



Wedding Catalog

Hidden Valley Country Club

3575 E. Hidden Valley Dr.  
Reno, Nevada 89502

**HVCC**  
Nineteen Fifty Six





### *Indoor Reception Area*

Our spacious Banquet Room can accommodate up to 200 Guests



### *Memorable Photos*

City and mountain views that will create the perfect backdrop for amazing photos



### *Champagne Toast*

Guests enjoy a complimentary glass of Champagne or Sparkling Cider for the Toasts



### *Wedding Coordinator*

On-site Coordinator included to guide you through the important details and the Wedding Day





## *About Hidden Valley Country Club*

Exchange your vows in a spectacular outdoor setting surrounded by the beauty of nature. Featuring panoramic views of the golf course and majestic Sierra Nevada mountains, Hidden Valley is the perfect location for your Special Day. Mature trees, shimmering water features and incredible sunsets provide the background for amazing photos that you are sure to cherish for a lifetime.

Your Guests will enjoy the personal touches from the moment they enter the Clubhouse. Display your precious photos and mementos on the rich mahogany mantle in the Foyer. Your vision of the perfect Reception decor comes to life as we design the venue to your specifications. Bring us your dreams and we will make them a reality!

Exquisite meals are prepared by our talented Chefs and served according to the highest of standards. Flexible menu options include a wide variety of regional cuisine served as plated dinners or extravagant buffets.

Our professional and experienced Event Planner will be on hand every step of the way to ensure your Wedding Day is perfect down to the smallest detail. From the early planning stages to the end of the affair, our entire Event Team will strive to create a memorable experience for you, your Family and Guests.

# Venue Fees

## *Ceremony Package \$750\* (30 Minutes)*

Setup & Cleanup of Ceremony Lawn

White Wedding Chairs

Wooden Wedding Arch (Outdoor Ceremony only) with Fabric Draping

On-Site Wedding Coordinator

One Hour Rehearsal prior to Wedding Day

Dressing Rooms for Bridal Party



## *Reception Package \$4250\* (5 Hours)*

Setup & Cleanup of Reception area

Customized layout of Banquet Chairs and Tables

Chair Covers and Sashes included for Banquet Chairs

Tablecloths and Napkins

Chargers, Flatware, Glassware and Tableware included

On-Site Wedding Coordinator

Cake Cutting done by Event Team

Complimentary Champagne & Sparkling Cider passed for Toasts

Event Staff & Bartender Included\*

Complimentary Food Tasting for Two

Access to inventory in Wedding Decor Closet

\*Additional Fees for Events where two or more Bartenders are needed

# Hors D'oeuvres

Minimum Order 25 Pieces per Selection

## Chilled Hors D'oeuvres

Bruschetta with assorted toppings  
Caprese Skewers  
Deviled Eggs  
Antipasto Skewers  
Gorgonzola and Walnut Stuffed Potato Cups  
**\$75 per 25 pieces**

## Premium Chilled Hors D'oeuvres

Lobster Deviled Eggs  
Prosciutto and Brie with White Truffle Honey on Toasted Brioche  
Chilled Jumbo Shrimp with Cocktail Sauce and Lemon  
Tuna Tartare and Pickled Vegetables  
Beef Tenderloin, Bacon and Onion Marmalade on Toasted Brioche  
**\$100 per 25 pieces**

## Hot Hors D'oeuvres

Assorted Mini Quiches  
Mini Beef Empanadas  
Brie en Croute served with Raspberry Coulis  
Vegetable Egg rolls served with Thai chili sauce  
Spinach and Feta in Phyllo Dough  
Fried Chicken Drumettes served with Ranch Dipping Sauce  
Meatballs (BBQ, Polynesian, Swedish or Marinara)  
Jalapeño Poppers served with Ranch Dipping Sauce  
Potato Skin topped with Cheddar Cheese and Bacon  
**\$81.25 per 25 pieces**

## *Hors D'oeuvres cont.*

Minimum Order 25 Pieces

### *Premium Hot Hors D'oeuvres*

Soy Marinated Beef Satay  
Chicken Satay served with Peanut Sauce  
Mini Beef Wellingtons  
Coconut Shrimp served with Spicy Apricot Marmalade  
Bacon Wrapped Sea Scallops  
Crab Cakes served with Remoulade Sauce  
Shrimp Tempura served with Sweet and Sour Dipping Sauce  
Tequila Marinated Chicken Skewers  
Crab Rangoon served with Sweet and Sour Dipping Sauce  
**\$100 per 25 pieces**

### *Crudités Display*

Assortment of Fresh, Seasonal, Grilled and Roasted Vegetables  
Served with Ranch Dipping Sauce  
**\$6 per guest (Minimum 25 guests)**

### *Fresh Seasonal Fruit Display*

Sliced Fresh Fruit served with Sour Cream and Brown Sugar Dipping Sauce  
**\$6 per guest (Minimum 25 guests)**

