



# 2010 Banquet and Meeting Room Rentals

4390 S.E. Sand Road

Iowa City, Iowa

(319) 337-7209

Thank you for your interest in Pleasant Valley Golf Course!

It is our sincere wish to provide you an enjoyable experience. The menu selections are designed to assist you with any type of event. Almost everything is made fresh daily in our newly remodeled kitchen. I look forward to helping you plan a memorable event. For more information on our banquet and catering services, please contact me at your convenience.

Johnita Quinlan

Food & Beverage Manager

[johnita@pleasantvalleyic.com](mailto:johnita@pleasantvalleyic.com)

Mailing Address:

1301 S. Gilbert St.

Iowa City, Iowa 52240



# 2010 Banquet and Meeting Room Rentals

## The Clubhouse

- Our Great Room has a vaulted ceiling and provides a beautiful view of the golf course!
- Room Capacity- 150 -with the use of our dance floor  
175 -without the dance floor  
200 -just seating (no tables)
- Rental of the Great Room -\$400.00                      ½ of the Great Room-\$200.00
- Use of the Room is a maximum of 5 hours per event. An additional \$100.00 per hour is due for events of longer duration.
- Room Rental is waived for meals attached with Golf Outings.
- Please ask about our non-formal Great Room fees.

## Other Rentals and Fees

Setup & Cleanup	\$100.00	Podium and Microphone	No Charge
Cake Cutting	\$ 25.00	Dance Floor	No Charge

- White Table Linen: \$4.00 each  
White Table Skirting-priced per event.



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## Terms and Conditions

- A non-refundable \$200.00 deposit and signed contract is required when booking your event.
- A guarantee of guests is due 10 days in advance of the event. Extra guests will be added to the additional charges.
- **Our best estimate of the balance due must be paid 2 days prior to event date.** Any additional charges may be taken care of on the next business day.
- Great Room is available for decorating prior to the event. Please make arrangements with our Food & Beverage Manager 10 days in advance.
- A \$25.00 per hour fee is attached for our decorating services. \$50.00 fee for confetti use.
- No open flames. PV has Votives and Hurricane Candle Sets available for rent.
- All Food and Beverages must be purchased through PVGC, with the exception of specialty cakes.
- No Food and Beverage may be removed from the premises.
- 2 hours of Event Planning with the Food and Beverage Manager is included in the Room Rental. Additional fees may be incurred.
- **All Food and Beverage prices are subject to change** (PVGC will guarantee prices 10 days before your event).
- All entertainment and special requests must be approved by the F&B Manager no less that two weeks prior to the event.



# 2010 Banquet and Meeting Room Rentals

## Breakfasts

### Continental \$3.95

Rolls & Muffins  
 Juice  
 Regular & Decaf Coffee

### Continental "Plus" \$4.95

(with Fruit)

### Breakfast Buffet \$7.95

Eggs  
 Potatoes  
 Ham & Bacon  
 Toast and Muffins  
 Juice & Coffee

(with Fruit-\$8.95)

## Snacks

Pretzels	\$ 7.50 lb
Potato Chips & Dip	\$ 8.50 lb.
Tortilla Chips & Salsa	\$10.00 lb.
Mixed Nuts	\$12.00 lb.
Cookies or Brownies	\$ 1.25 ea

## Beverages

Coffee per Pot	\$ 4.50	Canned Beer (Domestic)	\$ 2.50
Ice Tea (Pitcher)	\$ 3.50	Bottled Beer (Import)	\$ 3.75
Milk Carafe	\$ 4.75	Keg-16 Gallon (Domestic)	\$175.00
Orange Juice Carafe	\$ 6.00	Keg (Import)	Market Price
Bottled Water	\$ 1.75	House Wine (Glass)	\$ 4.75
Gatorade	\$ 1.75	Premium Wines	Market Price
Fountain Pop	\$ 1.25	Champagne (Bottle)	\$14.00
Fruit Punch (Gallon)	\$12.00	Premium Champagne	Market Price



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## Cold Hors D'oeuvres Serves approximately 50

