



VALLEY HI COUNTRY CLUB

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

Table of contents

04 Rooms

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

06 Hors D'oeveurs

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

06 Stationary Displays

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

Alcoholic 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

Combine two rooms: \$1,000
Whole Facility (minus member only areas) \$2,000

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

Ultimate Breakfast \$38pp

Assorted Fresh Seasonal Fruit Platter
Greek Yogurt
Freshly Baked Breakfast Pastries
2 Breakfast Sides
2 Breakfast Proteins
1 Breakfast Enhancement
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
- 6OZ STEAK
- OMELET STATION WITH CHEF ATTENDANT

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.

Hors D'oeuvres

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 olives, bocconcini, roasted pepper salad, artichoke hearts, focaccia bread, flat bread, naan.

Seasonal Fruit \$200

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

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Cookouts

All Cookouts are cooked and served to order - Chef Attendant included.

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 Breasts

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)

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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.

01



Starter - one selection

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

02



Main Entree - two selections

- Chicken Breast
- Ahi Tuna
- Prime Rib or Beef
- Vegetable Linguini
- Elevated options: (Market Price)
 - King Salmon
 - Swordfish
 - Rib eye Steak
 - NY Steak
 - Filet Mignon

03



Sides - two selections

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

Dessert - one selection

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

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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

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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

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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





Event Coordinator
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