

Weddings at

RON JAWORSKI'S
BLUE HERON PINES

GOLF CLUB

A DAY TO Remember

Imagine the wedding of your dreams set against the breathtaking backdrop of South Jersey's premier golf club. From the rustic cathedral beams to the full length windows with views of the golf course, our Ballroom provides all of the amenities needed for a memorable evening. The covered patio, immediately adjacent to the Ballroom, offers an open-air location for cocktail hours and ceremonies.

Our wedding experts will guide you through every detail of the day, allowing you to focus all of your attention on enjoying the happiest day of your life.



ALL WEDDING PACKAGES INCLUDE:

- Five hour reception & open bar
- Wedding concierge to overlook all bridal party needs
- Sunset cocktails on our patios
- Outdoor pergola & woods ceremony locations
- Enchanting fire pit
- Access to golf carts for the perfect pictures on our scenic grounds
- Draft beers, selection of two bottled beers at cocktail hour, wine selections, premium brand liquor for mixed drinks
- Signature drink and champagne toast
- Table Linens
- Gourmet selection of hot and cold hors d'oeuvres
- Exquisitely prepared dinner - full course sit down, stations or buffet options
- Complimentary golf
- Choice of overlay and napkin color
- Beautiful cylinder centerpieces complimented with votive candles
- Full size dance floor
- Private wedding suite available five hours before wedding

Timeless Seal

Beverage Service

5 hour premium open bar & champagne toast
Draft beer
Selection of (2) bottled beers at cocktail hour
Wine selections
Premium brand liquor for mixed drinks
A signature drink

Cocktail Hour

Presented Outdoors on our Covered Patio

BUTLERED APPETIZERS

SELECT 6

- Mediterranean Antipasto Skewers
- Phyllo Triangles with Spinach
- Traditional Quiche Assortment
(bacon, broccoli, lobster and spinach)
- Beef Skewer Marinated in Asian Spices
- Asparagus Roll Up with Asiago & Bleu Cheese Wrapped in Phyllo
- Crab Rangoon
- Mini Beef & Black Bean Burrito
- Broccoli & Vermont Cheddar Puffs
- Sesame Chicken Satay with Hoisin Sauce
- Scallops Wrapped in Applewood Smoked Bacon
- Franks in a Blanket
- Boom Boom Shrimp with Siracha Mayo
- Jumbo Shrimp with Sweet Chili or Cocktail Sauce
- Clam Casino
- Spicy Chicken or Beef Empenadas with Avocado Cream
- Caribbean Bruschetta
- Vegetable Spring Rolls
- Prosciutto wrapped Melon
- Mushroom Caps Stuffed with Sweet Sausage & Fresh Herbs
- Coconut Shrimp with Horseradish Apricot Sauce

FARM FRESH STATION

A tiered display of fresh seasonal garden vegetables and fruit accompanied by Imported & Domestic cheeses. Enjoyed with flatbreads, crackers & herb breads

ARTISAN TABLE

SELECT 1

FRENCH FRY BAR

A selection of curly fries, julienne cut and sweet potato waffle fries with assorted seasoned sauces

PHILLY STATION

Chicken and beef cheesesteaks served with Philly soft pretzels and mustard

MACARONI AND CHEESE STATION

A variety of homemade mac n cheeses displayed with breadcrumbs, diced tomato, bacon & chives

GOURMET HOT DIPS

Mouth watering gourmet dips including hot spinach and artichoke dip, hot Parmesan with roasted red pepper dip. Accompanied by pita points, French bread and assorted crackers for dipping

SLIDER STATION

A combination of mini beef cheeseburger sliders & pulled pork sliders

GRILLED CHEESE STATION

Traditional grilled cheese triangles accompanied by mini vodka infused tomato soups

Timeless Feast

Reception

Buffet Dinner Service

SALAD

SELECT ONE PLATED OR STATIONED

Caesar Salad with Homemade garlic croutons and Shaved Romano served in a Tortilla Shell
Mixed California Greens with Cherry Tomatoes and English Cucumber with choice of dressing
Spinach Salad with Mandarin Oranges, Sesame Seeds and a Champagne Vinaigrette

