

Breakfast, Brunch
and Lunch
Available 8am-3pm



251 New London Avenue Warwick, RI 02886
401-821-1115 Valleycountryclub.net

2025 General Conditions and Terms

Welcome to Valley Country Club and thank you for giving us the opportunity to provide for your upcoming event. This guide is provided to assist you in planning your event and we hope that you will find the menus enclosed satisfactory for your use. If not, we will gladly work with you to custom design a menu specifically for your event.

*The following policies apply to **all functions** at Valley Country Club.*

1. All Ballroom functions exceeding 100 persons require a non-refundable deposit of \$2,000.00 in order to formally reserve a date; all Ballroom functions less than 100 persons require a non-refundable deposit of \$1000.00 to formally reserve a date. All Victorian Room functions require a \$750.00 deposit to formally reserve a date. Deposits paid will be deducted from the final bill. All forms of payment are accepted for initial deposits. Major credit card payments will incur a 3.5% additional charge.
2. The Club must receive full and final payment in cash or certified check at least 72 hours in advance of all functions. No function will take place unless such payments have been received.
3. Final menus are required 30 days in advance of your function. A guaranteed number of guests must be given to the Club Manager at least 10 working days in advance. If the Club receives no guaranteed number, the last highest estimate will become the guaranteed count. No reduction of the final count is allowed within ten (10) days of the date of the function and the client will be responsible to pay for the guaranteed count. In the event that unexpected guests should attend, we will make every attempt to serve the same menu item, however, this cannot be guaranteed.
4. Billing will be for the guaranteed number. The Club will be prepared to set for and serve no more than 2% above the guaranteed number.
5. A Service Charge of 22% will be added to all charges and the RI State Sales Tax (currently 8%) will be added to all charges. Any group claiming a tax-exemption must provide a Rhode Island tax exemption certificate.
6. Lunch and dinner entrée selections are limited to two (2) choices and a \$2.50 per person charge will be added to all three choice entrees. Lunch menus are not available for evening events or wedding receptions. Dietary substitutions are available upon request. When more than one entrée is selected, you will be required to guarantee the number of each entrée and provide a means of identifying which guests get which entrée.
7. Outside caterers or food products prepared off premise are not allowed, with the exception of wedding cakes, and wedding favors. Homemade ethnic desserts are permitted only when purchasing another dessert from VCC.
8. We reserve the right to control any items and/or services brought in by outside vendors. If VCC offers the same or comparable item/service, such amenity must be obtained through VCC.
9. No food or beverage items may be brought into the Club without the prior approval of Club management. All food and beverage items prepared by the Club and not consumed remain the property of the Club and may not be taken after a function.



10. While every attempt will be made to insure that the price for food and beverage items remains constant, the volatility of markets makes it impossible to guarantee pricing beyond 30 days. Prices are subject to change.

11. Once the contract is validated, it is understood that if the client should cancel for any reason before or on the date of the function, the entire deposit is non-refundable and non-transferable. In the event the client cancels this agreement for any reason prior to or on the date of the function, the client's deposit and any and all prepayments made, shall be retained by Valley C.C. as liquidated damages. Under Club Management's discretion, the deposit may be transferred toward another reservation within the same calendar year.

12. There are minimum requirements for special events on selected days of the week, please contact the Club Manager for these requirements.

13. We reserve the right to limit and control the amount of alcoholic beverages consumed by your guests. No alcohol may be purchased or served to any guest under the age of 21. Valley C.C. practices responsible alcohol service and will refuse service to any guest or patron deemed to be intoxicated. All functions that request a bartender are required to generate a minimum of \$500.00 in bar sales; otherwise a \$250.00 bartender fee will be applied.

14. Liability for damage to Valley Country Club premises will be charged accordingly. VCC cannot assume responsibility for personal property and equipment brought into the premises. The client assumes all responsibility and shall indemnify and hold Valley Country Club harmless from and against any and all physical damage to non Club property, and for any personal injury to guests and employees of the Club caused by acts, conduct or omissions of the client and their guests. Valley Country Club reserves the right to cancel a function at any time (including during the event) where the rules are not being observed or when the functions are of a nature not suitable to the Club.

15. If Valley Country Club is unable to perform its obligations under this agreement for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government requisitions, restriction or regulations on commodities, acts of war or God, such non-performance is excused and VCC will not be liable for consequential damages of any nature.

