



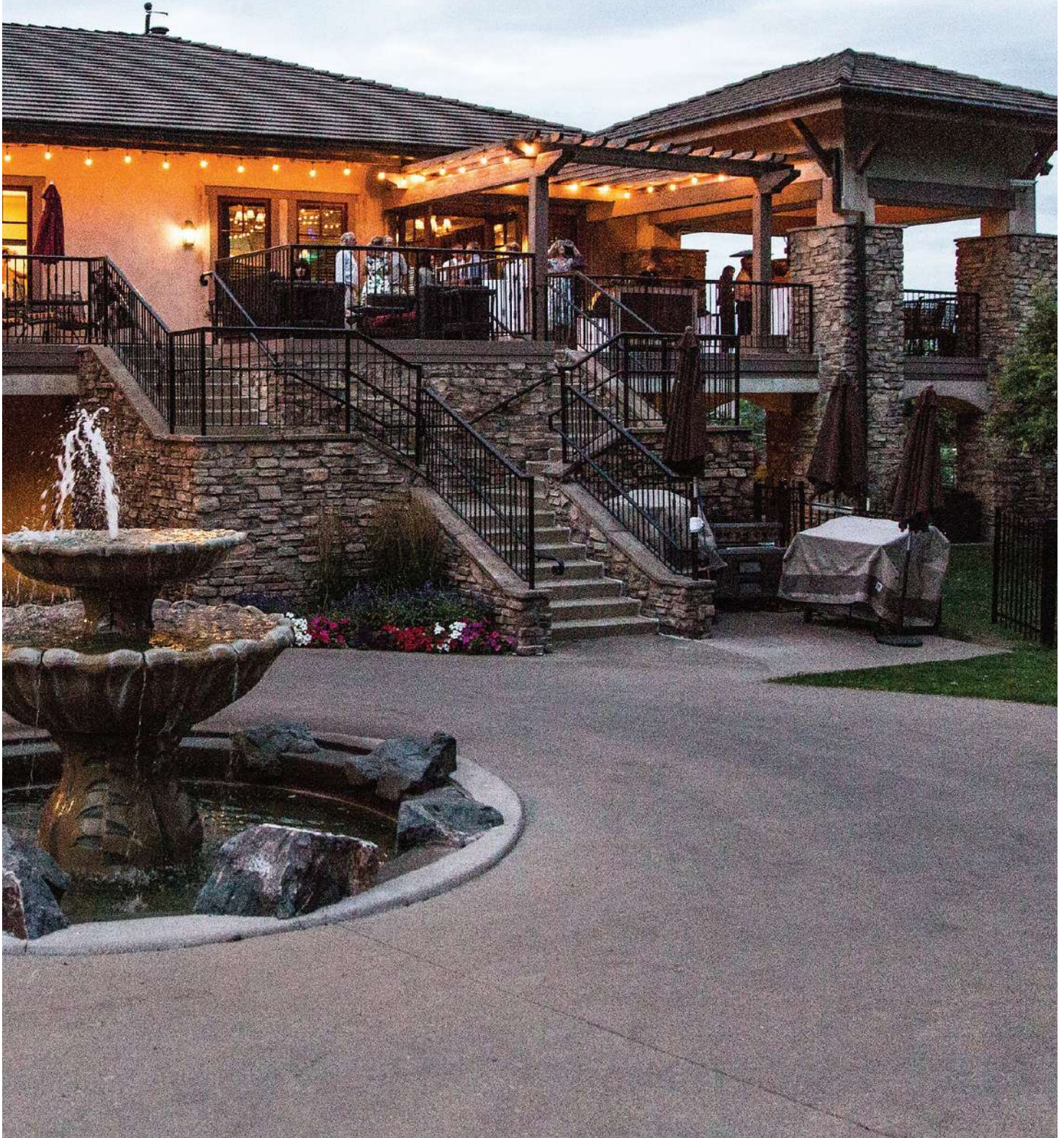
Directions and **CONTACT**

From I-25: GO east on Arapahoe Road. Continue 4 1/2 miles to Jordan Road, turn left (north). Proceed to the first stop sign which is Caley Avenue. Take a right (east) on Caley and proceed straight to the Clubhouse.

From I-225: Go south on Parker Road. Turn right (west) on Arapahoe Road. Turn right (north) on Jordan Road. Proceed to the first stop sign which is Caley Avenue. Take a right (east) on Caley and proceed straight to the Clubhouse.

Danielle Ochs,
Valley Country Club Catering Manager
14601 Country Club Drive • Centennial, CO • 80016
720.630.2466
danielle@valleycountryclub.org

