

Shenandoah Valley Golf Club

EST. 1966

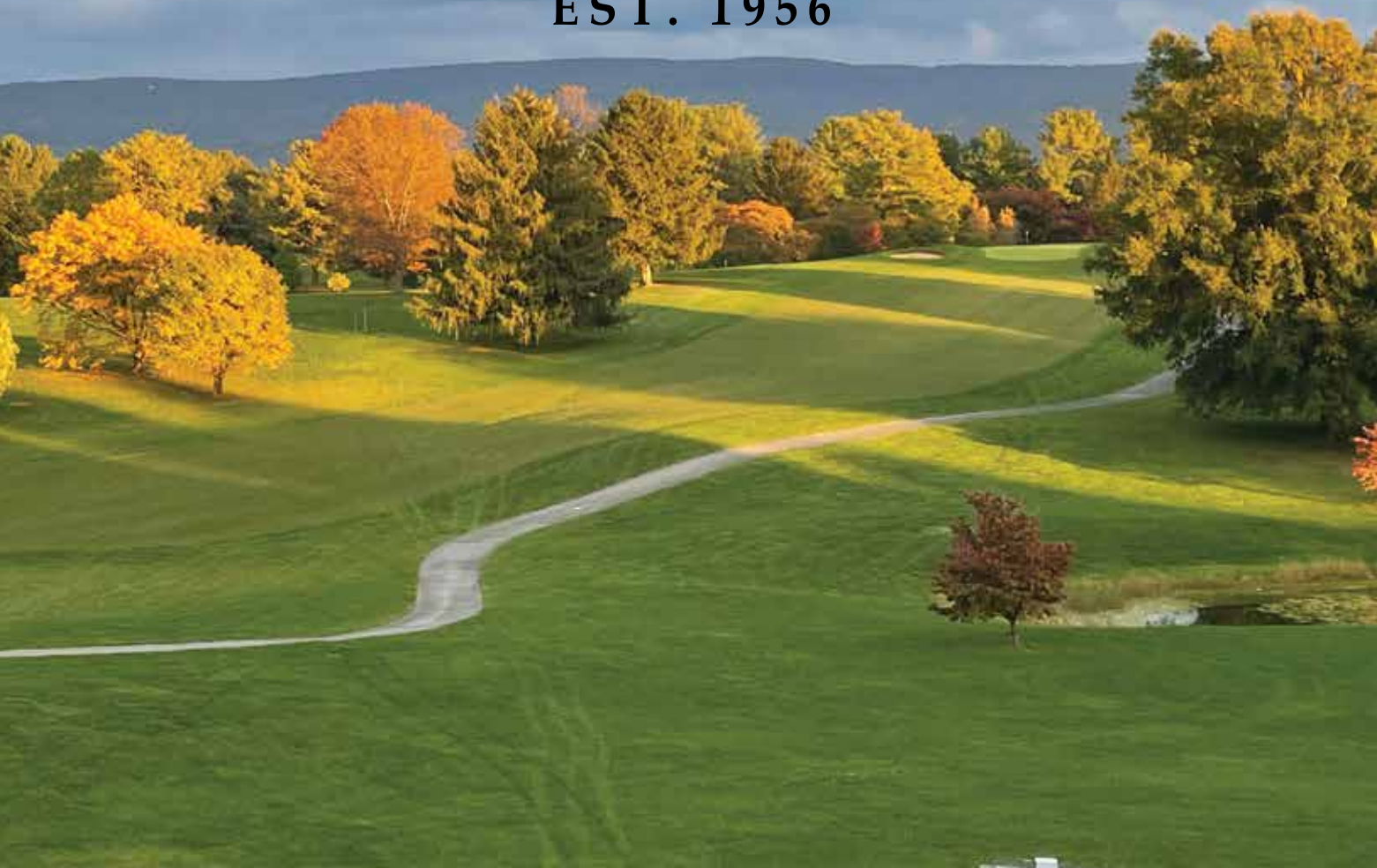
The Links Weddings & Banquets

(A Shenandoah Valley Golf Club Extension)

EST. 2023

The Barn at Fairview Farm

EST. 1956



Creating Lasting Memories Since 1966

The Shenandoah Valley Golf Club (SVGC) would like to welcome you to our corner of the valley. Located in Front Royal Virginia, we proudly offer three distinctive venues as well as two beautiful ceremony sites. The captivating views of the Blue Ridge Mountains grant a peaceful respite from the city. An hours drive from Washington DC, we are conveniently located close to the Washington-Baltimore-Richmond metropolitan areas. Whether you choose SVGC, The Barn at Fairview Farm or The Links our dedicated professional staff will be with you every step of the way.

