Mission Valley
GOLF & COUNTRY CLUB

Mission Valley Country Club

Special Events

At your service…

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1851 Mission Valley Boulevard · Nokomis, Florida 34275
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Weddings & Events at Mission Valley Golf & Country Club

VENICE AREA
CHAMBER OF COMMERCE

Welcome

Mission Valley Country Club is the perfect setting for your special event. We have a beautiful, newly renovated Clubhouse which has the capability of handling up to 250 guests.

We have a formal Dining Room, a casual Grille Room and two private dining rooms. Our Board Room is perfect for a private business meeting or dinner party and can hold up to 50 people comfortably. The First Tee overlooks the golf course and can hold up to 30 people comfortably. The First Tee also has a private outdoor patio for you and your guests to enjoy. Both of these two rooms are private and separated from the main dining area and are easily opened to increase the main dining area capacity. Along with our various room options we have a spectacular bar and lounge area including a large built in dance floor. For those of you planning an event at Mission Valley that requires "staging", arrangements can be made to utilize our Ladies and Gentlemen Lounge areas

The newest addition to our venue is the Celebration Garden. This private garden setting is perfect for outdoor wedding ceremonies and will seat up to 250. The garden is also ideal for cocktail receptions or barbeques and picnic style entertaining.

Our special event packages handle every detail from butler passed hors d'oeuvres to a champagne toast. If your tastes are more unique, we offer an á la carte menu or our Executive Chef will personally create a menu tailored to your specific requests and ideas.

We strive to make all our event planning as stress-free as possible and our team of experienced professionals will help to create a memorable and enjoyable event for you and your guests. Excellence is our standard practice.

We look forward to serving you and your guests at your next Mission Valley event!

Julie Clark

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Notes

Hors d' Oeuvres

As a rule of thumb, when planning quantities of hors d'oeuvres for a reception, estimate four or five pieces per person per hour. Consumption can be influenced by the mix of heavy and light foods, the ratio of men to women, whether passed or displayed and the time of day.

Priced by the piece, minimum 25 pieces

Cold

Sesame Seared Tuna on Cucumber Rounds	$3.25
Bruschetta with Sun-dried Tomatoes & Kalamata Olives	$1.50
Seared Beef Carpaccio on French Bread with Garlic Mayonnaise & caramelized Onions (not for to go)	$2.00
Italian Antipasti skewers	$2.25
Lobster Salad with Herbed Dijon Mayonnaise	$3.50
Asparagus Tips wrapped in Smoked Turkey	$1.60

Hot

Asian Spring Roll with Ginger-Soy Sauce	$1.60
Chicken Saté with spicy Peanut Dipping Sauce	$1.60
Wild Mushrooms with Brandy in Puff Pastry	$1.60
Mini Crab Cakes	$3.00
Spinach or Sausage Stuffed Mushroom Caps	$2.00
Baked Brie en Croute with Raspberry	$1.60
Coconut Shrimp with Sweet Thai Chile Sauce	$3.00
Spanakopita filled with Spinach & Feta Cheese	$1.50
Mahogany Chicken Wings	$1.80
Goat Cheese & roasted Pepper Focaccia	$1.75

Display

Priced per person | Minimum 25 guests

Imported & Domestic Fruit and Cheese Display with Artisan Breads and assorted Crackers	$3.95
Vegetable Crudités with Trio of dipping Sauces	$2.95
Brie Wheel baked in a Puff Pastry with dried Fruit & Nuts, served with Artisan Breads	$3.50
Smoked Salmon platter with diced Bermuda Onions, Capers, chopped Egg, Dill Cream Cheese, Crackers & Rye Bread	$4.95
Roasted Vegetable platter with fresh seasonal Vegetables tossed in Olive Oil and seasonings then roasted over an open flame	$3.95

Stations

Prices are based on one hour presentation. All stations are designed as an accompaniment to your complete menu selection.

Minimum 25 guests

Shrimp Cocktail, Raw Bar & Sushi

Traditional Jumbo Shrimp Cocktail with Cocktail Sauce, Lemon Wedges & Garnish	$12.00
Grilled & Chilled Southwestern Shrimp with Citrus Horseradish Sauce	$12.00
Snow Crab Cocktail with Joe's Mustard Sauce and appropriate Condiments	$10.00
Sushi Display presented with Wasabi, Soy Sauce & Pickled Ginger - Minimum 50 Guests To include: California Rolls, Spicy Tuna Rolls , Smoked Salmon & Cream Cheese Rolls with Lemon, Shrimp Rolls, Saku Tuna Rolls, Crispy Spider Rolls, Crab Rolls, Lobster Rolls	$14.00

Stations

Pasta Station $12.00

Bowtie, Penne and Tortellini Pastas with Marinara, Alfredo, Herb-Pesto and Vodka Sauces

