



• 251 New London Ave. Warwick, RI 02886
• 401-821-1115 • www.valleycountryclub.net

2015 General Conditions

Welcome to Valley Country Club and thank you for giving us the opportunity to provide for your upcoming event. This guide is provided to assist you in planning your event and we hope that you will find the menus enclosed satisfactory for your use.

If not, we will gladly work with you to custom design a menu specifically for your event.

*The following policies apply to **all functions** at Valley Country Club. Our Club Manager will be happy to answer any questions you might have.*

1. All Ballroom functions exceeding 100 persons require a non-refundable deposit of \$1,500.00 in order to formally reserve a date; all Ballroom functions less than 100 persons require a non-refundable deposit of \$750.00 to formally reserve a date. All Victorian Room functions require a \$500.00 deposit to formally reserve a date. Deposits paid will be deducted from the final bill.
2. The Club must receive full payment in cash or certified check at least 72 hours in advance of the function. No function will take place unless such payment has been arranged and/or received.
3. Final menus are required one month in advance of your function. A guaranteed number of guests must be given to the Club Manager at least 10 working days in advance. If the Club receives no guaranteed number, the last highest estimate will become the guaranteed count. No reduction of the final count is allowed within seven (7) days of the date of the function and the client will be responsible to pay for the guaranteed count. In the event that unexpected guests should attend, we will make every attempt to serve the same menu item, however, this cannot be guaranteed.
4. Billing will be for the guaranteed number. The Club will be prepared to set for and serve no more than 2% above the guaranteed number.
5. A Service Charge of 20% will be added to all charges and the RI State Sales Tax (currently 8%) will be added to all charges. Any group claiming a tax-exemption must provide a Rhode Island tax exemption certificate.
6. Lunch and dinner entrée selections are limited to two (2) choices and a \$2.00 per person charge will be added to all three choice entrees. Lunch menus are not available for evening events or wedding receptions. Dietary substitutions are available upon request. When more than one entrée is selected, you will be required to guarantee the number of each entrée and provide a means of identifying which guests get which entrée.
7. Outside caterers or food products prepared off premise are not allowed, with the exception of wedding cakes, and wedding favors. Homemade ethnic desserts are permitted when purchasing another dessert from VCC.
8. We reserve the right to control any items and/or services brought in by outside vendors. If VCC offers the same or comparable item/service, such amenity must be obtained through VCC.
9. No food or beverage items may be brought into the Club without the prior approval of Club management. All food and beverage items prepared by the Club and not consumed remain the property of the Club and may not be taken after a function.



10. While every attempt will be made to insure that the price for food and beverage items remains constant, the volatility of markets makes it impossible to guarantee pricing beyond 30 days.
Prices are subject to change.
11. Once the contract is validated, it is understood that if the client should cancel for any reason before or on the date of the function, the entire deposit is non-refundable and non-transferable. In the event the client cancels this agreement for any reason prior to or on the date of the function, the client's deposit and any and all prepayments made, shall be retained by Valley C.C. as liquidated damages. Under the Club Manager's discretion, the deposit may be transferred toward another reservation within the same calendar year.
12. There are minimum requirements for special events on selected days of the week, please contact the Club Manager for these requirements.
13. We reserve the right to limit and control the amount of alcoholic beverages consumed by your guests. No alcohol may be purchased or served to any guest under the age of 21. Valley C.C. practices responsible alcohol service and will refuse service to any guest or patron deemed to be intoxicated. All functions that request a bartender are required to generate a minimum of \$500.00 in bar sales; otherwise a \$100.00 bartender fee will be applied.
14. Liability for damage to Valley Country Club premises will be charged accordingly. VCC cannot assume responsibility for personal property and equipment brought into the premises. The client assumes all responsibility and shall indemnify and hold Valley Country Club harmless from and against any and all physical damage to non Club property, and for any personal injury to guests and employees of the Club caused by acts, conduct or omissions of the client and their guests. Valley Country Club reserves the right to cancel a function at any time (including during the event) where the rules are not being observed or when the functions are of a nature not suitable to the Club.
15. If Valley Country Club is unable to perform its obligations under this agreement for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government requisitions, restriction or regulations on commodities, acts of war or God, such non-performance is excused and VCC will not be liable for consequential damages of any nature.
16. Clients are responsible to ensure that all contracted vendors and performers act in accordance with all local and State laws, regulations and ordinances; as well as Club rules and policies. The client shall be held responsible for damage caused to Club property by a contracted vendor or performer. Valley Country Club shall not honor any demands or arrangements made for, or by, a third party contract. Performers are expected to be set-up 1 1/2 hours prior to the start of an event and must vacate the property within 1 hour after the conclusion of an event.
17. Guests are to provide their own centerpieces. Delivery and set up time is 1 1/2 hours prior to the event. Your florist is responsible for placing your arrangements in the appropriate locations. All floral equipment must be removed at the conclusion of your event. The State of Rhode Island prohibits the use of open-flamed candles. Candles with a hurricane glass or a votive surrounding the flame are recommended. Bubbles, confetti, rice and any items smaller than 3 inches in diameter are not allowed. The use of such items will mandate a \$500 clean-up fee. Please inform your Sales Representative if you will be having party favors. Please note that the State of Rhode Island does not permit the distribution of alcoholic beverages as favors.



