



*Let us 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	Mon- Thurs	Friday	Saturday	Sunday
SEPTEMBER-OCTOBER	\$795	\$2,195	\$2,995	\$1,695

AUGUST,	Mon- Thurs	Friday	Saturday	Sunday
NOVEMBER-APRIL	\$695	\$1,695	\$2,195	\$1,395

CABANA RENTAL

Only Available After Labor Day and Before Memorial Day Weekend

Golf Simulators will Open October-April

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

PATIO RENTAL

Only Available September-April

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

OAK ROOM RENTAL

Monday- Thursday
\$295

Friday - Sunday
\$395

Only available to be booked within
60 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/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/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/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 MENU



\$19.95/PERSON

TACO BAR

Hard Corn Taco Shells, Soft Flour Tortillas, Tortilla Chips, Seasoned Ground Beef, Spanish Rice, Refried Beans, Queso Cheese, Shredded Cheddar, Shredded Lettuce, Jalapeños, Salsa, Diced Tomatoes, Onions & Sour Cream.

Add Pulled Tequila Lime Chicken - \$2.95/person Add Guacamole- \$1.95/person

PASTA BAR

Your Choice of 1 Noodle

Served with Homemade Marinara, Alfredo, Meatballs, Grilled Chicken, Garlic Bread, & Woodhaven House Salad with Choice of 2 Dressings.

1-TOPPING PIZZA

Each Pizza serves 4 people

Each Additional Topping : +\$2.95

Add a Woodhaven House Salad with Choice of 2 Dressings: +\$4.95/person

BUTCHER BLOCK DELI BOARD

Choose 3 Proteins: Turkey, Ham, Tuna Salad, Chicken Salad, & Egg Salad with Assorted Breads, Cheeses, Lettuce, Tomatoes, Onions, Pickles, Mustard, & Mayo. Served with House Made Chips & Tropical Fruit Salad

GRILL HOUSE

Our Flame Grilled Burgers & Hot Dogs with American & Swiss Cheese, Lettuce, Tomatoes, & Onion. Served with Cole Slaw, Potato Salad and Potato Chips.

***Upgrade to a Premium Side- +\$1.95/person ***Add a Premium Side +\$2.95/person

HOUSE SMOKED BBQ

Pulled Pork with Pulled Chicken ~OR~ Smoked Turkey Breast

Add Brisket +\$5.95/person

Served with Potato Salad, Cole Slaw, Pickles, Sliced Onion and BBQ Sauce

***Upgrade to a Premium Side- +\$1.95/person ***Add a Premium Side +\$2.95/person

*** PREMIUM SIDES ***

Country Style Green Beans

Mac N Cheese

Loaded Pork Baked Beans

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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 +\$6.95/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 Bianco - Chicken Breast, Shaved Ham, Provolone, Ricotta, Alfredo 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, Capers,

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/person

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

\$29.95/person

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

\$29.95/person

Skirt Steak Chimichurri - Marinated Steak & Fresh Herbed Oil*

\$29.95/person

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

\$30.95/person

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

\$33.95/person

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

\$39.95/person

SEAFOOD

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

\$29.95/person

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

Blanc

\$30.95/person

Florida Grouper - Grilled Grouper, Lobster Cream*

\$30.95/person

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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 Brussels 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)- \$175

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 be Self-Service Stations

ADD COFFEE - \$1.00/person

OPEN BAR

All packages include Unlimited Water, Iced Tea, & Soft Drinks

SILVER

Unlimited Domestic Beer and House Wine

2 Hours- \$18/person

4 Hours- \$20/person

GOLD

Unlimited Domestic Beer, House Wine, and Liquor

2 Hours- \$20/person

4 Hours- \$22/person

PLATINUM

Unlimited Domestic and Craft Beer, House Wine, and Premium Liquor

2 Hours- \$24/person

4 Hours- \$27/person

DIAMOND

Unlimited Domestic and Craft Beer, House Wine, Premium Liquor,
and Select Top-Shelf Liquor

2 Hours- \$28/person

4 Hours- \$32/person

CASH BAR

Does NOT include Unlimited Water, Iced Tea, & Soft Drinks

Minimum Expenditure of \$10.00/person

ADDITIONAL FEES

Bartender (scheduled 1 per 100 guests)- \$175

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