

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 twenty five (125) 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 final balance is required five (5) working days prior to your event. Payment must be made by bank check or money order only 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 20% taxable administrative fee and a 7% state tax. The administrative fee is not fully 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. Any package services would be additional. Vendor meals are also available starting at \$36.95++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 & Served with Chocolate Dipped Strawberry
Complimentary Tasting for Bride & Groom
Complimentary Valet Parking over 100 guests
Complimentary Coat Check Services over 100 guests
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 All Items
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**

Entree

(Select One)

Herb Encrusted Chicken

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

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Chicken Piccata

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

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Stuffed Breast of Chicken

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

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Chicken Florentine

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

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Chicken Roma

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

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Chicken Cordon Bleu

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

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

Chicken Saltimbocca

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

Silver \$49.95 Gold \$65.95 Platinum \$81.95 Diamond \$102.95

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 \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

New England Style Haddock

Topped with a buttered cracker topping and a wedge of lemon

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

Baked Stuffed Haddock

Stuffed with seafood stuffing and finished with a lobster cream sauce

Silver \$52.95 Gold \$68.95 Platinum \$84.95 Diamond \$105.95

Lemon & Herb Salmon

Char broiled and finished with a lemon and herb glaze

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

Baked Stuffed Jumbo Shrimp

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

Silver \$52.95 Gold \$68.95 Platinum \$84.95 Diamond \$105.95

All Prices are Subject to a 20% Taxable Administrative Fee and a 7% State Tax;
All Prices Are Subject To Change

Sliced Sirloin Roasted Beef

Slow roasted prime sirloin sliced thin and served au jus

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

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 \$51.95 Gold \$67.95 Platinum \$83.95 Diamond \$104.95

Roast Prime Rib of Beef

Fresh herb and garlic encrusted prime rib served au jus

Silver \$54.95 Gold \$70.95 Platinum \$86.95 Diamond \$107.95

Grilled Petite Filet

Grilled petite tenderloin of beef served with a mushroom trio and bordelaise

Silver \$56.95 Gold \$72.95 Platinum \$88.95 Diamond \$108.95

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 \$59.95 Gold \$75.95 Platinum \$91.95 Diamond \$112.95

Petite Filet & Lazy Lobster

Grilled Petite tenderloin of beef and shelled lobster tail highlighted with a casino butter

Silver \$59.95 Gold \$74.95 Platinum \$91.95 Diamond \$112.95

Vegetarian Entrees

(Select One)

Grilled Vegetable Plate

Assorted fresh grilled vegetables served atop Chef's rice

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Grilled Vegetable Risotto

Braised Arborio rice garnished with plenty of grilled seasonal vegetables

Silver \$47.95 Gold \$63.95 Platinum \$79.95 Diamond \$100.95

Grilled Vegetable Strudel

Grilled seasonal vegetables wrapped in filo dough with tomato coulis and house rice

Silver \$49.95 Gold \$65.95 Platinum \$81.95 Diamond \$102.95

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.

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Duet Dinner Options

(Select Two)

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

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 20% 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
Tomato Roasted Chicken
Baked Haddock with Crumb Topping
Seared Fresh Salmon with Lemon & Herb Glaze
Penne with Meatballs & Marinara
Party Wings Duo
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
\$50.95	\$66.95	\$82.95	\$103.95	\$69.95

Three Entrée Buffet

Silver	Gold	Platinum	Diamond	Winter
\$53.95	\$69.95	\$85.95	\$106.95	\$72.95

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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
\$62.95	\$77.95	\$94.95	\$115.95	\$79.95

Choose Six Stations

Silver	Gold	Platinum	Diamond	Winter
\$65.95	\$80.95	\$97.95	\$118.95	\$82.95

Choose Seven Stations

Silver	Gold	Platinum	Diamond	Winter
\$68.95	\$83.95	\$100.95	\$121.95	\$84.95

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 20% 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
Sesame Chicken Tenders & Sweet Chili Sauce
Buffalo Chicken Skewer with Blue Cheese
Artichoke, Chicken & Sun Dried Tomato Skewer
Spinach and Feta Phyllo
Gorgonzola and Caramelized Onion Crostini
Balsamic Onion & Feta Crostini
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
Vegetarian or Chicken Lemongrass Dumplings with Ponzu Sauce
Korean Barbecue Beef Skewer
Mini Beef Quesadilla
Yukon Gold Potato Pancake with Smoked Salmon
Sliced Sirloin Crostini with Horseradish
Portabella Mushroom Toast with Truffle Aioli
Mini Open Face Reuben
Smoked Salmon on Pumpnickel with Herb Cream Cheese, Dill and Caper

\$175 per 50 pieces

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

Scallop Wrapped in Bacon
Panko Crusted Scallop
Mini Maryland Crab Cake
Jumbo Fried Shrimp
Mini Griddled Lobster Sandwich
Ahi Tuna Tartare on a Crisp Wonton with Wasabi Aioli
Truffled Arancini (Risotto Balls)
Wasabi Lobster Salad Wonton
Shrimp & Avocado Wonton
Beef Teriyaki & Pineapple Rumaki
Shrimp Cocktail
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 Crostini

Displayed Selections

(All selections priced per person)

Fruit and Cheese Display \$3.00

Southwestern Display of Salsa, Guacamole & Chips \$4.00

Mediterranean Display of Hummus, Tabbouli, Feta, Tomato & Pita \$5.00

Vegetable Crudités with Spicy Ranch Dip \$3.00

Italian Antipasto Display \$5.95

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Additional Wedding Enhancements

Hot Chocolate Bar

Served with Mini Marshmallows
Chocolate Curls & Whipped Cream
\$4.25++ per guest

Chocolate Fountain Display

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

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 30 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 \$2.00
Wine \$7.00
Domestic Beer \$5.00
Imported Beer \$5.50
Mixed Drinks \$7.00 - \$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
\$75.00 Bar Fee Waived if Sales Exceed \$450.00
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 20% 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
Sliced Lemons in Water Glasses
Complimentary Cake Cutting
Complimentary Tasting for Bride & Groom
Complimentary Valet Parking for over 100 guests
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

\$66.95++ 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 20% Taxable Administrative Fee and a 7% State Tax
All Prices Are Subject To Change

*Take Advantage of Our
Pleasant Valley
Special Wedding Discounts*

Friday & Sunday Receptions:

10% off all food items

Saturday Morning Receptions

15% off all food items

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

*Limited Time Offer
Not valid on previously booked functions*