

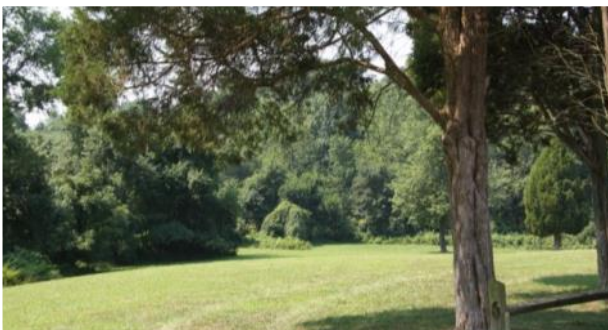


*"JR's Makes
Your
Planning
Fun and
Easy!"*

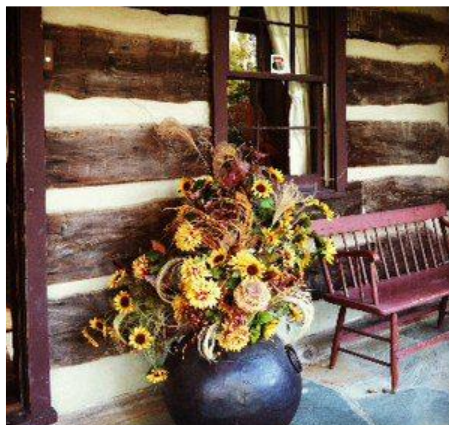


THE FAIRFAX HUNT CLUB

PICNIC PLANNING PACKET



*Enclosed are
lots of helpful
hints and
ideas to make
your event a
success!*



For more information
contact us at
(703) 707-8559
marketing@jrsbeef.com

The Fairfax Hunt Club offers a unique setting for receptions, meetings, parties, teambuilding, picnics and more. The rustic log cabin is equipped with a stone fireplace and gleaming hardwood floors. An expansive lawn overlooking a beautiful wooded area provides a perfect setting for an indoor/outdoor event.

WWW.JRSCUSTOMCATERING.COM



TABLE OF CONTENTS

Venue History	3
Venue Information	4
Picnic Policies	5
Venue Policies	6
Picnic Planning Timeline	7
Décor & Themed Events	9
Entertainment	10
Picnic Menu	11
Publicize Your Event	16
Sample Invitation	17
Maps.....	18
Contact Information	19



*“From Simple
to
Sensational....”*





VENUE HISTORY



In 1928, on the very same land that George Washington rode to hounds, A. Smith Bowman created the historical Fairfax Hunt Club.

In 1951, The Fairfax Hunt was the recipient, of a gift from the Bowman family. That year, Bowman and his sons, Smith Jr. and DeLong, deeded to The Fairfax Hunt a tract of 10 acres of land on the northern edge of what is now Reston. There the clubhouse was built.

Part of the present clubhouse has a fascinating history. The attractive reception room, the Log House, was discovered quite by chance. A 200-year-old log house that was uncovered beneath a farmhouse on Beulah Road in Vienna, Virginia, serves as the facility's core. Because of its historical significance, the house was carefully dismantled and each log numbered and re-built on its current location. If you look closely, you can still see the numbers on each log.

A main hall with its big stone fireplace was a perfect place for hosting Hunt events. An updated kitchen was added in the 1970s, along with upgraded restrooms and air conditioning. Even today, Hunt Club members still carry on the centuries-old tradition, and use the facility for the breakfasts and other social activities.





VENUE INFORMATION

CAPACITY - Seated Indoor Buffet – 100
Indoor Standing Cocktail Reception – 150
Indoors/Outdoors (seated and standing) -250

Larger groups may be accommodated by the addition of tents, bathrooms, and shuttle service.
We have parking for approximately 120 vehicles.

CLUB HOURS - Rental times available between the hours of 10:00 am–10:00 pm

RENTAL PRICES -

All of the following rental fees are based on a **4 hour event time**.

Additional time may be previously arranged for your event at an additional charge of \$250.00/per hour.

During your event, for every hour over your prescheduled rental time an additional \$400 will be charged.

***Mon - Thurs. events must include a base minimum of \$3,000 to be spent on Food & Beverage**

****Fri. - Sun. events must include a base minimum of \$3,500 to be spent on Food & Beverage**

(base minimums before rental, equipment, service charge, taxes, and any other fees)

- ◆ **Weekday Corporate Picnics *** - (Mon.-Thurs.) \$500 facility rental fee
- ◆ **Weekend Corporate Picnics **** - (Fri.-Sun.) \$750 facility rental fee

Special Events are consider anything more than a corporate picnic style event.

- ◆ **Weekday Special Events *** - (Mon.-Thurs.) facility rental fee \$750
- ◆ **Weekend Special Events **** - (Fri.-Sun.) facility rental fee \$950
- ◆ **Weddings** - ask your event coordinator for details

***** 20% Service Charge and 6% Tax is applied to all events *****

We do not automatically include any type of gratuity, this is left to your own discretion if you choose.

