Welcome

Thank you for considering Woodloch to host your wedding! Woodloch is the perfect place to hold a destination wedding!

Our beautiful location and warm hospitality are a perfect combination for your special day. This is such an exciting time and we are happy to help you create the wedding of your dreams.

Please review our offerings and a wedding coordinator will be ready and waiting to answer any questions you may have.

Thank you for considering us to be a part of your special day!

WOODLOCH
WEDDINGS

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Policy

- A deposit of $1,000.00 is required in order to secure the date. Half of the projected total is due 6 months prior to the date. Final payment will be due 2 weeks before the event. All payments are final regardless of an event count changes.
- All deposits are nonrefundable unless a function of equal or greater value is booked on the reserved date.
- The initial credit card provided for a deposit will be held on file for any additional charged that may occur.
- Based on availibility, extra time can be added on to evening receptions for $15.00 per person per hour– this includes any site fees and one hour of open bar.
- The set-up fee for your wedding ceremony is $7.00 per person. In case of inclement weather, an alternate option will be provided.
- The date and time available for ceremony sites depends upon other events occurring at the resort. Alternative ceremony sites available.
- Pre-ceremony photos at the wedding site are available based upon the function space. This must be approved in advance by a wedding coordinator. Alternative options available.
- There will be a $250.00 delivery fee for any gift bags or baskets delivered to accommodations. The front desk will be notified upon arrival and the bags will be picked up from the appropriate location. Bags will not be handed out at the front desk. Arrangements must be made 2 weeks prior to the wedding.
- Transportation from Woodloch Springs to Woodloch Pines can be arranged at an additional fee.
- A complimentary overnight room at Woodloch Pines is available for the couple with a minimum of 100 people attending your reception.
- A farewell or arrival boat ride may be arranged for your ceremony for a $150.00 fee.
- If you have a menu selection in mind that is not listed, please let us know. We are happy to accommodate any special requests.
- Depending on your menu and vendor count, vendor meals are half price or based on a flat fee.

- Final arrangements such as menu choice, napkin colors, etc. should be made at least 60 days in advance.
- Open flame candles are permitted only if the flame is surrounded by glass or a container. Tapered candles or low tea lights with exposed flame are not allowed.
- Final counts and seating arrangements are due 3 weeks before your event. Place cards must be provided by the couple in alphabetical order along with an alphabetical list of your guests' names and their seating arrangements. There may be a fee for any last minute changes to counts and seating arrangements.
- Items pertinent to the wedding such as centerpieces, favors, seating cards, guest book, card box, etc. should be delivered the day before the wedding and labeled with the names of the couple, along with an itemized list of all items provided. Please remove all stickers and wrappers from items. There will be a fee for any extra set-up required.
- Decorations on the grounds must be removed at the conclusion of the event. A $300 cleanup fee will be applied if any decorations or other debris are left on the grounds unless arrangements have been made prior with a wedding coordinator.
- The person signing the contract will be responsible for any damage to the premises caused by any guest.
- Woodloch does not assume responsibility for the damage or loss of any merchandise or article(s) left in the venue prior to, during, or following the event.
- All special arrangements are subject to approval.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Woodloch with the exception of the wedding cake and wedding favors.
- Any food or beverage remaining after your function cannot be removed from the premises with the exception of the wedding cake.
- For everyone's safety and comfort, Woodloch reserves the right to refuse alcoholic beverage service to any guest at the function under 21 years of age. Woodloch also reserves the right to limit the consumption of alcohol to any guest.
- The consumption of shots is prohibited during an open bar.
- There will be a corkage fee associated with any bottles of wine displayed on the tables if they are opened.
- All prices listed throughout this packet include tax and service fee and are subject to a 3 to 5% increase per year.
- Tip Jars will be present at all bars, if you would like the jars removed, we ask that the host leaves extra gratuity for the bar and cocktail staff.

Resort Activities

What makes Woodloch one of the best resorts in America? We believe it is a combination of the breathtaking natural setting, the warmth and dedication of our staff, and a tradition of exceeding expectations... all mixed with loads of fun!

Make your special day extra memorable by turning any of our award-winning activities into a private event for you and your wedding guests! Additional fees apply.

ACTIVITIES INCLUDE:

Archery
Archery Tag
Bakery Wars
Bumper Cars
Bumper Boats
Climbing Wall
DJ Dance Parties
Drum Circle
Escape Rooms
Fishing
Golf Events

Go Carts
Hayrides
Horse Races
Ice Skating
Karaoke
Mini Bowling
Olympics
Paddle Boats & Boards
Paintball Skirmishes
Private Casino
Rifle Range

Scavenger Hunt
Scenic Boat Tours
Snow Tubing
Texas Hold 'em
Trapshoot Contest
Volleyball
Waterskiing
Year-round Skating
Zip Lining
...and more!

For more information on our ever-growing list of activities, please visit woodloch.com/activities!

Accommodations

We are able to offer you and your guests a discounted rate to stay overnight in our Vacation Rental Homes at Woodloch Springs.

Woodloch Springs is a private community offering beautiful Vacation Rental Homes located around our award-winning golf course. Woodloch Springs is only five minutes from the main resort, Woodloch Pines, where you are able to enjoy our many activities and amenities. It is also directly across the street from The Lodge at Woodloch, our destination spa resort.

Our Vacation Rental Home rates vary throughout the year and will be based on the date of your wedding. They will include tax & service charge and apply for a maximum of three nights. Holidays and the months of July and August require a two-night minimum. Your guests will be provided with the option of reserving accommodations per bedroom or for an additional savings booking a house in full.

