



PLEASANT VALLEY  
Country Club

# MITZVAH PACKAGES

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

# - MITZVAH PACKAGES INCLUDE -

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All Event Space for up to Five Hours  
Room Rental \$800

Beautiful Garden Area for Photos

Our Lounge and East Rooms for Adult Cocktail Hour

The Grand View Ballroom for Reception

The Club Room for a Family Hospitality Room

Our West Room for Teen Activity

Full Length Table Linen in a Variety of Colors

Choice of Napkin Color

Mirror Centerpiece and Votive Candles

Professional Event Coordinator to Assist Planning the Day

Dedicated Manager Day of Your Event

Complimentary Cake Cutting

Complimentary Self-Serve Coat Room  
(attendant available for a \$100 fee)

Valet Parking Available with Our Executive  
Six Passenger Golf Cart  
(\$400 round trip fee)

# - TEEN BUFFET -

## CULINARY CHOICES

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### APPETIZERS DISPLAYED

(choose up to three)

Pigs in a Blanket  
Chicken Quesadillas  
Soft Baked Pretzels  
Chicken Fingers w/ Dipping Sauce  
Meatballs in Marinara

### BUFFET ENTRÉE CHOICES

(choose up to three)

Chicken Tenders and Fries  
Sliders with Beef Patties  
Mac and Cheese  
Flatbread Pizzas with Two Toppings  
Penne Pasta with Marinara and Meatballs  
Chicken Broccoli Alfredo or Primavera

**Garden Salad, Rolls and Butter are included in Each Buffet Choice**

### KIDS BEVERAGE BAR

Assorted Sodas and Lemonade Served in Pitchers Replenished  
Throughout the Event

### TEEN BUFFET \$29

### SUNDAE BAR

Chocolate and Vanilla Ice Cream with Topping Station of Whipped  
Cream, Assorted Candies with Chocolate and Carmel Syrup  
Sundae and Beverage Bar for Teens Only  
to Include Adults **\$6 PP**

# - ADULT LUNCH -

## CULINARY CHOICES

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### PASSED HORS D'OEUVERS

(select up to three)

Sesame Chicken Fingers with Sweet Chili Dipping Sauce

Coconut Shrimp with Dipping Sauce

Buffalo Chicken Skewer with Blue Cheese

Korean Beef Skewers

Assorted Fruit Skewers

Spanakopita

Tomato Basil Bruschetta

Tomato, Basil, & Mozzarella on a Skewer

Potato Latke with Smoked Salmon, Sour Cream & Chive

### DISPLAYED SELECTIONS

(priced per person not included in packages)

Assorted & Domestic Cheese and Fruit Display \$7

Accompanied with Assorted Crackers & Crostini's

Garden Vegetable Crudité Display \$5

Accompanied by Dips & Hummus

Mediterranean Display \$8

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

Antipasto Display \$10

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

# - ADULT LUNCH -

## PLATED ENTRÉE CHOICES

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### ENTRÉES

(select two)

Mixed Green **or** Caesar Salad

Chicken Piccata

Chicken Marsala

New England Style Baked Haddock

Herb and Panko Crusted Chicken

Stuffed Chicken Florentine

Sliced Roast Sirloin of Beef

Lemon and Herb Salmon

Entrées are Served with Chef's Choice of Vegetable and Starch,  
Warm Rolls and Paired Chef's Dessert Selection.

Regular Coffee, Decaffeinated or Tea

**LUNCH \$38 PER PERSON**

(Vegetarian Selections Available)

All prices are Subject to a 20% Taxable Administrative Fee and a 7% State Tax. All Prices Are Subject to Chagne

# - ADULT HORS D'OEUVRE -

## DINNER

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### PASSED HORS D'OEUVRES

(select up to four)

Chicken Milanese with Tomato Coulis

Vegetable Filled Risotto Arancini with Basil Marinara

Balsamic Onion & Feta Crostini

Tomato Basil Bruschetta (*Vegetarian*)

Coconut Shrimp with Dipping Sauce

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

Assorted Fruit Skewers (*Vegetarian*) 

Smoked Salmon on Dark Tye with Herb Cream Cheese, Dill, & Capers

Potato Latke with Smoked Salmon, Sour Cream & Chive

### DISPLAYED SELECTIONS

(price per person not included in packages)

