

## ***Welcome to Pleasant Valley Country Club!***

We are honored that you are considering Pleasant Valley Country Club as the site of your Wedding Reception and we look forward to the opportunity of being a part of your special day. Our experienced sales staff will coordinate everything to perfection to make your wedding a special and memorable occasion. Our spacious Grand View Ballroom overlooks the deep green rolling hills of our picturesque golf course. It is the perfect setting for the simplest to the most elegant of receptions. Our beautiful garden courtyard is filled with in season flowers for the perfect outdoor ceremony. All of the items you will find on Pleasant Valley's wedding menu are carefully selected and prepared by our expert culinary team to ensure the finest of quality for your guests.

In addition to our Grand View Ballroom, the Greenside Ballroom is available for smaller wedding receptions for a maximum of 90 guests. We are also able to accommodate requests for indoor and outdoor wedding ceremonies.

Pleasant Valley is located in the quaint New England town of Sutton, Massachusetts, just 15 minutes south of Worcester and 30 minutes north of Providence. It is easily accessible from all major roadways. We encourage you to visit Pleasant Valley Country Club to experience its beauty and to meet with our sales staff. We are dedicated to customizing the wedding celebration of which you have always dreamed.

***Congratulations!***

Notes

***Directions to  
Pleasant Valley Country Club  
95 Armsby Road, Sutton, MA 01590***

**FROM**

**BOSTON & NEW HAMPSHIRE (Via I-93)**

Take the Massachusetts Turnpike (I-90) West to Exit 10A (Worcester/Providence). Exit onto Route 146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

**POINTS NORTH & NEW HAMPSHIRE (Via I-95)**

Take Rt. 495 South to Rt. 290 West (Worcester). Exit to Rt.146 South (Providence). Travel 7 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

**POINTS SOUTH**

Take 495 North to the Massachusetts Turnpike (I-90) West to Exit 10A (Worcester/Providence). Exit onto Rt.146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

**RHODE ISLAND (Via I-95 & I-295)**

Providence, take I-95 North to Rt. 146 North. Other points in RI, take I-295 South to Rt. 146 North. Follow 146 into Massachusetts. Take Exit 7 (Central Turnpike Northbridge/Oxford), take a left off the exit onto Central Turnpike take second right onto Burnap Road. At the end of road take left onto Armsby Road. Pleasant Valley will be on the right.

**HARTFORD**

Take Rt. 84 North to the Massachusetts Turnpike (I-90) East. Take Exit 10A (Worcester/Providence). Exit onto Rt.146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

**CONNECTICUT POINTS SOUTH**

Take Rt. 395 North to Exit 4 (Sutton Ave., Sutton). Travel 4 miles to a 4-way stop and go straight. Travel approximately 3 more miles and take a left onto Burnap Road, just prior to Rt. 146 overpass. At end of road, take a left onto Armsby Road. Pleasant Valley will be on the right.

**SPRINGFIELD & ALL POINTS WEST**

Take the Massachusetts Turnpike (I-90) East to Exit 10A (Worcester/Providence). Exit onto Route 146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

**CITY OF WORCESTER**

Take Rt. 290 West and exit onto Rt. 146 South (Providence). Go 7 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

## Policies

### General Information

Pleasant Valley Country Club is very pleased to be of service to you. Based on our excellent reputation for providing the finest foods and beverages, superb service and superior facilities, we can assure you a successful and memorable day.

### Reception Facilities

Wedding receptions are held on Friday evenings, Saturdays from 12:00pm to 5:00pm and 6:00pm to 11:00pm or 7:00pm to 12:00am and Sundays. A minimum of one hundred (100) guests is required to reserve the Grand View Ballroom on Saturday evenings and a minimum of eighty (80) guests is required on Friday evenings, Sundays and Saturday mornings. The Grand View Ballroom offers a private lounge and patio reserved for your cocktail hour, as well as a private room for the bridal party.

The Greenside Ballroom is available for smaller wedding receptions with a maximum of ninety (90) guests. The cocktail hour in the Greenside Ballroom is held in the same room as the dinner. The Greenside Ballroom also offers an outdoor patio area for your guests to enjoy.

Pleasant Valley does not require the payment of a room rental fee for use of our reception facilities, however, should your event not meet the minimum requirements listed above, a room rental fee will then be applied. If your event exceeds the allotted reception time a fee of \$500.00 per hour, with a minimum of one hour, will be charged. Any additional time must be reserved at least a week before your event.

