Wedding Packages

An Award Winning Venue

200 Golf View Drive
Blackwood, NJ 08012
856.227.3171 x.3
Ron Jaworski’s
Valleybrook Country Club
Wedding Packages

Ron Jaworski’s Valleybrook Country Club is Dedicated To Making Your Wedding Day The Most Amazing Day of Your Life.

Our Scenic View of The Valleybrook Golf Course, Picturesque Outdoor Ceremonies In Our Gazebo Beautifully Appointed Ballroom & Delicious International Cuisine Are Sure To Make Your Day Unforgettable.

With Over 30 Years Of Catering Experience Valleybrook Offers Service With Excellence And Can Accommodate Your Every Wish In The Planning Of Your Special Day.
AMENITIES

INCLUDED WITH ALL WEDDING PACKAGES

Beautifully Appointed Ballroom With Golf Course View
Sunset Cocktails on our Climate Controlled Deck
Stunning Scenic Grounds for your Wedding Pictures
Cozy Fire Pit
Five Hour Dinner Wedding Packages
Exquisite Cuisine
5 Hour Open Bar Packages
Full Course Sit Down or Buffet Menus
Chiavari Chairs
Full Length Table Cloths With Your Choice of
Colored Overlay & Napkin Color
Three Cylinder Centerpieces
Personalized Wedding Cake Styles
Champagne Toast
Full China Service
Wedding Suite with Personal Amenities
Wedding Concierge
Professionally Trained Sales Staff To Help You Plan Every Last Detail
Special Children’s Pricing
Complimentary Coat Check with Attendant
Complimentary Parking
(Valet Parking Available At Additional Charge)
**Wedding Celebration Station Package**

Five Hour Open Bar including
Liquor, Domestic Bottled, and Draft Beer Choices,
Champagne Toast, Chiavari Chairs, Personalized Wedding Cake Styles

*Plus 6.875% Tax & 20% Service Charge*

**Cocktail Hour**

*Presented Outdoors on our Climate Controlled Deck*
*Butlered Champagne to your guests as they arrive for Cocktail Hour*

**Wedding Starters (Select 4)**
*Refer to Wedding Starters Page*

**Artisan Cheese Tiers**
*Assorted Domestic & Imported Cheese Display*
*Garnished with Fresh Fruit and Assorted Crackers*
*Local Fresh Cut Crudite with Assorted Sauces*

**Mac and Cheese Station**
*Gourmet Mac and Cheese with Chef Inspired Toppings*

**Reception**

**From the Garden (Select 2)**
*Caesar Salad with Homemade Garlic Croutons*
*Mixed Field Green Salad with Grape Tomatoes, Carrots, and Cucumbers*
*Caprese Salad with Fresh Mozzarella, Tomato, and Basil, Fresh Baked Rolls*

**Entrée (Select 3)**
*Champagne Chicken Lightly Seared with Creamy Champagne Mushroom Sauce*
*Herb Encrusted Tilapia atop Lemon Beurre Blanc*
*Chicken Caprese with Sundried Tomato Veloute*
*Chilean Salmon in a Creole Mustard Cream*
*Eggplant Rollatini atop house made Marinara garnished with Parmesan Cheese*
*Rigatoni Stuffed with Rigata and Asiago*
*Bistro Steak Sliced with Pinot Noir Demi Glace and Frizzled Leaks*

**Carving Station (Select 1)**
*Blackened Flat Iron Steak*
*Citrus Honey Roasted Turkey served with Turkey Gravy*
*Herb En Crusted Pork Loin*

Enhance Your Carving Station by Adding:
*Herb Encrusted Salmon with Creamy Dijon Sauce ($4.50 extra per person)*
*Prime Rib ($5.95 extra per person)*

**Martini Mashed Potato Bar**
*Display of Roasted Garlic Red Skin Smashed Potatoes and Sweet Mashed Potatoes served in a Martini Glass*
*Complimented with an array of toppings*

**Accompaniments**
*Chefs Suggestion Of Seasonal Vegetables*

**Ice Cream Social**
*Chocolate and Creamy Vanilla Bean Ice Cream Served with Assorted Traditional Toppings*

Enhance your Ice Cream Social by adding a Waffle Bar with made to order waffles $3.95 Per Person
WEDDING CELEBRATION SEATED DINNER PACKAGE

