



## WEDDINGS



Timeless Elegance  
DURING ROMANCE

Photography by:  
Kerry Mulhern / Kerry Renee Photography  
[www.kerryreenephotography.com](http://www.kerryreenephotography.com)



[TheCove.FawnLakeCC.com](http://TheCove.FawnLakeCC.com)



# Our Venue



Nestled in the heart of Fredericksburg's exclusive Fawn Lake community on the banks of the stunning Fawn Lake, The Cove at Fawn Lake Country Club is sure to wow your guests as they arrive. Our elegant Grand Ballroom offers a modern and luxurious open space with lake views on three sides, while the outdoor lakefront tiered lawn with flowering gardens and charming white arbor create a backdrop for your picture perfect romantic wedding. The Cove is truly Fredericksburg's premiere wedding location.

From décor to a full range of catering and bar options, The Cove offers unrivaled amenities and comprehensive event management, all highlighted by our signature personalized service. Having hosted weddings and private events since 2002, the management and staff at The Cove have what it takes to make your event the talk of the town. Whether you are planning an intimate wedding with your closest friends and family or a grand affair, our Private Events Manager will go above and beyond to accommodate many unique requests and bring your dreams to life.

With the popularity of wedding venues like The Cove, we urge you to reserve your date well in advance. To learn more about our incredible services and speak with our Private Events Manager, call us today.



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# Venue Rates

## Five Hour Event for Up To 180 Guests

Sunday & Monday (Inquire)  
Tuesday - Thursday (Inquire)  
Friday, Saturday & Holidays (Inquire)

Ending time no later than 10pm - additional rates apply for extended hours  
(Inquire with venue for pricing)

### Reception Fee Includes:

- 8 Hour Rental Includes 5-hour event time, 2-hour setup and 1 hour cleanup
- Tables and Chiavari Chairs
- Floor length tablecloths and napkin color of your choice
- Table Runners (Gold, Silver and Rose Gold)
- China, Silverware and Glassware
- Plate Chargers (Clear, Gold and Silver)
- Cylinder candle holders with floating candles.
- Tea light holders (Silver, Gold and Rose Gold)
- Dance Floor and Portable Bar
- Complete setup and cleanup of FLCC provided items
- Venue Manager
- Free Day of Golf for one with discounted rates for additional guests

### Ceremony Fee Includes: (Inquire)

- Ceremony Chairs
- Manicured two-tiered Lakefront Lawn
- Dressing Suite (available as early as 9 am on the day of)
- Use of white arbor, shepherds' hooks, LOVE letters Corn Hole and Yard Jenga (optional)
- On-site ceremony rehearsal
- Complete setup and cleanup of FLCC provided items

## Additional Amenities

### On-Site Day of Coordination: (Inquire)

- Menu and timeline consultation and creation
- Ceremony and rehearsal coordination and direction
- Vendor coordination and direction
- Task master
- Venue layout creation
- Manage setup
- Manage catering
- Setup and cleanup of simple décor items provided by the couple\*

### Décor Setup Only: (Inquire)

- Complete setup and cleanup of all additional simple décor provided by the couple, above all FLCC provided items\*

\*Simple decor is defined as photos, centerpieces, favors, candles, arbor & aisle decor, gift table items, guest book, place cards or seating charts, and send off items.

# Beachfront Buffet

## Hors D' Oeuvres

### Passed - Choice of Two

Coconut Shrimp with Pineapple Thai Chili Sauce  
Prosciutto Wrapped, Gorgonzola Stuffed Figs  
Tomato, Mozzarella & Basil Bruschetta  
Pretzel Bites with Beer Cheese Dip  
Avocado and Pesto BLT Bites  
Spanakopita with Tzatziki

### Stationed - Choice of One

Fried Oysters on the Half Shell with Cajun Remoulade  
Vegetable Crudités with Hummus or Ranch  
Bourbon Cola BBQ Bison Meatballs  
2 per piece  
Swedish Bison Meatballs  
2 per piece  
Seasonal Fresh Fruit Platter

## Buffet Salads Choice of One

### House Salad

Romaine, Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, and choice of dressing

### Classic Caesar Salad

Romaine Lettuce, tossed with Fresh Shaved Parmesan, Garlic Croutons, tossed in House Made Creamy Caesar Dressing

