

# *Shenandoah*

LODGE & ATHLETIC CLUB







**EVENTS CENTER**  
Capacity 160



**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, ivory, navy blue or black linens, and more.

*A 23% service charge is added to Food & Beverage. All prices are subject to 9.3% Sales Tax.*



# SPECIALTY BREAK STATIONS

## COFFEE SHOP 16 VEGETARIAN

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

## COOKIE JAR 10 VEGETARIAN

Chef's Choice Freshly Baked Cookies,  
Chocolate Fudge Brownies, Cold Milk

## CRUDITE 14 VEGETARIAN

Farm Fresh Vegetables, Hummus, Wood-fired Naan

## CHARCUTERIE BOARD 20

Artisan Cheeses & Cured Meats, Pâté, Seasonally Inspired,  
Thoughtfully Prepared, Chef's Choice Accouterments

## SANDWICHES 16 *Choice of three, includes house-made chips & pickles*

### Smoked Ham & Cheddar

Whole Grain Mustard

### Classic Roast Beef

Horseradish Sauce, Lettuce, Tomato

### Vegetable Hero VEGETARIAN

Lettuce, Spinach, Tomato, Cucumber, Carrots, Vinaigrette

### Classic Chicken Salad

Shredded Carrots, Celery

### Tomato Mozzarella & Pesto VEGETARIAN

### Chicken Caesar Wrap

Lettuce, Parmesan, Flour Tortilla

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## SPECIALTY BREAK STATIONS

**HORS D'OEUVRES** *Stationed or Passed*  
*Quantity and pricing based on a minimum of 50 pieces*

Antipasto Skewers 170 VEGETARIAN

Warm Brie & Raspberry Phyllo 165 VEGETARIAN

Spanakopita with Greek Yogurt Dressing  
& Tzatziki Sauce 120 VEGETARIAN

Bacon Wrapped Scallops 200

Nashville Hot Chicken Sliders 175

Southwest Santa Fe Blackened Chicken Eggrolls  
& Chimichurri Ranch 150

Crispy Duck Spring Roll with Sesame Ginger Ponzu 185

Potato Fritters with Vine Ripe Bruschetta  
& Sweet Basil Aioli 120 VEGETARIAN

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## EARLY MORNIN' BREAKFAST 26

*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, Premium Regular & Decaf Coffee