- Each guest will have their own bedroom. The kitchen and living room is shared with family and friends.
- We encourage you to pack a separate bag and arrive early to enjoy the facilities and activities. To ensure our housekeeping standards are maintained, your accommodations will be ready no later than 5pm; however, we make every attempt to have it available as soon as possible. Check-out time is 11am.
- Payment in full is required at the time of booking.
- Meals are not included. Your dining options are: Woodloch Pines Resort (reservations required), Woodloch Springs Clubhouse (reservations requested), The Woodloch Market and The Country Store Deli (no reservations/take-out only). Reservations can be made by calling 800-966-3562 option 3.
- Vacation Rental Homes can be held one year prior to your wedding. Vacation Rental Homes that have not been confirmed will be released six weeks prior to the wedding.
- Transportation to and from your event can be arranged with your wedding coordinator for an additional fee.
- Any guest can sleep on the pull-out couch or rollaway for an additional fee per night. Children 6 & under can sleep on the pull-out couch or rollaway at no additional charge.
- Pets will be allowed in certain Vacation Rental Homes. The pet must be crated, caged, or kept in the garage area when the guest is away from the house. If the pet is a dog, the dog must be walked in the wooded area behind the house and cleaned up after. Pets are not allowed on furniture or beds. There will be a $250 non-refundable deep cleaning fee; $50 for an additional pet with a maximum of 2 pets. If any damage is discovered when cleaning your house, you will be notified and charged.

To reserve your accommodations, please call 800-966-3562 option 1 for “Woodloch Pines”, then option 5 for “Wedding Accommodations.” We encourage you to visit our web site, www.woodloch.com, for general information and to view our facilities and accommodations.

Note: We may have rooms available at Woodloch Pines Resort, based upon availability.
This is not offered during holidays, summer, and peak season.

COCKTAIL HOUR

(Included in package price)

Includes one hour open bar with Woodloch's signature cocktail service & premium brands.

RECEPTION DINNER COCKTAILS

(Included in package price)

Includes open bar plus champagne toast. Includes cocktail service & premium brands. Afternoon reception includes 3 hours and evening reception includes 4 hours.
Satellite Bar available for an additional $300.

PREMIUM PACKAGE

(Included in package price)
*Options may vary for the Clubhouse at Woodloch Springs

TEQUILA
Jose Cuervo Gold

RUM
Bacardi, Captain Morgan

BOURBON
Jack Daniels, Jim Beam

CORDIALS
DeKuyper, Jacquin's

GIN
Beefeater, Gordon's

SCOTCH
Dewars, Johnny Walker Red

WHISKEY
Canadian Club, Seagram's 7, Windsor

VODKA
Absolute, Absolute Citron, Smirnoff

DRAFT BEER
(Not Available at Woodloch Springs Clubhouse)

Miller Lite, Yuengling Lager,
Samuel Adams Seasonal

WINE
A fine selection of our house wines available by the glass.

BOTTLED BEER
Bud Light, Budweiser,
Coors Light, Michelob Ultra,
Miller Lite, Sam Adams,
Yuengling Lager

Cocktail Hour Enhancements

MARTINI BAR

Only available with Platinum Bar. $300 for 100 guests or less.
$450 for over 100 guests.

CORDIAL BAR

Only available with Platinum Bar. $300 for 100 guests or less.
$450 for over 100 guests.

CORDIALS & CIGARS

Available with custom pricing.

PLATINUM PACKAGE

(Available at an additional charge of $8.00 per person)
In addition to premium brands.
*Options may vary for the Clubhouse at Woodloch Springs

TEQUILA
Patron Silver

RUM
Malibu, Meyers Dark

BOURBON
Maker's Mark

GIN
Bombay Sapphire, Tanqueray

SCOTCH
Chivas Regal, Glenfiddich,
Glenlivet, Johnny Walker Black

CORDIALS
B&B, Baileys, Courvoisier,
Chambord, Disaronno, Drambuie,
Frangelico, Grand Marnier, Irish Mist,
Kahlua, Sambuca

WHISKEY
Crown Royal, Jameson, Seagram's VO

VODKA
Grey Goose, Kettle One, Stoli,
Stoli Flavors, Tito's

DRAFT BEER
(Not Available at Woodloch Springs Clubhouse)
Miller Lite, Yuengling Lager,
Samuel Adams Seasonal

WINE
A fine selection of our house
wines available by the glass.

BOTTLED BEER
Amstel Light, Bass Ale, Beck's,
Blue Moon, Corona, Corona Light,
Dogfish Head, Guinness, Heineken,
Heineken Light, Perpetual IPA,
Wallenpaupack Brewing Company

Cocktail Hour Hors d'Oeuvres

Choose 6 Butlered selections. Included in package price.
Additional selections available for $5.00 per person per selection.

Includes culinary display of Artisan Cheese Selection, Grapes, Berries, Assorted Crackers, Rice Crackers & Flat Breads, Crudités, Fresh Vegetables with assorted dips, Fresh Fruit Platter & Raspberry Yogurt.

HOT SELECTIONS

- Mini Reubens
- Chicken Quesadillas
- Franks in Puff Pastry
- Mini Beef Wellington
- Mini Quiche Lorraine
- Raspberry Brie en Croute
- Mini Chicken Cordon Bleu
- Asparagus & Cheese in Phyllo
- Wild Mushroom Tartlet
- Mini Crab Cakes, Old Bay Aioli
- Risotto Cakes, Red Pepper Coulis
- Korean Street Tacos
- BBQ Shrimp, Wrapped in Bacon
- Crab Cake Corn Fritter, Lemon Aioli
- Stuffed Mushrooms with Sausage
- Mini Philly Cheesesteak Spring Rolls
- Spanakopita, Spinach & Feta in Phyllo
- Potato Croquette with White Truffle
- Coconut Shrimp with Ginger Strawberry Sauce
- Honey Sriracha Sesame Meatballs Plum Sauce
- Shrimp Wrapped in Wonton & Sweet Chile Sauce
- Grilled Lollipop Lamb Chops with Mint Chimmichurri
- Scallops Wrapped in Bacon, Pomegranate Balsamic Glaze

