



EVENT RESERVATIONS

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Thank you for considering the Beaver Valley Golf Club as the venue for your upcoming special event. Our experienced and conscientious staff is eager to provide you and your guests with the best possible banquet or meeting experience. On the following pages, you will find menu items that are suitable for a wide variety of events. Although in preparing these menus, we have tried to anticipate your basic and most consistent needs, we recognize that you may have more specialized requirements and encourage you to please share those with our staff. Our goal is to provide you with the best and most delicious food, superior quality service and most elegant and memorable presentation.



It is not only our job, but also, our pleasure to be at your service and to make your affair, one that your guests will always remember.

SEATING CAPACITY

Our Clubhouse has 4 different rooms that can accommodate groups of all sizes, from as small as 10 to as large as 225, depending on the atmosphere you desire. We also have a covered outdoors seating area available.

Traditional room settings for wedding receptions, reunions, rehearsal dinners, showers, anniversary parties, graduation parties, bereavements, personal or professional holiday gatherings or conference and meeting settings are available in all of our rooms.

We will also customize a room arrangement to your specifications.

Our banquet personnel will meet with you to assess your needs and design a floor plan that will optimize our space and create the perfect ambience for your event.

All Events are booked until 11:00 p.m. There is a \$400 charge for all weddings.

Class reunions will be charged room rent of \$250 for less than 75 guests otherwise for more than 75 guests room rent is \$150.

Baby and bridal showers will be charged a \$150 room rent.

The Beaver Valley Golf Club will provide all food and beverage services. No food or beverages are permitted to be brought into or taken out of the building.

We have a podium, microphone, and large screen available at no extra charge

Basic linen service is included with most of our luncheon and dinner packages, which consist of white or ivory tablecloths, and an assortment of colored napkins to accent your event. Chair covers are available at an additional charge.



AND ARRANGEMENTS

All sit-down events must have name cards for your guests. They should include the guest's name, dinner choice, and table number.

You can use our centerpieces, decorations, and decorative lights, for a small extra fee, or you can just bring your own. Please let us know of plans to use candles, or other open flames, confetti, or streamers. We will also try to display your cookies and cut your wedding cake for a charge of \$1 per person.

We will happily assist you in planning beautiful and elegant table settings that will best complement your entire event.





PAYMENT & GUARANTEES

We accept cash, check, Visa, MasterCard, American Express, and Discover card as payment. Payment in full is due the day of your event. A \$200.00 non-refundable deposit is required to hold a room.

To secure a wedding date, a \$600 deposit is required. Please make sure your wedding date is noted on the check. All deposits are nonrefundable. Deposit amounts will be applied toward the final bill. A second deposit of fifty percent of the estimated final bill is due forty-five days prior to the wedding date. The remaining balance is due on the day of the wedding. Minimum food and beverage expenditures apply.

Your guaranteed number of guests is due no later than seven days prior to your event. Should your numbers that day be lower than your count turned in, you are still responsible for the number given prior to your event. During the course of planning your event, as the number of guests increases or decreases, we ask that you keep us informed so we may make the adjustments necessary to assist you in hosting the perfect event and to maximize the seating potential of our facility.

MENUS

We have designated the following menus with you, our valued customer, in mind. We use only the freshest and best ingredients available, as we take an innovative approach to some traditional favorites. Your complete satisfaction and enjoyment of our food, service, and facility is our first priority. We welcome your feedback and any suggestions you have that will help us to make the most of your experience at the Beaver Valley Golf Club.



CLUB HOUSE LUNCHEON

MINIMUM OF 25 PEOPLE
START TIME BEFORE 1:30PM

Entrees *(Choice of 2)*

- Roasted lemon chicken with olive oil, thyme and roasted garlic.
- Grilled, Montreal-seasoned chicken breast
- BBQ chicken
- Chicken Marsala
- Chicken picatta
- Sliced roast beef au jus
- Sliced Pork Loin Roast
- English Style Cod
- Hot Italian sausage with peppers, onions and fresh sandwich rolls

Starches *(Choice of 1)*

- Seasoned, roasted red potatoes
- Garlic red skin mashed potatoes with fresh chives
- The ultimate mashed potatoes are mashed with lots of butter, heavy cream and cream cheese, then baked and served with shredded cheddar cheese and homemade bacon bits
- Scalloped potatoes
- German potato salad with hot bacon dressing
- Penne pasta in marinara or Alfredo sauce
- Four cheese baked macaroni
- Rice pilaf
- Sweet, baked yam casserole with pecan pieces

