VALLEYBROOK COUNTRY CLUB





Private Event Information

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Thank you for considering us as your event venue!

Elevating every social event to an unforgettable experience is what Valleybrook is known for–whether it is a milestone anniversary, graduation party, bridal shower or corporate meeting.

Your venue selection is one of the most important decisions regarding your special occasion.

At Valleybrook Country Club, our staff is committed to ensuring your event is everything you dreamed of. We hope to help you feel prepared, informed, and reassured about your event so that day you'll be able to relax and enjoy.

We hope to have an opportunity to work together!

Mhat you Get!

Three Hour Event

Two Hour Early Access prior to event start time to decorate

Professional Coordination Our Event Team will be pleased to provide you with vendor recommendations for your planning needs and answer questions throughout the journey.

Silver Chiavari Chairs

Choice of Color Linens and Napkins

Use of House Centerpieces

Connect Mith Ms



Valleybrook Weddings Valleybrook Country Club @valleybrookweddings @valleybrookcountryclub



But First Breakfat

Assorted Sodas, Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

Sunrise Breakfast \$24.95 Farm Fresh Scrambled Eggs | Hickory Smoked Bacon and Country Sausage | Potatoes O'Brien | French Toast Assortment of Freshly Baked Pastries & Bagels | Assortment of Flavored Cream Cheese, Butter & Preserves

Garden Party Breakfast \$30.95 Choice of Quiche: Bacon & Cheese Quiche or Spinach & Onion Quiche | Hickory Smoked Bacon and Country Sausage | Potatoes O'Brien | Assortment of Freshly Baked Pastries & Bagels | Parfaits | Homemade Waffle Bar

Assorted Sodas, Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

Champagne Brunch \$35.95 Farm Fresh Scrambled Eggs | Hickory Smoked Bacon and Country Sausage | Assortment of Freshly Baked Pastries & Bagels | Seasonal Sliced Fruit & Berries | Caesar Salad | Ham & Spinach Focaccia| Chicken Ciabatta | Chipotle Turkey Wrap | Penne Pasta Primavera



*Substitute any sandwich for a Veggie Wrap for no additional charge

Elegant Plated Menu

Assorted Sodas, Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

Entrée selections due 2 weeks prior to event

Salads 1st Course - Select 1

Caesar Salad with Garlic Croutons | Garden Green Salad with Cherry Tomatoes in a Raspberry Vinaigrette | Marinated Tomato & Mozzarella Salad with Balsamic Drizzle

Entrees 2nd Course - Select 3

Seared Mahi Mahi with Chimichurri

Glazed Miso Saki Salmon

Chicken Caprese with Fresh Mozzarella and Tomatoes with Balsamic Reduction

Champagne Chicken with Beurre Blanc

Ravioli with a Spinach Mornay

6oz Sirloin

8oz Bone in Porkchop with Port Wine Demi Glaze

Dessert 3rd Course - Select 1

Banana's Foster New York Cheesecake



\$36.95

Entrees are accompanied by Oven Roasted Potatoes and Sauteed Garlic Broccoli

Buffet Packages

Grilled Chicken Breast BBQ Pulled Pork Baked Mac & Cheese Roasted Corn Apple Crumb Carmel Cake
Garlic Breadsticks Caesar Salad Chicken Caprese Italian Sausage, Peppers and Onions Penne Ala Vodka Sauteed Green Beans with Roasted Red Peppers Cannolis
Caesar Salad with Garlic Croutons Tossed Garden Salad with Raspberry Vinaigrette Caprese Salad with Balsamic Drizzle
Chicken Francese Chicken Caprese Grilled Herb Garlic Flank Steak Whiskey Bourbon BBQ Salmon Seared Mahi Mahi with Mango Salsa Penne Ala Vodka Ravioli with Spinach Mornay

Dessert

Banana's Foster



Entrees are accompanied by **Oven Roasted Potatoes** and Vegetable Medley



Assorted Sodas, Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

The Classic Tossed Salad | Farm Fresh Crudite | Chicken Finger Tray | Mac & Cheese \$30.95 Station | Mini Slider Station

The StadiumFocaccia Pizza Cheese & Pepperoni | Pretzel Bites | Cheeseburger Sliders\$29.95| French Fry Station

The FiestaTaco Station Pick 3: Beef, Shrimp, Chicken or Veggie | Nacho Bar with\$29.95Cheese, Salsa, Guacamole, Pico De Gallo & Sour Cream | Arroz Amarillo |
Churros



Cocktail Party

Lemonade , Iced Tea , Soda's, Complimentary Champagne Toast *For 3 hour events only.

