

A full-page photograph of a wedding couple in a scenic landscape. The bride, in a white gown and holding a bouquet, and the groom, in a dark suit, are embracing on a grassy hill. The background features a dense line of green trees and distant blue mountains under a bright blue sky with large, white, fluffy clouds. The text 'WH 1899' is overlaid in the upper center.

WH 1899

Matt Stallone Photography

WEST HILLS COUNTRY CLUB  
**WEDDING PACKAGE**

121 Golf Links Road, Middletown, NY | [WestHillsCountryClub.com](http://WestHillsCountryClub.com) | (845) 341-1899





# YOUR WEDDING BEGINS WITH

Professional Maître d' Service

Spacious, Elegantly Appointed  
Wedding Suite with Separate Sitting  
and Dressing Spaces

Complimentary Valet Parking for All of  
Your Guests

Butler-Served Champagne, Your  
Signature Cocktail, Lemonade and  
Citrus-Scented Water Upon Guest  
Arrival at Our Facility – Up to Thirty  
Minutes Prior to the Scheduled Start  
of Your Wedding

Floor-Length Table Linens and Napkins  
in a Variety of Colors

Personalized Menu Cards

Elegant Table Settings Featuring Your  
Choice of Charger Plate

Take-Home Table Featuring Freshly-  
Brewed Coffee, Decaffeinated Coffee,  
Tea and Water

Escort Cards

Limitless Photographic Opportunities  
on One of the Most Scenic Private Golf  
Courses in the Hudson Valley

Discounted Rates To Play a Round  
on Our Beautiful Course for the  
Wedding Couple

## A NOTE FROM THE CHEF

Thank you for considering West Hills Country Club for your wedding. It's an honor to be part of such a special day. I'd love to work with you to create a personalized menu that perfectly captures your tastes and vision. If you have any specific ideas or requests, please share them, and I'll make it happen!

Chip Olszewski, Executive Chef



## YOUR WEDDING **INCLUDES**

Ultra-Premium Beverage Service

Five Hours of Top-Shelf Open Bar

One Signature Cocktail from Our List or Create Your Own

### **Cocktail Hour**

#### **WEST HILLS SEASONAL CHEF'S TABLE**

##### **BUTLER-PASSED HORS D'OEUVRES**

Select Six Hors d'Oeuvres

##### **STAFF-ATTENDED ACTION STATIONS**

Select Three Reception Stations

Featuring Flavors From All Over the World

### **Dinner Reception**

Champagne Toast

House-Baked Breads and Rolls,  
Served Warm with Whipped Butter

##### **TABLE-SIDE WINE SERVICE**

House Red & White Wine Offered to Your Guests Tableside  
Upgraded Wine Selections Are Available

#### **WEST HILLS DUET COURSE**

##### **TABLESIDE CHOICE OF ENTRÉE**

One of Each — Meat, Fish, Poultry, and Vegetarian

### **Dessert**

##### **WEDDING CAKE**

Created to Your Specifications by The Pastry Garden,  
Served with a Hand-Dipped Chocolate Strawberry

Cordials, Cappuccino, Espresso, Coffee,  
Decaffeinated Coffee, and Tea Service



# COCKTAIL HOUR

## WEST HILLS CHEF'S SEASONAL TABLE

Indulge in a stunning, chef-curated display inspired by the freshest flavors of the season. Thoughtfully crafted to delight the senses, this bountiful spread showcases a harmonious blend of vibrant colors and exquisite flavors.

### FEATURING

Imported & Domestic Cheeses, Pesto Marinated Grilled Vegetables, Roasted Eggplant Salad, Tomato Mozzarella, Fire-Roasted Peppers, Garden-Fresh Crudite, Marinated Olives, Berries, Assorted Water Crackers, Flatbreads, Honeydew, Cantaloupe, and Golden Pineapple



### WAYS TO ENHANCE YOUR COCKTAIL HOUR

## HUDSON VALLEY FARMS GRAZING TABLE ✦

FAVORITE

Completely Custom Display of Local Cheeses, Charcuterie, Hard Crust Breads, Jams, Jelly and Flatbreads Curated by Our Culinary Team Uniquely For Your Wedding Day

### FEATURING

Imported Prociutto de Parma, Mortadella, Genoa Salami, Hot and Sweet Capicola, Marinated Mozzarella Ciliegine Salad, Dried Cured Sausages, Dried Fruit and Pepperoni

