

WEDDING PACKAGES





2018 PACKAGES

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POLICY

PLEASE TAKE SPECIAL NOTE:

- All prices listed throughout this packet include tax and service fee and are subject to a 3 to 5% increase per year.
- Our picturesque setting is just perfect for a romantic outdoor ceremony. In case of inclement weather, an alternate option will be provided. The set-up fee for your wedding ceremony is \$5.00 per person.
- The date and time available for ceremony sites depends upon other events occurring at the resort. Alternative ceremony sites available.
- Pre-ceremony photos at the wedding site are available based upon the function space.
- A complimentary overnight room at Woodloch Pines is available for the bride and groom with a minimum of 100 people attending your reception.
- There will be a \$200.00 delivery fee for any gift bags or baskets delivered to accommodations. The front desk will be notified upon arrival and the bags will be picked up from the appropriate location. Bags will not be handed out at the front desk. Arrangements must be made 2 weeks prior to the wedding.
- Final arrangements such as menu choice, napkin colors, etc. should be made at least 60 days in advance.
- Final counts and seating arrangements are due 3 weeks before your event. Place cards must be provided by the bride and groom in alphabetical order along with an alphabetical list of your guests' names and their seating arrangements.
- Transportation from Woodloch Springs to Woodloch Pines can be arranged at an additional fee.
- Extra time can be added on to evening receptions for \$10.00 per person per hour– this includes any site fees and one hour of open bar.
- If you have a menu selection in mind that is not listed, please let us know. We are happy to accommodate any special requests.
- Children's options available upon request.

SPECIAL NOTE CONTINUED:

- Children's prices are as follows: ages 3 to 12-half price, under 3-no charge. Depending on your menu and vendor count, vendor meals are half price or based on a flat fee.
- Items pertinent to the wedding such as centerpieces, favors, seating cards, guest book, card box, etc. should be delivered the day before the wedding and labeled with the names of the bride and groom. Please remove all stickers and wrappers from items. There will be a fee for any extra set-up required.
- Woodloch does not assume responsibility for the damage or loss of any merchandise or article(s) left in the venue prior to, during, or following the event.
- All special arrangements are subject to approval.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Woodloch with the exception of the wedding cake.
- Any food or beverage remaining after your function cannot be removed from the premises with the exception of the wedding cake.
- For everyone's safety and comfort, Woodloch reserves the right to refuse alcoholic beverage service to any guest at the function under 21 years of age. Woodloch also reserves the right to limit the consumption of alcohol to any guest.
- The consumption of shots is prohibited during an open bar.
- There will be a corkage fee associated with any bottles of wine displayed on the tables if they are opened.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- Decorations on the grounds must be removed at the conclusion of the event. A \$150 cleanup fee will be applied if any decorations or other debris are left on the grounds.
- A credit card must be provided in advance for any additional charges that may occur.
- A deposit of \$1,000.00 is required in order to secure the date. Half of the projected total is due 6 months prior to the date. Final payment will be due 2 weeks before the event.
- All deposits are nonrefundable unless a function of equal or greater value is booked on the reserved date.

MAILING ADDRESS

Woodloch Resort
Attn: Weddings
731 Welcome Lake Road
Hawley, PA 18428

SHIPPING ADDRESS

Woodloch Resort
Attn: Weddings
113 Olympic Drive
Hawley, PA 18428



RESORT ACTIVITIES

What makes Woodloch one of the best resorts in America? We believe it is a combination of the breathtaking natural setting, the warmth and dedication of our staff, and a tradition of exceeding expectations... all mixed with loads of fun!

Make your special day extra memorable by turning any of our award-winning activities into a private event for you and your wedding guests! Additional fees apply.

ACTIVITIES INCLUDE:

Archery	Olympics
Archery Tag	Paddle Boats & Boards
Bakery Wars	Paintball Skirmishes
Bumper Cars	Private Casino
Bumper Boats	Rifle Range
Climbing Wall	Scavenger Hunt
DJ Dance Parties	Scenic Boat Tours
Drum Circle	Segway Tours
Fishing	Snow Tubing
Golf Events	Texas Hold 'em
Go Carts	Trapshoot Contest
Hayrides	Volleyball
Horse Races	Waterskiing
Karaoke	Zip Lining

...and more!

For more information on our ever-growing list of activities, please visit woodloch.com/activities/!

ACCOMMODATIONS

We are able to offer you and your guests a discounted rate to stay overnight in our Guest Homes at Woodloch Springs.

Woodloch Springs is a private community offering beautiful 2, 3, 4 and 5 bedroom Guest Homes located around our award-winning golf course. Woodloch Springs is only five minutes from the main resort, Woodloch Pines, where you are able to enjoy our many activities and amenities. It is also directly across the street from The Lodge at Woodloch, our destination spa resort.

Our Guest Home rates are per bedroom per night and will be based on the date of your wedding. They will include tax & service charge and apply for a maximum of three nights. Holidays and the months of July and August require a two-night minimum.

- Each bedroom has a private bath. The kitchen and living room is shared with family and friends.
- We encourage you to pack a separate bag and arrive early to enjoy the facilities and activities. To ensure our housekeeping standards are maintained, your accommodations will be ready no later than 5pm; however, we make every attempt to have it available as soon as possible. Check-out time is 11am.
- Payment in full is required at the time of booking.
- Meals are not included. Your dining options are: Woodloch Pines Resort (reservations required), Woodloch Springs Clubhouse (reservations requested), The Woodloch Market and The Country Store Deli (no reservations/take-out only). Reservations can be made by calling 800-966-3562 option 3.
- Guest Homes can be held one year prior to your wedding. Guest Homes that have not been confirmed will be released six weeks prior to the wedding.
- Transportation to and from your event can be arranged with your wedding coordinator for an additional fee.
- Any guest can sleep on the pull-out couch or rollaway for an additional charge of \$53.00 per person per night. Children 6 & under can sleep on the pull-out couch or rollaway at no additional charge.
- Pets will be allowed in certain Guest Homes. The pet must be crated, caged, or kept in the garage area when the guest is away from the house. If the pet is a dog, the dog must be walked in the wooded area behind the house and cleaned up after. Pets are not allowed on furniture or beds. There will be a \$250 non-refundable deep cleaning fee; \$50 for an additional pet with a maximum of 2 pets. If any damage is discovered when cleaning your house, you will be notified and charged.

