

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



Wedding Collection

2026 - 2027





Welcome

Congratulations on your engagement, and thank you for considering Running Deer Golf Club as your wedding venue!

It is truly an honor to be considered for such a meaningful day in your lives, and we hope to have the opportunity to work with you as you begin this exciting journey together.

Selecting your venue is one of the most important decisions of your wedding day. At Running Deer Golf Club, your celebration will be thoughtfully tailored to reflect you and your partner.

From the moment you arrive, you and your guests are welcomed by breathtaking panoramic views of our beautifully manicured golf course. Our grand ballroom features cathedral ceilings and floor-to-ceiling windows that create an elegant and unforgettable setting. As a single-event venue, Running Deer Golf Club offers undivided attention to every couple, providing peace of mind and a truly personalized experience.

This guide is designed to help you get the most out of your wedding experience with us. We hope it leaves you feeling prepared, informed, and reassured—so you can relax and fully enjoy every moment of your special day.

So, hello friends! We're truly excited to be part of your wedding celebration.

Sincerely,

Your Private Events Team



*We absorb all
credit card fees so
you can earn those
miles for a
honeymoon!*

Investment Guide

IF YOU HOST AN OFF-SITE CEREMONY, THERE IS NO ADDITIONAL VENUE FEE.
WEDDING PACKAGES SUBJECT TO FOOD & BEVERAGE MINIMUMS LISTED ON PAGE #13



Ceremony \$2,000

The Pergola offers sweeping views of lush greens 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

CLASSIC PLATED
\$125 per person



SIGNATURE PLATED
\$135 per person



SIGNATURE BUFFET
\$140 per person



PER PERSON PRICING IS BASED ON PACKAGE.
FOOD AND BEVERAGE PRICING SUBJECT TO
23% SERVICE CHARGE AND 6.625% NJ STATE SALES TAX.



5 HOUR *Open Bar*



BAR PACKAGE + TWO SIGNATURE COCKTAILS INCLUDED IN ALL PACKAGE PRICING

Liquor

Tito's Vodka · Flavored Vodkas · Bombay Gin · Tanqueray Gin · Dewars
Scotch · Seagram's VO · Seagram's 7 · Jim Beam Bourbon Whiskey · Jack
Daniels Whiskey · Captain Morgan Rum · Camarena Silver Tequila · Assorted
Cordials · Triple Sec Liqueur · Vermouth

Beer

Bottled Beer | Choice of 3
Bud Light · Budweiser · Coors Light · Miller Lite · Yuengling
Corona Extra · Corona Light · Heineken · Blue Moon
Non-alcoholic beer available

Wine

Cabernet · Merlot · Pinot Grigio · Chardonnay · Champagne
A champagne toast at each place setting is included in the celebration!

Mixers

Coca-Cola · Sprite · Ginger Ale · Ginger Beer · Club Soda · Tonic Water ·
Cranberry Juice · Orange Juice · Pineapple Juice · Grenadine · Simple
Syrup · Sour Mix

Signature Drinks

Your bar package includes two signature drinks crafted with the liquors and
mixers included above.

ITEMS ABOVE SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY

CLASSIC *Buttered Hors D'oeuvres*

SELECT 4 HORS D'OEUVRES FROM THE OPTIONS BELOW TO BE BUTLERED
THROUGHOUT THE 60-MINUTE COCKTAIL HOUR

Farm

Edamame dumpling (VG) (V)
Four cheese arancini with roasted red pepper romesco (VG)
Baby spinach and artichoke wonton crisps (VG)
Mini twice-baked potato with white truffle oil (VG) (Gluten Friendly)
Mushroom caps stuffed with boursin cheese & spinach (VG)
Caprese shooters | grape tomatoes & mozzarella with balsamic glaze (VG) (GF)
Vegetable spring rolls (VG) (V)
Fried Ravioli with marinara sauce (VG)

Land

Slab bacon skewer with vanilla bourbon sauce (GF) (DF)
Chicken and lemongrass potsticker (DF)
Cheesesteak spring rolls
Roasted pork spring roll with sharp provolone & broccoli rabe
Nashville hot chicken skewer
Bistro steak skewer with herb chimichurri (GF) (DF)
Beef tenderloin with gorgonzola wrapped in applewood smoked bacon
Franks En Croute