## THE CHAMPAGNE WALL ✦

### PRIMI FROM PARMA ✦

Shaved Prosciutto di Parma, Parmigiano Reggiano, Made-To-Order Mozzarella, Imported Provolone, Marinated Italian Hot Peppers, Roasted Red Peppers, Broccoli Rabe Salad, House-Made Warm Focaccia and Artisanal Fresh-Baked Breads

# COCKTAIL HOUR

SELECT SIX PASSED HORS D'OEUVRES

## HOT HORS D'OEUVRES

- Bang Bang Cauliflower, Bleu Cheese
- Bacon Wrapped Shrimp, Chipotle Honey Glaze
- Tempura Fried Chicken Skewers, Thai Chili Glaze
- Mini Brats on Pretzel Rolls, Mustard, Apple Sauerkraut
- Crunchy Mac and Cheese Bites, Herbs, Bacon Marmalade
- Nashville Hot Chicken Sliders, Pickle Chips, Mayo
- Grilled Cheese with Tomato Bisque Shooters, Basil Creme
- Roasted Vegetable and Edamame Potstickers
- Crispy Fried Risotto Arancini, Roasted Pepper Sauce, Shaved Parmesan Cheese
- Maryland Style Crab Cakes, Citrus Remoulade
- Filet Mignon Portobello Skewers
- Beef Tenderloin Wrapped Asparagus, Horseradish Cream
- Beef Teriyaki Kebabs
- Beer Battered Shrimp
- Fig & Brie Tartlets
- Bacon-Wrapped Scallops
- Chicken Scampi Brochettes
- Mini Pastrami Reubens
- French Onion Soup & Grilled Cheese
- Carne Asada Tacos
- Baby Lamb Chops, Yogurt and Mint Lemon Sauce ✦
- Demi Prime Rib Sandwiches ✦
- Baked Lobster Mac n Cheese ✦
- Butter-Poached Lobster & Filet Mignon ✦

## CHILLED HORS D'OEUVRES

- Roasted Beet Tartare, Horseradish Aioli, Everything Bagel Crostini
- Bruschetta Tasting, Tomato Basil, Hummus, Vegetable Caponata
- Salmon Poke Tacos, Wasabi Crema
- Grilled Peach Crostini, Whipped Ricotta, Arugula, Balsamic Glaze
- Blueberry Jam and Basil Mozzarella Crostini
- Shrimp Ceviche, Pickled Jalapeño, Crispy Plantain
- Savory Goat Cheese Tart, Sliced Pear, Dried Cranberries
- Citrus Grilled Shrimp, Mango Emulsion
- Beef Carpaccio, Toasted Baguette, Horseradish, Tomato Compote
- Gruyère Puff Tarts, Roasted Mushroom, Caramelized Onions, Bacon, Mustard Crema
- Citrus Mascarpone Stuffed Strawberries, Prociutto Frites
- Shrimp Cocktail Shooters
- Mini Turkey Club Sandwiches
- Cilantro Marinated Swordfish Skewers
- Prosciutto Wrapped Melon, Wildflower Honey & Cracked Pepper
- Curried Chicken Salad, Sesame Cluster
- Watermelon & Feta Skewers
- Tater Tot & Caviar, Lemon Crème ✦
- Tuna Tartar Sesame Miso Cone ✦
- Lobster Ceviche ✦
- Mini Lobster Rolls ✦
- Mobile Shucked Oyster Service ✦
- Mobile Shucked Littleneck Clam Service ✦

✦ Symbol Denotes An Enhancement Option

## STAFF-ATTENDED

# ACTION STATIONS

SELECT THREE ACTION STATIONS

### AL FORNO WITH ITALIAN SANGRIA **FAVORITE**

- Marinated Hot Italian Peppers
- Fresh Focaccia Bread
- Ciliegini Mozzarella With Roasted Tomato, Fresh Basil and EVOO

#### SELECT TWO PASTAS

- Sun-Dried Tomato Carbonara: Pancetta, Cream, Spinach
- Pesto: Basil Pesto, Cream, Seasonal Vegetable
- Pomodoro: San Marzano Tomatoes, Basil, Parmesan, Garlic
- Alla Vodka: Basil, Cream, Vodka
- Bolognese: Seasoned Beef, Tomato, Cream, Demi Glaze
- Seasonal Ravioli