Five Hour Open Bar including
Liquor, Domestic Bottled and Draft Beer Choices,
Champagne Toast, Chiavari Chairs, Personalized Wedding Cake Styles

Plus 6.875% Tax & 20% Service Charge

Cocktail Hour
Presented Outdoors on our Climate Controlled Deck
Buttered Champagne to your guests as they arrive for Cocktail Hour

Wedding Starters (Select 4)
Refer to Wedding Starters Page

Wedding Shooters
Grilled Cheese with Tomato Bisque
Jerk Chicken with Avocado Mousse

Artisan Cheese Tiers
Domestic & Imported Cheese Display
Garnished with Fresh Fruit and Assorted Crackers
Local Fresh Cut Crudite with Assorted Sauces

Mac and Cheese Bar
Gourmet Mac and Cheese with Chef Inspired Toppings

Reception

From the Garden (Select 1)
Caesar Salad with Homemade Garlic Croutons (Frenched Tableside)
Garden Salad with Cucumber Tuile and Grape Tomato
Baby Greens with Toasted Almonds, Mandarin Orange and Red Onion
Iceberg Wedge Salad with Chopped Bacon, Cheese Crumbles, and Diced Tomatoes
Fresh Baked Rolls

Entrée (Select 3)
Miso Glazed Salmon
Champagne Chicken Lightly Seared with Creamy Champagne Mushroom Sauce
Frenched Pork Chop with Bourbon Glaze
Filet Chateau Tender Filet of Beef with a Red Wine Reduction and Crispy Onion Straws
Stuffed Rigatoni with Spinach Mornay
Roasted Chicken with Roasted Mushroom Marsala Sauce
Chicken Ala Valleybrook A Flaky Pastry Grilled Chicken with Mozzarella, Spinach, and Roasted Peppers
Bistro Steak with Pinot Noir Demi Glace and Frizzled Leeks
Herb Encrusted Tilapia a top Lemon Beurre Blanc
Pork Tenderloin Medallion with Red Wine Jus and Crispy Potato Spirals
Creole Baked Flounder with Onions, Peppers, Baby Shrimp, and a Creole Butter Sauce
New York Strip

Accompaniments
Chefs Suggestion Of Seasonal Vegetables and Starch

Dessert (Select 1)
Bananas Foster Station
Ice Cream Social

Chocolate and Creamy Vanilla Bean Ice Cream Served with Assorted Traditional Toppings
Enhance your Ice Cream Social by adding a Waffle Bar with made to order waffles $3.95 Per Person
The Doral Buffet Package

Five Hour Premium Open Bar including
Liquor, Domestic Bottled, and Draft Beer Choices,
Champagne Toast, Chiavari Chairs, Personalized Wedding Cake Styles

Plus 6.875% Tax & 20% Service Charge

Cocktail Hour
Presented Outdoors on our Climate Controlled Deck
Buttered Champagne to your guests as they arrive for Cocktail Hour

Wedding Starters (Select 4)
Refer to Wedding Starters Page

Wedding Shooter
Grilled Cheese with Tomato Bisque
Jerk Chicken with Avocado Mousse

Artisan Cheese Tiers
Lavish Display of Assorted Domestic & Imported Cheese Display
Garnished with Fresh Fruit and Assorted Crackers
Local Fresh Cut Crudite with Assorted Sauces

Mac and Cheese Bar
Gourmet Mac and Cheese with Chef Inspired Toppings

Reception

From The Garden (Select 2)
Caesar Salad with Homemade Garlic Croutons
Baby Mixed Greens of Red Oak and Frisee with Mandarin Oranges and Roasted Pistachios
with Raspberry Vinaigrette
Baby Spinach with Chopped Eggs, Bacon Crumbles, Red Onions and Grape Tomatoes
with Strawberry Bacon Vinaigrette
Baby Lettuce with Crumbled Goat Cheese, Dried Cranberry and Pine Nuts with Choice of Dressing
Fresh Baked Rolls

Entrée (Select 3)
Stuffed Chicken with Mushroom Duxelle and Brie glazed with Veloute
Sirloin Au Poivre Peppercorn Crusted Sirloin with a Creamy Brandy Demi Glace
Grilled Chicken With a Cream Shrimp Creole Sauce
Ricotta Stuffed Shells with Spinach Soubise Sauce
Jumbo Shrimp Stuffed with Crab Meat
Oven Roasted Halibut with Fresh Pomodora Sauce

