

CATERING PACKAGES



9595 FRANKLIN BLVD. ELK GROVE, CA 95758 (916)684-2120



Amenities & Services

- Historic Crowley's Bar
- Picturesque golf course views
- Attentive, friendly, and professional event team
- Event Planning Specialist
- Private dining menus offering the
 Valley's most farm-fresh ingredients.
- Lakeside Wedding Ceremony location
- Exceptional food and beverage program
- Idyllic Garden Courtyard perfect for events from 50 – 250 people
- Clubhouse tables, chairs, linens,
 napkins, dance floor, votive candles,
 glassware, China, and silverware
- Miles away from hotel accommodations for out-of-town guests
- Complimentary property parking
- Minutes away from Clarksburg and Lodi wine country estates, local attractions, wineries, historic Elk Grove districts, and restaurants and nightlife

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Rent out one room, the whole facility, or event the courtyard!
We have spaces available for any type of event.

05 Breakfast

The most important meal of the day! Making your early mornings better with our food & beverages

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Hand passed appetizers, keeping it light, and adds a touch of elegance.

06 StationaryDisplays

Food platters; charcuterie, fruit, and more (one platter serves 50)

07 Cookouts

Handmade to order! A chef attendant cooking your favorites; woodfire pizza, all American BBQ, and taco station.

08 Plated Meals

Your standard 3 course meal; salad, entree, & dessert. Only available for parties of 60 or less.

09 Buffets

Select Chef's Preselected menu options or create your own buffet

11 Libations

Alchoholic and non-alcoholic beverage options.

Complimentary water, tea, and coffee station for every event.

Valley Hi Country Club offers a distinctive atmosphere that is perfect for your next gathering, large or small. Whether you are planning a festive dinner party, reunion, retirement celebration, or anniversary, we will make your event an occasion to remember.

Rooms Available

Indoor & Outdoor areas









Choose one room, combine rooms, the whole facility, or our outdoor courtyard!

We have spaces for any occasion.

President's Room

Seats up to 75 people
With access to the upper courtyard.

\$750

Garden Room

Seats up to 25 people. You can combine this room with the President's Room or the Fountain Room for extra space.

\$300

Fountain Room

Seats up to 50 people. Views of the putting greens, golf course and Fountain through floor to ceiling windows.

\$700

Courtyard

Private outdoor courtyard.

Seat up to 250 guests. Includes a stage and upper courtyard.

heaters and firepits available.

\$1000

Breakfast

Continental Breakfast\$20pp

Assorted Fresh Seasonal Fruit Platter Greek Yogurt

Freshly Baked Breakfast Pastries
Includes: Coffee, Decaf, Assorted Juices

All-American Breakfast \$35pp

Assorted Fresh Seasonal Fruit Platter
2 Breakfast Sides
1 Breakfast Protein
1 Breakfast Enhancement

Includes: Coffee, Decaf, Assorted Fruits

<u>Ultimate Breakfast \$38pp</u>

Assorted Fresh Seasonal Fruit Platter
Greek Yogurt
Freshly Baked Breakfast Pastries
2 Breakfast Sides
2 Breakfast Proteins
1 Breakfast Fnhancement

Includes Coffee, Decaf, Assorted Juices

BREAKFAST SIDES

- SCRAMBLED EGGS
- CHEESE SCRAMBLED EGGS WITH SCALLIONS
- HASHED BROWNS
- COUNTRY STYLE

 BREAKFAST POTATOES

BREAKFAST PROTEINS

- APPLEWOOD SMOKED BACON
- TURKEY BACON
- SAUSAGE LINKS
- BREAKFAST SAUSAGE PATTIES
- HAM

BREAKFAST ENHANCEMENTS

- FRENCH TOAST
- BELGIUM WAFFLES
- PANCAKES
- BISCUITS & GRAVY
- BREAKFAST BURRITOS
- EGGS BENEDICT
- 60Z STEAK
- OMELET STATION
 WITH CHEF ATTENDANT

Hors D'oeveurs

Heated

Potato Latkes —\$15 pp
Asian Pork Belly Skewers—\$15pp
Ham & Cheddar Croquettes—\$15pp
Crisp Polenta Toasts—\$15pp
Spanish Meatballs—\$15pp
Chicken Satay Skewers —\$15pp

Chilled

Smoked Salmon Toasts—\$15pp

Beet "Tartare"—\$15pp

Whipped Ricotta Toasts—\$15pp

Bruschetta on Toasted Baguettes—\$15pp

Caprese Skewers—\$15pp





Stationary Displays

(each platter feeds roughly 50)

Seasonal Crudité \$200

with an array of dipping sauces and Hummus with Pita Chips

Charcuterie \$300

Assorted cheese, prepared meats, dried and fresh fruit, roasted nuts and served with assorted mustards, honeys, spreads.

