



PLEASANT VALLEY
— Country Club —

CATERING MENU

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

- BREAKFAST SELECTIONS -

Served Until 11:00^{AM}

(Minimum 35 Guests)

PLATED BREAKFAST - 18

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

BREAKFAST BUFFET I - 24

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 Juice
Freshly Brewed Coffee, Decaffeinated, Tea

BREAKFAST BUFFET II - 26

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 Juice
Freshly Brewed Coffee, Decaffeinated, Tea

CONTINENTAL BREAKFAST I - 10

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

CONTINENTAL BREAKFAST II - 13

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

- BREAK ENHANCEMENTS -

(Priced Per Person)

ALL DAY BEVERAGE STATION - \$8

Assorted Sodas & Bottled Water 20 oz. bottles

Freshly Brewed Coffee

Decaffeinated Tea

(Refreshed throughout the day)

COFFEE REFRESH - \$3

Freshly Brewed Coffee

Decaffeinated Tea

(Soda & Bottled Water on Consumption - 3.50 each)

Assorted Yogurts and Granola Bars \$3

Assorted Kind Bars \$2

Whole Fruit \$2

(Bananas, Apples, Oranges)

Seasonal Sliced Fruit \$3

Cookies and Brownies \$3

Fresh Pita w/ Humas - \$3

Bavarian Pretzel Sticks w/ warm cheese sauce \$4

- BRUNCH SELECTIONS -

BRUNCH BUFFET I - \$28

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

BRUNCH BUFFET II - \$32

Seasonal Fresh Fruit Salad
Scrambled Eggs
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
Chilled Fruit Juice
Freshly Brewed Coffee, Decaffeinated, Tea

BRUNCH BUFFET ENTRÉES CHOICES

Sautéed Chicken Piccata or Chicken Marsala
Baked New England Haddock with Buttered Cracker Topping
Roasted Sliced Sirloin of Beef
Tortellini and Chicken Alfredo
Pasta Primavera
Macaroni and Cheese

- BRUNCH BUFFET ADDITIONS -

(Priced Per Person)

Assortment of Freshly Baked Tortes & Mini Pastries \$4

Thick Cut French Toast or Buttermilk Pancakes \$3

Quiche Lorraine or Vegetable Quiche \$3

*Made to Order Omelet Station \$8

Eggs Benedict \$3

**(Station Fee \$100)*



- PLATED LUNCH SELECTIONS -

Served 11:00^{AM} – 3:00^{PM}

*(\$2.00 pp with split menus, limit two choices.
Pleasant Valley requires meal tickets as well as reserved seating)*

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 \$24

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

CHICKEN PICCATA \$24

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

STUFFED CHICKEN BREAST \$24

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

CHICKEN CORDON BLEU \$25

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

SLICED ROASTED PRIME SIRLOIN OF BEEF \$28

Herb and Garlic Marinated, Slow Roasted with a Demi Glaze

BAKED NEW ENGLAND HADDOCK \$27

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

LEMON & HERB SALMON \$28

Char Broiled, Finished with a Lemon Beurre Blanc

- ENTRÉE -

(Continued)

TORTELLINI PRIMAVERA ALFREDO \$23

Seasonal Vegetables served with a Parmesan Alfredo Sauce

GRILLED VEGETABLES RISOTTO \$23

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

CHICKEN CAESAR (ENTRÉE SIZE) \$20

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



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

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

- LUNCH BUFFET SELECTIONS -

(Minimum 35 Guests)

DELI BUFFET \$26

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 \$30

Choice of Tossed Garden or Caesar Salad
Seasonal Fresh Fruit Salad, Warm Rolls & Butter
Choice of one; Chicken Piccata, Marsala, Chicken Roma, 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 \$28

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
Warm Rolls & Butter
Assorted Dessert Display
Freshly Brewed Coffee, Decaffeinated, Tea

BARBECUE I \$26

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

- LUNCH BUFFET SELECTIONS -

(Continued)

BARBECUE II \$32

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

ITALIAN BUFFET \$28

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

ON THE TURN \$22

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

ON THE TURN BOXED LUNCH \$16

Turkey Sandwich
Roasted Vegetable Roll Up
Kettle Chips
Cookie & Whole Fruit
Bottled Water

- LUNCH BUFFET SELECTIONS -

(Continued)

BOX LUNCH \$20

(Choose One Sandwich)