Carving Station (Select 1)
Prime Rib of Beef
Citrus Honey Roasted Turkey served with Turkey Gravy
Carved Pork with Brandied Apples

Enhance Your Carving Station by Adding Tenderloin of Beef ($5.25 Extra Per Person)

Accompaniments
Chef Suggestions Of Seasonal Vegetables and Starch

Dessert (Select 1)
Bananas Foster Station
Ice Cream Social

Chocolate and Creamy Vanilla Bean Ice Cream Served with Assorted Traditional Toppings
Enhance your Ice Cream Social by adding a Waffle Bar with made to order waffles $3.95 Per Person
**The Augusta Plated Dinner Package**

Five Hour Premium Open Bar including Liquor, Domestic Bottled, and Draft Beer Choices, Champagne Toast, Chiavari Chairs, Personal Wedding Cake Styles

*Plus 6.875% Tax & 20% Service Charge*

**Cocktail Hour**

Presented Outdoors on our Climate Controlled Deck
Butlered Champagne to your guests as they arrive for Cocktail Hour

**Wedding Starters (Select 5)**

Refer to Wedding Starters Page

**Wedding Shooters**

Grilled Cheese with Tomato Bisque
Jerk Chicken with Avocado Mousse

**Artisan Tiers**

Assorted Domestic & Imported Cheese Display
served with Mustards Accompanied by our Crudité Display and Fruit Display

**Chef attended Carving Station (Select 1)**

Honey Cured Ham
Southern Roasted Turkey
Sage and Brown Sugar Pork Loin

**Mac and Cheese Bar**

Gourmet Mac and Cheese with Chef Inspired Toppings

**Reception**

**Fresh From the Garden (Select 1)**

Hearts of Romaine Caesar Salad with Homemade Garlic Croutons *(Frenched Table Side)*
Iceberg Wedge Salad with Chopped Bacon, Cheese Crumbles, and Diced Tomatoes
Baby Greens with Toasted Almonds, Mandarin Oranges, and Dried Cranberries
Fresh Baked Rolls

**Entrée (Select 3)**

Prime New York Strip with Crispy Onion Straws and Port Wine Demi Glace
Maryland Jumbo Lump Crab Cakes with Meyer Lemons, and Shallots
Roasted Salmon atop a Southern Style Molasses Glaze
Chicken Ala Valleybrook with Sherry Red Pepper Cream Sauce
Frenched Pork Chop glazed with Grain Mustard Cream Sauce
Jumbo Shrimp Stuffed with Crab in a Lemon Shallot Sauce
Hearth Baked Chicken with Crab and Asparagus smothered in a Bernaise Sauce

**Accompaniments (Select 2)**

Chef Suggestion Of Vegetables and Starch

**Dessert**

Augusta Viennese

Mini French and Italian Pastries and Chef Prepared Bananas Foster
Masters Buffet Dinner Package
Five Hour Top Shelf Open Bar including Liquor, Domestic Bottled, and Draft Beer Choices,
Champagne Toast with Strawberry Accent, Chiavari Chairs,
Personalized Wedding Cake Styles

Plus 6.875% Tax & 20% Service Charge

Cocktail Hour
Presented Outdoors on our Climate Controlled Deck
Butlered Champagne to your guests as they arrive for Cocktail Hour

Wedding Starters (Select 6)
Refer to Wedding Starters Page

Wedding Shooters
Grilled Cheese with Tomato Bisque
Jerk Chicken with Avocado Mousse

Cold Antipasta Bar
Assorted Grilled Vegetables, Italian Meats, Cheese, Olives, Fresh Mozzarella,
Roasted Red and Hot Peppers, and Fresh Loaves of Italian Bread

Hot Pasta Station or Mac and Cheese Bar (Select 1)

Reception

Salad (Select 2)
Caesar Salad with Homemade Garlic Croutons
Caprese Salad with Fresh Mozzarella, Tomato, and Basil
Spinach Salad with Strawberry Bacon Vinaigrette
Fresh Baked Rolls