COLD SELECTIONS

- Hummus & Radish on Pita Crisp
- Antipasto Kabobs, Extra Virgin Olive Oil & Balsamic
- Skewered Two Color Melon and Prosciutto
- Southwestern Chicken, Salad, Guacamole on Tortilla
- Sesame Tuna, Wasabi Aioli on a Crisp Wonton
- Maine Lobster Salad on Crostini * Old Bay Aioli
- Cucumber & Crab Tower
- Smoked Salmon Pinwheel on Pumpernickel Bread, Dill & Capers
- Roast Beef Canope with Red Pepper Cream Cheese

ENHANCEMENTS

Serves 50 Guests

Warm Baked Brie Wrapped in Puff Pastry
(one Kilo Wheel) Topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers | $100

Warm Spinach & Artichoke Dip
with Sourdough Bread, Table Crackers | $50

Butlered Shrimp Platter
Chilled Jumbo peeled and deveined Shrimp, approximately 40 - 45 pieces, served with a Spicy Cocktail Sauce, Lemons & Limes | $125

Stations

Additional stations to enhance your cocktail hour, reception meal, or late night snack.

CHEF ATTENDED CARVING STATIONS

- **Roast Turkey Breast** | $8 per person
- **Baked Virginia Ham** | $8 per person
- **Marinated London Broil** | $8 per person
- **Prime Rib** | Market Price
- **Tenderloin of Beef** | Market Price
- **Ahi Tuna with Wakame** | Market Price

SLIDER STATION

$11 per person | Choose 3

Angus Burger ○ Crab Cake with Citrus Aioli ○ BBQ Pulled Pork or Chicken ○ Black Bean Veggie Burger ○ Short Rib Sliders with Frizzled Onions ○ Chilled Maine Lobster Salad on a Toasted Butter Mini Hawaiian Roll

Condiments: Frizzled Onions, Sliced Tomato, Shredded Romaine, Ketchup, Mustard, Dill Pickles, Cheddar Cheese, Blue Cheese

PASTA STATION

$11 per person | Choose 3 combinations

PASTA	○ Tri-color Tortellini ○ Penne ○ Faralle Bow Ties ○ Orecchiette
SAUCES	○ Alfredo ○ Fresh Basil Marinara ○ Pesto w/ pine nuts ○ Bolognese meat sauce ○ White Wine Clam Sauce ○ Vodka

Includes: Marinated Grilled Chicken, Grilled Vegetables, Sausage & Peppers, Garlic Knots, Parmesan Cheese & Red pepper flakes.

SPECIALTY STATIONS

Ultimate Seafood | $25 per person
Peeled and Deveined Shrimp, Snow Crab Claws & Oysters on the half shell. Spicy Cocktail Sauce, Lemon, Limes, & Mignonette

Pierogies Station | $8 per person
Caramelized Onions, Bacon Lardon, Smoked Kielbasa, Sauerkraut & Sour Cream

Grilled Cheese & Tomato Soup Shooters | $8 per person
American, Cheddar-Bacon, Brie & Apple

French Fry Bar | $8 per person
Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

Philly Cheesesteak Station | $10 per person
Make your own. Shaved Steak, Cheese, Onions, Mushrooms & Peppers

Gourmet Mac & Cheese Station | $10 per person
Choose 3: Smoked Gouda, Seafood, Lobster, Buffalo Chicken, Vegetarian

Smashed Potato Bar | $8 per person
Garlic and Sweet mashed potatoes with all the toppings

Taco Temptations | $10 per person
Create your own soft tacos with all the traditional toppings (ground beef, shredded chicken, cheddar cheese, shredded romaine lettuce, black beans, pico de gallo & sour cream)

Artisanal Flat Bread Station | $10 per person
Choose 3 flatbreads from our house selections

Meatball Bar | $8 per person
Sweet & Sour Plum Sauce, Italian Marinara, Jack Daniels BBQ

Sushi Station | Market Price
Assorted Rolls, Soy Sauce, Pickled Ginger & Wasabi

Dinner Reception

Cocktail hour, three hours of premium open bar & champagne toast included with afternoon package; four hours of premium open bar included with evening package. Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 8. Wedding cake included in package.

RECEPTION MEAL

Your meal includes a salad, appetizer, entree, starch, garden-fresh vegetable, homemade breads, soft drinks, coffee & tea.

PACKAGE PRICE

2022 Afternoon Wedding | $125 per person
2022 Friday & Sunday Evening Wedding | $145 per person
2022 Saturday Evening Wedding | $165 per person
(minimums apply)

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

SALADS

(Please select one)

Spinach Salad | Baby Spinach, Fresh Strawberries, Toasted Almonds, Goat Cheese, & Champagne Vinaigrette

Woodloch House Salad | Artisan Greens, Shaved Carrots, Radish, Grape Tomato with our House Dressing

Caesar Salad | Crisp Romaine Heart Lettuce with Shaved Asiago, Herbed Croutons, served with Creamy Caesar Dressing

Mesclun Greens & Berry Salad | Arugula mixed with Mezzculan, strawberries, black berries, & goat cheese wrapped in cucumber with a creamy garlic dressing

APPETIZER

(Please select one)

- Fresh Mozzarella, Fresh Basil & Tomato, Balsamic glaze & Extra Virgin Olive Oil
- Burrata, Pea Tendril, Tomato Confit, Kalamata Olives, Dressed with Extra Virgin Olive Oil
- Eggplant Rollatini stuffed with Ricotta Cheese & Fresh Marinara
- Risotto with Butternut Squash, Kale, Exotic Mushrooms, Pesto Sauce, Asiago
- Penne Pasta or Tortellini with choice Alfredo, Pesto, or la Vodka Sauce

Soup Favorites:
Butternut Squash Apple Soup, Lobster Bisque, Italian Wedding, Chicken & Rice, Shrimp & Roasted Corn Chowder

The following include an additional $5 charge per person:

- Shrimp Cocktail, spicy cocktail-Horseradish sauce
- Seared Scallop, Soft Polenta, Corn Salad & Cilantro Oil
- Colossal Crab Cocktail Lime Avocado Mousse, Mango Salsa & Micro Greens
- Pan –Seared Crab Cake Citrus Beurre Blanc, Baby Arugula & Tomato Confit

PLATED MENU SELECTIONS

(Select three entrees)

Exact entree counts must be provided. A fee of $4 per person will be applied if counts are not provided.

