

R U N N I N G D E E R G O L F C L U B



Wedding Package

2025-2026





Welcome

Congratulations on your engagement and thank you for considering us to be your wedding venue!

It is an honor to be able to join you on such a significant day in your lives and hope we have an opportunity to work together.

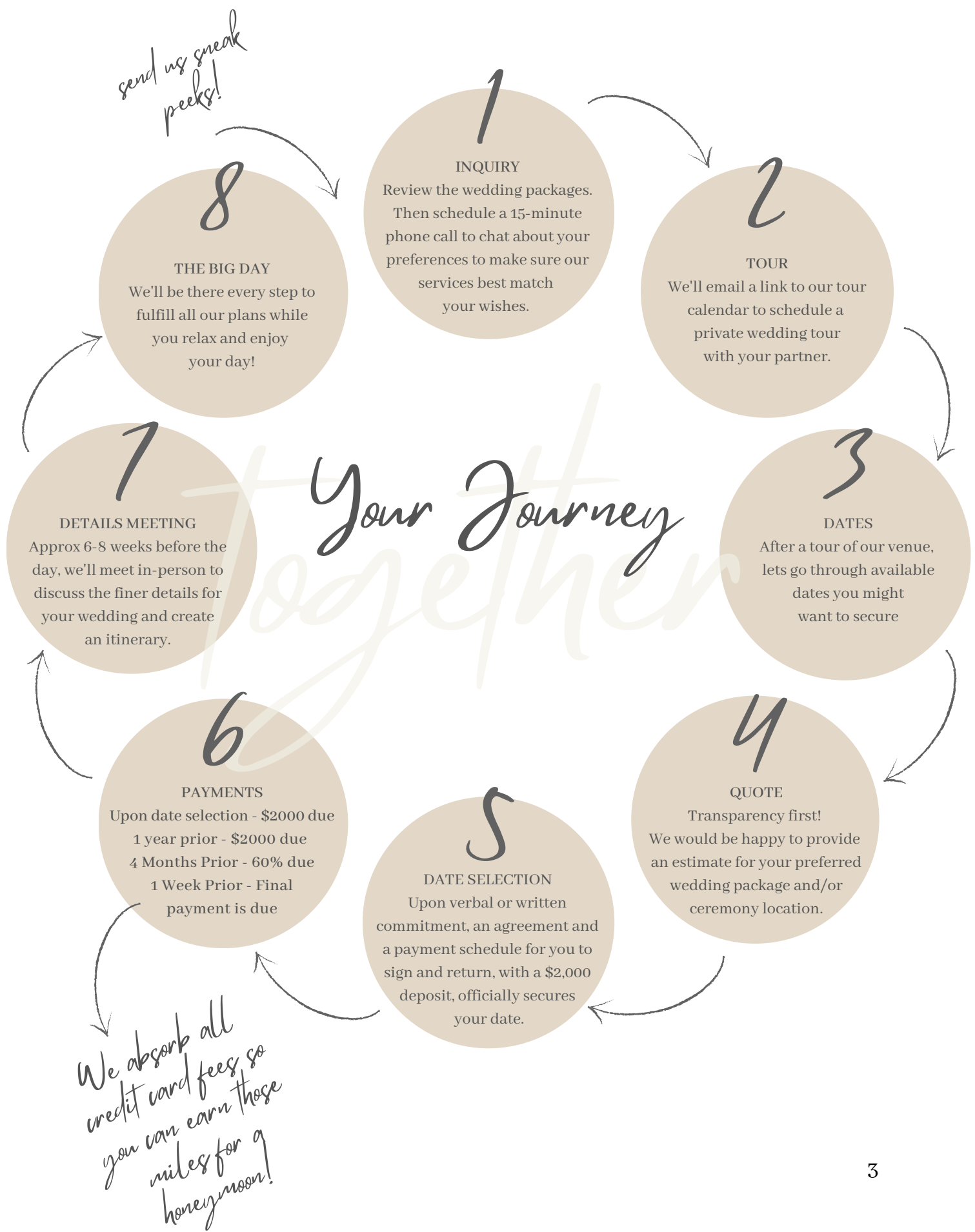
Your venue selection is one of the most important of this special occasion. At Running Deer Golf Club, your wedding day will be unique to you and your partner. Our professional staff is committed to ensuring your day is everything you have dreamed of. From the moment you enter our venue, you are greeted with a breathtaking panoramic view of our beautiful golf course. The grand ballrooms' cathedral ceilings and floor length windows are sure to impress your guests. Running Deer Golf Club is a single-event venue, and therefore, guests receive an undivided level of attention that allows peace of mind.

