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 Carts for the Perfect Pictures

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 Isgros Bakery or Stella Baking Company

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

Entrees select 3

Accompaniments select 2

The Ice Cream Social

See Our Sweet Treats Page for More Information

Enhance Your Menu By Adding a Carving Station for 5.00 Per Person ++

Wedding cake personally designed by Isgros Bakery or Stella Baking Company

79.95 per person ++
Plus 6.625% Sales Tax & 22% Service Charge

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 1

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 5.00 Per Person ++ from the Diamond Collection

Wedding cake personally designed by Isgros Bakery or Stella Baking Company

79.95 per person ++
Plus 6.625% Sales Tax & 22% Service Charge

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

Mediterranean Station

An Array of Pita Bread & Assorted Artisan Breads Served with Hummus, Baby Ghanoush, Assorted Olives, Roasted Peppers, & Feta Salad

Reception

Salad select 1

Entrees select 3

Accompaniments select 2

Dessert select 1

Find Your Dessert Options on Our Sweet Treats Page

Wedding cake personally designed by Isgros Bakery or Stella Baking Company

89.95 per person ++
Plus 6.625% Sales Tax & 22% Service Charge

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

Mediterranean Station

An Array of Pita Bread & Assorted Artisan Breads Served with Hummus, Baby Ghanoush, Assorted Olives, Roasted Peppers, & Feta Salad

Reception

Salad select 2

Entrees select 3

Carving Station select 1

Martini Risotto Bar

Imported Italian Arborio Risotto Simmered with Aromatic Spices & Served in Martini Glasses with Toppings to Include: Grilled Porcini Mushrooms, Applewood Smoked Bacon, Broccoli Spears, Sauteed Garlic Spinach & Romano & Parmesan Cheeses

Accompaniments select 2

Dessert select 1

Find Your Dessert Options on Our Sweet Treats Page

Wedding cake personally designed by Isgros Bakery or Stella Baking Company

89.95 per person ++
Plus 6.625% Sales Tax & 22% Service Charge

The Luxury collection.

Plated

Cocktail Hour

Five-Hour Top Shelf 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 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

A Sweet Ending to A New Beginning

The Chocolate Lounge

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

Wedding cake personally designed by Isgros Bakery or Stella Baking Company

99.95 per person ++
Plus 6.625% Sales Tax & 22% Service Charge

Buffet

Cocktail Hour

Five-Hour Top Shelf 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 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

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 Risotto Station

Imported Italian Arborio Risotto Simmered with Aromatic Spices & Served in Martini Glasses with Toppings to Include: Grilled Porcini Mushrooms, Applewood Smoked Bacon, Broccoli Spears, Sauteed Garlic Spinach & Romano & Parmesan Cheeses

Accompaniments select 1

A Sweet Ending to A New Beginning

The Chocolate Lounge

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

Wedding cake personally designed by Isgros Bakery or Stella Baking Company

99.95 per person ++
Plus 6.625% Sales Tax & 22% Service Charge

Passed Bites

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

GF Gluten Free

- Asparagus Roll Up with Asiago & Blue Cheese Wrapped in Phyllo
- Beef Sirloin Satay GF
- Braised Short Rib Pierogi
- Breaded 1 Ounce Crab Cakes
- Chicken Satay GF
- Chicken Quesadilla Triangles
- Coconut Shrimp
- Crab Rangoon
- Edamame Dumplings
- Fire-Roasted Vegetable Empanadas
- Hawaiian Shrimp Spring Rollas
- Hibachi Chicken with Scallions, Cheese, & Peppers GF
- Kale & Vegetable Dumpling
- Mushroom Caps Stuffed with Lump Crab Meat & Fresh Herbs
- Philadelphia Cheesesteak Spring Roll
- Phyllo Triangles with Spinach & Feta
- Pork Dumplings GF
- Quinoa & Zucchini Fritter GF
- Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot, & Parsnip
- Scallops Wrapped in Bacon GF
- Sesame Chicken Strips with Hoisin Sauce
- Shepards Pie with Beef, Vegetables, & Topped with Mashed Potatoes
- Spinach & Artichoke Wonton Crisps
- Vegetable Spring Roll
- Wild Mushroom Profiterole

