

A full-page photograph of a bride and groom standing on a grassy bank next to a calm lake. The bride is wearing a white, tiered wedding dress with a long train and a veil, holding a bouquet of white flowers. The groom is wearing a dark suit. They are looking at each other and smiling. A large, leafy tree is on the left, with its branches framing the top of the image. The background shows a golf course and more trees under a blue sky with light clouds.

VALLEYBROOK COUNTRY CLUB

WEDDING PACKAGES

OUR VOW



We at Ron Jaworski Golf and Ron Jaworski Weddings believe that, simply, love is love. It is our privilege to celebrate your love story—no matter your age, gender, ability, race, religion, physical appearance, partner preference, or identity. We vow to ensure that our commitment to inclusivity and diversity is a priority in all that we do, as we believe all forms of love deserve to be celebrated.

XO
Your Valleybrook Wedding Team



DREAM COLLECTION

A PLATED EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall
Champagne Toast
Passed Bites (Select 4)
Choice of Two Stations
Pre-Set Salad (Select 1)
Entrées (Select 3)
Chef's Selection Seasonal
Accompaniments
Ice Cream and Waffle Social
Custom Wedding Cake

\$110pp +
Tax and 23% Service Charge

COCKTAIL HOUR

PASSED BITES

Select Four

FARM

Goat Cheese and Honey Phyllo Triangle
Fire Roasted Red Pepper and Goat Cheese Quiche
Mini Stuffed Potato Skin, White Truffle Oil
Porcini Mushroom Risotto Croquette
Grilled Cheese, Tomato Bisque Shooter
Pear and Brie with Toasted Almonds in a Phyllo
Beggars Purse

LAND

Philly Cheesesteak Spring Roll
Moroccan Lamb Kabob with Fig, Apricot & Red
Pepper
Chicken Quesadilla Triangles
Braised Short Rib & Manchego Empanada
Peach BBQ Brisket, Wrapped in a Pork Belly
Chicken and Lemongrass Potstickers
Chicken Yakitori, Green Onion and Sesame



SEA

Scallop Wrapped in Applewood Smoked Bacon
Breaded Mini Crab Cakes
Boom Boom Shrimp
Coconut Shrimp
Salmon Satay with a Miso Glaze



SIGNATURE PAIRINGS

+\$6

Tacos and Margaritas
Mojitos and Spring Rolls
Jaws Jawn and Philly Pretzels

STATIONS

Select Two

Farm Fresh Crudité

Display of domestic and imported cheeses,
along with an array of fresh fruits, crudité.
Served with a variety of crackers

Flatbread Station

Your choice of 2: Tuscan Grilled Vegetable,
Margarita, Broccoli and White Cheese, BBQ
Chicken, or Buffalo Chicken

Mac & Cheese Bar

Savory mac & cheese made with cheddar and
gruyere cheeses
Served with bacon, scallions, tomatoes, broccoli,
cheddar cheese, and sour cream

Mini Slider & French Frie Station

Slow roasted smoked brisket, Jameson maple BBQ
Slow roasted Italian style roasted pork, Au jus
Assortment of original French fries,

Taco Station

Your Choice of Two: chicken, vegetable, beef, or shrimp
Served in both hard and soft shells, topped with guests' choice of
lettuce, cheese, sour cream, pico de gallo, and lime

RECEPTION

PRE-SET SALADS

Select 1

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions,
cucumbers, olives, balsamic
vinaigrette

Caesar Salad

Homemade garlic croutons,
shaved parmesan

Field Greens

Toasted almonds, tomatoes,
craisins, red onions,
cucumbers, raspberry
vinaigrette

ENTREES

Select 3

FARM



Filet Chateau

Red wine reduction sauce

Glazed Pork Medallions

Honey mustard and balsamic
glaze

Chicken Milanese

Breaded chicken breasts are fried
until crispy and served with
arugula salad

Marry Me Chicken

Chicken breasts, sun-dried
tomatoes, and a basil cream sauce

Champagne Chicken

lightly seared with creamy
mushroom sauce



SEA

Herb Salmon

Honey lime glaze

Broiled Garlic & Herb Cod

Lemon, caper beurre blanc

LAND



Roasted Cauliflower Steak

Romesco, and a yogurt-lime
tahini

Eggplant Rollatini

Herbed ricotta, mozzarella
stuffed
crispy eggplant over tomato
basil sauce

Cheese Tortellini

Vodka cream sauce with
parmesan

Cheese Ravioli

Spinach mornay sauce

DESSERT

All Included

All Included

Custom Wedding Cake

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.