This guide is to help ensure you get the most out of your wedding experience. We hope to help you feel prepared, informed, and reassured about what to expect so that you'll be able to relax and enjoy your wedding day.

So, hello friends! We're really excited about your wedding!

Sincerely,

Your Private Events Team



Investment Guide

IF YOU HOST AN OFF-SITE CEREMONY, THERE IS NO ADDITIONAL VENUE FEE.

VENUE INCLUSIONS ARE LISTED ON PAGE #15

WEDDING PACKAGES SUBJECT TO FOOD & BEVERAGE MINIMUMS LISTED ON PAGE #16



Ceremony

\$2,000

The Pergola is overlooking the golf course and nestled between perfectly manicured landscaping.



The Timbers features wooded seclusion and breathtaking natural surroundings.



The Grand Ballroom provides stunning character in this charming indoor setting.



SITE FEES SUBJECT TO 6.625% NJ STATE SALES TAX



Cocktail Hour & Reception

TIMELESS PLATED

\$129-\$141 per person



TIMELESS BUFFET

\$145 per person



LUXE PLATED

\$159-\$175 per person



PER PERSON PRICING IS BASED ON PACKAGE/ENTRÉE SELECTION.

FOOD AND BEVERAGE PRICING SUBJECT TO

23% SERVICE CHARGE AND 6.625% NJ STATE SALES TAX.



5 HOUR *Open Bar*



BAR PACKAGE + (2) SIGNATURE COCKTAILS INCLUDED IN ALL PACKAGE PRICING

liquor

Tito's Vodka · Flavored Vodkas · Bombay Gin · Dewars Scotch · Seagram's VO · Seagram's 7 · Jim Beam Bourbon Whiskey · Jack Daniels Whiskey · Captain Morgan Rum · Camarena Silver Tequila · Southern Comfort Kamora liqueur · Amaretto liqueur · Apple & Peach liqueurs · Triple Sec liqueur · Vermouth

beer

DOMESTIC BEER | choice of 2

Bud Light · Budweiser · Coors Light · Miller Lite · Yuengling
O'douls is a staple on the bar

IMPORT BEER | choice of 1

Corona Extra · Corona Light · Heineken · Blue Moon
Leinenkugel Seasonal such as Toasted Bock, Summer Shandy, Oktoberfest

wine

Cabernet · Merlot · Pinot Grigio · Chardonnay · Champagne

craft beer

add \$1.50 pp

LOCAL FLAVORS

Glasstown Brewery | 609 · 6.9% IPA
Bonesaw Brewery | Swoosh · 7.1% IPA
Neck of the Woods | Jaws Jawn · 4.2% Pilsner
Three 3's Brewing | Bender Blender Raspberry + Guava · 4.2% Sour Beer

top shelf

add \$5 pp

Ketel One Vodka · Flavored Vodkas · Tanqueray · Bombay Sapphire
Johnny Walker Red · Bacardi · Malibu · Captain Morgan Spiced Rum
1800 Tequila · Crown Royal Bulleit Bourbon · Jameson Irish Whiskey
Kahlua · Amaretto · Baileys · Sambuca · Triple Sec · Flavored liqueurs
Vermouth

ITEMS ABOVE SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY
All prices are subject to 6.625% NJ sales tax and 23% service charge

