

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

## 2024 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. 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.



## **Breakfast Stations**

### Continental Breakfast

(Minimum 50 People)

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

**\$9 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

**\$16 per person**

### Breakfast Additions:

\*\*Three Egg Assorted Omelets (Cheese, Florentine or Western).....\$6

pp

Texas Style French Toast.....\$4 pp

\*\*Belgian Waffle Station.....\$5 pp

Baked Virginia Ham...\$5 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 50 people)

### **Breakfast Items:**

Coffee, Tea and Decaf Coffee, Assorted Juices,  
Scrambled Eggs, Home Fries, Italian Toast,  
Belgian Waffles, Fresh Fruit, Baked Chef's Ham

### **Includes Choice of Entree:**

Roasted Sliced Sirloin

Baked New England Scrod

Chicken Parmigiana

Chicken Francaise

Chicken Marsala

### **Also Includes:**

Green Beans Almondine or Vegetable Medley

Penne Marinara **or** Penne Pink Vodka

Tossed Garden Salad with assorted dressings

Club Rolls & Butter

**\$32 per person**

*Children ages 3 & under are free.*

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



## Luncheon Buffets

Served Luncheon Available Upon Request

### The Turn

**(minimum of 50 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 and Pepperoncini

Assorted Rolls

Sliced Seasonal Fresh Fruit

Coffee, Tea, Decaf and Iced Tea

**\$22 per person**

### Buon Giorno

**(minimum of 50 people)**

Caesar & Caprese Salad

Eggplant Parmesan

Sausage and Peppers or Meatballs in Marinara Sauce

Tortellini Alfredo with Grilled Chicken

Bruschetta, Italian Bread and Focaccia

Coffee, Tea, Decaf

**\$25 per person**

### The Country Club

**(minimum of 50 people)**

Fresh Fruit Salad

Mixed Greens Salad

Chicken Francaise or Chicken Marsala

Baby Belgian Carrots

Roasted Red Potatoes

Broccoli and Penne Pasta in an Alfredo Sauce

Dinner Rolls and Butter

Coffee, Tea, Decaf

**\$28 per person**

*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 \$7 per person  
(Choice of Two)

Valley Tossed Salad    Caesar Salad    Caprese Salad

*\* Additional Salad Upgrades Available Upon Request*

Valley Antipasto Table \$12 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*

### \*Second Course\*

Valley Pasta Table \$10 per person

Choice of three pastas and three sauces, served with Garlic Bread, Focaccia Bread And Parmesan Cheese. Guests will help themselves at this display

Valley Pasta Bar \$15 per person *(includes chef attendant)*

Our experienced chefs will cook your pasta to order with your choice of sauces and toppings.

One of our most popular displays.

Served with Garlic Bread, Focaccia Bread and Parmesan Cheese

### \*Chef's Course \*

Carving Station *(includes chef attendant)*

Glazed Ham \$9    Roast Pork Loin \$9

Roast Turkey \$10    New York Sirloin \$18

Black Angus Prime Rib of Beef \$19

All carved items are sliced by our culinary team. And are priced per person. The above is served with choice of vegetable and potato, appropriate breads, sauces & condiments.

### \*Main Course \*

Entrées

Chicken Francaise \$9    Chicken Parmigiana \$9    Boston Baked Scrod \$10

Broiled Salmon Fillet \$11



*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.*

# VALLEY CC

## Hors D'oeuvres



### \*Cheese, Fruit, Vegetables, & More\*

**Cheese and Cracker Platter with Fresh Fruit** \$5 per person

**Vegetable Crudite** \$4 per person

**Valley Antipasto Table** \$12 per person

*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** \$7 per person

*Traditional Fried Calamari with Garlic Butter & Hot Peppers as well as a Balsamic Glazed variety*

**Mashed Potato Bar** \$7 per person

*Create Your own Mashed Potato Adventure in a glass with assorted toppings and fixings.*

### \*Passed Hors d'oeuvres\* (Minimum 50 Pieces)

• \$3 per piece / \*\* \$4 per piece / \*\*\* \$5 per piece

Bruschetta *	Stuffed Mushrooms **	Honey Coated Bacon Skewers *
Spanikopitas *	Chicken Sate **	Fig & Goat Cheese **
Chicken Quesadillas *	Beef Teriyaki ***	Mozzarella Sticks *
Vegetable Egg Rolls *	Baked Brie & Raspberry **	Strawberry & Mascarpone **
Scallops wrapped in Bacon ***	Jumbo Shrimp Cocktail ***	Prosciutto & Melon **
Oriental Crab Rangoons **	Mini Grilled Cheese w/	Coconut Shrimp ***
Mini Franks in a Blanket *	Tomato Basil Soup Shots. *	Buffalo Chicken Bites *
Roast Tenderloin Baguette ***		Beef Empanadas **
Mac & Cheese Bites *		Clams Casino * **