Entrée (Select 3)
Rolled Chicken with Prosciutto, Smoked Mozzarella, and Sage
Orrechiette Pasta with Crab Meat and Sundried Tomatoes in a Garlic Oil
Stuffed Shells with Baby Shrimp and Spinach Cream Sauce
Oven Roasted Halibut served atop Citrus Beurre Blanc
Chateaubriand with Roasted Shallot Demi Glaze
Porcini Crusted Frenched Chicken Breast with Sherried Mushroom Cream
Scallop and Shrimp Étouffée

Carving Station (Select 2)
Tenderloin of Beef with Boursin Cream Sauce
Prime Rib of Beef with Jus
Carved Leg of Lamb
Salmon En Croute with Mushroom Duxelle

Accompaniments
Chef’s suggestion Of Vegetables and Starch

Dessert
Viennese Table

International Coffee Display
Premium Coffees, Imported Teas, Assorted Coffee Flavors, Cordials
**The Grande Plated Dinner Package**

Five Hour Top Shelf Open Bar including Liquor, Domestic Bottled, and Draft Beer Choices, Champagne Toast with Strawberry Accent, Chiavari Chairs, Personalized Wedding Cake Styles

*Plus 6.875% Tax & 20% Service Charge*

**Cocktail Hour**

Presented Outdoors on our Climate Controlled Deck
Butlered Champagne to your guests as they arrive for Cocktail Hour

**Wedding Starters (Select 6)**

Refer to Wedding Starters Page

**Wedding Shooters**

Grilled Cheese with Tomato Bisque
Jerk Chicken with Avocado Mousse

**On The Shell Bar**

Mussels on Half Shell, Shrimp Cocktail, Oysters on Half Shell, Clams on Half Shell

**Cold Antipasta Bar**

Assorted Grilled Vegetables, Italian Meats, Cheese, Olives, Fresh Mozzarella, Roasted Red and Hot Peppers, Fresh Loaves of Italian Bread

**Reception**

**Insalata (Select 1)**

Caesar Salad with Homemade Garlic Croutons (Frenched Table Side)
Baby Field Greens with Sundried Cranberries, Sunflower Seeds, and Chevre in Raspberry Vinaigrette
Iceberg Wedge Salad with Chopped Bacon Cheese Crumbles, and Diced Tomatoes
Fresh Baked Rolls

**Intermezzo**

Lemon Sorbet Garnished with Mint Leaf

**Entrée (Select 3)**

or Select from Any Package

Grilled Filet Mignon with Boursin Rosette and Port Wine Demi Glace
Chicken Pommeray Grain Mustard Cream Sauce with Jumbo Lump Crab
Chilean Sea Bass with Sundried Tomato Pesto
Jumbo Lump Crab Cakes with Roasted Garlic White Bean Sauce
Frenched Australian Lamb Rack with Rosemary Dijon Crust
Surf and Turf—Petite Filet and Lobster
Land and Sea—Petite Filet and Crabcake
Seared Chicken with Crab Béarnaise

**Accompaniments**

Chef’s suggestion Roasted Fingerling Potato and Asparagus with Sunburst Squash

**Dessert**

Viennese Table

**International Coffee Display**

Premium Coffees, Imported Teas, Assorted Coffee Flavors, Cordials

**Ice Sculpture**

Select Ice Carving Styles by Elegant Ice - www.ElegantIceNJ.com
Wedding Starters

Phyllo Triangles with Spinach and Feta
Mini Quiche
Hibachi Chicken with Scallions, Cheese, and Peppers
Crab Rangoon
Scallops Wrapped in Bacon
Coconut Shrimp with Horseradish Orange Marmalade
Franks in a Blanket
Coney Island Franks with Sauerkraut and Mustard
Hawaiian Shrimp Spring Rolls
Mini Cheese Steaks
Sesame Chicken Strips with Hoisin Sauce
Beef Wellington
Lobster Cobler
Fire Roasted Vegetable Empanada
Chicken Quesadilla Triangles
Yukon Gold Potato Croquettes
**Wedding Enhancements**

Ice Cream Social $4.50 pp
*Each Guest can create their own Ice Cream Sundae*
*Velvety Chocolate and Creamy Vanilla Bean Ice Cream served with Assorted Traditional Toppings*
Waffle Bar $3.95 pp
*Fresh made to order Waffles with your Ice Cream Social*

Viennese Table $9.95 pp
*Assorted mini French and Italian Pastries, Assorted Whole Cakes, Chef prepared Bananas Foster Flambé, Fresh Whipped Cream*

