

# WOODHAVEN COUNTRY CLUB



**The Perfect Place to Start Your  
New Life Together**

[www.woodhavencountryclub.org](http://www.woodhavencountryclub.org) | (502) 491-7112 ext. 10 or 23 | 7200 Woodhaven Road  
Louisville, KY 40291

# WOODHAVEN COUNTRY CLUB



## R O O M R E N T A L

### **Main Ballroom (Seats up to 450)**

Monday - Thursday \$495

Friday \$1,395

Saturday \$1,995

Saturday (May, June, September, October) \$2,695

Sunday \$995

### **Oak Room (Seats up to 50)**

Monday - Thursday \$200

Friday - Sunday \$295

*Room rental includes tablecloths with napkins, banquet chairs, tables, china, glassware and silverware, as well as event set up and break down.*

## A D D I T I O N A L F E E S

On-site wedding fee: \$500

Decoration Package: Cutting of the wedding cake, select table center pieces, bottle of champagne for the bride & groom, champagne bucket & glasses, cake knife & server and flowers on the bar top, buffet & piano.

\$175

Server (scheduled 1 per 50 guests) \$75

Bartender (scheduled 1 per 100 guests) \$100

20% service charge and 6% Kentucky sales tax will be added to all food and beverage purchases.

# SPECIAL EVENTS

## MENU



### ENTREES

*All entrees include your choice of salad, two sides and fresh rolls.  
Add a second entree for \$3.00. Add a third entree for \$2.00.*

### P O U L T R Y

**\*Wedding Chicken** - Braised Thighs & Honey Ginger Sauce Over White Rice\*  
**21.95**

**Caprese Chicken** - Grilled Chicken, Tomato, Red Onion, Mozzarella & Fresh Basil Pesto  
**21.95**

**\*Chicken Rustica** - Grilled Chicken, Bacon, Rosemary Garlic Cream\*  
**21.95**

**\*Kentucky Country Chicken** - Fried Chicken Breast, Pepper Gravy & Country Ham\*  
**21.95**

**Chicken Scallopini** - Grilled Chicken, Portabella, Mozzarella & Lemon Caper Butter  
**21.95**

**Chicken Royale** - Grilled Chicken, Pancetta, Herbed Boursin & Garlic Butter  
**21.95**

**Chicken L'Orange** - Seared Chicken, Rosemary & Orange Beurre Blanc  
**21.95**

**Chicken Marsala** - Grilled Chicken & Portabella Marsala Cream  
**21.95**

**Southern Fried Chicken** - Hand Breaded, Buttermilk Fried Chicken  
**21.95**

**\*Sicilian Chicken Bake** - Grilled Chicken, Marinara, Pesto, Parmesan & Fresh Basil\*  
**21.95**

**Chicken Mornay** - Seared Chicken, Spinach, Sun Dried Tomatoes, Mozzarella & Creamy Mornay  
**21.95**

**Chicken Parmesan** - Herb Bread Crumb Crust, Marinara, Mozzarella & Parmesan  
**21.95**

**\*Chicken Bordeaux** - Grilled Chicken, Honey Ham & Mornay\*  
**21.95**

**Bourbon Sesame Chicken** - Boneless Fried Chicken, Bourbon Glaze & Fried Rice  
**21.95**

**Piedmont Chicken** - Grilled Chicken, Ham, Tomato, Mozzarella & Thyme Butter  
**21.95**

**Woodhaven Hot Brown** - Texas Toast, Slow Roasted Turkey Breast, Bacon, Tomato & Mornay  
**21.95**

**Thanksgiving Dinner** - Slow Roasted Turkey Breast with Cornbread Sausage Dressing, Honey Roasted Root Vegetables, Mashed Potatoes & Gravy

