

WEDDINGS



TheCove.FawnLakeCC.com

Photography by:
Kristen Knox / Kristen Knox Photography
Kristenknoxphotography.com

Our Venue

Nestled in the heart of Fredericksburg's exclusive Fawn Lake community on the banks of the stunning Fawn Lake, The Cove at Fawn Lake Country Club is sure to wow your guests as they arrive. Our elegant Grand Ballroom offers a modern and luxurious open space with lake views on three sides, while the outdoor lakefront tiered lawn with flowering gardens and charming white arbor create a backdrop for your picture perfect romantic wedding. The Cove is truly Fredericksburg's premiere wedding location.

From décor to a full range of catering and bar options, The Cove offers unrivaled amenities and comprehensive event management, all highlighted by our signature personalized service. Having hosted weddings and private events since 2002, the management and staff at The Cove have what it takes to make your event the talk of the town. Whether you are planning an intimate wedding with your closest friends and family or a grand affair, our Private Events Manager will go above and beyond to accommodate many unique requests and bring your dreams to life.

With the popularity of wedding venues like The Cove, we urge you to reserve your date well in advance. To learn more about our incredible services and speak with our Director of Private Events, call us today.



Venue Rates

Five Hour Event for Up To 175 Guests

Sunday & Monday (Inquire)
Tuesday - Thursday (Inquire)
Friday, Saturday & Holidays (Inquire)

Ending time no later than 10pm - additional rates apply for extended hours

Reception Includes:

- 8 Hour Rental Includes 5-hour event time, 2-hour setup and 1 hour cleanup
- Tables and Chiavari Chairs
- Floor length tablecloths and napkin color of your choice
- Table Runners (Gold, Silver and Rose Gold)
- China, Silverware and Glassware
- Plate Chargers (Clear, Gold and Silver)
- Cylinder candle holders with floating candles.
- Tea light holders (Silver, Gold and Rose Gold)
- Dance Floor and Portable Bar
- High-top cocktail tables for cocktail hour on The Cove Veranda
- Complete setup and cleanup of FLCC provided items
- Venue Manager

Ceremony Fee: (Inquire)

- 30 Minute ceremony time
- Ceremony Chairs
- Manicured two-tiered Lakefront Lawn
- Dressing Suite (available as early as 9 am on the day of)
- Use of white arbor, shepherds' hooks, LOVE letters Corn Hole and Yard Jenga (optional)
- On-site ceremony rehearsal
- Complete setup and cleanup of FLCC provided items

Additional Amenities

On-Site Day of Coordination: (Inquire)

- Menu and timeline consultation and creation
- Ceremony and rehearsal coordination and direction
- Vendor coordination and direction
- Task master
- Venue layout creation
- Manage setup
- Manage catering
- Setup and cleanup of simple décor items provided by the couple*

Décor Setup Only: (Inquire)

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

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

Classic Buffet

Hors D' Oeuvres

Passed - Choice of Two

Coconut Shrimp with Pineapple Thai Chili Sauce

Tomato, Mozzarella & Basil Bruschetta 🍷

Pretzel Bites with Beer Cheese Dip

Avocado and Pesto BLT Bites

Spanakopita with Tzatziki 🍷

Cucumber Hummus Bites 🍷

Cucumber round topped with hummus, cherry tomato half, sea salt and drizzled with EVOO