To reserve your accommodations, please call 800-966-3562 option 1 for “Woodloch Pines”, then option 5 for “Wedding Accommodations.” We encourage you to visit our web site, www.woodloch.com, for general information and to view our facilities and accommodations.

Note: We may have rooms available at Woodloch Pines Resort; however, availability is limited and cannot be guaranteed until two weeks prior to the wedding. The rate would apply for a minimum of one night and maximum of three nights. Meals are not included. Payment can be made by cash, check or credit card.



COCKTAILS

COCKTAIL HOUR

[Included in package price]

Includes one hour open bar cocktail hour with Woodloch's signature cocktail service & premium brands.

RECEPTION DINNER COCKTAILS

[Included in package price]

Includes three hours open bar plus champagne toast. Includes cocktail service & premium brands. Platinum level liquor available for an additional \$6.00 per person. Satellite Bar available for an additional \$300.

PREMIUM PACKAGE

[Included in package price]

VODKA

Absolute, Absolute Citron, Smirnoff

CORDIALS

DeKuyper, Jacquin's

GIN

Beefeater, Gordon's

SCOTCH

Dewars, Johnny Walker Red

TEQUILA

Jose Cuervo Gold

RUM

Bacardi, Bacardi Limon, Captain Morgan

BOURBON

Jack Daniels, Jim Beam

WHISKEY

Canadian Club, Seagram's 7, Windsor

DRAFT BEER

Miller Lite, Samuel Adams Seasonal, Yuengling Lager

BOTTLED BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Miller 64, Sam Adams, Yuengling Lager

WINE

A fine selection of our house wines available by the glass.

ENHANCEMENTS

MARTINI BAR

Only available with Platinum Bar. \$300 for 100 guests or less. \$450 for over 100 guests.

CORDIAL BAR

Only available with Platinum Bar. \$300 for 100 guests or less. \$450 for over 100 guests.

CORDIALS & CIGARS

Available with custom pricing.

PLATINUM PACKAGE

[Available at an additional charge of \$6.00 per person]

VODKA

Grey Goose, Kettle One, Stoli, Stoli Flavors

CORDIALS

B&B, Baileys, Courvoisier, Chambord, Disaronno, Drambuie, Frangelico, Grand Marnier, Irish Mist, Kahlua, Sambuca

GIN

Bombay Sapphire, Tanqueray

SCOTCH

Chivas Regal, Glenfiddich, Glenlivet, Johnny Walker Black

TEQUILA

Patron Silver

RUM

Malibu, Meyers Dark

BOURBON

Makers Mark

WHISKEY

Crown Royal, Jameson, Seagram's VO

DRAFT BEER

Miller Lite, Samuel Adams Seasonal, Yuengling Lager

BOTTLED BEER

Amstel Light, Bass Ale, Beck's, Blue Moon, Corona, Corona Light, Guinness, Heineken, Heineken Light, Mike's Hard Cranberry

WINE

A fine selection of our premium wines available by the glass.

HORS D'OEUVRES

Choose 6 selections included in package price.

Additional selections available for \$3.00 per person per selection.

Includes culinary display of Artisanal Cheese Selection, Grapes, Berries, Assorted Crackers, Rice Crackers & Flat Breads Crudités, Fresh Vegetables, Garlic, Peppercorn Ranch Dressing & Hummus and Dips, Fresh Fruit Platter & Raspberry Yogurt.

HOT SELECTIONS

- Risotto Cakes, Red Pepper Coulis*
- Potato Croquette with White Truffle*
- Wild Mushroom & Leek Tartlet*
- Spanakopita, Spinach & Feta in Phyllo*
- Asparagus & Cheese in Phyllo*
- Raspberry Brie en Croute*
- Mini Quiche Lorraine*
- Chicken Satay, Peanut Dipping Sauce*
- Mini Chicken Cordon Bleu*
- Chicken Quesadillas*
- Mini Beef Wellington*
- Mini Philly Cheesesteak Spring Rolls*
- Mini Reubens*
- Stuffed Mushrooms with Sausage*
- Grilled Lollipop Lamb Chops with Mint Chimmichurri*
- Franks in Puff Pastry*
- Mini Crab Cakes, Old Bay Aioli*
- Coconut Shrimp with Ginger Strawberry Sauce*
- Scallops Wrapped in Bacon, Pomegranate Balsamic Glaze*
- BBQ Shrimp, Wrapped in Bacon*
- Shrimp Wrapped in Wonton & Sweet Chile Sauce*
- Crab Cake Corn Fritter, Lemon Aioli*

COLD SELECTIONS

- Hummus on Pita Crisp & Radish*
- Avocado Bruschetta, Lime & Cilantro*
- Grapes encrusted with Pistachios*
- Antipasto Kabobs, Extra Virgin Olive Oil & Balsamic*
- Skewered Two Color Melon and Prosciutto*
- Curried Chicken in Phyllo Cups*
- Southwestern Chicken, Lime, Cilantro & Avocado on Tortilla*
- Tomato & Crab Bruschetta*
- Sesame Seed Tuna, Wasabi Aioli on a Crisp Wonton*
- Maine Lobster Salad on Crostini * Old Bay Aioli*
- Crabmeat Salad served in a Cucumber Tower*
- Smoked Salmon Pinwheel on Pumppernickel Bread, Fresh Dill & Capers*
- Smoked Trout on Falafel Cake, Raita Cucumber Sauce*

