# Valleybrook

## *Signature Wedding Collection*

# *Marry Us* First.

RON JAWORSKI'S
VALLEYBROOK
*country club*

Marry Us First- Because we focus not only on the tangible wedding but also the experience. We believe falling in love with your venue is right up there with finding your soulmate. Your wedding should not only leave an everlasting impression on you, but also all of your loved ones! We strive to leave you with butterflies picturing yourselves tying the knot at your beautiful venue. From the moment you take your wedding tour to the last dance, we want each and every moment to be memorable. We look forward to showing you our meticulously landscaped grounds, featuring numerous options for the ideal backdrop for your wedding photos as well as the gorgeous ballroom where you will dance the night away! We can't wait to hear more about your dream wedding!

- Your Wedding Team at Valleybrook!

## Wedding Packages Include

Beautifully Appointed Ballroom with Golf Course Views

Sunset Cocktails on Our Deck

Champagne Wall as Your Guests Arrive for Cocktail Hour

Unlimited Butlered Hot Hor D'oeuvres

Five-Hour Plated & Buffet Dinner Packages

Professionally Trained Sales Staff to Help You Plan Every Last Detail

Cozy Fire Pit

Golf Cart for the Couple & Photographer

Astonishing Scenic Grounds for you to Capture the Moment

Five-Hour Open Bar Packages

Choice of Color Linens & Napkins

Three Cylinder Centerpieces

Personalized Wedding Cake from Valleybrook's Preferred Baker

Wedding Suite & Groomsmen Lounge with Personal Amenities

Wedding Concierge & Wedding Captain

Exquisite Cuisine

Chiavari Chairs

Complimentary Parking - Valet Available at Additional Charge

# The Dream collection.

Step One
Choose Your Package!

## Plated

### Cocktail Hour

Five-Hour Premium Open Bar

Including Champagne Toast & Champagne Wall

Passed Bites select 4

Farm Fresh Crudite

Display of Domestic & Imported Cheeses, Fruit, & Crudite

Gourmet Mac & Cheese Station

Savory Mac & Cheese Made with Cheddar & Gruyere Cheese, Served with Toppings

### Reception

Salad select 1

served with fresh baked rolls & butter

Entrees select 3

Accompaniments select 2

The Ice Cream Social

See Our Sweet Treats Page for More Information

Salad is served with fresh baked rolls & butter

Enhance Your Menu By Adding a Carving Station for 6.95 Per Person from the Diamond Collection

Wedding cake personally designed by Valleybrook's preferred Baker

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## Buffet

### Cocktail Hour

Five-Hour Premium Open Bar

Including Champagne Toast & Champagne Wall

Passed Bites select 4

Farm Fresh Crudite

Display of Domestic & Imported Cheeses, Fruit, & Crudite

Gourmet Mac & Cheese Station

Savory Mac & Cheese Made with Cheddar & Gruyere Cheese Served with Toppings

### Reception

Salad Select 2

served with fresh baked rolls & butter

Entrees Select 3

Mashed Potato Bar

Display of Roasted Garlic Red Skin Mashed Potatoes & Sweet Mashed Potatoes Served in a Martini Glass, Complimented with an Array of Toppings

Accompaniments select 1

The Ice Cream Social

See Our Sweet Treats Page for More Information

Enhance Your Menu By Adding a Carving Station for 6.95 Per Person from the Diamond Collection

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# The Diamond collection.

## Plated

### Cocktail Hour

Five-Hour Premium Open Bar

Including A Champagne Toast & Champagne Wall

Passed Bites select 5

Farm Fresh Crudite

Display of Domestic & Imported Cheese, Fruit, & Crudite

Gourmet Mac & Cheese Station

Savory Mac & Cheese Made with Cheddar & Gruyere Cheese, Served with Toppings

Mini Slider Station

Slow Roasted Smoked Brisket with Jameson Maple Barbeque sauce and Italian Style Roast Pork Slow Roasted with Cherry Pepper Au Ju

### Reception

Salad select 1

served with fresh baked rolls & butter

Entrees select 3

Accompaniments select 2

Dessert select 1

Find Your Dessert Options on Our Sweet Treats Page

Wedding cake personally designed by Valleybrook's preferred Baker

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## Buffet

### Cocktail Hour

Five-Hour Premium Open Bar

Including A Champagne Toast & Champagne Wall

Passed Bites select 5

Farm Fresh Crudite

Display of Domestic & Imported Cheese, Fruit, & Crudite

Gourmet Mac & Cheese Station

Savory Mac & Cheese Made with Cheddar & Gruyere Cheese, Served with Toppings

Mini Slider Station

Slow Roasted Smoked Brisket with Jameson Maple Barbeque sauce and Italian Style Roast Pork Slow Roasted with Cherry Pepper Au Ju

