

# *The Red Fox Inn*

## *Private Lunch Events*



2 EAST WASHINGTON STREET | MIDDLEBURG, VA 20117 | 540-687-6301 | [WWW.REDFOX.COM](http://WWW.REDFOX.COM)

# *Virginia Hospitality*

Nestled in Middleburg, the heart of Virginia's famed Hunt and Wine Country, our historic property provides a timeless setting for a memorable private event. Occupying the second floor of the Inn, our private event space is comprised of four distinct private dining rooms and a large garden terrace. Original heart pine floors and paneling, working fireplaces, and walls adorned with sporting art set the tone for elegant group dining experiences. Our private event spaces can accommodate social and corporate groups large or small for seated dinners, buffets, and cocktail receptions. The Inn is a prime location for elegant receptions, festive rehearsal dinners, unique corporate events and memorable dinner and cocktail parties.

Want to keep the party going? You and your guests can also stay with us in the heart of the village and relax in one of our fifteen guest rooms. Our central location allows guests to tour local wineries, attend horse shows, steeplechases and polo matches, explore the Shenandoah Valley, and browse Middleburg's many fine boutiques, antique shops and galleries. Thick cotton bathrobes, bedside sweets, the Washington Post and our Hunt Country Breakfast, are some of the extras that make an overnight visit to our romantic country inn so special.

## *Unique - Distinct - Memorable*



## *Private Room Rental Fees*

The private room rental fee includes the exclusive use of one private dining room, private server(s), customized dining room setup, and a customized printed menu.

All lunch events must conclude by 4:00pm and dinner events must conclude by 11:00pm.

<b>Event Day</b>	<b>Lunch Event</b> 11:30am to 3:00pm	<b>Dinner Event</b> 5:00pm to 9:00pm
Monday - Thursday	\$50.00	\$100.00*
Friday - Sunday	\$100.00	\$175.00*

\*There is an additional \$50 charge for The Gallery Rental and a \$300 charge for the Garden Terrace

## *Event Minimums*

Event minimums may be reached through the cost of food and beverage.

<b>Event Day</b>	<b>Lunch Event</b> 11:30am to 3:00pm	<b>Dinner Event</b> 5:00pm to 9:00pm
Monday - Thursday	\$500.00	\$750.00
Friday	\$750.00	\$2,500.00
Saturday	\$750.00	\$3,500.00
Sunday	\$750.00	\$2,500.00

## *Service Charge*

Service staff is charged at 20% of the total food and beverage bill or \$95.00, whichever is greater, and covers all labor for the event.

There is an additional charge for service after 11:00pm and extensive event space setup.

## *Menu Selection Guidelines*

In order to provide the best service for your event, all Lunch Group Coordinators must pre-select group menu options from the attached menus. A menu item order count is due to the Red Fox Inn Events department (5) days prior to the event date.

# Private Dining Rooms

## J.E.B. Stuart Room

Our most popular room, the J.E.B Stuart Room boasts original wood paneling, two gas fireplaces and beautiful artwork. The tables may be arranged in a variety of ways to best suit your needs.

Dining Style	Lunch Capacity	Dinner Capacity
Plated	46 guests	46 guests
Buffet	30 guests	30 guests

## Duffy Room

The Duffy Room is our most secluded private dining room featuring a large bay window overlooking Main Street Middleburg.

Dining Style	Lunch Capacity	Dinner Capacity
Plated	12 guests	12 guests
Buffet	N/A	N/A

## The Gallery

The Inn's private art gallery is available for dinner events only. The Gallery features original artwork, antique furniture and a gas fireplace. The room offers one large dining table perfect for intimate dinner parties.

Dining Style	Lunch Capacity	Dinner Capacity
Plated	N/A	10 guests
Buffet	N/A	N/A

## Mosby Room

The main room of the original Inn dating to 1728, the Mosby features a gas fireplace and beautiful artwork. The five small tables may be arranged in a variety of ways to best suit your needs.

Dining Style	Lunch Capacity	Dinner Capacity
Plated	18 guests	18 guests
Buffet	N/A	N/A

## The Garden Terrace

The Garden Terrace features twelve wrought iron tables with green patio umbrellas. This space is perfect for cocktail receptions or festive garden parties.

Dining Style	Lunch Capacity	Dinner Capacity
Plated	60 guests	60 guests
Buffet	60 guests	60 guests

# Cocktail Hour Options

Please see the options below should you choose to host a cocktail hour before your event

Passed Canapés  
pre-select three

Gazpacho Shooters  
Applewood Smoked Bacon Wrapped Scallops  
Petite Virginia Ham Biscuits with Honey Mustard Butter  
Petite Crabcakes with Mediterranean Tartar Sauce  
Cilantro Corn & Crab Salad Stuffed Cherry Tomatoes  
Herb Roasted Beef Tenderloin on Garlic Toast Points with Onion Caper Sauce  
Caprese Skewers with Balsamic Glaze  
Brie Tartlets with Apricot and Almonds  
Spicy Thai Shrimp Skewers  
Goat Cheese, Honey and Pecan Toasts  
Camembert in Puff Pastry with Port Soaked Figs  
Chicken & Peanut Spring Rolls with Spicy Plum Dipping Sauce  
Feta and Spinach Turnovers  
Asparagus Wrapped in Prosciutto  
Petite Tomato Basil Crostini

\$14.00 per person

## Displays

each display serves up to twenty guests

Domestic and Imported Cheese Display  
accented with fresh fruit and crackers  
\$120.00