Salad *(Choice of 1)*

- Garden vegetable salad
- Clubhouse salad of mixed salad greens, toasted almonds, orange slices, and raspberry vinaigrette
- Caesar salad
- Spinach salad with bacon dressing
- Coleslaw with either sweet & sour vinaigrette dressing or creamy dressing
- Honey mustard potato salad
- Fresh fruit salad
- Pasta salad with fresh, seasonal vegetables and an Italian vinaigrette

Veggie *(Choice of 1)*

- Green beans almandine
- Green beans with lemon butter
- Broccoli and cauliflower Romano
- Blended, steamed broccoli, cauliflower and carrots
- Blended, steamed, cut green beans, carrots, peas and corn
- Buttered corn
- Glazed carrots

Add additional salads, starches, and vegetables to your buffet as an additional cost per item, per guest. Additional entrees are available for an additional cost per item, per guest.

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

CLUB HOUSE SANDWICH

MINIMUM OF 25 PEOPLE
START TIME BEFORE 1:30PM

This buffet includes your choice of two salads, a tray of sliced turkey breast and roast beef, sliced ham, Swiss and American cheese slices, shredded lettuce, sliced onions and tomatoes, pickle spears, homemade honey mustard and horseradish sauces, fresh rolls, potato chips and pretzels, a tray of assorted cookies and lemonade and iced tea.

Lucnh Meats

- Turkey Breast
- Roast Beef
- Ham

Cheeses

- American
- Swiss

Toppings

- Shredded Lettuce
- Onions
- Tomatoes
- Pickle Spears
- Honey Mustard
- Horseradish Sauce
- Mayonaise

Sides

- Potato Chips
- Pretzels
- Assorted Cookies
- Lemonaide / Tea

Salad

(Choice of 2)

- Garden vegetable salad
- Clubhouse salad of mixed salad greens, toasted almonds, orange slices, and raspberry vinaigrette
- Caesar salad
- Spinach salad with bacon dressing
- Coleslaw with either sweet & sour vinaigrette dressing or creamy dressing
- Honey mustard potato salad
- Fresh fruit salad
- Pasta salad with fresh, seasonal vegetables and an Italian vinaigrette

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

CASUAL SERVED LUNCH

START TIME BEFORE 1:30PM

All of these are sit-down options that are perfect for showers and other casual events. For any group of 25 or more, you can offer your guests up to 2 different meal selections; our policy requires that you use labeled place cards to identify your guests' choice of entree.

Our prices are subject to change. Please add our Pennsylvania state sales tax of six percent and a service charge of eighteen percent to all prices.

Grilled Chicken Breast or Grilled Steak Salad

A platter of assorted salad greens with tomato wedges, black olives, sliced red onion and cucumbers, bell peppers, french fries and shredded and cubed cheddar cheese is topped with hot, tender, seasoned or grilled chicken breasts or strip steak and served with fresh dinner rolls and your choice of salad dressing.

Salmon Spinach Salad

A generous portion of smoked salmon is served on a bed of baby spinach with capers, tomato wedges, black olives, hard-boiled eggs, red onion, crispy bacon bits, a side of delicious, homemade, hot bacon dressing and fresh dinner rolls.

The Salad Platter

Served on a bed of mixed salad greens with sliced tomatoes and cucumbers is a generous serving of our, delectable chicken salad with grapes and pecans, fresh and delicious homemade albacore tuna salad. This is, of course, served with

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

SIT DOWN LUNCHEON

START TIME BEFORE 1:30PM

Most of these entrees are also served with your choice of one starch and one vegetable. For any group of 25 or more, you may offer your guests up to 2 different meal selections. Our policy requires that you use labeled place cards to identify your guests' choice of entree.

Spinach Stuffed Chicken Breast

Boneless, skinless chicken breast is stuffed with a combination of sautéed spinach with garlic, tomatoes, and Feta cheese, baked and served in light lemon-butter sauce.

Chicken Picatta, Chicken Marsala is also available

A generous portion of smoked salmon is served on a bed of baby spinach with capers, tomato wedges, black olives, hard-boiled eggs, red onion, crispy bacon bits, a side of delicious, homemade, hot bacon dressing and fresh dinner rolls.

Healthy Raspberry Chicken Breast

Boneless, skinless chicken breast is marinated in our house, fat-free raspberry vinaigrette dressing then grilled to tender, juicy perfection.

Honey-Orange and Ginger Salmon

Delicious, fresh fillet of salmon is brushed with signature honey-orange and ginger glaze and broiled.

Jumbo Lump Crab Cake

A lightly seasoned and decadent crab cake, consisting primarily of jumbo lump crabmeat, is broiled and finished with a touch of hollandaise sauce.