Sea

Scallops wrapped in bacon (DF) (Gluten Friendly)
Maui shrimp spring rolls (DF)
Lobster cobbler | lobster in a béchamel sauce with carrots, peas and shallots & bread crumbs
Pan seared crab cake with lemon aioli
Shrimp tempura with wasabi soy glaze (DF)
Malibu coconut shrimp skewer
Clams casino
Paella croquettes with shrimp & chorizo (Gluten Friendly)

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



CLASSIC Stationary Hors D'oeuvres

TWO STATIONS ARE INCLUDED IN THE 60-MINUTE COCKTAIL HOUR

Artisan Table

A stunning spread of imported and domestic cheeses, thoughtfully arranged and garnished with vibrant seasonal fruits and berries, complemented by a colorful assortment of farm-fresh roasted and grilled vegetables. This elegant presentation is enhanced with an array of artisanal crackers and crisp crostini, alongside creamy, flavorful dips to perfectly accompany each bite

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

FLATBREADS | House-made, hand-tossed pizza dough, topped with Chef's carefully curated, seasonal ingredients sourced from farms across the Garden State

MAC & CHEESE | Made with vermont extra sharp cheddar & smoked gouda cheeses with guests' choice of toppings such as crumbled bacon, tomatoes, toasted breadcrumbs, shredded cheese, and sour cream

SLIDERS | Select two proteins: Certified angus beef, crispy chicken, maryland style crab cake, or pulled pork with hawaiian rolls, lettuce, tomato, pickles, cheese, onion, buffalo sauce, homemade ketchup, Dijon mustard, and creole cocktail remoulade



CLASSIC *Plated Reception*

FIRST COURSE *choose one*

Classic Caesar Salad | romaine lettuce tossed in our house made caesar dressing with garlic croutons, freshly grated parmesan cheese, and fresh cracked black pepper

Timeless Garden Salad | seasonal field greens, cherry tomatoes, english cucumbers, and carrots with house made balsamic vinaigrette

ENTREES *choose two*

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

Certified Angus Beef Filet Mignon, espresso rubbed, and skillet seared with leeks served in red wine demi-glace

Frenched Double Bone Pork Chop finished with caramelized granny smith apples, bourbon cider reduction

Chicken Milanese lightly breaded and shallow fried topped with arugula, freshly shaved parmesan Reggiano, and house made lemon vinaigrette with herb risotto

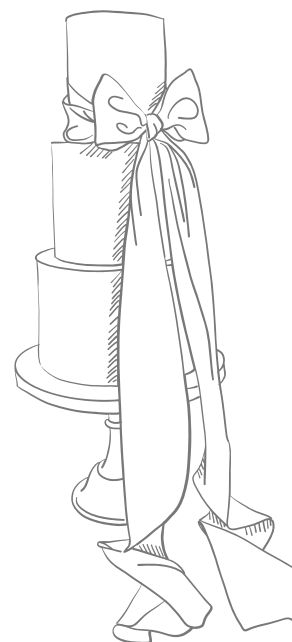
Champagne Chicken Seared chicken breast, topped with oven-roasted Roma tomato and buffalo mozzarella finished with a prosciutto Champagne sauce

Lemon Herb Sea Bass pan seared in a lemon herb butter sauce

Mango Salsa Salmon grilled and topped with fresh mango salsa topped with balsamic glaze

A Chef-selected vegan option is available upon request

ALL ENTRÉES ARE ACCOMPANIED BY AU GRATIN POTATOES AND ASPARAGUS, WITH THE EXCEPTION OF CHICKEN MILANESE & VEGAN ENTREES



Wedding Cake

provided by ***Stella! Baking Company***

A cake tasting is scheduled directly with the bakery two months in advance of the wedding date to discuss flavors and design!

