



NO VENUE RENTAL FEES

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 210, 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

(815) 345-4298 or vboysen@bullvalleygolfclub.com

Director of Catering/Event Sales



Plated Dinners Include:

Choice of Salad, Up to (3) Entrée Choices, and Wedding Cake

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

Salad Selections

Salads served pre-dressed with your choice of dressing

Buttermilk Ranch, Raspberry Vinaigrette, Balsamic, Lemon Poppy Seed, Caesar

*Fresh Mixed Greens with Tomatoes, Cucumbers, and Carrots

*Field Greens with Strawberries, Mandarin Oranges, Candied Pecans, & Blue Cheese Crumbles

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

Butler Passed Appetizers {subject to change}

Chicken Quesadillas
Fot Stickers
Fresh Fruit Kabobs
Asparagus in Phyllo
Mini Tacos
Tomato Bruschetta on
Grilled Cheese Wedges
Crostini
Jalapeno & Cheese Poppers
Mini Tacos

Add-ons Action Stations placed on a banquet table

Cheese display Domestic Cheese and Crackers
Hummus & Pita Chips
Extra Large Pretzel with three dipping sauces
Vegetable Display with Ranch Dipping sauce



Classic Wedding Packages Includes

No Room Rental Fees

6 Hour Venue Rental
Three Butler Passed Appetizers
Three Hour Beer and Wine
Champagne Toast for Each Guest
Two Course Meal {Salad, Entrée}
Two Entrées to Offer to Your Guests & One Vegetarian Dish
Wine Service during dinner only
Silver Chiavari Chairs with Black Chair pads
Floor Length Table Linen in Client's Choice of Color
Colored Cotton Napkins of Your Choice & Napkin Fold
Coffee & Tea Station
Bridal Room Starting at 11:00am with On-Site Ceremony

Discounts per plate for Friday & Sunday Events

Poultry

Parmesan crusted airline breast with boursin cream sauce	\$65
Onion crusted chicken with maple pecan sauce	\$65
Cordon Bleu smothered Chicken**	\$65
Roasted chicken with garlic, lemon, and herbs**	\$65
Beef	
8oz filet Mushroom Demi or Balsamic Glaze**	\$80
Steak Parmesan topped with mozzarella and marinara	\$80
Prime Rib with Au Jus on the side**	\$80
Spareribs with sarsaparilla sauce**	\$80
8 oz. Strip Steak signature of sautéed mushroom**	\$80
Seafood	
Herb Crusted Haddock Filet with Chablis sauce	\$69
Blackened salmon with orange butter sauce**	\$70
Vegetarian Dishes	
4 Cheese Ravioli	\$65
Eggplant with Ratatouille	\$65
Signature Combinations	
Filet (5oz) & Chicken**	\$88
Filet & 4 Cheese Ravioli with red sauce	\$88 \$88
THE WA CHEESE RAVIOH WITH TEU SAUCE	\$66

^{**}Indicates Gluten Free Entree



No Room Rental Fees

6 Hour Venue Rental
Three Butler Passed Appetizers
Five- Hour Standard Bar Package (Bar package page for the list of Alcohol)
Champagne Toast for Each Guest
Three Course Meal {Salad, Entrée & Custom Wedding Cake}
Two Entrées to Offer to Your Guests & One Vegetarian dish
Wine Service during dinner only
Floor Length Table Linen in Client's Choice of Color
Colored Cotton Napkins of Your Choice & Napkin Fold
Silver Chiavari Chairs with Black Chair Pads
Wedding Cake Included
Coffee & Ice Tea Station
Bridal Room Starting at 11:00 with On-Site Ceremony

CONTACT US FOR PRICING ON THIS ELEGANT PACKAGE (Discounts per plate for Friday & Sunday Events)

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 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 signature of sautéed mushroom**

Seafood

Herb Crusted Haddock Filet with Chablis sauce Blackened salmon with orange butter sauce **