### POKE BOWLS WITH SAKE & SAPPORO BEER

*Build Your Own Poke Bowl*

#### SELECT TWO PROTEINS

Asian Chicken, Beef, Tofu, Thai Chili Shrimp, Tuna

#### ACCOMPANIED BY

Jasmine Rice, Brown Rice, Avocados, Radish, Edamame, Mango, Cucumber, Scallions, Sweet Corn, Jalapenos, Sesame Ginger Vinaigrette

### SANTORINI GYRO WITH WHITE WINE SANGRIA

#### SELECT TWO PROTEINS

- Lamb, Chicken, Beef or Pork Souvlaki

#### ACCOMPANIED BY

Grilled Mini Pita Bread, Seasonal Hummus, Baba Ganoush, Tzatziki, Cucumbers, Lettuce, Tomato, Marinated Feta

### TEXAS BARBECUE WITH SPIKED ARNOLD PALMER

- **SELECT ONE** Dry Rub Brisket or Pulled Pork
- Chicken and Waffles
- Creamy Macaroni and Cheese, Panko Crust
- Texas Style Corn Bread
- Chef's Seasonal Cole Slaw

### HACIENDA GRILL WITH CORONA BEER

Flour and Corn Tortillas, Pico de Gallo, Guacamole, Cheddar Cheese, Lime Wedges, Scallions, Rice and Beans, Salsa Verde, Black Bean and Corn Salad, Mango Salsa, Assortment of Hot Sauces

#### SELECT TWO

- Blackened Grilled Shrimp
- Carne Asada Beef
- Mole Poblano Pulled Chicken
- Mexican Chorizo Sausage

### THE SLIDER BAR WITH MICHELOB ULTRA BEER

#### SELECT TWO

- Angus Burger Slider, Gruyere, Bacon, Caramelized Onions
- Rueben Slider, Pastrami, Swiss, Sauerkraut Thousand Island
- Chicken Parmigiana Sliders, Mozzarella, Basil, Marinara
- Portabello Slider, Roasted Red Peppers, Arugula, Balsamic
- House-Made Italian Meatball Slider, Mozzarella, Marinara

#### ACCOMPANIED BY

Tater Tots with Chef's Bacon & Cheddar Fondue, Pickles, Mayo, Mustard, Ketchup, Ranch

### NEW YORK, NEW YORK **NEW!**

- Sausage & Peppers
- Hot New York Pretzels
- Classic Street Hot Dogs

#### SELECT TWO WOOD-FIRED PIZZAS

- Margarita
- Pepperoni
- Sausage
- Meat Lovers
- Buffalo Chicken
- Chicken Bacon Ranch



## PREMIUM STAFF-ATTENDED

# ACTION STATIONS

UPGRADE TO ANY OF THESE STATIONS TO ELEVATE YOUR GUESTS' EXPERIENCE

### THE HAMPTONS ✧ WITH PROSECCO

Poached Gulf Shrimp, Classic Cocktail Sauce and Lemon Crescents

All of The Above with Blue Point Oysters and Littlenecks on the Half Shell ✧

All of The Above with Alaskan King Crab Legs and Jumbo Lump Crab Cocktail ✧

All of The Above with Maine Lobster ✧

### NANTUCKET ✧

A coastal-inspired feast.

- Steamed Clams & Mussels
- Classic Mini Chilled Lobster Rolls
- Crispy Golden Panko Fried Shrimp
- Creamy Clam Chowder
- Sea Salt Potato Chips

### TOKYO BAY ✧ WITH SAKE & SAPPORO BEER

- Assorted Sushi and Sashimi
- Seafood and Vegetable Hand Rolls California, Spicy Tuna, Shrimp, and Salmon
- Rare Seared Ahi Short Plates, Wakame
- Cool Ginger-Scented Soba Noodles
- Pickled Ginger, Wasabi, and Soy Sauce

### CHAMPAGNE & CAVIAR ✧

An opulent spread of delicacies, perfectly paired with bubbles.

- Caviar Bumps
- Assorted Smoked Fish and Cured Meats
- Champagne
- Dried Fruit
- Crusty Breads & Mini Bellini's
- Smooth Crème Fraîche

### CATCH OF THE DAY ✧

Our Executive Chef hand-selects the finest seasonal fish, sourced fresh from the market, presenting it whole and carving it live before your guests.

