



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 golf, conference, banquet facilities 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.

Shenandoah Valley Golf Club offers a Deposit Payment Schedule of three (3) increments for wedding functions, to be fully paid within 5-days prior to the event date: Initial Deposit- paid with signed contract to confirm event date; 2nd Deposit - due 3-months prior to event date; Final Deposit - due 5-days prior to event date.

Please see payment detail in our "Policies" guideline. All required deposits are non-refundable.

A Facility Rental Fee deposit is due and payable at signing of the Event Contract; this deposit confirms your function as "definite" on the Club's schedule. Current facility rental fees are: Saturday, Holidays ~ \$3,000; Friday ~ \$2,000; Sunday through Thursday ~ \$1,500. 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, 6 fireplaces, 3 parlors, 2 balconies and lower level "publik room" with small kitchen. Exquisite 18th 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 eight (8) 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. For Saturday functions there is a minimum billable guest count of 100. 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.



CANCELLATION POLICY

A *Non-Refundable, Non-Transferable Facility Fee Deposit* is required at signing of Event Contract to secure the function date. Upon receipt of Initial Deposit of Facility Fee and a signed Contract, the event will be considered “definite” on our schedule. 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.

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 specialty and upgraded linens, chair covers and sashes must be supplied by Shenandoah Valley Golf Club’s preferred vendor.

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



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	\$3,000
Friday	\$2,000
Sunday-Thursday	\$1,500
Each Additional Hour	\$450
Oil Lamps (20", Optional tabletop décor)	\$8

CEREMONY

FAIRVIEW House Courtyard	\$1,000
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REHEARSAL

FAIRVIEW Banquet Room, one hour	\$100
Fairview Courtyard, Fairview Lawn	No Charge

LODGING

Lodging includes arrival refreshments and complimentary breakfast in *Club²⁷* Grille

FAIRVIEW HOUSE c.1785 restored property (lodging for 6 guests)	\$500
Shenandoah Room	\$200
Fairfax Room or Chesapeake Room	\$150
<i>(Rates are double occupancy/per night)</i>	

REHEARSAL DINNER FACILITY

Plus a 5% State tax

<i>Club²⁷</i> Grille	\$300
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Prices are subject to change without notice and are considered firm only at completion of Function Agenda



Beverage Services

All Bar Packages include draft Bud Light, Yuengling Lager, Michelob Ultra, 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.

Full House Liquor Package (4 hours) \$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, Beefeater 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	\$6 per drink
House Liquor	\$4 per drink
House Domestic Beer	\$3 each
House Premium Beer	\$4 each
House Wine	\$18 per bottle
Champagne Toast	\$20 per bottle
Sodas	\$2 each

NON-ALCOHOLIC BEVERAGE STATIONS \$10 per person

COFFEE STATION \$2 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 Piquant Bites	<i>Our Secret Spicy Chicken Salad in a Puff Pastry Shell</i>	\$3
Asian Meatballs	<i>All Beef Meatballs glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds</i>	\$3
Chicken Satay	<i>Tender Chicken Breast glazed with Your Choice of Sauce ~ BBQ, Thai Peanut or Sweet Chili Sauce</i>	\$3
Wild Mushroom Cups	<i>Wild Mushrooms sauteéd with Goat Cheese in Tiny Phyllo Cups</i>	\$3
Bruschetta	<i>House-made Crostini with Tomato Relish</i>	\$2
Roasted Pork Crostini	<i>House-made Crostini with Sliced Roasted Pork, topped with Saffron Tomato Jam</i>	\$3
Vegetable Spring Roll	<i>Served with Choice of Soy Sauce, Ponzu Sauce or Sweet Chili Sauce</i>	\$2
Smoked Salmon Rillet	<i>Pumpernickel Crostini topped with Smoked Salmon Rillet</i>	\$3
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



Plated Dinner

SALADS

Classic Caesar Salad *Romaine Lettuce, Caesar Dressing, House made Croutons*

Goat Cheese and Spinach Salad *Picked Baby Spinach, Crumbled Goat Cheese, Pickled Red Onion,
Toasted Almonds, Blueberries and Balsamic Vinaigrette*

Arugula Salad *Arugula, Shaved Parmesan, Mandarin Oranges, Red Onion, Pine Nuts and Apple Vinaigrette*

Roasted Beet and Beefsteak Tomato Salad *(Additional \$3 per person) Roasted Baby Beets, Diced Beefsteak Tomato,
Shaved Radish, Piquant Remoulade, Mache, Fennel Pollen, Freshly-hung Lemon Ricotta Cheese*

Heirloom Garden Salad *Mixed Greens, Tomato, Carrot, Cucumber, Balsamic Dressing*

ENTREÉS

Center Cut Herb-crusted Grilled Filet Mignon (7 oz) *with Red Wine Salmis* \$35

Braised Beef Tips *Slow-cooked with Button Mushrooms and Pearl Onions
with Red Wine Demi-Glace* \$25

Lump Crab Cake (6 oz) *Fresh Lump Crab blended Chesapeake Style, Pan-roasted with
Roasted Red Pepper Aioli* \$25

Boneless Pork Rib Eye (8 oz) *Roast Pork with Apple Reduction* \$22

French Cut Pork Chop *Thick Cut Bone-in Chop, Roasted Pork with Madeira Sauce* \$24