Ice Cream & Waffle Social

Each guest can create an ice cream sundae of velvety chocolate
and creamy vanilla bean ice cream.

A vertical photograph on the left side of the page shows a bride and groom. The bride is wearing a white lace wedding dress with a long train and a veil, holding a bouquet of white and pink flowers. The groom is in a dark suit, standing behind her and kissing her on the cheek. They are in a grassy field with many white flower petals scattered around. In the background, there is a large tree with green leaves and white blossoms, and a line of trees in the distance under a soft, golden light.

CELEBRATION COLLECTION

A BUFFET EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall

Champagne Toast

Passed Bites (Select 4)

Choice of Two Stations

Pre-Set Salad (Select 1)

Entrées (Select 2)

Carving Station (Select 1)

Chef's Selection Seasonal Accompaniments

Mashed Potato Bar

Ice Cream & Waffle Social

Custom Wedding Cake

\$116pp +

Tax and 23% Service Charge

COCKTAIL HOUR

PASSED BITES

Select Four

FARM

Goat Cheese and Honey Phyllo Triangle
 Fire Roasted Red Pepper and Goat Cheese Quiche
 Mini Stuffed Potato Skin, White Truffle Oil
 Porcini Mushroom Risotto Croquette
 Grilled Cheese, Tomato Bisque Shooter
 Pear and Brie with Toasted Almonds in a Phyllo
 Beggars Purse

LAND

Philly Cheesesteak Spring Roll
 Moroccan Lamb Kabob with Fig, Apricot and Red Pepper
 Chicken Quesadilla Triangles
 Braised Short Rib & Manchego Empanada
 Peach BBQ Brisket, Wrapped in a Pork Belly
 Chicken and Lemongrass Potstickers
 Chicken Yakitori, Green Onion and Sesame



SEA

Scallop Wrapped in Applewood Smoked Bacon
 Breaded Mini Crab Cakes
 Boom Boom Shrimp
 Coconut Shrimp
 Salmon Satay with a Miso Glaze



SIGNATURE PAIRINGS

+\$6

Tacos and Margaritas
 Mojitos and Spring Rolls
 Jaws Jawn and Philly Pretzels

STATIONS

Select Two

Farm Fresh Crudité

Display of domestic and imported cheeses, along with an array of fresh fruits, crudité. Served with a variety of crackers

Flatbread Station

Your choice of 2: Tuscan Grilled Vegetable, Margarita, Broccoli and White Cheese, BBQ Chicken, or Buffalo Chicken

Mac & Cheese Bar

Savory mac & cheese made with cheddar and gruyere cheeses
 Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, and sour cream

Mini Slider & French Frie Station

Slow roasted smoked brisket, Jameson maple BBQ
 Slow roasted Italian style roasted pork, Au jus
 Assortment of original French fries,

Taco Station

Your Choice of Two: chicken, vegetable, beef, or shrimp
 Served in both hard and soft shells, topped with guests' choice of lettuce, cheese, sour cream, pico de gallo, and lime

RECEPTION

PRE-SET SALADS

Select 1

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions, cucumbers, olives, balsamic vinaigrette

Caprese

Mozzarella, tomato, basil, baby greens, EVOO, balsamic glaze

Field Greens

Toasted almonds, tomatoes, craisins, red onions, cucumbers, raspberry vinaigrette

