

VALLEYBROOK COUNTRY CLUB

Weddings



2024

Marry Us First

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!

XOXO-Your Valleybrook Wedding Team!

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 Hors d'oeuvres
Five-Hour Plated and Buffet Dinner Packages
Professional Wedding Specialist to Help You Plan Every Last Detail
Cozy Fire Pit
Golf Cart for the Couple and Photographer
Astonishing Scenic Grounds for you to Capture the Moment
Five-Hour Open Bar
Choice of Color Linens and Napkins
Three Cylinder Centerpieces
Personalized Wedding Cake from Valleybrook's Preferred Baker
Wedding Suite and Groomsman Lounge with Personal Amenities
Wedding Concierge and Wedding Captain
Exquisite Cuisine
Chiavari Chairs
Complimentary Parking - Valet Available at Additional Charge





Dream Collection

Dream Collection

A PLATED EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall and Champagne Toast

Passed Bites (Select 4)

Farm Fresh Crudité

Mac & Cheese Station

Pre-Set Salad (Select 1)

Entrées (Select 3)

Chef's Selection Seasonal Accompaniments

Dessert

Custom Wedding Cake

\$104.95pp +

Tax and 23% Service Charge

Cocktail Hour

PASSED BITES *Select 4*

FARM

Asparagus Roll Up, blue cheese wrapped in phyllo

Quinoa and Zucchini Fritter (GF)

Corn and Edamame Quesadilla

Mini Stuffed Potato Skin, white truffle oil (GF) (V)

Porcini Mushroom Risotto Croquette

Grilled Cheese, tomato bisque shooter

LAND

Philly Cheesesteak Spring Roll

Chicken Quesadilla Triangles

Braised Short Rib & Manchego Empanada

Roast Pork Spring Roll, sharp provolone and broccoli rabe

Chicken and Lemongrass Potstickers (GF)

Chicken Yakitori, green onion and sesame

SEA

Scallop Wrapped in Applewood Smoked Bacon (GF)

Breaded Mini Crab Cakes

Boom Boom Shrimp

Coconut Shrimp

Shrimp Cocktail Shooter.....+\$3.95pp

STATIONS

Farm Fresh Crudit 

Display of domestic and imported cheeses, along with an array of fresh fruits. Served with a variety of crackers

Mac & Cheese Station

Savory mac & cheese made with cheddar and gruyere cheeses
Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, sour cream, and caramelized onions

Gluten Free (GF)
Vegetarian (V)



Reception

PRE-SET SALADS *Select 1*

Course is served with fresh baked rolls and butter

Mesclun Spring Mix, Feta, red onions, cucumbers, olives, balsamic vinaigrette

Caesar Salad , Homemade garlic croutons, shaved parmesan

Field Greens, Toasted almonds, tomatoes, raisins, red onions, cucumbers, raspberry vinaigrette

ENTREES *Select 3*

FARM

Roasted Cauliflower Steak, quinoa pilaf, romesco, and a yogurt-lime tahini

Eggplant Rollatini, herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

LAND

Rib Eye Steak, wild mushroom madeira reduction

Char-Grilled Pork Chop, apple dijon mustard shiraz reduction

Chicken Ala Valleybrook stuffed with mozzarella, spinach, roasted peppers, wrapped in a puff pastry. Served with sherry red pepper cream sauce

Chicken Saltimbocca, sage, prosciutto, fontina cheese, marsala sauce

Chicken Caprese, roasted plum tomatoes, mozzarella, basil-balsamic cream

Oven Roasted Chicken, asparagus, fried capers in a lemon, parsley chardonnay sauce

SEA

Seared Verlasso Herb Salmon, sundried tomato, basil, garlic cream

Broiled Garlic & Herb Tilapia, lemon, caper beurre blanc

PASTA

Cheese Tortellini, vodka cream sauce with parmesan

Cheese Ravioli, spinach in a roasted red pepper sauce

DESSERT

Custom Wedding Cake

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.

