



# **Fredericksburg Country Club 2023 Wedding Guide**



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“

It takes as much energy to wish as it does to plan.

- Eleanor Roosevelt

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## CHEERS TO YOU!

As one of the most historic private clubs in Virginia, this picturesque colonial venue is deep-rooted with southern charm giving it much to offer for your special day.

Fredericksburg Country Club event management team lives and breathes hospitality, we are dedicated to ensuring you and your guests are catered to on the highest level.

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## ABOUT US

The Fredericksburg Country Club (FCC) of today is rich with an abundance of history. Prior to the arrival of the first white settlers, Native Americans of the Algonquin tribes hunted and fished on the grounds and waters surrounding the Club property. In 1676, the early settlers built a fort in the vicinity of the Club's 10th tee, to protect themselves from these same Indians.

FCC's land played a prominent role during the Civil War. In December of 1862, the present clubhouse was used as a Union Hospital. Cannon balls undoubtedly crossed the property concurrently from both directions. Many who fought over this ground, including Lee Jackson, Longstreet, Burnside, Hooker, and Sumner, had a clean view of the mansion that is now the club house.

Over 300 years after the first buildings were erected on the property, 175 years after the present clubhouse was built, 130 years after the last cannon was fired in anger across its boundaries, and 50 years after it was repurchased, the Fredericksburg Country Club now maintains its original structure and period-rich essence that creates the perfect setting for your special day.

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## VENUE PRICING

### RENTALS: 9AM TO 11PM

| ROOM              | MON-THURS  | FRI-SUN    |
|-------------------|------------|------------|
| PARLORS           | \$150.00   | \$200.00   |
| HUNT ROOM         | \$150.00   | \$200.00   |
| MANNSFIELD ROOM   | \$150.00   | \$200.00   |
| GREAT ROOM        | \$350.00   | \$500.00   |
| RAPPAHANNOCK ROOM | \$350.00   | \$500.00   |
| BALLROOM          | \$2,000.00 | \$4,000.00 |

\*\*FCC Members receive a 50% discount on room rentals.

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One cannot think well, love well, sleep well, if one has not dined well.

- Virginia Woolf

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## Menu Inspiration

Executive Chef, Jackson Flint, loves to meet with couples to help design the perfect menu for their special day.

Chef Jackson Flint is a creative culinary mind from Spotsylvania, Virginia. He began cooking at a young age by his mother's side. These early experiences are the framework of Jackson's cooking philosophy - elegant yet uncomplicated. Jackson began cooking professionally during his undergraduate studies and quickly identified it as his passion. Returning home from an inspiring European culinary journey, Jackson worked at FOODE in Fredericksburg, Virginia. Here, he mastered the southern classics and learned the essentials of a successful farm-to-table concept. Jackson then went to work as Sous Chef for Chef Scott Myers at Vintage Restaurant of the Inn at Willow Grove in Orange, Virginia. Here, Jackson learned a host of more modern and old-world techniques. He is adept in the arts of whole-animal butchery, curing meats, and preparing charcuterie. In 2015 Jackson's talents earned him the Executive Chef role at the Inn at Kelly's Ford in Remington, VA. He spent three years there providing fine dining food, pub fare, and large-scale catering for the Inn's beautiful wedding venue. Most recently, Jackson was at the helm of one of Fredericksburg's top restaurants, Fahrenheit 132. He led the culinary team there for several years and received many accolades for his cuisine.

