

Shenandoah

LODGE & ATHLETIC CLUB





YOUR LOVE STORY BEGINS HERE.

WELCOME TO SHENANDOAH LODGE!

Shenandoah Lodge is a waterfront wedding venue located in Lake Frederick, Virginia. Nestled in Northern Virginia's Shenandoah Valley, the Lodge resides at the base of the Blue Ridge Mountains and provides couples with access to a 900-acre landscape of woodland beauty. Couples and their guests can marvel at the 117-acre Lake Frederick, which the venue overlooks, while also taking in majestic views of mountains in the distance.

We understand how important this part of your journey is, and our ultimate purpose is to provide you with a seamless experience and unique partnership that can be talked about with loved ones for years to come. Our menu options do not disappoint, and our culinary team takes pride in stepping outside the box.

Allow us to help paint your wedding masterpiece and sit back while we focus on all the behind-the-scenes details.

Thank you for expressing your interest in our venue to share such a special and momentous occasion!



GARDEN TERRACE

Capacity 100



LAKESIDE LAWN

Capacity 200



EVENTS CENTER

Capacity 200

CEREMONY PACKAGE

INCLUSIONS

Rehearsal and Ceremony coordination by dedicated Day-of Coordinator(s)

Two private dressing rooms available starting at 9AM prior to Ceremony with complimentary vanity mirrors, full length mirror, and vintage clothing rack

Ceremony set-up with white resin chairs, moveable hexagon arbor on Lakeside Lawn, and pergola in Garden Terrace

Guest Book and gift tables with choice of white or black linens

Lobby Greeter and personalized "Welcome" signage

Set-up and breakdown

Staff and servers to assist with food and beverage needs

A 20% service charge is added to Food & Beverage. All prices are subject to 9.3% Sales Tax.



GARDEN TERRACE

Capacity 100



LAKESIDE LAWN

Capacity 200



EVENTS CENTER

Capacity 200

RECEPTION PACKAGE

INCLUSIONS

6 hours of event time to include Cocktail/Mocktail Hour and Reception

Day-of Coordinator to assist with timeline, floorplan, vendor coordinators, decoration set-up, and breakdown

Choice of indoor or outdoor Reception

Head or Sweet Heart Table, 66" round tables, cake table, cocktail tables, and votive candles

Choice of white or black linens for tables, banquet chairs, Fortessa flatware, glassware & dinnerware

Staff and servers to assist with food and beverage needs

A/V equipment and set-up

WEDDING MENU TASTINGS

Pricing based off of total for your event when contracted:

| 150 \$1-5,000

| 75 \$5,001-9,999

| Complimentary \$10,000

Pricing varies on number of guests, day of the week, and season. An additional venue fee of \$350 will be added to each hour beyond the allotted venue time. A 20% service charge is added to Food & Beverage. All prices are subject to 9.3% Sales Tax.

PRIVATE DRESSING ROOMS

Each room comes with a vintage rack and full body mirror to get ready for your big day

GOURMET ADD-ONS

Early Mornin' Breakfast 24

Apple Cider Donuts

Ginger Glazed Beignets

Seasonal Fruit & Berries VEGETARIAN + GLUTEN FREE

Maple Sage Sausage GLUTEN FREE

Thick-Cut Applewood Smoked Bacon GLUTEN FREE

Home Fried Potatoes VEGETARIAN + GLUTEN FREE

Skillet Eggs GLUTEN FREE

Orange Juice, Regular & Decaf Coffee

Coffee Shop 14

Freshly Sliced Fruit

Warm Beignets

Assorted Teas & Lemon

Regular & Decaf Coffee

SANDWICHES 15 *Choice of 3, includes house-made chips & pickles*

Smoked Ham & Cheese Whole Grain Mustard, Cheddar

Classic Roast Beef Horseradish Sauce, Lettuce, Tomato

Vegetable Hero VEGETARIAN Lettuce, Spinach, Tomato, Cucumber, Carrots, Vinaigrette

Curry Chicken Salad Shredded Carrots, Celery

Tomato Mozzarella VEGETARIAN Pesto Mayonnaise

Chicken Caesar Wrap Lettuce, Parmesan, Flour Tortilla

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FAMILY STYLE STATIONS 2 stations required for parties of 40 or more guests

BBQ 17

Pulled Pork & Chicken
Potato Rolls
Truffle Mac & Cheese
Homestyle Baked Beans
Creamy Southern Superslaw VEGETARIAN
Signature Sauces

SOUTHERN 20

Buttermilk Fried Chicken
Traditional Pan Gravy
Roasted Buttermilk Mashed Potatoes VEGETARIAN
Green Beans VEGETARIAN
Chef's Hot Sauce

LOW COUNTRY 30

Southern Fried Chesapeake Oysters
Crisp, Skin-On French Fries VEGETARIAN
Stone Ground Cheddar Grits VEGETARIAN
Gulf Shrimp, Smoked Andouille & Fire Roasted Corn
Créole Rémoûlade, Cocktail
Creamy Southern Super Slaw