Valley Banquets

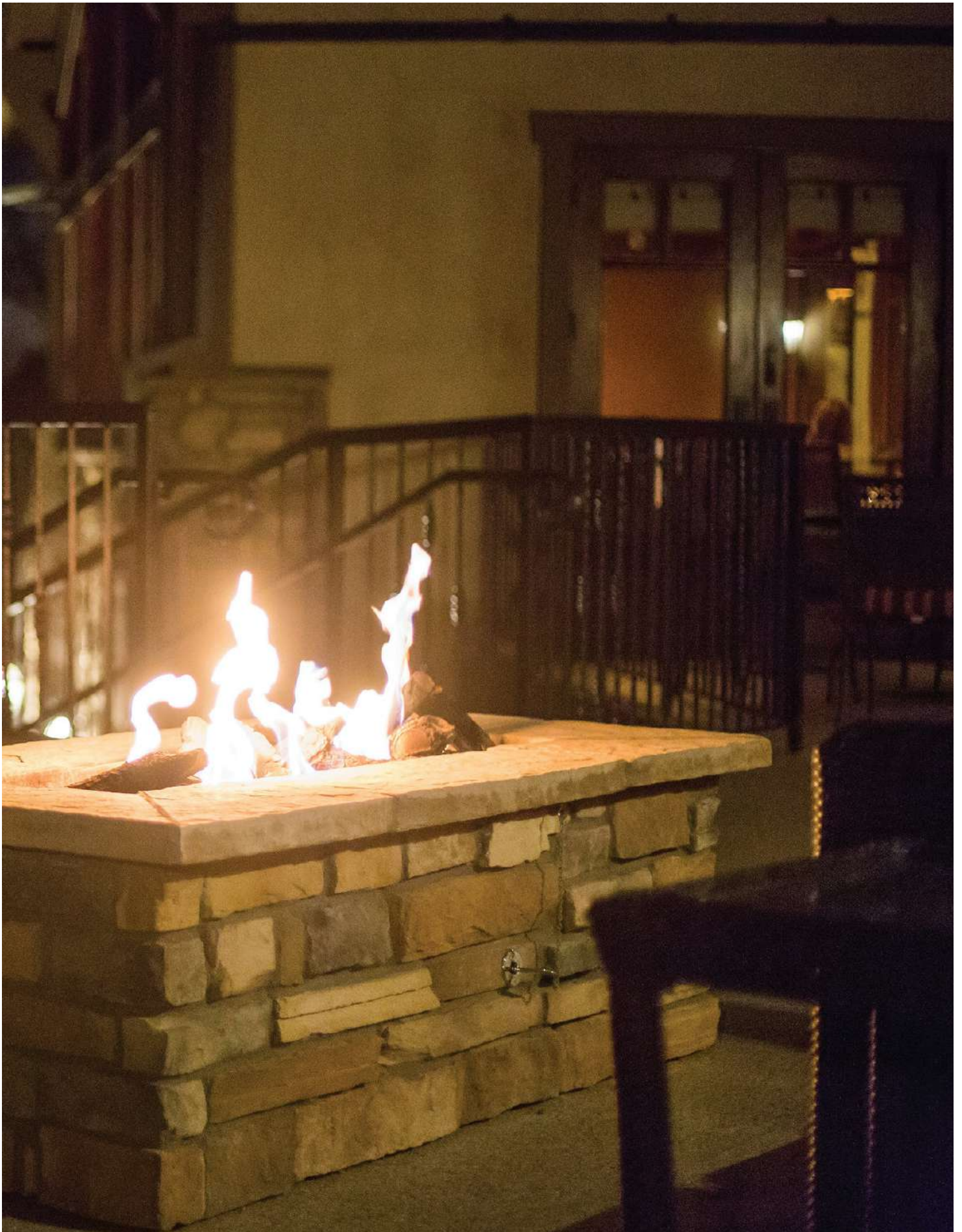




*Thank You for Choosing
Valley Country Club!*

The Valley Country Club food and beverage department is a full service dining provider ranging from classic dishes and comfort foods to ethnic cuisines and themed parties. We provide table service and buffet service in both fine dining and casual dining atmospheres. We have a full range of adult beverage options and we will source any of your specialty beverage needs.

Our planning process is designed to make planning your event easy and efficient so you may concentrate on making memories!





Room Pricing OPTIONS

Event Room Pricing

NON-MEMBER ROOM RENTAL AND FOOD AND BEVERAGE MINIMUM PRICING*

Evening events are reserved at a maximum of 5 hours unless additional time is requested.

*Non-Members with a Member sponsor will receive a 50% discount on all room rentals.

DAY/TIME	ROOM	FB MINIMUM	RENTAL
Sunday-Friday/Day	MB/CRS	N/A	\$300
Sunday-Friday/Day	CR/BR	N/A	\$100
Sunday-Thursday/Evening	MB/CRS	N/A	\$400
Sunday-Thursday/Evening	CR/BR	N/A	\$200
Friday/Evening	MB	\$3,000	\$300
Friday/Evening	CRS	\$4,000	\$300
Friday/Evening	CR/BR	N/A	\$300
Saturday/Day	MB/CRS	N/A	\$300
Saturday/Day	CR/BR	N/A	\$100
Saturday/Evening	MB	\$4,000	\$300
Saturday/Evening	CRS	\$3,000	\$300
Saturday/Evening	CR/BR	N/A	\$200

+ Key: MB = Mountainview Ballroom • CR = Colorado Room • BR = Bunker Room • CRS = Creekside Room

Included in Room Pricing

- Registration Table
- Gift and Accessory Table
- Buffet Tables
- Dining Tables
- House Table Linens and Napkins
- Music System with mp3 Player Connection
- Elegant Glassware, Flatware & China
- Buffet Chafers and Serving Pieces
- Outdoor Terrace with Tables & Chairs (unavailable in MB)
- Room Setup and Tear Down

We will gladly customize any of our packages to accommodate your special needs and requests. Additional use of the facility may be purchased by the hour when available.

Miscellaneous Fees and Rentals

- | | |
|--------------------------------|--------------------|
| • Dance Floor | \$100 setup fee |
| • Chef Attended Stations | \$75 per attendant |
| • Golf Beverage Cart Attendant | \$75 per attendant |
| • Bartender | \$75 per attendant |
| • Audio/Visual | \$50 setup fee |

We will gladly coordinate all rentals on your behalf!



Room OPTIONS

Creekside Room

Our Creekside Room features a wall of windows that overlook Cherry Creek and the back nine acreage of our golf course. The room has a floor to ceiling fireplace and double doors that open to a terrace with a fire pit. This room is sure to lend a touch of class to any event and is versatile, often used for business meetings, luncheons, dinners, wedding ceremonies and receptions. This room can combine with the Colorado Room to accommodate 60 - 90 guests.

Colorado Room

The Colorado Room is a perfect place to host showers, birthdays, anniversaries, rehearsal dinners, and business meetings. The room offers an intimate setting with a roaring fireplace and windows overlooking the golf course. We offer board style seating for 16 or round table seating for up to 30 people.

Mountainview Ballroom

The Mountainview Ballroom is the perfect place to hold your wedding reception, sports banquet, business meeting, golf tournament, birthday, bar and bat mitzvah or anniversary celebration. The room is surrounded with windows providing views of the mountains and golf course and ample natural light. We offer classroom seating for 60 guests, u-shaped tables for 40 guests, theater seating for 150 guests, cocktail reception for 200 guests, and plated dinner seating for 150 guests including a dance floor. The bar is conveniently located inside the room, with chandeliers and mini-lights offering a festive atmosphere.

Bunker Room

The Bunker Room is an ideal location for hosting intimate gatherings, parties, business meetings and special occasions. The Bunker Room can hold up to 35 guests, and provides easy access to the west and east patios and bar area. There are double doors to provide extra privacy from the Greenside Bar. The large south facing windows provide views of the first tee box for natural light during the day time, while the chandeliers offer lighting for any atmosphere or event. The room also comes equipped with a flatscreen television and mp3 capabilities.