### Summer Salad

Arcadian Greens, Sliced Strawberries, Crumbled Goat Cheese, Candied Almonds, tossed in House Made Fresh Strawberry Vinaigrette

### Autumn Salad

Mixed Greens, Roasted Butternut Squash, Candied Walnuts, tossed with House Made Bleu Cheese Dressing

## Buffet Entrees Choice of Three

Handmade Gnocchi with Black Truffle and Aged Fontina Cheese Cream Sauce 🍄

24 Hour Sous Vide Sliced Roast Beef with Au Jus and Spicy Horseradish Sauce

Fresh Ratatouille Rosette over Quinoa with Tomato Coulis 🍅

Parmesan Crusted Chicken with Garlic Cream Sauce Breast

Grilled Beef Shoulder Tender with Bordeaux Demi-Glace

Teriyaki Glazed Salmon with Crispy Shallots

Sundried Tomato Pesto Tortellini 🍝

Beef Stroganoff with Egg Noodles

Port Braised Boneless Short Ribs with Bourguignon Gravy + 5

Beef Tenderloin Medallions + 5

## Buffet Sides Choice of Two

### Starches - Choice of One

Rosemary and Garlic Roasted Red Bliss Potatoes  
Herb Roasted Petite Fingerling Potatoes  
Whipped Sweet Potato Souffle  
Truffle Whipped Potatoes  
Herb Rice Pilaf

### Vegetables - Choice of One

Sautéed Green Beans with Lemon and Shallots  
Pepper and Honey Glazed Baby Carrots  
Bacon Roasted Brussel Sprouts  
Green Beans Almandine  
Grilled Squash Medley

## Bar Selection

Aristocrat Vodka, Gin, Rum, Whiskey, Tequila, House of Stuart Scotch,  
4 house wines (2 red, 2 white) and 2 domestic beers  
Mixers included

Upgrade from Beachfront Bar to Lakeside Bar - 15

Upgrade from Beachfront Bar to Fawn Lake Bar - 30

Beer and Wine Bar Available for any Package - Pricing Variable



# Harbor View

## Hors D' Oeuvres

### Passed - Choice of Three

Tomato Mozzarella and Basil Bruschetta  
Prosciutto Wrapped, Gorgonzola Stuffed Figs  
Antipasto Kabobs  
Spanakopita with Tzatziki  
Pretzel Bites with Beer Cheese Dip  
Mini Pan Seared Crab Cakes with Remoulade

### Stationed - Choice of One

Seasonal Fresh Fruit Platter  
Imported and Domestic Cheese Board  
Fried Oysters on the Half Shell with Cajun Remoulade  
Minimum 50 Pieces  
Swedish Bison Meatballs  
2 per piece  
Bourbon Cola BBQ Bison Meatballs  
2 per piece

## Salads Choice of One

House Salad  
Romaine, Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, and choice of dressing  
Classic Caesar Salad  
Romaine Lettuce, tossed with Fresh Shaved Parmesan, Garlic Croutons, tossed in House Made Creamy Caesar Dressing

## Entrees Choice of Two

Fresh Ratatouille Rosette with Tomato Coulis served over fresh Quinoa   
Pan Seared Atlantic Salmon with Gorgonzola Cream Sauce  
Grilled Hand Cut New York Strip 10oz Thick Cut N.Y. Strip  
topped with Port Wine Demi Glace  
Roasted Half Chicken with Peppercorn and Brandy Cream  
Parmesan Crusted Chicken Breast with Garlic Cream Sauce  
Italian Porchetta with Sundried Tomato Coulis  
Petite Filet Mignon with a Shrimp Crown + 10  
6oz Filet topped with a Shrimp Crown, Asparagus and a Sauce Chiron

## Sides Choice of Two

### Starches - Choice of One

Herb Roasted Petite Fingerling Potatoes  
Wild Mushroom and Parmesan Risotto  
Truffle Whipped Potatoes  
Herb Rice Pilaf

### Vegetables - Choice of One

Sautéed Green Beans with Lemon and Shallots  
Grilled Squash Medley  
Pepper and Honey Glazed Baby Carrots  
Bacon Roasted Brussel Sprouts

## Bar Selection

Aristocrat Vodka, Gin, Rum, Whiskey, Tequila, House of Stuart Scotch, 4  
house wines (2 red, 2 white) and 2 domestic beers  
Mixers included

