



Congratulations!

For couples dreaming of a beautiful golf course wedding or a small intimate affair in a rustic setting, or for those overwhelmed with the idea of planning a wedding, Valley Country Club is the ideal venue. We will work with you from the first decision to the last detail in a cozy stress-free environment to create a remarkable and unforgettable experience.

Specializing in planning and coordinating, VCC wedding planners will aide in the design of every detail of your wedding using a wide array of packages to find your perfect sanctuary and reception decór.

The VCC staff has the expertise to provide you with a full ensemble of imaginative designs to create the flawless appearance and service you deserve. Valley Country Club prides itself in creating a signature wedding that truly and uniquely reflects each couple's personality.

Danielle Ochs is a Consultant/Planner with years of experience in personally servicing weddings, anniversaries, birthdays, and other events. Nothing less than perfect is her commitment to all of her clients.

WEDDING RECEPTIONS AT VALLEY COUNTRY CLUB INCLUDE:

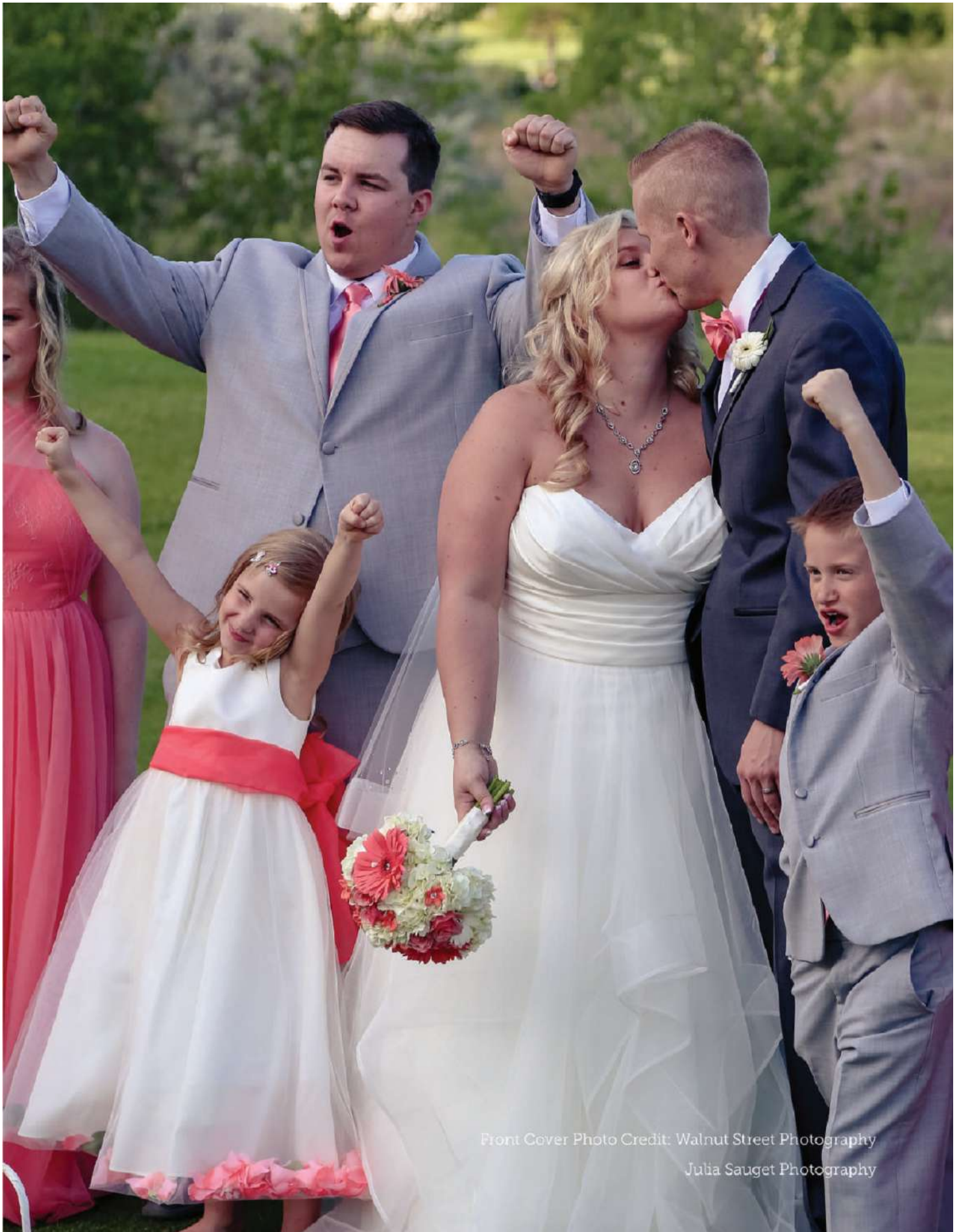
- Elegant Cake Knife and Server
- Cake Cutting and Service
- Gift and Accessory Tables
- Buffet Tables
- Dining Tables
- Color Choice Table Linens and Napkins
- Fully Integrated Audio & Visual Components
- Elegant Glassware, Flatware and China
- Buffet Chafers and Serving Pieces
- Bar Setup and Service
- Dinner Service
- Room Setup and Tear Down

