

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.

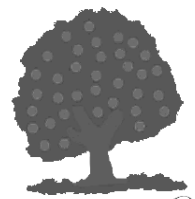
Our **Fairview Banquet Room** provides a magnificent venue to celebrate your marriage. The three window-paneled walls overlook the manicured greens of the golf course with captivating views of the Blue Ridge Mountains. The stage is perfect for a multi-piece band or DJ, and the wrap around terrace invites your guests to linger out-of-doors to enjoy the beautiful views. Our ballroom accommodates 50-300 guests.

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



Dinner Packages Include:

*60" Round Tables, Chairs, China,
Glassware, Standard White Linens
European Sized Silverware, Laguiole Steak Knives,
Room Set Up and Clean Up, Wait Staff,
Table Numbers with Silver Holders, Butlered Hors D'oeuvres, Salad, Entrees,
Four Hour Bar, Non-Alcoholic Beverages, Regular and Decaffeinated Coffee Station,
Cake Cutting Service, Entrée Tasting for Two, Event Detail Meeting,
Complimentary Round of Golf for Two with Cart (morning of wedding),
Our in-house Chef and experienced banquet staff ensure your gathering
will be a cherished memory for all.*



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Minimum Billable of 50 Guests for all Packages

The 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.

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

Saturday, Holiday	\$3000
Sunday-Friday	\$1,800
Each Additional Hour	\$500

No event will be permitted to continue beyond the specified time without prior approval.

CEREMONY

Fairview House Courtyard <i>includes white padded chairs, pergola arbor, set up and break down</i>	\$700
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Emerald Package

\$80.00 Per Guest



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Passed Hors D'oeuvres ~ Choose Three

Presented directly to your guests on elegant silver trays, providing a personal touch to your cocktail hour.

Chicken Sausage Crostini

(Roasted Chicken Sausage Crostini topped with Tomato Pepper Jam)

Baked Potato Bites

(Peanut Potatoes covered in Cheddar Cheese, Bacon Crumbles, Sour Cream and Chives)

Stuffed Mushrooms

(Marinated Mushrooms stuffed with Fresh Pork Sausage)

Mini Lump Crab Cakes

(Chesapeake Style Morsels of Fresh Crab with Piquant Remoulade)

Shrimp and Grits

(Roasted Shrimp on Grits Cake w/Roasted Peppers)

Lemon Ricotta *(w/Blueberry Basil Compote & Honey on Shortbread)*

Asian Meatballs

(All Beef Meatballs glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds)

Chicken Tenderloin Skewer

(Tandoori Chicken with Cilantro Yogurt Drizzle)

Vegetable Spring Roll

(Served with Sweet Chili Sauce)

Mac-n-Cheese Bites

(Creamy Smoked Gouda Mac n Cheese Lightly Fried)

Citrus Seafood Salad

(Poached Shrimp w/Citrus Wedges and Citrus Vinaigrette in Phyllo Cup)

Grilled Shrimp Skewer *(w/Corn Salsa Basil Aioli)*

Beef & Black Bean Salsa Cups *(Ground Beef with Black Beans and Corn Salsa)*

Salads ~ Choose One

Classic Caesar Salad *(Romaine Lettuce, Caesar Dressing, House-made Croutons)*

Goat Cheese Salad *(Fresh Mixed Greens, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, and Balsamic Vinaigrette)*

Heirloom Garden Salad *(Mixed Greens, Tomato, Carrot, Cucumber, Ranch Dressing)*

Plated Entrees ~ Choose Two

***Center Cut Herb-Crusted Grilled Filet Mignon** *with Red Wine Demi- Glace*

***Jumbo Lump Crab Cake** *with Old Bay Cream Sauce*

Bacon Wrapped Pork Filet *with Apple Cider Demi-Glace*

Grilled Chicken Breast *with Smoked Gouda Bechamel*

Atlantic Salmon Filet *Provençal*

Pulled Pork BBQ Drizzled with our house BBQ Sauce *topped with Slaw*

Braised Beef Short Rib *with Red Wine Demi- Glace*

**Upcharge Pricing will be determined by Market Price*

Starch ~ Choose One

White Cheddar Risotto ~ Gouda Mac-n-Cheese ~ Signature Mashed Potatoes ~ Herb Roasted Potatoes ~ Wild Rice
~ Au Gratin Potatoes ~ Cheesy Grits

