

A full-page photograph of a wedding couple standing under a large, ornate archway covered in greenery and white flowers. The bride is wearing a white gown with a long veil, and the groom is in a dark suit. They are surrounded by lush garden landscaping with red and white flowers. The text 'WEDDING PACKAGES' is overlaid in a large, black, serif font, with 'WEDDING' on the top line and 'PACKAGES' on the bottom line.

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.

The Ballroom serves as an elegant indoor ceremony backup, offering a seamless and beautiful Plan B should inclement weather arise

DREAM COLLECTION

A PLATED EXPERIENCE

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

\$120pp
plus 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
Ice Cream Social
Custom Wedding Cake

\$125pp
plus tax and 23% Service Charge

DIAMOND COLLECTION

A PLATED EXPERIENCE

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 Social & Waffle Bar
Custom Wedding Cake

\$130pp
plus tax and 23% Service Charge

LUXURY COLLECTION

A PLATED EXPERIENCE

Top Shelf Five Hour Open Bar
2 Signature Cocktails
Champagne Wall
Champagne Toast
Passed Bites (Select 5)
Signature Passed Pairing (Select 1)
Choice of Three Stations
Pre-Set Salad (Select 1)
Entrées (Select 3)
Seasonal Accompaniments
The Chocolate Indulgence Lounge
Custom Wedding Cake

\$150pp
plus tax and 23% Service Charge

COCKTAIL HOUR

PASSED BITES

Dream - select 3

Celebration - select 4

Diamond - select 5

Luxury - select 5

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 Beggar's 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

PASSED PAIRING

Included with Luxury - select 1

Tacos & Margaritas

Pretzels & Jaws Jawn Beer

Quiche & Mimosas

Shrimp Spring Rolls & Mojitos



STATIONS

Dream - select 2

Celebration - select 2

Diamond- select 3

Luxury - select 3

Charcuterie Display

An artfully arranged selection of domestic and imported cheeses, cured artisan meats, seasonal grilled and roasted vegetables, paired with a 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 Gruyère cheeses. Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, and sour cream

Flatbread Station

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

Mini Slider & French Fry Station

Brisket with JamesonMaple BBQ or Italian-style roasted pork with au jus. Served 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

Loaded Mashed Potato Bar

Display of Roasted Garlic Red Skin Mashed Potatoes & Sweet Mashed Potatoes served in a Martini Glass, Complemented with an array of toppings, Roasted Corn, Gravy, Scallions, Bacon, Broccoli, Shredded Cheese, Cinnamon and Marshmallows



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

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

Smoky 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

Spinach and Cheese Ravioli

Spinach and cheese ravioli in a roasted red pepper sauce

PREMIUM ENTREES

+\$5pp; included with Diamond & Luxury

Filet Chateau Center Cut

Red wine reduction sauce

Peppercorn-Crusted NY Strip Steak

Brandy cream demi

Pork Tenderloin

Lightly seared in a creamy velouté

Chicken alla Valleybrook

Mozzarella- stuffed, spinach and roasted peppers

Blackened Mahi Mahi

with a sweet mango salsa

Valleybrook's Signature Crab Cakes

with lemon and whole grain Dijon-butter sauce

Seared Diver Scallops

Blood Orange Beurre Rouge

Pan-Seared Duck Breast

with a Dried Cherry Port Wine Sauce



CARVING STATION

Included with Celebration - select 1

Prime Rib with au jus

Maple BBQ Pork Loin

Orange-Rubbed and Herb Salmon

Honey Roasted Turkey

Honey Applewood Smoked Ham

DESSERT



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

DREAM & CELEBRATION

Ice Cream Social

Each Guest Can Create Their Own Ice Cream Sundae of Velvety Chocolate & Creamy Vanilla Bean Ice Cream with Assorted Toppings

DIAMOND

Ice Cream Social & Waffle Bar

Each Guest Can Create Their Own Ice Cream Sundae with freshly made Waffles & Ice Cream. Velvety Chocolate & Creamy Vanilla Bean Ice Cream with Assorted Toppings



