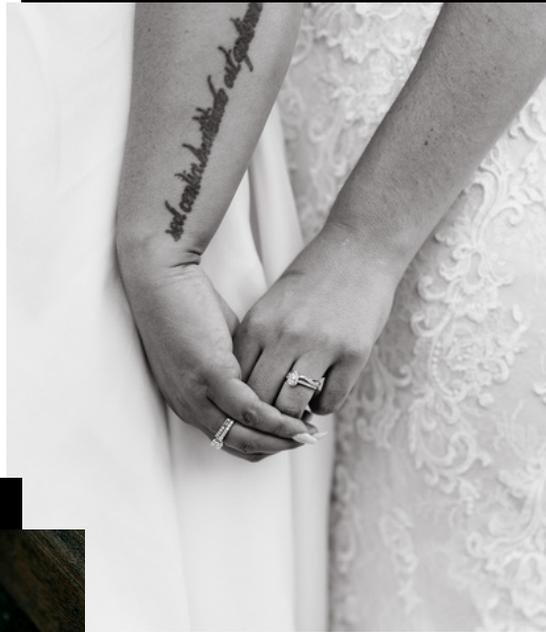




WEDDING PACKAGES

VALLEYBROOK COUNTRY CLUB



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*



CEREMONY

+\$1,500

MAGNOLIA LANE

A garden ceremony path framed by customizable double arches and lined with seasonal blooms that evolve beautifully throughout the year.



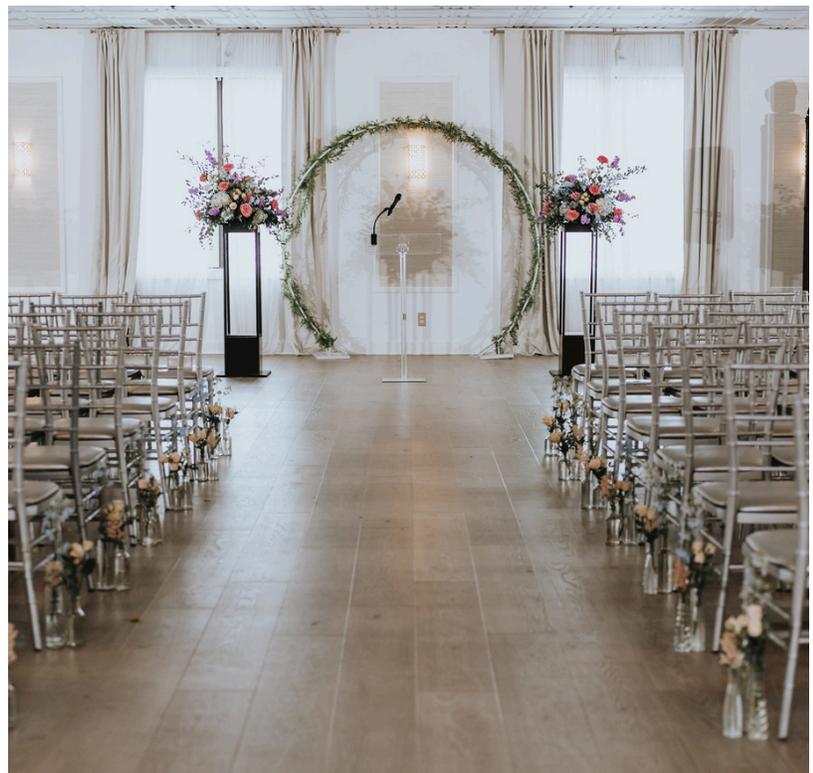
VOWS AT THE V

This charming ceremony setting is centered around a grand, whimsical tree that beautifully welcomes your personal touches.



GRACE BALLROOM

The ballroom provides a timeless indoor setting for ceremonies, whether planned from the start or selected as a seamless alternative.





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

2026 - \$110pp
2027 - \$115pp
Tax and 23% Service Charge



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

2026 - \$115pp

2027 - \$120pp

Tax and 23% Service Charge



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

2026 - \$120pp
2027 - \$125pp
Tax and 23% Service Charge



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

2026 - \$125pp

2027 - \$130pp

Tax and 23% Service Charge

COCKTAIL HOUR

PASSED BITES

Dream - Select four
Celebration - select four
Diamond- select five
Luxury - 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



STATIONS

Dream - Select two
Celebration - select two
Diamond- select three
Luxury - 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

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

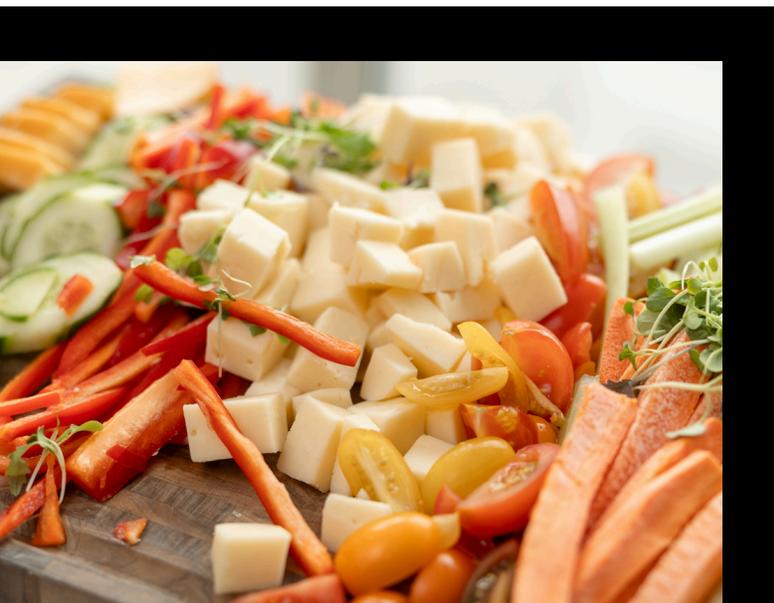
Your choice of 2: Tuscan Grilled Vegetable, Margarita, Broccoli and White Cheese, BBQ Chicken, or Buffalo Chicken