EQUIPMENT PROVIDED -

- ◆ 5' round tables (up to 10) with chairs (up to 80) (indoors)
- ◆ 6' picnic tables with bench seating (10 each) (outdoors)
- ◆ 30' x 40' Large White Tent (backyard)
- ◆ 20' x 40' Large White Tent (backyard)
- ◆ 20' x 20' Large White Tent (backyard)
- ◆ Rectangular tables for food & beverage set up
- ◆ Serving equipment needed for food & beverage menu
- ◆ Disposable plates, cups, utensils, and napkins
- ◆ Additional equipment may be rented



PICNIC POLICIES

BOOKING - To reserve the date/time, a deposit payment must be received within 2 weeks of booking. This includes the facility rental + catering deposit of \$10.00/per person. A confirmation letter will be sent to you requesting the exact amount to be paid to J.R's. Custom Catering. The date/time will be placed on a tentative hold from the time of initial contact until we receive a signed copy of the confirmation letter with the deposit payment.

- ◆ **DEPOSIT IS APPLIED IN FULL TOWARDS THE TOTAL EVENT COST**
- ◆ **A NON-REFUNDABLE DEPOSIT OF 50% OF ESTIMATED EVENT COST IS REQUIRED FOR ALL EVENTS BOOKED WITHIN 30 DAYS OF DATE**

CANCELLATION POLICY -

- ◆ Cancellations must be made 120 days prior to an event to receive a full deposit refund, less \$200 processing fee.
- ◆ Cancellations made between 119 and 90 days of an event will result in the forfeiture of entire deposit.
- ◆ Cancellations made between 89 and 60 days of event will result in the forfeiture of entire deposit, plus an additional \$10.00 per person fee, based on the original estimated number of guests.
- ◆ Cancellations made less than 59 days prior to event will result in the forfeiture of entire deposit, plus an additional 25% of projected final invoice.
- ◆ Cancellations made less than 30 days prior to event will result in the forfeiture of entire deposit, plus an additional 50% of projected final invoice.

Before cancelling we like to make every effort in changing to an alternate date, if applicable, within the same year

CHANGE OF DATE POLICY -

- ◆ Change made between 90 and 31 days prior to event will result in the forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$100 processing fee for the change.
- ◆ Change made 30 days or less prior to event will result in forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$500 processing fee for the late change.

EXCEPTION – a date change is made within 5 days of original booking confirmation

WEATHER POLICY - **Our Events Take Place Rain or Shine**

- ◆ Some tenting is included at this venue during certain times of the year. Additional tenting may be rented if you wish to add it on.
- ◆ Weather conditions excluded from our “Rain or Shine” policy are predictable “Severe Weather” conditions, including Named Storms and Severe Thunderstorm Systems. If there is a predetermined severe weather threat, circumstances will be evaluated between both parties at that time; including but not limited to postponement of event to the next available day.
- ◆ When unpredictable “pop up” storms or lightening occur during an event, the event may be temporarily delayed/suspended and everyone is moved to safety until the threat has passed. The safety of our guests and staff is paramount.



VENUE POLICIES

ENTERTAINMENT VENDORS –

- ◆ We only allow **APPROVED PREFERRED VENDORS** at the venue. Your event planner will gladly provide you with our Entertainment Packet and assist with arranging entertainment vendors for your event.
- ◆ If you wish to bring in your own vendor there will be a flat rate fee applied to your event. Additionally, the outside vendor must fill out our temporary vendor contract, provide a Certificate of Insurance, and then be pre-approved by J.R.'s prior to your event date. If an outside vendor shows up on day of event without our prior knowledge/approval, there is no guarantee we can allow them to set up for your event.

MUSIC & P.A. SYSTEMS –

- ◆ Sound Systems are allowed. However, The Fairfax Hunt Club staff reserves the right to restrict the sound level so as not to disturb the residential areas surrounding the property.

DÉCOR & SIGNAGE –

- ◆ Please notify your event planner if you are planning on bringing in any type of additional decorations or signs. This is a historic venue, so no tacks, pins, staples, nails, tape, etc. are permitted on painted/wood surfaces. Balloons and signs may be placed at driveway entrance, but should be removed at end of your event.

FLAMMABLE ITEMS –

- ◆ No fireworks, sparklers, and/or combustible materials are allowed. Candles, lanterns, and tiki torches are permitted with prior approval.

PARKING –

- ◆ There is ample parking in the front lot for approximately 90-120 vehicles. We ask that you not park in the back of venue on the grass where guests will be outside. Also do not park off the venue property, on the main road or at Lake Fairfax, or else you will risk being towed. In the event your group shall exceed maximum capacity, we can make prior arrangements to rent additional parking located next door at Lake Fairfax Park (based on their availability).

