

Weddings

AT HIDDEN VALLEY COUNTRY CLUB

A bride and groom are sitting on a white wooden bench outdoors, kissing. The bride is wearing a white lace wedding dress with long sleeves, and the groom is wearing a blue suit with a purple tie and a boutonniere. In the foreground, a large bouquet of flowers in shades of red, orange, and pink sits on a white lace cloth on the grass. The background shows a scenic view of rolling hills and trees under a soft, overcast sky.

AN ELEGANT, ALL INCLUSIVE PRIVATE
COUNTRY CLUB EXPERIENCE

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Congratulations!

Congratulations on your engagement and thank you for considering Hidden Valley Country Club!

It is our pleasure to assist you in planning your perfect day. Whether you are hosting a small intimate gathering to a large affair, Hidden Valley is the perfect country club setting for all occasions.

We are dedicated professionals, focused on bringing visions to life for a flawless and an unforgettable experience.

Schedule a tour for more information and any questions you may have for your special day.

Best Wishes,

Michelle Hall

Private Event Sales Director





SERVICES

Fully Climate-Controlled Ballroom

Private Entrance for Guests

On-site Wedding Suites

***10 hour event period from 1:00pm-
11:00pm***

Ceremony & Reception Setup,

Tear Down and Clean up

Golf Cart Service

THE DETAILS

COORDINATION

***On-site venue management team
and personal wedding coordination***

Email check-ins and task reminders

Quick responses to all inquiries

Access to our preferred vendor list

Custom floor plans

INCLUSIONS

Custom Sized Tables & Chairs

Spacious Dance Floor

***All China, Silverware and
Glassware***

***Private Menu Tasting with
the Executive Chef***

Complimentary Cake Cutting

The Outdoor Ceremony



With our lush green golf course as your backdrop, the outdoor ceremony site is something you must experience for yourself. Our manicured grounds and seasonal florals provide the perfect compliment to your nuptials!

The Terrace

Our beautiful private terrace is the perfect place for an intimate ceremony or to enjoy and spirited cocktail hour.

Just steps away from the Ballroom, the terrace is an all night attraction. High top tables for socializing and plenty of space for yard games brings family and friends together to celebrate you!



The Ballroom

Our dazzling Ballroom is our largest event space accommodating 250 guests. The panoramic windows, glimmering chandeliers and warm, inviting color palate providing a bright and elegant backdrop for your celebration!

The Classic Package \$55 per person

package includes white floor length linens & white linen napkins

One Hour Cocktail Reception

package includes a vegetable display with creamy herb dressing

Served Dinner

First Course | Garden Salad

served with fresh rolls & whipped butter

Second Course | Choice of One

served with Chef's choice of complimentary starch and seasonal vegetable

Chicken Bruschetta

roasted tomato bruschetta | pesto cream

Parmesan Panko Crusted Haddock

tomato basil cream sauce

Chicken Florentine

spinach & sundried tomatoes | herb beurre blanc

Roasted Pork Loin

cracked pepper cream sauce

The Timeless Package \$65 per person

*package includes white floor length linens & white linen napkins
& and a bottle of champagne for the sweetheart table*

One Hour Cocktail Reception

*package includes a vegetable display with creamy herb dressing
OR two butlered hors d'oeuvres from category one and two*

Served Dinner

First Course | Garden Salad

served with fresh rolls & whipped butter

Second Course | Choice of One

served with Chef's choice of complimentary starch and seasonal vegetable

Chicken Bruschetta

roasted tomato bruschetta | pesto cream

Bistro Steak Medallions

wild mushroom Bordelaise sauce

Atlantic Salmon

leek and lemon beurre blanc

Chicken Florentine

spinach & sundried tomatoes | herb beurre blanc

Chicken Chesapeake

topped with crab and Old Bay cream sauce

Boneless Braised Short Rib

Burgundy demi-glace

additional entree selection | \$2

The Evermore Package

\$80 per person

*package includes white floor length linens & white linen napkins,
your choice of a colored linen napkin
& and a bottle of champagne for the sweetheart table*

