



Wedding Packages



Wedding Packages

Let the charm of The Royal Fox Country Club entertain your guests, we provide a classic elegant feel to accommodate weddings of all kinds. The Royal Fox Wedding Packages are designed for our bride & grooms' convenience. Our package options showcase popular menu selections created by our Executive Chef. Our dedicated staff is here to create a day filled with timeless memories that will be remembered by all. The beauty & Charm of The Royal Fox Country Club was designed after Thomas Jefferson's Monticello home, giving our club a character that is unique.

The Grand Wedding Package

- White Full Length Linens
- White Napkins
- Gold Chivari Chairs with White Cushions
- Elegant Oil Lamps for each Guest Table
- Private Restroom for Bride
- Coat Check
- Complimentary Wedding Tasting
- Premium Open Bar Package
- Choice of Three Butler Passed Hors D'oeuvres
- Two Varietals of House Wine Served with Dinner
- Champagne Toast for Head Table
- Choice of Soup or Salad
- Custom Designed Wedding Cake
- Coffee/Tea Service



Wedding Packages

The Royal Wedding Package

- White Full Length Linens
- White Napkins
- Gold Chivari Chairs with White Cushions
- Mirrors and Elegant Oil Lamps for each Guest Table
- Gold Charger Plates
- Private Restroom for Bride and Bridesmaids
- Coat Check
- Complimentary Wedding Tasting
- Platinum Open Bar Package
- Custom Signature Cocktails
- Cocktail Service during Dinner for Head Table
- Choice of Five Butler Passed Hors D'oeuvres
- Two Varietals of House Wine Served with Dinner
- Champagne Toast for all Guests
- Choice of Soup or Salad
- Custom Designed Wedding Cake
- Coffee/Tea Service
- Valet Service



Her D'oeuvres

Seafood Selections

Jumbo Chilled Shrimp
Panko Coconut Shrimp
Bay Scallops wrapped in Bacon
Mini Maryland Style Crab Cakes

Beef and Pork Selections

Grilled Steak Skewer *with Balsamic Reduction*
Italian Market Meatballs
Pork Belly Canape *with Apple and Mascarpone*
Franks n' Blankets

Poultry Selections

Chicken Pot Stickers
Chicken and Spinach Crostini
Turkey Meatballs *with Sweet and Sour Sauce*

Vegetarian Selections

Artichoke Beignets *Crispy Artichokes Stuffed with Boursin Cheese*
Spanakopita *Spinach and Feta Cheese Baked in a Flaky Puff Pastry*
Caprese Skewers
Raspberry Phyllo Bites
Cured Tomato Bruschetta

Specialty Trays *Priced per Person*

Imported and Domestic Cheese Presentation <i>served with Crackers</i>	\$ 5.00
Seasonal Fruit Display	\$ 4.00
Grilled or Fresh Vegetable Platter	\$ 4.00

Entrée Selections

Filet and Shrimp

6oz Hand Cut Filet with a Burgundy
Demi-Glace and Garlic Shrimp Scampi
Grand \$125 Royal \$139

Filet and Chicken

6oz Hand Cut Filet with a Burgundy
Demi-Glace and Grilled Chicken Breast
with a Beurre Blanc Sauce
Grand \$115 Royal \$125

Filet Royale

6 oz Hand Cut Filet with
a Burgundy Demi-Glace
Grand \$110 Royal \$125

Center Cut Pork Chop

12oz Center Cut Pork Chop
with Makers Mark Braised Apples
Grand \$99 Royal \$115

Chicken Saltimbocca

Pan Seared Chicken Breast topped with
Prosciutto Ham and Provolone Cheese,
Served with a Chardonnay Butter Sauce
Grand \$99 Royal \$115

Chicken Marsala

Lightly Breaded Chicken Breast topped
with Roasted Mushroom Marsala Sauce
Grand \$99 Royal \$111

French Cut Chicken

Herb Roasted French Cut Chicken
Served with Natural Jus
Grand \$105 Royal \$119

Roasted Atlantic Salmon

Roasted Atlantic Salmon seared with Sea Salt
Olive Oil and Served with a Citrus Butter Sauce
Grand \$105 Royal \$119

Vegetarian Stuffed Pepper

Cous Cous and Vegetable Stuffed Red Bell
Pepper with a Tomato Fondue
Grand \$87 Royal \$99

