

Breakfast, Brunch
and Lunch
Available 8am-3pm

VALLEY CC

251 New London Avenue Warwick, RI 02886
401-821-1115 Valleycountryclub.net

the knot
best of
weddings
★
HALL
OF
FAME

2023 GENERAL CONDITIONS AND TERMS

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.*

1. All Ballroom functions exceeding 100 persons require a non-refundable deposit of **\$2,000.00** in order to formally reserve a date; all Ballroom functions less than 100 persons require a non-refundable deposit of **\$1000.00** to formally reserve a date. All Victorian Room functions require a **\$750.00** deposit to formally reserve a date. Deposits paid will be deducted from the final bill. All forms of payment are accepted for initial deposits. Major credit card payments will incur a 3.5% additional charge.
2. For all wedding events, 50% of the estimated total is required 90 days in advance of the event. If the estimated total has not been determined, \$5,000 will be required no less than 90 days prior to the event. The Club must receive full and final payment in cash or certified check at least 72 hours in advance of all functions. No function will take place unless such payments have been received.
3. Final menus are required 30 days 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 ten (10) 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 22% 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 \$2.50 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 only 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 Club Management'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 \$250.00 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.



SERVICES & FEES

Facility Fees

4 hour Reception for Daytime Events

5 Hour Reception for Evening Events

Full Ballroom (for 60-260 guests) **\$700.00**

Deck (Cocktail Hour & Duration) **\$500.00**

Patio with Fire pit (25-60 guests) **\$700.00**

Victorian Room (for 20-70 guests) **\$350.00**

Ceremony Fee \$400.00 includes additional 1/2 hour; set-up; and standard ceremony chairs

Valley Room (for 25-80 guests) -not available for weddings- **\$350.00**

Grill Room (for 25-70 guests) -not available for weddings- **\$350.00**

Extended Reception \$400.00 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:

Chiavari Chairs \$8.50 each

Double Linen \$7.00 per table

Upgraded Ceremony Chairs \$4.50-\$6.50

Floor Length Linens \$25.00-\$55.00 per table

Coat Room Attendant \$150 per attendant

White Glove Service \$2.00 per guest

Customized Ice Carvings priced accordingly

Above Lighting VCC Exclusive \$400

Up-lighting (full ballroom) \$750

Room Lighting Package (Above & Up-Lighting) \$900

Entrance/Single Wall Up-Lighting \$300

Aisle Runner \$65

Ceremony Arch \$85

Screen/TV Rental \$50

Ask about our preferred vendors for all of your needs: *Disc Jockey and Live Band Services, Photography, Photo Booth, Videography, Cake, Limousine, Officiant, and so much more!*

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 22% service charge and RI State sales tax.



BREAKFAST STATIONS

Coffee Break:

(Minimum 50 People)

Coffee, Tea & Decaf with Assorted Breakfast Pastries with Preserves and Butter

Add Bottled Water and Soda for \$2.50 per person

\$6.95 per person

Continental Breakfast

(Minimum 50 People)

Coffee, Tea & Decaf, Assorted Juices with Assorted Breakfast Pastries with Preserves and Butter, and Fresh Fruit

Add Bottled Water and Soda for \$2.50 per person

\$8.95 per person

The Valley Country Club Breakfast

(Minimum 30 People)

Coffee, Tea and Decaf, Assorted Juices, Scrambled Eggs, Home Fries, Bacon, Sausage, Italian Toast, Fresh Fruit, Assorted Breakfast Pastries

\$14.95 per person

Breakfast Additions:

**Three Egg Assorted Omelets (Cheese, Florentine or Western).....\$4.95pp

Pancakes.....\$2.95 pp with Fruit Topping.....\$3.75 pp

Texas Style French Toast.....\$2.95 pp

**Belgian Waffle Station.....\$4.50 pp

Baked Virginia Ham...\$4.95 pp

****THESE ITEMS ARE SUBJECT TO A \$75 CHEF ATTENDANT FEE**

Children ages 3 and under are free

All prices subject to 22% service charge and RI State sales tax.



BRUNCH BUFFET

(minimum of 25 people)

Breakfast Items:

Coffee, Tea and Decaf Coffee, Assorted Juices,
Scrambled Eggs, Home fries, Italian Toast,
Belgian Waffle Station, Fresh Fruit, Baked Virginia Ham with Raisin Sauce

Includes Choice of Entree:

Roasted Sliced Sirloin
Broiled Fillet of Sole
Baked New England Scrod
Chicken Parmigiana
Chicken Francaise
Roast Pork Tenderloin with Brown Sugar Crust

Also Includes:

Broccoli Aglio Olio, Green Beans Almondine, **or** Honey Glazed Carrots
Penne Marinara **or** Penne Pink Vodka
Mixed Green Salad with assorted dressings
Club Rolls & Butter

\$27.95 per person

ADD PASSED MIMOSA OR BLOODY MARY FOR ONLY \$150.00 PER 30 GLASSES

All Children ages 4-10 years are half price for Brunch Buffet. Children ages 3 & under are free.