Baby Kale

Grilled pears, blue cheese, currants, champagne vinaigrette

Caesar Salad

Homemade garlic croutons, shaved parmesan

ENTREES

Select 2

FARM



Eggplant Rollatini

Herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

Cheese Tortellini

Vodka cream sauce with parmesan

Cheese Ravioli

Spinach mornay sauce

LAND



Filet Chateau

Red wine reduction sauce

Glazed Pork Medallions

Honey mustard and balsamic glaze

Marry Me Chicken

Chicken breasts, sun-dried tomatoes, and a basil cream sauce

Champagne Chicken

lightly seared with creamy mushroom sauce

Chicken Saltimbocca

Sage, prosciutto, fontina cheese, marsala sauce

SEA



Miso Sake Glazed Salmon

caramelized miso glaze

Broiled Garlic & Herb Cod Lemon

caper beurre blanc

Shrimp Scampi

Garlic buttery scampi sauce with a hint of white wine & lemon

Blackened Mahi Mahi

Grilled with mango and sweet salsa

CARVING STATION

Select 1

Herb Roasted Turkey Breast

Cranberry relish, whole grain mustard

BBQ Dry Rub Pork Loin

Bourbon maple sauce

Honey Applewood Smoked Ham

Roast Prime of Beef

Au jus and horseradish sauce

SPECIALITY STATION

All Included

Mashed Potato Bar

Roasted garlic red skin mashed potatoes and sweet mashed potatoes with toppings
Bacon, sour cream, scallions, cheddar cheese, marshmallows, brown sugar, and sweet green peas

DESSERT

All Included

Custom Wedding Cake

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.

Ice Cream Social

Each guest can create an ice cream sundae of velvety chocolate and creamy vanilla bean ice cream.



DIAMOND COLLECTION

A PLATED EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall
Champagne Toast
Passed Bites (Select 5)
Choice of Three Stations
Pre-Set Salad (Select 1)
Entrées (Select 3)
Chef's Selection Seasonal
Accompaniments
Ice Cream & Waffle Social
Brownie Bar
Custom Wedding Cake

\$120pp +
Tax and 23% Service Charge

COCKTAIL HOUR

PASSED BITES

Select Five

FARM

Goat Cheese and Honey Phyllo Triangle
 Fire Roasted Red Pepper and Goat Cheese Quiche
 Mini Stuffed Potato Skin, White Truffle Oil
 Porcini Mushroom Risotto Croquette
 Grilled Cheese, Tomato Bisque Shooter
 Pear and Brie with Toasted Almonds in a Phyllo
 Beggars Purse

LAND

Philly Cheesesteak Spring Roll
 Moroccan Lamb Kabob with Fig, Apricot and Red
 Pepper
 Chicken Quesadilla Triangles
 Braised Short Rib & Manchego Empanada
 Peach BBQ Brisket, Wrapped in a Pork Belly
 Chicken and Lemongrass Potstickers
 Chicken Yakitori, Green Onion and Sesame



SEA

Scallop Wrapped in Applewood Smoked Bacon
 Breaded Mini Crab Cakes
 Boom Boom Shrimp
 Coconut Shrimp
 Salmon Satay with a Miso Glaze



SIGNATURE PAIRINGS

+\$6

Tacos and Margaritas
 Mojitos and Spring Rolls
 Jaws Jawn and Philly Pretzels

STATIONS

Select Three

Farm Fresh Crudité

Display of domestic and imported cheeses,
 along with an array of fresh fruits, crudité.
 Served with a variety of crackers

Flatbread Station

Your choice of 2: Tuscan Grilled Vegetable,
 Margarita, Broccoli and White Cheese, BBQ
 Chicken, or Buffalo Chicken

Mac & Cheese Bar

Savory mac & cheese made with cheddar and
 gruyere cheeses
 Served with bacon, scallions, tomatoes, broccoli,
 cheddar cheese, and sour cream

Mini Slider & French Frie Station

Slow roasted smoked brisket, Jameson maple BBQ
 Slow roasted Italian style roasted pork, Au jus
 Assortment of original French fries,

Taco Station

Your Choice of Two: chicken, vegetable, beef, or shrimp
 Served in both hard and soft shells, topped with guests' choice of
 lettuce, cheese, sour cream, pico de gallo, and lime

