



RAMBLEWOOD

Wedding Collection

856-235-2118
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 Full 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 Room
- Personally Designed Wedding Cake
- Personal Day of Wedding Concierge
- Two Wedding Suites
- Champagne Toast for All Your 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, Chorizo and Baked Cheeses. Garnished with an Array of Seasonal Fresh Fruits. A Fine Selection of hand-cut Jersey Fresh Vegetables. Herbs, Oils, Savory Crackers, Warm Bread, Breadsticks, and an Assortment of Nuts and Dips

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

TACO 'BOUT LOVE

Your Choice of Two Taco Styles from Chicken, Vegetable, Beef, or Shrimp. Served in both Hard and Soft Shells. Topped with guests' choice of: Lettuce, Cheese, Sour Cream, Lime, and Pico de Gallo

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

CHILLED RAW BAR (\$10 PER PERSON)

Oysters on a Half Shell and Jumbo Shrimp Cocktail Served with fresh Lemon, Creole Cocktail Sauce, Horseradish and Hot Sauce



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 + \$3/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

Duet Plate

Option

Make it a Duet

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

MOUSSE STATION

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

CHOCOLATE FONDUE BAR

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

MINI TREATS

Gourmet Mini Cupcakes
Chocolate Brownie Shooters
Mini Eclairs
Cannolis
Cream Puffs
Cheesecake Drops
Macaroons

PERSONALIZED WEDDING CAKE

A delicious tiered wedding cake with
Stella Baking Company

BEVERAGES

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

ADD A BOOZY COFFEE BAR

Served with Whiskey, Baileys, Rumchata and Kahlua
Topped with Fresh Whipped Cream \$5/Person

Add Hazelnut Liqueur, Licor 43 Chocolate Liqueur, Amaretto,
Jameson Irish Whiskey, Fireball Cinnamon Whiskey, Peanut Butter Whiskey
and Buttershots Liqueur \$10/person





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 · La Marca Prosecco Rose

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 \$8P
Mini Philadelphia Soft Pretzels,
Mini Hot Dogs, Mini Cheesesteaks

ASAIN WOK STATION \$8P
Tempura chicken and shrimp tossed in
your choice of two sauces: teriyaki,
sticky honey hot, buffalo or sweet chili
sauce

THE SUSHI BAR \$12P
Chef's choice of an assortment
of sushi rolls

THE THREE AMIGOS \$8P
Mini Quesadillas, Mini Tacos
Paired with Mini Margaritas

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 \$5P
Baked to perfection chocolate chip
and sugar cookies served with milk
for dipping!
**Available as Dessert Enhancement too!*

BREAKFAST SANDWICHES \$8P
Pork roll, Egg + cheese and
egg + cheese on bagels

BEAT THE HANGOVER BAR \$8P
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

S'MORES BAR \$8P
Toasted marshmallows, graham
crackers, and chocolate with
additional toppings such as toasted
coconut, sprinkles or crushed nuts

SWEET AS PIE BAR \$8P
An assortment of your favorite
seasonal pies!



Pricing & Minimums

2025 PRICING DETAILS

Non Peak Season

December - April
July + August

Friday: \$10,000

Saturday: \$12,000

Sun-Thur: \$6,000

Package Price:
\$115 Per Person

Peak Season

May & June

Friday: \$15,000

Saturday: \$16,000

Sun-Thur: \$10,000

Package Price:
\$115 Per Person

Prime Dates

September - November

Friday: \$17,000

Saturday: \$17,500

Sun-Thur: \$15,000

Package Price:
\$135 Per Person

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

2026 PRICING DETAILS

Non Peak Season

December - March
July + August

Friday: \$10,000

Saturday: \$12,000

Sun-Thur: \$6,000

Package Price:
\$130 Per Person

Peak Season

April - June

Friday: \$15,500

Saturday: \$16,500

Sun-Thur: \$10,000

Package Price:
\$130 Per Person

Prime Dates

September - November

Friday: \$17,000

Saturday: \$17,500

Sun-Thur: \$15,000

Package Price:
\$135 Per Person

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

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.

2 Complimentary Bottles of Champagne with Assorted Juice and Water Station

MENUS PRICED TO FEED UP TO 10 PEOPLE

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 breakfast sandwiches

BUBBLY

House Champagne: \$10
La Marca Prosecco: \$25
Veuve: \$75

PRICED PER BOTTLE

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

The Blue Chrysanthemum: (609) 352 1379

Rosebud Floral Art : (856) 589 9420

PHOTOGRAPHERS

United Elite Photography: (609) 320 1959

Key Moments Photography: (856) 889 1533

Pravada Photography & Video: (215) 284 1960

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 & DESIGN

Lavish Lanes Events:

LavishLanesEvents@gmail.com

(856) 994 5999

TRANSPORTATION

Albert's Transportation: (856) 222-9600

VIDEOGRAPHY

Happy Tears Production: (856) 630-9986

TRAVEL

Takemeawaytravel.us: (844) 825- 3632



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