Ice Cream Social

Each guest can create their own ice cream sundae velvety chocolate and creamy vanilla bean ice cream. *Complete it with a homemade waffle station.....\$4.95pp*



Celebration Collection

Celebration Collection

**A BUFFET EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR**

Champagne Wall and Champagne Toast
Passed Bites (Select 4)
Farm Fresh Crudité
Mac & Cheese Bar
Pre-Set Salad (Select 1)
Entrées (Select 2)
Carving Station (Select 1)
Chef's Selection Seasonal Accompaniments
Mashed Potato Bar
Dessert
Custom Wedding Cake

\$110.95pp +
Tax and 23% Service Charge

Cocktail Hour



PASSED BITES *Select 4*

FARM

Asparagus Roll Up, blue cheese wrapped in phyllo

Quinoa and Zucchini Fritter 

Corn and Edamame Quesadilla

Mini Stuffed Potato Skin, white truffle oil  

Porcini Mushroom Risotto Croquette

Grilled Cheese, tomato bisque shooter


LAND

Philly Cheesesteak Spring Roll

Chicken Quesadilla Triangles

Braised Short Rib & Manchego Empanada

Roast Pork Spring Roll, sharp provolone and broccoli rabe

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

Shrimp Cocktail Shooter.....+\$3.95pp

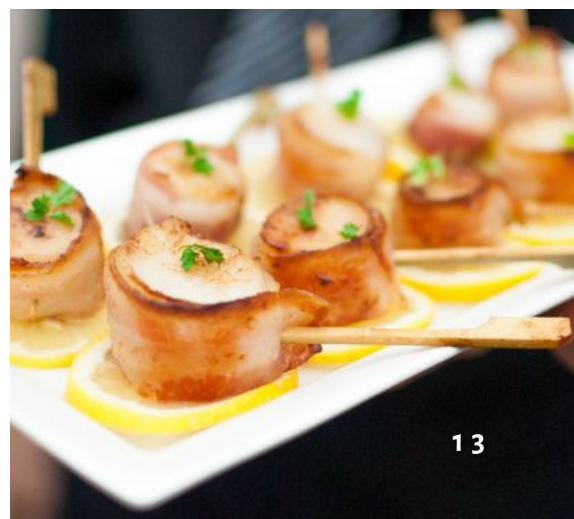
STATIONS

Farm Fresh Crudit 

Display of domestic and imported cheeses, along with an array of fresh fruits. Served with a variety of crackers

Mac & Cheese Bar

Savory mac & cheese made with cheddar and gruyere cheeses
Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, sour cream, and caramelized onions



Gluten Free 
Vegetarian 

Reception

PRE-SET SALADS *Select 1*

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions, cucumbers,
olives, balsamic vinaigrette

Field Greens

Toasted almonds, tomatoes,
craisins, red onions, cucumbers,
raspberry vinaigrette

Baby Spinach

Asian pears, candied walnuts,
honey mustard dressing

Baby Kale

Grilled pears, blue cheese, currants,
champagne vinaigrette

Caesar Salad

Homemade garlic croutons
shaved parmesan

Caprese

Mozzarella, tomato, basil,
baby greens, EVOO, balsamic glaze

ENTREE *Select 2*

FARM

Eggplant Rollatini, herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

PASTA

Cheese Tortellini, vodka cream sauce with parmesan

Cheese Ravioli, spinach in a roasted red pepper sauce

LAND

Chicken Saltimbocca, sage, prosciutto, fontina cheese, marsala sauce

Roasted French Chicken, dried cherry port wine

Chicken Caprese, roasted plum tomatoes, mozzarella, basil-balsamic cream

SEA

Seared Verlasso Herb Salmon, sundried tomato, basil, garlic cream

Broiled Garlic & Herb Tilapia, lemon, caper beurre blanc

Flounder Florentine, topped with shrimp, spinach, vanilla bean beurre blanc

Valleybrook's Signature Crab Cakes baked, lemon, whole grain dijon-butter sauce

SPECIALITY STATION

Mashed Potato Bar

Display of roasted garlic red skin mashed potatoes and sweet mashed potatoes.

