



*Weddings at
Woodhaven Country Club*



YOUR WEDDING...YOUR WAY!

Build the wedding of your dreams by selecting from the following products and services!

FACILITY RENTAL

Includes: 4 Hour Rental up to 450 guests, Room Set-Up and Clean- Up, Photo Opportunities on our Beautiful Grounds and a Venue Coordinator to help Manage your Event.

APRIL - OCTOBER	Friday \$ 2,195	Saturday \$ 2,995	Sunday \$ 1,695
NOVEMBER- MARCH	Friday \$ 1,695	Saturday \$ 2,195	Sunday \$ 1,395

FURNITURE, LINENS & DECOR

All Facility Rentals Include: Round and/or Rectangle Tables, White Chiavari Chairs, Standard Black or White Linens and Napkins, Dinnerware, Glassware, Silverware

Tablecloth Upgrade- Floor Length/Color Choice -\$18.00/table

Napkin Upgrade- Color Choice - \$1.00/napkin

Table Runner- Polyester or Satin -\$8.00/table. Glitz Sequence- \$18.00 /table

Charger Plates- \$1.00/plate

Tier 1 Centerpiece- \$10.00/table

Tier 2 Centerpiece- \$25.00/table

Customized Room Up-Lighting- \$295.00

MISCELLANEOUS

Add 1 Hour of Event Time - \$500.00

On-Site Ceremony- \$750.00

Outdoor Chair Rental- \$3.00/chair

Rehearsal & Day- Of Ceremony Coordination- \$150.00

White Arbor Rental- 100.00

Cake Cutting Service (Includes Cake Plates and Silverware)- \$1.00/person

Send Off Celebration- Bubbles or Sparklers - \$1.00/person

Cake or Cupcake Stand Rental-\$25.00

APPETIZER STATIONS



STARTER PACKAGE

Add our Starter Package for \$4.95 per person.

The Starter Package includes an array of Fresh Fruits & Vegetables, Assorted Cheese & Crackers with Homemade Ranch Dressing.

CHIPS & DIPS SNACK BOARD PACKAGE

Add our Chips and Dips Package for \$5.95 per person.

Our Chips & Dips Snack Board Package Includes French Onion Dip, 7-Layer Taco Dip, Spinach & Artichoke Dip and Hummus served with Pretzels, Pita, Tortilla Chips, Potato Chips and House Made Snack Mix.

ARTISAN PACKAGE

Add our Artisan Package for \$6.95 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.

RAW BAR PACKAGE

Add our Raw Bar Package for \$10.95 per person.

The Raw Bar Package includes Shrimp Cocktail, House Made Spicy Tuna Sushi Rolls, and Oysters on the Half Shell with an assortment of condiments on the side.

PASSED HOR D'OEUVRES



CHOOSE 3 - \$10.95/ PERSON

CHOOSE 4 - \$12.95/ PERSON

PRICING BASED ON 1-2 PIECES PER ITEM, PER PERSON

BBQ Bacon Wrapped Shrimp

Curry Chicken Satay
w/Peanut Sauce

Caprese Skewers

Chicken & Waffle Bites
w/ Bourbon Maple Bacon Jam

Pot Stickers
w/ Sweet Chili Sauce

Sushi Nachos
Sesame Seed Seared Tuna/Avocado/
Sweet Thai/Wasabi Aioli on Wonton Chip

BLT Bites
Double Smoked Bacon/Truffle
Mayo/Tomato/Arugula

Blue Crab Fritters
w/Key Lime Dipping Sauce

Country Ham Mini Sliders

Smoked Salmon Pinwheels

Korean BBQ Meatballs

Petite Hot Browns

Sesame Shrimp Crisps
w/Sweet & Sour Aioli

Stuffed Mushrooms
(Italian Sausage or Boursin)

Pecan and Cranberry Chicken
Tartlets

Fresh Bruschetta Crostini
w/ Goat Cheese

Shaved Beef & Vidalia Onion
Croustades

Parmesan Garlic Potato Soufflés

Vegetable Spring Rolls

*Food prices subject to change based on marketplace prices at time
of service. Prices may be finalized 30 days out from
scheduled date of event.

ENTREES

\$24.95/PERSON

All entrees include your choice of salad, two sides and fresh rolls. Add an Entree +\$3.00/person.

POULTRY

Chicken Rustica - Grilled Chicken, Bacon, Rosemary Garlic Cream

Kentucky Country Chicken - Fried Chicken Breast, Pepper Gravy, Country Ham

Chicken Picatta- Pan Roasted Chicken, Portabella Mushroom Ragout, Lemon Caper Butter

Chicken Marsala - Grilled Chicken, Portabella Marsala Cream

Oven Roasted Chicken Breast Wellington- Wild Mushroom, Herbed Pastry, Chicken Demi-Glaze

Herb & Lemon Pepper Roasted Chicken- Slow Roasted Rotisserie Style Chicken, Garlic Honey Drizzle

Sicilian Stuffed Chicken- Parmesan, Spinach, Artichoke, Roasted Tomato, White Wine Butter Sauce

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

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

Southern Fried Chicken- Hand Breaded, Buttermilk, Fried Chicken

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

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

PORK

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

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

Grilled Mojo Pork Loin- Garlic & Citrus Infused Pork Loin, Charred Pineapple, Sautéed Onions

Herb Crusted Pork Tenderloin - Seared Tenderloin, Portabellas, Rosemary Wine Demi

Honey Crisp Grilled Pork Tenderloin- Braised Red Cabbage, Bacon Jus, Honey Crisp Apple Jam

PASTA

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

Angel Hair Picatta- Seared Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes, Bacon, Lemon Caper Wine & Basil

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

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

Blackened Chicken Alfredo - Penne Pasta, Creamy Alfredo & Parmesan

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

Italian Baked Ziti - Marinara, Mozzarella, Provolone & Parmesan

SEAFOOD

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

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

Lemon Pepper White Fish - Seared Basa, Grape Tomatoes, Lemon Garlic Butter

Parmesan Crusted White Fish - Roasted Tomato Sauce, Lemon, Spinach

PREMIUM ENTREES

All entrees include your choice of salad, two sides and fresh rolls.