Hot Beverages

Freshly brewed caffeinated and decaffeinated coffee • Assorted hot teas • Hot chocolate • A selection of creamers, milk varieties, sugars, and flavored syrups • Cordials included in open bar package

SIGNATURE *Buttered Hors D'oeuvres*

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

Farm

Edamame dumpling (VG) (V)
Four cheese arancini with roasted red pepper romesco (VG)
Baby spinach and artichoke wonton crisps (VG)
Mini twice-baked potato with white truffle oil (VG) (Gluten Friendly)
Mushroom caps stuffed with boursin cheese & spinach (VG)
Caprese shooters | grape tomatoes & mozzarella with balsamic glaze (VG) (GF)
Vegetable spring rolls (VG) (V)
Fried Ravioli with marinara sauce (VG)

Land

Slab bacon skewer with vanilla bourbon sauce (GF) (DF)
Chicken and lemongrass potsticker (DF)
Cheesesteak spring rolls
Roasted pork spring roll with sharp provolone & broccoli rabe
Nashville hot chicken skewer
Bistro steak skewer with herb chimichurri (GF) (DF)
Beef tenderloin with gorgonzola wrapped in applewood smoked bacon
Peach BBQ brisket wrapped in applewood smoked pork belly & jalapeño skewer (DF)
Franks En Crouete

Sea

Scallops wrapped in bacon (DF) (Gluten Friendly)
Maui shrimp spring rolls (DF)
Lobster cobbler | lobster in a béchamel sauce with carrots, peas and shallots & bread crumbs
Pan seared crab cake with lemon aioli
Shrimp tempura with wasabi soy glaze (DF)
Malibu coconut shrimp skewer
Clams casino
Paella croquettes with shrimp & chorizo (Gluten Friendly)

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



SIGNATURE *Stationary Hors D'oeuvres*

THREE STATIONS ARE INCLUDED IN THE 60-MINUTE COCKTAIL HOUR

Artisan Table

A stunning spread of imported and domestic cheeses, thoughtfully arranged and garnished with vibrant seasonal fruits and berries, complemented by a colorful assortment of farm-fresh roasted and grilled vegetables. This elegant presentation is enhanced with an array of artisanal crackers and crisp crostini, alongside creamy, flavorful dips to perfectly accompany each bite

Griddle Station *choose two*

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

FLATBREADS | House-made, hand-tossed pizza dough, topped with Chef's carefully curated, seasonal ingredients sourced from farms across the Garden State

MAC & CHEESE | Made with vermont extra sharp cheddar & smoked gouda cheeses with guests' choice of toppings such as crumbled bacon, tomatoes, toasted breadcrumbs, shredded cheese, and sour cream

SLIDERS | Select two proteins: Certified angus beef, crispy chicken, maryland style crab cake, or pulled pork with hawaiian rolls, lettuce, tomato, pickles, cheese, onion, buffalo sauce, homemade ketchup, Dijon mustard, and creole cocktail remoulade



SIGNATURE *Plated & Buffet Reception*

FIRST COURSE *choose one*

Running Deer Salad | Mesculun mix of greens, accented with craisins, crumbled goat cheese, and candied walnuts, topped with raspberry infused red wine vinaigrette

Classic Caesar Salad | romaine lettuce tossed in our house made caesar dressing with garlic croutons, freshly grated parmesan cheese, and fresh cracked black pepper

Timeless Garden Salad | seasonal field greens, cherry tomatoes, english cucumbers, and carrots with house made balsamic vinaigrette

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

ENTREES *choose three*

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

Certified Angus Beef Filet Mignon, espresso rubbed, and skillet seared with leeks served in red wine demi-glaze

Frenched Double Bone Pork Chop finished with caramelized granny smith apples, bourbon cider reduction

Chicken Milanese lightly breaded and shallow fried topped with arugula, freshy shaved parmesan Reggiano, and house made lemon vinaigrette with herb risotto

Champagne Chicken Seared chicken breast, topped with oven-roasted Roma tomato and buffalo mozzarella finished with a prosciutto Champagne sauce

Caribbean Jerk—Crusted Mahi-Mahi - Caribbean jerk—crusted mahi-mahi, accompanied by fresh mango salsa and a Captain Morgan—infused butter sauce