Our SVGC 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 panoramic views of the Blue Ridge Mountains. The wrap around terrace invites guests to linger outdoors to enjoy the delightful scenery.

The Links, just 1/4 mile from our flagship location offers a beautiful ceremony site, surrounded by views of the golf course landscape and pond with a 40ft stone aisle leading to our Pergola. The Links boasts a relaxing welcome home feel with its “Front Porch” entrance to the ballroom which can accommodate up to 300 guests.

The Barn at Fairview Farm is located on SVGC property at 134 Golf Club Circle, Front Royal, Virginia 22630. Our newest extension offers seating for up to 125 guests. The Barn offers an elegant yet country look completed with a gas fireplace, stationary buffet and a vintage coca-cola cooler for you non-alcoholic beverages.

*All of our facilities and ceremony sites are handicap accessible.

The Fairview Ballroom



SHENANDOAH VALLEY GOLF CLUB
134 GOLF CLUB CIRCLE, FRONT ROYAL, VA 22630

The Fairview Ballroom

PRICING

Facility Fee includes 4 Hour Rental of our Fairview Ballroom and your choice of Ceremony Site**....\$5000.00

Each additional hour....\$500.00

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

PACKAGE INCLUDES

- 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
- Invitation to Our Wedding Champagne Tasting Event (When Available)
- Complimentary Round of Golf for 2 with Cart

THE GETTING READY FACILITY

The Fairview House...\$500.00

9 am check in/check out before your reception.

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



GETTING READY MENU :

Fresh Fruit Tray....\$75

Pineapple, Cantaloupe, Watermelon, Strawberries

Vegetable Crudité with Ranch Platter....\$70

Assorted Cheese Platter....\$75

Mini Ham Biscuit Platter....\$140 (40 ct.)

Artisan Slider Sandwiches Platter.....\$75 (20 ct.)

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

The Bridle

\$95.00 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

Asian Meatballs

Glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds

Baked Potato Bites

Covered in Cheddar Cheese, Bacon Crumbles, Sour Cream and Chives

Chicken Tenderloin Skewer

Tandoori Chicken with Cilantro Yogurt Drizzle

Stuffed Mushrooms

Marinated Mushrooms stuffed with Fresh Pork Sausage

Vegetable Spring Roll

Served with Sweet Chili Sauce

Mini Lump Crab Cakes (Add \$2 per person)

Chesapeake Style Morsels of Fresh Crab with Piquant Remoulade

Mac-n-Cheese Bites

Creamy Smoked Gouda Mac n Cheese
Lightly Fried

Grilled Shrimp Skewer

w/Corn Salsa Basil Aioli

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 (12 oz) with Roasted Garlic Compound Butter

Jumbo Lump Crab Cake with Old Bay Cream Sauce (Add \$7 per person)

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

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 & Unsweetened Iced Tea, Regular and Decaffeinated Coffee

Cash Bar Available if Desired

Piedmont

\$110.00 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 (Add \$2 per person)

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 (12 oz) with Roasted Garlic Compound Butter

Jumbo Lump Crab Cake with Old Bay Cream Sauce (Add \$7 per person)

Bacon Wrapped Pork Filet with Apple Cider Demi-Glace

Grilled Chicken Breast with with Lemon Artichoke Sauce

Atlantic Salmon Filet with Fresh Dill Cream or Sauce Provencal

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* ~

BEER & WINE SERVICE

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 & Unsweetened Iced Tea ~ Regular & Decaffeinated Coffee

The Hunt

Buffet
\$100.00 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

Asian Meatballs

Glazed in Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds

Baked Potato Bites

Covered in Cheddar Cheese, Bacon Crumbles, Sour Cream and Chives

Chicken Tenderloin Skewer

Tandoori Chicken with Cilantro Yogurt Drizzle

Stuffed Mushrooms

Marinated Mushrooms stuffed with Fresh Pork Sausage

Vegetable Spring Roll

Served with Sweet Chili Sauce

Mini Lump Crab Cakes (Add \$2 per person)