ENHANCEMENTS

- Warm Baked Brie Wrapped in Puff Pastry (one Kilo Wheel) Topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers // \$45*
- Warm Spinach & Artichoke Dip with Sourdough Bread, Table Crackers // \$45*
- Butlered Shrimp Platter*
- Chilled Jumbo peeled and deveined Shrimp, approximately 40 - 45 pieces, served with a Spicy Cocktail Sauce, Lemons & Limes // \$90*

STATIONS

Additional stations to enhance your cocktail hour or reception

CARVING STATIONS

Marinated London Broil \$7 per person

Prime Rib \$12 per person

Roast Turkey Breast \$7 per person

Tenderloin of Beef \$14 per person

Baked Virginia Ham \$7 per person

Ahi Tuna with Wakame (market price)

SLIDER STATION

\$10 per person // Choose 3

Angus Burger

Black Bean Veggie Burger

Crab Cake with Citrus Aioli

Beef Brisket, Melted Cheddar Cheese on a Biscuit

BBQ Pulled Pork or Chicken

Chilled Maine Lobster Salad on a Toasted Butter Mini Hawaiian Roll

Condiments: Frizzled Onions, Sliced Roma Tomato, Shredded Romaine, Ketchup, Mustard, Dill Pickles, Cheddar Cheese, Blue Cheese

PASTA STATION

\$8 per person
Choose 3 combinations

PASTA

Tri-color Tortellini

Penne

Faralle Bow Ties

Orecchiette

SAUCES

Alfredo

Fresh Basil Marinara

Pesto w/ pine nuts

Bolognese meat sauce

Clam w/ garlic, herbs, EVOO & white wine

Vodka

Includes: Marinated Grilled Chicken, Grilled Vegetables, Sausage & Peppers, Garlic Knots, Parmesan Cheese & Red pepper flakes.

SPECIALTY STATIONS

Sushi Station // *Market Price - Assorted Rolls, Soy Sauce, Pickled Ginger & Wasabi

Ultimate Seafood // \$18 per person - Peeled and Deveined Shrimp, Snow Crab Claws & Oysters on the half shell. Spicy Cocktail Sauce, Lemon, Limes, & Mignonette

Pierogies Station // \$8 per person - Caramelized Onions, Bacon Lardon, Smoked Kielbasa, Sauerkraut & Sour Cream

Grilled Cheese & Tomato Soup Shooters // \$8 per person - American, Cheddar-Bacon, Brie & Apple

French Fry Bar // \$8 per person - Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

Gourmet Mac & Cheese Station // \$8 per person - Choose 3: Smoked Gouda, Seafood Mac and Cheese, Lobster Mac and Cheese, Buffalo Chicken Mac and Cheese, Vegetarian Mac and Cheese

Smashed Potato Bar // \$8 per person - Garlic and Sweet mashed potatoes with all the toppings

Taco Temptations // \$7 per person - Create your own soft tacos with all the traditional toppings (ground beef, shredded chicken, cheddar cheese, shredded romaine lettuce, black beans, pico de gallo & sour cream)

Artisanal Flat Bread Station // \$9 per person - Choose 3 flatbreads from our house selections

DINNER RECEPTION

Cocktail Hour, three hours of premium open bar & champagne toast included in package price. Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 7. Wedding cake included in package.

RECEPTION MEAL

Your meal includes an appetizer, salad, starch, garden-fresh vegetable, homemade breads, and soft drinks.

PACKAGE PRICE

2018 Afternoon Wedding (12:00 - 4:00) // \$110 per person
2018 Friday & Sunday Evening Wedding (6:00 - 10:00) // \$120 per person
2018 Saturday Evening Wedding (6:00 - 10:00) // \$140 per person
(minimums apply)

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

STARTERS

[Please select one]

Fresh Mozzarella, Fresh Basil & Tomato, Balsamic glaze & Extra Virgin Olive Oil
Burrata, Pea Tendril, Tomato Confit, Kalamata Olives, Dressed with Extra Virgin Olive Oil
Eggplant Rollatini stuffed with Ricotta Cheese & Fresh Marinara
Risotto with Butternut Squash, Kale, Exotic Mushrooms, Basil Oil, Pine Nuts & Shaved Asiago
Penne Pasta or Tortellini with choice Alfredo, Pesto, or a la Vodka Sauce
Shrimp Cocktail, spicy cocktail-Horseradish sauce
Seared Scallop Soft Polenta, Corn Salad & Cilantro Oil
Colossal Crab Cocktail Lime Avocado & Mango Salsa
Pan-Seared Crab Cake Citrus Beurre Blanc, Baby Arugula greens & Tomato Confit
Soup Favorites: Butternut Squash Apple Soup, Lobster Bisque*, or Italian Wedding

SALADS

[Please select one]

Spinach Salad // Baby Spinach, Fresh Strawberries, Toasted Almonds, Goat Cheese, & Champagne Vinaigrette
Woodloch House Salad // Artisan Lettuce Greens, Carrots, Radish, Grape Tomato Wrapped in a cucumber with our House Dressing

Caesar Salad // Crisp Romaine Heart Lettuce with Shaved Asiago, Herbed Croutons, served with Creamy Caesar Dressing

DINNER RECEPTION

PLATED MENU SELECTIONS

[Select three entrees]

MEATS

- Roast Prime Rib** // au jus & Creamy Horseradish Sauce
- Braised Short Rib** // Caramelized Onions and Roasted Bordelaise, Parsnip smear
- "Steak Frites" Charbroiled Filet Mignon** // Truffle Frites & Béarnaise sauce
- Grilled Skirt Steak** // Roasted Corn, pepper & tomato relish, sweet potato puree Chimichurri sauce & Frizzled Vidalia Onions
- *Roast Tenderloin of Beef** // Our famous slow-roasted Beef Tenderloin, Bordelaise Sauce
- *Charbroiled 12 oz NY Strip Steak** // Caramelized Vidalia Onion Cabernet Sawignon Sauce
- *Charbroiled 8 oz Filet Mignon** // Mushroom demi glaze

