

Woodhaven Country Club



Let's plan your next
Special Event!

ROOM RENTALS

Room rentals include: 4 Hour Event Time, Event Set up and Break Down, Tables, Chairs, White or Black Tablecloths & Napkins, Dinnerware, Glassware and Silverware.

BALLROOM RENTAL

APRIL - OCTOBER	Mon- Thurs \$795	Friday \$2,195	Saturday \$2,995	Sunday \$1,695
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NOVEMBER- MARCH	Mon- Thurs \$695	Friday \$1,695	Saturday \$2,195	Sunday \$1,395
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CABANA RENTAL

Only Available After Labor Day and Before Memorial Day Weekend

Golf Simulators will Open October-April

Mon- Thurs \$495	Saturday \$1,295	Sunday \$695
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PATIO RENTAL

Mon- Thurs \$395	Saturday \$1,295	Sunday \$595
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OAK ROOM RENTAL

Monday- Thursday
\$295

Friday - Sunday
\$395

Only available to be booked within
30 days of event AND no events booked in
the ballroom

ADD - ONS

Add 1 Hour of Event Time
\$500

Table Centerpieces
\$5-\$25/each

DJ & Emcee Services
Please Inquire

Specialty Linens
Please Inquire

Bourbon Barrel Rental
\$50/each

Cake /Cupcake Platter Rental
\$25



APPETIZER STATIONS



STARTER PACKAGE

Add our Starter Package to any event for \$4.95 per person. The Starter Package includes an array of Fresh Fruits & Vegetables, assorted Cheese & Crackers with Homemade Ranch Dressing.

CHIPS & DIPS SNACK BOARD PACKAGE

Add our Chips and Dips Package for \$5.95 per person. French Onion Dip, 7-Layer Taco Dip, Spinach & Artichoke Dip and Hummus w/ Pretzels, Pita, Tortilla Chips, Potato Chips and House Made Snack mix

ARTISAN PACKAGE

Add our Artisan Package to any event for \$6.95 per person. The Artisan Package includes our Chef's selection of Cured Meats & Cheeses, Boursin Stuffed Peppadews, Pickled Vegetables, Marcona Almonds & Pistachio, Olive Medley, Charred Baguette & Roasted Garlic Spread served with Fresh Berries.

RAW BAR PACKAGE

Add our Raw Bar Package to any event for \$10.95 per person. The Raw Bar Package includes Shrimp Cocktail, House Made Spicy Tuna Sushi Rolls, and Oysters on the Half Shell with an assortment of condiments on the side.



HOR D'OEUVRES



PASSED

CHOOSE 3 - \$10.95/ PERSON

CHOOSE 4 - \$12.95/ PERSON

PRICING BASED ON 1-2 PIECES PER ITEM, PER PERSON

STATION

CHOOSE 3 - \$23.95/ PERSON

CHOOSE 4 - \$26.95/ PERSON

CHOOSE 5 - \$29.95/ PERSON

PRICING BASED ON 4-5 PIECES PER ITEM, PER PERSON

BBQ Bacon Wrapped Shrimp

Curry Chicken Satay
w/ peanut sauce

Pot Stickers
w/ sweet chili sauce

Chicken & Waffle Bites
w/ bourbon maple bacon jam

Sesame Shrimp Crisps
w/sweet & sour aioli

Sushi Nachos
sesame seed seared
tuna/avocado/sweet thai/wasabi
aioli on wonton chip

Reuben Egg Rolls
w/ homemade 1000 Island

Vegetable Spring Rolls

Fresh Bruschetta Crostinis
w/ goat cheese

Smoked Salmon Pinwheels

Korean BBQ Meatballs

Petite Hot Browns

Caprese Skewers

Stuffed Mushrooms
(Italian Sausage or Boursin)

BLT Bites
double smoked bacon/truffle
mayo/tomato/arugula

Country Ham Mini Sliders

Shaved Beef & Vidalia Onion
Croustades

Parmesan Garlic Potato Soufflés

Blue Crab Fritters
w/key lime dipping sauce

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Prices may be finalized 30 days out from scheduled date of event.**



CASUAL DINNER



TACO BAR \$18.95

Hard Corn Taco Shells, Soft Flour Tortillas, Slow Roasted Tequila Lime Chicken, Seasoned Ground Beef, Spanish Rice, Refried Beans, Nacho Cheese, Tortilla Chips, Guacamole, Shredded Cheddar, Shredded Lettuce, Black Olives, Jalapenos, Salsa, Diced Tomatoes, Onions and Sour Cream.