All prices subject to 22% service charge and RI State sales tax.



SERVED LUNCHEON

(available from 11:00 am-3:00pm)

Additional Appetizers

Optional at extra cost of \$3.95 per person

Chicken Escarole Soup

Fresh Fruit Salad

Caesar Salad

All Lunch Entrees include a Fresh Garden Salad, Appropriate Starch and Vegetable, Club Rolls and Butter, Coffee/Tea/Decaf, and Vanilla Ice Cream

Poultry

Chicken Francaise \$19.95

Chicken Parmigiana with Penne Marinara \$18.95

Chicken Marsala \$19.95

Tortellini Alfredo with Grilled Chicken \$16.95

Seafood

Baked New England Scrod \$24.95

Grilled Salmon Fillet with Dill Butter \$25.95

Stuffed Fillet of Sole (Two) \$26.95

Beef and Pork

Jr. New York Strip (10 ounce) \$34.95

Sliced Roast Sirloin \$30.95

Dietary Restrictions

Vegetarian Pasta Primavera \$21.95 Vegetarian Eggplant Parmigiana \$23.95

Vegan Grilled Vegetables \$24.95 Gluten Free Pasta Primavera \$24.95

Vegetable

(choice of one)

Baby Carrots Green Beans Almondine Sauteed Vegetable Medley Broccoli Aglio Olio

Potato/Starch

(choice of one)

Mashed Redskin Potatoes Rice Pilaf Oven Roasted Potatoes Roasted Red Bliss Potatoes

Additional Desserts

Optional at extra cost of \$4.95 per person

New York Style Cheesecake

Double Chocolate Cake

Carrot Cake

All prices subject to 22% service charge and RI State sales tax.



LUNCHEON BUFFETS

The Turn

(minimum of 25 people)

Tossed Garden Salad with Dressing

Pasta Salad or Potato Salad

Assorted Cold Cut Platter of Turkey, Roast Beef and Ham with Assorted Cheeses

Pickles, Olives, Sliced Tomato, Red Onions, Lettuce Leaves and Pepperoncini

Assorted Rolls

Sliced Seasonal Fresh Fruit

Cookies and Brownies

Coffee, Tea, Decaf and Iced Tea

\$19.95 per person

Buon Giorno

(minimum of 25 people)

Caesar & Caprese Salad

Eggplant Parmesan

Sausage and Peppers or Meatballs in Marinara Sauce

Tortellini Alfredo with Grilled Chicken

Bruschetta, Italian Bread and Focaccia

Italian Cookies

Coffee, Tea, Decaf

\$21.95 per person

The Country Club

(minimum of 25 people)

Fresh Fruit Salad

Mixed Greens Salad

Chicken Francaise

Baby Belgian Carrots

Roasted Red Potatoes

Broccoli and Penne Pasta in a Cream Sherry Sauce

Dinner Rolls and Butter

Oatmeal & Chocolate Chip Cookies

Coffee, Tea, Decaf

\$24.95 per person

All Children ages 4-10 years are half price for lunch buffets. Children ages 3 and under are free.

All prices subject to 22% 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 Two)

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 \$7.50 per person

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

Tuscany Antipasto Table \$10.95 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 \$8.95 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, Foccacia Bread and Shredded Parmesan Cheese

Valley Pasta Bar \$14.95 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, Foccacia Bread and Shredded Parmesan Cheese

*Chef's Course *

Carving Station (includes chef attendant)

Glazed Ham \$7.95 Roast Pork Loin \$8.95
Roast Turkey \$7.95 New York Sirloin \$15.95

Black Angus Prime Rib of Beef \$17.95 Roast Tenderloin \$19.25

All carved items are sliced by our culinary team.

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

*Main Course *

Entrées

Chicken Francaise \$7.95 Chicken Parmigiana \$7.95 Boston Baked Scrod \$8.75
Stuffed Filet of Sole \$10.95

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

All prices subject to 22% service charge and RI State sales tax.