Vegetable ~ Choose One

Glazed Baby Carrots ~ Green Beans ~ Jumbo Asparagus ~ Bacon Brussels Sprouts

~ Artisan Rolls and Butter

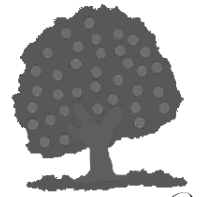
Non-Alcoholic Beverages

Includes: Soda ~ Sweet and Unsweet Iced Tea ~ Coffee

~ Cash Bar Available unless Not Desired

Sapphire Package

\$95.00 Per Guest



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(Roasted Chicken Sausage Crostini topped with Tomato Pepper Jam)

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(Peanut Potatoes covered in Cheddar Cheese, Bacon Crumbles, Sour Cream and Chives)

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(Marinated Mushrooms stuffed with Fresh Pork Sausage)

Mini Lump Crab Cakes

(Chesapeake Style Morsels of Fresh Crab with Piquant Remoulade)

Shrimp and Grits

(Roasted Shrimp on Grits Cake w/Roasted Peppers)

Lemon Ricotta *(w/Blueberry Basil Compote & Honey on Shortbread)*

Asian Meatballs

(All Beef Meatballs glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds)

Chicken Tenderloin Skewer

(Tandoori Chicken with Cilantro Yogurt Drizzle)

Vegetable Spring Roll

(Served with Sweet Chili Sauce)

Mac-n-Cheese Bites

(Creamy Smoked Gouda Mac n Cheese Lightly Fried)

Citrus Seafood Salad

(Poached Shrimp w/Citrus Wedges and Citrus Vinaigrette in Phyllo Cup)

Grilled Shrimp Skewer *(w/Corn Salsa Basil Aioli)*

Beef & Black Bean Salsa Cups *(Ground Beef with Black Beans and Corn Salsa)*

Salads ~ Choose One

Classic Caesar Salad *(Romaine Lettuce, Caesar Dressing, House-made Croutons)*

Goat Cheese Salad *(Fresh Mixed Greens, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, and Balsamic Vinaigrette)*

Heirloom Garden Salad *(Mixed Greens, Tomato, Carrot, Cucumber, Ranch Dressing)*

Plated Entrees ~ Choose Two

***Center Cut Herb-Crusted Grilled Filet Mignon** *with Red Wine Demi- Glace*

***Jumbo Lump Crab Cake** *with Old Bay Cream Sauce*

Bacon Wrapped Pork Filet *with Apple Cider Demi-Glace*

Grilled Chicken Breast *with Smoked Gouda Bechamel*

Atlantic Salmon Filet *Provençal*

Pulled Pork BBQ Drizzled with our house BBQ Sauce *topped with Slaw, served with Cheesy Grits*

Braised Beef Short Rib *with Red Wine Demi- Glace*

**Upcharge Pricing will be determined by Market Price*

Starch ~ Choose One

White Cheddar Risotto ~ Gouda Mac-n-Cheese ~ Signature Mashed Potatoes ~ Herb Roasted Potatoes ~ Wild Rice
~ Au Gratin Potatoes ~ Cheesy Grits

Vegetable ~ Choose One

Glazed Baby Carrots ~ Green Beans ~ Jumbo Asparagus ~ Bacon Brussels Sprouts
~ Artisan Rolls and Butter

Beer & Wine Service

Includes: 3 House Red Wines ~ 3 House White Wines

Draft Michelob Ultra ~ Devils Backbone IPA ~ Devils Backbone Vienna Lager ~ Shock Top Belgian White
Soda ~ Sweet Iced Tea ~ Regular and Decaffeinated Coffee

