

# *The Red Fox Inn*

## *Tented Weddings*



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# *Tented Virginia Weddings*

Nestled in Middleburg, the heart of Virginia's famed Hunt and Wine Country, our historic property provides a bucolic setting for a memorable Virginia Wedding Weekend. Imagine your wedding ceremony in our serene Courtyard Gardens, then cocktails and Hors d'oeuvres on the second floor of the historic Red Fox Inn, followed by dinner and dancing under the tent on the Garden Terrace. 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, stone fireplaces, and walls adorned with sporting art set the tone for a lively cocktail hour while the deluxe wedding white tent with your finishing touches set the backdrop for your intimate reception. As you plan your wedding with us, our Events Manager will assist you in customizing our property to best suit your needs and desires.

Our Tented Wedding Rental Package is designed for you, the bride, to hand select every detail of your special day without worrying about any additional costs. From table arrangements, to the color of your linens and napkins and the pattern of your china and silverware, the choice is yours and the possibilities are endless. Our full service rental company is one of the top in the nation and offers a complete online gallery for remote planning.

You and your guests can also stay with us in one of our fifteen guest rooms in the heart of the village. 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 a few of the extras that make an overnight visit to our country inn so special.



# Property Description

The Red Fox Inn property features a five acre complex comprised of three unique buildings all within a short walking distance from each other. The Tented Wedding Rental Package includes the second floor of the Red Fox Inn, the Garden Terrace and the Courtyard Gardens. The Inn has fifteen guestrooms; six are located in the Red Fox Inn, eight in the Stray Fox Inn, and one in the Night Fox. Please note that you or members of your party will be required to book the seven rooms located in the Red Fox Inn and Night Fox in order to avoid interference with other guests

## The Red Fox Inn & Garden Terrace

*Please note: all rooms marked with a \* are included in the Tented Rental Package*

### **First Floor**

The Red Fox Tavern

Our full service tavern is open every day for breakfast, lunch, dinner, and Sunday brunch

### **Second Floor\***

Private Dining Rooms (J.E.B., Mosby, Duffy, Gallery)

recommended use: cocktail hour or seated dinner

cocktail hour capacity: 120

seated dinner capacity: 90

#### ***The J.E.B. Stuart Room\****

seated capacity: 50

recommended use: cocktail hour reception displays  
and mingle area

#### ***The Mosby Room\****

seated capacity: 14

recommended use: cocktail hour bar  
and mingle area

#### ***The Duffy Room\****

seated capacity: 14

recommended use: not used unless seated for dinner

#### ***The Gallery\****

seated capacity: 12

recommended use: gift table and mingle area

### **Third Floor**

Guest Rooms

20, 21, 22, 23

### **Fourth Floor**

Guest Rooms

18, 19

### **Garden Terrace\***

recommended use: seated dinner or cocktail hour and dancing

seated dinner capacity: 120

cocktail hour and dancing capacity: 90

# The Stray Fox Inn & Courtyard Gardens

Please note: all rooms marked with a \* are included in the Tented Rental Package

**Ground Entry**  
 Guest Rooms  
 27, 28, 31

**First Floor**  
 Guest Rooms  
 24, 25, 26

**Second Floor**  
 Guest Rooms  
 29, 30

**Twin Courtyard Gardens\***  
 recommended use: wedding ceremony

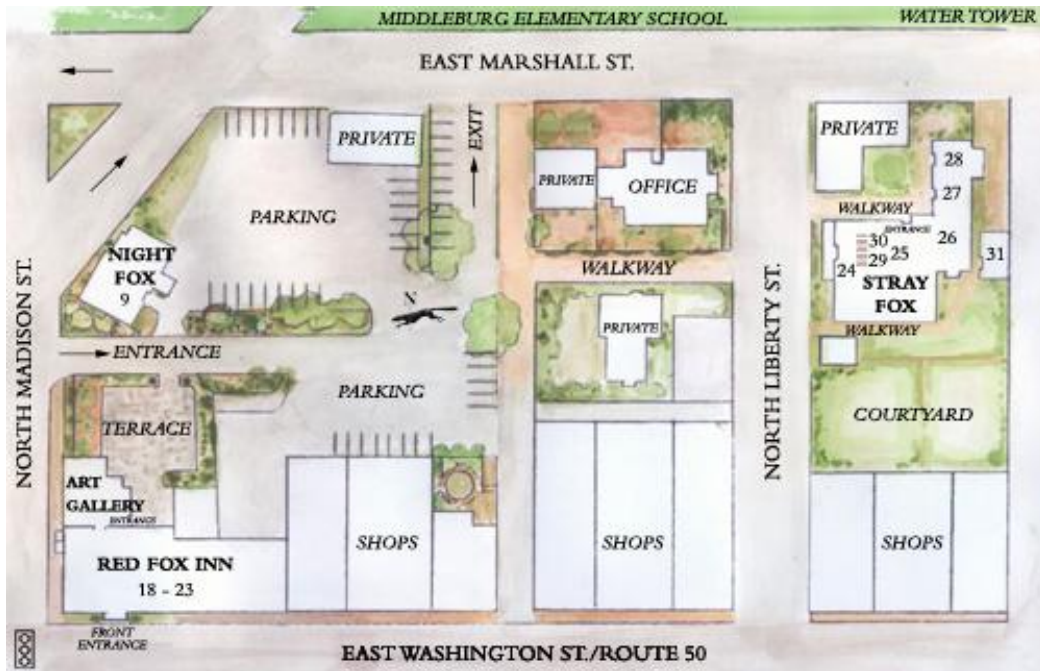
**Upper Garden\***  
 seated capacity: 90