Airline Chicken Breast *Herb Chicken Reduction, Compound Butter* \$24

Grilled Chicken Breast (8 oz) *Smoked Gouda Bechamel* \$22

Fresh Norwegian Salmon Filet (6 oz) *White Wine Beurre Blanc* \$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 Picatta \$35

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ACCOMPANYING STARCHES *(Select one)*

Signature Mashed Potatoes *Creamy Whipped Potatoes*

Herb Roasted Red Potatoes

Quinoa Ragu *Roasted Poblanos and Grilled Corn mixed with a Creamy Saffron Quinoa*

Lemon Braised Fingerlings *Sliced Fingerling Potatoes braised in a Lemon Butter Stock*

Braised Farro *Toasted Farro Slow-braised in a Rich Sauce ~ Beef, Pork or Chicken*

Cheddar Grits *Ashland Mill Stone-ground Grits blended with Aged Cheddar*

Rosemary Red Wine Couscous *Toasted Israeli Couscous cooked down with Tomatoes and Roasted Garlic*

Risotto *Crab Risotto; Ham and Pea Risotto; Saffron and Chorizo Risotto*

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 a Honey or Vanilla Glaze*

Fresh Succotash *Corn, Roasted Red Peppers and Lima Beans*

Grilled Fennel *Grilled Fennel dressed in Olive Oil and Fresh Herbs*

Jumbo Asparagus *Oven Roasted with Herb Butter*



Buffet

All Buffets are paired with your choice of Starch, Chef's selection of Fresh Vegetable and includes Dinner Rolls and Butter.

\$30 per person

Remaining quantities will be not available upon conclusion of event.

SALADS *(Select one)*

- Classic Caesar Salad *Romaine Lettuce, Caesar Dressing, House-made Croutons*
Goat Cheese Salad *Baby Spinach, Goat Cheese, Pickled Red Onions, Blueberries, Toasted Almonds, Balsamic Vinaigrette*
Heirloom Garden Salad *Mixed Greens, Tomato, Carrot, and Cucumber, Balsamic Vinaigrette*

ENTREÉS *(Select two)*

- Spinach and Cheese Tortelloni *with Roasted Garlic Sauce*
Grilled Chicken Breast *with Herb Infused Poultry Reduction*
Roast Pork Loin *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
Ham and Pea Risotto
Signature Mashed Potatoes
Herb Roasted Red Potatoes
Fingerlings Additional \$1 per person



Food Stations

These multiple-component food stations are designed to be used when a plated meal person 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. \$40 per

Remaining quantities will not be available at conclusion of event.

Choice of Three Stations

CARVING STATION *(Select One)*

All carving stations include assorted rolls and appropriate condiments

Bacon Wrapped Pork Lion

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

ITALIAN STATION

Antipasto Display *Grilled Vegetables, Kalamata Olives, Pepperoncini ,
Mozzarella Cheese, Cured Meats*

Classic Caesar Salad

Spinach and Cheese Tortelloni *Italian Sausage and Roasted Garlic Sauce*

Garlic Bread, Freshly Grated Parmesan Cheese

SEAFOOD STATION *(Select Two)*

Each selection includes Cheddar Cheese Biscuits

Spiced Shrimp *with Cocktail Sauce*

Fried Calamari *with Marinara Sauce*

Mini Crab Cakes *with Spicy Ranch*

Bacon Wrapped Scallops

Assorted Smoked Salmon with Chopped Egg, Diced Onion, Capers

Additional Selection(s) \$4 per person

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FRUIT AND CHEESE STATION

Chef's selection of Imported and Domestic Cheeses

Baked Brie *Brie Cheese with Caramel Sauce and Apples wrapped in Puff Pastry*

Display of Seasonal Fresh Fruits, Berries and Dried Fruits

Assorted Spreads and Jams, Crackers, French Baguette

DIP STATION

Creamy Spinach and Artichoke Dip

Spiced Crab Dip

Chef's Selection Cheese Fondue

Vegetable Crudites, French Baguette, Pita Bread, Tortilla Chips *(Select Two)*

MASHED POTATO BAR

Mashed Sweet Potatoes, Yukon Gold, Roasted Garlic

*Toppings ~ Diced Beef Tips, Diced Chicken, Chili, Beef Gravy, Sour Cream, Scallions,
Broccoli Florets, Shredded Cheddar, Bacon, Mini-Marshmallows, Brown Sugar*

MINI TACO BAR

Mini Corn and Flour Tortillas

Ground Beef or Chicken

*Toppings ~ Shredded Romaine, Diced Tomatoes, Diced Onions, Sliced Jalapeños, Shredded Cheddar,
Guacamole, Sour Cream, Salsa*



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
Apple Pie	<i>Crumble-topped Apple Pie with Whipped Cream and Caramel Sauce</i>	\$6
Chocolate Madness Dessert	<i>Chocolate Shortbread Base, Chocolate Mousse Center, Chocolate Disc Top and a Chocolate Straw</i>	\$8

Dessert Stations

Chocolate Fondue	<i>Warm Dark Chocolate, Whole Strawberries, Pineapple Wedges, Pretzels and Marshmallows</i>	\$8
Ice Cream Sundae Bar	<i>Assortment of Chef's Toppings</i>	\$6
Assorted Petit Four Bar	<i>Assorted Bite-size Treats arranged on Platters</i>	\$8
Cake Buffet	<i>Assortment of Sliced Cakes</i>	\$6