

— VALLEYBROOK COUNTRY CLUB —

# Weddings



# Marry Us First

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Marry Us First- Because we focus not only on the tangible wedding but also the **experience**. We believe **falling in love with your venue** is right up there with finding your soulmate. Your wedding should not only leave an everlasting impression on you, but also all of your loved ones! We strive to leave you with butterflies picturing yourselves tying the knot at your beautiful venue. From the moment you take your wedding tour to the last dance, we want each and every moment to be memorable. We look forward to showing you our meticulously landscaped grounds, featuring numerous options for the ideal backdrop for your wedding photos as well as the gorgeous ballroom where you will **dance the night away!**

We can't wait to hear more about your dream wedding!

*XXXX* Your Valleybrook Wedding Team!

## WEDDING PACKAGES INCLUDE

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Beautifully Renovated Ballroom with Golf Course Views  
Sunset Cocktails on Our Veranda  
Champagne or Cider Wall as Your Guests Arrive  
Unlimited Butler'd Hot Hors d'oeuvres  
Five-Hour Plated and Buffet Dinner Packages  
Professional Wedding Specialist to Help You Plan Every Last Detail  
Cozy Fire Pit  
Golf Cart for the Couple and Photographer  
Astonishing Scenic Grounds for you to Capture the Moment  
Five-Hour Open Bar & Couple-Inspired Signature Drinks  
Choice of Color Linens and Napkins  
Three Cylinder Centerpieces  
Personalized Wedding Cake from Stella Baking Company  
Wedding Suite and Groomsmen Lounge with Personal Amenities  
Wedding Concierge and Wedding Captain  
Exquisite Cuisine  
Chiavari Chairs  
Complimentary Parking - Valet Available at Additional Charge





# Dream Collection

A PLATED EXPERIENCE  
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall and Champagne Toast  
Passed Bites (Select 4)  
Farm Fresh Crudit   
Mac & Cheese Station  
Pre-Set Salad (Select 1)  
Entr es (Select 3)  
Chef's Selection Seasonal Accompaniments  
Dessert  
Custom Wedding Cake

**\$109.95pp +**  
*Tax and 23% Service Charge*

# Cocktail Hour

## PASSED BITES *Select 4*

### FARM

Pear and Brie with Toasted Almonds in a Phyllo Beggars Purse

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  

### 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

## STATIONS *All Included*

### Farm Fresh Crudit 

Display of domestic and imported cheeses,  
along with an array of fresh fruits, crudit .

Served with a variety of crackers

### Mac & Cheese Bar

Savory mac & cheese made with cheddar and gruyere cheeses

Served with bacon, scallions, tomatoes, broccoli, cheddar  
cheese, and sour cream



Gluten Free   
Vegetarian 

# 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, raisins, red onions, cucumbers, raspberry vinaigrette

## ENTREES *Select 3*

### FARM 🌱

**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

### LAND

**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

## 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.



# Celebration Collection

A BUFFET EXPERIENCE  
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall and Champagne Toast

Passed Bites (Select 4)

Farm Fresh Crudité

Mac & Cheese Bar

Pre-Set Salad (Select 1)

Entrées (Select 2)

Carving Station (Select 1)

Chef's Selection Seasonal Accompaniments

Mashed Potato Bar

Dessert

Custom Wedding Cake

**\$115.95pp +**

*Tax and 23% Service Charge*

# Cocktail Hour

## PASSED BITES *Select 4*

### FARM

Pear and Brie with Toasted Almonds in a Phyllo Beggars Purse

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

### 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

## STATIONS *All Included*

### Farm Fresh Crudité

Display of domestic and imported cheeses, along with an array of fresh fruit and crudites.

