

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

MAY-JULY SEPTEMBER-OCTOBER	Mon- Thurs \$795	Friday \$2,195	Saturday \$2,995	Sunday \$1,695
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AUGUST, NOVEMBER-APRIL	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

Only Available September-April

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

Table Centerpieces - \$5-\$30/Each

DJ & Emcee Services - Inquire for Pricing



APPETIZER STATIONS



STARTER PACKAGE

Add our Starter Package to any event 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.
French Onion Dip, 7-Layer Taco Dip, Spinach & Artichoke Dip and
Hummus with Pretzels, Pita, Tortilla Chips, Potato Chips and House
Made Snack mix

ARTISAN PACKAGE

Add our Artisan Package to any event 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 Baguettes & Roasted Garlic Spread served with
Fresh Berries.



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

Petite Hot Browns

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 Chips

Vegetable Spring Rolls

Southwest Chicken Egg Rolls

Pork & Vegetable Egg Rolls

Korean BBQ Meatballs

Fresh Bruschetta Crostinis
w/ Goat Cheese

Curry Chicken Satay
w/ Peanut Sauce

Caprese Skewers

Stuffed Mushrooms
(Italian Sausage or Boursin)

BLT Bites
Double Smoked Bacon
Truffle Mayo/Tomato/Arugula

Smoked Ham Mini Sliders

Shaved Beef & Vidalia Onion
Croustades

Potato Soufflés
(Parmesan Garlic or Loaded)

Blue Crab Fritters
w/ Key Lime Dipping Sauce

***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.**



CASUAL DINNER



TACO BAR \$19.95

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 \$19.95

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

PASTA BAR \$19.95

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

BBQ \$19.95

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



\$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, 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 & 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, 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

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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

\$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 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
Mixed Greens (w/Bacon & Onion)
Honey Roasted Root Vegetables
Roasted Brussel Sprouts
Broccoli Casserole
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.

Cake Cutting Service- \$1.00/person

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



REFRESHMENTS



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

*** All Water and Iced Tea will served at Self-Service Stations***

ADD COFFEE - \$1.00/Person



CASH BAR



Does NOT include Unlimited Tea, Water & Soft Drinks

Minimum Expenditure of \$5.00/Person



OPEN BAR



All packages include 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.