



WOODLOCH BANQUET MENU

WELCOME TO WOODLOCH

Thank you for considering Woodloch for your event.

We are pleased to present our package for your review and we

will personally assist you with planning every detail.

A FEW REMINDERS ABOUT OUR OFFERINGS

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- All menus include coffee, tea, decaf, milk, soft drinks, and selection of dinner rolls or fresh house-made bread
- Menu items may vary from listing and are subject to availability
- If you have a selection in mind that is not listed, please let us know
- Pricing throughout **does not** include 6% tax or 18% service fee
- Final Count is required 2-weeks prior to arrival. Woodloch will allow a 5% leeway for billing based on the final count.
- Pricing and items are subject to change
- We can provide additional options to accommodate special dietary needs & requests

Banquet Food and Beverage Minimums for The Clubhouse at Woodloch Springs

Afternoon Events - \$1,500.00

Friday and Sunday Evenings - \$2,500.00

Saturday Evenings - \$5,000.00 (Based on availability)

Events at the Inn at Woodloch are based upon availability

Woodloch.com | 800.WOODLOCH

BREAKFAST MENUS

CONTINENTAL MORNING GLORY | \$25.00

House Made Croissants and Muffins | Fresh Fruit & Seasonal Berries | Bagels, Cream Cheese, Butter & Jellies

Greek Yogurt & Granola | Coffee, Tea, Milk & Juice | Assorted Hot Breakfast Sandwiches (Additional \$5 per person)

WOODLOCH'S CLASSIC BREAKFAST BUFFET | \$30.00

[PARTIES OF LESS THAN 25 GUESTS WILL BE SERVED FAMILY STYLE]

House Made Croissants and Muffins | Assorted Cold Cereals | Greek Yogurt & Granola | Fresh Fruit & Seasonal Berries

Bagels, Cream Cheese | Butter & Jellies | Scrambled Eggs | Home Fries | Bacon | Sausage | Coffee, Tea, Milk & Juice

Please Choose One: Buttermilk Pancakes | Thick-Cut French Toast | Belgian Waffles | Scandinavian Pancakes

GET UP AND GO BREAKFAST BUFFET | \$40.00

[PARTIES OF 25 GUESTS OR MORE]

Fresh Fruit and Seasonal Berries

Avocado Toast on Sunflower Bread, Bagels, Croissants, Cream Cheese, Butter and Jellies

Greek Yogurt & Granola

Lox Platter | Red Onion and Capers

Coffee, Tea, Milk & Juice

Make your own Breakfast Burrito Bar

Soft Shell Tortillas

[Sample items below]

- | | | | |
|----------------------------------|--------------------|-----------------|-------------------|
| • Scrambled Eggs (Or Egg Whites) | • Diced Onions | • Black Beans | • Baby Spinach |
| • Roasted Polbano Corn | • Diced Tomatoes | • Guacamole | • Chorizo Sausage |
| • Cheddar Jack Cheese | • Breakfast Potato | • Pico de Gallo | • Bacon |

CHEF-PREPARED OMELET STATION IS AVAILABLE FOR AN ADDITIONAL \$7.00 PER GUEST

FOR EVENTS PRIOR TO 7AM, PLEASE ADD \$5 PER GUEST.

LUNCH BUFFET MENU OPTIONS

FOR GROUPS OF 25 OR MORE

**A la carte luncheon menu available upon request*

THE MID-DAY OASIS | \$40.00

Mixed Greens with Balsamic Vinaigrette | Chicken & Rice Soup
Amish Macaroni Salad | Cole Slaw | Tuna Salad With Pita Chips
Boar's Head Oven Roasted Turkey Hoagie | Vegetable Wrap with Hummus | Potato Chips & Pickles
Roasted Chicken | Penne with Vodka Sauce **or** Rigatoni with Meat Sauce **or** Orecchiette Pasta with Broccoli and Sausage
Garlic Knots | House-made Woodloch Cookies & Brownies

