

MOUNTAIN VALLEY WEDDINGS

Barnesville, Pennsylvania



ABOUT MOUNTAIN VALLEY

Dream days are a breeze at Mountain Valley. With gorgeous indoor and outdoor spaces, experienced coordinators, in-house culinary team and all-inclusive packages; we make wedding planning simple. Let us guide you through the process to create your ideal vision for the entire event and wedding day memories that will last forever.

The Full Reception Venue and Wedding Coordination Package

Price: \$4000 Rental Fee

Includes:

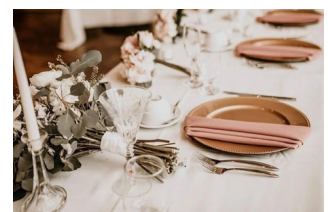
- Experienced Wedding Team to coordinate your event from start to finish
- Our wedding team will be with you the entire day of your event
- Customized floor planning and table layout.
- Complete table decorating/set-up including centerpiece placements
- Mountain Valley staff to assist the wedding party in packing up all decorations & items at the end of the night from the reception area
- Outside Vendor list provided (florists, photographers, videographers, DJs, desserts, food trucks)
- Place card and gift table setups
- Event setup and cleanup
- Cake cutting service
- Maximum of three major meetings with the wedding team (includes meeting 6 months prior to the event and 3 weeks prior to the event for final numbers)
- Gold Chiavari chairs with cushions
- All China, Silverware, Glassware, Napkins, and Full-Length. 22+ standardized colors available.

Also Includes

- Use of our Clubhouse Ballroom and Deck areas
- Gold or Silver chargers
- Draping with lights
- Private Bridal Suite with complimentary coffee, tea, and water provided on the morning of the wedding.
- Photo opportunities on the golf course (with staff coordination)
- Complimentary golf cart transportation to the ceremony site for guests if needed.
- Complimentary shuttle service from bridal suite to ceremony site for bridal party.
- Ample parking for all guests • Handicap accessible venue
- Complimentary round of golf for four during the wedding weekend.

Special Hotel Rates

- Wedding packages include a discounted block of rooms at the nearby [Comfort Inn & Suites, Barnesville](#) (less than 5 minutes drive from Mountain Valley)
- **Complimentary Suite for the Wedding Couple** on the night of the event with hotel block.
- **Complimentary shuttle service for guests of Comfort Inn & Suites-Barnesville**

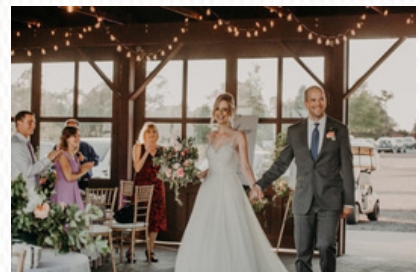


The Overlook Ceremony Package

Includes

- Complimentary one hour rehearsal time
- White chairs to accommodate your guests
- Ceremony Pergola.
- 20-mile view of the Locust Valley and overlooking Locust Lake
- High-top table with linen for unity items
- Accessible bathrooms located at ceremony site (April 1st to October 1st)
- Overlook indoor/outdoor space for inclement weather ceremony
- Propane heaters (extra charge)
- Podium for the ceremony (by request)
- Convenient parking steps away from ceremony site
- Golf cart transportation (upon request) from clubhouse to overlook

Price: \$1200



Served Dinner + Open Bar Package

Priced per person with choice of two served dinner entrees. One vegetarian option may be also selected at no additional cost. All entrees include the choice of one salad, two accompaniments, four hours of Mountain Valley's open bar package, and four hors d'oeuvres. Price also includes: cocktails and hors d'oeuvres served privately to the Bride, Groom, and Bridal Party; Champagne Toast for all guests, Coffee, Tea and Fountain Soda.

Chicken

- CHICKEN MARSALA Sautéed chicken breast, mushrooms, sage, cream, and marsala wine - \$88
- CHICKEN FRANCESE Sautéed chicken breast, with lemon, garlic, and white wine - \$88
- CHICKEN OSCAR Sautéed chicken breast, asparagus, crabmeat, lemon butter sauce - \$102
- CHICKEN WITH FILLING Chicken breast with bread filling - \$88
- CHICKEN PICCATA Sautéed chicken breast with lemon and capers in a white wine sauce - \$88
- CHICKEN BRUSCHETTA Sautéed chicken breast topped with fresh, tomato, basil, and mozzarella - \$88
- CHICKEN MEDITERRANEAN STYLE Chicken breast topped with a roasted tomato medley and served over couscous with roasted vegetables - \$88

