



# RAMBLEWOOD

*Wedding Collection*

856-235-2118  
[www.ramblewoodcc.com](http://www.ramblewoodcc.com)

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# MARRY US FIRST

We at Ron Jaworski Golf and Ron Jaworski Weddings believe that simply, love is love.

It is our privilege to celebrate *your* love story  
no matter your age, gender, ability, race, religion, physical appearance, partner preference & identity.  
We pledge to ensure that our commitment to inclusivity and diversity is a priority in all that we do,  
as we believe all forms of love deserve to be celebrated.

*XO* -The Ramblewood Wedding Team



# CEREMONY OPTIONS

Ceremony Site fee of \$1,500

Includes access to wedding suite 5 hours prior to start of ceremony, includes seating for guests, and adds an additional 1/2 hour onto your 5 hour reception

*The Oaks*



Rustic and romantic featuring cafe lighting, wooden seclusion and a vintage inspired atmosphere

*The Pergola*



The Modern and sprawling Pergola features panoramic views of the golf course and is located next to the outdoor cocktail hour space

*The Ballroom*



The Grande Ballroom features captivating floor to ceiling windows overlooking the rolling greens of our world class golf course

# Ramblewood WEDDING PACKAGE

## Featured Amenities

- Five Hour Reception and Premium Open Bar
- Your Choice of Two Signature Cocktails
- Cocktail Hour Stations and Unlimited Hors d'oeuvres
- Intimate Fire Pits and Personalized Golf Cart
- Butlered Cocktails at Cocktail Hour
- Choice of Colored Linens and Napkins
- Chiavari Chairs Included
- The Chocolate Indulgence Room
- Personally Designed Wedding Cake
- Personal Day of Wedding Concierge
- Two Wedding Suites
- Champagne Toast for All Guests
- Complimentary Golf for The Couple
- TV to Showcase Engagement Photos

## Detail Your Menu

- 1  
First, select your butlered Hors d'Oeuvres
- 2  
Select your Cocktail Hour Stations
- 3  
Customize your wedding menu with Your Choice of *Buffet* or *Plated* Style
- 4  
Design and Customize your Wedding Cake with our preferred baker
- 5  
Lastly, Create your butlered Signature Cocktails

# Cocktail hour

BUTLERED HORS D'OEUVRES  
SELECT 6

## SEA

Crab Rangoon  
Scallops Wrapped in Bacon   
Lobster Bisque Boules  
Mini Crab Cake Balls  
Coconut Shrimp  
Jumbo Shrimp Cocktail Shooter 

## LAND

Jalapeno Bacon Wrapped Chicken   
Mini Beef Wellington  
Buffalo Chicken Spring Roll  
Stuffed Mushroom with Sausage and Aged Provolone  
Fire Roasted Empanada  
Franks en Croute  
Chicken and Lemongrass Potstickers  
Teriyaki Black Sesame Chicken Tempura Bites  
Slab Bacon Skewer with Vanilla Bourbon Sauce   
Jerk Chicken Shooter with Mango Salsa 

## FARM

Beef Fajita Style Quesadilla  
Fried Ravioli  
Pear, Brie, and Tomato Almond in Phyllo  
Tomato and Basil Bruschetta with Balsamic Glaze  
Vegetable Spring Roll  
Artichoke and Goat Cheese Crostini  
Mini Vegetable Wellington  
Cheddar Cheese Puff  
Eggplant Caponata Phyllo Star  
Grilled Cheese and Tomato Bisque Shooter





# Cocktail hour

STATIONARY HORS D'OEUVRES  
SELECT THREE STATIONS

## CHARCUTERIE GRAZING TABLE

A Tablescape filled with Sliced Sausage and imported and domestic cheeses garnished with an array of fresh seasonal fruits both local and tropical, a fine selection of hand cut Jersey fresh vegetables. Served with gourmet crackers and assorted dipping sauces

## MACARONI & CHEESE BAR

Two of Chef's Delicious Homemade Baked Gourmet Macaroni and Cheese Served in Martini Glasses with Guests Choice of Toppings:  
Bacon, Stewed Tomatoes, Scallions, Cheddar Cheese and Broccoli

## MASHED POTATO BAR

Creamy, buttery mashed potatoes served warm and fluffy, ready to be customized to perfection! Guests can build their ideal bowl with a variety of Chef's choice of delicious toppings: crispy bacon bits, shredded cheese, sour cream, green onions, sautéed mushrooms, gravy, chives, and more.