Upgrade from Harbor View Bar to Lakeside Bar - 15  
Upgrade from Harbor View Bar to Fawn Lake Bar - 30  
Beer and Wine Bar Available for any Package - Pricing Variable

# Lakeside

## Hors D' Oeuvres

### Passed - Choice of Three

Sesame Seared Ahi Tuna Crisps With Wasabi, Pickled Seaweed, Hoisin and Micro Basil  
Prosciutto Wrapped, Gorgonzola Stuffed Figs  
Coconut Shrimp with Pineapple Thai Chili Sauce  
Mini Pan Seared Crab Cakes with Remoulade  
Tomato Mozzarella and Basil Bruschetta  
Pretzel Bites with Beer Cheese Dip  
Spanakopita with Tzatziki  
Antipasto Kabobs

### Stationed - Choice of One

Warm Spinach and Artichoke Dip with Ciabatta Toast Points  
Baked Brie with Raspberry Chutney and Crackers  
Vegetable Crudités with Hummus or Ranch  
Imported and Domestic Cheese Board  
Bourbon Cola BBQ Bison Meatballs  
2 per piece  
Swedish Bison Meatballs  
2 per piece  
Seasonal Fresh Fruit Platter  
Charcuterie Display

## Salads Choice of One

### House Salad

Romaine, Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, and choice of dressing

### Classic Caesar Salad

Romaine Lettuce, tossed with Fresh Shaved Parmesan, Garlic Croutons, tossed in House Made Creamy Caesar Dressing

### Summer Salad

Arcadian Greens, Sliced Strawberries, Crumbled Goat Cheese, Candied Almonds, tossed in House Made Fresh Strawberry Vinaigrette

### Autumn Salad

Mixed Greens, Roasted Butternut Squash, Candied Walnuts, tossed with House Made Bleu Cheese Dressing

## Entrees Choice of Three

Fresh Ratatouille Rosette with Tomato Coulis served over fresh Quinoa

Basil and Sundried Tomato Chicken Roulade 8oz Chicken Breast with a Mushroom, Spinach, White Wine Cream Sauce

Grilled Hand Cut New York Strip 10oz Thick Cut N.Y. Strip topped with Port Wine Demi Glace

Parmesan Crusted Chicken Breast with Garlic Cream Sauce

Pan Seared Atlantic Salmon with Gorgonzola Cream Sauce

Roasted Half Chicken with Peppercorn and Brandy Cream

Crispy Skin Duck Breast with La 'Orange Demi Glace

Italian Porchetta with Sundried Tomato Coulis

Petite 6oz Filet Mignon with a Shrimp Crown + 10  
with a Shrimp Crown, Asparagus and a Sauce Chiron

Slow Roasted 12oz Prime Rib +15  
served with Au Jus and Horseradish Cream

## Sides Choice of Two

### Starches - Choice of One

Rosemary and Garlic Roasted Red Bliss Potatoes  
Herb Roasted Petite Fingerling Potatoes  
Wild Mushroom and Parmesan Risotto  
Whipped Sweet Potato Souffle  
Truffle Whipped Potatoes  
Herb Rice Pilaf

### Vegetables - Choice of One

Sautéed Green Beans with Lemon and Shallots  
Pepper and Honey Glazed Baby Carrots  
Bacon Roasted Brussel Sprouts  
Roasted Root Vegetables  
Green Beans Almandine  
Grilled Squash Medley

## Bar Selection

Tito's Vodka, Bombay Gin, Bacardi Rum, Jim Beam, Jose Cuervo Tequila, Jameson Scotch, 4 house wines (2 red, 2 white) and 2 domestic beers

Mixers included

Upgrade from Lakeside Bar to Fawn Lake Bar - 15  
Beer and Wine Bar Available for any Package - Pricing Variable



# Fawn Lake

## Hors D' Oeuvres

### Passed - Choice of Three

Tomato Mozzarella and Basil Bruschetta  
Prosciutto Wrapped, Gorgonzola Stuffed Figs  
Sesame Seared Ahi Tuna Crisps  
With Wasabi, Pickled Seaweed, Hoisin and Micro Basil  
Flank Steak Bruschetta  
with Fig Onion Jam, Goat Cheese, and Green Onion  
Coconut Shrimp with Pineapple Thai Chili Sauce  
Mini Pan Seared Crab Cakes with Remoulade  
Roasted Garlic and Parmesan Shrimp  
Pretzel Bites with Beer Cheese Dip  
Spanakopita with Tzatziki  
Antipasto Kabobs