Beef & Pork

- SEARED FILET MIGNON Served in a mushroom demi-glace - Market Price
- BRAISED SHORT RIBS Served with a vegetable au jus - \$102
- PORK RIBEYE Pan - seared with a pear and bacon chutney - \$85
- BISTRO TENDER BEEF - Sliced Roast Beef served in a red wine demi-glace - \$91
- FILET MIGNON TIPS Served in a red wine demi-glace - \$103

Seafood

- LUMP CRAB CAKE Served with lemon aioli - \$106
- FLOUNDER Filled with seasoned crab meat - \$103
- FRESH SALMON FILET Served in a garlic butter sauce - \$103
- HERB-CRUSTED COD Pacific Cod in a herb-seasoned crust - \$99
- SHRIMP SCAMPI in a lemon butter sauce served over angel hair pasta - \$97

SURF & TURF Petite filet mignon paired with a jumbo lump crab cake - Inquire For Market Price

Vegetarian & Pasta

- EGGPLANT STACK layered with ricotta & fresh mozzarella cheese, drizzled with a balsamic reduction - \$90
- FOUR CHEESE RAVIOLI Served in an asparagus cream sauce with parmesan or basil marinara - \$87
- PENNE ALA VODKA Served in a pink vodka cream sauce with garlic and parmesan cheese - \$87
- VEGETABLE TARTLET Pastry filled with roasted vegetables and garlic parmesan cheese - \$87
- QUINOA - \$87 Served with assorted vegetables

Served Dinner + Open Bar Package

Salad (choice of one)

CAESAR SALAD Romaine, shaved parmesan croutons, and Caesar dressing

GARDEN MIX SALAD Mixed greens, cucumbers, tomato, shaved carrots, and croutons
Choice of one salad dressing:
Balsamic Vinaigrette, Blue Cheese, Italian, Ranch

PEAR SALAD Mixed greens, pears, dried cranberries, walnuts, balsamic vinaigrette, and shaved parmesan.

Accompaniments (choice of one starch and one vegetable)

STARCH: Rice Pilaf, Red Roasted Potatoes, Caramelized Sweet Potatoes, Yukon Gold Mashed Potatoes, Seasoned Mashed Potatoes, Pasta with Marinara Sauce, Twice Baked Potatoes, Parmesan Risotto

VEGETABLE: Green Beans, Seasonal Vegetable Medley, Garlic Roasted Broccoli, Honey Glazed Carrot, Roasted Brussel Sprouts

Additional Dinners: Children's Meals – (ages 12 and under): Macaroni and cheese or Chicken fingers with fries - \$23. Discounted Pricing for Vendor Dinners & Teen Dinners (ages 13 to 20) *Prices and product availability are subject to change according to market fluctuation

Stations Dinner + Open Bar Package

\$94
Per Person

Includes choice of two dinner entree stations, one plated salad, one starch, one vegetable, and one accompaniment. Also includes four butlered hor d'oeuvres, and 4 hours of Mountain Valley's open bar package. Price also includes: cocktails and hors d'oeuvres served privately to the Bride, Groom, and Bridal Party; Champagne Toast for all guests, Coffee, Tea and Fountain Soda.

Entree Stations (choice of two)

- TURKEY BREAST CARVING STATION - Roasted in rosemary and served with gravy
- ROASTED PORK LOIN CARVING STATION - Served with peach and Vidalia chutney
- ROAST BEEF CARVING STATION - Served with a mushroom demi-glace
- LONDON BROIL CARVING STATION - Prepared rare to medium-rare
- CHICKEN MARSALA - Sautéed chicken breast, mushrooms, sage, cream, & marsala wine
- CHICKEN WITH FILLING - Chicken breast with bread filling
- CHICKEN BRUSCHETTA - Sautéed chicken breast topped with fresh, tomato, basil, and mozzarella
- EGGPLANT STACK - Layered with ricotta & fresh mozzarella cheese, drizzled with a balsamic reduction
- FOUR CHEESE RAVIOLI - Served in an asparagus cream sauce with parmesan or basil marinara
- PRIME RIB CARVING STATION* - Slow-roasted to medium rare with au jus and horseradish cream
- ROASTED BEEF TENDERLOIN CARVING STATION*
Served with a red wine demi-glace
 - * *extra charge per market price*

Plated Salad (choice of one)

