



PLEASANT VALLEY
—Country Club—

CATERING MENU

- BREAKFAST SELECTIONS -

Served Until 11:00^{AM}

(Minimum 30 Guests)

PLATED BREAKFAST

Scrambled Eggs, Home Fried Potatoes
Choice of One - Sausage, Bacon or Country Ham
Fresh Cut Seasonal Fruit
Assorted Breakfast Pastries
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea

BREAKFAST BUFFET I

Fresh Cut Seasonal Fruit
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Bagels with Cream Cheese, Assorted Jellies and Butter
Assorted Breakfast Pastries
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea

BREAKFAST BUFFET II

Fresh Cut Seasonal Fruit
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Bagels with Cream Cheese, Assorted Jellies and Butter
Thick Cut French Toast or Pancakes
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea

CONTINENTAL BREAKFAST I

Assorted Breakfast Pastries, Breads and Muffins
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea
(add bagels with cream cheese \$1 pp)

CONTINENTAL BREAKFAST II

Assorted Breads, Pastries, Muffins and Bagels
Fresh Sliced Seasonal Fruit
Assorted Yogurts and Granola
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea

- BREAK SELECTIONS -

(Priced Per Person)

SNACK BAR

Assorted Full Sized Candy Bars
Single Serve Potato Chips & Pretzels
Assorted Sodas & Bottled Water

HEALTHY STOP

Assorted Domestic & Imported Cheeses
Sliced Seasonal Fruit
Yogurts & Granola Bars

SUPER FOOD SNACK BAR

Sliced Seasonal Fruit
Garden-Fresh Vegetable Crudité with Dip
Pita Chips
Hummus Dip

SWEET STATION

Assorted Freshly Baked Cookies
Assorted Brownies, Blondie Pastries
Assorted Sodas & Bottled Water

BREAK ENHANCEMENTS

Freshly Baked Cookie or Fudge Brownies
Seasonal Whole Fruit
Fresh Fruit Medley
Yogurt Parfait

ALL DAY BEVERAGE STATION

Assorted Sodas & Bottled Water
Freshly Brewed Coffee
Decaffeinated, Tea

COFFEE REFRESH

Freshly Brewed Coffee,
Decaffeinated, Tea

- BRUNCH SELECTIONS -

BRUNCH BUFFET I

Seasonal Fresh Fruit Salad
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Choice of Mixed Green or Caesar Salad
Choice of One Entrées
Chef's Vegetable Selection
Assorted Breakfast Pastries & Fresh Baked Rolls
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea

BRUNCH BUFFET II

Seasonal Fresh Fruit Salad
Scrambled Eggs
Eggs Benedict
Cheese filled Blintz with topping
Bacon and Sausage
Home Fried Potatoes
Choice of Mixed Green or Caesar Salad
Choice of Two Entrées
Chef's Vegetable Selection
Assorted Breakfast Pastries & Fresh Baked Rolls
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated, Tea

BRUNCH BUFFET ENTRÉES CHOICES

Sautéed Chicken Piccata or Chicken Marsala
Chicken Saltimbocca
Baked New England Haddock with Buttered Cracker Topping
Roasted English Cut Sliced Sirloin of Beef
Tortellini and Chicken Alfredo
Pasta Primavera
Cheese Filled Ravioli with Marinara Sauce
Mushroom Ravioli with Sherry Cream
Macaroni and Cheese

- BRUCH BUFFET ADDITIONS -

(Priced Per Person)

Grilled Steak Tips with Peppers and Onions
Assortment of Freshly Baked Tortes & Mini Pastries
Thick Cut French Toast or Buttermilk Pancakes
Quiche Lorraine or Vegetable Quiche
Made to Order Omelet Station
Carved Ham or Turkey Breast



- PLATED LUNCH SELECTIONS -

Served 11:00^{AM} - 4:00^{PM}

Select One

MIXED FIELD GREEN SALAD

Mixed Field Greens, Cucumbers, Grape Tomatoes, Red Onions, Carrots and Red Cabbage with a White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Parmesan Cheese, Garlic Croutons with a Creamy Caesar Dressing