Ruby Package

Buffett

\$85.00 Per Guest



Passed Hors D'oeuvres ~ Choose Three

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(Roasted Chicken Sausage Crostini topped with Tomato Pepper Jam)

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Lemon Ricotta *(w/ Blueberry Basil Compote & Honey on Shortbread)*

Asian Meatballs

(All Beef Meatballs glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds)

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Mac-n-Cheese Bites

(Creamy Smoked Gouda Mac n Cheese Lightly Fried)

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(Poached Shrimp w/Citrus Wedges and Citrus Vinaigrette in Phyllo Cup)

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Heirloom Garden Salad *(Mixed Greens, Tomato, Carrot, Cucumber, Ranch Dressing)*

Buffet ~ Choose Two

~ **Grilled Chicken** *with Lemon Artichoke Sauce*

~ **Grilled Chicken** *with Huli Huli Sauce, Scallions, and Sesame Seeds*

~ **Apple Cornbread Stuffed Pork Loin** *with Cider Demi-Glace*

~ **Kale and Apple Stuffed Pork Loin** *with Cider Demi-Glace*

~ **Filet Tips and Tails** *with Red Wine Demi-Glace*

~ **Top Round Roulade** *stuffed with Swiss Cheese, Sundried Tomatoes, Spinach & Chopped Olives*

~ **Baked Salmon** *with Honey Garlic Glaze & Scallions*

~ **Baked Salmon** *with Herb Crumble Topping and Whole Grain Mustard Sauce*

Starch ~ Choose One

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~ Au Gratin Potatoes ~ Cheesy Grits

Vegetable ~ Choose One

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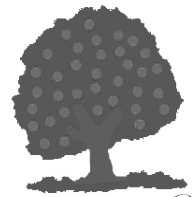
Soda ~ Sweet Iced Tea ~ Regular and Decaffeinated Coffee

Diamond Package

\$110.00 Per Guest

Passed Hors D'oeuvres ~ Choose Four

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GOLF CLUB
Est. 1966

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Shrimp and Grits

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Lemon Ricotta *(w/ Blueberry Basil Compote & Honey on Shortbread)*

Asian Meatballs

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Salads ~ Choose One

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Plated Entrees ~ Choose Two

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Vegetable ~ Choose One

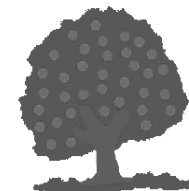
Glazed Baby Carrots ~ Green Beans ~ Jumbo Asparagus ~ Bacon Brussels Sprouts ~ Artisan Rolls and Butter

Full Bar Services

Cirrus Vodka (made in VA), 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
and appropriate mixers and garnishes.

3 House Red Wines ~ 3 House White Wines

Draft Michelob Ultra ~ Devils Backbone IPA ~ Devils Backbone Vienna Lager ~ Shock Top Belgian White
Soda ~ Sweet Iced Tea ~ Regular and Decaffeinated Coffee



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ADDITIONAL SERVICES

SERVICES

Slide Show Capabilities 75" Wireless Smart TV	\$100 Each
Chair Covers	\$4.75 Per Chair
Cocktail Table (No Linens)	\$25 Per Table
Terrace Heaters	\$100 Each
Fire Pit (two hours includes wood and attendant)	\$300
Bar Package Extra Hour	\$6 Per Hour Per Guest
Bartender Extra Hour	\$30.00 Per Hour Per Bartender
Signature Drink	(price dependent on ingredients)
Premium Draft Beer Substitutions	\$150. Per Sixlet
Non-Premium Draft Beer Substitutions	\$150 Per Half Keg
Champagne Toast	\$2.75 Per Guest