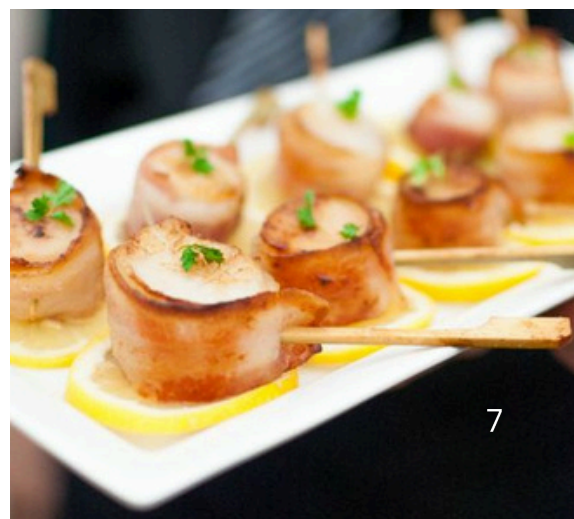
Served with a variety of crackers

### Mac & Cheese Bar

Savory mac & cheese made with cheddar and gruyere cheeses

Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, and sour cream

Gluten Free ®  
Vegetarian ®



Celebration Collection

# 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

### **Field Greens**

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

### **Caesar Salad**

Homemade garlic croutons  
shaved parmesan

### **Baby Kale**

Grilled pears, blue cheese,  
currants, champagne vinaigrette

### **Caprese**

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

## 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 on

**Broiled Garlic & Herb Cod**, Lemon, caper burre blanc

**Shrimp Scampi**, Garlic buttery scampi sauce with a hint of white wine & lemon

**Blackened Mahi Mahi**, Grilled with mango and sweet salsa

## SPECIALITY STATION *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

## CARVING STATION *Select 2*

**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

## DESSERT *All Included*

**Custom Wedding Cake**  
from our preferred baker

**Ice Cream Social**  
and waffle station

Celebration Collection



# Diamond Collection

A PLATED EXPERIENCE  
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall and Champagne Toast

Passed Bites (Select 5)

Farm Fresh Crudité

Gourmet Mac & Cheese Station

Flatbread Station

Pre-Set Salad (Select 1)

Entrées (Select 3)

Chef's Selection Seasonal

Accompaniments

Dessert (Select 1)

Custom Wedding Cake

**\$119.95pp +**

*Tax and 23% Service Charge*

# Cocktail Hour

## PASSED BITES *Select 4*

### FARM

Pear and Brie with Toasted Almonds in a Phyllo Beggars Purse

Goat Cheese and Honey Phyllo Triangle

Fire Roasted Red Pepper and Goat Cheese Quiche

Mini Stuffed Potato Skin, white truffle oil (GF) (M)

Porcini Mushroom Risotto Croquette

Grilled Cheese, tomato bisque shooter

### 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 (GF)

Chicken Yakitori, green onion and sesame

### SEA

Scallop Wrapped in Applewood Smoked Bacon (GF)

Breaded Mini Crab Cakes

Boom Boom Shrimp

Coconut Shrimp

Salmon Satay with a Miso Glaze

## STATIONS *All Included*

### Farm Fresh Crudité

Display of domestic and imported cheeses, along with an array of fresh fruit and crudites.

Served with a variety of crackers

### Mac & Cheese Bar

Savory mac & cheese made with cheddar and gruyere cheeses

Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, and sour cream

### Flatbread Station

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



Gluten Free (GF)  
Vegetarian (M)

# 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

### **Field Greens**

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

### **Caesar Salad**

Homemade garlic croutons  
shaved parmesan

### **Baby Spinach**

Asian pears, candied walnuts,  
honey mustard dressing

### **Caprese**

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

## ENTREES *Select 3*

### **FARM** 🍷

**Eggplant Rollatini**, Herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

**Roasted Cauliflower Steak**, Romesco, and a yogurt-lime tahini

**Cheese Tortellini**, Vodka cream sauce with parmesan

**Cheese Ravioli**, Spinach mornay sauce

### **LAND**

**Petite Filet Medallion**, Red wine reduction sauce

**Peppercorn Crusted NY Strip Steak**, Brandy cream demi

**Pork Tenderloin**, Seared light in a creamy velouté

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

**Chicken Milanese**, Breaded chicken breasts are fried until crispy and served with arugula salad.

**Champagne Chicken**, lightly seared with creamy mushroom sauce

**Chicken alla Valleybrook**, Stuffed with mozzarella, spinach, roasted peppers,  
wrapped in a puff pastry, served with a sherry red pepper cream sauce.