Stationed - Choice of One

Fried Oysters on the Half Shell with Cajun Remoulade

Vegetable Crudités with Hummus or Ranch 🍷

Bourbon Cola BBQ Bison Meatballs

2 per piece

Swedish Bison Meatballs

2 per piece

Seasonal Fresh Fruit Platter 🍷

Buffet Salads Choice of One

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

Buffet Entrees Choice of Three

Handmade Gnocchi with Black Truffle and Aged Fontina Cheese Cream Sauce 🍷

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

Fresh Ratatouille Rosette over Quinoa with Tomato Coulis 🍷

Parmesan Crusted Chicken with Garlic Cream Sauce Breast

Grilled Beef Shoulder Tender with Bordeaux Demi-Glace

Sundried Tomato Crusted Snapper with Lemon Butter

Teriyaki Glazed Salmon with Crispy Shallots

Garlic and Parmesan Grilled Shrimp

Sundried Tomato Pesto Tortellini 🍷

Port Braised Boneless Short Ribs with Bourguignon Gravy + 5

Beef Tenderloin Medallions + 5

Buffet Sides Choice of Two

Starches - Choice of One

Herb Roasted Petite Fingerling Potatoes

Truffle Whipped Potatoes

Aged Cheddar Au Gratin

Herb Rice Pilaf

Vegetables - Choice of One

Sautéed Green Beans with Lemon and Shallots

Pepper and Honey Glazed Baby Carrots

Bacon Roasted Brussel Sprouts

Roasted Root Vegetables

Bar Selection

Aristocrat Vodka, Gin, Rum, Montezuma Tequila, House of Stuart Scotch, Kentucky

Gentleman Bourbon 4 house wines (2 red, 2 white) and 2 domestic beers

Mixers included

Upgrade from Classic Bar to Timeless Bar - 15

Upgrade from Classic Bar to Elegance Bar - 30

Beer and Wine Bar Available for any Package - Pricing Variable

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Notice will be given no later than six (6) months prior to your event date.

Tradition

Hors D' Oeuvres

Passed - Choice of Three

Mini Pan Seared Crab Cakes with Remoulade

Tomato Mozzarella and Basil Bruschetta 🌿

Pretzel Bites with Beer Cheese Dip

Bacon Jam and Brie Crostini

Spanakopita with Tzatziki 🌿

Cucumber Hummus Bites 🌿

Cucumber round topped with hummus, cherry tomato half, sea salt and drizzled with EVOO

Stationed - Choice of One

Fried Oysters on the Half Shell with Cajun Remoulade

Minimum 50 Pieces

Imported and Domestic Cheese Board 🌿

Bourbon Cola BBQ Bison Meatballs

2 per piece

Swedish Bison Meatballs

2 per piece

Seasonal Fresh Fruit Platter 🍷

Salads Choice of One

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

Entrees Choice of Two

Fresh Ratatouille Rosette with Tomato Coulis served over fresh Quinoa 🌿

Pan Seared Atlantic Salmon with Champagne, Herb, Lemon Butter

Parmesan Crusted Chicken Breast with Garlic Cream Sauce

Sous Vide Flank Steak

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

Grilled Hand Cut New York Strip 10oz Thick Cut N.Y. Strip
Topped with Port Wine Demi Glace

Crispy Skin Duck Breast With La 'Orange Demi-Glace

Basil & Sundried Tomato Chicken Roulade

With a Sundried Tomato Pesto Vinaigrette

Petite Filet Mignon with a Shrimp Crown + 10

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

Sides Choice of Two

Starches - Choice of One

Rosemary and Garlic Roasted Red Bliss Potatoes

Herb Roasted Petite Fingerling Potatoes

Truffle Whipped Potatoes

Herb Rice Pilaf

Vegetables - Choice of One

Sautéed Green Beans with Lemon & Shallots

Pepper & Honey Glazed Baby Carrots

Bacon Roasted Brussel Sprouts

Grilled Squash Medley

Bar Selection

Aristocrat Vodka, Gin, Rum, Montezuma Tequila, House of Stuart Scotch, Kentucky

Gentleman Bourbon 4 house wines (2 red, 2 white) and 2 domestic beers

Mixers included

Upgrade from Tradition Bar to Timeless Bar - 15

Upgrade from Tradition Bar to Elegance Bar - 30

Beer and Wine Bar Available for any Package - Pricing Variable

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Timeless

Hors D' Oeuvres

Passed - Choice of Three

Sesame Seared Ahi Tuna Crisps with Wasabi, Pickled Seaweed, Hoisin & Micro Basil
Coconut Shrimp with Pineapple Thai Chili Sauce
Mini Pan Seared Crab Cakes with Remoulade
Tomato Mozzarella & Basil Bruschetta
Pretzel Bites with Beer Cheese Dip
Spanakopita with Tzatziki
Bacon Jam & Brie Crostini
Cucumber Hummus Bites with Cherry Tomato Half, Sea Salt, Drizzled with EVOO
Watermelon Feta Bites with Balsamic Glaze Drizzle & Fresh Mint

Stationed - Choice of One

Warm Spinach & Artichoke Dip with Ciabatta Toast Points
Baked Brie with Raspberry Chutney and Crackers
Vegetable Crudités with Hummus or Ranch
Imported and Domestic Cheese Board
Bourbon Cola BBQ Bison Meatballs
2 per piece
Swedish Bison Meatballs
2 per piece
Seasonal Fresh Fruit Platter
Charcuterie Display

