

General Information

Menu

Prices are subject to change at the discretion of Green Valley Country Club. Quoted prices will be guaranteed for 90 days. We request that all menu selections be finalized four (4) weeks prior to your scheduled affair. We ask that food not be brought into the club from outside sources (except specialty cakes, nuts and mints). The following banquet suggestions utilizing seasonal bounty are offered to assist in the planning of your event. We welcome your suggestions and personal preferences. Our creative party planners and chefs will assist you in creating a menu and event that is all you imagined it to be. All private parties are subject to a twenty-two percent (22%) service charge and six percent (6%) sales tax. Sponsored events will be charged a room rental fee as well.

Guarantees

The final guaranteed number of guests is required seventy-two (72) hour prior to your event. If a final guarantee is not received seventy-two (72) hours prior to the scheduled event, you will be billed the number of guests indicated on the function contract or the actual attendance, which ever is greater. Green Valley will be prepared to accommodate five percent (5%) over the guaranteed amount. Saturday and Sunday affairs must submit their guarantee by Wednesday 12:00 p.m.

Alcoholic Beverages

The Pennsylvania Liquor Control Board (PLCB) regulates the sale and service of all alcoholic beverages. As a licensee, Green Valley Country Club will dispense all alcoholic beverages in a responsible manner and in accordance with the guidelines set forth by the PLCB. NO alcoholic beverages may be brought into the club. NO person under the age of twenty one (21) years of age will be permitted alcoholic beverages. Therefore, proof of proper identification is required upon request. Guests are prohibited from serving alcoholic beverages to minors. Failure to comply with club policies will result in termination of beverage service. All prices are subject to a twenty-two percent (22%) service charge. **(Green Valley Country Club is a non-smoking facility.)**

Deposits

To secure your reservation we require a signed contract and initial deposit, which will be based upon the estimated number of guests and type of affair. Additional deposits are required at twelve (12) and six (6) months prior to the event. Affairs greater than 100 guests require an initial deposit of \$2500.00 and additional deposits of \$2500.00 at the aforementioned intervals.

Payments

Members of the Club shall pay the costs of the function (minus the deposit) within five (5) days after the function. All other Patrons shall pay one hundred percent (100%) of the estimated cost (less deposits) seven (7) business days prior to the event. The balance of all charges incurred is payable at the conclusion of the affair by either cash or check. Overdue payments will bear interest at the rate of one and one-half percent (1-1/2%) per month.

Security

Green Valley Country Club cannot assume responsibility for damage or loss of any articles brought into the club.

Deliveries

Green Valley Country Club is prepared to receive and store packages containing materials to be used for your function. To assure the safe arrival of any package, please notify the Catering Coordinator of the anticipated arrival date and include the following information on each and every package-

Name of host or hostess, date of event, function room, special instructions.

Bar and Bat Mitzvahs

Chaperones are required for all Bar and Bat Mitzvahs, one (1) male and one (1) female. Other events with more than ten (10) children may also be required to have chaperones. This determination will be at the discretion of club management. Chaperones are furnished by the club at one hundred twenty five (\$125.00) dollars per chaperone per event (included in package price).

Chaperones will report to the banquet supervisor any children whose behavior is considered inappropriate. The banquet supervisor will inform the host of any child who should be sent home due to such behavior. Please note: The making of "memory glasses" is strictly prohibited.

Gifts, party favors and giveaways:

We ask that common sense and good judgment be exercised when selecting gifts, party favors and giveaways. Injured guests and employees, property damage along with service interference has necessitated the restrictions of the following gifts: **NO Inflatables, Glow-sticks, Confetti, Maracas, Balls, etc.**

Please - No paint pens for sign in boards.

Green Valley wishes each of our guests to have a pleasant and memorable time. We will be happy to assist on additional gift ideas. Thank you.

