



# *Shenandoah Valley Golf Club*

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EST . 1966

# *Creating Lasting Memories Since 1966*

The Shenandoah Valley Golf Club would like to welcome you to our corner of the valley. Located in Front Royal Virginia, we proudly offer two distinctive venues as well as three beautiful ceremony sites. We offer captivating views of the Blue Ridge Mountains and our stunning venues offer peaceful respite from the city. An hour's drive from Washington D.C. we are conveniently located close to the Washington-Baltimore-Richmond metropolitan areas. Should you choose to marry beneath our massive oaks, overlooking our vibrant course or at our Links course under an arbor with a fantastic view of our pond, our dedicated professional staff will be with you every step of the way.

Our Fairview Ballroom, which can accommodate 50-300 guests, provides a magnificent venue to celebrate your marriage. 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 along with our expansive deck invites your guests to linger outdoors to enjoy the beautiful views.

Creating lasting memories since 1966, panoramic views of the Blue Ridge Mountains in the Shenandoah Valley, ceremonies beneath massive oaks in vibrant colors, historic on-site lodging, and upscale culinary experiences await you. Whether you're looking for a grand celebration, or an intimate gathering, our in-house chefs and dedicated wedding professionals are with you every step of the way. We proudly offer the finest in weddings, banquets, golf, catering, and overnight accommodations.

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

# *The Fairview Ballroom*



134 GOLF CLUB CIRCLE, FRONT ROYAL, VA 22630

# *The Fairview Ballroom*

## P R I C I N G

Facility Fee includes 4 Hour Rental of our Fairview Ballroom,  
The Bridal Cottage\* and your choice of Ceremony Site\*\*

In Season May through October \$5000.00.

Off Season November through April \$3000.00

Each additional hour is \$500.00

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

## P A C K A G E   I N C L U D E S

- Butlered Hors D'oeuvres
- Four Hour Bar
- Dinner Reception
- Tables, Chairs, China, Glassware, Silverware,
- Floor Length Table Linens and Napkins
- Cake Cutting Service
- Custom Room Set Up
- Event Staff
- Menu Tasting for 2 Guests
- On Site Bridal Cottage for use, day of wedding and overnight stay
- Complimentary Round of Golf for 2 with Cart

\*The Bridal Cottage check in at 11:00 AM and check out at 10:00 AM.

Pending availability (The Fairview House maybe substituted).

\*\*Ceremony Site includes set up and break down of white padded chairs and Pergola arbor.

# The Bridle

\$85.00 Per Guest

## 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

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

### Grilled Shrimp Skewer

w/Corn Salsa Basil Aioli

### Asian 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

## 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)

Spinach Salad (Cucumber, Radish and Caper Shallot Vinaigrette)

## PLATED ENTREES ~ CHOOSE TWO

NY Strip Steak (12oz) with Roasted Garlic Compound Butter

Jumbo Lump Crab Cake with Old Bay Cream Sauce

Bacon Wrapped Pork Filet with Apple Cider Demi-Glace

Grilled Chicken Breast with Lemon Artichoke Sauce

Atlantic Salmon Filet with Fresh Dill Cream or Sauce Provencal

Kabob Trio including one Herb Crusted Filet of Beef Kabob, one Marinated

White Meat Chicken Kabob and one Grilled Vegetable Kabob

## STARCH ~ CHOOSE ONE

White Cheddar Risotto | Gouda Mac-n-Cheese | Signature Mashed Potatoes |

Au Gratin Potatoes | Herb Roasted Potatoes | Wild Rice

## VEGETABLES - CHOOSE ONE

Seasonal Medley | Green Beans | Jumbo Asparagus | Bacon Brussels Sprouts

-Artisan Rolls & Butter

## NON-ALCOHOLIC BEVERAGES

Includes: Soda, Sweet Iced Tea, Regular and Decaffeinated Coffee

Cash Bar Available if Desired



# Piedmont

\$95.00 Per Guest

## P A S S E D H O R S D ' O E U V R E S - C H O O S E T H R E E

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

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### Grilled Shrimp Skewer

w/Corn Salsa Basil Aioli

### Asian 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

## S A L A D S ~ C H O O S E O N E

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)

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Grilled Chicken Breast with with Lemon Artichoke Sauce