**Lower Garden\***  
 seated capacity: 120

# The Night Fox

**First Floor**  
 Offices

**Second Floor**  
 Guest Room  
 409



# *Tented Wedding Rental Package*

*for up to 100 guests*

## *Rental Package Includes:*

Private Courtyard Ceremony with Choice of Folding Chairs

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All Private Dining Rooms on the Second Floor of the Inn

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Garden Terrace with Deluxe Wedding Tent Package

Wedding White Tent with Clear Sides  
Streamer Lights and Colorwash Up Lighting  
White Taffeta Tent Liner and Pole Drapes  
Parquet Dance Floor

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Customized Table Settings

Choice of Tables for Seated Dinner  
Choice of Chivari Ballroom Chairs and Cushions  
Choice of Table Linens and Napkins  
Choice of China Pattern  
Choice of Flatware Pattern  
Choice of Glassware  
Sweetheart Table for the Bride and Groom

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Complementary King Size Guest Room for Bride and Groom\*

\*one night stay, non-transferable

***\$10,500.00\****

*\*Each additional guest over 100 is charged at \$35.00 per person for additional rental equipment and additional charges may be added for upgraded rental options.*

# *Food and Beverage Options*

*Choice of the Hound, the Fox, or the Vixen Dinner Menu Package for all guests*

## *Dinner Menu Packages Include:*

Open Bar During Cocktail Hour

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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

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Champagne Toast

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Choice of Dinner Menu Package

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Wine with Dinner

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Custom Tired Wedding Cake by Market Salamander

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Coffee Station

# *The Hound Menu Package*

## *First Course*

*pre-select one salad for all guests*

### **Classic Caesar**

Romaine, Garlic Croutons, Shredded Parmesan, Creamy Caesar

### **Baby Spinach**

Pine Nuts, Parmesan Cheese, Fresh Berries, Port Vinaigrette

### **Classic Wedge Salad**

Iceberg Lettuce, Blue Cheese Crumbles, Bacon Bits, Blue Cheese

## *Main Course*

*pre-select one entrée for all guests*

### **Prime Rib**

Roasted Au Jus, Creamy Horseradish Whipped Potatoes, Haricot Vert

### **Bacon Wrapped Pork Tenderloin Medallions**

Huckleberry Barbecue Sauce, Rosemary Whipped Potatoes, Seasonal Vegetable

### **Grilled Salmon**

Honey Soy Lacquered Miso Ginger Cream, Beet Strings, Jasmine Rice, Stir Fry Vegetables

### **Sautéed Chicken Breast**

Shrimp Creole Sauce, Cheese Grits, Seasonal Vegetable

### **Goat Cheese & Spinach Ravioli \***

Fresh Tomato Vodka Sauce, Sundried Tomatoes, Grated Parmesan

*\*vegetarian option for select guests*

\$95.00 per person

# *The Fox Menu Package*

## *First Course*

*pre-select one salad for all guests*

### **Spring Greens**

Blue Cheese, Candied Walnuts, Dried Cherries, Creamy Blue Cheese Dressing

### **Baby Spinach**

Pine Nuts, Parmesan Cheese, Fresh Berries, Port Vinaigrette

### **Baby Romaine**

Hearts of Palm, Mandarin Oranges, Toasted Almonds, Tangerine Poppy Seed Vinaigrette