**** PLEASE COMMUNICATE TO YOUR GUESTS OUR VERY IMPORTANT POLICIES****

- ◆ **PETS** - no guests are allowed to bring animals due to health code policies (Except Service Animals)
- ◆ **FOOD AND BEVERAGES** - not to be brought into the venue or be removed from the venue at any time, due to Virginia Health Department code policies.
- ◆ **ALCOHOLIC BEVERAGES** - **will be removed 1 hour prior to end of event**, in accordance with Virginia ABC laws. J.R.'s Custom Catering holds the liquor license at The Fairfax Hunt Club; therefore it is required that all consumption be monitored and we reserve the right to limit and restrict any alcoholic beverages. We promote responsible drinking, guests must be age 21 or older to consume alcohol; please bring ID. In addition, **NO alcoholic beverages may be brought onto or removed from the premise.**

PICNIC PLANNING TIMELINE

PLANNING YOUR PICNIC -

Take advantage of all the useful information in this planning packet, as it's full of details to help you plan and promote your event. You may also request to see our Entertainment Packet that contains all kinds of exciting fun additions that will enhance your event.

☐ 4-8 weeks prior to your picnic -

- ◆ Contact your event planner early to start planning all the details. Otherwise, a planner will contact you to discuss optional food and beverage menu items, entertainment, décor, themes, and go over any other important information. You will receive a proposal confirming picnic details; please review, sign and return to us.
 - ⇒ **Choose your Menu**—Several packages to choose from containing a delicious combination of all the picnic favorites or customize it to fit your theme. Don't forget to include some snacks, desserts, and alcoholic beverages to compliment your menu.
 - ⇒ **Plan your Entertainment**—So many options to choose from Group Activities to all around fun. Your event planner can coordinate vendors for Teambuilding Activities, Craft Stations, DJ's, Face Painting, Caricature Artists, Moonbounces, Rock Climbing Walls, and so much more
 - ⇒ **Please let your event planner know if:**
 - * Your group will playing field activities, such as kickball or soccer
 - * Your guests will be arriving by bus or any other form of mass transit
 - * You are coordinating your own entertainment/vendor not on our approved vendor list (prior approval is mandatory; please see policies)
 - ⇒ **Start Promoting your event.** If you haven't already started, better get a jump on it now.
 - * See the "Publicize Your Event" page for suggests on the best ways to promote your picnic before, during and after the event.
 - * Invitations - use the sample one included in the packet or create one of your own.

☐ 3 weeks prior to your picnic -

- ◆ Details of the picnic must be **finalized** at this time.
 - ⇒ All food and beverages
 - ⇒ All entertainment vendors must be booked
 - ⇒ Any special requests and restriction
 - ⇒ All day of timeline and agendas
- ◆ **Promote your event even more**
 - ⇒ Publicize your event all over the office as much as you can. PROMOTE PROMOTE PROMOTE!!!
 - ⇒ Directions—A map and printed directions are included in this planning packet. Make sure all your guests have a copy to avoid going to the wrong location.



PICNIC PLANNING TIMELINE

PLANNING YOUR PICNIC (continued) -

☐ 10-15 days prior to your picnic –

- ♦ **Final guarantee guest count is due:**
 - ⇒ Number of Adults, Children ages 5 – 11, and children under 5 who will be attending
- ♦ **The Final Documents (Sales Agreement and Invoice) will be emailed to you;** the final invoice based on your final guaranteed count and remaining balance due minus the deposit.
 - ⇒ **NO CHANGES** can be made to the menu after this final invoice is sent.
 - ⇒ If your guest count goes up significantly after you've received the final documents, please contact us immediately and we will make every effort to accommodate. Revisions to the final documents will be made and sent to you promptly.
- ♦ **Submit Final Documents to your Accounting Department (if necessary) in order to secure Final Payment. Payment is due by check on the day of your event.**
 - ⇒ If paying by credit card, it needs to be processed at least 3-5 days prior to your event. Let us know immediately after receiving the final documents if you want to pay via credit card and we can send you an authorization form with the 3.75% processing fee included.
 - ⇒ If paying by any other form, such as ACH, notify us promptly prior to your event and make sure the funds are transferred into our bank account prior to your date.
- ♦ **Entertainment Vendors:** if you have contracted any additional entertainment vendors through JR's, then a Vendor Client Service Confirmation has already been sent to you. **Each Vendor payment is paid separately, by check, on the day of your event.**
 - ⇒ Use the Vendor Client Service Confirmation as an invoice in order to pay your vendors.
 - ⇒ If you wish to pay them by credit card, please reach out to them directly, at least 3-5 days prior to event, to make arrangements.

☐ Day of your picnic –

- ♦ **An on-site representative will be there to:**
 - ⇒ Greet you, review the day's agenda, and answer any questions
 - ⇒ Get your signature on a copy of the final documents
 - ⇒ **Collect payment checks for J.R.'s and entertainment vendor(s)**
- ♦ If you should leave prior to the end of your picnic, please designate another contact as the representative of your group.

