

MERIDIAN VALLEY COUNTRY CLUB

CHAMPIONSHIP GOLF



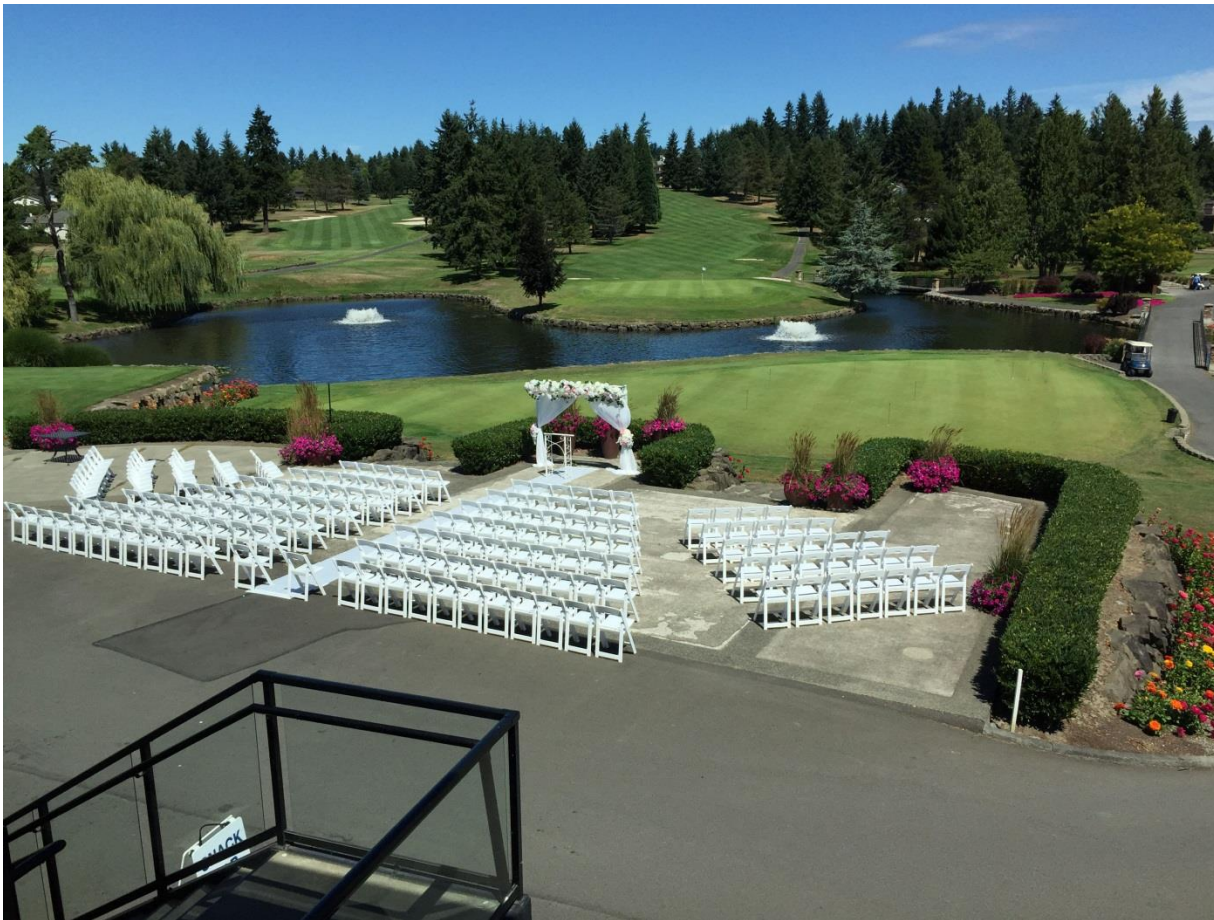
CELEBRATED MEMBERS



Please contact Casey Payton-Bowles, Catering Sales Manager, for more information.

casey@meridianvalleycc.com – 253.631.3131

Terrace Ceremony



April – October Outdoor Ceremony Package Includes:

Elegant White Arbor
White Aisle Runner
White Garden Chairs
Microphone and Speakers
One Hour of Ceremony Time
Complimentary Use of Bridal Suite
(Contingent on Availability)

\$2,500

*Price is negotiable depending on number of guests. Off-season (November - March) wedding ceremony prices are also negotiable. Approval from Food & Beverage Manager is required.