One Hour Cocktail Reception

*package includes a vegetable display with creamy herb dressing
OR three butlered hors d'oeuvres from each category*

Served Dinner

First Course | Choice of One

*Garden Salad or Classic Caesar
served with fresh rolls & whipped butter*

Second Course | Choice of Two

served with Chef's choice of complimentary starch and seasonal vegetable

Chicken Bruschetta

roasted tomato bruschetta | pesto cream

Bistro Steak Medallions

wild mushroom Bordelaise sauce

Atlantic Salmon

leek and lemon beurre blanc

Chicken Florentine

spinach & sundried tomatoes | herb beurre blanc

Chicken Chesapeake

topped with crab and Old Bay cream sauce

Boneless Braised Short Rib

spinach & sundried tomatoes | herb beurre blanc

OR

Duet Plates | Choice of One

Tenderloin Chesapeake

4 oz. petite filet topped with crab scampi

Bistro Steak & Crab Cake

*bistro steak medallions and signature crab cake
finished with Bearnaise sauce*

New York Strip & Shrimp

*5 oz. New York strip and sauteed shrimp
finished with basil cream sauce*

The Buffet

\$75 per person

*package includes white floor length linens & white linen napkins,
your choice of a colored linen napkin
& and a bottle of champagne for the sweetheart table*

One Hour Cocktail Reception

*package includes a vegetable display with creamy herb dressing
OR two butlered hors d'oeuvres from category one and two*

Buffet Dinner

First Course | Choice of One

Garden Salad or Classic Caesar

salad will be served

served with fresh rolls & whipped butter

Entrees | Choice of Two

Chicken Bruschetta

roasted tomato bruschetta | pesto cream

Bistro Steak Medallions

wild mushroom Bordelaise sauce

Atlantic Salmon

leek and lemon beurre blanc

Chicken Florentine

spinach & sundried tomatoes | herb beurre blanc

Chicken Chesapeake

topped with crab and Old Bay cream sauce

Boneless Braised Short Rib

spinach & sundried tomatoes | herb beurre blanc

Accompaniments | Choice of Two

Roasted Potatoes

Whipped Potatoes

Five Cheese Mac & Cheese

Rice Pilaf

Green Beans Almandine

Steamed Broccoli & Cauliflower

Zucchini & Squash Medley

Honey Glazed Carrots

Passed Appetizers

\$14.00 per person
one selection from each category

*passed appetizers are priced per person based on one hour prior to dinner service
one hour without dinner service | add \$2.00 per person*

Tier One

Caprese Skewers
Baked Mac & Cheese Bites
Toasted Cheese Ravioli with spicy fra diavolo
Vegetable Spring Roll with sweet chili sauce
Tuscan Bruschetta | balsamic reduction
Soft Pretzel Bites | spicy mustard

Tier Two

Boneless Chicken Bites | Buffalo or BBQ
Herb Focaccia Pizza
Chicken Scampi Bites
Sweet Italian Sausage Stuffed Mushroom with Parmesan Cheese
Crispy Pork Potstickers | teriyaki glaze
Chilled Margarita Shrimp Spoons

Tier Three

Tuna Tartar in Crispy Wonton Cup
Miniature Crab Cakes with Old Bay Aioli
Shrimp Cocktail Shooter
Tenderloin & Boursin on Toasted Naan Bread
Bang Bang Shrimp
Bacon Wrapped Scallops
Buttermilk Chicken & Waffle | honey drizzle

Displayed Appetizers

*minimum of fifty guests required
all displayed are replenished for one full hour of service
custom pricing for parties less than fifty*