Kosher Catered Affairs

Green Valley will be happy to host any Kosher Affair. Rabbinical costs include a \$275.00 kitchen preparation fee and \$3.00 per person for maintenance throughout the affair. Menu pricing is determined by selection.

Outsourced Kosher Catered Affairs

The number of guests and menu selections determines Rabbinical and food costs. Room rental and service charges for kosher catered affairs are as follows:

Board Room, Mixed Grille*, Green Valley Room	\$3,500.00	(under 150 guests)
Board Room, Green Valley Room, Ballroom.....	\$7,500.00	(under 150 guests)
Board Room, Mixed Grille*, Green Valley Room	\$3,500.00 + \$40.00 per guest	(over 150 guests)
Board Room, Green Valley Room, Ballroom.....	\$7,500.00 + \$40.00 per guest	(over 150 guests)
Kitchen Charges (caterer)	\$ 500.00	
Set up Charges	\$ 250.00	

**Mixed Grille is available on Friday evenings September 15 – May 15.*

Green Valley will provide all beverage service along with all standard charges.

Function Hours

Afternoon functions run up to four (4) hours in length while evening affairs may run up to five (5) hours in length. Parties that extend beyond five (5) hours, will incur an additional service charge of five (5) dollars per person per one (1) hour with or with out bar. All afternoon functions must conclude by 4:45 p.m. unless otherwise noted in the contract.

Room Rentals

(Sponsored Events)

Ballroom, Board Room, Green Valley Room	\$750.00*
Ballroom Only	\$500.00
Mixed Grille	\$400.00
Green Valley Room Only	\$300.00
Board Room	\$250.00

Other Charges

Bartenders..... (1 per 50 guests)	\$125.00*
Valet	(Required - 1 per 50 guests)
	\$125.00*
Wedding Ceremony Set up fee	\$525.00
Outdoor Wedding Ceremony Chair Rental	\$3.00-\$5.00 (per chair)
Function Lounge Attendant	\$125.00
Restroom Attendant (optional)	\$125.00
Coat Room Attendant..... (1 per 100 guests October - April)	\$125.00*
Dance Floor Set-up, Green Valley, Board, Mixed Grille.....	\$100.00
Bar and Bat Mitzvah Chaperones	\$125.00*

* Included in Package Price

All food and beverage is subject to 22% service charge and 6% Pennsylvania sales tax.
Alcohol beverages are excluded from sales tax.

Complimentary Services

Complete skirting of all Buffet Tables, Stations, Gift and Cake Tables
Theme Decoration for Buffets and Reception Stations
Decorative Trees and Latticework
White floor length Linens
White or Pink 90" round overlays with coordinating napkins and bar cloths

***Floor length white lace overlays available at fifteen (15) dollars each (included in package price)*

Minimum Dining Charges

Saturday Evening - March 1st thru December 31st	\$15,000.00
Weekday Evening	\$ 4,000.00

Hors d'oeuvres

Cold Selections

Farmers Market Crudités Display (included in package)
 Imported and Domestic Cheese and Fruit Display
 Portobello Mushroom Crostini with Roasted Shallot Marmalade or Bleu Cheese
 Pulled Duck & Mandarin Orange on Endive Leaf
 California Roll on English Cucumber
 Barquette of Smoked Duck with Raspberry
 Assorted Mini Tartlets (variety of Seasonal fillings)
 Asian Chicken Crostini with Hoisin Glaze
 Brie, Roasted Garlic & Grape Crostini
 Smoked Salmon Canapés
 Pear and Bleu Cheese Bruschetta
 Individual Melon & Prosciutto

