY

FAIRVIEW House Courtyard	\$700
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## REHEARSAL

Fairview Courtyard ( <i>Shenandoah Valley Golf Club staff is not present for the wedding rehearsal &amp; cannot guarantee the site will be available for the rehearsal</i> ) Fairview Ballroom may not be used for the rehearsal	No Charge
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## LODGING

FAIRVIEW HOUSE c.1785 restored property	\$500
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## REHEARSAL DINNER FACILITY *Plus a 5% State tax*

<i>Club</i> <sup>27</sup> Grille	\$300
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## Beverage Services

ALL BAR PACKAGES INCLUDE draft Bud Light, Michelob Ultra, Devils Backbone Vienna Lager and Shock Top Belgian White, House selections of wine, sodas and appropriate mixers and garnishes.

A charge of \$5 per person for each additional hour applies to all Bar Packages.

Guests under 21 years old \$10 per person

Full House Liquor Package \$24 per person

*House Liquors*

*Pinnacle Vodka, Pinnacle Gin, Ron Rico Rum, Evan Williams Bourbon, White Horse Scotch, Sweet and Dry Vermouth*

Full Call Liquor Package (4 hours) \$28 per person

*Call Liquors*

*Absolut Vodka, Beehive Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Black, Jim Beam Bourbon,  
1800 Reposado, White Horse Scotch, Sweet and Dry Vermouth*

Beer and Wine Package (4 hours) \$20 per person

### HOSTED BAR SERVICE

Master Tab billing based on consumption, payable within 10 days of the conclusion of event.

Call Liquor Cocktail	\$6.50
House Liquor Cocktail	\$5
House Domestic Beer	\$4
House Premium Beer	\$5
House Wine Bottle	\$18
Champagne Bottle	\$22
Sparkling Cider Bottle	\$12
Sodas	\$2

NON-ALCOHOLIC BEVERAGE STATION \$10 per person

COFFEE STATION \$2.00 per person

### COCKTAIL SERVICE HOUSE POLICIES

All beverages to be served at your event including, beer, wine, liquor, champagne, and mixers, must be provided by Shenandoah Valley Golf Club. Bartender Fee \$30 per hour, per bartender.

Shenandoah Valley Golf Club practices responsible service of alcohol in accordance with the Virginia ABC. The safety of your guests is our first priority; therefore, our staff will not serve “shots” or pitchers of alcoholic beverages. Consumption of alcoholic beverages by anyone under the age of 21 is strictly prohibited. SVGC reserves the right to refuse service to any guest who cannot produce a valid photo ID or any guest who is visibly intoxicated.



## Passed Hors D'oeuvres

Add a touch of sophistication to your event by serving appetizers with butlered service. The following choices will be presented directly to your guests on elegant silver trays, providing a personal touch to your cocktail hour.

### *Choice of 3, Priced Per Piece*

Chicken Sausage Crostini	<i>Roasted Chicken Sausage Crostini topped with Tomato Pepper Jam</i>	\$3
Asian Meatballs	<i>All Beef Meatballs glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds</i>	\$3
Beef Tenderloin Skewer	<i>Tandoori Beef Tenderloin with Cilantro Yogurt Drizzle</i>	\$3
Stuffed Mushrooms	<i>Marinated Mushrooms stuffed with Fresh Pork Sausage</i>	\$3
Bruschetta	<i>Warm Sundried Tomato, Mozzarella Pearls, Basil, Balsamic Glaze</i>	\$2
Vegetable Spring Roll	<i>Served with Sweet Chili Sauce</i>	\$2
Mini Lump Crab Cakes	<i>Chesapeake Style Bite-sized Morsels of Fresh Crab with Zesty Ranch</i>	\$3
Bacon Wrapped Scallops	<i>Bacon Wrapped Scallops brushed with Maple Bourbon Glaze</i>	\$3
Irish Cheddar Crostini	<i>Torched Irish Cheddar with Caramel Apple Compote</i>	\$2
Mac-n-Cheese Bites	<i>Creamy Smoked Gouda Mac n Cheese Lightly Fried</i>	\$2
Shrimp and Grits	<i>Crisp Warm Tortilla filled with Creamy Shrimp and Grits</i>	\$3



## Plated Dinner

### SALADS

Classic Caesar Salad	<i>Romaine Lettuce, Caesar Dressing, House-made Croutons</i>
Goat Cheese Salad	<i>Fresh Mixed Greens, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, and Balsamic Vinaigrette</i>
Heirloom Garden Salad	<i>Mixed Greens, Tomato, Carrot, Cucumber, Balsamic Vinaigrette</i>

