

Valley Oak

Event Center

The Perfect Venue

On behalf of the staff at the Valley Oak Event Center, we thank you for considering us for hosting your Rehearsal Dinner and/or Wedding Reception. Our staff strives to provide you and your guests with exceptional service. We take pride in our acute attention to detail with every step of planning unique and memorable celebrations that accommodate your specific needs.



Our event center is conveniently located in the west wing of the Quality Inn facility, which enables guests to flow freely and safely to their guest rooms. Overnight guests are welcome to enjoy our complimentary hot breakfast buffet in our cozy breakfast room. A private dining area is also available upon request, should you prefer a separate breakfast buffet for your family and friends.

Enclosed is a packet of information regarding food and beverage selections. If you have questions or would prefer to put together a custom menu, we are happy to work with you on these requests. Please stop in any time for a tour of the property or contact us to begin planning your dream event.

585.243.0500

ValleyOakEvents@gmail.com

4242 Lakeville Road, Geneseo, NY 14454

www.ValleyOakEventCenter.com

Best wishes with your Wedding plans

Wedding Packages

ALL WEDDING PACKAGES INCLUDE:

One hour prior to dinner
Cheese & Crackers, Vegetable Cruudités with a Creamy Ranch Dip
garnished with Fresh Fruit and Berries.
Open Bar: Beer, House Wine, Soda and Well Mixed Drinks.

Letchworth Buffet Package

\$46.95/person

Select One:

Chef Carved Prime Rib or Grilled Pork Loin

Select Two:

Roast Top Sirloin, Pineapple Glazed Ham, Chicken French,
Chicken Condon Bleu or
Fresh Filet of Salmon with Lemon Dill Butter Sauce

Select One:

Stuffed Shells, Penne with Marinara, Bow-Tie Pasta Primavera or
Bow-Tie with Alfredo

Select One:

Oven Roasted Redskin, Garlic Smashed, Creamy Mashed,
Scalloped Potato or Rice Pilaf

Quality Hearth Buffet Package

\$41.95/person

Select Two:

Roast Top Sirloin, Grilled Pork Loin, Pineapple Glazed Ham,
Country Stuffed Chicken or Chicken French

Select One:

Stuffed Shells, Penne with Marinara or Bow-Tie Pasta Primavera

Select One:

Oven Roasted Redskin, Garlic Smashed, Creamy Mashed,
Scalloped Potato or Rice Pilaf

ALL BUFFET OPTIONS INCLUDE:

Fresh Baked Rolls and Butter

Chef's Choice of Relish Salad and Seasonal Hot Vegetable
Beverage Station with Coffee, Decaf and Tea

Choice of One Pre Plated Salad:

Valley Oak House with Raspberry Vinaigrette, Homemade Caesar
or Italian Garden

All prices are subject to 8% sales tax and 20% service charge, gratuity is not included
2020 menu, subject to change annually. 40 Person Minimum on packages and buffets.





Plated Dinner Wedding Package

\$43.95/person

Choose Two Plated Dinner Entrees

Roast Strip Loin of Beef

Perfectly roasted Loin of Beef sliced and served with Sauce Bordelaise.

Prime Rib of Beef - 12 oz.

Slow Roasted Prime Rib of Beef served with Au Jus.

Marinated Pork Tenderloin

Pork Tenderloin marinated in a sherry, cinnamon, brown sugar and soy sauce. Grilled to perfection and sliced into medallions.

Baked Fillet of Fresh Salmon

Baked fresh salmon served in a lemon and dill butter sauce.

Chicken French

Boneless skinless chicken breast coated with egg, parmesan, and parsley sauteed in a lemon butter and sherry wine sauce.

Shrimp Scampi

Shrimp sauteed in a lemon, butter and white wine scampi sauce served over linguini.

Mushroom & Risotto Chicken

Boneless skinless chicken breast stuffed with mushroom risotto and finished with a velvet butter sauce.

Pasta Primavera

Al dente Bow-Tie pasta with fresh roasted vegetables in a light cream sauce.