Served with Grilled Chicken, Mushrooms, Peppers, Onions, Garlic, Eggplant, Zucchini, Squash, Tomatoes, Broccoli Florets, Kalamata Olives & Parmesan Cheese

Sautéed Shrimp Add $3.00

Chicken & Beef Stir Fry $12.00

Asian Marinated Beef & Chicken stir fried with Baby Bok Choy, Peppers, Bean Sprouts, Mushrooms & Snap Peas

Presented with Stir Fried Rice in Citrus Teriyaki Glaze

Shrimp Scampi $12.00

Sautéed Jumbo Shrimp tossed with Garlic, White Wine and Lemon served with Saffron Rice and Balsamic Marinated Tomatoes

Roast Sirloin Carving $11.00

Roast Sirloin of Beef cooked to Medium Rare and served hand-carved with Silver Dollar Rolls, Wild Mushroom Sauce & Horseradish

Roast Sage Crusted Turkey Breast $8.00

Served with traditional Gravy, Cranberry Sauce and Sausage Stuffing

Herb Encrusted Roasted Pork Loin $8.00

Herb Pork Loin with Marsala Wine Sauce

Baked Potato Bar $5.95

Idaho baked Potatoes served with Whipped Butter, Sour Cream, Bacon Crumbles, Fried Onion Straws, Scallions and Cheddar Cheese

Light

Light Entrée | fresh baked Rolls & Whipped Butter |Coffee & Tea service | Classic Dessert | available until 3:00 p.m.

Asian Chicken Salad $13.95
Served over crisp romaine with oriental vegetables with Mandarin Oranges in Sesame Citrus Vinaigrette with Crispy Rice Noodles

Southwestern Fried Chicken Salad $13.95
Crispy Chicken tossed with Fresh Garden Greens, Roasted Corn, Spiced Black Beans, Tomatoes, Cucumber, Avocado & crispy Tortilla strips in Chipotle Lime Vinaigrette

Caesar Salad $10.95
Crisp Romaine tossed in roasted Garlic Caesar Dressing & Topped with Croutons & Shaved Parmesan Reggiano Cheese

Add Grilled or Blackened Chicken Breast $13.95
Add Grilled Salmon Filet $14.95
Add Grilled Shrimp $14.95

Mission Valley Grilled Shrimp Cobb $14.95
Fresh Greens tossed in Cajun Ranch Dressing and topped with Grilled Shrimp, Bacon, Avocado, Tomatoes, Blue Cheese & Boiled Eggs

Spinach Salad $14.95
Baby Spinach with chopped Egg, grilled Portobello Mushroom Cap, Bermuda Onion and warm Raspberry Bacon Dressing

Greek Chicken Salad $15.95
Marinated grilled Chicken Breast over fresh Greens with Roma Tomatoes, crumbled Bacon, Feta Cheese, Cucumber, chopped Egg and Kalamata Olives, dressed with a classic Greek Dressing

Pineapple Boat $14.95
Quartered fresh Pineapple filled with fresh Fruit of the season and a scoop of our homemade Chicken Salad

Quiche $14.95
Lorraine, Broccoli Cheddar, Florentine or your suggestion, served with a Ceasar Salad

Soup du Jour Add $3.00

Served

Classic Salad | Entrée |Classic Vegetable & Starch | fresh baked Rolls & Whipped Butter
Coffee & Tea service | Classic Dessert | Lunch portions available until 3:00 p.m.

Salad

Classic Salads

Mission Valley Mixed Green Salad with Herbed Vinaigrette

Mixed Baby Greens with Sun-dried Cranberries, Candied Walnuts & Gorgonzola in Balsamic Vinaigrette

Caesar Salad with Focaccia Croutons, Roasted Garlic Dressing & Shaved Parmesan Reggiano

Premium Salads Add $2.00

House made Mozzarella with Sliced Tomatoes, Pickled Red Onions & Balsamic Drizzle

Cucumber Cup filled with Red Romaine & Mache over sliced Yellow & Red Tomatoes with Spiced Walnuts & Maytag Blue Cheese

Grilled Root Vegetable Salad with Asparagus tips, Roma Tomatoes & Goat Cheese in Charred Tomato Vinaigrette

Wedge of Iceberg Lettuce with Grape Tomatoes, Red Onions and crumbled Blue Cheese

Entrées

Beef	**Lunch**	**Dinner**
Grilled Center Cut Filet Mignon		
Topped with a Velvet Cabernet Sauce		
6oz.	*$21.95	*$30.95
8oz.	~	*$33.95
Peppercorn Crusted Filet	~	*$33.95
Topped with Mushroom Buttons and Béarnaise Sauce		

