RON JAWORSKI'S

VALLEYBROOK COUNTRY CLUB

MICRO WEDDINGS







OUR VOW

Small in size, rich in meaning.
Sometimes the most beautiful moments are shared with the few who matter most. At Valleybrook, we offer flexible and customizable wedding packages, allowing you to work closely with our planning team to design a micro wedding that truly fits your vision. Whether that means a shorter cocktail hour and reception with just your closest family and friends or a weekday or off-peak-season celebration, every detail is thoughtfully tailored to you.
No matter the size of your guest list, our goal is to make your day feel just as special, seamless, and unforgettable. We would be honored to help you create an intimate celebration that feels personal, effortless, and entirely your own.

XO *your Valleybrook wedding team*



SHORT & SWEET

A beautifully abbreviated celebration



LE PETITE

30-MINUTE CEREMONY
ONE HOUR COCKTAIL HOUR
THREE HOUR RECEPTION

Four-Hour Premium Open Bar
Two Signature Cocktails
Champagne Wall
Champagne Toast
Passed Bites (Select 3)
Stations (Select 1)
Pre-Set Salad (Select 1)
Entrées (Select 2)
Seasonal Accompaniments
Wedding Cake
Choice of Colored Linen & Napkin
Wedding Coordinator
Wedding Concierge

$95PP

+ service fee & sales tax

OUR MICRO WEDDING PACKAGE IS OFFERED BASED ON SEASONAL AVAILABILITY.

PLEASE CONTACT OUR DIRECTOR OF SALES FOR DETAILS AND AVAILABLE DATES.

+$500 CEREMONY FEE

PAYMENT SCHEDULE

$1,000 - Due at booking
$1,000 - 1 year out from the wedding
60% of Balance Due - 4 months out from the wedding
Final Balance Due - 2 weeks out from the wedding



COCKTAIL HOUR

PASSED BITES

SELECT 3
+$3PP PER ADDITIONAL SELECTION

LAND

Philly Cheesesteak Spring Roll
Moroccan Lamb Kabob with Fig, Apricot & Red Pepper
Chicken Quesadilla Triangles
Braised Short Rib & Manchego Empanada
Peach BBQ Brisket Wrapped in Pork Belly
Chicken & Lemongrass Potstickers
Chicken Yakitori, Green Onion & Sesame

SEA

Scallop Wrapped in Applewood-Smoked Bacon
Breaded Mini Crab Cakes
Boom Boom Shrimp
Coconut Shrimp
Salmon Satay with a Miso Glaze

FARM

Goat Cheese and Honey Phyllo Triangle
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 Beggers Purse

STATIONS

SELECT 1
+$10PP PER ADDITIONAL STATION

MAC & CHEESE BAR

Savory mac & cheese made with cheddar
and Gruyère cheeses
Served with bacon, scallions, tomatoes, broccoli, cheddar
cheese, and sour cream

MINI SLIDER & FRENCH FRY STATION

Slow-roasted smoked brisket, Jameson maple BBQ
Italian-style slow-roasted pork, au jus
Assortment of French fries

FLATBREAD STATION

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

FARM FRESH STATION

Display of domestic and imported cheeses,
along with an array of fresh fruits and crudités.
Served with a variety of crackers

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

SALAD

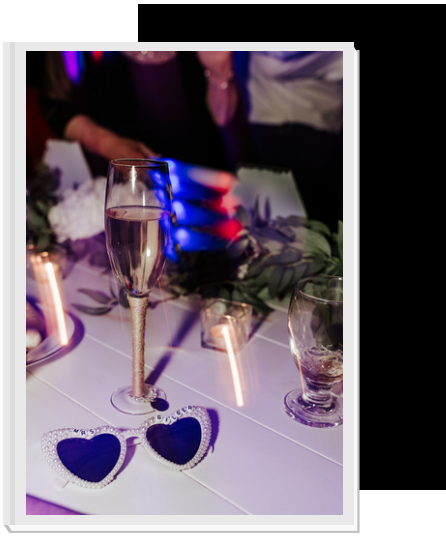
THIS COURSE IS SERVED WITH FRESH-BAKED ROLLS AND BUTTER

Select 1

MESCLUN SPRING MIX
Feta, red onions, cucumbers, olives, balsamic vinaigrette

CAESAR SALAD
Homemade garlic croutons, shaved parmesan

FIELD GREENS
Toasted almonds, tomatoes, Craisins, red onions, cucumbers, raspberry vinaigrette



ENTREES

COURSE IS SERVED WITH A STARCH AND VEGETABLE

Select 2

LAND

FILET CHATEAU
Red wine reduction sauce

GLAZED PORK MEDALLIONS
Honey mustard and balsamic glaze

CHICKEN MILANESE
Breaded chicken breasts with arugula salad

MARRY ME CHICKEN
Chicken breasts, sun-dried tomatoes, and a basil cream sauce

CHAMPAGNE CHICKEN
Lightly seared with creamy mushroom sauce

FARM

ROASTED CAULIFLOWER STEAK
Romesco and yogurt-lime tahini

EGGPLANT ROLLATINI
Herbed ricotta and mozzarella-stuffed crispy eggplant over tomato basil sauce

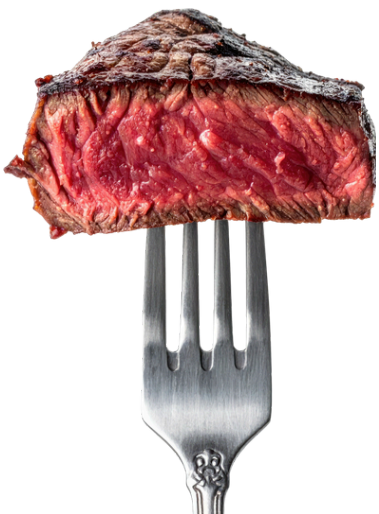
CHEESE TORTELLINI
Vodka cream sauce with parmesan

CHEESE RAVIOLI
Spinach mornay sauce

SEA

HERB SALMON
Honey lime glaze

BROILED GARLIC & HERB COD
Lemon-caper beurre blanc





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

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

TOP SHELF PACKAGE

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

(All Included)

+$10pp

also included

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.