TIMELESS *buttered hors d'oeuvres*

YOU CAN SELECT 6 HORS D'OEUVRES FROM THE OPTIONS BELOW TO BE BUTLERED THROUGHOUT THE 60-MINUTE COCKTAIL RECEPTION

farm

Watermelon cubes with feta cheese, mint, and balsamic reduction (VG) (GF)
Four cheese arancini with roasted red pepper romesco (VG)
Crostini with goat cheese, Fiji apple, and toasted walnut (VG)
Mini stuffed potato skins with white truffle oil (VG) (Gluten Friendly)
Mushroom ravioli with olive tapenade (VG)
Caprese Shooters | *heirloom grape tomatoes and Ciliegine mozzarella with fresh basil pesto* (VG) (GF)

land

Cherrywood smoked slab bacon with pure maple syrup (GF) (DF)
Chicken and lemongrass potsticker (DF)
Cheesesteak spring rolls
Roasted pork spring roll with sharp provolone and broccoli rabe
Chicken yakitori, green onion, sesame crust (GF) (DF)
Bistro steak skewer with herb chimichurri (GF) (DF)
Beef tenderloin with gorgonzola wrapped in applewood smoked bacon (GF)
Peach BBQ brisket wrapped in applewood smoked pork belly and jalapeño skewer (GF) (DF)

sea

Spicy tuna tartare in a crispy wonton cup (DF)
Scallops wrapped in bacon (DF) (Gluten Friendly)
Maui shrimp spring rolls
Lobster cobbler
Pan seared crab cake with lemon aioli
Shrimp tempura with wasabi soy glaze

specialty

Paper Cones | *filled with Chef's choice of 1*
Fried zucchini sticks (VG)
Fried eggplant sticks (VG)
Fried calamari with lemon
Chicken fritters with hot honey

(GF) Gluten Free
(DF) Dairy Free
(V) Vegan
(VG) Vegetarian



TIMELESS *stationary hors d'oeuvres*

TWO STATIONS ARE INCLUDED IN THE 60-MINUTE COCKTAIL RECEPTION

forged from fire

WOOD FIRE FLATBREAD | Hand tossed homemade pizza dough topped with Chef's rotating seasonal selections from the Garden State!

Guest choice accompaniments & toppings including grated parmesan cheese, crushed red pepper flakes, basil, oregano, herb pesto, pine nuts, cracked black pepper, imported EVOO, balsamic glaze, fig glaze, and seasonal herb oil infusions

*griddle station
choose one*

STREET TACOS | Carne asada and pulled pork with corn tortillas, sliced radish, cilantro, onion, roasted jalapenos, lime, salsa rojas, and salsa verde

SLIDERS | Certified angus beef, marinated herb chicken and Maryland style crab cake sliders, toasted brioche, lettuce, tomato, pickles, cheese, onion, buffalo hot sauce, homemade ketchup, Dijon mustard, and creole cocktail remoulade

CHEESESTEAKS | Thinly shaved ribeye and fresh boneless breast chicken, fried onion, sweet peppers, mushrooms, warm American cheese sauce, pickles, cherry peppers, hot sauce and homemade ketchup

*gourmet
grazing table*

add \$15++ per person

CHARCUTERIE & CHEESE

Aged white cheddar, pepper jack, swiss, gouda, blue stilton cheese, house herb cheese spreads, capicola ham, coppa, prosciutto, genoa salami, Mortadella, fig jam, strawberry preserves, apricot preserves, whole grain seeded mustard, honeycomb, red and green grapes, whole grain crackers, seeded crackers, fruit & nut crisps, salted crackers, Marcona almonds, candied pecans, sesame honey cashews, dried apricots, dried cherries, dried orange slices, thinly sliced apple, pear, and fresh figs

MEDITERRANEAN BOARD SECTION

Hummus, tzatziki, herb pesto, marinated olive medley, cucumber, marinated mozzarella, roasted cherry tomato medley, cipollini onion, stuffed grape leaves, pickled vegetables, pita bread, dates, artichoke halves, lemon wedges, roasted garlic, fresh herbs, sliced bread, grilled and marinated vegetables, chilled vegetable crudites, ranch dipping sauce