THE BACKYARD BARBEQUE | \$45.00

Salad with Roasted Corn, Diced Tomato, Bacon Bits, Black Beans, Cheddar Jack and BBQ Ranch
Redskin Potato Salad | Cole Slaw | Hamburgers | Hot Dogs & Sauerkraut
Lettuce, Tomato & Onion Platter | BBQ Chicken | Baked Beans
Potato Chips & Pickles | Ice Cream Sandwiches | Raspberry Multigrain Bars
*Garden Burger Available Upon Request | *BBQ Ribs Available for Additional \$8 per person

THE MEDITERRANEAN | \$45.00

Greek Salad Bar | Chickpea and Cucumber Salad | Ancient Grains | Crudité Platter with Roasted Red Pepper Hummus

GYROS STATION

Pita, Beef & Lamb Gyro Meat | Grilled Sliced Chicken Breasts & Grilled Vegetables | Falafels | Tzatziki Sauce
Shredded Romaine Lettuce | Diced Tomatoes | Lemon Bars

SOUTH-OF-THE-BORDER BUFFET | \$45.00

Vegetarian Bean Chili | Fiesta Pasta Salad | Charred Mexican Street Corn Salad

TACO BAR

Chicken | Blackened Fish | Seasoned Beef | Guacamole | Sour Cream | Pico de Gallo | Cheddar Jack | Lettuce
Diced Tomato | Red Onion | Black Beans | Tortilla Chips | Taco Shells | Cinnamon and Sugar Churros

BUILD-A-BOWL BUFFET | \$40.00

BASE: Chopped Romaine | Kale Power Blend | Ancient Grains | Spinach

TOPPINGS: Tomatoes | Black Beans | Scallions | Jalapenos | Avocado | Hard Boiled Eggs | Cucumbers
Edamame | Hummus | Chickpeas | Sprouts

PROTEIN: Seared Sesame Tuna | Roasted Sweet Potatoes | Tempura Chicken Bites
Parmesan Cheese | Blue Cheese | Queso Fresco | Feta

DRESSING: Ranch | Balsamic Vinaigrette, Sesame Ginger

DESSERT: Cookies & Brownies

HORS D'OEUVRES OPTIONS.....

The following hor d'oeuvres can be added to any of our menus.
The hor d'oeuvres will be served bulter-style for 1-hour.

CHOOSE A TOTAL OF 4 SELECTIONS PRICE \$25 PER GUEST

ADD ADDITIONAL OPTIONS FOR \$5 PER GUEST EACH

HOT SELECTIONS

Risotto Cakes, Red Pepper Coulis

Potato Croquette with White Truffle

Wild Mushroom Puffs **V**

Spanakopita, Spinach & Feta in Phyllo

Raspberry Brie en Crouete **V**

Mini Chicken Cordon Bleu

Tucson Chicken & Prosciutto Meatballs

Franks in Puff Pastry

Mini Reubens

Stuffed Mushrooms with Sausage

Mini Beef Wellington

Mini Philly Cheesesteak Spring Rolls

Lollipop Lamb Chop with Mint Chimmichurri **GF**

Mini Crab Cakes with Old Bay Aioli

Coconut Shrimp with Teriyaki

Scallops wrapped in Bacon with

Balsamic Glaze

BBQ Shrimp, Wrapped in Bacon **GF**

Shrimp Wrapped in Wonton & Sweet Chile Sauce

Falafel Bites **VE**

Mushroom Spring Roll **VE**

Nashville Roasted Cauliflower Bites **VE GF**

Candied Fig with Gruyere Cheese and Balsamic Vinegar **GF**

COLD SELECTIONS

Hummus & Radish on Pita Cracker **VE**

Antipasto Kabobs with Extra Virgin Olive Oil & Balsamic **GF V**

Skewered Two Color Melon and Prosciutto **GF**

Southwestern Chicken, Salad, Avocado & Goat Cheese on Tortilla

Roast Beef Canapé with Red Pepper Cream Cheese

Smoked Salmon Pinwheel on Pumpernickel Bread, Dill, Cream Cheese

Sesame Tuna, Teriyaki on Wonton Crisp

Lobster Salad on Crostini with Old Bay Aioli

Cucumber and Crab Canape **GF**

Crab & Avocado Toast with Spicy Lime Aioli

ENHANCEMENTS

Warm Baked Brie Wrapped in Puff Pastry (two pound wheel), topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers | \$55 (serves 20 - 25 people) **V**