Breakfast OPTIONS

*Plated Selections**

VALLEY BREAKFAST BURRITO • 7.5

scrambled eggs, crispy potatoes, cheddar jack cheese and green chili wrapped in a flour tortilla, served with sour cream and pico de gallo; add applewood smoked bacon or chorizo for \$2

BUTTERMILK PANCAKES • 7.5

three house-made pancakes with powdered sugar and maple syrup, served with hash browns and fresh fruit; add chocolate chips or blueberries for \$1.5

ALL AMERICAN BREAKFAST • 8.5

scrambled eggs and your choice of applewood smoked bacon, pork sausage patties or black forest ham steaks, served with hash browns and fresh fruit

SAVORY CREPES • 9

french style crepes filled with applewood bacon, scrambled eggs, cheese and spinach, topped with a creamy mornay sauce, served with hash browns and fresh fruit

CLASSIC EGGS BENEDICT • 10.5

two poached eggs on an english muffin with canadian bacon and hollandaise sauce, served with hash browns and fresh fruit

*Buffet Selections**

CONTINENTAL • 11

assorted mini muffins, yogurt parfaits, fresh fruit display and bagels and cream cheese

BIRDIE • 12

scrambled eggs, applewood smoked bacon, pork sausage patties, hash browns and fresh fruit display

PAR 3 • 14.5

scrambled eggs, applewood smoked bacon, pork sausage patties, hash browns, assorted mini muffins, yogurt parfaits, and fresh fruit display

HOLE IN ONE • 20

biscuits and gravy, scrambled eggs, french toast with maple syrup and butter, applewood smoked bacon, black forest ham steaks, homestyle breakfast potatoes, yogurt parfaits and fresh fruit display

VALLEY BRUNCH • 25**

chef prepared omelet station, scrambled eggs, vanilla waffles, applewood smoked bacon, black forest ham steaks, rosemary roasted fingerling potatoes, smoked salmon, mini bagels with cream cheese, field green salad with choice of dressings and assorted dessert bites

*Enhance Your Breakfast Buffet***

OMELET ACTION STATION • 8.5

applewood smoked bacon, breakfast sausage, black forest ham, tri-colored bell peppers, bermuda onions, mushrooms, spinach, tomatoes and shredded cheese blend

WAFFLE ACTION STATION • 8.5

maple syrup, wild berry compote, whipped cream, candied pecans, chocolate chips and powdered sugar

**All breakfast selections include regular and decaffeinated coffees as well as assorted teas and orange juice.*

***All chef attended stations are subject to a chef attendant fee of \$75.*



Lunch OPTIONS

*Plated Selections**

VALLEY BURGER • 10

grilled angus beef topped with applewood smoked bacon, american cheese, lettuce, tomato, bermuda onions and sliced pickles, served on a grilled potato bun

SOUTHWEST BLACK BEAN BURGER • 10

grilled vegetarian black bean patty topped with sautéed peppers and onions, lettuce, tomato and chipotle mayonnaise, served on a grilled potato bun

HONEY MUSTARD TURKEY • 11

smoked turkey breast, applewood bacon, swiss cheese, sautéed mushrooms and honey mustard dressing, served on toasted sourdough

CRISPY BUFFALO CHICKEN SANDWICH • 12

crispy fried chicken tossed in buffalo sauce topped with pepper jack cheese, applewood bacon, lettuce, tomato and ranch dressing, served on a toasted potato bun

ITALIAN SUB • 12

capicola, salami, provolone, shredded lettuce, tomato, pepperoncini peppers and creamy italian aioli, served on a toasted baguette

CHICKEN BELLAGIO WRAP • 10.5

sautéed chicken breast, fresh arugula, tomatoes, shaved parmesan cheese, prosciutto and garlic basil aioli, wrapped in a sundried tomato tortilla

SHRIMP TACOS • 11.5

creamy cholula cabbage, pico de gallo and cheese

COBB SALAD • 11

chopped iceberg, hard boiled egg, bleu cheese crumbles, avocado, cherry tomatoes, diced chicken, applewood bacon bits and choice of dressing

GRILLED CHICKEN ARUGULA SALAD • 12

fresh arugula, grilled chicken breast, pineapple, raisins, bleu cheese crumbles, candied pecans and white balsamic vinaigrette

GRILLED SHRIMP SALAD • 14

chopped romaine, grilled and marinated shrimp, toasted cashews, mandarin oranges, peppadew peppers, shaved bermuda onion, rice noodles and toasted sesame vinaigrette

SUPERFOOD SALAD • 15

mixed greens, honey smoked salmon, black olives, quinoa, cucumber, sliced almonds, tomatoes, asparagus tips and strawberry red wine vinaigrette

*Buffet Selections***

LIGHT LUNCH DELI • 16

pasta salad, kettle chips, sliced deli meats including turkey breast, cured ham and roast beef, american and swiss cheeses, sourdough, multi-grain and country white breads, condiment tray of sliced tomato, bermuda onion and leaf lettuce, pickles and assorted cookies

THE VALLEY BUFFET • 17

garden salad with assorted dressings, ranch style beans, kettle chips, sliced fresh fruit, angus beef burgers on potato buns, beef hot dogs on fresh rolls, condiment tray of sliced tomato, bermuda onion, leaf lettuce, pickles and assorted cheeses and fresh baked cookies

THE SANTA FE • 23

tri-colored tortilla chips with salsa, flour tortillas, crispy corn shells, taco beef, fajita chicken, refried beans, lime-cilantro rice, shredded lettuce, cheese, black bean and corn salsa, sour cream, mini caramel flan and bavarian cream filled churros with honey

TEXAS BBQ • 27

mixed green salad with assorted dressings, honey butter corn on the cob, cheddar bacon mashed potatoes, southern style coleslaw, buttermilk biscuits with honey and butter, barbeque ribs, hunter chicken, pecan pie and apple cobbler