	Lunch	Dinner
Grilled 7oz.New York Strip topped with Wild Mushrooms	$17.95	$24.95
Southwestern Marinated Skirt Steak	~	$22.95
Pork		
Boneless Pork Loin Medallions Slow roasted Pork Loin with roasted Pepper & Mango Salsa	$17.95	$24.95
Lollipop Chop Center cut, tender Pork Chop with Spinach, Artichoke and Basil	$17.95	$24.95
Poultry		
Stuffed Chicken Breast Spinach, Artichoke Hearts & Feta Cheese	$17.95	$24.95
Chicken Tuscany Fontina, Fettuccine, Prosciutto, grilled Eggplant and Garlic roasted Broccolini with Pomodoro Sauce	$16.95	$23.95
Chicken Napoleon Breaded Chicken Breast with Portobello Mushroom, Mozzarella Cheese, Sun-dried Tomato and Basil, drizzled with Balsamic Glaze	$16.95	$23.95
Macadamia Crusted Chicken Breast	$16.95	$23.95
Chicken Picatta Sautéed with Capers, Shallots, White Wine and fresh Lemon	$16.95	$23.95
Mustard & Herb Crusted Chicken "Chop"	$16.95	$23.95
Slow Roasted Chicken Breast Topped with traditional Hunters Sauce	$15.95	$22.95
Chicken Florentine Pan Roasted Chicken Breast stuffed with fresh Spinach and Mozzarella Cheese topped with Garlic Parmesan Crème Sauce	$15.95	$22.95
Roasted Game Hen Glazed with Rosemary reduction & Caramelized Onions, stuffed with Wild Rice	~	$23.95

Served

Seafood	Lunch	Dinner
Pan Seared Florida Grouper Tomato & Lime Beurre Blanc	~	*Market
Mahogany Glazed Sea Bass	~	*Market
Macadamia Nut Crusted Mahi Mahi	~	*Market
Salmon Florentine Pan seared with fresh Spinach and Pecorino Cheese, splashed with Pernod	$16.95	$23.95
Pan Seared Mahi Mahi	Market	Market
Honey Mustard & Ginger Glazed Salmon	$17.95	$24.95
Roasted Salmon Fresh Lemon and Dill Sauce	$16.95	$23.95
Add to any plate		
Grilled Shrimp Skewer (4)	Add	$6.00
Broiled Lobster Tail 5oz.	Add	$14.00
Duets		
Petite Filet of Tenderloin grilled topped with a Cabernet Reduction and a trio of Jumbo Gulf Shrimp with light White Wine Scampi Sauce	~	*34.95
Bronzed Chilean Sea Bass & Filet of Beef Tenderloin Au Jus	~	*Market
Citrus Sake Chicken & Miso Glazed Atlantic Salmon	*$18.95	*$25.95

Pasta & Vegetarian	Lunch	Dinner
Eggplant Parmesan	$14.95	$19.95
Pasta Primavera Fresh Pasta tossed with sautéed seasonal Vegetables in an Olive Oil, Wine and Herb Sauce	$13.95	$18.95
Penne Pasta Penne Pasta, Balsamic braised Portobello, tossed with Sundried Tomatoes & Basil Cream Sauce	$13.95	$18.95
Grilled Portobello Napoleon Eggplant, Zucchini, Sweet Peppers, oven roasted Tomatoes, creamy Polenta & roasted Red Peppers	$13.95	$18.95

Accompaniments

Classic Vegetable

Sautéed Green Beans | Roasted Brussel Sprouts & Baby Carrots | Green Beans Almondine
Seasonal Medley | Primavera medley with Garlic & Herbs

Premium Vegetable Add $2.00

Sautéed Snap Peas | Grilled Root Vegetables | Grilled Asparagus Spears
Sautéed Wild Mushrooms | Sautéed Sugar Snap Peas | Glazed Root Vegetables
Artichoke Melange

Classic Starch

Coconut & Sun-dried Cranberry Rice | Sun-dried Tomato Rice | Sweet Potato Duchess
Whipped Potatoes Duchess | Smashed Potatoes—Chive, Roasted Garlic or Parmesan
Roasted Redskin Potatoes | Wild Rice Pilaf | Mexican Rice | Cashew and Ginger Rice

Premium Starch Add $2.00

Roasted Fingerling Potatoes | Asiago Potato Gratin | Risotto—Bianca, Parmesan or Milanese
Twice-baked Potatoes | Baked Potato

