

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)*

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| 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

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

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| 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.

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| 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 (4 hours) \$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.

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| 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

Suggested for events with no bar service

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 \$3.00 Per Piece

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| Poblano Chicken Cups | <i>Phyllo Cup filled with Guacamole, Chili Grilled Chicken, and Poblano Ranch Dressing</i> |
| Chili Shrimp | <i>Cucumber Chip topped with Sofrito Chili Shrimp, and Cilantro</i> |
| Baked Potato Bites | <i>Peanut Potatoes covered in Cheddar Cheese, Bacon Crumbles, Sour Cream, and Chives</i> |
| Crab Cake Bites | <i>Served with Piquant Remoulade</i> |
| Vegetable Spring Roll | <i>Served with Sweet Chili Sauce</i> |
| Beef Empañadas | <i>Puff Pastry filled with Ground Beef, Olive, and Caramelized Onions</i> |
| Stuffed Mushrooms | <i>Bite Sized Mushrooms stuffed with Fresh Fennel Sausage and Oregano</i> |
| Cowboy Bites | <i>Breaded Sweet Corn Kernels, Jalapeño, Cream Cheese, Bacon served with Poblano Ranch</i> |
| Mini Deep-Dish Pizzas | <i>Variety includes Pepperoni, Sausage, Pepper and Onion, and Mushroom</i> |

Plated Dinner

SALADS

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| 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

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|-----------------------------------------------------|-----------------------------------------------------------------|------|
| Center Cut Herb-Crusted Grilled Filet Mignon (7 oz) | <i>with Red Wine Demi- Glace</i> | |
| | <i>Yukon Mashed Potatoes, Jumbo Asparagus</i> | \$36 |
| 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> | |
| | <i>Yukon Mashed Potatoes, Jumbo Asparagus</i> | \$24 |
| Grilled Chicken Breast (6 oz) | <i>with Smoked Gouda Bechamel</i> | |
| | <i>Herb Roasted Potatoes, Green Beans</i> | \$22 |
| Atlantic Salmon Filet | <i>Provençal</i> | |
| | <i>Yukon Mashed Potatoes, Jumbo Asparagus</i> | \$23 |
| Harissa Grilled Chicken(6oz) | <i>Mild Seasoned Grilled Chicken with Creamed Harissa Sauce</i> | |
| | <i>Wild Rice, Green Beans</i> | \$22 |

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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

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, Dinner Rolls and Butter (*Remaining quantities will be not available upon conclusion of event.*)

SALADS (*Select one*)

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|-----------------------|--------------------------------------------------------------------------------------------------|
| 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*)

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|-------------------------------|----------------------------------------------------------------------|
| 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> |

STARCHES (*Select one*)

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



Casual Buffet

\$25 per person

Caesar Salad

Romaine Lettuce, Caesar Dressing, House-made Croutons

~ Choice of Two Entrees ~

Herb Roasted Chicken
Pulled Pork BBQ with Buns and Cole Slaw
Oven Roasted Turkey, Stuffing and Gravy

Applewood Smoked Ham
Bang Bang Shrimp
Meat and Cheese Lasagna
Beef Pot Roast with Gravy

~ Choice of One Starch ~

Mashed Potatoes
Gouda Mac-n-Cheese
Herb Roasted Potatoes

Au Gratin Potatoes
Wild Rice

Vegetable Medley

Rolls with Butter



Desserts Plated

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|----------------------------|---------------------------------------------------------------------------------------|-----|
| 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 |
| Bread Pudding | <i>Prepared with Local Apple Butter Cinnamon Donuts topped with Warm Rum Sauce</i> | \$6 |
| Pineapple Upside Down Cake | <i>Individuals, Classic Recipe topped with Brown Sugar Glaze and Pineapple Ring</i> | \$6 |

Dessert Stations

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|------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| 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 |
| Cheesecake Bar | <i>New York Style Cheesecake ~ Toppings ~ Caramel, Chocolate Sauce, Berry Compote, Cherry Compote, Chocolate Chips, Sprinkles, Whipped Cream, Maraschino Cherries</i> | \$8 |



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

Roasted Beef Top Round

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 Old Bay Cream Sauce*

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

SOUTH OF THE BORDER

Flour Tortillas

Beef Fajitas, Chicken Fajitas

Shredded Cheddar, Salsa

Black Beans & Rice

Esquites



Late Evening Snacks

Choose 2 for \$6 per person

Pigs in a Blanket

Cowboy Bites

Mini Deep-Dish Pizza (variety)

Mac and Cheese Bites

Chicken Nuggets

BBQ Meatballs

Spring Rolls with Sweet Chili Sauce

Chocolate Chip Cookies

Popcorn Cart

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

*Minimum of 2 snacks



Wedding Rehearsal

Fairview Courtyard (*Shenandoah Valley Golf Club staff is not present for the wedding rehearsal & cannot guarantee the site will be available for the rehearsal*) Fairview Ballroom may not be used for the rehearsal

No Charge

REHEARSAL DINNER FACILITY

\$300 Plus a 5.3% State tax

SVGC Barn or Club 27 Grill

Rehearsal Dinner Buffet Menu

\$18.00 per Person (**paper plates and Caterwrap ~barn or grill room**)

\$20.00 per Person (**china, silverware~ grill room only**)

(all selections served with House Made Chocolate Chip Cookies)

TASTE OF ITALY

Meat and Cheese Lasagna
Cavatappi with Roasted Garlic Cream Sauce
Meatballs
Caesar Salad & Garlic Bread

CHICKEN

Herb Roasted Chicken
Gouda Macaroni and Cheese
Country Green Beans
Caesar Salad

PULLED PORK BBQ

Buns
Baked Beans
Cole Slaw
Gouda Macaroni and Cheese

SOUTH OF THE BORDER

Flour Tortillas
Beef Fajitas, Chicken Fajitas
Shredded Cheddar, Salsa
Esquites
Black Beans & Rice

Plus 9.3% state and county sales tax and 20% service charge will be applied to all food and beverage items served



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.