



VALLEYBROOK COUNTRY CLUB

Private Events

856-227-3171 ext.203

200 Golfview Drive

Blackwood NJ

08012



We cordially invite you to
CELEBRATE AT
VALLEYBROOK COUNTRY CLUB

Thank you for considering Valleybrook Country Club as the setting for your special event. At Valleybrook, we take pride in creating meaningful and memorable experiences for every occasion, whether celebrating a milestone anniversary, hosting a bridal shower, planning a graduation party, or gathering colleagues for a corporate meeting.

We understand that selecting the right venue is one of the most important parts of the planning process. Our dedicated team is here to guide you every step of the way, providing thoughtful support, clear communication, and careful attention to every detail.

Our goal is to ensure your event feels seamless and effortless, allowing you to relax, be present, and fully enjoy every moment with your guests. It would be our honor to be part of your celebration, and we look forward to welcoming you and your guests to Valleybrook Country Club.

Included in your experience

Three Hour Private Event Experience designed for a seamless and elevated celebration

Two Hour Early Access prior to your event start time, providing the freedom to personalize the space and add meaningful details

Dedicated Professional Coordination: Our attentive Event Team will guide you throughout the planning process, share trusted vendor recommendations, and ensure every detail is thoughtfully handled

Elegant Silver Chiavari Chairs to complement your event design

A Curated Selection of Linens and Napkins in your preferred color palette

Use of Valleybrook's Signature House Centerpieces to complete your tablescape

BREAKFAST

at the clubhouse

THE BREAKFAST SOCIAL

\$28PP

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon and Sausage
Breakfast Potatoes
Country French Toast
Assortment of Freshly Baked
Muffins & Bagels

*Accompanied with Flavored Cream Cheese,
Butter & Preserves*

THE MORNING SOIREE

\$33PP

Selection of One House made Quiche:
Bacon & Cheese Quiche
or Spinach & Onion Quiche
Hickory Smoked Bacon and Sausage
Potatoes O'Brien
Assortment of Freshly Baked
Danish Pastries & Bagels

*Accompanied with Flavored Cream Cheese,
Butter & Preserves*

BRUNCH

THE FAIRWAY BRUNCH

\$38PP

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon and Sausage
Assortment of Freshly Baked Pastries & Bagels
Seasonal Sliced Fruit & Berries
Caesar Salad
Penne in our Signature Blush Sauce
Ham & Spinach Focaccia
Chicken Ciabatta
Chipotle Turkey Wrap

**Substitute any sandwich for a
Garden Veggie Wrap for no additional
charge*



THE BUFFET

experience

Entrees are accompanied by
Oven Roasted Potatoes and Vegetable Medley
Includes Assorted Sodas, Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

THE CLUBHOUSE COMFORT

\$38PP

SELECT TWO:

Potato Salad,
Tossed Salad,
Pasta Salad

ALL INCLUDED:

BBQ Chicken Breast

Upgrade your entrée with Fried Chicken for an
addtl \$3.00 per person.

Smoked Brisket

Baked Mac & Cheese

Garlic String beans

Apple Dumplings

THE GOLDEN HOUR

\$36PP

Garlic Breadsticks

Caesar Salad

Chicken Caprese

Italian Sausage, Peppers and
Onions

Penne Ala Vodka

Sauteed Green Beans
with Roasted Red Peppers
Cannolis

THE CLASSIC RESERVE

\$40PP

SALAD- SELECT ONE:

Caesar Salad with Garlic Croutons
Tossed Garden Salad with Raspberry
Vinaigrette
Caprese Salad with Balsamic Drizzle

ENTREES- SELECT THREE:

Chicken Francese

Chicken Caprese

Grilled Herb Garlic Flank Steak

Whiskey Bourbon BBQ Salmon

Seared Mahi Mahi with Mango
Salsa

Penne Ala Vodka

Ravioli with Spinach Mornay



CLUBHOUSE COCKTAIL

reception

\$32PP

HORS D' OEUVERS

SELECT FIVE

+\$3PP PER ADDITIONAL

Roast Pork, Provolone

& Broccoli Rabe Spring Roll

Braised Short Rib Pierogi

Breaded One Ounce Crab Cakes

Chicken Satay with Sweet Chili Glaze (GF)