## FLATBREAD DISPLAY

Grilled Flatbread Station with Your Choice of Two Homemade Flatbreads: Mozzarella and Tomato Caprese, Four Cheese, Meat Lovers, Buffalo Chicken or a Fall Harvest with Butternut Squash, Arugula and Goat Cheese

## TOUR OF ITALY

Chef's Selection of Two Hot Pastas to Compliment Your Menu. Tossed with Alfredo or Marinara. Served with Assorted Toppings: Parmesan Cheese, Broccoli. and Grilled Chicken Accompanied with a variety of Fresh Artisan Breads and Butter



# Reception

## BUFFET STYLE

### THE SALAD BAR

*select two*

**Ramblewood Signature Salad:** assorted toppings and dressings

**Caesar Salad:** traditional accompaniments

**Baby Lettuce:** crumbled feta cheese, dried cranberries, pine nuts

**The Wedding Salad:** spring lettuce, chopped bacon, and onions  
your choice of dressing- creamy ranch or blue cheese

### THE MAIN ATTRACTION

*select three*

**Wild Salmon:** mango salsa or a thyme cream sauce

**Crab Imperial Stuffed Shrimp:** white pernod beurre blanc sauce

**Chicken with Spinach and Artichokes:** port wine and roasted fig demi glaze

**Tuscan Chicken:** oven roasted mushrooms, tomatoes,  
fresh basil in a champagne sauce

**Homemade Five Cheese Ravioli**

**Eggplant Rollettes:** perched on marinara, garnished with shaved parmesan

**Penne Pasta:** tossed in a rich vodka and cream sauce with parmesan

### CARVING STATION

*select one*

**Herbed Prime Rib of Beef:** roasted garlic jus, drizzled with horseradish demi glaze

**Dry Rub Garlic and Herb Pork Loin:** bourbon au jus

**Citrus-Sage Roasted Turkey Breast:** with gravy

**Served with Chef's Choice of Farm to Table Vegetables and Starch**





# Reception

## PLATED STYLE

### FIRST COURSE

*select one*

**Hearts of Romaine:** shaved parmesan, croutons, creamy caesar  
**Baby Lettuce:** crumbled feta cheese, dried cranberries, pine nuts  
**Caprese:** sliced tomatoes, fresh mozzarella, drizzled with garlic infused olive oil, balsamic glaze

### MAIN COURSE

*select three*

**Porcini Frenched Chicken Breast:** wild mushroom chianti glaze  
**Traditional Chicken Bruschetta:** prosciutto, provolone cheese  
**Maryland Chicken Chesapeake** *stuffed with crabmeat + \$3/P*

**Sirloin au Poivre:** brandy demi glaze  
**Frenched Pork Chop:** grain mustard glaze  
**Pan Seared Blackened N.Y. Strip:** garlic brown butter sauce  
**Filet Mignon:** *chianti mushroom glaze + \$5/P*

**Jumbo Lump Crab Cakes:** tarragon cream  
**Wild Salmon:** mango salsa or a thyme cream sauce  
**Twin Lobster Tails:** drawn butter  
**Pistachio Crusted Chilean Sea Bass:** *pernod glaze + \$4/P*

### Duet Plate Option

**Make it a Duet + \$5/P**  
Simplify your wedding planning while elevating your guests experience with choice of one Duet Entrée:

**Filet Mignon + Wild Salmon**  
**Filet Mignon + Jumbo Lump Crabcakes**

**Served with Chef's Choice of Farm to Table Vegetables and Starch**

# The CHOCOLATE ROOM

A Private Room Created Exclusively for You and Your Guests  
Specially curated by our Executive Chef to make your day even sweeter!

## MOUSSE STATION

Chocolate and Vanilla Mousses  
served in chilled Champagne Flutes  
Topped with Whipped Cream and Sprinkles

## BROWNIE SHOOTERS

A rich, bite-sized brownie layered with airy whipped cream, served in a shooter for the perfect indulgent treat

## CHEF'S SURPRISE SELECTION OF SWEET DELIGHTS

Chef's Choice of: Cannolis, Macaroons, Mini Cupcakes, Cream Puffs, Cheesecake Bites, Eclairs, Festive Donuts, and MORE!

## PERSONALIZED WEDDING CAKE

An elegantly crafted, multi-tiered wedding cake personalized to your vision by Stella Baking Company

## BEVERAGES

Freshly brewed Kono Blend Coffee, Hot Tea,  
and Gourmet Hot Chocolate





# Cheers

## OPEN BAR

### LIQUOR

Tito's & Flavored Vodkas  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Tequila  
Johnnie Walker Red Scotch  
Bulleit & Jim Beam Bourbon  
Seagrams 7 Crown Whiskey  
Tanqueray Gin  
Coconut Rum  
Amaretto Liqueur

### WINE | SELECT 3

Pinot Noir • Merlot • Cabernet Sauvignon  
Moscato • Sauvignon Blanc  
Pinot Grigio • Chardonnay •

