



# INDOOR CEREMONY

The Grand Ballroom offers an elegant space for an indoor ceremony. Our gold chiavari chairs line the dance floor for a cathedral setting. The one-hour rental includes set up of ceremony chairs and complete reception set up.

# OUTDOOR CEREMONY

The hilltop gazebo offers a pituresque setting for your outdoor wedding ceremony. The one-hour rental includes 100 white padded folding chairs. Additional chairs may be rented for an additional cost. Electrical hook ups are also available

## **PRICING**

Outdoor Ceremony: \$863 Additional Chairs: \$4 per chair, plus \$100 delivery fee

**Indoor Ceremony**: \$690





#### GRAND BALLROOM (60-250 GUESTS)

Monday- Thursday \$863 Friday \$2,875 Saturday \$2,875 daytime; \$4,025 Evening Sunday \$1,725

#### SPRINGS ROOM (60 GUEST MAX)

Monday- Friday \$633 Saturday \$863 Sunday \$575

\*Additional hours available at additional rate

#### **BRIDAL SUITE**

Monday-Sunday \$288
Access to the bridal suite starting at 9am the morning of the wedding. Earlier access is allowed at an additional cost

#### MILITARY DISCOUNT

Any bride or groom with a valid military I.D. will receive a 15% discount on the reception room rental fee

#### EXCESSIVE CLEAN UP FEE

A \$300 excessive clean up/ damage fee will be applied to the credit card on file if any such damages should occur

## RECEPTIONS

Reception rental costs include all tables, white or ivory linen tablecloths and napkins, china, glassware, and gold chiavari chairs. Specialty linens/ napkins and tables centerpieces may be arranged for an additional charge. All rentals are 5 hours.





# **MENU PACKAGES**

Menus are customizable to each couple. Special meals for those with dietary restrictions may be provided with advanced notice. Additional fees may apply to all menu choices

#### BUFFET \$60 PER PERSON

Three hors d'oeuvres, salad and rolls, two entrees, two starches and one vegetable PRE-SELECTED PLATED DINNER

## \$67 PER PERSON

of two entrees, one starch and vegetable. All guests must pre-select their meal from a choice of two offerings prior to the wedding.

#### DUAL ENTREE PLATED DINNER \$73 PER PERSON

Three hors d'oeuvres, salad and rolls, two 4ounce entrees, one starches and one vegetable

\*Vegetarian options are available at no additional cost

#### CHILDREN'S MEALS \$15 PER CHILD MEAL

Chicken tenders and fries are available for children under 12 years old. Additional children meal options are available. Please Three hors d'oeuvres, salad and rolls, choice inquire with sales director on those options

#### VENDOR MEALS

All wedding day vendors enjoy their meals here at FSCC 50% off.



## MENU ITEMS

#### HORS D'OEUVRES

- Antipasto Platter with Cured & Aged Meats and Cheeses with Grilled Vegetables
- Imported & Domestic Cheese Display with Fresh Fruit & Gourmet Crackers
- Vegetables Crudites with Herb Dip
- Maryland Crab Dip with Sliced Baguette & Sliced Vegetables
- Spinach & Artichoke Dip with Sliced Baguette & Gourmet Crackers
- Chorizo Queso with Tortilla Chips
- Baked Cocktail Meatballs in a Sweet Chili Sauce
- Beef Tenderloin on Garlic Roasted Crostini with Bearnaise Aioli
- Santa Fe Puffs with Chicken, Spicy Cheese and Black Beans
- Mini Chicken and Waffles
- New Orleans Skewers with Shrimp,
   Andouille Sausage, and Grilled Peppers
- Spiced Shrimp with Cocktail Sauce
- Maryland Baby Crab Cakes with Remoulade
- Bacon Wrapped Scallops

#### **SALAD**

- Caesar Salad tossed with Croutons & Romano Cheese
- House Salad with Mixed Greens, Cucumbers, Tomatoes & Choice of Dressing

#### **STARCH**

- Rice Pilaf
- Garlic Basil Whipped Potatoes
- Oven Roasted Potatoes
- Wild Mushroom Ravioli with Sage Cream Sauce
- Cheese Tortellini in a Cream Sauce

#### **VEGETABLE**

- Green Beans with Roasted Almond Butter
- Steamed Broccoli with Lemon Butter
- Roasted Asparagus tossed in Roasted Garlic and Olive Oil
- Marinated Grilled Italian Seasoned Vegetables

#### **ENTREES**

- Wild Mushroom Ravioli with Sage Cream
- Flank Steak with Mushroom Jus or Brandy Au Poivre
- Chicken Picatta in White Wine & Caper Sauce
- FSCC Chicken with Apple, Cranberry & Cornbread Stuffing
- Chicken Breast with Sherried Mushrooms
- Grilled Salmon with Citrus Champagne Buerre Blanc Sauce

#### **TASTINGS**

Menu tastings are only available after booking. Each tasting is only available to 2 people. Tastings are booked upon availability of the Chef and Wedding Coordinator



Complimentary champagne toast is included with all hosted open bar packages. Guests 21 and under will be billed for N/A beverages. All packages are for a 5 hour event



\$150 BARTENDER FEE IS ADDED TO EVERY ALCOHOLIC BAR OPTION. 1 BARTENDER PER EVERY 125 PEOPLE



#### DAY OF COORDINATION

\$150 per hour, with a 4 hour minimum

#### **HOUSE CENTERPIECE**

\$15 per table

Three-tiered cylinder centerpiece display with colored beads of the clients choice, floating candles. Placed on a mirror tile surrounded by three votive candles

#### PIPE AND DRAPE

\$150 for a 5 hour event

# ADDITIONAL SERVICES



### TERMS AND CONDITIONS

#### Fauquier Springs Country Club is available to everyone. Membership is not required to host an event

#### SERVICE CHARGE AND TAX

A 22% service charge is added to all rental fees, food and beverage costs. This service charge covers standard staffing charges including:

- Set-Up
- Food Service
- Beverage Service
- o Clean-Up

State sales tax of 5.3% is added to the total cost

#### **GRATUITY**

Gratuity is not included. The 22% service charge covers the hourly rate for all staff responsible for executing your event. Gratuity is neither required not expected but is always are not refundable if you cancel your event. appreciated

#### **BOOKINGS AND PAYMENTS**

We require a signed copy of the proposed contract by both parties along with a 15% deposit to hold your event date. Deposits

Final guest counts and final event payments are due 15 days before your event.