Served Dinner Menu

All dinner entrees include a Tossed Salad, a choice of Potato or Starch and Vegetable, Dinner Rolls, Coffee and Tea

Additional Courses

Chicken Escarole Wedding Soup \$3.95 Chourizo and Kale Soup \$4.50
Caesar Salad \$3.95 Antipasto \$7.95
Fresh Fruit Cup \$3.75 Lemon Sorbet \$2.75
Penne Marinara \$2.95 Family Style \$3.95 Cavati Pink Vodka \$3.95 Family Style \$4.95

Beef Entrees

Roast Sliced Sirloin with Madeira Wine and Mushroom Sauce \$30.95
Roast Prime Rib of Beef Au Jus \$32.95
Grilled Filet Mignon with Mushroom Demi-glace \$39.95

Seafood Entrees

Baked Atlantic Scrod Fillet \$25.95
Stuffed Fillet of Sole with Crab & Lobster Sauce \$26.95
Broiled Salmon Fillet with Dill Butter \$27.95
Baked Stuffed Shrimp (4) with Drawn Butter \$29.95

Poultry Entrees

Boneless Stuffed Chicken with Sausage & Spinach Stuffing \$25.95
Chicken Francaise with Lemon Butter Sauce \$25.95
Chicken Parmigiana with Penne Marinara \$25.95
Chicken Marsala \$25.95

Combinations

Land & Sea (Chicken Francaise with Baby Scallops) \$34.95
Grilled Beef Tenderloin with Grilled Shrimp \$39.95
Surf and Turf (Petite Filet Mignon and Two Baked Stuffed Shrimp) \$42.95

Vegetables & Starch

(Choice of Two)

Baby Carrots Green Beans Almondine Broccoli Aglio e Olio
Seasonal Vegetable Medley Peas with Onions and Mushrooms
Oven Roasted Potatoes Parsley Red Bliss Potatoes Traditional Rice Pilaf
Baked Potato with Sour Cream Garlic Mashed Red Potatoes

Dietary Restrictions

Vegetarian Pasta Primavera \$19.95 Vegetarian Eggplant Parmigiana \$21.95
Gluten Free Pasta Primavera \$22.95

Children's Menu

(available for children 10 years and under)

Chicken Fingers & Smiley Fries \$9.95 Grilled Cheese with Smiley Fries \$9.95
Hot Dog and Smiley Fries \$9.95

All prices subject to 20% service charge and RI State sales tax.