Sliced Roasted Turkey & Cheese

Black Forrest Ham & Cheese

Roasted Sirloin with Cheese

Roasted Tomato, Mozzarella, Pesto and Field Greens

Roasted Vegetable Roll Up with Field Greens

Whole Fruit, Potato Chips & Freshly Baked Cookies

Bottled Water

Chef pairs breads or wraps with chosen sandwich meats:

(add 2nd sandwich option \$3.00pp)



- HORS D'OEUVRES MENU -

PASSED SELECTIONS

\$135 PER 50 PIECES

Sesame Chicken Fingers with Sweet Chili Dipping Sauce
Coconut Chicken with Mango Dipping Sauce
Buffalo Chicken Skewer with Blue Cheese
Assorted Mushroom Caps
Spanakopita
Tomato Basil Bruschetta
Beef, Chicken or Cheese Quesadilla
Chicken Empanadas

\$150 PER 50 PIECES

Chicken Milanese with Tomato Coulis
Vegetable Filled Risotto Arancini with Basil Marinara
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
Cheesesteak Spring Rolls

\$175 PER 50 PIECES

Sea Scallop Wrapped in Bacon
Miniature Maryland Crab Cake with Chipotle Lime Aioli
Caribbean Coconut Shrimp with Pineapple Honey Dipping Sauce
Sliced Ahi Tuna on a Crisp Wonton with Wasabi Aioli.
Shrimp Cocktail (passed and served in a shot glass)
Beef Wellington in Puff Pastry
Crispy Lobster Wonton
Dijon & Herb Crusted Lollipop Lamb Chops (\$4 pp)

- HORS D'OEUVRES MENU -

DISPLAYED SELECTIONS

(Priced Per Person)

ASSORTED DOMESTIC AND IMPORTED CHEESE DISPLAY \$7

Accompanied with Assorted Crackers

GARDEN VEGETABLE CRUDITÉ DISPLAY \$5

Accompanied by Dips and Hummus

MEDITERRANEAN DISPLAY \$8

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

ANTIPASTO DISPLAY \$10

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

- PLATED DINNER SELECTIONS -

Served After 4:00^{PM}

(Minimum 35 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 \$2.00++ PER PERSON

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

ICEBERG WEDGE SALAD \$2.00++ PER PERSON

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

DINNER ENTRÉES

(Select One)

HERB ENCRUSTED CHICKEN \$29

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

CHICKEN PICCATA \$29

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

CHICKEN MARSALA \$29

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

STUFFED BREAST OF CHICKEN \$29

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

CHICKEN FLORENTINE \$29

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

CHICKEN CORDON BLEU \$30

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

GRILLED CHICKEN ROMA \$32

Grilled with Roasted Tomato Basil Sauce

BAKED NEW ENGLAND HADDOCK \$32

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

BAKED STUFFED SOLE \$34

Filled with Crabmeat Stuffing and Finished with a Brandied Lobster Cream

DINNER ENTRÉES

(Continued)

LEMON & HERB SEARED SALMON \$34

Char Broiled and Finished with a Lemon Beurre Blanc

SLICED ROASTED PRIME SIRLOIN OF BEEF \$34

Marinated and Slow Roasted, with Demi Glaze

SHORT RIB OF BEEF \$34

Slow Cooked in a Demi Glaze

ROASTED PRIME RIB OF BEEF \$38

Fresh Herb and Garlic Marinated Prime Rib,

GRILLED FILET MIGNON (6OZ) \$45 (8OZ) \$48

Grilled Beef Tenderloin with a Demi Glaze

NEW YORK STRIP STEAK (12OZ) \$42

Char Grilled with a Demi Glaze

DINNER ENTRÉES

(Continued)

VEGETARIAN ENTRÉES

(Select One)

GRILLED VEGETABLE PLATE

Seasonal Grilled Vegetables, Red Quinoa
and Roasted Pepper Coulis \$28

GRILLED VEGETABLE RISOTTO

Arborio Rice Braised in a Vegetable Broth
Garnished with Seasonal Vegetables and Herbs \$28

GRILLED VEGETABLE STRUDEL

Seasonal Vegetables Wrapped in Filo Dough
with Tomato Coulis and House Rice Pilaf \$30

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

Traditional Rice Pilaf OR Herb Quinoa

*Au Gratin Baked with Cheddar and Swiss cheese

*Roasted Fingerling Potatoes Seasoned with Truffle Oil and Thyme

**Upgraded Items \$2.00++ per person*

VEGETABLE

(Select One)