*Toppings: bacon, sour cream, scallions, cheddar cheese,
marshmallows, brown sugar, and sweet green peas*

CARVING STATION *Select 1*

Herb Roasted Turkey Breast

Cranberry relish, whole grain mustard

BBQ Dry Rub Pork Loin

Bourbon maple sauce

Roast Prime of Beef

Au jus, horseradish sauce

Herb Citrus Roasted Salmon Fillet

Fennel orange salad

Tequila Lime Marinated Grilled Flat Iron Steak

Grilled scallion salsa verde

DESSERT

Custom Wedding Cake and Ice Cream Social



Diamond Collection

Diamond Collection

A PLATED EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR

Champagne Wall and Champagne Toast
Passed Bites (Select 5)
Farm Fresh Crudité
Gourmet Mac & Cheese Station
Flatbread Station
Pre-Set Salad (Select 1)
Entrées (Select 3)
Chef's Selection Seasonal Accompaniments
Dessert (Select 1)
Custom Wedding Cake


\$114.95pp +
Tax and 23% Service Charge

Cocktail Hour



PASSED BITES *Select 5*

FARM

Asparagus Roll Up, blue cheese wrapped in phyllo

Quinoa and Zucchini Fritter 

Corn and Edamame Quesadilla

Mini Stuffed Potato Skin, white truffle oil  

Porcini Mushroom Risotto Croquette

Grilled Cheese, tomato bisque shooter


LAND

Philly Cheesesteak Spring Roll

Chicken Quesadilla Triangles

Braised Short Rib & Manchego Empanada

Roast Pork Spring Roll, sharp provolone and broccoli rabe

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

Shrimp Cocktail Shooter.....+\$3.95pp

STATIONS

Farm Fresh Crudité

Display of domestic and imported cheeses, along with an array of fresh fruits. Served with a variety of crackers

Mac & Cheese Station

Savory mac & cheese made with cheddar and gruyere cheeses
Served with bacon, scallions, tomatoes, broccoli, cheddar cheese, sour cream, and caramelized onions

Flatbread Station

Your choice of 2: Tuscan Grilled Vegetable, Margarita, Broccoli and White Cheese, BBQ Chicken, or Buffalo Chicken



Reception

PRE-SET SALADS *Select 1*

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions, cucumbers, olives, balsamic vinaigrette

Field Greens

Toasted almonds, tomatoes, craisins, red onions, cucumbers, raspberry vinaigrette

Caesar Salad

Homemade garlic croutons shaved parmesan

Baby Spinach

Asian pears, candied walnuts, honey mustard dressing

Caprese

Mozzarella, tomato, basil, baby greens, EVOO, balsamic glaze

ENTREE *Select 3*

FARM 🌿

Roasted Cauliflower Steak, quinoa pilaf, romesco, and a yogurt-lime tahini

Eggplant Rollatini, herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

LAND

Rib Eye Steak, wild mushroom madeira reduction

Peppercorn Crusted NY Strip Steak, brandy cream demi

Char-Grilled Pork Chop, apple dijon mustard shiraz reduction

Chicken Ala Valleybrook, stuffed with mozzarella, spinach, roasted peppers, wrapped in a puff pastry. Served with sherry red pepper cream sauce

Chicken Saltimbocca, sage, prosciutto, fontina cheese, marsala sauce

Chicken Caprese, roasted plum tomatoes, mozzarella, basil-balsamic cream

Oven Roasted Chicken, asparagus, fried capers in a lemon, parsley chardonnay sauce

SEA

Seared Verlasso Herb Salmon, sundried tomato, basil, garlic cream

Broiled Garlic & Herb Tilapia, lemon, caper beurre blanc

Sambal Maple Glaze Salmon, squash-corn succotash

Flounder Florentine, topped with shrimp, spinach, vanilla bean beurre blanc

PASTA 🍝

Cheese Tortellini, vodka cream sauce with parmesan

Cheese Ravioli, spinach in a roasted red pepper sauce

DESSERT

Select 1 Below

The Brownie Bar

A decadent display of homemade brownies with assorted sweet and crunchy toppings. Served with vanilla bean ice cream

Ice Cream Social & Waffle Station

Each guest can create their own ice cream sundae; velvety chocolate and creamy vanilla bean ice cream. Served with fresh homemade waffles

Custom Wedding Cake

Personalized cake: flavor, fillings, and design from our preferred baker.

A photograph of a bride and groom standing in a grassy field. The groom is on the left, wearing a dark blue tuxedo with a white shirt and bow tie, and has a beard. The bride is on the right, wearing a white lace wedding dress and holding a bouquet of white roses. They are both smiling and looking at each other. The background is a soft-focus green field with trees in the distance.

