

Events at
The
Woodlands Club



Welcome to The Woodlands Club

Thank you for your interest in our private club, located just ten minutes from downtown Portland, for your meeting needs. We look forward to the opportunity of serving you. At the Woodlands, we understand that a meeting is more effective when all your attendees are comfortable. So we invite you to experience all of the comforts that we have to offer your guests. From technology needs to menu options, the Woodland's staff is here to enhance your visit and makes what matters important ... your event.

Our meeting rooms overlook our beautiful golf course and have access to our canopied outdoor terrace. We offer a wide variety of room set-ups and have audio visual equipment on premise.

We offer *ample free parking* for your convenience and are handicap accessible.

We proudly offer a service team that is *second to none*. Our friendly, professional service staff will provide you with the highest quality of service, and our talented culinary staff will delight you with their wonderful creations.

We realize that every group is unique and we are happy to be *flexible* and assist you in creating an event to fit your needs.

Meeting Packages

Half Day

Morning Break

Danish, Muffins, & Tea Cakes
Fresh Sliced Fruit
Assorted Juices
Coffee & Tea

- Or -

Afternoon Break

Granola Bars
Whole Fruit
Smart Food Popcorn/Chips
Soda & Bottled Water
Coffee & Tea
\$10.95 per person

Full Day

Includes the

Morning Break

a

Mid-Morning Refresh

and the

Afternoon Break

\$18.95 per person

Breakfast Selections

Hearty Breakfast Buffet

Fresh Sliced Fruit
Cold Cereal
Scrambled Eggs
Sausage and Bacon
Home Fries
Muffins, Danish & Tea Cakes
Juice, Coffees & Tea

\$19.95 per person

Light Breakfast Buffet

Fresh Sliced Fruit
Granola with Raisins
Flavored Yogurt
Cold Cereal
Bagels, Cream Cheese & Jelly
Juice, Coffees & Tea

\$16.95 per person

Breakfast selections continued on the next page

Buffets require a minimum of 25 guests. Prices do not include 8% sales tax or 20% house charge.

Additional Breakfast Selections Include

Breakfast Entrées

please select one

Scrambled Eggs

- or -

Cinnamon French Toast

- or -

Frittata with
Seasonal Vegetables & Cheese

Entrees Served with,
Bacon, Sausage, or Ham

&

Muffin or Teacake

Juice, Coffees & Tea

\$22 per person

Brunch Buffet

Garden or Caesar Salad

Grilled Chicken with

Seasonal Ragu, Sauce or Salsa

Molasses Marinated Salmon

with Seasonal Sauce, Ragu or Salsa

Scrambled Eggs

Blueberry Pancakes

Bacon, Sausage & Home Fries

Seasonal Vegetable

Juice, Coffees & Tea

\$30 per person

Add an Omelet Station for \$5 per person

Portland Lunch Buffet

Choice of Soup or Chowder

Choice of Garden or Caesar Salad

Assorted Rolls

Olive Oil Marinated Salmon
with Seasonal Sauce, Salsa or Ragu

Vegetable Lo Mein Noodles
with Ginger Lime Vinaigrette

Grilled Thyme Marinated Chicken
Seasonal Sauce, Salsa or Ragu

Roasted Parsley Potatoes

Seasonal Vegetable

Assorted Confections

Coffees & Tea

\$35 per person

Buffets require a minimum of 25 guests. Prices do not include 8% sales tax or 20% house charge.

Lunch Selections

Deli Board Buffet

Choice of Two Salads:

Garden, Caesar, Potato, Cole Slaw,
Tortellini or Lo Mein Noodles

Sliced Roast Beef, Ham & Turkey
Swiss, Cheddar & American Cheese
Lettuce, Tomato, Onions & Pickles

Assorted Breads

Potato Chips

Chef's Dessert

Assorted Beverage

\$22 per person

Lighter Fare Buffet

Choice of Two Salads:

Garden, Caesar, Potato, Cole Slaw,
Tortellini or Lo Mein Noodles

Tuna & Chicken Salad
Swiss, Cheddar & American Cheese
Lettuce, Tomato, Onions & Pickles

Assorted Breads

Fruit Tray

Chef's Dessert

Assorted Beverage

\$22 per person

Add Soup du Jour for \$2 per person

Falmouth Buffet

Choice of Soup or Chowder

Choice of Garden or Caesar Salad

Choice of Pasta or Potato Salad

Assorted Wrapped Sandwiches

Choice of Three:

Roast Beef & Provolone,

Ham & Swiss,

Turkey & Cheddar,

Tuna Salad or

Roasted Vegetables

Cookies & Brownies

Coffees & Tea

\$25 per person

Yarmouth Buffet

Choice of Soup or Chowder

Choice of Garden or Caesar Salad

Assorted Rolls

Local White Fish with
Lemon Cracker Crust

Oven Roasted Chicken
with Seasonal Sauce, Ragu Or Salsa

Choice of Roasted Potatoes
or Rice Pilaf

Assorted Confections

Coffees & Tea

(Vegetarian Options are Available)