### *International and Domestic Cheese Display*

An Assortment of International and Domestic Cheeses  
Displayed with Fresh and Dried Fruit, Assorted Nuts and Salami  
**\$7 per guest (Minimum 25 guests)**

### *Antipasto Display*

An Assortment of Charcuterie Meats and Cheeses, Olives, Grilled Vegetables  
and Marinated Mushrooms served with Baguette Slices and Crackers  
**\$12 per guest (Minimum 25 guests)**

# Dinner Selections

All Buffets include Fresh Baked Rolls and Butter, Seasonal Vegetable Medley and Beverage Station with Regular and Decaffeinated Coffee, assorted Herbal Tea and Iced Tea.  
Plated options available upon request

\$45<sup>++</sup> per Guest for 2 Entrees  
\$50<sup>++</sup> per Guest for 3 Entrees

## Salads

Choice of Two  
Additional Salad \$3 per guest

### Fresh Garden Salad

Tossed Greens, Grape Tomatoes, Cucumbers and Carrots served with choice of two Dressings

### Traditional Caesar Salad

Crisp Romaine, Parmesan Cheese, Croutons and Caesar Dressing

### Pasta Primavera Salad

Roasted Vegetables, Pasta, Fresh Herbs tossed with a Balsamic Dressing

### Mixed Vegetable Salad

Fresh and Grilled Seasonal Vegetables and Feta Cheese tossed with Citrus Vinaigrette

### Southwestern Salad

Roasted Corn, Black Beans, Red Peppers tossed with a Cilantro Vinaigrette

### Fresh Fruit Salad

Seasonal Fresh Fruit and Berries garnished with Toasted Coconut

### Caprese Pasta Salad

Fresh Mozzarella, Grape Tomato, Pasta, Fresh Basil tossed in a Balsamic Dressing

### Curried Chicken Salad

Tender Chicken, Rice, Pineapple and Toasted Coconut tossed with Curry Dressing

### Mama's Potato Salad

Tender Potatoes, Diced Onions tossed with an Apple Cider Dressing

### Cole Slaw

Shredded Cabbage Medley and Carrots tossed in a Tangy Mustard Dressing

## *Accompaniments*

Choice of Two  
Additional Accompaniment \$3 per guest

Roasted Garlic Mashed Potato  
Potato Gnocchi with Gorgonzola Cream Sauce  
Au Gratin Potato  
Oven Roasted Potatoes  
Spanish Rice  
Rice Pilaf  
Blended Wild Rice  
Mama's Mac and Cheese  
Cheese Tortellini Pomodoro  
Baked Cheese Ravioli  
Refried Beans  
BBQ Baked Beans

## *Entree Selections*

Additional Entree \$5 per guest

Sliced Aged Beef Sirloin  
Sliced, tender Beef Sirloin served with a Merlot Sauce

Beef Lasagna  
Tender Ground Beef layered with Pasta Sheets and Béchamel Sauce.  
Topped with Mozzarella Cheese and baked golden brown

Beef Pizzaiola  
Aged Beef Sirloin Steaks served with a rich Beef Tomato Sauce

BBQ Beef Brisket  
Beef Brisket with Chef's Special Dry Rub and Smoked until fork tender  
Served with our BBQ Sauce

Boneless Beef Short Ribs (Add \$4 per guest)  
Slow Braised Short Ribs in a rich Red Wine Sauce until fork tender

Chicken Piccata  
Seared Chicken Breast served with a Lemon Caper Sauce

Chicken Marsala  
Seared Chicken Breast served with rich Mushroom Marsala Sauce



### Chicken Parmesan

House Breaded Chicken Breast topped with House Marinara and Mozzarella Cheese

### Hickory Chicken

Bone-in Chicken, slow smoked and topped with our BBQ Sauce

### Chicken OR Beef Enchiladas

Corn tortillas stuffed with slow simmered Chicken OR Beef  
Topped with Red OR Green Sauce

### Build Your Own Chicken OR Beef Steak Fajitas

Marinated Chicken Breast OR Beef Steak, Grilled Peppers, Tomatoes, Onions, Flour Tortillas  
Served with Shredded Cheese, Sour Cream, Salsas and Guacamole

### Grilled Salmon Fillet

Seared Salmon Fillet served with a Citrus Butter

### Fried Catfish

Crispy Fried Catfish served with Hushpuppies and Remoulade Sauce

### Build Your Own Fish Tacos

Blackened Fish Fillet topped with a Mango Salsa and Spicy Slaw

### Grilled Trout Fillet

Grilled Trout Fillet served with a Beurre Noisette

### Shrimp Scampi (Add \$5 per guest)

White Jumbo Shrimp cooked in Butter, Fresh Garlic, Lemon,  
Cream and Fresh Herbs

