



PLEASANT VALLEY
— Country Club —

WEDDINGS

Pleasant Valley Country Club | 95 Armsby Road | Sutton, Massachusetts 01590
(508) 865-4441 | www.pleasantvalleycc.com

2023

- PACKAGES INCLUDE -

Five Hour Event, Day or Evening Private Cocktail Reception Area
with Seasonal Outside Patio

Beautiful Outdoor Ceremony Area

Alternate Indoor Ceremony Area

Bottle of champagne and cheese display in Garden Area while
photos are taken

(Display beverages available upon request)

Breathtaking Garden Area for Photos

Hospitality Room for the Bridal Party

Floor Length Table Linens and Selection of Napkin Color

Professional Wedding Coordinator Assisting in the Planning
of Your Day

Dedicated Wedding Coordinator the Day of Your Event

Complimentary Bridal Showcase Tasting

(Two attendees complimentary)

Complimentary Self-Serve Coat Room

- SILVER -

Champagne Toast or Sparkling Cider Toast
Centerpiece Mirrors & Votive Candles
Elegant Three Course Meal

DURING THE ONE HOUR COCKTAIL RECEPTION

Imported and Domestic Cheese & Fruit Display
with assorted crackers and crostini

Choice of 3 Selections of Passed Hot Hors D'oeuvres

MENU

Choice of Plated Salad with warm rolls and butter

Choice of Two Classic Entrées

Select a Vegetable and Starch to pair with your Entrée Choice

Your Wedding Cake served with a Chocolate Dipped Strawberry

Coffee or Tea



- GOLD -

Champagne Toast or Sparkling Cider Toast
Chair Covers and Sashes
Custom Created Wedding Cake
Fresh Floral Displays for each table and the Head Table
Centerpiece Mirrors & Votive Candles
Three Course Meal
Round of Golf for Four Players on our Championship Private Golf Course

DURING THE ONE HOUR COCKTAIL RECEPTION

Imported and Domestic Cheese & Fruit Display
with assorted crackers and crostini

Choice of 3 Selections of Passed Hot Hors D'oeuvres

MENU

Choice of Plated Salad with warm rolls and butter
Choice of Two Classic Entrées
Select a Vegetable and Starch to pair with your Entrée Choice
Your Wedding Cake served with a Chocolate Dipped Strawberry
Coffee or Tea

- PLATINUM -

Champagne Toast or Sparkling Cider Toast
Tableside Wine Service during Salad & Dinner
Chiavari Chairs (*choice of color*)
Custom Created Wedding Cake
Fresh Floral Displays for each table and the Head Table
Centerpiece Mirrors & Votive Candles
Three Course Meal
Round of Golf for Four Players on our Championship Private Golf Course

DURING THE ONE HOUR COCKTAIL RECEPTION

Imported and Domestic Cheese & Fruit Display
with assorted crackers and crostini

Choice of 4 Selections of Passed Hot Hors D'oeuvres

MENU

Choice of Plated Salad with warm rolls and butter
Choice of Two Entrées to include one **Premium Entrée**
Select a Vegetable and Starch to pair with your Entrée Choice
Your Wedding Cake served with a Chocolate Dipped Strawberry
Coffee and Tea

- HORS D'OEUVRES BUTLER PASSED SELECTIONS -

HORS D'OEUVRES

Chicken Milanese with Tomato Coulis
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
Balsamic Onion & Feta Crostini
Beef or Chicken Quesadilla
Assorted Mushroom Caps
Cheesesteak Spring Rolls
Tomato Basil Bruschetta
Asian Style Chicken Lemongrass Dumplings with Ponzu Sauce
Korean Barbecue Beef Skewer
Yukon Gold Potato Pancake with Red Wine Braise Short Rib
Crispy Shrimp Wonton
Smoked Salmon on Dark Rye with Herb Cream Cheese, Dill, & Capers

UPGRADED HORS D'OEUVRES

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
Mini Griddled Lobster Finger Sandwich
Sliced Ahi Tuna on a Crisp Wonton with Wasabi Aioli
Vegetable Filled Risotto Arrancini with Basil Marinara
Dijon & Herb Crusted Lollipop Lamb Chops
Duck Confit Spring Roll with Fig Balsamic Syrup
Shrimp Cocktail Shot Glass
Tuna Tar-tare served on a Japanese Renge Spoon
Beef Wellington in Puff Pastry

- SALAD COURSE -

(Select One)

CLASSIC

Mixed Field Green Salad

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

Caesar Salad

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

PREMIUM

Iceberg Wedge Salad

Iceberg Lettuce, Crispy Bacon, Tomato, Red Onion, Gorgonzola Cheese with a Creamy Blue Cheese Dressing

