

# WEDDINGS AT WOODS FORT

Banquet & Private Event Pricing



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(636)462-1628

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All prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change, delivery and facility fees included when applicable. Menu prices are subject to a 5% increase, based on market cost at the time of booking

# ALL INCLUSIVE WEDDING & EVENT PACKAGES

Facility fee of \$500 is waived with purchase of a bar package

## *The Birdie*

Buffet Only  
\$27

4-Hour Beer/Wine/Soda  
\$40

4-Hour House Bar  
\$44

Two Salads  
One Entree  
Carved Beef or Turkey

Three Starches or Veggies  
Fresh Baked Bread & Butter

## *The Eagle*

Buffet Only  
\$34

4-Hour Beer/Wine/Soda  
\$47

4-Hour House Bar  
\$54

Two Salads  
One Entree  
Prime Rib or Carved Sirloin

Four Starches or Veggies  
Fresh Baked Bread & Butter

## *The Ace*

Buffet Only  
\$37

4-Hour Beer/Wine/Soda  
\$50

4-Hour House Bar  
\$60

Two Salads  
Two Entree  
Prime Rib or Carved Sirloin

Four Starches or Veggies  
Fresh Baked Bread & Butter

Champagne Toast for all Guests

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# MENU SELECTIONS

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## Salads

Choose two

Italian salad with field greens, black olives, tomato, mozzarella cheese, artichoke, red onion and pepperoncini

Caesar salad with romaine lettuce, garlic croutons, parmesan cheese & classic caesar dressing

Bistro salad with romaine lettuce, diced apples, dried cranberries and candied pecans topped with feta cheese

Farmer's salad with spinach, romaine blend, cucumbers, candied pecans, onion, tomato, shredded parmesan & croutons

## Starches

Penne pasta alfredo

Herb & garlic roasted red skin potatoes

Three-cheese au gratin potatoes

Garlic mashed potatoes with gravy

Baked macaroni & cheese

Brown sugar baked beans

## Vegetables

Steamed broccoli, cauliflower with cheese sauce

Sauteed green beans with onions & bacon

Corn O'brien

Sweet honey glazed carrots

Seasonal veggie platter

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# MENU SELECTIONS

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## Entrees

### Chicken Modiga

Italian breaded chicken breast topped with provolone cheese  
in a chardonnay & bacon cream sauce

### Garlic Chicken Penne Alfredo

Grilled chicken breast, spinach and bacon  
tossed in a garlic alfredo sauce

### Herb & Rosemary Baked Chicken

Chicken breast slow marinated in herbs & rosemary  
and baked to perfection

### Chicken Parmesan

Italian breaded chicken breast topped with fresh diced tomatoes,  
basil and mozzarella cheese, served with marinara sauce

### Oven Roasted Pork Loin

Oven roasted pork loin, served with a natural au jus

### Signature Lemon Pepper Tilapia

Topped with a lemon pepper butter and baked to perfection

### 18-Hour Smoked Beef Brisket

Served with horseradish cream sauce and honey barbecue sauce

### Slow Roasted Beef Top Round

Carved beef top round served with horseradish cream sauce  
and rich au jus

### Fried Chicken

House recipe hand-breaded chicken

### Four-Cheese Ravioli

Served with a tomato basil cream sauce

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# BAR PACKAGES

Priced Per Person

|                          |      |                          |      |
|--------------------------|------|--------------------------|------|
| 2-Hour Beer, Wine & Soda | \$12 | 4-Hour Beer, Wine & Soda | \$15 |
| 2-Hour House             | \$15 | 4-Hour House             | \$18 |
| 2-Hour Call              | \$18 | 4-Hour Call              | \$21 |
| 2-Hour Premium           | \$21 | 4-Hour Premium           | \$24 |

## Non-Host Bar

Guests purchase drinks, prices are per drink

|             |        |                    |        |
|-------------|--------|--------------------|--------|
| House       | \$4.50 | Bottle Beer & Wine | \$3.25 |
| Call & Wine | \$5.50 | Soda               | \$1    |
| Premium     | \$7    |                    |        |

A \$50 Bartender fee will apply to all non-host bars (1 Bartender/100 People)

**Celebrate with Care:** Woods Fort Staff reserves the right to make decisions on continued service of alcoholic beverages. No "shots" will be served. No alcohol will be served without proper ID.

Woods Fort is responsible for the administration, distribution and service of all alcoholic beverages with existing liquor laws.

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