\$28 per person

Hors d'oeuvre

To be Displayed

Priced per Person

Classic Shrimp Cocktail

Two pieces \$8

Spinach & Artichoke Dip with Toasted Pita \$5

Imported & Domestic Cheese Display Garnished with
Seasonal Fruits, Water Crackers & Crostini \$5

Fresh Seasonal Fruit Display with Yogurt Dipping Sauce \$6

Roasted Tomatoes & Goat Cheese Crostini

Balsamic Drizzle \$5

Antipasto Platter with Cured Meats,
Tuscan Cheeses, Olives & Marinated Vegetables \$9

Local Crab Meat Dip with Crostini \$7

Raw Bar

Oysters, Shrimp, Crab Claw *Market Price*





Wait Staff to Pass

\$3 per Piece

Spiced Maple Bacon Wrapped Scallops

Honeydew Melon with Prosciutto Dust & Bleu Cheese

Tuna Tartare & Fresh Ginger

Cilantro Lime Marinated Chicken Skewers with Mango Dipping Sauce

Vegetable Spring Rolls, Ginger Soy Dipping Sauce

Grilled Maple Bourbon Shrimp

BBQ Marinated Beef Satay, Blue Cheese Dipping Sauce

Maine Crab Cakes, Spicy Red Pepper Remoulade

Panko Parsley Crumb Stuffed Mushrooms

Tomato Tartlets with Goat Cheese & Balsamic Reduction

Fresh Lobster Meat & Mango Relish on Endive

Fresh Cucumber Slice with Smoked Salmon & Dill Crème

Coconut Crumb Crusted Chicken, Pina Colada Dipping Sauce

Bacon Blue Cheese Pear Tartlet

Mini Reubens with Sauerkraut & Russian Dressing

Multi Course Dinner

First Course

Please select one

Oven Baked Crab Cake,
Lemon Caper Remoulade & Wilted Greens \$12

Creamy Romano Risotto
Sweet Peas & Pancetta \$9

Forest Mushrooms, Shallot Port Reduction
Golden Puff Pastry & Goat Cheese \$10

Asparagus & Tomato Leek Tart
Baked in a Savory Crust \$10

Crispy Eggplant, Roasted Tomatoes & Fresh Mozzarella
Aged Balsamic Reduction & Pesto \$10

Fresh Maine Lobster Sautéed in Brown Butter
Atop Endive Leaves & Drizzled with
Poppy Seed Citrus Reduction *Market Price*

Salad Course

Please select one

\$9 when served as first course

\$5 when served in a four course meal

Mixed Green Salad, Shaved Cucumber, Toasted Almonds,
Aged Cheddar & White Balsamic Vinaigrette

Arugula Salad, Shaved Asiago, Crispy Prosciutto
Lemon Shallot Vinaigrette

Baby Spinach, Shaved Pears, Goat Cheese
Sherry Shallot Mustard Vinaigrette

Classic Caesar Salad, Toasted Crostini
Shaved Parmesan & Creamy Dressing

Mixed Green Salad with Sun Dried Cherries,
Toasted Sun Flower Seeds & Pomegranate Vinaigrette

Baby Spinach Salad, Crispy Pancetta,
Crumbled Bleu Cheese & Balsamic Shallot Reduction

Entrée

Priced per person

Entrée Selection: Choose Two Entrees

Both entrées will be served with the same starch and vegetable.

Oven Roasted Statler Chicken, Pan Reduction
Cauliflower Gratin & Wilted Greens \$28

Grilled Herb Marinated Chicken Breast,
Caramelized Onion & Tomato Ragu
Rustic Ratatouille \$28

Oven Roasted Pork Loin, Slow Braised Red Pepper Relish
Mashed Sweet Potatoes & Sautéed Greens \$29

Grilled Thyme Marinated Tenderloin, Port Reduction
Roasted Parsley Potatoes & Wilted Greens \$42

Grilled Olive Oil Marinated Tenderloin, Grilled Shrimp
Roasted Asparagus & Long Grain Rice Pilaf \$48

Grilled Sirlion with Crumbled Bleu Cheese,
Rustic Mashed Potatoes & Asparagus \$40

Herb Marinated Tenderloin, Sautéed Maine Lobster,
Parsley Potatoes & Green Beans *Market Price*

Moroccan Crusted Hake, Roasted Red Peppers & Feta
Sautéed Baby Kale & Basmati Rice \$36

Watercress Parmesan Crusted Salmon, Sun Dried Tomato Reduction
Baby Spinach & Rustic Horseradish Potatoes \$34

Desserts

We can customize a sweet confections menu just for you

Served Plated Desserts \$8

Assorted Dessert Buffets \$12

*Our Executive Chef is available to customize
your menus to any dietary restrictions or seasonal requests.
Two course minimum not including dessert.*

Dinner Buffets

Grand Buffet

Tossed Baby Greens
Or Classic Caesar Salad

Seasonal Brined Pork Loin

Oven Roasted
Thyme Marinated Chicken
Seasonal Sauces, Ragu or Salsas

Oven Roasted Salmon
Lemon Shallot Reduction

Choice of Starch
(please select one)

