



# WOODLOCH

WEDDINGS

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## Wedding Packages

*The Clubhouse at The Springs at Woodloch*

*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 11-80 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.

## VACATION RENTAL HOUSES

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.

- 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.
- Transportation to and from your event can be arranged with your wedding coordinator for an additional fee.

## WOODLOCH PINES RESORT

Stay closer to all the actions and make a holiday of your big day by booking a room at Woodloch Resort where all the scheduled activities, entertainment, and resort amenities are.

- Over 160 guest rooms can accommodate up to six people each.
- When you stay at Woodloch on our main resort property, a meal plan with 2 - 3 meals daily is required, which is served within time blocks in our main dining room.
- On the shuttle route so you can park your car and forget it.

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](http://Woodloch.com), for general information and to view our facilities and accommodations.

## **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 a seasonal charcuterie board with meats, cheeses, berries, grapes, vegetables, crackers, and accoutrements.

### 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
- Arancino 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 wrapped in Wonton & Sweet Chili Sauce
- Scallops wrapped in Bacon, Balsamic Glaze
- Nashville Roasted Cauliflower Bites **VE GF**
- Fig and Fontina with Lavender in Phylo **V**
- Grilled Lollipop Lamb Chops with Mint Chimmichurri **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, Plum Teriyaki 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 Pumpernickel 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.*

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

## 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 Perline Mozzarella, Fresh Basil & Sweet Tomato Bombs, Lava Salt, Balsamic Glaze & Extra Virgin Olive Oil **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

*\*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.

<b>MEATS</b>	<p><b>Roast Prime Rib</b>   Au Jus &amp; Creamy Horseradish Sauce <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span></p> <p><b>Braised Short Rib</b>   Caramelized Onions Bordelaise</p> <p><b>“Steak Frites” Charbroiled Top Sirloin Steak</b>   Truffle Frites &amp; Bordelaise sauce</p> <p><b>Grilled Flat Iron</b>   Citrus Soy Marinade</p> <p><b>Prime Pork Medallion</b>   Bourbon Glazed</p>			
<b>POULTRY</b>	<p><b>Chicken Piccata</b>   Lemon Caper Sauce or <b>Chicken Francaise</b>   Lemon Butter Sauce</p> <p><b>Mediterranean Chicken</b>   with Israeli Couscous, Kalamata Olives, Spinach, Pine Nuts, Oven Roasted Tomatoes, Feta Cheese &amp; Extra Virgin Olive Oil</p> <p><b>Rotisserie Roasted Chicken</b>   Brined half chicken, vegetable du jour, brown butter cauliflower puree, basil gremolata</p> <p><b>BLT Chicken Cavatelli</b>   Roasted Heirloom Tomatoes, White Wine, Garlic, Sauce, Bacon, Shaved Parmesan, Basil Pesto, Arugula and Sliced Grilled Chicken Breast</p> <p><b>“Marry Me Chicken”</b>   Mushroom &amp; Sundried Tomato Cream Sauce with Lemon Spinach Orzo</p>			
<b>SEAFOOD</b>	<p><b>Lobster Ravioli</b>   Asparagus Tips, Seafood Sherry Beurre Blanc Sauce <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span></p> <p><b>Pan Seared Salmon</b>   Pepper Lacquered Salmon, Lemon &amp; Herb with a Beurre Blanc Sauce</p> <p><b>Seafood Encrusted Icelandic Cod</b>   Asparagus Lemon Dill Beurre Blanc</p> <p><b>Shrimp Pappardelle</b>   Sautéed Shrimp, Tossed with Garlic, EVOO &amp; Fresh Herbs, Prosciutto Crisps</p>			
<b>VEGETARIAN</b>	<p><b>Butternut Squash Raviolis</b>   Sage Butter Sauce, Sautéed Spinach &amp; Dried Apple Chips (<i>seasonal</i>)</p> <p><b>Stuffed Peppers</b>   Quinoa, Black Beans, Tomato Coulis, and Cilantro Oil <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">VE</span></p> <p><b>Southwest Cauliflower Rice Bowl</b>   Charred corn and bell peppers, black beans, tomatoes, guacamole, cilantro sauce, vegan cheddar cheese, green onions, lime <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">VE</span></p> <p><b>Saffron Risotto</b>   Spring Peas, Wild Mushrooms, Confit Tomatoes <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">VE</span></p> <p><b>Vegetarian Napoleon</b>   Breaded Eggplant Cutlets Layered with Fresh Mozzarella + Tomato, over a Bed of Spinach with Pesto + Balsamic Glaze</p> <p><b>Tofu Stir Fry</b>   Vegetable blend, rice noodles, green onions, sesame, misoyaki sauce, chili crisp</p>			
<b>UPGRADES</b> <small>Market Price Selections</small>	<p><b>Surf &amp; Turf 6oz Brazilian Lobster Tail and 5oz Petite Filet Mignon</b>   Drawn Butter and Bordelaise Sauce</p> <p><b>Roast Tenderloin of Beef</b>   Our Famous Slow-Roasted Beef Tenderloin, Bordelaise Sauce</p> <p><b>Charbroiled 12oz NY Strip Steak</b>   Caramelized Onion Cabernet Sauvignon Sauce <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span></p> <p><b>Charbroiled 6oz Filet Mignon</b>   Mushroom Demi Glaze, Béarnaise or Bordelaise Sauce</p> <p><b>Sesame Encrusted Ahi Tuna</b>   Soba Noodle Salad, Cucumber, Radish, Bok Choy &amp; Ponzu Sauce</p> <p><b>Pepper Lacquered Chilean Sea Bass</b>   with a Chardonnay Beurre Blanc <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span></p> <p><b>Brazilian 6oz Lobster Tail</b>   Lemon and Drawn Butter <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span></p>			
<b>CHILDREN’S MEALS</b>	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p><b>Chicken Fingers and French Fries</b></p> <p><b>Mac &amp; Cheese</b></p> <p><b>Pasta with Butter or Marinara sauce</b></p> <p><b>Grilled Chicken Breast with Vegetables</b></p> </td> <td style="width: 20%; text-align: center; border: 1px solid black; padding: 5px;"> <p><b>Children’s Ages: 3-12</b> <b>\$50 per child</b></p> </td> <td style="width: 30%; vertical-align: top;"> <p>Children may choose from plated menu selections or children’s menu</p> </td> </tr> </table>	<p><b>Chicken Fingers and French Fries</b></p> <p><b>Mac &amp; Cheese</b></p> <p><b>Pasta with Butter or Marinara sauce</b></p> <p><b>Grilled Chicken Breast with Vegetables</b></p>	<p><b>Children’s Ages: 3-12</b> <b>\$50 per child</b></p>	<p>Children may choose from plated menu selections or children’s menu</p>
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*Our entrées are served with whipped garlic potatoes and fresh seasonal vegetables with the exceptions of our completed dishes.*

