



RON JAWORSKI'S

VALLEYBROOK
country club

2019 Banquet Packages

AN AWARD WINNING VENUE



RON JAWORSKI'S

VALLEYBROOK
country club

Amenities

Included in All Packages

Full Service Packages

Choice of Sit Down or Buffet

Choice of Linen and Napkin Color

Full China Service

Centerpieces

Special Children's Pricing

Open Bar Packages available

Beautifully Decorated Ballroom Overlooking the Golf Course

Complimentary Parking

Complimentary House Music

Fire Pit

Any Event 40 people or less is a 3 hour event

Sunny Side Up Continental Breakfast

Assorted Danish, Muffins, and Bagels

Fresh Fruit Display

Creamy Butter, Cream Cheese, and Preserves

Coffee, Decaf, Hot Tea, and Assorted Juices

**Add Breakfast Sandwiches: Egg, Cheese, Bacon, And/Or Sausage
for an additional charge*

Minimum of 40 people available on Riley's on the Green

The Eye Opener Breakfast Buffet

French Toast w/ Powdered Sugar and Maple Syrup

Fluffy Scrambled Eggs

Hickory Smoked Bacon and Sausage

Hash Brown Potatoes

Assorted Danish

Sliced Fresh Fruit

Coffee, Decaf, Hot Tea, and Assorted Juices

*Add Waffle Bar w/ Assorted Fruit Toppings and Whipped Cream
for an additional charge*

Add Omelet Station w/ Omelets made to Order

Minimum of 50 people

Brunch Buffet

Breakfast Foods

French Toast w/ Powdered Sugar and Maple Syrup
Fluffy Scrambled Eggs Garnished with Tomatoes and Fresh Parsley
Hickory Smoked Bacon and Sausage
Assorted Danish, Muffins, and Croissants
Creamy Butter and Preserves
Sliced Fresh Fruit

Salads

Caesar Salad w/ Garlic Croutons
Marinated Tomato Basil Salad

Lunch Entrees (Select 2)

Chicken Marsala
Baked Ziti
Chicken Parmigiana
Herb Encrusted Tilapia
Penne ala Vodka
Sliced Roast Pork in Natural Drippings

Accompaniments

Vegetable Medley
Oven Roasted Potatoes
Fresh Baked Rolls and Butter
Coffee, Decaf, Hot and Iced Tea
Assorted Fruit Juices

Add Waffle Bar w/ Assorted Fruit Toppings and Whipped Cream

Add Omelet Station w/ Omelets made to Order

Minimum of 50 people

Our Elegant Seated Menu

First Course (Select 1)

Caesar Salad w/ Garlic Croutons

Garden Green Salad w/ Cherry Tomatoes in a Raspberry Vinaigrette

Second Course: Pasta (Select 1)

Tortellini in a Vodka Sauce

Penne w/ Diced Tomatoes and Pine Nuts

Entrees (Select up to 3)

Stuffed Rigatoni

Chicken Marsala Glazed with Oyster Mushroom in Demi Glace

Chicken Pomodoro with Tomato and Mozzarella in Garlic Butter Sauce

Herb Encrusted Tilapia

Mizo Glazed Salmon

Flounder Stuffed with Crab

French Pork Chop with Port Wine Reduction

Top Sirloin

6 oz.

8 oz.

New York Strip

Filet Mignon

Accompaniments (Select 2)

Fresh Broccoli Sauteed in Garlic and Olive Oil

Mixed Vegetable Medley

Green Beans Almandine

Oven Roasted Potatoes

Rice Pilaf

Rustic Red Skin Mashed Potatoes

Hearth Roasted Vegetables

All Served with Fresh Baked Rolls and Butter

Dessert (Select 1)

Chef Selection of Assorted Desserts served with your Coffee and Hot Tea Display

Bananas Foster with your Coffee and Hot Tea Display

Upgrade to an Ice Cream Social

Refreshments

Unlimited Soda and Iced Tea

Our Stylish Buffet Menu

Salads (Select 2)

Caesar Salad w/ Garlic Croutons
Tossed Garden Salad w/ Choice of Dressing
Spinach Salad
Homemade Potato Salad
Marinated Tomato Basil Salad
Parmigiana Pasta Salad

Entrees (Select up to 3)

Chicken Marsala Glazed with Oyster Mushroom in Demi Glace
Chicken Pomodoro with Tomato and Mozzarella in Garlic Butter Sauce
Tortellini Franceseana
Sliced Homemade Roast Beef*
Stuffed Rigatoni
Roast Pork*
Marinated London Broil*
Salmon in Dijon Mustard Sauce
Sausage Scallopini in Red Sauce
Flounder Florentine
Penne ala Vodka

Accompaniments (Select 2)

Fresh Broccoli Sauteed in Garlic and Olive Oil
Mixed Vegetable Medley
Green Beans Almandine
Oven Roasted Potatoes
Rice Pilaf
Rustic Red Skin Mashed Potatoes

Dessert (Select 1)

Chef Selection of Assorted dessert served with your Coffee and Hot Tea Display
Bananas Foster with your Coffee and Hot Tea Display
Upgrade to an Ice Cream Social

Refreshments

Unlimited Soda and Iced Tea

*Add Carved Prime Rib of Beef
*Add Carved Tenderloin of Beef

Add an Additional Entree
Does not Include Carving Station

Minimum 50 people

Garden Party Breakfast

Begin your Breakfast by serving your guests a complimentary Mimosa
Fruit Skewer w/ Pineapple, Melon, Strawberries, and Grapes w/ Caramel Dip and Vanilla Yogurt Dip