Mini Slider & French Frie Station

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

served with fresh baked rolls & butter

Field Greens

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

Caesar Salad

Homemade garlic croutons, shaved parmesan

Mesclun Spring Mix

Feta, red onions, cucumbers, olives, balsamic vinaigrette

PREMIUM SALADS

+\$2pp

Included with Diamond & Luxury

Caprese

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

Baby Kale

Grilled pears, blue cheese, currants, champagne vinaigrette



ENTREES

LAND

Petite Filet Medallion

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

Maple BBQ Glazed Salmon

Smokey and Sweet with a bit of heat!

Baked Cajun Cod

Buttery cajun seasoning, garlic cloves, and olive oil

HARVEST

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 in a roasted red pepper sauce



PREMIUM ENTREE'S

+\$5pp included with Diamond & Luxury

Filet Chateau Center Cut

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,

Blackened Mahi Mahi

Grilled with mango and sweet salsa

Valleybrook's Signature Crab Cakes

baked lemon, whole grain dijon-butter sauce

Seared Diver Scallops

Blood Orange Beurre Rouge

Pan Seared Duck Breast

with Dried Cherry Port Wine

DESSERT

DREAM

ICE CREAM SOCIAL

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

CELEBRATION

ICE CREAM SOCIAL

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

DIAMOND

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!



A custom wedding cake from our preferred bakery, Stella's, is included in all packages.



LUXURY

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!

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, macarons, cannoli's, brownie shooters, tiramisu dessert cup, and more!



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
Michelob Ultra

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

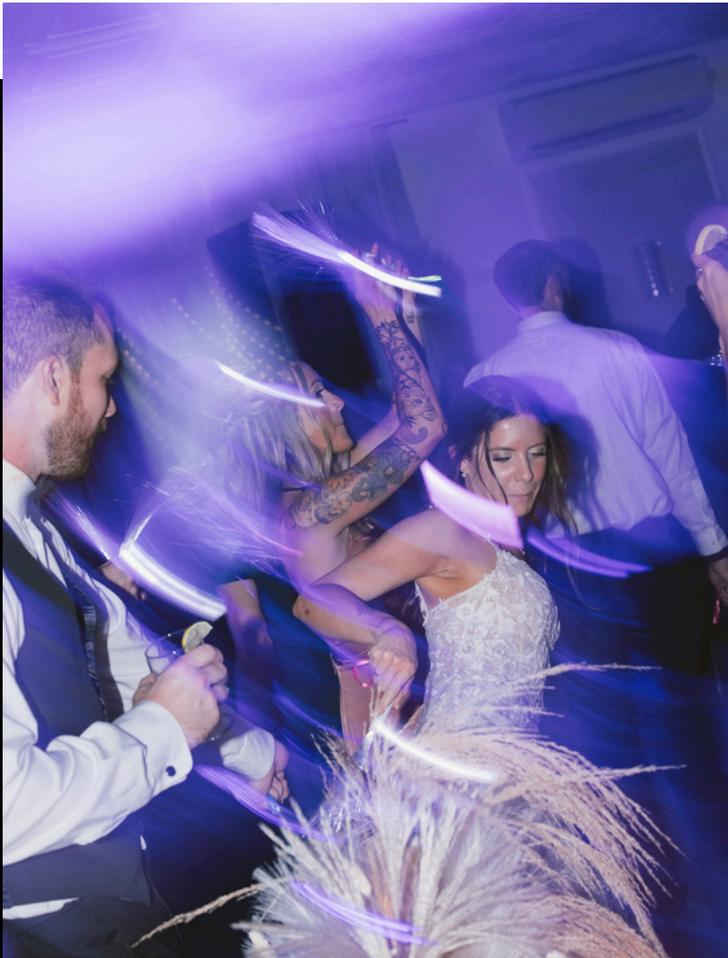
+\$13pp

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

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

Please note that minimum spends are not additional fees.

They reflect the minimum food and beverage commitment based on the month and day you choose

**This is PRIOR to service fee and sales tax*

PRIME SATURDAYS

May • June • September • October

Luxury Package Required

\$18,000

PEAK MINIMUMS

April • July • November • August

Friday: \$14,000

Saturday: \$16,000

Sunday: \$9,000

NON PEAK MINIMUMS

January • February • March • December

Friday: \$10,000

Saturday: \$12,000

Sunday: \$6,000

+\$1,500 minimum requirements for 2027

READY TO RESERVE YOUR DATE?

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

CONTACT INFORMATION

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