Dessert

Classic Dessert

Plate of Assorted Fresh Baked Cookies for the Table

Lemon Sorbet

Scoop of Ice Cream with Whipped Cream

Chocolate Mousse with Grand Marnier | additional flavors available by request

New York Cheesecake with Strawberry Topping

Fresh Fruit Cobbler

Premium Dessert	**Add**
Ala mode anything!	$1.50
Ice Cream Bar Two selections of hand dipped Ice Cream complete with your choice of toppings; Hot Fudge,	$3.95
Hot Fudge Sundae Vanilla Bean Ice Cream topped with Hot Fudge Sauce, Whipped Cream, Chopped Peanuts	$3.95
Chocolate Lava Cake Served warm with Raspberry Coulis, Crème Anglaise, Whipped Cream & Fruit Garnish	$3.95
Crème Brulee Creamy Custard topped with Caramelized Sugar, Whipped Cream & Fresh Berries	$3.95
White Chocolate Raspberry Cheesecake with Raspberry Sauce & Whipped Cream	$3.95
Key Lime Pie & Raspberry Sauce	$3.95
Tiramisu Italian Custard with Brandy-soaked Lady Fingers, Mocha Sauce & Shaved Chocolate	$3.95
White Chocolate Bread Pudding Served with Whipped Cream & Bourbon Vanilla Sauce	$3.95
Bananas Foster or Cherries Jubilee Station	$5.00

Minimum 50 Guests

*Entrées marked with an * are not included in buffet selections.*

Lunch $19.95

Choice of
Salad Bar or choice of a Classic Salad| two Entrées| one Classic Vegetable | one Classic Starch | Fresh Baked Rolls & Whipped Butter | two Classic Desserts | Coffee & Tea Service

Add Extra Classic Salad	$1.00
Add Extra Entrée	$3.00
Add Extra Classic Vegetable or Starch	$1.50
Add Extra Classic Dessert	$3.25

Dinner $27.95

Choice of
Salad Bar or choice of a Classic Salad| three Entrées| two Classic Vegetables | two Classic Starches | Fresh Baked Rolls & Whipped Butter | two Classic Desserts | Coffee & Tea Service

Add Extra Classic Salad	$1.00
Add Extra Entrée	$3.00
Add Extra Classic Vegetable or Starch	$1.50
Add Extra Classic Dessert	$3.25

Specialty Buffet

Minimum 50 Guests

Mission Valley Deli Buffet $14.50

available until 3:00 p.m.

Potato Salad | Cole Slaw | Mixed Greens with two Dressings | Sour Pickles | Pickled Tomatoes | Fresh Fruit
Sliced Roast Beef | Honey Glazed Ham | Corned Beef | Oven Roasted Turkey Breast | Pastrami | Salami
White, Multi Grain, Rye & Pumpernickel Breads | Lettuce, Tomatoes, Sliced Red Onions & Kosher Pickles
Assorted Cookies & Brownies
Coffee & Tea Service

Substitute Assorted Wraps & Sandwiches Add $2.00

Hot Off the Grill BBQ $16.95

available until 3:00 p.m.

Roasted Potato Salad | Cole Slaw & Mixed Greens with Two Dressings | Fresh Fruit
Prime Hamburgers | Kosher Beef Franks | BBQ Chicken Breast |BBQ Baked Beans |Macaroni & Cheese
Kaiser Rolls & Hot Dog Buns | Lettuce, Tomatoes, Sliced Red Onions & Kosher Pickles
Assorted Cookies & Brownies
Coffee & Tea Service

Italian Buffet $29.95

Caesar Salad with Focaccia Croutons in Roasted Garlic Dressing & Parmesan Reggiano
Vegetable Minestrone Soup
Antipasti Display of Roasted Peppers | Grilled Asparagus, Mozzarella | Tuscany Chicken with Polenta in Balsamic Onion Glaze | Grouper Piccata with Capers & Sun-dried Tomatoes |Rosemary & Garlic Roasted Potatoes
Garlic Bread
Tiramisu, Mini Italian Pastries
Coffee & Tea Service

Pasta Station $12.00

Bowtie, Penne and Tortellini Pastas with Marinara, Alfredo, Herb-Pesto and Vodka Sauces.

Served with Grilled Chicken, Mushrooms, Peppers, Onions, Garlic, Eggplant, Zucchini, Squash, Tomatoes, Broccoli Florets, Kalamata Olives & Parmesan Cheese

Sautéed Shrimp Add $3.00

Key West Dinner Buffet $28.95

Key West Conch Chowder
Mixed Greens Salad Bar with Citrus Vinaigrette
Grilled Pineapple Salad with Spiced Black Beans | Mango & Papaya in Chipotle Lime Vinaigrette
Island Spiced Pork Loin with Citrus Braised Plantains | Pan seared Mahi Mahi in Jamaican Rum Butter with Coconut Rice | Braised Cuban Chicken with Roasted Boniato Potatoes| Orange & Coconut Glazed Baby Carrots & Parsnips
Fresh Baked Bread with Whipped Butter
Florida Key Lime Pie, Coconut Rum Cake, White Chocolate & Macadamia Nut Cookies
Coffee & Tea Service

New Orleans Buffet $31.95

Seafood Gumbo
Spinach & Mustard Green Salad with Tomatoes | Roasted Corn & Smoked Bacon in Cajun Vinaigrette
Jambalaya with Rice & Andouille Sausage | Shrimp Étouffée over Creole Pasta Pearls | Braised Sweet & Spicy Short Ribs with Cheddar Grits | Sautéed Green Beans with trio of Peppers & Tomatoes
Homemade Cornbread with Whipped Honey Butter
Triple Chocolate Torte, Bread Pudding with Bourbon Sauce
Coffee & Tea Service