ENTREE STATION

SELECT 2

CHICKEN CAPRESE

Tender grilled chicken topped with diced tomatoes, fresh mozzarella, basil & balsamic vinaigrette

TILAPIA FLORENTINE

Baked tilapia served with sautéed spinach and a white wine lemon herb sauce

CHICKEN FRANCAISE

Boneless chicken breast dipped in egg batter and finished with a lemon wine sauce

HERB CRUSTED SALMON

Broiled salmon filet topped with a creamy dill buerre blanc

CREAMY MUSHROOM RISOTTO

Portobello and shitake mushrooms in a light cream sauce

CHICKEN AND SHRIMP SCAMPI

Grilled chicken and shrimp in a classic scampi sauce

STUFFED SHELLS RICOTTA

in a light tomato pomodoro sauce with Mozzarella

CARVING STATION

SELECT 2

Honey Roasted Turkey, Herb en Crusted Roast Pork, Prime Rib of Beef au jus
Caribbean Jerk Flank Steak, Tenderloin Of Beef w/ Béarnaise Sauce (\$5.00 extra per person)

MASHED POTATO BAR

INCLUDED

Mashed Potato Bar Display of Red Bliss, Garlic and Mashed Sweet Potatoes
Complimented with an array of toppings and towers of martini glasses

ACCOMPANIMENTS

SELECT 2

- | | |
|--|------------------------------|
| Baby Carrots | Oven Roasted Potatoes |
| Broccoli Florets | Garlic Mashed Potatoes |
| Vegetable Medley | Brown Butter Risotto |
| Green Beans with
Roasted Red Peppers, | Rice Pilaf
Sweet Potatoes |

DECADENT DESSERT ROOM

An entire room featuring elaborate and unique displays of signature chocolates, Chocolate Mousse,
Mini Cheesecakes, Tiramisu, Cannolis, Bread Pudding, Brownies and more!
Old Fashioned Ice Cream Sundae Bar with a variety of toppings and syrups, hot chocolate, tea & coffee
Personally Designed Wedding Cake from our preferred bakery

\$140.00 /P

PLUS NJ TAX & SERVICE CHARGE

Beverage Service

5 hour premium open bar & champagne toast
Draft beer
Selection of (2) bottled beers at cocktail hour
Wine selections
Premium brand liquor for mixed drinks
A signature drink

Cocktail Hour

Presented Outdoors on our Covered Patio

BUTLERED APPETIZERS

SELECT 6

Mediterranean Antipasto Skewers	Scallops Wrapped in Applewood Smoked Bacon
Phyllo Triangles with Spinach	Franks in a Blanket
Traditional Quiche Assortment <i>(bacon, broccoli, lobster and spinach)</i>	Boom Boom Shrimp with Siracha Mayo
Beef Skewer Marinated in Asian Spices	Jumbo Shrimp with Sweet Chili or Cocktail Sauce
Asparagus Roll Up with Asiago & Bleu Cheese Wrapped in Phyllo	Clam Casino
Crab Rangoon	Spicy Chicken or Beef Empenadas with avocado cream
Mini Beef & Black Bean Burrito	Caribbean Bruschetta
Broccoli & Vermont Cheddar Puffs	Vegetable Spring Rolls
Sesame Chicken Satay with Hoisin Sauce	Prosciutto wrapped Melon
	Mushroom Caps Stuffed with Sweet Sausage & Fresh Herbs
	Coconut Shrimp with Horseradish Apricot Sauce

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Enjoyed with flatbreads, crackers & herb breads

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GOURMET HOT DIPS

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SLIDER STATION

A combination of mini beef cheeseburger sliders & pulled pork sliders

GRILLED CHEESE STATION

Traditional grilled cheese triangles accompanied by mini vodka infused tomato soups

Sapphire

Reception

Plated Dinner Service

SALAD

SELECT ONE

Caesar Salad with Homemade garlic croutons and Shaved Romano served in a Tortilla Shell
Mixed California Greens with Cherry Tomatoes and English Cucumber with choice of dressing
Spinach Salad with Mandarin Oranges, Sesame Seeds and a Champagne Vinaigrette