Greek Salad

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

Tomato & Mozzarella Caprese

Vine Ripened Tomatoes, Fresh Mozzarella, Arugula, Basil and Balsamic Reduction

- STARCH -

(Select One)

CLASSIC

Roasted Red Bliss Potato with Fresh Herbs

Garlic & Olive Oil

Creamy Whipped Potato Piped Duchess Style

Au Gratin Baked with Cheddar and Swiss Cheese

PREMIUM

Roasted Fingerling Potatoes Seasoned with Truffle Oil and Thyme

Twice Baked Seasoned with Choice of Roasted Garlic, Horseradish or Sour Cream and Cheddar Whipped Potato

- VEGETABLE -

(Select One)

CLASSIC

Braised Carrots Roasted with Honey, Butter and Tarragon

Green Beans Amaretto Butter and Toasted Almonds

Sautéed Medley of Chef's Seasonal Vegetables

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

PREMIUM

(Premium selections add \$1 per person)

Roasted Root Vegetable of Carrot, Turnip, Beet & Butternut Squash

Brussel Sprouts with Bacon, Onion & Cider Vinegar

Baby Peeled Carrots with Tops

Grilled Asparagus Spears with Olive Oil, Lemon Zest, Parmesan and Garlic



- CLASSIC ENTRÉES -

Chicken Piccata

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

Chicken Marsala

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

Stuffed Breast of Chicken

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

Chicken Florentine

Spinach and Swiss Cheese Bread Stuffing, Finished with a Gruyère Bechamel

Chicken Cordon Bleu

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

Chicken Roulade

Filled with a Spinach and Artichoke Mousse, Port Wine and Fig Chicken Jus

New England Style Haddock

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

Lemon & Herb Seared Salmon

Char Broiled and Finished with a Lemon Beurre Blanc

Roasted Arctic Char

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

Roast Sirloin of Beef

Slow Roasted Prime Sirloin Sliced Thin and Served with Demi Glaze

- PREMIUM ENTRÉES -

Choose a premium Entrée for the additional charge shown (Platinum Packages choose one)

Baked Stuff Haddock

Filled with Crabmeat Stuffing and Finished with a Brandied Lobster Cream

Baked Stuffed Jumbo Shrimp (4 Shrimp)

Dressed with a Seafood Stuffing, then finished with a rich Newburg Sauce

Short Rib of Beef

Slow Cooked in a Red Wine Demi-Glace

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

- VEGETARIAN SELECTION -

(No Additional Cost)

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

- LATE NIGHT SNACKS -

Sliders Station (Choice of Two)

Bacon and Cheddar Burgers
Bousin 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

Candy Station

Mini Reese's, Mini KitKat, Mini Twix, Mini Snickers, Hershey's Kisses, Skittles, Starburst, M&Ms, Sour Patch 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

Cannoli Station

Cannoli with Assorted Fillings and Toppings

- POLICIES -

GENERAL INFORMATION

Pleasant Valley Country Club is very pleased to be of service to you. Based on our excellent reputation for providing the finest foods and beverages, superb service, superior facilities and confident we will exceed all yours and your guests' expectations.

RECEPTION FACILITIES

Wedding receptions are held on Saturdays, from 12:00pm to 5:00pm and 6:30pm to 11:30pm. If a Friday or Sunday wedding day is chosen you may choose your five-hour time frame. A minimum of one hundred twenty-five (125) guests is required to reserve the Grand View Ballroom on Saturday evenings, a minimum of one hundred (100) guests are required on a Saturday afternoon or eighty (80) on a Friday evening or Sunday. The Grand View Ballroom offers a private lounge and patio reserved for your cocktail hour, as well as a private room for the bridal party.

Should your event not meet the minimum requirements listed above, you will be charged for the minimum required guest count. If your event exceeds the allotted reception time a fee of \$500.00 per hour, with a minimum of one hour, will be charged. Any additional time must be reserved at least a week before your event.

All tables will be adorned with table linens according to your package. You may choose one of our many napkin colors that best compliments your wedding color scheme. Specialty linens, chair covers, and chivari chairs are available upon request. Additional rental fees may apply.

FINANCIAL INFORMATION

An initial deposit of \$1000.00 is required when booking your reception date and a second deposit of \$3000.00 is due six (6) months prior to the reception date. Deposits may be cash or personal check payable to Pleasant Valley. All Deposits are non-refundable.

Payment of the estimated-final balance is required five (5) working days prior to your event. Payment must be made by bank check or money order only to Pleasant Valley. Pleasant Valley does not accept credit cards for final payments. Toward the end of your function you will be presented with an itemized bill listing all the charges for your event. At that time Pleasant Valley will accept a personal check for any remaining balance due. All functions must be paid in full prior to the conclusion of the event.