Southern Comfort Buffet $28.95

Three Chef's specialty composed Salads
Southern Fried Buttermilk Chicken | BBQ Ribs | creamy Macaroni & Cheese | skillet Green Beans with Smoked Bacon & Vidalia Onions
Homemade Cornbread & Rolls
Pecan Pie & Fruit Cobbler
Coffee & Tea Service

12 months before

- ☐ Choose your wedding date. If you plan to be married in a church, temple or mosque or in a religious service at home or venue, clear the date and time with your clergy.
- ☐ Announce your engagement in local newspapers.
- ☐ Set your budget. Take time for a heart-to-heart talk with your fiancé about the budget and style of your wedding, reception and wedding –related parties, and who pays for what.
- ☐ Enlist help. Consider hiring a bridal consultant. If your budget won't stretch that far, ask relatives and close fiends to assist you in specific tasks—selecting a dress, interviewing caterers, locating a reception site—especially in areas where you feel you need support.
- ☐ Compose your guest list.
- ☐ Choose your wedding attendants.
- ☐ Select you wedding gown, shoes and accessories.
- ☐ Decide on bridesmaids' dresses.
- ☐ Determine the theme or mood you'd like to establish.
- ☐ Decide on your color scheme.
- ☐ Reserve your reception site. (Mission Valley!)
- ☐ Arrange hotel accommodations for members of the wedding party and out-of-town guests. Remember to ask for any group discounts or special packages, especially if you plan to have the wedding at the same hotel.
- ☐ For destination weddings, meet with an invitation specialist. Order and send Save the Date Cards.
- ☐ Interview caterers, music and, florists, photographers, videographers and bakers. Get written estimates of their costs. Keep track of your discussions and their bids in a notebook. Don't hesitate to hire these professionals at this point. The best in town are booked generally a year in advance.

6 months before

- ☐ Reserve your wedding-day transportation and any other wedding-day rental needs.
- ☐ Shop for rings with your fiancé.
- ☐ Decide on your honeymoon destination. Work with a travel agent to book your travel and accommodations. If you're traveling overseas, check that your passports are current.
- ☐ For local weddings, meet with invitation specialist. Order and send Save the Date Cards. Select your wedding invitations. Purchase personal stationery for the thank-you notes.

4 months before

- ☐ Register for gifts at one or more bridal gift registries.
- ☐ Help both mothers to coordinate and shop for their attire.
- ☐ Select music for your ceremony and reception.
- ☐ Choose readings for your wedding and write your wedding vows.
- ☐ Plan a rehearsal dinner for members of your wedding party, your family and out-of-town guests. Reserve the location.
- ☐ Make appointments for gown fittings.
- ☐ Make sure contracts and arrangements are complete with all of your service providers.

3 months before

- ☐ Carefully prepare directions, including simply drawn maps, if necessary. For guests who will travel a long distance, assemble an information package on fun things to do and see in your area.
- ☐ Begin addressing invitations & announcements. Select a stamp.
- ☐ Give the caterer an idea of the number of guests.
- ☐ Make sure all reservations are in place for honeymoon travel.
- ☐ Check with bridesmaids to make sure they have their gowns and are getting them fitted.
- ☐ Shop for gifts for your attendants.
- ☐ Select your "going away" outfit and special items for your trousseau.
- ☐ Make a date with your photographer for an formal portraits.
- ☐ Make an appointment to have your hair done just before your portrait session and again the day or so before your wedding. Consider including your bridesmaids in a "day of beauty."

2 months before

- ☐ Gather necessary birth or baptismal certificates you may need for your wedding license.
- ☐ Get your marriage license. It will be valid for only up to 60 days.
- ☐ Mail out your wedding invitations and announcements.
- ☐ Have wedding portraits taken.
- ☐ Send bridal portrait and wedding announcement to newspapers.
- ☐ Meet with musicians or DJ and orchestrate precisely what you want and when you want it played.
- ☐ Plan a luncheon for your bridesmaids.
- ☐ Finalize honeymoon plans.

1 month before

- ☐ Have final fittings for you and your attendants.
- ☐ Check with vendors to confirm plans are locked in place.
- ☐ Meet with your photographer to specific the formal shots your want taken of the bridal party, as well as specific , candid shots you'd like taken during the reception.
- ☐ Purchase a special book to keep track of wedding gifts.
- ☐ Keep writing those thank you notes on a daily basis!
- ☐ If you plan a formal dinner for your reception, it's time to draw up a seating plan and make up place cards.

2 weeks before

- ☐ Pick up your wedding rings. Make sure any special engraving appears precisely as you wished.
- ☐ Begin packing for honeymoon.