Vegetable Tray with Dip	\$ 48.00
Gourmet Relish Tray	\$ 58.00
Cheese and Cracker Display	\$ 60.00
Gourmet Cheese and Cracker Display	\$ 75.00
Antipasto Platter	\$ 75.00
Seasonal Fresh Fruit Tray	Market Price
Meat and Cheese Sandwich Platter	\$ 65.00
Smoked Salmon Platter w/crackers	\$125.00
Bruschetta w/ garlic toast	\$50.00

## Hot Hors D'oeuvres Serves approximately 50

Cocktail Sausages	\$40.00
Meatballs (BBQ or Swedish)	\$50.00
Stuffed Mushrooms	\$60.00
Assorted Mini-Quiche	\$50.00
Chicken Teriyaki Skewers	\$60.00
Pastry Wrapped Brie	\$55.00
Baked Chicken Tenders	\$65.00



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## Luncheons & Sandwich Specials

**Box Lunch \$6.95**

Deli Sandwich

Chips

Cookie/Brownie

Pop, Ice Tea, or Lemonade

**Croissant Sandwich \$7.95**

Chicken Salad, Tuna Salad, or

Turkey & Swiss

Chips

Cookie/Brownie

Pop, Ice Tea, or Lemonade

## Par 3 Lunch Buffet All buffets require a minimum of 50 guests.

**Burger & Bratwurst Bar \$8.50**

**Chicken Sandwich (one per person) \$7.95**

Includes choice of two side dishes, Lemonade, & Ice Tea

**Side Dishes:**

Coleslaw

Baked Beans

Potato Salad

Pasta Salad

Chips & Dip

## Mulligan Lunch Buffet All buffets require a minimum of 50 guests.

**One entrée with two sides \$8.25**

**Two entrées with two sides \$9.25**

**Soup & Salad Bar Only \$7.50**

Includes coffee, tea, dinner roll & butter.

**Entrées:**

Swiss Steak

Chicken & Biscuits

Penne Pasta

Quiche

Lasagna

Baked Ham

Beef Tips

Chicken & Rice

**Side Dishes:**

Coleslaw

Baked Beans

Potato Salad

Pasta Salad

Chips & Dip



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## Dinner Selections All buffets require a minimum of 50 guests.

**Birdie Buffet** \$15.95\* includes two entrées, one starch, one vegetable, and two salads\*\*

**Eagle Buffet** \$17.95\* includes two entrées, two starches, two vegetables, and two salads\*\*

Includes coffee, tea, dinner roll & butter.

\* add pasta or vegetarian dish for an additional \$2.50 per person

\*\* or served garden salad with dressing of your choice

### Entrées:

Baked Ham

Baked Cod

Oven Baked Chicken

Rosemary Roasted Pork Loin

Sliced Seasoned Roast Beef

Country Style Ribs

White Lasagna

Stuffed Manicotti w/meat sauce

Grilled Chicken Breast with choice of sauce:

*Marsala*

*Parmesan Marinara*

*White Wine Mushroom*

*Teriyaki & Pineapple Salsa*

### Vegetables:

Steamed Broccoli

Glazed Baby Carrots

Green Beans Almandine

Buttered Corn

Seasonal Vegetable Medley

### Starches:

Baked Potato

Roasted Red Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Twice Baked Casserole

Scalloped Potatoes

Seasoned Stuffing

Rice Pilaf

White & Wild Rice

### Salads:

Caesar

Cottage Cheese

Tossed w/Dressing

Coleslaw

Creamy Pasta Salad

Jell-O

Marinated Pasta Salad

Summer Salads (Seasonal)

Potato Salad



# 2010 Banquet and Meeting Room Rentals

## Plated Dinners

Available upon request!  
Please ask about selection & prices.

## Hole in One Package \$19.95

(minimum of 100 guests)

Includes: Veggie and Cheese Trays  
Eagle Buffet  
Brownies & Cookies  
Punch

## Desserts

Brownies or Cookies	\$1.25
Assorted Desserts	\$3.50
Assorted Cheesecake	\$3.50
Homemade Pie (slice)	\$2.00
Sheet Cake	\$1.50
Traditional Wedding Cake	\$2.00
Chocolate Wedding Cake	\$2.25

### Off premises catering charges:

Server - \$15.00 per hour / Bartender - \$20.00 per hour

All prices do not include 20% Gratuity & Local Sales Tax.