



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, QUINCEANERA'S, FAMILY REUNIONS, BRIDAL PARTIES, ANNIVERSARIES

540-972-6200 EX 3, OPT 1 | [THECOVEATFAWNLAKECC.COM](http://THECOVEATFAWNLAKECC.COM)

# Venue Rates

## Five Hour Event for Up To 175 Guests

Maximum Guest Count without a dance floor 225

Sunday - Thursday -The Cove (Inquire)

Food and Beverage Minimum 45 per person

Friday, Saturday & Holidays - The Cove (Inquire)

Food and Beverage Minimum 55 per person

Fawn Lake Resident discounts may apply to venue rate

## Venue Rate Includes

- 8-hour rental Includes 5-hour event time, 2 hour setup and 1 hour cleanup,
- Simple Décor set up (provided by host)
- Service Staff
- Use of in-house AV System
- Dance Floor
- Tables & Chairs
- Floor Length Tablecloth and napkin in your choice of color
- China, Silverware and Glassware
- Complete Setup of The Cove provided items

## Optional Décor Setup Service: (Inquire)

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

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





# Catering

## Hors D' Oeuvres

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

### 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*  
 Sesame Seared Ahi Tuna Crisps  
*With Wasabi, Pickled Seaweed, Hoisin and Micro Basil*  
 Shrimp Cocktail  
*Served in a Sherry glass with house made cocktail sauce*  
 Flank Steak Bruschetta  
*with Fig Onion Jam, Goat Cheese, and Green Onion*  
 Brie, Fig and Prosciutto Crostini with Baby Arugula

### Passed

### 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

### 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

### Stationed

### 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.

# 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 <sup>V</sup>  
with Tomato Coulis

Sundried Tomato Pesto Tortellini <sup>VG</sup>

Handmade Gnocchi <sup>VG</sup>  
with Black Truffle and Aged Fontina Cheese Cream Sauce

Beef Stroganoff  
with Egg Noodles

Teriyaki Glazed Salmon  
with Crispy Shallots

Parmesan Crusted Chicken Breast  
with Garlic Cream Sauce

Pan Seared Salmon  
with Lemon, Herb, Champagne Butter

Coconut Crusted Chicken  
with Sweet Thai Chili Sauce and Mango

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

Garlic and Parmesan Shrimp

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 <sup>v</sup>

with Tomato Coulis served over fresh Quinoa

### Parmesan Crusted Chicken Breast

with Garlic Cream Sauce

### Sous Vide Flank Steak

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

### 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 Gorgonzola Cream Sauce

### 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

### Rack of Lamb

with Red Pepper Romesco Sauce

### 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

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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

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## Flat Rate Bar

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### Beer & Wine Package

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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

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Aristocrat Vodka, Aristocrat Gin, Aristocrat Rum,  
Montezuma Tequila, House of Stewart Whiskey,  
KY Gentleman Bourbon  
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

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Tito's Vodka, Tanqueray Gin, Captain Morgan Rum,  
Jose Cuervo Tequila, Jameson, Jim Beam  
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

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Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum,  
Jack Daniels Whiskey, Johnny Walker Black Scotch,  
Gentlemen Jack Bourbon, Patron Tequila  
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

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## Non-Alcoholic Beverages

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5 Per Person

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

\*Required for all events\*

## Carving Stations

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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

## Champagne Toast

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House 4

Premium 12

Supreme 20

Per Person

## Bartender Fee

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200 Per Bartender.

One bartender required for every 100 guests

## Decor Rentals

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Table Runners (Gold, Silver & Rose Gold) 2 ea.

Plate Chargers (Gold, Silver & Clear with Gold Beading) 1 ea.

Floating Candles (sets of three) 20 ea

Votive Candles (Gold, Silver & Rose Gold) .50 ea.

## Cake Cutting Fee

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2 Per Person

Includes Cutting and Serving of Host Provided Cake

## Additional Time Fee

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Additional time may be added to the standard four 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 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 hour.





# Policies & Procedures

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## **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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