BEEF

Prime Rib - Roasted Prime Rib with Rosemary Au Jus
\$27.95

Slow Roasted Short Rib - Demi Glaze & Creamy Parmesan Grits*
\$27.95

Beef Manhattan - Texas Toast, Yukon Gold Mashed Potatoes, Slow Roasted Beef & Gravy
\$27.95

Skirt Steak Chimichurri - Marinated Steak & Fresh Herbed Oil
\$27.95

Filet Diane - Tender Filet Tips with Cognac Dijon Demi with White Cheddar Grits*
\$29.95

Black-N-Blue Filet - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese
\$32.95

Filet Oscar - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus
\$38.95

SEAFOOD

Blackened Shrimp Skewers -Pineapple Salsa, Garlic Butter & Rice Pilaf
\$25.95

Pecan Crusted Mahi Mahi- Honey Roasted Butternut Squash, Grain Mustard Beurre Blanc
\$26.95

Florida Grouper - Grilled Grouper, Lobster Cream*
\$27.95

Sea Bass - Seared Sea Bass, Pesto Butter & Grape Tomatoes
\$38.95

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SIDES

STARCHES

Creamy Parmesan Grits
Yukon Gold Mashed Potatoes
Loaded Sweet Cream Butter
Mashed Potatoes
Roasted Red Skin Potatoes
Baked Potato
Wild Rice
Rice Pilaf
Macaroni & Cheese

VEGETABLES

Country Style Green Beans
Green Bean Almondine
Steamed Vegetable Medley
Buttered Corn
Corn Pudding
Honey Roasted Root Vegetables
Roasted Brussel Sprouts
Asparagus (+\$1.00/person)

SALAD

Woodhaven House - Carrots, Tomato, Cucumbers, Onion, Spring Green Lettuce
Choose 2 Dressings: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Buttermilk Blue Cheese,
Thousand Island, Italian, Honey Mustard, Oil & Vinegar

Homemade Caesar - Romaine, Buttered Croutons, Shaved Parmesan

Stilton Blue - Candied Walnuts, Dried Cranberries, Poached Pears, Gorgonzola & Balsamic Vinaigrette
+ **\$2.00/person**

Strawberry Spinach - Spinach, Pecans, Strawberries, Red Onion with Raspberry Vinaigrette
+ **\$2.00/person**

Watermelon Mint - Feta Cheese, Arugula with Balsamic Vinaigrette
+ **\$2.00/ person**

ADDITIONAL FEES

Server (scheduled 1 per 50 guests)- \$125

20% Service Charge and 6% Sales Tax will be added
to all food purchases.

OPEN BAR PACKAGES

All packages are 4-hour services and include unlimited soft drinks, pink lemonade and self-serve stations with tea and water. Alcoholic beverage service stops 15 minutes before the event's scheduled end time to serve only non-alcoholic beverages.

SILVER

Domestic Beer and House Wine

\$18.00/Person

GOLD

Domestic Beer, House Wine & Liquor

\$20.00/Person

PLATINUM

Domestic & Craft Beer, House Wine and Premium Liquor

\$25.00/Person

CASH BAR OPTION AVAILABLE

Minimum Per/Person Expenditure Required

REFRESHMENTS ONLY

Unlimited Tea, Water, Soft Drinks & Pink Lemonade

\$3.95/Person Add Coffee - \$1.00/Person

ADDITIONAL FEES

Bartender (scheduled 1 per 100 guests)- \$150

**20% Service Charge and 6% Sales Tax will be added
to all beverage purchases.**

OUR ALL - INCLUSIVE PACKAGE

Take the stress out of planning with our all-inclusive package!

FURNITURE, LINENS & DECOR

Round and/or Rectangle Tables
Black or White Linen Tablecloths and Napkins
Dinnerware, Glassware & Silverware
Gold, Silver or Black Charger Plates
Tier 2 Centerpieces
Silk Florals on the Bar and Piano
Room Uplighting

FOOD & BEVERAGE

Full Serving Staff and Bartenders
Cake Cutting Service
1 Bottle of Champagne
Starter Appetizer Station- Assorted Fruits/Vegetables, Cheese & Crackers
Buffet Dinner - (2) Entrees, House or Caesar Salad, Two Sides & Dinner Rolls
Gold Bar Package - Domestic Beers, House Wine & Liquor

SERVICES & ENTERTAINMENT

Epic DJ & Light Show- Professional Disc Jockey for (4) Hours
Rehearsal and Ceremony Coordination

\$12,195

(+ ROOM RENTAL FEE BASED ON SELECTED DAY)

Savings of Over \$1,000!

**Package pricing for 150 guests.
Additional guests - \$79.95/per person
Pricing includes all Service Charges & Kentucky Sales Tax**

Price does not include On-Site Ceremony

**Ceremony - \$750.00
Outdoor Chair Rental - \$3.00/chair**



The Friendliest Club In Town