Children's Entrée Options

*Children 6-12 years old
\$22 (Choose One)*

Chicken Fingers and French Fries

All American Mac and Cheese

Vienna Beef Hot Dog and French Fries

Hamburger or Cheeseburger and French Fries

Each entrée includes fresh fruit cup to be Served During Salad Course

Accompaniments

Salad

Garden House Salad

with Your Choice of Dressing

Caesar Salad

Crisp Romaine Tossed with a Traditional

Caesar Dressing, Homemade Garlic

Croutons and Shaved Parmesan

Martha's Salad

Mixed Baby Greens, Dried Cherries and

Candied Walnuts Drizzled with a Raspberry

Vinaigrette

BLT Wedge Salad

Baby Iceberg Lettuce finished with Buttermilk Bleu

Cheese Dressing, Gorgonzola Crumbles

Candied Bacon, and Heirloom Tomatoes



Starch

Rosemary Fingerling Potatoes

Buttered Parsley Red Potatoes

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Blend



Vegetable

Asparagus Blend

Green Beans Almandine

Parmesan Roasted Broccoli

Balsamic Roasted Carrots

Garlic Roasted Asparagus \$2 additional

Bacon Brown Butter Brussels Sprouts \$2 additional

Bar Packages

Premium Package

Liquor

Southern Comfort, Canadian Club, Captain Morgan, Maker's Mark, Tito's Vodka, Dewars White Label Scotch, Beefeater Gin, Bacardi Rum, Malibu Rum, & Seagram's 7

House Wine

Rosé, Pinot Grigio, Chardonnay, Cabernet Sauvignon

Bottled Beer

Miller Lite, Coors, Bud Light

Platinum Package

Liquor

Southern Comfort, Canadian Club, Maker's Mark, Captain Morgan, Tito's Vodka, Dewars White Label Scotch, Beefeater Gin, Bacardi Rum, Malibu Rum, Seagram's 7, Tanqueray Gin or Bombay Gin, Meyers Dark Rum, Jack Daniels, Jameson Irish Whiskey & Jose Cuervo Gold

House Wine

Moscato, Pinot Grigio, Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

Bottled Beer

Miller Lite, Coors, Bud Light, Amstel Light, Heineken & Corona

After Dinner Cordials

Kahlua, Baileys, Amaretto

Sweet Conclusion

Give your Wedding that Special Touch with These Sweet Extras!



Sweets Table

(Minimum 100 People)

Assorted Fresh Baked Miniature Pastries

Desserts and Gourmet Cookies

\$14 per Person

Seasonal Fresh Fruit

Add a Seasonal Fresh Fruit Display
to your Sweet Table

\$6 per Person



Milk and Cookies

Warm Chocolate Chip Cookies and
Chocolate Milk Packaged for Guests
to Take with Them as They Depart

\$5 per person

Donut Wall

(Minimum 4 Dozen Donuts)

Customizable Donut Wall for You
and your Guests to Enjoy!

\$100 Wall fee

\$27 per Dozen Donuts



Late Night Snack

Keep the Party Going and Surprise Your Guests with One of our
Late Night Snack Packages!

Pizza

Delicious, House Made Deck Oven Pizzas

Cheese, Sausage or Pepperoni

\$16 per person

Hot Dog Cart

Mini Hot Dogs and Steamed Buns with all
of your Favorite Condiments & French Fries
Presented in a Mini Version of a Vienna Hot Dog Cart
\$9 per person

Mini Sliders

(One Option per 25 Pieces)

All American Burger, Tangy Pulled Pork

Buffalo Chicken

\$125 per 25 Mini Sliders

Nacho Bar

*Choice of Seasoned Ground Beef
or Grilled Chicken Breast*

Queso, Roasted Jalapeno Salsa

Sour Cream, Chopped Tomato

Chopped onion, Jalapenos

\$18 per person

Taco Display

Decorative Build-Your-Own Taco

Display Featuring Seasoned Ground Beef

Chicken Tinga, Corn and Flour Tortillas

Chihuahua Cheese, Cilantro, Onion, Jalapenos and

Fire Roasted Salsa

\$24 per person



Ceremony Site

Host your Ceremony on Site under our Private Pergola with a Spectacular View of our Beautiful Golf Course.

\$1,500 Ceremony Site Fee Includes:

- One Half Hour Wedding Ceremony
- Two Complimentary Bottles of Champagne Prior to Ceremony
- Wedding Rehearsal Prior to your Wedding
- Limited Access to Royal Fox Grounds for Bridal Party to take Wedding Day Photographs
- 200 White Garden Chairs

Additional Garden Chairs Available for \$4 each

Upgrade to Chivari Chairs for \$8 each

- Golf Cart Transportation for Guests in need of Assistance to and from Ceremony Site
- Back up Space for Inclement Weather
- Set Up and Break Down



A photograph of a golf course with a path lined by large, leafy trees. A golf cart is driving away from the viewer on the path. The cart has a banner that says "JUST MARRIED" with heart symbols. The text for the club is overlaid on the upper half of the image.

The Royal Fox Country Club

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