#### ACCOMPANIED BY

- Tropical Ceviche
- Aromatic Basmati Rice
- Tender Sautéed Escarole
- Lemon Saffron Emulsion

### CAFÉ ITALIANO ✧ WITH ITALIAN SANGRIA

- Seared Lamb Chops, Preserved Lemon, Fresh Herbs
- Sautéed Shrimp Fra Diavolo
- Classic Arancini, Pomodoro Sauce
- Chilled Vegetable Caponata
- Chef's Panzanella Salad

### LAND & SEA ✧

Savor the best of both worlds with expertly prepared selections from land and sea.

- Sautéed Petite Filet Mignon

#### SELECT ONE FROM THE SEA

- Grilled Lobster Tail
- Sautéed Shrimp
- Jumbo Sea Scallops

#### SELECT ONE ACCOMPANIMENT

- Potatoes au Gratin
- Creamed Spinach
- Asparagus
- Broccolini
- Mini Baked Stuffed Potato



# APPETIZER

SELECT ONE DUET COURSE

## HOUSE-MADE FRESH MOZZARELLA

Vine Ripe Tomatoes, Basil Pesto,  
and Grilled Peasant Bread

ACCOMPANIED BY

Your Choice of Mixed Baby Greens Salad with  
Balsamic Vinaigrette or Classic Caesar Salad with  
Focaccia Croutons

## VINE RIPE TOMATO WEDGE

Beefsteak Tomatoes, Sliced Red Onion,  
Imported Gorgonzola

ACCOMPANIED BY

Seasonal Greens, Balsamic Vinaigrette



## UPGRADE WITH THESE PRE-ENTRÉE DUET COURSE ✦

Imported Feta Cheese Seasoned with EVOO,  
Fresh Mint, and Greek Oregano

ACCOMPANIED BY

Crisp Romaine Salad, Vine-Ripe Tomatoes, Hot House  
Cucumbers, Celery, Bell Peppers and Kalamata Olives  
Dressed in a Delicate Red Wine Vinaigrette

Boursin Cheese Bruschetta

ACCOMPANIED BY

Shaved Brussels Sprout Salad, Smoked Almonds,  
Cranberries, Roasted Grape Vinaigrette

Ruby and Gold Beet Salad

ACCOMPANIED BY

Goat Cheese and Frisée Lettuce

Pear & Bleu Cheese

ACCOMPANIED BY

Candied Walnuts, Watercress, Radicchio,  
Blood Orange Vinaigrette

Grilled Baby Artichoke Chops

ACCOMPANIED BY

Stracciatella Cheese, Lemon, Dill and Baby Greens

## SEASONAL

Grilled Peaches with Truffle Honey,  
Toasted Sourdough with Whipped Ricotta

ACCOMPANIED BY

Seasonal Greens, Citrus Vinaigrette

Roasted Butternut Squash and Pomegranate Salad,  
Maple Shallot Vinaigrette

ACCOMPANIED BY

Goat Cheese Croquette

Watermelon & Feta

ACCOMPANIED BY

Baby Arugula and Balsamic Drizzle



# DINNER RECEPTION

## West Hills Signature Entrées

SELECT ONE FROM EACH CATEGORY

### MEAT

Peppercorn Crusted Filet Mignon  
Port Wine Demi

Garlic Butter Grilled NY  
Strip Steak, Herb Dijon Compound Butter

Herb Crusted Seared Pork Tenderloin,  
Sour Cherry Gastrique

Red Wine Braised Short Rib  
Truffle Red Wine Demi Glace

### FISH

Pan-Seared Faroe Island Salmon, Lemon  
Shallot, White Wine Sauce

Pan-Seared Faroe Island Salmon, Garlic  
Ginger Jus

Seared Halibut with Citrus Beurre Blanc ✦

Lump Crab and Scallop-Stuffed Shrimp ✦  
Sherry-Enhanced Lobster Cream Sauce

Oven-Roasted Cod ✦  
Buttery Panko Bread Crumbs,  
Lemon Zest, Herbs

### CHICKEN

Classic Chicken Francaise,  
Creamy Lemon and White Wine Sauce

Sautéed Chicken Breast, Candied Leeks,  
Sautéed Spinach, Champagne Buerre Blanc

Herbs de Provence Seared French Breast of  
Chicken, Roasted Garlic Chicken Glace

