



Catering

DELICIOUS, HIGH - QUALITY CUISINE

OUR EXPERIENCED TEAM IS COMMITTED TO DELIVERING CREATIVE SOLUTIONS FOR YOUR EVENT PLANNING NEEDS.
FROM COORDINATING YOUR THEME TO CUSTOMIZING YOUR MENU, WE TAKE CARE OF EVERY DETAIL.



SERVICES WE OFFER:

PRIVATE EVENTS, CORPORATE EVENTS, FAMILY REUNIONS, BRIDAL PARTIES, ANNIVERSARIES

540-972-6200 EX 3, OPT 1 | THECOVEATFAWNLAKECC.COM

Venue Rates

Four Hour Event for Up To 225 Guests

Sunday - Thursday - The Cove (Inquire)
Sunday - Thursday - Harbor Club (Inquire)

Food and Beverage Minimum 26 per person

Friday, Saturday & Holidays - The Cove (Inquire)
Friday, Saturday & Holidays - Harbor
Club (Inquire)

Food and Beverage Minimum 30 per person

Fawn Lake Resident discounts may apply to venue rate

Venue Rate Includes

- 6-hour rental Includes 4-hour event time, 1 hour setup and 1 hour cleanup,
- Simple Décor set up (provided by host)
- Service Staff
- Use of in-house AV System
- Tables & Chairs
- Basic white linen and choice of napkin color
- China, Silverware and Glassware
- Complete Setup of The Cove provided items

Meeting Only Venue Rate

Sunday - Thursday (Inquire), Four Hour Meeting Time
Friday, Saturday and Holidays - (Inquire), Four Hour Meeting Time

Fawn Lake Resident discounts may apply to venue rate

Meeting Venue Rate Includes

- 5 Hour Rental Includes 4-hour meeting, 30 minutes setup and 30 minutes cleanup
- Tables & Chairs
- Basic white linen
- Use of in-house AV System
- Complete Setup of The Cove provided items
- Water Station



Hors D' Oeuvres

Hors D' Oeuvres sold per piece and may be ordered in quantities of 25

Passed

Chilled

Tomato Mozzarella and Basil Bruschetta
Avocado and Pesto BLT Bites
Bacon Jam and Brie Crostini
Cucumber Hummus Bites 🥒
With Cherry tomato half, sea salt and an EVOO Drizzle
Smoked Salmon Mousse Cup
Watermelon Feta Bites 🍉
Drizzled with Balsamic Glaze, garnished with fresh mint
Shrimp Cocktail
Served in a Sherry glass with house made cocktail sauce
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
Bacon Wrapped Brussel Sprouts
Vegetable Pot Stickers with Hoisin Sauce
Roasted Garlic and Parmesan Shrimp
Mushroom Arancini
Artichoke and Crab Stuffed Mushroom Caps
Bacon Wrapped Scallops

Stationed

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 Jam and Crackers
Chesapeake Crab Dip
with Ciabatta Toast Points



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

Buffet Menu

Prices are Per Person

Salads

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

Classic Wedge Salad

Iceberg Lettuce Head, Crispy Bacon, Crumbled Bleu Cheese, Pickled Red Onion, drizzled with House Made Buttermilk Ranch Dressing

Autumn Salad

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



Starches

Herb Rice Pilaf

Herb Roasted Petite Fingerling Potatoes

Aged Gouda Polenta

Whipped Sweet Potato Souffle

Truffle Whipped Potatoes

Rosemary and Garlic Roasted Red Bliss Potatoes

Aged Cheddar Potato Au Gratin

Wild Mushroom and Parmesan Risotto

Entrees

Fresh Ratatouille Rosette over Quinoa ^v
with Tomato Coulis

Sundried Tomato Pesto Tortellini ^{VG}

Handmade Gnocchi ^{VG}
with Black Truffle and Aged Fontina Cheese Cream Sauce

Beef Stroganoff
with Egg Noodles

Garlic and Parmesan Shrimp

Teriyaki Glazed Salmon
with Crispy Shallots

Parmesan Crusted Chicken Breast
with Garlic Cream Sauce

Pan Seared Salmon
with Lemon, Herb, Champagne Butter

Sundried Tomato Crusted Snapper
with Lemon Butter

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

Grilled Beef Shoulder Tender
with Bordeaux Demi Glace

Sous Vide and Brined Pork Loin
with Apple Demi Glace

Smoked Beef Brisket
with Bourbon Cola BBQ Sauce

Port Braised Boneless Short Ribs
with Bourguignon Gravy

Beef Tenderloin Medallions
with Red Wine Demi Glace

Pork Osso Bucco
Berkshire Pork Shank, finished with a Red Wine Braising Reduction

Vegetables

Roasted Root Vegetables

Roasted Butternut Squash

Sautéed Green Beans with Lemon and Shallots

Grilled Squash Medley

Pepper and Honey Glazed Baby Carrots

Green Beans Almandine

Bacon Roasted Brussel Sprouts



Plated Menu

Salads

Prices are Per Person

Entrees

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

Classic Wedge Salad

Iceberg Lettuce Head, Crispy Bacon, Crumbled Bleu Cheese, Pickled Red Onion, drizzled with House Made Buttermilk Ranch Dressing



