

# *Shenandoah*

LODGE & ATHLETIC CLUB







**EVENTS CENTER**  
Capacity 200



**THE SKYLINE ROOM**  
Capacity 30



**THE PADDOCK**  
Capacity 16



**LAKESIDE LAWN**  
Capacity 200



**GARDEN TERRACE**  
Capacity 100

## EVENT SPACES

**INCLUSIONS** Each event comes with the options of banquet chairs, 6' tables, 66" rounds, Fortessa flatware, glassware & dinnerware, your choice of white or black linens, and more.

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





## 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 Rémooulade, 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  
Bacon, Tomato, Lettuce, Pickles, Cheddar, Brioche  
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 dinners 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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# SPECIALTY BREAK STATIONS

## COFFEE SHOP 14 VEGETARIAN

Freshly Sliced Fruit, Warm Beignets, Assorted Teas & Lemon,  
Freshly Brewed Regular & Decaf Coffee

## COOKIE JAR 9 VEGETARIAN

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

## CRUDITE 12 VEGETARIAN

Heirloom Veggies & Hummus

## CHARCUTERIE BOARD 20

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

## 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

## SUSHI & SASHIMI 35

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

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## SPECIALTY BREAK STATIONS

### HORS D'OEUVRES *Stationed or passed*

*Priced per person | 2 choices 12, 3 choices 14*

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

## EARLY MORNIN' BREAKFAST

*24 Priced per person*

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

## À LA CARTE

### Mid-Morning VEGETARIAN

Bagels & Cream Cheese 6

Seasonal Fruit & Berries with Dipping Sauce 7

Fresh Fruit & Yogurt 7

Mini Pastries & Danishes 8

### Mid-Afternoon VEGETARIAN

Region's 117 Homemade Popcorn or BBQ Chips 3

Freshly Baked Brownies 5

Freshly Baked Cookies 6

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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

## OPEN CASH BAR ATTENDANT 75 75 GUEST MIN | 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

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# PREFERRED VENDORS

## PHOTOGRAPHY & PHOTO BOOTHS

**Franzi Lee | Franzi Lee Photography** 540.305.9409  
franzileephotography.com | franzileephotography@gmail.com

**Carly | Carly Hudson Photography** 443.244.2175  
carlyhudsonphotography.com

**Sarah Fortney | Sarah Fortney Photography** 540.327.6906  
sarahfortneyphotography@gmail.com

**Emily Johanson | Photographer & Floral Artist** 770.823.9206  
thephotoandfg@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





## 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



Carter Wedding

*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

# 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.

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**Contact us for details** [events@shenandoahclubva.com](mailto:events@shenandoahclubva.com)  
540.699.3244 | [lakefrederickweddings.com](http://lakefrederickweddings.com)