RECEPTION

PRE-SET SALADS

Select 1

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions, cucumbers,
olives, balsamic vinaigrette

Caprese

Mozzarella, tomato, basil,
baby greens, EVOO, balsamic
glaze

Field Greens

Toasted almonds, tomatoes,
craisins, red onions, cucumbers,
raspberry vinaigrette

Baby Kale

Grilled pears, blue cheese,
currants, champagne vinaigrette

Caesar Salad

Homemade garlic
croutons, shaved parmesan

ENTREES

Select 3

FARM



Filet Chateau

Red wine reduction sauce

Glazed Pork Medallions

Honey mustard and balsamic glaze

Chicken Milanese

Breaded chicken breasts are fried until
crispy and served with arugula salad

Marry Me Chicken

Chicken breasts, sun-dried tomatoes,
and a basil cream sauce

Champagne Chicken

lightly seared with creamy mushroom
sauce

Petite Filet Medallion

Red wine reduction sauce

Peppercorn Crusted NY Strip Steak

Brandy cream demi

Pork Tenderloin

Seared light in a creamy velouté

Chicken alla Valleybrook

Stuffed with mozzarella, spinach,
roasted peppers,

SEA



Herb Salmon

Honey lime glaze

Broiled Garlic & Herb Cod

Lemon, caper beurre blanc

Maple BBQ Glazed Salmon

Smokey and Sweet with a bit of heat!

Blackened Mahi Mahi

Grilled with mango and sweet salsa

Baked Cajun Cod

Buttery cajun seasoning, garlic cloves,
and olive oil

Valleybrook's Signature Crab Cakes

baked lemon, whole grain dijon-butter
sauce

LAND



Roasted Cauliflower Steak

Romesco, and a yogurt-lime tahini

Eggplant Rollatini

Herbed ricotta, mozzarella stuffed
crispy eggplant over tomato basil
sauce

Cheese Tortellini

Vodka cream sauce with parmesan

Cheese Ravioli

Spinach mornay sauce

DESSERT

All Included

Custom Wedding Cake

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.

Ice Cream Social

Each guest can create an ice cream sundae of velvety chocolate
and creamy vanilla bean ice cream.

Brownie Bar

homemade brownies with assorted sweet and crunchy toppings!



LUXURY COLLECTION

A PLATED EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall

Champagne Toast

Passed Bites (Select 7)

Choice of Three Stations

Cocktail Hour Sangria Bar

Cocktail Hour Signature Passed Pairing (Select 1)

Pre-Set Salad (Select 1)

Entrées (Select 3)

Chef's Selection Seasonal Accompaniments

The Chocolate Lounge

Custom Wedding Cake

\$135 pp +

Tax and 23% Service Charge

COCKTAIL HOUR

PASSED BITES

Select Seven

FARM

Goat Cheese and Honey Phyllo Triangle
Fire Roasted Red Pepper and Goat Cheese Quiche
Mini Stuffed Potato Skin, White Truffle Oil
Porcini Mushroom Risotto Croquette
Grilled Cheese, Tomato Bisque Shooter
Pear and Brie with Toasted Almonds in a Phyllo
Beggars Purse

LAND

Philly Cheesesteak Spring Roll
Moroccan Lamb Kabob with Fig, Apricot and Red Pepper
Chicken Quesadilla Triangles
Braised Short Rib & Manchego Empanada
Peach BBQ Brisket, Wrapped in a Pork Belly
Chicken and Lemongrass Potstickers
Chicken Yakitori, Green Onion and Sesame



SEA

Scallop Wrapped in Applewood Smoked Bacon
Breaded Mini Crab Cakes
Boom Boom Shrimp
Coconut Shrimp
Salmon Satay with a Miso Glaze



SIGNATURE PAIRINGS

Select One

Tacos and Margaritas
Mojitos and Spring Rolls
Jaws Jawn and Philly Pretzels

STATIONS

Select Three

Farm Fresh Crudité

Display of domestic and imported cheeses,
along with an array of fresh fruits, crudité.
Served with a variety of crackers