### Stationed - Choice of One

Warm Spinach and Artichoke Dip with Ciabatta Toast Points  
Baked Brie with Raspberry Chutney and Crackers  
Chesapeake Crab Dip with Ciabatta Toast Points  
Vegetable Crudités with Hummus or Ranch  
Imported and Domestic Cheese Board  
Bourbon Cola BBQ Bison Meatballs  
2 per piece  
Swedish Bison Meatballs  
2 per piece  
Seasonal Fresh Fruit Platter  
Charcuterie Display  
Shrimp Cocktail

## Salads Choice of One

House Salad  
Romaine, Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, and choice of dressing  
Classic Caesar Salad  
Romaine Lettuce, tossed with Fresh Shaved Parmesan, Garlic Croutons, tossed in House Made Creamy Caesar Dressing  
Summer Salad  
Arcadian Greens, Sliced Strawberries, Crumbled Goat Cheese, Candied Almonds, tossed in House Made Fresh Strawberry Vinaigrette  
Autumn Salad  
Mixed Greens, Roasted Butternut Squash, Candied Walnuts, tossed with House Made Bleu Cheese Dressing

## Entrees Choice of Three

Fresh Ratatouille Rosette with Tomato Coulis served over fresh Quinoa 🌱  
Grilled Hand Cut New York Strip 10oz Thick Cut N.Y. Strip  
topped with Port Wine Demi Glace  
Basil and Sundried Tomato Chicken Roulade 8oz Chicken Breast  
with a Mushroom, Spinach, White Wine Cream Sauce  
Parmesan Crusted Chicken Breast with Garlic Cream Sauce  
Pan Seared Atlantic Salmon with Gorgonzola Cream Sauce  
Roasted Half Chicken with Peppercorn and Brandy Cream  
Panko Crusted Snapper with a Smoked Tomato Coulis  
Crispy Skin Duck Breast with La 'Orange Demi Glace  
Italian Porchetta with Sundried Tomato Coulis  
Petite 6oz Filet Mignon with a Shrimp Crown + 10  
topped with a Shrimp Crown, Asparagus and a Sauce Chiron  
Seared Shrimp & Scallop Duet + 10  
with Black Truffle and Parmesan Cream  
Slow Roasted 12oz Prime Rib + 15  
served with Au Jus and Horseradish Cream

## Sides Choice of Two

### Starches - Choice of One

Rosemary and Garlic Roasted Red Bliss Potatoes  
Herb Roasted Petite Fingerling Potatoes  
Wild Mushroom and Parmesan Risotto  
Whipped Sweet Potato Souffle  
Truffle Whipped Potatoes  
Herb Rice Pilaf

### Vegetables - Choice of One

Sautéed Green Beans with Lemon and Shallots  
Pepper and Honey Glazed Baby Carrots  
Bacon Roasted Brussel Sprouts  
Roasted Root Vegetables  
Green Beans Almandine  
Grilled Squash Medley

## Bar Selection

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels, Patron Tequila, Glenfiddich 12 Scotch,  
Makers Mark Bourbon, 4 house wines (2 red, 2 white), and 2 domestic beers  
Mixers included



# Additions

## Beer & Wine Selections

### Domestic Beer

Bud Lite  
Miller Lite  
Coors Lite  
Budweiser  
Michelob Ultra  
Yuengling

### House Wine

#### Red Wine:

Pinot Noir  
Merlot  
Cabernet

#### White Wine:

Chardonnay  
Pinot Grigio  
Moscato

## Bartender Fee

200 Per Bartender.

One bartender required for every 100 guests

## Champagne Toast

House  
Premium  
Supreme  
Per Person

## Carving Stations

Requires a Staffing fee of 50 Per Hour, Minimum of 1 Hour

Prime Rib  
Beef Tenderloin  
Pork Loin  
Turkey Breast

## Non-Alcoholic Package

5 Per Person

Includes; Iced Tea, Water on Tables,  
Hot Tea and Coffee Upon Request

Sodas available from the bar

\*Required for all events\*

## Cake Cutting Fee

2 Per Person

Includes Cutting and Serving of Wedding Cake

## Additional Time Fee

Additional time may be added to the standard five hour time block at the rate of (Inquire) per additional hour, half hours will not be permitted. All purchased bar packages will end at the five hour mark and the bar will be based on consumption for the additional time. A credit card must be on file and all additional bar purchases will be charged to the applicable credit card. Cash bar options are available. An additional 5% gratuity will be added to the final bill for each added hour.

