



FAUQUIER SPRINGS COUNTRY CLUB Wedding & Events

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THE SITE

Fauquier Springs is nestled on the banks of the Rappahannock River, 45 miles west of Washington, D.C. in Warrenton, Virginia. The club's mountain views, hilltop gazebo and 30,000 square foot clubhouse provide the perfect setting for your fairytale wedding. Our elegant Victorian staircase welcomes you as you enter the foyer. Upstairs, our Grand Ballroom's terrace overlooks the beautifully manicured golf course. The ballroom can accommodate 60-250 guests and offers an impressive 30' x 30' dance floor. Our smaller banquet hall, the Springs Room, is ideal for smaller weddings and rehearsal dinners of up to 60 guests. Whether you are planning an intimate gathering or a grand affair, Fauquier Springs is the perfect full-service choice.

Membership to this private country club is not required to host an event.

THE HISTORY

Founded in 1957, the club occupies the site of the famous historic Fauquier White Sulphur Springs Resort dating back to pre-Civil War days. In the mid-1830s, with its long history of acclaim for the waters, two large hotels and a number of cottages were built to accommodate nearly a thousand guests. The spa was solace to many renowned guests, including Presidents Madison and Monroe who owned cottages, as well as Chief Justice John Marshall, President Martin Van Buren, and Mrs. Henry Clay who all visited the Springs.



OUTDOOR CEREMONY

The beautiful Hilltop Gazebo is a replica of the historic gazebo that had been on the property since the early 1800s. This site offers a picturesque setting for your outdoor wedding ceremony. The one-hour rental cost is \$750 which includes 100 white padded folding chairs. Additional chairs may be rented for \$3.50 per chair, plus a \$75 delivery fee.

INDOOR CEREMONY

The Grand Ballroom offers an elegant space for an indoor ceremony. Our gold chiavari chairs line the dance floor in a cathedral setting. The reception tables are pre-set and hidden from view behind two large wings on either side of the ceremony location. After the ceremony, the Ballroom is transformed for the reception while guests enjoy cocktails and hors d'oeuvres. The one-hour rental cost for an indoor ceremony is \$600 which includes the setup of all chairs.

Fauquier Springs Country Club

ROOM RENTAL RATES

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

GRAND BALLROOM RENTAL PRICES (60-250 guests)

Monday-Thursday \$750 Friday \$2,500 Saturday \$2,500 daytime; \$3,500 evening Sunday \$1,500

Additional hour available at a rate of \$5.00 per guest plus bar charges at \$150 per additional hour. Daytime events must conclude by 3PM.

SPRINGS ROOM

(60 guest maximum, 45 fit comfortably, leaving space for dancing)

Monday-Friday \$550 Saturday \$750 Sunday \$500

Additional hour available at a rate of \$5.00 per guest plus bar charges at \$150 per additional hour. A portable dance floor is available for \$350.

BRIDAL SUITE

Monday - Sunday \$250

MILITARY DISCOUNT

A bride or groom with a valid military ID will receive a 15% discount on the reception room rental fee. This discount cannot be combined with off-season rates.



MENU PACKAGES

Menus are customizable. Special meals for those with dietary restrictions can be provided with advanced notice. All items are subject to 22% service charge and 5.3% sales tax.

BUFFET (\$45 per guest)

Three hors d'oeuvres, salad and rolls, two entrées, two starches, one vegetable.

PRE-SELECTED PLATED DINNER (\$50 per guest) Three hors d'oeuvres, salad and rolls, choice of two entrées, one starch, one vegetable. Guests must preselect their meal from a choice of two offerings prior to the wedding. Vegetarian options are available at no additional charge.

DUAL ENTRÉE PLATED DINNER (\$55 per guest) Three hors d'oeuvres, salad and rolls, two 4-ounce entrées, one starch, one vegetable. Vegetarian options are available at no additional charge.

CHILDREN'S MEALS (\$10 per child)

Chicken tenders and fries available for children under age 12, upon request. Please inquire about additional children's meal options.

VENDOR MEALS (\$25 per person) Filet meal is not eligible.

STATION OPTIONS

Must be arranged in conjunction with one of our menu packages. Additional staff required to execute some stations, at a rate of \$100 per staff.