Italian Antipasti \$250
Assorted Italian meats, and cheeses, marinated

Assorted Italian meats, and cheeses, marinated olives, bocconcini, roasted pepper salad, artichoke hearts, focaccia bread, flat bread, naan.

Seasonal Fruit \$200

Fresh Seasonal Fruit. Add Greek Yogurt, honey, and granola.

Service charge based on 60-90 minutes of service.

All Food & Beverage subject to CA sales tax & 20% service charge.

Menu Items and Pricing subject to change based on seasonality and availability.



Wood Fired Pizza \$35pp

Choice of 3

- Cheese
- Pepperoni
- BBQ Chicken and red onion
- Chicken Pesto
- Meat Lovers
- Pear & Aged Gouda
- Margarita
- All Veggie

All-American \$35pp

Choice of 2

- Tri tip
- Hamburgers
- Cheeseburgers
- Hot Dogs
- Beef Bratwurst
- Grilled Chicken Breats

South of the Border Taco Station \$35pp

Choice of 2

Achiote Chicken

Carne Asada

Carnitas Pork

Vegetarian Fajitas

Tex-Mex BBQ \$50pp

Choice of 2

- BBQ Pulled Pork Sandwich
- BBQ Tri Tip Sandwich
- Smoked Brisket Sandwich
- Grilled Chicken Sandwich
- Mesquite Grilled Shrimp

Steak Out \$60pp

With Choice of salad and side

Mesquite Skirt Steak with chimichurri.

Mesquite BBQ Chicken

Elevate your cookout options:

Angus NY Steak (Market Price)

Rib Eye Steak (Market Price)

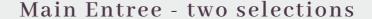
Plated Meals "The Standard" 3 Course Meal

Plated entrees include bread, butter, starter, entree, and dessert. If choosing 2 or more entree selections, we do charge the highest price selected.



Starter - one selection

- Caesar Salad
- Roasted Baby Beet Salad
- Arugula & Micro Greens Salad
- Mixed Greens Salad
- Napa Salad
- Soup du Jour Chef's Choice





- Ahi Tuna
- Prime Rib or Swordfish Beef
- VegetableNY Steak Linguini
- Chicken Breast Elevated options: (Market Price)
 - King Salmon

 - Rib eye Steak

 - Filet Mignon

Sides - two selections

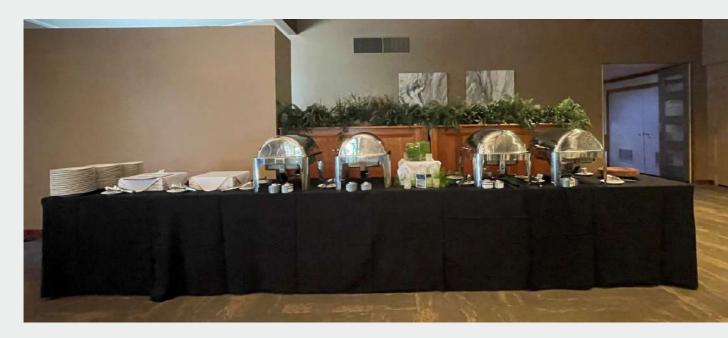
- Garlic Mashed Potatoes
- Roasted Yukon Potatoes
- Rice Pilaf Roasted Seasonal Vegetables
- Caramelized Brussel Sprouts
- Mushroom Risotto
- Broccoli Rabe with garlic and chili flakes
- Green Beans with garlic and chili flakes
- Mac and Cheese



- Apple Strudel
- Seasonal Fruit Cobbler
- Seasonal Cheesecake
- Strawberry Shortcake