- CAESAR SALAD Romaine lettuce, shaved parmesan cheese, croutons, & Caesar dressing
- GARDEN MIX SALAD Mixed greens, cucumbers, tomato, shaved carrots, and croutons
- Choice of one salad dressing: Balsamic Vinaigrette, Blue Cheese, Italian, Ranch
- PEAR SALAD Mixed greens, pears, dried cranberries, walnuts, balsamic vinaigrette, and shaved parmesan cheese

Accompaniments (choice of one)

- MACARONI & CHEESE STATION - Macaroni and cheese served with toppings that include bacon, broccoli, stewed tomatoes, crumbled gorgonzola, and toasted bread crumbs
- PASTA STATION - Choice of two kinds of pasta: penne, tortellini, or linguini.
 - Choice of two sauces: Ala vodka, Marinara, Scampi, or Alfredo.
 - Toppings available (at an additional cost): Grilled chicken, meatballs, mussels, or shrimp
- BOWL STATION - Choice of base: quinoa, brown rice, or chickpeas. Toppings: roasted sweet potatoes, carrots, cucumber, broccoli, peppers, spinach, sunflower seeds, and edamame. Sauce: hummus, balsamic vinaigrette, soy sauce, and Green Goddess dressing

Vegetables (choice of one)

- Green Beans, Seasonal Vegetable Medley, Garlic Roasted Broccoli, Honey Glazed Carrot & Roasted Brussel Sprouts

Starch (choice of one)

- Rice Pilaf, Red Roasted Potatoes, Caramelized Sweet Potatoes, Yukon Gold Mashed Potatoes, Seasoned Mashed Potatoes, Parmesan Risotto

Additional Dinners Children's Meals – (ages 12 and under): Macaroni and cheese or Chicken fingers with fries - \$23. Discounted Pricing for Vendor Dinners & Teen Dinners (ages 13 to 20) *Prices and product availability are subject to change according to market fluctuation

Mountain Valley BBQ Package

\$94
Per Person

Includes 4-hours of Mountain Valley's open bar package Price also includes: cocktails and hors d'oeuvres served privately to the Bride, Groom, and Bridal Party; Champagne Toast for all guests, Coffee, Tea and Fountain Soda.

Proteins (choice of two)

BONELESS CHICKEN BREAST - Grilled and served with a side of BBQ Sauce

RIBS - Slow roasted pork ribs in BBQ Sauce

SMOKED BRISKET - Slow cooked over Hickory and served with a side of BBQ Sauce

Sides

STREET CORN - A blend of Flame Roasted Corn, onions, peppers, black beans & tomatoes

MACARONI & CHEESE

BAKED POTATO - Served with Butter & Sour Cream on the side

CONRBREAD & BUTTER

COLE SLAW

SELECT FOUR HOR D'OEURVES

Additional Dinners: Children's Meals – (ages 12 and under): Macaroni and cheese or Chicken fingers with fries \$23. Discounted Pricing for Vendor Dinners & Teen Dinners (ages 13 to 20) *Prices and product availability are subject to change according to market fluctuation

Butlered Hors D' Oeuvres

Hors D' Oeuvres (choice of 4)

- Crostini Station- Basil pesto, corn salsa, tomato bruschetta, olive spread, seasoned cream cheese spread, bacon crumbles, and balsamic reduction
- Mini meatballs
- Chicken bites
- Buffalo chicken egg rolls
- Fresh tomato-basil and mozzarella bruschetta
- Macaroni & cheese bites
- Stuffed Mushrooms- filled with sausage, spinach, and cheese
- Panko-coated shrimp accompanied with cocktail sauce
- General Tso Pot Stickers Served with a Teriyaki Garlic Sauce
- Chicken Cordon Blue Bites
- Chicken Satay
- Shrimp and Crab Wasabi Bites Served with a Cucumber Sauce
- Franks in a Blanket-served with a stone-ground mustard sauce
- Southwest Spring Rolls
- Bite-size Brie & Raspberry Bites
- Vegetarian Spring Rolls with a sweet chili sauce
- Asparagus Wrapped in Phyllo
- Bacon Explosion Kabobs (upon availability)
- Balsamic Pear Bruschetta
- Mini Crab Cakes with a Lemon Aioli *Additional Fee
- Bacon-Wrapped Scallops *Additional Fee
- Shrimp and Lobster Spring Roll *Additional Fee
- Martini Mashed Potato Bar with toppings *counts as two hors d' oeuvres
- Martini Macaroni and Cheese Bar with toppings *counts as two hors d' oeuvres

ARTISANAL STATION - Add \$9.50 per person: A selection of: seasonal fruits & vegetables, American artisanal cheeses Assorted crackers, Fresh Tomato-Basil and Mozzarella Bruschetta Spinach and Artichoke Dip and Buffalo Chicken Dip

Mountain Valley Bar Package:

four hours of open bar is included with all dinner packages. Featuring house brand liquors, two domestic draft beers, red + white house wines.