## 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
- BBQ Pulled Pork or Chicken
- 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**    ○ Tri-color Tortellini    ○ Penne    ○ Bow Ties    ○ Orecchiette

**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   
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 + Nugget Bar** | \$15 per person  
Waffle, Boardwalk & Sweet Potato Fries, Chicken Nuggets, Assorted Toppings & Condiments.

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

**Charcuterie Station** | \$18 per person  
Bruschetta, Tapenade, Crostini's, Pita Chips, Hummus, Roasted Red Peppers, 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; and Fig and Prosciutto with Arugula, Goat Cheese, and Red Onion.

**Meatball Bar** | \$13 per person  
Sweet & Sour Plum Sauce, 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, Bahn Mi Buns

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 for an additional charge of \$1.50 per person. Fondant cakes available at an additional charge. Gluten free and vegan cakes are available upon request. Extra fees may apply.

\*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

**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**

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**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

Chocolate Lava Cake, Tiramisu & NY Style Cheesecake

**HOT CHOCOLATE STATION**

\$7 per person

Marshmallows, peppermint sticks, sprinkles, etc.

**CANDY & COOKIE FAVOR STATION**

\$200 set-up fee

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

**WOODLOCH COOKIE STATION**

\$7 per person

A selection of Woodloch's Homemade Cookies

**CUPCAKE STATION**

in lieu of cake or  
\$9 per person

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

**MAKE-A-CAKE STATION**

\$12 per person

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

**GOODNIGHT GOODIES**

\$7 per person

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**

\$9 per person

Includes Powdered, Cinnamon, Glazed, and Chocolate Glazed.

