



WEDDINGS

VALLEY OF THE EAGLES EVENT CENTER
VALLEY OF THE EAGLES GOLF CLUB
BLACK RIVER TAVERN

OCTOBER 2023

1100 GULF ROAD, ELYRIA, OH
(440)365-1411 MAIN OR 365-3023 DIRECT

Events@ValleyEagles.com
www.ValleyEagles.com



Valley of the Eagles Golf Club – a Daily Fee Nicklaus Design Golf Course in Northeast Ohio.
Black River Tavern Restaurant & Valley of the Eagles Event Center - Open Year Round

VALLEY OF THE EAGLES EVENT CENTER

CEREMONY & RECEPTION

\$4000 all Saturdays between May – Oct | \$3000 Year Round

45-Minute Ceremony Site

Ceremony Arch – Choice of One

White Padded Ceremony Chairs

30-Minutes Escorted Access to Course Grounds For Photos with Golf Carts for the Bride & Groom

Space is Provided for the 1 or 2-day Prior One-hour Ceremony Rehearsal Walk – Confirmed 2 Weeks Prior

RECEPTION ONLY PACKAGE

\$2000

Small Plate Tasting for 2, Scheduled 3 to 6 Months Prior to the Event

Bridal Suite Usage & Venue Decorating Access - 2 hours Prior to Event

60-minutes Access to Clubhouse Grounds for Wedding Day Photographs

Tables, Padded Chairs, Gift Table and Check In Table

House Centerpieces and Votive Candle Holders, Ivy and floral Walls, Subject Quantity on Hand

Floor Length White Color Linens, Standard Colored Napkins, Banquet China & Flatware

Cake Cutting & Plating Service

COMBINED CEREMONY & RECEPTION PACKAGE WOULD ALSO RECEIVE:

“Day of” Use of Bridal Suite starting @ 11am

“Day of” One-hour Use of the Indoor Simulator – with Advanced Reservation

Use of the Outdoor Deck for the Duration of the Reception – Weather Permitting

Complimentary Foursome Golf, Redeemed within one month of Event – Weather Permitting

Friday Wedding – 2-hour setup and one hour ceremony deck access Thursday prior, subject to availability

Saturday Wedding – one hour access to ceremony deck for rehearsal walk before 11am one day prior, or at

a convenient time Thursday prior, subject to availability





OPULENT

\$75 PER PERSON

**TRAY-PASSED HORS D' OEUVRÉS – SELECT FOUR
SALAD – SELECT ONE**

Served with Fresh Baked Rolls and Creamy Butter

ENTRÉES – CHOICE OF TWO, ONE PER GUEST

Braised Beef Short Ribs with Roasted Garlic Buttered Shrimp, with Roasted Garlic-Mascarpone Whipped Potatoes

Petite Filet Mignon and Chicken Breast with Mushroom Demi Glace, with Roasted Garlic-Mascarpone Whipped Potatoes

Marinated Chicken Breast and Shrimp with Scampi Sauce, Herbed Rice Pilaf

Petite Filet Mignon Topped with Sautéed Shrimp in a Garlic Butter Sauce, Scalloped Potatoes

Roasted Salmon and Marinated Chicken Breast with Lemon-Caper Sauce, Roasted Garlic Butter Fingerling Potatoes

Accompanied by Chef's Choice of Seasonal Vegetables

ELEGANT

\$65 PER PERSON

**TRAY-PASSED HORS D' OEUVRÉS - Select Three
SALAD – SELECT ONE**

Served with Fresh Baked Rolls And Creamy Butter

ENTRÉES – CHOICE OF TWO, ONE PER GUEST

Herb-Garlic Roasted Chicken Breast with Lemon-Thyme Butter

Salmon filet with Chipotle Honey Glaze or I

Salmon Filet with Lemon Caper Sauce

Dry Rubbed Pork Tenderloin with Roasted Shallot Sauce

Filet of Sirloin with Gorgonzola-Rosemary Butter

Garlic Braised Short Rib with Red Wine Sauce

Starch Options – Select One

Roasted Garlic-Mascarpone Whipped Potatoes

Herb Roasted Potatoes

Basmati Rice Pilaf

Accompanied by Chef's Choice of Seasonal Vegetables

Champagne Toast for the Wedding Party

CAKE CUTTING & PLATING SERVICE - WEDDING CAKE PROVIDED BY GUEST

Additional Vegetarian Options Are Available Upon Request.