CEREMONIES AT VALLEY COUNTRY CLUB INCLUDE:

- Indoor or Outdoor Ceremony Location of Your Choosing
- Wedding Ceremony Arch
- Amplified Sound System
- Setup and Breakdown

WHY CHOOSE VALLEY COUNTRY CLUB:

Valley Country Club was selected as a top-five wedding venue (Golf Course Category) in the State of Colorado by the WeddingSpot.com.



Front Cover Photo Credit: Walnut Street Photography
Julia Sauget Photography



Ceremony DESIGN GUIDE

Danielle Ochs will dive into the details with you during your exclusive wedding planning sessions. You will work with her and her team right up to the wedding. They are at your service, with as many sessions as needed. They will also assist you with any additional amenities and requests you wish to include during your special day at Valley.

Walnut Street Photography



· **SELECT YOUR LOCATION** ·

Scenic Golf Course	\$500
Creekside Room	\$300
Mountainview Ballroom	\$300

· **STANDARD RENTAL FEES** ·

Reception Fee	\$1,000
Food & Beverage Minimum	\$4,000

· **WHAT'S INCLUDED** ·

White Folding Chairs	Included
White Trellis Arch	Included

· **BRIDAL SUITE RENTAL** ·

\$100 per suite to include up to five hours with a personal attendant.



Photo Credit: Elizabeth Weitz Photography



Photo Credit: Tom K Photography



Photo Credit: Rebecca Bonner Photography



Bronze PACKAGE

- Sandalwood, Ivory, White or Black Table Linens
- Choice Color Cotton Napkins
- Votive Candles and Accent Mirrors
- Room and Dance Floor Setup
- Guest Book Table
- Gift Table
- Elegant Glassware, Flatware and China
- Synchronized Dinner Service or Buffet Service
- Bar Setup and Service
- Selection of Two Tray Passed Hors d'Oeuvres
- Selection of Soup or Salad
- Selection of Two Entrées, plus a Vegetarian Option
- House Red and White Wine Served with Dinner
- House Champagne Toast
- Hosted Soft Drinks, Juices, Tea and Coffee
- Cake Cutting and Service