### **SEA**

**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

## DESSERT *All Included*

### **Custom Wedding Cake**

from our preferred baker

### **Brownie Bar**

homemade brownies with assorted  
sweet and crunchy toppings!

### **Ice Cream Social**

and waffle station



# Luxury Collection

## A PLATED EXPERIENCE FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall and Champagne Toast

Passed Bites (Select 7)

Charcuterie Board

Gourmet Mac & Cheese Station

Mini Slider Station

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

**\$134.95pp +**

*Tax and 23% Service Charge*

# Cocktail Hour

## PASSED BITES *Select 7*

### FARM

Pear and Brie with Toasted Almonds in a Phyllo Beggars Purse  
Goat Cheese and Honey Phyllo Triangle  
Fire Roasted Red Pepper and Goat Cheese Quiche  
Mini Stuffed Potato Skin, white truffle oil <sup>GF</sup>  
Porcini Mushroom Risotto Croquette  
Grilled Cheese, tomato bisque shooter

### LAND

Philly Cheesesteak Spring Roll  
Moroccan Lamb Kabob with Fig, Apricot and Red Pepper <sup>GF</sup>  
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 <sup>GF</sup>  
Breaded Mini Crab Cakes  
Boom Boom Shrimp  
Coconut Shrimp  
Shrimp Cocktail Shooter <sup>GF</sup>  
Salmon Satay with a Miso Glaze

## STATIONS *All Included*

### Mini Slider Station

Slow roasted smoked brisket, Jameson maple BBQ  
Slow roasted Italian style roasted pork, Au jus

### Charcuterie Board

An array of Italian meats, domestic and imported cheeses, olives, marinated grilled vegetables, assorted artisan breads and flatbread crackers.

### Gourmet Mac & Cheese Station

Creamy gooey baked, buffalo chicken ranch, and lobster scallion mac & cheeses with a large assortment of toppings



## SIGNATURE PAIRINGS *Select 1*

Tacos and Margaritas  
Mojitos and Spring Rolls  
JawsJawn and Philly Pretzels  
Mimosa and Assorted Quiches

# 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

### **Field Greens**

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

### **Caesar Salad**

Homemade garlic croutons shaved parmesan

### **Baby Kale**

Grilled pears, blue cheese, currants, champagne vinaigrette

### **Wedge Salad**

Bacon crumbles, onion, tomatoes creamy blue cheese dressing

### **Caprese**

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

## ENTREES *Select 3*

### **FARM** 🍷

**Eggplant Rollatini**, Herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

**Roasted Cauliflower Steak**, Romesco, and a yogurt-lime tahini

**Gnocchi**, Mushrooms and garlic, in a red truffle oil sauce

**Cheese Ravioli**, Spinach mornay sauce

### **LAND**

**Rib Eye Steak**, Chimichurri sauce

**Peppercorn Crusted NY Strip Steak**, Brandy cream demi

**Filet of Beef**, Mushroom bordelaise

**Pan Seared Duck Breast**, Dried cherry port wine

**Char-grilled Pork Chop**, Sweet stone fruit salsa

**Chicken Oscar**, Asparagus, crab meat, beurre blanc

**Chicken Milanese**, Breaded chicken breasts are fried until crispy and served with arugula salad.

**Chicken Saltimbocca**, Sage, prosciutto, fontina cheese, marsala sauce

**Chicken alla Valleybrook**, Stuffed with mozzarella, spinach, roasted peppers, wrapped in a puff pastry, served with a sherry red pepper cream sauce.