Subject to Administrative Fees, Service Charge, County Sales Tax, Peak Season Saturday Premium Charge, and Minimum Saturday F&B Charge Requirement.



CLASSIC BUFFET \$55 PER PERSON

Appetizer Display – SELECT THREE – APPETIZER SHEET

SALAD – HOUSE SALAD OR CAESAR

ENTRÉES – SELECT TWO

Beef Marsala in a Rich Marsala Wine Sauce with Forest Mushrooms

Beef with Peppers, Onions, Mushrooms, & Red Wine Sauce

Roast Pork Loin with Apple Cider Sauce

Tuscan Chicken - Artichokes, Sundried Tomatoes, Spinach, in a creamy garlic White sauce

Chicken Piccata - Marinated Chicken served in a White Wine-Lemon-Caper Sauce

Chicken Florentine - Marinated Chicken and Served with Spinach Cream Sauce

SIDES & VEGETABLES – SELECT THREE

Herb Roasted Redskin Potatoes

Garlic Mashed Potatoes

Penna Pasta Marinara

Broccoli and Herbs

Green Beans

Chef's Choice of Mixed Seasonal Vegetables

EAGLE BUFFET \$50 PER PERSON

HORS D' OEUVRES - *Stationed*

Pretzel Bites w/ Beer cheese and whole grain Honey mustard.

Assorted Eggrolls served w/Sweet Thai Chili Sauce

Domestic Cheese and Veggie Display

SALAD AND BREAD

House Salad or Caesar

Cornbread with a whipped Honey Butter

MAIN – SELECT TWO

- House-Smoked Pulled Pork Shoulder
- Shaved beef in Gravy
- BBQ Chicken
- Baby Back Ribs

SIDES – SELECT THREE

- Roasted Redskin Potatoes
- Baked Beans
- Chipotle Creamed Corn
- Spicy Collard Greens
- Macaroni Salad
- Mac and Cheese
- Green Beans
- Potato Salad

CAKE CUTTING & PLATING SERVICE INCLUDED - WEDDING CAKE PROVIDED BY PARTY HOST

Additional Vegetarian Options Are Available Upon Request.

Subject to Administrative Fees, Service Charge, County Sales Tax, Peak Season Saturday Premium Charge, and Minimum Saturday F&B Charge Requirement. ⁴



HORS D' OEUVRES OPTIONS

Premium Appetizers - Plated Packages

Served Either Hand Passed or Station

- Shrimp cocktail
- prosciutto-wrapped asparagus
- Antipasto Skewers Kalamata Olive, Fresh Mozzarella, Sundried Tomato, Artichoke, Balsamic Reduction
- Caprese Bites
- Mini Meatballs
- Tomato soup with grilled cheese bite
- Smoked salmon, cream cheese and cucumber bites
- Lettuce wrap – assorted – chicken & vegetarian options
- Chicken & Waffles
- Feta Watermelon Cubes (seasonal)

Hand Pass Only

- Firecracker Shrimp- fried shrimp with sweet Thai chili served with pineapple pico de gallo
- Prosciutto and Melon Skewers (Seasonal)
- Assorted Bruschetta

Station – Opulent Package Only

Premium Cheese display International Display Aged White Cheddar, Smoked Blue, Gruyere, Pickled Vegetables, Assorted Nuts, and Dried Fruits

Classic Appetizers - Options

Station

- Pot stickers Assorted - Mushroom, Chicken *
- Vegetable Eggrolls*
- Pretzel Bites with House Made Beer Cheese
- Domestic Cheese, Veggie, and Fruit Garnish Display - Cheddar, Colby jack, and Pepper Jack served with side of crackers and Ranch dip
- Popcorn Chicken Bites
- Stuffed Mushrooms
- Swedish Meatballs
- Deviled Eggs

* Elegant or Opulent may select from these options also

Package Set Up

Opulent Plated - Select Any 4

Elegant Plated - Select Any 3

Classic Buffet - Select 3

** All Items listed are subject to change based on availability.



SALAD OPTIONS FOR OPULENT OR ELEGANT PLATED MENU

Select One

Strawberry and Bleu Salad

Field Greens, Candied Pecans, Red Onions, Strawberries, Blue Cheese, Strawberry Vinaigrette

