



HOLIDAY INN FRONT ROYAL

Blue Ridge Shadows
EVENTS

 **Holiday Inn**[®]

AN IHG[®] HOTEL

Ceremonies at
**BLUE RIDGE SHADOWS
RESORT**

Holiday Inn & Suites Front Royal

Presidential Ballroom

Madison/Monroe Ballroom accommodating up to 100 guests _____ \$500.00

Presidential Ballroom accommodating up to 200 guests _____ \$1000.00

Blue Ridge Shadows Golf Club

Tee Box

Accommodating up to 125 guests _____ \$1200.00

Photos on the course _____ \$250.00



Holiday Inn

AN IHG® HOTEL



111 Hospitality Dr. • Front Royal, VA

540-631-3050

sales@hifrontroyalva.com

Wedding General Information

Menu Selection and Price

All ceremony pricing is based on one hour and the wedding reception being held on property. All prices are subject to a 5.3% tax. Your menu must be confirmed thirty (30) days prior to your event date. It is our policy that food may not be brought in from outside sources or removed from the hotel other than special event cakes, which must be provided by a licensed baker. Pricing is subject to change without notice and is not guaranteed until a signed contract and deposit is received. Ceremonies at Blue Ridge Shadows Golf Club include up to 40 chairs, two sets of columns and urns and water stations for outdoor events. Additional chairs available for rent.

Guaranteed Attendance

Your guaranteed guest count is due fourteen (14) business days prior to the wedding. This number will be considered a guarantee and is not subject to reduction. If the attendance falls below the guaranteed count, the host is responsible for the number guaranteed. We will prepare for 10% above the guaranteed number, not to exceed ten (10) people. All events require a minimum expenditure, which may vary by date, time or size of event and does not include service charge or tax.

Deposit & Payment Information

A non-refundable deposit of \$1,000.00 is required to confirm your event space and date. We require an additional 50% deposit which is due three (3) months prior to your event date and will be applied to your total food and beverage. Full payment must be provided fourteen (14) business days prior to the reception. Your final event payment may be made by credit card, cash or official bank check. Personal checks are not accepted as a form of final payment. All payments are to be made payable to Holiday Inn & Suites.

Beverage Services

In accordance with the Virginia Alcohol Control Board, alcohol may not be brought into the hotel from outside sources. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of twenty-one. Management reserves the right to close the bar prior to the scheduled end time if guests have consumed too much and/or are being disruptive. Alcoholic bars are available for a minimum of two hours, maximum of four consecutive hours, or five hours total. Proper identification is required for all guests, including the bridal party.

Bar Charges

There will be a \$50.00 set up fee in addition to a \$25.00 plus tax per hour per bartender fee for all bars. Bartender fees are applicable during the dinner hour even if the bar is closed at the host's request. All bars are subject to a taxable 20% service charge and 9.3% food and beverage tax. Prices and selections are subject to change.

Weather

Outdoor ceremony space is available year-round. In case of inclement weather, Holiday Inn & Suites Front Royal and Blue Ridge Shadows will provide a bad weather backup location, guaranteed. There will not be a refund of funds if the bad weather backup location is used. Management can elect to move the ceremony to the backup location with two hours' notice if bad weather is pending.

All prices per Guest and subject to a 20% service charge and all applicable state taxes.

YOUR
WEDDING
Reception PACKAGE
INCLUDES

- Complimentary guest room for the bride and groom on the night of the wedding
 - Complimentary overnight stay on your one-year anniversary
 - 4-hour wedding reception
 - Complimentary wedding specialist
 - Complimentary cake cutting service
 - Complimentary dance floor
 - Champagne toast for the bride & groom
 - Chair Covers
 - Choice of floor length linen and colored napkins
 - Complimentary parking
 - Special hotel rates for wedding guests
 - Rehearsal dinner and Brunch discounts available
-

Ballroom Rental

Sunday - Friday \$1,800.00

Presidential Ballroom accommodating up to 250 guests for a wedding reception.

Saturday \$2,100.00

Presidential Ballroom accommodating up to 250 guests for a wedding reception.