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thephotographysmiths.com





# Passed Hors D'Oeuvres

Additional Hors D' Oeuvres may be added A-La-Carte to any wedding package and are ordered in quantities of 25  
(Inquire with venue for pricing)

## Chilled

Tomato Mozzarella and Basil Bruschetta  
Prosciutto Wrapped, Gorgonzola Stuffed Figs  
Avocado and Pesto BLT Bites  
Antipasto Kabobs  
Sesame Seared Ahi Tuna Crisps  
With Wasabi, Pickled Seaweed, Hoisin and Micro Basil  
Flank Steak Bruschetta  
with Fig Onion Jam, Goat Cheese, and Green Onion  
Brie, Fig and Prosciutto Crostini with Baby Arugula

## Warm

Spanakopita with Tzatziki  
Pretzel Bites with Beer Cheese Dip  
Coconut Shrimp with Pineapple Thai Chili Sauce  
Mini Pan Seared Crab Cakes with Remoulade  
Walnut and Bleu Cheese Stuffed Mushroom  
Bacon Wrapped Brussel Sprouts  
Vegetable Pot Stickers with Hoisin Sauce  
Roasted Garlic and Parmesan Shrimp  
Bacon Wrapped Scallops

# Stationed Hors D'Oeuvres

## Chilled

Seasonal Fresh Fruit Platter  
Vegetable Crudités  
with Hummus or Ranch  
Heirloom Tomato and Fresh Mozzarella Caprese  
with Basil Chiffonade and Balsamic Glaze  
Imported and Domestic Cheese Board  
Charcuterie Display  
Shrimp Cocktail  
Smoked Salmon  
with Accoutrements  
Raw Bar  
Oysters, Mussels, Clams, and Shrimp with Traditional  
Accoutrements  
Minimum 50 Pieces

## Warm

Fried Oysters on the Half Shell  
with Cajun Remoulade  
Minimum 50 Pieces  
Swedish Bison Meatballs  
2 per piece  
Bourbon Cola BBQ Bison Meatballs  
2 per piece  
Warm Spinach and Artichoke Dip  
with Ciabatta Toast Points  
Baked Brie  
with Raspberry Chutney and Crackers  
Chesapeake Crab Dip  
with Ciabatta Toast Points

Market Price (MP) will be determined two weeks before your event.

# Policies and Procedures

## **Deposits:**

All events require a \$1,000.00, non-refundable deposit and signed contract to hold the date. This deposit will be used towards your final contracted amount and is due 2 weeks after the proposal is created.

## **Guarantee:**

The number of individuals who will be attending the event must be confirmed with the Private Events Manager two weeks prior to the event. It is the responsibility of the host to notify the Private Events Manager of this number. The host will be billed for this number of attendees. When placing your guarantee, please include any other persons requiring food and beverage privileges such as vendors providing music, entertainment, photography, etc. The Cove at Fawn Lake Country Club will prepare according to the final count given. The Cove at Fawn Lake Country Club cannot guarantee extra food and beverage products or seating in the event that additional guests attend. All costs incurred are per person based upon guarantee or actual attendance: whichever is greater.

## **Payments:**

Multiple payments may be made prior to the event. Half of the estimated cost must be paid no later than 60 days prior to the event. Payments may be made over the phone, by mail, in person or online. Online credit card payments will incur a 3% convenience fee that will be added to your final bill which must be paid on the day of your event via cash, cashier's check or money order. In person credit card payments will incur a 3% convenience fee that will be added to the total being charged. Final payment for the event is due with the guarantee. Any additional costs incurred on the day of the event must be paid on the same day via cashier's check, cash and money orders.

## **Cancellation:**

Should the Host cancel the event with less than one month's notice, any expenses incurred by The Cove in loss of income, purchases, preparation and administration cost to include Coordination Fee, when applicable, will be billed to and be the responsibility of the host or Sponsoring Member for non-member function. This charge will be in addition to the deposit.