Spinach and Bacon

Spinach and Mixed Greens Lettuce, Candied Pecans, Bacon, Cherry Tomatoes

Caesar Salad

Romaine Lettuce, Parmigiano Reggiano, House-made Caesar Dressing, and Focaccia Croutons

House Salad

Romaine, Baby Greens, Carrots, Red Onion, Grape Tomatoes, Mozzarella, Provolone and Served with Red Wine Vinaigrette

Grove Salad

Chopped Kale, Romaine, and Mixed Greens tossed with halved Cherry Tomatoes, Applewood Bacon, Scallion, sliced Grapes toasted Walnuts and Bleu Cheese with Balsamic Vinaigrette

Seasonal Fruit Salad

Chef's selection of 4 fresh fruits, beautifully prepared and arranged



DESSERTS

- Cheesecake with strawberry coulis - \$7/pc
- Chocolate Mousse - \$7 per serving
- Assorted Cookies Plate(10 pieces) - \$15
- Mini Desserts Plate (12 pieces) - \$25
- Ice Cream Sundae Bar \$6/Person, 3 ice cream flavors & 8 toppings
- Hot Chocolate Bar \$1/Person

LATE NIGHT MADE TO ORDER PIZZAS

- Large one to two topping pizza - \$22

BRIDAL SHOWER

\$30 PER PERSON

- Yogurt Parfait or Creamy French Onion Soup
- Waldorf Chicken Salad Croissant
- Quiche - Pick one : Caramelized onion & Spinach with Gruyere cheese | Lorraine - Bacon & Swiss Cheese
- Seasonal Salad
- Greek Orzo Pasta Salad – Feta Cheese, Cucumber, Red Onion, Tomato, Parsley, Mint, and Lemon Vinaigrette
- Coffee and Iced Tea

MIMOSA BAR

\$35 per Bottle Opened, Served with 3 Juices, 3 sliced fruits

REHEARSAL MEAL PACKAGE \$30 PER PERSON

House Salad

PASTA – SELECT TWO

- Fried Chicken Mac and Cheese
- Pasta with Aunt Mary's Sunday Meat Sauce
- Veggie Pasta
- Penne or Bowtie Pasta Marinara

PIZZA – SELECT TWO

- Four-Cheese
- Classic Pepperoni
- Mama's Favorite

- Veggie Delight

Add \$5 per person

Fresh Brewed Coffee and Iced Tea

Cheesecake with Strawberry Coulis



BRIDAL SUITE SERVICES

CONTINENTAL - MINIMUM 4

Petite Danishes, Assorted Muffins, Fresh Cut Fruit, Yogurt
Coffee & Juice
18

MORNING PASTRIES & FRUIT – MINIMUM 4

Danishes or Doughnuts
(Select One)
Fresh Cut Fruit
Coffee
14

AMERICAN

Scrambled Eggs, Sausage, Bacon, Tavern Potatoes
Breakfast Pastries
Fresh Cut Fruit
Coffee & Orange Juice
22

SANDWICHES & FRUIT

Croissant Sandwiches with Bacon or Sausage Patty, Egg, and American Cheese (One Per Guest)
Fresh Cut Fruit
Coffee
16

MIMOSA BAR

\$35 per Bottle Opened, Served with 3 juices & 3 Bowls of Fruit

Complimentary Service

Water, Coffee

Tavern Menu Available Upon Request

THE BAR

SELECT AN OPEN BAR PACKAGE

4.5-HOUR OPEN BAR

BEER AND WINE

House Wine, Budweiser, Miller, and Coors, White Claw, & Soda
22 per person

SELECT

Paramount Gin, Pinnacle, Paramount Rum, Sauza, Jim Beam, Canadian whiskey, house wine, Domestic Beer, White Claw, & Mixers
25 per person

DELUXE

Bombay Sapphire or Beefeater, Tito's, Bacardi or Captain, Jose Cuervo, Bulliet, Jack Daniel's, White Claw, House Wine, Domestic Beer & Mixers
30 per person