MEATS

Roast Prime Rib | Au Jus & Creamy Horseradish Sauce
Braised Short Rib | Caramelized Onions Bordelaise
"Steak Frites" Charbroiled 5oz Filet Mignon | Truffle Frites & Bordelaise sauce
Grilled Skirt Steak | Balsamic Brown Sugar Marinade
***Roast Tenderloin of Beef |** Our famous slow-roasted Beef Tenderloin, Bordelaise Sauce
***Charbroiled 12 oz NY Strip Steak |** Caramelized Vidalia Onion Cabernet Sauvignon Sauce
***Charbroiled 8 oz Filet Mignon |** Mushroom demi glaze, Béarnaise or Bordelaise Sauce
(All steaks can be served with any of the above sauces.)

POULTRY

Chicken Piccata | Lemon Caper Sauce
Chicken Francaise | Lemon Butter Sauce
Mediterranean Chicken | with Israeli Couscous, Kalamata olives, spinach, pine nuts, oven roasted tomatoes, feta cheese & Extra Virgin Olive Oil
Herb Roasted Chicken | Madeira Infused Poultry Jus
Chicken Breast "Oscar" | Pan Seared Euro Chicken Brest, Panko Breaded Crab, Asparagus & Béarnaise
BLT Chicken | Cavatelli, Roasted Heirloom Tomatoes, White Wine, Garlic, Shallots, Bacon, Shaved Parmesan, and Basil Pesto
Chicken Milanese | Lightly breaded, Carmelized Onion, Kale, Spinach, Chicken Ravioli, Roasted Garlic Jus

SEAFOOD

Lobster Ravioli | Asparagus tips, seafood sherry beurre blanc sauce
Pan Seared Jail Island Salmon | Lemon & herb with a beurre blanc sauce
Seafood Encrusted Haddock | Asparagus Lemon Dill Beurre Blanc
Shrimp Pappardelle | Sautéed Shrimp, tossed with garlic, EVOO & fresh herbs, prosciutto crisps
Grilled Sword Fish | Mojito marinated, with pineapple mango salsa & Coconut Basmati Rice
***Sesame Encrusted Ahi Tuna |** Soba Noodle Salad, Cucumber, Radish, Bok Choy & Ponzu Sauce
***Pepper Lacquered Chilean Sea Bass |** Dressed with a chardonnay sauce
***Brazilian 8 oz Lobster Tail |** Lemon and drawn butter

VEGETARIAN

Butternut Squash Raviolis | Sage Butter sauce, Sautéed Spinach & Dried Apple chips (seasonal)
**** Stuffed Peppers |** Quinoa, Black Beans, Tomato Coulis & Cilantro Oil
**** Grilled "Cauliflower Steak" |** Romesco Sauce & Sautéed Kale & Spinach
Polenta Cake | Spinach, Ratatouille, Cannellini Beans, Toasted Pine Nuts & Basil Oil
Lemon Risotto | Sautéed with Exotic Mushrooms, Garlic & Kale
Vegetarian Napoleon | Breaded eggplant cutlets layered with fresh mozzarella + tomato, over a bed of spinach with pesto + balsamic glaze

COMBINATIONS

Choice of one combination entree for your wedding

***Duet of 4 oz Petite Filet Mignon & Colossal Shrimp |** Matre de Butter
***Duet of Petite Fillet & Pepper Lacquered Chilean Sea Bass |** Bordelaise sauce & Chardonnay Beurre Blanc
***Surf & Turf 6 oz Brazilian Lobster Tail & Petite Filet Mignon |** Drawn Butter & Bordelaise Sauce

CHILDREN'S MEALS

Chicken Fingers and French Fries
Mac & Cheese
Pasta with butter or Marinara sauce

Children's Ages: 3-12
$50 per child

***Children can choose from plated menu selections or children's menu**

Our entrées are served with whipped garlic potatoes, asparagus, and roasted miniature carrots with the exceptions of our completed dishes.

** Indicates a surcharge based on Market price*
*** Indicates vegan dish*

Classic Wedding Buffet

Minimum of 50 people. Cocktail hour, three hours of premium open bar & champagne toast included with afternoon package; four hours of premium open bar included with evening package. Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 8. Wedding cake included in package.

PACKAGE PRICE

2022 Afternoon Wedding | $110 per person
2022 Friday & Sunday Evening Wedding | $120 per person
2022 Saturday Evening Wedding | $130 per person (minimums apply)

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

CHILLED SELECTIONS

(All included – Items may vary)

- Caesar Salad
- Fresh Mozzarella & Tomato
- Roasted Asparagus with Dill Mustard Sauce
- Grilled Vegetable Platter
- Fresh Broccoli & Raisin Salad
- Quinoa & Edamame Salad
- Pasta Salad
- Deviled Eggs
- Mushroom Salad
- Tuscan Olives

HOT SELECTIONS

(Select four from this tier)

- Chicken Picatta
- Chicken Marsala
- Margarita Chicken Pasta
- Roast Pork with Roasted Apples & Brandy
- Steak Tips Au Poivre
- Meatballs - Swedish or Italian
- Seafood Encrusted Icelandic Cod
- Seafood Cakes
- *Stuffed Peppers
- *Cheese Raviolis with a Basil Marinara
- *Penne a la Vodka or Primavera
- *Homemade Vegetable Lasagna
- *Eggplant Rollatini

(Select two from this tier)

- Broccoli & Carrot Medley
- Ratatouille
- Green Bean with Dried Cranberries
- Roasted Brussels Sprouts
- Herb Roasted Red Bliss Potatoes
- Whipped Garlic Potatoes
- Whipped Sweet Potatoes with Honey Butter and Candied Pecans

** Indicates vegetarian dish*

Signature Wedding Buffet

Minimum of 50 people. Cocktail hour, three hours of premium open bar & champagne toast included with afternoon package; four hours of premium open bar included with evening package. Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 8. Wedding cake included in package.