Warm Spinach & Artichoke Dip in Sourdough Bread and Table Crackers | \$55 (feeds approximately 20 - 25 people) **V**

Butlered Shrimp Platter: Chilled Jumbo peeled and deveined Shrimp, Approximately 40 pieces, served with a Spicy Cocktail Sauce, Lemons & Limes | \$125 per bowl **GF**

GF gluten free **VE** vegan **V** vegetarian

STATIONS

ADDITIONAL STATIONS TO ENHANCE YOUR PACKAGE

CARVING STATIONS

Marinated London Broil - \$15 per guest
with *Bistro Sauce*

Prime Rib - \$17 per guest
with *Horseradish & Au Jus*

Roast Turkey Breast - \$12 per guest
with *Cranberry Relish & Rolls*

Tenderloin of Beef - \$20 per guest
with *Cognac Demi & Horseradish*

SLIDER STATION

\$18 per guest | Select 3

\$15 per guest | Select 2

Angus Burger

Black Bean Veggie Burger

Crab Cake with Citrus Aioli

Short Rib Sliders

BBQ Pulled Pork or Chicken

Chilled Lobster Salad on a Mini Hawaiian Roll

CONDIMENTS: Frizzled Onions, Sliced Tomato, Shredded Romaine, Ketchup, Dijon Mustard, Pickles, Cheddar Cheese, American Cheese, Bleu Cheese, and Bacon Bits

PASTA STATION

\$18 per guest
Choose 3 combinations

\$15 per guest
Choose 2 combinations

PASTA*

Tri-color Tortellini

Penne

Farfalle

Orécchiette

SAUCES

Alfredo

Fresh Basil Marinara

Basil Pesto

Bolognese Meat Sauce

White Clam Sauce

Creamy Vodka

***GLUTEN FREE PASTA AVAILABLE**

INCLUDES: *Garlic Knots, Parmesan Cheese & Red Pepper Flakes.*

ADDITIONAL ENHANCEMENTS, \$5 PER GUEST: *Marinated Grilled Chicken, Grilled Vegetables, and Sausage & Peppers*

SPECIALTY STATIONS

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

Ultimate Seafood | Market Price - Peeled and Deveined Shrimp, Oysters on the half shell. Spicy Cocktail Sauce, Lemon, Limes, and Mignonette

Pierogies Station | \$12 per guest - Caramelized Onions, Bacon, Smoked Kielbasa, Sauerkraut & Sour Cream

Grilled Cheese & Tomato Soup Shooters | \$12 per guest - American, Cheddar-Bacon, Brie & Apple

French Fry Bar | \$12 per guest - Waffle, Boardwalk & Sweet Potato Fries with assorted toppings & condiments

Gourmet Mac & Cheese Station | \$13 per guest - Choose 3: Smoked Gouda, Seafood, Buffalo Chicken, Grilled Vegetable

Artisanal Flat Bread Station | \$15 per guest - Margarita, Asiago Spinach & Artichoke, Fig, Prosciutto, Arugula

Philly Cheesesteak Station | \$17 per guest - Shaved Steak, Cheese, Onions, Mushrooms & Peppers

Crudit  | \$15 per guest - Display of Artisanal Cheese Selections, Fresh Fruits, Vegetables, Assorted Crackers, Rice Crackers & Flat Breads

Charcuterie Station | \$18 per guest - Bruschetta Tapenade, Crostinins, Pita Chips, Hummus, Roasted Red Peppers and Variety Cured Italian Meats & Cheeses

Meatball Bar | \$13 per guest - Sweet & Sour, Marinara, BBQ

A LA CARTE OPTIONS

THE CLUBHOUSE AT WOODLOCH SPRINGS

BASED UPON AVAILABILITY

FOR GROUPS UNDER 25

We can offer our full menu which changes seasonally.