Mashed Potato Bar $4.95 pp
*Display of Roasted Garlic Red Skin Smashed Potatoes and Sweet Mashed Potatoes served in a Martini Glass Complimented with an array of toppings (Minimum of 50 people)*
Loaded Mashed Potato Bar $6.95 pp
*with Roasted Corn, Gravy, Scallions & Crispy Chicken*

Mac & Cheese Bar $4.95 pp
*Display of Stringy Cheddar Cheese Pasta topped with crushed Cheez-Its and Tangy White Cheese Pasta topped with Herbed Panko bread crumbs served with an array of toppings*

Antipasti Station $7.95 pp
*Assorted Grilled Vegetables, Italian Meats & Cheese, Olives, Fresh Mozzarella, Roasted Red & Hot Peppers Fresh Loaves of Italian Bread and Array of Crackers*

Chilled Seafood Raw Bar Market Price
*Mussels on Half Shell, Shrimp Cocktail, Oysters on Half Shell, Clams on Half Shell*

Sushi Station Market Price
*Assorted Sushi Rolls served with Pickled Ginger, Wasabi and Soy Sauce*

Shrimp Cocktail Shooters $6.00 pp

Crab Cake Station With Spicy Tarter Sauce and Pineapple Dill Relish $9.50 pp

French Fry Station $3.50 pp
SEASONAL WEDDING ENHANCEMENTS

Seasonal Soup

*Italian Wedding Soup Available October –February $3.00 Per Person

*Fall Wedding Soup Available October-November Butternut Squash/

*Seafood Bisque$3.50/$4.50 Per Person

*Chili Station Available October-February $3.75 Per Person

Outdoor Ceremony $600 · Ice Sculpture $300 · Extra Hour $1500

White Chair Covers $2.50 per chair · Upgraded Linens Available

*All prices are subjected to a Taxable 20% service charge and 6.875% sales tax

Consuming raw or undercooked meats, seafood, poultry or eggs may increase the risk of food-bourne illness.
**WEDDING PAYMENTS**

$1,000 non-refundable deposit required upon signing contract
3 months prior to the wedding 40% of balance is due
2 Weeks prior to Wedding Final Head Count is due
1 Week prior to the wedding final payment is due
(Cashier’s Check, Credit Card or Cash Only Accepted For Final Payment)

*Cash, Check, Credit Cards accepted for 1st & 2nd Payment*

Young Adults (Age 13-20) $10.00 off
Children’s Meals (Age 12-5) $24.95
Children (Age 4 and Under) Free
Vendor Meals $24.95
**Preferred Vendors**

Isgro’s Bakery  
215-923.7779 (www.bestcannoli.com)  

SEK Productions  
(DJ and Lighting)  
856-261-0520 (www.sekweddinglighting.com)  

Steve & Company DJ  
856-256-2007 www.steveandcompany.com  

Kenny I Entertainment  
(Custom Music)  
609.927.3737 www.kennyientertainment.com  

Perfect Day Photography  
856-241-3850 (www.perfectdayphotography.com)  

Element Photography Adrienne Ingram  
609-332-0317 (www.elementphotonj.com)  

Formal Flash Photobooth  
856-904-2963  

Priceless Photobooth  
856.513.5761  

Muddy Snow Productions (Videographer)  
484-614-5602 (muddysnowproductions@gmail.com)  

Melissa J. Brown, Officiant  
609-408-5895 (weddingsbymelissa@yahoo.com)  

Minister Mark DeMuro  
856-677-6521 (marriagesbymarkd@gmail.com)  

Minister Nicholas Danze  
609.970.1462 (NDANZEm658@gmail.com)  

Always Beautiful Floral  
609-413-7165 (alwaysbeautifulfloral.com)  

Sunrise Florist  
856-232-6800  

Elegant Ice  
609-217-2866 (www.eleganticenj.com)  

Holcomb Bus  
856-931-3632 X225 or X224  

Kim Alicea Make Up Studios  
856-979-2781  
(www.KimAlicea.com)  

First Class Travel  
Selena Bohinski  
856-256-9431  

Hampton Inn - Turnersville  
856-228-4200  

Fairfield Inn by Marriott  
856-686-9188  
renee.berry@pillarhotels.com