Atlantic Salmon Filet with Fresh Dill Cream or Sauce Provencal

Kabob Trio including one Herb Crusted Filet of Beef Kabob, one Marinated White

Meat Chicken Kabob and one Grilled Vegetable Kabob

## S T A R C H ~ C H O O S E O N E

White Cheddar Risotto | Gouda Mac-n-Cheese | Signature Mashed Potatoes |

Au Gratin Potatoes | Herb Roasted Potatoes | Wild Rice

## V E G T A B L E S - C H O O S E O N E

Seasonal Medley | Green Beans | Jumbo Asparagus | Bacon Brussels Sprouts

-Artisan Rolls & Butter

## B E E R & W I N E S E R V I C E

Includes: 2 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

# The Hunt

Buffet  
\$90.00 Per Guest

## P A S S E D   H O R S   D ' O E U V R E S -   C H O O S E   T H R E E

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

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

### Grilled Shrimp Skewer

w/Corn Salsa Basil Aioli

### Asian 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

## S A L A D S ~ C H O O S E   O N E

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)

Spinach Salad (Cucumber, Radish and Caper Shallot Vinaigrette)

## B U F F E T   E N T R E E S ~ C H O O S E   T W O

Grilled Chicken with Lemon Artichoke Sauce

Apple Cornbread Stuffed Pork Loin with Cider Demi-Glace

Filet Tips and Tails with Red Wine Demi-Glace

House Made Lump Crab Cake with Louisiana Piquant Remoulade

Atlantic Salmon Filet with Fresh Dill Cream or Sauce Provencal

Spinach and Cheese Tortelloni with Roasted Garlic Cream Sauce

## S T A R C H ~ C H O O S E   O N E

White Cheddar Risotto | Gouda Mac-n-Cheese | Signature Mashed Potatoes |

Au Gratin Potatoes | Herb Roasted Potatoes | Wild Rice

## V E G T A B L E S - C H O O S E   O N E

Seasonal Medley | Green Beans | Jumbo Asparagus | Bacon Brussels Sprouts

-Artisan Rolls & Butter

## B E E R   &   W I N E   S E R V I C E

Includes: 2 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

# Gold Cup

\$110.00 Per Guest

## PASSED HORS D'OEUVRES - CHOOSE FOUR

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

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

### Grilled Shrimp Skewer

w/Corn Salsa Basil Aioli

### Asian 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

## 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)

Spinach Salad (Cucumber, Radish and Caper Shallot Vinaigrette)

## 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 Lemon Artichoke Sauce

Atlantic Salmon Filet with Fresh Dill Cream or Sauce Provencal

Braised Beef Short Rib with Red-Wine Demi Glace

## STARCH ~ CHOOSE ONE

White Cheddar Risotto | Gouda Mac-n-Cheese | Signature Mashed Potatoes |

Au Gratin Potatoes | Herb Roasted Potatoes | Wild Rice

## VEGETABLES - CHOOSE ONE

Seasonal Medley | Green Beans | Jumbo Asparagus | Bacon Brussels Sprouts

-Artisan Rolls & Butter

## FULL BAR SERVICE

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Black, Jim Beam

Bourbon, 1800 Reposado, Dewars Scotch, Sweet and Dry Vermouth

& appropriate mixers and garnishes.

2 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



# *Additional Services*

## S E R V I C E S

75" Wireless Smart TV..... \$100 Each

Terrace Heaters..... \$200 Each

Bar Package Extra Hour..... \$10 Per Hour Per Guest

Bartender Extra Hour..... \$30.00 Per Hour Per Bartender

Premium Draft Beer Substitutions..... \$200 Per Sixlet

Non-Premium Draft Beer Substitutions..... \$200 Per Half Keg

Champagne Toast..... \$4 Per Guest

## S T A T I O N A R Y   H O R S   D ' O E U V R E S   D I S P L A Y S

\$15.00 Per Guest

### Cheese Board

Assorted Sliced & Cubed Cheese with Crackers and Seasonal Preserves, Flatbreads, and Sliced Fruit

### Charcuterie

Three Assorted Sliced Meats (Prosciutto, Capicola, Salami), Terrine OR Summer Sausage, Grilled Crostini, Olives, Mustards, Olive Oil, Pickles, Grilled Peppers, Asparagus, Peppercorns

### Flat Breads

Celery & Carrots, Goat Cheese, Pickled Onion, Parsley, Mushrooms, Boursin, Prosciutto, Fig Spread, Scallion Boursin, Chicken Bruschetta, Artichokes