**23.95**

**\*Chef's Specialties\***

## P O R K

**\*Pretzel Crusted Pork** - Crusted Pork Loin with Whole Grain Mustard Cream\*  
21.95

**\*Bourbon Barrel Pork** - Slow Roasted Pork Loin with Bourbon Honey Glaze & Sesame Seeds\*  
21.95

**Madeira Tenderloin** - Seared Tenderloin, Portabellas & Rosemary Wine Demi  
21.95

**Honey Crisp Tenderloin** - Grilled Pork Tenderloin & Apple Jam  
21.95

**Pork Zinfandel** - Walnut Crusted Tenderloin, Poached Pears & Zinfandel Demi  
21.95

**\*Chef's Specialties\***

## B E E F

**Prime Rib** - Roasted Prime Rib with Rosemary Au Jus  
24.95

**\*Slow Roasted Short Rib** - Demi Glaze & Creamy Parmesan Grits\*  
24.95

**Short Rib Stroganoff** - Cremini, Caramelized Onion, Demi, Amish Noodle & Dill Cream  
24.95

**Beef Manhattan** - Texas Toast, Yukon Gold Mashed Potatoes, Slow Roasted Beef & Beef Gravy  
24.95

**\*Filet Diane** - Tender Filet Tips with Cognac Dijon Demi with White Cheddar Grits\*  
26.95

**Black-N-Blue Filet** - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese  
30.95

**Filet Oscar** - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus  
35.95

**\*Skirt Steak Chimichurri** - Marinated Steak & Fresh Herbed Oil\*  
24.95

**Oven Baked Meatballs** - Homemade Meatballs, Marinara, Provolone, Mozzarella, Parmesan & Toasted Baguette  
22.95

**\*Chef's Specialties\***

## S E A F O O D

**\*Scottish Salmon** - Seared Salmon, Chipotle Raspberry Coulis & Creamy Parmesan Grits\*  
22.95

**Bourbon Molasses Salmon** - Seared Salmon, Cajun Dusted with Almond Brittle  
22.95

**\*Florida Grouper** - Grilled Grouper, Lobster Cream\*  
23.95

**Lemon Pepper Basa** - Seared Basa, Grape Tomatoes, Lemon Garlic Butter  
20.95

**Parmesan Crusted Basa** - Sweet Onion Remoulade  
20.95

**Lemon Caper Basa** - Seared Basa with Lemon Caper Beurre Blanc  
20.95

**Swordfish Puttanesca** - Grilled Swordfish, Eggplant & Olive Marinara  
23.95

**Sea Bass** - Seared Sea Bass, Pesto Butter & Grape Tomatoes  
35.95

**Caprese Shrimp Skewers** - Seared Shrimp, Grape Tomatoes, Fresh Mozzarella, Garlic Butter, Fresh Basil  
with Rice Pilaf  
23.95

**\*Blackened Shrimp Skewers** - Pineapple Salsa, Garlic Butter & Rice Pilaf\*  
23.95

**\*Chef's Specialties\***

## P A S T A

**\*Shrimp Tortellini** - Sherry Dijon Cream, Fine Herbs & Garlic Butter Bread Crumbs\*  
**22.95**

**\*Penne Rustica** - Grilled Chicken, Shrimp, Bacon & Rosemary Cream\*  
**21.95**

**European Pasta** - Grilled Chicken, Bowtie Pasta, Spinach, Artichokes,  
Sun Dried Tomatoes & Roasted Garlic Oil  
**21.95**

**Manicotti Bolognese** - Homemade Meat Sauce, Parmesan Ricotta, Mozzarella & Garlic Bread  
**21.95**

**Italian Sausage Lasagna** - Marinara, Mozzarella, Ricotta & Parmesan  
**21.95**

**Blackened Chicken Alfredo** - Penne Pasta, Creamy Alfredo & Parmesan  
**20.95**

**Angel Hair Scallopini** - Grilled Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes,  
Bacon, Lemon Caper Wine & Fresh Basil  
**20.95**

**Homemade Meatballs & Spaghetti** - Marinara, Garlic & Basil  
**21.95**

**White Vegetable Lasagna** - Alfredo, Broccoli, Spinach, Red Bell Peppers, Zucchini,  
Squash & Creminis  
**21.95**

**Italian Baked Ziti** - Marinara, Mozzarella, Provolone & Parmesan  
**19.95**

**\*Chef's Specialties\***

## S A L A D

**Woodhaven House** - Carrots, Tomato, Cucumbers, Iceberg, Romaine, Mozzarella & House Croutons  
**Homemade Caesar** - Romaine, Buttered Croutons, Shaved Parmesan