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# HORS D'OEUVRES

TRAY PASSED OR STATIONARY

**\$5 Mini Crab Cakes**  
Remoulade

**\$3.50 Chicken Wings**  
Ranch Dipping Sauce

**\$4 Shrimp Cocktail**  
Cocktail Sauce

**\$4 Coconut Shrimp**

**\$3.50 Swedish Meatballs**

**\$3.50 Sweet N' Sour Meatballs**

**\$3.50 Veggie Spring Rolls**  
Sweet Thai Chile Sauce

**\$3.50 Arancini**  
Marinara Sauce

**\$4 Bacon Wrapped Scallops**

**\$4 Salmon Canapes**  
Cucumber Cream Cheese with Smoked  
Salmon

**\$3 Vegetable Shooters**  
Ranch and/or Blue Cheese  
*Served in a Shot Glass*

**\$4.00 Oysters on the Half Shell**  
Mignonette

**\$4 Fried Oysters**  
Cocktail Sauce

**\$5 Stuffed Mushroom**  
Crab Meat

**\$4.00 Italian Sausage Stuffed Mushrooms**

**\$4 Beef Kabobs**  
Thai Chile Sauce

**\$4 Chicken Satay**  
Peanut Dipping Sauce

**\$4.00 Caprese Skewer**

**\$4 Tuna Tartare**  
On Wonton Chip

**\$4 Basil Watermelon**  
Balsamic Reduction



## HORS D'OEUVRES CONTINUES

TRAY PASSED OR STATIONARY

### **\$4 Classic Tomato Bruschetta**

Vine Ripened Tomatoes, Garlic Basil,  
Balsamic Reduction

### **\$4 Fried Pork Belly Slider**

Grilled Pineapple, Jalapeno Chutney

### **\$5 Tomato Bisque and Mini Grilled Cheese**

Cheddar, White Bread, Tomato Bisque  
*Served in a shot Glass*

### **\$4 Margherita Flatbread**

Roasted Garlic, Basil, Roma Tomatoes,  
Mozzarella

### **\$5 Lobster Bisque Shooter**

*Served in a Shot Glass*

### **\$4 Mediterranean Flatbread**

Basil Pesto, Roasted Chicken, Olive and  
Artichoke Salad, Tomatoes, Mozzarella

### **\$4 Butternut Squash Bisque Shooters**

Butternut Squash, Spiced Creme Fraiche,  
Candied Pepitas  
*Served in a Shot Glass*

### **\$4 BBQ Chicken Flatbread**

Blackberry BBQ, Roasted Chicken, Red  
Onion, Cheddar, Cilantro

### **\$4 Mini Chicken and Waffles**

Waffles, Chicken Bites, and Rosemary Sweet  
Tea Syrup

### **\$4 Hawaiian Pork Tacos**

Pineapple Soy, Smoked Pulled Pork, Asian  
Slaw, Tortilla

### **\$4 Mini BLT**

Bacon, Arugula, Roma Tomatoes, Basil Aioli,  
Toasted Round

### **\$5 Brisket Tacos**

Tortilla, Pickled Onion, Cilantro, Lime, Sour  
Cream

### **\$5 Brisket Quesadillas**

Cheese, Sour Cream, Diced Tomatoes

### **\$5 Mint Raspberry Lamb Lollipops**

Grilled Rack of Lamb, Mint Raspberry Jelly

### **\$4 Chicken Quesadillas**

Cheese, Sour Cream, Diced Tomatoes,  
Cilantro

### **\$5 Thai Chili Lamb Lollipops**

Grilled Rack of Lamb, Thai Sweet Chili  
Glaze

### **\$4 Pork Loin Sliders**

Sliced Pork Loin, Yeast Roll, Seasonal  
Chutney

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# STATIONARY HORS D'OEUVRES

Feeds 50 people

**\$195 Artisanal Cheese Display**

Crackers and Accouterments

**\$245 Charcuterie Display**

Crackers and Accouterments

**\$220 Hummus and Vegetable Crudite Display**

**\$200 Antipasto Display**

Assorted Cheeses, Prosciutto Marinated Artichokes, Assortment of Olives, Salami, Soppressata, Roasted Red Peppers, Pepperoncini, Hummus, Crackers, Grilled Pita

**\$220 Fruit Display**

Seasonal and Fresh Fruit

**\$195 Dip Display**

(CHOOSE TWO)

Hot Crab Dip, Hot Artichoke and Spinach Dip, Hot Buffalo Chicken Dip, Bruschetta and Crostini

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# RAPPAHANNOCK DINNER PACKAGE