Shooters

- Caprese Shooter with Sweet Balsamic
- Cold Cucumber and Fresh Dill Coulis Shooter
- Fried Green Beans with Wasabi Shooter
- Grilled Cheese with Tomato Bisque Shooter
- Jerk Chicken with Avocado Shooter
- Shrimp Cocktail Shooter Additional 2.95 per person ++

Salads

The Dream Collection

- Baby Lettuce with Assorted Toppings & Dressings
- Caesar Salad- Chilled Crisp Romaine in a Zesty Caesar Dressing with Seasoned Croutons & Parmesan Cheese
- Garden Salad with Cucumber Tuille, and Grape Tomatoes

The Diamond Collection

- Caesar Salad- Chilled Crisp Romaine in a Zesty Caesar Dressing with Homemade Garlic Croutons & Parmesan Cheese
- Baby Greens with Toasted Almonds, Mandarin Oranges, and Dried Cranberries

-PLATED ONLY-

- Frenched Caesar Salad- Chilled Crisp Romaine in a Zesty Caesar Dressing with Homemade Garlic Croutons & Parmesan Cheese
- Caprese Salad with Fresh Mozzarella, Tomato, and Basil
- Iceberg Wedge Salad with Chopped Bacon, Cheese Crumbles, and Diced Tomatoes

The Luxury Collection

- Roasted Pear & Raspberry Salad- Arugula Salad, Candied Walnuts, Crumbled Blue Cheese, & Champagne Vinaigrette
- Baby Field Greens with Sun-Dried Cranberries, Sunflower Seeds, & Chevre in Raspberry Vinaigrette

-PLATED ONLY-

- Frenched Caesar Salad- Chilled & Crisp Romaine in a Zesty Caesar Dressing with Seasoned Croutons & Parmesan Cheese
- 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

Carving Stations

The Diamond Collection

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

The Luxury Collection

- Salmon Wellington with Dijon Dill Sauce
- Prime Rib of Beef
- Delmonico Steak Station- Charbroiled Angus Beef Sirloin Cooked to Order by Our Chef, & Accompanied by Sauteed Mushrooms, Spinach, & Onions (Buffet Only)
- Pork Tenderloin with Mushroom Duxelle En Croute
- Roast Leg of Lamb with Garlic & Rosemary

OR Select From the Diamond Collection

Plus 6.625% Sales Tax & 22% Service Charge

Entree choices.

Step Three
Choose your Entrees & Sides

GF Gluten Free

The Dream Collection

- ☐ Champagne Chicken Lightly Seared with Creamy Champagne Mushroom Sauce
- ☐ 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

-PLATED ONLY-

- ☐ Creole baked Flounder with Onions, Peppers, Baby Shrimp, and a Creole Butter Sauce
- ☐ Filet Chateau Tender Filet of Beef with a Red Wine Reduction

BUFFET ONLY

- ☐ Stuffed Rigatoni with Spinach Morney

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

-PLATED ONLY-

- ☐ Prime New York Strip Steak with a Port Wine Demi-Glace
- ☐ Chicken Ala Valleybrook with Sherry Red Pepper Cream Sauce
- ☐ Frenched Pork Chop Glazed with Grain Mustard Cream Sauce

The Luxury Collection

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

- ☐ Chicken Pommeray Grain Mustard Cream Sauce with Jumbo Lump Crab in a Garlic Oil

-PLATED ENTREE ONLY-

- ☐ Grilled Filet Mignon with Boursin Rosette & Port Wine Demi
- ☐ Chilean Sea Bass with Sun-Dried Tomato Pesto
- ☐ Prime Dry Aged Ribeye Steak (16 oz.) with Au Jus
- ☐ Fresh Herb Encrusted Mahi Mahi with Garlic Butter Glaze
- ☐ Land and Sea- Petite Filet & Choice of Crab Cake, Shrimp, or Scallops