LUXURY

THE CHOCOLATE INDULGENCE LOUNGE

A private, candlelit 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, 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 Daniel's
Fragelico
Baileys
Kahlua
Peach Schnapps

BEER

DRAFT BEER

(All Included)

Coors Light
Miller Lite
Yuengling

DOMESTIC BEER

(Select 1)

Bud Light
Bud Light Lime
Budweiser
Michelob Ultra
Blue Moon

IMPORTED BEER/ SELTZER

(Select 1)

Amstel Light
Corona Extra
Corona Light
Heineken
White Claw

WINE

Cabernet
Merlot
White Zinfandel
Pinot Grigio
Chardonnay



TOP SHELF

+\$10pp - Included in Luxury

Ketel One Vodka
Grey Goose
Espolòn Tequila
Casamigos
Bombay Sapphire
Irish Mist Honey
Jameson
Johnnie Walker Black
Bulleit Bourbon
Seagram's VO
Drambuie
Grand Marnier
Licor 43
Hennessy



also included

CHAMPAGNE WALL

Our champagne wall, dressed with glasses of chilled champagne, greets your guests as they arrive for cocktail hour.

SIGNATURE COCKTAILS

choose 2

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 the Half Shell, Oysters on the Half Shell, and Stone Crab Claws. Served with fresh lemon, cocktail sauce, horseradish, hot Dijon mustard, Tabasco, and herb butter.

Market Price

SUSHI STATION

Assorted fresh sushi rolls and sashimi, beautifully styled on a sushi boat and served with soy sauce, wasabi, and ginger

Ask about pricing

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

LOADED MASHED POTATO BAR

Display of Roasted Garlic Red Skin Mashed Potatoes & Sweet Mashed Potatoes served in a Martini Glass, Complemented with an array of toppings, Roasted Corn, Gravy, Scallions, Bacon, Broccoli, Shredded Cheese, Cinnamon and Marshmallows

+\$7pp



THE CHOCOLATE INDULGENCE 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, cannolis, brownie shooters, tiramisu dessert cup, and more!

+\$8pp

PHOTO BOOTH

Allow your guests to snap a photo, boomerang, GIF, or video then view instantly on the live gallery or share it via your email or text

+\$500

UPLIGHTING

Light up the ballroom and dance floor with our array of digital lighting enhancements in a color of your choice

+\$700

PRICING & MINIMUMS

Your food and beverage minimum is based on the month and day you select.
Service charge and sales tax will be added to the final total.

Season	Month	Friday	Saturday	Sunday
Non-Peak	January, February, March, December	\$10,000	\$12,000	\$6,000
Peak	April, July, August, November	\$14,000	\$16,000	\$9,000
Prime	May, June, September, October	\$14,000	\$18,000	\$9,000

Minimums increase by \$1,500 for 2028 dates

READY TO RESERVE YOUR DATE?

PAYMENT SCHEDULE

\$2,000 - Due at Booking

\$2,000 - 1 Year Out From Wedding Date

60% of Remaining Balance Due - Four Months From Wedding Date

Final Balance Due - Two Weeks From Wedding Date

PLEASE MAKE ALL CHECKS OUT TO CELTIC CROSSING

PAYMENTS CAN BE MADE OVER THE PHONE, ONLINE, OR IN PERSON OR MAILED
TO THE ATTENTION OF MICHELLE CABOT

ALL INVOICES WILL BE EMAILED TO THE MAIN CONTACT ON THE EVENT CONTRACT AND RECEIPTS
(IF NOT MADE IN PERSON) WILL BE EMAILED.

*CREDIT CARDS WILL NOT BE ACCEPTED AS PAYMENT WITHIN 60 DAYS OF THE WEDDING.

*PLEASE NOTE THAT WE DO NOT ACCEPT PERSONAL CHECKS, ONLINE PAYMENT
OR CREDIT CARDS FOR FINAL PAYMENT.

CONTACT INFORMATION

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