*chilled seafood
& raw bar*

add \$22++ per person

JUMBO SHRIMP COCKTAIL | CLAMS ON THE HALF SHELL | OYSTERS ON THE HALF | SHELL STONE CRAB CLAWS

served with fresh lemon, creole cocktail sauce, horseradish, hot dijon mustard, tabasco, traditional shallot vinegar mignonette, and herb butter

All items are subject to seasonal availability



TIMELESS *plated & buffet reception*

FIRST COURSE *choose one*

Caprese Salad | sliced mozzarella, vine ripened tomatoes & fresh basil on a bed of baby arugula drizzled with EVOO and citrus salt

Baby spinach salad with bacon, tomato, hardboiled egg and sliced cremini mushroom drizzled with honey dijon dressing

Field greens with sliced pears, gorgonzola, toasted pecans, and white balsamic vinaigrette

ENTREES *choose two*

Grilled Bone-In Certified Angus Beef New York Strip topped with stuffed Jersey long hot pepper and au jus | \$139

Certified Angus Beef Filet Mignon, espresso rubbed, and skillet seared with leeks with Maytag blue cheese sauce | \$141

Frenched Double Bone Pork Chop finished with caramelized granny smith apples, bourbon cider reduction | \$130

Milanese Pork or Chicken lightly breaded and shallow fried topped with arugula, freshy shaved parmesan Reggiano, and house made lemon vinaigrette with herb risotto | \$130

Seared Marinated Frenched Chicken with roasted preserved lemon and fried capers, herb jus | \$129

Boneless Breast of Chicken Stuffed with wilted baby spinach leaves, Stilton blue cheese, sundried tomatoes & prosciutto | \$131

Pan seared Halibut with roasted garlic tomato concasse' and fresh basil | \$133

Miso Glazed Salmon with crunchy skin and charred leeks | \$129

ENTREES WITH CHEF'S CHOICE STARCH & VEGETABLE
VEGETARIAN ENTREE AVAILABLE UPON REQUEST

BUFFET | \$145 per person

includes the following



An assortment of fresh artisan and specialty breads and butter

Create Your Own Salad | seasonal field greens with a collection of farm-fresh toppings such as bacon, tomato, cucumbers, feta, cheddar, slivered almonds, mixed berries, and dressings

Caprese Salad | sliced mozzarella, vine ripened tomatoes & fresh basil on a bed of baby arugula drizzled with EVOO and citrus salt

Roasted tri-color fingerling potatoes tossed in olive oil and parmesan cheese

Poached vegetable medley of broccoli, cauliflower, baby carrots, zucchini and squash

Ratatouille

Tri-color tortellini with a roasted red pepper sauce and broccoli florets

Oven roasted peppers stuffed with sausage, fresh herbs and cheese

Pan seared Mahi-Mahi with roasted garlic tomato concasse' and fresh basil

Roasted boneless breast of chicken stuffed with andouille sausage cornbread in an apple cider demi

Carving Station | Prime Rib served with au jus and creamy horseradish

crab cake station

Maryland style lump crab cakes, shallow fried until golden brown, accompanied with our own cocktail and remoulade sauce
add \$8++ per person

LUXE *buttered hors d'oeuvres*

YOU CAN SELECT 12 HORS D'OEUVRES FROM THE OPTIONS BELOW TO BE BUTLERED THROUGHOUT THE 60-MINUTE COCKTAIL RECEPTION

farm

Watermelon cubes with feta cheese, mint, and balsamic reduction (VG) (GF)
 Four cheese arancini with roasted red pepper romesco (VG)
 Crostini with goat cheese, Fiji apple, and toasted walnut (VG)
 Mini stuffed potato skins with white truffle oil (VG) (Gluten Friendly)
 Mushroom ravioli with olive tapenade (VG)
 Caprese Shooters | *heirloom grape tomatoes and Ciliegine mozzarella with fresh basil pesto* (VG) (GF)