POULTRY

- Chicken Piccata** (Capers)
- Chicken Francaise** (Lemon Butter Sauce)
- Mediterranean Chicken** // with Israeli Couscous, Kalamata olives, spinach, pine nuts, feta cheese & Extra Virgin Olive Oil
- Herb Roasted Chicken** // Madeira Infused Poultry Jus
- Chicken Breast "Oscar"** // Crab, Asparagus & Béarnaise
- *Chicken Breast & Maine Lobster Sauce** // Asparagus Tips & Saffron Risotto

SEAFOOD

- Lobster Ravioli** // Asparagus tips, seafood sherry beurre blanc sauce
- Pan Seared Jail Island Salmon** // Lemon & herb with a beurre blanc sauce
- Seafood Encrusted Haddock** // Asparagus Lemon Dill Beurre Blanc
- Shrimp Pappardelle** // Sautéed Shrimp, tossed with garlic, EVOO & fresh herbs, prosciutto crisps
- Grilled Sword Fish** // Mojito marinated, with pineapple mango salsa & Coconut Basmati Rice
- *Sesame Seed Encrusted Ahi Tuna** // Soba Noodle Salad, Cucumber, Radish, Bok Choy & Ponzu Sauce
- *Chilean Sea Bass* Pepper** // Lacquered dressed with a chardonnay sauce
- *Brazilian 8 oz Lobster Tail** // lemon and drawn butter

VEGETARIAN

- Butternut Squash Raviolis** // Sage Butter sauce, Sautéed Spinach & Dried Apple chips (seasonal)
- ** Stuffed Peppers** // Quinoa, Black Beans, Tomato Coulis & Cilantro Oil
- ** Grilled "Cauliflower Steak"** // Romesco Sauce & Sautéed Kale & Spinach
- Polenta Cake** // Spinach, Ratatouille, Cannellini Beans, Toasted Pine Nuts & Basil Oil
- Lemon Risotto** // Sautéed with Exotic Mushrooms, Garlic & Kale

COMBINATIONS

Choice of one combination entree for your wedding

- *Duet of 5 oz Petite Filet Mignon & Colossal Shrimp** // Demi Glaze & Lemon Basil Buerre Blanc
- *Duet of Petite Fillet & Pepper Lacquered Chilean Sea Bass** // Bordelaise sauce & Chardonnay Beurre Blanc
- *Surf & Turf 6 oz Brazilian Lobster Tail & Filet Mignon** // Drawn Butter & Bordelaise Sauce

Our entrées are served with whipped garlic potatoes, asparagus, and roasted miniature carrots with the exceptions of our completed dishes.

* indicates a surcharge of Market price

** indicates vegan dish

CLASSIC WEDDING BUFFET

Minimum of 50 people.

Cocktail Hour, three hours of premium open bar & champagne toast included in package price.

Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 7. Wedding cake included in package.

PACKAGE PRICE

2018 Afternoon Wedding (12:00 - 4:00) // \$95 per person
2018 Friday & Sunday Evening Wedding (6:00 - 10:00) // \$100 per person
2018 Saturday Evening Wedding (6:00 - 10:00) // \$125 per person
(minimums apply)

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

CHILLED SELECTIONS

[All included – Items may vary]

Field of Greens Tossed Salad // Fresh Mozzarella & Tomato // Roasted Asparagus with Dill Mustard Sauce
Grilled Vegetable Platter // Fresh Broccoli & Raisin Salad // Roasted Beet & Lentil Salad // Bowtie Florentine Salad
Deviled Eggs // Mushroom Salad // Tuscan Olives

HOT SELECTIONS

[Select four from this tier]

Chicken Picatta
Herb Roasted Chicken, Buttered Noodles
Roast Pork with Roasted Apples & Brandy
Steak Tips Au Poivre
Meatballs - Swedish or Italian
Swordfish with Pineapple Mango Salsa
Seafood Encrusted Cod, Lemon Beurre Blanc
Cheese Raviolis with a fresh Basil Marinara
Penne a la Vodka
Baked Vegetable Lasagna
Eggplant Rollatini
Orecchiette with Sausage with Roasted Tomatoes & Broccolini

[Select two from this tier]

Local Seasonal Vegetable Medley
Ratatouille
Green Bean with Extra Virgin Olive Oil & Garlic
Roasted Brussels Sprouts
Herb Roasted Red Bliss Potatoes
Whipped Garlic Potatoes
Blue Cheese Au Gratin Potatoes

SIGNATURE WEDDING BUFFET

Minimum of 50 people.

Cocktail hour, three hours of premium open bar and champagne toast included in package price.

Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 7. Wedding cake included in package.

PACKAGE PRICE

2018 Afternoon Wedding (12:00 - 4:00) // \$110 per person

2018 Friday & Sunday Evening Wedding (6:00 - 10:00) // \$120 per person

2018 Saturday Evening Wedding (6:00 - 10:00) // \$140 per person
(minimums apply)

Extra Time May Be Available Upon Request.

All prices include tax & service fee.

SEAFOOD

Alaskan King Crab Fresh Jumbo Shrimp
Cured Smoked Salmon Oysters on the Half Shell

ANTIPASTO

Crostinis Hummus
Pita Chips Bruschetta
Tuscan Olives Deviled Eggs
Grilled Vegetable Platter Roasted Red Peppers
Marinated Artichokes Italian Meats & Cheeses
Fresh Mozzarella & Tomato

COLD SALADS AND MORE

[All included – Items may vary]

Field of Greens Tossed Salad // Roasted Asparagus // Dill Mustard Sauce
Fresh Broccoli & Raisin Salad // Roasted Beet & Lentil Salad // Mushroom Salad // Bowtie Florentine

ENTREES

Chicken Picatta
Braided Salmon with an Apricot Soy Glaze
House Made Vegetable Lasagna
Golden Butterflied Shrimp

CARVING STATION

Marinated London Broil with Horseradish Sauce
Additional stations available at additional charge- see "Stations"

GRAND WEDDING STATION RECEPTION

Package requires a minimum of 50 people and is best suited for a maximum of 150 people depending on room set-up requirements.