1 week before

- ☐ Make final contact with all your vendors: officiant, musicians, florist, photographer, videographer, limousine or other transportation provider, caters and baker.
- ☐ Ask a friend or family member to arrange for wedding gifts that may be bought to your reception to be delivered to your home or another safe spot.
- ☐ Have gifts ready for the rehearsal dinner.
- ☐ See that checks are written and ready to be handed out to vendors.
- ☐ Inform your caterer of the final number of guests.

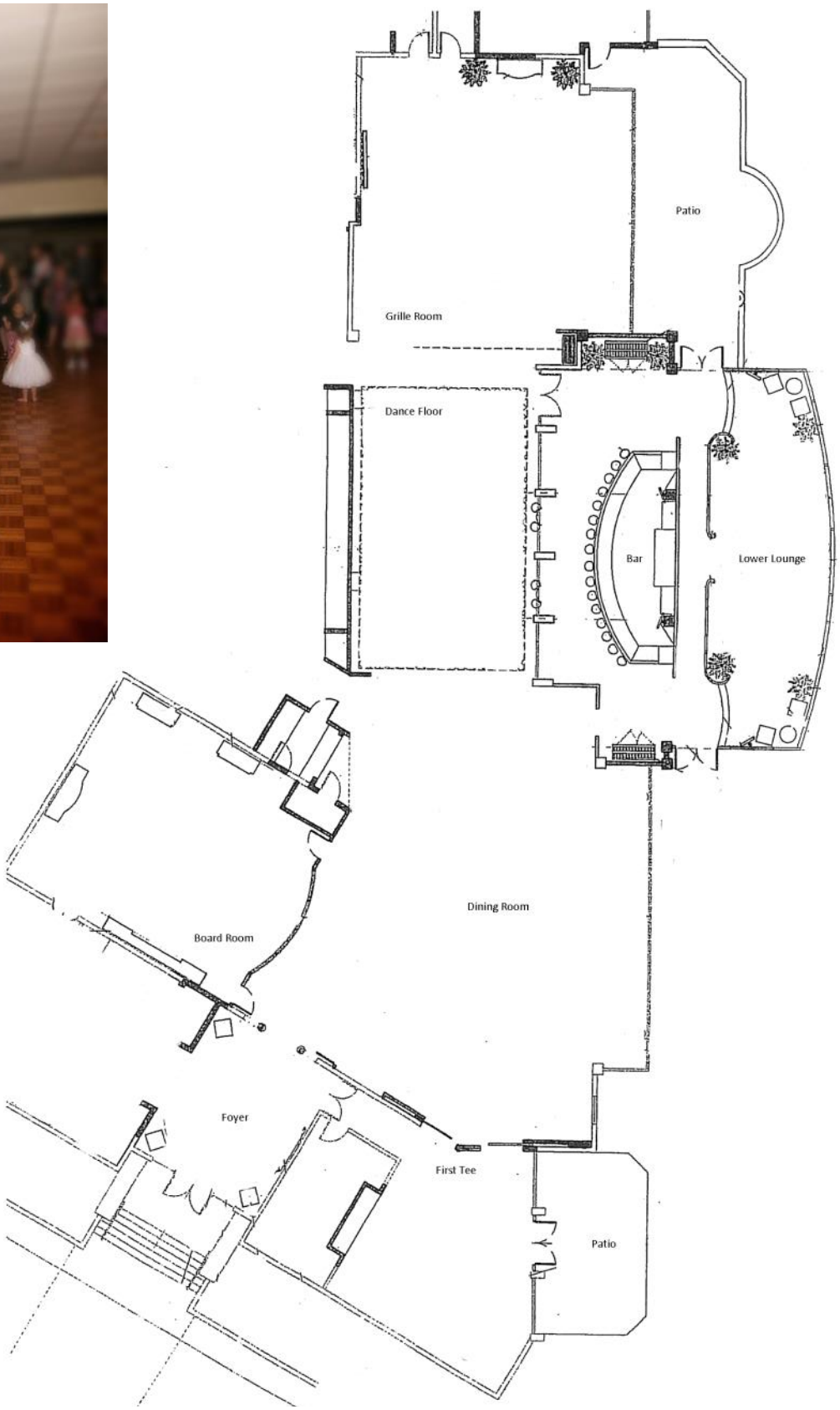
1 day before

- ☐ Take time to relax and enjoy a massage, manicure and pedicure.
- ☐ Traditionally, this is the day for your rehearsal ceremony and rehearsal dinner. Have fun!
- ☐ Turn in early for a good night's sleep.

your wedding day

- ☐ Allow plenty of time for dressing, makeup and hair styling.
- ☐ If you plan on photography before the ceremony, allow ample time so you're not rushed.
- ☐ Relax, and remember: This is your special day, the result of all your careful planning. Now it's time to enjoy. Take a deep breath. Refuse to let any glitch get to you. Let your joy and happiness shine through. Best wishes!