-BUFFET ENTREE ONLY-

- ☐ Orrichiette Pasta with Crab Meat and Sun-Dried Tomatoes in a Garlic Oil

Accompaniments

All Plated Packages Come with Your Choice of Two Accompaniments

- ☐ Rustic Red Skin Smashed Potatoes
- ☐ Oven Roasted Potatoes
- ☐ Rice Pilaf
- ☐ Wild Rice
- ☐ Fresh Vegetable Medley
- ☐ Asparagus with Baby Carrots
- ☐ Sauteed Green Bean Almondine or Sauteed Green Beans with Red Roasted Peppers
- ☐ Fresh Broccoli Sauteed in Garlic & Olive Oil
- ☐ Steamed Cauliflower with Curry Butter & Toasted Almonds

Plus 6.625% Sales Tax & 22% Service Charge

Sweet treats.

Step Four
Indulge.

GF Gluten Free

Each Signature Collection Comes with A Personalized Cake From Isgros Bakery or Stella Baking Company

The Dream Collection

☐ Ice Cream Social

The Diamond Collection

Choose one

☐ Ice Cream Social & Waffle Station
☐ The Fondue You Bar
☐ A Donut Wall

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!
3.95 per person ++

The Fondue You Bar

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

4.95 per person

The Donut Wall

A Rustic Wall Dressed with Fresh Baked Donuts of All Different Flavors for Your Guests to Wash Down with their Coffee & Tea

2.95 per person ++

ALL YOU NEED IS *love*. BUT A LITTLE *chocolate* NOW & THEN DOESN'T *hurt*.

The Chocolate Lounge

* INCLUDED IN THE LUXURY COLLECTION *

9.95 per person

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 |

Plus 6.625% Sales Tax & 22% Service Charge

Bar Packages

Five-Hour Premium Open Bar

Premium Liquor

Vista Point Wine

Bottled Beer select 2

Draft Beer

Champagne Toast

Five-Hour Top Shelf Open Bar

Top- Shelf Liquor

Vista Point Wine

Bottled Beer select 2

Draft Beer

Champagne Toast

Premium Brand Liquor

Captain morgan
Dewar's
Jack daniels
Johnny walker
Kahlua
Seagrams vo
Southern comfort
Stoli vodka
Svedka cherry
Svedka clemente
Red svedka grape
Svedka vanilla
Tanqueray
Titos Vodka

Top Shelf Liquor

Bailey's drambuie
Frangelica
Godiva Dark
Godiva White
Grand Mariner
Grey Goose
Irish mist
Jamesons
Johnny Walker Black
Jose Cuervo
Kettle One Vodka

Wine

INCLUDED IN ALL PACKAGES

PINOT GRIGIO | CABERNET | MERLOT | CHARDONNAY | WHITE ZINFANDEL

Domestic Beer

Budlight
Budlight Lime
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Draft Beer

INCLUDED IN ALL PACKAGES

Coors Light
Miller Light
Yuengling

Imported Beer

Amstel Light
Blue Moon
Corona
Corona Light
Heineken

Champagne Wall

Included in all packages

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

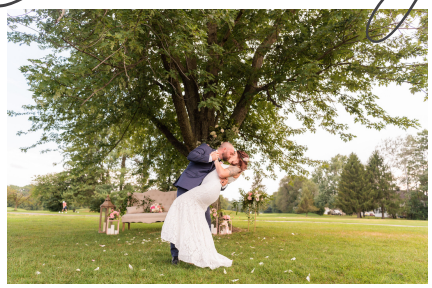
Sangria Wall

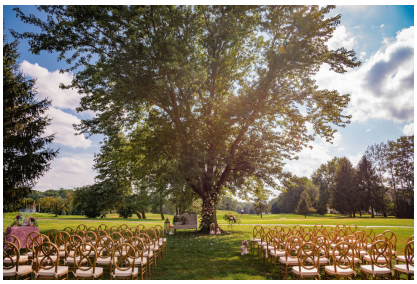
4.95 per person

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

Plus 6.625% Sales Tax & 22% Service Charge

Ceremony spots.