Photo Credit: Julia Sauget Photography



Photo Credit: Elizabeth Weitz Photography



Photo Credit: Julia Sauget Photography



Photo Credit: Walnut Street Photography



Photo Credit: Elizabeth Weitz Photography

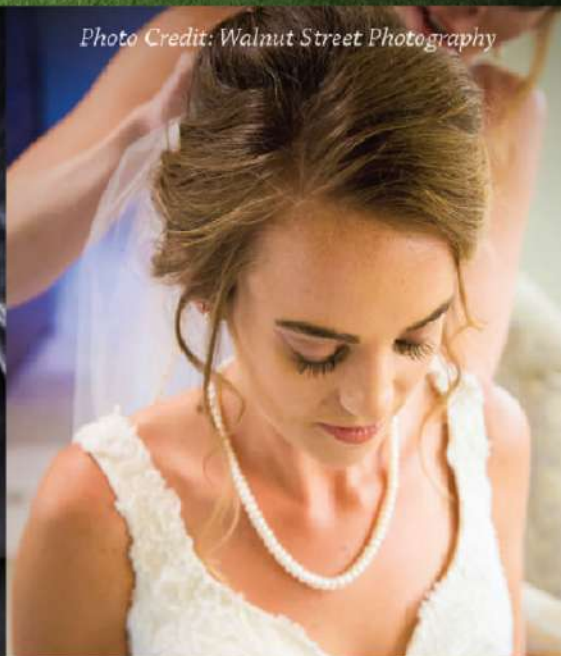


Photo Credit: Walnut Street Photography

Valley Country Club



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\$75
per person

Silver PACKAGE

- Sandalwood, Ivory, White or Black Table Linens
- Choice Color Cotton Napkins
- Votive Candles and Accent Mirrors
- Room and Dance Floor Setup
- Guest Book Table
- Gift Table
- Elegant Glassware, Flatware and China
- Synchronized Dinner Service or Buffet Service
- Bar Setup and Service
- Selection of Four Tray Passed Hors d'Oeuvres
- Selection of Soup or Salad
- Selection of Two Entrées, plus a Vegetarian Option
- House Red and White Wine Served with Dinner
- House Champagne Toast
- Hosted Soft Drinks, Juices, Tea and Coffee
- Cake Cutting and Service
- Chocolate Covered Strawberries



Photo Credit: Elizabeth Weitz Photography



Photo Credit: Elizabeth Weitz Photography





Photo Credit: Elizabeth Weitz Photography



Photo Credit: Julia Sabiet Photography



Photo Credit: Rebecca Bonner Photography



Gold PACKAGE

- Floor Length, Choice Color, Cotton or Satin Table Linens
- Choice Color Cotton or Satin Napkins
- Votive Candles and Accent Mirrors
- Room and Dance Floor Setup
- Guest Book Table
- Gift Table
- Elegant Glassware, Flatware and China
- Synchronized Dinner Service or Buffet Service
- Bar Setup and Service
- Two Hour Photo Booth
- Selection of Three Tray Passed Hors d'Oeuvres plus a Platter Presentation
- Selection of Soup or Salad
- Selection of Two Entrées, plus a Vegetarian Option
- Choice Selection Red and White Wine Served with Dinner
- Choice Selection Champagne Toast
- Hosted Soft Drinks, Juices, Tea and Coffee
- Cake Cutting and Service
- Chocolate Covered Strawberries



Photo Credit: Elizabeth Weitz Photography



Photo Credit: Julia Sauget Photography



Photo Credit: Casey & Kristin Photography



Photo Credit: Walnut Street Photography



Photo Credit: Sam K Photography

Valley Country Club



04/

\$150
per person

platinum PACKAGE

- Floor Length, Choice Color, Cotton or Satin Table Linens
- Choice Color Cotton or Satin Napkins
- Chair Covers with Choice Color Sash
- Votive Candles and Accent Mirrors
- Room and Dance Floor Setup
- Guest Book Table
- Gift Table
- Elegant Glassware, Flatware and China
- Synchronized Dinner Service or Buffet Service
- Bar Setup and Service
- Two Hour Photo Booth
- Selection of Three Tray Passed Hors d'Oeuvres plus a Platter Presentation
- Selection of Soup or Salad
- Selection of Two Entrées, plus a Vegetarian Option
- Choice Selection Red and White Wine Served with Dinner
- Choice Selection Champagne Toast
- Four Hour Well Bar Package with Specialty Tray Passed Cocktail
- Hosted Soft Drinks, Juices, Tea and Coffee
- Cake Cutting and Service
- Custom Wedding Cake served with Chocolate Covered Strawberries



