

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 and Local 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 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.



Served Dinner Menu

All dinner entrees include a Tossed Salad, choice of Potato or Starch and Vegetable, Dinner Rolls, Coffee and Tea



Additional Courses

Chicken Escarole Wedding Soup \$5 Family Style \$6
Caesar Salad \$4.95 Charcuterie Board (per table) \$14
Penne Marinara \$5 Family Style \$6 Cavati Pink Vodka \$6 Family Style \$7

Beef

Grilled Prime Sirloin with Madeira Wine and Mushroom Sauce \$45
Roast Prime Rib of Beef Au Jus \$50
Grilled Filet Mignon with Mushroom Demi-glace \$60

Seafood

Baked Atlantic Scrod Fillet \$32
Broiled Salmon Fillet with Dill Butter \$38
Baked Stuffed Shrimp (4) with Drawn Butter \$38

Poultry

Boneless Stuffed Chicken with Sausage & Spinach Stuffing \$32
Chicken Francaise with Lemon Butter Sauce \$30
Chicken Parmigiana with Penne Marinara \$30
Chicken Marsala \$30

Combinations

Land & Sea (*Chicken Francaise with Baby Scallops*) \$42
Grilled Beef Tenderloin with Grilled Shrimp \$64
Surf and Turf (*Petite Filet Mignon and Two Baked Stuffed Shrimp*) \$65

Vegetables & Starch

(Choice of Two)

Baby Carrots Green Beans Almondine Broccoli Aglio e Olio
Seasonal Vegetable Medley Oven Roasted Potatoes
Baked Potato with Sour Cream Garlic Mashed Red Potatoes

Dietary Restrictions

Special Meals (Gluten Free, Vegetarian, Vegan, Allergy, etc) available upon request and are \$25 per meal.

Children's Menu

(available for children 10 years and under)

Chicken Fingers & Smiley Fries \$15

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.



Dinner Semi-Bufferets

(Minimum of 50 People)

***Gourmet Buffet ***

Served to Table

Mixed Green Salad with Assorted Dressings

Buffet

Chicken Francaise, Chicken Marsala or Chicken Parmigiana

Boston Baked Scrod

Penne Marinara, Oven Roasted Italian Potatoes, and

Green Beans Almondine

Dinner Rolls and Butter

Coffee, Tea, Decaf

\$35 per person

***Platinum Buffet ***

Served to Table

Mixed Green Salad with Assorted Dressings

Buffet

Sliced Sirloin with Garlic Butter & Mushrooms or Roast Pork Loin

Chicken Saltimbocca or Broiled Salmon Fillet

Eggplant Parmigiana, Rabe with Cavati Aglio Olio, Roasted Italian Peppers

Garlic Bread & Fresh Italian Bread

Coffee, Tea, Decaf

\$43 per person

Please note that we can customize all of our buffets to your needs

Children under the age of 4 are free.

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



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 ***	Clams Casino * **	Beef Empanadas **
	Mac & Cheese Bites *	

• ***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
M&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

Ceremony Arch \$85

Coat Room Attendant \$150 per attendant

Screen/TV Rental \$50

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

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.