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Wedding BUFFET PACKAGES

- Includes one hour of Hors d'Oeuvres
- Served with salad, choice of fresh vegetable, starch and fresh baked rolls
- Coffee, hot tea, iced tea and water included

Two Entrées

With 1 Display Hors d'oeuvres

\$29.95

Three Entrées

With 2 Display & 2 Passed Hors d'oeuvres

\$33.95

Four Entrées

With 2 Display & 2 Passed Hors d'oeuvres

\$37.95

Hors d'Oeuvres See Hor d'Ouerves menu for selections. Hor d'Ouerves are served for one hour.

Salad Selection

Fresh Garden Salad

Mixed Greens tossed with Carrots, Tomatoes and Cucumbers
Served with Creamy Garlic Ranch

Mixed Field Green Salad

Baby Mesculin Greens tossed with Cranberries, Walnuts, & Goat
Cheese Served with Tangy Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine topped with Garlic Croutons & Grated
Parmesan Cheese Served with Creamy Caesar Dressing

PREMIUM SALAD

Spinach Salad

Baby Spinach Greens tossed with Bacon, Caramelized Onions
Served with Honey Mustard Vinaigrette
Additional 1.50 per Guest

Accompaniments

- Sautéed Green Beans
- Asian Medley
- Rice Pilaf
- Garlic Mashed Potatoes
- Mixed Vegetable Medley
- Sautéed Rosemary Mushrooms
- Herb Roasted Potatoes
- Herbed Wild Rice
- Glazed Baby Carrots
- Creamy Polenta with Herbs & Parmesan
- Scalloped Potatoes

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Entrée Selections

Roasted Pork Loin

Pork loin thinly sliced, slow roasted to perfection and topped with an Apple Brandy Sauce

Herb Seared Chicken

Herb Seared Boneless Breast of Chicken served with a Creamy Champagne Sauce

Baked Tilapia

Delicate Tilapia Filets baked in a White Wine Reduction and served on a bed of Creamy Spinach

London Broil

Thinly sliced and served in a Red Wine Mushroom Sauce

Filet of Salmon

Fresh Salmon Filet served with Creamy Dill Sauce

Chicken Piccata

Lightly Breaded Chicken Breast sautéed to a golden brown and served with a Lemon Caper Sauce

Sliced Turkey Breast

Roasted Turkey Breast served with an Apricot Brandy Sauce

Stuffed Chicken Breast

Boneless Chicken Breast stuffed with Garlic-Herb Cream Cheese, Breaded and Baked until Golden Brown

Teriyaki Salmon

Teriyaki marinated Salmon Filets baked to perfection

Chef Carved Items

A chef fee of \$65.00 plus tax is required per station

Substitute an entrée selection with a carving station.

- Slow Roasted Top Round of Beef
- Mustard Glazed Pork Loin
- Roasted Turkey Breast
- Honey Glazed Baked Ham
- Slow Roasted Prime Rib
Additional \$2.95 per Guest

All Carving Stations will be displayed with rolls and assorted sauces including a seasonal chutney.

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Silver Plated

WEDDING PACKAGE

\$26.95

Per Guest

All Plated Packages are served with Rolls, Coffee, Iced Tea, and Water

Hors d'Ouerves Choose one Displayed Hors d'Ouerves from Hors d'Ouerves menu

Salad Select one of the following:

Fresh Garden Salad

Mixed Greens tossed with Carrots, Tomatoes and Cucumbers Served with Creamy Garlic Ranch

Mixed Field Green Salad

Baby Mesclun Greens tossed with Cranberries, Walnuts, & Goat Cheese Served with Tangy Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine topped with Garlic Croutons & Grated Parmesan Cheese Served with Creamy Caesar Dressing

Spinach Salad

Baby Spinach Greens tossed with Bacon, Caramelized Onions Served with Honey Mustard Vinaigrette

Entrées Select up to two of the following:

- Herb Seared Chicken with Creamy Champagne Sauce
- Slow Roasted Pork Tenderloin with Herb Cream Sauce
- Fresh Salmon Filet with Creamy Dill Sauce
- London Broil with Red Wine Mushroom Sauce
- Chicken Marsala with Rich Marsala Wine Sauce

Accompaniments select one vegetable and one starch.