Chesapeake Style Morsels of Fresh Crab with Piquant Remoulade

Mac-n-Cheese Bites

Creamy Smoked Gouda Mac n Cheese

Grilled Shrimp Skewer

w/Corn Salsa Basil Aioli

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)

BUFFET ENTREES ~ CHOOSE TWO

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 (Add \$7 per person)

Atlantic Salmon Filet with Fresh Dill Cream or Sauce Provençal

Spinach and Cheese Tortelloni with Roasted Garlic Cream Sauce

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* ~

BEER & WINE SERVICE

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 & Unsweetened Iced Tea ~ Regular & Decaffeinated Coffee

Add Liquor \$10 per guest

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.

Gold Cup

\$120.00 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 (Add \$2 per person)

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 (Add \$7 per person)

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 Provençal

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 & Unsweetened Iced Tea ~ Regular & 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...\$50.00 Per Hour Per Bartender

Premium Draft Beer Substitutions.....\$225 Per Six-let

Non-Premium Draft Beer Substitution....\$325 Per Half Keg

Champagne Toast....\$4 Per Guest

STATIONARY HORS D'OEUVRES DISPLAYS

\$25.00 Per Guest

Cheese Board

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

Warm Spinach Dip

Served with French Bread Baquettes

Fruit Display

Seasonal Fresh Fruits

And Berries with Yogurt Dip

LATE EVENING SNACKS ~ CHOOSE TWO

\$15.00 Per Guest

Pigs in a Blanket | Mac & Cheese Bites | Popcorn |

BBQ Meatballs | Spring Rolls with Sweet Chili Sauce | Chocolate Chip Cookies

For each additional item add \$4.00 per guest

The Links Weddings & Banquets

(A Shenandoah Valley Golf Club Extension)

EST. 2023



THE LINKS

838 BOWLING GREEN ROAD FRONT ROYAL, VA 22630

The Barn at Fairview Farm

(A Shenandoah Valley Golf Club Extension)

EST. 1956



THE BARN AT FAIRVIEW FARM

134 GOLF CLUB CIRCLE, FRONT ROYAL, VA 22630

The Links Clubhouse

PRICING

Facility Fee includes 4 Hour Rental of The Links Clubhouse Room

Facility Fee: \$3,000.00

Each additional hour: \$500.00

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

PACKAGE INCLUDES

- 4 Hour Rental of The Links Clubhouse
- Ceremony Site
- Buffet Dinner Reception
- Tables, Linens, Reception Chairs
- Disposable Tableware and Barware
- Cake Cutting Service
- Custom Room Set-up, Event Staff

HAVE YOUR OWN IDEAS & CATERER?

Rental Fee...\$5,000.00

The Links may also be rented from 9 am - 9 pm.

We will provide The Links Ballroom, Tables, Chairs, Warming Units, Refrigeration Unit, and Ice.

Party Persons Responsible for rental of The Links must provide their own Caterer, Plates, Utensils, Cups etc.

Bar Package & Bartenders must be purchased through Shenandoah Valley Golf Club.

The Links Menu

PRE DINNER HORS D'OEUVRES DISPLAYS

Choose Two \$5 Per Person

Crudit -Seasonal Crisp Vegetables served with Ranch Dressing and Hummus

Cheese Board-Sliced and Cubed Cheeses Garnished with Grapes & Walnuts served with Crackers

Chips & Dip-Tri Colored Tortilla Chips served with a Creamy Spinach Dip, Salsa and Queso

Fruit Platter-Seasonal Fruit & Melons topped with Strawberries

Choose Two \$8 Per Person

Asian Meatballs-Glazed with Sweet Ponzu Sauce sprinkled with Chives and Sesame Seeds

Vegetable Spring Rolls-Served with Sweet Thai Chili Sauce

Mac & Cheese Bites-Creamy Smoked Gouda Mac & Cheese Lightly Fried

Pigs in a Blanket-Cocktail Sausages in a Puffed Pastry served with Mustard

Shrimp Cocktail-Poached Shrimp "Chilled" paired with Cocktail Sauce and Lemon Slices

Spanakopita-Crispy Layers of Phyllo Dough filled with Spinach and Feta Cheese

Customize for requested cocktail receptions +price accordingly.