Salads Choice of One

House Salad

Romaine, Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, & 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

Entrees Choice of Three

Chicken Saltimbocca Breast Stuffed with Sundried Tomato, Sage, & Mozzarella, Finished with a Tomato Butter Cream Sauce

Fresh Ratatouille Rosette with Tomato Coulis served over fresh Quinoa

Basil & Sundried Tomato Chicken Roulade

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

Pan Seared Atlantic Salmon with Champagne, Herb, Lemon Butter

Parmesan Crusted Chicken Breast with Garlic Cream Sauce

Grilled Hand Cut New York Strip 10oz Thick Cut N.Y. Strip topped with Port Wine Demi Glace

Pork Osso Bucco with Red Wine, Braising Reduction

Crispy Skin Duck Breast with La 'Orange Demi Glace

Petite 6oz Filet Mignon with a Shrimp Crown + 10 with a Shrimp Crown, Asparagus & a Sauce Chiron

Slow Roasted 12oz Prime Rib +15 served with Au Jus & Horseradish Cream

Sides Choice of Two

Starches - Choice of One

Rosemary and Garlic Roasted Red Bliss Potatoes
Herb Roasted Petite Fingerling Potatoes
Wild Mushroom & Parmesan Risotto
Aged Cheddar Potato Au Gratin
Truffle Whipped Potatoes
Herb Rice Pilaf

Vegetables - Choice of One

Sautéed Green Beans with Lemon & Shallots
Pepper & Honey Glazed Baby Carrots
Bacon Roasted Brussel Sprouts
Roasted Root Vegetables
Roasted Butternut Squash
Grilled Squash Medley

Bar Selection

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jim Beam, Jose Cuervo Tequila, Jameson Scotch, 4 house wines (2 red, 2 white) and 2 domestic beers

Mixers included

Upgrade from Timeless Bar to Elegance Bar - 15

Beer and Wine Bar Available for any Package - Pricing Variable

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Elegance

Hors D' Oeuvres

Passed - Choice of Three

Tomato Mozzarella & Basil Bruschetta 
Sesame Seared Ahi Tuna Crisps

With Wasabi, Pickled Seaweed, Hoisin & Micro Basil

Flank Steak Bruschetta with Fig Onion Jam, Goat Cheese, & Green Onion

Coconut Shrimp with Pineapple Thai Chili Sauce

Mini Pan Seared Crab Cakes with Remoulade

Roasted Garlic & Parmesan Shrimp 

Pretzel Bites with Beer Cheese Dip

Spanakopita with Tzatziki Sauce 

Bacon Jam & Brie Crostini

Watermelon Feta Bites with Balsamic Glaze Drizzle & Fresh Mint  

Shrimp Cocktail in a Sherry Glass 

Vegetable Pot Stickers with Hoisin Sauce 

Cucumber Hummus Bites  

Cucumber round topped with hummus, cherry tomato half, sea salt and drizzled with EVOO

Stationed - Choice of One

Warm Spinach & Artichoke Dip with Ciabatta Toast Points

Baked Brie with Raspberry Chutney and Crackers

Chesapeake Crab Dip with Ciabatta Toast Points

Vegetable Crudités with Hummus or Ranch

Imported & Domestic Cheese Board

Bourbon Cola BBQ Bison Meatballs

2 per piece

Swedish Bison Meatballs

2 per piece

Seasonal Fresh Fruit Platter

Charcuterie Display

Salads Choice of One

House Salad

Romaine, Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Red Onion, & 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

Entrees Choice of Three

Chicken Saltimbocca Breast Stuffed with Sundried Tomato, Sage, & Mozzarella, Finished with a Tomato Butter Cream Sauce

Fresh Ratatouille Rosette with Tomato Coulis served over fresh Quinoa 

Pan Seared Atlantic Salmon with Champagne, Herb, Lemon Butter

Basil & Sundried Tomato Chicken Roulade

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

Grilled Hand Cut New York Strip 10oz Thick Cut N.Y. Strip
topped with Port Wine Demi Glace

Parmesan Crusted Chicken Breast with Garlic Cream Sauce

Panko Crusted Snapper with a Smoked Tomato Coulis

Crispy Skin Duck Breast with La 'Orange Demi Glace

Pork Osso Bucco with Red Wine, Braising Reduction

Petite 6oz Filet Mignon with a Shrimp Crown topped with a Shrimp Crown, Asparagus & a Sauce
Chiron + 10