Hot Selections

Potato Latkes with Sour Cream and Apple Sauce
 Potato Scallion Ginger Latkes with Scallion Sour Cream
 Green Valley Shrimp Puffs
 Sweet and Sour Meatballs
 Franks in a Blanket with Mustard Sauce
 California Style Pizza
 Three Onion Tartlet with Stilton Cheese
 Southwest Quesadilla
 Adobe Chicken Beggars Purse
 Beef and Chicken Satay with Peanut Sauce
 Portobello Mushroom Satay
 Sesame or Coconut Chicken with Pineapple Dipping Sauce
 Steamed Chicken Sho-Mai
 Vegetarian Pot Stickers
 Wild Mushrooms in Phyllo
 Spinach and Pesto Turnovers
 Shrimp Spring Rolls
 Stuffed Mushroom Medley
 Bruschetta Medley
 Crab Rangoon
 Eggplant Cosmo

Ala Carte: Priced Per Person

Selection of 5 Items	\$18.95
Selection of 6 Items	\$19.95
Selection of 7 Items	\$20.95
Selection of 8 Items	\$21.95

*Fewer than 5 Selections are priced at \$4.00 per selection up to one hour.

GREEN VALLEY COUNTRY CLUB

TRADITIONAL BRUNCH *(Minimum of 50 People Required)*

**A Beautiful Gourmet Buffet Arranged with Elegant Trays, Mirrors & Platters
Complimented with Specialty Cloths and Decorations**

Hand Carved Nova Scotia Salmon, Garnished with Fine Chopped Onion,
Chopped Egg and Capers

Sliced Vine Ripened Tomatoes, Spanish Hearts of Onion and Cucumbers
Muenster, Swiss and American Cheese

Kippered Fillet of Salmon, Whitefish Along with Whitefish Salad

Lyonnais Potatoes or Shredded Home Made Potato Pancakes

Apple Cinnamon Kugel or Grilled Cheese Blintz with Sour Cream

Omelets with a Variety of Vegetables, Meat and Cheese Fillings
Made to Order.

Scrambled Eggs and/or Egg Beaters.

Glazed Challah French Toast

Link Sausage and Crisp Bacon.

Sliced Fresh Fruit Display.

Danish, Schnecken, Muffins.

Assorted Bagels.

Assorted Fruit Juices, Coffee, Tea,
Decaffeinated Coffee and Soft Drinks.

\$39.95

BELGIAN WAFFLE STATION

Fresh Belgian Waffles Prepared to Your Order,
Served with Hot Syrup, Fresh Berries, Whipped Cream,
Toasted Pecans and Almonds Along with an Array of Fresh Toppings.

\$5.00 Additional

LUNCH BUFFETS

Available for parties between the hours of 11:00 am & 2:00 pm

(Minimum of 35 People Required)

Green Valley Omelet Bar

Omelets Prepared to Your Order with a Selection of Fresh Grated Cheese, Diced Bell Pepper, Chopped Roma Tomatoes, Sliced Mushrooms, Minced Onion, Tidbits of Nova, Crumbled Bacon, Caviar and Sour Cream. Served with Warm Toasted Bagels. Escorted by Our Farmers Market Salad Bar.
\$23.95

The Philadelphia Delicatessen

Honey Cured Ham, Roast Breast of Turkey, Corned Beef Brisket, Slow Roasted Top Round, Sliced Swiss, Muenster and American Cheese, Sweet Mustard Cole Slaw, Red Jacket Potato Salad, Assorted Mustards, Mayonnaise, and Horseradish. Escorted by Our Farmers Market Salad Bar. Freshly Baked Breads and Rolls.
\$23.95

Farmers Market Salad Bar

Delectable Assortment of Field Greens with a Selection of Homemade Dressings
 Variety of Fresh Sliced Garden Vegetables,
 Julienne Meats and Cheeses
 Mélange of Freshly Prepared Salads,
 Including Albacore Tuna, Breast of Chicken, and Caesar
 Medley of Sliced and Whole Fresh Fruits
 Assortment of Pickles and Olives.
 Freshly Baked Cookies and Brownies.
\$18.95