Cocktail hour, three hours of premium open bar and champagne toast included in package price.

Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 7. Wedding cake included in package.

PACKAGE PRICE

2018 Afternoon Wedding (12:00 - 4:00) // \$100 per person

2018 Friday & Sunday Evening Wedding (6:00 - 10:00) // \$105 per person

2018 Saturday Evening Wedding (6:00 - 10:00) // \$120 per person
(minimums apply)

Extra Time May Be Available Upon Request.

All prices include tax & service fee.

SALAD STATION

[All included – Items may vary]

Field of Greens Tossed Salad // Fresh Mozzarella & Tomato // Roasted Asparagus with Dill Mustard Sauce
Grilled Vegetable Platter // Fresh Broccoli & Raisin Salad // Roasted Beet & Lentil Salad // Bowtie Florentine Salad
Deviled Eggs // Mushroom Salad // Tuscan Olives

PASTA STATION

[Select three combinations]

PASTA

Tortellini
Penne
Farfalle

SAUCE

Alfredo Vodka
Clam Pesto
Bolognese

Includes grilled chicken, grilled vegetables, and sausage & peppers

LAND AND SEA STATION

[Select one carved "Land" and two chafer "Sea" items

LAND

Marinated London Broil
Roast Turkey with Cranberry Orange Chutney
Baked Virginia Ham with Spicy Mustard

SEA

Shrimp and Scallop Scampi
Seafood Encrusted Haddock
Sword Fish & Pineapple Mango Salsa
Braided Salmon in an Apricot Soy Glaze

CHAMPAGNE BRUNCH BUFFET

Cocktail hour, three hours of premium open bar and champagne toast included in package price.
Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 7. Wedding cake included in package.

PACKAGE PRICE

2018 Afternoon Wedding (12:00 - 4:00) // \$90 per person

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

STARTERS

Seasonal Fruits & Berries with Grand Marnier Dip
Freshly Baked Breakfast Breads, Pastries, and Muffins
Bagels, Lox, and Cream Cheese

SALADS

Harvest Artisan Greens // Grape Tomatoes, Cucumber, Carrot Ribbons, Olives,
Pepperoncini House Dressing, and Vinaigrette
Quinoa Tabbouleh Salad // Grilled Asparagus with Balsamic Glaze

ENTREES

Eggs Benedict	Home Fries
Scrambled Eggs	Sausage Links
Thick Cut Bacon	Turkey Bacon
Braided Salmon with Apricot Soy Glaze	Chicken & Mushroom Crepes
Country French Toast with Apples & Warm Maple Syrup	

Choice of
Chef Attended Omelet OR Waffle Station

CARVING STATIONS

[Available at an additional charge]

Glazed Country Style Ham // Caramelized Apple, Cinnamon & Brandy Sauce // \$7 per person
Dried Rub Roasted Turkey Breast // accompanied with an Orange Cranberry Sauce // \$7 per person
Slow Roasted Prime Rib // au jus & Creamy Horseradish Sauce // \$12 per person

ACCOMPANIMENTS

Fresh Brewed Coffee, Specialty Teas, and Flavored Creamers
Selections of Juices // Orange, Cranberry, Apple, and Grapefruit

Mimosa, Prosecco Bellinis, or Bloody Mary Station: \$7 per person

WEDDING CAKES

Allow our talented pastry chefs to create a beautiful wedding cake for your special day. Pictures are available to display a variety of cakes that are included in select packages. As always, we are happy to honor your special requests. Customized cakes may require an additional charge that is dependent upon the complexity of the design. Please give our pastry chefs one month's notice.

Cupcakes are available in lieu of wedding cake. Fondant cakes available at an additional charge.

CAKE FLAVORS

White // Chocolate // Marble // Rum // Orange // Mocha // Lemon // Strawberry Swirl
Raspberry Swirl // Carrot // Red Velvet // Funfetti

FILLING SELECTIONS

Lemon // Raspberry // Strawberry // Chocolate Pudding // Hazelnut // Bavarian Cream // Buttercream // Strawberry Mousse
Raspberry Mousse // Chocolate Buttercream // Cream Cheese // Milk Chocolate Mousse // White Chocolate Mousse // Mocha
Mousse // Vanilla Custard with Fresh Sliced Strawberries // Peanut Butter Mousse // Cannoli // Oreo Cookie

ICING SELECTIONS

Whipped Cream // Buttercream // Chocolate Buttercream

DESSERT STATIONS

In addition to your wedding cake, "sweeten" things up with one of our signature dessert stations!

DESSERT PEDESTALS

Assortment of homemade cookies, cake pops, cannoli, mini eclairs & chocolate covered strawberries arranged on a pedestal to be displayed at each guest table.

\$25 per table

CHOCOLATE FOUNTAIN

Strawberries, Pineapple, Bananas, Graham Crackers, Marshmallows, Pretzels, Pound Cake

\$8 per person

SUNDAE BAR

Vanilla, Chocolate, and Strawberry Ice Cream plus all toppings

\$8 per person

MORE DESSERT STATIONS

In addition to your wedding cake, “sweeten” things up with one of our signature dessert stations!

HOMEMADE PIE STATION

Choose 3: *Cherry, Blueberry, Apple, Chocolate Mousse, Pumpkin, Key Lime, Ice Cream, Banana Cream*
\$8 per person

WOODLOCH SIGNATURE SCANDINAVIAN CREPE STATION

Strawberries, Blueberries, Assorted Fruit, Vanilla Ice Cream
\$8 per person

CANDY STATION

Assortment of Candies
\$150.00 set-up fee
Use of Woodloch candy jars & setup included. The couple provides their own candy.