Seared Shrimp & Scallop Duet with Black Truffle & Parmesan Cream + 10

Slow Roasted 12oz Prime Rib served with Au Jus & Horseradish Cream + 15

Sides Choice of Two

Starches - Choice of One

Rosemary and Garlic Roasted Red Bliss Potatoes

Herb Roasted Petite Fingerling Potatoes

Wild Mushroom & Parmesan Risotto

Aged Cheddar Potato Au Gratin

Truffle Whipped Potatoes

Herb Rice Pilaf

Aged Gouda Polenta

Vegetables - Choice of One

Sautéed Green Beans with Lemon & Shallots

Pepper & Honey Glazed Baby Carrots

Bacon Roasted Brussel Sprouts

Roasted Butternut Squash

Roasted Root Vegetables

Grilled Squash Medley

Bar Selection

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Jack Daniels, Patron Tequila, Johnny Walker

Black Scotch, Gentlemen Jack Bourbon, 4 house wines (2 red, 2 white), and 2 domestic beers

Mixers included

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Additions

Beer & Wine Selections

Domestic Beer

Michelob Ultra
Yuengling
Budweiser
Coors Light
Miller Lite
Bud Light

House Wine

Red Wine:

Pinot Noir
Merlot
Cabernet

White Wine:

Chardonnay
Pinot Grigio
Moscato

Bartender Fee*

200 Per Bartender.

One bartender required for every 100 guests

Champagne Toast

House
Premium
Supreme
Per Person

Carving Stations

Requires a Staffing fee of 50 Per Hour, Minimum of 1 Hour

Prime Rib
Beef Tenderloin
Pit Roasted Ham
Turkey Breast

Non-Alcoholic Package*

5 Per Person

Includes; Iced Tea, Water on Tables,
Hot Tea and Coffee Upon Request

Sodas available from the bar

Required for all events

Cake Cutting Fee

2 Per Person

Includes Cutting and Serving of Wedding Cake

Additional Time Fee

Additional time may be added to the standard five 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 five 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.

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*** Indicates a required addition**



Photography by:
Philip Smith / 1 L Photo
Tlphoto.com

Passed Hors D'Oeuvres

Additional Hors D' Oeuvres may be added A-La-Carte to any wedding package and are ordered in quantities of 25

Chilled

Tomato Mozzarella and Basil Bruschetta 🌿
Avocado and Pesto BLT Bites
Bacon Jam and Brie Crostini
Cucumber Hummus Bites 🌿 GF
With Cherry tomato half, sea salt and an EVOO Drizzle
Watermelon Feta Bites 🌿 GF
Drizzled with Balsamic Glaze, garnished with fresh mint
Smoked Salmon Mousse Cup
Shrimp Cocktail GF
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 GF
Vegetable Pot Stickers with Hoisin Sauce 🌿
Mushroom Arancini 🌿
Roasted Garlic and Parmesan Shrimp GF
Artichoke and Crab Stuffed Mushroom Caps
Bacon Wrapped Scallops GF

Stationed Hors D'Oeuvres

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 Chutney and Crackers
Chesapeake Crab Dip
with Ciabatta Toast Points

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

**Prices are subject to change for events booked/planned more than one year out.
Notice will be given no later than six (6) months prior to your event date.**

Policies and Procedures

Deposits:

All events require a \$1,000.00, non-refundable deposit and signed contract to hold the date. This deposit will be used towards your final contracted amount and is due 2 weeks after the proposal is created.

Guarantee:

The number of individuals who will be attending the event must be confirmed with the Director of Private Events 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. r. 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 and 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 cold sparks, rice, confetti, birdseed, artificial flower petals and floating lanterns are not permitted.** Use of these items may incur a \$1000 cleaning fee, and will be billed to the host. 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 and Fees:

Prices are on a per-person basis unless noted otherwise. Prices are subject to change for events booked/planned more than one year out. Notice will be given no later than six (6) months prior to your event date. 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.

Local Attractions

Historic

Indian Punch Bowl
Rappahannock River Heritage Trail,
Fredericksburg, VA 22401

"Several Native American tribes occupied the area surrounding Fredericksburg around the time that John Smith was exploring the rivers and the Chesapeake Bay. Supposedly, the tribes used certain indigenous plants to mix poisons for hunting, creating shallow "bowls" carved into rocks near the river."