GREEK SALAD

Blend of Romaine and Mesclun Mix, Tomato, Cucumbers, Kalamata Olives Pepperoncini, Feta Cheese with a Creamy Greek Dressing

- ENTRÉE -

Select One

CHICKEN MARSALA

Sautéed with a Trio of Mushrooms and a Marsala Wine and Chicken Reduction

CHICKEN PICCATA

Sautéed with Fresh Lemons, Capers and Garlic in a White Wine Sauce

STUFFED CHICKEN BREAST

Stuffed with Traditional Sage Stuffing, Highlighted with a Chicken Pan Gravy and Cranberry Sauce

CHICKEN PARMESAN

Breaded Chicken Cutlet with Basil Marinara & Mozzarella over Penne Pasta

CHICKEN CORDON BLEU

House Made, Stuffed with Ham and Swiss, Panko Crumbs and a Chive Mornay Sauce

SLICED ROASTED PRIME SIRLOIN OF BEEF

Herb and Garlic Marinated, Slow Roasted with Red Wine Bordelaise Sauce

BAKED NEW ENGLAND HADDOCK

Topped with a Traditional Buttered Cracker Crumb Topping, White Wine and a Lemon Wedge

LEMON & HERB SALMON

Char Broiled, Finished with a Lemon Beurre Blanc

- ENTRÉE -

(Continued)

TORTELLINI PRIMAVERA ALFREDO

Seasonal Vegetables served with a Parmesan Alfredo Sauce

GRILLED VEGETABLES RISOTTO

Slow Cooked Arborio Rice Topped with Grilled Seasonal Vegetables and Aged Parmesan

COBB SALAD (ENTRÉE SIZE)

Field Greens and Romaine tossed with Chicken, Tomato, Cucumber, Bacon, Blue Cheese, Avocado and Creamy Peppercorn Dressing

CHICKEN CAESAR (ENTRÉE SIZE)

Crisp Romaine, Garlic Croutons, marinated Chicken Breast and Creamy Caesar dressing

CHEF'S SALAD (ENTRÉE SIZE)

Field Greens tossed with Ham, Turkey Breast, Egg, Swiss cheese, Cucumber and Tomato



**ENTREES ARE SERVED WITH CHEF'S CHOICE VEGETABLE AND STARCH
WARM ROLLS, AND PAIRED CHEFS DESSERT SELECTION.
COFFEE, TEA, DECAF**

(Entrée salads, Pasta or Vegetarian entrees
are not accompanied by a vegetable or starch)

- LUNCH BUFFET SELECTIONS -

(Minimum 30 Guests)

DELI BUFFET

Assorted Sliced Deli Meats and Cheeses
Tomatoes, Onions, Pickles, Green Leaf Lettuce
Sliced Breads, Bulky Rolls and Condiments
Choice of one; Tossed Garden Salad, Caesar Salad or Chef's Soup Du Jour
Choice of one; Pasta Salad, Potato Salad or Potato Chips
Freshly Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated, Tea

EXECUTIVE BUFFET

Choice of Tossed Garden, Caesar or Greek Salad
Seasonal Fresh Fruit Salad, Warm Rolls & Butter
Choice of one; Chicken Piccata, Marsala, Herb Stuffed Chicken or Chicken Florentine
Choice of one; Sliced Sirloin, Baked Haddock or Tortellini Alfredo
Chef's Medley of Vegetables
Herb Roasted Red Bliss Potatoes
Assorted Dessert Display
Freshly Brewed Coffee, Decaffeinated, Tea

SALAD BUFFET

Chef's Soup Du Jour
Displayed Bowls of Romaine Lettuce, Field Greens Salad and Baby Spinach
Multiple Salad Toppings & Dressings
Marinated Steak Tips and Sliced Grilled Chicken Breast
Tortellini Alfredo or Macaroni & Cheese
Warm Rolls & Butter
Assorted Dessert Display
Freshly Brewed Coffee, Decaffeinated, Tea