## L A T E   E V E N I N G   S N A C K S   -   C H O O S E   T W O

\$10.00 Per Guest

Pigs in a Blanket | Mac and Cheese Bites | Boneless Buffalo Wings | BBQ Meatballs |  
Spring Rolls with Sweet Chili Sauce | Chocolate Chip Cookies

For each additional item added \$4.00 per guest

# *The Links Clubhouse*



838 BOWLING GREEN ROAD FRONT ROYAL 22630

# *The Links Clubhouse*

## P R I C I N G

Facility Fee includes 4 Hour Rental of The Links Clubhouse Room

Facility Fee:\$1,900.00

Each additional hour is \$500.00

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

## P A C K A G E   I N C L U D E S

- 4 Hour Rental of The Links Clubhouse
- Ceremony Site\*
- Buffet Dinner Reception
- Tables, Linens, Reception Chairs
- Tableware, Disposable Barware
- Cake Cutting Service
- Custom Room Set-up, Event Staff,
- Menu Tasting for 2 Guests
- Complimentary Round of Golf for (2) with Cart.

\*Ceremony Site does not include chairs or décor. Sites subject to availability.

# The Links Menu

## STATIONARY HORS D'OEUVRES DISPLAYS

Optional - Each platter serves 25 guests

- Crudité- Seasonal Crisp Vegetables served with Ranch Dressing & Roasted Red Pepper Hummus- \$50
- Cheese Board- Sliced and Cubed Cheese surrounding Brie Centerpiece with Grapes and Walnuts- \$55
- Chip's & Dip- Tri Colored Tortilla Chips served with Creamy Spinach Dip, Salsa, & House Made Queso- \$45
- Shrimp Cocktail- Poached Shrimp paired with Cocktail Sauce and Sliced Lemon- \$70
- Fruit Platter- Seasonal Fruit & Melons topped with Strawberries \$55

## ENTREES ~ CHOOSE TWO

\$28.00 Per Guest

- Oven Roasted Turkey (White Meat) with Cornbread Stuffing & Rich Brown Gravy
- Sweet & Tangy BBQ (8PC) Chicken
- Herb Roasted (8PC) Chicken
- Crispy Chicken Cordon Bleu topped with Creamy Béchamel Sauce
- Grilled Lemon Pepper Chicken Breast with Burnt Lemon Sauce
- Crab and Scallop Stuffed Dover Sole with Lemon Parsley Gremolata
- Herb Crusted Pork Loin with Caramelized Onion Gravy
- Apple Wood Smoked Ham with Fried Apples
- Pot Roast with Roasted Vegetables and Beef Sauce
- Lasagna with Bolognese Sauce and Fresh Mozzarella
- Baked Ziti with Fresh Tomato Basil Sauce and Parmesan Cheese

## SALADS ~ CHOOSE ONE

- Classic Caesar Salad (Romaine Lettuce, Caesar Dressing, House-made Croutons)
- Heirloom Garden Salad (Mixed Greens, Tomato, Carrot, Cucumber, Ranch Dressing)

## STARCH ~ CHOOSE ONE

- Yukon Gold Mashed Potatoes | Herb Crusted Roast Potatoes | Mac N Cheese

## VEGETABLES - CHOOSE ONE

- Country Green Beans | Seasonal Vegetable Medley

-Artisan Rolls & Butter

**Or Choose Between**

SOUTH OF THE BORDER BUFFET \$28.00 Per Guest

Seasoned Ground Beef and Seasoned Chicken, Flour Tortillas, Salsa, Black Beans and Rice, Esquites, Lettuce, Tomatoes, Onions, Jalapeño, Shredded Cheese, Sour Cream, Hot Sauce and Apple Churros

OR

COWBOY BUFFET \$28.00 Per Guest

Pulled Pork BBQ, Barbequed Chicken, Coleslaw, Cowboy Beans, Mac and Cheese

# *The Links Beverage Service*

## BAR PACKAGES INCLUDE

Disposable Barware, Draft Domestic and Premium Beer, our selections of wine, sodas and appropriate mixers and garnishes.

A charge of \$10 per person for each additional hour applies to all Bar Packages.

## FULL LIQUOR PACKAGE     \$30.00 Per Guest

Liquors Include: Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Black, Jim Beam Bourbon, 1800 Reposado, Dewars Scotch, Sweet and Dry Vermouth

\*pricing for 4 hours

## BEER & WINE PACKAGE     \$25.00 Per Guest

\*pricing for 4 hours

## NON-ALCOHOLIC BEVERAGE PACKAGE

\$10.00 Per Guest

ALL events with no alcohol service.