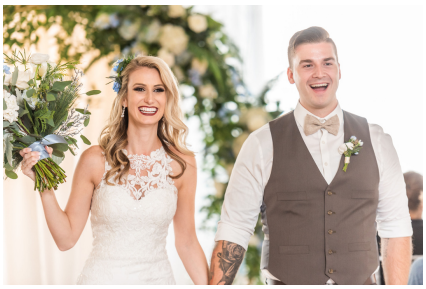




Vows Under the V 900

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 700

Our Gazebo 700

Your After party.

Want to Keep Your Party Going?

Meet us at *Riley's Pub*

$150 Bartender Fee
Cash bar & Juke box available
2 hours after your reception ends
Upgrade your after party with a night cap & late night snacks

Extended Reception

Includes Open Bar

ONE HOUR

1,500

Plus 6.625% Sales Tax & 22% Service Charge

Enhancements

Step Five
Choose a bar or
station to enhance your night!

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, skilled seared until
Golden brown, accompanied with house-made cocktail
Demodulates sauces with sliced lemons
7.95 per person

Sushi Station
Assorted sushi rolls served with pickled
Ginder, wasabi, & soy sauce
Market Price

Chilled Seafood Raw Station
Mussels on the Half Shell, Shrimp Cocktail,
Oysters on Half Shell, & Clams on Half Shell
Market Price

Salsa & Guacamole Station
Your Choice of: Jalapeno & Tomato Salsa, Salsa Verde,
or Habanero Salsa; Served with Guacamole, Tri-Color Tortilla
Chips, Pico De Gallo, & Lime
3.95 per person

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
5.95 per person

Antipasto Board
Assorted grilled vegetables, Italian meats
& cheeses, olives, fresh mozzarella, roasted
Red & hot peppers, fresh loaves of Italian bread,
& an array of crackers
7.95 per person

French Fry Station
Assortment of Original French Fries, Waffle Fries, &
Curly Fries with Cheddar Cheese Sauce, Bacon,
& Assorted Condiments
3.95 per person

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

Loaded Mashed Potato Station
Loaded Mashed Potato Station with Roasted Corn, Gravy,
Scallions, & Crispy Chicken
6.95 per person

Southern Comfort Station
Choice of 2
Smoked pulled chicken | pulled pork | beef brisket |
Corn bread & waffle bites | accompaniments
7.95 per person

Night caps.

THE TAILGATE PARTY STATION
A Display of All Your Favorite Tailgate Snacks & Staples
Mini Cheese Steaks | Mini Sausage & Peppers |
Mini Soft Pretzels | Cheese Sauce | Condiment Tray | Club Rolls
6.95 per person

BEAT THE HANGOVER BAR
A display of all the essential foods to help your guests beat the hangover
Sliders | Foccacia Pizzas | Pretzel Bites | Housemade Chips
8.95 per person

Plus 6.625% Sales Tax & 22% Service Charge

L E T U S H E L P Y O U C E L E B R A T E

Bridal Shower

Contact Tracey Mullin for more information!
tracey@valleybrookgolf.com
856-227-3171 ext. 3

Bachelor Golf Outing

DON'T 'FORE' GET ABOUT THE GROOM
Contact Tracey Mullin for more information
Tracey@valleybrookgolf.com
856-227-3171 ext. 203

Bridesmaid Breakfast

Bridesmaid Breakfast Treat your bridal party to a breakfast to show your gratitude for their contribution to your wedding!
Contact Tracey Mullin for more information! tracey@valleybrookgolf.com 856-227-3171 ext. 3