Luxury Collection

**A PLATED EXPERIENCE
FIVE- HOUR PREMIUM OPEN BAR**

Champagne Wall and Champagne Toast

Passed Bites (Select 7)

Charcuterie Board

Gourmet Mac & Cheese Station

Mini Slider Station

Cocktail Hour Sangria Bar

**Signature Mini Passed Pairing (Select 1)
(during cocktail hour)**

Pre-Set Salad (Select 1)

Entrées (Select 3)

Chef's Selection Seasonal Accompaniments

The Chocolate Lounge

Custom Wedding Cake

\$129.95pp +

Tax and 23% Service Charge

Cocktail Hour

PASSED BITES *Select 7*

FARM

Asparagus Roll Up, blue cheese wrapped in phyllo

Quinoa and Zucchini Fritter (GF)

Corn and Edamame Quesadilla

Mini Stuffed Potato Skin, white truffle oil (GF) (M)

Porcini Mushroom Risotto Croquette

Grilled Cheese, tomato bisque shooter

LAND

Philly Cheesesteak Spring Roll

Chicken Quesadilla Triangles

Braised Short Rib & Manchego Empanada

Roast Pork Spring Roll, sharp provolone and broccoli rabe

Chicken and Lemongrass Potstickers (GF)

Chicken Yakitori, green onion and sesame

SEA

Scallop Wrapped in Applewood Smoked Bacon (GF)

Breaded Mini Crab Cakes

Boom Boom Shrimp

Coconut Shrimp

Shrimp Cocktail Shooter.....+\$3.95pp

STATIONS

Charcuterie Board

An array of Italian meats, domestic and imported cheeses, olives, marinated grilled vegetables, assorted artisan breads and flatbread crackers.

Gourmet Mac & Cheese Station

Creamy gooey baked mac & cheese, Buffalo chicken ranch mac & cheese, Lobster scallion mac & cheese

Toppings: bacon, tomatoes, broccoli, cauliflower, black beans, chickpeas, diced ham, shredded cheese, sour cream, grated parmesan, crumbled blue cheese, and jalapenos.

Mini Slider Station

Slow roasted smoked brisket, Jameson maple BBQ

Slow roasted Italian style roasted pork, au jus
spicy cherry peppers on the side



PASSED SIGNATURE PAIRINGS *Select 1*

Tacos & Margaritas

Mojitos & Spring Rolls

Jaws Jaww & Philly Pretzels

Reception

PRE-SET SALADS *Select 1*

Course is served with fresh baked rolls and butter

Mesclun Spring Mix

Feta, red onions, cucumbers,
olives, balsamic vinaigrette

Grilled Romaine Heart Caesar

Homemade garlic croutons
shaved parmesan

Baby Spinach

Asian pears, candied walnuts,
honey mustard dressing

Baby Kale

Grilled pears, blue cheese, currants,
champagne vinaigrette

Caprese

Mozzarella, tomato, basil,
baby greens, EVOO, balsamic glaze

Field Greens

Toasted almonds, tomatoes,
craisins, red onions, cucumbers,
raspberry vinaigrette

ENTREE *Select 3*

FARM

Roasted Cauliflower Steak, quinoa pilaf, romesco, and a yogurt-lime tahini

Eggplant Rollatini, herbed ricotta, mozzarella stuffed crispy eggplant over tomato basil sauce

PASTA

Cheese Tortellini, vodka cream sauce with parmesan

Cheese Ravioli, spinach in a roasted red pepper sauce

LAND

Rib Eye Steak, wild mushroom madeira reduction

Peppercorn Crusted NY Strip Steak, brandy cream demi

Filet of Beef, spinach puree, horseradish cream, red wine demi

Char-Grilled Pork Chop, apple dijon mustard shiraz reduction

Chicken Ala Valleybrook, stuffed with mozzarella, spinach, roasted peppers,
wrapped in a puff pastry. Served with sherry red pepper cream sauce