Baked Cod

This popular whitefish is baked and served with our own, homemade, fresh fruit.

Beef Tenderloin with Peppers & Onions

A five-ounce filet mignon sautéed, finished in the oven and served with lightly sautéed onion, sweet, bell pepper and roasted garlic.

Sliced Roast Beef

Thin sliced top choice roast beef in your choice of either au jus or beef gravy.

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

SIDE OPTIONS

Starches

- Seasoned, roasted red potatoes
- Garlic red skin mashed potatoes with fresh chives
- The ultimate mashed potatoes are mashed with lots of butter, heavy cream and cream cheese, then baked and served with shredded cheddar cheese and homemade bacon bits
- Scalloped potatoes
- German potato salad with hot bacon dressing
- Penne pasta in marinara or Alfredo sauce
- Four cheese baked macaroni
- Rice pilaf
- Sweet, baked yam casserole with pecan pieces

Salad

- Garden vegetable salad
- Clubhouse salad of mixed salad greens, toasted almonds, orange slices, and raspberry vinaigrette
- Caesar salad
- Spinach salad with bacon dressing
- Coleslaw with either sweet & sour vinaigrette dressing or creamy dressing
- Honey mustard potato salad
- Fresh fruit salad
- Pasta salad with fresh, seasonal vegetables and an Italian vinaigrette

Veggie

- Green beans almandine
- Green beans with lemon butter
- Broccoli and cauliflower Romano
- Blended, steamed broccoli, cauliflower and carrots
- Blended, steamed, cut green beans, carrots, peas and corn
- Buttered corn
- Glazed carrots

HORS D'OEUVRES

You may choose butler passed hors d'oeuvres for an additional charge per guest.

All hors d'oeuvres are priced by the 100's. If more or less are needed, we can price those as well, just to be sure, ask your events coordinator.

Basic Hors D'oeuvres

- Crab Stuffed Mushrooms
- Sausage & Cheese Stuffed Mushrooms
- Skewered Chicken & Pineapple
- Skewered Beef Teriyaki
- Meatballs: Swedish, Italian Seasoned in Marinara, Sweet & Sour, or BBQ
- Miniature Chicken Egg rolls
- Roast Beef Sandwiches per person
- Franks in a Blanket
- Spanakopita
- Brochette
- Mini Quiche Lorraine
- Zucchini Sticks
- Wings (any flavor)
- Jalapeno Poppers
- Mozzarella sticks

If you are interested in hors d'oeuvres or other items that you do not see listed here, do not hesitate to ask us to prepare a menu to your specifications.

HORS D'OEUVRES

Our beautiful, elegant, and personalized hors d'oeuvres displays are available. Please discuss displays with our Event Coordinator.

Cheese display

Display of cheddar, Swiss, and pepper jack cheeses, displayed with crackers and homemade honey mustard sauce, priced per guest.

Fruit display

Fruit of the season's freshest available fruit priced per guest.

Fresh, Seasonal Vegetable Display

Presented with homemade ranch priced per guest.

Shrimp Cocktail Display

is built on a bed of ice with lemon wedges, cocktail sauce and beautiful garnishes (Market Price)

Our prices are subject to change. The prices do not include our Pennsylvania state sales tax and eighteen percent gratuity

If you are interested in hors d'oeuvres, or other items that you do not see listed here, do not hesitate to ask us to prepare a menu to your specifications.

We will happily accommodate your special dietary requirements or special requests whenever possible

BAR SERVICE

Open bars, tab bars, and cash bars are available.

The House Open Bar Package

Includes all sodas, mixers, house wine, and house brand liquor and domestic beer. The following prices are per person for 1hr, 2hr, 3hr or 4hr and tax and service charge will be added to the price.

The Premium Package

Includes all sodas, juices, mixers, cream drinks, our house wines, domestic beer, and premium beer, house brand liquors as well as premium labels. Prices are for 1hr, 2hr, 3hr or 4hr plus tax, and a service charge will be added to the price.

Extra Hours are available; please inquire about the pricing if necessary.

For non-alcoholic events, soft drinks, lemonade, and iced tea are available at cost per guest.

We will add items to your package for an additional fee.

We will also customize a bar menu for you. Ask our events planning staff about serving only specific items, like beer and wine, to your guests. We will also be happy to create themed bars.

- Bloody Mary or Mimosa bar is available.
- A champagne toast is available, priced per guest.

Alcohol will only be served to guests who are 21 years of age or older. Proper identification is required. No exceptions. Management has the right to refuse to serve anyone at any time.