Rehearsal Dinner

Rehearse your wedding day & enjoy a delicious dinner
On our beautiful patio afterwards
Contact Tracey Mullin for more information! tracey@valleybrookgolf.com 856-227-3171 ext. 3

Connect with Us

@valleybrookweddings

Valleybrook Weddings

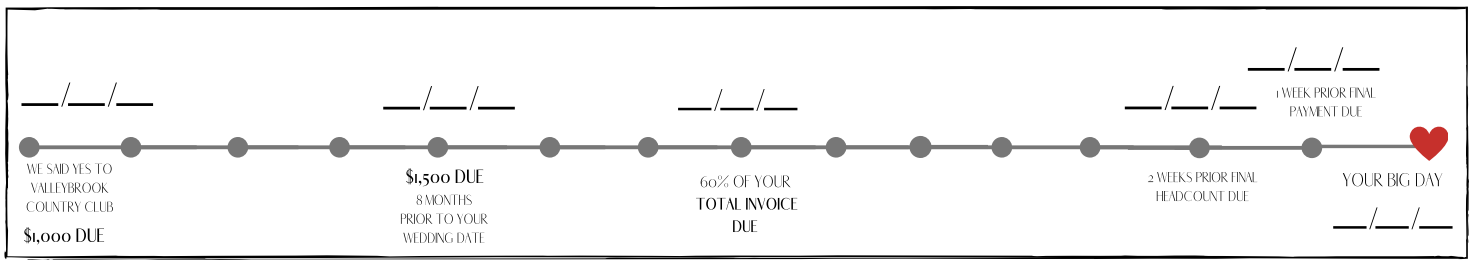
An Award Winning Venue

the knot BEST OF WEDDINGS 2020

the knot BEST OF WEDDINGS HALL OF FAME

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2020

YOUR *Wedding* PAYMENT PLAN.



BOOKING PAYMENT SCHEDULE

A $1,000 NON-REFUNDABLE DEPOSIT IS REQUIRED UPON SIGNING CONTRACT. THE EVENT CONTRACT WILL BE BASED ON YOUR PACKAGE SELECTION, AND WILL REQUIRE YOUR SIGNATURE.

8 MONTHS PRIOR

A $1,500.00 NON-REFUNDABLE PAYMENT IS DUE

4 MONTHS PRIOR

60% IS DUE MINUS THE MONIES ALREADY APPLIES

2 WEEKS PRIOR

THE WEDDING FINAL HEAD COUNT IS DUE

1 WEEK PRIOR

FINAL PAYMENT IS DUE.

ALL PAYMENTS ARE NON-REFUNDABLE

CHECKS SHOULD BE MADE OUT TO CELTIC CROSSING INC. NO PERSONAL CHECKS WILL BE ACCEPTED FOR YOUR FINAL PAYMENT

FOOD PREPARATION

OUR CULINARY TEAM IS ABLE TO SATISFY ALL OF YOUR DIETARY RESTRICTIONS, ALLERGIES, AND PERSONAL PREFERENCE. PLEASE KINDLY COMMUNICATE ANY DETAILS TO OUR PRIVATE EVENTS TEAM IN ADVANCE OF YOUR FUNCTION. PLEASE BE ADVISED THAT CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TO ENSURE THE QUALITY AND SAFE FOOD HANDLING OF PRODUCTS SERVED BY OUR STAFF, WE REQUEST THAT NO FOOD AND BEVERAGE MAY BE TRANSFERRED OR RE-PLAYED. IN ADDITION, FOOD AND BEVERAGE MAY NOT BE REMOVED FROM ANY FUNCTIONS BY THE CLIENT OR ANY INVITEES.

