





### VALENCIA COUNTRY CLUB

### Rées & Inclusions

### RECEPTION FEE

Saturday | \$3500

Friday or Sunday | \$2500

Tuesday-Thursday | \$1500

### **INCLUDES**

5 Hours of Event Time

Portable wooden dance floor

60"- Round seating for up to 10 guests each

Walnut Chiavari Chairs with ivory cushions

Additional Tables available for use based on guest count. Example: Head Table, Gift table, Guest Book, Place cards, and Dessert Displays) Lap length Ivory, White, or Black Linens

Silverware, China, Glassware, and Service staff

Vendor Access 2 hours before event start time

On-course photography with the use of two golf carts

**Group Menu Tasting for Two** 

Set up and break down



### CEREMONY FEE | \$750

### **INCLUDES**

Use of Bridal Suite 2 hours prior

**Ceremony Greeting Fruit Infused Water Station** 

One hour for Ceremony Rehearsal

(30) minutes for ceremony

White Folding Garden Chairs







### \$55++ PER PERSON

### STATIONED APPETIZER

Choose one

### Chef's Curated Cheese Board

Assorted Crackers, Artisan Breads, Fruit Jam, Dried Fruits, Candied Nuts, Olives

### Crudité Display

Herb Dip, Spinach & Artichoke Dip, Carrots, Celery, Cherry Tomatoes, Bell Peppers

### DINNER BUFFET

Caesar Salad

Mixed Green Salad (Heirloom Cherry Tomatoes, Cucumbers, Julienne Carrots)

Chicken Piccata Roasted Salmon with Citrus Beurre Blanc Penne with Pomodoro Sauce

Roasted Vegetables Oven Roasted Potatoes Rolls & Garlic Bread

### BAR

Includes Bartender Fee
(1) Hour Beer & Wine Bar
Champagne Toast



# Par 4 Package

\$65++ PER PERSON

### PASSED APPS

Choose 3

Tomato Bruschetta
Meatball Sliders
Polenta Cakes with Mushroom Rague
Caprese Skewers
Veggie Egg Rolls
Stuffed Mushrooms
Vegetable Potstickers
Beef Skewers

### DINNER BUFFET

### Salads

Wild Arugula & Frisee (Parmesan, Heirloom Cherry Tomato, Orange Segments)

Spring Mix
Goat Cheese, Candied Pecans, Cranberries

#### Entrees

Smoked BBQ Brisket
Applewood Smoked, Peach BBQ Sauce

Tuscan Chicken
Spinach Roasted Tomatoes, Garlic Sauce

Garlic Mashed Potatoes Blistered Asparagus

### BAR

Includes Bartender Fee
(3) Hour House Brands, Beer and Wine Bar
Champagne Toast





### Hole-In-One Package

### STATIONED DISPLAY

Choose 1

### Chef's Curated Cheese Board

Assorted Crackers, Artisan Breads, Fruit Jam, Dried Fruits, Candied Nuts, Olives

### Crudité Display

Herb Dip, Spinach & Artichoke Diop, Carrots, Celery, Cherry Tomatoes, Bell Peppers

### **Mediterranean Display**

Baba Ghanoush, Hummus, Roasted Pepper Walnut Dip, Lebna, Olives, Flatbreads

### BAR

Includes Bartender Fee
(4) Hour Open Premium Brands Bar with
Liquor, Wine, And Beer
(1) Hour Of Tray-Passed Signature Cocktail
Champagne Toast/Tower

### \$80 PER PERSON

### TRAY PASSED APPETIZERS

Choose 3

Mini Beef Wellingtons, Gouda Mac-n-Cheese balls, Chicken Satay, Chicken Ranch Egg Rolls, Cheeseburger sliders, Chicken Potstickers, Chicken Satay, Stuffed Mushrooms

### DINNER BUFFET

### Strawberry and Spinach Salad

Feta, Red Onion, toasted almonds, Citrus Vinaigrette

### Kale & Romaine Panzanella

English Cucumber, Bell Pepper, Cherry tomato, Red Onion, Olive Mozzarella, Red Wine Vinaigrette

#### Beef Short Ribs & Chicken Breast

Jerk Spice Crust, Black Bean & Coconut Crema. Roasted Sweet Potatoes Medallions, Smoked Butter Chayote

### **Roasted Airline Chicken Breast**

Chicken Jus, Sweet Corn Puree

### Pecan Crusted Mahi Mahi Lemon Butter Sauce

White Cheddar Mac N Cheese

**Balsamic Roasted Vegetables** 



## Package Upgrades

Add a Chef-Attended Carving Station | \$18++ per person

Upgrade to a Beef Entrée | \$12++ per person

Add Soup | \$8++ per person

Add an Additional Hors D'oeuvres | \$5++ per person

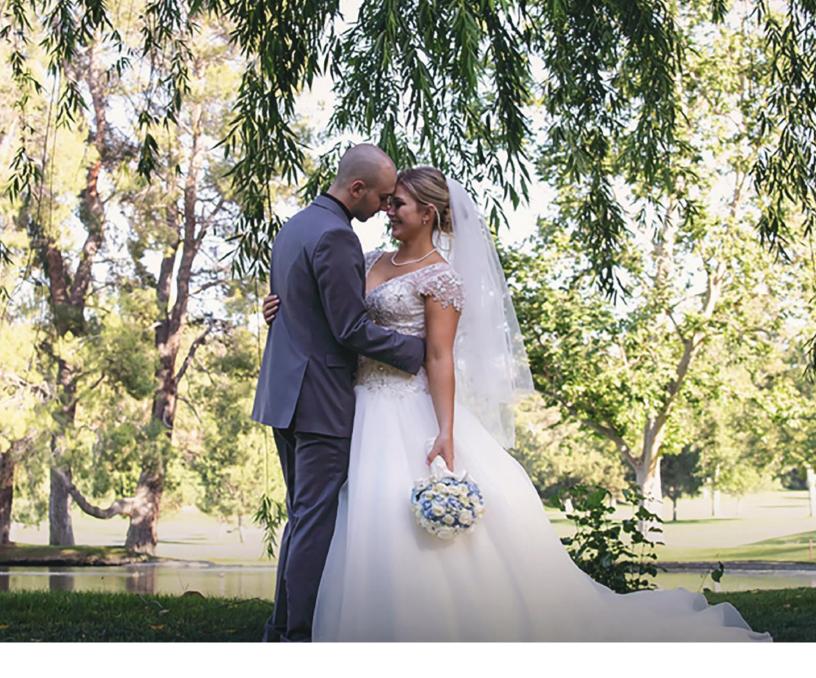
Add Miniature Assorted Dessert Display | \$18++ per person

Add a Tray Passed Signature Cocktail | \$12++ per person

Add a Late-Night Snack | \$15++ per person







Scan to inquire about hosting a private event.