☐ After your picnic –

- ♦ **You will receive an emailed survey:** please take a moment to fill it out and return to us so we can use your feedback to continue to improve and make your events successful!
- ♦ Connect with us and share your pictures and positive experience on Facebook, Twitter, Instagram, and Yelp





“Create an event with a twist, from casual to upscale”



DÉCOR & THEMED EVENTS

STANDARD VENUE DÉCOR

Venue is decorated for each season with silk flower arrangements, plastic table covers, and other touches

Seasonal Plastic Tables Covers

Spring—Yellow & Green

Summer—Red & Blue

Fall—Orange & Brown

UPGRADED VENUE DÉCOR

Starting at \$150

For a small fee you may upgrade your plastic table covers with a specific color (something more than listed above).

OR

Enhance the look even more with our Linens.

Choose from:

White

Red & White Gingham

Black & White Gingham



ADDITIONAL DÉCOR THEME PACKAGES

Starting at \$200

Prices determined by amount of labor and décor required

Available Themes

Spring Fling

Fiesta Time

Hawaiian Luau

Casino Royale

Stars & Stripes

Country Ho Down

Carnival

Baseball

Fall Festival

And many more.....



For more information
contact us at
(703) 707-8559
marketing@jrsbeef.com





*"Perfect
venue for a
variety of
exciting
fun"*



ENTERTAINMENT

STANDARD VENUE ENTERTAINMENT

When renting the venue we include:

- 2 Volleyball Courts
- 1 Horseshoe Toss
- 2 Cornhole Sets
- 2 Kickball Sets (bases and ball included)

*Organize your own games or let your guests play at their leisure.
Better yet...hire one of our vendors to coordinate the games.*



Our extra vendor additions:

- Teambuilding Activities
- DeeJay Music
- Petting Zoos and Pony Rides
- Inflatable Moonbounces
- Obstacle Courses
- Waterslides
- Face Painting
- Caricature Artists
- Balloon Twisters
- Rock Climbing Walls
- Bungee Jumpers
- Bubble Mania
- Craft Stations
- Photo Booths
- Carnival Booths
- Casino Games
- And many more.....

*"Ask to see our
Entertainment Packet"*

For more information
contact us at
(703) 707-8559
marketing@jrsbeef.com

FAIRFAX HUNT CLUB PACKAGE MENUS

PICNIC FEASTS

Prices include disposable cups, plates, napkins, and utensils

THE ALL AMERICAN GRILL

- ◆ HAMBURGERS *GF - Big, juicy 6 oz. burgers with all the trimmings (lettuce, tomatoes, onions, & cheese), served with buns
- ◆ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ◆ HOT DOGS - no picnic would be complete without All Beef hot dogs
- ◆ VEGGIE BURGERS - black beans, brown rice, corn, bell peppers, & onions, served with buns *(Please advise number of vegetarian guests)*

COST: Adults \$35.25 Ages 5-11 \$24.00

THE BOUNTIFUL BBQ

- ◆ PULLED BBQ BEEF BRISKET - slow smoked in our wood burning pit with our mouthwatering BBQ Sauce, served with buns
- ◆ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ◆ HOT DOGS - no picnic would be complete without All Beef hot dogs
- ◆ VEGGIE BURGERS - black beans, brown rice, corn, bell peppers, & onions, served with buns *(Please advise number of vegetarian guests)*

COST: Adults \$36.25 Ages 5-11 \$26.00

THE WORKS

- ◆ PULLED BBQ BEEF BRISKET - slow smoked in our wood burning pit with our mouthwatering BBQ Sauce, served with buns
- ◆ HAMBURGERS *GF - Big, juicy 6 oz. burgers with all the trimmings (lettuce, tomatoes, onions, & cheese), served with buns
- ◆ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ◆ HOT DOGS - no picnic would be complete without All Beef hot dogs
- ◆ VEGGIE BURGERS - black beans, brown rice, corn, bell peppers, & onions, served with buns *(Please advise number of vegetarian guests)*

COST: Adults \$39.50 Ages 5-11 \$29.50

Above Picnic Feast packages are served with:

Veggie Baked Beans (Please advise number)
Baked Bean Trio
Chef's Choice Seasonal Fresh Fruit
Mayo, Mustard, Ketchup, BBQ Sauce, & Relish
Variety of Sodas, Lemonade, Iced Tea and Water



Your choice of three (3) salads:

*Gourmet Redskin Potato Salad *GF*
Vegetarian Pasta Salad
*Homestyle Creamy Coleslaw *GF*
*Tossed Green Salad w/ Ranch & Italian Dressing *GF*
Classic Caesar Salad w/ Caesar Dressing

Upgrade your side salads:

Roasted Potato Vegetable Salad
Lemon Orzo Salad
Cider Coleslaw
Seasonal Spinach Salad
(add \$1.00 for each upgrade choice)