ENTREES ~ CHOOSE TWO

\$34.00 Per Guest

Oven Roasted Turkey (White Meat) with Cornbread Stuffing & Rich Brown Gravy

Sweet & Tangy BBQ (8PC) Chicken

Herb Roasted (8PC) Chicken

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

Applewood 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 | Wild Rice

VEGETABLES ~ CHOOSE ONE

Country Green Beans | Seasonal Vegetable Medley

~ *Artisan Rolls & Butter* ~

Or Choose One

SOUTH OF THE BORDER BUFFET \$30.00 Per Guest

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

COWBOY BUFFET \$30.00 Per Guest

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

The Barn at Fairview Farm

PRICING

Facility Fee Includes 4 Hour Rental of The Barn at Fairview Farm

Facility Fee: \$2,000.00

Each additional hour: \$500.00

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

PACKAGE INCLUDES

- 4 Hour Rental of The Barn at Fairview Farm
- Ceremony Site
- Buffet Dinner Reception
- Tables, Linens, Reception Chairs
- Disposable Tableware and Barware
- Cake Cutting Service
- Custom Room Set Up and Event Staff

HAVE YOUR OWN IDEAS & CATERER?

Rental Fee...\$3,000.00

The Barn at Fairview Farm can also be rented from 9 am-9 pm.

We will provide The Barn at Fairview Farm, Tables, Chairs, 5 Well Stationary Heated Buffet, and Refrigeration.

Canned Beer and Wine may be supplied by the host.

A Virginia ABC license needs to be provided 7 days prior to the event..

Liquor Spirits are not permitted.

The Barn at Fairview Farm Menu

“THE CONTINENTAL” \$15 per person

Fresh Baked Assortment of Scones and Pastries

Seasonal Fresh Fruit Display

Coffee and Orange Juice

Add: Sausage or Ham, Egg and Cheese, Biscuits - \$7 per person.

“RISE AND SHINE” \$20 per person

Made to order Bloody Mary Bar with choice of Breakfast Sandwich or Burrito

“BUSY BEE” BOXED LUNCH \$17 per person

SVGC Club Sandwich with Freshly Sliced Ham and Turkey with
Applewood Smoked Bacon Spread, Lettuce, Tomato on a Fresh Roll,
Kettle Potato Chips, Chocolate Chip Cookie and Bottled Water.

BUFFET (50 person minimum)

“GREAT AMERICAN COOKOUT” \$30 per person

Hamburgers and Hot Dogs, Buns, Lettuce, Tomato, Onion, Cheese, Ketchup,
Mustard, Mayo, Relish, Kettle Chips, Amish Potato Salad, Macaroni Salad,
and Cowboy Beans.

“SOUTH OF THE BORDER” \$30 per person

Ground Beef and Chicken Tacos, Flour Tortilla, Tortilla Chips, Salsa, Nacho
Cheese, Black Beans and Rice, Esquites, Lettuce, Tomatoes, Onions, Jalapeños,
Shredded Cheese, Sour Cream, and Hot Sauce.

“TASTE OF ITALY” \$30 per person

House Made Cheese Lasagna, All Beef Jumbo Meatballs in Marinara Sauce,
Grilled Tuscan Chicken Breast, Garlic and Italian Herb Cavatappi Pasta,
Caesar Salad, and Garlic Bread.

“COWBOY BUFFET” \$30 per person

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

“WINGS AND THINGS” \$40 per person

Buffalo Wings Served with Carrots, Celery, and Ranch, Asian Meatballs Glazed
in Ponzu Sauce sprinkled with Chives and Sesame Seeds, Vegetable Spring Rolls
Served with Sweet Chili Sauce, Baked Ziti made with Cavatappi Pasta in a
House-made Tomato Sauce topped with White Cheddar and Mozzarella Cheese,
Caesar Salad, and Garlic Bread.

