



Welcome

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!

What 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

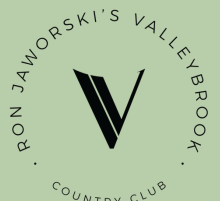
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But First Breakfast...

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

Sunrise Breakfast \$27

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 \$33

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

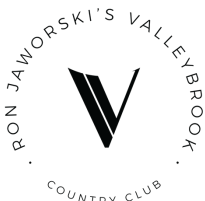
Lets Brunch!

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

Champagne Brunch \$38

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

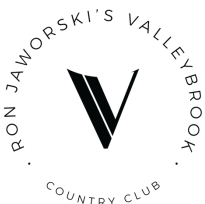
Dessert

3rd Course - Select 1

Banana's Foster

New York Cheesecake

\$39



**Entrees are accompanied by
Oven Roasted Potatoes
and Sauteed Garlic Broccoli**

Buffet Packages

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

All American

\$36

Pick Two: Potato Salad, Tossed Salad, Pasta Salad | Lemon Pepper
Grilled Chicken Breast | BBQ Pulled Pork | Baked Mac & Cheese | Roasted
Corn | Apple Crumb Carmel Cake

That's Amore

\$36

Garlic Breadsticks | Caesar Salad | Chicken Caprese | Italian Sausage,
Peppers and Onions | Penne Ala Vodka | Sauteed Green Beans with
Roasted Red Peppers | Cannolis

Classic Buffet

\$38

Salads - Select 1

Caesar Salad with Garlic Croutons | Tossed Garden Salad with Raspberry
Vinaigrette | Caprese Salad with Balsamic Drizzle

Entrees- Select 3

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**



Sweet 16

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

The Classic
\$33

Tossed Salad | Farm Fresh Crudite | Chicken Finger Tray | Mac & Cheese
Station | Mini Slider Station

The Stadium
\$32

Focaccia Pizza Cheese & Pepperoni | Pretzel Bites | Cheeseburger Sliders
| French Fry Station

The Fiesta
\$32

Taco Station Pick 3: Beef, Shrimp, Chicken or Veggie | Nacho Bar with
Cheese, 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.

\$32

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' Oeuvres

Roast Pork, Provolone and Broccoli Rabe Spring Roll

Braised Short Rib Pierogi

Breaded One Ounce Crab Cakes

Chicken Satay with Sweet Chili Glaze **(GF)**

Chicken Quesadilla Triangles

Mini Stuffed Potato Skin **(GF/V)**

Quinoa and Zucchini Fritter **(GF/V)**

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)**



Enhancements

As if your event couldn't get any better!
These enhancements are available to add on to any package.

Farm Fresh Crudite \$10

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 \$11

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

Mac & Cheese Bar \$9

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

Hot Pasta Station \$9

Penne Pomodoro & Vodka Tortellini paired with Italian breads

French Fry Station \$8

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

Taco Station \$9

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 \$7

Fresh homemade waffles served with assorted toppings & whipped cream

The Omelet Station \$7

Hot & fresh made to order omelets by our chef

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



Bar Packages

Cash or Consumption Bar

\$75 Bartender Fee

Premium Open Bar Package

\$26

3 hours with dinner. Includes Premium Liquors, Draft Beer, Wine and 2 Bottled Beer Selections

Blood Mary Bar

\$9

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!

Draft Beer & Wine

\$19

Sangria Station

\$7

Guest can help them selves to our beautifully displayed White & Red Sangria.

Mimosa Station

\$8

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 \$15

Bloody Mary
Mimosa
Sangria
Espresso Martini
Aperol Spritz
Peach Bellini



Sweet Treats!

Ice Cream Social

\$6

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

\$8

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

