



WOODLOCH

WEDDINGS

Intimate Wedding Packages

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.

GENERAL

- A deposit of \$1,000 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 any 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 charges that may occur.
- Based on availability, extra time may be added on to evening receptions for \$20 per person. The cocktail hour may be extended \$15 per half hour and \$25 per hour. This includes any site fees and open bar.
- The use of Fireworks and/or Sky Lanterns of any type anywhere on Woodloch Property is strictly prohibited. Sparkler sendoff 's are also prohibited unless conducted by an insured vendor.
- All prices listed throughout this packet include tax and service fee and are subject to an annual increase.
- There will be a \$300 housekeeping delivery fee for any gift baskets delivered to accommodations. The front desk will be notified upon arrival and the items will be picked up from the appropriate location. Items 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.
- We reserve the right to regulate the volume of music.

CEREMONY

- ***Due to safety concerns, in the event of inclement weather within 2 hours before the ceremony, Woodloch reserves the right to move the ceremony to the indoor option 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.
- Add a pre-ceremony arrival drink such as, coffee, hot chocolate, cider, lemonade, iced tea, water, etc. for \$5 per person. Alcoholic beverages vary in price and require a bartender fee.
- Woodloch can provide a microphone and speaker for use during the ceremony, should your entertainment not provide one, however please note it will not be attended during the actual event.

MENU

- If you have a menu selection in mind that is not listed, please let us know. We are happy to accommodate any special requests.
- Vendor meals are \$50 per vendor. This includes a vendor meal only. Vendors are not permitted to partake in the open bar unless noted as a personal guest of the wedding in which pull per person rate will apply.
- 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.

BAR

- Beverages are not permitted on the dance floor during the entirety of the event
- 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.
- Tip jars will be present at all bars. If you would like the jars removed, we require that the host leaves extra gratuity for the bar and cocktail staff. Please inquire with your coordinator on the required amount.

DÉCOR

- Woodloch will work with the couple to coordinate and order any rentals chairs/linens etc. that may be needed through our designated vendor. Should other vendors be requested, this is subject to approval and a coordination fee though the venue will apply based upon the guest count
- 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. This includes rental items.
- All special arrangements are subject to approval.

PACKAGE PRICE

The perfect wedding package for a stress-free intimate gathering for 11-45 guests. Includes wedding coordinator services, private dinner, 3 hours open bar -including cocktail hour and wedding cake.

\$225 per person

Ceremony fee of \$10 per person.

All prices include tax and service fee.

*Dance floor and extra time is available for an extra fee upon request.
(Venue fee of \$1,500 may apply to select options at Woodloch Springs.)

BAR PACKAGE

(3-hours included in package price)

TEQUILA

Jose Cuervo, Patron Silver, Casamigos

RUM

Bacardi, Captain Morgan, Malibu, Goslings Dark

BOURBON

Jack Daniels, Jim Beam, Bombay Sapphire, Hendrick's

GIN

Tanqueray, Bombay Sapphire, Hendrick's

SCOTCH

Dewars, Johnny Walker Black, Glenlivet, Balvenie

WHISKEY

Seagram's 7, Crown Royal, Jameson

VODKA

Absolute, Absolute Citron, Grey Goose, Kettle One, Stoli, Stoli Flavors, Tito's

WINE

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

BOTTLED BEER

Wide selection of bottled beer.

Choose 3 Butlered selections. Included in package price.

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

HOT SELECTIONS

- Mini Reubens
- Franks in Puff Pastry
- Mini Beef Wellington
- Raspberry Brie en Croute **V**
- Mini Chicken Cordon Bleu
- Wild Mushroom Puffs **V**
- Mini Crab Cakes, Old Bay Aioli
- Risotto Cakes, Red Pepper Coulis
- BBQ Shrimp, Wrapped in Bacon **GF**
- Falafel Bites
- Mushroom Spring Roll **VE**
- Nashville Roasted Cauliflower Bites **VE GF**
- 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
- Tuscan Chicken Prosciutto Meatballs
- Shrimp Wrapped in Wonton & Sweet Chile Sauce
- Grilled Lollipop Lamb Chops with Mint Chimmichurri **GF**
- Scallops Wrapped in Bacon, Pomegranate Balsamic Glaze
- Candied Fig with Gruyere Cheese And Balsamic Vinegar **GF**

COLD SELECTIONS

- Hummus & Radish on Pita Crisp **VE**
- Antipasto Kabobs, Extra Virgin Olive Oil & Balsamic **GF V**
- Skewered Two Color Melon and Prosciutto **GF**
- Southwestern Chicken, Lime, Cilantro & Avocado on Tortilla
- Sesame Tuna, Plum Teriyaki on a Crisp Wonton
- Maine Lobster Salad on Crostini with Old Bay Aioli
- Cucumber and Crab Canapé **GF**
- Smoked Salmon Mousse on Pumpernickel Crostini, Dill & Capers
- Roast Beef Canapé with Red Pepper Cream Cheese

**Additional gluten free options are available. Please inquire with your coordinator.*

All of our entrées are plated unless otherwise noted.
All entrées include appetizer, salad, vegetable, potato,
homemade bread selection and homemade wedding cake.