land

Cherrywood smoked slab bacon with pure maple syrup (GF) (DF)
 Chicken and lemongrass potsticker (DF)
 Cheesesteak spring rolls
 Roasted pork spring roll with sharp provolone and broccoli rabe
 Chicken yakitori, green onion, sesame crust (GF) (DF)
 Bistro steak skewer with herb chimichurri (GF) (DF)
 Beef tenderloin with gorgonzola wrapped in applewood smoked bacon (GF)
 Peach BBQ brisket wrapped in applewood smoked pork belly and jalapeño skewer (GF) (DF)

sea

Spicy tuna tartare in a crispy wonton cup (DF)
 Scallops wrapped in bacon (DF) (Gluten Friendly)
 Maui shrimp spring rolls
 Lobster cobbler
 Pan seared crab cake with lemon aioli
 Shrimp tempura with wasabi soy glaze

specialty

Paper Cones | *filled with Chef's choice of 1* (GF) Gluten Free
 Fried zucchini sticks (VG) (DF) Dairy Free
 Fried eggplant sticks (VG) (V) Vegan
 Fried calamari with lemon (VG) Vegetarian
 Chicken fritters with hot honey



LUXE *stationary hors d'oeuvres*

THREE STATIONS ARE INCLUDED IN THE 60-MINUTE COCKTAIL RECEPTION

*gourmet
grazing table*

All items are subject to seasonal availability

CHARCUTERIE & CHEESE

Aged white cheddar, pepper jack, swiss, gouda, blue stilton cheese, house herb cheese spreads, capicola ham, coppa, prosciutto, genoa salami, Mortadella, fig jam, strawberry preserves, apricot preserves, whole grain seeded mustard, honeycomb, red and green grapes, whole grain crackers, seeded crackers, fruit & nut crisps, salted crackers, Marcona almonds, candied pecans, sesame honey cashews, dried apricots, dried cherries, dried orange slices, thinly sliced apple, pear, and fresh figs

MEDITERRANEAN BOARD SECTION

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forged from fire

WOOD FIRE FLATBREAD | Hand tossed homemade pizza dough topped with Chef's rotating seasonal selections from the Garden State!

Guest choice accompaniments & toppings including grated parmesan cheese, crushed red pepper flakes, basil, oregano, herb pesto, pine nuts, cracked black pepper, imported EVOO, balsamic glaze, fig glaze, and seasonal herb oil infusions

*griddle station
choose one*

STREET TACOS | Carne asada and pulled pork with corn tortillas, sliced radish, cilantro, onion, roasted jalapenos, lime, salsa rojas, and salsa verde

SLIDERS | Certified angus beef, marinated herb chicken and Maryland style crab cake sliders, toasted brioche, lettuce, tomato, pickles, cheese, onion, buffalo hot sauce, homemade ketchup, Dijon mustard, and creole cocktail remoulade

CHEESESTEAKS | Thinly shaved ribeye and fresh boneless breast chicken, fried onion, sweet peppers, mushrooms, warm American cheese sauce, pickles, cherry peppers, hot sauce and homemade ketchup

*chilled seafood
& raw bar*

add \$22++ per person

JUMBO SHRIMP COCKTAIL | **CLAMS ON THE HALF SHELL** | **OYSTERS ON THE HALF** | **SHELL STONE CRAB CLAWS**

served with fresh lemon, creole cocktail sauce, horseradish, hot dijon mustard, tabasco, traditional shallot vinegar mignonette, and herb butter



LUXE *plated reception*

PLATED DINNER SERVICE INCLUDES
THREE SINGLE ENTREES OR ONE DUET ENTRÉE (PG #14)

FIRST COURSE *choose one*

Fennel and orange salad with slivered almonds
and red wine basil vinaigrette

Baby kale & spinach salad with mixed berries,
toasted sunflower kernels, watermelon radish
and champagne vinaigrette

Caprese Salad | sliced mozzarella, vine ripened
tomatoes & fresh basil on a bed of baby arugula
drizzled with EVOO and citrus salt