ALL BUFFETS AND APPETIZERS FROM ANY OF OUR FACILITIES ARE AVAILABLE

The Links & The Barn at Fairview Farm

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

Draft Michelob Ultra, Miller Lite, Bud Light, Shock Top Belgian White, House Red Wine, White Wine, Moscato, Sodas, Sweet Tea, Unsweetened Iced Tea, Lemonade

NON-ALCOHOLIC BEVERAGE PACKAGE \$10.00 Per Guest

Sodas, Sweet Tea, Unsweetened Iced Tea, Lemonade

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 \$50 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

Policies

SHENANDOAH VALLEY GOLF CLUB, THE BARN AT FAIRVIEW FARM AND THE LINKS 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.

PAYMENTS (ALL PAYMENTS ARE NON-REFUNDABLE) **If paying by credit card a 3.5% fee will apply.**

Initial deposit: Payment of Non-Refundable, Non-Transferable Fee is the initial deposit and must accompany the signed Event Contract to ensure function date is confirmed on the club's schedule.

First (Initial) deposit: \$5000 for SVGC ballroom, \$3000 for The Links ballroom, and \$2000 for The Barn at Fairview Farm.

Second deposit: \$3,000 due ninety (90) days after initial deposit.

Third deposit: \$ 3,000 or remainder due and payable ninety (90) days prior to event date.

Final deposit: Due and payable fourteen (14) days prior to event date. This will pay for the event in full unless post-billing applies.

DIY Events: \$5000 for The Links Ballroom available 9am-9pm. SVGC must provide the bar.

DIY Events \$3000 for The Barn at Fairview Farm 9am-9pm. Absolutely no liquor permitted. You may provide your own canned beer and wine with an ABC license.

If hosting a consumption bar, your bill must be paid at the conclusion of your event.

Please Note: Any changes made to your Agenda after your second deposit due date will incur a \$75 charge.

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 guest by table lists are due fourteen (14) days prior to the event. No changes will be made from that point on.

AGENDA CHANGES

Excessive changes made to your Agenda will result in a \$75 fee per request. Should you need to redo your Agenda please feel free to schedule a second Agenda planning meeting. This meeting should be scheduled for 30 days prior to your event to be sure you are complete with your planning. This will help to ensure no changes are missed by your Wedding team.

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 or in public thoroughfares. Shenandoah Valley Golf Club, The Barn at Fairview Farm and The Links practices responsible service of alcohol in accordance with the ABC laws. The safety of our guest is our 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 and The Links reserves the right to refuse service to any guest who cannot produce a valid photo ID or a guest who is visibly intoxicated. Virginia law also requires a bartender to be present whenever alcohol is served. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne 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 SUBSTITUTION) SHALL BE REMOVED FROM THE PREMISES UPON CONCLUSION OF FUNCTION; SUCH FOOD AND BEVERAGE BECOMES THE PROPERTY OF SHENANDOAH VALLEY GOLF CLUB.

WEDDING CAKES AND OUTSIDE DESSERTS

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 eight (8) months prior to the 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 SVGC, The Barn at Fairview Farm or The Links of their decision to move the ceremony indoors THREE hours prior to the designated ceremony starting time. The DJ must supply the table and table cover for the ceremony.

CHILDREN

Children attending events at Shenandoah Valley Golf Club, The Barn at Fairview Farm or The Links 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. Guest ages 13 to 20 can receive the chosen package for \$80.00 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 and The Links 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 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.

DAMAGE

The host is responsible for any damage to either the Fairview House or Cottage (to include towels/wash cloths (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.

THE LINKS, THE BARN AT FAIRVIEW FARM AND SHENANDOAH VALLEY GOLF CLUB





Chef Daniel Agreggaard

Daniel Agreggaard has been classically French trained and has worked in the hospitality industry for twenty-five years. He has nine of those years serving Shenandoah Valley Golf Club as our executive chef. Your wedding menu will be professionally prepared and served by Chef Dan and his detailed staff members.



SHENANDOAH VALLEY GOLF CLUB
134 GOLF CLUB CIRCLE, FRONT ROYAL, VA 22630

THE LINKS
838 BOWLING GREEN ROAD, FRONT ROYAL, VA 22630

THE BARN AT FAIRVIEW FARM
134 GOLF CLUB CIRCLE, FRONT ROYAL, VA 22630

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