Hot Crab and Artichoke Dip  
house made tortilla chips  
\$110.00

Fresh Fruit Display  
seasonal fruits and berries, honey yogurt dipping sauce  
\$55.00

Roasted Seasonal Vegetables  
seasonal vegetables marinated with olive oil, herbs and garlic  
\$55.00

Baked Brie with Apples  
brie in puff pastry, apples, honey mustard glaze  
\$75.00

# *The Hound Lunch Menu*

includes pre-set water, iced tea and bread service  
coffee and soft drinks upon request

## **STARTERS** *pre-select two*

**VIRGINIA PEANUT SOUP**  
garnished with chopped peanuts

**TOMATO BISQUE**  
garnished with fresh basil

**RED FOX CAESAR SALAD**  
romaine, rustic croutons, parmesan cheese, Caesar dressing

**HOUSE SALAD**  
chopped lettuces, cheddar, tomato, cucumber, croutons, ranch

## **ENTRÉES** *pre-select two*

**MIDDLEBURGER**  
rustic bun, Angus patty, choice of cheese, bacon, lettuce, tomato, red onion, chips, pickle

**RED FOX CRAB CAKE**  
rustic bun, lump crab cake, sweet chili aioli, lettuce, tomato, red onion, chips, pickle

**CHICKEN SALAD PLATTER**  
curried chicken salad with mango chutney, side Caesar salad, tea bread

**CAROLINA BARBEQUE**  
rustic bun, pulled pork, Carolina vinegar barbeque sauce, coleslaw, chips, pickle

**GRILLED HAM AND BRIE**  
country white bread, sweet ham, melted brie, mango chutney, chips, pickle

**TUNA SALAD PLATTER**  
albacore tuna, crasins, celery, fresh dill, side Caesar salad, tea bread

**GRILLED CHICKEN CAESAR**  
romaine, rustic croutons, parmesan cheese, Caesar dressing, grilled 8oz chicken breast

**TURKEY RUEBEN**  
grilled rye bread, shaved turkey, Swiss cheese, sauerkraut, thousand island dressing, chips, pickle

## **DESSERTS** *pre-select two*

**DARK CHOCOLATE TORTE**  
raspberry sauce, whipped cream

**BOURBON PECAN PIE**  
caramel sauce, whipped cream

**NY STYLE CHEESECAKE**  
raspberry sauce, whipped cream

Two Courses: \$26.00 per person

Three Courses: \$32.00 per person

# The Fox Lunch Menu

includes pre-set water, iced tea and bread service  
coffee and soft drinks upon request

## SOUPS *pre-select two*

**VIRGINIA PEANUT SOUP**  
garnished with chopped peanuts

**TOMATO BISQUE**  
garnished with fresh basil

**CHICKEN CORN CHOWDER**  
garnished with cheddar cheese

## SALADS *pre-select two*

**RED FOX CAESAR SALAD**  
romaine, rustic croutons, parmesan cheese, Caesar dressing

**SPINACH SALAD**  
spinach, goat cheese, candied almonds, balsamic vinaigrette

**HOUSE SALAD**  
chopped lettuces, cheddar, tomato, cucumber, croutons, ranch

## ENTRÉES *pre-select two*

**GRILLED BEEF TENDERLOIN MEDALLIONS**  
mashed potatoes, asparagus, Benedictine sauce

**BOURSIN STUFFED CHICKEN BREAST**  
mashed potatoes, asparagus, sundried tomato cream sauce

**GRILLED RAINBOW TROUT**  
goat cheese grits, green beans, lemon saffron sauce

**SHRIMP & GRITS**  
goat cheese grits, country ham, sweet barbeque drizzle

**GRILLED PORK TENDERLOIN MEDALLIONS**  
mashed potatoes, green beans, walnut mustard chardonnay cream sauce

**RED FOX CRAB CAKE PLATTER**  
goat cheese grits, asparagus, lemon saffron sauce

## DESSERTS *pre-select two*

**DARK CHOCOLATE TORTE**  
raspberry sauce, whipped cream

**NY STYLE CHEESECAKE**  
raspberry sauce, whipped cream

**BOURBON PECAN PIE**  
caramel sauce, whipped cream

**TRIPLE LAYER CARROT CAKE**  
caramel sauce, whipped cream

Two Courses: \$34.00 per person

Three Courses: \$40.00 per person

Four Courses: \$45.00 per person

# Bar Options

Open Bar  
maximum 2 hours  
charged per person, per hour

House Brands:	\$16.00	Premium Brands:	\$19.00
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Wine with Lunch  
charged per bottle

House Red and White:	\$32.00	Premium Red and White:	\$40.00
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Champagne Toast  
\$4.00 per person

## Liquor, Beer and Wine Options

	<u>House Brands</u>	<u>Premium Brands</u>
<b>Vodka:</b>	Bowman's	Absolut, Absolut Citron
<b>Gin:</b>	Gordon's	Tanqueray
<b>Bourbon/Whiskey:</b>	VA Gentleman	Crown Royal, Makers Mark
<b>Tequila:</b>	Montezuma Gold	Jose Cuervo Gold
<b>Rum:</b>	Castillo White	Bacardi, Captain Morgan
<b>Scotch:</b>	Clan MacGregor	Johnny Walker-Red
<b>Liqueurs:</b>		Kahlua, Frangelico
<b>Beer:</b>	(2) choices from current list	(3) choices from current list
<b>Wine:</b>	House Red and White	Premium Red & White