\$29.95

Farm Fresh Crudite	An array of domestic & imported cheese. Garnished with fresh fruit, seasonal vegetables & assorted crackers.
Mini Slider Station	Slow Roasted Smoked Brisket with Jameson Maple BBQ Sauce and Italian Style Roast Pork with Cherry Pepper Au Jus

Mac & Cheese Bar

Savory Mac & Cheese made with cheddar & gruyere cheese served with an array of toppings

Your Choice of Four Hors D'Oeuvers

Roast Pork, Provolone and Broccoli Rabe Spring Roll	Wild M
Braised Short Rib Pierogi	Hawaiian
Breaded One Ounce Crab Cakes	Philadelphia
Chicken Satay with Sweet Chili Glaze (GF)	Phyllo Triangles
Chicken Quesadilla Triangles	Buffalo (
Mini Stuffed Potato Skin (GF/V)	Boon
Quinoa and Zucchini Fritter (GF/V)	Vegetal

Wild Mushroom Tart **(V)** Hawaiian Shrimp Spring Rolls Philadelphia Cheesesteak Spring Roll Phyllo Triangles with Spinach & Feta Cheese Buffalo Chicken Empanada Boom Boom Shrimp Vegetable Spring Roll **(V)**



Farm Fresh Crudite \$7.95

An array of domestic & imported cheese. Garnished with fresh fruit, seasonal vegetables & assorted crackers. Make it a charcuterie board with meats for \$3 more!

Mini Slider Station \$8.95

Slow Roasted Smoked Briskey with Jameson Maple BBO Sauce and Italian Style Roast Pork Slow Roasted with Cherry Pepper Au Jus

Mac & Cheese Bar \$6.95

Hot Pasta Station \$6.95

Savory Mac & Cheese made with cheddar & gruyere cheese served with an array of toppings

Penne Pomodoro & Vodka Tortillini paired with Italian breads

French Fry Station \$5.95

Assortment of original french fries, waffle fries, & curly fries with cheddar cheese sauce and bacon.

Choice of 2: Chicken, Beef, *Shrimp or Vegetable. Served in both hard & soft shells, topped with guests choice of Lettuce, Cheese, Pico de Gallo & Lime *Shrimp is \$2 more per person

The Waffle Bar

\$4.95 Fresh homemade waffles served with assorted toppings & whipped cream The Omelet Station \$4.95

Hot & fresh made to order omelets by our chef

\$60 Attendant Fee Applies to Waffle Bar & Omelet Station.



Taco Station \$6.95

Bar NLackages

Cash or Consumption Bar \$75 Bartender Fee Draft Beer & Wine \$18.95

Premium Open Bar Package \$25.95 3 hours with dinner. Includes Premium Liquors, Draft Beer, Wine and 2 Bottled Beer Selections Sangria Station \$6.95 Guest can help them selves to our beautifully displayed White & Red Sangria.

Blood Mary Bar

\$8.95 Treat your guest to the Bloody Mary Bar of their dreams! Premade Bloody Mary's with bacon, olives, celery, horseradish, hot sauce and old bay! Mimosa Station

\$7.95

The Mimosa Station is a self serve station with your choice of up to 2 juices to have your guest make there own mimosa. Pick 2 Juices: Orange Juice, Cranberry Juice, Pineapple Juice, Lemonade

Breakfast Bar

Your choice of 3 breakfast cocktails to serve along your Brunch!

Select 3 options for \$14.95

Bloody Mary Mimosa Sangria Espresso Martini Aperol Spritz Peach Bellini

Ice Cream Social \$5.95

Each Guest can create their own ice cream sundae. Velvety Chocolate & Creamy Vanilla Ice Cream served with assorted toppings!

Make it a Waffle & Ice Cream Bar for \$2 more!



The Brownie Bar \$7.95

A decadent display of homemade brownies with assorted sweet and crunchy toppings. Served with Vanilla Ice Cream