THE SICILIAN • 27

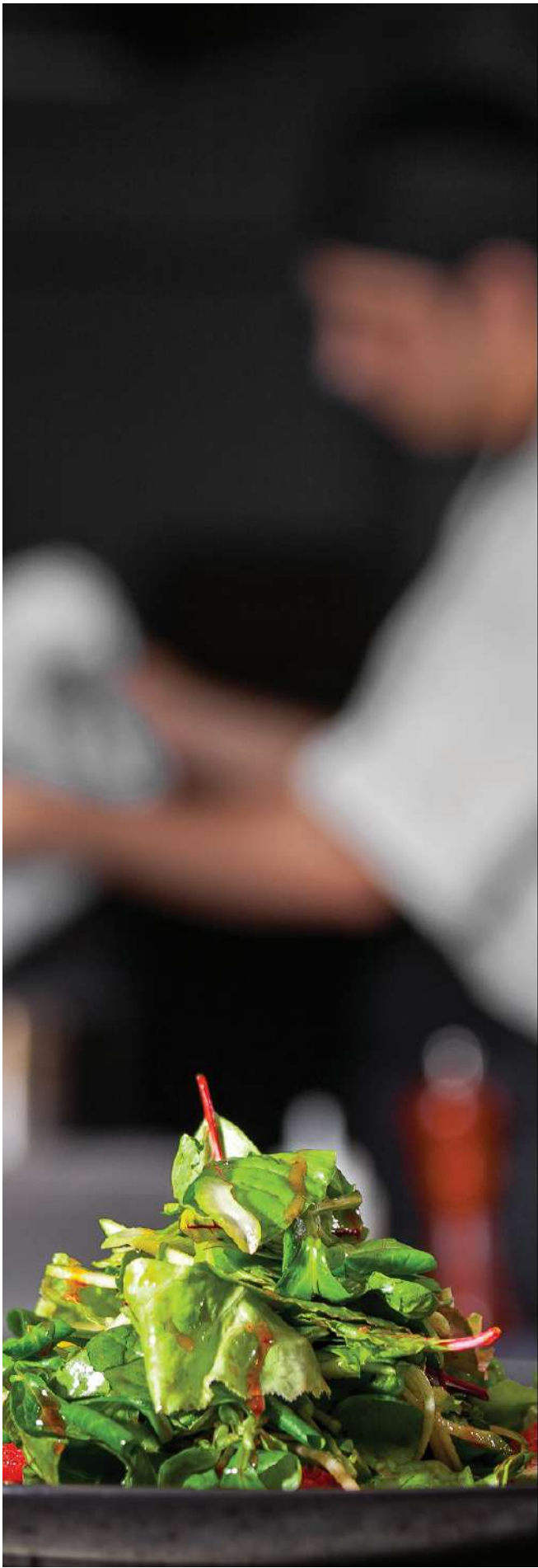
chopped romaine salad tossed with capers, hard boiled eggs, roma tomato, shaved parmesan, sicilian olives and croutons, garlic bread, eggplant mozzarella roulade with tomato sauce, pine nut-asiago risotto cakes, chicken bellagio, sausage and pepper fossa, tiramisù and panna cotta

THE PACIFIC RIM • 27

chopped salad with mandarin oranges, cashews, crispy chow mein, bell peppers and toasted sesame dressing, egg rolls with soy sauce and sweet thai chile, fried rice, stir fried vegetables, beef and broccoli, coconut rice pudding and chocolate dipped fortune cookies

**All plated lunch selections include choice of fresh fruit, cottage cheese, french fries or house-made potato chips. For events of less than 20, we will be happy to prepare a limited menu.*

***All lunch buffets include regular and decaffeinated coffees as well as hot and iced teas. All buffets require a minimum of 20 guests.*



Soup & Salad OPTIONS*

Soups

CREAM OF MUSHROOM EN CROUTE • 4, 6

sautéed wild and domestic mushrooms with garlic, herbs and cream, topped with golden brown puff pastry crust

CHICKEN TORTILLA • 5, 7

fire roasted diced tomatoes, chicken, black beans, onions, spicy tomato broth and tortilla strips

ROCKY MOUNTAIN STEAK CHILI • 5, 7

prime rib chunks, vegetables, brown ale and beans in a hearty spiced tomato broth, served with cheese, scallions and sour cream

NEW ENGLAND CLAM CHOWDER • 5, 7

little neck clams, potatoes and vegetables

Salads

MIXED GREENS SALAD • 4, 6

mixed greens, cherry tomatoes, cucumber, shaved onion, shredded carrot and choice of dressing

CAESAR SALAD • 4, 6

romaine lettuce, herbed croutons, grana padano cheese, lemon wedge and classic caesar dressing

CAPRESE SALAD • 5, 7

mixed greens, sliced roma tomato, fresh mozzarella, basil leaves, grated parmesan and balsamic vinaigrette

PEAR AND APPLE VALLEY SALAD • 6, 8

spring mix, fresh pears and apples, sundried cranberries, bleu cheese crumbles, candied walnuts and white balsamic vinaigrette

WEDGE SALAD • 6.5, 8.5

baby head of crisp iceberg lettuce, applewood smoked bacon, red onion, bleu cheese crumbles, tomatoes and bleu cheese dressing

Enhance Your Salad

GRILLED CHICKEN BREAST • 4

GRILLED ATLANTIC SALMON FILET • 6

**Valley Country Club guests may order these selections as a first course option to dinner from the dinner menu (next page), and/or as an enhancement to any lunch option.*



Dinner OPTIONS

Plated Selections*

TUSCAN VEGETARIAN FARFALLE • 21

bowtie pasta, green peas, caramelized onion, tomato concasse, brunoise of squash and lemon and white wine cream sauce

VEGETABLE PAD THAI • 21

water chestnuts, roasted bok choy, bermuda onions, portobello mushrooms, carrots, peanuts and green peas, tossed with pho noodles and lemongrass coconut cream sauce

STUFFED PORTOBELLO • 22

roasted portobello cap filled with black beans, sweet corn, cilantro, bermuda onions and bell peppers, topped with shredded cheddar cheese and mild chile lime sauce

CHICKEN SCALOPPINI • 23

sautéed chicken cutlet topped with portobello mushroom veloute sauce

PORK SCHNITZEL • 23

pan fried german style pork cutlet, topped with lemon, white wine and caper cream sauce

SHRIMP SCAMPI SKEWERS • 24

two seared shrimp skewers topped with sundried tomato-caper butter sauce and fried basil leaves

PAN SEARED CAPRESE CHICKEN • 24.5

with pesto, roma tomatoes and fresh mozzarella

BLACKENED SALMON • 26

cajun style seared salmon topped with roasted roma tomato and horseradish dijon beurre blanc

BEEF MEDALLIONS • 25

seared medallions topped with roasted chile-tequila cream sauce and cotija cheese crumbles