Chicken Saltimbocca, sage, prosciutto, fontina cheese, marsala sauce

Roasted French Chicken, dried cherry port wine

Chicken Caprese, roasted plum tomatoes, mozzarella, basil-balsamic cream

Oven Roasted Chicken, asparagus, fried capers in a lemon, parsley chardonnay sauce

SEA

Seared Verlasso Herb Salmon, sundried tomato, basil, garlic cream

Broiled Garlic & Herb Tilapia, lemon, caper beurre blanc

Sambal Maple Glaze Salmon, squash-corn succotash

Flounder Florentine, topped with shrimp, spinach, vanilla bean beurre blanc

Oven Roasted Sea Bass, tomato, mango, chive vinaigrette

Valleybrook's Signature Crab Cakes, baked, lemon, whole grain dijon-butter sauce

Land & Sea Duo Plate, petite filet and crab cake

Luxury Dessert

CUSTOM WEDDING CAKE

Choose your flavors, fillings, and design with a personalized cake from our preferred baker.

THE CHOCOLATE LOUNGE

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

Includes assorted petit fours, individual cakes, milk and cookies, assorted truffles, ice cream social and waffle station, rice pudding, chocolate bread pudding, macaroons, cannolis, brownie shooters, chocolate mousse and more!

Luxury Collection





Bar Packages

LIQUOR

Tito's Vodka | Assorted Flavored Vodkas | Tanqueray
Bacardi Silver Rum | Malibu Rum | Jose Cuervo Tequila
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

Domestic Beer (Select 1)

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

Import Beer or Hard Seltzer (Select 1)

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

WINE

Cabernet | Merlot | Pinot Grigio | Chardonnay | White Zinfandel

CHAMPAGNE WALL

Our champagne wall dressed with glasses of chilled
Champagne as your guests are arriving to cocktail hour

TOP SHELF +\$6.95pp

Ketel One Vodka | Grey Goose | Espolòn Tequila
Bombay Sapphire | Irish Mist Honey | Jameson
Johnnie Walker Black | Bulleit Bourbon | Seagram's VO
Drambuie | Grand Mariner | Licor 43

SANGRIA STATION +\$6.95pp

A unique blend of red and white wines, refreshingly
mixed with fresh fruits, juice, liquors, and spices

Enhancements

FRENCH FRY STATION

Assortment of original French fries, waffle fries, and curly fries with cheddar cheese sauce, bacon, and assorted condiments

\$6.95pp

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

\$8.95pp

SEAFOOD RAW BAR

Chilled; shrimp cocktail, oysters on the half shell, and clams on the half shell

Market Price

CRAB CAKE STATION

Valleybrook's Signature Crab Cakes, baked
Accompanied with homemade cocktail and remoulade sauce with sliced lemons

\$10.95pp



Night Caps

THE TAILGATE PARTY STATION

Mini; cheesesteaks, sausage and pepper sandwiches, and soft pretzels
Served with cheese sauce, condiment tray, and club rolls

\$12.95pp

BEAT THE HANGOVER BAR

All the essential foods to help your guests beat the hangover!
Chicken finger tray, foccacia pizzas and French fry station

\$10.95pp



Ceremony Options

Tie the knot at one of our three ceremony sites.....\$1,300



VOWS AT THE V

Vows at the V provides a natural backdrop, while overlooking the golf course.



MAGNOLIA LANE

Perfectly surrounded by manicured landscaping and magnolia trees.



GRACE BALLROOM

Indoor ceremonies can be held in our Grace Ballroom in the winter months or as a back-up plan.



Additional Information

ADDITIONAL MEALS

Children 12 and Younger.....\$29.95

Vendors.....\$29.95

MINIMUMS

Peak Season May - November require
a food and beverage minimum

Friday: \$12,000

Saturday: \$15,000

Thursday/Sunday: \$6,000

SPECIALITY LINENS

Available upon Request


CONTACT INFORMATION

TRACEY MULLIN

Private Events Director

tracey@valleybrookgolf.com | 856-227-3171 ext 3

Connect With Us

 @valleybrookweddings

 Valleybrook Weddings

 @vccweddings



"I Do" Dates



1 - INQUIRY

We would love to hear about your ideal wedding date, pricing, and packages



2 - TOUR

Our Wedding Specialists will reach out to you to schedule a tour of our venue.