*GF = Gluten Free / *VG = Vegan

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.*

FAIRFAX HUNT CLUB PACKAGE MENUS

GOURMET GRILLS

Prices include disposable cups, plates, napkins, and utensils

LOW & SLOW COMBO

- ♦ BBQ SPARE RIBS - 1/3 rack of meaty, tender pork ribs, slow cooked and basted with J.R.'s BBQ sauce
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor

COST: Adults \$38.50 Ages 5-11 \$27.25

MIXED GRILL

- ♦ MARINATED SKIRT STEAK *GF - grilled to perfection, served with Horseradish Sauce or Chimichurri Sauce
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ♦ JUMBO SHRIMP SKEWERS - basted in our house marinade and grilled just right

COST: Adults \$42.75 Ages 5-11 \$33.25

DELUXE GRILL

- ♦ MARINATED BEEF TENDERLOIN *GF - Bursting with flavor and served with Horseradish Sauce or Chimichurri Sauce
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ♦ JUMBO SHRIMP SKEWERS - basted in our house marinade and grilled just right

COST: Adults \$45.75 Ages 5-11 \$36.25

Above Gourmet Grill packages are served with:

*Rosemary Roasted Potatoes or Garlic Mashed Potatoes
Seasonal Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian Dressing
Artisan Rolls & Butter
Variety of Sodas, Lemonade, Iced Tea and Water*

Upgrade your sides:

*Au Gratin Potatoes
Cilantro Lime Rice
Country Green Beans
Sautéed Green Beans
Pear & Gorgonzola Salad
Seasonal Spinach Salad
(add \$2.00 for each upgrade choice)*

*GF = Gluten Free / *VG = Vegan

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.*

FAIRFAX HUNT CLUB PICNIC EXTRAS

YOU MAY ADD—

Marinated Skirt Steak Sliders*

Carved to order w/ Rolls &
Horseradish Sauce or Chimichurri Sauce
\$6.25 (min. of 50)

Fried Chicken Wings

Lightly breaded wings served with
Golden Tangy BBQ Sauce and celery sticks
\$1.75 (min. of 100)

Smoked Chicken Wings

Seasoned with J.R.'s special spices served
with Blue Cheese dipping and celery sticks
\$1.75 (min. of 100)

Napa Valley Chicken Pecan Salad

Pecan Chicken Salad served with butter croissants
\$4.25 (min. 100)

Pulled Smoked Chicken

Slow smoked chicken served
w/ 2 House BBQ Sauces and Buns
\$5.95 (min. of 50)

Pulled Smoked Pork

Slow smoked Pork served
w/ 2 House BBQ Sauces and Buns
\$5.95 (min. of 50)

Pork BBQ Spare Ribs

Meaty, tender pork ribs, slow cooked
and basted with J.R.'s Signature Sauce (2 rib bones ea)
\$5.95

Sausage with Grilled Peppers & Onions

Grilled links served over sliced grilled peppers
& onions, with Buns
\$4.75

Grilled Shrimp Skewers

21/25 Jumbo shrimp in house marinade;
grilled over open flames
\$5.50

Broiled Salmon*

Filet cut broiled and topped
with bourbon citrus glaze
\$5.95

Marinated Portobello Mushroom Sliders

Grilled mushrooms served on
Potato Rolls with chipotle aioli
\$3.75 (min. of 100)

Grilled Veggie Kabobs

Skewered zucchini, squash, peppers, and
onions seasoned w spices and grilled over open flames
\$4.50

Seasonal Vegetable Sauté

seasonal fresh vegetables lightly
sautéed with oil and fresh herbs
\$3.50

Grilled Street Corn

fresh cobs of corn served with
Lime butter, chipotle aioli, crumbled cojita cheese, & fresh
chopped cilantro and lime wedges
\$4.50

Home-Style Mac & Cheese

a creamy blend of cheeses and pasta
baked to golden perfection
\$3.95

Chipotle Smoked Mac & Cheese

a creamy blend of cheeses and pasta
smoked with a bit of heat in every bite
\$3.95

Mac & Cheese Station

Homestyle mac & cheese served with toppings
(bacon, jalapenos, mushrooms, scallions, & fried onions)
\$5.95

Summer Cucumber & Radish Salad

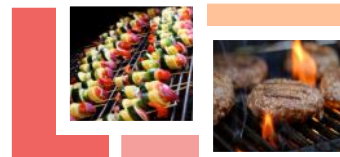
sliced cucumbers, shaved radishes, and red onions
tossed in light vinaigrette
\$3.50

Black Bean Corn Salad

a zesty blend of black beans, corn,
peppers, and onions
\$2.95

Summer Heirloom Tomato Salad

sliced heirloom tomatoes and peaches topped with burrata
cheese and balsamic reduction
\$3.95



*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.