### Reception

Salad select 2

served with fresh baked rolls & butter

Entrees select 3

Carving Station select 1

Orzo Risotto Station

Orzo Pasta Risotto Style Simmered with Aromatic Spices with Toppings to Include: Grilled Portobello Mushrooms, Applewood Smoked Bacon, Broccoli Spears, Sauteed Garlic Spinach & Romano & Parmesan Cheeses

Accompaniments select 1

Dessert select 1

Find Your Dessert Options on Our Sweet Treats Page

Wedding cake personally designed by Valleybrook's preferred Baker

# The Luxury collection.

## Plated

### Cocktail Hour

Five-Hour Premium Open Bar

Including a Champagne Toast with a Strawberry Accent & Champagne Wall

Passed Bites select 7

Antipasto Board

An Array of Italian Meats, Cheese, Olives, Marinated Grilled Vegetables, & Artisan Breads

Gourmet Mac & Cheese Station

Savory Mac & Cheese Made with Cheddar & Gruyere Cheese, Served with Toppings

Flatbread Station

Your Choice of 2: Tuscan Grilled Vegetable Flat, Margarita Flat, Broccoli White Cheese Flat, BBQ Chicken Flat, Buffalo Chicken Flat

Sangria Bar

A Unique Blend of Red & White Sangria, Refreshingly Mixed with Fresh Fruits, Juice, Liquors, & Spices During Your Cocktail Hour

### Reception

Salad select 1

Lemon Sorbet Intermezzo

Entrees select 3

Accompaniments select 2

Salad served with fresh baked rolls & butter

The Chocolate Lounge

Find Out More About Your Chocolate Lounge on Our Sweet Treats Page

Wedding cake personally designed by Valleybrook's preferred Baker

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## Buffet

### Cocktail Hour

Five-Hour Premium Open Bar

Including a Champagne Toast with a Strawberry Accent & Champagne Wall

Passed Bites select 7

Antipasto Board

An Array of Italian Meats, Cheeses, Olives, Marinated Grilled Vegetables, & Artisan Breads

Gourmet Mac & Cheese Station

Savory Mac & Cheese Made with Cheddar & Gruyere Cheese, Served with Toppings

Flatbread Station

Your Choice of 2: Tuscan Grilled Vegetable Flat, Margarita Flat, Broccoli White Cheese Flat, BBQ Chicken Flat, Buffalo Chicken Flat

Sangria Bar

A Unique Blend of Red &White Sangria, Refreshingly Mixed with Fresh Fruits, Juices, Liquors, & Spices During Your Cocktail Hour

### Reception

Salad select 2

served with fresh baked rolls & butter

Entrees Select 3

Carving Station Select 2

Your Choice of:

The Loaded Mashed Potato Bar

Served with Roasted Corn, Gravy, Scallions, & Crispy Chicken

OR

The Orzo Risotto Station

Orzo pasta Risotto Style Simmered with Aromatic Spices with Toppings to Include: Grilled Portobello Mushrooms, Applewood Smoked Bacon, Broccoli Spears, Sauteed Garlic Spinach & Romano & Parmesan Cheeses

Accompaniments Select 1

The Chocolate Lounge

see our sweet treats page for more info

Wedding cake personally designed by Valleybrook's preferred Baker

# Passed Bites

Step Two
Choose Your passed bites,
Salads, & Action Stations!

Beef Sirloin Satay (GF)
Boom Boom Shrimp - In a Spicy Thai Chili Sauce
Braised Short Rib Pierogi
Breaded Mini Crab Cakes
Chicken Satay (GF)
Mini Chicken Quesadilla
Coconut Shrimp
Hawaiian Shrimp Spring Rolls
Philadelphia Cheesesteak Spring Roll
Phyllo Triangles with Spinach & Feta
Pork Dumplings
Scallops Wrapped in Bacon (GF)
Vegetable Spring Roll

# Shooters

Caprese Shooter with Sweet Balsamic
Fried Green Beans with Wasabi Shooter
Grilled Cheese with Tomato Bisque Shooter
Jerk Chicken with Avocado Shooter
Shrimp Cocktail Shooter-Additional $2.95pp

# Salads

## The Dream and The Diamond Collection

Garden Salad - Spinach with Toasted Almonds, Mandarin Oranges, and Dried Cranberries
Caesar Salad- Chilled Crisp Romaine in a Zesty Caesar Dressing with Seasoned Croutons & Parmesan Cheese
Caprese Salad- Fresh Mozzarella, Tomato, & Basil