EACH ENTREE INCLUDES:

Fresh Baked Rolls and Butter

Chef's Choice of Relish Salad and Seasonal Hot Vegetable

Beverage Station with Coffee, Decaf and Tea

Choice of One Pre Plated Salad:

Valley Oak House with Raspberry Vinaigrette, Homemade Caesar or Italian Garden

All prices are subject to 8% sales tax and 20% service charge, gratuity is not included 2020 menu, subject to change annually. 40 Person Minimum on packages and buffets.

Buffet Dinner Options

Letchworth Buffet

\$34.95/person

Select One:

Chef Carved Prime Rib or Grilled Pork Loin

Select Two:

Roast Top Sirloin, Pineapple Glazed Ham, Chicken French,
Chicken Condon Bleu or
Fresh Filet of Salmon with Lemon Dill Butter Sauce

Select One:

Stuffed Shells, Penne with Marinara, Bow-Tie Pasta Primavera or
Bow-Tie with Alfredo

Select One:

Oven Roasted Redskin, Garlic Smashed, Creamy Mashed,
Scalloped Potato or Rice Pilaf

Quality Hearth Buffet

\$29.95/person

Select Two:

Roast Top Sirloin, Grilled Pork Loin, Pineapple Glazed Ham,
Country Stuffed Chicken or Chicken French

Select One:

Stuffed Shells, Penne with Marinara or Bow-Tie Pasta Primavera

Select One:

Oven Roasted Redskin, Garlic Smashed, Creamy Mashed,
Scalloped Potato or Rice Pilaf

ALL BUFFET OPTIONS INCLUDE:

Fresh Baked Rolls and Butter

Chef's Choice of Relish Salad and Seasonal Hot Vegetable
Beverage Station with Coffee, Decaf and Tea

Choice of One Pre Plated Salad:

Valley Oak House with Raspberry Vinaigrette, Homemade Caesar
or Italian Garden

All prices are subject to 8% sales tax and 20% service charge, gratuity is not included
2020 menu, subject to change annually. 40 Person Minimum on packages and buffets.





Plated Dinner Entrees

\$31.95/person

Choose Two Plated Dinner Entrees

Roast Strip Loin of Beef

Perfectly roasted Loin of Beef sliced and served with Sauce Bordelaise.

Prime Rib of Beef - 12 oz.

Slow Roasted Prime Rib of Beef served with Au Jus.

Marinated Pork Tenderloin

Pork Tenderloin marinated in a sherry, cinnamon, brown sugar and soy sauce. Grilled to perfection and sliced into medallions.

Baked Fillet of Fresh Salmon

Baked fresh salmon served in a lemon and dill butter sauce.

Chicken French

Boneless skinless chicken breast coated with egg, parmesan, and parsley sauteed in a lemon butter and sherry wine sauce.

Shrimp Scampi

Shrimp sauteed in a lemon, butter and white wine scampi sauce served over linguini.

Mushroom & Risotto Chicken

Boneless skinless chicken breast stuffed with mushroom risotto and finished with a velvet butter sauce.

Pasta Primavera

Al dente Bow-Tie pasta with fresh roasted vegetables in a light cream sauce.

EACH ENTREE INCLUDES:

Fresh Baked Rolls and Butter

Chef's Choice of Relish Salad and Seasonal Hot Vegetable

Beverage Station with Coffee, Decaf and Tea

Choice of One Pre Plated Salad:

Valley Oak House with Raspberry Vinaigrette, Homemade Caesar or Italian Garden

All prices are subject to 8% sales tax and 20% service charge, gratuity is not included 2020 menu, subject to change annually. 40 Person Minimum on packages, buffets and dinners.

Hors D'Oeuvres

Per Person Selections

Cheese & Cracker Display \$4.95

Cubed Domestic Cheeses with Assorted Crackers
and Grapes.
Add Assorted Olives, Pepperoni and Salami for
\$2.00

Cold Table Display \$7.95

Fresh Vegetable Crudités & Creamy Ranch Dip
Cubed Domestic Cheeses with Assorted Crackers
Slices Fresh Fruit & Berries

Chefs Special Carving Station \$9.95

Served with Assorted Mini Rolls and Appropriate Condiments
Select One:
Pork Loin, Baked Ham, Turkey Breast or Top Round of Beef

Hot Selections

(\$225.00 per 100 pieces)