## **Force Majeure:**

The performance of this agreement is subject to circumstances, which are beyond the reasonable control of the parties and (I) directly relate to performance of the obligations set forth herein, or (II) makes it illegal or impossible for The Cove to provide or prevent the client use of The Cove for the purpose herein, due to Acts of God, war, terrorism, government regulations, natural disasters, pandemics, strikes, civil disaster, or curtailment of transportation facilities. In any such event, the Agreement may be terminated in writing by either party to the other, without any continuing obligations, penalties, or liquidated damages thereafter.

## **Food and Beverage:**

The Cove at Fawn Lake Country Club must supply all food and beverage, with the exception of a wedding cake/cupcakes, birthday cake or edible party favors. The Cove at Fawn Lake Country Club is a private club operating under the laws, rules and regulations of the State of Virginia and Spotsylvania County. The sale and serving of food, liquor, wine and beer are strictly in conformance of these laws, rules and regulations. The Cove does not allow anyone to bring in wine, beer or liquor to The Cove. Management reserves the right to restrict consumption of alcohol to individuals who appear to be intoxicated or underage. Any individual appearing to be under the legal drinking age will be required to show proper identification. The Cove at Fawn Lake Country Club participates in the safe bar practice of not serving shots. It will be the discretion of FLCC management on the day of the event to allow leftover food and beverage products to be taken off premises. In the event that food and beverages are taken off site after an event, it will no longer be The Cove at Fawn Lake Country Club's responsibility for the safe handling and proper care of the food and beverages. The Cove reserves the right to inspect and control all private parties, meetings, receptions etc. being held on premise. Smoking is not permitted on the property.

## **Music & Entertainment:**

If the music or entertainment is above appropriate levels, the Manager on Duty will take whatever steps necessary to correct the situation. All outdoor music must stop at 10pm. Outdoor speakers must be turned toward The Cove and away from the lake. The Cove's policy is that musicians and other entertainers wear appropriate attire, do not drink alcoholic beverages and conduct themselves in a professional manner.

## **Decorations:**

The Cove at Fawn Lake Country Club will not allow affixing of anything to the walls, floors, ceilings, light fixtures or mirrors by nails, staples, etc. The person holding the event will be responsible for any structural or cosmetic damage done to The Cove or neighborhood property by the Host, attendees or contracted entertainment or vendors, and will be billed accordingly for any such damage. **The use of rice, confetti, birdseed, artificial flower petals and floating lanterns are not permitted.** The Cove will not assume any responsibility for loss or damage to any property left on premises, prior to, during or after the event.

## **Pricing and Fees:**

Prices are on a per-person basis unless noted otherwise. A 22% service charge and the required Virginia state sales and meals tax of 9.8% will be added on all food and beverage charges. Under Virginia law, The Cove must apply the state sales tax of 5.3% to the room rental fee. The 22% service charge is taxable by law.

## **Compliance:**

Members and Guests are responsible for conducting the function in an orderly manner and in full compliance with applicable laws, regulations and The Cove Policy. Members/Host assumes full responsibility for the conduct of their guests and for any damage of The Cove Premises or theft of property. Guests attending the function are required to stay in their designated areas.

## **Dress Code:**

Appropriate dress attire for ladies and men is required (unless provisions are made for a themed party). The sponsoring member, as well as the host are responsible for communicating The Cove's policy in terms of dress code and decorum to guests.



# Local Attractions

## Historic

**Indian Punch Bowl**  
Rappahannock River Heritage Trail,  
Fredericksburg, VA 22401

"Several Native American tribes occupied the area surrounding Fredericksburg around the time that John Smith was exploring the rivers and the Chesapeake Bay. Supposedly, the tribes used certain indigenous plants to mix poisons for hunting, creating shallow "bowls" carved into rocks near the river."

**Mary Washington House**  
1200 Charles St,  
Fredericksburg, VA 22401

"In 1772, George Washington purchased a house from Michael Robinson in Fredericksburg, Virginia for his mother. Mary Ball Washington spent her last seventeen years in this comfortable home."

**Rising Sun Tavern**  
1304 Caroline St,  
Fredericksburg, VA 22401

"Built by George Washington's youngest brother Charles around 1760 as his home, this frame building became a tavern in 1792 when it was purchased by the Wallace family."

