



Weddings

4242 Lakeville Rd
Geneseo, NY 14454
585.243.0500



BY CHOICE HOTELS

Visit us on the web!

www.ValleyOakEvents.com



On behalf of the staff at the

Valley Oak Event Center, we congratulate you on your engagement. Thank you for considering us to host your 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 a unique and memorable celebration to accommodate your specific needs.

Our reception center is conveniently located in the west wing of the facility, which enables guests to flow freely and safely to their overnight accommodations. Over night 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 friends and family.

Enclosed is a package of information regarding food and beverage selections. Please stop in any time for a tour of the property, or contact me if I may be of further assistance with your plans.

Best wishes with your wedding plans,

Wedding Packages

(40 person minimum)

Included with your Package

(One hour prior to dinner)

Display of Cheese Crackers, Fresh Vegetable Crudités with Creamy Ranch Dip, Fresh Fruits and Berries.

Open Bar: Draft Beer, Wine, Soda and Well Pour Mixed Drinks

Choose one of the following package options

Quality Hearth Buffet Package

Select two:

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

Select one:

Stuffed Shells, Baked Ziti or Bowtie Pasta Primavera

Select one:

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

\$39.95 per person

Or

Letchworth Buffet Package

Select one:

Chef Carved Prime Rib or Grilled Pork Loin

Select two:

Roast Top Sirloin, Pineapple Glazed Ham, Chicken French, Chicken Cordon Bleu, or
Fresh Filet of Salmon w/ Lemon Dill Butter Sauce

Select one:

Stuffed Shells, Baked Ziti, Bowtie Pasta Primavera, Baked Cheese Lasagna or Rotini Alfredo

Select one:

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

\$45.95 per person

Both buffet options are served with:

Freshly Baked Rolls and Butter, Relish Salad (Chef's Choice)
Seasonal Hot Vegetable (Chef's Choice) Beverage Station: Coffee, Tea and Decaf

Select one of the Following Pre Plated Salads

Valley Oak House Salad, Homemade Caesar Salad or Italian Garden Salad

All prices are subject to 8% sales tax and 20% service charge.

2014 menu, subject to change annually

www.ValleyOakEvents.com

Wedding Packages Continued

(40 person minimum)

Valley Dinner Package

Select up to 2 plated dinner entrees

\$42.95 per person

Roast Strip Loin of Beef

Perfectly roasted Loin of Beef sliced and served with Sauce Bordelaise

Prime Rib of Beef - 12oz.

Slow roasted Prime Rib of Beef served with Au Jus

Marinated Pork Tenderloin

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

Baked Fillet of Fresh Salmon

Baked fresh Salmon Fillet served with dill butter.

Chicken French

Boneless skinless Chicken breast coated with an egg, parmesan, and parsley batter then sautéed in lemon butter and sherry wine.

Shrimp Scampi

Shrimp sautéed in a lemon, butter and white wine scampi sauce served over Linguini.

Mushroom Risotto Stuffed Chicken

Boneless skinless Chicken breast stuffed with Mushroom Risotto and finished with a velvet butter sauce.

Each entrée will be served with:

Appropriate Potato
Seasonal Hot Vegetable
Freshly Baked Rolls and Butter
Beverage Station: Coffee, Tea and Decaf

Select one of the Following Pre Plated Salads

Valley Oak House Salad, Homemade Caesar Salad or Italian Garden Salad

*All prices are subject to 8% sales tax and 20% service charge.
2014 menu, subject to change annually*

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Wedding Buffets

(40 person minimum)

Quality Hearth Buffet

Select two:

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

Select one:

Stuffed Shells, Baked Ziti or Bowtie Pasta Primavera

Select one:

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

\$27.95 per person

Or

Letchworth Buffet

Select one:

Chef Carved Prime Rib or Grilled Pork Loin

Select two:

Roast Top Sirloin, Pineapple Glazed Ham, Chicken French, Chicken Cordon Bleu, or
Fresh Filet of Salmon w/ Lemon Dill Butter Sauce

Select one:

Stuffed Shells, Baked Ziti, Bowtie Pasta Primavera, Baked Cheese Lasagna or Rotini Alfredo

Select one:

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

\$32.95 per person

Both buffet options are served with:

Freshly Baked Rolls and Butter, Relish Salad (Chef's Choice)
Seasonal Hot Vegetable (Chef's Choice) Beverage Station: Coffee, Tea and Decaf

Select one of the Following Pre Plated Salads

Valley Oak House Salad, Homemade Caesar Salad or Italian Garden Salad

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Wedding Entrée Selection

(40 person minimum)

\$28.95 per person

Selection up to 2 plated Entrees

Roast Strip Loin of Beef

Perfectly roasted Loin of Beef sliced and served with Sauce Bordelaise

Prime Rib of Beef - 12oz.