Selections are priced per item.

Dining location options include our Grille Room, Overlook, or a private room.

FOR GROUPS OF MORE THAN 25

We offer a limited a la carte menu with some of our favorite options from the seasonal menu at the Clubhouse.

We will assist in choosing the best location for your dining experience.

BANQUET PLATED DINNER MENU

\$65.00 PER PERSON FOR 4-COURSE EVENT

APPETIZERS | SELECT ONE APPETIZER **OR** SOUP

Fresh Mozzarella & Tomato
with Basil & Balsamic Vinaigrette

Pear & Brie Flatbread

Seared Pot Stickers with Sweet
Chili Sauce & Asian Slaw

Mozzarella Sticks

Penne Vodka

Burrata with Prosciutto Crisps
| Add \$4 per guest

Shrimp Cocktail | Add \$8 per guest

Crab Cake | Add \$8 per guest

Lobster Ravioli | Add \$8 per guest

Cream of Broccoli

Roasted Corn & Shrimp Chowder

Chicken & Rice Soup

Italian Wedding Soup

Tomato Bisque

Lobster Bisque

SALAD | SELECT ONE - SERVED FAMILY-STYLE

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

PLATED DINNER MENU

ENTREES | SELECT 3 ENTRÉES - MEAL COUNTS ARE REQUIRED
SELECT ENTREES MAY INCUR AN ADDITIONAL PER PERSON CHARGE

MEATS

Roast Prime Rib of Beef
Slow Roast Prime Rib with Au Jus

Braised Short Rib
Caramelized Onions Bordelaise

Prime Reserve Pork Medallions
*with White Cheddar Mac and Cheese
and Jack Daniels BBQ Sauce*

Charbroiled 12 oz NY Strip Steak | +\$15.00
Grilled Center-Cut Steak with Bordelaise

Charbroiled 6 oz Filet Mignon | +\$20.00
Grilled Center-Cut Filet Mignon with Demi Glaze

Flat Iron Steak | +\$12.00
Orange Soy Reduction and Wasabi Peas

POULTRY

Chicken Piccata
Sauteed Chicken Breast, Lemon Caper Sauce

BLT Chicken
*Tomatoes, Arugula, White Wine, Bacon, Shaved
Parmesan, Basil Pesto over Cavatelli*

Chicken Marsala
Sauteed with mushrooms and marsala wine

Herb Roasted Chicken
with Pan Gravy

Grilled Chicken Caprese
*Tomato and Fresh Mozzarella with Pesto
and Balsamic Glaze*

Chicken Saltimbocca
Prosciutto, Fontina Cheese, and Spinach

SEAFOOD

Pan Seared Atlantic Salmon
Lemon & herb with a beurre blanc sauce

Icelandic Cod
Lemon Dill Beurre Blanc

Surf & Turf | Market Price
Grilled center-cut mignon with lobster tail

Crab Cakes
Sriracha Aoli with Black Bean Corn Relish

PASTA

Vegetarian Lasagna
*Layers of Italian Cheeses, Zucchini, Squash,
Spinach and Mornay Sauce*

Cavatelli
*with Sausage, Broccoli, Roasted Tomatoes, Olive
Oil, and Garlic*

Pappardelle Bolognese

Raviolis
*Wild Mushroom **OR** Four Cheese with
Marinara Sauce*

VEGETARIAN

Stuffed Peppers **VE**
*Quinoa, Black Beans, Balsamic Glaze &
Tomato Coulis*

Grilled Cauliflower Steak **VE**
*Brown Rice-Chickpea Pilaf, Romesco Sauce,
Sauteed Greens*