PACKAGE PRICE

2022 Afternoon Wedding | $125 per person
2022 Friday & Sunday Evening Wedding | $145 per person
2022 Saturday Evening Wedding | $165 per person (minimums apply)

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

SEAFOOD

- Alaskan King Crab
- Cured Smoked Salmon
- Fresh Jumbo Shrimp
- Oysters on the Half Shell
- Sesame Seared Tuna

ANTIPASTO

- Tuscan Olives
- Grilled Vegetable Platter
- Marinated Artichokes
- Fresh Mozzarella & Tomato
- Roasted Red Peppers
- Roasted Asparagus
- Dill Mustard Sauce
- Italian Meats & Cheeses
- Hummus
- Bruschetta
- Deviled Eggs
- Crostinis
- Pita Chips

COLD SALADS AND MORE

All included.
Items may vary.

- Field of Greens Tossed Salad
- Fresh Broccoli & Raisin Salad
- Quinoa & Edamame Salad
- Mushroom Salad
- Pasta Salad

ENTREES

- Chicken Picatta
- Braided Salmon with an Apricot Glaze and Basmati Rice
- Stuffed Peppers with Quinoa, Black Beans, Tomato Coulis + Cilantro Oil
- Golden Butterflied Shrimp

(Select two sides)

- Broccoli & Carrot Medley
- Ratatouille
- Green Bean with Dried Cranberries
- Roasted Brussels Sprouts
- Herb Roasted Red Bliss Potatoes
- Whipped Garlic Potatoes
- Whipped Sweet Potatoes with Honey Butter & Candied Pecans

CARVING STATION

- Marinated London Broil with Horseradish Sauce
- Additional stations available at additional charge- see "Stations"

Grand Wedding Station Reception

Due to the amount of stations and space needed, this buffet is offered for parties of 150 guests or less. Cocktail hour, three hours of premium open bar & champagne toast included with afternoon package; four hours of premium open bar included with evening package. Includes crudité and selection of butlered hors d'oeuvres - see "hors d'oeuvres" - pg. 8.

PACKAGE PRICE

2022 Afternoon Wedding | $120 per person
2022 Friday & Sunday Evening Wedding | $135 per person
2022 Saturday Evening Wedding | $145 per person (minimums apply)

Extra Time May Be Available Upon Request.
All prices include tax & service fee.

SALAD STATION

(All included – Items may vary)

○ Field of Greens Tossed Salad ○ Fresh Mozzarella & Tomato ○ Quinoa & Edamame Salad
○ Grilled Vegetable Platter ○ Roasted Asparagus with Dill Mustard Sauce ○ Deviled Eggs
○ Broccoli & Raisin Salad ○ Pasta Salad ○ Mushroom Salad ○ Tuscan Olives
○ Bruschetta ○ Garlic Hummus & Pita Chips

PASTA STATION

(Select three combinations)
Includes grilled chicken, grilled vegetables, sausage & peppers

PASTA	○ Tortellini ○ Penne ○ Farfalle
SAUCE	○ Alfredo ○ Clam ○ Pesto ○ Vodka ○ Bolognese

LAND AND SEA STATION

(Select one carved "Land" and two chafer "Sea" items)

LAND	○ Marinated London Broil Roast ○ Turkey with Cranberry Orange Chutney ○ Baked Virginia Ham with Spicy Mustard
SEA	○ Seafood Cakes ○ Shrimp and Scallop Scampi ○ Braided Salmon in an Apricot Soy Glaze ○ Icelandic Cod

Wedding Cakes

The centerpiece of your wedding day...
created by our Bakery!

Allow our talented pastry chefs to create a beautiful wedding cake for your special day. As always, we are happy to honor your special requests. Customized cakes may require an additional charge that is dependent upon the complexity of the design. Please give our pastry chefs one month's notice.

Cupcakes are available in lieu of wedding cake. Fondant cakes available at an additional charge.

*All cakes come standard with vanilla buttercream topping, but can be substituted with whipped cream or chocolate buttercream icing.

STANDARD FLAVORS

Wedding Classic
Vanilla cake filled with vanilla buttercream

Cookies and Cream
Vanilla cake with cookie pieces filled with our homemade cookies and cream filling

Woodloch's Strawberry Dream
Vanilla cake soaked in strawberry simple syrup, filled with vanilla custard with fresh cut strawberries

Carrot
Homemade decadent carrot cake with cream cheese icing

Classic Red Velvet
Red velvet cake filled with thick and rich cream cheese icing

Touch of Italy
Marble Rum cake filled with homemade cannoli cream

Celebration
Funfetti cake filled with raspberry jam

Chocolate Hazelnut
Chocolate cake filled with hazelnut buttercream

Chocolate Chip Cookie
Vanilla cake with chocolate chips filled with cream cheese icing and pieces of our Woodloch Chocolate Chip Cookies

GOURMET FLAVORS

Add $2.00 per person

Chocolate Orange
Double chocolate cake brushed with Grand Marnier, filled with orange curd

Black and White Layer cake
5 layers of vanilla cake filled with chocolate buttercream

Espresso
Chocolate cake soaked in espresso filled with chocolate espresso mousse

Bourbon
Vanilla cake soaked in brown sugar bourbon simple syrup and filled with bourbon mousse

Lover's Chocolate
Triple Chocolate filled with a layer of chocolate buttercream and whipped ganache, sprinkled with chocolate chips

Princess
Vanilla cake with raspberry swirl brushed with Chambord filled with raspberry puree mousse sprinkled with raspberry pieces

Rainbow
Every color of the rainbow cake, layered with buttercream filling

S'mores
Chocolate cake filled with marshmallow buttercream and a layer of graham crumble

NOTES

Dessert Stations

In addition to your wedding cake, "sweeten" things up with one of our signature dessert stations!