BARBECUE I

Mixed Field Greens Salad or Caesar Salad
Seasonal Fruit Salad
Potato Salad, and Pasta Salad
Charbroiled Hamburgers, Hot Dogs & BBQ Chicken Quarters
Assorted Rolls and Traditional Condiments
Freshly Baked Cookies and Brownies

- LUNCH BUFFET SELECTIONS -

(Continued)

BARBECUE II

Mixed Field Greens Salad, Caesar Salad
Seasonal Fruit Salad
Pasta Salad and Potato Salad
Barbecue Chicken Breast
Charbroiled Hamburgers
Italian Sausage, Peppers & Onions
Grilled Beef Tips
Assorted Rolls and Traditional Condiments
Freshly Baked Cookies and Brownies

ITALIAN BUFFET

Mixed Field Greens or Caesar Salad
Penne Pasta with Marinara
Chicken Parmesan
Meatballs with Marinara
Warm Rolls & Butter
Chef's choice Dessert Selection
Coffee, Decaf and tea

ON THE TURN

Charbroiled Hamburgers and Hot Dogs
Italian Sausage, Peppers & Onions
Assorted Rolls and Traditional Condiments
Assorted Bags of Chips
Fresh Baked Chocolate Chip Cookies
Whole Fruit
Bottled Water

ADD TO YOUR BUFFET:

(Priced Per Person)

Italian Sausage, Peppers & Onions
Grilled Beef Tips

BOX LUNCH

(Choose One Sandwich)

Sliced Roasted Turkey & Cheddar Cheese with Tarragon Mayo

Black Forrest Ham & Smoked Gouda

Roasted Sirloin with Dill Havarti and Caramelized Onion Mayo

Roasted Tomato, Mozzarella, Pesto and Baby Arugula

Roasted Vegetable Roll Up with Field Greens

Whole Fruit, Potato Chips & Freshly Baked Cookies

Soft Drink or Bottled Water

Chef pairs breads or wraps with chosen sandwich meats:

- PLATED DINNER SELECTIONS -

Served 4:00^{PM} – 11:00^{PM}

(Minimum 30 Guests)

Entrees Served with Choice of Salad, Warm Rolls & Butter,
Vegetable, Starch, Dessert and Coffee, Tea, Decaf

SALAD COURSE

(Select One)

MIXED FIELD GREEN SALAD

Mixed Field Greens, Cucumbers, Grape Tomatoes,
Red Onions, Carrots and Red Cabbage
with White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Parmesan Cheese, Garlic Croutons
with a Creamy Caesar Dressing

TOSSED GREEK SALAD

Blend of Romaine and Field Greens, Tomato,
Cucumbers, Kalamata Olives, Pepperoncini Feta
Cheese with a Creamy Greek Dressing

TOMATO & MOZZARELLA

Vine Ripened Tomatoes, Fresh Mozzarella,
Arugula, Basil with a Balsamic Reduction

ICEBERG WEDGE SALAD

Iceberg Lettuce, Crisp Bacon, Tomato, Red Onion,
Gorgonzola Cheese and Creamy Blue Cheese Dressing

DINNER ENTRÉES

(Select One)

HERB ENCRUSTED CHICKEN

Pan Seared Cutlet with an Herb and Panko Crumb Breading,
Finished with a Gruyere Béchamel and Fine Herbs

CHICKEN PICCATA

Sautéed with Fresh Lemons, Capers and Garlic in a White Wine Sauce

CHICKEN MARSALA

Sautéed with a Trio of Mushrooms with a
Marsala Wine and Chicken Reduction

STUFFED BREAST OF CHICKEN

Stuffed with Traditional Sage Stuffing and Highlighted
with a Chicken Pan Gravy and Cranberry Compote

CHICKEN FLORENTINE

Spinach and Swiss Cheese Bread Stuffing, Topped
with Cheese and Finished with a Gruyere Béchamel

CHICKEN CORDON BLEU

House Made and Stuffed with Ham and Swiss,
Panko Crumb Breading and served with a Chive Moray Sauce

CHICKEN SALTIMBOCCA

Sautéed Chicken Breast, topped with Provolone,
prosciutto and Mushroom Madeira sauce