## À LA CARTE

**Mid-Morning** VEGETARIAN

Seasonal Fruit Parfait 9

Bagels & Cream Cheese 7

Mini Pastries & Danishes 9

Ginger Glazed Beignets 7

**Mid-Afternoon** VEGETARIAN

Region's 117 Homemade Popcorn or BBQ Chips 3.5

Chef's Choice Freshly Baked Brownies 7

Chef's Choice Freshly Baked Cookies 6





## FAMILY STYLE STATIONS

*Two stations required for parties of 40 or more guests*

### BBQ 20

Pulled Pork & Chicken

Potato Rolls, Truffle Mac & Cheese, Homestyle Baked Beans

Creamy Southern Superslaw VEGETARIAN

Signature Sauces

### SOUTHERN 21

Buttermilk Fried Chicken & Traditional Pan Gravy

Roasted Buttermilk Mashed Potatoes, Green Beans VEGETARIAN

Chef's Hot Sauce VEGETARIAN

### LOW COUNTRY 30

Southern Fried Chesapeake Oysters

Crisp, Skin-on French Fries, Stone Ground Cheddar Grits VEGETARIAN

Gulf Shrimp, Smoked Andouille & Fire-roasted Corn

Créole Rémoulade, Cocktail

Creamy Southern Super Slaw

### TACOS 22

Korean Beef & Chipotle Chicken

Cilantro Pico de Gallo, Lime Crema, Salsa Verde,

Cotija, Guacamole VEGETARIAN

Corn & Flour Tortillas, Chips

### CARVED TO PERFECTION 35

Dry Aged Bistro Tenderloin

Vermont White Cheddar Scalloped Potatoes VEGETARIAN

Long-Stemmed Asparagus VEGETARIAN

Horseradish Cream, Peppercorn Demi-Glaze

### PASTA 22

Fettuccine, Marinara, Pesto & Alfredo Sauces

Italian Sausage

Roasted Tomato, Onion, Mushroom, Artichoke, Broccoli VEGETARIAN

Garlic Parmesan Breadsticks VEGETARIAN

Grilled Chicken +5pp

### FARM MARKET 14 VEGETARIAN

Baby Greens & Spinach

Mushroom, Mixed Berries, Mixed Nuts, Artichoke, Focaccia

Buttermilk Ranch, Balsamic Vinaigrette

### SLIDERS 15

Ultimate Beef Burger Sliders

Bacon, Tomato, Lettuce, Pickles, Cheddar, Brioche Rolls

Crisp, Skin-on French Fries VEGETARIAN

Crispy Chicken +5pp

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# PLATED DINNER

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

## ENTRÉES

### **8oz Center Cut Dry Aged Filet of Beef 52** GLUTEN FREE

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

### **Pan-Seared Alaskan Salmon 42**

Sustainably Sourced & Wild Caught, Preserved Caper Beurre Blanc,  
Roasted Vegetables

### **Pan-Seared Jumbo Lump Blue Crab Cakes 43**

Herb Roasted Crispy Garlic Potatoes, Long-Stemmed Asparagus

### **Classic Surf & Turf 70**

Center Cut Dry Aged Petite Filet of Beef  
Cold Water Lobster Tail with Scampi Butter  
Herb Roasted Crispy Garlic Potatoes, Long-Stemmed Asparagus  
Peppercorn Demi-Glaze

### **Brick Oven Herb Roasted Airline Chicken 38**

Rosemary Cider Pan Gravy  
Buttermilk Mashed Potatoes, Garlic Green Beans

### **Chef's Choice Fire-Roasted Stir Fry 28** VEGETARIAN

Sugar Snap Peas, Broccolini, Baby Bok Choy, Zucchini, Baby Bells,  
Garlic Sweet Onion, Citrus Cilantro Rice, Toasted Sesame,  
Ginger Yuzu Glaze

*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. Prices subject to change to accommodate adjustments made for dietary restrictions  
or allergies.*





# BAR PACKAGES

*Unless otherwise stated, all bar packages require a guest count of 25 and a two-hour minimum.*

**BEER & WINE 10** CLASSIC | 12 PREMIUM | PER PERSON | PER HOUR

3 Beer & 3 Wine Options

**CLASSIC 12** PER PERSON | PER HOUR

Well Spirits, Mixers, 3 Beer & 3 Wine Options

**PREMIUM 14** 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 100** PER HOUR

One Bartender per 75 Guests

## 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

## NON-ALCOHOLIC STATIONS

**Soft Beverages 6** Coca-Cola, Diet Coke, Sprite, Ginger Ale

**Hospitality 10** Unsweetened Tea, Lemonade, Water,  
Premium Regular & Decaf Coffee (5 per person if no coffee is desired)

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# PREFERRED VENDORS

## PHOTOGRAPHY & PHOTO BOOTHS

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

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

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

**SmileShotz Photobooth** 540.627.6000 | smilesack.us

## BAKERIES

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

**Anya | Farmhouse Cakes** 540.622.3204  
farmhousecake@yahoo.com

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

## ENTERTAINMENT

**Summit Events Co.** 540.771.0746 | info@summiteventsco.com

**Greg Sanchez | GS Productions Entertainment**  
304.279.1038 | greg@gsproductions.net

**Tiffany Rose | Violinist** 703.622.1715 | tshanta302@gmail.com

## HAIR & MAKEUP

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

**Artistry by Taylor** 540.624.9790 | bookartistrybytaylor@gmail.com

## FLORAL DESIGN

**Donnie | 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

## OFFICIANTS

**Brenda Berry | Sacred Celebrations** 540.550.2904  
sacredcelebration@gmail.com

**Trish Fox** 540.303.1824 | novaofficiant@gmail.com

## HOTELS

**TownePlace Suites by Marriott**  
5 Caroline Drive, Front Royal, VA 22630 | 540.749.0033

**Double Tree by Hilton** 540.631.3050  
111 Hospitality Drive, Front Royal, VA 22630





# 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. Anything less than 14 days cannot be guaranteed or reserved.

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 your guests or 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)