DESSERTS

Cake Cutting & Serving Fee: \$2.50 per person
(fee waived if dessert is also chosen from our menu)

Assorted Cookies & Brownies \$2.95

Vanilla Ice Cream with Chocolate, Strawberry Sauce \$3.95

Chocolate or Raspberry Mousse \$4.50

Apple Crisp Blossom with Vanilla Ice Cream \$5.95

Carrot Cake \$6.95

Double Chocolate Cake \$6.95

Fresh New York Cheesecake \$6.95 *with Strawberries* \$7.50

Homemade Tiramisu with Fresh Whipped Cream \$7.50

Assorted Mini Italian Pastries \$7.95

Éclair, Cannoli, Crème Puff, and Sfogliatelle

Assorted Italian Cookies \$8.95

Only the best Italian Cookies and Biscotti

***Ice Cream Sundae Bar ***

(Served to a minimum of 25 guests)

Includes 3-5 Flavors of RI's own Warwick Ice Cream

Hot Fudge, Strawberry, and Caramel Toppings

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

\$6.95 per person

***Deluxe 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

\$15.95 per person

***Chocolate Fountain ***

(Served to a minimum of 75 guests)

(May not be applied toward VCC food minimums)

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

\$13.95 per person

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

All prices subject to 22% service charge and RI State sales tax.



HORS D'OEUVRES AND SNACKS

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

Cheese, Fruit, Vegetables, & More

Cheese and Cracker Platter \$325 with Fresh Fruit \$375

Fresh Fruit with Yogurt Dip \$395 Vegetable Crudite \$325

Baked Brie Wheel with Raspberry in Pastry \$325

Vegetarian Antipasto Display \$750

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

Tuscan Antipasto Table \$1095

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 \$495

Garlic Butter & Hot Peppers and Balsamic Glazed

Gourmet Popcorn Bar \$3.50 per person

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

Grilled Pizza Table \$8.95 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

Deluxe Taco Bar \$10.50 per person

Includes ground beef & ground turkey, white & yellow shredded cheddar, diced tomatoes, diced onions, shredded iceberg, guacamole, sour cream, mild salsa, hard & soft shell tacos

*Passed Hors d'oeuvres *

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

Bruschetta	\$170	Stuffed Mushrooms	\$225	Honey Coated Bacon Skewers	\$195
Spanikopitas	\$215	Chicken Sate	\$250	Fig & Goat Cheese	\$275
Chicken Quesadillas	\$225	Beef Teryaki	\$350	Mozzarella Sticks	\$170
Vegetable Egg Rolls	\$195	Baked Brie & Raspberry	\$275	Strawberry & Mascarpone	\$250
Scallops wrapped in Bacon	\$395	Jumbo Shrimp Cocktail	\$395	Prosciutto & Melon	\$275
Oriental Crab Rangoons	\$225	Mini Beef Sliders	\$325	Coconut Shrimp	\$295
Mini Franks in a Blanket	\$170	French Fries	\$195	Buffalo Chicken Bites	\$195
Roast Tenderloin Baguette	\$325	Tomato Basil Soup Shots with		Beef Empanadas	\$250
Mac & Cheese Bites	\$185	mini grilled cheese	\$275	Clams Casino	\$275

All prices subject to 22% service charge and RI State sales tax.



BEVERAGE & BAR SERVICES

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 \$150.00
(example: Champagne Punch, Mimosa, Vodka Mixer, Rum Mixer)

Any Multiple Liquor Cocktails \$250.00
(example: Manhattan, Martini, Long Island Iced Tea, Sangria)

Non-Alcoholic Beverages \$50.00

Toasts

(Per Person)

White Wine \$2.25 Champagne \$2.75 Prosecco \$3.00 Non-Alcoholic \$1.00

Beverage Price List

Well Liquor \$8.00 Call Liquor \$9.00-\$10.00 Top Shelf Liquor \$11.00-\$14.00
Martini's & Manhattans add \$2.00
Draft Beer \$5.00 -\$8.00 Domestic Beer \$5.00 Imported Beer \$6.00-\$9.00
House Wine \$8.00 Soda \$2.00 Soda Pitchers \$9.00

Wine List

(per bottle)

White Wines

CK Mondavi Chardonnay (House) \$22.00
Kendall Jackson Vintner's Chardonnay \$35.00
Gabbiano Pinot Grigio (House) \$25.00
CK Mondavi White Zinfandel (House) \$22.00
Oyster Bay Sauvignon Blanc \$35.00
Chateau Reisling \$40.00

Red Wines

CK Mondavi Merlot (House) \$22.00
CK Mondavi Cabernet Sauvignon (House) \$22.00
Kendall Jackson Cabernet \$42.00
Ruffino Chianti \$48.00
Penfolds Koonunga Shiraz \$35.00
Altesino Brunello \$125.00

Bubbles

Lunetta Prosecco \$55.00
Allure Moscato \$35.00
Veeve Cliquot Yellow Label \$140.00

All prices subject to 22% service charge and RI State sales tax.