BAKED NEW ENGLAND HADDOCK

Topped with a Traditional Buttered Cracker Crumb Topping,
White Wine and a Lemon Wedge

BAKED STUFFED HADDOCK

Filled with Crabmeat Stuffing and Finished with a Brandied Lobster Cream

DINNER ENTRÉES

(Continued)

LEMON & HERB SEARED SALMON

Char Broiled and Finished with a Lemon Beurre Blanc

SLICED ROASTED PRIME SIRLOIN OF BEEF

Marinated and Slow Roasted, with Red Wine Bordelaise Sauce

BAKED JUMBO STUFFED SHRIMP (4)

Filled with a Seafood Stuffing, Finished with a Rich Newburg sauce

SHORT RIB OF BEEF

Slow Cooked in a Red Wine Demi-Glace

ROASTED PRIME RIB OF BEEF

Fresh Herb and Garlic Marinated Prime Rib, Red Wine Bordelaise

GRILLED FILET MIGNON (6OZ OR 8OZ)

Grilled Beef Tenderloin with a Caramelized Shallot and Red Wine Bordelaise

NEW YORK STRIP STEAK (12OZ)

Char Grilled with Red Wine Bordelaise

LOBSTER RAVIOLI

Lobster Filled Ravioli with Baby Spinach, Asparagus,
Roasted Tomato and Lemon Cream Sauce

ROASTED ARCTIC CHAR

Seared with Fresh Herbs and Finished with a Tomato Basil Beurre Blanc

DINNER VEGETARIAN ENTRÉES

(Select One)

GRILLED VEGETABLE PLATE

Seasonal Grilled Vegetables, Red Quinoa
and Roasted Pepper Coulis

GRILLED VEGETABLE RISOTTO

Arborio Rice Braised in a Vegetable Broth
Garnished with Seasonal Vegetables and Herbs

GRILLED VEGETABLE STRUDEL

Seasonal Vegetables Wrapped in Filo Dough
with Tomato Coulis and House Rice Pilaf

ACCOMPANIMENTS

STARCH

(Select One)

Creamy Whipped Potato Piped Duchess Style

Roasted Red Bliss Potato with Fresh Herbs, Garlic and Olive Oil

Baked Potato with Sour Cream and Chives

Au Gratin Baked with Cheddar and Swiss cheese

*Twice Baked seasoned with Choice of Roasted Garlic,

Horseradish or Sour Cream and Chive Whipped Potato

*Roasted Fingerling Potatoes Seasoned with Truffle Oil and Thyme

VEGETABLE

(Select One)

Braised Carrots with Honey and Tarragon

Green Beans, Shallot Butter and Toasted Almonds

Sautéed Medley of Chef's Garden Vegetables

Seared Zucchini and Squash with Red and Yellow Bell Peppers and Fresh Basil

Roasted Root Vegetable of carrot, turnip, beet & butternut squash

*Brussel Sprouts with bacon, onion & cider vinegar

*Grilled Mediterranean Vegetables

DESSERT

(Select One)

Vanilla Ice Cream with Chocolate or Strawberry Sauce

Warm Brownies with Vanilla Ice Cream with Drizzled Chocolate Sauce

NY Cheesecake with Strawberry Sauce

Chef's Seasonal Dessert

Assorted Mini Pastry Plate

- DINNER BUFFET SELECTIONS -

(Minimum 30 Guests)

SALAD SELECTIONS

(Select Three)

Mixed Field Greens Salad with Assorted Dressings

Classical Caesar Salad

Tossed Greek Salad

Seasonal Fresh Fruit Salad

Potato Salad

Pasta & Vegetable Salad

Tomato & Mozzarella Display

ENTRÉES SELECTIONS

(Select Two or Three)

Sautéed Breast of Chicken

Chicken Piccata

Chicken Marsala

Stuffed Chicken Florentine

Stuffed Breast of Chicken

Roasted Sliced Sirloin of Beef with Bordelaise Sauce

New England Baked Haddock with Cracker Topping

Seared Salmon with Lemon & Herb Beurre Blanc

Penne Pasta with Meatballs with Marinara Sauce

Baked Ziti with Meat Sauce

Penne Primavera

Tri Colored Tortellini Alfredo

Braised Short Ribs

Roast Prime Rib of Beef

(INCLUDED WITH EACH DINNER BUFFET)