Baby spinach salad with bacon, tomato,
hardboiled egg and sliced cremini mushroom
drizzled with honey dijon dressing

Seasonal bibb lettuce & granny smith apples
with shaved fennel and goat cheese drizzled
with cider vinaigrette

Field greens with sliced pears, gorgonzola,
toasted pecans, and white balsamic vinaigrette

Burrata salad with fried green tomato and arugula
with EVOO, sea salt, and fresh lemon

INTERMEZZO *choose one*

Blood Orange Sorbet with charred orange rind

Lemon Sorbet with fresh mint

Raspberry Sorbet with lemon zest

ENTREES *choose three*

Grilled Bone-In Certified Angus Beef New York
Strip topped with stuffed Jersey long hot pepper
and au jus | \$169

Certified Angus Beef Filet Mignon, espresso
rubbed, and skillet seared with leeks with
Maytag blue cheese sauce | \$171

Cabernet Braised Beef Short Rib with mushroom
trio and creamy gorgonzola polenta | \$170

Oven Roasted Dijon Encrusted Lamb Chops with
rosemary demi | \$162

Char grilled Veal chop stuffed with prosciutto and
fontina cheese with basil lemon butter | \$175

Frenched Double Bone Pork Chop finished with
caramelized granny smith apples, bourbon cider
reduction | \$160

Milanese Pork or Chicken lightly breaded and
shallow fried topped with arugula, freshy shaved
parmesan Reggiano, and house made lemon
vinaigrette with herb risotto | \$160

Seared Marinated Frenched Chicken with roasted
preserved lemon and fried capers, herb jus | \$159

Boneless Breast of Chicken Stuffed with wilted
baby spinach leaves, Stilton blue cheese, sundried
tomatoes & prosciutto | \$161

Pan seared Halibut with roasted garlic tomato
concasse' and fresh basil | \$163

Miso Glazed Salmon with crunchy skin and charred
leeks | \$159

Grilled yellowfin tuna steak with avocado aioli | \$168

Chilean Sea Bass with heirloom tomato and fennel
broth | \$174

ENTREES WITH CHEF'S CHOICE STARCH & VEGETABLE
VEGETARIAN ENTREE AVAILABLE UPON REQUEST

DID SOMEONE SAY ...Dessert!



DESSERTS INCLUDED IN PACKAGE PRICING

chocolate indulgence room

Assorted Decadent Chocolate Mousse · Cheesecake Tarts & Cheesecake Drops · Assorted Cake Pops

Mini Dessert Cups to include tiramisu, chocolate ganache, raspberry, and lemon

included in Luxe package

Miniature Chocolates to include, petit fours, chocolate truffles, brownie bites, passion tarts, Venetian chocolate tarts, and mini macarons

Warm Milk & Dark Chocolate Fondue Station
Churro Bites, Nilla Wafers, Graham Crackers, Pound Cake, Brownies, Rice Krispy Treats, Marshmallows, Fresh Fruit, Potato Chips, and Pretzels



wedding cake

Once your date is secured, you may schedule your cake tasting with Stella Baking Company two months in advance to discuss your preferred flavors, fillings, and design!



coffee & espresso bar

Freshly brewed La Colombe caffeinated and decaffeinated coffee + La Colombe Nizza Espresso
Traditional milk · Almond milk ·

Flavored creamers · Assorted sugars · Flavored syrups
Nutmeg · Vanilla · Cinnamon

Tazo Tea · Ghirardelli hot chocolate

Cordials included in open bar package





ADDITIONAL *enhancements*

duet plated entree

Luxe or Timeless plated dinner service includes three/two single entrée or opt to upgrade to one duet entrée from options below | add \$5++ per person

