





he Mansion at the Valley Country Club is an historic site nestled in the Ruxton-Riderwood community. The mansion was built in 1858 and was once a 500-acre cattle farm. The property features an historic Georgian Mansion, the ideal setting for an elegant wedding ceremony and reception. Fine dining, Oriental rugs, German millwork, and a sweeping grand staircase provide the perfect venue for a wedding or special event.

The club has a tradition of providing the finest in catering, wedding receptions, wedding ceremonies, and corporate events.

All Weddings Include

♥ Four-hour open bar includes premium liquor, beer, and wine

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- W One hour of butlered hors d'oeuvres during cocktail hour
- ♥ Champagne toast for all guests
- ♥ Entrée choice of two ~ pairing options available
- ♥ Dinner salad

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- In Fresh seasonal vegetables and Chef's potatoes
- ₩ Floral, gold, or silver chargers
- ♥ Ivory linens for porch, cocktail room, and cake table
- ✤ Ivory taffeta linens for guest tables
- [₩] Private use of Mansion and gardens
- W Bridal suite with champagne and bottled water service
- ♥ Groom's suite with champagne and bottled water service
- ✤ Beautifully crafted florist's arrangement in Mansion foyer
- ♥ Chiavari chairs
- ♥ Guest tables
- ♥ Dinner rolls
- ♥ Coffee and tea station







Meni

Hors d'Oeuvres

Seasonal & Subject to Change

- ℣ Jumbo Butterflied Shrimp
- ₩ Pastry Cups with Brie & Raspberries

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CAESAR SALAD With Focaccia Croutons and Parmesan Cheese

THE VALLEY SALAD Mixed Greens, garnished with Ripe Cherry Tomatoes, Fresh Cucumbers & Raspberry Vinaigrette Dressing

NUTS & BERRIES SALAD Romaine Greens with Cranraisins, Walnuts, Crumbled Blue Cheese drizzled with Balsamic Vinaigrette Dressing



Available Culinary Upgrades

- $\$ Crudite and Dip Station
- W Charcuterie of Meats Pepperoni, Capicola, Salami, and Cheeses

PORTOBELLO MUSHROOM

STACK WITH VEGETABLES

AND MOZZARELLA

BOURBON CHICKEN

GRILLED HERB CHICKEN

- [₩] Jumbo Lump Crab Balls
- ℣ Shrimp Wrapped in Bacon
- W Shrimp Cocktail in Shot Glass with Remoulade and Lemon
- ℣ Scallops Wrapped in Bacon
- W Meatballs Drizzled with Raspberry Sauce
- ♥ Asparagus with Pear Wrapped in Puff Pastry

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WO Entrees include Seasonal Fresh Vegetables and Chef's Potatoes

ROAST PORK TENDERLOIN WITH

PORT REDUCTION SAUCE

GRILLED NEW YORK STRIP STEAK

PASTA PRIMAVERA

CHICKEN OSCAR

FILET OF BEEF TENDERLOIN JUMBO LUMP CRAB CAKE FILET OF GRILLED SALMON WITH DILL CREAM SAUCE

CHICKEN MARSALA

WINE Chardonnay Cabernet Sauvignon

BEER Bud Light Corona Dogfish Head IPA Shock Top

Beer and Liquor are subject to change.

PREMIUM LIQUOR Jack Daniels Whiskey Captain Morgan Spiced Rum Captain Morgan Coconut Rum Captain Morgan White Rum Tanqueray Gin Tito's Vodka Johnnie Walker Scotch Old Forester Bourbon

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ADDITIONAL HOUR OF RECEPTION INCLUDING OPEN BAR......^{\$10} PER PERSON SATELLITE BAR (BEER AND WINE) DURING COCKTAIL HOUR......^{\$300}

All charges are subject to a 21% Service Charge and Maryland State sales tax.









Additional Services Candle Package \$400

- W Mantles Adorned with Baccarat Candelabras, Various High and Low Glass Candlesticks, and Votives
- ₩ Beautiful Glass Bowls with Marbles and Floating Candles in the Cocktail Room
- ♥ Main Fireplace Lit, Weather Permitting
- ✤ Fireplaces Decorated with Mirrors and Candles
- ♥ Ceramic Lanterns on Each of the Four Porch Tables
- ♥ Votives on Each Guest Table in Ballroom
- ♥ Votives around Cake Table

Wedding Coordinating Services starting at \$500

The Day-of-Wedding Coordinator manages all details of the rehearsal, ceremony, and reception. The coordinator works for the client as a liaison for the venue and all vendors. A more comprehensive description is available in considering this amenity.

All prices and menus subject to change prior to contract.

