

*Shenandoah*  
LODGE & ATHLETIC CLUB



A photograph of a bride and groom in wedding attire sharing a kiss. The bride is wearing a white lace dress and a floral headband. The groom is in a dark tuxedo with a bow tie. They are holding a long wooden paddle that has "JUST MARRIED" written on it in a rustic, hand-painted style. The paddle is decorated with a bouquet of flowers. In the background, there is a wedding ceremony with a white arbor, guests in white shirts, and a "WELCOME" sign.

# 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 160



**EVENTS CENTER**  
Capacity 160

## CEREMONY PACKAGE

### INCLUSIONS

Rehearsal and Ceremony coordination by Certified Wedding Planner and Wedding Coordinator

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

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

Guest Book and gift tables with choice of white, ivory, navy blue or black linens

Lobby Greeter and personalized "Welcome" signage set-up and breakdown

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



## GARDEN TERRACE

Capacity 100



## LAKESIDE LAWN

Capacity 160



## EVENTS CENTER

Capacity 160

# RECEPTION PACKAGE

## INCLUSIONS

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

Certified Wedding Planner and Day-of Coordinator to assist with timeline, floorplan, vendors, decoration set-up, and breakdown

Choice of indoor or outdoor Reception *Weather permitting*

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

Choice of white, ivory, navy blue or black linens for tables and white napkins – chair covers, sashes and runners with a rental fee

Staff and servers to assist with food and beverage needs

A/V equipment and set-up available with a rental fee

## 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 23% 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

## 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

## Coffee Shop 18 VEGETARIAN

Freshly Sliced Fruit

Warm Beignets

Assorted Hot Teas & Lemon

Regular & Decaf Coffee

## 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

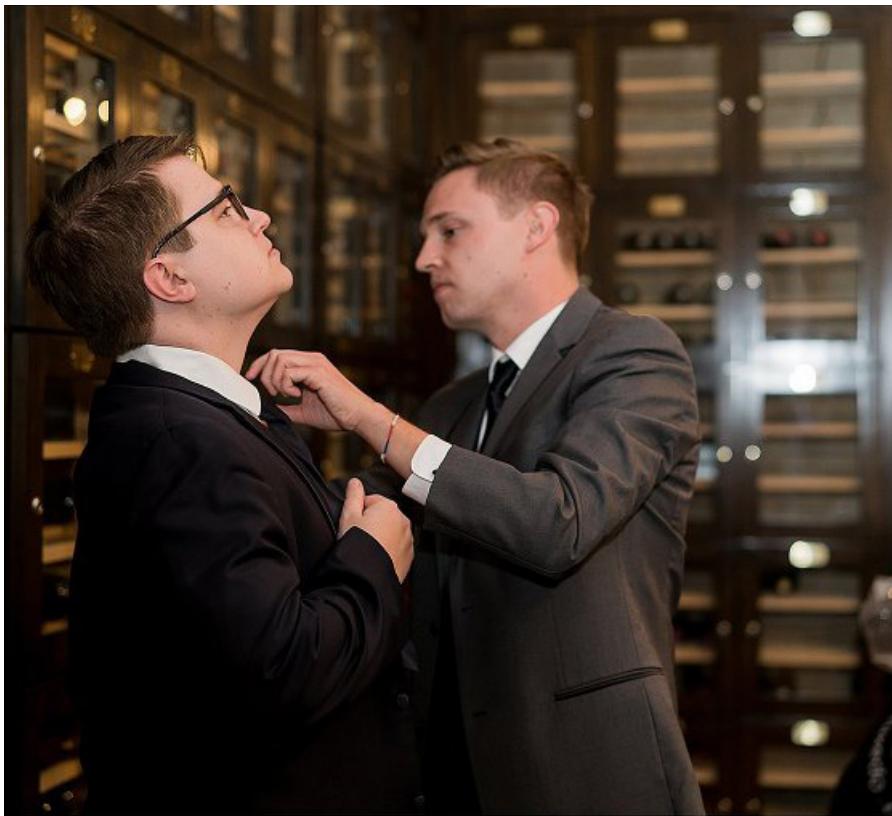
**Classic Chicken Salad**

Shredded Carrots, Celery

**Tomato Mozzarella & Pesto VEGETARIAN**

**Chicken Caesar Wrap**

Lettuce, Parmesan, Flour Tortilla



A 23% service charge is added to Food & Beverage.  
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# COCKTAIL & MOCKTAIL HOUR

## 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

## 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

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# FAMILY STYLE STATIONS

## 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 Rémoulade, 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

Two stations required for parties of 40 or more guests

## 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

# PLATED DINNER

Choice of House or Caesar salad for all guests and up to two entrées per event  
Accompanied with assorted dinner 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.

A 23% service charge is added to Food & Beverage. All prices above are per person and subject to 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.



# LATE NIGHT ENHANCEMENTS

## SWEET TREATS

### **Cookie Jar** 12 VEGETARIAN

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

### **Homemade Bread Pudding** 10 VEGETARIAN

Toffee Sauce, Whipped Cream

## STATIONS Priced per person

### **Popcorn Bar** 9 VEGETARIAN

Popcorn Machine, Seasonings, Assorted Toppings

### **Nacho Bar** 16 VEGETARIAN

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

### **Pretzel Bar** 16 VEGETARIAN

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

### **S'MORES STATION** Up to 75 guests 175, 75+ guests 225

S'mores Sticks, Marshmallows, Chocolate, Graham Crackers

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## ADD-ONS

**CHARGERS** 1 *Each*  
Silver, Gold, or Burgundy

**COMPLIMENTARY VOTIVES**

**GREENERY WALL** 200

**FOG MACHINE (2)** 100

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

**FIRE PIT**

**Lakeside** 200 | **Portable** 100  
Includes Set-up, Breakdown, Wood, and Staff to light and put out fire

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

A 23% service charge is added to Add-ons. All prices are subject to 9.3% Sales Tax.



# PREFERRED VENDORS

## PHOTOGRAPHY & PHOTO BOOTHS

**Franzi Lee | Franzi Lee Photography** 540.305.9409

franzileephoto.com | franzileephoto@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@gspproductions.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)