10 OZ. GRILLED RIBEYE • 29

herb and garlic marinated ribeye steak charbroiled and topped with truffle madeira demi-glace

10 OZ. ROASTED PRIME RIB • 33

horseradish cream and beef au jus

DRY AGED NY STRIP WITH SHRIMP SCAMPI SKEWER • 36

dijon demi-glace and sundried tomato-caper butter sauce

PETITE FILET WITH BLACKENED SALMON • 38

red wine-green peppercorn sauce, horseradish-dijon beurre blanc and roasted roma tomato

BLACK AND BLUE RIB EYE WITH LOBSTER TAIL • MARKET PRICE

grilled ribeye topped with cracked black pepper and bleu cheese crumbles, accompanied by canadian lobster tail, drawn butter and fresh lemons

Buffet Selections**

THE SANTA FE • 26

tri-colored tortilla chips with salsa, flour tortillas, crispy corn shells, taco beef, fajita chicken, refried beans, lime-cilantro rice, shredded lettuce, cheese, black bean and corn salsa, sour cream, mini caramel flan and bavarian cream filled churros with honey

THE TEXAS BBQ • 30

mixed green salad with assorted dressings, honey butter corn on the cob, cheddar bacon mashed potatoes, southern style coleslaw, buttermilk biscuits with honey and butter, barbeque ribs, hunter chicken, pecan pie and apple cobbler

THE SICILIAN • 30

chopped romaine salad tossed with capers, hard boiled eggs, roma tomato, shaved parmesan, sicilian olives and croutons, garlic bread, eggplant mozzarella roulade with tomato sauce, pine nut-asiago risotto cakes, chicken bellagio, sausage and pepper fossa, tiramisu and panna cotta

THE PACIFIC RIM • 30

chopped salad with mandarin oranges, cashews, crispy chow mein, bell peppers and toasted sesame dressing, egg rolls with soy sauce and sweet thai chile, fried rice, stir fried vegetables, beef and broccoli, coconut rice pudding and chocolate dipped fortune cookies

THE VALLEY CLASSIC • 34

fresh garden salad, dinner rolls and butter, vegetable succotash, scalloped potatoes, baked lemon-thyme salmon, grilled pesto chicken and chef's assorted dessert bars

PRIME RIB FEAST*** • 36

iceberg wedge salad with gorgonzola, roma tomatoes, applewood bacon bits and shaved bermuda onion, dinner rolls and butter, seasonal grilled vegetables, smoked gouda mashed potatoes, roasted prime rib and chocolate overload torte

SURF AND TURF • 45

caesar salad, dinner rolls and butter, seasonal vegetable medley, roasted garlic mashed potatoes, angus certified beef filets with chasseur sauce, alaskan king crab legs with drawn butter and lemon and turtle cheesecake

*All plated dinner selections include choice of scalloped or herb roasted potatoes, smoked gouda mashed potatoes, cranberry-almond rice pilaf or bacon-parmesan risotto cakes and choice of grilled vegetable medley, vegetable succotash, roasted lemon asparagus or steamed broccoli. For events of less than 20, we will be happy to prepare a limited menu.

**All dinner buffets include regular and decaffeinated coffees as well as hot and iced teas. All buffets require a minimum of 20 guests.

***All chef attended stations are subject to a chef attendant fee of \$75.



Hors d'oeuvres & Platter OPTIONS

Passed or Displayed

50 PIECES PER ORDER

- Chicken and Cheese Guesadillas with Fresh Tomato Salsa • **50**
- Fresh Tomato, Mozzarella and Basil Bruschetta • **55**
- Italian Sausage Stuffed Mushrooms with Sauce Rosé • **55**
- Teriyaki Chicken Satay • **55**
- Asian Pork Potstickers with Sweet Thai Chile • **60**
- Pesto Chicken Flatbread with Fresh Mozzarella, Roma Tomato and Balsamic Drizzle • **65**
- Spanakopita with Tzatziki Sauce • **65**
- Valley Beef Sliders • **70**
- BBQ Pulled Pork Sliders with Pineapple • **75**
- Bacon Wrapped Dates with Boursin Cheese • **75**
- Vegetable Spring Rolls with Sweet Soy Sauce • **75**
- Fried Boursin Artichoke Hearts with Basil Aioli • **75**
- Shrimp Cocktail • **80**
- Shrimp Ceviche Bruschetta • **80**
- Southwest Egg Rolls with Lime Chive Crema • **95**
- Beef Tenderloin Carpaccio Crostinis with Caper Aioli • **120**
- Mini Beef Wellington with Cafe Ole Sauce • **120**
- Mini Crab Cake with Spicy Ranch • **120**
- Sesame Tuna on a Wonton Chip with Wasabi Crema • **120**
- Coconut Shrimp with Sweet and Sour Sauce • **125**
- Bacon Wrapped Scallops with Balsamic Glaze • **150**
- Lamb Sirloin Brochettes with Red Wine Mint Gastrique • **200**

Displayed Platters

VEGETABLE CRUDITÉ • 5

carrots, celery, cucumber, cherry tomatoes, broccoli florets, green choolula ranch and scallion crème fraiche

HUMMUS PLATTER • 6

red pepper hummus, southwest chipotle hummus, tortilla chips, ranch pita chips and carrot and celery sticks

FRESH FRUIT PLATTER • 6

pineapple, cantaloupe, vine ripe grapes, strawberries and honey dew melon

SPINACH AND ARTICHOKE DIP • 7

vegetable crudite and pita triangles

BAKED BRIE • 7

wrapped in golden puff pastry with raspberries & toasted almonds and balsamic reduction, served with crostini

IMPORTED AND DOMESTIC CHEESE DISPLAY • 8

fresh fruit, garlic crostini and assorted crackers

HONEY SMOKED SALMON PLATTER • 10

capers, chopped red onion, hard boiled egg, cream cheese, bagel chips

RUSTIC ITALIAN ANTIPASTO • 11

prosciutto, salami, capricolla, italian marinated beef, assorted olives, pepperoncini peppers, fresh mozzarella, whole grain mustard, garlic crostini and crackers

SMOKED BEEF TENDERLOIN • 14

sliced hot smoked beef tenderloin, horseradish cream sauce, dijon mustard, shredded romaine, roma tomatoes, caramelized onions, swiss and cheddar cheeses and silver dollar rolls