### • \*Late Night Snacks (Available 1- 1.5 hours before end of event)\*

**Grilled Pizza Table** \$9 per person

*Assorted Homemade Thin-Crust Grilled Pizzas (Choice of 3 Varieties)*

**Deluxe Taco Bar** \$10 per person

*Ground Beef and Ground Turkey with all of your Favorite Toppings and Fixings*

**New York System Hot Wiener Station** \$8 per person

*A Rhode Island Tradition Brought to Life for your Wedding Day*

**Mini Beef Sliders and French Fries Station** \$8 per person

*Traditional Mini-Burgers and Crispy Hand-Cut Fries*

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



## Desserts

Cake Cutting & Serving Fee: \$3.50 per person  
(fee waived if an accompanying dessert is also chosen from our menu)

- Assorted Cookies & Brownies \$3
- Vanilla Ice Cream with Chocolate OR Strawberry Sauce \$5
- Chocolate Mousse \$5
- Apple Crisp Blossom with Vanilla Ice Cream \$7
- Carrot Cake \$8
- Double Chocolate Cake \$8
- New York Style Cheesecake with Strawberries \$8
- Homemade Tiramisu with Fresh Whipped Cream \$9
- Assorted Italian Cookies (Available Upon Request)

### **\*Ice Cream Sundae Bar \***

(Served to a minimum of 50 guests)

Includes 4 Flavors of RI's own Warwick Ice Cream  
Hot Fudge, Strawberry, and Caramel Toppings

*Me&Ms, Oreo cookie crumbs, sprinkles, nuts, peanut butter cups, chocolate chips, &  
assorted cookies*  
\$8 per person

### **\*Deluxe Viennese Table \***

(Served to a minimum of 75 guests)

An Assortment of Valley's finest pastries, pies and cakes in an elaborate and elegant display for you and your guests \$16 per person

### **\*Chocolate Fountain/Chocolate Covered Desserts \***

Available and Priced Upon Request

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



## **Beverage & Bar Services**

Flat Rate Per Person is Based on the Total Number of Guests  
Champagne Toast Included for Weddings  
Cash Bar is Available

### **\*1 Hour Open Bar Flat Rate\***

*(Cocktail Hour)*

Beer, House Wine, Champagne and Soda \$25 Premium Liquor \$32  
Luxury Liquor \$38 Soda Bar \$8

### **\*4.5 Open Bar Flat Rate (Cocktail Hour/Reception)\***

Beer, House Wine, Champagne and Soda \$48 Premium Liquor \$56  
Luxury Liquor \$60 Soda Bar \$16

### **\*House Wine List\***

Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Sauvignon Blanc

### **\*Beer List\***

Budweiser, Bud Light, Coors Light, Miller Lite, Heineken, Sam Adams, Sam Adams Seasonal  
Corona, Blue Moon, Angry Orchard

### **\*Premium Liquor List\***

Stoli, Tito's, Seagram's 7, Jameson, Johnnie Walker Red, Jim Beam, Jack Daniels,  
Captain Morgan, Tanqueray, Bacardi, Malibu, Bailey's, Kahlua, Sambuca, Cazadores  
(Also Includes Wine, Beer, Champagne and Soda)

### **\*Luxury Liquor List\***

Grey Goose, Ketel One, Hennessy, Crown Royal, Maker's Mark, Glenlivet, Bombay Sapphire,  
Hendricks, Johnnie Walker Black, Knob Creek, Woodford, Dewar's, Casamigos,  
(Also Includes Premium Liquor, Wine, Beer, Champagne and Soda)

Bar Service begins discontinuation half hour prior to the end of the event.

### **\*Signature Drinks/Cocktail Hour Flat Rate\***

1 Signature Drink (Passed for duration of cocktail hour) \$13 per person  
2 Signature Drinks (Passed for duration of cocktail hour) \$16 per person  
Bottomless Mimosas (Daytime Event) \$10 per person  
Bottomless Bloody Marys (Daytime Event) \$13 per person

### **\*House Wine List for the Table\***

Please ask us about our wine list for the table beginning at \$25 per bottle



## Services and Fees

### \*Facility Fees\*

*4 hour Reception for Daytime Events*

*5 Hour Reception for Evening Events*

**Full Ballroom/Deck/Ceremony Fee \$2000 (\$1500 with no ceremony)**

**Ballroom Daytime Event (55 guests and above) \$600**

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

**Victorian Room (for 20-55 guests) \$450.00**

**Extended Reception \$700.00 per hour**

### \*Complimentary Services \*

*\* Experienced 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*

*\*First Class Service Staff*

*\*Gorgeous Settings for Photographs*

### \*Enhancement Services \*

***Amenities to embellish your day:***

**Chiavari Chairs \$9 each**

**Coat Room Attendant \$150 per attendant**

**Room Lighting Package (Above & Up-Lighting) \$1000**

**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.