CARVED TO PERFECTION 30

Dry Aged Bistro Tenderloin
Vermont White Cheddar Scalloped Potatoes VEGETARIAN
Long-Stemmed Asparagus VEGETARIAN
Horseradish Cream
Peppercorn Demi-Glaze

FARM MARKET 14 VEGETARIAN

Baby Greens & Spinach
Mushrooms, Mixed Berries, Mixed Nuts, Artichoke, Focaccia
Buttermilk Ranch, Balsamic Vinaigrette

SLIDERS 15

Ultimate Beef Burger Sliders
Toppings | Bacon, Tomato, Lettuce, Pickles, Cheddar, Brioche
Condiments | Ketchup, Mustard, Mayonnaise
Crisp, Skin-On French Fries VEGETARIAN

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PLATED DINNER

*Choice of House or Caesar salad for all guests and up to 2 entrées per event
Accompanied with assorted dinner rolls and whipped butter*

ENTRÉES

8oz Center Cut Dry Aged Filet of Beef 47 GLUTEN FREE

Peppercorn Demi-Glaze, Buttermilk Whipped Mashed Potatoes,
Long-Stemmed Asparagus

Pan-Seared Alaskan Salmon 40

Sustainably Sourced & Wild Caught, Preserved Caper Beurre Blanc,
Root Vegetables Succotash

Pan-Seared Jumbo Lump Blue Crab Cakes 38

Herb Roasted Crispy Garlic Potatoes, House Super Slaw

Classic Surf & Turf 56

Center Cut Dry Aged Petite Filet of Beef, Pan-Seared Alaskan Salmon,
Herb Roasted Crispy Garlic Potatoes,
Peppercorn Demi-Glaze, Long-Stemmed Asparagus

Brick Oven Herb Roasted Chicken 36

Cider Pan Gravy, Buttermilk Mashed Potatoes, Garlic Green Beans

Chef's Choice 36 VEGETARIAN

Seasonally Inspired, Prepared by our Executive Sous Chef

*We will respectfully and responsibly accommodate all allergies and preferences to the
absolute best of our capabilities.*

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9.3% Sales Tax.*



COCKTAIL & MOCKTAIL HOUR

HORS D'OEUVRES *Stationed or passed*

Priced per person | 2 choices 12, 3 choices 14, 4 choices 16

Warm Brie & Raspberry Phyllo VEGETARIAN

Bacon Wrapped Scallops

Nashville Hot Chicken Sliders

Southwest Santa Fe Blackened Chicken Eggrolls & Chimichurri Ranch

Antipasto Skewers

Crazy Corn Bruschetta VEGETARIAN

Mini Shrimp Cocktail

Potato Fritters with Vine Ripe Bruschetta & Sweet Basil Aioli VEGETARIAN

CRUDITE 12 VEGETARIAN

Heirloom Veggies & Hummus

CHARCUTERIE BOARD 20

Artisan Cheeses & Cured Meats, Jams, Honey, Mustard, Pickles,
Fresh Bread

SUSHI & SASHIMI 35

Traditional Hand-Crafted & Speciality Rolls, Maki, Futomaki,
Nigiri, Sashimi

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LATE NIGHT ENHANCEMENTS

SWEET TREATS

Cookie Jar 9 VEGETARIAN

Chocolate Chunk, Sugar, Oatmeal Raisin, Chocolate Fudge Brownies, Cold Milk

Homemade Bread Pudding 8 VEGETARIAN

Toffee Sauce, Whipped Cream

STATIONS *Priced per person*

Popcorn Bar 6 VEGETARIAN

Popcorn Machine, Seasonings, Assorted Toppings

Nacho Bar 12 VEGETARIAN

Chips, Salsa, Guacamole, Queso, Jalapeños, Sour Cream, Shredded Cheese

Pretzel Bar 12 VEGETARIAN

Assorted Pretzels, Cheeses and Mustards, Marinara Dipping Sauce, Sweet Cream Cheese

S'MORES STATION *Up to 75 guests 150, 75+ guests 200*

Up to 2 hours of use, additional hour fee TBD | Table and chair setup fee 25

S'mores Sticks, Marshmallows, Chocolate, Graham Crackers

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BAR PACKAGES

One bar with one bartender will be provided for 75 guests or less. One additional bar and bartender will be added for every 75 additional guests.

BEER & WINE 8 PER PERSON | PER HOUR

Selection of 3 of each

CLASSIC 10 PER PERSON | PER HOUR

Well Spirits, Mixers, 3 Beer & 3 Wine Options

PREMIUM 12 PER PERSON | PER HOUR

Premium Spirits, Mixers, 3 Beer & 3 Wine Options

CHAMPAGNE TOAST 150 UP TO 75 GUESTS 225 OVER 75 GUESTS

CASH BAR ATTENDANT 75 PER HOUR

NON-ALCOHOLIC STATIONS

Soft Beverages 3 Coca-Cola, Sprite, Ginger Ale

Hospitality 10 Unsweetened Tea, Lemonade, Water,
Premium Regular & Decaf Coffee (3 per person if no coffee is desired)

SIGNATURE DRINKS

Menu and pricing available upon request – we are able to accommodate most signature drink requests, but need to know ahead of time to confirm

A 20% service charge is added to Food & Beverage. All prices are per person, per hour and subject to 9.3% Sales Tax.