STARTERS

(Please select one)

- Fresh Mozzarella, Fresh Basil & Tomato, Balsamic Glaze & Extra Virgin Olive Oil ^{GF}
- Burrata, Pea Tendril, Tomato Confit, Kalamata Olives, Dressed with Extra Virgin Olive Oil & Balsamic Glaze ^{GF}
- Eggplant Napoleon stuffed with Ricotta Cheese & Fresh Marinara
- Risotto with Butternut Squash, Kale, Exotic Mushrooms, Basil Oil, Pine Nuts & Shaved Asiago ^{GF} ^V
- Penne Pasta or Tortellini with choice of Alfredo, Pesto, or A la Vodka Sauce

Soup Favorites:

Butternut Squash Apple Soup, Lobster Bisque, Italian Wedding, Chicken & Rice

SALADS

(Please select one)

Butter Lettuce Salad

Fig, Strawberry, Blueberry, Toasted Almonds, Goat Cheese,
Honey Amaretto Vinaigrette

Woodloch House Salad

Artisan Greens, Shaved Carrots, Radish, Grape Tomato
wrapped in Cucumber with our House Dressing

Caesar Salad

Crisp Romaine Heart Lettuce with Shaved Asiago, Herbed Croutons,
Parmesan Crisps served with Creamy Caesar Dressing

**Vegan or gluten free dressings are available upon request.*

We are happy to honor any special requests!

PLATED MENU SELECTIONS

(Select three entrees)

Exact entree counts must be provided. There will be a \$200 fee for counts not provided.

MEATS	Prime Pork Chop Roasted Garlic Jus or Bourbon Glaze	
	Roast Prime Rib Au jus & Creamy Horseradish Sauce GF	
	Braised Short Rib Caramelized Onions Bordelaise	
	Grilled Flat Iron Steak Brown Sugar Citrus Marinade	
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 Half Chicken Madeira Infused Jus	
SEAFOOD	Chicken Saltimbocca Prosciutto, Fontina Cheese, Sage, Roasted Shallot Demi Sauce	
	Lobster Ravioli Asparagus Tips, Seafood Sherry Beurre Blanc Sauce	
	Pepper Lacquered Jail Island Salmon Chardonnay Cream Sauce	
	Icelandic Cod Lemon Beurre Blanc Sauce	
VEGETARIAN	Paella Mussels, Shrimp, Clams, Peas, Chorizo, Saffron, Tomato Broth	
	Butternut Squash Raviolis (Seasonal) Sage Butter Sauce, Sautéed Spinach & Dried Apple Chips	
	Stuffed Peppers Quinoa, Black Beans, Tomato Coulis & Cilantro Oil VE GF	
	Cauliflower Rice Bowl Charred Corn, Bell Pepper, Black Beans, Tomato, Guacamole, Cilantro Sauce, Vegan Cheddar Cheese, Green Onion, Lime VE GF	
CHILDREN'S MEALS	Saffron Risotto Spring Peas, Confit Tomatoes, Wild Mushrooms	
	Spaghettied Squash Zucchini, Yellow Squash, Vegan Meatball, Arrabbiata Sauce, Vegan Parmesan VE GF	
	Chicken Fingers and French Fries	Children may choose from plated menu selections or children's menu \$50 per child ages 3-12
	Mac & Cheese	
	Pasta with Butter or Marinara Sauce	
	Pizza	
	Kid's Steak	

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

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.

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

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

Carrot

Homemade decadent Carrot Cake with Cream Cheese Icing

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 with Buttercream Filling

S'mores

Chocolate Cake filled with Marshmallow Buttercream and a layer of Graham Crumble

NOTES

\$50 per person

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

**Prices do not include tax & service fee and are subject to an annual increase.*

Inquire with your coordinator for more rehearsal dinner menu options.

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:

- Karaoke party (self run)
- 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!
\$450 flat rate

PIZZA-TO-GO

Full-size pizzas fresh out the oven, ready for your "after party!" Additional fee applies.