Call Brand Upgrade: Additional charge per person for four hours - \$14 per person. Includes: Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Parrot Bay Rum, Jim Beam Bourbon, Southern Comfort, Ryan's Irish Cream + Two Domestic Draft Beers and One Craft/IPA Draft Beer

Premium Brand Upgrade: Additional charge per person for four hours - \$16 per person. Includes: Kettle One Vodka, Crown Apple/Crown Royal, Jameson Whiskey, Tanqueray Gin, Martini & Rossi Vermouth, Jack Daniels Bourbon, Dewar's Scotch, Bailey's Irish Crème, Sambuca, Jose Cuervo, Kahlua, Three Domestic Draft Beers, and One Craft/IPA Draft Beer

- **Additional 1-hour open bar during the dinner hour** - \$4.50 per person
- **Additional 1-hour open bar at the end of the event** - \$600 plus the cost of alcohol per person based on the package served. House Liquors -\$4 | Call Liquors-\$5 | Premium Liquors -\$6
- **Second Full Service Bar** (Recommended for weddings with over 140 guests) - \$525
- **Overlook Cocktail Hour** - Wine, Alcoholic Drinks, Signature Drinks, and Two Bottled Domestic Beers Includes: glassware, set-up & clean-up charges (Upon Availability) - \$5.00 per person (minimum of 100 guests)



ADD SIGNATURE DRINKS (ask wedding team for our latest cocktail list)

Bridal Suite Bar Service Upgrades

Price includes: glassware, set-up & clean-up charges

Mimosas - 2 bottles of champagne & juices \$75

Hard Seltzers - (case of 12) variety of flavors \$50

Vodka Sodas - (case of 12) variety of flavors \$50

Enhancements

- **Champagne Welcome Toast** - Table set-up & clean-up, serving attendant, champagne & glassware - \$165
- **S'mores Station** - \$7.99 per person Graham crackers, chocolate, and marshmallows
- **Potato Station** - \$7.99 per person Waffle fries, tater tots, mashed potatoes, crumbled bacon, green onions, cheese sauce, gravy, hot sauce, ranch seasoning, and taco seasoning
- **Shrimp Station** - \$12.99 per person Steamed and Breaded Shrimp served with melted butter, Old Bay seasoning, and Cocktail sauce
- **Mac & Cheese Station** - \$8.99 per person with Bacon, Stewed Tomatoes, Toasted Bread Crumbs, Cheddar Cheese, & Hot Sauce
- **Popcorn Station** - \$7.50 per person Popcorn with white cheddar, cheesy jalapeno, garlic parmesan, nacho, cheddar, & bacon cheddar seasoning
- **Pretzel Station** - \$8.99 per person Pretzel bites served with melted cheese and mustard
- **Pasta Station** - \$7.99 per person Linguine, Penne, or Tortellini with a Choice of Two Kinds of Sauce: Marinara, Ala Vodka, Scampi, or Alfredo
- **Tater Tot Station** - \$6.99 per person Tater tots, cheese, bacon, green onions, and sour cream
- **Ice Cream Station** - \$10.99 per person Choice of up to 4 Heisler's Cloverleaf Dairy Ice Cream flavors with a variety of toppings
- **Candy Bar** - \$8.99 per person Enjoy a variety of popular candies
- **Continental Breakfast** - \$11.99 per person Assorted Danishes, Belgian Pearl Sugar Waffles, Fresh Fruit

Sparkler Send Off

\$100 includes cleanup

Propane Heaters For

Outdoor Bar: \$100 each

Custom Cocktail Hour

Ask us about a Customized Cocktail Hour in our scenic Overlook Reception Area!

Rehearsal Dinners

Served Buffet Style ~ Beverages included with all meals: water, soda, and lemonade. Beer & wine are available at an additional cost.