- Sautéed Green Beans
- Asian Medley
- Rice Pilaf
- Garlic Mashed Potatoes
- Mixed Vegetable Medley
- Sautéed Rosemary Mushrooms
- Herb Roasted Potatoes
- Herbed Wild Rice
- Glazed Baby Carrots
- Creamy Polenta with Herbs & Parmesan
- Scalloped Potatoes

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Gold Plated

WEDDING PACKAGE

\$31.95
Per Guest

All Plated Packages are served with Rolls, Coffee, Iced Tea, and Water

Hors d'Ouerves

Choice of two Displayed and two Passed Hors d'Oeuvres from Hors d'Oeuvres menu
Hors d'Oeuvres will be displayed for one (1) hour

Salad Select one of the following:

Fresh Garden Salad

Mixed Greens tossed with Carrots, Tomatoes and Cucumbers Served with Creamy Garlic Ranch

Mixed Field Green Salad

Baby Mesclun Greens tossed with Cranberries, Walnuts, & Goat Cheese Served with Tangy Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine topped with Garlic Croutons & Grated Parmesan Cheese Served with Creamy Caesar Dressing

Spinach Salad

Baby Spinach Greens tossed with Bacon, Caramelized Onions Served with Honey Mustard Vinaigrette

Entrées Select up to two of the following:

- Any selection from Silver Package or
- Stuffed Chicken Breast stuffed with Herbed Cream Cheese
- Flounder Filet with Citrus Beurre Blanc
- Soy Marinated Salmon with Wasabi Mayo
- 9 ounce Sirloin cooked medium and served with Red Wine Garlic Butter
- Chicken Oscar with a Creamy White Wine Sauce, Crab Meat, and Asparagus

Accompaniments select one vegetable and one starch.

- Sautéed Green Beans
- Asian Medley
- Rice Pilaf
- Garlic Mashed Potatoes
- Mixed Vegetable Medley
- Sautéed Rosemary Mushrooms
- Herb Roasted Potatoes
- Herbed Wild Rice
- Glazed Baby Carrots
- Creamy Polenta with Herbs & Parmesan
- Scalloped Potatoes

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Platinum Plated

WEDDING PACKAGE

\$37.95
Per Guest

All Plated Packages are served with Rolls, Coffee, Iced Tea, and Water

Hors d'Ouerves

Choice of two Displayed and two Passed Hors d'Oeuvres from Hors d'Oeuvres menu
Hors d'Oeuvres will be displayed for one (1) hour

Salad Select one of the following:

Fresh Garden Salad

Mixed Greens tossed with Carrots, Tomatoes and Cucumbers Served with Creamy Garlic Ranch

Mixed Field Green Salad

Baby Mesclun Greens tossed with Cranberries, Walnuts, & Goat Cheese Served with Tangy Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine topped with Garlic Croutons & Grated Parmesan Cheese Served with Creamy Caesar Dressing

Spinach Salad

Baby Spinach Greens tossed with Bacon, Caramelized Onions Served with Honey Mustard Vinaigrette

Entrées Select up to three of the following: (Duets available for additional \$6.95 per person)

- Any selection from Silver or Gold Packages or
- Crab Imperial Stuffed Flounder with Citrus Beurre Blanc
- Seasonal Grilled Fish with Mango Salsa
- Twin Chesapeake Crab Cakes served with Spicy Cajun Remoulade Sauce
- 12 ounce New York Strip cooked medium and served with Red Wine Sauce
- Herb Crusted Prime Rib with Au Jus and Horseradish Sauce
(Minimum of 10 orders for Prime Rib)

Accompaniments select one vegetable and one starch.