MASHED POTATO BAR (\$7 per guest)

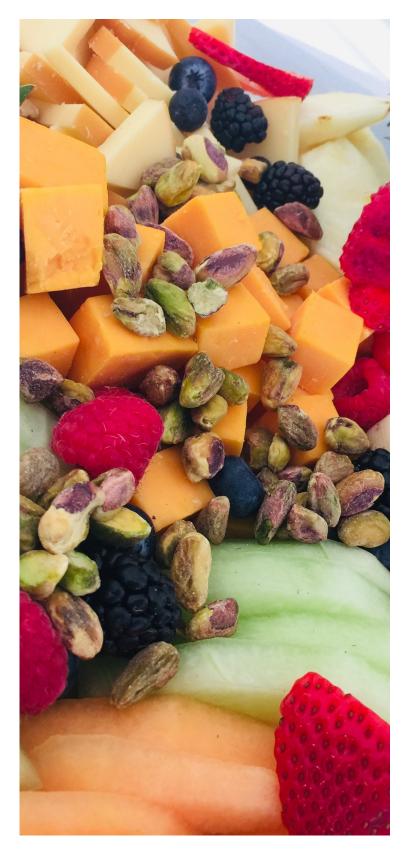
Our homemade red-skinned mashed potatoes and mashed sweet potatoes served with toppings of sour cream, cheddar cheese, bacon, butter, bleu cheese crumbles, diced ham, scallions, pecans, brown sugar, marshmallows and dried cranberries. Served in martini glasses.

ITALIAN PASTA BAR (\$8 per guest)

Cheese-filled tortellini and farfalle pasta served with marinara, alfredo and putanesca sauces, broccoli, mushrooms, peppers, capers, Parmesan cheese and extra virgin olive oil. Served with garlic toast.

CARVING STATION

Bourbon Glazed Ham, Spiral Sliced Ham, Turkey Breast, Virginia Ham or Top Round (\$6 per guest); Pork Loin, Leg of Lamb (\$8 per guest), Beef Tenderloin or Prime Rib (\$10 per guest); served with au jus, stone ground mustard, horseradish cream sauce and slider rolls.



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MENU OPTIONS

Hors' Doeuvres Options

STATIONARY DISPLAYS

Antipasto Platter with Cured & Aged Meats & Cheeses with Grilled/Marinated Vegetables
Imported & Domestic Cheese Display with Fresh Fruit & Gourmet Crackers
Vegetable Crudités with Herb Dip
Maryland Crab Dip with Sliced Baguette & Sliced Vegetables
Spinach & Artichoke Dip with Sliced Baguette & Gourmet Crackers
Chorizo Queso with Tortilla Chips

PASSED AND DISPLAY HORS D'OEUVRES

VEGETARIAN

Baked Italian Crostini with Goat Cheese & Bruschetta
Asparagus Risotto in Porcelain Spoons
Caramelized Onion Tarts
Raspberry & Almond Brie Tarts
Spinach & Feta Spanakopita

MEAT

Baked Cocktail Meatballs in a Sweet Chili Sauce
Beef Tenderloin on Garlic Roasted Crostini with Béarnaise Aioli
Mongolian Beef Skewers with Tangerine Dipping Sauce
Country Ham Biscuits with Dijon Cream or Orange Sauce
Sausage-Stuffed Mushroom Caps

POULTRY

Santa Fe Puffs with Chicken, Spicy Cheese & Black Beans Gourmet Chicken Salad on Miniature Croissants Mini Chicken & Waffles

SEAFOOD

New Orleans Skewers with Shrimp, Andouille Sausage & Grilled Peppers
Crab-Stuffed Mushroom Caps
Maryland Baby Crab Cakes with Remoulade
Shrimp Gazpacho Shooters
Shrimp & Grits in Porcelain Spoons
Spiced Shrimp with Cocktail Sauce
Bacon-Wrapped Scallops

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ENTRÉE OPTIONS

VEGETARIAN

Eggplant Parmigiana Garden Vegetable Lasagna with a Béchamel Sauce Wild Mushroom Ravioli with Sage Cream

MEAT

Flank Steak with Mushroom Jus, Brandy Au Poivre
or Bleu Cheese Sauce
Grilled Pork Tenderloin with Apricot Glaze
Beef Tips in a Mushroom Demi-Glaze
Filet Mignon*
Barbeque Pork Loin