DESSERT PEDESTALS

Assortment of cookies, cannoli, mini éclairs, tartlets, dessert shooters & chocolate covered strawberries arranged on a pedestal to be displayed at each guest table. | $30 per table

CHOCOLATE FOUNTAIN

Strawberries, Pineapple, Bananas, Graham Crackers, Marshmallows, Pretzels, Pound Cake | $8 per person

SUNDAE BAR

Vanilla, Chocolate, and Strawberry Ice Cream plus all toppings | $8 per person

HOMEMADE PIE STATION $8 per person	**Choose 3:** Cherry, Blueberry, Apple, Chocolate Mousse, Pumpkin, Ice Cream
POPCORN BAR Add $7 per person	Put a twist on this classic treat with assorted toppings
CANDY STATION	Assortment of Candies | $150.00 set-up fee Use of Woodloch candy jars & setup included. The couple provides their own candy.
CUPCAKE STATION Add $9 per person	A selection of three homemade varieties displayed on a tiered stand.
MAKE-A-CAKE STATION Add $10 per person	Choose four cake & filling flavors and let your guests assemble their own miniature decadent wedding cakes!
GOODNIGHT GOODIES Add $5 per person	Bid your guests farewell with coffee, hot cocoa to go, and a fresh cookie, macaroons, breakfast sandwich or pretzel for a late-night treat!
DONUT STATION Add $8 per person	Includes Powdered, Cinnamon, Glazed, and Chocolate Glazed
WOODLOCH SIGNATURE SCANDINAVIAN CREPE STATION $8 per person	Strawberries, Blueberries, Assorted Fruit, Vanilla Ice Cream

**All prices include tax & service fee and are subject to a 3 to 5% increase per year.*

Rehearsal Dinners

$42 per person inclusive
Seasonal menu options. All entrees served with fresh baked bread.
Coffee, tea, and soft drinks are included.
Groups of 40 or more must provide entree counts.

THIS IS A SAMPLE MENU:

SALADS

House Salad or Caesar Salad

SIGNATURE ENTREES

(Select four)

Prime Rib
Smashed potatoes, asparagus, au jus

Veal Milanese
Arugula, tomato, garlic, evoo, smashed potatoes

Tuscan Chicken
Orzo, kalamata olives, roasted tomatoes, spinach, caper sauce

Pork Chop
Peach cranberry chutney, parsnip mashed potatoes, sauteed spinach

Salmon
Fennel, kale, white bean, sundried tomato pasta

Garden Pasta
Zucchini and squash noodles, spaghetti, roasted tomatoes, fresh basil pesto, parmesan

DESSERT

Woodloch's Signature Mud Pie with whipped cream & toasted almonds

BBQ BUFFET

$35 per person inclusive

○ Hamburgers ○ Hot Dogs with Sauerkraut ○ BBQ Chicken ○ Baked Beans ○ Tomato & Onion Platter ○ Ice Cream Sandwiches/ Raspberry Bars ○ Watermelon & Whole Seasonal Fruit ○ Chips & Pickles ○ Sliced Cheese Platter ○ Assorted Salads (Broccoli salad, Tortellini Salad)

All prices include tax & service fee and are subject to a 3 to 5% increase per year.

Post Wedding Gatherings

Your wedding celebration does not have to end with the reception! We can provide you with options that will allow you and your guests to gather and relax after your special event.

KEEP THE PARTY GOING WITH:

- DJ dance party
- Karaoke party
- Catered parties & late night snacks
- Light up lawn games

WOODLOCH'S BONFIRE & S'MORES

Fire Pit and S'mores supplies set up right at your guest home!
$400 flat rate

PIZZA-TO-GO

Full-size pizzas fresh out the oven, ready for your "after party!" Cheese $16 / Pepperoni $18

***WE'LL BRING THE PARTY TO YOU.**
PERSONALIZED CATERING OPTIONS ARE AVAILABLE!*

MORNING AFTER BREAKFAST

Invite your guests to come and enjoy a delicious breakfast before they depart.