Credit: www.nuovobride.com


Patio
Grille Room
Dance Floor
Bar
Lower Lounge
Dining Room
Board Room
Foyer
First Tee
Patio

Breakfast

Minimum 50 Guests

Continental Breakfast $9.95

Assorted Breakfast Pastries, miniature Muffins & Croissants, Butter & Jellies, Sliced Fresh Seasonal Fruit

Display and Assorted Chilled Juices, Coffee & Tea

Mission Valley Breakfast Buffet $12.95

Scrambled Eggs, French Toast with Warm Maple Syrup, Bacon, Sausage, Home fries, Assorted Breakfast Pastries & Mini Croissants, Fresh Sliced Seasonal Fruit

Display and Assorted Chilled Assorted Juices, Coffee & Tea

Breakfast Enhancements

Prices are based on one hour presentation. All stations are designed as an accompaniment to your complete menu selection.

Omelet Station with farm fresh Eggs and an assortment of seasonal fillings and Cheeses	$5.00
Southern Biscuits with Sausage Gravy	$3.00
Smoked Salmon with Bagel Chips, Cream Cheese and Appropriate Garnishes	$5.00
Belgian Waffles with Whipped Butter & Fruit Compote	$4.00
Buttermilk Pancakes with Whipped Butter & Warm Maple Syrup	$4.00
Eggs Benedict over English Muffins with Canadian Bacon & Hollandaise Sauce	$6.00

Our platter or yours

Although many of our dishes can be prepared to heat and serve, we have selected our favorites.
Serves up to 10 adults.

Caesar Salad $21.95
Crisp Romaine tossed in roasted Garlic Caesar Dressing & Topped with croutons & Shaved Parmesan Reggiano Cheese
Add Grilled or Blackened Chicken Breast - per person Add $2.50

Greek Chicken Salad $24.95
Marinated grilled Chicken Breast over fresh Greens with Roma Tomatoes, crumbled Bacon, Feta Cheese, Cucumber, chopped Egg and Kalamata Olives dressed with a classic Greek Dressing

Caprese $42.95
House made Mozzarella with Sliced Tomatoes, Pickled Red Onions & Balsamic Drizzle

Mission Valley Mixed Green Salad $18.95
Herbed Vinaigrette

Eggplant Parmesan $56.95

Lasagna $64.95
Almost as good as Mama's… baked with Italian Sausage, Beef and creamy Ricotta & Basil Marinara Sauce

Chicken Picatta $68.95
Sautéed with Capers, Shallots, White Wine and fresh Lemon served with Roasted Red Potatoes and Glazed

Whole Key Lime Pie $24.95

Whole Chocolate Cake $26.95

Questions & Answers

Event Information
Our goal is to ensure that the details of your event are carried out to perfection. We are available for professional menu consultation and look forward to helping you plan your special day. Mission Valley Country Club does not permit food and beverage to be brought in to the club from the outside, with the exception of a Specialty Cake. Excess food and beverage may not be removed from the premises.

Pricing
Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed Banquet Event Order. Prices quoted do not include service charge of 20% or Florida Sales Tax of 7%.

Guest Guarantees
A guaranteed number of guest attendees is required (3) business days in advance of your event. It is not subject to reduction. For functions with entrée choices, the client shall be responsible for providing each guest with coded place card corresponding to entrée selection. The Club will prepare to serve 5% over the guarantee for unexpected guests. The Club reserves the right to substitute an alternate room due to changing programs or functions held for significantly less than originally guaranteed

Deposit and Cancellation
Mission Valley Country Club requires a deposit of $250.00 or 10% of the banquet cost, whichever is greater. Deposits are non-refundable but may be transferable should a date change be possible no later than (90) days prior to the event.

Payment
Accepted methods of payment are check, cashier's check and credit card. Personal checks are not accepted within seven (7) days of the event.

Room Rental

Our Director of Banquets and Events will help in selecting the appropriate size room for your event needs. Smoking is prohibited by law in the Clubhouse. The Club does not assume any responsibility for any loss or damage of any merchandise or articles left at the Club prior to, during or following any function.

Board Room	First Tee
Dining Room	Grille Room
Lower Lounge	

Linen & Equipment

We provide ivory or white chair length table cloths and a selection of colored napkins at no charge to your event. Specialty linen is available for rent in a multitude of styles, fabrics and colors. A well dressed table can set the mood of your event. For events over 200 guests, there may be a need to rent additional tables, chairs or tableware, depending on your specific requirements. The cost of any rental items is then presented to the host.

Ice Sculptures

Several designs and styles are available and limited only by your imagination. Minimum of $300 and up.

Advertising & Printing

Any use of our Club name or logo in written material/programs or advertising requires our prior approval. Our logo is available for your printed materials upon request and subject to approval of the Director of Banquets and Events .