16. Clients are responsible to ensure that all contracted vendors and performers act in accordance with all local and State laws, regulations and ordinances; as well as Club rules and policies. The client shall be held responsible for damage caused to Club property by a contracted vendor or performer. Valley Country Club shall not honor any demands or arrangements made for, or by, a third party contract. Performers are expected to be set-up 1 1/2 hours prior to the start of an event and must vacate the property within 1 hour after the conclusion of an event.

17. Guests are to provide their own centerpieces. Delivery and set up time is 1 1/2 hours prior to the event. Your florist is responsible for placing your arrangements in the appropriate locations. All floral equipment must be removed at the conclusion of your event. The State of Rhode Island prohibits the use of open-flamed candles. Candles with a hurricane glass or a votive surrounding the flame are recommended. Bubbles, confetti, rice and any items smaller than 3 inches in diameter are not allowed. The use of such items will mandate a \$500 clean-up fee. Please inform your Sales Representative if you will be having party favors. Please note that the State of Rhode Island does not permit the distribution of alcoholic beverages as favors.



Breakfast Stations

Continental Breakfast

Coffee, Tea & Decaf, Assorted Juices with Assorted Breakfast Pastries and
Fresh Fruit
\$15 per person

The Valley Country Club Breakfast

Coffee, Tea and Decaf, Assorted Juices, Scrambled Eggs, Home Fries, Bacon,
Sausage, Italian Toast, Fresh Fruit, Assorted Breakfast Pastries
\$22 per person

Breakfast Additions:

****Three Egg Assorted Omelets (Cheese, Florentine or Western) | \$12pp**

Texas Style French Toast | \$8 pp

****Belgian Waffle Station | \$10 pp**

Baked Virginia Ham | \$13 pp

****These items are subject to a \$100 Chef Attendant Fee**

Children ages 3 and under are free

All prices subject to 22% service charge and RI State sales tax.

Please Inform Your Server or Bartender of Any Allergies!

**RI State Law Requires that we inform you that Eating Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or unpasteurized eggs may increase your risk of food borne illness.*



Brunch Buffet

Breakfast Items:

Coffee, Tea and Decaf Coffee, Assorted Juices,
Scrambled Eggs, Home Fries, Italian Toast,
Belgian Waffles, Fresh Fruit, Baked Chef's Ham

Includes Choice of Entree:

Roasted Sliced Sirloin

Baked New England Scrod

Chicken Parmigiana

Chicken Francaise

Chicken Marsala

Also Includes:

Green Beans Almondine or Vegetable Medley

Penne Marinara **or** Penne Pink Vodka

Tossed Garden Salad with assorted dressings

Club Rolls & Butter

\$40 per person

Children ages 3 & under are free.

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Luncheon Buffets

Served Luncheon Available Upon Request

The Turn

Tossed Garden Salad with Dressing

Pasta Salad or Potato Salad

Assorted Cold Cut Platter of Turkey, Roast Beef and Ham with Assorted Cheeses

Pickles, Olives, Sliced Tomato, Red Onions, Lettuce and Pepperoncini

Assorted Rolls

Sliced Seasonal Fresh Fruit

\$30 per person

Buon Giorno

Caesar & Caprese Salad

Eggplant Parmesan

Sausage and Peppers **or** Meatballs in Marinara Sauce

Tortellini Alfredo with Grilled Chicken

Bruschetta, Italian Bread and Focaccia

\$35 per person

The Country Club

Fresh Fruit Salad

Mixed Greens Salad

Chicken Francaise or Chicken Marsala

Baby Belgian Carrots

Roasted Red Potatoes

Broccoli and Penne Pasta in an Alfredo Sauce

Dinner Rolls and Butter

\$40 per person

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choose at least one item per course

First Course

Ensalada Station | \$10 Per Person

(Choice of Two)

Valley Tossed Salad | Caesar Salad | Caprese Salad

** Additional Salad Upgrades Available Upon Request*

Valley Antipasto Station | \$18 Per Person

Elaborate Display of Italian Specialities including Fried Calamari, Bruschetta, Stuffed Cherry Peppers, Rabe, Prosciutto, Fresh Mozzarella, Grilled Vegetables, Hard Sausages, Mixed Olives, Roasted Red Peppers, and Provolone

Second Course

Valley Pasta Table \$18 per person

Choice of three pastas and three sauces, served with Garlic Bread, Foccacia Bread And Parmesan Cheese. Guests will help themselves at this display

Valley Pasta Bar \$22 per person *(Additional \$100 Chef Attendant Fee Per Attendant)*

Our experienced chefs will cook your pasta to order with your choice of sauces and toppings.