## The Luxury Collection

Caprese Salad- Fresh Mozzarella, Tomato, & Basil
Portobello Napoleon- Portobello Mushrooms, Sun-Dried Tomatoes in the Center of a Large Bed of Greens Blanketed with Fresh Mozzarella Cheese Infused with Balsamic Vinaigrette
Iceberg Wedge Salad with Chopped Bacon, Cheese Crumbles, and Diced Tomatoes

# Carving Stations

## The Diamond Collection

Boneless Rib Eye with Chipotle Mayonnaise
Tequila-Lime Marinated Flat-Iron Steak
Herb Encrusted Pork Loin
Roasted Turkey Served with Turkey Gravy
Honey Cured Ham

## The Luxury Collection

Salmon Wellington with Dijon Dill Sauce
Prime Rib of Beef
Pork Tenderloin with Mushroom Duxelle En Croute
Roast Leg of Lamb with Garlic & Rosemary
**Or Select From the Diamond Collection**

# Entree choices.

Step Three
Choose your Entrees & Sides

## The Dream Collection

Champagne Rosa Chicken -Pan Seared Chicken with Fresh Tomato Basil Sauce and a Touch of Cream
Chicken Caprese with Sun-Dried Tomato Veloute
Herb Encrusted Tilapia Atop Lemon Beurre Blanc
Pork Tenderloin Medallions with Port Wine Demi-Glace
Eggplant Rollatini Atop Homemade Marinara Garnished with Parmesan Cheese
Miso Glazed Salmon
Stuffed Rigatoni with Spinach Morney
Creole Baked Flounder with Onions, Peppers, Baby Shrimp, and a Creole Butter Sauce
Filet Chateau Tender Filet of Beef with a Red Wine Reduction

## The Diamond Collection

Choose your entrees from the list below or from the Dream Collection.

Oven-Roasted Halibut Served Atop Citrus Beurre Blanc
Maryland Jumbo Lump Crab Cakes with Meyer Lemon & Shallots
Roasted Salmon Atop Southern Style Molasses Glaze
Jumbo Shrimp Stuffed with Crab in a Lemon Shallot Sauce
Hearth Baked Chicken with Crab and Asparagus in a Bernaise Sauce
Prime New York Strip Steak with a Port Wine Demi-Glace
Chicken Ala Valleybrook with Sherry Red Pepper Cream Sauce
Root Beer Bourbon Glazed Frenched Pork Chop

## The Luxury Collection

Choose your entrees from the list below or from any other package.

Chicken with a Gorgonzola Cream Sauce with Jumbo Lump Crab
Chilean Sea Bass with Sun-Dried Tomato Pesto
Prime Ribeye Steak (16 oz.) with Au Jus
Fresh Herb Encrusted Mahi Mahi with a Lemon Beurre Blanc Sauce
Grilled Filet Mignon with Boursin Rosette & Port Wine Demi *Plated Package Only
Land and Sea- Petite Filet & Crab Cake *Plated Package Only

# Accompaniments

All Plated Packages Come with Your Choice of Two Accompaniments

Rustic Red Skin Smashed Potatoes
Oven Roasted Potatoes
Rice Pilaf
Fresh Vegetable Medley
Asparagus with Baby Carrots
Sauteed Green Beans
Fresh Broccoli Sauteed in Garlic & Olive Oil

# *Sweet* treats.

Step Four
Indulge.

Each Signature Collection Comes with A Personalized Cake From Valleybrook's preferred Baker

## The Dream Collection

Ice Cream Social

## The Diamond Collection

Choose one

Ice Cream Social & Waffle Station
The Fondue You Bar
The Brownie Bar

## The Luxury Collection

The Chocolate Lounge

### The Ice Cream Social

Each guest can create their own ice cream sundae
Velvety Chocolate & Creamy Vanilla Bean ice cream
Served with assorted toppings

Complete Your Ice Cream Social By Adding A Waffle Bar!

