

Downingtown Country Club

WEDDINGS



Our Vision

At Ron Jaworski Weddings, we believe that love is love in all its beautiful forms. It's our joy and honor to celebrate your unique love story, no matter your age, gender, identity, background, ability, or beliefs.

We are deeply committed to creating a welcoming and inclusive space where everyone feels seen, respected, and celebrated because every love story deserves its special moment to shine.



PLATED WEDDING PACKAGES

PRICING

CLASSIC

\$115 PER PERSON (PP)

Five- Hour Open Bar
Couple's Signature Drink
Champagne Greeting
Champagne Toast
Passed Hors d'oeuvres (Select 6)
Choice of Two Stations
Gourmet Table
Salad (Select 1)
Entrées (Select 2) + Vegetarian
Chef's Selection of
Seasonal Accompaniments
Custom Wedding Cake

PREMIER

\$130 PER PERSON (PP)

Five-Hour Open Bar
Couple's Signature Drink
Champagne Greeting
Champagne Toast
Passed Hors d'oeuvres (Select 8)
Sip & Savory (select 1)
Gourmet Table
Choice of Two Stations
Salad (Select 1)
Entrées (Select 2) + Vegetarian
Chef's Selection of
Seasonal Accompaniments
Chocolate Indulgence Room
with Ice Cream Station
Custom Wedding Cake

ELITE

\$155 PER PERSON (PP)

Five-Hour Open Bar
Couple's Signature Drink
Champagne Greeting
Champagne Toast
Passed Hors d'oeuvres (Select 10)
Sip & Savory (select 1)
Gourmet Table
Choice of Three Stations
Salad (Select 1)
Entrées (Select 2) + Vegetarian
(includes upgraded entrees)
Chef's Selection of
Seasonal Accompaniments
Late Night Snack Station
Chocolate Indulgence Room
with Ice Cream Station
Custom Wedding Cake



VENUE INCLUSIONS

Professional Wedding Team to Assist with all Planning Details,
Private Cocktail Hour for the Wedding Party, Sunset Cocktails on Our Patio
Featuring Multiple Fire Pits, Scenic Grounds to Capture the Moment, Golf
Cart for the Perfect Pictures, Choice of Color Linens & Napkins,
Customizable Centerpieces, Personalized Wedding Cake,
Wedding Suite (4 hours prior) and Groomsmen Locker Room & Lounge with
Pool Table (4 hours prior), Day-Of Wedding Concierge, Chiavari Chairs,
Complimentary Parking, Complimentary Round of Golf for the Couple

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Elite- Choose 10

Premier -Choose 8

Classic -Chose 6



FARM

Artichoke and Goat Cheese Bite

Assorted Deep Dish Pizzas

Assorted Quiche- Broccoli, Spinach

Boursin Cheese & Sun Dried Tomato on Belgian Endive with Fennel Sprig

Edamame Dumpling

Goat Cheese & Roasted Red Pepper Quiche

Mini Grilled Cheese

Pear, Almond & Brie

Raspberry, Almond & Brie

Skewered Watermelon and Feta with Balsamic Glaze (seasonal)

Spanakopita

Tomato Bruschetta & Parmesan

Vegetable Spring Rolls



LAND

Assorted Deep Dish Pizzas

Bacon Quiche

Beef Teriyaki Satay

Buffalo Chicken Spring Roll

Chicken Pecan Fingers

Chicken Sesame Tenders

Chicken Teriyaki Potsticker

Chili Lime Chicken Kebob

Chorizo Empanada

Mini Carnitas Tacos (+\$2PP)

Mini Cheesesteak Spring Roll

Mini Franks in a Blanket

Pastrami & Whole Grain Mustard Spring Roll

Peking Duck Spring Roll

Peppercorn Crusted Lamb Chop in Cognac Demi (+\$5PP)

Philly Cheese Steak Tart

Seared Filet of Beef Crostini & Onion Confit (+\$4PP)

Sriracha Chicken Meatball

Steamed Pork Potstickers



SEA

Asparagus Warpped in Puff Pastry, Smoked Salmon Mousse (+\$2PP)

Assorted Deep Dish Pizzas

Lobster Cobbler

Malibu Coconut Shrimp

Maui Shrimp Spring Roll

Scallop & Bacon, Horseradish Aioli

Shrimp Cocktail Shooters with Remoulade or Cocktail Sauce (+\$4PP)

Smoked Salmon and Cucumber (+\$2PP)

COCKTAIL HOUR

Sip & Savory

(Choose One for Elite & Premier Packages)

Lavendar Lemonade Mojito & Honey Goat Cheese Croustade
Sangria & Watermelon Feta
Margaritas & Pollo Tacos
Jaws Beer & Pretzel Bite with Grain Horseradish Mustard
Negroni & Olive Tapenade Crostini

