



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.



WOODLOCH

WEDDINGS

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gluten free



vegan



vegetarian

All of our catering is prepared on-site and our packages are all-inclusive.
See below for event package offerings.



EVENT PACKAGES

include

CEREMONY

- Additional \$10 per person
- On-site option with indoor & outdoor spaces
- Setup, sound system, and weather backup plan available
- White resin folding chairs
- Choice of arbor
- Greeting staff

WEDDING CAKE

- Custom-designed cake from Woodloch's Bakery
- Wide variety of flavors

COCKTAIL HOUR

- One-hour premium open bar
- Selection of butlered hors d'oeuvres (6)
- Crudite & artisan culinary displays

ENHANCEMENTS

- Dessert stations
- Bar level upgrades and station options
- Late-night snack stations
- Chair, linen & decor upgrades

RECEPTION

- 3 hours (afternoon)
OR 4 hours (evening)
premium open bar
- Champagne toast
- Reception meal (plated, buffet, or station options)
- Fresh bread, soft drinks, coffee & tea service
- Dance floor
- Catering equipment including banquet chairs & tables, full length linens, napkins, and complete place settings with china, glassware and flatware



WEDDING COORDINATION

- Personal wedding coordinator to guide you through planning with an events team available by phone or email.
- Wedding information packet that provides your wedding checklist, fill-out forms, wedding day resources, and vendor recommendations.
- Tasting and details meeting booked 4-6 months prior to your wedding to choose your menu and finalize details.

Assistance with:

- Menu planning and bar selections
- Decor, linens, rentals, and setup coordination
- Ceremony planning and site logistics
- Detailed timeline management on wedding day
- Ceremony support (setup, decor placement, weather plan execution)
- Wedding rehearsal times available based upon availability
- Reception flow oversight (introductions, speeches, dinner, cake, dancing)
- Backup plans and on-the-spot solutions to keep the day seamless

*See pages 21-22 for more information & direct policies.

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.

All resort activities and amenities are available to your overnight guests.

SEASONAL ACTIVITIES INCLUDE:

Archery	Golf Events	Professional Entertainment
Archery Tag	Go Carts	Rifle Range
Bakery Wars	Horse Races	Scavenger Hunt
Bumper Cars	Karaoke	Scenic Boat Tours
Bumper Boats	Mini Golf	Snow Tubing
Climbing Wall	Olympics	Trapshoot Contest
Disc Golf	Paddle Boats & Boards	Trivia Events
DJ Dance Parties	Paintball Skirmishes	Volleyball
Escape Rooms	Paint & Sip	Seasonal Skating
Fishing	Petting Zoo	...and more!

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

Depending on the wedding package you select, 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. Holiday periods and the months of July and August require a two-night minimum.

- We encourage your friends and family to reserve a vacation rental home which have shared common space, 2-5 private bedrooms, and a pullout sofa.
- 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.
- A deposit of 1/2 of the total before taxes and service charge is required.
- 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 570.685.8002. 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.

To reserve your accommodations, please call 570-685-8000, press option #1 for Woodloch Resort, and option #7 for Wedding Accommodations. We encourage you to visit our web site, Woodloch.com, for general information and to view our facilities and accommodations.

*If interested in rooms at Woodloch Pines Resort, they can be booked but are subject to being on a meal plan and are required to follow package date requirements.

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 \$400.

**Enjoy a complimentary signature cocktail included in your package.
Your coordinator will provide you with a custom list in your planning packet.**

PREMIUM PACKAGE

(Included in package price)

*Options subject to change and may vary depending on availability and venue.

BOURBON

Jack Daniels, Jim Beam

CORDIALS

DeKuyper, Jacquin's

GIN

Tanqueray

RUM

Bacardi, Captain Morgan

SCOTCH

Dewars

TEQUILA

Cuervo Silver Original

WHISKEY

Seagram's 7

VODKA

Absolut, Absolut Citron

WINE

A fine selection of our house
wines available by the glass

BOTTLED BEER

Bud Light, Budweiser,
Coors Light, Michelob Ultra,
Miller Lite, Yuengling Lager

MARTINI BAR

Only available with Platinum Bar. \$350 for 100 guests or less.
\$450 for over 100 guests.