All prices are subject to a 20% taxable administrative fee and a 7% state tax. The administrative fee is not fully paid directly to our staff. All prices are subject to change and will be confirmed ninety (90) days prior to the event date.

Should the event need to be canceled, Pleasant Valley must receive written confirmation, signed by the contract holder, stating the name and date of the function being canceled. Should the event need to be rescheduled it must take place within one year of the original contracted date. All deposits are non-refundable. For functions canceled sixty (60) days or closer to the scheduled date, a fee of one hundred percent (100%) of the original guest count stated on the contract for meals and banquet space (if applicable) will be assessed.

MENU SELECTIONS

Menu selections are to be submitted to the Sales Office at least two (2) months prior to the event date unless other arrangements have been made in advance. All selections must be prepared and supplied by Pleasant Valley; this does not include the wedding cake. No food or beverage items may leave the premises. We will be pleased to tailor a menu if our wedding reception menu does not fit your needs. Requests for special dietary requirements and children's entrées will be accommodated and must be arranged for in advance. For split menus of three (3) or more entrées, there will be an additional charge of \$3 per person - Children's meals are available at \$20++ per child for meal only not including package services. Any package service would be additional. Vendor meals are also available starting at \$40++pp.

Pre-wrapped candy and mints are allowed as favors; no other food items, excluding your wedding cake, may be brought to the Club. All confirmed couples will be invited to our yearly tasting to assist you in selecting your menu. Other guests may join you at the tasting for an additional per person cost.

FOOD GUARANTEES

The guaranteed number of meals to be served must be received by our Sales Department ten (10) business days prior to the function date. This number may not be decreased once received. If no guarantee is given, Pleasant Valley will prepare and charge for the expected number of guests given at the time of the detail meeting. No food or beverage purchased through Pleasant Valley may leave the premises if not consumed.

BEVERAGES

Arrangements for beverage service will be made through the Sales Office. All beverages must be supplied by Pleasant Valley and must be consumed on the premises. All bars will remain open for a maximum of five (5) hours to ensure the safety of all our guests. All bars will close one-half hour before the end of the event. No shots will be served or mixed alcohol drink with more than two (2) liquors. A toast is included in the price of the package. No alcoholic beverages may be brought onto the premises and are not allowed as favors. There is a \$100.00 bar service fee, which will be waived, if bar sales exceed \$500.00.

Open bars are based on consumption. An estimated amount of bar sales will be pre-paid prior to the function and a credit card number must be provided prior to the event for the balance. The estimate will be dependent on the items included in the open bar and the length of time the open bar will be offered.

WEDDING CEREMONIES FOR RECEPTIONS HELD IN GRANDVIEW BALLROOM

Pleasant Valley offers a choice of locations for wedding ceremonies. Our beautiful garden courtyard area is available for an out-door ceremony. The West Room adjacent to the ballroom is available for inside wedding ceremonies accommodating up to 150 guests. The ceremony fee for either location is \$500. The ceremony fee includes chair and table setup, and extra half hour of time for your ceremony and access to our bridal suite 2 hours prior to the ceremony time, additional time can be added at \$100 per hour. A ceremony rehearsal will be scheduled according to availability and is included at no additional charge for all ceremonies. Saturday evening ceremonies will begin at 6:00 p.m. with a 6:30 p.m. - 11:30 p.m. reception time. For receptions held in the Grad View Ballroom, the West Room will be held for you as a rain location for inside ceremonies up to 150 guests seated at no additional charge. Only real flowers may be used, no rice or confetti will be allowed.

MISCELLANEOUS INFORMATION

Coat-room attendant are available for a fee. Candles are allowed only if they are contained in a glass or non-flammable enclosure. If using votive candles or floating candles, the flame must be lower than the top of the glass. Please have all centerpieces assembled before bringing them to your drop-off appointment. Pleasant Valley's staff will be happy to place pre-arranged centerpieces on your tables; however, time does not allow us to construct them for you. Place cards need to be in alphabetical order prior to your drop off appointment.

It is required that you bring a container for your envelopes. It is recommended that the container have a one-way design or lock. Also, please assign a responsible person to keep your gifts and envelopes safe, as Pleasant Valley Country Club claims no responsibility for personal property. Pleasant Valley claims no responsibility for any property that is brought onto the premises by any vendor or guest.

Throughout your planning, our sales staff is available to assist you with any needs you may have. A final detail meeting will occur approximately two (2) months prior to your reception to review your menus and the day's events.

The day of your Wedding Reception, there will be a Banquet Manager that will greet you when you arrive and be there throughout the entire function, to answer any and all questions that may arise. The Manager will also present the final bill at the conclusion of the event and will collect any additional payments due.

The clubhouse is decorated for the holidays from the Thursday following Thanksgiving until mid-January. Please keep this in mind when planning a winter reception.