**WOODLOCH SIGNATURE SCANDINAVIAN CREPE STATION**

\$12 per person

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

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

\$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.*

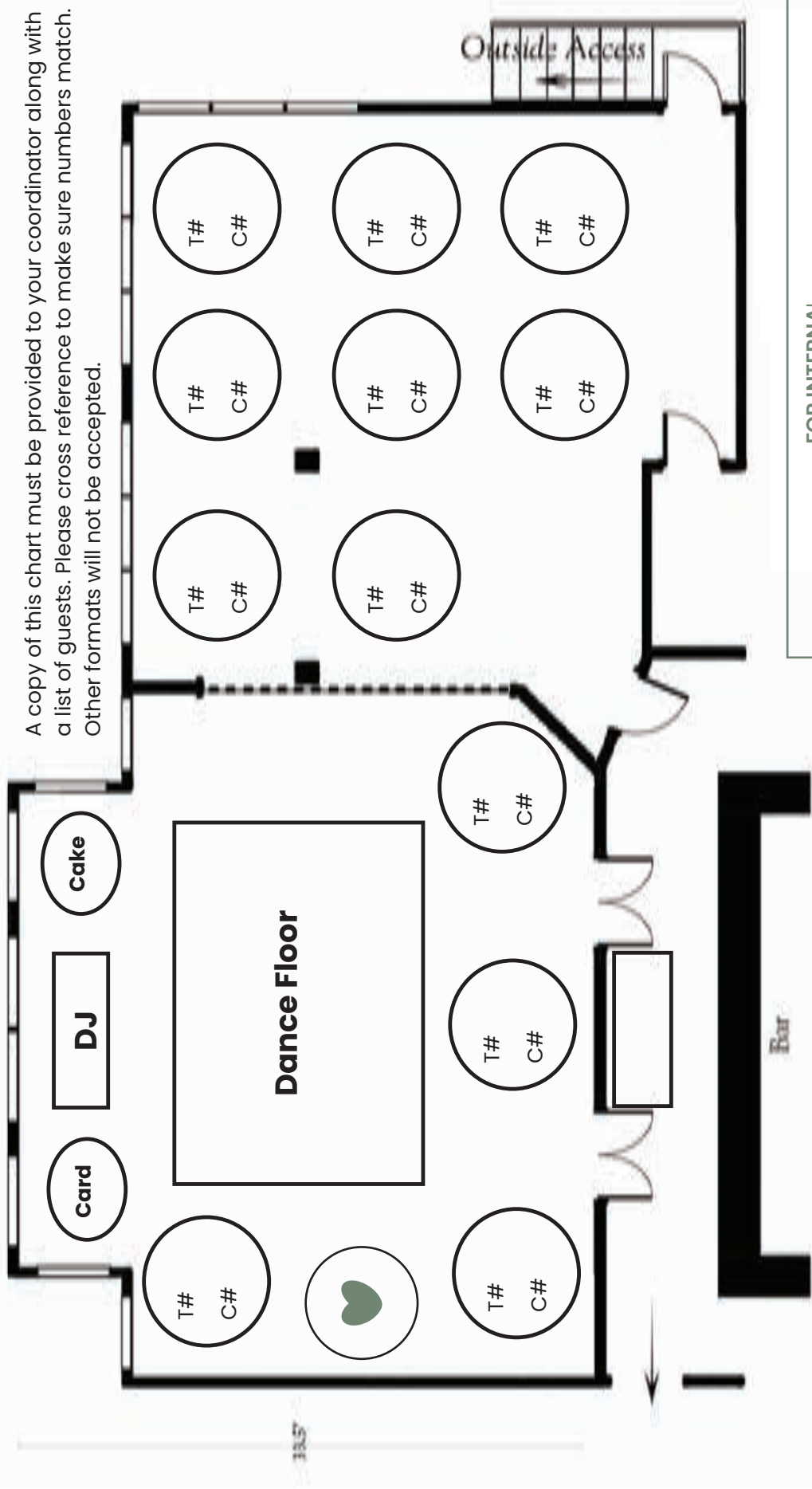
# Vista + Terrace Dining Rooms



**WOODLOCH**  
WEDDINGS

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 # \_\_\_\_\_

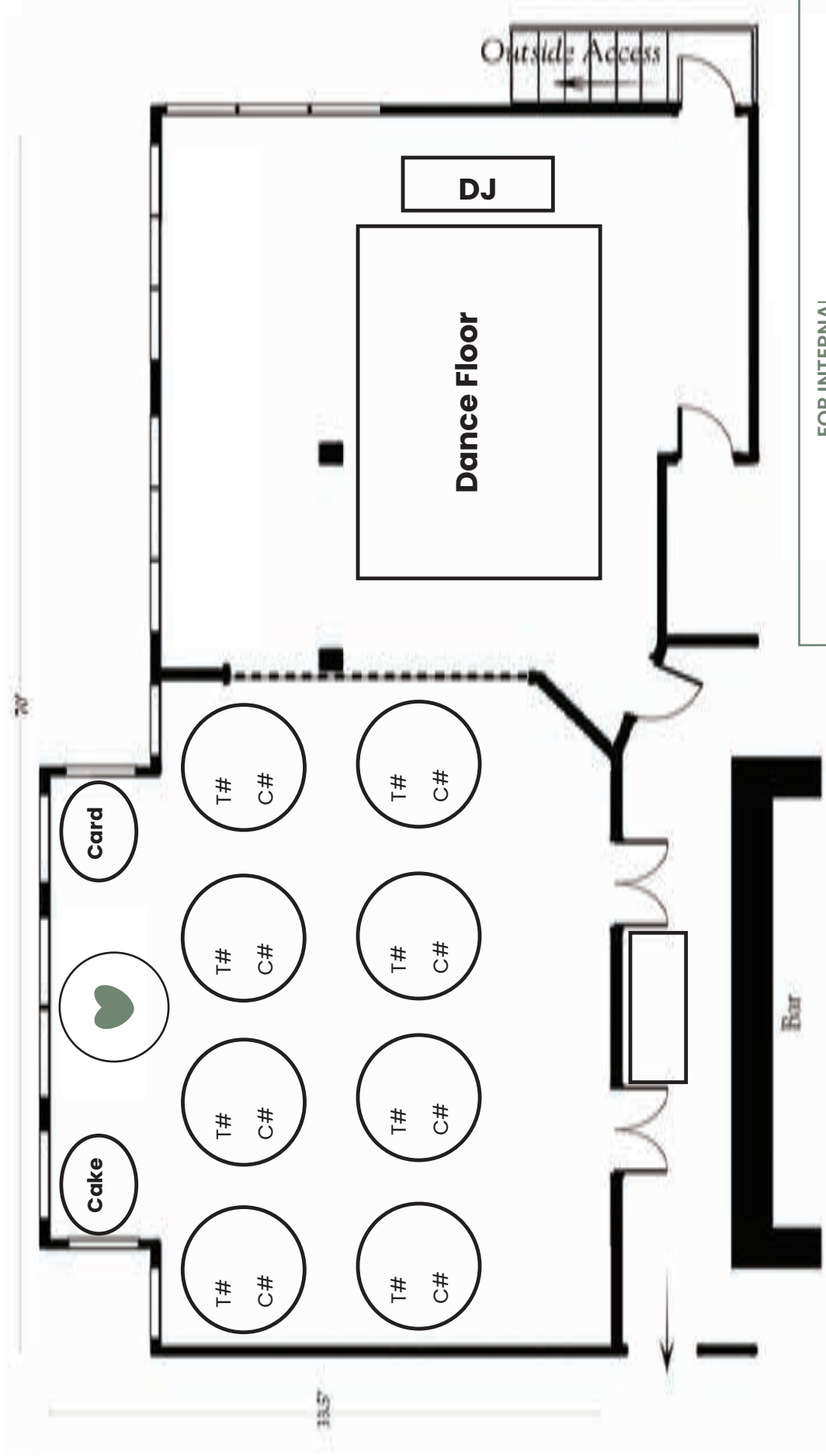
♥ = SWEETHEART TABLE // T = TABLE NUMBER // C = COUNT