FAIRFAX HUNT CLUB PICNIC EXTRAS

SNACKS

Jumbo Soft Pretzels

served with spicy mustard

\$175.00 (qty. of 50)

Popcorn Station

Freshly popped and served from cart

\$175.00 (serves up to 150)

Cheese Board

Cubed Cheddar, swiss, & pepper jack served with fruit garnish and crackers

\$175.00 (serves approx. 50)

Fresh Cubed Fruit Platter

Assorted seasonal fruit

\$150.00 (serves approx. 50)

Vegetable Crudités Platter

Fresh vegetables served with

Ranch Dipping Sauce

\$105.00 (serves approx. 50)



Mediterranean 7 Layer Dip

served with cucumber slices and pita chips

\$105.00 (serves approx. 50)

Cold Spinach Artichoke Dip

served with baguettes slices & crackers

\$95.00 (serves approx. 50)

Warm Artichoke Jalapeno Dip

Cheesy blend of artichokes and jalapenos served hot with baguette slices & tri-color tortilla chips

\$125.00 (serves approx. 50)

- ◆ Snacks are set out and ready for your guests at the beginning of event.
- ◆ Desserts are timed to start towards end of main food service.
- ◆ No outside food are allowed to be brought on or allowed to be taken off premise.
- ◆ You may bring in baked dessert items, like cookies, cakes, and cupcakes, with prior approval. Plates, forks, and napkins can be provided for a small fee.

DESSERTS

Jumbo Chocolate Chip Cookies

a giant version of what mom makes filled with lots of chocolate chunks

\$1.75 (min. of 50)

Triple Fudge Brownies

a knockout of chocolaty rich flavor

\$1.75 (min. of 50)

Warm Seasonal Cobbler

a southern style classic

(Peach, Apple, or Berry)

\$3.25 (min. of 50)

Southern Banana Pudding

An ol' school favorite with creamy banana pudding and vanilla wafers

\$2.75 (min. of 100)

Pineapple Coconut Cake

yellow cake with pineapple, shredded coconut and fresh whipped cream

\$4.50 (min. of 50)

Grilled Peaches & Cream

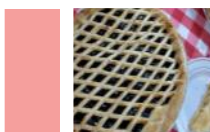
Perfect outdoor summer dessert with grilled fresh peaches, vanilla ice cream & whipped cream

\$4.50 (min. of 50)

Rum Spiked Pineapple w/ Ice Cream

Rum spiked pineapple grilled over open flame, with vanilla ice cream & toasted coconut shavings

\$4.50 (min. of 50)



Ice Cream Sundae Station

vanilla and chocolate ice cream

with a variety of toppings

\$3.95 (min. of 50)

S'mores Station

Graham crackers, marshmallows, chocolate bars, and sticks

(fire-pit rental required)

\$150.00 (serves approx. 50)

Seasonal Pie Station

apple, cherry, blueberry

and many more to choose from

2 choices\$3.50 (min. of 50)

3 choices.....\$4.95 (min. of 75)

Funnel Cake Station

Fried on site in cast iron pans, served up crispy and sprinkled with powdered sugar

\$4.95 (min. of 100)

Root Beer Float Station

vanilla ice cream topped with Root Beer

\$3.25 (min. of 50)

Snow Cones Station

Shaved ice served with a variety of flavored syrups

\$225.00 (serves up to 150)

Cotton Candy Station

Hand spun sugar from our cart

(served best in non-humid weather)

\$275.00 (serves up to 150)

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.

FAIRFAX HUNT CLUB PICNIC EXTRAS

BEVERAGE ADDITIONS—

Kids Juice Boxes (assorted - 24 ea.)	\$24
Gatorade (12 oz. bottles/ 24 ea.)	\$42

Hot Beverage Stations

Warm Apple Cider (3 gal.)	\$70
Hot Coffee (reg./decaf - 3 gal.)	\$70
Hot Chocolate (3 gal.)	\$70

*Add Kahlua, Bailey's Irish Cream
or Spiced Rum to your Hot Beverage Station*

ALCOHOL ADDITIONS—

Keg Beer (1/6 or 1/4)	\$160 & up
1/4 Keg Barrel (1/4 Pony Keg) = serves approx. 80 portions	
1/6 Keg Barrel (1/6 Sixtel Keg) = serves approx. 50 portions	

Bottled Beer (24/cs)	\$60 & up
----------------------------	-----------

Wine (1.5 Ltr. Or 750ml)	\$24 & up
1.5L Bottle = serves approx. 10 portions	
750ml Bottle = serves approx. 5 portions	

Sangrias & Spiked Punches (3 gal.)	\$225 & up
3 gal. batch = serves approx. 40 / 8 oz. portions	

Lime Margaritas (3 gal.)	\$375 & up
Can be served On The Rocks, w/ Machine Rental, or over Crushed Snow Cone Ice	

**SO MANY OPTIONS TO LIST—
ASK YOUR EVENT PLANNER FOR
OUR ALCOHOL MENU**

ALCOHOL FAQ's—

WHAT KIND OF ALCOHOL SERVICE POLICIES DO YOU HAVE?

