

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 & MINIMUMS

### ELITE

\$165 PER PERSON (PP)  
(\$215 INCLUSIVE OF TAX &  
SERVICE CHARGE)

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

### PREMIER

\$145 PER PERSON (PP)  
(\$189 INCLUSIVE OF TAX &  
SERVICE CHARGE)

- Five-Hour Open Bar
- Couple's Signature Drink
- Champagne Greeting
- Champagne Toast
- Passed Hors d'oeuvres (Select 8)
- Sip & Savor (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

### CLASSIC

\$125 PER PERSON (PP)  
(\$163 INCLUSIVE OF TAX &  
SERVICE CHARGE)

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

## VENUE INCLUSIONS



- Professional Wedding Team to assist with planning
- Day of wedding concierge
- 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
- Wedding suite, groomsmen locker room & lounge with pool table (4 hours prior)
- Choice of color linens & napkins
- Customizable centerpieces
- Personalized wedding cake
- Chiavari chairs
- Complimentary parking
- Complimentary round of golf for the couple

# COCKTAIL HOUR

## PASSED HORS D'OEUVRES

Elite - Choose 10

Premier - Choose 8

Classic - Choose 6



### FARM

- Artichoke & 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 & Cucumber (+\$2PP)

\*+\$ Pricing includes Sales Tax & Service Charge

# COCKTAIL HOUR

## Sip & Savor

(Your Choice 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

(Included in Elite & Premier Packages)

Farm Fresh Crudite & Dips  
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  
(+\$6PP to add to Classic Package)

## STATIONS

Elite - Choose three stations  
Premier & Classic - Choose two stations  
(+ \$8PP Per Additional Station)

### GOURMET DIPS

Warm Spinach & Artichoke Dip  
Buffalo Chicken Dip  
Selection of Assorted Breads & Crostinis

### MEDITERRANEAN

Hummus, Baba Ghanoush, Kalamata Olives, Cucumber, Roasted Peppers  
& Feta Salad with 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 & Fresh Mozzarella  
Italian Flatbread: Homemade Marinara, Italian Sausage & 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 & Oil

### MINI GRILLED CHEESE & TOMATO BISQUE SHOOTERS

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

### GORMET MAC & CHEESE

Buffalo Chicken & Traditional Mac & Cheese  
Apple Smoked Bacon, Broccoli Florets, California Olives, Sour Cream,  
Shredded Cheddar Jack, Cheddar Cheese Sauce, Parmesan Cheese, Scallions,  
Jalapeños, Charred Tomatoes



\*\*\$ Pricing includes Sales Tax & Service Charge

# RECEPTION

## SALADS

*Select 1*

Served with Freshly Baked Rolls & 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

### CAPRESE

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

### 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

## ENTREES

*Select 3*

*(must include 1 Farm selection)*

### 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 includes Sales Tax & Service Charge



# THE CHOCOLATE INDULGENCE ROOM

Included in Elite & Premier Packages  
To Add to Classic Package: +\$10PP

A private, candlelit lounge used exclusively for you & your guests.  
Featuring a unique display of desserts, freshly brewed caffeinated &  
decaffeinated coffee, tea, & 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 & more!



*also includes*

## CUSTOM WEDDING CAKE

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

\*+\$ Pricing includes 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

## ADD ONS

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

Craft Beers:  
 +\$ = Based on Selections

## 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



# STATION ENHANCEMENTS

All Enhancements Stations Available for One Hour

## ANTIPASTO

An array of Italian Meats, Cheeses, Olives, Marinated Artichoke Hearts & 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

Add more to your slider station:

Buttermilk Fried Chicken: Pickles, Special Sauce, Hawaiian Roll  
+\$3PP

Short Rib: Manchego Cheese, Garlic Aioli, Grilled Brioche Bun  
+\$4PP

## CRAB CAKES

Chef Attended

Downingtown's Famous Homemade Jumbo Lump Crab Cakes, Lemon Dijon Aioli  
+\$17PP

## RAW BAR\*

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



# DESSERT ENHANCEMENTS

All Enhancements Stations Available for One Hour

## 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

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

\*+\$ Pricing includes Sales Tax & Service Charge

# BEVERAGE ENHANCEMENTS

All Enhancements Stations Available for One Hour



## 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

1 hour - Included in Elite Package - Select 1

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



## 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



\*\*\$ Pricing includes Sales Tax & Service Charge



## CEREMONY

INCLUDES:  
30 Minute Ceremony Space  
White Garden Chairs

\$1,000



# 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

Additional Champagne

\$26 Per Bottle

One Dozen Domestic Bottled Beers

\$50 Per Dozen



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# THE ROAD TO “I DO”

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



# SUGGESTED SERVICES

## BAKERY

Bredenbeck's Bakery (215) 247-7374 bredenbecks.com

The Master's Baker (610) 436-9888 themastersbaker.com

Bakers of Buffington (610) 873-8044 bakersofbuffington.net

## DISC JOCKEY/BAND

Silver Sound 1 (800)-TALENTS silversound.com

VIP DJ Entertainment (610) 384-3805 vipdjentertainment.com

In The Mix Event Group (215) 245-4700 info@itmeventgroup.com

BVT Live (610) 358-9010 Bvtlive.com

## PHOTOGRAPHERY

Fuller Photography (484) 540-5209 fuller-photography.com

New Leaf Photography (484) 639-9860 nleafphoto.com

Morby Photography (484) 351 6881 morbyphotography.com

Gino Guarneri Photography (610) 202-3719 ginoguarneri.com

Courtney Kattler Photography (302) 482-8816 courtneykattler.com

Vince Ha Photography (717) 977-9278 vinceha.com

## VIDEOGRAPHY

Valley Creek Productions (215) 525-9904 valleycreekproductions.com

Tag Visual (215) 828-1522 tagvisual.com

WV Productions (732) 995-0489 wvadiesproductions.com

## FLORIST

Blue Moon Florist (610) 873-7900 bluemoonflorist.com

Matlack Florist (610) 431- 3077 matlackflorist.com

LEO Design Gallery (484) 663-4649 leodesigngallery.com

GMK Floral Designs (610) 220-8764 gmklfloraldesigns.wordpress.com

## SPECIALTY

Karen Zaffarano, Hair & Makeup Artist (484) 432-0235 zaffarano11@gmail.com

Legacy Photo Booth (267) 990-4592 legacyphotobooth360.com

I Do! Invitations & Announcements (610) 804-2420 idoinvitations.net

Andrea B Calligraphy & Signs, Andrea Barrar (610) 350-8065

andreabcalligraphy@gmail.com

Kevin Smith Transportation Group (610) 222-6225 kevin-smithgroup.com

Sagets Formal Wear (484) 924-9261 sagets.com

The Mobile Cigar Lounge (862) 296 -6211 TheMobileCigarLounge.com

Take Me Away Travel (844) 825-3632 takemeawaytravel.us

## ACCOMMODATIONS

Hilton Garden Inn, Exton (610) 458-8822 hilton.com

Home2 Suites, Downingtown (610) 873-1200 hilton.com

## OFFICIANT

Journey's of the Heart (877) 936-2779 journeysoftheheart.org

