



RAMBLEWOOD

Wedding Collection

856-235-2118
www.ramblewoodcc.com

TABLE OF CONTENTS

1. Marry Us First
2. Ceremony Details
3. Package Amenities
4. Cocktail Hour Hors d'Oeuvre Selections
5. Cocktail Hour Stationary Display Selections
6. Buffet Style Dinner Selections
7. Plated Style Dinner Selections
8. Dessert Details
9. Open Bar Details
10. Food Upgrades
11. Package Pricing & Minimums
12. Frequently Asked Questions
13. Investment Payment Guide
14. Fuel Up in Your Suites - Pre Order
15. Recommended Vendors
16. Reviews



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



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



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



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



First, select your butlered Hors d'Oeuvres



Select your Cocktail Hour Stations



Customize your wedding menu with Your Choice of *Buffet* or *Plated* Style



Design and Customize your Wedding Cake with our preferred baker



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
Hennessey
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!

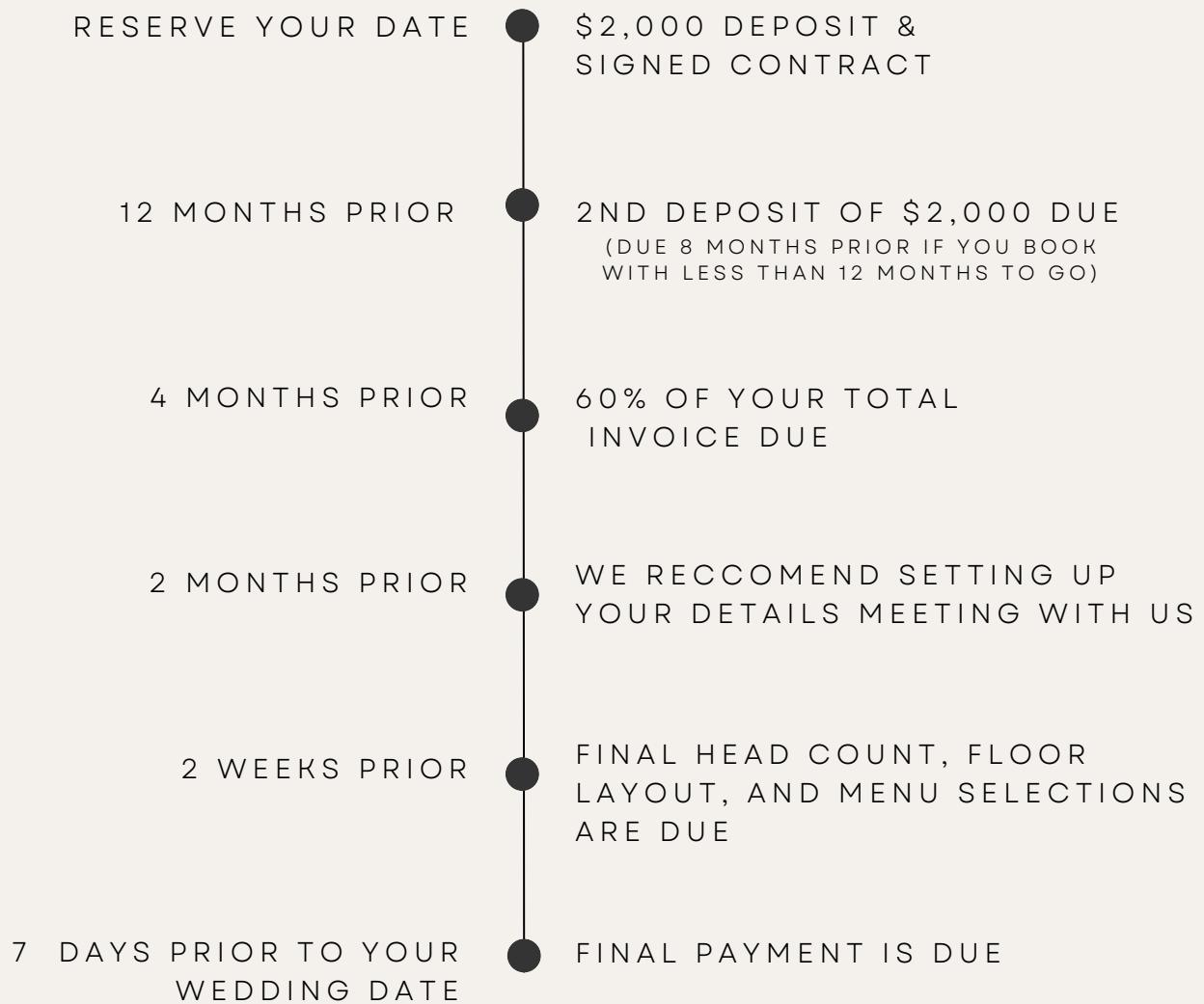
WHAT IS YOUR VENUE ACCESSIBILITY?

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