- ◆ We DO NOT hand out sealed or un-sealed alcohol "to-go" at the end of the event.
- ◆ No alcohol is allowed to be brought into our venue. If we notice it, you will be asked to remove it from the premise immediately.
- ◆ We do pull all alcohol 1 hour prior to end of event. This is to ensure the safety of all guests leaving the venue. We do not announce a last call, but will serve one last drink per person.
- ◆ We do not serve shots. We may do a signature shot as a special event toast if ordered, but generally speaking we don't want people drinking too many shots too fast and not enjoying the event.
- ◆ We DO NOT serve minors. All guests must be able to present a valid, legal ID in order to consume alcohol.
- ◆ We will discontinue service to a guest if our staff determine they are intoxicated.

DO WE GET TO KEEP THE LEFTOVER ALCOHOL?

- ◆ All alcohol includes the purchase for event consumption only. Per state regulation, any portion leftover may not leave the premise with any clients or guests.

WILL WE RUN OUT OF ALCOHOL?

- ◆ We carefully calculate how much alcohol should be needed for your event. This amount is customized based on the type of event as well as if kids are part of the guest count. Whether you are purchasing a la carte or a package service, we will help to ensure you have the perfect amount for your event.



***“PROMOTE
PROMOTE
PROMOTE!”***



PUBLICIZE YOUR EVENT

Promote your company picnic every chance you get in order to receive optimum participation

Before your event:

- ◆ Start early in promoting picnic activities
- ◆ Give guests our web address so they can check out the great fun that awaits them www.jrscustomcatering.com
- ◆ Use company newsletters, announcements or e-mail to highlight your affair.
- ◆ Use enclosed invitations (sample) or create something unique or send evites
- ◆ Imprint mugs or cups with your picnic date for distribution to employees
- ◆ Have a picnic committee wear T-shirts reminding everyone to “Sign Up”
- ◆ Send announcements of picnic in paychecks, etc.
- ◆ Make a poster with schedule of day’s events for display at your picnic site
- ◆ Appoint team captains to organize/encourage field games
- ◆ Remind your guests that they are not allowed to bring pets or outside food or alcohol onto the property. Be sure everyone has address & directions.



Connect with US



#jrsevents
#fairfaxhuntclub
#jrspicnics

During your event:

- ◆ Display poster of day’s activities at picnic site
- ◆ Encourage company’s “shutter bugs” to capture the excitement on film, or plan a photo contest
- ◆ Provide souvenirs of the day with water bottles, cups, T-shirts, mouse pads, etc.

After your event:

- ◆ Include articles and photos in newsletter and company brochures
- ◆ Hang Photos on bulletin boards or post to your company website
- ◆ Answer a short survey so we will learn how to better serve you
- ◆ Reserve your space for next year’s picnic



Our Picnic at *THE FAIRFAX HUNT CLUB*

DATE:

TIME:

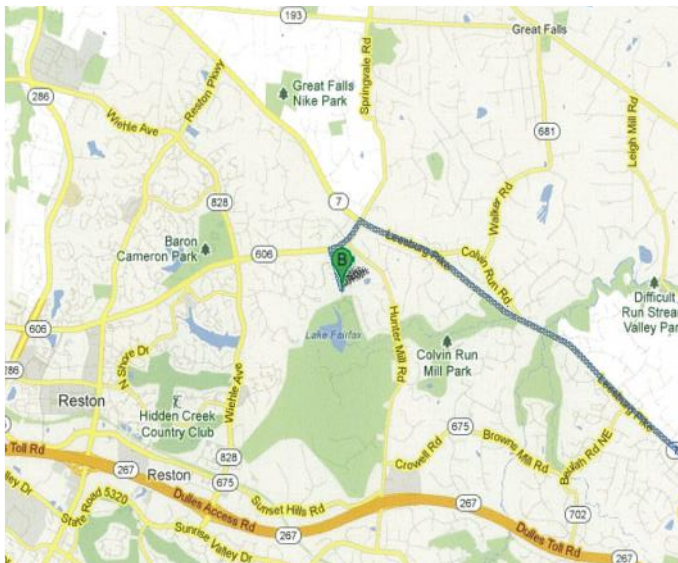
MEAL TIME:

RSVP BY:

Adults _____ Children 5-11 _____ 4 & Under _____

LOTS OF FUN and FOOD—RAIN OR SHINE!!!!!!!!!!

Remember: NO Pets No Outside Food or Alcohol



1321 Lake Fairfax Drive Reston, VA 20910

Destination will be on the right about 0.3 mile after turning on Lake Fairfax Drive. Turn onto gravel entrance when you see the yellow arrow. (If you reach Lake Fairfax, you've gone to far)
Park in the front open grass field.