(+\$4PP to add to Classic Package)

Gourmet Table

Farm Fresh Crudite & Dips

A Tiered Display of Fresh Seasonal Garden Vegetables & Grapes
Imported & Domestic Cheeses, Assorted Crackers & Dips

Bruschetta Crostini

Ripe Tomatoes, Diced Onions, Garlic, Fresh Basil,
Toasted Crostinis

STATIONS

Elite - Choose Three Stations

Premier & Classic - Choose Two Stations

(+ \$8PP Per Additional Station)

Gourmet Dips

Warm Spinach & Artichoke and Buffalo Chicken Dips
Selection of Assorted Breads & Crostinis

Mediterranean

Hummus, Baba Ghanoush, Kalamata Olives, Cucumber, Roasted
Peppers & Feta Salad wih Mint
Pita and Assorted Artisan Breads

Fiesta

Hard & Soft Shell Tacos with Ancho Chili Braised Chicken & Beef
Salsa, Sour Cream, Lettuce, Cheese, Guacamole, Tomato, Onion,
Cilantro & Jalapenos

Flatbreads

Margarita Flatbread: Basil, Roma Tomatoes and Fresh Mozzarella
Italian Flatbread: Homemade Marinara,
Italian Sausage and Mozzarella
Tuscan Flatbread: Roasted Red Peppers, Shaved Parmesan, Goat
Cheese, Pickled Onion & Modena Balsamic Glaze

Taste of Tuscany

(Choice of 2 Pastas)

Penne Pasta: Basil Marinara

Farfalle Pasta: Baby Spinach, Vodka Blush Sauce

Cheese Tortellini: Oven Charred Tomatoes, Pesto Cream Sauce

Fusilli Pasta: Artichokes, Spinach, Sun Dried Tomatoes, Kalamata
Olives, Garlic and Oil

Mini Grilled Cheese & Tomato Bisque Shooters

Four Cheese and American Cheese and Pumpernickel and Texas Loaf
Tomato and Basil Bisque



RECEPTION

SALADS

Select 1

Salad is Served with Freshly Baked Rolls and Butter

Downingtown Signature
Mixed Greens, Cucumbers, Cherry Tomatoes,
Sliced Red Onion,
Sun-Dried Cranberries, Roasted Sunflower Seeds
House Citrus Vinaigrette

Mediterranean
Seasonal Greens, Kalamata Olives, Feta Cheese,
Red Onions, Cucumbers
Lemon Vinaigrette

Grilled Pear & Arugula
Candied Walnuts, Sun-Dried
Cranberries, Crumbled Blue Cheese
Champagne Vinaigrette

Caesar
Chilled Crisp Gem Romaine, Seasoned
Crostini, Shaved Grana Padano
Classic Caesar Dressing

Caprese
Fresh Mozzarella, Roma Tomatoes & Genovese Basil
Drizzled with Extra Virgin Olive Oil
with Aged Modena Balsamic Vinegar

ENTREES

Select 3

(must include 1 from Farm)

FARM

Vegetarian Timbale: Layered Roasted Marinated Vegetables, Balsamic Reduction Drizzle

Vegetarian Plate: Roasted Artichokes and Cheese Tortellini, Lemon Basil Garlic Aioli, Shaved Parmesan

LAND

Chicken Caprese: Grilled Chicken Breast, Fresh Sliced Mozzarella, Sliced Roma Tomatoes, Basil, Balsamic Glaze

Chicken Marsala: Grilled Chicken Breast, Sauteed Mushrooms and Onions, Marsala Wine Demi Glace

Parmesan Panko Crusted Chicken, Garlic Herb Butter

Chicken Saltimbocca: Chicken Breast Wrapped in Prosciutto & Sharp Provolone Cheese, Lemon Sage Poulet-Demi Glace

Tuscan Chicken: Chicken Stuffed with Artichoke Hearts, Roasted Red Peppers & Fresh Mozzarella, Balsamic Demi Glace

Chicken Florentine: Chicken Stuffed with Garlic Herb Cheese & Baby Spinach, Wrapped in Apple Smoked Bacon, Garlic Parmesan
Cream

New York Choice Strip Steak Grilled & Topped with Caramelized Pearl Onions, Garlic Herb Butter

Filet Mignon Grilled & Topped with Silver Dollar Mushroom Cap, Merlot Demi Glace (+\$12PP)**

SEA

Broiled Pecan Crusted Tilapia Fillet, Vanilla Bourbon Beurre Blanc

Grilled Basil Pesto Salmon, Lemon Wedge

Parmesan Panko Crusted Salmon, Garlic Herb Butter

New England Stuffed Flounder, Jumbo Lump Crab Meat, Citrus Beurre Blanc (+\$10PP)**