CORDIAL BAR

Only available with Platinum Bar. \$350 for 100 guests or less.
\$450 for over 100 guests.

Add Miniature Cannolis to cordial bar for \$3.50 per person

PLATINUM PACKAGE

(Available at an additional charge of \$10.00 per person)

In addition to premium brands.

BOURBON

Maker's Mark, Bulleit

CORDIALS

B&B, Baileys, Chambord, Disaronno,
Drambuie, Frangelico,
Grand Marnier, Irish Mist

GIN

Bombay Sapphire, Hendrick's

RUM

Malibu, Goslings Dark

SCOTCH

Glenfiddich, Macallan,
Johnny Walker Black

TEQUILA

Patron Silver, Casamigos

WHISKEY

Crown Royal, Jameson

VODKA

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

WINE

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

BOTTLED BEER

Blue Moon, Corona, Corona Light,
Dogfish Head, Guinness, Heineken,
Heineken Light, Perpetual IPA, Fat Tire,
Wallenpaupack Brewing Company

HARD SELTZERS

Cocktail Hour Hors d'Oeuvres

Choose 6 butlered selections. Included in package price.
Additional selections available for \$6 per person per selection.

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.

Add Selection of Italian Cured Meats \$7 per person

HOT SELECTIONS

(Items may be subject to availability)

- Mini Reubens
- Wagyu 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
- Arancini Risotto Cakes, Red Pepper Coulis
- BBQ Shrimp, wrapped in Bacon **GF**
- Crab Cake Corn Fritter, Lemon Aioli
- Falafel Bites **VE**
- Lobster Bisque Boule
- French Onion Boule
- Edamame Spring Roll **V**
- Short Rib wrapped in Bacon with Teriyaki **GF**
- Stuffed Mushrooms with Sausage
- Mini Philly Cheesesteak Spring Rolls
- Spanakopita, Spinach & Feta in Phyllo
- Coconut Shrimp with Ginger Strawberry Sauce
- Tuscan Chicken Prosciutto Meatballs
- Shrimp Tempura & Sweet Chili Sauce
- Scallops wrapped in Bacon, Balsamic Glaze
- Nashville Roasted Cauliflower Bites **VE GF**
- Fig and Fontina with Lavender in Phyllo **V**
- Grilled Lollipop Lamb Chops with Mint Chimichurri **GF**

COLD SELECTIONS

- Hummus & Radish on Pita Crisp **VE**
- Antipasto Kabobs, EVOO & Balsamic **GF V**
- Skewered Melon and Prosciutto **GF**
- Southwestern Chicken, Salad, Guacamole on Tortilla
- Sesame Tuna, Wasabi on a Crisp Wonton
- Maine Lobster Salad on Crostini, Old Bay Aioli
- Cucumber & Crab Canapé **GF**
- Tomato, Mozzarella, Balsamic Caviar, Micro Basil Shooters
- Roast Beef Canapé with Horseradish Sauce
- Smoked Salmon Mousse on Pumpnickel Crostini, Dill & Capers

ENHANCEMENTS

Serves 50 Guests

Warm Baked Brie Wrapped in Puff Pastry **V**

(One Kilo Wheel) Topped with an Apple, Blueberry Compote & Toasted Almonds, Flat Bread & Rice Crackers | \$100

Warm Spinach & Artichoke Dip **V**

With Artisan Olive Bread, Table Crackers | \$50

Butlered Shrimp Platter **GF**

Chilled Jumbo Peeled and Deveined Shrimp, approximately 40 - 45 pieces, served with a Spicy Cocktail Sauce, Lemons & Limes | \$150

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

CHEF ATTENDED CARVING STATIONS

- **Marinated London Broil** | \$15 pp
- **Ahi Tuna with Wakame** | Market Price
- **Blackberry Balsamic Pork Loin** | \$15 pp
- **Tenderloin of Beef** | \$20 pp
- **Prime Rib** | \$18 pp
- **Braided Salmon with Apricot Soy Glaze** | \$16 pp