3 - QUOTE

We are happy to send you a proposal with estimated cost. We offer a complimentary one week hold on an available date of your choice.



4 - BOOK

Upon written agreement, and a \$2,000 deposit, you will officially have secured your wedding date and 'Said Yes to the Venue'!



5 - TASTING

Now it's time to choose your food options. 8 months prior to your wedding date, you will schedule a private menu tasting and taste 3 chosen entrée selections.

Plated Experience Selections Only



6 - PAYMENTS

Initial Deposit - \$2,000 due
1 Year Prior - \$2,000 due
4 Months Prior - 60% due
1 Week - Final payment is due



7 - DETAILS MEETING

If you have a buffet, we will schedule a details meeting 8 months prior to review your food selections, linen choices, timeline etc.

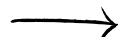


8 - THE BIG DAY

Our wedding team, featuring your personal wedding concierge, will be with you every step of your big day, so you can enjoy every moment, stress free!



9 - SHARE THE LOVE



psst.. and don't forget send us your sneak peeks!

Loved your BIG DAY with us?! Review us on The Knot or Wedding Wire

Premium Experiences

For that extra WOW your guests will surely be talking about!

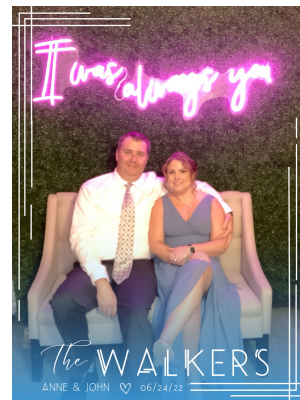


PHOTOBOOTH

Allow your guest to snap a photo, boomerang, GIF, or video then view instantly on the live gallery or share it with your email or text

Includes "It was Always You"
Neon Lighted Backdrop
Customized Photo Overlay

5 Hour Rental \$600



UPLIGHTING

Light up the ballroom and dance floor with our array of digital lighting enhancements!

Event \$750

Creative Partners

OFFICIANTS

Mary Farina Wood
Minister Mark Demuro

(267) 235 - 9727 farina912@yahoo.com
(856) 677 - 6521 marriagesbymarkd@gmail.com

PHOTOGRAPHY

Key Moments Photography
Perfect Day Photography
Bonnie Wireback Photography
Enchanted Celebrations
Muddy Snow Productions Videography

@keyxmomentsphotography keymomentsphotos.net
(856) 241 - 3850 perfectdayphotography.com
(856) 296 - 8132 bonniewireback.zenfolio.com
(888) 268 - 7420 sales@enchantedcelebrations.com
(484) 614 - 5602 muddysnowproductions@gmail.com

BAKERY

Stella Baking Company

(856) 287 - 7110 stellabakingcompany.com

FLORIST

Always Beautiful Floral
Cooks Florist
Michael Williams Florist
Unique Floral Designs

(609) 413 - 7165 alwaysbeautifulfloral.com
(856) 931 - 7193 cooksflorist.com
(856) 848 - 3945 mwfgonline.com
(856) 341 - 0205 uniquefloraldesigns.com

TRANSPORTATION

Holcomb Bus Company
Albert's Limo

(856) 931 - 3632 holcombbus.com
(856) 222 - 9600 albertslimo.com

ENTERTAINMENT

SEK Productions Dj & Lighting
Kenny I Entertainment Custom Music
Steve & Company

(856) 261 - 0520 sekweddinglighting.com
(609) 927 - 3737 kennyi.com
(856) 256 - 2007 steveandcompany.com

WEDDING DESIGN & DECOR

Made of Paper Design
The Red Head Design Shop

(609) 617 - 1351 madeofpaperdesign.com
(856) 425 - 0310 etsy.com/shop/theredheaddesignshop

HAIR & MAKEUP

Revelations Bridal

(856) 723 - 3971 revelationsbridal@gmail.com
revelationsbridalnj.com

ACCOMODATIONS

Hampton Inn Turnersville
Courtyard By Marriott Deptford
Fairfield Inn & Suites

(856) 228 - 4200 hilton.com
(856) 232 - 1500 marriott.com
(856) 686 - 1239 marriott.com

TRAVEL

First Class Travel

(856) 256 - 9431 travelclubfc.com