Mary Washington House
1200 Charles St,
Fredericksburg, VA 22401

"In 1772, George Washington purchased a house from Michael Robinson in Fredericksburg, Virginia for his mother. Mary Ball Washington spent her last seventeen years in this comfortable home."

Rising Sun Tavern
1304 Caroline St,
Fredericksburg, VA 22401

"Built by George Washington's youngest brother Charles around 1760 as his home, this frame building became a tavern in 1792 when it was purchased by the Wallace family."

Spotsylvania County Museum
6159 Plank Rd,
Fredericksburg, VA 22407

"Our County's history, beginning with early Native Americans and continuing on through the Civil War. It is also home to a research library that is open to the general public."

Hugh Mercer Apothecary Shop
1020 Caroline St,
Fredericksburg, VA 22401

"This eighteenth-century building was restored to house the Hugh Mercer Apothecary Shop, a museum of medicine, pharmacy, and military and political affairs. Dr. Mercer served the citizens of Fredericksburg with medicines and treatments of the time."

Chatham Manor
120 Chatham Ln,
Fredericksburg, VA 22405

"Chatham Manor was built by William Fitzhugh during the years 1768-1771. During the Civil War it played a vital role as a Union headquarters, hospital and soup kitchen."

Family Fun

Fun Land of Fredericksburg
1351 Central Park Blvd,
Fredericksburg, VA 22401

Indoor amusement park offering mini-rides, go-karts, arcade games, rock wall climbing & more.

Sky Zone Trampoline Park
1410 Central Park Blvd,
Fredericksburg, VA 22401

"Sky Zone Fredericksburg is the original indoor trampoline park, and we never stop searching for new ways play. We're firm believers in the power of active play. The kind of play that makes us jump, dodge, flip, sweat, bounce, and laugh. Play where you can be you, in the moment, free."

Rush Hour Live Escape Games
1, Towne Centre Blvd #3100,
Fredericksburg, VA 22407

Rush Hour Live Escape Games in Fredericksburg, VA, makes for perfect, wholesome fun the entire family will enjoy. You and your family will become fully engaged with the adventure of the escape room.

Kings Dominion
16000 Theme Park Way,
Doswell, VA 23047

"For 45 years, Kings Dominion has been a place for families to create lasting memories. And with world-class rides, an all-inclusive water park, 14-acre kids area, and immersive events all year, there is something for everyone!"

Wineries

Wilderness Run Vineyards
11109 Plank Rd,
Spotsylvania Courthouse, VA 22553

"Wilderness Run Vineyards began as twinkle in the eye of Robert and Denise Pagan as they looked across the farm they had raised their family upon. With the help of their son Harry and lifelong friend Brandon (and many others) they started reclaiming what were once dairy pastures and began planting long rows of vines."

Chateau MerrillAnne
16234 Marquis Rd,
Orange, VA 22960

"We offer some of the most awarded wines in Virginia with indoor seating in the tasting room, a spacious deck area, and huge open meadows where you can enjoy a picnic lunch. If you can enjoy the rustic ambiance of an old barn while enjoying some of the finest wine in Virginia then we may be what you are looking for."

Local Notable Eats

Carl's Frozen Custard
2200 Princess Anne St,
Fredericksburg, VA 22401

Landmarked ice cream stand drawing lines of fans for soft-serve cones, malts & shakes since 1947. Cash Only

Guacamole Restaurant
32345 Constitution Hwy,
Locust Grove, VA 22508

"The only thing frozen at Guacamole Restaurant are the margaritas! Are you obsessed with finding authentic Mexican food? Then look no further! Guacamole Restaurant Mexican Cuisine, a Mexican restaurant located in Locust Grove, Virginia, is known for using only the Freshest ingredients."

Freddy Donuts
801 William St,
Fredericksburg, VA 22401

"Freddy Donuts - your friendly downtown Fredericksburg donut shop. We make fresh, handmade donuts, & delicious coffee and tea drinks."

Osan Japanese Restaurant
707 Caroline St,
Fredericksburg, VA 22401

"Osan Japanese Restaurant is a family owned and operated business by husband and wife Byoung Oh and Sook Yi. We opened the winter of 2016 to serve authentic Japanese and Korean cuisine."



Jessica Hewlett, CWP: Director of Private Events

540-972-6200 ext. 3, opt 1 | jhewlett@fawnlakeecc.com

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