Starches

Choose One

Herb Rice Pilaf

Herb Roasted Petite Fingerling Potatoes

Aged Cheddar Polenta

Whipped Sweet Potato Souffle

Truffle Whipped Potatoes

Rosemary and Garlic Roasted Red Bliss Potatoes

Aged Cheddar Potato Au Gratin

Wild Mushroom and Parmesan Risotto

Fresh Ratatouille Rosette ^v

with Tomato Coulis served over fresh Quinoa

Roasted Half Chicken

with Peppercorn and Brandy Cream

Sous Vide Flank Steak

6oz Hand Cut Flank Steak served with House Made Chimi Churri

Parmesan Crusted Chicken Breast

with Garlic Cream Sauce

Basil and Sundried Tomato Chicken Roulade

8oz Chicken Breast with a Mushroom, Spinach, White Wine Cream Sauce

Chicken Saltimbocca

Seared Chicken Breast stuffed with sundried tomato, sage, and mozzarella with a tomato butter cream sauce

Pan Seared Atlantic Salmon

with Lemon, Herb, Champagne Butter

Crispy Skin Duck Breast

with La 'Orange Demi Glace

Grilled Hand Cut New York Strip

10oz Thick Cut N.Y. Strip topped with Port Wine Demi Glace

Pork Osso Buco

Berkshire Pork Shank, finished with a Red Wine Braising Reduction

Panko Crusted Snapper

with a Smoked Tomato Coulis

Seared Shrimp & Scallop Duet

with Black Truffle and Parmesan Cream

Petite Filet Mignon with a Shrimp Crown

6oz Filet topped with a Shrimp Crown, Asparagus and a Sauce Chiron

Prime Rib

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

Vegetables

Choose One

Sautéed Green Beans with Lemon and Shallots

Grilled Squash Medley

Roasted Root Vegetables

Roasted Butternut Squash

Green Beans Almandine

Pepper and Honey Glazed Baby Carrots

Bacon Roasted Brussel Sprouts



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

Cocktail Packages

Minimum of 2 Hours, Minimum 25 Guests

Lakeview Package

Select 3 Passed Hors D' Oeuvres

1 Stationed Hors D' Oeuvres

Includes 2 hour Beer and Wine Package

46 Per Person

Additional 10 Per Person Per Hour after the first two hours

Harborview Package

Select 5 Passed Hors D' Oeuvres

1 Stationed Hors D' Oeuvres

Includes 3 hour House Bar Package

62 Per Person

Additional 12 Per Person Per Hour after the first two hours

Beach Front Package

Select 6 Passed Hors D' Oeuvres

2 Stationed Hors D' Oeuvres

Includes 3 hour Premium Bar Package

76 Per Person

Additional 13 Per Person Per Hour after the first two hours

Fawn Lake Deluxe Package

Select 8 Passed Hors D' Oeuvres

2 Stationed Hors D' Oeuvres

Includes 3 hour Top Shelf Bar Package

90 Per Person

Additional 14 Per Person Per Hour after the first two hours



Hors D' Oeuvres are Priced at 1 Piece Per Hors D' Oeuvres, Per Person

Bar Packages

Flat Rate Bar

Beer & Wine Package

2 House White Wines, 2 House Red Wines,
2 Domestic Beers

24 Per Person for first 2 hours

10 Per Person for every additional hour

House Brand Bar

House Vodka, Gin, Rum, Whiskey, Tequila, House of
Stuart Scotch, Mixers included.

2 House White Wines, 2 House Red Wines,
2 Domestic Beers

28 Per Person for first 2 hours

12 Per Person for every additional hour

Premium Bar

Tito's Vodka, Bombay Gin, Bacardi Rum,
Jack Daniels, Jim Beam,
Jose Cuervo, Jameson Scotch, Mixers included
2 House White Wines, 2 House Red Wines,
2 Domestic Beers .

32 Per Person for first 2 hours

13 Per Person for every additional hour

Top Shelf Bar

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jack
Daniels Whiskey, Patron, Glenfiddich 12 Scotch, Makers
Mark Bourbon, Mixers Included

2 House White Wines, 2 House Red Wines,
2 Domestic Beers and 1 Premium Beer

34 Per Person for first 2 hours

14 Per Person for every additional hour

Minimum of 2 Hours, Minimum 25 Guests



Additions

Non-Alcoholic Beverages

5 Per Person

Includes; Iced Tea, Water Station on the Tables,
Lemonade, Hot Tea and Coffee Upon Request
Sodas available from the bar

Required for all events

Carving Stations

Carving Stations Require a Staffing Fee of 50 per hour and minimum of 1 hour

Prime Rib

With Au Jus and a Creamy Horseradish Sauce

Beef Tenderloin

With Red Wine Bordelaise

Duck Breast

With La 'Orange Demi Glace

Pork Loin

With Apple Chutney

Turkey Breast

With Turkey Gravy

Pit Roasted Ham

Berkshire ham leg dry rubbed and roasted, then sliced and glazed
with local hot honey

Champagne Toast

House 4

Premium 12

Supreme 20

Per Person

Bartender Fee

200 Per Bartender.

One bartender required for every 100 guests

Cake Cutting Fee

2 Per Person

Includes Cutting and Serving of Host Provided Cake

Additional Time Fee

Additional time may be added to the standard four hour time block at the rate of \$600 per additional hour, half hours will not be permitted. All purchased bar packages will end at the four 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 hours



Policies & Procedures

Deposits:

All events require a non-refundable deposit in the amount of the venue fee and signed contract to hold the date. This deposit will be used towards your final contracted amount.

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 & 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.

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 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 & 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.

Smoking:

The use of tobacco or tobacco-substitute products is not permitted in the Fawn Lake Country Club dining & event facilities or in any other Club facility, building or structure. The use of tobacco or tobacco-substitute products is not allowed in any of the Fawn Lake Country Club outside dining areas, including the patios, during business hours. Designated tobacco smoking locations away from the dining areas are provided for the convenience of adult smokers. The use of marijuana products is not allowed anywhere on Fawn Lake Country Club property.

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.



Jessica L. Hewlett, CWP: Director of Private Events

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