Braised Carrots with Honey and Tarragon

Green Beans, Almondine

Sautéed Medley of Chef's Garden Vegetables with

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

*Tri Color Baby Carrots \$2

*Grilled Asparagus \$2

DESSERT

(Select One)

NY Cheesecake with Strawberry Sauce

Flourless Chocolate Torte

Carrot Spice Cake

Italian Lemoncello Cake

All served with Strawberry Garnish

Assorted Mini Pastry Plate (for up to 8 guests) \$15 per table

Vanilla or Chocolate Ice Cream added \$2

- DINNER BUFFET SELECTIONS -

(Minimum 35 Guests)

SALAD SELECTIONS

(Select Three)

Mixed Field Greens Salad with Assorted Dressings
Classical Caesar Salad
Tossed Greek Salad
Seasonal Fresh Fruit Salad
Pasta & Vegetable Salad
Tomato & Mozzarella Display

ENTRÉES SELECTIONS

(Select Two or Three)

Chicken Piccata
Chicken Marsala
Chicken Florentine
Stuffed Breast of Chicken
Roasted Sliced Sirloin of Beef with Bordelaise Sauce
Bourbon Glazed Steak Tips
New England Baked Haddock with Cracker Topping
Seared Salmon with Lemon & Herb Beurre Blanc
Stuffed Filet of Sole
Chicken Roma
Chicken Broccoli Alfredo
Penne Primavera
Tri Colored Tortellini Alfredo
Braised Short Ribs (add \$5 per person)
Roast Prime Rib of Beef (add \$5 per person)
Seafood Scampi (add \$5 per person)

(INCLUDED WITH EACH DINNER BUFFET)

Chef's Selection of Vegetable and Starch
Freshly Baked Rolls & Butter
Assorted Dessert Display
Coffee, Decaffeinated and Tea

TWO ENTRÉES \$38 / THREE ENTRÉES \$42 / CARVER FEE \$100

ITALIAN BUFFET \$36

Caesar Salad, Field Mixed Green or Tomato & Mozzarella
Penne Marinara and Pasta Alfredo
Chicken, Eggplant or Veal 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
12 oz Sirloin Steak
Roasted Chicken Breast
Steamed Lobster (1-1/4 lbs.)
Red Bliss Boiled Potato OR Baked Potato
Cole Slaw
Baked Potato and Corn on the Cobb
Ice Cream Sundae Bar

(This buffet requires a guarantee count on Steak and Lobster)

THE ABOVE SELECTIONS ARE AVAILABLE FOR GROUPS WITH OVER 35 GUESTS.

- STATION RECEPTION MENU -

All selections served for 1-1/2 hours

(Minimum 50 Guests)

CHOOSE FIVE STATIONS \$46 OR SIX STATIONS \$49

The above selections are available for groups with over 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
(Requires a chef fee \$100)

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
(Requires a chef fee \$100)

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 \$5 pp
(Requires a chef fee \$100)

ASIAN STIR FRY STATION

Stir Fry Chicken, Beef, Asian Vegetables
served with Teriyaki Sauce, Thai Chili Sweet & Sour Sauce
and Steamed Jasmine Rice
(Requires a chef fee \$100)

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
(Requires a chef fee \$100)

INTERNATIONAL DESSERT DISPLAY

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

- BEVERAGE SELECTIONS -

Punch Bowls – Serves Approximately 40 glasses

Margarita Punch \$130.00 / Bowl

Bloody Mary \$130.00 / Bowl

Champagne Punch \$100.00 / Bowl

Mimosa \$100.00 / Bowl

Sangria Punch with White or Red Wine \$130.00 / Bowl

Non-Alcoholic Fruit Punch \$80.00 / Bowl

HOUSE CHAMPAGNE

\$28 / Bottle

HOUSE WINE

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

\$28 / Bottle

DRINK PRICES

Saratoga Mineral Water \$5

Bottled Water \$3.50

Fountain Soda \$3

House Wine \$8

Domestic Beer \$6

Imported Beer \$7

IPA \$11

Mixed Drinks \$8 - \$12

20oz Bottle Soda \$4.50

AVAILABLE BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona,
Sam Adams, Sam Seasonal, Blue Moon, Stella Artois, White Claw Seltzer,
IPA Wormtown Be Hoppy, Coors Light, O'Doul's & Kaliber

Pleasant Valley does not serve shots.

Bar fee is \$100.00 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. Daily room rental for the Grand View Ballroom is \$500; daily rental for all other rooms will be \$300.

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 ten (10) 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 thirty five (35) 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 \$100.00 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. All prices are subject to change.

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.