Desserts

Vanilla Ice Cream with Chocolate, Strawberry Sauce \$2.95

Chocolate or Raspberry Mousse \$2.95

Apple Crisp Blossom with Vanilla Ice Cream \$4.50

Carrot Cake \$3.95

Double Chocolate Cake \$3.95

Fresh New York Cheesecake \$3.95 with Strawberries \$4.95

Tiramisu with Fresh Whipped Cream \$4.95

Assorted Mint Italian Pastries \$5.50

Éclair, Cannoli, Crème Puff, and Sfogliatelle

Assorted Italian Cookies \$7.95

Elaborate Display of "Only the Finest" Italian Cookies and Biscotti

Ice Cream Sundae Bar

(Served to a minimum of 25 guests)

Includes 3-5 Flavors of Ice Cream

Hot Fudge, Strawberry, and Caramel Topping

M&Ms, Oreo cookie crumbs, sprinkles, nuts, peanut butter cups, chocolate chips, & assorted cookies

\$5.75 per person

Espresso & Cappuccino Station

(Served to a minimum of 50 guests)

Deluxe Espresso & Cappuccino Station made by a Professional Barista

\$6.95 per person

Viennese Table

(Served to a minimum of 75 guests)

Assorted Miniature Pastries, Snickers Pie, Fresh Fruit Cheesecake

Chocolate Mousse Cake, Carrot Cake, Boston Cream Pie, Fruit Flan, Tiramisu

\$10.95 per person

Chocolate Fountain

Choice of White, Milk, or Dark Chocolate;

Colored Chocolate and Flavored Chocolate Available Upon Request

*Streaming the highest quality natural Chocolate without oils, cocoa butter, or thinners

To include bamboo skewers and the following dipping items:

Cut Fresh Fruit, Rice Krispie Treats, Pretzel Rods, Marshmallows, Potato Chips and Oreo Cookies

\$7.95 per person

Certified kosher chocolate, sugar-free chocolate, and gluten-free chocolate also available

All prices subject to 20% service charge and RI State sales tax.



Candy Buffets

Our full service stations are unique, upscale, and personalized and will include the following:

*Tablescape Design; Candy in your color scheme,
Centerpiece, candles, and props appropriate for each station; Jars, trays, stands (Glass, Glass Apothecary, Vintage Silver, Vintage White, and White Teapots available);
Candy scoops; Custom ribbons; Custom signage; Custom candy ID tags;
Set-up & breakdown; Candy buffet Attendant*

BASIC CANDY BUFFET

Choose 8 items

\$5.75 per person

Gumballs

Gummy Rings

(Orange/Blue/Green/Red)

Gummy Bears

(Red/Orange/Blue/Gold/White)

Salt Water Taffy

Vanilla Meringue Cookies

Licorice

(Black/Strawberry/Blueberry/ Orange)

Chocolate Covered Pretzels

White Chocolate Pretzels

White Mints Hard Candy Stix

Sour Straws

(Green Apple/Red Watermelon)

PREMIER CANDY BUFFET

Choose 8 items between

Basic & Premier packages

\$6.75 per person

Milk Chocolate Rounds

Jordan Almonds

Nonpareils

Malted Milk Balls

Rock Candy

DELUXE CANDY BUFFET

Choose 10 items between Basic,

Premier & Deluxe Packages

\$7.50 per person

Hershey Kisses

(Silver/Purple/Pink/Blue)

Chocolate Covered Oreos

Chocolate Truffles

All prices subject to 20% service charge and RI State sales tax.