SERVED AS BUFFET, PLATED, OR FAMILY STYLE

**\$55 per person**

## SALAD:

CHOOSE ONE

### **House Mixed Greens Salad**

Mixed Greens, Cucumbers, Grape Tomatoes, Shaved Parmesan, Balsamic Vinaigrette

### **Caesar Salad**

Romaine, Shaved Parmesan, Caesar Dressing

### **Hearty Chopped Salad**

Iceberg Romaine, Roasted Corn, Shredded Cheddar, Grape Tomatoes, Ranch Dressing

### **Strawberry Spinach Salad**

Spinach, Sliced Strawberries, Candied Walnuts, Feta Cheese, Balsamic Vinaigrette

### **Fall Salad**

Mixed Greens, Apples, Cranberries, Pecans, Goat Cheese, and Cider Vinaigrette

## ENTREES:

CHOOSE TWO

### **Teres Major**

Choice of Red Wine Demi, Mushroom Demi, or Cracked Peppercorn Sauce

### **Sweet Bourbon or Lemon Garlic Beurre Blanc Salmon**

### **Airline Lemon Thyme Chicken Breast**

Chicken Jus

### **Pork Medallions**

Rosemary Balsamic Reduction

### **Chicken Broccoli Alfredo in Linguine**

### **Vegetable Risotto**

## SIDES:

CHOOSE TWO

### **Haricot Verts**

### **Honey Glazed Carrots**

### **Steamed Broccolini**

### **Seasonal Vegetable Medley**

### **Seasonal Risotto**

### **Brussel Sprouts**

### **Asparagus**

### **Roasted Garlic Mashed Potatoes**

### **Vanilla Sweet Potatoes**

### **Potatoes Au Gratin**

### **Wild Rice**

### **Rice Pilaf**

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\*\*ALL DINNER ENTREES ARE 6 TO 8 OUNCES OF PROTEIN IF NOT SPECIFIED

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# TIDEWATER DINNER PACKAGE

SERVED AS BUFFET OR PLATED STYLE

**\$67 per person**

## SALAD:

CHOOSE ONE FROM TIDEWATER OR RAPPAHANNOCK PACKAGE

### **Kale Salad**

Kale, Carrots, Shaved Cheddar, Granny Smith Apples, Sliced Almonds, Lemon Vinaigrette

### **Baby Wedge Salad**

Lettuce Wedge, Tomatoes, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

### **Fingerling Frisee Salad**

Fingerling Potatoes, Haricot Vert, Smoked Cheddar, Bacon Vinaigrette

## ENTREES:

CHOOSE TWO FROM TIDEWATER OR RAPPAHANNOCK PACKAGE

### **Mozzarella and Spinach Stuffed Chicken Breast**

Pomodoro Sauce

### **(2) 4oz Crab Cakes (Plated Only)**

Cajun Tarter Sauce

### **8oz Filet Mignon**

Red Wine Demi Sauce

### **Lemon Garlic Beurre Blanc Halibut**

### **10oz Bone-In Pork Chop**

Honey Dijon Sauce

### **12oz NY Strip**

Red Wine Demi Glaze

## SIDES:

CHOOSE TWO

**Haricot Verts**

**Honey Glazed Carrots**

**Steamed Broccolini**

**Seasonal Vegetable Medley**

**Seasonal Risotto**

**Brussel Sprouts**

**Asparagus**

**Roasted Garlic Mashed Potatoes**

**Vanilla Sweet Potatoes**

**Potatoes Au Gratin**

**Wild Rice**

**Rice Pilaf**

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\*\*ALL DINNER ENTREES ARE 6 TO 8 OUNCES OF PROTEIN IF NOT SPECIFIED

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# SMITHFIELD DINNER PACKAGE

SERVED AS BUFFET, PLATED, OR FAMILY STYLE

**\$79 per person**

## SALAD:

CHOOSE ONE FROM SMITHFIELD, TIDEWATER, OR RAPPAHANNOCK PACKAGE

### **Greek Salad**

Romaine, Feta, Black Olives, Roasted Red Pepper, Tomatoes, Cucumbers, Greek Dressing