CUPCAKE STATION

A selection of three homemade varieties displayed on a tiered stand

*Vanilla & Vanilla Icing // Vanilla & Chocolate Icing // Chocolate & Vanilla Icing // Chocolate & Chocolate Ganache
Carrot Cake (nuts) with Cream Cheese // WL Famous Red Velvet Cake, Vanilla Cream Icing & Pink Fondant Heart*
Add \$9 per person

MAKE-A-CAKE STATION

Choose four cake & filling flavors and let your guests assemble their own miniature decadent wedding cakes!
Add \$10 per person

CAKE POP STATION

A selection of homemade cake pops displayed on a tiered stand.
Add \$9 per person

GOODNIGHT GOODIES

Bid your guests farewell with coffee, hot cocoa to go, and a fresh cookie or pretzel for a late-night treat!
Add \$5 per person

All prices include tax & service fee and are subject to a 3 to 5% increase per year.

REHEARSAL DINNERS

A LA CARTE OPTIONS

\$36 per person inclusive

[Seasonal menu options. All entress served with fresh baked bread.]

SALADS

[Select one]

House Salad

Iceberg Wedge Salad // Bacon Lardons, Blue Cheese Crumbles, Black Olives

Greek Salad // Romaine Lettuce, Feta Cheese, Tomato, Kalamata Olives, Pepperoncini, Red Wine & Olive Oil Dressing

Fresh Mozzarella, Sliced Vine Ripe, Tomato, Fresh Basil Extra Virgin Olive Oil & Balsamic Glaze

SIGNATURE ENTREES

[Select four]

Braised Short Rib // Caramelized Onions and Roasted Bordelaise, Parsnip Smear

Grilled Skirt Steak // Roasted Corn, Pepper & Tomato Relish, Sweet Potato Puree Chimichurri Sauce & Frizzled Vidalia Onions

Southern Fried Chicken Breast // Tasso Gravy, served with Smashed Potatoes & Swiss chard

Roasted Half Chicken // Thyme, Lemon & Natural Jus, Parisian Potatoes & Root Vegetables

Chicken Parmesan // served over Linguini & Marinara Basil-Tomato Sauce

Prime Pork Medallion // Jack Daniel's BBQ Sauce, served with Smoked Gouda Mac N Cheese & Brussel Sprouts

Shrimp & Grits // Traditional Southern Style Tasso Gravy and Sautéed Spinach

Mixed Grain Risotto // Quinoa, Kale, Oyster Mushrooms, Butternut Squash & Pumpkin Seed-Walnut Pesto

Portabella Mushroom Sheppard's Pie // Lentil Stew, Celeriac Whipped Potatoes & Basil Oil

Pappardelle Pasta // Bolognese or Colossal Meatball & Fresh Basil Marinara

DESSERT

[Select one]

Woodloch's Signature "Mud Pie" // Whipped Cream & Toasted Almonds

Warm Blueberry Cobbler // Maple Custard & WL Vanilla Ice Cream

Black and White Cheese Cake // Vanilla and Chocolate, Raspberry Coulis

Fresh Fruit Tart // Fresh Berries, Kiwi and Custard served in a Tart Shell

BBQ BUFFET

\$29 per person inclusive

Hamburgers

Hot Dogs with Sauerkraut

BBQ Chicken

Baked Beans

Ice Cream Sandwiches/ Raspberry Bars

Watermelon & Whole Seasonal Fruit

Tomato & Onion Platter

Sliced Cheese Platter

Chips & Pickles

Assorted Salads (Broccoli salad, Macaroni Salad & Cucumber)

All prices include tax & service fee and are subject to a 3 to 5% increase per year.

BEFORE AND AFTER COCKTAIL STATION PARTIES

*Greet or bid farewell to your guests with warm reception
\$30 per person inclusive*

SELECT THREE STATIONS

CEVICHE STATION

*Ahi Tuna // Shrimp // Scallops // Avocado & Lime Wakame
Cucumber Salad // Glass Noodle Salad // Sriracha Sauce*

NAKED WINGS

Hot & Mild Wing Sauce // Blue Cheese Dressing // Celery Sticks // Chicken Tenders

NACHO STATION

Beef // Chicken // Black Beans // Guacamole // Sour Cream // Pico De Gallo

POTATO SKINS

Bacon Lardon // Melted Cheddar Cheese // Sour Cream & Chives

SAUSAGE AND PEPPERS

served in light Tomato Sauce, Petite Hoagie Rolls

KIELBASA & PIEROGIES

Caramelized Onions, Peppers & Smoked Local Sausage

SLIDERS STATION

{ Select Three }

Black Angus Cheese Burgers

Pulled Pork

Pulled Chicken

Beef Brisket on Biscuit // Horseradish Sauce

Sweet Potato Burger // Raita Yogurt Sauce

Condiments

Frizzled Onions // Sliced Roma Tomato // Shredded Romaine // Ketchup

Mustard // Pickled Chips // Cheddar Cheese // Blue Cheese

CATERING OPTIONS

We'll bring the party to YOU. Personalized catering options are also available!

All prices include tax & service fee and are subject to a 3 to 5% increase per year.