Hors D'Oeuvres & Late Night Snacks

(each platter serves 100 people; quarter trays and half platters also available)

Cheese, Fruit, Vegetables, & More

Cheese and Cracker Platter \$275 with Fresh Fruit \$325

Fresh Fruit with Yogurt Dip \$350 Vegetable Crudite \$275

Baked Brie Wheel with Raspberry in Pastry \$275

Vegetarian Antipasto Display \$550

Provolone, Fresh Mozzarella, Vine Ripe Tomatoes, Black Olives, Roasted Peppers, Artichoke Hearts,
Marinated Mushrooms & Mixed Greens

Tuscan Antipasto Table \$895

Our Most Elaborate Display of Italian Specialties including Fried Calamari, Bruschetta, Stuffed Cherry Peppers, Rabe,
Prosciutto and Fresh Mozzarella, Grilled Vegetables, Hard Sausages, Mixed Olives and Roasted Peppers and Provolone

Fried Calamari Station \$395

Garlic Butter & Hot Peppers and Balsamic Glazed

Gourmet Popcorn Bar \$275

Plain with Butter, Nacho Cheese, Chocolate Glazed, Cinnamon Sugar, and Caramel Frosted

Grilled Pizza Table

\$7.95 per person Choose Four Varieties:

*Italian Ham and Artichokes

*Barbeque Chicken

*Four Cheese

*Shrimp & Pesto

*Fresh Mozzarella & Scallion

*Portabella & Roasted Red Peppers

*Pepperoni and Cheese

Passed Hors D'Oeuvres

(priced per 100 pieces; quarter trays and half platters also available)

Bruschetta	\$145	Stuffed Mushrooms	\$205	Honey Coated Bacon Skewers	\$175
Spanikopitas	\$195	Chicken Sate	\$195	Fig & Goat Cheese	\$250
Chicken Quesadillas	\$215	Beef Teryaki	\$250	Mozzarella Sticks	\$150
Vegetable Egg Rolls	\$185	Clams Casino	\$205	Strawberry & Mascarpone	\$225
Scallops wrapped in Bacon	\$250	Baked Brie & Raspberry	\$225	Prosciutto & Melon	\$250
Oriental Crab Rangoons	\$195	Mini Beef Sliders	\$295	Little necks on the 1/2 shell	\$195
Mini Franks in a Blanket	\$150	French Fries	\$195	Coconut Shrimp	\$250
Roast Tenderloin Baguette	\$225	Sweet Potato Fries	\$215	Coconut Chicken	\$215
Jumbo Shrimp Cocktail	\$325	Onion Strings	\$175	Assorted Mini Quiche	\$175

Tomato Basil Soup Shots with Mini Grilled Cheese \$250

All prices subject to 20% service charge and RI State sales tax.



Dinner Stations

choose at least one item per course

First Course

Ensalada Station \$5.95 per person
(Choice of Three)

Valley Tossed Salad Caesar Salad Caprese Salad Fresh Fruit Salad
Mesclun Greens with Candied Walnuts & Crumbled Bleu Cheese
Diced Cucumbers with Fresh Mozzarella and Tomatoes

Vegetarian Antipasto Table \$5.50 per person

Provolone, Fresh Mozzarella, Vine Tomatoes, Black Olives, Roasted Peppers, Artichokes, Marinated Mushrooms & Mixed Greens

Tuscany Antipasto Table \$8.95 per person

Elaborate Display of Italian Specialties including Fried Calamari, Bruschetta, Stuffed Cherry Peppers, Rabe, Prosciutto and Fresh Mozzarella, Grilled Vegetables, Hard Sausages, Mixed Olives and Roasted Peppers and Provolone

Raw Bar Market Price

Jumbo Shrimp Cocktail Littlenecks of the Half Shell Fresh Narragansett Bay Oysters
Snail Salad Cocktail Sauce and Lemons

Second Course

Valley Pasta Table \$7.75 per person

Choice of Three Pastas: Cavati, Penne, Tri Color Tortellini, Farfalle or Fettuccini
With Three Sauces: Pink Vodka, Pesto, Bolognese, Marinara or Alfredo
Served with Garlic Bread, Focaccia Bread and Shredded Parmesan Cheese