Reception Details

Room Rentals:

\$2000 Vista Room Rental

(Receptions require a minimum of 80 guests)

Fees cover the cost of labor setup, breakdown, standard linen, tables, utensils, building cleaning and maintenance fees.



A 20% Service Charge and applicable Washington State Sales Tax will be added to all food and beverage charges.
Prices subject to change without notice.

All Receptions Include:

Cake Cutting and Serving
Served Champagne and Sparkling Cider Toast
Wood Parquet Dance Floor
Head Table or Sweetheart Table, Guest Tables and Display Tables
Use of select tea light candles
Choice of Select Table Linen and Napkin Linen
Attendance to Scheduled Menu Tasting
(select menu items only)



Plated Entree Selections

Choose up to three entrées. Price for each entrée chosen will be charged for the number ordered & additional plates added after guarantee is given.

All Entrees Served with: Dinner Rolls with Butter and Chef's Seasonal Vegetables
Beverage Station with Coffee, Decaf, Ice Water, and Choice of Iced Tea, Lemonade, or Fruit Punch

POULTRY

Northwest Chicken

Herb and citrus roasted chicken breast with
natural jus

40.00

Sun Dried Tomato Chicken

Breast of Chicken with a White Wine and Sun Dried Tomato Sauce
topped with Goat Cheese

40.00

Chicken Marsala

Breast of Chicken with a Marsala Wine Sauce and
Fresh Mushrooms

40.00

FISH

Salmon Filet

Broiled Pacific Salmon Fillet with a Lemon Beurre Blanc Sauce

45.00

Almond Crusted Mahi Mahi

Mahi Mahi baked in an Almond Crust with either Caribbean Vinaigrette
or Hoisin Beurre Blanc Sauce

45.00

BEEF

Roasted Prime Rib of Beef

10 oz cut served with horseradish sauce and madeira jus

48.00

Grilled Filet Mignon

6 oz filet finish with a roasted shallot marsala demi-glace
and wild mushrooms

52.00

VEGETARIAN

Pasta Primavera

Penne Pasta and White Cream Sauce tossed with Seasonal
Vegetables

35.00

Stuffed Bell Pepper

Stuffed with Spinach, Feta and Cous Cous with Balsamic drizzle

35.00

A 20% Service Charge and applicable Washington State Sales Tax
will be added to all food and beverage charges.
Prices subject to change without notice.

Buffet Selections

All Buffets Include:

Beverage Station with Coffee, Decaf, Ice Water, and Choice of Iced Tea, Lemonade, or Fruit Punch

Buffet dinners are ideal for groups of 80 or more.

Due to food safety concerns, buffets will be limited to a maximum of 2 hours of service.

Traditional Buffet

Fresh fruit & seasonal berry display. Imported & Domestic cheese display. Chef Carved Roast Prime Rib, served with Madeira Jus & Horseradish sauce. Sonoran Crusted King Salmon with Oven Dried Tomato Sauce. Sautéed Fresh Vegetables. Assorted Breads & Dinner Rolls

59.00

Taste of Italy Buffet

Mozzarella, Fresh Tomato, and Basil salad. Antipasto Display. Fresh Fruit & Seasonal Berry Display. Artisan Cheese Display. Penne & Rotelle Pastas with Marinara & Wild Mushroom sauces, Freshly grated Reggiano-parmigiana cheese. Chicken Parmesan with Oven Dried Tomato Sauce. Sautéed fresh vegetables. Club made Garlic Bread.