SLIDER STATION

\$18 per person | Choose 3

- Angus Burger ◦ Crab Cake with Citrus Aioli ◦ Black Bean Veggie Burger ◦ Falafel Slider
- Korean Gochujang Chicken Slider ◦ Short Rib Sliders with Frizzled Onions ◦ Chilled Maine Lobster Salad

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

PASTA STATION

\$17 per person | Choose 3 combinations

PASTA ◦ Tortellini ◦ Penne ◦ Bow Ties ◦ Orecchiette ◦ GF Tortelloni

SAUCES ◦ Alfredo ◦ Fresh Basil Marinara ◦ Pesto
◦ Bolognese Meat Sauce ◦ Shrimp Scampi ◦ Pink Vodka Sauce

Add on Items | \$8 per person: Marinated Grilled Chicken, Grilled Vegetables,
Sausage & Peppers, Garlic Knots, Parmesan Cheese & Red Pepper Flakes.

SPECIALTY STATIONS

**GREAT FOR COCKTAIL HOUR ENHANCEMENTS
OR FOR A LATE NIGHT SNACK.**

Ultimate Seafood | Market price ^{GF}
Peeled and Deveined Shrimp, Crab Claws
& Oysters on the half shell. Spicy Cocktail
Sauce, Lemon, Limes, & Mignonette

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

French Fry Bar | \$15 per person
Waffle, Boardwalk & Sweet Potato Fries,
Assorted Toppings & Condiments.

Philly Cheesesteak Station | \$17 per person
Make your own. Shaved Steak, Provolone,
Onions, Mushrooms & Peppers

Charcuterie Station | \$18 per person
Crostini's, Pita Chips, Hummus,
Roasted Red Peppers, Olives & Cheese
and a variety of cured Italian Meats

Gourmet Mac & Cheese Station | \$13 per person
Choose 3: Smoked Gouda, Seafood, Lobster, Buffalo Chicken,
Vegetarian

Grilled Cheese & Tomato Soup Shooters | \$11 per person
American, Cheddar Bacon, Brie and Apple

Taco Temptations | \$15 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 | \$15 per person
3 flatbreads: Margarita | Asiago Artichoke | Fig and Prosciutto
with Arugula, Goat Cheese, and Red Onion.

Meatball Bar | \$13 per person
Morrocan Style, Italian Marinara, Jack Daniels BBQ

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

Asian Fusion Station | \$17 per person
Dim Sum, Shrimp Potstickers, Thai Chicken Satay, Banh Mi Buns

RECEPTION MEAL

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

2027 PACKAGE PRICES

Afternoon Wedding | \$170 per person
Friday & Sunday Evening Wedding | \$185 per person
Saturday Evening Wedding | \$205 per person
(minimums apply)

ON SITE CEREMONY

\$10.00 per person

All prices include tax & service fee.

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.*

APPETIZER

(Please select one)

- Fresh Mozzarella, Fresh Basil & Sweet Tomato Bombs, Lava Salt, Balsamic Glaze & EVOO GF
- Burrata, Prosciutto Crisp, Dressed with EVOO & Black Cherry Balsamic Reduction GF V
- Eggplant Napoleon stuffed with Ricotta Cheese & Fresh Marinara V
- Saffron Risotto with Spring Peas, Wild Mushrooms, Confit Tomatoes GF V
- Penne Pasta or Tortellini with choice of Alfredo, Pesto, or Vodka Sauce

Soup Favorites:

Butternut Squash Apple Soup | Lobster Bisque | Italian Wedding | Chicken & Rice
Shrimp & Roasted Corn Chowder

The following include an additional \$10 charge per person:

- Shrimp Cocktail, Spicy Cocktail-Horseradish sauce GF
- Seared Scallop, Carrot Puree, Mint Oil GF
- Pan-Seared Crab Cake, Citrus Aioli, Baby Arugula & Tomato Confit

PLATED MENU SELECTIONS

(Select three entrees)

Exact entree counts must be provided. A fee of \$5 per person will be applied if counts are not provided.