### **Heart of Goddess Salad**

Romaine, Feta, Grape Tomatoes, Grilled Chicken, Cucumber, Green Goddess Dressing

### **Heirloom Caprese Salad**

Fresh Mozzarella, Basil, Balsamic Glaze, Sea Salt, Olive Oil

## ENTREES:

CHOOSE TWO FROM SMITHFIELD, TIDEWATER, OR RAPPAHANNOCK PACKAGE

### **Apple Sausage Stuffed Cornish Game Hen**

Sage Demi Glaze

### **Oven Roasted Lamb Chops**

Garlic Thyme Demi

### **Chilean Seabass**

Lemon Beurre Blanc

### **12oz Prime Ribeye**

Red Wine Demi

### **10oz Boneless Short Rib**

8oz Lobster Tail

## SIDES:

CHOOSE TWO

**Steamed Green Beans**

**Honey Glazed Carrots**

**Steamed Broccolini**

**Seasonal Vegetable Medley**

**Brussel Sprouts**

**Asparagus**

**Roasted Garlic Mashed Potatoes**

**Vanilla Sweet Potatoes**

**Potatoes Au Gratin**

**Wild Rice**

**Seasonal Risotto**

**Rice Pilaf**

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\*\*ALL DINNER ENTREES ARE 6 TO 8 OUNCES OF PROTEIN IF NOT SPECIFIED

## CARVING STATIONS

### **\$24 Prime Rib**

Au Jus, Horseradish, Horseradish Cream Sauce, Rolls

### **\$27 Whole Tenderloin of Beef**

Horseradish Sauce, Mustard, Mayonnaise, and Dinner Rolls

### **\$20 Whole Boneless Baked Virginia Sugar Ham**

Mustard, Silver Dollar Biscuits or Dinner Rolls

### **\$20 Whole Boneless Smithfield Turkey**

Gravy, Mustard, Mayonnaise, and Dinner Rolls

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**\*\*PRICE DOES NOT INCLUDE THE \$35 PER HOUR FEE FOR EACH CHEF NEEDED FOR CARVING STATION(S).**

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# DINNER STATIONS

## LATE NIGHT WINGS STATION - \$10 per person

Mango Habanero Wings, Classic Wings, BBQ Wings, Sesame Teriyaki Wings, Bleu Cheese,  
Ranch, Carrots, Celery

## PASTA STATION - \$20 per person

(INCLUDES ALL ITEMS)

Cheese Tortellini and Penne Pasta  
Italian Meatballs, Grilled Chicken, and Grilled Shrimp  
Assortment of Seasonal Fresh Vegetables  
Marinara Sauce and Alfredo Sauce  
Grated Parmesan Cheese  
Hot Garlic Bread

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## DINNER STATIONS CONTINUED

### \$14 BUILD YOUR OWN GOURMET TACO STATION

Flour and Corn Tortillas, Tortilla Chips

Choice of two (2) proteins: Pork Carnitas, Beef Barbacoa, Tomatillo Chicken, Grilled Shrimp,  
or Fish

Comes with all the following: Cilantro, Tomatoes, Salsa, Pico De Gallo, Jalapenos, Shredded  
Lettuce, Sour Cream, Guacamole, Cheddar, Queso

### \*Market Price

\*PRICE DOES NOT INCLUDE THE \$30 PER HOUR CHEF FEE FOR OYSTER SHUCKER.

\*Seafood pricing & availability fluctuates heavily through each season\*

Jumbo Shrimp, Raw Oysters, Smoked Oysters, Snow Crab Claws, Chef's Choice Assortment of  
Smoked Seafood

Crackers, Sliced Lemons, Hot Sauce, Cocktail Sauce, Raw Horseradish, Mignonette

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## Children's Menu - \$16.50 per person

FOR CHILDREN 13 AND UNDER

### **Grilled Cheese**

### **Two Sliders**

With or Without Cheese, side of Ketchup

### **Personal Cheese Pizza**

### **Chicken Fingers**

Served with Honey Mustard and Ketchup

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\*\* ALL INCLUDE FRENCH FRIES AND A FRUIT CUP AS A SIDE

## DESSERTS

SERVED AS BUFFET, PLATED, OR FAMILY STYLE

**\$7 Seasonal Bread Pudding**

Creme Anglaise

**\$7 Seasonal Cobbler/Crisp**

**\$7 Milk Chocolate Mousse**

Cookie Tuile

**\$8 Seasonal Tart**

**\$6 Lemon Squares**

**\$5 Assorted Mini Cheesecakes**

**\$5 Brownies**

**\$5 Assorted Baked Cookies**

**\$7 Seasonal Cheesecake**

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# BEVERAGE PACKAGES

## SPECIAL EVENT BEVERAGE PACKAGES

Our most popular option. Prices are based on a 4-Hour period. Complimentary water, mixers, and garnishes are including with all special packages.