PREMIUM

Tanqueray, Grey Goose, Malibu, Bacardi, Kahlua, Patron Silver, Maker's Mark, Crown Royal, White Claw, House Wines, Domestic Beer, Great Lakes, Valley of the Eagles IPA, & Mixers
35 per person

ALL PACKAGES INCLUDE:

Indoor Bar Setup
1 Bartender Per 100 Guests
Liquor Brands and Selections May Vary
Soda, Iced Tea, and Coffee

CASH BAR

2-HOUR MINIMUM

BAR DRINK PRICING

House Wine by the Glass	5
Select Brand Liquor	5
Deluxe Brand Liquor	7
Premium Brand Liquor	9
Domestic Beer	4
Imported Beer	5
Bottled Water	1
Assorted Sodas or Juices /Glass	1.5

BAR SETUP AND BARTENDER SERVICES

Indoor Main - \$150

Outdoor Bar - \$200

Bartender - \$35/Per Person Per Hour

OTHER BAR SERVICES

CHAMPAGNE TOAST

Champagne Toast 19/Bottle

MIMOSA BAR

Served with 3 juices & 3 bowls of fruit 35/Bottle

NON-ALCOHOLIC BEVERAGES

Assorted Sodas, Juices, Coffee & Tea 10/Person

For the Safety of Our Guests, Bar Closes 30 Minutes Prior to the End of the Function.



GENERAL INFORMATION

PRICING

VALID THROUGH YEAR 2024. PRICE IS SUBJECT TO 5% INCREASE FOR YEAR 2025 EVENTS.

FOOD AND BEVERAGE SERVICE

All beverages must be purchased from and served by the Venue. No outside alcohol is permitted anywhere on the property, and this would include the bridal suite. Customized menu accommodated.

FACILITY USAGE, RENTAL & CLEANUP FEES

Room usage is specified per contract | Saturday premium charge of \$1000 maybe applied between May – October | Minimum requirement for a Saturday is either 125 adults or \$9,000 in F&B purchases. | Open Bar package is required for a Saturday Wedding function. | A reception is a 5-hour block between the hours of 5pm - 11pm | Unless rented for a private event, the outdoor deck is shared use | Outdoor bar, chairs, tables, heaters, golf carts are an additional fee | Where possible, a 2-hour setup time allowed for a reception only function, a 4-hour setup time allowed for ceremony & reception booking | If Day prior is not booked a setup time maybe accommodated at \$50 per hour for a max of 4hrs | A 30-45-minute post event time clean up provided to party host | Room usage may be extended for \$350/hour if available.

DEPOSIT AND CONTRACT

A non-refundable deposit of 25% of the contract is due at contract signing to secure the date and the facility. Credit Card payment is accepted with a 3% processing fees for the deposit and all installments. A refundable security deposit of \$500 required. Security deposit refund is processed at the post event facility walk through.

ADMINISTRATIVE FEES, SERVICE CHARGE AND SALES TAX

Service charge of 23% is assigned 8% for administrative fees and services and 15% service charge and is applicable on all food, beverages, and rental services. All sales are subject to the then current state and /or local taxes.

GUARANTEE POLICY

The guarantee minimum number will be charged per contract terms. If final attendance exceeds the guaranteed, final invoice will be adjusted the actual number of guests in attendance and settled at the end of the event.

STAFFING

All packages include venue supplied serving and kitchen staff. *Additional gratuity of any amount provided at the end of the night for the serving and or kitchen staff is greatly appreciated.*

CEREMONY REHEARSAL

Friday and Saturday rehearsal runs shall be held around 11am, subject to availabilities. Thursday rehearsal may be scheduled in the evening hours.

KIDS' MEALS AND VENDOR MEALS

(OFFERED FOR KIDS BETWEEN 3 - 11 YEARS OLD, 2 YEARS AND YOUNGER EAT FREE)

Age 3-11, \$20 kid's meal of Tender and Fries. Vendor Meal Menu Available. Unlimited soft drinks \$5.

ADDITIONAL SERVICES

Charger plates Gold or Silver - \$.50 each | Tealight candles - \$10 | Reception Mood Lighting - \$75 | Cocktail table linens - \$5 each | Dress Steamer rental for the Bridal Suite - \$20 | Cigar bar set up starting at \$50 (Cigars not included) | Day-of-Coordination – range \$450 - \$650