Photo Credit: Casey & Kristin Photography



Photo Credit: Walnut Street Photography

Menu **OPTIONS**

Hors d'Oeuvres **BRONZE**

Chicken & Cheese Quesadillas with Fresh Tomato Salsa
Italian Sausage Stuffed Mushrooms with Sauce Rosé
Fresh Tomato, Mozzarella and Basil Bruschetta

Pesto Chicken Flatbread w/Roma Tomato, Fresh Mozzarella & Balsamic Drizzle
Shrimp Cocktail
Spanikopita with Tzatziki Sauce

SILVER

Bronze Package Hors d'Oeuvres +

Bacon Wrapped Dates with Boursin Cheese
Mini Beef Wellingtons
BBQ Pork Sliders with Pineapple
Sesame Tuna on a Wonton Chip

GOLD

Bronze and Silver Package Hors d'Oeuvres +

Asian Pork Potstickers with Sweet Soy Sauce
Fried Boursin Artichoke Hearts with Basil Aioli
Mini Crab Cakes with Basil Aioli
Coconut Shrimp with Sweet Thai Chile Sauce
Southwest Eggrolls with Lime Chive Crema

PLATINUM

Bronze, Silver and Gold Package Hors d'Oeuvres +

Bacon Wrapped Scallops
Valley Beef Sliders
Shrimp Ceviche Bruschetta
Beef Tenderloin Carpaccio Crostinis with Caper Aioli
Lamb Sirloin Brochettes with Red Wine Gastrique





PLATTER PRESENTATIONS

VEGETABLE CRUDITÉ

carrots, celery, cucumbers, cherry tomatoes, broccoli, cauliflower, sriracha ranch and bleu cheese

\$5 PER GUEST

HUMUS PLATTER

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

\$6 PER GUEST

FRESH FRUIT PLATTER

pineapple, cantaloupe, vine ripe grapes, strawberries, honeydew and honey yogurt dip

\$6 PER GUEST

TOASTED BAKED BRIE

wrapped in a golden puff pastry with toasted almonds, brown sugar and raspberries, served with crostini

\$7 PER GUEST

IMPORTED AND DOMESTIC CHEESE DISPLAY

fresh fruit accent and sliced baguette

\$8 PER GUEST

RUSTIC ITALIAN ANTIPASTO

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

\$11 PER GUEST

SMOKED BEEF TENDERLOIN

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

\$14 PER GUEST

Menu **OPTIONS**

Soups

BRONZE

Wild Rice and Vegetable

mixture of fresh vegetables simmered with wild rice in a light broth

Chicken Tortilla

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

Potato Leek

glass leeks and chives

SILVER

Wild Rice and Vegetable

mixture of fresh vegetables simmered with wild rice in a light broth

Chicken Tortilla

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

Potato Leek

glass leeks and chives

Cream of Mushroom En Croute

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

GOLD

Wild Rice and Vegetable

mixture of fresh vegetables simmered with wild rice in a light broth

Chicken Tortilla

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

Potato Leek

glass leeks and chives

Cream of Mushroom En Croute

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

New England Clam Chowder

little neck clams, potatoes and vegetables

PLATINUM

Wild Rice and Vegetable

mixture of fresh vegetables simmered with wild rice in a light broth

Chicken Tortilla

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

Potato Leek

glass leeks and chives

Cream of Mushroom En Croute

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

New England Clam Chowder

little neck clams, potatoes and vegetables

Rocky Mountain Steak Chili

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



Salads

BRONZE

Mixed Greens

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

Classic Wedge

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

Caesar

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

SILVER

Mixed Greens

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

Classic Wedge

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

Caesar

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

Caprese

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

GOLD

Mixed Greens

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

Classic Wedge

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

Caesar

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

Caprese

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

Pear and Apple Salad

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

PLATINUM

Mixed Greens

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

Classic Wedge

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

Caesar

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

Caprese

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

Pear and Apple Salad

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

Arugula and Frisee Salad

frisee lettuce, cashews, grilled onions, red wine pears, goat cheese and sweet sesame vinaigrette

