

WOODHAVEN COUNTRY CLUB



*Let us host your
next event!*

ROOM RENTALS



Room rentals include: 4 Hour Room Rental, Event Set up and Break Down, Tables, Chairs, White or Black Tablecloths & Napkins, Dinnerware, Glassware and Silverware.

BALLROOM RENTAL

APRIL - OCTOBER

MON- THURS
\$795

FRIDAY
\$2,195

SATURDAY
\$2,995

SUNDAY
\$1,695

NOVEMBER- MARCH

MON- THURS
\$695

FRIDAY
\$1,695

SATURDAY
\$2,195

SUNDAY
\$1,395

CABANA RENTAL

ONLY AVAILABLE AFTER LABOR DAY AND BEFORE MEMORIAL DAY WEEKEND

MON- THURS
\$495

FRIDAY
\$595

SATURDAY
\$1,295

SUNDAY
\$695

ONLY AVAILABLE 9AM-4PM

PATIO RENTAL

MON- THURS
\$395

FRIDAY
NOT AVAILABLE

SATURDAY
\$1,295

SUNDAY
\$595

OAK ROOM RENTAL

MON- THURS
\$295

FRIDAY - SUNDAY
\$395

ONLY AVAILABLE TO BE BOOKED WITHIN
30 DAYS OF EVENT AND NO EVENTS
BOOKED IN BALLROOM

APPETIZER STATIONS



STARTER PACKAGE

ADD OUR STARTER PACKAGE TO ANY EVENT 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.
FRENCH ONION DIP, 7-LAYER TACO DIP, SPINACH & ARTICHOKE DIP AND HUMMUS
W/ PRETZELS, PITA, TORTILLA CHIPS, POTATO CHIPS AND HOUSE MADE SNACK MIX

ARTISAN PACKAGE

ADD OUR ARTISAN PACKAGE TO ANY EVENT 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 TO ANY EVENT 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.

HOR D'OEUVRES



PASSED

CHOOSE 3 - \$10.95/ PERSON

CHOOSE 4 - \$12.95/ PERSON

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

STATION

CHOOSE 3 - \$23.95/ PERSON

CHOOSE 4 - \$26.95/ PERSON

CHOOSE 5 - \$29.95/ PERSON

PRICING BASED ON 4-5 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

SESAME SHRIMP CRISPS
W/SWEET & SOUR AIOLI

SUSHI NACHOS
SESAME SEED SEARED TUNA/AVOCADO/SWEET THAI/WASABI AIOLI
ON WONTON CHIP

BLT BITES
DOUBLE SMOKED BACON/TRUFFLE MAYO/TOMATO/ARUGULA

VEGETABLE SPRING ROLLS

FRESH BRUSCHETTA CROSTINIS
W/ GOAT CHEESE

SMOKED SALMON PINWHEELS

KOREAN BBQ MEATBALLS

PETITE HOT BROWNS

POT STICKERS
W/ SWEET CHILI SAUCE

STUFFED MUSHROOMS
(ITALIAN SAUSAGE OR BOURSIN)

PECAN AND CRANBERRY CHICKEN TARTLETS

COUNTRY HAM MINI SLIDERS

SHAVED BEEF & VIDALIA ONION CROUSTADES

PARMESAN GARLIC POTATO SOUFFLÉS

BLUE CRAB FRITTERS
W/KEY LIME DIPPING SAUCE

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Prices may be finalized 30 days out from scheduled date of event.

CASUAL DINNER

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T A C O B A R \$ 1 6 . 9 5

HARD CORN TACO SHELLS, SOFT FLOUR TORTILLAS, SLOW ROASTED TEQUILA LIME CHICKEN, SEASONED GROUND BEEF, SPANISH RICE, REFRIED BEANS, NACHO CHEESE, TORTILLA CHIPS, GUACAMOLE, SHREDDED CHEDDAR, SHREDDED LETTUCE, BLACK OLIVES, JALAPENOS, SALSA, DICED TOMATOES, ONIONS AND SOUR CREAM.

G R I L L H O U S E \$ 1 6 . 9 5

OUR FLAME GRILLED BURGERS, HOT DOGS AND CHICKEN BREASTS WITH CHEESE, LETTUCE, TOMATOES AND ONION, BAKED BEANS, POTATO SALAD AND POTATO CHIPS.

P A S T A B A R \$ 1 6 . 9 5

YOUR CHOICE OF 1 NOODLE SERVED WITH HOMEMADE MARINARA, ALFREDO, MEATBALLS, GRILLED CHICKEN, GARLIC BREAD AND HOUSE SALAD.

B B Q \$ 1 6 . 9 5

PULLED PORK WITH PULLED CHICKEN ~OR~ SMOKED TURKEY BREAST
ADD BRISKET +\$3.00/PERSON ADD RIBS +1.50/PERSON
SERVED WITH POTATO SALAD, BAKED BEANS, COLE SLAW, PICKLES, SLICED ONION AND BBQ SAUCE

B U T C H E R B L O C K D E L I B O A R D \$ 1 5 . 9 5

CHOOSE 4: ROAST BEEF, TURKEY, HAM, TUNA SALAD, CHICKEN SALAD, EGG SALAD, HAM SALAD WITH ASSORTED BREADS, CHEESES, LETTUCE, TOMATOES, ONIONS, PICKLES, MUSTARDS & MAYO
SERVED WITH ANTIPASTO SALAD, TROPICAL FRUIT SALAD, CHIPS & COOKIES

P I Z Z A

EACH PIZZA SERVES 4 TO 6 PEOPLE. ALL PIZZAS INCLUDE A HOUSE SALAD.

1 TOPPING PIZZAS: \$25.00 PER PIZZA

2-5 TOPPINGS PIZZAS: \$30.00 PER PIZZA

ENTREES

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\$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

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

PASTA

- Penne Rustica** - Grilled Chicken, Shrimp, Bacon & Rosemary Cream
- Angel Hair Picatta**- Seared Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes, Bacon, Lemon Caper Wine & Fresh 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

PREMIUM ENTREES

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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

SIDES

S T A R C H E S

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

V E G E T A B L E S

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: 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.

REFRESHMENTS

UNLIMITED WATER, TEA & SOFT DRINKS - \$3.95 PER PERSON ADD COFFEE - \$1.00 PER PERSON

Cash Bar

MINIMUM PER/PERSON EXPENDITURE REQUIRED
DOES NOT INCLUDE UNLIMITED TEA, WATER & SOFT DRINKS

Open Bar Packages

INCLUDES UNLIMITED TEA, WATER & SOFT DRINKS

SILVER

UNLIMITED DOMESTIC BEER AND HOUSE WINE

2 HOURS- \$15/PERSON

4 HOURS- \$18/PERSON

GOLD

UNLIMITED DOMESTIC BEER, HOUSE WINE AND LIQUOR

2 HOURS- \$17/PERSON

4 HOURS- \$20/PERSON

PLATINUM

UNLIMITED DOMESTIC AND CRAFT BEER, HOUSE WINE AND PREMIUM LIQUOR

2 HOURS- \$21/PERSON

4 HOURS- \$25/PERSON

ADDITIONAL FEES

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

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