Flatbread Station

Your choice of 2: Tuscan Grilled Vegetable,
Margarita, Broccoli and White Cheese, BBQ
Chicken, or Buffalo Chicken

Mac & Cheese Bar

Savory mac & cheese made with cheddar and
gruyere cheeses
Served with bacon, scallions, tomatoes, broccoli,
cheddar cheese, and sour cream

Mini Slider & French Frie Station

Slow roasted smoked brisket, Jameson maple BBQ
Slow roasted Italian style roasted pork, Au jus
Assortment of original French fries,

Taco Station

Your Choice of Two: chicken, vegetable, beef, or shrimp
Served in both hard and soft shells, topped with guests' choice of
lettuce, cheese, sour cream, pico de gallo, and lime

RECEPTION

PRE-SET SALADS

Select 1

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions, cucumbers,
olives, balsamic vinaigrette

Caprese

Mozzarella, tomato, basil,
baby greens, EVOO, balsamic
glaze

Field Greens

Toasted almonds, tomatoes,
craisins, red onions, cucumbers,
raspberry vinaigrette

Baby Kale

Grilled pears, blue cheese,
currants, champagne vinaigrette

Caesar Salad

Homemade garlic
croutons, shaved parmesan

ENTREES

Select 3

FARM



Filet Chateau

Red wine reduction sauce

Glazed Pork Medallions

Honey mustard and balsamic glaze

Chicken Milanese

Breaded chicken breasts are fried until
crispy and served with arugula salad

Marry Me Chicken

Chicken breasts, sun-dried tomatoes,
and a basil cream sauce

Champagne Chicken

lightly seared with creamy mushroom
sauce

Petite Filet Medallion

Red wine reduction sauce

Peppercorn Crusted NY Strip Steak

Brandy cream demi

Pork Tenderloin

Seared light in a creamy velouté

Chicken alla Valleybrook

Stuffed with mozzarella, spinach,
roasted peppers,

SEA



Herb Salmon

Honey lime glaze

Broiled Garlic & Herb Cod

Lemon, caper beurre blanc

Maple BBQ Glazed Salmon

Smokey and Sweet with a bit of heat!

Blackened Mahi Mahi

Grilled with mango and sweet salsa

Baked Cajun Cod

Buttery cajun seasoning, garlic cloves,
and olive oil

Valleybrook's Signature Crab Cakes

baked lemon, whole grain dijon-butter
sauce

LAND



Roasted Cauliflower Steak

Romesco, and a yogurt-lime tahini

Eggplant Rollatini

Herbed ricotta, mozzarella stuffed
crispy eggplant over tomato basil
sauce

Cheese Tortellini

Vodka cream sauce with parmesan

Cheese Ravioli

Spinach mornay sauce

DESSERT

All Included

Custom Wedding Cake

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.

Ice Cream Social

Each guest can create an ice cream sundae of velvety chocolate
and creamy vanilla bean ice cream.

Brownie Bar

homemade brownies with assorted sweet and crunchy toppings!

LUXURY DESSERT

THE CHOCOLATE LOUNGE

A private, candle lit lounge used exclusively for you and your guests. Featuring a unique display of desserts, freshly brewed caffeinated and decaffeinated coffee, tea, and hot chocolate.

Includes assorted petit fours, mini cheesecakes, milk and cookies, assorted truffles, ice cream social and waffle station, rice pudding, chocolate bread pudding, chocolate mousse, macaroons, cannoli's, brownie shooters, tiramisu dessert cup, and more!

also includes

CUSTOM WEDDING CAKE

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.



