



2016-2017 Wedding Packages

Congratulations on your engagement and your upcoming wedding. We know what an exciting time this must be for you and we are thrilled you are interested in Bull Valley Golf Club for your special day.

Accommodating events up to 250, Bull Valley Golf Club is a place where any event is welcome: the intimate affair, the causal event, the grand gala. Each event is ultimately your own; no two events are expected to be the same. Bull Valley Golf Club offers the perfect combination for any event: unparalleled service, tantalizing cuisine, picturesque views, and memories to last a lifetime. Bull Valley Golf Club, from the first kiss to the last dance.

For more information, please contact:

Vickie Boysen

Director of Catering/Event Sales

This package is valid January 2016 and subject to change



Plated Dinner

Choice of Salad, Entrée, and Wedding Cake

Assorted Rolls and Butter, Water, Tea, Regular and Decaffeinated Coffee Station Included

Salad Selections

*Salads served pre-dressed with clients' choice of dressing
Buttermilk Ranch, Raspberry or Balsamic Vinaigrette or Italian*

**Fresh Mixed Greens with Tomatoes, Cucumbers, Carrots and Croutons*

**Field Greens with Strawberries, Mandarin Oranges and Candied Pecans*

Ala Carte Station Appetizers

Cheese Selections *Imported and Domestic Cheese with a Fresh Berry Garnish, Assorted Breads and Crackers*

Antipasto Display *Assorted Italian Meats, Fresh Mozzarella, Olives, Artichoke Hearts, and Tomatoes*

Shrimp Cocktail *Three Jumbo Shrimp per Person. Served with Cocktail Sauce*

Vegetable Crudités *Fresh Garden Vegetables with a Dipping Sauce*

Extra Large Pretzel *with 3 Dipping Sauces (Mustard, Cinnamon Butter & Cheddar Cheese*

Hummus & Pita Chips

Butler Passed Appetizers

*Chicken Quesadillas
Tomato & Mozzarella
Skewers
Asparagus in Phyllo
Pot Stickers
Stuffed Celery Stalks*

*Heirloom Tomato
Bruschetta on Crostini
Mini Vegetable Spring
Rolls
Mac N Cheese Bites
Italian Pin Wheels*

*Grilled Cheese Wedges
Strawberries
with Dipping Sauce
Jalapeno & cheese Poppers
Mini Tacos*

Please Call or Email for Prices



Classic Wedding Package

Three Butler Passed Appetizers
Three Hour Beer and Wine Bar Package
Champagne Toast for Each Guest
Two Course Meal {Salad, Entrée}
Two Entrées to Offer to Your Guests & One Vegetarian Dish
One Bottle of Red & White House Wine on Each Table
Floor Length Table Linen {White, Ivory}
Silver Chivari Chairs Available for extra charge
Colored Cotton Napkins of Your Choice & Napkin Fold
Coffee & Tea Station
Bridal Room Starting at 11:00am

Poultry

Parmesan crusted airline breast with boursin cream sauce
Onion crusted chicken with maple pecan sauce
Chicken Cordon Bleu
Roasted chicken with garlic, lemon, and herbs

Beef

8oz Filet with Mushroom Demi or Balsamic Glaze
Steak Parmesan topped with mozzarella and marinara
8 oz. Prime Rib with Au Jus on the side
Spareribs with sarsaparilla sauce
8 oz. Strip Steak with BV signature steak sauce or sautéed mushrooms

Seafood

Herb Crusted Haddock Filet with Chablis sauce
Blackened Salmon with orange butter sauce

Vegetarian

4 Cheese Ravioli
Eggplant with Ratatouille
3 Cheese Tortellini

Signature Combinations

Filet (5oz) & Prawns
Filet (5oz) & Lobster tail (6oz)
Filet (5oz) & Maryland crab cake
Filet (5oz) & Chicken

Please Call or Email for Prices



Elegant Wedding Package

Three Butler Passed Appetizers
Four Hour Standard Bar Package
Champagne Toast for Each Guest
Three Course Meal {Salad, Entrée & Custom Wedding Cake}
Two Entrées to Offer to Your Guests & One Vegetarian Entree
Wine Service During Entire Dinner
Floor Length Table Linen {White, Ivory, Black or Grey}
Colored Cotton Napkins of Your Choice & Napkin Fold
Silver Chiavari Chairs with Black Chair Pads
Wedding Cake Included
Coffee & Tea Station
Bridal Room Starting at 11:00

Poultry

Parmesan Crusted Airline Breast with boursin cream sauce
Onion Crusted Chicken with maple pecan sauce
Cordon Bleu smothered Chicken
Roasted chicken with garlic, lemon and herbs

Beef

8oz filet with Mushroom Demi or Balsamic Glaze
Steak Parmesan topped with mozzarella and marinara
8oz Prime Rib with Au Jus on the side
Spareribs with sarsaparilla sauce
8 oz. Strip Steak with BV signature steak sauce or sautéed mushrooms

Seafood

Herb Crusted Haddock Filet with Chablis sauce
Blackened Salmon with orange butter sauce