INTERMEZZO

LEMON SORBET ACCENTED WITH A MINT LEAF

PLATED ENTREE

SELECT 3

CHICKEN SALTIMBOCCA

Chicken breast with fresh sage and prosciutto topped with sautéed spinach, provolone cheese and finished with a marsala demi glaze butter

MEDITERRANEAN CHICKEN

Sautéed chicken breast with garlic sauce, basil and roasted pepper topped with jumbo crab meat

POLLO ALA MADRID

Chicken breast stuffed with chorizo and smoked gouda and topped with Sangria reduction

MEDITERRANEAN SEA BASS

Potato encrusted Chilean sea bass finished off with a champagne cream sauce

SALMON AU POIVRE

Green peppercorn pan seared Atlantic salmon served with a Grand Marnier citrus glaze

PORK CHOP VALDASTANO

Prosciutto, Fontina cheese & sage stuffed Pork Chop topped with a port wine reduction

ROASTED TOP SIRLOIN

Peppercorn crusted top sirloin seared and drizzled with a roasted garlic au jus

PRIME RIB AU JUS

Aged rib eye of beef roasted and herb crusted. served with rosemary au jus and a creamy horseradish sauce

MARYLAND STYLE CRAB CAKES

Two citrus infused Maryland style crab cakes with jumbo lump crab meat lightly breaded and served with roasted red pepper coulis

SEA SCALLOP AND SCAMPI

Sautéed jumbo shrimp and sea scallop scampi in roasted garlic and sundried tomato lemon butter served over risotto milanese

FILET MIGNON +\$5/P

Honey glazed filet mignon finished with a portabello merlot demi glaze

FILET MIGNON WITH JUMBO SHRIMP +\$8/P

Grilled filet wrapped in applewood smoked bacon served with a marsala demi glaze

DECADENT DESSERT ROOM

An entire room featuring elaborate and unique displays of signature chocolates, Chocolate Mousse,

Mini Cheesecakes, Tiramisu, Cannolis, Bread Pudding, Brownies and more!

Old Fashioned Ice Cream Sundae Bar with a variety of toppings and syrups

Hot chocolate, tea & coffee

Personally Designed Wedding Cake from our preferred bakery

\$150.00 /P

PLUS NJ TAX & SERVICE CHARGE

Sapphire

Enhancements

DESSERTS

MILK + COOKIE BAR 3.50/P

Assorted fresh homemade cookies including chocolate chip, sugar, oatmeal & peanut butter all served with ice cold mini milks

CARAMEL APPLE STATION 4.50/P

Slices of red & green apples displayed on skewers with melted caramel and chocolate for dipping, crushed candies, cookies, sprinkles, and nuts

CORDIAL BAR 2.50/P

Amaretto Disorrono, Frangelico, Sambuca Romano, Bailey's, Godiva with chocolate and Gran Marnier
Spice up your coffee or simply sip to complement any dessert



BEVERAGE

SANGRIA BAR 4.50/P

Our special recipe of Red & White Sangria mixed with fresh fruits, juices, liquors, spices and herbs

MARGARITA BAR 5.50/P

A new twist on an old classic. Premium brand tequila served on the rocks and offered on three different flavors; original, strawberry sirachia, and cucumber peach cilantro

***Upgrade to Top Shelf Open Bar 10.00/P**

NIGHT CAPS

POPCORN BAR 3.50/P

A great way to add a pop to the end of the night, this is a salty-sweet station that guests will love.
Flavors include: jalapeno, cinnamon sugar, traditional and buffalo

CHICKEN 'N' WAFFLES 4.50/P

A savory comfort food display of mini buttermilk waffles topped with fried chicken and drizzled with maple syrup

SLIDERS STATION 5.50/P

A variety of delicious sliders including cheeseburger, pulled pork, and buffalo crispy chicken served on mini potato rolls