GRILL HOUSE \$18.95

Our flame Grilled Burgers, Hot Dogs and Chicken Breasts with Cheese, Lettuce, Tomatoes and Onion, Baked Beans, Potato Salad and Potato Chips.

PASTA BAR \$18.95

Your Choice of 1 Noodle Served with Homemade Marinara, Alfredo, Meatballs, Grilled Chicken, Garlic Bread and House Salad.

BBQ \$18.95

Pulled Pork with Pulled Chicken ~OR~ Smoked Turkey Breast
Add Brisket +\$3.95/person Add Ribs +1.95/person
Served with Potato Salad, Baked Beans, Cole Slaw,
Pickles, Sliced Onion and BBQ Sauce

BUTCHER BLOCK DELI BOARD \$17.95

Choose 4: Roast Beef, Turkey, Ham, Tuna Salad, Chicken Salad, Egg Salad, Ham Salad with Assorted Breads, Cheeses, Lettuce, Tomatoes, Onions, Pickles, Mustards & Mayo. Served with Antipasto Salad, Tropical Fruit Salad, Chips & Cookies

PIZZA

Each pizza serves 4 to 6 people. All Pizzas include a House Salad.

1 Topping Pizzas: \$25.00 per pizza

2-5 Toppings Pizzas: \$30.00 per pizza

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ENTREES



\$26.95/PERSON

All entrees include your choice of salad, two sides and fresh rolls. Add an Entree +\$3.95/person.

POULTRY

Chicken Rustica - Grilled Chicken, Bacon, Rosemary Garlic Cream

Kentucky Country Chicken - Fried Chicken Breast, Pepper Gravy, Country Ham

Chicken Picatta- Pan Roasted Chicken, Portabella Mushroom Ragout, Lemon Caper Butter

Chicken Marsala - Grilled Chicken, Portabella Marsala Cream

Oven Roasted Chicken Breast Wellington- Wild Mushroom, Herbed Pastry, Chicken Demi-Glaze

Herb & Lemon Pepper Roasted Chicken- Slow Roasted Rotisserie Style Chicken, Garlic Honey Drizzle

Sicilian Stuffed Chicken- Parmesan, Spinach, Artichoke, Roasted Tomato, White Wine Butter Sauce

Chicken Mornay - Seared Chicken, Spinach, Sun Dried Tomatoes, Mozzarella & Creamy Mornay

Chicken Parmesan - Herb Bread Crumb Crust, Marinara, Mozzarella & Parmesan

Southern Fried Chicken- Hand Breaded, Buttermilk, Fried Chicken

Bourbon Sesame Chicken - Boneless Fried Chicken, Bourbon Glaze & Fried Rice

Woodhaven Hot Brown - Texas Toast, Slow Roasted Turkey Breast, Bacon, Tomato & Mornay

PORK

Pretzel Crusted Pork - Crusted Pork Loin with Whole Grain Mustard Cream

Bourbon Barrel Pork - Slow Roasted Pork Loin with Bourbon Honey Glaze & Sesame Seeds

Grilled Mojo Pork Loin- Garlic & Citrus Infused Pork Loin, Charred Pineapple, Sautéed Onions

Herb Crusted Pork Tenderloin - Seared Tenderloin, Portabellas, Rosemary Wine Demi

Honey Crisp Grilled Pork Tenderloin- Braised Red Cabbage, Bacon Jus, Honey Crisp Apple Jam

SEAFOOD

Chilean Salmon - Seared Salmon, Chipotle Raspberry Coulis & Creamy Parmesan Grits

Bourbon Molasses Salmon - Seared Salmon, Cajun Dusted with Almond Brittle

Lemon Pepper White Fish - Seared Basa, Grape Tomatoes, Lemon Garlic Butter

Parmesan Crusted White Fish - Roasted Tomato Sauce, Lemon, Spinach

PASTA

Penne Rustica - Grilled Chicken, Shrimp, Bacon & Rosemary Cream

Angel Hair Picatta- Seared Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes, Bacon, Lemon Caper Wine & Fresh Basil