All tables will be adorned with table linens according to your package. You may choose one of our many napkin colors that best compliments your wedding color scheme. Specialty linens, chair covers and chivari chairs are available upon request. Additional rental fees apply.

### Financial Information

An initial deposit of \$1,000.00 is required when booking your reception date and a second deposit equal to fifty percent (50%) of the *estimated* function cost is due six (6) months prior to the reception date. Deposits may be cash or personal check payable to Pleasant Valley. All Deposits are non-refundable.

Payment of the estimated balance is required five (5) working days prior to your event. Payment must be made by bank check or money order to Pleasant Valley. Pleasant Valley does not accept credit cards for payments. Toward the end of your function you will be presented with an itemized bill listing all of the charges for your event. At that time Pleasant Valley will accept a personal check for any remaining balance due. All functions must be paid in full prior to the conclusion of the event.

All prices are subject to a 15% gratuity, 5% taxable administrative fee and a 7% state tax. The administrative fee is not paid directly to our staff. All prices are subject to change and will be confirmed ninety (90) days prior to the event date.

Should the event need to be cancelled, Pleasant Valley must receive written confirmation, signed by the contract holder, stating the name and date of the function being cancelled. All deposits are non-refundable. For functions cancelled sixty (60) days or closer to the scheduled date, a fee of one hundred percent (100%) of the original guest count stated on the contract for meals and banquet space (if applicable) will be assessed.

### Menu Selections

Menu selections are to be submitted to the Sales Office at least two (2) months prior to the event date unless other arrangements have been made in advance. All selections must be prepared and supplied by Pleasant Valley; this does not include the wedding cake. No food or beverage items may leave the premises. We will be pleased to tailor a menu in the event that our wedding reception menu does not fit your needs. Requests for special dietary requirements and children's entrees will be accommodated and must be arranged for in advance. For split menus, there will be an additional charge of \$2.00 per person. Duet meals are not allowed as part of a split menu. Children's meals are available at \$19.95++ per child for meal only not including package services. Vendor meals are also available starting at \$34.95++pp. Pastries are available for a Venetian coffee hour. If you choose to bring your own homemade or ethnic pastry trays, there will be a service fee of \$100.00 charged. Pre-wrapped candy and mints are allowed as favors; no other food items, excluding your wedding cake, may be brought to the Club. All booked couples will be invited to our yearly tasting to assist you in selecting your menu. Other guests may join you at the tasting for an additional per person cost.

### Food Guarantees

The guaranteed number of meals to be served must be received by our Sales Department ten (10) business days prior to the function date. This number may not be decreased once received. In the event that no guarantee is given, Pleasant Valley will prepare and charge for the expected number of guests given at the time of the detail meeting. The guaranteed number of meals, plus five percent (5%), will be prepared. Please give as accurate a count as possible, as there will be additional fees applied to functions whose count increases by more than the allotted five percent (5%) in the week prior to or on the day of the event. No food or beverage purchased through Pleasant Valley may leave the premises if not consumed.

## Beverages

Arrangements for beverage service will be made through the Sales Office. All beverages must be supplied by Pleasant Valley and must be consumed on the premises. All bars will remain open for a maximum of five and a half (5.5) hours to ensure the safety of all our guests. All bars will close one-half hour before the end of the event. No shots will be served. A toast is included in the price of the meal. No alcoholic beverages may be brought onto the premises and are *not* allowed as favors. There is a \$75.00 bar service fee, which will be waived, if bar sales exceed \$450.00.

Open bars are based on consumption. An estimated amount of bar sales will be pre-paid prior to the function and a credit card number must be provided prior to the event for the balance. The estimate will be dependent on the items included in the open bar and the length of time the open bar will be offered.

## Wedding Ceremonies for Receptions held in Grandview Ballroom

Pleasant Valley offers a choice of locations for wedding ceremonies. Our beautiful garden courtyard area is available for an outdoor ceremony. The West Room adjacent to the ballroom is available for inside wedding ceremonies accommodating up to 150 guests. The ceremony fee for either location is \$500.00. The ceremony fee includes chair and table setup, an extra half hour of time for your ceremony and access to our bridal suite 2 hours prior to ceremony time. A ceremony rehearsal will be scheduled according to availability and is included at no additional charge for all ceremonies. Saturday evening ceremonies will begin at 6:00 p.m. with a 6:30 p.m. – 11:30 p.m. reception time. For receptions held in the Grandview Ballroom, the West Room will be held for you as a rain location for inside ceremonies up to 150 guests seated at no additional charge. Only real flowers may be thrown in the Garden Courtyard, no silk or paper.