Valley Pasta Bar \$12.95 per person *(includes chef attendant)*

Choice of Three Pastas: Cavati, Penne, Tri Color Tortellini, Farfalle or Fettuccini
Choice of Three Sauces: Pink Vodka, Pesto, Bolognese, Marinara or Alfredo
To Include: Shrimp, Sausage, Grilled Chicken, Diced Ham, Mushrooms, Artichoke Hearts, Roasted Red Peppers, Sun-Dried Tomatoes, Olives, Onions, Hot Peppers, and Broccoli
Served with Garlic Bread, Focaccia Bread and Shredded Parmesan Cheese

Chef's Course

Carving Station *(includes chef attendant)*

Glazed Ham \$6.50 Roast Pork Loin \$7.00

Roast Turkey \$6.75 New York Sirloin \$11.95

Black Angus Prime Rib of Beef \$12.95 Roast Tenderloin \$13.95

All carved items are sliced by our culinary team.

The above is served with choice of vegetable and potato, appropriate breads, sauces & condiments.

Main Course

Entrées

Chicken Francaise \$6.95 Chicken Parmigiana \$6.95 Boston Baked Scrod \$7.75

Stuffed Filet of Sole \$8.00 Veal Marsala \$9.00

Please Remember that Valley Country Club can customize any menu to fit your budget and tastes.

All prices subject to 20% service charge and RI State sales tax.



Dinner Semi-Bufferets

(Minimum of 25 People)

The Masters

Served to Table

Tossed Garden Salad with Assorted Dressings

Buffet

Roasted Chicken in Wine Sauce or Roasted Turkey with Gravy
Grilled Shrimp over Wild Rice Pilaf
Peas with Pearl Onions & Mushrooms, and Farfalle Pasta Primavera
Dinner Rolls and Butter
Served Apple Pie a la Mode
Coffee, Tea, Decaf

\$27.50 per person

The Ryder Cup

Served to Table

Mixed Green Salad with Assorted Dressings

Buffet

Chicken Francaise or Roast Pork Loin with Apple Cranberry Chutney
Boston Baked Scrod
Penne Marinara, Oven Roasted Italian Potatoes, and Green Beans Almondine
Dinner Rolls and Butter
Served Strawberry Shortcake
Coffee, Tea, Decaf

\$28.50 per person

That's Amore

Served to Table

Antipasto Salad

Buffet

Sliced Sirloin with Garlic Butter & Mushrooms, Chicken Saltimbocca, Fillet of Sole Pizziola
Rabe with Cavati Aglio Olio, Roasted Italian Peppers, and Oven Roasted Bruschetta
Garlic Bread & Fresh Italian Bread
Served Tiramisu

Add Assorted Italian Pastries for \$3.00 per person

Coffee, Tea, Decaf

\$34.95 per person

All Children ages 4-10 years are half price for buffets. Children under the age of 4 are free.

All prices subject to 20% service charge and RI State sales tax.



The Valley Deluxe Buffet

(Minimum of 50 People)

*The Valley Deluxe Buffet includes Appropriate Bread and Rolls, and
Coffee & Tea*

Chef Carved Entree

Roast Turkey with Cranberry Gravy.....	\$28.50
Roast Sirloin of Beef Au Jus.....	\$32.95
Roast Prime Rib of Beef Au Jus.....	\$35.95
Roast Tenderloin of Beef.....	\$42.95

Salads

(Choice of Two)

Tossed Green Salad	Caesar Salad	Mesclun Green Salad
Caprese Salad	Sunburst Fruit Salad	

Additional Entree

(Choice of One)

Chicken Francaise	Chicken Parmigiana	Chicken Marsala
Atlantic Baked Scrod	Stuffed Fillet of Sole	

Accompaniments

(Choice of Two)

Penne Marinara	Cavati Bolognese	Rigatoni Pink Vodka
Broccoli Aglio Olio	Green Beans with Herbs & Tomato	Vegetable Medley
Wild Rice Pilaf	Oven Roasted Potatoes	Roasted Sweet Potatoes

Dessert

(Choice of One)

Double Chocolate Cake	Strawberry Shortcake	New York Cheesecake
Carrot Cake	Vanilla Ice Cream	Chocolate or Raspberry Mousse

All Children ages 3-10 years are half price for buffets. Children under the age of 3 are free.