- Sautéed Green Beans
- Asian Medley
- Rice Pilaf
- Garlic Mashed Potatoes
- Mixed Vegetable Medley
- Sautéed Rosemary Mushrooms
- Herb Roasted Potatoes
- Herbed Wild Rice
- Glazed Baby Carrots
- Creamy Polenta with Herbs & Parmesan
- Scalloped Potatoes

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Hors d'Oeuvres & STATIONS

Lite Hors D'oeuvres

Choice of Three Displays, Three Passed, and Two Stations

\$35.95

per guest

Heavy Hors D'oeuvres

Choice of Four Displays, and Three Stations

\$41.95

per guest

Display Hors d'Oeuvres

Vegetable Crudités

Served with Creamy Garlic Ranch

Fresh Fruit Display

Served with Romanoff Sauce

Warm Spinach Parmesan Dip

Served with Toasted French Bread Rounds and Pita Chips

Antipasto Display

- Grilled and Roasted Vegetables, Pepperoncini
- Prosciutto, Salami, Pepperoni
- Mozzarella, Olives

Imported & Domestic Cheese Display

Served with Gourmet Crackers & Whole Grain Mustard

Passed Hors d'Oeuvres Add \$3.95 per person

- Spring Rolls with Thai Dipping Sauce
- Sausage Stuffed Mushrooms
- Assorted Petit Quiche
- Herb Goat Cheese Stuffed Tomatoes
- Asian Chopped Chicken on Wonton Crisp
- Seared Potato Cake with Chive Sour Cream
- Beef or Chicken Skewers
- BBQ or Italian Meatballs
- Tortellini Skewers with Pesto Drizzle
- Fruit Kabobs

Hors d'Oeuvres Upgrades Add \$4.95 per person

- Warm Crab Dip with Toasted French Bread (display)
- Crab Imperial Stuffed Mushrooms (passed)
- Bacon Wrapped Scallops (passed)
- Seared Ahi Tuna on Wonton Crisp (passed)
- Coconut Shrimp (passed)
- Smoked Salmon Crème on Cucumber Rounds (passed)
- Crab Puffs (passed)

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Specialty Stations

Mashed Potato Station

Whipped Potatoes with Toppings of Bacon, Cheese, Sour Cream & Chopped Green Onions

Shrimp Cocktail Station

Steamed Gulf Shrimp with Cocktail Sauce & Lemon Wedges

Italian Station

- Caesar Salad, Garlic Bread Sticks
- Penne Pasta and Cheese Tortellini
- Marinara and Alfredo Sauces
- Toppings to Include:
Shrimp, Diced Grilled Chicken, Italian Sausage,
Olives, Peppers, & Onions

Sweets Table

- Fresh Baked Cookies, Brownies, and Cupcakes
- Assortment of Tasty Baked Goods and Treats
- Chocolate Fountain with Assorted Dipping Goodies

Carving Station A chef fee of \$65.00 plus tax is required per station

Your choice of:

- Carved Steamship Round of Beef
- Honey Glazed Ham
- Roasted Pork
- Roasted Turkey Breast

Served with Sliced Silver Dollar Rolls & Condiments

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Brunch **BUFFET**

Lite Brunch

Breakfast Display, One Egg Selection, One Soup or Salad, One Entrée Selection, Two Accompaniments, and One Sweet Treat

\$30.95
per guest

Full Brunch

Breakfast Display, One Egg Selection, One Soup or Salad, Two Entrée Selections, Two Accompaniments, and Three Sweet Treats

\$36.95
per guest

Breakfast Display

- Assorted Fruit Juices
- Fresh Baked Muffins, Danish, and Bagels with Cream Cheese
- Fresh Fruit Display with Romanoff Dipping Sauce
- Cinnamon Swirl French Toast with Warm Maple Syrup
- Choice of Bacon, Sausage, or Ham Steak
- Yogurt and Granola

Egg Selections

- Scrambled Eggs
- Quiche or Frittata (Choice of Garden Vegetable or Lorraine)
- Omelet Bar (A chef fee of \$65 is required)

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Soup or Salad

- Garden Salad
- Spinach Salad
- Mixed Greens Salad
- Tuscan Bean Salad

- Baked Potato Soup
- Tomato Basil Bisque
- Chicken Tortilla Soup

Entrée Selections

Chicken Piccata

Lightly breaded chicken breast sautéed to a golden brown and served with a lemon caper sauce