Cheese Display | 10

domestic cubed cheese | grapes | assorted crackers

Antipasto Display | 10

*imported Italian meats | marinated artichokes | seasonal grilled vegetables | assorted olives
pesto dressed mozzarella pearls | whole grain mustard | toasted Naan bread*

The Ultimate Grazing Board | 25

*an impressive combination of cheese, charcuterie and antipasto displays
with the addition of hummus, assorted nuts, fruits and crackers*

Mediterranean Hummus Display | 10

*house-made garlic hummus & roasted red pepper hummus
assorted crudite | toasted Naan bread & fried pita chips*

Seasonal Fruit Display | 8

served with a sweet yogurt dip

Vegetable Crudite Display | 10

served with creamy herb Ranch dressing

Shrimp Cocktail Display

*\$200 per 100 shrimp
served with signature cocktail sauce & fresh lemon
not a replenish display item

Displayed Appetizers

*minimum of fifty guests required
all displayed are replenished for one full hour of service
custom pricing for parties less than fifty*

Salsa Display | 10

*fresh tomato salsa | spicy pineapple mango salsa | black bean & corn salsa
served with flash fried tortilla chips
add guacamole | 5
add queso cheese dip | 5*

Crispy Pork Potstickers & Vegetable Spring Rolls | 8

served with Teriyaki glaze & sweet chili sauce

Chesapeake Crab Dip | 10

*premium crab meat, savory Old Bay seasoning and blend of cheeses
served with toasted crostini*

Spinach & Artichoke Dip | 8

*fresh spinach and roasted artichoke in a creamy Parmesan dip
served with toasted crostini*

Buffalo Chicken Dip | 8

*shredded chicken breast, buffalo sauce and cheddar cheese dip
served with toasted crostini*

Cocktail Meatballs | 6

Classic Italian Marinara | Sweet & Sour Asian-Style | Jack Daniels BBQ

Beverage Packages

all prices are per person, per hour
four hour minimum is required for package pricing

Beer & Wine Bar

first hour | 10
each additional hour | 6
house red & white wines | domestic bottled beers
assorted soft drinks

House Bar

first hour | 12
each additional hour | 8
house red & white wines | domestic bottled beers
house spirits | assorted soft drinks

Premium Bar

first hour | 16
each additional hour | 10
house red & white wines | domestic bottled beers
premium spirits | assorted soft drinks

Soda Bar

unlimited assorted soft drinks & iced tea | 3

Champagne Toast (toast pour) | \$4 per person

Craft Beer and Signature Cocktails are available upon request

pricing based on selection

Consumption Bar or Cash Bar

\$100 setup fee & \$500 minimum

two hour minimum on all cash & consumption-based bars

Wedding Day Enhancements



CONTINENTAL BREAKFAST

\$12 per person
minimum of six people

seasonal fresh fruit
assorted breakfast pastries
orange juice | coffee & tea station

ADDITIONAL ENHANCEMENTS

Assorted Brick Fire Pizzas
Pretzels & Chips with Dip | \$6 per person
Assorted Soft Drinks | \$2 per person
Fresh Baked Cookies | \$4 per person
Assorted Bottles Beers | \$4 per bottle
Mimosa Bar | \$30 per bottle

PRE-WEDDING LUNCH

\$17 per person
minimum of ten people

Salad | Choice of One

Fresh Seasonal Fruit Salad
Garden Salad
Mediterranean Pasta Salad

Wraps | Choice of Two

Gourmet Chicken Salad
Ham & Cheddar | Turkey & Swiss
Mediterranean Vegetable

served with bottled water

PRIVATE EVENT FEES & MINIMUMS

Room rental fees range based on your choice of room and day of the week. All spaces include 4 hours of reception time, basic room set-up needs, as well as set up and breakdown. Food & Beverage minimums are required for all events, if minimums are not met, the host will be responsible for paying the difference.