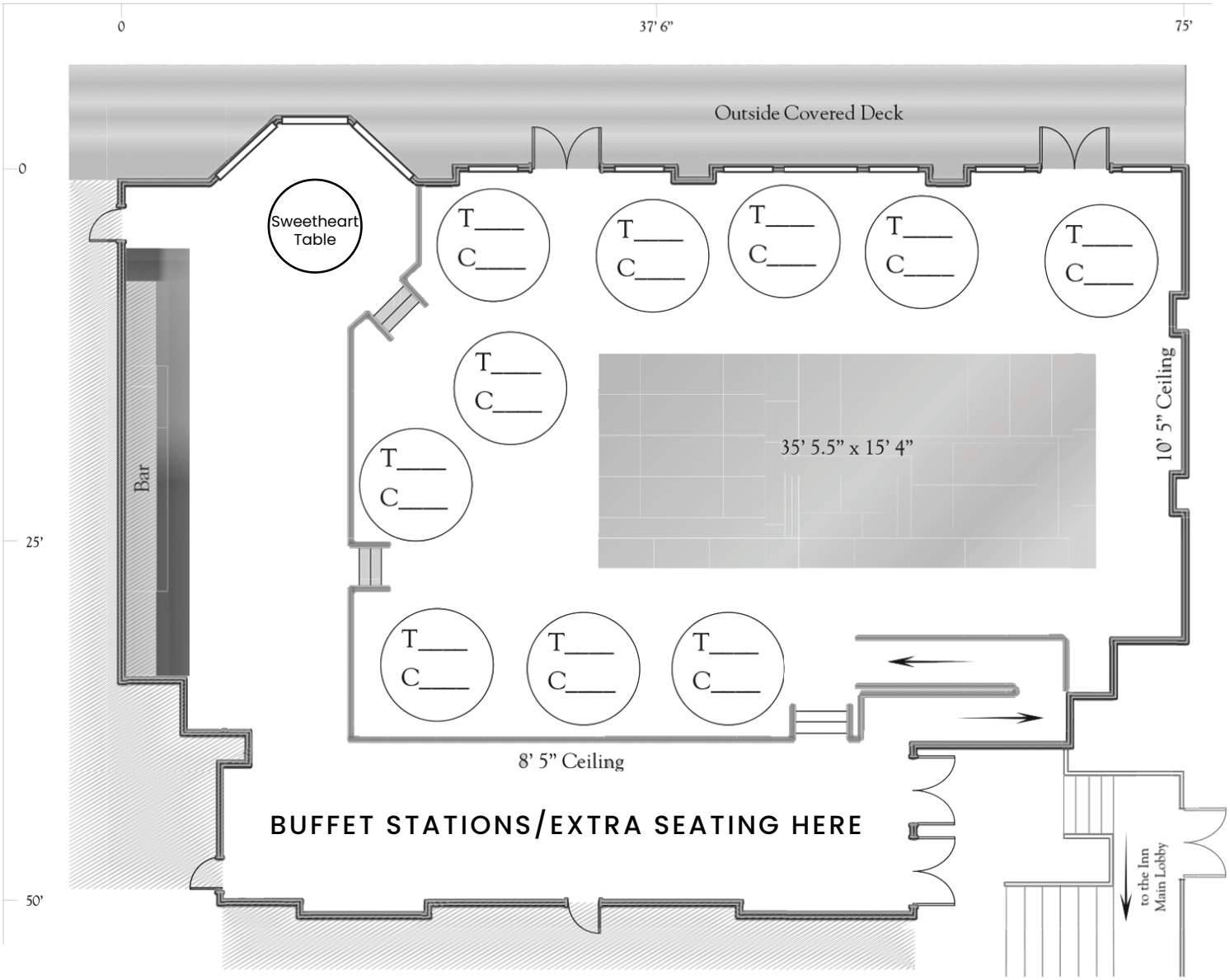
BREAKFAST BUFFET

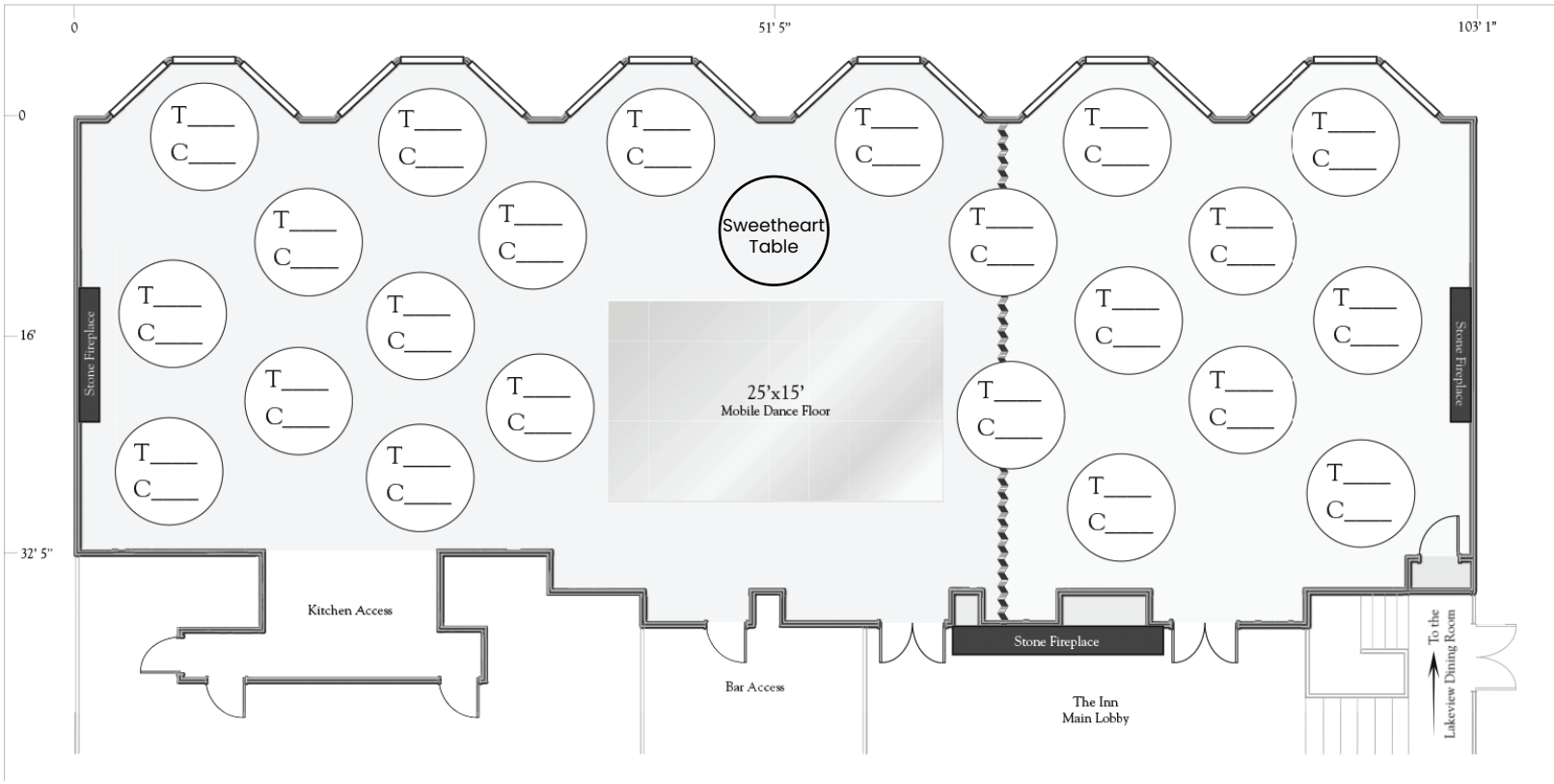
$22 per person | 20 guest minimum

- Chilled Juices, Coffee, Tea
- Fresh Fruit
- Fresh Baked Danishes & Muffins
- Assorted Bagels
- Yogurt & Granola
- Cold Cereal Selection
- Choice of Pancakes / Waffles
- Scrambled Eggs
- Bacon & Sausage
- Home Fries

- Add Omelet Station for $5.50 per person.
- Brunch cocktails available at additional cost.

All prices include tax & service fee and are subject to a 3 to 5% increase per year.


0
37' 6"
75'
0
25'
50'
Outside Covered Deck
Sweetheart Table
T____