STATIONARY HORS D'OEUVRES DISPLAYS

Cheese Board ~ Assorted Sliced & Cubed Cheese with Crackers and Seasonal Preserves, Flatbreads, and Sliced Fruit.	\$12 Per Guest
Dip Station ~ Beet & Ricotta Hummus, Kimchi Dip, 3 Cheese Onion Dip with Crudité, Crostinis, and Crackers.	\$12 Per Guest
Charcuterie ~ 3 Assorted Sliced Meats (Prosciutto, Capicola, Salami), Terrine OR Summer Sausage, Grilled Crostini, Olives, Mustards, Olive Oil, Pickles, Grilled Peppers, Asparagus, Peppercorns	\$12 Per Guest
Flat Breads ~ Celery & Carrots, Goat Cheese, Pickled Onion, Parsley, Mushrooms, Boursin, Prosciutto, Fig Spread, Scallion Boursin, Chicken Bruschetta, Artichokes	\$12 Per Guest

Late Evening Snacks

CHOOSE TWO \$6 Per Guest

- 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 \$3 Per Guest



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LODGING

Conveniently located just steps away from the reception and ceremony site, perfect for the bridal party.
Check In 12PM/Check Out 10AM

FAIRVIEW HOUSE c.1785 restored property
\$300 Per Night, Plus Cleaning Fee and 10.3% VA State Lodging Taxes

This beautiful three level restoration property features 3 bedrooms, 2 1/2 baths, 3 parlors, 2 balconies and lower level "publik room" with kitchenette.



THE COTTAGE

\$300 Per Night Plus Cleaning Fee and 10.3% VA State Lodging Taxes

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.

LODGING MENU:

Fire Pit w/wood	\$75
Fresh Fruit Tray (Pineapple, Cantaloupe, Watermelon, Strawberries)	\$30
Vegetable Crudité with Ranch Platter	\$30
Assorted Cheese Platter	\$45
40 Mini Country Ham Biscuit Platter	\$45
20 Artisan Slider Sandwiches Platter	\$50
(Turkey with Smoked Gouda, Avocado/Ham with Swiss, spinach, Bacon and Apple Chutney/Tomato with Pesto, Mozzarella and Balsamic Glaze)	
20 Beer Tenderloin Silver Dollar Sliders with Tomato Jam Platter	\$100
6 lbs. Old Bay Spiced Peeled & Deveined 21-25 Shrimp Cocktail	\$75
(Served with Cocktail Sauce and Lemon Wedge Garnish)	
Chocolate Chip Cookies	\$10 Per Dozen

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. 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 HOUSE POLICIES

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 and in public thoroughfares. Shenandoah Valley Golf Club practices responsible service of alcohol in accordance with the ABC Laws. 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 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. Virginia law also requires a bartender be present whenever alcohol is served. Prices are subject to change without notice.

NO REMAINING FOOD OR BEVERAGE (WITH THE EXCLUSION OF THE WEDDING CAKE OR WEDDING CAKE SUBSTITUTIONS) 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. SVGC reserves the right to require a Food Waiver, provided by SVGC, 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.

CEREMONY

In the event of inclement weather, the client will notify Shenandoah Valley Golf Club their decision to move the ceremony indoors THREE Hours prior to the designated ceremony starting time.

CHILDREN

Children attending events at Shenandoah Valley Golf Club must always be under adult supervision. SVGC offers a plated meal of Chicken Tenders, French Fries, and condiments to children 12-years-old and younger for \$25.00 each. Guests ages 13 to 20 can receive the chosen package for \$80.00 each. Vendors who require a meal will be \$25.00 each.

BANQUET - EVENT ROOM DÉCOR

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

Linens must be delivered 2 days prior to the Wedding date

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 does not assemble or set up any components of room décor, table scapes or floral displays.

All rental chair covers must be supplied by SVGC.

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

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 day of wedding.

DAMAGE

The host is responsible for any damage to either the Fairview House (to include towels/washcloths (i.e. make up / hair products), linens, comforters, furniture, fixtures, TV remotes, TV's, hardwood floors, kitchen appliances or utensils) or the Clubhouse building, 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.