**Stilton Blue** - Candied Walnuts, Dried Cranberries, Poached Pears, Gorgonzola & Balsamic Vinaigrette  
**add \$1 per person**

**Strawberry Spinach** - Spinach, Pecans, Strawberries, Red Onion with Raspberry Vinaigrette  
**add \$1 per person**

**Watermelon Mint** - Feta Cheese, Arugula with Balsamic Vinaigrette  
**add \$1 per person**

**Individual Plated Salads add 1.95**

## S I D E S

### S T A R C H E S

Creamy Parmesan Grits  
Yukon Gold Mashed Potatoes  
Loaded Red Skin Mashed Potatoes  
Roasted Red Skin Potatoes  
Baked Potato  
Potato Cakes (Loaded, Cheddar &  
Chive, or Country Ham & Gouda)  
Wild Rice  
Rice Pilaf  
Macaroni & Cheese

### V E G E T A B L E S

Country Style Green Beans  
Green Bean Almondine  
Steamed Vegetable Medley  
Asparagus (add \$.50)  
Buttered Corn  
Corn Pudding  
Honey Roasted Root Vegetables  
Roasted Brussel Sprouts

*Additional Side \$1.95 each*

## S O U P S

\$ 2 . 9 5

Tomato Bisque  
Broccoli Cheddar  
Lobster Bisque

## D E S S E R T S

\$ 3 . 9 5

White Chocolate Cherry  
Bread Pudding  
New York Cheesecake  
Chocolate Pecan Pie  
Bourbon Chocolate cake  
Key Lime Pie  
Turtle Brownies  
Lemon Bars  
Chocolate Chip Cookies



# HORS D'OEUVRES



## STARTER PACKAGE

Add our Starter Package to any entree for \$2.95 per person.  
The Starter Package includes an array of fresh fruits & vegetables, assorted cheese & crackers with homemade ranch dressing.

## FIESTA PACKAGE

Add our Fiesta Package to any entree for \$3.95 per person.  
The Fiesta Package includes House Made Tortilla Chips with Queso Blanco, Homemade Salsa & Guacamole.

## ARTISAN PACKAGE

Add our Artisan Package to any entree for \$4.95 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.

## COCKTAIL PARTY PACKAGE

**\$ 2 3 . 9 5**

Starter package plus 5 options from below

### ADD TO ANY ENTREE

**\$1.95 EACH**

Shrimp Cocktail  
Bacon Wrapped Scallops  
Green Chili Wontons  
Ahi Tuna Wontons with Ginger and Soy  
Crab Cakes with Cajun Remoulade  
Coconut Shrimp with Orange Marmalade  
Spicy Tuna Sushi Roll  
Beef Tenderloin & Asparagus Crostini with  
Herbed Boursin Cheese

### ADD TO ANY ENTREE

**\$1.50 EACH**

Caprese Skewers  
Chicken & Waffle Skewers with Bourbon Maple  
Drizzle  
Bacon Wrapped Dates Stuffed with Boursin  
Candied Bacon  
Vidalia Onion Croustade  
Stuffed Mushrooms (Sausage or Boursin)  
Vegetable Spring Roll  
Fresh Bruschetta Crostini with Goat Cheese  
Smoked Salmon Pinwheels  
Homemade Meatballs  
Pot Stickers with Sweet Chili Sauce

# REFRESHMENTS

Unlimited Coffee, Tea, Soft Drinks  
\$2.95 per person



## Bar Packages

### S I L V E R

Unlimited Domestic Beer and House Wine  
\$12 per person

### G O L D

Unlimited Domestic Beer, House Wine and Liquor  
\$13 per person

### P L A T I N U M

Unlimited Domestic Beer, House Wine and Premium Liquor  
\$16 per person

### D O U B L E P L A T I N U M

Unlimited Domestic Beer, House Wine and Super Premium Liquor  
\$19 per person