

Wedding Packages



9595 FRANKLIN BLVD - ELK GROVE, CA 95758
PHONE 684-2120 or 423-2093 FAX (916) 684-2121
www.valleyhicc.com

We at Valley Hi Country Club are pleased that you are considering our facilities for your special event. We are delighted to offer the culinary expertise of our Executive Chef & staff to make your function an unforgettable experience for you and your guests. Enclosed is our event information and policies for your consideration. The menus included are designed to provide you with an array of choices to personalize your special event. Our culinary staff will gladly cooperate with you to put together a special menu to fill your particular needs.

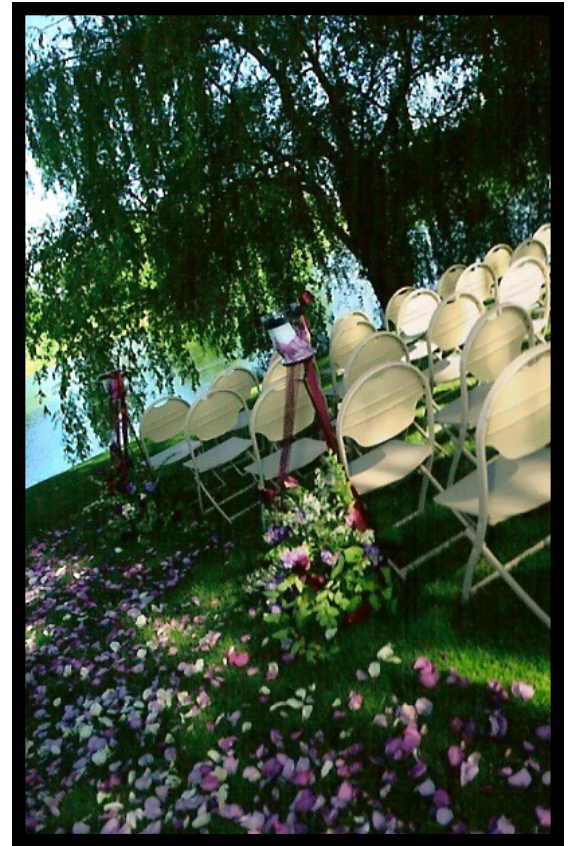
Beginning with the arrival of invited family members and guests to the final toss of the bouquet, Valley Hi Country Club offers a gracious country club atmosphere, with all the extra courtesies and personal attention to detail that are customarily afforded club members and their guests.

Your wedding ceremony may also be performed at Valley Hi Country Club. Please consult with our Events Coordinator for details and recommended locations. An outdoor Courtyard is also available for late afternoon receptions and dinner parties.

We encourage couples to design a reception that meets all needs for personal expression, yet conveys the very special social occasion a wedding is always intended to be.



Lakeside Ceremony Site Fee *\$775.00*
Includes set-up, and take-down of chairs
(100 Chairs included)



Fairway Package

\$93 per person
(Minimum 100 persons)

Butler Style Hors d'oeuvres
(Select any 3 items)

Plated Entrees

*Includes house salad, seasonal vegetables, house-made fresh bread & butter,
& fresh brewed regular and decaf coffee and tea.*

(Please Select Two)

Roasted Chicken Breast

*Dried Tomato-Basil-Ricotta Filling, Soft Polenta
Charred Tomato Jus*

Sautéed Chicken Breast

*Sweet Potato Puree, Wild Mushroom Ragout
Chardonnay Vin Blanc*

Seared King Salmon

Creamy Pesto Pasta and Tomato-Basil Cruda

Slow-Roasted Angus Prime Rib (Add \$6)

Twice-Baked Potato, Au Jus and Creamy Horseradish Sauce

Bacon-Wrapped Beef Tenderloin (Add \$7)

Horseradish-Mashed Potatoes and Portabella Demi-Glace

Block-Cut NY Steak and Herb-Roasted Prawns (Add \$8)

*Garlic Mashed Potatoes, Honey-Cabernet Natural Jus
Beurre Blanc Drizzle*

Garlic and Rosemary Rubbed Flat Iron Steak

Horseradish Mashed Potatoes with Honey, Cabernet Natural Jus

Soy-Ginger Marinated Pork Tenderloin

Sticky Rice and Caramelized Pineapple Teriyaki

Herb Grilled Chicken Breast

*Brie, Pesto and Dried Cherry Filling, Florentine Pilaf
Blood Orange Butter Sauce*