## Wedding Ceremonies for Receptions held in Greenside Ballroom

Pleasant Valley offers a choice of locations for wedding ceremonies. Our beautiful garden courtyard area is available for an outdoor ceremony. The ceremony fee for our outdoor location is \$500.00. The ceremony fee includes chair setup, an extra half hour of time for your ceremony and access to our bridal suite 2 hours prior to ceremony time. A ceremony rehearsal will be scheduled according to availability and is included at no additional charge for all ceremonies. Saturday ceremonies for Greenside wedding will be between 2:00 p.m. and 3:30 p.m. with reception to follow. For receptions held in the Greenside Room inside ceremonies will take place in the Greenside Ballroom. Ceremonies inside Greenside ballroom are held on the dancefloor with guests sitting at their assigned tables. The fee for a Greenside inside ceremony in the winter will be lowered to \$250.00. Only real flowers may be thrown in the Garden Courtyard, no silk or paper.

## Miscellaneous Information

Valet parking and a coatroom attendant (in the case of inclement weather) are provided at no additional cost for events over 100 guests. Candles are allowed only if they are contained in a glass or non-flammable enclosure. If using votive candles or floating candles, the flame must be lower than the top of the glass. Please have all centerpieces assembled before bringing them to your drop-off appointment. Pleasant Valley's staff will be happy to place pre-arranged centerpieces on your tables; however, time does not allow us to construct them for you.

It is required that you bring a container for your envelopes. It is recommended that the container have a one-way design or lock. Also, please assign a responsible person to keep your gifts and envelopes safe, as Pleasant Valley Country Club claims no responsibility for personal property.

Pleasant Valley claims no responsibility for any property that is brought onto the premises by any vendor or guest.

Throughout your planning, our sales staff is available to assist you with any needs you may have. A final detail meeting will occur approximately two (2) months prior to your reception to review your menus and the day's events.

The day of your Wedding Reception, there will be a Banquet Manager that will greet you when you arrive and be there throughout the entire function, to answer any and all questions that may arise. The Manager will also present the final bill at the conclusion of the event and will collect any additional payments due.

The clubhouse is decorated for the holidays from the Thursday following Thanksgiving until mid-January. Please keep this in mind when planning a winter reception.

# *Pleasant Valley Wedding Package Options*

## *Silver*

Full Use of Facility for Five Hours  
Cocktail Reception Area with Outside Patio  
Breathtaking Outdoor Photo Areas  
Hospitality Room with Cheese & Fruit Display for Bridal Party  
Unlimited Domestic Cheese & Fruit Display for 1 Hour  
Choice of Champagne or Wine Toast  
Elegant Three Course Dinner  
White or Ivory Standard Table Linens and Selection of Colored Napkins  
Professional Wedding Coordinator  
Banquet Manager to Assist on Day of Event  
Sliced Lemons in Water Glasses  
Complimentary Cake Cutting  
Complimentary Tasting for Bride & Groom  
Complimentary Valet Parking over 100 guests  
Complimentary Coat Check Services  
Discount Overnight Accommodations at Local Hotels

## *Gold*

All of Silver Package Plus:  
Choice of 3 Selections of Passed Hot Hors D'oeuvres Served Unlimited for 1 Hour  
Tableside Wine Service during Salad & Dinner  
Custom Created Wedding Cake  
Floor Length Table Linens  
Centerpiece Mirrors & 3 Tea Lights for each Table

## *Platinum*

All of Silver Package Plus:  
Choice of 4 Selections of Passed Hot Hors D'oeuvres Served Unlimited for 1 Hour  
Floor Length Table Linens  
Chair Covers & Bows to Enhance the Ballroom  
Tableside Wine Service during Salad & Dinner  
Custom Created Wedding Cake  
Fresh Floral Displays for each Guest Table & Head Table  
Centerpiece Mirrors & 3 Tea Lights for each Table  
Round of Golf for Four on our Prestigious Golf Course