POULTRY

Chicken Parmigiana
Chicken Picatta in White Wine & Caper Sauce
FSCC Chicken with Apple, Cranberry & Cornbread Stuffing
Chicken Breast with Sherried Mushrooms

SEAFOOD

Maryland-style Crab Cakes *
Flounder stuffed with Crab Meat
Grilled Salmon with Citrus Champagne Buerre Blanc Sauce
Grilled Salmon in Dijon Cream Sauce

* Entrées for plated dinner packages only







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SALAD OPTIONS

Caesar Salad tossed with Croutons & Romano Cheese
House Salad with Mixed Greens, Cucumbers, Tomatoes & Watercress Dressing
Mesclun Salad with Sliced Pears, Bleu Cheese Crumbles, Walnuts & Maple Vinaigrette
Spinach & Strawberry Salad with Creamy Goat Cheese, Shaved Almonds & Balsamic Vinaigrette

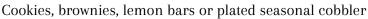
STARCH OPTIONS

Yukon Gold Garlic Mashed Potatoes
Penne Pasta with an Alfredo Sauce
Cheese Tortellini in Cream Sauce
Wild Rice with Pecans & Cranberries
Rice Pilaf
Garlic Basil Whipped Potatoes
Oven Roasted Potatoes
Classic, Asparagus or Mushroom Risotto
Wild Mushroom Ravioli with Sage Cream Sauce
Quinoa with Avocado, Almonds & Dried Cranberries
Penne Pasta with an Alfredo Sauce

VEGETABLE OPTIONS

Green Beans with Roasted Almond Butter
Steamed Broccoli with Lemon Butter
Roasted Asparagus tossed in Roasted Garlic & Olive Oil
Haricots Verts (Baby Green Beans)
Marinated Grilled Italian-Seasoned Vegetables

DESSERT ADD-ON (\$3.50 per guest)









Fauquier Springs Country Club

BREAKFAST BUFFETS

Plated breakfast available upon request.

THE CONTINENTAL (\$12 per guest)

Danishes & Muffins served with Sweet Butter & Preserves • Bagels & Cream Cheese

Fresh Fruit & Yogurt

Chilled Orange Juice, Cranberry Juice & Coffee

THE COUNTRY BREAKFAST (\$22 per guest)

Fluffy Scrambled Eggs • French Toast or Pancakes

Hash Brown Potatoes • Sausage & Bacon

Danishes, Muffins & Biscuits served with Sweet Butter & Preserves,

Chilled Orange Juice, Cranberry Juice & Coffee

THE HUNT BREAKFAST (\$26 per guest)

Scrambled Egg Bar with assorted toppings of Chopped Bacon, Cheddar Cheese, Diced Tomatoes & Scallions, Biscuits served with Sausage Gravy · Grilled Ham Steaks

Potato Home Fries with Peppers & Onions · Garlic Cheese Grits

Fresh Fruit Salad with Melons, Pineapples, Grapes & Berries

Basket Of Assorted Muffins served with Fresh Cream Butter

Chilled Orange Juice, Cranberry Juice & Coffee

THE CLASSIC BREAKFAST (\$28 per guest)

Quiche Lorraine · Strawberry-Stuffed French Toast with Maple Syrup
Sliced Smoked Salmon with Capers, Cream Cheese & Red Onions
Shredded Hash Browns · Sausage Links & Applewood Smoked Bacon
Fresh Fruit Salad with Melons, Pineapples, Grapes & Berries
Bread Basket Of Croissants, Danishes & Muffins served with Sweet Cream Butter & Jams Chilled Orange Juice,
Cranberry Juice And Coffee







Fauquier Springs Country Club

BEVERAGE OPTIONS

OPEN BAR PACKAGES

Complimentary champagne toast included for Bride and Groom with all hosted open bar packages. Guests under age 21 and vendors will be billed at \$5.95 each for non-alcoholic beverages. All pricing is based on a four-hour event.