Mustard-Crust Chicken Breast

Cranberry Pilaf and Lemon-Thyme Aioli

Bottled Wine

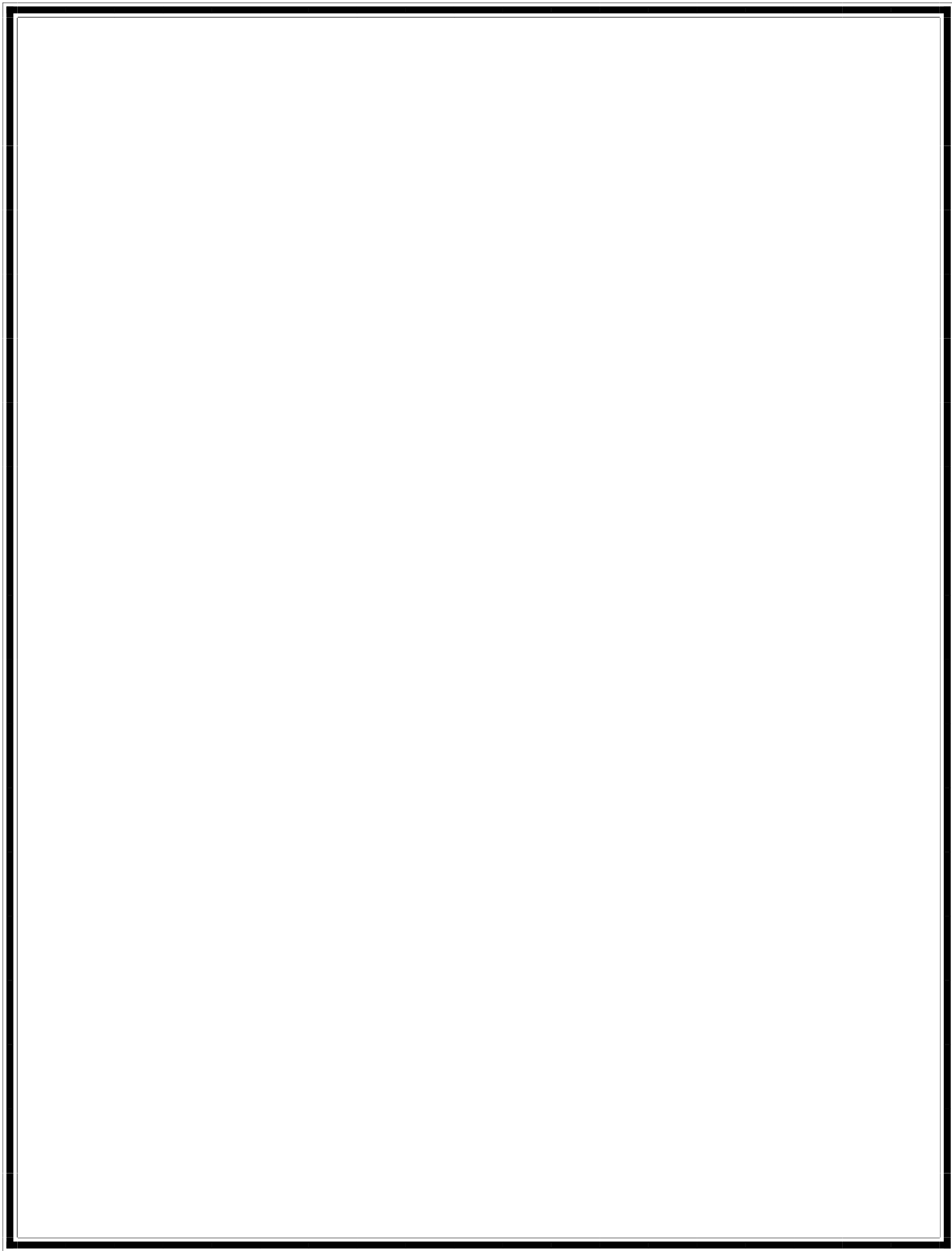
One bottle each, per table, Club White & Club Red

Champagne & Sparkling Cider Toast

(One-time pour)

Package includes:

Room Rental, Cake Cutting Fee, Standard Linens, Dance Floor, Glassware, China and Silverware, Bridal Dressing Room, Set up, clean up and breakdown, Service Charge 20% and Sales Tax



Lakeside Package

\$121 per person
(Minimum 75 persons)