Vegetarian Dishes

Four Cheese Ravioli Eggplant with Ratatouille

Signature Combinations

Filet (5oz) & Chicken**
Filet & Four Cheese Ravioli

**Indicates Gluten Free Entree



No Room Rental Fees

6 Hour Venue Rental Four Passed Appetizers One Station Appetizer

(Choice of Domestic Cheese Display or Vegetable Crudité) Five- Hour Premium Bar Package (Bar package page for the list of Alcohol)

Champagne Toast for Each Guest

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

Two Entrées to Offer to Your Guests & One Vegetarian dish

Wine Service during dinner only

Floor Length Table Linen in Client's Choice of Color plus Runner in client's choice of color

Colored Cotton Napkins of Your Choice & Napkin Fold

Silver Chiavari Chairs with Black Chair Pads

Wedding Cake Included

Coffee & Ice Tea Station

Bridal Room Starting at 11:00 with On-Site Ceremony

CONTACT US FOR PRICING ON THIS COUTURE PACKAGE

(Discounts per plate for Friday & Sunday Events)

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**

<u>Beef</u>

8oz filet 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 signature of sautéed mushroom**

Seafood

Herb Crusted Haddock Filet with Chablis sauce Blackened salmon with orange butter sauce **

Vegetarian Dishes

4 Cheese Ravioli Eggplant with Ratatouille

Signature Combinations

Filet (5oz) Chicken**

Filet (5oz) Four Cheese Ravioli

^{**}Indicates Gluten Free Entree



Side Selections

(Choice of One Starch and One Vegetables for all Entrées - no exceptions)

Starches

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Duchess Potatoes

Vegetables

Seasonal Vegetable Medley
Asparagus
Baby Squash, Zucchini and Carrots
(Limited Season Availability)



BRIDAL ROOM AND GROOMS FOOD

Please feel free to choose your very own selection off 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. No Outside Food is allowed to be brought into Bull Valley Golf Club.

Giant Pretzel

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

Snack Options

Domestic Cheese with Assorted Crackers

Seasonal Fresh Fruit Salad with Yogurt Dipping Sauce

Vegetable Crudité

Fresh Garden Vegetables with Dipping Sauce

Chef's Pasta Salad

High Tea Sandwiches

Served on Petite Croissants, Brioche Buns, & Wraps *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

Italian Subs and Homemade Chips

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



Bar Details

No outside alcohol is allowed on premises. 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.

Bull Valley provides 1 bartender for up to 150 guests at no charge.

If your event has over 151 guests, 2 bartenders and 2 bar stations are provided at no charge, during Cocktail Hour only. 1 Bartender & 1 Bar Station is provided for the Reception. If you request an additional bar, additional Bar Set-up Fees will apply

Elegant Bar Package

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

Couture Bar Package

Iim Beam Bourbon Dewar's Scotch Jack Daniels Whiskey Kahlua Captain Morgan Markers Mark Bourbon Canadian Club & 12 Whiskey Absolut Elyx Vodka Johnny Walker Black Scotch Tanqueray Gin Frangelico Hazelnut Liquor Jameson Whiskey Skyy Vodka Bacardi Rum Beefeater Captain Morgan

Beer

Miller Lite, Bud Light, MGD, Coors Light, Heineken, & Corona

Banquet Wine

House Merlot House Chardonnay Pinot Grigio Cabernet Sauvignon White Zinfandel



EVENT CONTRACT DETAILS

Event Deposit: \$2,000.00 Down ~ Non-refundable

Payments 6 Months Prior: 30% 3 Months Prior: 30% Down

Balance Due 7 Days Prior

Vendor & Children's Meals are priced much less than full entrée pricing (Vendors get a chicken entrée. Children's entrée choices are Chicken Fingers, Mac n Cheese or Cheeseburger with Fries and Fruit Cup) and no bar is included with either

Ceremony Fee Includes:

Wedding Assistant, 175 White Resin Chairs Ceremony Rehearsal the afternoon prior to day of event (Rehearsals are scheduled at 2:00pm or 3:00pm – no exceptions)

Discounted Ceremony Fees for Fridays, Sundays and Off-Season Dates

Additional Large Discounts for Winter Weddings (Dec~Feb)
Contact Bull Valley for details