Assorted & Domestic Cheese and Fruit Display \$7

Accompanied with Assorted Crackers & Crostini's

Garden Vegetable Crudité Display \$5

Accompanied by Dips & Hummus

Mediterranean Display \$8

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

Antipasto Display \$10

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

# - ADULT DINNER -

## PLATED ENTRÉE CHOICES

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### ENTRÉES

(select two)

Mixed Green **or** Caesar Salad

Chicken Piccata

Chicken Marsala

Chicken Roma 

Stuffed Breast of Chicken

New England Style Baked Haddock

Lemon and Herb Salmon 

Sliced Roast Sirloin of Beef 

### PREMIUM ENTRÉES

Grilled Fillet Mignon (8 oz.) **\$8 PP** 

Braised Short Ribs **\$8 PP** 

Entrées are Served with Chef's Choice of Vegetable and Starch,  
Warm Rolls and Paired Chef's Dessert Selection.

Regular Coffee, Decaffeinated or Tea

## ADULT DINNER \$49 PER PERSON

### VEGETARIAN ENTRÉE CHOICES

(LUNCH OR DINNER)

(select one)

Grilled Vegetable Plate (*Vegetarian*)  

Seasonal Grilled Vegetables, Red Quinoa and  
Roasted Red Peppers

Grilled Vegetable Risotto (*Vegetarian*)  

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

Three Cheese Tortellini

With Tomato Vodka Sauce

# - BEVERAGE SELECTIONS -

## CULINARY CHOICES

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### PUNCH BOWLS

(serves approximately 40 glasses)

Margarita Punch \$130 / Bowl

Bloody Mary \$130 / Bowl

Mimosa \$100 / Bowl

Sangria Punch with White or Red Wine \$130 / Bowl

Non-Alcoholic Fruit Punch \$70 / Bowl

### HOUSE CHAMPAGNE

(passed during cocktail hour with strawberries)

\$28 / Bottle

### HOUSE WINE

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

\$28 / Bottle

### DRINK PRICES

Mineral Water \$3      Domestic Beer \$6

Bottled Water \$3      Imported Beer \$7

Soda \$3      IPA \$8-\$9

House Wine \$7      Mixed Drinks \$8-\$12

### 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 \$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 the event. All Prices are Subject to a 20% Taxable Administrative Fee and a 7% State Tax All Prices Are Subject to Change.

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## - LATE NIGHT SNACKS -

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### **Sliders Station (Choice of Two)**

Bacon and Cheddar Burgers  
Bousin Cheese and Onion Jam  
Crispy Chicken & Cheddar with Pickles  
BBQ Pulled Pork  
\$6pp

### **Wings Station**

Chicken Wings, Chicken Fingers and Fries  
Buffalo and Teriyaki Tossed Boneless and Bone in Wings with Blue Cheese and Ranch Dressings  
\$6pp

### **Assorted Pizzas**

Cheese, Pepperoni and Vegetable Topped Pizza  
\$4pp

### **Grinder Station**

Sandwiches; Italian, Roast Beef and Turkey  
Sliced Assorted Subs with Lettuce, Tomato, Onion and Dressings  
\$6pp

### **Candy Station**

Mini Reese's, Mini KitKat, Mini Twix, Mini Snickers, Hershey's Kisses, Skittles, Starburst, M&Ms, Sour Patch Swedish Fish  
\$6pp

### **Hot Chocolate Station**

With Whipped Cream, Mini Marshmallows, Shaved Chocolate and Peppermint  
\$5pp

### **Apple Cider Station**

Served Hot or Chilled with Cinnamon Stick Skewers and Mini Cider Donuts  
\$6pp

### **Cannoli Station**

Cannoli with Assorted Fillings and Toppings  
\$6pp

## - POLICIES -

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Final payment is required for all functions five (5) working days prior to the date of the event in the form of a bank check. Credit cards for final payment are not accepted as payment for any function. Member restaurant assessments may not be used toward private functions.

A \$500 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 Bar or Bat Mitzvah events are booked for four (5) hours. Any overtime must be arranged prior to event date at a fee of \$800.00 per hour. Any specialized set-up that incurs or requests an 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 are required to reserve the Grand View Ballroom on Saturday evenings, 80 eighty on a Saturday afternoon or 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 (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. There may be a fee of \$300 should there be an excessive clean up needed after the event.

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.

## - POLICIES (CONT.) -

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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. No confetti, glitter, rice, sparkles, ice or fog machines.

## CANCELLATION

The assessed charge for cancellation fees will be expected; 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.