Menu **OPTIONS**

Entrées

BRONZE

Herb Roasted Chicken Breast

lightly marinated and roasted in extra virgin olive oil and fresh garden herbs, topped with a white wine butter sauce

Chicken Scaloppini

sautéed chicken cutlet topped with portobello mushroom veloute sauce

Pork Schnitzel

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

Blackened Salmon

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

Tuscan Vegetarian Farfalle

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

SILVER

Herb Roasted Chicken Breast

lightly marinated and roasted in extra virgin olive oil and fresh garden herbs, topped with a white wine butter sauce

Chicken Scaloppini

sautéed chicken cutlet topped with portobello mushroom veloute sauce

Pan Seared Caprese Chicken

pesto, roma tomatoes and fresh mozzarella

Pork Schnitzel

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

Blackened Salmon

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

Beef Medallions

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

Vegetable Pad Thai

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

Tuscan Vegetarian Farfalle

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

ALL PLATED DINNER SELECTIONS INCLUDE CHOICE OF A VEGETABLE AND STARCH OPTION

VEGETABLES

Grilled Vegetable Medley
Roasted Asparagus
Roasted Broccoli
Brussels Sprouts
Vegetable Succotash

STARCHES

Scalloped Potatoes
Herb Roasted Potatoes
Smoked Gouda Mashed Potatoes
Cranberry-Almond Wild Rice Pilaf
Bacon-Parmesan Risotto Cakes



GOLD

Herb Roasted Chicken Breast

lightly marinated and roasted in extra virgin olive oil and fresh garden herbs, topped with a white wine butter sauce

Chicken Scaloppini

sautéed chicken cutlet topped with portobello mushroom veloute sauce

Pan Seared Caprese Chicken

pesto, roma tomatoes and fresh mozzarella

Pork Schnitzel

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

Blackened Salmon

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

Shrimp Scampi Skewers

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

Beef Medallions

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

10 oz. Grilled Ribeye

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

10 oz. Roasted Prime Rib

horseradish cream and beef au jus

Dry Aged New York Strip and Shrimp Scampi Skewer

dijon demi-glace and sundried tomato-caper butter sauce

Tuscan Vegetarian Farfalle

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

Vegetable Pad Thai

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

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

PLATINUM

Herb Roasted Chicken Breast

lightly marinated and roasted in extra virgin olive oil and fresh garden herbs, topped with a white wine butter sauce

Chicken Scaloppini

sautéed chicken cutlet topped with portobello mushroom veloute sauce

Pan Seared Caprese Chicken

pesto, roma tomatoes and fresh mozzarella

Pork Schnitzel

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

Blackened Salmon

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

Shrimp Scampi Skewers

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

Beef Medallions

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

10 oz. Grilled Ribeye

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

10 oz. Roasted Prime Rib

horseradish cream and beef au jus

Dry Aged New York Strip and Shrimp Scampi Skewer

dijon demi-glace and sundried tomato-caper butter sauce

Petite Filet and Blackened Salmon

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

Tuscan Vegetarian Farfalle

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

Vegetable Pad Thai

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

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



From The BAR



Flavored 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 wedding. 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.

**Tastings**

We allow tastings of selected entrees for weddings. The Club will create up to three entrees for the tasting and will allow up to four people to attend the tasting.

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

Valley Country Club Catering Manager

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