Add a Side Salad to station packages - \$4.25 per person

Add Chicken Tenders with Assorted Sauces to the station packages - \$5.50 per person

- **Plan 1:** \$19.99 per person - Choice of Two Entrée Selections: Roast Beef in Au Jus, Roasted Turkey, Baked Ham, or Italian Meatballs Served with: Mashed Potatoes and Gravy, Vegetable Du Jour, and House or Caesar Salad.
- **Plan 2:** \$20.99 per person - Choice of Two Entrée Selections: Chicken Bruschetta, Chicken Scampi, Baked Haddock, or Roast Beef Served with: Penne ala Vodka or Mashed Potatoes, Vegetable Du Jour, and House or Caesar Salad.
- **Plan 3:** \$23.99 per person - Choice of Two Entrée Selections: Stuffed Chicken Breast, Chicken Marsala, Herb Crusted Cod, Roast Beef Aus Jus, or Chicken Francese Choice of One: Red Roasted Potatoes, Garlic Whipped Potatoes, or Scalloped Potatoes Choice of One: Haricot Verts, Honey Glazed Carrots, Roasted Broccoli, or Carrot & Broccoli Blend, and House or Caesar Salad.
- **Plan 4:** \$23.99 per person - Choice of Two Entrée Selections (One Entrée per person): Crab Stuffed Flounder, Chicken Oscar, Shrimp Scampi, Beef Filet Tips in Burgundy Gravy, or Encrusted Salmon Choice of One: Red Roasted Potatoes, Garlic Whipped Potatoes, Baked Potato, or Scalloped Potatoes Choice of One: Green Beans, Honey Glazed Carrots, Roasted Broccoli, or Carrot & Broccoli Blend, & House or Caesar Salad.
- **Taco Station** - \$17.50 per person - Soft and Hard Shells, Grilled Chicken Seasoned Ground Beef, Spanish Rice, Pico de Gallo, Lettuce, Cheese, Sour Cream, Jalapenos
- **Pasta Station** - \$15.50 per person - Choice of Two Kinds of Pasta: Linguine, Penne, or Tortellini Choice of Two Kinds of Sauce: Marinara, Ala Vodka, Scampi, or Alfredo with Rolls & Butter (Add Grilled Chicken or Meatballs for \$4.25 per person)
- **Cheesesteak Station** - \$19.50 per person Beef & Chicken, Mini Pierogies, Marinara Sauce, Cheese, Peppers, Onions & Steak Rolls
- **Mac & Cheese Station** - \$16.50 per person. Mountain Valley's Classic Macaroni & Cheese Assorted Toppings Including: Bacon, Stewed Tomatoes, Toasted Bread Crumbs, Cheddar Cheese, & Hot Sauce ~Add Pulled Pork or Pulled Chicken for \$4.25 per person ~ Add Crabmeat for \$8.50 per person

Please add 6% sales tax, 20% service charge, and a \$185 set up/clean up fee to all packages.

*Prices and product availability are subject to change according to market fluctuation.

Suggested Vendors

Floral

Bella Floral 570.544.9225
Petal Pushers 570.668.1500
Designs by Edie 570.617.7659
USA'S Florals 570.622.8004
Talana Maria 603.682.0775
Smith Floral 570.454.7761

Bakery & Wedding Cakes

Mama Millies 570.622.1022
Whipped Sweet Shoppe 570.861.0475
Talana Maria 603.682.0775
Batter Than The Rest 570.544.5413

Salon & Makeup

Salon In The City 570.773.6878
Serenity Salon 570.739.7290
Helene Coyle 570.640.2418

Wedding Attire

Juliette Bridal 570.633.1066
Special Moments 570.739.7290
Charles X Block 570.668.1112
Bohorad's 570.622.7930

Photo Booth

Skuba Entertainment 800.261.1802

Officiants

Kate Defibaugh 610.301.5886
Nathan Gerace 570.668.0300

Photographers

Stesha Whitney 570.449.1997
Lisa Cambra 374.645.3236
Kupres Twins 570.952.5455
Bugge' Productions 570.225.8694
AfarrPhotography.com

Bus Charter Services

C&R Bus Tours 570.429.2200

Hotel - The Comfort Inn and Suites Barnesville

Dear Wedding Couple,

Congratulations on your engagement and upcoming wedding! Comfort Inn & Suites would be honored to host your out-of-town guests and offer them a welcoming stay. Our award-winning hotel is dedicated to delivering exceptional service and providing your guests with a comfortable, memorable experience. For your convenience, we also offer spaces for smaller gatherings such as bridal showers, rehearsal dinners, and bachelor/bachelorette parties to make your celebration even more special.