Chef's Selection of Vegetable and Starch

Freshly Baked Rolls & Butter

Assorted Dessert Display

Coffee, Decaffeinated and Tea

ITALIAN BUFFET

Caesar Salad, Field Mixed Green or Tomato & Mozzarella
Penne Marinara, Pasta Alfredo
Chicken Parmesan
Sausage, Peppers and Onions, Italian Meatballs with Marinara Sauce
Warm Rolls and Garlic Bread
Chef's Selection of Italian Desserts
Freshly Brewed Coffee, Decaffeinated, Tea

NEW ENGLAND CLAMBAKE

(Market Price)

Field Mixed Greens with Dressings
New England Clam Chowder
Steamers
Sirloin Steak Tips
Steamed Lobster (1-1/4 lbs.)
Red Bliss Boiled Potato
Cole Slaw
Baked Potato and Corn on the Cobb
Ice Cream Sundae Bar

THE ABOVE SELECTIONS ARE AVAILABLE FOR GROUPS WITH OVER 30 GUESTS.

- STATION RECEPTION MENU -

All selections served for 1-1/2 hours

(Minimum 50 Guests)

GARDEN & CAESAR SALAD STATION

Crisp Romaine, Parmesan Cheese,
Garlic Croutons with a Creamy Caesar Dressing
Displayed Bowls of Field Greens and, Baby Spinach,
Multiple Salad Toppings & Dressings
Warm Rolls & Butter

CARVING STATION

(Choose Two)

Roast Turkey, Roasted Sirloin of Beef,
Italian Styled Porchetta, Maple Glazed Ham
Served with Appropriate Sauces and Condiments

ITALIAN PASTA STATION

Selection of Penne and Tortellini, Marinara and Alfredo Sauces,
Sautéed with Roasted Vegetables, Italian Sausage,
Sliced Chicken Breast or Meatballs
Served with Warm Garlic Bread

FAJITA STATION

Beef and Chicken Fajita's Rolled with Traditional fillings,
Salsa, Guacamole and Sour Cream

POTATO STATION

Baked Idaho Potatoes, Sweet Potato and
Creamy Mashed Potato and with Sour Cream,
Cheddar Cheese, Scallions Chives and Bacon

MASHED POTATO BAR

Mashed Red Bliss Potatoes with your choice of Toppings and Gravy
Add Braised Short Rib

ASIAN STIR FRY STATION

Stir Fry Chicken, Beef, Asian Vegetables
served with Teriyaki Sauce, Thai Chili Sweet & Sour Sauce
and Steamed Jasmine Rice

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream with
Assorted Candy Toppings, Hot Fudge,
Caramel Strawberry Sauce and Whipped Cream

CANNOLI STATION

Cannoli with Assorted Fillings and Toppings

INTERNATIONAL DESSERT DISPLAY

Assorted Mini Pastries, Cakes and Tortes
served with Sliced Fruit and Chocolate Dipped Strawberries
Freshly Brewed Coffee, Decaffeinated, Tea

FIVE STATIONS OR SIX STATIONS

The above selections are available for groups with over 50 guests.

- HORS D'OEUVRES MENU -

PASSED SELECTIONS

PER 50 PIECES

Sesame Chicken Fingers with Sweet Chili Dipping Sauce
Coconut Chicken with Mango Dipping Sauce
Buffalo Chicken Skewer with Blue Cheese
Spanakopita
Gorgonzola and Caramelized Onion Crostini
Beef, Chicken or Cheese Quesadilla

PER 50 PIECES

Chicken Milanese with Tomato Coulis
Vegetable Filled Risotto Arancini with Basil Marinara
Balsamic Onion & Feta Crostini
Assorted Mushroom Caps
Tomato Basil Bruschetta
Tomato, Basil, & Mozzarella on a Skewer
Asian Style Chicken Lemongrass Dumplings with Ponzu Sauce
Korean Barbecue Beef Skewer
Yukon Gold Potato Pancake with Red Wine Braise Short Rib
Smoked Salmon on Dark Rye with Herb Cream Cheese, Dill, & Capers