Slow roasted Prime Rib of Beef served with Au Jus

Marinated Pork Tenderloin

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

Baked Fillet of Fresh Salmon

Baked fresh Salmon Fillet served with dill butter.

Chicken French

Boneless skinless Chicken breast coated with egg, parmesan then parsley batter sautéed in a lemon butter and sherry wine.

Shrimp Scampi

Shrimp sautéed in a lemon, butter and white wine scampi sauce served over Linguini.

Mushroom Risotto Stuffed Chicken

Boneless skinless Chicken breast stuffed with Mushroom Risotto and finished with a velvet butter sauce.

Each entrée will be served with:

Appropriate Potato
Seasonal Hot Vegetable
Freshly Baked Rolls and Butter
Beverage Station: Coffee, Tea and Decaf

Select one of the Following Pre Plated Salads

Valley Oak House Salad, Homemade Caesar Salad or Italian Garden Salad

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Hors D'oeuvres

Cheese and Crackers

Cubed Domestic Cheeses with Assorted Crackers and Grapes
3.95 per person

Cold Table Display

Fresh Vegetable Crudités & Creamy Ranch dip
Cubed Domestic Cheeses with Assorted Crackers
Sliced Fresh Fruit and Berries

6.95 per person

Add assorted Olives, Pepperoni and Salami for \$2.00 per person

Chefs Special Carving Station

Served with assorted Mini Rolls and Appropriate Condiments
Select one:

Pork Loin, Baked Ham, Turkey Breast or Top Round of Beef

\$9.95 per person

Hot Selections

(Priced at 195.00 per 100 pieces)

Swedish Meatballs
Herb Stuffed Mushrooms
Italian Sausage Pieces with Roasted Red Peppers
Spanikopita
Grilled Chicken Teriyaki Skewer
Mini Franks in Puff Pastry
Artichoke French
Mini Quiche

Hand Passed Premium Hors D'oeuvres

(Priced at 275.00 per 100 pieces)

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

All prices are subject to 8% sales tax and 20% service charge.
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Banquet Beverages

Cash Bar

(Bartenders fee of \$15.00 per hour per bar tender.

Priced per glass. Tax included in price of drink.)

House Liquor... \$4.00	Draft Beer... \$2.00
Top Shelf/Premium... \$5.00 - \$8.00	House Wine... \$4.50
Domestic Bottled Beer... \$4.00	Soda... \$1.50
Premium Beer... \$4.50	

Host Bar

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

No bar tender fees.

Open Bar I

*House brand vodka, gin, rum, whiskey, scotch and liqueurs,
draft beer, wine and soda.*

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

Open Bar II

Everything from open bar I, plus top shelf liquor (no premium liquors).

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

Draft Beer, Wine, and Soda Bar

Includes unlimited glasses or pitchers

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

Punches

Includes unlimited glasses or pitchers

Fruit Punch... \$40.00	Wine Punch... \$50.00
Whiskey or Scotch Sour... \$60.00	Champagne Punch... \$70.00

Toasts

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

Soda and Juice Bar

Includes unlimited glasses or pitchers

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

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Terms and conditions

Deposits and Room 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 in which you are booked, we reserve the right to move event to a more suitable sized room or to bill the minimum for the room in which you are booked. Deposits are non-refundable, and will be applied towards your final balance.

	<u>Minimum</u>	<u>Deposit</u>
<i>Letchworth Room</i>	\$4,000.00	\$1,000.00

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. Your guarantee is the minimum number of guest 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 arrival. 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 wedding reception are guaranteed.
- We do not assume responsibility for any personal items brought into the establishment.
- In accordance with NYS laws, no food or beverages may be brought in or out of the facility, 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 drip less 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 the management, are not safe or appropriate.
- We do not allow anything tacked, stapled, glued, nailed or taped to the walls.
- We do not permit the use of confetti or glitter. The vendee will incur a \$250.00 clean up fee if used.