## *Diamond*

All of Silver Package Plus:  
Choice of 4 Selections of Passed Hot Hors D'oeuvres Served Unlimited for 1 Hour  
Floor Length Table Linens  
Chair Covers & Bows or Chiavari Chairs to Enhance the Ballroom  
Tableside Wine Service during Salad & Dinner  
One Hour Open Bar Service  
Custom Created Wedding Cake  
Fresh Floral Displays for each Guest Table & Head Table  
Centerpiece Mirrors & 3 Tea Lights for each Table  
Round of Golf for Four on our Prestigious Golf Course

# Served Wedding Dinner Selections

## *Appetizer Course*

(Select One if desired)

### **Fresh Fruit Cocktail**

Fresh seasonal fruits and berries \$2.00

### **Chicken Dutchess**

Tender chicken pieces simmered in a savory cream broth, finished with Italian cous cous, parmesan cheese and trio of diced vegetables \$3.00

### **New England Clam Chowder**

Sweet clams, potatoes and onions in a delectable creamy broth \$4.00

### **Lobster Bisque**

Creamy classic New England bisque finished with sherry, Maine Lobster and thyme \$4.00

### **Asparagus Wrapped in Prosciutto**

Chilled fresh baby asparagus wrapped in thinly sliced prosciutto and finished with a drizzle of aged balsamic, extra virgin olive oil and roasted red pepper \$3.00

## *Salad Course*

(Select One)

### **Mixed Field Green Salad**

Mixed field greens, cucumbers, tomatoes, red onions, carrots and kalamata olives with balsamic vinaigrette

### **Iceberg Wedge Salad** \$1.00++per person

Iceberg lettuce, bacon, tomato, scallion and a blue cheese dressing

### **Spinach Salad** \$1.00++per person

Baby spinach, feta cheese, tomatoes and red onions with a bacon dressing

### **Classical Caesar Salad**

Crisp romaine, parmesan cheese and croutons with a garlic cream dressing

### **Tossed Greek Salad** \$1.00++per person

Crisp Romaine lettuce tossed with feta cheese, pepperoncini, red onion, tomato, kalamata olives and creamy Greek dressing

### **Tomato & Mozzarella** \$1.00++per person

Vine ripened tomatoes and mozzarella highlighted with fresh basil and balsamic reduction

## *Potato*

(Select One)

\*\* Items \$1.00++ per person

Roasted Red Bliss Potato with fresh herbs, butter & black pepper  
Rice Pilaf baked with a trio of vegetables and chicken stock  
Medley of Roasted Fingerling Potato with herbs, garlic & lemon\*\*  
Mushroom Risotto cake with truffle oil & parmesan\*\*  
Stuffed Baked Potato with choice of flavor: sweet garlic, bacon & cheddar, horseradish or sour cream & chive\*\*

Creamy Whipped Potato with butter & sweet cream  
Baked Potato with sour cream and chives\*\*  
Au gratin baked in a cheddar cheese sauce with an herb crust\*\*  
Escalloped Sweet Potato slow cooked with cream, honey and Swiss cheese\*\*

## *Vegetable*

(Select One)

\*\* Items \$1.00++ per person

Braised Carrots roasted with honey, butter and tarragon  
Sautéed Medley of Chef's Garden Vegetables  
Braised Green Beans Polonaise slow cooked with bacon & onion  
Baby Brussel Sprouts with bacon, onion & cider vinegar\*\*

Green Beans amaretto butter and toasted almonds  
Seared Zucchini and red peppers  
Roasted Root Vegetable of carrot, turnip, beet & butternut squash\*\*  
Grilled Mediterranean Vegetables\*\*

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax; All Prices Are Subject To Change

## *Entree*

(Select One)

### **Herb Encrusted Chicken**

Pan seared with an herb crust, finished with a savory cream sauce

Silver \$45.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Chicken Piccata**

Sautéed with fresh lemons, capers and garlic in a white wine sauce

Silver \$45.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Stuffed Breast of Chicken**

Stuffed with traditional sage stuffing and highlighted with a chicken pan gravy

Silver \$45.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Chicken Florentine**

Topped with spinach, mushrooms and Swiss cheese, finished with a parmesan cream

Silver \$45.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Chicken Roma**

Sautéed with white wine, basil and roasted red tomato, complimented with a savory cream sauce

Silver \$45.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Chicken Cordon Bleu**

Breaded and filled with Swiss cheese and honey ham then highlighted with a chive & creamy chicken jus

Silver \$47.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Chicken Saltimbocca**

Topped with thinly sliced prosciutto, fresh sage, an aged derby cheese and Madeira sauce