45.00

Reception Buffet

Fresh Fruit & Seasonal Berry Display. Mozzarella, Fresh Tomato and Basil Platter. Herb Roasted Chicken with Caramelized Shallot Marsala demi. Sonoran Crusted King Salmon with Oven Dried Tomato Sauce. Sautéed fresh vegetables. Fresh baked dinner rolls.

52.00

Evening Cocktail Buffet

Antipasti Display with Assorted Cured Meats, Marinated Grilled Vegetables & Cheeses. Lime Zested Cocktail Prawns with Cocktail Sauce. Penne Pasta with Trio of Sauces: Marinara, Wild Mushroom & Pesto. Chef Carved Oven Roasted Tri Tip with Madeira Jus & Horseradish.

Served with Dinner Rolls and Assorted Condiments

50.00

Menu Selections

Each Reception Package includes Choice of **One Accompaniment**

Oven Roasted Baby Red Potatoes
Garlic Roasted Mashed Potatoes
Wild Rice

A 20% Service Charge and applicable Washington State Sales Tax will be added to all food and beverage charges.
Prices subject to change without notice.

Menu Selections

Each Reception Package includes Choice of **One Salad** with Choice of **Two Dressings**

Traditional Caesar

Crisp Romaine, Focaccia Croutons, Reggiano-parmigiana cheese and our own Caesar Dressing

Mixed Greens

Mixed local greens with Roma Tomatoes, Cucumbers, Red Onion and Roasted Shallot Vinaigrette

Northwest Field Greens

Fresh Romaine, Walla Walla Onions, Sliced Apples, Basil, Hazelnuts and Roasted Shallot Vinaigrette

House Garden Salad

Mixed Greens with Cucumber, Tomato, and Croutons served with Choice of Two Dressings

MVCC Salad

Hearts of Romaine, Smoke Bacon, Gorgonzola and Toasted Hazelnuts, drizzled with a Hazelnut Vinaigrette

Spinach Salad

Baby Spinach topped with Spanish Almonds, Goat Cheese crumbles and Raspberry Vinaigrette

Additional Dressings Selections

Ranch, Italian, Bleu Cheese, Thousand Island, Honey Mustard, Berry Vinaigrette, Balsamic Vinaigrette, Asian Sesame Vinaigrette

Kids' Meals

(Ages 4 - 12)

Option 1 - Choose One:

Chicken Strips, Grilled Cheese or Mini Corn Dogs
Served with French Fries and Fresh Fruit

12.00

Option 2 - Half Price of Buffet Selection

A 20% Service Charge and applicable Washington State Sales Tax will be added to all food and beverage charges.

Prices subject to change without notice.

Hors d'oeuvres Selections

*(Prices are per Dozen. A minimum of two dozen is required for any one item.
Suggested one piece per person.)*

Marinated Tomato Bruschetta with Balsamic and Goat Cheese - 25.00

Candied Brie with crispy Gala Apples and Caramelized Onions on a crostini - 35.00

Shrimp and Dungeness Crab Baked Tarts - 35.00

Sundried Tomato Croquettes
with risotto and pecorino cheese, finished with pesto - 32.00

Lamb Lollipops
Moroccan BBQ Glaze, Pea Vine, Fire Roasted Brassica - 45.00

Chicken Quesadilla
Stuffed with cheese blend, tomatoes and green onions. Served with salsa and sour cream - 32.00

Stuffed Mushrooms - choice of:
Walnut with Blue Cheese - 25.00 / Shrimp and Crab with parmesan cheese - 35.00 /
Sausage and Bleu Cheese - 30.00

Phyllo Cups - choice of:
Shrimp and crab - 35.00 / Roasted vegetable - 25.00 /
Chicken and portabella mushroom - 30.00

Satay
Soy Mirin Glazed Chicken with smoked sesame seeds - 44.00

Teriyaki Glazed Beef with Scallion threads - 50.00

A 20% Service Charge and applicable Washington State Sales Tax
will be added to all food and beverage charges.
Prices subject to change without notice.