GRILLED CHEESE STATION 4.00/P

Mini warm grilled cheese sandwiches filled with assorted cheeses, ham, tomato and bacon

BOARDWALK PIZZA 7.00/P

Gourmet cheese pizza pies from everyone's local favorite Manco & Manco's Pizza. Add Fries \$1/PP



Preferred Vendors

A F F I L I A T E D B A K E R Y

Stella Baking Company • stellabakingcompany.com

D J / P H O T O B O O T H

Inspire Entertainment • inspiredjs.com @inspireentertainmentllc

Starshield Entertainment • Starshieldentertainment.com

Versatile Event Designs • versatileeventsnj.com

Steve & Company DJs • steveandcompany.com

O F F I C I A N T

Rev Jill Dillner • revdillner.com

Nick Danze • weddingsbynickyd.com

F L O R A L D E S I G N

Pocket Full of Posies • www.pfopf.com

South Jersey Florist • www.southjerseyflorist.com

Eden Events • goedenevents@gmail.com

Stemtations • www.stemtationsflorist.co

P H O T O G R A P H Y

Beau Ridge Photography • beauridgeweddings.com @beauridgephotos

Shaun Reilly • shaunreillyphotography.com @photos.by.shawn

Nona Martin Photography • nonamartinphotography.com

V I D E O G R A P H E R

New Pace Wedding Films • newpaceweddingfilms.com

Ashe Productions • asheproductions.com @asheeventfilms

A C C O M M O D A T I O N S

Homewood Suites by Hilton • www.homewoodsuites3.hilton.com

Wingate by Wyndam (Egg Harbor Township) • www.wyndamhotels.com

Seaview • www.seaviewdolcehotel.com

Residence Inn by Marriott • residence-inn.marriott.com

H A I R & M A K E U P

Makeup By Catrina • www.makeupbycatrina.net

Stephanie Masco • @s.mascomakeup

401 West Hair Salon • 401west.com @401westsalon

T R A N S P O R T A T I O N

Terri's Shuttle Service • kromenacker@msn.com / 609.335.0332

Mike's Affordable Shuttle • www.mikesaffordableshuttle.com

W E D D I N G D É C O R R E N T A L S

Berlin Rental Company • www.berlinrentalevents.com

Coastal Cousins Co. • costalcousinsco@gmail.com

Rustic Drift Boutique Rental Company • www.rusticdrift.com

Deposit & Payments

WHEN BOOKING

\$2,000 deposit and signed contract are required to secure wedding date

SERVICE CHARGE

Service charges may increase annually. Currently all weddings are required to pay a 23% fee.

PAYMENT PLAN

ONE YEAR PRIOR

(or 8 months prior if booked within 1 year)

An additional \$2,000 payment is due



4 MONTHS PRIOR

60% of estimated contracted food & beverage charges is due.



2 WEEKS PRIOR

Final guest count is due. Please submit the amount of adults, children and vendor meals needed.



1 WEEK PRIOR

Final wedding payment is due. This payment must be made in the form of cash or money order/bank check.

Please note that we do not accept personal checks, online payment, or credit card for final payment.

Credit cards will not be accepted as payment within 60 days of the wedding.

**Please make all checks out to Blue Heron Pines Golf Club*

**Payments can be made over the phone, online, or in person or mailed to the attention of Tara Horton*

**All invoices will be e-mailed to the main contact on the event contract and receipts (if not made in person) will be emailed.*

Additional Information

CEREMONY FEES

Applicable if ceremony takes place on-site

PERGOLAPATIO / BALLROOM \$1,000
WOODED AREA \$1,500

DECOR ENHANCEMENTS

BISTRO LIGHTS:

STRUNG OVER DANCE FLOOR \$250
WOODEN WALL \$200

REQUIRED MINIMUMS

A Food & Beverage total must be met on specific days of the week

FRIDAY WEDDING \$11,000
SATURDAY WEDDING \$15,000
SUNDAY WEDDING \$7,000

ADDITIONAL MEALS

CHILDREN 12 AND YOUNGER \$20
VENDOR MEALS \$35