Chicken Quesadilla Triangles

Mini Stuffed Potato Skin (GF/V)

Quinoa and Zucchini Fritter (GF/V)



Wild Mushroom Tart (V)

Hawaiian Shrimp Spring Rolls

Philadelphia Cheesesteak Spring Roll

Phyllo Triangles with Spinach

& Feta Cheese

Buffalo Chicken Empanada

Boom Boom Shrimp

Vegetable Spring Roll (V)

STATIONS

ALL INCLUDED

FARM FRESH CRUDITE

An array of domestic & imported cheese. Garnished with fresh fruit, seasonal vegetables & assorted crackers.

MINI SLIDER STATION

Slow Roasted Smoked Brisket with Jameson Maple BBQ Sauce
and Italian Style Roast Pork with Cherry Pepper Au Jus

MAC & CHEESE BAR

Savory Mac & Cheese made with cheddar & gruyere cheese
served with an array of toppings

ENHANCEMENTS

These enhancements are available to add on to any package.

\$60 Attendant Fee Applies to Waffle Bar & Omelet Station.

THE WAFFLE BAR

\$10PP

Fresh homemade waffles served
with assorted toppings & whipped cream

BUILD YOUR OWN PARFAIT

\$8PP

Yogurt, granola, fresh seasonal berries, a
variety of sweet toppings and drizzles

FARM FRESH CRUDITE

\$10PP

An array of domestic & imported cheese. Garnished
with fresh fruit, seasonal vegetables & assorted
crackers.

Make it a charcuterie board with meats for \$3 more!

MAC & CHEESE BAR

\$10PP

Savory Mac & Cheese made with cheddar &
gruyere cheese served with an array of toppings

FRENCH FRY STATION

\$8PP

Assortment of original french fries, waffle fries, & curly
fries with cheddar cheese sauce and bacon.

ICE CREAM SOCIAL

\$6PP

Each Guest can create their own ice cream sundae.
Velvety Chocolate & Creamy Vanilla Ice Cream served
with assorted toppings!

Make it a Waffle & Ice Cream Bar for \$2 more!

THE OMELET STATION

\$10PP

Chef-crafted omelets made fresh to order,
customized with your selection of
toppings

FRESH FRUIT DISPLAY

\$8PP

fresh seasonal fruit & berries

MINI SLIDER STATION

\$12PP

Slow Roasted Smoked Brisket with Jameson
Maple BBQ Sauce and Italian Style Roast Pork
Slow Roasted with Cherry Pepper Au Jus

HOT PASTA STATION

\$10PP

Penne Pomodoro and cheese-filled tortellini in a
creamy vodka sauce, paired with an assortment of
freshly baked Italian breads

TACO STATION

\$12PP

Choice of 2: Chicken, Beef, *Shrimp or Vegetable.
Served in both hard & soft shells, topped with guests
choice of Lettuce, Cheese, Pico de Gallo & Lime
*Shrimp is \$2 more per person

THE BROWNIE BAR

\$8

A decadent display of homemade brownies with
assorted sweet and crunchy toppings. Served with
Vanilla Ice Cream

BAR PACKAGES

MIMOSA STATION

\$8

The Mimosa Station is a self serve station with your choice of up to 2 juices to have your guest make there own mimosa. Pick 2

Juices: Orange Juice, Cranberry Juice ,
Pineapple Juice , Lemonade

BREAKFAST BAR

\$15PP

Your choice of 3 breakfast cocktails to serve along your Brunch!

Bloody Mary

Mimosa

Sangria

Espresso Martini

Aperol Spritz

Peach Bellini



SANGRIA STATION

\$7

Guest can help them selves to our beautifully displayed White & Red Sangria.

BLOOD MARY BAR

\$9

Treat your guest to the Bloody Mary Bar of their dreams! Premade Bloody Mary's with bacon, olives, celery, horseradish, hot sauce and old bay!



PREMIUM OPEN BAR PACKAGE

\$26

3 hours with dinner. Includes Premium Liquors, Draft Beer, Wine and 2 Bottled Beer Selections

DRAFT BEER & WINE

\$19

CASH OR CONSUMPTION BAR

\$75 Bartender Fee