Green Valley Luncheon Buffet

Tossed President's Salad and Caesar Salad
 Assorted Salad Toppings
 Boneless Breast of Chicken (Marsala, Dijon or Parmesan – select one)
 Fresh Fillet of Salmon or Tilapia (Asian BBQ, Signature Spice Rub, Olive Tapenade – select one)
 Farfalle Primavera or Penne with Roasted Tomato-Basil Sauce
 Rice Pilaf or Roasted Potato Wedges
 Chef's Vegetable du Jour
 Assorted Home made Cookies
 Fresh Fruit Display
 Chocolate Bread Pudding with Warm Vanilla Sauce
\$28.95

Escorted by Our Omelet Bar

\$31.95

COLD LUNCHEON SELECTIONS

(Available for parties between the hours of 11:00 am & 2:00 pm)

Served with soft beverage, assorted rolls and butter and dessert
House Salad, Fruit Cup or Soup may be added for an additional \$2.50

Trio Platter

Tuna, Chicken and Egg Salads served in Lettuce
Cups with Sliced Vine Ripened Tomatoes,
Cucumbers, Red Onions, Black Olive and Pickles.

\$22.95

Fresh Fruit Platter

Fresh Assorted Sliced Melons, Pineapple and
Berries served with Banana Bread Spread with
Pineapple Cream Cheese

\$18.95

Tuna or Chicken Salad **\$21.95**

Poached Salmon

Served Chilled with Dressed Baby Greens,
and Fennel-Carrot Slaw.

\$23.95

Grilled Vegetable Wrap

Assorted Marinated & Grilled Vegetables Wrapped
in Lahvosh with Cottage Chips and Fennel-Carrot
Slaw

\$20.95

Buffalo Turkey Wrap

Sliced Breast of Turkey with Buffalo Mayo,
Cheddar Cheese and Lettuce Wrapped in Lahvosh
with Cottage Chips and Fennel-Carrot Slaw

\$21.95

Caesar Green Valley

Crisp Romaine Lettuce tossed with sliced Plum Tomatoes and Roasted Red Peppers
in Classic Caesar Dressing, crowned with Curled Romano Cheese and a Parmesan Crouton

Grilled Breast of Chicken **\$21.95**

3 Grilled Jumbo Shrimp **\$25.95**

Sliced Grilled Flank Steak **\$22.95**

President's Salad

Mixed Baby Greens with Balsamic Vinaigrette, Toasted Pine Nuts, Miniature Pear Tomatoes, Goat Cheese,
Julienne Apples and Pears, Sun-dried Cranberries and a Toasted Herb Crostini

Grilled Breast of Chicken **\$22.95**

3 Grilled Jumbo Shrimp **\$26.95**

Jumbo Lump Crab Cake **\$25.95**

Tuscan Salad

Mixed Baby Greens with Balsamic Vinaigrette, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives,
Sliced Hard Boiled Eggs, Cherry Tomatoes, Bocconcini and a Parmesan Crisp

Choice of: Flaked Tuna, Diced Turkey or Flaked Salmon

\$23.95

Oriental Cashew Chicken Salad

Sliced Glazed Breast of Chicken, Snow Peas, Bean Sprouts, Cashews, Rainbow Peppers,
And Crispy Noodles with Thai Peanut Dressing.

\$22.95

****For a choice between 2 entrée selections, the cost will be that of the more expensive selection or five (5) dollars per person, whichever is greater**

HOT LUNCHEON SELECTIONS

(Available for parties between the hours of 11:00 am & 2:00 pm)

Served with House Salad, soft beverage, warm rolls and butter and dessert
President's Salad, Fruit Cup or Soup may be substituted for an additional \$2.50

Sliced Flank Steak Sandwich

Served Open Face with Chef's Grill Sauce on Sour
Dough Bread and Parm Garlic Wedges on the Side
\$23.95

Chicken Focaccia

Grilled Breast of Chicken Served on Rosemary
Focaccia Bread with Provolone Cheese and Sun-
dried Tomato Basil Mayo
\$23.95