### BEER | SELECT 3

Coors Light • Miller Lite • Bud Light  
Yuengling • Budweiser • Heineken  
Corona Extra • Corona Light  
Michelob Ultra  
Sam Adams Seasonal • Blue Moon

### ADD TOP SHELF | \$6P/ PER ITEM

Jameson Irish Whiskey  
Crown Royal Whisky  
Jack Daniels Whiskey  
Johnnie Walker Black  
Hennessy  
Makers Mark Bourbon  
Grey Goose Vodka  
Kettle One Vodka  
Don Julio Tequila  
Casamigos Tequila

Ginger Beer • Craft Beer • Seltzers



enhancements

## COCKTAIL HOUR

### DELUXE RAW BAR MP

Mussels, Clams on the Half Shell and Crab Legs

### PHILLY PHILLY STATION \$10P

Mini Philadelphia Soft Pretzels, Mini Hot Dogs, Mini Cheesesteaks

### ASAIN WOK STATION \$12P

Tempura chicken and shrimp tossed in your choice of two sauces: teriyaki, sticky honey hot, buffalo or sweet chili sauce

### THE SUSHI BAR MP

Chef's choice of an assortment of sushi rolls

### THE TACO BAR \$8P

Choice of Two: Chicken, Beef or Shrimp served in Hard and Soft Shells. Served with a Variety of Toppings

## ADDITIONAL MENU OPTIONS

### CHILDREN 12 & UNDER \$30

Childrens entree

### VENDORS ENTREES \$40

Chefs choice

### VEGETARIAN/ VEGAN ENTREES

Available upon request

## LATE NIGHT

### TIE THE KNOT PRETZEL WALL \$5P

Warm soft pretzels with various dipping sauces displayed on our vintage doors

### ASSORTED MILK + COOKIE BAR \$6P

Baked to perfection chocolate chip and sugar cookies served with milk for dipping!

*\*Available as Dessert Enhancement too!*

### BREAKFAST SANDWICHES \$8P

Chef's Choice

### BEAT THE HANGOVER BAR \$10P

Sliders, pizza, pretzel bites and homemade chips

### CUP OF LOVE BAR \$8P

Assorted Ramen Cup Flavors accompanies by nostalgic toppings

## DESSERT

### DONUT WALL \$5P

An array of flavored donuts on our vintage rustic door display

### ICE CREAM SUNDAE BAR \$8P

Featuring chocolate + Vanilla ice cream & assorted

### CHOCOLATE FONDUE \$8P

Milk and Dark Chocolate Fondue Accompanied with Pretzels, Graham Crackers. Strawberries and Marshmallows

### SWEET AS PIE BAR \$8P

An assortment of your favorite seasonal pies!



# Pricing & Daily Minimums

## 2026 PRICING DETAILS

### Non Peak Season

December - April  
July + August

Friday: \$10,000

Saturday: \$12,000

Sun-Thur: \$6,000

Package Price:  
**\$120** Per Person

### Peak Season

May & June

Friday: \$10,000

Saturday: \$12,000

Sun-Thur: \$6,000

Package Price:  
**\$120** Per Person

### Prime Dates

September - November

Friday: \$12,000

Saturday: \$14,000

Sun-Thur: \$6,000

Package Price:  
**\$125** Per Person

Food and Beverage Minimum Pricing

is before 23% Service Fee and NJ State Sales Tax are added

## 2027 / 2028 PRICING DETAILS

### Non Peak Season

December - March  
July + August

Friday: \$12,000

Saturday: \$14,000

Sun-Thur: \$9,000

Package Price:  
**\$125** Per Person

### Peak Season

April - June

Friday: \$15,500

Saturday: \$16,500

Sun-Thur: \$10,000

Package Price:  
**\$135** Per Person

### Prime Dates

September - November

Friday: \$17,000

Saturday: \$17,500

Sun-Thur: \$15,000

Package Price:  
**\$135** Per Person

Memorial Day Sunday, Labor Day Sunday & New Years Eve are Included in  
Prime Date Minimums

# Frequently Asked Questions

WILL WE HAVE  
SOMEONE ASSIST  
US THE DAY OF?

Ramblewood offers a complimentary Day of Wedding Concierge. Our concierge will assist in all your needs on your big day. The concierge will help keep everyone on your scheduled timeline, assist you down the aisle, bustle your dress, and help break down any décor at the end of the evening!

WHAT IS YOUR  
VENUE  
ACCESSIBILITY?