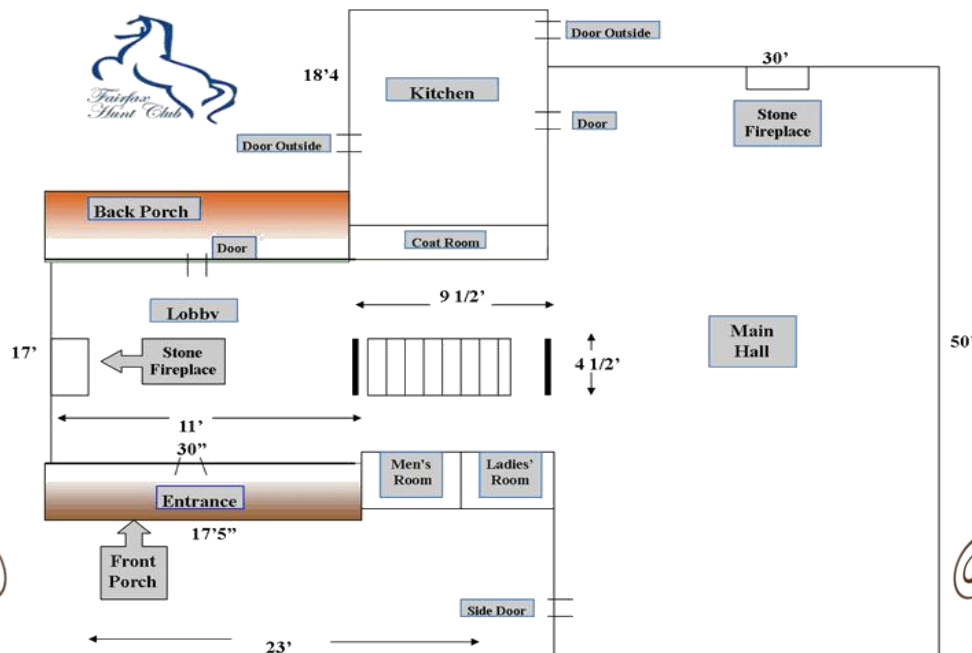
#jrsevents #fairfaxhuntclub #jrpicnics





MAPS

Fairfax Hunt Club Floor Plan



From I-495 Dulles Airport

Take Exit to Dulles (Toll Rd 3.8 miles)
 Take exit toward Hunter Mill Rd./State Rout 674 (Toll Rd. 0.4 miles)
 Turn Left onto Hunter Mill Rd. State 674 (2.1 miles)
 Turn Left onto Baron Cameron Ave. (0.1 miles)
 Take the first Left onto Lake Fairfax Drive
 Destination will be on the right (0.3 miles)
 Turn onto gravel entrance when you see the yellow arrow.

From Tysons Corner

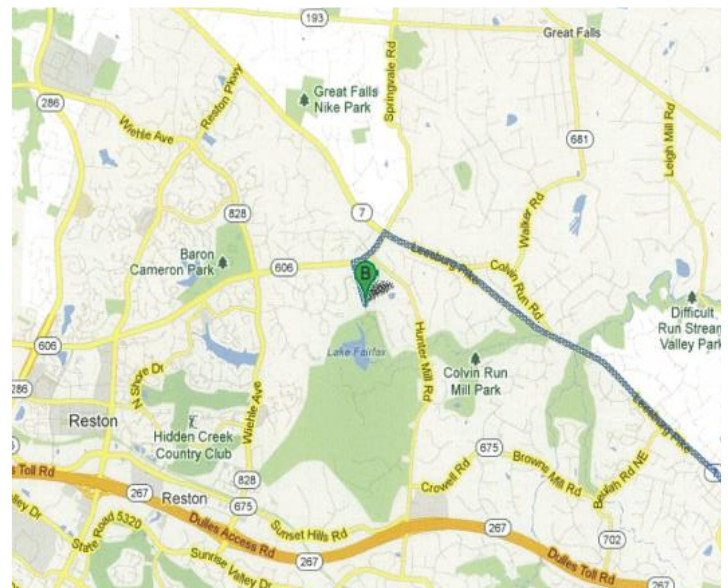
Take Rte. 7 West (6.4 miles)
 Turn Left onto Baron Cameron Ave. (0.3 miles)
 Take the second Left onto Lake Fairfax Drive
 Destination will be on the right (0.3 miles)
 Turn onto gravel entrance when you see the yellow arrow.

From Leesburg

Take Rte. 7 East
 Turn Right onto Baron Cameron Ave. (0.3 miles)
 Take the second Left onto Lake Fairfax Drive
 Destination will be on the right (0.3 miles)
 Turn onto gravel entrance when you see the yellow arrow.

The Fairfax Hunt Club

1321 Lake Fairfax Drive Reston VA 20190





CONTACT INFORMATION

The Marketing Office

Phone: (703) 707-8559

Fax: (703) 707-8155

marketing@jrsbeef.com

Website

www.jrscustomcatering.com

Mailing Address

8130 Watson St.

McLean, VA 22102

**Please Support JR's Custom Catering by writing a review
on one of our many social media sites**

Connect with US



#jrsevents
#fairfaxhuntclub
#jrspicnics