### ENTREÉS

Center Cut Herb-Crusted Grilled Filet Mignon	<i>(7 oz) with Red Wine Demi Glace</i>	\$36
Top Sirloin Steak	<i>(8 oz) Grilled and topped with Chimmi-Churri Sauce</i>	\$28
Braised Beef Tips	<i>Slow-cooked with Button Mushrooms and Pearl Onions with Red Wine Demi -Glace</i>	\$25
Beef Tenderloin Kabob	<i>Filet Tips with Grilled Seasonal Vegetables</i>	\$25
Lump Crab Cake	<i>(6 oz) Fresh Lump Crab blended Chesapeake Style, Pan-roasted with Roasted Red Pepper Aioli</i>	\$25
Bacon Wrapped Pork Filet	<i>(6oz) Trimmed Pork Loin wrapped with Thick Applewood Smoked Bacon; Apple Cider Demi Glace</i>	\$24
French Cut Pork Chop	<i>Thick Cut Bone-in Chop, Roasted Pork with Madeira Sauce</i>	\$24
Grilled Chicken Breast	<i>(6 oz) Smoked Gouda Bechamel</i>	\$22
Fresh Norwegian Salmon Filet	<i>(6 oz) White Wine Beurre Blanc</i>	\$23

### DUETS

Grilled Herb-Crusted Filet Mignon (4 oz) and Seared Salmon (3 oz)	\$35
Grilled Herb-Crusted Filet Mignon (4 oz) and Breast of Chicken (4 oz)	\$35
Grilled Herb-Crusted Filet Mignon (4 oz) and Jumbo Lump Crab Cake (3 oz)	\$35
Grilled Herb-Crusted Filet Mignon (4 oz) and Jumbo Shrimp (3oz)	\$35

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ACCOMPANYING STARCHES *(Select one)*

Signature Mashed Potatoes

Herb Roasted Potatoes

White Cheddar Risotto *with Asparagus or Wild Mushrooms*

Gouda Mac-n-Cheese *Soft Cavatappi in a creamy Gouda Sauce*

ACCOMPANYING VEGETABLES *(Select one)*

Green Beans *Green Beans sautéed in Herb Butter*

Bacon Brussels Sprouts *Brussels Sprouts sautéed down with Bacon, Apples, Walnuts and Onions*

Glazed Baby Carrots *Tender Baby Carrots cooked with Honey*

Artisan Asparagus *Oven Roasted with Herb Butter*



## Buffet

\$30.00 per person

All Buffets are paired with your choice of Starch, Fresh Vegetable Medley, Dinner Rolls and Butter and one Appetizer (*Remaining quantities will be not available upon conclusion of event.*)

PASSED APPETIZER~ Irish Cheddar and Apple Crostini

### SALADS (*Select one*)

Classic Caesar Salad  
Goat Cheese Salad

*Romaine Lettuce, Caesar Dressing, House-made Croutons*

*Artisan Spring Mix, Goat Cheese, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette*

Heirloom Garden Salad

*Mixed Greens, Tomato, Carrot, and Cucumber, Balsamic Vinaigrette*

### ENTREÉS (*Select two*)

Tri Colored Cheese Tortellini

*with Roasted Garlic Sauce and Parmesan*

Grilled Chicken Breast

*with Smoked Gouda Sauce*

Roast Pork Loin

*with our Apple Cornbread Stuffing with Apple Cider Demi-Glace*

Fresh Norwegian Salmon

*Provençal*

Pan-Seared Filet Tips

*with Red Wine Salmis, Button Mushrooms and Pearl Onions*

### STARCHES (*Select one*)

Au Gratin Potatoes

Chef's Rice Pilaf

White Cheddar Risotto

Signature Mashed Potatoes

Herb Roasted Potatoes

Gouda Mac-n-Cheese



# Wedding Casual Dinner Package

\$25 per person

## PASSED APPETIZER

Vegetable Spring Rolls with Sweet Chili Sauce

## Buffet

Caesar Salad

### ~ Choice of Two Entrees ~

Beef Pot Roast with Gravy	Herb Roasted Chicken
Southern Fried Chicken	Meat and Cheese Lasagna
Applewood Smoked Ham	Stuffed Flounder Buerre Blanc
Oven Roasted Turkey, Stuffing and Gravy	Pulled Pork BBQ with Buns and Cole Slaw

### ~ Choice of One Starch ~

Mashed Potatoes	Au Gratin Potatoes
Gouda Mac-n-Cheese	Rice Pilaf

Vegetable Medley

### ~ Choice of One Bread ~

Biscuits or Dinner Rolls with Butter



## Food Stations

\$40 per person

These multiple-component food stations are designed to be used when a plated meal is not provided. Stations will remain available to guests for two and one-half hours from arrival time. This meal format does not include place settings.