Lemon Saffron Risotto
*Sautéed with Wild Mushrooms, Garlic, Peas,
Confit Tomatoes*

Butternut Squash Ravioli
Sage Butter, Sautéed Spinach

Vegetarian Napoleon - Breaded Eggplant Cutlets
*Layered with Fresh Mozzarella and Tomato over a
bed of Spinach with Pesto and Balsamic Glaze*

Spaghetti Squash Noodles – with Vegan Meatballs,
Arrabbiata Sauce, Vegetarian Parmesan

Pad Thai **VE** - Rice Noodles, Tofu, Scallions, Cashews
and Peanut Pad Thai Sauce

Southwestern Cauliflower Rice Bowl – Charred Corn,
*Bell Peppers, Black Beans, Avocado, Tomatoes,
Cilantro Sauce, Vegan Cheddar, Green Onion, Lime*

DESSERT

Select any dessert of your choice on page 13

Chef's choice of potato and seasonal vegetables | **VE** = vegan dish

SPECIALTY DINNER BUFFETS.....

FOR GROUPS OF 25 OR MORE
FOR LESS THAN 25 GUESTS, ADD \$150 SURCHARGE

KANSAS CITY STEAK OFF

\$65

Salad with Roasted Corn, Diced Tomato,
Bacon Bits, Black Beans, Cheddar Jack
Cheese and BBQ Ranch

Broccoli & Kale Salad

Pasta Salad

Steamed Clams with Melted Butter

New York Strip Steak

Marinated Chicken Kababs

Bourbon Glazed Salmon

BBQ Tofu Bowl

Bacon Cheddar Bisquits & Corn Bread

Baked Potato

Corn on the Cob

Baked Beans

Watermelon

Warm Apple Pie a la Mode

TASTE OF ITALY

\$55

Classic Caesar Salad

Tuscan Olive Salad

Mushroom Salad

Assorted Meats and Cheeses

Fresh Mozzarella & Tomato

Spaghetti Squash with Vegan Meatballs
(Available Upon Request)

Chicken Madeira

Penne Pasta a la Vodka

Freshly Baked Cod with Olive Oil, Lemon & Capers

Chianti Braised Short Ribs

Garlic Knots

Tiramisu and Cannolis

SOUTHERN TABLE

\$55

Salad with Roasted Corn, Diced Tomato,
Bacon Bits, Black Beans, Cheddar Jack
Cheese and BBQ Ranch

Bourbon Glazed Pork Medallions

Baked Mac n' Cheese

Shrimp and Grits

Fried Chicken

Bacon Cheddar Biscuits & Corn Bread

Red Skinned Potato Salad

Grilled Fruit Salad

Cream Corn

Rice & Beans with Vegan Sausage

Key Lime Pie Shooters

TRADITIONAL DINNER BUFFET

MINIMUM OF 50 GUESTS

\$60

*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE OF \$400 WILL BE APPLIED.

CHILLED

All included,
items may vary

House Salad, Fresh Mozzarella & Tomato, Balsamic Glaze

Roasted Asparagus, Mediterranean Grain Salad

Tuscan Olives, Smoked Mozzarella Pasta Salad

Broccoli Salad, Tortellini Salad

HOT SELECTION

SELECT 3

Lemon Herb Chicken Breast | Steak Tips Au Poivre

BLT Chicken with Cavatelli

Prime Pork Medallions with Jack Daniels BBQ | Homestyle Meatballs (Swedish or Italian) | Eggplant Rollatini

Mahi with Citrus Salsa | Panseared Seafood Cakes | Lemon Pepper Cod

INCLUDES: Local Seasonal Vegetables & Red Bliss Potatoes

[Vegetarian Options Available - See Page 12]