MEATS	Roast Prime Rib Au Jus & Creamy Horseradish Sauce GF
	Braised Short Rib Caramelized Onions Bordelaise
	"Steak Frites" Charbroiled Top Sirloin Steak Truffle Frites & Bordelaise sauce
	Prime Pork Medallion Maple Bourbon Glaze
	Grilled Flat Iron Marinated with olive oil, garlic, rosemary, chive, red wine, salt & pepper + touch of mustard
POULTRY	Chicken Piccata Lemon Caper Sauce or 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 with Natural Pan Sauce
	BLT Chicken Cavatelli Roasted Heirloom Tomatoes, White Wine, Garlic, Sauce, Bacon, Shaved Parmesan, Basil Pesto, Arugula and Sliced Grilled Chicken Breast
	"Marry Me Chicken" Mushroom & Sundried Tomato Cream Sauce with Lemon Spinach Orzo
SEAFOOD	Artichoke & Olive Roasted Chicken Breast with Lemon Rice Pilaf
	Lobster Ravioli Asparagus Tips, Seafood Sherry Beurre Blanc Sauce
	Pan Seared Salmon Maple Bourbon Glaze or Fresh Herbs & Lemon GF
	Seafood Encrusted Icelandic Cod Asparagus Lemon Dill Beurre Blanc
	Shrimp Pappardelle Sautéed Shrimp, Tossed with Garlic, EVOO & Fresh Herbs, Prosciutto Crisps
VEGETARIAN	Butternut Squash Raviolis Sage Butter Sauce, Sautéed Spinach & Dried Apple Chips (<i>seasonal</i>)
	Stuffed Peppers Quinoa, Black Beans, Tomato Coulis, and Cilantro Oil GF VE
	Southwest Cauliflower Rice Bowl Charred corn and bell peppers, black beans, tomatoes, guacamole, cilantro sauce, vegan cheddar cheese, green onions, lime GF VE
	Saffron Risotto Spring Peas, Wild Mushrooms, Confit Tomatoes GF VE
	Vegetarian Napoleon Breaded Eggplant Cutlets Layered with Fresh Mozzarella + Tomato, over a Bed of Spinach with Pesto + Balsamic Glaze
UPGRADES	Tofu Stir Fry Vegetable blend, rice noodles, green onions, sesame, misoyaki sauce, chili crisp
	Surf & Turf 6oz Brazilian Lobster Tail and 5oz Petite Filet Mignon Drawn Butter and Bordelaise Sauce
	Roast Tenderloin of Beef Our Famous Slow-Roasted Beef Tenderloin, Bordelaise Sauce
	Charbroiled 12oz NY Strip Steak Caramelized Onion Cabernet Sauvignon Sauce GF
	Charbroiled 6oz Filet Mignon Mushroom Demi Glaze, Béarnaise or Bordelaise Sauce
CHILDREN'S MEALS	Sesame Encrusted Ahi Tuna Soba Noodle Salad, Cucumber, Radish, Bok Choy & Ponzu Sauce
	Chilean Sea Bass Tuscan Relish & Mediterranean Orzo
	Brazilian 6oz Lobster Tail Lemon and Drawn Butter GF
	Chicken Fingers and French Fries
	Mac & Cheese
	Pasta with Butter or Marinara sauce
	Grilled Chicken Breast with Vegetables

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

Children may choose from plated menu selections or children's menu

Our entrées are served with whipped garlic potatoes and fresh seasonal vegetables with the exceptions of our completed dishes.

50 Guest Minimum

2027 PACKAGE PRICES

Afternoon Wedding | \$150 per person
Friday & Sunday Evening Wedding | \$160 per person
Saturday Evening Wedding | \$170 per person (minimums apply)

ON SITE CEREMONY

\$10.00 per person

All prices include tax & service fee.