Buffets Chef's Pre-Selected Buffets



That's Italian \$55pp

- Valley Hi Caesar
- Mixed Green Salad
- Sauteed Green Beans with Chili and Garlic
- Baked Ziti Bolognese
- Linguine with Marinara
- Chicken Parmesan

Asian Inspired \$65pp

- Potstickers with dipping sauce
- Asian Chicken Salad
- Steamed Rice
- Orange Chicken
- Sauteed Chinese Vegetables with Tofu
- Beef and Broccoli

South of the Border \$55pp

- Taco Salad with crispy tortilla strips
- Mexican Rice
- Refried Beans
- Chicken Enchiladas
- Cheese Enchiladas
- Beef Fajitas

Traditional Prime Rib \$94pp

- Garden Salad Bar
- Baked Potato Bar
- Sauteed Seasonal Vegetables
- Displayed Carved Prime Rib of Beef w/
 Au Jus
- Displayed Carved Turkey Breast
- Assorted Dessert Platter

Create Your Own Buffet

The Par \$65pp

Selection of 1 salad, 1 side, 2 entrees

The Birdie \$80pp

Selection of 2 salads, 2 sides, and 2 entrees

The Eagle \$90pp

Selection of 2 salads, 3 side, 3 entrees

SALADS

Valley Hi Caesar crisp romaine, seasoned croutons, parmesan cheese, house Caesar Dressing

Roasted Baby Beet Salad goat cheese mouse, pistachios, shaved pears, sherry vinaigrette

Arugula and Micro Greens
Salad

baby beets, avocado, radish, goat cheese, champagne vinaigrette

Mixed Greens Salad shredded carrot, cucumber, and tomato with dressing of choice

Valley Hi Napa

over butter lettuce with sun dried cherries, candied walnuts, and bleu cheese tossed in poppy seed dressing

SIDES

Garlic Mashed Potatoes

Roasted Yukon Potatoes

Rice Pilaf

Roasted Seasonal Vegetables

Caramelized Brussel Sprouts

Mushroom Risotto

Broccoli Rabe with garlic and chili flakes

Green Beans with garlic and chili flakes

Mac and Cheese

ENTREES

Tri Tip

Skirt Steak

Airline Chicken Breast

Grilled Chicken Breast

King Salmon

Ahi Tuna

Swordfish

Vegetable Linguini

Elevate your buffet:
(Market Price)
Prime Rib
Filet Mignon
NY Steak

Hosted Bar

BEER & WINE

1 HOUR— \$22PP

2 HOURS—\$24PP

3 HOURS—\$26PP

4 HOURS—\$29PP

INCLUDES: HOUSE WINE

OPTIONS, DOMESTIC

BEERS, IMPORTED

BEERS, LOCAL BEERS,

AND SOFT DRINKS

DELUXE

1 HOUR—\$26PP

2 HOURS—\$29PP

3 HOURS—\$31PP

4 HOURS—\$34PP

HOUSE WINE OPTIONS.

DOMESTIC BEERS,

IMPORTED BEERS, LOCAL

BEERS, SOFT DRINKS, AND

WELL LIQUOR OPTIONS

FOR COCKTAILS

PREMIUM

1 HOUR—\$30PP

2 HOURS—\$33PP

3 HOURS—\$35PP

4 HOURS—\$40PP

HOUSE WINE OPTIONS,

DOMESTIC BEERS,

IMPORTED BEERS, LOCAL

BEERS, SOFT DRINKS,

AND PREMIUM LIQUOR

OPTIONS FOR COCKTAILS

Non-Hosted

Consumptions Bar: Price per drink

- House Wine \$12
- Domestic Beers \$8
- Imported Beers \$10
- Local Beers \$10
- Well Cocktails \$15
- Premium Cocktails \$17
- Soft Drinks \$6
- Bottled Water \$5

Options & Fees

Bar Set-up & Bartender: \$150 Wine Corkage \$20/ per 750ml bottle

Bar Advisory Cap:

Event hosts can host a bar based on the total number of drinks consumed instead of a per person package. Client's pre-pay for all bar advisory caps prior to the event. Hosted bar will continue until the advisory cap is satisfied, then the bar drinks will be available for purchase (no-host cash bar)

Non-Host Bars: \$750 bar minimum



