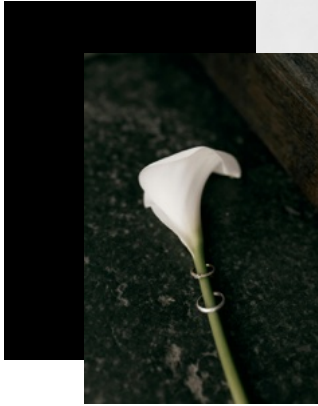
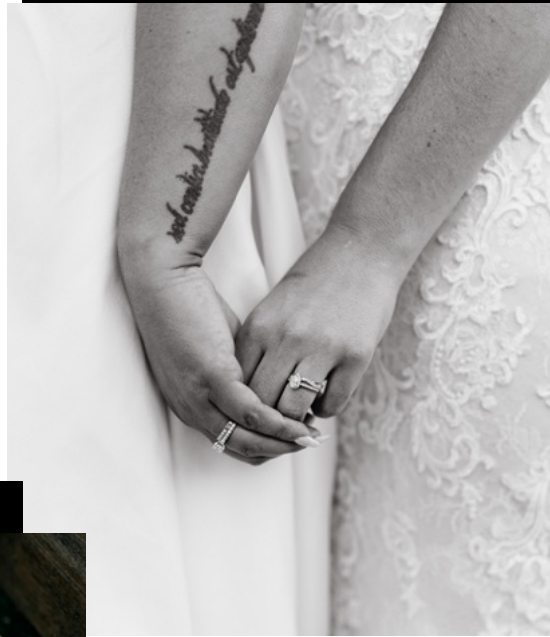




# WEDDING PACKAGES

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.

## DREAM COLLECTION

Five Hour Open Bar  
2 Signature Cocktails  
Champagne Wall  
Champagne Toast  
Passed Bites (Select 4)  
Choice of Two Stations  
Pre-Set Salad (Select 1)  
Entrées (Select 3)  
Seasonal Accompaniments  
Ice Cream & Waffle Social  
Custom Wedding Cake

**2027 - \$115pp**

**2028- \$120pp**

**+Tax and 23% Service Charge**

## CELEBRATION COLLECTION *A BUFFET EXPERIENCE*

Five Hour Open Bar  
2 Signature Cocktails  
Champagne Wall  
Champagne Toast  
Passed Bites (Select 4)  
Choice of Two Stations  
Pre-Set Salad (Select 1)  
Entrées (Select 2)  
Carving Station (Select 1)  
Seasonal Accompaniments  
Mashed Potato Bar  
Ice Cream & Waffle Social  
Custom Wedding Cake

**2027 - \$120pp**

**2028- \$125pp**

**+Tax and 23% Service Charge**

## DIAMOND COLLECTION

Five Hour Open Bar  
2 Signature Cocktails  
Champagne Wall  
Champagne Toast  
Passed Bites (Select 5)  
Choice of Three Stations  
Pre-Set Salad (Select 1)  
Entrées (Select 3)  
Seasonal Accompaniments  
Ice Cream & Waffle Social  
Brownie Bar  
Custom Wedding Cake

**2027 - \$125pp**

**2028 - \$130pp**

**+Tax and 23% Service Charge**

## LUXURY COLLECTION

Five Hour Open Bar \*TOP SHELF\*  
2 Signature Cocktails  
Champagne Wall  
Champagne Toast  
Passed Bites (Select 7)  
Choice of Three Stations  
Signature Passed Pairing (Select 1)  
Pre-Set Salad (Select 1)  
Entrées (Select 3)  
Seasonal Accompaniments  
Ice Cream & Waffle Social  
Brownie Bar  
The Chocolate Indulgence Lounge  
Custom Wedding Cake

**2027 - \$140pp**

**2028 - \$145pp**

**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*

### Charcuterie Display

An artfully arranged selection of domestic and imported cheeses paired with an abundant display of fresh seasonal fruits and crisp garden crudité. Accompanied by an assortment of gourmet crackers for the perfect balance of flavor and texture

### 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



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



## DREAM

### ICE CREAM SOCIAL

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

## 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!

## 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, f

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, freshly brewed caffeinated and decaffeinated coffee, tea, and hot chocolate. 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 in a color of your choice

*+\$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 2028***

# 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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**856-227-3171 ext 207**