DINNER BUFFET

Choose from your desired type of buffet dinner and build your ideal menu with the options on the next few pages.

Our Standard Dinner Buffet

Includes a choice of one salad, two entrees, and three accompaniments.

Our Premium Dinner Buffet

Includes a choice of two salads, two entrees, one carving station, and three accompaniments.

Ultimate Dinner Buffet

Includes a choice of two salads, two entrees, one carving station and three accompaniments and a dessert station of assorted cakes, pies, parfaits, and cookies.

A variety of soups, including homemade wedding soup, are available to add to your buffet or sit-down menu priced per guest. Soup may be used as a substitution for any salad or accompaniment.

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

DINNER BUFFET

Please add our Pennsylvania state sales tax of six percent and a service charge of eighteen percent to all prices

Salads

- House salad of mixed greens, orange slices, toasted almonds, and raspberry vinaigrette.
- Garden salad with a choice of dressings.
- Fresh seasonal fruit.
- Pasta salad.
- Honey mustard potato salad.
- Coleslaw.
- Spinach salad with bacon dressing.

Accompaniments

- Garlic mashed potatoes with fresh chives
- Ultimate mashed potatoes, made with lots of butter, heavy cream and cream cheese, then baked and served with shredded cheddar cheese and bacon
- Herb roasted redskin potatoes
- Scalloped potatoes or baked potatoes
- Sweet, baked yam casserole with pecan pieces
- Penne pasta with Marinara or Alfredo sauce
- Four cheese baked macaroni & cheese
- Blended rice pilaf
- Homemade bread stuffing
- Green beans almandine or green beans in lemon butter
- Honey glazed carrots
- Sweet buttered corn
- A vegetable blend of steamed cauliflower, carrots and broccoli

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

DINNER BUFFET

Please add our Pennsylvania state sales tax of six percent and a service charge of eighteen percent to all prices

Entrees

- Slow-cooked, oven-roasted chicken with thyme, olive oil, fresh lemon juice and roasted garlic.
- Chicken Marsala or Chicken Picatta
- Seasoned, grilled chicken breast in au jus with sautéed onions and bell peppers
- Sliced Roast Beef au jus
- Fillet of Salmon in honey-orange and ginger glaze
- Cod Mediterranean with sauteed black olives, tomatoes, garlic, and capers, topped with crumbled Feta cheese
- Baked Salmon in a lemon-dill sauce
- Broiled cod in citrus juices
- Sliced, oven-roasted turkey breast or whole tom turkey with homemade turkey gravy
- Baked cod almandine or English-style
- Roasted, sliced pork loin with apple-brandy sauce or pork gravy
- Baked Sliced Ham

Carving Stations

- Baked, glazed ham served with honey mustard sauce.
- Oven roasted turkey breast with homemade gravy.
- Prime rib of beef served with horseradish sauce.

Linen service, coffee and iced tea, fresh rolls, and butter are included with this buffet.

SIT DOWN DINNER

You may choose two entrees, plus a vegetarian entree, and a child's entree for your dinner. At the discretion of the events planning staff, you may have the option to select three entrees from which your guests may choose. For mixed, plate entrees, please select one dinner, in addition to a vegetarian entree, and children's dinners, to serve to all of your guests.

If you are offering more than one entree to your guests, our policy requires that you use labeled place cards and meet with a member of our events planning staff, after we have received your final guest counts and before the day of your function, to ensure that your place cards match the number of entrees ordered from our kitchen. This only allows us to provide flawless service to you and your guests.

All sit-down dinners are served with a house salad of assorted field greens, ranch, and Italian dressings.

Entrees also include linen service, an accompaniment, coffee, iced tea, and fresh dinner rolls and butter.

SIT DOWN MENU

Spinach Stuffed Chicken Breast

with sauteed spinach, tomatoes, and Feta cheese in a sauce of lemon-butter and white wine.

Choose from Chicken Marsala *OR*
Chicken Romano or Chicken Picatta

Italian Chicken Breast

with sauteed spinach, tomatoes, and Feta cheese in a sauce of lemon-butter and white wine.

Seasoned grilled Chicken Breast *OR*
Raspberry Grilled Chicken Breast

Honey-orange and ginger-glazed, baked fillet of
Salmon

Baked Salmon with Lemon Dill Butter

Cod with citrus Juices

Sauteed Jumbo Shrimp

in a fresh dill, garlic, and white wine reduction

Jumbo Lump Crab Cakes

made with very little filler, broiled and served topped with Hollandaise sauce
(Market Price)

Broiled Sea Scallops with Tarragon Creme Sauce *OR*
Lemon Butter

(Market Price)

Linen service, coffee and iced tea, fresh rolls, and butter are included with this option.

