



2019 Ceremony & Reception



Ceremony

Ceremony on Course	\$600
Indoor Ceremony	\$300

Outdoor Ceremonies are subject to an additional \$5.00/person for chair rental fees.

Ceremony prices listed above apply only when the wedding reception is also held at Twenty Valley Golf & Country Club.

Reception

(Applicable for events of under 100 adults)

Reception Room (May to October)	\$600
Reception Room (November to April)	\$300

\$114 Package



Host Bar Service (5 Hours)

- Standard bar rail
- Mixed cocktails such as: Caesars & Screwdrivers
- Selection of local microbreweries and premium beers
- Premium Niagara VQA Red & White Wine
- Non Alcoholic Refreshments such as:
soft drinks, iced tea, cranberry, orange juice

Hors D'Oeuvres (During Cocktail Reception)

- Seasonal Selection of Hot and Cold Hors D'Oeuvres
(Selection of Chef's Inspired Creations)

Dinner Menu

- Freshly baked rolls with butter

Appetizers (Select One)

- Chef's Garden Salad topped with carrots, cucumber, red onion & tomato drizzled in our house vinaigrette
- Classic Caesar Salad done with Romaine lettuce, bacon, croutons tossed in a garlic Caesar Dressing

2nd Course (Select One)

- Penne tossed in a tomato basil sauce and garnished with shaved parmesan
- Pesto Fusili garnished with shaved parmesan

Entrée (Select One)

All entrées are accompanied with your choice of starch and seasonal vegetables

- Chicken Supreme topped with a White Wine herb sauce
- Chicken Parmesan
- Roasted Top Sirloin Beef Au Jus
- 8 oz. New York Strip

Dessert (Select One)

- Tiramisu Cake
- Mixed berry cobbler with vanilla ice cream and toffee drizzle
- Warm Apple Blossom with caramel sauce and cinnamon

Late Night Service

- Presentation of Your Wedding Cake
- Your Choice of Classic Poutine or a Selection of Gourmet Pizzas
- Freshly Brewed Coffee & Tea Service

Wine Service

- Unlimited pour of Premium Niagara VQA Red and White Wine throughout the dinner service

Elegant Extras

- All flatware, glassware are included in your package
- Basic linen package with half length tablecloths and napkins available

Prices and menu is subject to change based on time of year and seasonal product availability

Taxes and gratuity are additional

Prices are based on a minimum of 100 adult guests. Should you not meet the minimum number of adult guests a room rental fee of \$600 (May- October) or \$300 (November to April) will apply. A \$2,000 deposit is required to secure your date. Credit Cards are subject to a 2% administrative fee.



Linda Welsh, Clubhouse Manager
905-562-5641 x222 | clubhouse@twentyvalley.com

www.twentyvalley.com

3814 Yonge Street, Vineland, ON

\$124 Package



Host Bar Service (5 Hours)

- Standard bar rail
- Mixed cocktails such as: Caesars & Screwdrivers
- Selection of local microbreweries and premium beers
- Premium Niagara VQA Red & White Wine
- Non Alcoholic Refreshments such as:
Soft drinks, iced tea, cranberry, orange juice

Hors D'Oeuvres (During Cocktail Reception)

- Seasonal Selection of Hot and Cold Hors D'Oeuvres
(Selection of Chef's Inspired Creations)

Dinner Menu

- Freshly baked rolls with butter

Appetizers (Select One)

- Garden salad with strawberries, Canadian brie and toasted almonds tossed in a vinaigrette
- Chef's harvest salad with onions, carrots, cucumber, blue cheese, dried cranberries, sunflower seeds
- Baby Spinach Salad with Mandarin oranges, roasted almonds and citrus dressing

2nd Course (Select One)

- 3 Cheese Tortellini with Choice of Alfredo, Rose, or Tomato sauce garnished with a shaved parmesan
- Cheese or Beef Ravioli in a basil tomato sauce
- Penne with Italian Sausage in a tomato sauce and tossed in a medley of vegetables and herbs

Entrée (Select One)

All entrées are accompanied with your choice of starch and a medley of vegetables.

- Slow roasted pork tenderloin with Maple roasted apples
- Chicken supreme drizzled with a spinach, feta, tomatoes white wine herb sauce
- Roasted Prime Rib of Beef au jus with Yorkshire pudding

Dessert (Select One)

- New York Cheesecake with choice of chocolate drizzle or a mixed berry compote
- Crème Caramel
- Tiramisu Cake

Late Night Service

- Presentation of Your Wedding Cake
- Your Choice of Classic Poutine or a Selection of Gourmet Pizzas
- Freshly Brewed Coffee & Tea Service

Wine Service

- Unlimited pour of Premium Niagara VQA Red and White Wine throughout your dinner service

Elegant Extras

- Open Access to our Extensive Décor Collection
- Sparkling Wine Toast for You and Your Bridal Party Upon Arrival
- Basic Linen Package with white half length table cloths and napkins

Pricing and menu is subject to change based on time of year and seasonal product availability.

Taxes and gratuity are additional.

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\$139 Package



Host Bar Service (6 Hours)

- Standard bar rail
- Mixed cocktails such as: Caesars & Screwdrivers
- Selection of local microbreweries and premium beers
- Premium Niagara VQA Red & White Wine
- Non Alcoholic Refreshments such as:
Soft drinks, iced tea, cranberry, orange juice

Hors D'Oeuvres (During Cocktail Reception)

- Seasonal Selection of Hot and Cold Hors D'Oeuvres
(Selection of Chef's Inspired Creations)

Dinner Menu

- Freshly baked rolls with butter

Appetizers (Select One)

- Garden salad with strawberries, Canadian brie and toasted almonds tossed in a vinaigrette
- Chef's harvest salad with onions, carrots, cucumber, blue cheese, dried cranberries, sunflower seeds
- Baby Spinach Salad with Mandarin oranges, roasted almonds and citrus dressing

2nd Course (Select One)

- 3 Cheese Tortellini with Choice of Alfredo, Rose, or Tomato sauce garnished with a shaved parmesan
- Cheese or Beef Ravioli in a basil tomato sauce
- Penne with Italian Sausage in a tomato sauce and tossed in a medley of vegetables and herbs

Entrée (Select One)

All entrées are accompanied with your choice of starch and a medley of vegetables.

- 6 oz bacon wrapped Filet Mignon & 4 oz herb marinated grilled chicken breast
- Sirloin steak accompanied with a 4oz lobster tail

Dessert (Select One)

- New York Cheesecake with choice of chocolate drizzle or a mixed berry compote
- Raspberry white chocolate mousse
- Crème Caramel

Late Night Service

- Presentation of Your Wedding Cake
- Your Choice of Classic Poutine or a Selection of Gourmet Pizzas
- Freshly Brewed Coffee & Tea Service

Wine Service

- Unlimited pour of Premium Niagara VQA Red and White Wine throughout your dinner service

Elegant Extras

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