PASTA STATION

SELECT 2

Tortellini Alfredo | Bowtie with Blackened Shrimp | Papperdelle Bolognese

Cavatelli with Fresh Basil Pesto | Penne a la Vodka | Baked Vegetable Lasagna

Orechiette with Sausage, Roasted Tomatoes, and Broccoli Rabe | Manicotti

Mac & Cheese | Five Cheese Ravioli

*Gluten Free Pasta Available

(Garlic Knots with Station)

DESSERT

Traditional Mud Pie with Whipped Cream & Toasted Almonds

THE SHAREABLE MENU

This form of communal dining adventure is current, flexible and fun!

This also ties into Woodloch's traditions of culinary heritage. The only thing more stimulating than the culinary experience is the company of those around you!

MINIMUM OF 25 GUESTS

\$80

[\$20 PER PERSON ADDITION TO PACKAGE PRICE]

1ST COURSE

Charcuterie Board: An assortment of Cured Meats and Artesian Cheeses
Olives | Pickled Vegetables | Grain Mustard | Crostinis | Bread Sticks

2ND COURSE

Wild Exotic PA Mushroom Caramelized & Fontina Cheese Flatbread
Brie & Roasted Pears, Candied Pecans, Baby Arugula, Balsamic Glaze
& Extra Virgin Olive Oil Flatbread
Caprese Salad

3RD COURSE

Sautéed Shrimp in Garlic, Herbs & Spinach
Grilled Flank Steak with Chimichurri Sauce
Chicken Cacciatore
Southwestern Cauliflower Rice Bowl
Sesame Broccoli | Basmati Rice

4TH COURSE

Assorted Cake Pops, Miniature Pastries & Macaroons from the Woodloch Bakery

TRADITIONAL SMORGASBORD.....

FOR GROUPS OF 50 OR MORE

\$85

*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE OF \$400 WILL BE APPLIED.

SEAFOOD

“Peel & Eat” Jumbo Shrimp, Oysters on the Half Shell

Tuna Poke, Smoked Salmon, Seafood Salad

COLD SALADS & ANTIPASTO

Items May Vary

House Salad, Deviled Eggs, Fresh Mozzarella & Tomato, Balsamic Glaze

Roasted Asparagus, Ancient Grains Salad

Antipasto Platter with Italian Meats, Cheeses & Olives

Tortellini Salad, Smoked Mozzarella Pasta Salad

Grilled Vegetables

ENTRÉES

Items May Vary

Chicken Madeira, Manicotti

Grilled Salmon with Orange-Ginger Glaze, Golden Jumbo Butterflied Shrimp

Bourbon Glazed Roast Pork with Charred Sweet Potato and Brussel Sprouts

Steak Tips au Poivre

Local Seasonal Vegetables, Red Bliss Potatoes

CARVING STATION

Prime Rib with Horseradish Sauce

DESSERT

Traditional Mud Pie with Whipped Cream & Toasted Almonds

GRAND HORS D'OEUVRES PARTY

FOR GROUPS OF 50 OR MORE

\$60

*IF COUNTS FALL BETWEEN 35-45, AN ADDITIONAL CHARGE OF \$400 WILL BE APPLIED.

SALAD STATION

Build your own salad with assorted greens and toppings

CRUDITÉ OR CHARCUTIERE STATION

Please refer to page 4 for Crudite & Charcutiere

PASSED HORS D'OEUVRES (CHOOSE 4)

Please refer to page 3 for Passed Hors d'oeuvres

STATIONS (CHOOSE 2)

Please refer to page 4 for details

Pasta Station (choose two combos)

London Broil Carving Station

Slider (choose two)

