

WOODCREST

Weddings

Silver & Gold Wedding Packages

Your Ceremony and Reception

All weddings at Woodcrest Country Club come with seamless service, amazing food and *luxurious* amenities. Upon arrival, you will be greeted by our Event Specialist, who is at your service until your departure following the conclusion of your reception.

WEDDING CEREMONY

Two Outdoor Ceremony Locations
Seasonally Inspired Welcome Beverage Station
Chair Rentals
Tented Pavilion
Wedding Rehearsal
Professional on-site Event Specialist
Inclement Weather Backup Location

WEDDING RECEPTION

One Hour Cocktail Hour & Four Hour Dinner Reception (Three Hour Dinner for Silver Package)
Elegant Floor Length Table Linens and Dinner Napkins
Ice Sculpture with Martini Bar
Bridal Party Hors D'Oeuvres
Sparkling Cider or Champagne Toast
Take Home Table for Your Guests at the Conclusion of Your Reception Featuring:
Freshly Brewed Coffee, Herbal Teas, Bottled Water
Tastycakes, Philly Soft Pretzels, Freshly Baked Cookies

VALET PARKING

For the safety and convenience of your guests, Woodcrest recommends valet parking for all events during our peak months.

BRIDAL SUITE

Our luxurious private Bridal Suite has been designed to allow you and your bridal party to gather and prepare on your wedding day in your own intimate suite. The Bridal Suite features a salon feel, hanging space, full length mirror and a comfortable lounge area.

Includes: Complimentary Breakfast, Orange Juice & Champagne, 50% Off Lunch, *excluding alcohol*

Gold Wedding Package

FIVE HOUR PREMIUM OPEN BAR

One Hour Cocktail Reception Featuring:

WOODCREST GRAZING STATION

Arancini
Eggplant Rollatini
Mini Meatballs
Tomato Mozzarella Skewers
Roasted Peppers
Marinated Artichoke
Assorted Olives
Bruschetta
Grilled Vegetables
Italian Style Meats
Hand Selected Cheeses from Artisan Cheesemakers
Served with Assorted Crackers, Flatbread and Traditional Accoutrements

EIGHT BUTLERED HORS D'OEUVRES AND TWO COCKTAIL HOUR STATIONS

PLATED DINNER SERVICE

First Course - Choice of Soup or Salad
Plated Dinner - Choice of Three Options for Guests

DESSERT

Coffee and Tea Served Tableside

Sliced Wedding Cake
*Served on a Painted Plate of Chocolate with
Raspberry Sauce and Fresh Berries*

Choice of Five Butlered Desserts

Silver Wedding Package

MID-DAY WEDDING PACKAGE

Event Must Conclude by 4pm

FOUR HOUR OPEN BAR

One Hour Cocktail Reception Featuring:

WOODCREST GRAZING STATION

Arancini
Eggplant Rollatini
Mini Meatballs
Tomato Mozzarella Skewers
Roasted Peppers
Marinated Artichoke
Assorted Olives
Bruschetta
Grilled Vegetables
Italian Style Meats
Hand Selected Cheeses from Artisan Cheesemakers
Served with Assorted Crackers, Flatbread and Traditional Accoutrements

SIX BUTLERED HORS D'OEUVRES AND TWO COCKTAIL HOUR STATIONS

PLATED DINNER SERVICE

First Course - Choice of Soup or Salad
Plated Dinner - Choice of Two Options for Guests

DESSERT

Coffee and Tea Served Tableside

Sliced Wedding Cake
*Served on a Painted Plate of Chocolate with
Raspberry Sauce and Fresh Berries*

Choice of Five Butlered Desserts

Cocktail Reception

Please Select from the Following Butlered Hors D'Oeuvres List

CHICKEN

Blackened Chicken Quesadilla
Chicken Satay with a Thai Peanut Dipping Sauce
Jerk Chicken served on a Plantain Pancake
Buffalo Chicken Flatbread
Curried Mango Chutney Chicken Bites
Chicken Salad Cone
Curried Chicken Salad with Black Sesame and Sun-Dried Cranberries in Phyllo Cup
Chicken Taco or Tostadas
Coconut Crusted Chicken with Sweet Chile Sauce
Bang Bang Chicken
Chicken & Waffles
Asian Chicken Meatballs