European Pasta - Grilled Chicken, Bowtie Pasta, Spinach, Artichokes, Sun Dried Tomatoes & Roasted Garlic Oil

Manicotti Bolognese - Homemade Meat Sauce, Parmesan Ricotta, Mozzarella & Garlic Bread

Blackened Chicken Alfredo - Penne Pasta, Creamy Alfredo & Parmesan

White Vegetable Lasagna - Alfredo, Broccoli, Spinach, Red Bell Peppers, Zucchini, Squash & Creminis

Italian Baked Ziti - Marinara, Mozzarella, Provolone & Parmesan

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PREMIUM ENTREES



All entrees include your choice of salad, two sides and fresh rolls.

BEEF

Prime Rib - Roasted Prime Rib with Rosemary Au Jus

\$29.95

Slow Roasted Short Rib - Demi Glaze & Creamy Parmesan Grits*

\$29.95

Beef Manhattan - Texas Toast, Yukon Gold Mashed Potatoes, Slow Roasted Beef & Gravy

\$29.95

Skirt Steak Chimichurri - Marinated Steak & Fresh Herbed Oil*

\$29.95

Filet Diane - Tender Filet Tips with Cognac Dijon Demi with White Cheddar Grits*

\$29.95

Black-N-Blue Filet - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese

\$32.95

Filet Oscar - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus

\$38.95

SEAFOOD

Blackened Shrimp Skewers -Pineapple Salsa, Garlic Butter & Rice Pilaf*

\$25.95

Pecan Crusted Mahi Mahi- Honey Roasted Butternut Squash, Grain Mustard Beurre Blanc

\$26.95

Florida Grouper - Grilled Grouper, Lobster Cream*

\$27.95

Sea Bass - Seared Sea Bass, Pesto Butter & Grape Tomatoes

\$38.95

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SIDES



STARCHES

- Creamy Parmesan Grits
- Yukon Gold Mashed Potatoes
- Loaded Sweet Cream Mashed Potatoes
- Roasted Red Skin Potatoes
- Baked Potato
- Wild Rice
- Rice Pilaf
- Macaroni & Cheese

VEGETABLES

- Country Style Green Beans
- Green Bean Almondine
- Steamed Vegetable Medley
- Buttered Corn
- Corn Pudding
- Honey Roasted Root Vegetables
- Roasted Brussel Sprouts
- Asparagus (+\$1.00/person)

SALAD

Woodhaven House - Carrots, Tomato, Cucumbers, Onion, Spring Green Lettuce
Choose 2: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette,
Buttermilk Blue Cheese, Thousand Island, Italian, Honey Mustard, Oil & Vinegar

Homemade Caesar - Romaine, Buttered Croutons, Shaved Parmesan

Stilton Blue - Candied Walnuts, Dried Cranberries, Poached Pears, Gorgonzola
& Balsamic Vinaigrette
+\$2.00/person

Strawberry Spinach - Spinach, Pecans, Strawberries, Red Onion
with Raspberry Vinaigrette
+\$2.00/person

Watermelon Mint - Feta Cheese, Arugula with Balsamic Vinaigrette
+\$2.00/person

ADDITIONAL FEES

Server (scheduled 1 per 50 guests)- \$150

20% Service Charge and 6% Sales Tax will be added to all food purchases.

Cake Cutting Service- \$1.00/person

***Includes cutting and serving of out-sourced cake. Dinnerware & Silverware Included.**



REFRESHMENTS



Unlimited Water, Tea & Soft Drinks - \$3.95 per person
ADD COFFEE - \$1.00 Per Person



Cash Bar



Minimum per/person expenditure required
Does NOT include Unlimited Tea, Water & Soft Drinks



Open Bar Packages



Includes Unlimited Tea, Water & Soft Drinks

SILVER

Unlimited Domestic Beer and House Wine

2 Hours- \$15/person

4 Hours- \$18/person

GOLD

Unlimited Domestic Beer, House Wine and Liquor

2 Hours- \$17/person

4 Hours- \$20/person

PLATINUM

Unlimited Domestic and Craft Beer, House Wine and Premium Liquor

2 Hours- \$21/person

4 Hours- \$25/person

ADDITIONAL FEES

Bartender (scheduled 1 per 100 guests)- \$150

20% Service Charge and 6% Sales Tax will be added to all beverage purchases.