Grilled Chicken Breast Paillard, Shiitake  
Mushroom Shallot Demi-Glace, Herbs

### VEGGIE

Eggplant Siciliana, Fresh Mozzarella,  
Grilled Tomatoes, Béchamel and  
Oven-Roasted Tomato Sauce

Crimini Mushroom Ragout,  
Pearl Onion, Caramelized Shallot,  
Orecchiette Pasta, Thyme Cream Sauce

Wild Mushroom & Vegetable Risotto,  
King Oyster Mushrooms, Herb Pesto

Butternut Squash Purée, Pasta Ribbon,  
Seasoned Ricotta, Brown Butter, Sage

SEASONAL

### UPGRADED TABLE-SIDE WINE SERVICE ✦

Speak With Your Event Planer



✦ Symbol Denotes An Enhancement Option

# DESSERT

## WEDDING CAKE

Custom-designed to your preferences by The Pastry Garden and accompanied by a decadent hand-dipped chocolate strawberry.

- Enjoy a selection of freshly brewed cappuccino, espresso, coffee, decaffeinated coffee, and a variety of teas.
- Plus your guests will enjoy table-side service of after-dinner drinks.



## Dessert Enhancements

### CAMPFIRE CREATIONS ✧ **INTERACTIVE**

Create Your Own S'mores! Your Guests will Roast Jumbo Marshmallows and Pair Them with Honey Graham Crackers, Chocolate Bars, Dark Chocolate Ganache, Toasted Coconut, Candied Pecans

### DESSERT MARTINIS ✧

#### SELECT TWO

Espresso Martinis, Chocolate Martinis, Raspberry Cheesecake Martini, Snickerdoodle Martini, Peach Cobbler Martini, Cannoli Martini, Tiramisu Martini

#### TO EAT

Macaroons, Mini Tartlets, Lemon Curd, Peach Cobbler, Key Lime, Chocolate Truffle, Biscotti

### GOURMET ICE CREAM BAR ✧

Scooped-to-Order Vanilla Bean and Chocolate Ice Creams and Fruit Sorbet with Fresh Berries, Waffle Cones, Caramel, Chocolate Sauce. Accompanied by House-Made Candied Nuts, Crushed Cookies, Whipped Cream, Rainbow Sprinkles and More!

### ICE CREAM SANDWICH BAR ✧

Create your own chipwich featuring Chocolate Chip, Sugar, Oatmeal and Snickerdoodle Cookies

#### SCOOPED ICE CREAM

Chocolate, Vanilla, Cookies & Cream

#### TOPPINGS

Sprinkles, Chocolate Ganache, Chocolate Morsels, Crushed Oreo, Reeses Pieces

### PASSED DESSERTS ✧

#### SELECT TWO

Zeppole, Ice Cream Sandwiches, Donut Holes, Churros, House-Made Chipwiches, Cannoli

### THE ULTIMATE PASTRY BAR ✧

French and Italian Confections, Miniature Crème Brûlée, Assorted Petit Fours, Cannoli, Sfogliatella, and Tiramisu Cups. Elaborate International Coffee, Cappuccino and Espresso Bar

### PUDDING SENSATIONS ✧

Displayed in mini martini glasses  
Rice pudding, chocolate pudding, tapioca pudding, lemon curd, butterscotch, chocolate brownie

### WEST HILLS EXTRAVAGANT VIENNESE HOUR ✧

#### AN UNBELIEVABLE DISPLAY FEATURING

The Ultimate Pastry Bar, Gourmet Ice Cream Bar, Campfire Creations, Elaborate International Coffee, Cappuccino and Espresso Bar

### HOLY ROAMING CANNOLI ✧

Your own personalized hand-made cannoli prepared by our roaming chef.

Cannolis, Cream Puffs, Mini Chocolate Chips, Pistachio Crumbs, Powdered Sugar, Chocolate Ganache Dip

### COOKIES & MILK ✧

Individual Whole Milk & Chocolate milk from Ronnybrook farms. Thick Milkshakes and rootbeer floats, rainbow cookies, black and white cookies, chinese cookies and an assortment of warm house-made cookies.





