



Luncheon

Menu

585.243.0500

ValleyOakEvents@gmail.com

Quality Inn & Valley Oak
4242 Lakeville Road, Geneseo, NY 14454

www.ValleyOakEventCenter.com



On behalf of the staff at the Valley Oak Event Center, we thank you for considering us to host your luncheon. Our staff strives to provide you and your guests with exceptional service. We take pride in our acute attention to detail with every step of planning unique and memorable celebrations that accommodate your specific needs.

Our reception center is conveniently located in the west wing of the Quality Inn facility, which enables guests to flow freely and safely to their guest rooms. Overnight guests are welcome to enjoy our complimentary hot breakfast buffet in our cozy breakfast room.

Enclosed is a packet of information regarding food and beverage selections. If you have questions or would prefer to put together a custom menu we are happy to work with you on these requests. Please stop in any time for a tour of the property or contact us to begin planning your event.

Best wishes with your event,

Luncheon Buffet Options

\$15.95 per person 30-50 people

\$14.95 per person 50-100

New York Deli

Tray of assorted Meats and Cheeses:

Ham, Turkey and Roast Beef with Swiss, Provolone and Cheddar Cheeses.

Sandwich Garnishes:

Lettuce, Tomato and pickles

Assorted Fresh Rolls and Condiments

Chips, Pasta Salad or Garden Salad

Taco Bar

Seasoned/Sauteed Strips of Chicken and Beef, Refried Beans

Taco Garnishes:

Lettuce, Tomato, Onion, Salsa, Shredded Cheese and Sour Cream

Taco Shells and Flour Tortillas

Soup and Salad Bar

Cream of Broccoli and Homemade Chicken Soup

Julienne: Tossed Salad

Fresh Greens with Strips of Ham, Turkey, Cheddar and Parmesan Cheeses

Italian and Ranch Dressings

Assorted Rolls and Crackers

Pasta Tour of Italy

Assorted Greens with Italian and Ranch Dressings

Cheese Lasagna:

Layers of Pasta, Ricotta and Mozzarella Cheeses with Marinara Sauce

Chicken Alfredo over Pasta

Hot Seasonal Vegetable

Toasted Italian Garlic Bread

Additional Beverage and Dessert Options

Coffee Station

\$2.25 per person

Coffee, Decaf and Tea

Lemonade, Iced Tea or Soda

\$7.00 per pitcher

Decorated Punch Bowl

\$40.00

includes one refill

Dessert Table

\$4.50 per person

Assorted selection of Mini Cheesecakes, Petitfours,
Brownies and Cookies

Sweets Tray

\$2.50 per person

Assortment of Brownies and Cookies

Terms & Conditions

Deposits and Minimums

Each reception must meet a minimum cost per room used. Costs do not include tax and service charge. If your food and beverage expenditure falls below the minimum for the room which you have booked, we reserve the right to move the event to a more suitably sized room or to bill the minimum for the room in which you have booked. Deposits are non-refundable, and will be applied towards your final bill. Your requested date and room will not be held until a full deposit is received.

Cancellation

If cancellation occurs less than 6 months prior to your event, the vendee will be charged 50% of the minimum room charge.

Final Attendance

A final attendance guarantee is required 14 days prior to your reception. This is the minimum number of attendees you agree to pay for, even if actual attendance falls below that number.

Payment

50% of the guaranteed minimum charge is to be paid 14 days prior to the date of your reception, with the remaining balance due 2 days prior to the event. If payment is made by credit card, please add 5% for processing.

Additional Terms

- There will be no straight liquor or shot consumption. We reserve the right to limit the amount of alcohol consumption and refuse to serve any one under the age of 21 or those who appear visibly intoxicated.
- Bar and menu substitutions may be subject to a change in price.
- All prices quoted within 6 months of your reception are guaranteed.
- We do not assume responsibility for any personal items brought into the establishment.
- In accordance with New York State laws, no food or beverages may be brought into the establishment, with the exception of the wedding cake. Wedding cake must be made by a NYS Board of Health Certified Bakery with proper certification available.
- Candles are permitted, however if using votive or pillar candles, they must be in a non flammable dish or holder. Taper candles must be dripless and burn for a maximum of 8 hours.
- We reserve the right to remove any favors, decorations, or center pieces, etc... that may present a hazard or, in the opinion of management are not safe or appropriate.
- We do not allow any tacks, staples, glue, tape or nails in or on the walls.
- We do not permit the use of confetti or glitter. The vendee will incur a \$250.00 clean up fee if used.