Petite Filet Mignon

With Roasted Shallot and Port Wine Demi Glace, Chef's Starch and Vegetable du Jour
\$30.95

Green Valley Crab Cake

Our Signature Jumbo Lump Crab Cake Drizzled with Roasted Red Pepper Aioli and
Served with Chef's Starch and Vegetable du Jour
\$28.95

Roman Chicken

Pesto Marinated Boneless Breast of Chicken, Served on a Bed of Spinach, topped with Roasted Tomatoes
and Buffalo Mozzarella. Served with Chef's Starch du Jour
\$24.95

Tilapia or Salmon Fillet

Your Choice of Honey-Soy Lime Glaze with Diced Green Onion or Dijon-Herb Crust. Served with Chef's
Starch and Vegetable du Jour
\$24.95

Pasta Primavera

Orecchiette, Penne or Farfalle Pasta tossed with Grilled Vegetables, Garlic, Olive Oil
and Fresh Herbs with Grated Parmesan Cheese
\$21.95

Grilled Breast of Chicken **\$23.95**
3 Grilled Jumbo Shrimp **\$27.95**
Grilled Fillet of Salmon **\$25.95**

Dessert

Your choice of the following desserts is included with our Luncheon Entrees

Chocolate Bread Pudding
Served Warm with Vanilla Sauce

**Ice Creams, Yogurts,
Sorbets, Sherbets**
Presented with a Variety of Fresh Berries,
appropriate Sauce and Toppings

Berries in Cream
A Delicate Sampling of Seasonal Berries
finished with Whipped Cream, a
Rolled Wafer and Mint Leaf

Brownie Green Valley
Fresh Fudge Brownie with Ice Cream or
Yogurt and Fruit Coulis

Fruited Crisp
Green Valley's Famous Crisp served in
a Bolla Glass with Vanilla Ice Cream

Mousse
White or Dark Chocolate Mousse Served
in a Bolla Glass with Fresh Berry Garni

Ice Box Cheesecake
Presented in a Stemmed Bolla with
Fresh Fruit Topping

Premium Open Bar

(Included in package)

Includes:

Premium Liquors, Cordials, Domestic and Imported Beers
Champagne Toast, House Red and White Wine with Dinner Service

Open Bar Selections

Bourbon	Jack Daniels Old Granddad Jim Beam Maker's Mark	Gin	Beefeater Burnetts Tanqueray Bombay Dry
Vodka	Stolichnaya Stoli Citrus Stoli Orange Stoli Raspberry Burnetts Ketel One Absolut Absolut Citron Absolut Mandarin	Scotch	J Walker Red Cutty Sark Dewars J&B
Rum	Bacardi Bacardi Limón and O Malibu Mount Gay Captain Morgan	Specialty	Amaretto De Amore Kahlúa Sambuca Southern Comfort Tequila Vermouth Triple Sec
Brandy/Cognac	Jacques Cardin Courvoiser	Beer / Wine	Imported Beer (Heineken, Amstel Light) Domestic Beer (Yeungling Lager, Miller Lite) House Wine (Red & White)
Rye	Canadian Club V.O. Seagram's 7	Water	Perrier, Pellegrino

3 hours or less Consumption
Premium Open Bar (up to 5 hours) \$32.95 per person

Additional Service - Five dollars (\$5.00) per person per hour

All alcohol is subject to a twenty-two percent (22%) service charge

Upgrades (Billed by Consumption)

Belvedere \$135.00 btl	Glenfiddich 12 Yr \$135.00 btl
Courvoiser VSOP \$155.00 btl	Glenlivet 12 Yr \$135.00 btl
Remy Martin \$155.00 btl	J Walker Black \$135.00 btl
Hennessey \$115.00 btl	Amaretto De Saronno \$ 95.00 btl
Knob Creek \$135.00 btl	Bombay Sapphire \$135.00 btl

**Other upgrades available by request*