Stuffed Chicken

Juicy chicken breast stuffed with garlic-herb cream cheese, breaded, and baked

London Broil

Thinly sliced steak in a red wine mushroom sauce

Roasted Pork Loin

Slow roasted pork loin served with an apple brandy sauce

Tilapia Florentine

Delicate Tilapia filets baked in a white wine reduction

Baked Salmon

Lightly seasoned salmon fillets baked and served with a cream dill sauce

Pasta Station

Penne Pasta with your choice of sauces and toppings
(A chef fee of \$65 is required)

Chef Carved Items

A chef fee of \$65.00 plus tax is required per station

- Honey Glazed Ham
- Pork Tenderloin
- Roasted Turkey
- Herb Encrusted Top Round of Beef

Accompaniments

- Sautéed Green Beans
- Asian Medley
- Rice Pilaf
- Garlic Mashed Potatoes
- Mixed Vegetable Medley
- Sautéed Rosemary Mushrooms
- Herb Roasted Potatoes
- Herbed Wild Rice
- Glazed Baby Carrots
- Creamy Polenta with Herbs & Parmesan
- Scalloped Potatoes
- Hashbrown Casserole

Sweet Treats

- Freshly Baked Cookies and Brownies
- Silver Dollar Pancake Bites
- Gluten Free Chocolate Torte
- French Toast Bites
- Individual Cheesecake
- Chocolate Fountain with Tasty Dippables
(Additional \$2.00 per person)
- Cinnamon Sugar Donut Holes
- Chocolate Mousse

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Beverage Selections

HOSTED

Specialty Cocktails	\$6.00
Call Brand Cocktails	\$5.00
Premium Brand Cocktails	\$7.50
Domestic Beer	\$3.50
Imported Beer	\$4.50
Non-Alcoholic Beer	\$3.00
House Wine	\$5.00
Sodas, Bottled Water & Juice	\$1.50

CASH

Specialty Cocktails	\$6.00
Call Brand Cocktails	\$5.25
Premium Brand Cocktails	\$8.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
Non-Alcoholic Beer	\$3.50
House Wine	\$6.00
Sodas, Bottled Water & Juice	\$1.50

Call brand liquors: Jim Beam, Dewars, Malibu, Skyy, Captain Morgan, Bacardi

Premium brand liquors: Absolut, Tanqueray, Gray Goose, Jose Cuervo, 1800, Jack Daniels, Wild Turkey, Beefeater, Johnnie Walker Red, Crown Royal

Domestic beer: Bud, Bud Light, Samuel Adams, Miller Light, Michelob Ultra, Angry Orchard, Yuengling

Imported beer: Heineken, Corona, Corona Light, Amstel Light

Non-alcoholic beer: O'Douls

House wine: La Terre Chardonnay, La Terre White Zinfandel, La Terre Cabernet, La Terre Merlot, La Terre Moscato

Soft Drink: Coke, Diet Coke, Sprite, Dr. Pepper

Juice: Orange Juice, Cranberry Juice, Pineapple Juice

BAR PACKAGES Minimum of 40 guests

Premium package

\$35 per guest for 4 hour reception

Includes premium brand liquor, domestic and imported bottled beer, house wines, and assorted sodas and juice

Call package

\$32 per guest for 4 hour reception

Includes call brand liquor, domestic and imported bottled beer, house wines, and assorted sodas and juice

House Package

\$29 per guest for 4 hour reception

Includes house brand liquor, domestic and imported bottled beer, wine, assorted sodas and juices

Limited Bar

\$21 per guest for 4 hour reception

Includes domestic and imported bottled beer, house wine, and assorted sodas and juice

Very Tasteful Toasts

- Champagne Toast \$2.75
- Non-Alcoholic Sparkling Cider \$2.00
- Champagne and Strawberries \$5.50

NOTICE

All alcoholic bars require a bartender in attendance at \$25 per hour, per bartender. A onetime set up fee of \$50 is applied to each bar set up. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21. Bartenders and management have the right to refuse service to anyone if they feel they are being disruptive or have consumed too much. Proper identification is required for all guests, including bridal parties.

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