



RON JAWORSKI'S

V ALLEYBROOK 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 Beggers 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





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

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

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.