Action Station & Dessert OPTIONS

Action Stations*

MASHED POTATO MARTINI • 6

applewood smoked bacon, shredded cheese, sour cream, butter, chives, truffle oil, peas and roasted corn

OMELET STATION • 8.5

applewood smoked bacon, breakfast sausage, black forest ham, tri-colored bell peppers, bermuda onions, mushrooms, spinach, tomatoes and shredded cheese blend

WAFFLE ACTION STATION • 8.5

maple syrup, wild berry compote, whipped cream, candied pecans, chocolate chips and powdered sugar

PASTA ACTION STATION • 13

grilled chicken, italian sausage, pepperoni, salami, mushrooms, peppers, caramelized onions, garlic, spinach, artichoke hearts, tomatoes, pesto, alfredo sauce and marinara sauce

FAJITA BAR • 13

grilled chicken, marinated beef strips, peppers, onions, shredded cheese, shredded lettuce, salsa, sour cream, guacamole, flour tortillas and crispy corn shells

Carving Stations*

SPIRAL HAM CARVING STATION • 8

brown mustard and cranberry compote

HONEY SAGE TURKEY BREAST • 8

dill sauce and grain mustard

CHILE RUBBED PORK LOIN • 16

lime oregano veloute and chive creme fraiche

ROASTED PRIME RIB • 19

horseradish cream and beef au jus

Plated Desserts

COOKIES AND BROWNIES • 5

assorted cookies and chocolate brownies

SWEET TREATS • 7

small bites of assorted sweets including lemon bars, brownie bites, rice krispie treats, chocolate covered strawberries and petite fours

LEMON MERINGUE PIE • 7

lemon custard, whipped meringue topping, crisp pie crust and raspberry coulis

CHERRY TARTLET • 7

crisp tart shell, cherry compote, cinnamon streusel and whipped cream

SEASONAL BERRIES • 7.5

bowl of berries topped with crème anglaise

NEW YORK CHEESECAKE • 7.5

graham cracker crust and cherry compote

SINFUL SEVEN LAYER CAKE • 8

layers of white, milk and dark chocolate mousse, dark chocolate cake and chocolate ganache frosting

VANILLA BLUEBERRY ROULADE • 8

fluffy vanilla sponge cake filled with sweet blueberry cream cheese, topped with orange-strawberry compote

CHOCOLATE FONDUE • 9

pots of dark chocolate, accompanied by skewers of strawberries, pound cake squares, marshmallows and pineapple

Dessert Action Stations*

S'MORES BAR • 7

assorted graham crackers, dark chocolate, cookies and cream chocolate, milk chocolate and assorted jumbo marshmallows

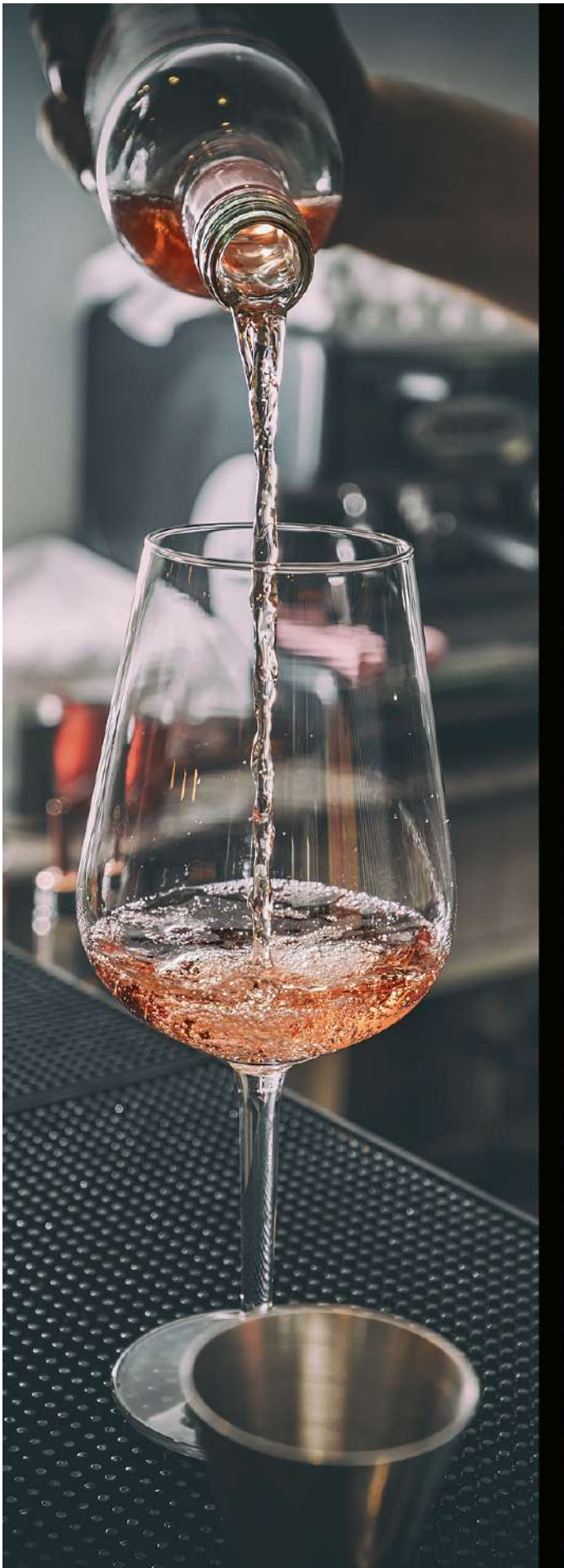
SUNDAE BAR • 8

chocolate & vanilla ice cream, strawberries, nuts, sprinkles, chocolate chips, maraschino cherries, whipped cream, chocolate and caramel sauce

BANANAS FOSTER • 9

flambé of bananas, brown sugar, cinnamon, orange juice and butter served over your choice of crepes or vanilla ice cream, accompanied by whipped cream and candied pecans

*All chef attended stations are subject to a chef attendant fee of \$75.