### NON-ALCOHOLIC BEVERAGE PACKAGES

\$3 PER PERSON

Water, Ice Tea, Lemonade, Assorted Sodas

### BEER AND WINE PACKAGE

\$19.00 PER PERSON

Domestic and Imported Beer and House Red and White Wine

### MID TIER BEER, LIQUOR, AND WINE PACKAGE

\$27.00 PER PERSON

Absolute, Beefeater, Bacardi Superstar, Jose Cuervo Silver, Dewar's, Jim Beam, Seagram's 7, Domestic and Imported Beer, House Red and White Wine

### PREMIUM TIER BEER, LIQUOR, AND WINE PACKAGE

\$42.00 PER PERSON

Grey Goose, Tanqueray, Captain Morgan Spiced Rum, Crown Royal, Jack Daniels, 1800 Silver Tequila, Maker's Mark

### COFFEE PACKAGE

\$3.00 PER PERSON

Decaf and Caffeinated Coffee, Creamers, and Sugar

## A LA CARTE ITEMS:

### TABLE SIDE WINE SERVICE

\$4.00 PER PERSON

### CHAMPAGNE TOAST

\$4.00 PER GLASS

### TABLE SIDE COFFEE SERVICE

\$4.00 PER PERSON

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## BEVERAGE PACKAGES CONTINUED

### HOST BAR

Choose your beverage selection and your maximum dollar amount. Upon reaching the predetermined dollar amount, you may opt to: discontinue service and transition to a cash bar or to extend the original dollar amount. A credit card is required in advance for this option.

DOMESTIC BEER - \$8.00

IMPORT BEER - \$9.00

WINE - \$10.00

LIQUOR - \$10.00-\$14.00

### CASH BAR

A full bar is available to guests to pay for their own drinks.

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## FREQUENTLY ASKED QUESTIONS

### HOW DO I SECURE MY DATE?

To secure your date you must give FCC the signed contract and a non-refundable deposit of the FULL venue payment. All dates are a first come, first serve basis.

### WHAT IS INCLUDED IN MY VENUE RENTAL FEE?

Rental of the Ballroom includes 150 banquet chairs, (20) 60" Round Dinner Tables, (9) 8ft Rectangle Tables, (8) 6ft Tables, linens, napkins, all china, silver, and glassware for your wedding.

### WHEN ARE PAYMENTS DUE?

To book we require the FULL venue payment.  
50% of the remaining balance is due 60 days prior to your wedding.  
Final Payment is due 30 week days prior.  
\*Consumption bar will be charged after the event.

### WHEN IS MY FINAL GUEST COUNT/MENU SELECTIONS DUE?

Your final guest count and menu selections are due 10 days prior to your special day.

### HOW LONG CAN I BE AT FCC ON MY WEDDING DAY?

We offer our dressing rooms to be used for bridal prep starting at 9am.  
For the room rental you may have venue access starting at 9am to 11pm.

### DO YOU OFFER TASTINGS?

Yes, we encourage tastings! We offer private tastings, by appointment only.

### ARE THERE ANY LIMITATIONS TO DECOR SET UP?

All decor must be approved prior to your wedding date. Vendor lists, vendor insurance, and all set up information must be provided to Fredericksburg Country Club Director of Events. FCC requires the following details 10 days prior to your wedding day: all set up and break down, deliveries, requests, and floor plan. **We do not allow: confetti, fireworks, glitter, open flames, or birdseed.**

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## FREQUENTLY ASKED QUESTIONS CONT.

### CAN I OFFER A CASH BAR AT MY WEDDING?

Yes! We will charge a \$300.00 set-up fee to have the cash bar open for your guests.

We accept cash and all major credit cards.

### HOW MANY GUESTS CAN FCC ACCOMMODATE?

Our formal Ballroom will accommodate up to 180 guests with a dance floor and up to 200 guests without a dance floor.

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