All prices subject to 20% service charge and RI State sales tax.



Beverage & Bar Service

Options include Cash Bar where guests pay on their own per drink or Host Bar where drinks are charged on a per drink basis and can be set up for a specific time frame or dollar amount. Host Bars may be set up for specific beverages such as; beer, wine, or soda.

Pre-Mixed Passed Cocktails

(Per Gallon, Serves 30)

Any Single Liquor Cocktails \$125.00
(example: Champagne Punch, Mimosa, Vodka Mixer, Rum Mixer)

Any Multiple Liquor Cocktails \$200.00
(example: Manhattan, Martini, Long Island Iced Tea, Sangria)

Non-Alcoholic Beverages \$50.00

Toasts

(Per Person)

White Wine \$2.00 Champagne \$2.25 Prosecco \$2.75 Non-Alcoholic \$1.00

Beverage Price List

Well Liquor \$7.00 Call Liquor \$8.00 Top Shelf Liquor \$9.00
Martini's & Manhattans *add* \$2.00
Draft Beer \$5.00 Domestic Beer \$4.00 Imported Beer \$5.00
House Wine \$6.00 Soda \$2.00 Soda Pitchers \$7.50

Wine List

(per bottle)

White Wines

CK Mondavi Chardonnay (House)	\$20.00
Kendall Jackson Vintner's Chardonnay	\$35.00
Fabiano Pinot Grigio (House)	\$25.00
CK Mondavi White Zinfandel (House)	\$20.00
Oyster Bay Sauvignon Blanc	\$35.00
Chateau Reisling	\$40.00

Red Wines

CK Mondavi Merlot (House)	\$20.00
CK Mondavi Cabernet Sauvignon (House)	\$20.00
Kendall Jackson Cabernet	\$42.00
Ruffino Chianti	\$48.00
Penfolds Koonunga Shiraz	\$35.00
Altesino Brunello	\$125.00

Bubbles

Lunetta Prosecco	\$50.00
Allure Moscato	\$35.00
Vueve Cliquot Yellow Label	\$140.00

All prices subject to 20% service charge and RI State sales tax.



Services and Fees

Facility Fees

4 hour Reception for Daytime Events

5 Hour Reception for Evening Events

Full Ballroom (for 60-260 guests) \$500.00

Valley Room (for 25-70 guests) \$250.00

Grill Room (for 25-90 guests) \$250.00

Deck (Cocktail Hour & Duration) \$250.00

Ceremony Fee \$350.00 includes additional 1/2 hour; set-up; and standard ceremony chairs

Victorian Room (for 20-85 guests) \$250.00

Extended Reception \$250.00 per hour

Complimentary Services

Event Expert to assist you on making all of your necessary arrangements

Bridal Host to be at your service from the moment you arrive until the very end

Ivory or White Table Linen and Colored Napkins

First Class Service Staff

Gorgeous Settings for Photographs

Enhancement Services

Amenities to embellish your day:

Chair Covers w/ colored sash \$5.50 each

Chiavari Chairs \$6.50 each

Double Linen \$5.00 per Table

Upgraded Ceremony Chairs \$2.50-\$5.00

Floor Length Linens \$20.00-\$45.00 per table

Coat Room Attendant \$150 per attendant

White Glove Service \$1.00 per guest

Customized Ice Carvings priced accordingly

Above Lighting *VCC Exclusive* \$350

Uplighting \$700

Room Lighting Package \$900

Aisle Runner \$65

Ceremony Arch \$75

Valet Parking Priced Upon Request

Disc Jockey Services Priced Upon Request

Photography Services Priced Upon Request

Please keep in mind that the event professionals at Valley Country Club understand that all of our clients have different desires and demands, therefore menus and services can be individually customized to suit your specific needs.

Flexibility is our specialty and we will always do our best to accommodate your requests.

All prices subject to 20% service charge and RI State sales tax.