Silver \$47.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **Apricot Pork Loin**

Carolina loin hand glazed with apricot preserves and Dijon then slow roasted and finished with a sweet onion and apricot pan gravy

Silver \$45.95   Gold \$61.95   Platinum \$77.95   Diamond \$98.95

### **New England Style Haddock**

Topped with a buttered cracker topping and a wedge of lemon

Silver \$46.95   Gold \$62.95   Platinum \$78.95   Diamond \$99.95

### **Baked Stuffed Haddock**

Stuffed with seafood stuffing and finished with a lobster cream sauce

Silver \$48.95   Gold \$64.95   Platinum \$80.95   Diamond \$101.95

### **Lemon & Herb Salmon**

Char broiled and finished with a lemon and herb glaze

Silver \$48.95   Gold \$64.95   Platinum \$80.95   Diamond \$101.95

### **Baked Stuffed Sole Mornay**

Dressed with a seafood stuffing, then laced with a rich mornay sauce

Silver \$50.95   Gold \$66.95   Platinum \$82.95   Diamond \$103.95

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax;  
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## **Grilled Beef Kabob**

Teriyaki beef and grilled vegetable kabob presented over basmati rice  
Silver \$48.95    Gold \$64.95    Platinum \$80.95    Diamond \$101.95

## **Sliced Sirloin Roasted Beef**

Slow roasted prime sirloin sliced thin and served au jus  
Silver \$48.95    Gold \$64.95    Platinum \$80.95    Diamond \$101.95

## **Braised Short Ribs & Risotto**

Slow cooked short ribs of beef set atop a creamy risotto and finished with a rich pan gravy and crisp onion strings  
Silver \$49.95    Gold \$65.95    Platinum \$81.95    Diamond \$102.95

## **Roast Prime Rib of Beef**

Fresh herb and garlic encrusted prime rib served au jus  
Silver \$52.95    Gold \$68.95    Platinum \$84.95    Diamond \$105.95

## **Grilled Petite Filet**

Grilled petite tenderloin of beef served with a mushroom trio and bordelaise  
Silver \$54.95    Gold \$70.95    Platinum \$86.95    Diamond \$107.95

## **Black & Blue Filet Mignon**

Center cut eight ounce tenderloin of beef topped with candied red onion, tangy blue cheese crumbles and red wine demi glace  
Silver \$57.95    Gold \$73.95    Platinum \$89.95    Diamond \$110.95

## ***Vegetarian Entrees***

*(Select One)*

### **Grilled Vegetable Plate**

Assorted fresh grilled vegetables served atop Chef's rice  
Silver \$45.95    Gold \$61.95    Platinum \$77.95    Diamond \$98.95

### **Grilled Vegetable Risotto**

Braised Arborio rice garnished with plenty of grilled seasonal vegetables  
Silver \$45.95    Gold \$61.95    Platinum \$77.95    Diamond \$98.95

### **Grilled Vegetable Strudel**

Grilled seasonal vegetables wrapped in filo dough with tomato coulis and house rice  
Silver \$47.95    Gold \$63.95    Platinum \$79.95    Diamond \$100.95

For split menus, there will be an additional charge of \$2.00 per person. Duet meals are not acceptable as part of a split menu.

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change



## *Duet Dinner Options*

(Select Two)

Silver \$58.95    Gold \$74.95    Platinum \$90.95    Diamond \$111.95

### **Chicken Piccata**

Sautéed with fresh lemons, capers and garlic in a white wine sauce

### **Herb Encrusted Chicken**

Pan seared with herb crust and savory cream sauce

### **Broiled Salmon**

Topped with a herb and lemon glaze

### **New England Style Baked Haddock**

Baked with a buttered cracker topping

### **Jumbo Stuffed Shrimp**

Dressed with a rich sea scallop and cracker stuffing

### **Sliced Sirloin Roasted Beef**

Slow roasted western prime sirloin served au jus

### **Braised Short Ribs**

Slow cooked short ribs of beef with pan gravy

### **Filet Mignon**

Petite tenderloin of beef with bordelaise sauce

## *Dessert*

Coffee, Decaffeinated Coffee and Tea  
Your Wedding Cake Served with  
One Chocolate Dipped Strawberry

One Choice of the following can be substituted for strawberry at \$1.50:

Vanilla Ice Cream with Chocolate Sauce  
Vanilla Ice Cream with Strawberry Sauce

Children's Menus Available Upon Request

All Prices are Subject to a 18% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change

# Wedding Buffet

(Minimum 50 Guests)

## Salad Selections

(Select Three)

Tossed Field Green Salad with Dressing Selections  
Classical Caesar Salad  
Seasonal Fruit Salad  
Traditional Spinach Salad  
Tossed Greek Salad  
Herb Potato Salad  
Italian Style Pasta & Vegetable Salad  
Tomato & Mozzarella Salad

## Freshly Baked Rolls & Butter Chef's Selection of Vegetable Chef's Selection of Potato or Rice

## Entrees

(Select Two or Three)

Boneless Breast of Chicken Piccata  
Boneless Breast of Chicken Marsala  
Chicken Florentine  
Chicken Roma  
Baked Haddock with Crumb Topping  
Baked Stuffed Sole Mornay  
Seared Fresh Salmon with Lemon & Herb Glaze  
Penne with Meatballs & Marinara  
Penne Pasta Primavera  
Tortellini Alfredo  
\*Slow Roasted Sicilian Style Porchetta with Pan Gravy  
\*Apricot Glazed Pork Loin with Pan Gravy  
\*Miami Style Corned Beef Brisket  
\*Tennessee Style Barbecued Beef Brisket  
Yankee Pot Roast  
Braised Short Ribs  
\*Roasted Western Sirloin of Beef Au Jus  
\*Roast Prime Rib of Beef (add \$4 per person)  
\*Carvers Fee \$75.00

## Your Wedding Cake Served with One Chocolate Dipped Strawberry

One choice of the following can be substituted for the strawberry at \$1.50:

Vanilla Ice Cream with Chocolate Sauce  
Vanilla Ice Cream with Strawberry Sauce

## Coffee, Decaffeinated and Tea

### Two Entrée Buffet

Silver	Gold	Platinum	Diamond	Winter
\$48.95	\$64.95	\$80.95	\$101.95	\$63.95

### Three Entrée Buffet

Silver	Gold	Platinum	Diamond	Winter
\$51.95	\$67.95	\$83.95	\$104.95	\$66.95

*The above selections are available for groups with 30- 50 guests at a \$5.00 per person service charge*

All Prices are Subject to a 18% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change

# Station Reception Menu

All selections served for 1-1/2 hours; 100 Person Minimum

## Garden & Caesar Salad Station

Selection of Field Greens and Trimmings served with Appropriate Dressings, Warm Rolls and Butter

## American Carving Station

Choose Two of Native Roast Turkey, Roasted Sirloin of Beef or Apricot Glazed Pork Loin Expertly Carved and served with Appropriate Sauces and Condiments

## Italian Pasta Station

An Array of Pastas, Sauces, Sausages & Roasted Vegetables served with Warm Garlic Toast

## Sauté Station

Chicken Piccata ~ Boneless Breast of Chicken Sautéed in a White Wine, Lemon and Caper Sauce

## Meat Lovers Station

Garlic Marinated Beef Tips, Asian Marinated Pork Medallions, Sautéed with Choices of Caramelized Onion, Roasted Garlic, Roasted Red Peppers, Sautéed Mushrooms, Steamed Broccoli, Sweet Chili Sauce and Bordelaise Sauce

## Stir Fry Station

Asian Stir Fried Chicken and Pork Medallions Presented with An Array of Fresh Cut Local Vegetables and White Rice, served with Teriyaki Sauce, Thai Chili and Sweet and Sour Sauce. Tofu Available for \$2.00 additional

## Fajita Station

Beef and Chicken Fajita Style with Assorted Toppings, Salsa, Guacamole and Flour Tortillas

## Potato Station

Creamy Mashed, Sweet Potato and Baked Potatoes with Assorted Toppings

## Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with Assorted Toppings and Sauces

## International Dessert Station

Assorted Delectable Pastries and Tortes served with Sliced Fruit and Freshly Brewed Coffee, Decaffeinated, Tea

*The addition of Chef's potato or Chef's choice vegetable adds \$2.50pp*

### Choose Five Stations

Silver	Gold	Platinum	Diamond	Winter
\$60.95	\$76.95	\$92.95	\$113.95	\$75.95

### Choose Six Stations

Silver	Gold	Platinum	Diamond	Winter
\$63.95	\$79.95	\$95.95	\$116.95	\$78.95

### Choose Seven Stations

Silver	Gold	Platinum	Diamond	Winter
\$66.95	\$82.95	\$98.95	\$119.95	\$81.95

*The above selections are available for groups with 50-100 guests at a \$10.00 per person service charge*