## HOST YOUR CEREMONY ♦

Say "I Do" In Our Stunning Outdoor Ceremony Space or Inside Your Spacious Ballroom

- Guests will be Greeted with Welcome Drinks Including Your Signature Cocktail, Champagne, Lemonade & Water, Starting 30 Minutes Before Your Nuptials
- On-Site Ceremony Coordination
- Amplified Audio System For Your Vows
- Cushioned Chairs will be Provided for Each Guest
- All Ceremony Decorations To Be Provided By You, Your Florist, or Your Decorator

## CRAFT BEER ♦

Elevate Your Event and Bring Your Dream Experience To Life With Our Selection of Premium Craft Beers. Whether It's Local Favorites or Seasonal Imports, IPAs, Ciders, and Gluten-Free Options, The West Hills Beverage Team is Dedicated to Discovering The Perfect Beer Selection For Your Wedding Guests.

## LATE NIGHT MUNCHIES ♦

After Celebrating, Send Them Out The Door with Something They are Sure to Remember!

### LATE-NIGHT BREAKFAST

Bacon, Egg, and Cheese Sandwiches, Tater Tots

### THE CARNIVAL

Soft Pretzel Sticks, Hot Dog Cart, Assorted Chips

### THE PIZZERIA

Fresh Hot Pizza Slices, Garlic Knots, Mozzarella Sticks

### THE BAKE SHOPPE

3 Types of Warm House-Made Cookies with Milk

### THE CREAMERY

Selection of Your Favorite Novelty Ice Creams





START CELEBRATING EARLY WITH OUR

# PAMPER PACKAGES

## PREP, PAMPER & POUR

**10AM EARLIEST ARRIVAL**

While you're getting pampered, why not indulge? All Packages Include an Attendant for You and Your Party Along with a Mimosa Bar, Coffee, Tea, Juice, and Water.

### LOVE YOU A BRUNCH ✦ **FAVORITE** BREAKFAST PLATTER

Freshly-Baked Breakfast Bagels, Croissants, Muffins, and Danish Pastries. Served with Cream Cheese and Butter. Yogurt and Granola, Sliced Ripe Seasonal Fruits and Fresh Berries

### BEST. SNACKS. EVER. ✦

Wraps to Share - Grilled Chicken Wrap, Turkey & Bacon Avocado Wrap, Marinated Grilled Vegetable Wraps

Chips & Dips - Tri-Color Tortilla Chips & Pita Chips Served with Guacamole, Salsa, and Roasted Red-Pepper Hummus

Sliced Ripe Seasonal Fruits and Fresh Berries  
Chocolate Dipped Strawberries

### BUBBLY UPGRADE ✦

- LaMarca Prosecco Rosé
- Moët & Chandon
- Veuve Clicquot
- Selection of Hard Seltzers

## PREGAME AT THE PUB

These spaces do not offer changing rooms

### OPEN BEER & WINE ✦

**AVAILABLE BETWEEN MEMORIAL DAY & LABOR DAY**

This Seasonal 3 Hour Package is available from 1-4pm. It Includes an Attendant for You and Your Party. Ask your event planner for availability and details.

Draft Beer, Bottled Beer & House Wine Service  
Chefs Selection of Pub Snacks and Finger Foods

Relax in our Centennial Pub with 5 Big Screen TV's and our Pool Table

### SIMULATOR & BREWS ✦ **NEW!**

**AVAILABLE APRIL - NOVEMBER. STARTING AT 10AM.**

This package Includes an attendant and access to our state-of-the-art private golf simulator for you and your party.

Draft Beer, Bottled Beer & House Wine Service  
Chefs Selection of Pub Snacks

When booking our pamper packages, couples will enjoy exclusive access to our luxurious wedding suite starting at 10am, accompanied by a dedicated wedding attendant. Alternatively, for couples who opt not to indulge in our pamper package, we are delighted to offer complimentary access to the suite three hours before your scheduled ceremony with a wedding attendant. Should you desire an earlier arrival, early access can be arranged. ✦

April Vidal Photography

✦ Symbol Denotes An Enhancement Option





# PRICING INFO

## Congratulations on your engagement!

At West Hills Country Club, we know every wedding is unique. That's why we offer a variety of options to create the perfect day for you.

Most of our couples find their dream wedding falls within a range of \$15,000 - \$30,000 based on your specific needs, such as the day of the week and menu selections.

We'd love to chat with you and show you how West Hills Country Club can bring your vision to life! Schedule a tour today and let's start planning your dream wedding!