## COFFEE STATION     \$3.00 Per Guest

## 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.

# Micro Weddings

## P R I C I N G

All inclusive of below: \$6,000.00

50 Guest Max and Billable

Choice of Ceremony Site

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

## P A C K A G E   I N C L U D E S

- Fixed Menu (Served During the FIRST hour)
- Facility Rental (3) Hours Including Ceremony
- Tables, Chairs, Linens, Silverware, China
- Event Staff
- Non-Alcoholic Drink Package
- Cash Bar (Includes Bartender)



20% service charge on all food and beverages served, plus 5.3% VA State Tax and Warren County food and beverage tax.



# *Elopement Packages*

Monday - Thursday Only

## ME AND YOU ELOPEMENT PACKAGE

All inclusive of below: \$995.00

### PACKAGE INCLUDES

- One Night Stay for Bridal Couple in Cottage or Fairview House
- Outdoor Ceremony On Upper Terrace (Rain-Indoors in Rental House)
- 1 Seasonal Petite Floral bouquet
- 1 Boutonnière Post
- Champagne Toast
- 1 Round of Golf for Two

Candid Pictures ONLY with smartphone by SVGC Staff

## TWO PLUS A FEW ELOPEMENT PACKAGE

All inclusive of below: \$1,595.00

### PACKAGE INCLUDES

- One Night Stay for Bridal Couple in Cottage or Fairview House
- Outdoor Ceremony On Upper Terrace (Rain-Indoors in Rental House)
- 1 Seasonal Petite Floral bouquet
- 1 Boutonnière Post
- Champagne Toast
- 1 Round of Golf for Two

Candid Pictures ONLY with smartphone by SVGC Staff

# Lodging

Check In 11AM/Check Out 10AM

Conveniently located just steps away from the reception and ceremony site, perfect for the bridal party.

## THE FAIRVIEW HOUSE

\$400 Per Night, Plus Cleaning Fee  
and 10.3% VA State Lodging Taxes

This beautiful c.1785 restored property features three levels, 3 bedrooms, 2 1/2 baths, 3 parlors, 2 balconies and lower level "publik room" with kitchenette.



## THE COTTAGE

\$400 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 :

Fresh Fruit Tray ..... \$50

*Pineapple, Cantaloupe, Watermelon, Strawberries*

Vegetable Crudité with Ranch Platter..... \$50

Assorted Cheese Platter..... \$50

40 Mini Country Ham Biscuit Platter..... \$120

20 Artisan Slider Sandwiches Platter ..... \$60

*Turkey with Smoked Gouda, Avocado/Ham with Swiss, spinach, Bacon and Apple Chutney/Tomato with Pesto, Mozzarella and Balsamic Glaze*

House Baked Colossal 3 oz Chocolate Chip Cookies..... \$50 Per Dozen

# *Bachelor Party Package*

PRICING: \$350 PER GUEST

## PACKAGE INCLUDES

- Overnight Stay in Cottage up to 8 Guests
- (1) Round of Golf at each of the (2) locations, includes Cart Rentals\*
- SVGC and Links Course
- Meal and Drink Voucher for the Grill Room (1 Complimentary Meal and 1 Complimentary Domestic Beer)
- Private Firepit, with Fireside Games such as Corn Hole, and Kan Jam
- Exclusive use of river tubes, and cooler tubes with directions to local put in and take out, as well as bungee cords. (Guests responsible for their own personal transportation)



\*Reservations Required – Must be played on the same day

# 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 confirmed on the Club's schedule.

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

*Final deposit:* Due and payable fourteen (14) 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 fourteen (14) 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. All changes including alphabetical and guests by table lists are due fourteen (14) days prior to the event. NO changes will be made from that point on.

## 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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *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".

# Policies

## 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 eight (8) 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 \$70.00 each. Vendors who require a meal (Chef's Choice) will be \$25.00 each.

## BANQUET - EVENT ROOM DÉCOR

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

Rental Linens delivery must be coordinated with SVGC staff no later than three (3) days prior to the event

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.

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, or Cottage (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.

# Notes





*Let's Connect*



134 GOLF CLUB CIRCLE, FRONT ROYAL, VA 22630

[www.shenandoahvalleygolfclub.com](http://www.shenandoahvalleygolfclub.com) | (540) 635-3588