PER 50 PIECES

Sea Scallop Wrapped in Bacon
Panko Crusted Scallop with Dijon Mustard and Tarragon Dip
Miniature Maryland Crab Cake with Chipotle Lime Aioli
Caribbean Coconut Shrimp with Pineapple Honey Dipping Sauce
Cheesesteak Spring Rolls
Mini Griddled Lobster Sandwich
Sliced Ahi Tuna on a Crisp Wonton with Wasabi Aioli.
Duck Confit Spring Roll with Fig Balsamic Syrup
Shrimp Cocktail (passed and served in a shot glass)
Tuna Poke, Crispy Wonton Cone & Tobiko
Beef Wellington in Puff Pastry
Crispy Shrimp Wonton
Dijon & Herb Crusted Lollipop Lamb Chops

- HORS D'OEUVRES MENU -

DISPLAYED SELECTIONS

(Priced Per Person)

ASSORTED DOMESTIC AND IMPORTED CHEESE AND FRUIT DISPLAY

Accompanied with Assorted Crackers and Crostini's

GARDEN VEGETABLE CRUDITÉ DISPLAY

Accompanied by Dips and Hummus

MEDITERRANEAN DISPLAY

Hummus, Tabbouleh, Pita Chip, Pita Breads,
Marinated Olives, Feta and Roasted Vegetables

ANTIPASTO DISPLAY

Selection of Cured Meats and Cheeses, Olives,
Mushrooms, Artichokes, Roasted Red Peppers,
Grilled Yellow and Zucchini Squash,
Fresh Mozzarella and Cherry Tomatoes

- ADDITIONAL ENHANCEMENTS -

(Priced Per Person)

SLIDERS STATION

(Choice of Two)

Bacon and Cheddar Burgers
Boursin Cheese and Onion Jam
Crispy Chicken & Cheddar with Pickles
BBQ Pulled Pork

WINGS STATION

Chicken Wings, Chicken Fingers and Fries
Buffalo and Teriyaki Tossed Boneless and
Bone in Wings with Blue Cheese and Ranch Dressings

GRILLED CHEESE & TOMATO SOUP

Miniature Grilled Cheese Sandwiches
Served in a Dollop of Tomato Soup

ASSORTED PIZZAS

Cheese, Pepperoni and Vegetable Topped Pizza

GRINDER STATION

Sandwiches; Italian, Roast Beef and Turkey
Sliced Assorted Subs with Lettuce, Tomato, Onion and Dressings

ASSORTED PIZZAS

Cheese, Pepperoni and Vegetable Topped Pizza

CANDY STATION

Mini Reese's, Mini KitKat, Mini Twix, Mini Snickers,
Hershey's Kisses, Skittles, Starburst, M&Ms,
SourPatch Swedish Fish

COOKIES & MILK

Assorted Chocolate Chunk, Oatmeal Raisin,
White Chocolate Macadamia Nut, Sugar, Candied
Cookie Served with Ice Cold White or Chocolate Milk

HOT CHOCOLATE STATION

With Whipped Cream, Mini Marshmallows,
Shaved Chocolate and Peppermint

APPLE CIDER STATION

Served Hot or Chilled with Cinnamon Stick Skewers
and Mini Cider Donuts

HOT CHOCOLATE BAR

Served with Mini Marshmallows

PASTRY DISPLAY

Assorted Mini Pastries and Petite-Fours
Chocolate Dipped Strawberries
Coffee, Decaffeinated Coffee and Tea

COFFEE STATION

Assorted liqueurs and coffee
(Liqueurs cost based on consumption)

- BEVERAGE SELECTIONS -

Punch Bowls – Serves Approximately 40 glasses

Margarita Punch

Bloody Mary

Champagne Punch

Mimosa

Sangria Punch with White or Red Wine

Non-Alcoholic Fruit Punch

HOUSE CHAMPAGNE

Passed during cocktail hour with strawberries

HOUSE WINE

Sauvignon Blanc, Chardonnay, Pinot Grigio, White Zinfandel, Pino Noir, Cabernet, Merlot, White Riesling and Bubbly Moscato