FISH

Spicy Tuna Tartar with English Cucumber
Tuna Napoleon Asian Spoon
Smoked Salmon Crepes with Herbed Cream Cheese
Old Bay Dusted Shrimp Cocktail Lollipops
Red Snapper Ceviche Cups
Shrimp Tempura
Lobster Quesadilla
Smoked Salmon on Black bread with Capers & Creme Fraiche
Lobster Phyllo Cups
Coconut Shrimp
Firecracker Shrimp
Tuna Taco or Tostada
Hoisin Glazed Salmon Skewers
Mini Crab Cakes
Applewood Smoked Bacon Wrapped Scallops
Bang Bang Shrimp

MEAT

Lamb Gyro with Tzatziki in Mini Pita
Peking Duck Ravioli
Chorizo and Black Bean Empanada with Pepper Jack Cheese
Boursin Prosciutto Phyllo Cups
Hong Kong Duck Brushed with a Plum Sauce on a Sweet Corn Pancake
Cast Iron Roasted Baby Lamb Chops with Balsamic BBQ
Shaved NY Strip on Crostini with Shallot Marmalade
Southern BBQ Pork on a Corn Pancake with Rum Lime Sour Cream
Curry Spiced Beef Skewers

CLASSICS

Franks in a Blanket
Loaded Baked Potato Bites with Bacon, Cheddar & Chives
Boneless Mild, Chipotle or Hot & Honey Chicken
BLT Bites
Beef Sliders
Mini Cheesesteak Dumplings
Polenta Triangle Topped with Short Rib & Parmesan
Mini Cheese Quesadillas
Kennett Square Stuffed Mushrooms Filled with Andouille Sausage & Cheddar or Jumbo Lump Crab

VEGETARIAN

Vegetable Tostada
White Bean & Caper Crostini
White Truffle Potato Croquette
Gazpacho or Tomato with Grilled Cheese Wedge or Melon Soup Shot
Chickpea Fritters with Garlic Dill Sauce
Celery Root, Apple, Walnut Remoulade Phyllo Cup or on a Toasted Flatbread
Curried Cauliflower with Tzatziki
Goat Cheese Fritters
Hummus & Pepper Phyllo Cups
Goat Cheese & Fig Compote Crostini or Stuffed Fig with Goat Cheese

Cocktail Reception

Please Choose Two from the Following Cocktail Hour Stations

SMOKED FISH DISPLAY

White Fish Salad
Poached Salmon
Assorted Knishes
Smoked Scottish Salmon
Traditional Garnishes Including:
*Chopped Capers, Lemon Wedges, Grated Egg,
Minced Red Onion and Creme Fraiche*

FRUITTI DI MARE

Shrimp
Scallops
Clams
Mussels
in your choice of White Wine Sauce or Fra Diavolo

TAPAS

Choice of five (5) from the following:

Shrimp Scampi with Crostini
Meat Empanadas
Little Neck Clams with Chorizo
Red Snapper Ceviche
Gazpacho Shots
Avocado Toast with Grilled Shrimp
Half Steamed Mussels

FRENCH FRIES

Regular French Fries
Sweet Potato Fries
Truffle Fries
Sweet & Hot Barbeque Sauce
Spicy Horseradish
Blue Cheese
House Made Ketchup
Cheese Whiz

RAW BAR ON ICE

Jumbo Golf Shrimp
Chilled Oysters on a Half Shell
Snow Crab Claws
Spicy Cocktail Sauce
Raspberry Cucumber Mignonette,
Horseradish
Dijon-Chantilly
Tobasco and Lemon

SEAFOOD BAR

Shrimp Scampi
Oysters Rockefeller
Clams Casino
Crab Cakes
Add Lobster Tail for \$6 per guest

MEDITERRANEAN DIP BAR

Hot Crab Dip
Spinach & Artichoke Dip
Hummus, Baba Ganoush
Israeli Cous Cous Salad
Accompanied by:
Pita Chips
Toasted Croutes and Assorted Crackers

BOURBON STREET

Sauteed Gulf Shrimp
Andouille Sausage & White Cheddar Anson Mills Grits
Shredded Cheddar
Bell Pepper Brunoise & Scallion Garnishes
All Natural Buttermilk Fried Chicken Bites
Waffles
Vermont Maple Syrup
Corn Bread Pudding

300 EAST EVESHAM ROAD-CHERRY HILL, NJ · WOODCRESTCOUNTRYCLUB.COM

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TOUR OF ASIA

Sushi
Ahi Tuna Soba Noodles
Shu Mai Displayed in Bamboo Steamers
with Dipping Sauces
Choice of Three (3) From the Following:
House Made Vegetarian Rice or Jasmine Rice
Chicken, Shrimp or Pork Stir Fry
Curry Spiced Beef or Chicken Skewers
Vegetable Spring Rolls
Moo Shu Duck
Asian Chicken Meatballs