Swedish Meatballs	Mini Franks in Puff Pastry
Herb Stuffed Mushrooms	Arancini - Rice Balls filled with Smoked Gouda
Italian Sausage Pieces with Roasted Peppers and Onions	Mini Bavarian Pretzels with Pale Ale Cheese and Spicy Mustard Dip
Spanakopita	Mini Quiche
Grilled Chicken Teriyaki Skewer	Bruschetta

Premium Hors D'Oeuvres

(\$295.00 per 100 pieces)

Jumbo Shrimp Cocktail with Cocktail Sauce
Broiled Scallops Wrapped in Bacon
Lump Crab Cakes with Remoulade Sauce

Banquet Beverages

Cash Bar

*Bartender fee of \$15.00 per hour per bartender.
Priced per glass. Tax included in price of drink.*

House Liquor... \$4.50	Domestic Bottled Beer... \$4.00
Top Shelf/Premium.. \$5.00 - \$8.00	House Wine... \$6.00
Premium Beer... \$4.50	Soda... \$2.00

Host Bar

Host pays for drinks at cash bar prices, based on actual consumption.

Open Bar Package #1

House brand vodka, gin, rum, whiskey, scotch, and liqueurs, beer, house wine and soda (per person pricing)

1 hour... \$10.00 2 hours... \$14.00 3 hours... \$16.00 4 hours... \$18.00

Open Bar Package #2

Package #1 plus top shelf liquor, no premium liquors (per person pricing)

1 hour... \$12.00 2 hours... \$16.00 3 hours... \$20.00 4 hours... \$22.00

Beer, Wine Et Soda Bar

1 hour... \$7.00 2 hours... \$9.00 3 hours... \$11.00 4 hours... \$13.00

Soda and Juice Bar

1 hour... \$4.00 2 hours... \$6.00 3 hours... \$7.00 4 hours... \$8.00

Punches

Fruit Punch... \$40.00 w/ one refill
Whiskey or Scotch Sour... \$60.00 each

Wine Punch... \$50.00 each
Champagne Punch... \$70.00 each

Toasts

Champagne... \$2.00 per person White Wine... \$2.00 per person
Sparkling Grape Juice... \$1.25 per person

Terms & Conditions

Deposits and Minimums

Each reception must meet a minimum cost per room used. Costs do not include tax and service charge. If your food and beverage expenditure falls below the minimum for the room which you have booked, we reserve the right to move the event to a more suitably sized room or to bill the minimum for the room in which you have booked. Deposits are non-refundable, and will be applied towards your final bill. Your requested date and room will not be held until a full deposit is received.

Letchworth Room	Minimum... \$4,000.00	Deposit... \$1,000
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Cancellation

If cancellation occurs less than 6 months prior to your event, the vendee will be charged 50% of the minimum room charge.

Final Attendance

A final attendance guarantee is required 14 days prior to your reception. This is the minimum number of attendees you agree to pay for, even if actual attendance falls below that number.

Payment

50% of the guaranteed minimum charge is to be paid 14 days prior to the date of your reception, with the remaining balance due 2 days prior to the event. If payment is made by credit card, please add 5% for processing.

Additional Terms

- There will be no straight liquor or shot consumption. We reserve the right to limit the amount of alcohol consumption and refuse to serve any one under the age of 21 or those who appear visibly intoxicated.
- Bar and menu substitutions may be subject to a change in price.
- All prices quoted within 6 months of your reception are guaranteed.
- We do not assume responsibility for any personal items brought into the establishment.
- In accordance with New York State laws, no food or beverages may be brought into the establishment, with the exception of the wedding cake. Wedding cake must be made by a NYS Board of Health Certified Bakery with proper certification available.
- Candles are permitted, however if using votive or pillar candles, they must be in a non flammable dish or holder. Taper candles must be dripless and burn for a maximum of 8 hours.
- We reserve the right to remove any favors, decorations, or center pieces, etc... that may present a hazard or, in the opinion of management are not safe or appropriate.
- We do not allow any tacks, staples, glue, tape or nails in or on the walls.
- We do not permit the use of confetti or glitter. The vendee will incur a \$250.00 clean up fee if used.