THE BAR

LIQUOR

Tito's Vodka
Assorted Flavored Vodkas
Tanqueray
Jose Cuervo Tequila
Bacardi Silver Rum
Malibu Rum
Captain Morgan
Dewar's White Label
Johnnie Walker Red
Seagram's 7
Southern Comfort
Jack Daniels
Frangelico
Bailey's
Kahlua
Peach Schnapps

TOP SHELF PACKAGE

(All Included)

Ketel One Vodka
Grey Goose
Espolòn Tequila
Casamigos
Bombay Sapphire
Irish Mist Honey
Jameson
Johnnie Walker Black
Bulleit Bourbon
Seagram's VO
Drambuie
Grand Mariner
Licor 43
Hennessy

+\$10pp

BEER

DRAFT BEER

(All Included)

Coors Light
Miller Lite
Yuengling

DOMESTIC BEER

(Select 1)

Bud Light
Bud Light Lime
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

IMPORT BEER

/SELTZER

(Select 1)

Amstel Light
Blue Moon
Corona Extra
Corona Light
Heineken
White Claws

WINE

Cabernet
Merlot
White
Zinfandel
Pinot Grigio
Chardonnay



also included

CHAMPAGNE WALL

Our champagne wall dressed with glasses of chilled Champagne as your guests are arriving to cocktail hour

TWO SIGNATURE COCKTAILS

Thoughtfully crafted using ingredients included in your bar package.

Your selections will be available to guests throughout cocktail hour and reception, adding a personalized touch to your celebration.



ENHANCEMENTS

SEAFOOD RAW BAR

Jumbo Shrimp Cocktail/Clams on a Half Shell/Oysters on the Half Shell Stone Crab Claws. Served with fresh lemon, cocktail sauce, horseradish, hot dijon mustard, tabasco, and herb butter.

Market

Price

THE TAILGATE PARTY STATION

Mini; cheesesteaks, sausage and pepper sandwiches, and soft pretzels. Served with cheese sauce, condiment tray, and club rolls

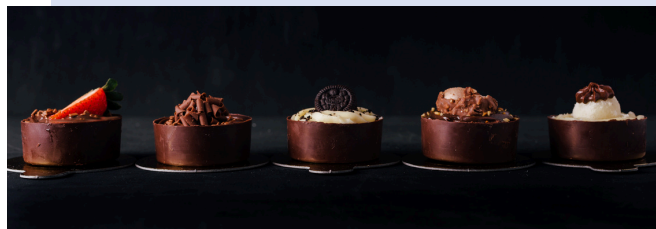
+\$13pp

BEAT THE HANGOVER BAR

All the essential foods to help your guests beat the hangover!

Chicken finger tray, focaccia pizzas and french fry station

+\$12pp



THE CHOCOLATE LOUNGE

A private, candle lit lounge used exclusively for you and your guests. Featuring a unique display of desserts, freshly brewed caffeinated and decaffeinated coffee, tea, and hot chocolate.

Includes assorted petit fours, mini cheesecakes, milk and cookies, assorted truffles, ice cream social and waffle station, rice pudding, chocolate bread pudding, chocolate mousse, macaroons, cannoli's, brownie shooters, tiramisu dessert cup, and more!

+\$10pp

CHAMPAGNE CART

. Perfect for greeting guests or adding a luxe detail to your ceremony or cocktail hour. A beautiful and functional statement piece.

+ \$250

PHOTOBOOTH

*Includes "It was Always You"
Neon Lighted Backdrop
Customized Photo Overlay*

Allow your guest to snap a photo, boomerang, GIF, or video then view instantly on the live gallery or share it with your email or text

+\$700

UPLIGHTING

Light up the ballroom and dance floor with our array of digital lighting enhancements!

+ \$800



PRICING & MINIMUMS

PRIME SATURDAYS

May • June • September • October

Luxury Package Required

Minimum of 125 People

PEAK MINIMUMS

**April • May • June • September
October • November**

Friday: \$13,000

Saturday: \$17,000

Sunday: \$8,000

NON PEAK MINIMUMS

**January • February • March • July
August • December**

Friday: \$10,000

Saturday: \$12,000

Sunday: \$6,000

**Ceremony
+\$1,500**



PAYMENT SCHEDULE

\$2,000 - Due at Booking

\$2,000 - 1 Year Out From Wedding Date

60% of Balance Due - Four Months Out From Wedding Date

Final Balance Due - Two Weeks Out From Wedding Date



CONNECT WITH US!

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CONTACT INFORMATION

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