

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 18 VEGETARIAN

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

COOKIE JAR 11 VEGETARIAN

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

CRUDITE 15 VEGETARIAN

Farm Fresh Vegetables, Hummus, Wood-fired Naan

CHARCUTERIE BOARD 22

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

SANDWICHES 18 *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 180 VEGETARIAN

Warm Brie & Raspberry Phyllo 175 VEGETARIAN

Spanakopita with Greek Yogurt Dressing
& Tzatziki Sauce 130 VEGETARIAN

Bacon Wrapped Scallops 210

Nashville Hot Chicken Sliders 185

Southwest Santa Fe Blackened Chicken Eggrolls
& Chimichurri Ranch 160

Crispy Duck Spring Roll with Sesame Ginger Ponzu 195

Potato Fritters with Vine Ripe Bruschetta
& Sweet Basil Aioli 125 VEGETARIAN

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EARLY MORNIN' BREAKFAST 28

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 10

Bagels & Cream Cheese 8

Mini Pastries & Danishes 10

Ginger Glazed Beignets 8

Mid-Afternoon VEGETARIAN

Region's 117 Homemade Popcorn or BBQ Chips 4

Chef's Choice Freshly Baked Brownies 8

Chef's Choice Freshly Baked Cookies 7



FAMILY STYLE STATIONS

Two stations required for parties of 40 or more guests

BBQ 22

Pulled Pork & Chicken

Potato Rolls, Truffle Mac & Cheese, Homestyle Baked Beans

Creamy Southern Superslaw VEGETARIAN

Signature Sauces

SOUTHERN 23

Buttermilk Fried Chicken & Traditional Pan Gravy

Roasted Buttermilk Mashed Potatoes, Green Beans VEGETARIAN

Chef's Hot Sauce VEGETARIAN

LOW COUNTRY 32

Southern Fried Chesapeake Oysters

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

Gulf Shrimp, Smoked Andouille & Fire-roasted Corn

Créole Rémolade, Cocktail

Creamy Southern Super Slaw

TACOS 24

Korean Beef & Chipotle Chicken

Cilantro Pico de Gallo, Lime Crema, Salsa Verde,

Cotija, Guacamole VEGETARIAN

Corn & Flour Tortillas, Chips

CARVED TO PERFECTION 37

Dry Aged Bistro Tenderloin

Vermont White Cheddar Scalloped Potatoes VEGETARIAN

Long-Stemmed Asparagus VEGETARIAN

Horseradish Cream, Peppercorn Demi-Glaze

PASTA 24

Fettuccine, Marinara, Pesto & Alfredo Sauces

Italian Sausage

Roasted Tomato, Onion, Mushroom, Artichoke, Broccoli VEGETARIAN

Garlic Parmesan Breadsticks VEGETARIAN

Grilled Chicken +5pp

FARM MARKET 15 VEGETARIAN

Baby Greens & Spinach

Mushroom, Mixed Berries, Mixed Nuts, Artichoke, Focaccia

Buttermilk Ranch, Balsamic Vinaigrette

SLIDERS 17

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 54 GLUTEN FREE

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

Pan-Seared Alaskan Salmon 44

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

Pan-Seared Jumbo Lump Blue Crab Cakes 45

Herb Roasted Crispy Garlic Potatoes, Long-Stemmed Asparagus

Classic Surf & Turf 74

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 40

Rosemary Cider Pan Gravy
Buttermilk Mashed Potatoes, Garlic Green Beans

Chef's Choice Fire-Roasted Stir Fry 30 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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All prices are per person, per hour and subject to 9.3% Sales Tax.*



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
thephotoandfg@gmail.com

SmileShotz Photobooth 540.627.6000 | smileshack.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
540.699.3244 | lakefrederickweddings.com

