VALLEYBROOK COUNTRY CLUB

Private Events

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Ron Jaworski's Valleybrook Golf Club
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 White or Ivory Linens and
a Full Range of Napkins in your Preferred Color Palette

Use of Valleybrook's Signature House Centerpieces to Complete your Tablescape

BREAKFAST BUFFETS

at the clubhouse

Includes Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

THE BREAKFAST SOCIAL
$28PP

Farm Fresh Scrambled Eggs

Hickory-Smoked Bacon & Sausage

Breakfast Potatoes

Country French Toast

Fresh Fruit

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 & Sausage

Potatoes O'Brien

Fresh Fruit

Assortment of Freshly Baked Danish Pastries & Bagels

Accompanied with Flavored Cream Cheese, Butter & Preserves

BRUNCH STATIONS



THE FAIRWAY BRUNCH
$38PP

Farm Fresh Scrambled Eggs

Hickory-Smoked Bacon & Sausage

Assortment of Freshly Baked Pastries & Bagels

Accompanied with Flavored Cream Cheese, Butter & Preserves

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

Food and beverage pricing subject to 23% service charge and NJ state sales tax.

THE BUFFET
experience

Includes Assorted Sodas, Juices, Regular Coffee, Decaffeinated Coffee & Hot Tea

CLUBHOUSE COMFORT
$38PP

SELECT TWO:

Potato Salad
Tossed Salad
Pasta Salad

Rolls & Butter Included

INCLUDES:

BBQ Chicken Breast
Upgrade your entrée with Fried Chicken for an additional $3PP
Smoked Brisket
Baked Mac & Cheese
Garlic String Beans
Apple Dumplings

THAT'S AMORE
$36PP

Garlic Breadsticks
Caesar Salad
Chicken Caprese
Italian Sausage, Peppers and Onions
Penne alla Vodka
Sautéed Green Beans
with Roasted Red Peppers
Cannoli

CLASSIC RESERVE
$40PP

SELECT ONE:

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

Rolls & Butter Included

SELECT THREE:

Chicken Francese
Chicken Caprese
Grilled Herb Garlic Flank Steak
Whiskey Bourbon BBQ Salmon
Seared Mahi Mahi with Mango Salsa
Penne alla Vodka
Ravioli with Spinach Mornay
Entrees are accompanied by
Oven-Roasted Potatoes and Vegetable Medley

Bananas Foster



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CLUBHOUSE COCKTAIL

reception

$32PP

HORS D'OEUVRES

SELECT FIVE

+$3PP PER ADDITIONAL SELECTION

Roast Pork, Provolone
& Broccoli Rabe Spring Roll

Braised Short Rib Pierogi

Breaded One-Ounce Crab Cakes

Chicken Satay with Sweet Chili Glaze

Chicken Quesadilla Triangles

Mini Stuffed Potato Skins

Quinoa and Zucchini Fritter



Wild Mushroom Tart

Hawaiian Shrimp Spring Roll

Philadelphia Cheesesteak Spring Roll

Phyllo Triangles with Spinach
& Feta Cheese

Buffalo Chicken Empanada

Boom Boom Shrimp

Vegetable Spring Roll

STATIONS

ALL INCLUDED

FARM FRESH CHEESE & CRUDITE

An Array of Domestic & Imported Cheeses. 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 & Gruyère Cheese
Served with an Array of Toppings

Food and beverage pricing subject to 23% service charge and NJ state sales tax.

ENHANCEMENTS

These enhancements are available to add on to any package

THE WAFFLE BAR
$10PP

Fresh Homemade Waffles Served
with Assorted Toppings & Whipped Cream

$60 Attendant Fee

THE OMELET STATION
$10PP

Chef-Crafted Omelets Made Fresh to Order,
Customized with Your Selection of Toppings

$60 Attendant Fee

BUILD YOUR OWN PARFAIT
$8PP

Yogurt, Granola, Fresh Seasonal Berries, and a
Variety of Sweet Toppings and Drizzles

FRESH FRUIT DISPLAY
$8PP

Fresh Seasonal Fruit & Berries

FARM FRESH CHEESE & CRUDITE
$10PP

An Array of Domestic & Imported Cheeses. Garnished
with Fresh Fruit, Seasonal Vegetables
& Assorted Crackers.
Make it a Charcuterie Board with Meats for an
additional $3PP!

MINI SLIDER STATION
$12PP

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

MAC & CHEESE BAR
$10PP

Savory Mac & Cheese Made with Cheddar &
Gruyère Cheese, Served with an Array of Toppings

HOT PASTA STATION
$10PP

Cheese-Filled Tortellini in a Creamy Vodka Sauce and
Penne Pomodoro, Paired with an Assortment of
Freshly Baked Italian Breads

FRENCH FRY STATION
$8PP

Assortment of Original French Fries, Waffle Fries, &
Curly Fries with Cheddar Cheese Sauce and Bacon

TACO STATION
$12PP

Choice of 2: Chicken, Beef, *Shrimp, or Vegetable.
Served with Hard & Soft Shells, Topped with Guests'
Choice of Lettuce, Cheese, Pico de Gallo & Lime
*Shrimp is an Additional $2PP

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 $2PP more!

THE BROWNIE BAR
$8PP

A Decadent Display of Homemade Mini Brownies with
Assorted Sweet and Crunchy Toppings
Served with Vanilla Ice Cream

Food and beverage pricing subject to 23% service charge and NJ state sales tax.

BAR PACKAGES

All Bar Packages Offered for Three Hours

MIMOSA STATION
$12PP

The Mimosa Station is Self-Serve, with Your Choice of 2 of the Following Juices: Orange Juice, Cranberry Juice, Pineapple Juice or Lemonade

BREAKFAST BAR
$16PP

Your Choice of 3 Breakfast Cocktails to Serve With Your Brunch!

Bloody Mary
Mimosa
Sangria
Espresso Martini
Aperol Spritz
Peach Bellini

$75 Bartender Fee



SANGRIA STATION
$10PP

Stationed Red & White Sangria Served with Fresh Fruit Garnish

BLOODY MARY BAR
$12PP

Treat your Guests to a Self-Serve Bloody Mary Bar of Their Dreams!
Premade Bloody Marys with Bacon, Olives, Celery, Horseradish, Hot Sauce and Old Bay!



PREMIUM OPEN BAR PACKAGE
$26PP

Includes Premium Liquors, Draft Beer, Wine and 2 Bottled Beer Selections

$75 Bartender Fee

DRAFT BEER & WINE
$19PP

$75 Bartender Fee

CASH OR CONSUMPTION BAR

$75 Bartender Fee

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