Please review your timeline with your wedding sales team! Ramblewood offers access to both the Wedding Suite and Grooms Lounge 5 hours prior to your onsite ceremony. We want you to have plenty of time for hair, makeup, and those special getting ready moments with your 'I Do Crew'! Vendors are allowed to access the ceremony space as early as 11am. They can access the indoor areas of the venue three hours prior to your contracted start time.

WHAT IF IT RAINS?

You have until 3 hours before your ceremony time to make a final call to move the ceremony indoors to our spacious Grand Ballroom. During your cocktail hour, we will reset the room for you!



# INVESTMENT GUIDE



# FUEL UP

## While you get ready

Complimentary access as early as 11:00am or 5 hours before an onsite ceremony.

### CHARCUTERIE

Assorted Domestic Cheeses and Italian Meats with Jersey Fresh Vegetables and Dipping Sauces

### THE BIG DAY

Seasonal Fresh Fruit, Yogurt Parfait, and an Assortment of Muffins, Danishes, and Mini Bagels  
Includes Cream Cheese and Assorted Jams

### BREAKFAST SANDWICHES

An assortment of Chef's Choice of breakfast sandwiches

### BUBBLY

House Champagne

La Marca Prosecco

Veuve

### TAVERN

Lunch can be ordered from our tavern while you get ready

Ask your day of wedding concierge about ordering additional cocktails & mocktails



### GOLF SIMULATOR EXPERIENCE

Ask our Sales Coordinator for details to reserve our indoor Golf Simulator on the day of your wedding  
Food and Beverage Options available





# *Recommended* DREAM TEAM

## **FLORIST/DRAPERY**

Garden of Eden Flower Shop: (856) 678 3611

Black Eyed Susan's Florist: (609) 698 3100

Michael William Greenhouse : (856) 848 3945

## **PHOTOGRAPHERS**

Kayla Aspen Photography

Key Moments Photography

United Elite Photography

## **HOTEL ACCOMMODATIONS**

Aloft : (856) 234 1880

Hilton Garden Inn: (856) 234 4788

## **ENTERTAINMENT/UPLIGHTING**

BME Event Group: (856) 207-3643

In The Mix Event Group : (267) 228-3774

SEK Productions: (856) 885-8192

## **STATIONARY SIGNAGE & EVENT DESIGN**

Lavish Lanes Events:

LavishLanesEvents@gmail.com

(856) 994 5999

## **TRANSPORTATION**

Albert's Transportation: (856) 222-9600

## **VIDEOGRAPHY**

Happy Tears Production: (856) 630-9986

## **FURNITURE RENTAL**

House of Vintage: (732) 644 8102





## Love Notes



"I cannot say enough great things about Ramblewood and their team. **Firstly, in terms of pricing you simply cannot beat it with all that is included.** Secondly, the property and renovated ballroom are gorgeous. Third, the staff are attentive, thorough, and a pleasure to work with. Gabrielle made the planning process a breeze and answered all of my (millions of) questions quickly and patiently. Katie, my day of **concierge, was AMAZING.** Even my family and friends complemented on how great she was. **Food was great, drinks were flowing and they also have several other recommended vendors that make it even more special** (shout out Alberts Transportation, Mobile Cigar Lounge and BME Event Group) Overall, **10/10** - mine is the third wedding in my friend group to be at Ramblewood and I plan to continue recommending them to anyone looking for a **dream of a wedding experience**"

-Brittany S.



"The Ramblewood **staff was amazing** at making sure our big day was a success. Everyone was very attentive and made sure that all of our questions were answered about the special day. Everyone that was at the wedding still **can not stop talking about how beautiful the venue was and how amazing the food was.** All the guests were so impressed with the delicious food options from the **taco bar to the chocolate room.** It was great to be able to get ready at the venue in the **Bridal Suite; it allowed for a smooth transition** instead of having to go from one place to another. The scenery was amazing for a fall wedding. Thank you all so much for making our day feel like the best day ever!"

Angelina G.



"I cannot contain my excitement as I write this glowing review for the exceptional venue that hosted my wedding. From the moment we stepped foot into this breathtaking space, we knew we had found the perfect setting for our special day. The staff and the venue itself **exceeded all expectations**, and we are forever grateful for their incredible efforts. **A Picture-Perfect Venue:** .... Attentive and Accommodating Staff: ...the **utmost professionalism, warmth, and attentiveness.** They were **genuinely invested** in ensuring that every aspect of our special day was executed flawlessly..... **Seamless Event Coordination:...** **Delicious Culinary Delights:** One of the highlights of our daughter's wedding was the delectable culinary experience provided by the venue's catering team. .... Exceeded All Expectations: .... The **entire experience**, from the initial planning stages to the final moments of the reception, **exceeded all expectations.** ...This Venues team is incredible!"

Mikalya P.

*Check out more on Wedding Wire & The Knot*