**Spotsylvania County Museum**  
6159 Plank Rd,  
Fredericksburg, VA 22407

"Our County's history, beginning with early Native Americans and continuing on through the Civil War. It is also home to a research library that is open to the general public."

**Hugh Mercer Apothecary Shop**  
1020 Caroline St,  
Fredericksburg, VA 22401

"This eighteenth-century building was restored to house the Hugh Mercer Apothecary Shop, a museum of medicine, pharmacy, and military and political affairs. Dr. Mercer served the citizens of Fredericksburg with medicines and treatments of the time."

**Chatham Manor**  
120 Chatham Ln,  
Fredericksburg, VA 22405

"Chatham Manor was built by William Fitzhugh during the years 1768-1771. During the Civil War it played a vital role as a Union headquarters, hospital and soup kitchen."

## Family Fun

**Fun Land of Fredericksburg**  
1351 Central Park Blvd,  
Fredericksburg, VA 22401

Indoor amusement park offering mini-rides, go-karts, arcade games, rock wall climbing & more.

**Sky Zone Trampoline Park**  
1410 Central Park Blvd,  
Fredericksburg, VA 22401

"Sky Zone Fredericksburg is the original indoor trampoline park, and we never stop searching for new ways play. We're firm believers in the power of active play. The kind of play that makes us jump, dodge, flip, sweat, bounce, and laugh. Play where you can be you, in the moment, free."

**Rush Hour Live Escape Games**  
1, Towne Centre Blvd #3100,  
Fredericksburg, VA 22407

Rush Hour Live Escape Games in Fredericksburg, VA, makes for perfect, wholesome fun the entire family will enjoy. You and your family will become fully engaged with the adventure of the escape room.

**Kings Dominion**  
16000 Theme Park Way,  
Doswell, VA 23047

"For 45 years, Kings Dominion has been a place for families to create lasting memories. And with world-class rides, an all-inclusive water park, 14-acre kids area, and immersive events all year, there is something for everyone!"

## Wineries

**Wilderness Run Vineyards**  
11109 Plank Rd,  
Spotsylvania Courthouse, VA 22553

"Wilderness Run Vineyards began as twinkle in the eye of Robert and Denise Pagan as they looked across the farm they had raised their family upon. With the help of their son Harry and lifelong friend Brandon (and many others) they started reclaiming what were once dairy pastures and began planting long rows of vines."

**Chateau MerrillAnne**  
16234 Marquis Rd,  
Orange, VA 22960

"We offer some of the most awarded wines in Virginia with indoor seating in the tasting room, a spacious deck area, and huge open meadows where you can enjoy a picnic lunch. If you can enjoy the rustic ambiance of an old barn while enjoying some of the finest wine in Virginia then we may be what you are looking for."

## Local Notable Eats

**Carl's Frozen Custard**  
2200 Princess Anne St,  
Fredericksburg, VA 22401

Landmarked ice cream stand drawing lines of fans for soft-serve cones, malts & shakes since 1947. Cash Only

**Guacamole Restaurant**  
32345 Constitution Hwy,  
Locust Grove, VA 22508

"The only thing frozen at Guacamole Restaurant are the margaritas! Are you obsessed with finding authentic Mexican food? Then look no further! Guacamole Restaurant Mexican Cuisine, a Mexican restaurant located in Locust Grove, Virginia, is known for using only the Freshest ingredients."

**Freddy Donuts**  
801 William St,  
Fredericksburg, VA 22401

"Freddy Donuts - your friendly downtown Fredericksburg donut shop. We make fresh, handmade donuts, & delicious coffee and tea drinks."

**Osan Japanese Restaurant**  
707 Caroline St,  
Fredericksburg, VA 22401

"Osan Japanese Restaurant is a family owned and operated business by husband and wife Byoung Oh and Sook Yi. We opened the winter of 2016 to serve authentic Japanese and Korean cuisine."





**Jessica Hewlett, CWP: Director of Private Events**

540-972-6200 ext. 3, opt 1 | [jhewlett@fawnlakeecc.com](mailto:jhewlett@fawnlakeecc.com)

11305 Longstreet Drive | Spotsylvania, VA 22551

[THECOVE.FAWNLAKECC.COM](http://THECOVE.FAWNLAKECC.COM)



Photography by:  
Kerry Mulhern / Kerry Renee Photography  
[www.kerryreeneephotography.com](http://www.kerryreeneephotography.com)

