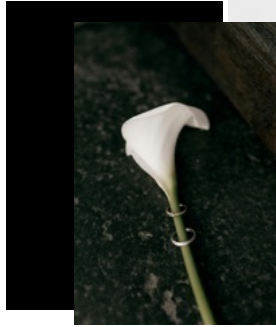




RON JAWORSKI'S  
VALLEYBROOK  
COUNTRY CLUB  
MICRO WEDDINGS







# 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.

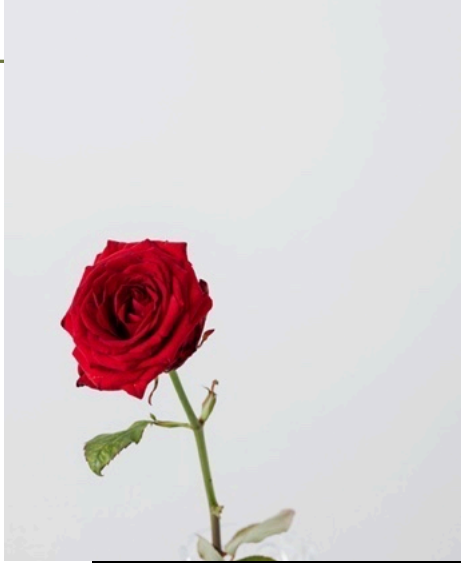
No matter the size of your guest list, our goal is to make your day feel just as special, seamless, and unforgettable. We would be honored to help you create an intimate celebration that feels personal, effortless, and entirely your own.

*XO your valleybrook wedding team*



# SHORT & SWEET

*A beautifully abbreviated celebration*



30-60  
GUESTS  
MONDAY-THURSDAY  
SUNDAY- 11AM START

60-80  
GUESTS  
MONDAY-THURSDAY  
SUNDAY ANYTIME  
\*EXCLUDES MAY-JUNE  
SEPTEMBER-NOVEMBER\*

+\$500 CEREMONY FEE

## PAYMENT SCHEDULE

\$1,000 - Due at Booking  
\$1,000 - 1 Year Out From Wedding  
60% of Balance Due - 4 Months Out From Wedding  
Final Balance Due - 2 Weeks Out From Wedding

## LE PETITE

30 MINUTE CEREMONY  
ONE HOUR COCKTAIL HOUR  
THREE HOUR RECEPTION

Four Hour Premium Open Bar  
Champagne Wall  
Champagne Toast  
Passed Bites (Select 4)  
Choice of One Station  
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



# COCKTAIL HOUR

## PASSED BITES

SELECT 4

+\$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 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

### 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 Beggars Purse

## STATIONS

SELECT 1

+\$10PP PER ADDITIONAL STATION

### MAC & CHEESE BAR

Savory mac & cheese made with cheddar and  
gruyere cheeses

Served with bacon, scallions, tomatoes,  
broccoli, cheddar cheese, and sour cream

### MINI SLIDER & FRENCH FRIE STATION

Slow roasted smoked brisket, Jameson maple  
BBQ

Slow roasted Italian style roasted pork, Au jus  
Assortment of original French fries,

### FLATBREAD STATION

Your choice of 2:

Tuscan Grilled Vegetable, Margarita,  
Broccoli and White Cheese, BBQ Chicken,  
or Buffalo Chicken

### FARM FRESH CRUDITÉ

Display of domestic and imported cheeses,  
along with an array of fresh fruits, crudité.

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

COURSE IS SERVED WITH FRESH BAKED ROLLS AND BUTTER

Select 1

### MESCLUN SPRING MIX

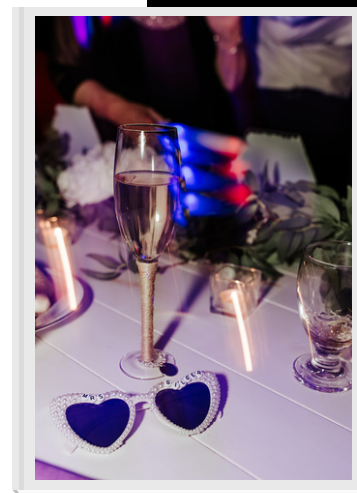
Feta, red onions, cucumbers,  
olives, balsamic vinaigrette

### 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 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

### FARM

#### 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 mornay sauce

### SEA

#### HERB SALMON

Honey lime glaze

#### BROILED GARLIC & HERB COD

Lemon, caper beurre blanc







# THE BAR

## 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**

## 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

## WINE

Cabernet  
 Merlot  
 White  
 Zinfandel  
 Pinot Grigio  
 Chardonnay

### 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

*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.