CHILLED SELECTIONS

(All included – Items may vary)

- Caesar Salad
- Fresh Mozzarella & Tomato
- Roasted Asparagus
- Grilled Vegetable Platter
- Mediterranean Salad
- Pasta Salad
- Deviled Eggs
- Mushroom Salad
- Tuscan Olives

HOT SELECTIONS

(Select four from this tier)

- Chicken Picatta
- Chicken Marsala
- BLT Chicken with Cavatelli
- Roast Pork with Charred Apples & Bourbon Glaze **GF**
- Steak Tips Au Poivre
- Meatballs – Swedish or Italian
- Lemon Pepper Cod **GF**
- Seafood Cakes
- Stuffed Peppers **GF VE**
- Cheese Raviolis with a Basil Marinara **V**
- Penne a la Vodka or Primavera
- Pepper Lacquered Salmon **GF**

(Select two from this tier)

- Broccoli & Carrot Medley **GF VE**
- Green Bean with Dried Cranberries **GF**
- Roasted Brussels Sprouts **GF**
- Herb Roasted Red Bliss Potatoes **GF**
- Whipped Garlic Potatoes **GF**
- Whipped Sweet Potatoes with Honey Butter and Candied Pecans **V GF**
- Cauliflower Gratin

Signature Wedding Buffet

50 Guest Minimum

2027 PACKAGE PRICES

Afternoon Wedding | \$170 per person

Friday & Sunday Evening Wedding | \$185 per person

Saturday Evening Wedding | \$205 per person (minimums apply)

ON SITE CEREMONY

\$10.00 per person

All prices include tax & service fee.

SEAFOOD ^{GF}

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

ANTIPASTO

- Tuscan Olives
- Grilled Vegetable Platter
- Marinated Artichokes
- Fresh Mozzarella & Tomato
- Roasted Red Peppers
- Roasted Asparagus
- Italian Meat & Cheese Platter
- Hummus
- Bruschetta
- Deviled Eggs
- Crostinis
- Pita Chips

COLD SALADS AND MORE

**If wedding counts are above 150, the salad will be pre-set family style on the table.*

All included.

Items may vary.

- Field of Greens Tossed Salad
- Mediterranean Salad
- Mushroom Salad
- Pasta Salad

ENTREES

Please select four hot items from page 12

(Select two sides)

- Broccoli & Carrot Medley ^{GF} ^{VE}
- Green Bean with Dried Cranberries ^{GF} ^{VE}
- Roasted Brussels Sprouts ^{GF} ^{VE}
- Herb Roasted Red Bliss Potatoes ^{GF} ^{VE}
- Whipped Garlic Potatoes ^{GF}
- Whipped Sweet Potatoes with Honey Butter & Candied Pecans ^{GF} ^V

CARVING STATION

- Marinated London Broil with Horseradish Sauce
- Additional stations available at additional charge- see "Stations" on page 9

^V ^{GF}

Grand Wedding Station Reception

Due to the amount of stations and space needed, this buffet is offered for parties of 150 guests or less.

2027 PACKAGE PRICES

Afternoon Wedding | \$160 per person

Friday & Sunday Evening Wedding | \$170 per person

Saturday Evening Wedding | \$180 per person (minimums apply)

ON SITE CEREMONY

\$10.00 per person

All prices include tax & service fee.

SALAD STATION

**If wedding counts are above 150, the salad will be pre-set family style on the table.*

(All included – Items may vary)

- Field of Greens Tossed Salad ◦ Fresh Mozzarella & Tomato
- Mediterranean Salad ◦ Grilled Vegetable Platter ◦ Roasted Asparagus
- Deviled Eggs ◦ Pasta Salad ◦ Mushroom Salad ◦ Tuscan Olives
- Bruschetta ◦ Garlic Hummus & Pita Chips

PASTA STATION

(Select three combinations)

Includes Grilled Chicken, Grilled Vegetables, Sausage, Peppers & Garlic Knots

PASTA ◦ Tortellini ◦ Penne ◦ Farfalle ◦ Ravioli

SAUCE ◦ Alfredo ◦ Marinara ◦ Pesto ◦ Vodka ◦ Bolognese

LAND AND SEA STATION

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

LAND

- Marinated London Broil ◦ Beef Tenderloin (add \$12 pp) ◦ Prime Rib (add \$10 pp)
 - Roast Pork Loin ◦ Blackberry Balsamic Pork Loin
- *Served with dinner rolls

SEA

- Maple Bourbon Salmon ^{GF} ◦ Shrimp and Scallop Scampi
- Seafood Cakes ◦ Lemon Pepper Cod ^{GF} ◦ Seafood Encrusted Cod

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 a wedding cake for an additional \$2.50 per person.
Fondant cakes available at an additional charge.