*Remaining quantities will not be available at conclusion of event.*

### CARVING STATION *(Select One)*

*All carving stations include assorted rolls and appropriate condiments*

Roasted Turkey Breast

Pork Loin Stuffed with Kale and Apples with Apple Cider Reduction

Herb Crusted Beef Tenderloin *Additional \$5 per person*

### SEAFOOD STATION *(Select Two)*

*Each selection includes Cheddar Cheese Biscuits*

Spiced Shrimp *with Cocktail Sauce*

Fried Oysters *with Cocktail Sauce*

Mini Crab Cakes *with Spicy Ranch*

Bacon Wrapped Scallops

Applewood Smoked Salmon with Chopped Egg, Diced Onion, Capers

*Additional Selection \$4 per person*

### FRUIT AND CHEESE STATION

*Chef's selection of Imported and Domestic Cheeses*

Display of Seasonal Fresh Fruits, Berries and Dried Fruits

Crab and Artichoke Dip

Crackers, French Baguette

### MEATBALL BAR

Meatballs ~ choose (2) Chicken, Beef, Pork, Veggie

Sauces ~ Chimmi-Churri, Buffalo, Asian Ponzu, Marinara, Pesto, Smoked Gouda Cream

Toppings ~ Cheddar, Gouda, Mozzarella, Parmesan, Crumbled Bleu, Green Onions, Sesame Seeds, Pepper Flakes, Fried Shoestring Onions



## Fun Food Stations

\$ 27 per person

These multiple-component food stations are designed to be used when a plated meal is not provided. Stations will remain available to guests for two and one-half hours from arrival time. This meal format does not include place settings.

*Remaining quantities will not be available at conclusion of event.*

### Italian Trio

**Pizza Pinwheels** ~ *Fresh Mozzarella, Pepperoni, and Marinara rolled in our fresh pizza dough*

**Italian Meatballs** ~ *Ground Meatballs tossed in Marinara Sauce tossed with parsley*

**Arancini Balls** ~ *Creamy, Cheesy Fried Risotto Balls*

**Caesar Salad**

### Sliders and Loaded French Fry Bar

**Cheese Burger Sliders and Pulled Pork Sliders** ~ *Cole Slaw and Pickles, Crispy French Fries with Chili, Sour Cream, Green Onions, Nacho Cheese, Bacon Crumbles, Ketchup, Mustard, BBQ Sauce, and Hot Sauce*

### Mini Taco Bar

*Seasoned Ground Beef, Mini Flour Tortilla, Sour Cream, Shredded Lettuce, Diced Tomato, Diced Onion, Shredded Cheddar, Jalapenos, Salsa and Hot Sauce*



## Desserts Plated

Mousse	<i>Chocolate or Crème Caramel Mousse topped with Whipped Cream</i>	\$5
Flourless Chocolate Torte	<i>Chocolate Torte garnished with Whipped Cream and Raspberry Sauce (Gluten free)</i>	\$5
New York Style Cheesecake	<i>Mixed Berry Sauce</i>	\$5
Lemon Cake	<i>Meyer Lemon Cake topped with Royal Frosting; Raspberry Garnish</i>	\$6
Bread Pudding	<i>prepared with Local Apple Butter Cinnamon Donuts topped with Warm Rum Sauce</i>	\$6

## Dessert Stations

Chocolate Fondue	<i>Warm Dark Chocolate, Whole Strawberries, Pineapple Wedges, Pretzels and Marshmallows</i>	\$8
Donut Sundae Bar	<i>Local Apple House Apple Butter Cinnamon Donuts with Vanilla Ice Cream Toppings ~ Caramel, Wet Nuts, Apple Compote, Honey Granola, Chocolate Sauce, Whipped Cream, Maraschino Cherries</i>	\$8

# Notes



## Late Evening Snacks

Choose 2 for \$6 per person

Pigs in a Blanket

House Made Potato Chips

Pizza Pinwheels

Mac and Cheese Bites

Chicken Nuggets

BBQ Meatballs

Spring Rolls with Sweet Chili Sauce

Chocolate Chip Cookies

Popcorn Cart

\*For each item added additional \$3 per person

\*Minimum of 2 snacks