### Roasted Boneless Pork Loin

Slow Roasted Pork Loin served with a Port Cherry Demi

### BBQ Baby Back Ribs

Slow smoked Baby Back Ribs served with our BBQ sauce

### Pork Chile Verde

Slow simmered Pork Stew in our House Made Green Sauce

### Italian Sausage

Grilled Italian Sausage served with charred Peppers and Onions

### Beer Bratwurst

Bratwurst simmered in an IPA Beer with Onions and Spices.  
Served in a Pretzel Bun with Caramelized Onions

Catering Selections subject to current Sales Tax and 20% Gratuity

Dora's Pork Goulash  
Slow simmered Pork Stew in a rich Paprika Sauce

Vegetarian Eggplant Parmesan  
Hand breaded Eggplant slices topped with House Marinara, Fresh Herbs and Mozzarella

Vegetarian Mushroom Raviolis  
Mushroom Raviolis served with Porcini Sherry Cream Sauce

Vegetarian Polenta Cakes  
Grilled Polenta Cakes served with an Italian Sweet and Sour Sauce

Build Your Own Vegan Black Bean Burger  
House made Black Bean Burger Patty, Vegan Herb Mayo, Lettuce,  
Tomato, Grilled Onions and a Ciabatta Roll

Vegan Cauliflower Steaks  
Charred Cauliflower Steaks served with a Chimichurri Sauce



### *Beverage Pricing Information*

Hidden Valley Country Club will provide beverage services including alcohol-free, Hosted Bar, or Cash Bar options. The Club offers a wide variety of Wines, Liquors and Domestic and Imported Beers. Premium Wine List is available upon request.

**The Club does not permit alcoholic beverages purchased elsewhere to be served in the facility.**

Well Brand Cocktails .....	\$6
Call Brand Cocktails .....	\$7
Premium Brand Cocktails .....	\$8+
Domestic Bottled Beer .....	\$5
Imported/ Microbrew Bottled Beer .....	\$6
House Wine by the Glass .....	\$7
Soft Drinks & Bottled Water .....	\$2
House Wine by the Bottle .....	\$25
House Champagne by the Bottle .....	\$18
Sparkling Cider by the Bottle .....	\$9
Lemonade and Fruit Punch by the Gallon .....	\$20

Prices subject to change without notice.

## Deposit and Payment Information

A Booking Fee in the amount of \$1000.00 is required to reserve a requested date. **The Booking Fee is non-refundable and will be applied to your final bill.** This fee secures your date and time slot should another group request the same date. A menu and beverage agreement must be prepared 90 days in advance of your function. At this time, 30% of the anticipated charges will be due. This amount is also non-refundable, and will be applied to your final bill. The guest count guarantee is due 7 days in advance of the event date. Final payment is due the week of the event. Refund of any overpayment will be issued within 10 days. We accept Cash, Checks, Visa, MasterCard and American Express.

## Minimums

There is a \$5,000.00 minimum Food and Beverage expenditure required for all events in the Peak Season months of May through October. This minimum amount does not include current Sales Tax or 20% Gratuity. Under no circumstances is this minimum refundable.

## Cancellation Policy

Hidden Valley Country Club understands that unforeseen circumstances could develop into canceling a contracted event. A written notification of the cancellation must be received by the Club. If an event is canceled prior to 90 days of contracted event, no further obligation is required and the event booking fee will NOT be refunded. If the contracted event is canceled within 90 days the client will be responsible for 30% of the projected revenue for the event. If the contracted event is canceled within 30 days of the event the client will be responsible for the full balance shown on the Special Event Contract. **Booking Fees are not refundable under any circumstances.** If Hidden Valley cannot safely host your Wedding due to current COVID guidelines, then we will gladly refund any payments made on your account if you choose not to postpone to a future date.

## Outside Vendors

Hidden Valley Country Club will provide you with a list of Preferred Vendors, but you are not required to use the ones listed. Even though we offer inclusive Wedding packages, you will need to hire a DJ for all of your sound equipment needs, Florist, Cake and/or Dessert Baker, Officiant and Photographer/Videographer. We require that all outside Vendors are to be professional businesses and must be able to provide a business license and liability insurance when asked from the venue. Please note, all Outside Vendors must be self contained and HVCC will not provide any type of equipment for the Vendors.

## Decorations

No tacks, nails or glue will be allowed to fasten any items to the walls or ceilings. Candles must be self-contained within a vessel with no dripping wax. All decorations are subject to approval by the Event Coordinator. We ask that you do not use confetti, silk flower petals, rice or birdseed. The use of sparklers are strictly prohibited.

**For more information regarding our venue, please contact:**

**Trista DeWeese**

*Catering & Events Director*

775.857.4735 Ext. 114

Email: [Trista@hvccreno.com](mailto:Trista@hvccreno.com)