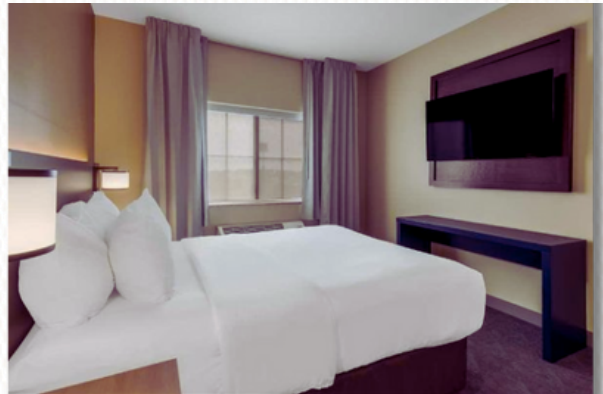
- **Special wedding group room rate with a minimum 10 room block.**
- **Complimentary room for the wedding couple with 12 paid room nights.**
- **Early check-in / late check-out upon request.**
- **Complimentary hot breakfast**
- **Complimentary wifi**
- **68 guest rooms and suites**
- **Accessible rooms available**
- **24-hour Fitness center**
- **24-hour coffee and tea available in lobby**
- **24-hour marketplace for drinks, snacks and sundries**
- **Complimentary outdoor parking**

Please contact the hotel for more information or to schedule a site tour!

Phone: [\(570\)773-5252](tel:(570)773-5252)

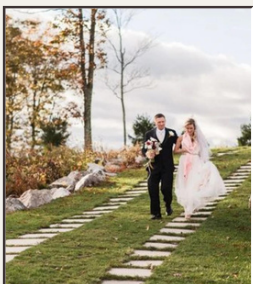
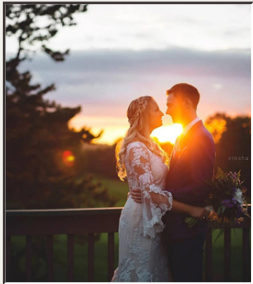
Website: www.comfortinnbarnesville.com

Address: 1252 Morea Road, Barnesville, PA 18214



Wedding Package Information

- The combined minimum price for a wedding ceremony, reception and catering + bar package is \$15,000. Wedding dates for budgets smaller than \$15,000 may be available on Fridays and Sundays as well as some Saturdays during the non-peak season. Contact the wedding team for details.
- A \$2,500 deposit is required to save a date. Deposit is non-refundable and will be applied to the final event invoice.
- A service charge of 20% plus 6% sales tax will be added on all food and beverage purchases.
- All advertised prices and product availability are subject to change according to market.
- No food prepared by Mountain Valley may be taken off the premises due to health department regulations.
- A headcount is required 14 days (two weeks) prior to your function for food ordering purposes.
- Cancellations will not be accepted after that time.
- Final payment is due 10 business days prior to the event.
- A 3% service charge will be assessed on any event paid by credit card.
- The final billing statement will reflect the guaranteed attendance numbers plus guests added on the day of the event.
- Clubhouse rental shall not exceed contracted time. Additional clubhouse rental time will be billed.
- All displays and /or decorations proposed by the customer shall be subject to the prior written approval of Mountain Valley Golf Course in each instance. Confetti and wall hangings are not permitted in Mountain Valley's Function rooms.
- All items must be removed from the venue at the end of day of the event, unless other arrangements have been made and approved by Mountain Valley Golf Course.
- Any personal property of the customer, customer's guests, invitees, or vendors hired by the customer brought onto the premises of Mountain Valley Golf Course and left thereon either prior to, during or following the event, shall be at the sole risk of the customer or guests. Mountain Valley Golf Course shall not be liable for any loss of or damage to any such property for any reason. Any items, including signage, to be put in Banquet room, Lobby or on a wall must be approved in writing by Mountain Valley Golf Course prior to the Event
- The clubhouse at Mountain Valley Golf Course holds a Pennsylvania Liquor License which authorizes the purchase and dispensing of alcoholic beverages. All rules and regulations set forth by the Pennsylvania Liquor Control Board must be strictly adhered to. No one under the age of 21 shall consume alcohol on these premises.
- We expect the cooperation and participation of all sponsors of alcohol events to help enforce the legal drinking age. All alcohol must be purchased from Mountain Valley Golf Course. Outside liquor, beer, and wine are prohibited at public or private events held at Mountain Valley Golf Course.



OUR CONTACT



Call Us: 570.467.2242



Hotel Phone: (570)773-5252



<https://mtvalleygolf.com/weddings/>



weddingteam@mtvalley.net



1021 Brockton Mountain Dr, Barnesville,
PA 18214