### The Fondue You Bar

Warm chocolate accompanied by graham crackers, pretzels, fresh fruit, & marshmallows. chopped nuts and sprinkles serve as toppings for your accompaniments

### The Brownie Bar

A decadent display of homemade brownies with assorted sweet and crunchy toppings.
Served with Vanilla Bean Ice Cream

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# A Sweet *Ending* To a New *Beginning*

# The Chocolate Lounge

* INCLUDED IN THE LUXURY COLLECTION *

A private, candle lit lounge used exclusively for you and your guests featuring a unique display of signature chocolates, desserts, freshly brewed caffeinated and decaffeinated coffee, tea and hot chocolate

Assorted Petrifores | Individual Cakes | Milk & Cookies | Assorted Truffles | Ice cream Social | Waffle Bar |Rice Pudding | Chocolate Bread Pudding | Macaroons | Cannolis | Brownie Shooters | Chocolate Mousse |

# Enhancements

## Cocktail Hour & Buffet Stations

Enhance your cocktail hour, buffet menu, or add a night cap with one of the following chef attended tables

### Crab Cake Station

Maryland lump crab cakes, pan seared until
Golden brown, accompanied with house-made cocktail
Demodulates sauces with sliced lemons

### French Fry Station

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

### Chilled Seafood Raw Station

Mussels on the Half Shell, Shrimp Cocktail,
Oysters on the Half Shell, & Clams on the Half Shell

### Taco Station

Your Choice of Two Taco Styles
Chicken, Vegetable, Beef, or Shrimp
Served in Both Hard & Soft Shells, Topped with Guests' Choice of
Lettuce, Cheese, Sour Cream, Pico De Gallo, & Lime

# Night caps.

### The Tailgate Party Station

Mini Cheese Steaks | Mini Sausage & Peppers |
Mini Soft Pretzels | Cheese Sauce | Condiment Tray | Club Rolls

### Beat The Hangover Bar

All the essential foods to help your guests beat the hangover
Sliders | Foccacia Pizzas | Pretzel Bites | Housemade Chips

# Special Pricing

### Childrens Pricing

Chicken Fingers and French Fries

### Vendors Entrees

Your selected vendors can enjoy the buffet or chefs
enree choice

# Bar Packages

## Five-Hour Premium Open Bar

Premium Liquor

A Variety of Wines

Bottled Beer select 2

Draft Beer

Champagne Toast

### Premium Brand Liquor

Captain Morgan
Dewar's
Johnnie Walker Red
Kahlua
Seagram's 7
Southern Comfort
Frangelico
Peach Schnapps
Tanqueray
Tito's Vodka
Assorted Flavored Vodkas
Bacardi Silver Rum
Malibu Rum
Jose Cuervo Tequila
Jack Daniel's
Bailey's

## Five-Hour Top Shelf Open Bar

Top- Shelf Liquor

A Variety of Wines

Bottled Beer select 2

Draft Beer

Champagne Toast

### Top Shelf Liquor

Godiva Dark
Godiva White
Grand Mariner
Grey Goose
Seagram's VO
Drambuie
Bulleit Bourbon
Irish Mist Honey
Jameson
Johnnie Walker Black
Espolon
Ketel One Vodka
Bombay Sapphire

## Wine & Draft Beer

Included in All Packages

PINOT GRIGIO | CABERNET | MERLOT | CHARDONNAY | WHITE ZINFANDEL
COORS LIGHT | MILLER LITE | YUENGLING

### Domestic Beer

Select 1

Bud Light
Bud Light Lime
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

### Imported Beer or Hard Seltzers

Select 1

Amstel Light
Blue Moon
Corona Extra
Corona Light
Heineken
Variety Of Flavored of Seltzers

## Champagne Wall

Our Champagne Wall Dressed with Glasses of Chilled Champagne as your Guests are Arriving to Cocktail Hour

Included in all packages

## Sangria Wall

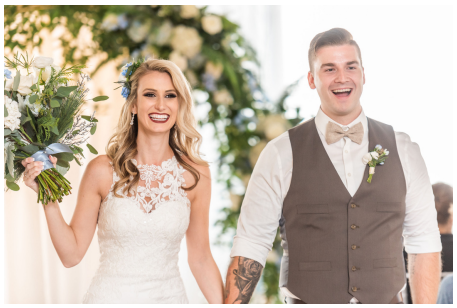
Our Sangria Wall is a Refreshing Display of Glasses Filled with Sangria and Garnished with Fresh & Vibrant Fruit Slices During your Cocktail Hour

# Ceremony spots.

## Vows Under the V

*Make Your Mark*

Each Valleybrook Couple Who Becomes One Under the V Gets to Make their Mark on Valleybrook's Tree.
Carve Your Wedding Date & Initials on Our Tree to Celebrate Endless Love & Everlasting Memories



## Grace Ballroom

## Magnolia Lane

# Extend Your Night

## ONE HOUR

Includes Open Bar

# *Connect* with us.

@valleybrookweddings

Valleybrook Weddings

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2021

the knot BEST OF WEDDINGS 2021

the knot BEST OF WEDDINGS HALL OF FAME