SLIDERS

Cheddar, Pepper Jack, American and Blue Cheese
Sautéed Cremini Mushrooms
Caramelized Onions
Applewood Smoked Bacon
Served on Soft Brioche Slider Rolls
Truffle Fries
Choice of Two (2) From the Following:
All Beef, Black Bean, Chicken Parmesean,
Salmon or Portabello Mushroom

SOUTH PHILLY

Margherita Pizza
Shrimp Pesto Pizza
Old Bay Fries
Cheese Whiz
Sautéed Onions
Mushrooms
Long Hots
Roasted Peppers
Choice of Two (2) From the Following:
Beef Cheesesteaks
Chicken Cheesesteaks
Putters Pork Sandwiches

NEW JERSEY FARM TO TABLE STATION

Selection of Seasonal Vegetables and Greens

SOUTH OF THE BORDER

Warm Soft Flour Tortillas & Crispy Taco Shells
Margarita Marinated Chicken & Carne Asada
Shredded Romaine
Pico de Gallo
Cilantro Lime Crema
Shredded Cheddar Jack
Guacamole
Spanish Style Rice
Blue Tortilla Chips
Made To Order Quesadillas
Choice of One (1) From the Following:
Cheese, Chicken or Lobster

BBQ SLIDERS

Carolina Pulled Pork
Pulled BBQ Beef Brisket
Cheddar
Bread & Butter Pickles
Caramelized Onions
Napa Cabbage Slaw
Carolina BBQ Sauce
Spiced Texas Style BBQ Sauce
Chipotle-Peach BBQ Sauce
Served on Slider Rolls
Cajun Fries

MADE TO ORDER PASTA CHOICE OF TWO

Black Truffle Sacchetti
with Pomodoro Sauce
Tortellini with Parmesean Cream
Crispy Pancetta and English Peas
Penne Pasta a la Vodka
Gemelli Pasta with Garlic, Oven Roasted
Tomatoes, Broccoli Rabe, Basil Pesto
Wild Mushroom Ravioli with Asparagus and
Brandy Mushroom Sauce
Gnocchi with Pomodoro
Gnocchi with Butternut Squash, Sage and
Brown Butter Sauce
Rigatoni Mezzi with Sausage and
Pomodoro Sauce

Plated Dinner

First Course - Choice of One Salad or Soup

SALADS

Woodcrest Caesar Salad

Crisp Romaine Hearts, Parmigiano-Reggiano, Herbed Croutons

House Salad

Mixed Greens with English Cucumbers, Grape Tomatoes, Julienne Carrots, Balsamic Dressing

Caprese Salad

Fresh Mozzarella and Jersey Tomatoes with Broken Olive Vinaigrette, Basil Oil, Micro Arugula

Spring Salad

Petit Baby Greens with Dried Cranberries, Goat Cheeses, Sliced Almonds, Red Wine Vinaigrette

Four Seasons Salad

*Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts,
Pickled Cucumber, Orange Vinaigrette*

Berry Salad

*Mixed Greens, Strawberries, Blackberries, Blueberries, Grape Tomatoes, Chopped Cucumbers,
Goat Cheese, Sliced Almonds and Orange Vinaigrette*

SOUPS

Lobster Bisque

Topped with Tarragon Oil

Trio Wild Mushroom Bisque

Cremini, Shiitake, Oyster Topped with Creme Fraîche

Classic Vichyssoise

With Potato, Leek, Truffle Cream

Woodcrest Crab and Corn Chowder

with Pancetta, Local Corn, Chili Oil

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Plated Dinner - Gold Package

Main Course - Choice of Three

FISH

Stuffed Sole with Jumbo Lump Crab Meat Imperial
Honey and Ginger Glazed Pacific Northwest Salmon
Miso Scented Alaskan Halibut with Ponzu Vinaigrette
Sea Bass with Preserved Lemon Parsley Butter
Florida Red Snapper with Coconut Ginger Lemon Vinaigrette

POULTRY

Pan Roasted French Cut Breast of Chicken with Madiera Jus Lie
Chicken Francaise with Meyer Lemon Beurre Blanc
Chicken Breast with Spinach, Provolone and Roasted Peppers
Topped with a Dijon Cream Sauce
Pan Seared Duck Breast with Mandarin Orange Duck Sauce

MEAT

Filet Mignon with Sauce Bordelaise
Roasted Tenderloin of Beef with Sauce Bordelaise
Grilled Veal Rib Chop with Wild Mushroom Demi-Glace
Roasted Colorado Rack of Lamb with Demi-Glace
Short Rib of Beef with Demi-Glace