Baked Twin Crab Cakes: Downingtown's Famous Homemade Jumbo Lump Crab Cakes, Lemon Dijon Aioli (+\$12PP)**

Roast Halibut, Lemon Caper Buerre Blanc (+\$12PP)**

All Entrees Paired with Chef's Choice of Seasonal Vegetables & Starch Accompaniments

*+\$ Pricing does not include Sales Tax & Service Charge

** Included in Elite Package

THE CHOCOLATE INDULGENCE ROOM

Included in Elite and Premier Packages

Add to Classic Package: +\$10PP

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, mini cheesecakes, assorted truffles, chocolate mousse, macaroons, cannoli's, brownies, mini cupcakes, opera cake bites, beignets, cheesecake drops, cake pops, lemon bars, assorted chocolates, ice cream station and more!



also includes

CUSTOM WEDDING CAKE

Choose your flavors,
fillings, and design
with a personalized cake
from one of our preferred bakers.

*+\$ Pricing does not include Sales Tax & Service Charge



THE BAR

WINE

Cabernet • Pinot Noir
Pinot Grigio • Chardonnay

BOTTLED BEER

Corona • Heineken • Coors Light
Miller Lite • Yuengling

SPIRITS

Tito's Vodka • Beefeater Gin
Jose Cuervo Tequila • Bacardi Rum
Malibu Coconut Rum
Captain Morgan Spiced Rum
Dewar's Scotch Whisky
Jack Daniels Whisky • Canadian Club Whisky
Seagram's 7 Whisky • Southern Comfort Whisky
Jim Beam Bourbon
Amaretto Liqueur • Vermouth • Triple Sec

UPGRADED SPIRITS

Ketel One Vodka • Espolòn Tequila
Tanqueray Gin
Crown Royal Whisky • Bombay Sapphire Gin
Johnnie Walker Red Scotch • Bulleit Bourbon
Jameson Irish Whisky
+\$11PP

ADD ONS

Canned Beverages:
Stateside, Surfside, High Noon
+\$10PP

Craft Beers:

+\$ = Based on Selections

STATION ENHANCEMENTS

Antipasto

An array of Italian Meats, Cheeses, Olives, Marinated Artihoke Hearts and Roasted Peppers, Artisan breads
+\$10PP

Sliders

Slow Cooked Pulled Pork: Carolina Slaw, Grilled Brioche Bun
Grilled Angus Beef: Cheddar Cheese, Tomato, Thousand Island Dressing, Grilled Brioche Bun
+\$8PP

Additional Specialty Sliders:

Buttermilk Fried Chicken: Pickles, Special Sauce, Hawaiian Roll
+\$3PP
Short Rib: Manchego Cheese, Garlic Aioli, Grilled Brioche Bun
+\$4PP

Crab Cakes

(Chef Attended)

Downingtowns Famous Homeade Jumbo Lump Crab Cakes, Lemon Dijon Aioli
+\$17PP

Raw Bar*

Clams & Oysters on the Half Shell, Shrimp with Cocktail, Remoulade and Mignonette Sauces
-Market Price-
*Ice Carving +\$350



DESSERT ENHANCEMENTS

SMORES

Help yourself to a Classic Treat!
Toast your Marshmallow over our Outdoor Fire Pits
Accompanied with Graham Crackers & Hershey's Chocolate Bars
+\$8PP

BANANAS FOSTER STATION

Chef Attended - Available for One Hour
Sauteed Banana, Brown Sugar & Butter
Flambeed with Rum & Served over Vanilla Ice Cream
Assorted Toppings
+\$9PP

CANDY BAR STATION

M&M's, Tootsie Rolls, Starburst, Hershey Kisses,
Peanut Butter Cups, Twizzlers, Gummi Bears
& other Assorted Candies
+\$7PP

All Enhancement Stations Available for One Hour
*+ \$ Pricing does not include Sales Tax & Service Charge

BEVERAGE ENHANCEMENTS

MARTINI BAR*

Flavors include Cherry, Espresso, Grape,
Orange, Blueberry, Whipped Cream, Vanilla,
Jacked Apple, Raspberry, Watermelon & Citrus Vodkas
+\$13PP

*Ice Luge +\$350

CORDIAL STATION

Bailey's Irish Cream, Sambuca, Frangelico,
Chocolate Liquor, Amaretto, Kahlua & Jameson,
+\$10PP

LATE NIGHT STATIONS

Tied The Knot Pretzels: Warm Soft Heart Shaped Philly Pretzels
+\$7PP

Tailgate: Beef or Chicken Philly Cheesesteaks with Onions, Mushrooms, Cherry
Peppers, Ketchup, American and Whiz
+\$9PP