### **SEA**

**Seared Salmon**, Spinach, artichoke hearts, goat cheese, lemon beurre blanc

**Seared Diver Scallops**, Blood orange beurre rouge

**Oven Roasted Sea Bass**, Braised baby bok choy, miso sake

**Valleybrook's Signature Crab Cakes**, Baked, lemon, whole grain dijon-butter sauce

**Land & Sea Duo**, Petite filet and crab cake

# 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.





# Cheers OPEN 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

## 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 or Hard Seltzer (Select 1)

Amstel Light • Blue Moon • Corona Extra • Corona Light  
 Heineken • White Claws

## WINE

Cabernet • Merlot • White Zinfandel  
 Pinot Grigio • Chardonnay

## CHAMPAGNE WALL

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

## TOP SHELF

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  
 +\$6.95pp

## SANGRIA STATION

A unique blend of red and white wines, refreshingly mixed  
 with fresh fruits, juice, liquors, and spices  
 +\$6.95pp

# Enhancements

## FRENCH FRY STATION

Assortment of original French fries, waffle fries, and curly fries with cheddar cheese sauce, bacon, and assorted condiments

+\$6.95pp

## 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

+\$8.95pp

## CRAB CAKE STATION

Valleybrook's Signature Crab Cakes, baked. Accompanied with homemade cocktail andremoulade sauce with sliced lemons

+\$10.95pp

## POKÉ BAR

Sushi Grade Tuna & Salmon, Sushi Rice and Assorted Toppings: Sesame Seeds, crispy onions, cucumber seaweed salad, crushed peanuts, spicy mayo, soy sauce, wasabi.

+\$11.95pp

## 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.

+\$22.95pp



# Night Caps

## THE TAILGATE PARTY STATION

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

+\$12.95pp

## BEAT THE HANGOVER BAR

All the essential foods to help your guests beat the hangover!  
Chicken finger tray, focaccia pizzas and french fry station

+\$10.95pp

## FRESH POPCORN STATION

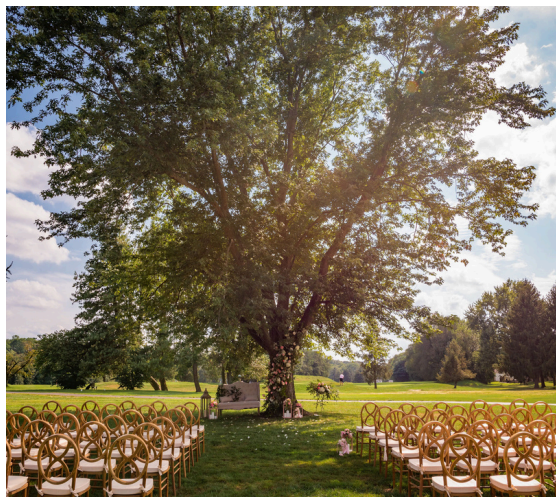
At The Popcorn Station, we use only the finest, freshest ingredients to guarantee you the ultimate popcorn treat.

+\$3.95pp



# Ceremony Options

**Tie the knot at one of our three ceremony sites.....\$1,400**



## VOWS AT THE V

Vows at the V provides a natural backdrop, while overlooking the golf course.



## MAGNOLIA LANE

Perfectly surrounded by manicured landscaping and magnolia trees.



## GRACE BALLROOM

Indoor ceremonies can be held in our Grace Ballroom in the winter months or as a back-up plan.

# Plan Your Date

## PRICING & MINIMUMS

### PRIME SATURDAYS

May • June • September • October

Luxury Package Only. Minimum of 126 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

*the knot*  
**Best of Weddings**  
**2025**

## CONTACT INFORMATION


**Tracey Mullin, Private Events Director**

[tracey@valleybrookgolf.com](mailto:tracey@valleybrookgolf.com) | 856-227-3171 ext 3

## CONNECT WITH US

 @valleybrookweddings

 Valleybrook Weddings

 @vccweddings



# Premium Experiences

**For that extra WOW your guests will surely be talking about!**

## PHOTOBOOTH



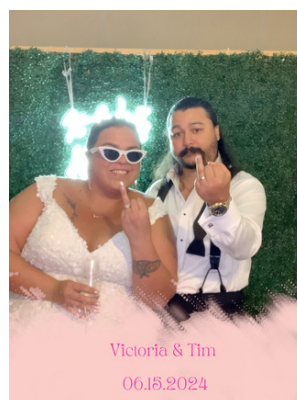
## PHOTOBOOTH

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

Includes "It was Always You"  
Neon Lighted Backdrop

Customized Photo Overlay

*5 Hour Rental \$700*



## UPLIGHTING

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

*\$800.00*