French Fry

Meatball Bar

Pierogies

DESSERT

Station of Miniature Pastries, Cake Pops & Macaroons

HEALTHY DIETARY OPTIONS

HEALTHY LUNCH CHOICES

Grilled Vegetable & Hummus Wrap

Grilled Seasonal Vegetables, Hummus, Mesclun Greens, Olive Oil & Balsamic

Portabella Sandwich

Grilled Marinated Portabella on Multi- Grain Roll, Lettuce & Tomato

Noodle Bowl

Sesame Tofu, Exotic Mushrooms, Seasonal Vegetables & Edamame

Flat Bread Caprese

Frat Bread Pizza, Fresh Mozzarella, Tomato, Extra Virgin Olive Oil & Balsamic Vinegar

Vegetable Quiche

Broccoli, Mushrooms, Caramelized Onions, Swiss Cheese, Baked in Fresh Savory Custard

Vegetable Lasagna

Spinach, Zucchini, Squash, Ricotta Cheese, Mozzarella & Monray Sauce

DINNER OPTIONS

VEGAN, VEGETARIAN & GLUTEN FREE SELECTIONS

Stuffed Pepper

Quinoa, Black Beans Cilantro Oil & Balsamic Glaze

Southwestern Cauliflower Rice Bowl

Charred Corn, Bell Peppers, Black Beans, Avocado, Tomatoes, Cilantro Sauce, Vegan Cheddar, Green Onion, Lime

Pad Thai

Rice Noodles, Tofu, Scallions, Cashews & Peanut Pad Thai Sauce

Vegetarian Napoleon

Breaded Eggplant Cutlets Layered with Fresh Mozzarella, Tomato, over a bed of Spinach, Pesto and Balsamic Glaze

Spaghetti Squash

with Zucchini Noodle and Vegan Meatballs

Additional Vegetarian and Gluten Free Alternatives Available Upon Request.

Items can be substituted or added to any menu, additional fee may apply.

 gluten free  vegan  vegetarian

DESSERT SELECTIONS

PREPARED BY THE WOODLOCH BAKERY

Please select one, included with all dinner packages

OUR SIGNATURE DESSERT: Mud Pie with Whipped Cream and Toasted Almonds

ALTERNATIVE DESSERT OPTIONS:

Angel Food Cake with Berries & Whipped Cream | Banana Chiffon Cake with Bananas Foster Sauce | Chocolate Peanut Butter Pie
Blueberry Cobbler | Molten Lava Cake | Death by Chocolate Cheesecake | Carrot Cake | Brownie Sundae | NY Style Cheesecake
Warm Banana Bread Pudding with Maple Pecan Sauce | Strawberry Shortcake | Raspberry Bar | Caramel Apple Cake

FRESH BAKED SEASONAL FRUIT PIES: Blueberry, Apple, Apple Crumb

ENHANCE YOUR DESSERT

Additional fee applies for the following items

SPECIAL OCCASION CAKES *Available as a Sheet or Round Cake - Prices Vary*

Cake Options - White | Chocolate | Marble | Rum | Orange | Lemon | Carrot | Strawberry or Raspberry Swirl
Chocolate Buttercream | Buttercream or Whipped Cream Icing | Funfetti
Cake Filling Options - Lemon | Cherry | Pineapple | Raspberry | Strawberry | Vanilla Pudding
Chocolate Pudding | Chocolate Mousse | Buttercream | Chocolate Buttercream | Hazelnut
Vanilla Pudding with Fresh Strawberries | Strawberry Mousse | White Chocolate Mousse | Cannoli

DESSERT PEDESTALS | \$40 PER TABLE

Assortment of Mini Eclairs, Chocolate Covered Strawberries, Cake Pops & Macaroons arranged on a pedestal to be displayed at each guest table

ULTIMATE WOODLOCH ICE CREAM SUNDAE BAR | \$9 PER PERSON

Choose 3 Flavors: Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Ice Cream, Cookies n' Cream, Crumbcake, Maple Walnut
Toppings - Chocolate Syrup, Caramel, Whipped Cream, Chocolate Chips, Sprinkles, Nuts and more!

GOODNIGHT GOODIES

\$8 PER GUEST

Bid your guests farewell with coffee, hot cocoa to go, and choose either a fresh cookie, breakfast sandwich, or pretzel for a late-night treat!

