



Weddings at Woodhaven



502-491-7112 cateringinfo@woodhavencountryclub.org

FACILITY RENTAL

ALL are welcome; NO membership required!

Includes: Space for up to 400 guests, 4 hours of Reception Time, Room Set-Up and Clean- Up, Photo Opportunities on our Beautiful Grounds, and a Venue Coordinator to Bring Your Event Details to Life!

MAY-JULY,
SEPTEMBER-OCTOBER

Friday
\$ 2,195

Saturday
\$ 2,995

Sunday
\$ 1,695

AUGUST,
NOVEMBER-APRIL

Friday
\$ 1,695

Saturday
\$ 2,195

Sunday
\$ 1,395

INTERESTED IN ADDING A COCKTAIL HOUR OR EXTENDING RECEPTION TIME?

Add Half an Hour of Reception Time- \$300.00

Add 1 Hour of Reception Time - \$600.00

CEREMONY

On-Site Ceremony - \$895.00

(Includes Additional 30 Minutes of Event Time, Plus Chair Set Up)

Outdoor Ceremony Chair Rental- \$3.00/chair

Rehearsal & Day- Of Ceremony Coordination- \$295.00

GET READY WITH US!

We have TWO complimentary "Getting Ready" Rooms available for **starting at 10:00 AM** on the event day!

NO outside food or beverage permitted.

Day-of brunch and beverage packages are available!

NEED EXTRA TIME TO GET READY?

Additional time BEFORE 10:00 AM- \$100.00/hour

***** All Rentals and Services Subject to
6% Sales Tax*****

YOUR WEDDING, YOUR WAY!

Build the wedding of your dreams by selecting from the following products and services!

FURNITURE, LINENS & DECOR

All Facility Rentals Include: Round and/or Rectangle Tables, White Chiavari Chairs, Standard Cotton Black or White Linens and Napkins, Dinnerware, Glassware and Silverware

Tablecloth Upgrade- Floor Length/Color Choice -\$15.00/table

Napkin Upgrade- Color Choice - \$1.00/napkin

Table Runner- Polyester or Satin -\$8.00/table. **Glitz Sequence**- \$15.00/table

Charger Plates- \$1.00/plate

Tier 1 Centerpiece- \$10.00/each

Tier 2 Centerpiece- \$30.00/each

Customized Room Up-Lighting- \$295.00

White Arbor Rental- \$100.00

Gold Ring Arbor Rental- \$150.00

Greenery Wall (8'x10') - \$150.00

Wooden Polygon Arbor Rental- \$200.00

Bourbon Barrels -\$50.00 each

MISCELLANEOUS

Cake Cutting Service (Includes China Cake Plates and Silverware)- \$1.00/person

In-House DJ & Emcee Services- Please inquire for pricing!

Wedding Sparklers (Includes Send-Off Service)- \$2.00/each

Cake or Cupcake Stand Rental-\$25.00

*****All Rentals and Services Subject to
6% Sales Tax*****



APPETIZER STATIONS



STARTER PACKAGE

Add our Starter Package for \$5.95 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 \$6.95 per person.
Our Chips & Dips Snack Board Package Includes French Onion Dip,
7-Layer Taco Dip, Spinach & Artichoke Dip and Hummus served with
Pretzels, Pita, Tortilla Chips, Potato Chips and House Made Snack Mix.

ARTISAN PACKAGE



Add our Artisan Package for \$7.95 per person.
The Artisan Package includes our Chef's selection of Cured
Meats & Cheeses, Boursin Stuffed Peppadews, Marcona
Almonds & Pistachio, Olive Medley, Toasted Baguette &
Roasted Garlic Spread served with Fresh Berries.

PASSED HOR D'OEUVRES

CHOOSE 3 - \$10.95/ PERSON

CHOOSE 4 - \$12.95/ PERSON

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

BBQ Bacon Wrapped Shrimp

Curry Chicken Satay
w/Peanut Sauce

Caprese Skewers

Chicken & Waffle Bites
w/ Bourbon Maple Bacon Jam

Pot Stickers
w/ Sweet Chili Sauce

Sushi Nachos
Sesame Seed Seared
Tuna/Avocado/
Sweet Thai/Wasabi Aioli
on Wonton Chip

BLT Bites
Double Smoked Bacon/Truffle
Mayo/Tomato/Arugula

Blue Crab Fritters
w/Key Lime Dipping Sauce

Smoked Ham Mini Sliders

Korean BBQ Meatballs

Petite Hot Browns

Sesame Shrimp Crisps
w/Sweet & Sour Aioli

Stuffed Mushrooms
(Italian Sausage or Boursin)

Fresh Bruschetta Crostini
w/ Goat Cheese

Shaved Beef & Vidalia
Onion Croustades

Potato Soufflés
(Parmesan Garlic or Loaded)

Vegetable Spring Rolls

Southwest Chicken
Egg Rolls

Pork & Vegetable
Egg Rolls

***Food prices subject to change based on
marketplace prices at time of service.
Prices may be finalized 30 days out from
scheduled date of event.**

ENTREES

\$28.95/PERSON

Served buffet style and includes your choice of: Salad, Two Sides and Fresh Rolls.