POST WEDDING GATHERINGS

*Your wedding celebration does not have to end with the reception!
We can provide you with options that will allow you and your guests to gather and relax after your special event.*

KEEP THE PARTY GOING WITH

BON FIRE AND SMORES

WOODLOCH BAR GAMES

DJ DANCE PARTY

KARAOKE PARTY

CATERED PARTIES & LATE NIGHT SNACKS

MORNING AFTER BREAKFAST

Invite your guests to come and enjoy a delicious breakfast before they depart

BREAKFAST BUFFET

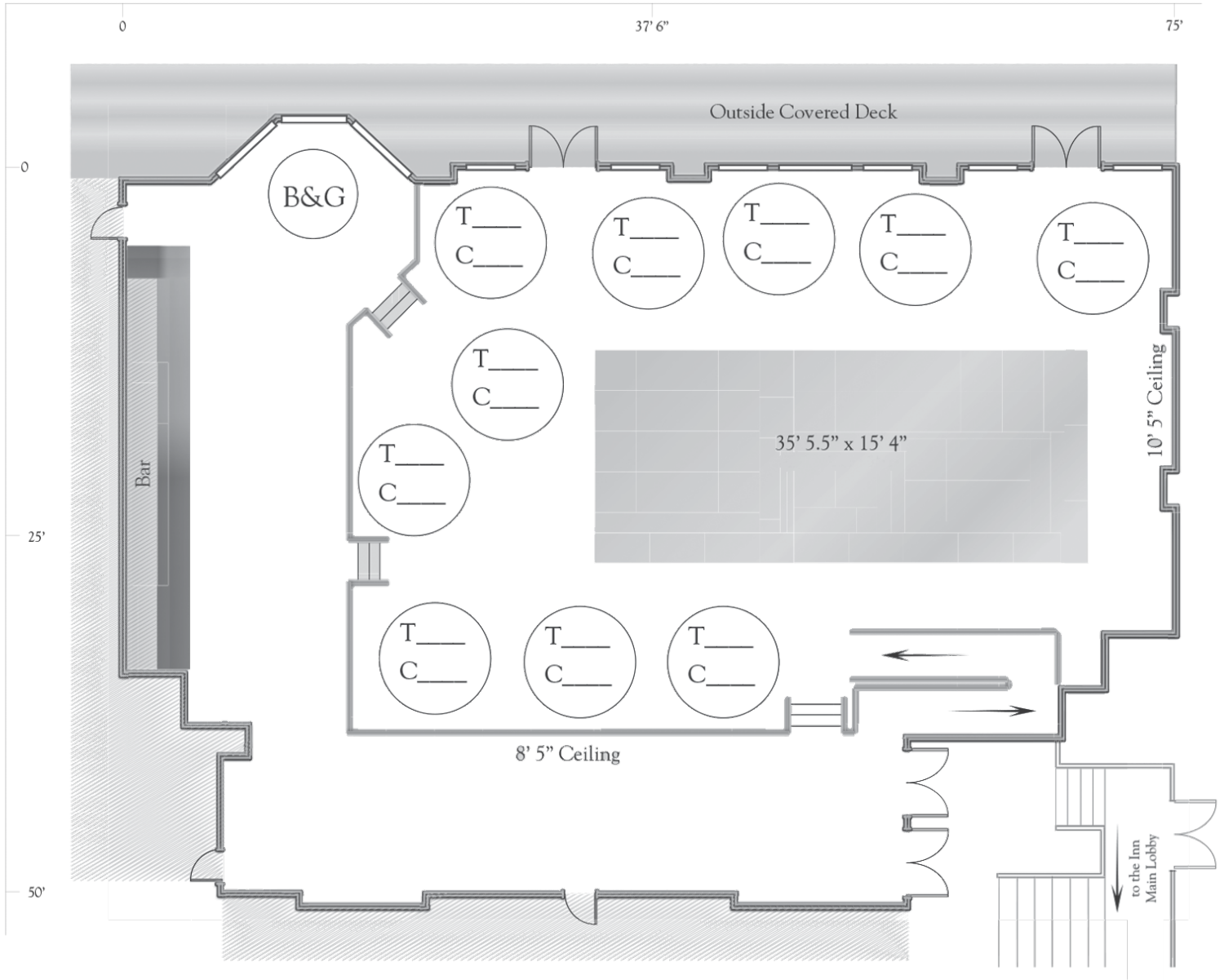
\$20 per person // 20 guest minimum

*Chilled Juices, Coffee, Tea
Fresh Fruit
Fresh Baked Danishes & Muffins
Assorted Bagels
Yogurt & Granola
Cold Cereal Selection
Choice of Pancakes / Waffles
Scrambled Eggs
Bacon & Sausage
Home Fries*

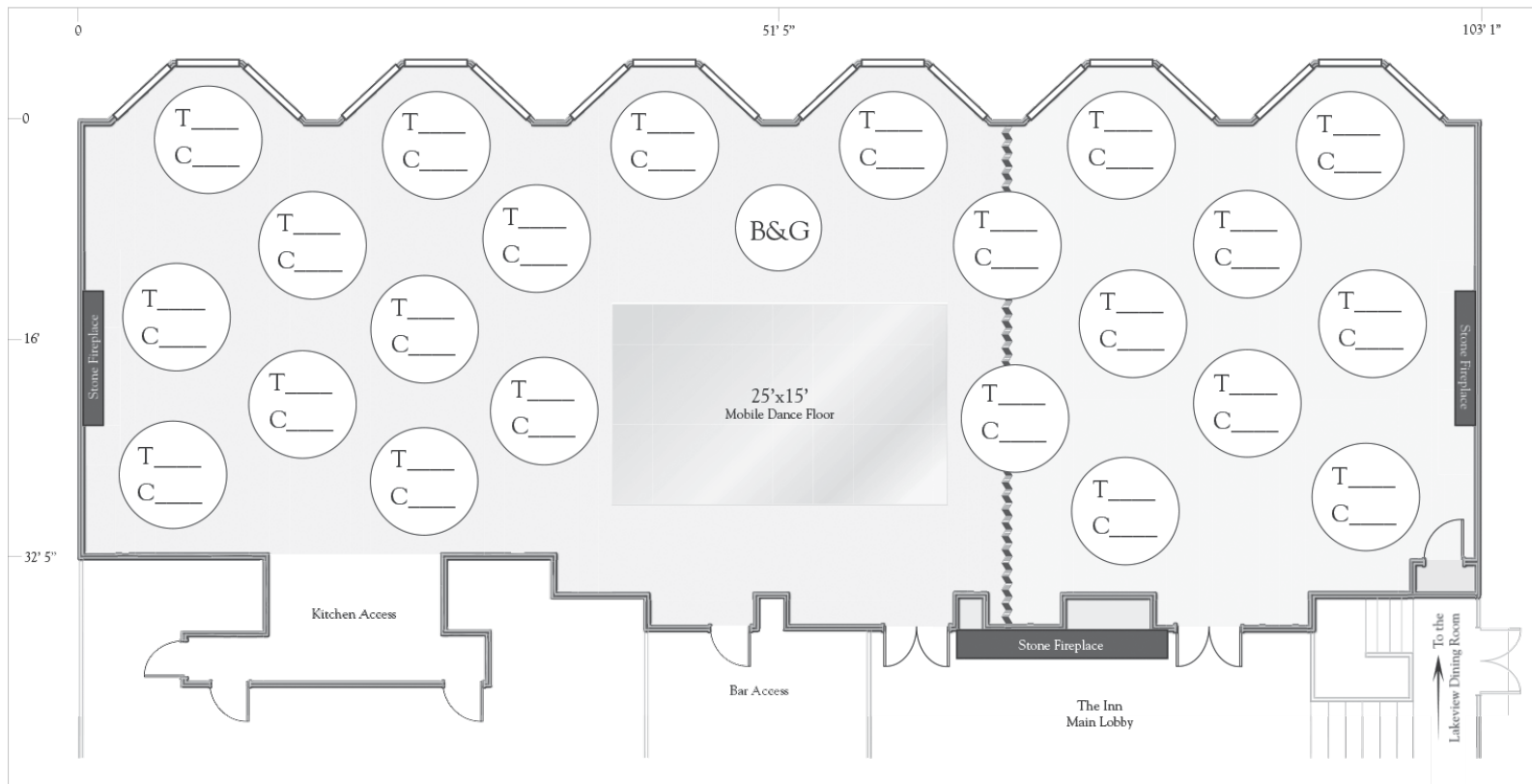
*Add Omelet Station for \$5.50 per person.
Brunch cocktails available at additional cost.*