Breakfast Entrees

Omelet Station: Omelets made to order
French Toast with Powdered Sugar and Maple Syrup
Hickory Smoked Bacon and Sausage
Assorted Bagels and Hash Brown Potatoes
Fresh Fruit Juices, Coffee, and Hot Tea

Dessert

Parfait - Yogurt and Angel Food Cake with Strawberry Filling
Minimum of 50 people

High Noon Lunch

Salad Station

Chicken Caesar Salad Station: Romaine Lettuce, Homemade Garlic Croutons,
Grated Parmesan Cheese, Creamy Caesar Dressing, and Grilled Chicken
Pesto Tortellini Salad: Cold Tortellini Salad with a wonderful Basil Pesto Sauce combined with
Asparagus, Red and Green Peppers, and Walnuts

Sandwich Station

Ham and Spinach Focaccia: Smoked Ham, Spinach Leaves, Mayonnaise, Fresh Basil,
Sun Dried Tomato, Crushed Red Pepper, & Roasted Red Bell Peppers served on
Focaccia Bread
Chicken Ciabatta: Boneless Chicken Breast, Italian Seasoning, Black Pepper, Olive Oil,
Red Onion, Red Bell Pepper, and Shredded Sharp Cheese served on Ciabatta Bread
Tuna Wrap: Tuna, Olive Oil, Vinaigrette, Red Onions, Bell Pepper, Feta Cheese, and Capers
served on a Wrap

Dessert

Fruit Salad: Assorted Melons and Fruits macerated in Champagne served in an elegant
Martini glass just for your guests

Refreshments

Unlimited Sodas, Iced Tea, Coffee, and Hot Tea
Minimum of 50 people

Upgrade to a Mimosa Bar Or Sangria Station

Philly Sweet 16

Entrees

Cheese Steaks w/ Cheese Sauce and Fried Onions on the Side

Italian Hoagie Tray or Chicken Strip Tray

Sicilian Pizza Pie

Tossed Salad

Philadelphia Soft Pretzels

Refreshments

Assorted Sodas

Iced Tea

Upgrade Your Package

French Fries

Mac and Cheese

Italian Water Ice

Ice Cream Sundae Bar

Nacho Bar: Chips, Cheese, Salsa, Diced Lettuce, Tomatoes, and Peppers

Mocktail Station

Select 3 of the following:

Mojito

Lemon Drop

Malibu Bay Breeze

Appletini

Sparkling Cider

All Drinks are Made Non-Alcoholic

Team Building Business Meeting

4 Hour Meeting Room, Continental Breakfast, Lunch, and Team Building Contest
Add Nine Holes of Golf for a Discounted Rate!

Continental Breakfast

Breakfast Sandwiches: Egg, Cheese, Bacon, and/or Sausage
Assorted Danish, Muffins, Croissants
Creamy Butter and Preserves
Coffee, Tea, Decaf, and Fresh Fruit Juice

Team Building

Have Some Fun Competition by Having a Putting Contest and Using Our
Driving Range

Business Meeting Time

Complete Business Table Setups with Registration Table
Projection Screen Available for Presentations

Luncheon Menu

Salad Station: Chicken Caesar Salad, Pesto Tortellini Salad
Sandwich Station: Ham and Spinach Focaccia, Chicken Ciabatta, and
Tuna Wraps
Dessert: Fruit Salad
Refreshments: Unlimited Sodas, Iced Tea, Coffee, and Hot Tea

End The Day with Nine Holes of Golf

For A Discounted Rate
9 Holes of Golf with Cart
Tee Times Start

Appointed Chef Carving Fee \$60.00

Cocktail Party Package

Cold Display

*An Array of Domestic and Imported Cheese Display
Garnished with Fresh Fruit and Assorted Crackers
Fresh Seasonal Vegetables with Assorted Sauces*

Hors D'oeuvres (Select 5)

- Reuben Puff
- Spinach and Artichoke Tart
- Phyllo Triangles w/ Spinach
- Mini Quiche
- Pork Camita Empanada
- Beef Skewer Marinated in
- Asian Spices
- Chicken Quesadilla Triangles
- Coconut Shrimp w/ Sweet
- Thai Chili Sauce
- Crab Rangoon
- Franks en Blanket
- Sesame Chicken Tenders
- Pork Wontons
- Shrimp Spring Roll
- Mini Vegetable Dumplings w/
- Hoisin Sauce
- Chicken Cornucopia
- Vermont Cheddar Cheese Puff
- Mediterranean Chicken w/
- Spinach and Red Peppers in
- Roasted Garlic
- Scallops Wrapped in Bacon

Upgrade Your Package

Carving Station:

Prime Rib

Roast Pork

Turkey

Citrus Glazed Ham

Tuscany Bar: Breads, Oils, Bruschetta

Hot Pasta Station

Mashed Potato Bar

Each Additional Hors D'oeuvres Selection

Coffee, Tea, Iced Tea, and Soda

*50 Person Minimum for Grace Ballroom
40 Person Minimum for Riley's on the Green*

Liquor Package

Draft Beer/Wine

Unlimited Draft Beer

Basic Bar Package

Premium Bar Package

4 Hours with Dinner

Bottled Beer Included

Choice of 2 Domestic Bottles or 1 Import Bottle

Consumption Bar

Run a Tab on Beverages that are

Consumed

Bartender fee

Referral List

SEK Productions
856-261-0520
www.sekpro.com

Balloon Celebrations
856-302-6226
www.balloonsoverphilly.com
www.balloonsovernewjersey.com

Isgro's Bakery
215-923-3092
www.bestcannoli.com

Formal Flash Photobooth
856-904-2963

Priceless Photobooth
856-513-5761

Valleybrook Country Club
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Blackwood, NJ 08012