C____
Bar
35' 5.5" x 15' 4"
10' 5" Ceiling
8' 5" Ceiling
BUFFET STATIONS/EXTRA SEATING HERE
to the Inn Main Lobby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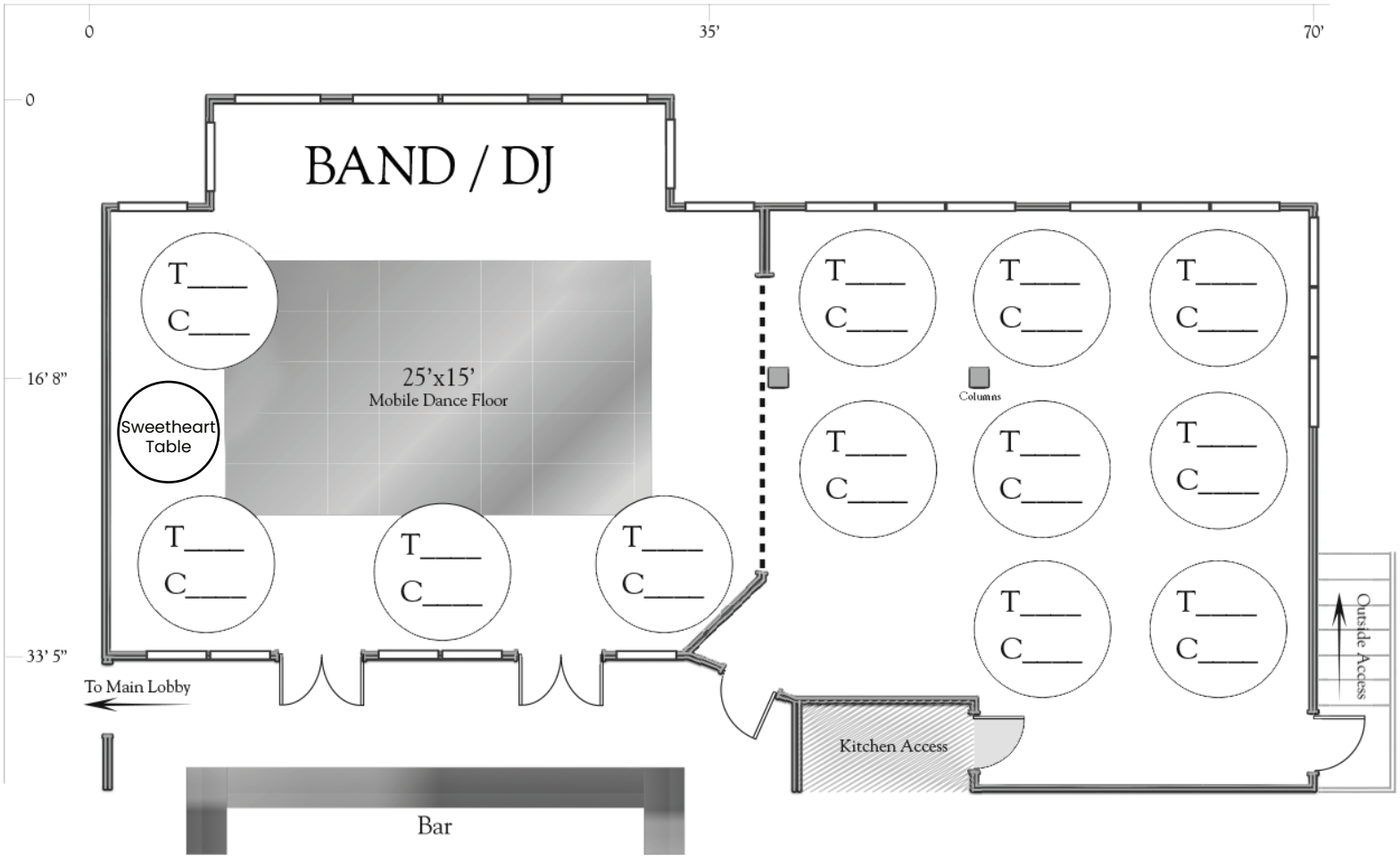
51' 5"
103' 1"
0
16'
32' 5"
Sweetheart Table
25'x15'
Mobile Dance Floor
Stone Fireplace
Stone Fireplace
Stone Fireplace
Kitchen Access
Bar Access
The Inn
Main Lobby
To the
Lakeview Dining Room

The Clubhouse Vista



Notes

MAILING ADDRESS

Woodloch Resort
Attn: Weddings
731 Welcome Lake Road
Hawley, PA 18428

SHIPPING ADDRESS

Woodloch Resort
Attn: Weddings
113 Olympic Drive
Hawley, PA 18428