Add an Entree +\$4.95/person.

Add a Side +\$2.95/person

POULTRY

Chicken Rustica - Grilled Chicken, Bacon, Rosemary Garlic Cream

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

Chicken Marsala - Grilled Chicken, Portabella Marsala Cream

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

Chicken Cacciatore- Chicken Breast, Onions, Peppers, Garlic, Rich Tomato & Wine Sauce

Chicken Cordon Bleu - Chicken Breast, In-House Smoked Ham, Swiss Cheese, Horseradish Mornay Sauce

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

PORK

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

Fried Pork Chop- Lightly Breaded, Bone-In, Center Cut

BEEF

Homestyle Meatloaf - Premium Ground Beef, Chef's Special Spice Mix, Onions, Peppers, topped with Sweet Tomato Glaze

Salisbury Steak- Premium Ground Beef Patties, House-Made Mushroom Brown Gravy

Country Fried Steak- Fried, Breaded Premium Beef, White Homemade Pepper Gravy

PASTA

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

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

Italian Baked Ziti - Marinara, Mozzarella, Provolone & Parmesan

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

PREMIUM ENTREES

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

BEEF

Prime Rib - Roasted Prime Rib with Rosemary Au Jus
\$31.95

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*
\$30.95

Black-N-Blue Filet - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese
\$33.95

Filet Oscar - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus
\$39.95

SEAFOOD

Blackened Shrimp Skewers -Pineapple Salsa, Garlic Butter & Rice Pilaf
\$29.95

Pecan Crusted Mahi Mahi- Honey Roasted Butternut Squash, Grain Mustard Beurre Blanc
\$30.95

Florida Grouper - Grilled Grouper, Lobster Cream*
\$30.95

Sea Bass - Seared Sea Bass, Pesto Butter & Grape Tomatoes
\$39.95

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SIDES

STARCHES

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

VEGETABLES

Country Style Green Beans
Green Bean Almondine
Steamed Vegetable Medley
Buttered Corn
Broccoli Casserole
Honey Roasted Root Vegetables
Roasted Brussel Sprouts
Mixed Greens (w/Bacon & Onion)
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

Spinach Salad- Spinach, Bacon, Boiled Egg, Red Onion, Blue Cheese

Choose 2: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette,
Buttermilk Blue Cheese, Thousand Island, Italian, Honey Mustard, Oil & Vinegar

Homemade Caesar - Romaine, Buttered Croutons, Shaved Parmesan

ADDITIONAL FEES

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

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



REFRESHMENTS

Unlimited Tea, Water & Soft Drinks - \$3.95/Person

Add Coffee - \$1.00/Person

CASH BAR

Minimum Per/Person Expenditure Required

OPEN BAR PACKAGES

All packages are 4-hour services and include unlimited soft drinks and self-serve iced tea and water stations.

SILVER

Domestic Beer and House Wine

\$18.00/Person

GOLD

Domestic Beer, House Wine & Liquor

\$20.00/Person

PLATINUM

Domestic, Craft & Import Beers, House Wine and Premium Liquor

\$25.00/Person



ADDITIONAL FEES

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

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

ALL - INCLUSIVE RECEPTION PACKAGE

This package is designed for approximately 150 guests. If you are anticipating less than 150 guests, an Event Specialist will build you a customized package!

FURNITURE, LINENS & DECOR

Gold, Silver or Black Charger Plates
Tier 2 Centerpieces
Room Up-lighting

FOOD & BEVERAGE

Full Serving Staff and Bartenders
Cake Cutting Service
1 Bottle of Champagne
Starter Appetizer Station- Assorted Fruits/Vegetables, Cheese & Crackers
Buffet Dinner - (2) Entrees, House, Spinach, or Caesar Salad, Two Sides & Dinner Rolls
Gold Bar Package - Domestic Beers, House Wine & Liquor

SERVICES & ENTERTAINMENT

Epic DJ & Light Show- Professional Disc Jockey for (4) Hour Reception
Ceremony is a separate service. Please inquire for ceremony services or additional reception time
Rehearsal and Ceremony Coordination

\$13,695

(+ ROOM RENTAL FEE, BASED ON SELECTED DAY)

Savings of Over \$1,200!

Additional guests - \$82.95/per person (21 and up)
Additional guests - \$62.95/person (Under 21)
Includes all Service Charges & Kentucky Sales Tax

Price does not include On-Site Ceremony

Ceremony - \$895.00
Outdoor Chair Rental - \$3.00/chair