BEER & WINE OPEN BAR (\$22 per guest) Soft beverages, draft beer and house wines

HOUSE OPEN BAR (\$25 per guest) Soft beverages, draft beer, house wines and house liquors

PREMIUM OPEN BAR (\$28 per guest)
Soft beverages, draft beer, house wines and premium liquors

HOSTED CONSUMPTION BAR

Host pays for all beverages on a consumption basis, invoiced following the event. \$100 bartender fee applies; two bartenders required for guest counts over 125.

CASH BAR

Guests pay for all beverages on a cash basis.

\$100 bartender fee applies; two bartenders required for guest counts over 125.

CASH/CONSUMPTION DRINK PRICES

House Cocktail (\$6 per drink)

House Wine (\$6 per drink)

Premium Cocktail (\$8 per drink)

Draft And Bottled Beer (\$4 per drink)

Soda (\$2 per drink)

NON-ALCOHOLIC BEVERAGE PACKAGE (\$6.50 per guest) Soft beverages, iced tea, lemonade and coffee. Sparkling cider toast included.



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BEVERAGE SELECTION

Subject to change; please inquire with Event Coordinator.

DRAFT BEER

Devils Backbone Vienna Lager, Goose Island IPA, Bud Light

HOUSE WINE

Canyon Road Chardonnay, Canyon Road Merlot, Salmon Creek Cabernet Sauvignon, Bella Serra Pinot Grigio, Stella Moscato Additional wines available by request for an additional cost.

HOUSE LIQUOR

Bowmans Vodka, Bowmans Gin, Bowmans Rum, Jim Beam Bourbon, Montezuma Tequila, House Of Stewart Scotch, Evan Williams Whiskey

PREMIUM LIQUOR

Grey Goose Vodka, Bacardi Rum, Beefeaters Gin, Jack Daniels Bourbon, Dewar's Scotch, José Cuervo Tequila

Outside alcoholic beverages are not permitted on club property. Alcoholic beverages purchased from Fauquier Springs may not be taken off the premises.

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ADDITIONAL SERVICES

DAY OF COORDINATION (EVENT ASSISTANCE) \$125 per hour, with a four-hour minimum for each event

HOUSE CENTERPIECE

\$15 per table

Three tiered cylinder centerpiece display with colored glass beads and white or ivory floating candles on a mirror tile surrounded by three votive candles. With silver or gold table numbers.

CHARGERS

\$1.00 each, based upon availability Gold or silver decorative plate chargers

SPECIALTY COLORED LINENS

Please inquire with the event coordinator for linen samples and pricing. A delivery fee applies to all specialty linen orders. \$18-\$20

PIPE & DRAPE

Pipe and drape is available to rental at \$150 for a four hour period.





Fauquier Springs Country Club

FAUQUIER SPRINGS COUNTRY CLUB RECOMMENDED VENDORS

Your Sales Manager can provide contact information for any of our recommended vendors.

Accommodations Holiday Inn

Hampton Inn

Alterations Priscilla Gillis Designs

Atelier Wedding

Cakes & Sweets Eloise's Pastries

Haute Cakes

Gateau

Disc Jokey DJ rez

Thraxxx Entertainment

XEN Live

Florists Shelley's Floral Enterprise

The Posey Detail

Designs by Teresa

Officiants Donna Ruland

Mary C. Sullivan

Hair & Make Up KB Beauty

Dana Manley

Pink Blush Hair Artistry

Photographers & Videographers MNEME Media House

Forever Young Photography

House of Amsel

Transportation Ciao Bella - Trolley for Hire

Harmon's Carriages

Fauquier Springs Country Club



TERMS AND CONDITIONS

The Springs Club's services are available to everyone. Membership in the club is not required.

SERVICE CHARGE AND TAX

A 22% service charge is added to all rental fees, food and beverage costs. This service charge includes standard staffing charges including setup, food service, beverage service and clean up of your event. State sales tax of 5.3% is added to the total cost.

GRATUITY

Gratuity is not included. The 22% service charge covers the hourly rates for all staff responsible for executing your event. Gratuity is neither required nor expected but always appreciated.

BOOKING

We require a signed copy of the proposal which serves as the catering contract, along with a deposit of 15% of the total price.

FINAL GUEST COUNT AND PAYMENT

The final guest count is due 15 days before your wedding. A final invoice will be sent and the final payment is due no later than 10 days before your wedding.