DONUT STATION

\$8 PER GUEST

Includes Powdered, Cinnamon, Glazed, and Chocolate Glazed

PIZZA-TO-GO

\$20 PER CHEESE PIE

Add \$2.50 per topping. Full-size pizzas fresh out the oven, ready for your "after party!"

LIBATIONS

Our cocktail service features only high-quality brand name spirits. Our accommodating staff will serve table-side throughout your party eliminating the need for your guests to wait in line at the bar. Please add 20% gratuity to each package.

PLATINUM OPEN BAR

All types of alcoholic beverages listed below, including frozen and blended selections.

One-Hour Party.....	\$35.00 per person	Two-Hour Party.....	\$45.00 per person
Three-Hour Party.....	\$55.00 per person	Four-Hour Party.....	\$65.00 per person

TEQUILA: Patron Silver. **CORDIALS:** B&B, Baileys, Courvoisier, Chambord, Disaronno, Drambuie, Frangelico, Grand Marnier, Irish Mist, Kahlua, Sambuca. **RUM:** Malibu, Meyers Dark. **GIN:** Bombay Sapphire, Tanqueray. **BOURBON:** Maker's Mark. **SCOTCH:** Chivas Regal, Glenfiddich, Glenlivet, Johnny Walker Black. **WHISKEY:** Crown Royal, Jameson, Seagram's VO **VODKA:** Grey Goose, Kettle One, Stoli, Stoli Flavors, Tito's. **SELECT DRAFT AND BOTTLED BEER SELECTION | WINE***

PREMIUM OPEN BAR

All types of alcoholic beverages listed below, including frozen and blended selections.

One-Hour Party.....	\$27.00 per person	Two-Hour Party.....	\$37.00 per person
Three-Hour Party.....	\$47.00 per person	Four-Hour Party.....	\$57.00 per person

TEQUILA: Jose Cuervo Gold. **CORDIALS:** DeKuyper, Jacquin's. **RUM:** Bacardi, Captain Morgan. **GIN:** Beefeater, Gordon's. **BOURBON:** Jack Daniels, Jim Beam. **SCOTCH:** Dewars, Johnny Walker Red. **WHISKEY:** Canadian Club, Seagram's 7, Windsor. **VODKA:** Absolute, Absolute Citron, Smirnoff. **SELECT DRAFT AND BOTTLED BEER SELECTION | WINE***

LIMITED BAR

Champagne Punch, Non-Alcohol Punch, Beer-on-tap & House Wine by the Glass.

One-Hour Party.....	\$20.00 per person	Two-Hour Party.....	\$30.00 per person
Three-Hour Party.....	\$40.00 per person	Four-Hour Party.....	\$50.00 per person

Table Carafes and Bottled Wine Available at an Additional Charge.

*Items may vary. If you would like to extend your open bar beyond 4 hours, the additional time will be charged as a tab (plus 20% gratuity) or a cash bar.

ANY ADDITIONAL ITEMS MAY BE ADDED TO ANY BAR PACKAGE FOR AN ADDITIONAL FEE

CHAMPAGNE TOAST

Add \$9.00 per person plus 20% gratuity will be added for bar staff.

TAB BAR

You will be charged for drinks served and 20% gratuity will be added for bar staff.

CASH BAR

All drinks served on a cash basis, each individual paying for their own beverages.
(If bar sales are below \$300, a bartender service fee of \$75 will be applied.)

STATIONARY OPTIONS

After-Dinner Cordials & Specialty Coffees	Tab + 20% Gratuity
Portable Bar Station	\$400 set-up, cash or tab
Mimosa Station	\$15.00 per guest + 20% Gratuity (*1-hour)
Bloody Mary Station	\$15.00 per guest + 20% Gratuity (*1-hour)

*If station lasts more than one hour, add \$3.50 per person for each additional hour.