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

FAREWELL BREAKFAST

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

BREAKFAST BUFFET

\$30 per person | 20 guest minimum

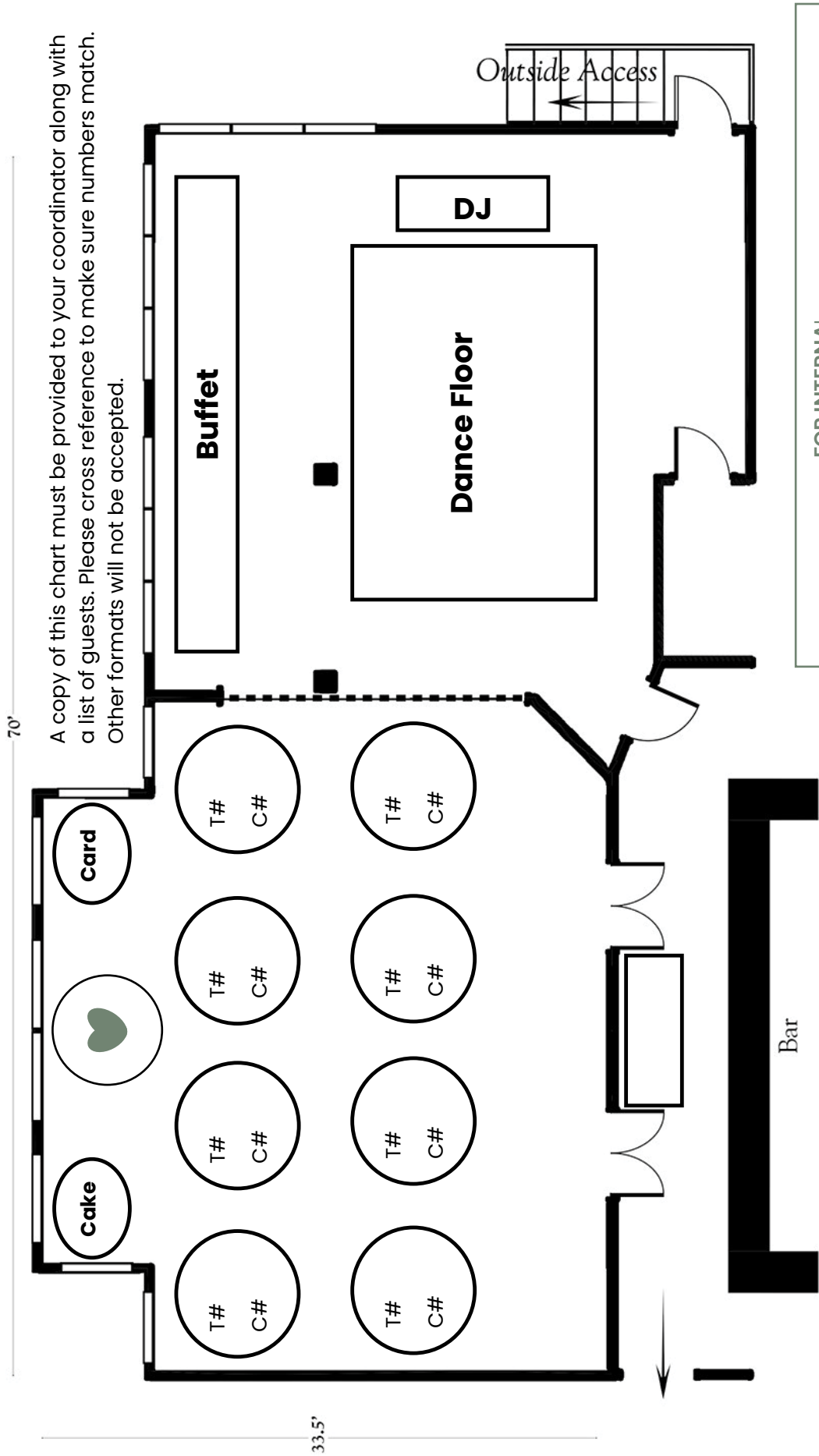
- Chilled Juices, Coffee, Tea
- Fresh Fruit
- Fresh Baked Danishes & Muffins
- Assorted Bagels
- Yogurt & Granola
- Cold Cereal Selection
- Choice of Pancakes / Waffles
- Scrambled Eggs
- Bacon & Sausage
- Home Fries
-
- Add Omelet Station for \$7 per person.
- Brunch cocktails available at additional cost.

**All prices include tax & service fee and are subject to an annual increase.*

Vista + Terrace Dining Rooms



Wedding name: _____ Date: _____ Count: _____



A copy of this chart must be provided to your coordinator along with a list of guests. Please cross reference to make sure numbers match. Other formats will not be accepted.