# Vista + Terrace Dining Rooms



**WOODLOCH**  
WEDDINGS

Wedding name: \_\_\_\_\_ Date: \_\_\_\_\_ Count: \_\_\_\_\_



**FOR INTERNAL**

NAPKIN COLOR: \_\_\_\_\_ S \_\_\_\_\_  
 TABLE CLOTH COLOR: \_\_\_\_\_ M \_\_\_\_\_  
 CHAIRS: \_\_\_\_\_ L \_\_\_\_\_

FAMILY TABLES # \_\_\_\_\_

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

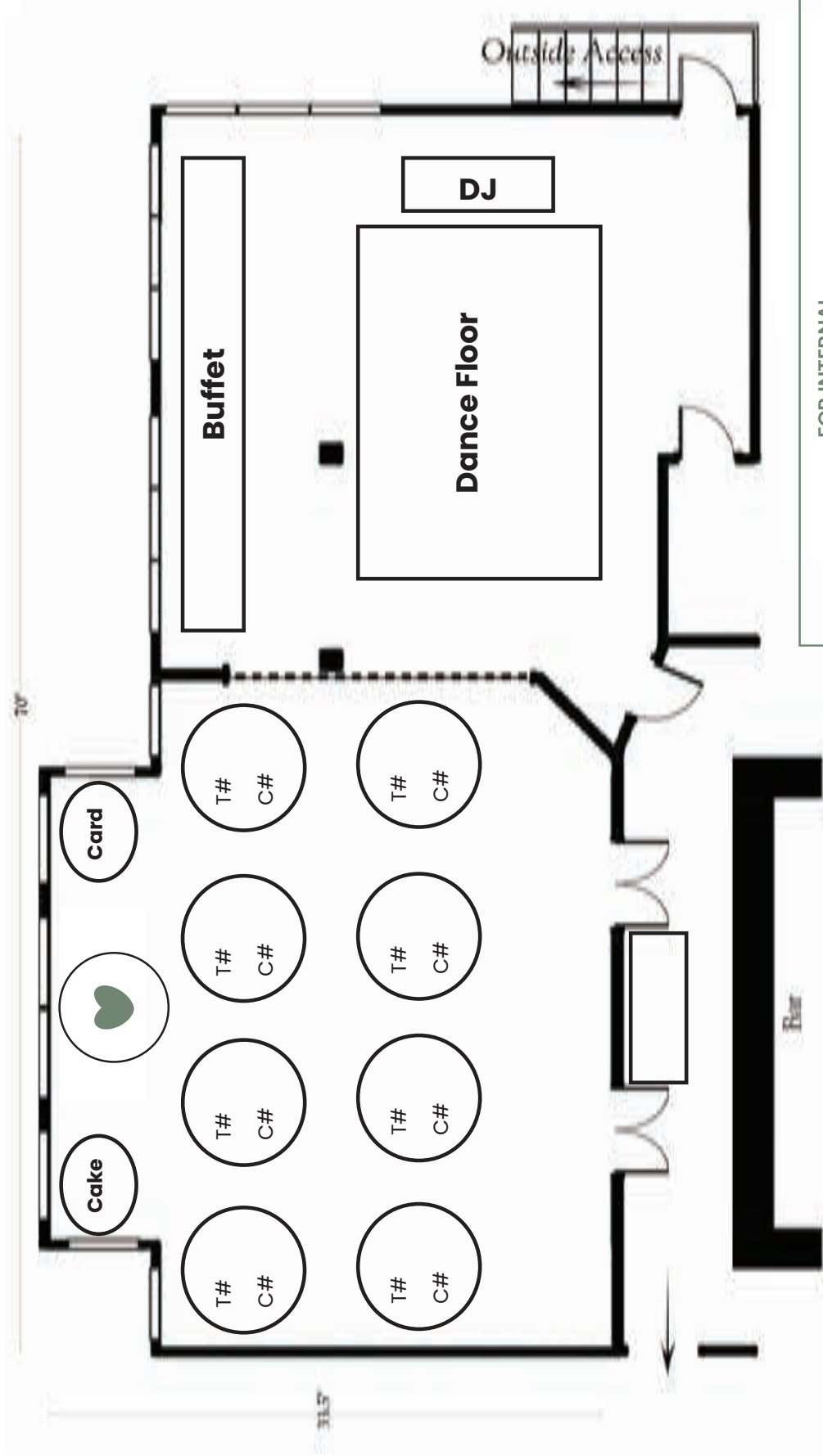
# Vista + Terrace Dining Rooms



Wedding name: \_\_\_\_\_

Date: \_\_\_\_\_

Count: \_\_\_\_\_



FAMILY TABLES # \_\_\_\_\_

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

FOR INTERNAL

NAPKIN COLOR: \_\_\_\_\_  
 S \_\_\_\_\_  
 M \_\_\_\_\_  
 L \_\_\_\_\_

TABLE CLOTH COLOR: \_\_\_\_\_

CHAIRS: \_\_\_\_\_