Mango Salsa Salmon grilled and topped with fresh mango salsa and balsamic glaze

A Chef-selected vegan option is available upon request

ALL ENTRÉES ARE ACCOMPANIED BY AU GRATIN POTATOES AND ASPARAGUS, WITH THE EXCEPTION OF CHICKEN MILANESE & VEGAN ENTREES

BUFFET

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

Classic Caesar Salad | romaine lettuce tossed in our house made caesar dressing with garlic croutons, freshly grated parmesan cheese, and fresh cracked black pepper

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

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

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

Tuscan Chicken | chicken breast topped with fresh mozzarella cheese and spinach topped with a puff pastry and finished with roasted red pepper champagne sauce

Mango Salsa Salmon | grilled salmon topped with fresh mango salsa and drizzled with a balsamic glaze

Pasta Bar | Cheese tortellini tossed in a pesto cream sauce & Penne a la vodka with assorted toppings to include crushed red pepper, grated parmesan, diced chicken, broccoli, bacon, diced tomato

Carving Station | Prime Rib served with au jus and horseradish cream sauce

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

DID SOMEONE SAY ...Dessert!



THE CHOCOLATE INDULGENCE ROOM IS INCLUDED IN SIGNATURE PACKAGE PRICING ONLY

Chocolate Indulgence Room

Assorted chocolate petit fours · Cheesecake tarts & cheesecake drops · Cannolis · Cream puffs · Eclairs · French Macarons · Brownie bites · Vegan passion tarts · Mini dessert cups to include tiramisu, chocolate ganache, raspberry, and lemon · An assortment of seasonal delights provided by **Stella! Baking Company**

The Fondue Bar

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 |
Add \$6++ per person



Wedding Cake

provided by **Stella! Baking Company**

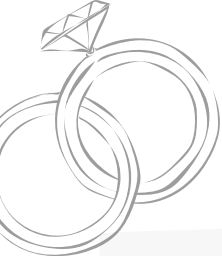
A cake tasting is scheduled directly with the bakery two months in advance of the wedding date to discuss flavors and design!



Hot Beverages

Freshly brewed caffeinated and decaffeinated coffee
Assorted hot tea · Hot chocolate · A selection of creamers, milk varieties, sugars, and flavored syrups
· *Cordials included in open bar package*





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. Do you offer children & vendor meals?

A. Chicken Fingers & French Fries (5- 12 years) \$45++ per person | Children under 4 years old included complimentary || Vendor Meals include chef's choice plated entree or buffet service | \$45++ per person

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

A. Yes! Every wedding package includes a dedicated wedding concierge to ensure your day runs smoothly. From arranging your personal items, coordinating your on-site ceremony, communicating with your wedding professionals, to assisting with meal service—the wedding concierge is there to handle every detail for you!

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

\$18,000 | 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.



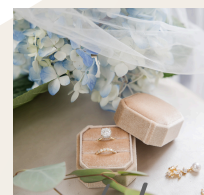
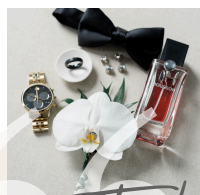
Below is a timeline for a typical wedding day which may be useful to you in your planning journey.



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 will provide client with a termination agreement that must be signed and returned to confirm the cancellation. In addition, the customer shall be responsible for the following:

- (a) If the customer requests to cancel 270-365 days before the wedding, the customer owes 25% of the total expected revenue for the event one week from the date the signed termination agreement is received.
- (b) If the customer requests to cancel 180-269 days before the wedding, the customer owes 50% of the total expected revenue for the event one week from the date the signed termination agreement is received.
- (c) If the customer requests to cancel less than 179 days before the wedding, the customer owes the expected revenue amount for that day. Payment is due one week from the date the signed termination agreement is received.

*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.

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

Wedding package photographs courtesy of
Abby Shepard Photography, Alimario Photography, LexChristine Photography, Heather Pauline Photography, Lauren DiDonato Photography,
Danielle Salerno Photography, Kirsten Ann Photography, Kayla Aspen Photography, Pat Robinson Photography,
Petal + Glass Photography, Samantha Jay Photography, Tara Federico Photography