FOR INTERNAL

NAPKIN COLOR:

S

TABLE CLOTH COLOR:

M

CHAIRS:

L

FAMILY TABLES # _____

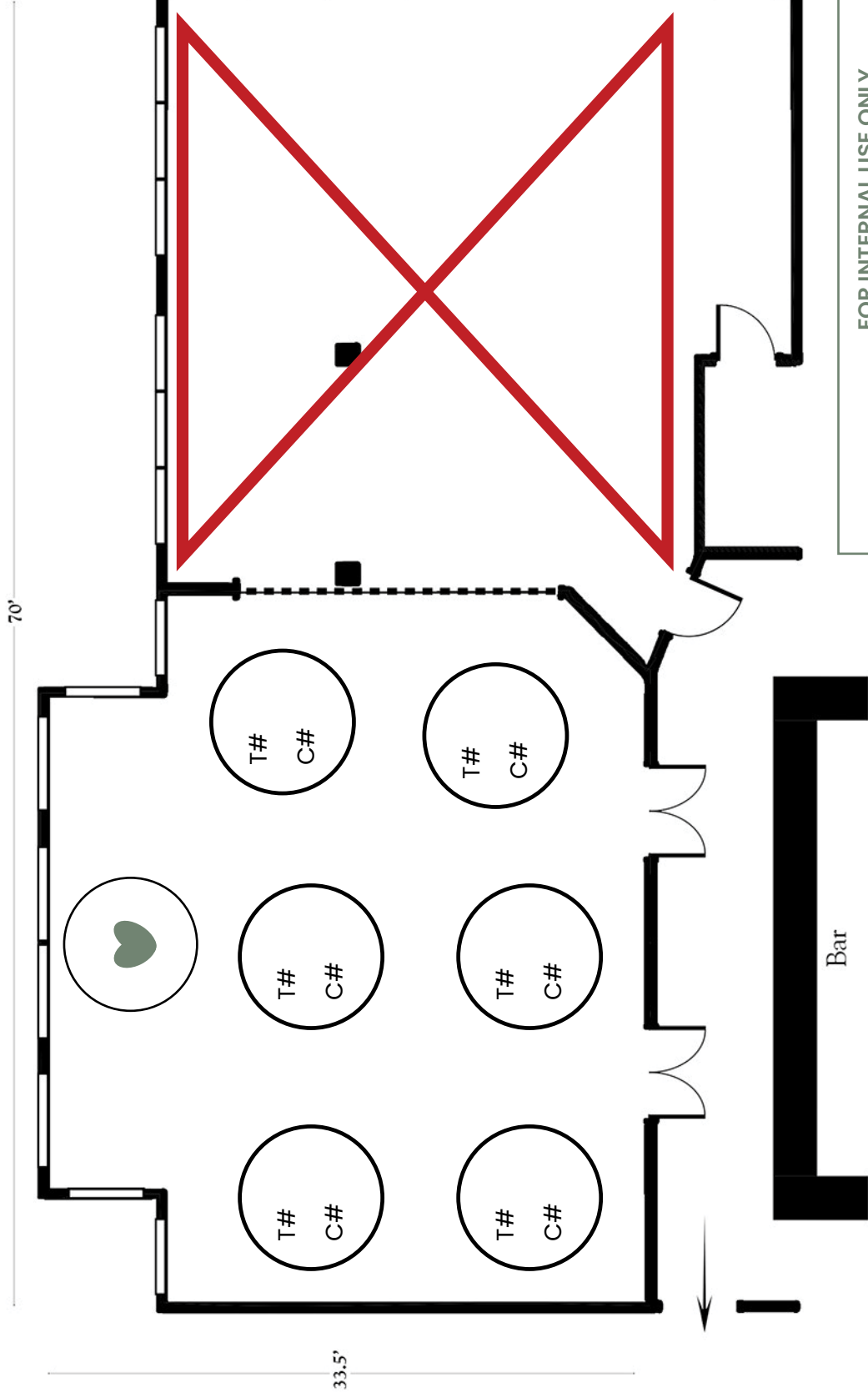
♥ = SWEETHEART TABLE // T = TABLE NUMBER // C = COUNT

Vista Dining Room



WOODLOCH
WEDDINGS

Wedding name: _____ Date: _____ Count: _____



FAMILY TABLES # _____

♥ = SWEETHEART TABLE // T = TABLE NUMBER // C = COUNT

FOR INTERNAL USE ONLY

NAPKIN COLOR: _____

TABLE CLOTH COLOR: _____

CHAIRS: _____

S _____

M _____

L _____