- LAND | Certified Angus Beef Filet Mignon or Herb Chicken
- SEA | Maryland Style Crab Cake or Jumbo Shrimp
- Lobster Tail.....\$ Market Price

children meals

- Chicken Fingers & French Fries (0-4 years) | complimentary
- Chicken Fingers & French Fries (5- 12 years) | \$45++ per person

vendor meals

Chef's choice plated entree or buffet service | \$45++ per person

*red eye
breakfast bar*

Bacon + Egg + Cheese and Sausage + Egg + Cheese southern style
breakfast biscuits and deep-dish buttermilk pancake stuffed with
blueberries & granola + bananas & walnuts
add \$8.50++ per person

*beat the
hangover*

Chef's choice sliders, focaccia pizzas, cheese fries and housemade chips
add \$9.50++ per person

pretzel wall

Soft pretzels complimented with savory warm cheese sauce and sweet
Bavarian mustard dipping sauces
add \$4.50++ per person

customize

Don't see your preferred Night Cap? No worries!
Please ask your Private Events Team for custom options.

frequently asked questions

Q. How many people does the ballroom hold?

A. 200 guests maximum (20 round tables of 10 guests + a DJ and stationary dance floor)

Q: Are you pet-friendly?

A: Yes. We allow your furry friends to participate in the ceremony and family portraits. They must be leashed at all times. Due to Board of Health regulations and allergen concerns, we ask you kindly make arrangements for a pet sitter prior to food & beverage service. Pets are not allowed to remain on premise.

Q. Does Running Deer offer a Wedding Suite?

A. Yes, we have a spacious suite featuring floor length mirrors, vanity, and lots of sitting areas as well as a men's lounge equipped with a flat screen TV, card room, and lots of space to get ready for your big day.

Q. Is someone in charge of the couples needs the day of the wedding?

A. Yes, our wedding packages include a wedding coordinator who will make sure everything you need that day is taken care of. From setting out your personal items, coordinating your on-site ceremony, liaising with your wedding professional, serving your meals... the wedding coordinator is there for your every need!

Q. If we prefer to have an outdoor ceremony and cocktail hour, but it rains, what is the back up plan?

A. We have indoor options for all components of your special day. The decision can be made day of your wedding if you desire to hold the ceremony and/or cocktail hour inside to keep your loved ones warm and dry!

Q. Does Running Deer have a minimum?

A. Yes, we have a food and beverage minimum.

\$10,000 | Sundays January-December

\$16,000 | Saturday nights November-April,
July & August

\$12,000 | Friday nights November-April,
July & August

\$20,000 | Saturday nights in May/June and
September/October

\$14,000 | Friday nights May/June and
September/October

(Minimums apply prior to tax/service charge)