### **Mixed Lettuces**

Oven Dried Roma Tomatoes, Artichoke Hearts, Kalamata Olives, Oregano Balsamic Vinaigrette

## *Main Course*

*pre-select one entrée for all guests*

### **Grilled Filet Mignon**

Roasted Garlic Demi Glace, Garlic Compound Butter, Smashed Potatoes, Sautéed Asparagus

### **Sautéed Crab Cakes**

Mango, Peach and Jalapeno Salsa, Citrus Aioli, Sweet Potato Duchess, Seasonal Vegetable

### **Seared Duck Breast**

Cherry and Port Reduction, Rice Pilaf with Pine Nuts, Seasonal Vegetable

### **Grilled Rack of Lamb**

Cremini Merlot Sauce, Caramelized Cipollini Onions, Herbed Risotto, Seasonal Vegetable

### **Grilled NY Strip**

Red Wine Dijon Cream Sauce, Crispy Onion Rings, Roasted Red Jackets, Seasonal Vegetable

### **Herb Crusted Halibut**

White Wine Beurre Blanc, Rice Pilaf with Pine Nuts, Sautéed Seasonal Greens

### **Goat Cheese & Spinach Ravioli \***

Fresh Tomato Vodka Sauce, Sundried Tomatoes, Grated Parmesan

*\*vegetarian option for select guests*

\$115.00 per person

# *The Vixen Menu Package*

## *First Course*

*pre-select one salad for all guests*

### **Spring Greens**

Blue Cheese, Candied Walnuts, Dried Cherries, Creamy Blue Cheese Dressing

### **Baby Spinach**

Pine Nuts, Parmesan Cheese, Fresh Berries, Port Vinaigrette

### **Baby Romaine**

Hearts of Palm, Mandarin Oranges, Toasted Almonds, Tangerine Poppy Seed Vinaigrette

### **Mixed Lettuces**

Oven Dried Roma Tomatoes, Artichoke Hearts, Kalamata Olives, Oregano Balsamic Vinaigrette

## *Main Course*

*pre-select one entrée for all guests*

### **Grilled Filet Mignon and Crab Cake**

Roasted Garlic Demi Glace, Garlic Compound Butter, Smashed Potatoes, Sautéed Asparagus

### **Seared Duck Breast and Venison Sausage**

Cherry and Port Reduction, Fruit Chutney, Rice Pilaf with Pine Nuts, Seasonal Vegetable

### **Grilled NY Strip with Jumbo Shrimp**

Red Wine Dijon Cream Sauce, Crispy Onion Rings, Roasted Red Jackets, Seasonal Vegetable

### **Herb Crusted Halibut and Crab Imperial**

White Wine Beurre Blanc, Rice Pilaf with Pine Nuts, Sautéed Seasonal Greens

### **Goat Cheese & Spinach Ravioli \***

Fresh Tomato Vodka Sauce, Sundried Tomatoes, Grated Parmesan

*\*vegetarian option for select guests*

\$125.00 per person

# *Wedding Cake Options*

*All Wedding Cakes created by Jason Reaves of Market Salamander  
Package includes a complimentary cake tasting*

## *Cake Flavors*

Apple Spice Carrot

Chocolate Espresso

Devils Food Chocolate

Lemon Chiffon

Red Velvet

Spanish Almond

Vanilla Bean Chiffon

## *Buttercream Filling Flavors*

Amaretto

Buttercream

Chocolate (Dark, Milk or White)

Cream Cheese

Espresso

Fruit Preserves

Lemon

Liquor

## *Icings*

Buttercream

Chocolate Fondant

Ivory Rolled Fondant

White Rolled Fondant

# Bar Options

to be served after dinner

## Hosted Bar

Maximum 2 hours

Beverages are charged per drink on a consumption basis

House Brand Cocktails:	\$6.00	Premium Brand Cocktails:	\$7.00
House Wines:	\$6.00	Premium Wines:	\$8.00
Domestic Beer:	\$4.00	Imported Beer:	\$5.00
Soft Drinks:	\$2.00	Cordials:	\$ 8.00 and up

## Cash Bar

Maximum 2 hours

Beverages are paid for by your guests. The price per drink is inclusive of service charge and applicable sales tax.

A setup fee of \$125.00 is applicable to all cash bars.

House Brand Cocktails:	\$7.00	Premium Brand Cocktails:	\$8.00
House Wines:	\$7.00	Premium Wines:	\$9.00
Domestic Beer:	\$5.00	Imported Beer:	\$6.00
Soft Drinks:	\$2.00	Cordials:	\$ 8.00 and up

## 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