Vegetarian

4 Cheese Ravioli with red sauce
Eggplant Parmesan with tomato basil sauce
3 Cheese Tortellini with asiago cream sauce

Signature Combinations

Filet (5oz) & Prawns
Filet (5oz) & Lobster tail (6oz)
Filet (5oz) & Maryland crab cake
Filet (5oz) & Chicken

Call or Email for Prices



Couture Wedding Package

Four Butler Passed Appetizers

One Station Appetizer

(Choice of : Domestic Cheese Display, Hummus & Pita Chips or Vegetable Crudité)

Five Hour Premium Bar Package

Champagne Toast for Each Guest

Three Course Meal {Salad, Entrée & Custom Wedding Cake}

Two Entrées to Offer to Your Guests & One Vegetarian Entree

Wine Service During Entire Dinner

Floor Length Table Linen {White, Ivory, Black or Grey} & Overlay in Choice of Color

Colored Cotton Napkins of Your Choice & Napkin Fold

Silver Chiavari Chairs with Black Chair Pads

Wedding Cake Included

Coffee & Tea Station

Bridal Room Starting at 11:00

Poultry

Parmesan crusted airline breast with boursin cream sauce

Onion Crusted Chicken with maple pecan sauce

Chicken Cordon Bleu

Roasted chicken with garlic, lemon and herbs

Beef

8oz Filet with mushroom demi or balsamic glaze

Steak Parmesan topped with mozzarella and marinara

Prime Rib with Au Jus on the side

Spareribs with sarsaparilla sauce

8 oz. Strip Steak with BV signature steak sauce or sautéed mushrooms

Seafood

Herb Crusted Haddock Filet with Chablis sauce

Blackened Salmon with orange butter sauce

Vegetarian

4 Cheese Ravioli with red sauce

Eggplant Parmesan with tomato basil sauce

3 Cheese Tortellini with asiago cream sauce

Signature Combinations

Filet (5oz) & Prawns

Filet (5oz) & Lobster tail (6oz)

Filet (5oz) & Maryland crab cake

Filet (5oz) & Chicken

Call or Email for Prices



Side Selections

(Choice of One Starch and One Vegetables for all Entrées)

Starch

Garlic Mashed Potato

Herb Roasted Red Potatoes

Duchess Potatoes

Rice Pilaf

Vegetable

Seasonal Vegetable Medley

Asparagus

Baby squash, zucchini, and carrots



BRIDAL ROOM AND GROOMS FOOD

Welcome to Bull Valley Golf Club. Please feel free to choose your very own selection of delectable treats for your High Tea. At Bull Valley, we aim to please, so let us know if there is anything special you would like to see.

Giant Pretzel

With 3 Dipping Sauces: Cinnamon Butter, Mustard, and Cheddar Cheese

Snack Options

Domestic Cheese with Assorted Crackers

Seasonal Fresh Fruit with Yogurt Dipping Sauce

Vegetable Crudité

Fresh Garden Vegetables with Dipping Sauce

Chef's Pasta Salad

High Tea Sandwiches

Served on Petite Croissants, Brioche, Sourdough & Pumpernickel Breads

Please select 3

Ham, Chicken Salad, Turkey, Egg Salad, Tuna Salad

Desserts

Lemon Bars, Cookies & Brownies

Scones with Lemon Curd & Devonshire Cream

Pound Cake & Chocolate Sponge Cake with Fruit Drizzle

Chocolate Covered Strawberries

Petite Fours & Mini Desserts

Grooms Food Suggestions

Italian Subs and Homemade Chips

Bucket of beers {6} (Coors Light, Bud Light, Miller Lite, MGD)

Call or Email for Prices



Bar Details

No outside alcohol is allowed on premises. If you require or desire specific purchases to be made for your bar, do not hesitate to ask. It is the policy of the club to serve alcohol in a responsible manner. Bull Valley reserves the right to refuse alcoholic beverages to anyone who appears under the age of 21 or in the sole opinion of the Club Management, appears intoxicated. All food and beverage is subject to 7% tax and 20% gratuity
All hosted bar packages include a bartender {1} 60-150 {2} Bartenders, 151-200 {3} Bartenders 200-240.

Additional Bar Set-up Fees Applicable

An additional fee per hour/per bartender may be applied to hours of bar service* beyond the hosted package. One bartender is staffed per 150 guests. Bar package hours are consecutive hours. All guests over the age of 21 are charged as adults.

Elegant Package Standard Bar Liquor

R&R Canadian
Jesse James Bourbon
New Amsterdam Vodka
Calypso Spiced Rum
Pearl Gin
Trader Vic's Dark Rum
Trader Vic's Amaretto

Couture Package Bar Premium Bar Liquor

Jim Beam Bourbon
Canadian Club Whisky
Skyy Vodka
Bacardi Rum
Tanqueray Gin
Dewar's Scotch
Jack Daniels Whiskey
Kahlua
Captain Morgan

Tap Beer will be served in the Sunset Room choices will vary

Bottled beer will be provided in the Terrace Room
Miller Lite, Bud Light, MGD, Coors Light, Heineken, & Corona

House Banquet Wine

Merlot
Chardonnay
Pinot Grigio
Cabernet Sauvignon
White Zinfandel

Premium Wine List Available Upon Request

Call or Email for Prices