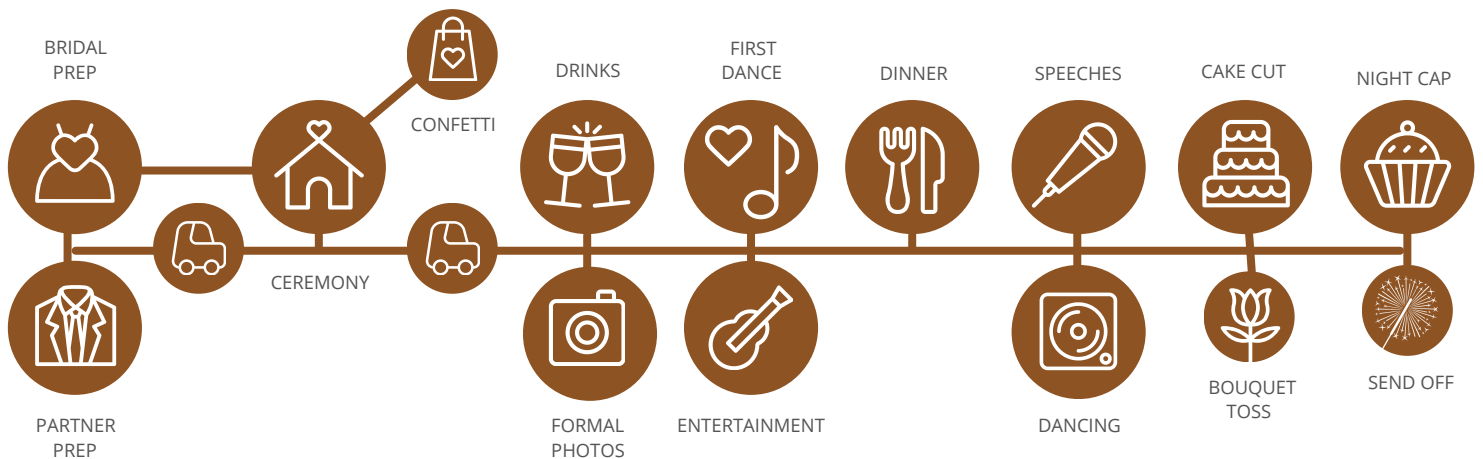
The big day

Each wedding is unique but there are usually familiar elements which we can advise on. You can trust that we know how to plan an event that will give you lasting memories.

Ceremony site fees include an additional half hour added to the affair, ceremony setup, room turnover, early staff, management, and coordination of ceremony directional, processional, and recessional.



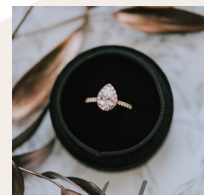
Below is a timeline for a typical wedding day which may be useful to you in your planning journey.



PLANNING *Guide*

beverage service

The catering team at Running Deer Golf Club will be happy to suggest a wide range of beverage selections to compliment your event. We kindly require that all beverages are served by club personnel only. In addition, the club's beverage license requires that we request proper identification of any person of questionable age. The club may opt to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced as well as to any person, who, in the club's judgment, appears intoxicated.



food preparation & guarantee

Your guaranteed head count is due (2) weeks prior to your wedding date and is to include adults, children, and vendors. Specific entrée counts are due at this time. **IMPORTANT:** Your final balance is determined by the pricing of the package and/or entrees pre-selected by you and your guests. Our culinary team is able to satisfy all of your dietary restrictions, allergies, and personal preference. Please kindly communicate any details to our private events team in advance of your function.

Please be advised that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe food handling of products served by our staff, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any invitees.

cancellation policy

All deposits and payments to account are non-refundable. In the event of customer contract cancellation, Running Deer Golf Club must receive a written letter requesting cancellation. In addition, the customer shall be responsible for the following, inclusive of estimated revenue, service charges and sales tax:

- (a) If the customer requests to cancel 270-365 days before the wedding, the customer owes 25%
- (b) If the customer requests to cancel 180-269 days before the wedding, the customer owes 50%
- (c) If the customer requests to cancel less than 179 days before the wedding and the date does not get rebooked, the customer owes the expected revenue for that day.

*To the world, you are
one person but to one
person you are the
world.*

venue accessibility

Please review your event timeline with your private events team two (2) weeks prior to your wedding date. If access to the suite(s) is requested, Running Deer Golf Club will communicate an appropriate arrival time at that point. Vendors are permitted to access respective function spaces two (2) hours prior to your contracted start time.

Running Deer Golf Club is a single-wedding venue that allocates a minimum of two (2) hours in between setup and breakdown. Running Deer Golf Club reserves the right to contract multiple social events per day, simultaneously, in private function spaces before or after your contracted time.

Not long now...

Let the countdown commence!
Keep in touch and let us know how all
your planning is going.

See you soon!

Thank you



Let's connect

Here's our handy reminder of our contact details so we can stay in touch.
We might need to ask each other questions or check in with some updates.

Kate | Private Events Director | kaitlyn@runningdeergolfclub.com | (856) 358-2000 ext 216

Riley | Private Events Manager | mustaror@runningdeergolfclub.com | (856) 358-2000 ext 215

Wedding package photographs courtesy of
Abby Shepard Photography, Alimario Photography, Anais Possamai Photography, Cindy Ngyuen Photography,
Danielle Salerno Photography, Felsberg Photography, Kayla Aspen Photography, Pat Robinson Photography,
Petal + Glass Photography, Samantha Jay Photography, Serena Starr Photography, Tara Federico Photography