* Gluten free and vegan cakes are available upon request. Extra fee may apply.

All cakes come standard with vanilla buttercream topping
(May 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 per person

Churro

Vanilla cake brushed with butter cinnamon and sugar
filled with dulce de leche buttercream & dulce de leche sauce

Carrot

Homemade decadent carrot cake filled 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

DESSERT PEDESTALS | \$45 per table

Assortment of Cannoli, Mini Éclairs, Tartlets, Dessert Shooters & Chocolate Covered Strawberries arranged on a pedestal to be displayed at each guest table.

ULTIMATE WOODLOCH ICE CREAM SUNDAE BAR | \$8 per person

Choose 3 Flavors: Vanilla, Chocolate, Strawberry, Cookies n' Cream, Crumbcake, Maple Walnut

Toppings: Chocolate Syrup, Caramel, Whipped Cream, Chocolate Chips, Sprinkles, Nuts and more!

WOODLOCH DESSERT STATION

\$12 per person

HOT CHOCOLATE STATION

\$7 per person

CANDY & COOKIE FAVOR STATION

\$200 set-up fee

WOODLOCH COOKIE STATION

\$7 per person

CUPCAKE STATION

in lieu of cake or

\$9 per person

MAKE-A-CAKE STATION

\$12 per person

GOODNIGHT GOODIES

\$7 per person

DONUT STATION

\$9 per person

WOODLOCH SIGNATURE SCANDINAVIAN CREPE STATION

\$12 per person

Chocolate Lava Cake, Tiramisu & NY Style Cheesecake

Marshmallows, peppermint sticks, sprinkles, etc.

Use of Woodloch candy jars & setup included.
The couple provides their own candy or cookies.

Choose (3) types of Woodloch's Homemade Cookies
Chocolate Chip | Oatmeal | M&M | Heath Bar | Peanut Butter

A selection of three homemade varieties
displayed on a tiered stand.

Choose four cake & filling flavors and let your guests
assemble their own miniature decadent wedding cakes!

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!

Includes Powdered, Cinnamon, Glazed, and Chocolate Glazed.

Thin rolled Crepe-like Pancakes served with Strawberries,
Blueberries, Assorted Fruit, Vanilla Ice Cream, Chocolate
Chips, and Whipped Cream.

\$55 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)

8 oz. Flat Iron* - AGF

Yukon Mashed Potatoes, Vegetable du jour,
shallot au poivre sauce

Chicken Picatta - AGF

Chicken Breasts, Orzo, Sauteed Kale, Lemon Caper Sauce

Icelandic Cod - AGF

Celery, Onion, Tomato, Yukon Mashed Potatoes, Clams,
Genevoise Sauce, Hollandaise Foam

Spaghetti and Meatballs

Peach Cranberry Chutney, Parsnip Mashed Potatoes,
Sauteed Spinach

Drunken Noodles - V

Rice Noodles, Vegan Oyster Sauce, Thai Basil,
Stir Fry Vegetables, Thai Chili, Green Onion

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.