Long Grain Rice Pilaf with Spinach & Sun-dried Cranberries

Roasted Parsley Potatoes

Cauliflower Gratin with Shallot Romano
Reduction

Whipped Sweet Potatoes

Local Red Bliss Mashed Potatoes

Fresh Seasonal Vegetable

Warm Dinner Rolls & Whipped Butter

Freshly Brewed Coffee & Tea

\$56 per person

Beef Tenderloin Option
Market Price

Club Buffet

Tossed Baby Greens
Or Classic Caesar Salad

Local White Fish
with Seasonal Sauce or Ragu

Oven Roasted
Thyme Marinated Chicken,
Seasonal Sauces, Ragu or Salsas

Ricotta Filled Tortellini with
Seasonal Sauce or Ragu

Choice of Starch
(please select one)

Long Grain Rice Pilaf with Spinach & Sun-dried Cranberries

Roasted Parsley Potatoes

Cauliflower Gratin with Shallot Romano
Reduction

Whipped Sweet Potatoes

Local Red Bliss Mashed Potatoes

Fresh Seasonal Vegetable

Warm Dinner Rolls & Whipped Butter

Freshly Brewed Coffee & Tea

\$48 per person



*All carved items require a \$100 carver fee
Prices do not include 8% Maine sales tax and 20% house charge
Prices subject to change without notice*

Seasonal Buffets

New England Lobster Bake

Clam Chowder
Corn on the Cob
Baked Beans
Steamed Potatoes & Cole Slaw
Maine Lobster
Grilled Salmon
Honey Baked Corn Bread
Sliced Watermelon
Berry Short Cake with Whipped Cream

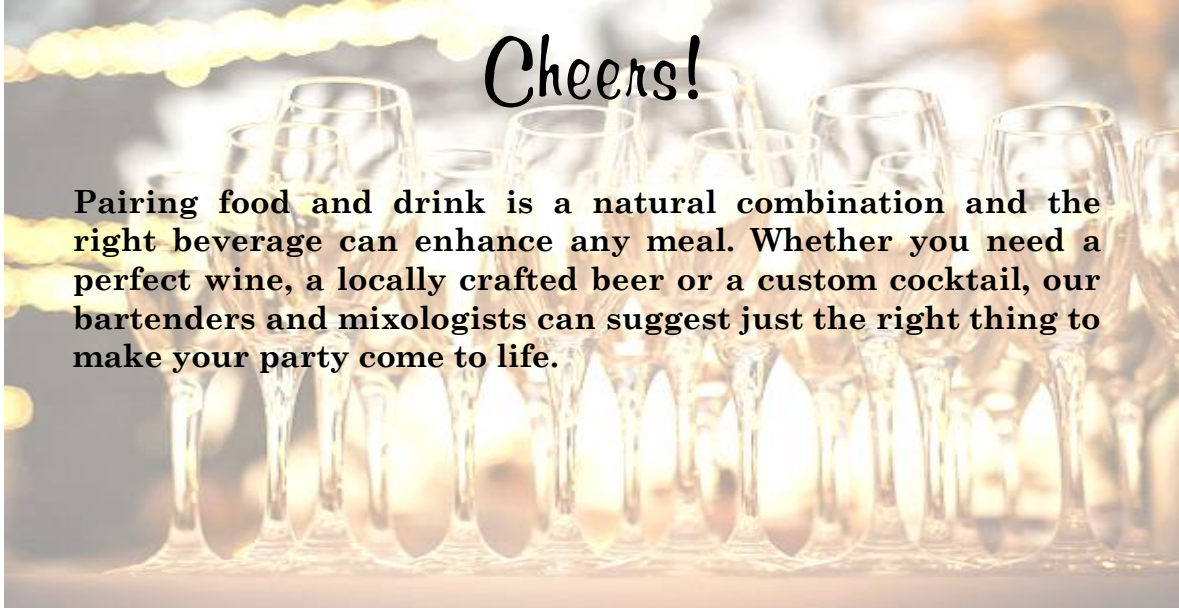
Market Price

Country Barbeque

Mixed Greens Salad
Corn on the Cob
Baked Potato
Brown Sugared Baked Beans
Cole Slaw
Grilled BBQ Chicken
Olive Oil Marinated Grilled Sirloin
Honey Baked Corn Bread
Sliced Watermelon

\$ 48.00 per person

Our Executive Chef can customize a seasonal buffet menu upon request.



Pairing food and drink is a natural combination and the right beverage can enhance any meal. Whether you need a perfect wine, a locally crafted beer or a custom cocktail, our bartenders and mixologists can suggest just the right thing to make your party come to life.

We offer a bar set-up of
Domestic, Imported
& Local Bottled Beer
A large selection of Red, White
& Sparkling Wines
A fully stocked selection of Spirits.

Hosted and cash bar service available.
All pricing is based upon consumption.
A bartender fee of \$100
will be applicable on bar sales
not exceeding \$250



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