DUET

Filet Mignon and Jumbo Gulf Shrimp stuffed with Crab Meat Imperial
Chicken Francaise and Grilled Salmon
Petit Filet and 5 oz Lobster Tail

Vegetarian, Vegan and Gluten Free Options Available Upon Request

SERVED WITH YOUR CHOICE OF TWO SIDES

Fingerling Potatoes
Garlic, Sweet Potato or Purple Peruvian Mashed Potatoes
Celery Root Puree
Polenta
Herb Jasmine Rice
Dauphinoise Potatoes
Asparagus
Broccolini
Squash
Roasted Tomatoes
Seasonal Julienne Vegetables

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Plated Dinner - Silver Package

Main Course - Choice of Two

Honey and Ginger Glazed Pacific Northwest Salmon
Lemon Sole Stuffed with Gulf Shrimp and Peekytoe Crab
Pan Roasted French Cut Breast of Chicken with Madiera Jus Lie
Chicken Breast with Spinach, Provolone and Roasted Peppers
Topped with a Dijon Cream Sauce
Filet Mignon with Sauce Bordelaise

Duet Plate - Filet Mignon and Jumbo Gulf Shrimp stuffed with Crab Meat Imperial

Vegetarian, Vegan and Gluten Free Options Available Upon Request

SERVED WITH YOUR CHOICE OF TWO SIDES

Fingerling Potatoes
Garlic, Sweet Potato or Purple Peruvian Mashed Potatoes
Celery Root Puree
Polenta
Herb Jasmine Rice
Dauphinoise Potatoes
Asparagus
Broccolini
Squash
Roasted Tomatoes
Seasonal Julienne Vegetables

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Dessert

Coffee and Tea Served Tableside

Sliced Wedding Cake
from Sweet Eats Bakery Voorhees, NJ
Package Includes Wedding Cake Priced at \$2 per person

*Served on a Painted Plate of Chocolate
and Raspberry Sauce with Fresh Berries*

CHOICE OF FIVE BUTLERED DESSERTS

Mini Donuts with Rumchatta and Bailey's Shot
Red Velvet Cake Shots
Tiramisu Shots
Painters Pallet of Mini Ice Cream Cones
Chocolate Chip Cookies and Vanilla Milkshake
Strawberry Shortcake Shots
Mini S'mores
Lemon, Mango and Raspberry Sorbets
Chocolate Crunch Pretzels
Mini Banana Cream Pie
Chocolate Croissant Bread Pudding
Chocolate Mousse
Fruit Kabobs with Chocolate Covered Strawberry

Menu Additions

ADDITIONAL BUTLERED HORS D'OEUVRES & COCKTAIL HOUR STATIONS

See your Event Specialist for Details

DESSERT ACTION STATIONS

CHEESECAKE MARTINI BAR

Homemade Cheesecake Served in Martini Glasses
Assorted Toppings: Blueberries, Strawberries, Cherries and Fresh Whipped Cream

VIENNESE DESSERT TABLE

An Amazing Selection of Chef's Special Desserts

CHOCOLATE FONDUE STATION

Chocolate Fondue Served with Fresh Fruit, Cookies,
Graham Crackers, Marshmallows and More

S'MORES BAR

Graham Crackers, Hershey Chocolate Bars and Marshmallows

MILKSHAKE BAR

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight,
Mint Chocolate Chip, Classic Black & White Shake

DONUT BAR

Assortment of Housemade Donuts with Dipping Sauces, Chocolate,
Caramel, White Chocolate Glaze,
Peanut Butter, Toasted Coconut, Sprinkles, Crushed Cookies

CHOCOLATE HEAVEN

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies,
Chocolate Dipped Oreo Cookies, Chocolate Mousse,
Chocolate Covered Strawberries, Chocolate Covered Peanut Butter Bananas,
Triple Chocolate Biscotti

WAFFLES AND ICE CREAM SUNDAE BAR

Belgium Style Waffles for Ice Cream Sandwiches, Assortment of Ice Creams,
Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries,
Blueberries, Cherries and Fresh Whipped Cream

After Parties

Continue the dancing, drinking and good times at your wedding after party at Bar 1929. Conveniently located on site, your guests won't have to travel far to keep the party going!

Add Food to the Fun!

Based on a 50 person Minimum

BREAKFAST SANDWICHES

WINGS, PIZZA & FRIES

SOUTH PHILLY STATION



Contact Us

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