Club 49 Lounge Room Rental

45 person capacity

Wednesday or Thursday | \$150 (+\$25 Patio)

Friday or Sunday | \$250 (+\$50 Patio)

Saturday | \$500 (+\$100 Patio)

NO ROOM RENTAL CHARGES FOR HVCC MEMBERS!

Ballroom Room Rental

200 person capacity

Wednesday or Thursday | \$500 (+\$100 Patio)

Friday or Sunday | \$1,000 (+\$250 Patio)

Saturday | \$2,000 (+\$500 Patio)

Dining Room B Room Rental

50 person capacity

Ballroom add-on only

Friday or Sunday | \$250

Saturday | \$500

Ballroom F & B Minimums

Wednesday or Thursday | \$2,500

Friday or Sunday | \$5,000

Saturday | \$8,000

Ceremony Lawn Rental - \$350



Bar Policies

Beverage Service

Please note that the [Virginia Liquor Control Board](#) regulates all alcohol and beverage sales and service. Hidden Valley Country Club, as a licensee, is responsible for adhering to these regulations. You and your guests may not bring any alcoholic beverages into the facility. Qualified service staff will do all dispensing of alcoholic beverages. Visibly intoxicated guests will not be served and management reserves the right to cease service at any time. No beverage of any kind may be taken from the club premises.

Minimum revenue of \$500 is required for all bar packages.

If revenue does not meet the minimum requirement, the host will be responsible for paying the difference.

Four hour bar required for bar package pricing.

There is a two hour minimum on all cash & consumption-based bars.

There will be a \$100 set up fee for all cash & consumption-based bars.

20% service charge will be applied to all consumption bars, plus 7% state tax on the service charge.

Prices/Selections are subject to change.

Frequently Asked Questions

Do you offer tastings?

Yes. Menu tastings are scheduled 4 months prior to wedding date for four guests as part of our wedding package.

Does HVCC provide day-of coordination services?

Yes. We provide a day-of venue coordinator complimentary as part of our wedding packages, should you choose not to hire a formal wedding planner. Your coordinator will leave following dinner service. You are responsible for packing up all décor items at the end of the night.

May I bring in an outside caterer or my own food?

No. All events at HVCC are exclusively catered by our culinary team. Exceptions include wedding cakes and specialty desserts.

Are pets permitted on site?

Pets are permitted on site for photos **ONLY** and must be on a leash at all times. Pets are only permitted at the ceremony site and outdoor terrace.

Are taxes and service charges included in your pricing?

No. All pricing is subject to **6% VA sales tax and 21% service charge.**

When is the final guest count and meal selection due?

The final guest guarantee is due fourteen days prior to your event.

What is the Dress Code for guests?

Our dress code throughout the Clubhouse and event facility is 'Country Club casual'. Guests are encouraged to consider common sense, respect for tradition and modesty when making dress code decisions. Hats, athleisure wear, tank tops, denim and casual athletic shoes are not to be worn.

Do I have to insure my event?

Yes. HVCC requires the host to obtain a Certificate of Insurance for the event showing a Personal Liability/General Liability limit of \$1,000,000 that names **Linx of York, LLC** as an additional insured.

This certificate is due two weeks prior to your event.

HVCC offers a preferred insurance vendor to make acquiring this certificate as simple as possible.

Can we bring in our own alcohol?

No. HVCC must supply all alcohol to comply with the regulations set forth by the state guidelines.

Booking a Date!

You may reserve a wedding date at Hidden Valley Country Club as early as 24 months in advance. All dates are subject to approval from our sales department and will not be confirmed until receipt of deposit and signed agreement. All contracts must be signed and returned within two weeks of the printed contract date.

Our wedding packages are based on a 75-Guest minimum.

Our all-inclusive Venue Fee confirms use of the event venue for a total of 10 hours from 1:00pm-11:00pm on the day of the wedding.

For smaller weddings, please inquire about our Micro Wedding and Elopement Packages.

Schedule Your Tour Today!

*Michelle Hall, Private Event Sales Director
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