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change

## ***Hors D'oeuvres***

### **Butler Passed Selections**

***(All selections priced at fifty pieces per order)***

***\$135 per 50 pieces***

Teriyaki Chicken Kabob  
Thai Peanut Chicken Skewer  
Sweet Sesame Chicken Skewer  
Artichoke, Chicken & Sun Dried Tomato Skewer  
Pan Fried Marinated Vegetable Lollypop of Mushroom, Red Pepper & Onion  
Duxelle Stuffed Mushroom Caps  
Spinach and Feta Phyllo  
Gorgonzola and Caramelized Onion Crostini  
Balsamic Onion & Feta Crostini  
Tomato & Feta Crostini with Fresh Pesto Oil  
Mini Chicken Quesadilla  
Tomato Bruschetta  
Roasted Tomato, Basil & Mozzarella Crostini  
Chicken & Chorizo Stuffed Tortilla with Cilantro Sour Cream

***\$150 per 50 pieces***

Assorted Spinach Mornay, Italian Sausage & Seafood Stuffed Mushroom Caps  
Korean Barbecue Beef Skewers  
Mini Beef Quesadilla  
Yukon Gold Potato Pancake with Sour Cream & Caviar  
Blackened Chicken Pop  
Mini Open Face Reuben  
Smoked Salmon on Pumpnickel with Herb Cream Cheese, Dill and Caper  
Candied Pork Belly Skewers

***\$175 per 50 pieces***

***(+\$1.00 per person with wedding package hors d'oeuvres)***

Scallop Wrapped in Bacon  
Mini Maryland Crab Cake  
Ahi Tuna Tartare on a Crisp Wonton with Wasbi Aioli  
Truffled Arroncici (Risotto Balls)  
Wasabi Lobster Salad Wonton  
Shrimp & Avocado Wonton  
Beef Teriyaki & Pineapple Rumaki  
Shrimp Cocktail  
Beef Carpaccio Crustini  
Duck Riette on a Toasted Brioche with Dried Cherry Compote  
Duck Confit Crostini with Sweet Onion Marmalade  
Baked Clams Casino

***\$225 per 50 pieces***

***(+\$2.00 per person with wedding package hors d'oeuvres)***

Ahi & Seaweed Salad Wonton  
Rio Style Beef Tenderloin Skewer  
Lobster Savannah Phyllo Cup  
Foie Gras & Duxelles Crostini with Truffle Oil

***\$300 per 50 pieces***

***(+\$3.50 per person with wedding package hors d'oeuvres)***

Seafood Cocktail Pop  
Beef Tenderloin and Lobster Carpaccio Crustini

### **Displayed Selections**

***(All selections priced per person)***

Fruit and Cheese Display \$3.00  
Southwestern Display of Salsa, Guacamole & Chips \$3.00  
Mediterranean Display of Hummus, Tabbouli, Feta, Tomato & Pita \$4.50

Vegetable Crudités with Spicy Ranch Dip \$2.50  
Italian Antipasto Display \$4.95

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change

## *Additional Wedding Enhancements*

### Table Menu Cards

(Set at each place setting)  
\$2.00 per guest

### Chocolate Fountain Display

(Includes 1 type of chocolate & 6 dipping items, Min 100pp)  
\$9.95++ per guest

### Venetian Pastry Display

Assorted Mini Pastries and Petite-Fours  
Chocolate Dipped Strawberries  
Coffee, Decaffeinated Coffee and Tea  
\$6.95++ per guest

### Venetian Coffee Station

(Includes Coffee, Decaffeinated Coffee and Tea)  
\$2.95++ per guest

### Prices Available Upon Request for:

Ice Sculptures  
Cappuccino & Espresso Bar

### *Beverage Selections*

Punch Bowl – Approximately 40 glasses  
Margarita Punch \$130.00 / Bowl  
Bloody Mary \$130.00 / Bowl  
Champagne Punch \$100.00 / Bowl  
Mimosa \$100.00 / Bowl  
Sangria Punch \$130.00 / Bowl  
Non-Alcoholic Fruit Punch \$70.00 / Bowl