Bar OPTIONS

HOSTED BARS

	Beer, Wine & Well Liquor	Call Liquor
1 Hour	\$16/per guest	\$19/per guest
2 Hours	\$18/per guest	\$21/per guest
3 Hours	\$20/per guest	\$23/per guest
4 Hours	\$22/per guest	\$26/per guest

WELL LIQUOR

Finlandia Vodka, New Amsterdam Gin, Bacardi Rum, Sauza Tequila, Dewars Scotch, Jim Beam Whiskey

CALL LIQUOR

Vodka:	Grey Goose, Ketel One, Tito's
Gin:	Tanqueray
Rum:	Captain Morgan Spiced, Mount Gay
Tequila:	Herradura Blanco, Hornitos
Scotch:	Famous Grouse, Johnnie Walker Red
Bourbon/Whiskey:	Canadian Club, Crown Royal, Maker's Mark
Liqueurs:	DiSaronno Amaretto, Kahlua, Bailey's Irish Cream

CONSUMPTION & CASH BAR PRICES

Bottled Soft Drinks	\$3
Domestic Beer	\$5
Import or Micro Brew Beer	\$6
House Wine by the Glass	\$7
Well Liquor	\$8
Call Liquor	\$10
House Wine by the Bottle	\$28
House Champagne by the Bottle	\$32

HOUSE WINES

Canyon Road White Zinfandel	\$7 per glass	\$28 per bottle
Canyon Road Chardonnay	\$7 per glass	\$28 per bottle
Canyon Road Pinot Grigio	\$7 per glass	\$28 per bottle
Canyon Road Sauvignon Blanc	\$7 per glass	\$28 per bottle
Canyon Road Pinot Noir	\$7 per glass	\$28 per bottle
Canyon Road Merlot	\$7 per glass	\$28 per bottle
Canyon Road Cabernet Sauvignon	\$7 per glass	\$28 per bottle
Wycliffe Champagne		\$28 per bottle



Policies

DEPOSIT AND PAYMENT

Upon agreement of contract, Valley requires a \$500 deposit for your event. This deposit confirms your reservation and is non-refundable. The deposit will be applied to your final charges with the balance due the day of the event. Valley Country Club accepts cash, personal checks, Visa, MasterCard, American Express and Discover.

CANCELLATION

In the event of cancellation, the renter will be held responsible for 25% of the function's estimated cost up to 90 days prior to event. Within 90 days of the event date, renter will be held responsible for 75% of the function's estimated cost and within 30 days of the event, renter will be held responsible for 100% of the function's estimated cost.

CLUB SERVICE CHARGE

All food and beverage are subject to a 20% service charge and a 4.25% tax. Gratuities are at the discretion of the host/hostess.

FUNCTION LENGTH AND SPACE

All functions will be booked at a maximum of five hours. If additional time is requested, the charge is \$2 per guest, per half hour (based on guarantee or actual attendance, whichever is greater). Reserved space is exclusive to the party contracted. It is the responsibility of the host/hostess to ensure that all guests remain in the reserved private areas. Valley reserves the right to change room assignment and/or limit the number of guests due to room size.

BEVERAGE SERVICE

Colorado State Law regulates the sale and service of alcoholic beverages. Alcoholic beverages may not be brought onto or removed from Club property. Sale of alcohol to persons under 21 years of age is prohibited. Valley Country Club reserves the right to refuse service to any guest without valid identification, to any guest supplying alcohol to minors, or to any guest who appears to be intoxicated.

FOOD SERVICE

All food will be prepared on site. By agreement, we do allow outside specialty desserts and cakes.

MEAL GUARANTEE

An approximate guest count is required at the time of booking. Confirmation of the number of guests attending is required three business days prior to your function. The Club will be pleased to set 5% over the guarantee for a function of less than 100 guests and 4% over the guarantee for functions of 100 guests or more. If a meal guarantee is not given, the Club will set based on the last available written estimate. The final bill will be based on the guarantee or actual attendance, whichever is greater.

MUSIC AND ENTERTAINMENT

The client may provide their own entertainment. The Club can assist with a list of vendors if needed.

DECORATIONS

Decorations for any event brought by the host/hostess must be approved prior to arrival. No glitter or paper confetti items are allowed. No items may be attached to any Club surface by any means without prior authorization. Decorating is the responsibility of the host/hostess and all items must leave the Club at the end of the event.

Liability

The host/hostess is responsible for the conduct of all persons in attendance and for any damages to the facilities. Property brought onto the Club premises will be the sole responsibility of the group. The Club assumes no liability for its loss or damage.

Dress Code

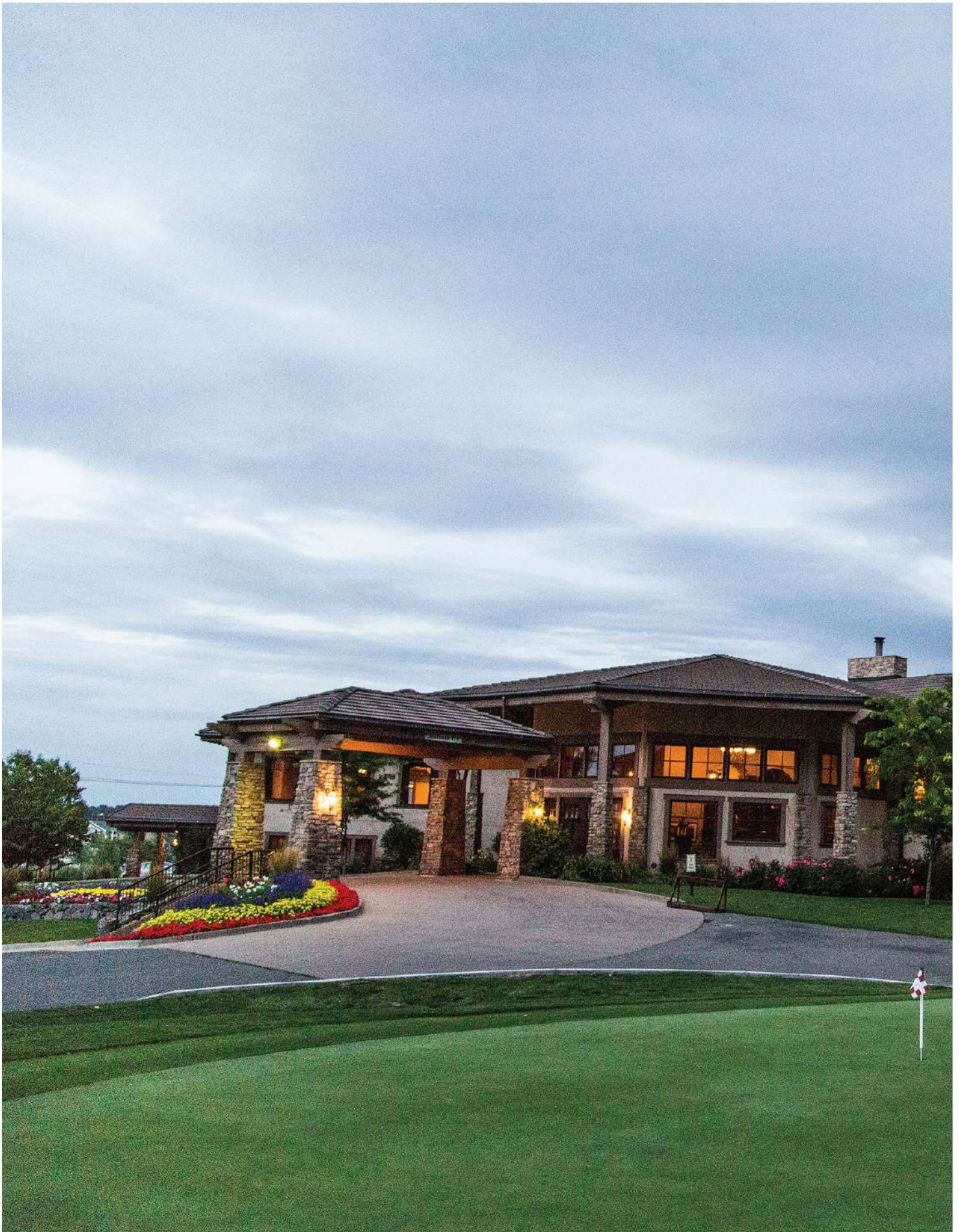
The host/hostess is responsible for the proper attire of all persons in attendance. Appropriate attire means clean, presentable clothing in good condition and not offensive to others. All men's shirts must have collars.