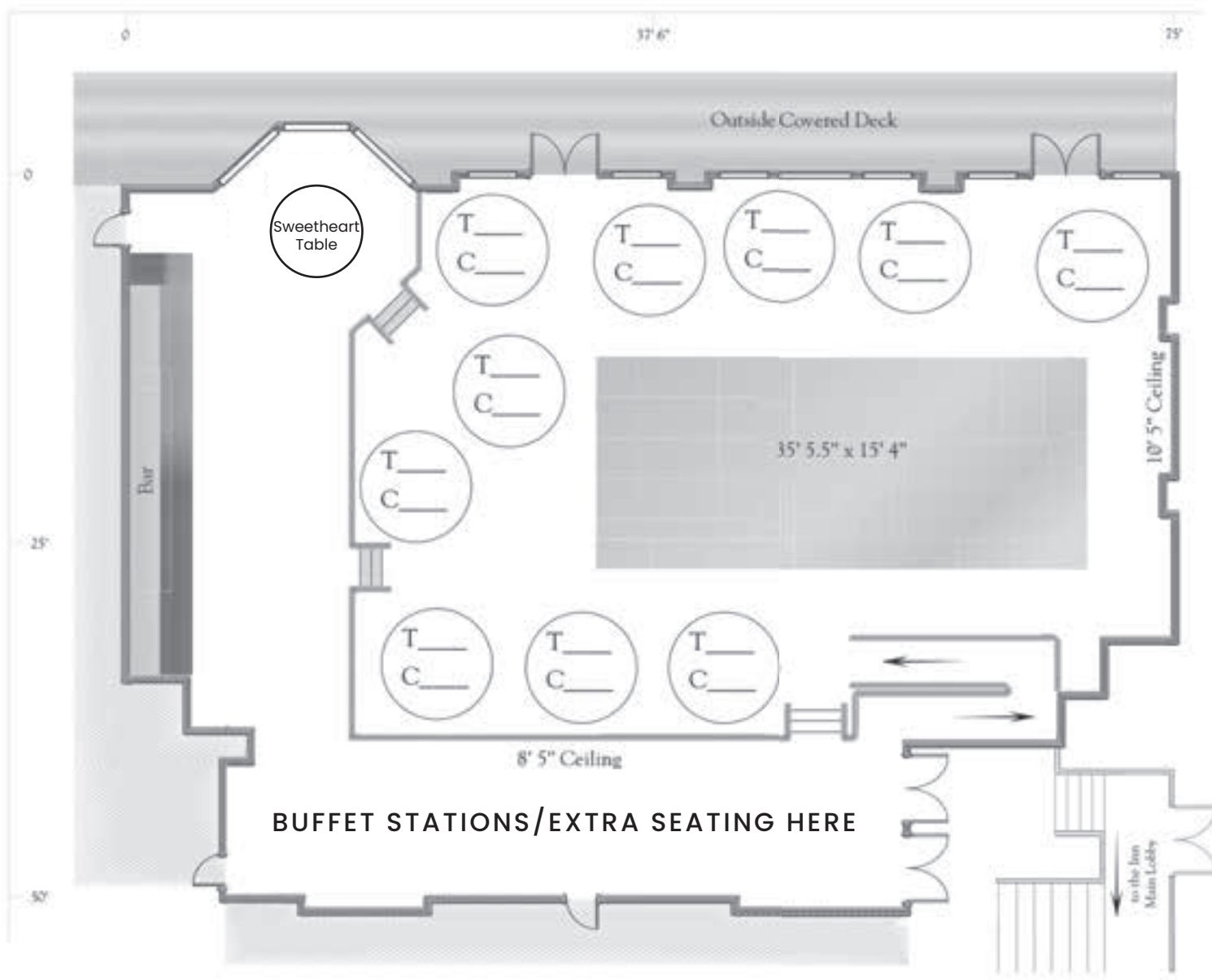
BREAKFAST BUFFET

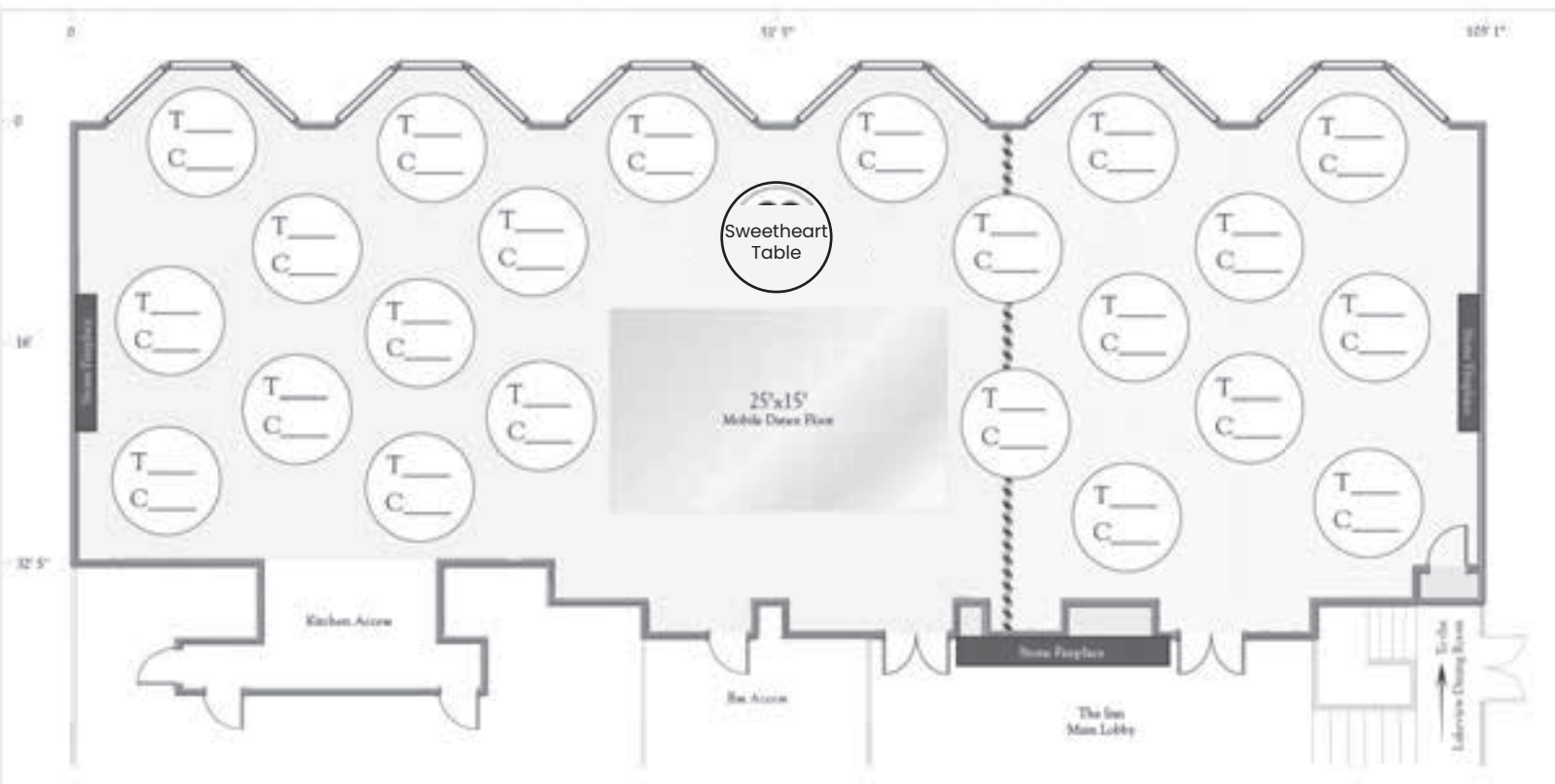
\$30 per person | 20 guest minimum

- 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.*





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 per hour (not to exceed a 6 hour reception). 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.
- A complimentary overnight room at Woodloch Pines is available for the couple with a minimum of 100 people attending your reception.
- A complimentary round of golf is available to the couple to use at any point of their wedding planning process. This is non-transferrable. Please inquire for bridal party golf packages.
- 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

- The set-up fee for your wedding ceremony is \$10 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.
- There will be an indoor option for the ceremony provided included in the ceremony cost. In the case of inclement weather, the decision for indoors or outdoors must be made 2 hours before the scheduled start time. This is to ensure reception time is not lost, and all décor can be moved indoors in a timely manner.
- **Due to safety concerns, Woodloch will be unable to start an outdoor ceremony if it is raining or we are experiencing severe inclement weather.** In this case, Woodloch reserves the right to move the ceremony to the indoor option provided. There will be no refunds for lost time.
- 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.
- A farewell or arrival boat ride may be arranged for your ceremony for a \$175 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.
- To preserve the grounds and protect the wildlife, only biodegradable confetti made from natural materials is allowed during the ceremony.

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 full 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.
- Maintaining a timeline is of utmost importance to ensure the quality of your food. While we do our best to accommodate changes, a significant delay could result in food quality issues.

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.

Local Vendors



Scan here for a selection
of local experienced vendors!

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