Stadium Fries: Waffle, Curly & Shoe String
with Garlic Aioli, Spicy Aioli, Malt Vinegar, Ketchup & Whiz
+\$6PP

Tater Tots: Crispy Fried Tater Tots with Bacon, Jalapenos,
Chives, Sour Cream & Whiz
+\$6PP

Fiesta: Hard & Soft Shell Tacos with Ancho Chili Braised Chicken & Beef
Salsa, Sour Cream, Lettuce, Cheese, Guacamole, Tomato,
Onion, Cilantro & Jalapenos
+\$9PP



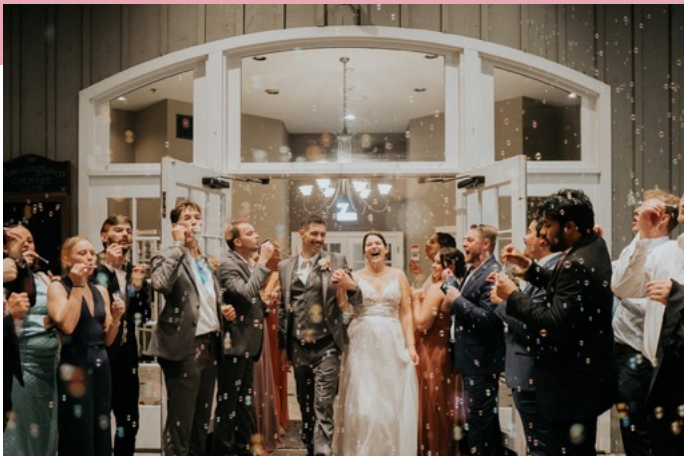
All Enhancement Stations Available for One Hour
*+\$ Pricing does not include Sales Tax & Service Charge

ADDITIONAL SERVICES

Children's Entree
(children 12 and under / menu is flexible)
\$22PP

Vendor Entree
Chef's Choice of Entree
\$47PP

Additional Hour
+\$500
*Include Open Bar +\$12PP



CEREMONY

Say “I Do” in a setting as unforgettable as your love story. Our picturesque ceremony space features a charming pergola nestled beside the calming sound of a cascading waterfall. As you exchange vows, you and your guests will be surrounded by the lush, rolling greens of the golf course—creating a stunning natural backdrop for your photos and memories alike.

Designed to welcome up to 300 guests, this breathtaking outdoor location offers both intimacy and grandeur, making it the perfect stage for your most meaningful moment.

With the tranquil beauty of the waterfall, the open skies, and the elegance of the pergola, Downingtown Country Club provides a romantic atmosphere that sets the tone for an extraordinary celebration.

\$1,000



fullerphotography

WEDDING SUITE

WEDDING SUITE INCLUSIONS

4 Hours Prior to Ceremony
Soda, Water & Orange Juice
Two Bottles of Champagne

BILLIARDS ROOM INCLUSIONS

4 Hours Prior to Ceremony
Soda & Water
One Dozen Domestic Bottled Beers



WEDDING SUITE ADDITIONS

MINIMUM OF 8PPL

PRE-MADE SANDWICH PLATTER

(Choose Three)

Ham & Gruyere Cheese: spring mix, tomato on ancient grain baguette
Roast Turkey & American Cheese: spring mix, tomato on french baguette
Roast Beef & Provolone: horseradish creme on onion roll
Chicken Salad: spring mix, tomato on brioche roll
Tuna Salad: spring mix, tomato on brioche roll
Chips, Pretzels, Condiments

\$17PP

HOT LUNCH PLATTER

Chicken Fingers
Cheeseburger Sliders
French Fries
Assorted Condiments

\$18PP

BEVERAGES

Additonal Champagne
\$26 Per Bottle

One Dozen Domestic Bottled Beers
\$50 Per Dozen



LOVE & LOGISTICS

RESERVE YOUR DATE	●	\$2,000 DEPOSIT & SIGNED CONTRACT
12 MONTHS PRIOR	●	SECOND DEPOSIT OF \$2,000 DUE (IF BOOKING MORE THAN 18 MONTHS OUT)
8 MONTHS PRIOR	●	40% OF YOUR TOTAL ESTIMATE DUE
4 MONTHS PRIOR	●	60% OF YOUR TOTAL ESTIMATE DUE
2 MONTHS PRIOR	●	80% OF YOUR TOTAL ESTIMATE DUE
2 WEEKS PRIOR	●	FINAL HEAD COUNT, FLOOR LAYOUT, AND MENU SELECTIONS ARE DUE
1 WEEK PRIOR	●	FINAL PAYMENT DUE