One of our most popular displays.

Served with Garlic Bread, Foccacia Bread and Parmesan Cheese

***Chef's Course ***

Carving Station *(Additional \$100 Chef Attendant Fee Per Attendant)*

Glazed Ham \$14 Roast Pork Loin \$17

Roast Turkey \$16 New York Sirloin \$28

Black Angus Prime Rib of Beef \$29

All carved items are sliced by our culinary team. And are priced per person. The above is served with choice of vegetable and potato, appropriate breads, sauces & condiments.

***Main Course ***

Entrées

Chicken Francaise \$19 Chicken Parmigiana \$18 Boston Baked Scrod \$22

Broiled Salmon Fillet \$22

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Desserts

Cake Cutting & Serving Fee: \$3.50 per person
(fee waived if an accompanying dessert is also chosen from our menu)

Assorted Cookies & Brownies | \$4pp

Chocolate Mousse | \$6 each

Limoncello Cake | \$10 each

Carrot Cake | \$11 each

Double Chocolate Cake | \$10 each

New York Style Cheesecake with Strawberries | \$10 each

Homemade Tiramisu with Fresh Whipped Cream | \$10 each

Assorted Italian Cookies (Available Upon Request)

***Ice Cream Sundae Bar ***

Includes 4 Flavors of RI's own Warwick Ice Cream Hot Fudge,
Strawberry, and Caramel Toppings
*M&Ms, Oreo cookie crumbs, sprinkles, nuts, peanut butter cups,
chocolate chips, & assorted cookies*

\$12 per person

***Deluxe Viennese Table ***

An Assortment of Valley's finest pastries, pies and cakes in an
elaborate and elegant display for you and your guests

\$18 per person

***Chocolate Fountain/Chocolate Covered Desserts ***

Available and Priced Upon Request

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Beverage & Bar Services

Flat Rate Per Person is Based on the Total Number of Guests

All Open Bar Packages come included with Soda and Juices

Champagne Toast | \$3 Per Person

Cash Bar is Available | \$3 Per Person

1 Hour Open Bar Flat Rate

(Cocktail Hour)

Beer, House Wine, Champagne \$25 | Premium Liquor \$32

| Luxury Liquor \$38

4.5 Open Bar Flat Rate (Cocktail Hour/Reception)

Beer, House Wine, Champagne | \$48 Premium Liquor \$56

| Luxury Liquor \$60

House Wine List

Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Sauvignon Blanc

Beer List

Budweiser, Bud Light, Coors Light, Miller Lite, Heineken, Sam Adams, Sam Adams Seasonal

Corona, Blue Moon, Angry Orchard

Premium Liquor List

**Stoli, Tito's, Seagram's 7, Jameson, Johnnie Walker Red, Jim Beam, Jack Daniels,
Captain Morgan, Tanqueray, Bacardi, Malibu, Bailey's, Kahlua, Sambuca, Cazadores
(Also Includes Wine, Beer, Champagne and Soda)**

Luxury Liquor List

**Grey Goose, Ketel One, Hennessy, Crown Royal, Maker's Mark, Glenlivet, Bombay Sapphire,
Hendricks, Johnnie Walker Black, Knob Creek, Woodford, Dewar's, Casamigos,
(Also Includes Premium Liquor, Wine, Beer, Champagne and Soda)**

Bar Service begins discontinuation half hour prior to the end of the event.

***Drink Packages ***

Bottomless Mimosas (Daytime Event) | \$18 per person

Bottomless Bloody Marys (Daytime Event) | \$20 per person

Drink Tickets

\$10 Per Ticket Beer and Wine | \$12 House Liquors Beer and Wine

| \$14 Luxury Liquors, Beer and Wine

***Soft Beverage Packages ***

Soda and Juice | \$8 per person

Coffee, Decaf, Tea | \$3 Per Person

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Services and Fees

Facility Fees

4 hour Reception for Daytime Events

Ballroom Daytime Event (55 guests and above) \$1000

Patio with Fire pit (25-60 guests) | \$750

Victorian Room (for 20-55 guests) / \$600.00

Extended Reception \$700.00 per hour

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