

WOODHAVEN COUNTRY CLUB



**The Perfect Place to Start Your
New Life Together**

www.woodhavencountryclub.org | (502) 491-7112 ext. 10 or 23 | 7200 Woodhaven Road
Louisville, KY 40291

WOODHAVEN COUNTRY CLUB



R O O M R E N T A L

Main Ballroom (Seats up to 450)

Monday - Thursday \$495

Friday \$1,395

Saturday \$1,995

Saturday (May, June, September, October) \$2,695

Sunday \$995

Oak Room (Seats up to 50)

Monday - Thursday \$200

Friday - Sunday \$295

Room rental includes tablecloths with napkins, banquet chairs, tables, china, glassware and silverware, as well as event set up and break down.

A D D I T I O N A L F E E S

On-site wedding fee: \$500

Decoration Package: Cutting of the wedding cake, select table center pieces, bottle of champagne for the bride & groom, champagne bucket & glasses, cake knife & server and flowers on the bar top, buffet & piano.

\$175

Server (scheduled 1 per 50 guests) \$75

Bartender (scheduled 1 per 100 guests) \$100

20% service charge and 6% Kentucky sales tax will be added to all food and beverage purchases.

SPECIAL EVENTS

MENU



ENTREES

*All entrees include your choice of salad, two sides and fresh rolls.
Add a second entree for \$3.00. Add a third entree for \$2.00.*

P O U L T R Y

***Wedding Chicken** - Braised Thighs & Honey Ginger Sauce Over White Rice*
21.95

Caprese Chicken - Grilled Chicken, Tomato, Red Onion, Mozzarella & Fresh Basil Pesto
21.95

***Chicken Rustica** - Grilled Chicken, Bacon, Rosemary Garlic Cream*
21.95

***Kentucky Country Chicken** - Fried Chicken Breast, Pepper Gravy & Country Ham*
21.95

Chicken Scallopini - Grilled Chicken, Portabella, Mozzarella & Lemon Caper Butter
21.95

Chicken Royale - Grilled Chicken, Pancetta, Herbed Boursin & Garlic Butter
21.95

Chicken L'Orange - Seared Chicken, Rosemary & Orange Beurre Blanc
21.95

Chicken Marsala - Grilled Chicken & Portabella Marsala Cream
21.95

Southern Fried Chicken - Hand Breaded, Buttermilk Fried Chicken
21.95

***Sicilian Chicken Bake** - Grilled Chicken, Marinara, Pesto, Parmesan & Fresh Basil*
21.95

Chicken Mornay - Seared Chicken, Spinach, Sun Dried Tomatoes, Mozzarella & Creamy Mornay
21.95

Chicken Parmesan - Herb Bread Crumb Crust, Marinara, Mozzarella & Parmesan
21.95

***Chicken Bordeaux** - Grilled Chicken, Honey Ham & Mornay*
21.95

Bourbon Sesame Chicken - Boneless Fried Chicken, Bourbon Glaze & Fried Rice
21.95

Piedmont Chicken - Grilled Chicken, Ham, Tomato, Mozzarella & Thyme Butter
21.95

Woodhaven Hot Brown - Texas Toast, Slow Roasted Turkey Breast, Bacon, Tomato & Mornay
21.95

Thanksgiving Dinner - Slow Roasted Turkey Breast with Cornbread Sausage Dressing, Honey Roasted Root Vegetables, Mashed Potatoes & Gravy
23.95

Chef's Specialties

P O R K

***Pretzel Crusted Pork** - Crusted Pork Loin with Whole Grain Mustard Cream*
21.95

***Bourbon Barrel Pork** - Slow Roasted Pork Loin with Bourbon Honey Glaze & Sesame Seeds*
21.95

Madeira Tenderloin - Seared Tenderloin, Portabellas & Rosemary Wine Demi
21.95

Honey Crisp Tenderloin - Grilled Pork Tenderloin & Apple Jam
21.95

Pork Zinfandel - Walnut Crusted Tenderloin, Poached Pears & Zinfandel Demi
21.95

Chef's Specialties

B E E F

Prime Rib - Roasted Prime Rib with Rosemary Au Jus
24.95

***Slow Roasted Short Rib** - Demi Glaze & Creamy Parmesan Grits*
24.95

Short Rib Stroganoff - Cremini, Caramelized Onion, Demi, Amish Noodle & Dill Cream
24.95

Beef Manhattan - Texas Toast, Yukon Gold Mashed Potatoes, Slow Roasted Beef & Beef Gravy
24.95

***Filet Diane** - Tender Filet Tips with Cognac Dijon Demi with White Cheddar Grits*
26.95

Black-N-Blue Filet - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese
30.95

Filet Oscar - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus
35.95

***Skirt Steak Chimichurri** - Marinated Steak & Fresh Herbed Oil*
24.95

Oven Baked Meatballs - Homemade Meatballs, Marinara, Provolone, Mozzarella, Parmesan & Toasted Baguette
22.95

Chef's Specialties

S E A F O O D

***Scottish Salmon** - Seared Salmon, Chipotle Raspberry Coulis & Creamy Parmesan Grits*
22.95

Bourbon Molasses Salmon - Seared Salmon, Cajun Dusted with Almond Brittle
22.95

***Florida Grouper** - Grilled Grouper, Lobster Cream*
23.95

Lemon Pepper Basa - Seared Basa, Grape Tomatoes, Lemon Garlic Butter
20.95

Parmesan Crusted Basa - Sweet Onion Remoulade
20.95

Lemon Caper Basa - Seared Basa with Lemon Caper Beurre Blanc
20.95

Swordfish Puttanesca - Grilled Swordfish, Eggplant & Olive Marinara
23.95

Sea Bass - Seared Sea Bass, Pesto Butter & Grape Tomatoes
35.95

Caprese Shrimp Skewers - Seared Shrimp, Grape Tomatoes, Fresh Mozzarella, Garlic Butter, Fresh Basil with Rice Pilaf
23.95