BEVERAGE SERVICE

THE CATERING TEAM AT VALLEYBROOK COUNTRY CLUB WILL BE HAPPY TO SUGGEST A WIDE RANGE OF BEVERAGE SELECTIONS TO COMPLIMENT YOUR EVENT. WE KINDLY REQUIRE THAT ALL BEVERAGES ARE SERVED BY CLUB PERSONNEL ONLY. IN ADDITION, THE CLUBS BEVERAGE LICENSE REQUIRES THAT WE REQUEST PROPER IDENTIFICATION OF ANY PERSON OF QUESTIONABLE AGE. THE CLUB MAY OPT TO REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDER AGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED, AS WELL AS TO ANY PERSON, WHO, IN THE CLUB'S JUDGEMENT, APPEARS INTOXICATED.

CANCELLATION POLICY

ALL DEPOSITS AND PAYMENTS TO AMOUNT ARE NON-REFUNDABLE. IN THE EVENT OF CUSTOMER CONTRACT CANCELLATION, VALLEYBROOK COUNTRY CLUB MUST RECEIVE A WRITTEN LETTER REQUESTING CANCELLATION. IN ADDITION, THE CUSTOMER SHALL BE RESPONSIBLE FOR THE FOLLOWING:

A) IF THE CUSTOMER REQUESTS TO CANCEL 270-365 DAYS BEFORE WEDDING, THE CUSTOMER OWES 25%

B) IF THE CUSTOMER REQUESTS TO CANCEL 180-269 DAYS BEFORE THE WEDDING, THE CUSTOMER OWES 50%

C) IF THE CUSTOMER REQUESTS TO CANCEL LESS THAN 179 DAYS BEFORE THE WEDDING AND THE DATE DOES NOT GET REBOOKED, THE CUSTOMER OWES THE EXPECTED REVENUE FOR THAT DAY.

VENUE ACCESSIBILITY

PLEASE REVIEW YOUR EVENT TIMELINE WITH YOUR PRIVATE EVENTS TEAM TWO WEEKS PRIOR TO YOUR WEDDING DATE. IF ACCESS TO THE BRIDAL SUITE IS REQUESTED, VALLEYBROOK COUNTRY CLUB WILL COMMUNICATE AN APPROPRIATE ARRIVAL TIME FOR BOTH YOU AND YOUR VENDORS.

FOR MORE INFORMATION

CONTACT TRACEY MULLIN
TRACEY@VALLEYBROKGOLF.COM
856-227-3171 EXT. 3

Valleybrook's Preferred Vendors

To Make It Official

MARY FARINA WOOD
PHONE NUMBER
EMAIL ADDRESS

MINISTER MARK DEMURO
(856)-408-6521
MARRIAGESBYMARKD@GMAIL.COM

To Capture Every Little Moment

PERFECT DAY PHOTOGRAPHY
(856)-241-3850
WWW.PERFECTDAYPHOTOGRAPHY.COM

MUDDY SNOW PRODUCTIONS
VIDEOGRAPHER
484-614-5602
MUDDYSNOWPRODUCTIONS@GMAIL.COM

The Life of the Party

SEK PRODUCTIONS
DJ & LIGHTING
(856)-261-0520

KENNY I ENTERTAINMENT
CUSTOM MUSIC
(609)-927-3737
WWW.KENNYIENTERTAINMENT.COM

STEVE & COMPANY
(856) 256-2007
PQ1033@VERIZON.NET
HTTPS://WWW.STEVEANDCOMPANY.COM/CONTACT

ELEGANT ICE
609-217-2866
WWW.ELEGANTICENJ.COM

RON JAWORSKI WEDDING'S PHOTO BOOTH
CONTACT TRACEY MULLIN FOR MORE INFORMATION
TRACEY@VALLEYBROOKGOLF.COM
856-227-3171 EXT. 3

Beautiful Arrangements

ALWAYS BEAUTIFUL FLORAL
(609)-413-7165
ALWAYSBEAUTIFULFLORAL.COM

For All Your Sweet Treats

ISGRO'S BAKERY
(215)-923-7779
WWW.BESTCANNOLI.COM

STELLA BAKING COMPANY
(856)-287-7110
CHRISTINE@STELLABAKINGCOMPANY.COM

For A Place to Stay

COURTYARD BY MARRIOTT
(856)-232-1500

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