Additional Hors d'oeuvres Selections

(Platters are for 25 people)

Washington Farmer's Market Crudité

A cornucopia of seasonal vegetables with buttermilk ranch dip - 120.00

Antipasto Platter

Charcuterie fine cured meats, marinated and grilled vegetables, and marinated olives.
Served with mostarda and daily baked breads - 170.00

Farm House Cheeses

A selection of the region's finest cheeses personally selected by Chef,
grapes, figs, nuts and daily baked breads and crackers. - 170.00

Fresh Mozzarella, Marinated Tomato and Asparagus Platter - 170.00

Fresh Seasonal Fruits and Berries - 170.00

Chilled Northwest Seafood Platter

Smoked salmon, clams, prawns and fresh oysters.
Accompanied with a red onion salad, cucumber, lemon wedges and caper berries - 300.00

Crab and Artichoke Dip

Dungeness Crab, artichokes and parmesan cheese. Served with fresh sliced baguettes - 170.00

Baked Brie En Croute

Aged wheel of Brie and seasonal fruit wrapped in puff pastry and baked.
Garnished with candied walnuts and served with fresh sliced baguettes - 170.00

A 20% Service Charge and applicable Washington State Sales Tax
will be added to all food and beverage charges.
Prices subject to change without notice.

DESSERT OPTIONS

Desserts are \$8.00 per person unless otherwise indicated

Raspberry Chocolate Decadence

Raspberries mixed into rich chocolate cake and topped with fresh whipped cream

Vanilla Crème Brule

Served in the classic style

Strawberry Shortcake

Fresh sliced strawberries and homemade shortcake, topped with fresh whipped cream

New York Cheese Cake

Topped with fresh berries

Carrot Cake

Topped with Cream Cheese Icing

Tiramisu

Lady Fingers soaked with espresso, brandy and Kahlua. Layered with mascarpone cheese, cream and more brandy, Topped with shaved chocolate

Seasonal Berry Parfait

Topped with citrus crème fraiche

Mile High Chocolate Tower Cake

Tower Carrot Cake

Sorbet or Ice Cream with Homemade Cookie

5.00

MVCC “Walking Sundae Bar”

Vanilla ice cream with buffet of fudge, caramel and whipped cream with assortment of sweet treats and toppings

9.00 (minimum of 20)

Club Baked Assorted Cookies

21 (per dozen)

A 20% Service Charge and applicable Washington State Sales Tax will be added to all food and beverage charges.
Prices subject to change without notice.

Hosted Bar Options

Beer and Wine

Domestic and Imported Beer, House Wine, Soft Drinks, and Juices

1 st hour	12 per person
2 nd hour	10 per person
3 rd +hours	8 per person per hour

Well Bar

Well Brand Liquor and Cocktails, Domestic and Imported Beer, House Wine, Soft Drinks, and Juices

1 st hour	15 per person
2 nd hour	13 per person
3 rd hour	11 per person
4 th +hours	9 per person per hour

Call Bar

Call Brand Liquor and Cocktails, Domestic and Imported Beer, House Wine, Soft Drinks, and Juices

1 st hour	17 per person
2 nd hour	14 per person
3 rd hour	11 per person
4 th +hours	9 per person per hour

Premium Bar

Premium Brand Liquor and Cocktails, Domestic and Imported Beer, Premium Wines, Soft Drinks, and Juices

1 st hour	19 per person
2 nd hour	16 per person
3 rd hour	13 per person
4 th +hours	11 per person per hour

Custom Hosted Bar & Specialty Cocktails

You decided what you host based on the items, time frame, and/or dollar amount of your choice.
Utilize our expert bartenders to create a customized cocktail for your special day!

A 20% Service Charge and applicable Washington State Sales Tax
will be added to all food and beverage charges.
Prices subject to change without notice.