***Blackened Shrimp Skewers** - Pineapple Salsa, Garlic Butter & Rice Pilaf*
23.95

Chef's Specialties

P A S T A

***Shrimp Tortellini** - Sherry Dijon Cream, Fine Herbs & Garlic Butter Bread Crumbs*
22.95

***Penne Rustica** - Grilled Chicken, Shrimp, Bacon & Rosemary Cream*
21.95

European Pasta - Grilled Chicken, Bowtie Pasta, Spinach, Artichokes,
Sun Dried Tomatoes & Roasted Garlic Oil
21.95

Manicotti Bolognese - Homemade Meat Sauce, Parmesan Ricotta, Mozzarella & Garlic Bread
21.95

Italian Sausage Lasagna - Marinara, Mozzarella, Ricotta & Parmesan
21.95

Blackened Chicken Alfredo - Penne Pasta, Creamy Alfredo & Parmesan
20.95

Angel Hair Scallopini - Grilled Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes,
Bacon, Lemon Caper Wine & Fresh Basil
20.95

Homemade Meatballs & Spaghetti - Marinara, Garlic & Basil
21.95

White Vegetable Lasagna - Alfredo, Broccoli, Spinach, Red Bell Peppers, Zucchini,
Squash & Creminis
21.95

Italian Baked Ziti - Marinara, Mozzarella, Provolone & Parmesan
19.95

Chef's Specialties

S A L A D

Woodhaven House - Carrots, Tomato, Cucumbers, Iceberg, Romaine, Mozzarella & House Croutons
Homemade Caesar - Romaine, Buttered Croutons, Shaved Parmesan

Stilton Blue - Candied Walnuts, Dried Cranberries, Poached Pears, Gorgonzola & Balsamic Vinaigrette
add \$1 per person

Strawberry Spinach - Spinach, Pecans, Strawberries, Red Onion with Raspberry Vinaigrette
add \$1 per person

Watermelon Mint - Feta Cheese, Arugula with Balsamic Vinaigrette
add \$1 per person

Individual Plated Salads add 1.95

S I D E S

S T A R C H E S

Creamy Parmesan Grits
Yukon Gold Mashed Potatoes
Loaded Red Skin Mashed Potatoes
Roasted Red Skin Potatoes
Baked Potato
Potato Cakes (Loaded, Cheddar &
Chive, or Country Ham & Gouda)
Wild Rice
Rice Pilaf
Macaroni & Cheese

V E G E T A B L E S

Country Style Green Beans
Green Bean Almondine
Steamed Vegetable Medley
Asparagus (add \$.50)
Buttered Corn
Corn Pudding
Honey Roasted Root Vegetables
Roasted Brussel Sprouts

Additional Side \$1.95 each

S O U P S

\$ 2 . 9 5

Tomato Bisque
Broccoli Cheddar
Lobster Bisque

D E S S E R T S

\$ 3 . 9 5

White Chocolate Cherry
Bread Pudding
New York Cheesecake
Chocolate Pecan Pie
Bourbon Chocolate cake
Key Lime Pie
Turtle Brownies
Lemon Bars
Chocolate Chip Cookies

HORS D'OEUVRES



STARTER PACKAGE

Add our Starter Package to any entree for \$2.95 per person.
The Starter Package includes an array of fresh fruits & vegetables, assorted cheese & crackers with homemade ranch dressing.

FIESTA PACKAGE

Add our Fiesta Package to any entree for \$3.95 per person.
The Fiesta Package includes House Made Tortilla Chips with Queso Blanco, Homemade Salsa & Guacamole.

ARTISAN PACKAGE

Add our Artisan Package to any entree for \$4.95 per person.
The Artisan Package includes our Chef's selection of Cured Meats & Cheeses, Boursin Stuffed Peppadews, Pickled Vegetables, Marcona Almonds & Pistachio, Olive Medley, Charred Baguette & Roasted Garlic Spread served with Fresh Berries.

COCKTAIL PARTY PACKAGE

\$ 2 3 . 9 5

Starter package plus 5 options from below

ADD TO ANY ENTREE

\$1.95 EACH

Shrimp Cocktail
Bacon Wrapped Scallops
Green Chili Wontons
Ahi Tuna Wontons with Ginger and Soy
Crab Cakes with Cajun Remoulade
Coconut Shrimp with Orange Marmalade
Spicy Tuna Sushi Roll
Beef Tenderloin & Asparagus Crostini with
Herbed Boursin Cheese

ADD TO ANY ENTREE

\$1.50 EACH

Caprese Skewers
Chicken & Waffle Skewers with Bourbon Maple
Drizzle
Bacon Wrapped Dates Stuffed with Boursin
Candied Bacon
Vidalia Onion Croustade
Stuffed Mushrooms (Sausage or Boursin)
Vegetable Spring Roll
Fresh Bruschetta Crostini with Goat Cheese
Smoked Salmon Pinwheels
Homemade Meatballs
Pot Stickers with Sweet Chili Sauce

REFRESHMENTS

Unlimited Coffee, Tea, Soft Drinks
\$2.95 per person



Bar Packages

S I L V E R

Unlimited Domestic Beer and House Wine
\$12 per person

G O L D

Unlimited Domestic Beer, House Wine and Liquor
\$13 per person

P L A T I N U M

Unlimited Domestic Beer, House Wine and Premium Liquor
\$16 per person

D O U B L E P L A T I N U M

Unlimited Domestic Beer, House Wine and Super Premium Liquor
\$19 per person