DRINK PRICES

Mineral Water

Bottled Water

Soda

House Wine

Domestic Beer

Imported Beer

IPA

Mixed Drinks

AVAILABLE BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, Michelob Ultra,

Steel Rail IPA, Heineken, Corona, Sam Adams,

Coors Light, O'Doul's & Kaliber

Pleasant Valley does not serve shots.

Bar fee is \$75.00 this fee will be waived if bar sales Exceed \$500.00. Hosted bars are based on consumption.

An estimated per person, per hour cost will be included in the pre-payment. A credit card authorization is taken at the time of pre-payment for any overage not paid at the conclusion of the event. Any overpayment will be refunded within ten days of the event date. The management of Pleasant Valley Country Club reserves the right to monitor and control guest alcohol consumption. All bars will be open a maximum of 5 hours per event and will close 1/2 hour before the scheduled end of event. All Prices are Subject to a 20% Taxable Administrative Fee and a 7% State Tax All Prices Are Subject to Change.

- POLICIES -

Final payment is required for all functions five (5) working days prior to the date of the event. Bank checks or company checks are the acceptable methods of payment. Credit cards for final payment are not accepted as payment for any function. Member restaurant assessments may not be used toward private functions.

A deposit is required to confirm all functions. Deposits are non-refundable. Deposits may be given in the form of a credit card, personal check or money order.

All social events are booked for four (4) hours. Any overtime must be arranged prior to event date at a fee of \$500.00 per hour. Any specialized set-up that incurs additional labor cost to Pleasant Valley will be subject to an additional cost.

Menu selection must be received at least one (1) month prior to the function date. All food or beverage items must be supplied and served by Pleasant Valley.

The guaranteed number of meals to be served must be received by the Sales Office five (5) business days prior to the function. This number may not be decreased.

A minimum number of guests is required for each function. A minimum of one hundred twenty five (125) guests is required to reserve the Grand View Ballroom on Saturday evenings, fifty (50) guests on all other days. If your minimum is different than it will be shown on the top section of your contract. All other rooms have a minimum of (30) guests. Should your final guarantee not meet the required minimum, you will be financially responsible for that minimum. Meeting rooms are subject to change if for any reason the function space reserved is not available for your event, you agree that we may substitute space of appropriate size and comparable quality for your event.

Pleasant Valley Country Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Massachusetts State Liquor regulations. It is a policy, therefore, that all liquor and wine for functions must be supplied by Pleasant Valley and must be consumed on the premises. No alcoholic beverages are allowed as favors.

The management of Pleasant Valley Country Club reserves the right to determine how and when alcohol will be served. All bars will remain open a maximum of 5 hours to ensure the safety of all our guests. All bars will close 1/2 hour before the scheduled end of your event. No shots will be served.

There is a \$75.00 bar set up fee which will be waived if bar sales exceed \$500.00.

Liability for damage to the premises, caused by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods, will be charged accordingly.

Pleasant Valley Country Club will not be responsible for damage to or loss of any personal property or equipment brought onto the premises by any customer, guests or vendors.

Pleasant Valley Country Club shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes or strikes, accidents, government (Federal, State, Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of Pleasant Valley, preventing or interfering with Pleasant Valley's performance.

No photographs are to be taken on the golf course or in any areas which may interfere with the play of golf.

All prices are subject to a taxable twenty (20) percent administrative fee and seven (7) percent state tax. Prices are subject to change. The administration fee is not fully paid directly to our staff.

No items are to be put on any meeting or lobby walls or any directional signs without prior approval from the Sales Office.

CANCELLATION – The assessed charge for cancellation fees will be; Cancellations sixty (60) days or less prior to the date will be assessed 100% of the meeting space rented and 100% of the original guest count stated on contract for food items ordered, and is due on or before the scheduled function date. All cancellations must be received in writing.