All prices include tax & service fee and are subject to a 3 to 5% increase per year.

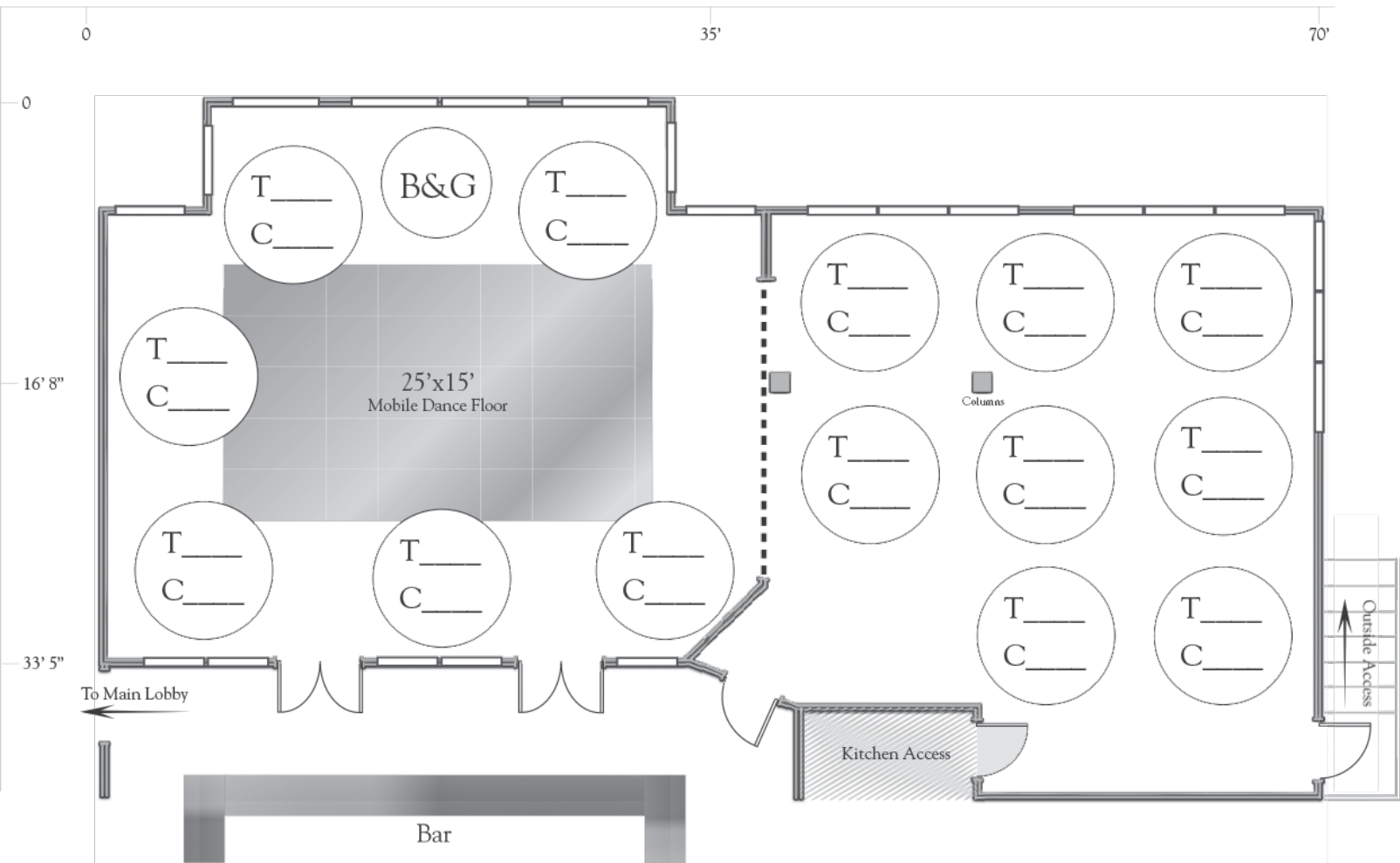
THE LAKEVIEW



THE MT. LAUREL



THE CLUBHOUSE VISTA



NOTES