ADD-ONS

ROUND METAL ARCH 75

MULTI-COLORED UPLIGHTS 50 4-6 Sets

CHARGERS 1 *Each*
Silver, Gold, or Bronze

COMPLIMENTARY VOTIVES

CHAMPAGNE WALL 200

DONUT WALL 25 *Holds up to 16 Donuts*

PERSONALIZED MENU CARDS *Up to 50 guests 25, 50+ guests 50*

FIRE PIT *Please note if high winds are present, alternate options will be provided due to excessive smoke*

Lakeside 200 | Portable 75
Includes Set-up, Breakdown, Wood, and Staff to light and put out fire

SPARKLERS *Up to 75 guests 50, 75+ guests 100*
Sparklers, Sand Bucket, Torch, Staff



Southern Station

Buttermilk Fried Chicken

Traditional Pan Gravy

Roasted Garlic Buttermilk Mash

Green Beans (v)

Truffle Mac N Cheese

Chef's Hot Sauce

Pasta Station

Fettuccine

Pesto Sauce, Marinara, Alfredo

Onions, Mushrooms, Broccoli,

Artichokes, Italian Sausage

Farm Market Station

Baby Greens & Spinach

Mushrooms, Berries, Mixed Nuts,

Artichokes

Buttermilk & Balsamic Dressings

Rosemary Focaccia

PREFERRED VENDORS

PHOTOGRAPHY & PHOTO BOOTHS

Franzi Lee | Franzi Lee Photography 540.305.9409
franzileephoto.com | franzileephoto@gmail.com

Carly | Carly Hudson Photography 443.244.2175
carlyhudsonphoto.com

Sarah Fortney | Sarah Fortney Photography 540.327.6906
sarahfortneyphoto@gmail.com

Emily Johanson | Photographer & Floral Artist 770.823.9206
thephotofdf@gmail.com

ENTERTAINMENT

Ben Savory | Repeatable DJ 540.771.0746 repeatabledj@gmail.com

J.D. Ringer | The DJ Connection 540.660.4606 | djmc@thedjconnection.com

Jeff Baker | Let the Good Times Roll 304.267.8453 | djjeffbaker.com

Jarreau Williams 703.989.2668 | jarreau.williams@gmail.com

HAIR & MAKEUP

Studio Verde | Front Royal, VA 540.692.8945
stephanie@enlightenedstyles.com

Blake & Co Hair & Spa | Front Royal, VA 540.635.4033
info@blakeandco.com

Divine Beauty Hair Salon | Front Royal, VA 540.551.3272
divine-beautyhairsalon.business.site

FLORAL DESIGN

Donna | The Ivy Chest Floral & Decor 703.906.2801 |
540.535.9137
donnie@theivychestfloralanddecor.com

Stephanie Tierney | Winchester Floral 540.667.8414 |
800.409.2503
winchesterfloral@gmail.com

BAKERIES

Anya | Farmhouse Cakes 540.622.3204
farmhousecake@yahoo.com

Shanna & Dakota | Crumbs and Crumbles 540.686.5735
allthecrumbles@gmail.com

Sarah | The Cake Boutique 540.664.5605
the.cake.boutique@live.com

Sally | Custom Cake Design 571.308.3233
cakebeecakes@gmail.com

HOTELS

TownePlace Suites by Marriott
5 Caroline Drive, Front Royal, VA 22630 | 540.749.0033
170 Getty Lane Winchester, VA 22603 | 540.722.2722

Holiday Inn Hotel & Suites 540.631.3050
111 Hospitality Drive, Front Royal, VA 22630

OFFICIANTS

Lee Braithwaite | Tying the Knot 540.539.5589
winchesterguy@msn.com



TERMS & CONDITIONS

Guest counts are due to the Events & Catering Manager 14 days prior to your event. Reservations that require a different room set-up other than our standard layout requires three weeks' notice.

All catering is provided by Shenandoah Lodge's Culinary Team. We are required to follow the Virginia Department of Health's regulations, which states, "No food of any kind, except professional specialty desserts or wedding cake, may be brought in or leave the facility or be taken at the conclusion of the event. No outside food and bar items may be prepared, served or stored in or on-premise refrigeration."

As the licensed caterer, we have our own Virginia ABC Mixed Beverage Catering License to provide your event with the appropriate alcoholic beverage needs. Due to ABC laws, liability, and service standards, we do not allow clients to provide their own alcohol.

You are responsible for personal items brought into the venue and anything outside vendors have brought into the space.

A non-refundable reservation deposit is required to reserve the special event date. The special event date is not considered reserved until the reservation deposit has been paid with a signed contract.

A 20% service charge is added to Food & Beverage. All prices are subject to 9.3% Sales Tax.

Contact us for details events@shenandoahclubva.com
540.699.3244 | lakefrederickweddings.com