### House Champagne

Passed during cocktail hour with strawberries  
\$24.95 / Bottle

### House Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot  
\$24.95 / Bottle

### *Drink Prices*

Mineral Water \$3.00  
Soda \$1.75  
Wine \$6.50  
Domestic Beer \$4.50  
Imported Beer \$5.00  
Mixed Drinks \$6.00 - \$11.00

### *Stocked Beers*

Bud, Bud Light, Miller Lite, Michelob Ultra, Heineken  
Sam Adams, Coors Light, Corona, O'Doul's, Smirnoff, Kaliber

*All beer is bottled; none are available on tap  
No shots will be served*

*Open bars are based on consumption.*

*An estimated per person, per hour cost will be included in the pre-payment.*

*A credit card authorization is taken at the time of pre-payment for any overage not paid at the conclusion of the reception.*

*Any overpayment will be refunded within ten days of the reception date.*

*The management of Pleasant Valley Country Club reserves the right to monitor and control guest alcohol consumption.*

*All bars will be open a maximum of 5 hours per event and will close 1/2 hour before the scheduled end of event.*

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change

# *Pleasant Valley Winter Wonderland Package*

Package Available November 1 – April 1  
(100 person minimum)

Four Hours of DJ Entertainment  
Fresh Floral Displays for each Guest Table  
Custom Created Wedding Cake  
Unlimited Domestic Cheese & Fruit Display for guests for one hour  
Full Use of Facility for Five Hours  
Separate Cocktail Reception Area  
Hospitality Room with Cheese Display for Bridal Party  
Champagne or Wine Toast for your guests before dinner  
Elegant Three Course Dinner  
Floor Length Table Linens and Selection of Colored Napkins  
Professional Wedding Coordinator  
Banquet Manager to Assist on Day of Event  
Ficus Trees Decorated with White Lights  
Sliced Lemons in Water Glasses  
Complimentary Cake Cutting  
Complimentary Tasting for Bride & Groom  
Complimentary Valet Parking  
Complimentary Coat Check Services  
Discount Overnight Accommodations at Local Hotels

## *Appetizer*

(Select One)

Mixed Field Green Salad

Chef's Selection of Soup du Jour

Classical Caesar Salad

## *Entree*

(Select One)

**BREAST OF CHICKEN ROMA** - Sautéed with white wine, basil and roasted red tomato & a herbed cream sauce  
**BREAST OF CHICKEN PICCATA** - Sautéed with fresh lemons, capers and garlic in a white wine sauce  
**HERB ENCRUSTED BREAST OF CHICKEN** - Pan seared with an herb crust and topped with a savory cream sauce  
**STUFFED BREAST OF CHICKEN** - Stuffed with traditional sage stuffing and highlighted with a chicken stock gravy  
**APRICOT PORK LOIN** - Glazed with apricot preserves and slow roasted, finished with a sweet onion and apricot pan gravy  
**ROAST PRIME SIRLOIN OF BEEF** - Rubbed with garlic, black pepper and sea salt, slow roasted, sliced & served with an au jus sauce  
**NEW ENGLAND STYLE BAKED HADDOCK** - Skinless cold water haddock served with a buttered cracker topping and wedge of lemon

## *Potato*

(Select One)

Oven Roasted Red Bliss Potato with fresh herbs  
Rice Pilaf

Creamy Mashed Potato

## *Vegetable*

(Select One)

Braised Carrots with Honey, Butter & Tarragon  
Oven Roasted Root Vegetables

Sautéed Green Beans and Almonds  
Chef's Vegetable Medley

## *Dessert*

Coffee, Decaffeinated Coffee and Tea  
Your Wedding Cake Served with One Chocolate Dipped Strawberry

One Choice of the following can be substituted for strawberry at \$1.50:  
Vanilla Ice Cream with Chocolate Sauce  
Vanilla Ice Cream with Strawberry Sauce

**\$64.95++ per person**

For split menus, there will be an additional charge of \$2.00 per person.  
No Substitutions Allowed on Special Winter Package

All Prices are Subject to a 15% Gratuity, 5% Taxable Administrative Fee and a 7% State Tax  
All Prices Are Subject To Change

*Take Advantage of Our  
Pleasant Valley  
Special Wedding Discounts*

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*Friday & Sunday Receptions:*

*10% off all food items*

*Saturday Morning Receptions*

*15% off all food items*

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*Contact our Sales Office for more info:  
508-865-4441*

*Limited Time Offer  
Not valid on previously booked functions*