

SHENANDOAH VALLEY GOLF CLUB

Creating Lasting Memories Since 1966

The **Shenandoah Valley Golf Club** welcomes you to our corner of the Valley. 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.

Our **Fairview Banquet Room** provides a magnificent venue to celebrate your marriage. The three window-paneled walls overlook the manicured greens of the golf course with captivating views of the Blue Ridge Mountains. 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. Our ball room accommodates 50-300 guests.

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





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

Fairview Ballroom facility fee will be discounted 10% if all wedding payments are received in the form of 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 white linens. Services included are setup; breakdown; server and bus staff; cake cutting; event agenda development and onsite coordination of reception.

FAIRVIEW BANQUET ROOM *Facility Fee (4 hours use)*

Saturday, Holiday	\$2800.00
Sunday-Friday	\$1,500
Each Additional Hour	\$450
<i>No event will be permitted to continue beyond the specified time without prior approval</i>	
Oil Lamps (20", <i>Optional tabletop décor</i>)	\$8
75" Wireless Smart TV	\$100 Each
Chair Covers	\$4.75 Per Chair

CEREMONY

Fairview House Courtyard	\$700
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LODGING *(Catering Menu Available for Wedding Party)*

FAIRVIEW HOUSE c.1785 restored property	\$300
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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 kitchenette.

THE COTTAGE	\$300
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This 2-level cottage has a master suite and bath on the first level with a spacious kitchen and living room with access to the deck that overlooks the mountains and golf course. The walk out lower level offers a large great room with 2 queen sleep sofas and a full bath.



Beverage Services

ALL BAR PACKAGES INCLUDE ~ Draft Bud Light, Devil's Backbone IPA, 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

New Amsterdam Vodka, Seagram's Extra Dry Gin, Don Q Rum, Evan Williams Bourbon, White Horse Scotch, Sweet and Dry Vermouth

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

Call Liquors

Tito's Handmade 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 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 BAR \$10 per person

Suggested for events with no alcohol service

COFFEE STATION (available after dinner) \$3 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
Baked Potato Bites	<i>Peanut Potatoes covered in Cheddar Cheese, Bacon Crumbles, Sour Cream and Chives</i>	\$3
Chicken Tenderloin Skewer	<i>Tandoori Chicken with Cilantro Yogurt Drizzle</i>	\$3
Stuffed Mushrooms	<i>Marinated Mushrooms stuffed with Fresh Pork Sausage</i>	\$3
Vegetable Spring Roll	<i>Served with Sweet Chili Sauce</i>	\$3
Mini Lump Crab Cakes	<i>Chesapeake Style Morsels of Fresh Crab with Piquant Remoulade</i>	\$3
Mac-n-Cheese Bites	<i>Creamy Smoked Gouda Mac n Cheese Lightly Fried</i>	\$3
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, Poblano Ranch Dressing</i>	

ENTREÉS

Center Cut Herb-Crusted Grilled Filet Mignon (7 oz)	<i>with Red Wine Demi- Glace</i>	
	<i>Yukon Mashed Potatoes, Jumbo Asparagus</i>	\$38
New York Strip (12 oz)	<i>with Roasted Garlic Compound Butter</i>	
	<i>Herb Roasted Potatoes, Jumbo Asparagus</i>	\$28
Jumbo Lump Crab Cake (5 oz)	<i>with Old Bay Cream Sauce</i>	
	<i>Herb Roasted Potatoes, Jumbo Asparagus</i>	\$25
Bacon Wrapped Pork Filet(6oz)	<i>with Apple Cider Demi-Glace</i>	\$24
	<i>Yukon Mashed Potatoes, Jumbo Asparagus</i>	
Grilled Chicken Breast (6 oz)	<i>with Smoked Gouda Bechamel</i>	\$22
	<i>Herb Roasted Potatoes, Green Beans</i>	
Atlantic Salmon Filet	<i>Provençal</i>	
	<i>with Yukon Mashed Potatoes, Jumbo Asparagus</i>	\$23
Herb Roasted Half Chicken	<i>with Yukon Mashed Potatoes, Green Beans</i>	\$20
Pulled Pork BBQ Drizzled with our house BBQ Sauce		\$18
	<i>topped with Slaw, served with Cheesy Grits, Honey Cardamom Glazed Carrots</i>	

STARCH SUBSTITUTIONS *Add \$1.00*

White Cheddar Risotto *with Asparagus or Wild Mushrooms*

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

Signature Mashed Potatoes

Herb Roasted Potatoes

Wild Rice

Au Gratin Potatoes

VEGETABLE SUBSTITUTIONS *Add \$1.00*

Bacon Brussel Sprouts *Sautéed down with Bacon, Apples, Walnuts and Onions*

Glazed Baby Carrots *Cooked with Honey*

Green Beans *Sautéed in Herb Butter*

Cauliflower Mash *Sautéed in Chives and Butter*

Jumbo Asparagus *Oven Roasted with Herb Butter*



Buffet

\$30.00 per person

All Buffets are paired with your choice of Starch, Fresh Vegetable Medley, Garlic Bread Sticks (*Remaining quantities will be not available upon conclusion of event.*)

SALADS (*Select one*)

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

ENTREÉS (*Select two*)

Spinach and Cheese Tortelloni	<i>with Roasted Garlic Sauce and Parmesan</i>
Grilled Chicken Breast	<i>with Smoked Gouda Sauce</i>
Roast Pork Loin	<i>with our Apple Cornbread Stuffing with Apple Cider Demi-Glace</i>
Atlantic Salmon Filet	<i>Provençal</i>
Beef Tenderloin Tips	<i>with Red Wine Salmis, Button Mushrooms and Pearl Onions</i>
Oven Roasted Turkey	<i>with Cornbread Stuffing and Gravy</i>
Beef Pot Roast	<i>with Roasted Vegetables and Gravy</i>
Applewood Smoked Ham	<i>topped with Country Apples</i>
Meat and Cheese Lasagna	<i>with Ground Beef and Marinara Sauce</i>

STARCHES (*Select one*)

Au Gratin Potatoes
Wild Rice
White Cheddar Risotto
Signature Mashed Potatoes
Herb Roasted Potatoes
Gouda Mac-n-Cheese
Cauliflower Mash



Desserts Plated

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
Bread Pudding	<i>Prepared with Local Apple Butter Cinnamon Donuts topped with Warm Rum Sauce</i>	\$6
Donut Sundae	<i>Local Apple House Apple Butter Cinnamon Donuts with Vanilla Ice Cream Drizzled with Caramel topped with Whipped Cream, and Maraschino Cherry</i>	\$6



Late Evening Snacks

Choose 2 for \$6 per person

Pigs in a Blanket

Mac and Cheese Bites

Boneless Buffalo Wings

BBQ Meatballs

Spring Rolls with Sweet Chili Sauce

Chocolate Chip Cookies

Popcorn

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

*Minimum of 2 snacks



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. 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 may also 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 Fairview House, Cottage or SVGC Barn 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 always be under adult supervision.

BANQUET - EVENT ROOM DÉCOR

Access to the banquet room must be coordinated with the Event Manager.

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. A maximum length for sparkler sendoff is 20".

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

Client must remove décor from arbor & ceremony site.