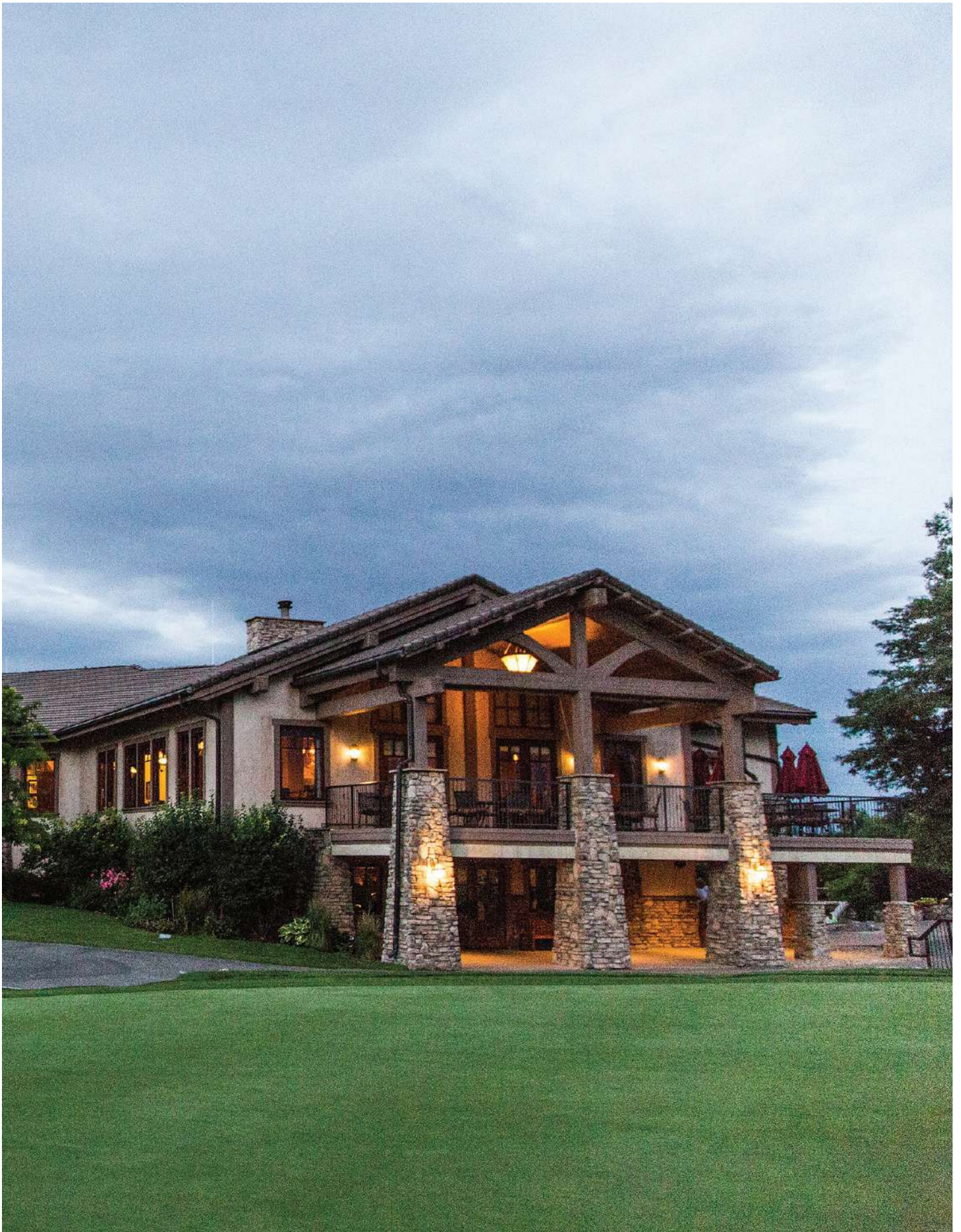
Smoking and Cell Phones

Smoking is not allowed in any banquet facility or anywhere in the Clubhouse. There is a specified area outside the Gentlemen's Grille for smoking. All cell phones must be set to vibrate while on Club property.











Directions and **CONTACT**

From I-25: GO east on Arapahoe Road. Continue 4 1/2 miles to Jordan Road, turn left (north). Proceed to the first stop sign which is Caley Avenue. Take a right (east) on Caley and proceed straight to the Clubhouse.

From I-225: Go south on Parker Road. Turn right (west) on Arapahoe Road. Turn right (north) on Jordan Road. Proceed to the first stop sign which is Caley Avenue. Take a right (east) on Caley and proceed straight to the Clubhouse.

Danielle Ochs,
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