Golf

Special arrangements can be made to include a golf outing as part of your event festivities.
For golf Tournaments, please request to see our special tournament packages.

What our Guests are Saying

"Everything looked amazing and the food was incredible!"

L. Mihm

"We want to thank you so very much for everything you did to make our wedding absolutely perfect."

J. Lowe

"Everyone had a great time and we got many compliments on the venue and the delicious food."

D. Higel

"I heard so many positive comments about the food, the service and of course, the Club itself. I look forward to other occasions at Mission Valley."

Venice Regional Medical Center

"The food was wonderful. I can definitely recommend Mission Valley to anyone."

A. Hall

"Many thanks for arranging the "Celebration of Life"; it was a wonderful party and I thank you for making it such a memorable event."

J. Houston

"THANK YOU, THANK YOU, THANK YOU for a lovely luncheon and delicious food, and wonderful atmosphere!"

L. Fromer

"We have had nothing but rave reviews about the food and the service. Thanks to all involved in making it a very special evening."

L. Caldwell

"Thanks for the professional service your staff provided us. We had a great time at our luncheon this year."

Navistar International

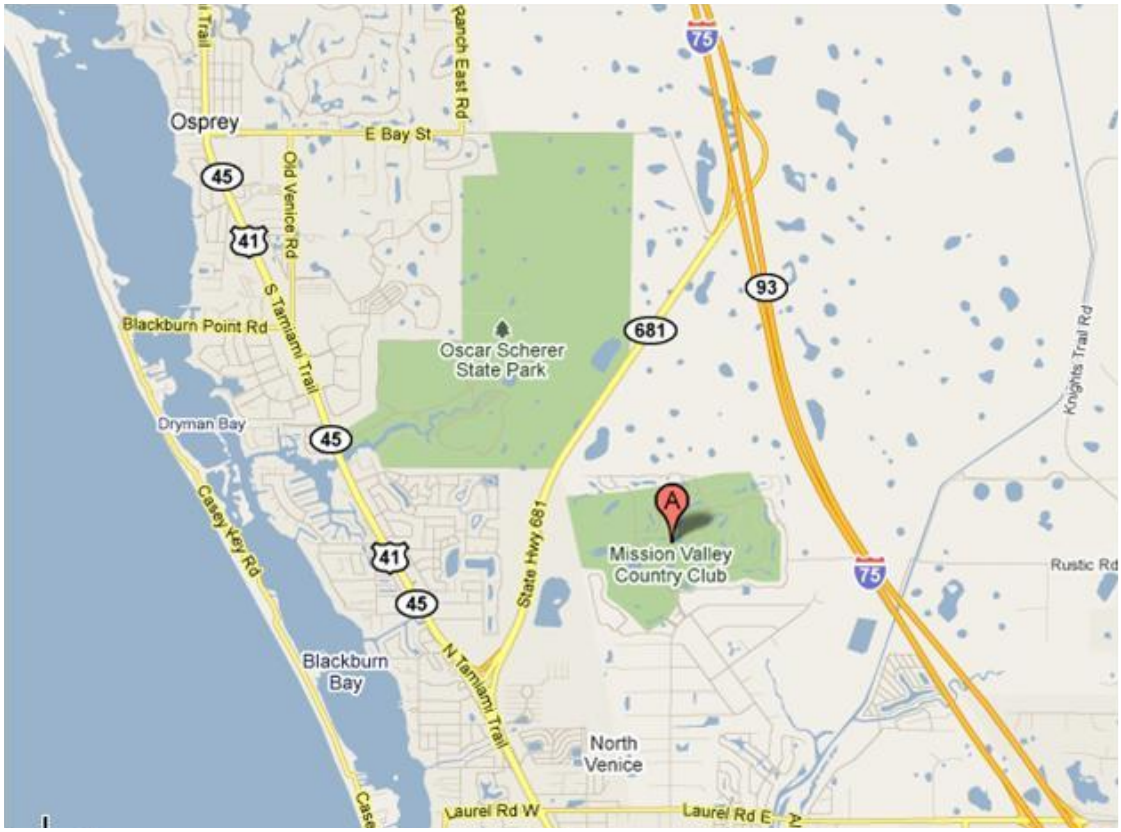
"Everything was absolutely wonderful! The food was superb and the service was just as amazing! We are impressed with the professionalism and kindness of all who work at Mission Valley."

S. Hanks

Conveniently located between Sarasota & Venice

From I-75:
Take Exit 195 Laurel Road.
Head West for 2 Miles
Turn Right on Mission Valley Boulevard.
Go 1.1 Miles to the Club Entrance on the left.

From US 41 Tamiami Trail:
Head East on Laurel Road 8/10 Mile.
Turn Left on Mission Valley Boulevard.
Go 1.1 Miles to Club Entrance on the left.



Photographs provided in part by: 3Five Photography, Island Photographics, Apple Video & Photography

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