Butler Style Hors d'oeuvres

(Select any 4 items)

Bottled Wine

One bottle each, per table, Club White
& Club Red

Champagne & Sparkling Cider Toast

(One-time pour)

Grand Dinner Buffet

Included Items

Market Fresh Greens & Selection of Salad Dressings
One Composed Salads
Fresh Seasonal Fruit
Freshly Baked Sweet Bread
Seasonal Steamed Vegetable
Chef's Choice of Appropriate Starch

Carved Item Choices

(Select 1 Item)

Slow-Roasted Angus Prime Rib

Au Jus and Creamy Horseradish Sauce

Cajun-Spiced Pork Loin

Cabernet-Rosemary Sauce

Grilled-Studded Angus New York Roast

Tarragon Béarnaise

Main Entrée Selections

(Select 1 item) (Two Items Add \$4)

Roasted Chicken Breast

Dried Tomato-Basil-Ricotta Filling, Soft Polenta
Charred Tomato Jus

Braised Pork Shoulder

Fennel, Tomato, Saffron and Natural Jus

Seared Salmon Veronique

Champagne, Halved Grapes, Fresh Herbs and Cream

Sautéed Chicken Breast

Wild Mushroom Ragout and Chardonnay Vin Blanc

Cajun Penne Pasta

Shrimp, Chicken and Spicy Sausage in a Rich Cream Sauce

Braised Corvina Sea Bass

Tomato, Basil and Chardonnay Pan Sauce

Room Rental, Cake Cutting Fee, Standard Linens, Dance Floor, Glassware, China and Silverware, Bridal Dressing Room, Set up, clean up and breakdown, Service Charge 20% and Sales Tax

Banquet Hors d'oeuvres Menu

Cold Selections

Polenta Rounds w/ Pesto Mousse and Dried Tomato

Caramelized Apple and White Cheddar Crostini

Curried Chicken and Walnut Pinwheels

Endive w/ Roasted Beets and Chevre

Arrabiata and Tapenade Crostini

Hot Selections

Mini Pizzettas (BBQ Chicken or Pesto Margherita)

Vegetable Spring Rolls

Sriracha Glazed Chicken Skewers

Spinach and Gruyere Mushroom Caps

Albondigas Meatballs w/ Cilantro, Mint and Garlic

Heavy Hors d'oeuvres

(40-person minimum)

Mashed Potato Martini Bar \$8.50

Street Taco Bar \$10.50

Chilled Seafood Display \$12.95

Kids Menu

Ages (4-12)

choice of:

Chicken tenders, with a side of French Fries and a cup of fresh fruit \$10.00

Hamburger or Cheeseburger with a side of fries and cup of fresh fruit \$10.00

Angel Hair Pasta with butter sauce or marinara and a cup of Fresh Fruit \$10.00

Each Kids Entrée Includes a soft beverage and Cider Toast

Prices are per person and does not include service charge and sales tax.

Prices are subject to change.



Banquet Policies

1. Deposit – A non-refundable deposit is required at the time of booking. All deposits are non-refundable.
2. Room Charges – For all events, room rental is charged, plus applicable California sales tax. When contracting a wedding package, room charges are already included.
3. Guarantee & Final Payment – A guaranteed final count and payment in full on all functions must be given no later than 8 days prior to the function. If the final count with payment in full is not received within 8 calendar days of the function, it will be considered a non-written cancellation and the deposit and any payments will be forfeited. Unpaid balances are subject to a late charge of 1.5% per month on overdue amounts (18% per annum).
4. Service Charge - 20% is applicable to all food, beverage and service items. Sales tax will be added to taxable items.
5. Tax - Current California sales tax is applicable to all food, beverage, service charge and miscellaneous charges.
6. Minimums - Food and beverage minimums do apply for all events.
7. Alcoholic Beverage Service – As a licensee of the State of California Alcoholic Beverage Authority, this club strictly adheres to all laws and regulations pertaining to the service and sale of alcoholic beverages. We appreciate your understanding and insist upon your cooperation in preventing sales to minors or intoxicated persons.
8. Dress Code - All guests attending a function or anyone arriving to decorate for a function must conform to the Valley Hi Country Club dress code. Modes of dress which do not meet Valley Hi requirements include: Jeans or denim of any kind, jogging or unusual shorts, tube tops, tank tops, athletic tops or shorts, bathing suits, bare feet or thongs, and any type of headgear. Shirts must be tucked in.

Notes