SIT DOWN MENU

Sliced Roast Beef with Au Jus or Beef Gravy

Twin 3oz Tenderlion Madellions

Twelve ounce, grilled New York Strip Steak

Served with crispy onions. Ten Ounce is also available.

Twelve ounce, slow-roasted, Prime Rib of Beef au jus

Served with a side of whiskey-horseradish sauce

A minimum order of fifteen (15) is required.

Accompaniments

- Garlic mashed potatoes with fresh chives
- Ultimate mashed potatoes, made with lots of butter, heavy cream and cream cheese, then baked and served with shredded cheddar cheese and bacon
- Herb roasted redskin potatoes
- Scalloped potatoes or baked potatoes
- Sweet, baked yam casserole with pecan pieces
- Penne pasta with Marinara or Alfredo sauce
- Four cheese baked macaroni & cheese
- Blended rice pilaf
- Homemade bread stuffing
- Green beans almandine or green beans in lemon butter
- Honey glazed carrots
- Sweet buttered corn
- A vegetable blend of steamed cauliflower, carrots and broccoli

Linen service, coffee and iced tea, fresh rolls, and butter are included with this option.

MIXED PLATE ENTREES

Want an easy, simple plate brought out? The Mixed Plate Entrees take the selections of food you have and adjust the portion size of each item accordingly to be plated. We adjust the portion size of each entree and the price accordingly. (Generally an average of both prices.)

What is on the plate?

- Your choice of two entrees
- Your Choice of two accompaniments
- Each mixed plate is served with a house salad*
- Served with coffee, iced tea, and fresh dinner rolls and butter.

Please discuss your pairings with our events planning staff and ask about scheduling a tasting.

Please add our Pennsylvania State sales tax of six percent and a gratuity of eighteen percent to the prices.

Linen service, coffee and iced tea, fresh rolls, and butter are included with this option.

MIXED PLATE ENTREES

Spinach Stuffed Chicken Breast

with sauteed spinach, tomatoes, and Feta cheese in a sauce of lemon-butter and white wine.

Choose from Chicken Marsala OR
Chicken Romano or Chicken Picatta

Italian Chicken Breast

with sauteed spinach, tomatoes, and Feta cheese in a sauce of lemon-butter and white wine.

Seasoned grilled Chicken Breast OR
Raspberry Grilled Chicken Breast

Honey-orange and ginger-glazed, baked fillet of
Salmon

Baked Salmon with Lemon Dill Butter

Cod with citrus Juices

Sauteed Jumbo Shrimp

in a fresh dill, garlic, and white wine reduction

Jumbo Lump Crab Cakes

made with very little filler, broiled and served topped with Hollandaise sauce
(Market Price)

Broiled Sea Scallops with Tarragon Creme Sauce or
Lemon Butter

Linen service, coffee and iced tea, fresh rolls, and butter are included with this option.

MIXED PLATE ENTREES

Sliced Roast Beef with Au Jus or Beef Gravy

Twin 3oz Tenderlion Madellions

Twelve-ounce, Grilled New York Strip Steak

Served with crispy onions. Ten Ounce is also available.

Twelve-ounce, Slow-Roasted, Prime Rib of Beef au jus

Served with a side of whiskey-horseradish sauce

A minimum order of fifteen (15) is required.

Accompaniments

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- Scalloped potatoes or baked potatoes
- Sweet, baked yam casserole with pecan pieces
- Penne pasta with Marinara or Alfredo sauce
- Four cheese baked macaroni & cheese
- Blended rice pilaf
- Homemade bread stuffing
- Green beans almandine or green beans in lemon butter
- Honey glazed carrots
- Sweet buttered corn
- A vegetable blend of steamed cauliflower, carrots and broccoli

Linen service, coffee and iced tea, fresh rolls, and butter are included with this option.

DESSERTS

We have access to and offer a wide variety of desserts from a wide variety of bakeries that include local bakers as well as in-house deserts. Everything from sherbet and cookies to assorted pies and cakes are available. We can help you choose the best dessert with which to finish your already perfect dinner. You are also welcome to bring your own sheet cakes and cookies to our banquet functions at no additional charge.

CONTACT US

Never hesitate to ask our staff to prepare and price items that you do not see on our menus. Our kitchen staff is well trained, extremely diversified, and very eager for the opportunity to exceed your expectations and satisfy your palate. Our front of the house staff is also eager to make your Beaver Valley Golf Club experience unforgettable. Different styles of service and themed events are no problem!

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