



**Woodstone Country Club & Lodge**

3777 Dogwood Road  
Danielsville, PA 18038  
610.760.2777 ext. 202

March 2017



# Our Wedding Packages

Include the following:

- ◇ Wedding Specialist Services
  - ◇ Maitre'd Service
- ◇ Food Tasting for up to 6 People
  - ◇ 1 Hour Cocktail Hour
  - ◇ 4 Hour Reception
- ◇ Served Dinner or Stations
- ◇ Cake Cutting Service for Wedding Cake
- ◇ Champagne Toast (\*Excludes Station Package)
  - ◇ Selected Bar Packages
- ◇ Courtesy Rooms for the Bridal Party
  - ◇ Honeymoon Suite
  - ◇ Floor Length Linens
  - ◇ Matching Napkins
  - ◇ Table Overlay
  - ◇ Table Numbers
  - ◇ Selective Center Pieces

March 2017

20% Service Charge and 6% State Tax additional



# Touch of Class Wedding Package

## Cold Displayed Hors D'oeuvre

Lavish Display of Assorted Cheeses, Fresh Fruits and Vegetables  
Crackers and Dips

## Salad

Garden Salad

Choice of 2: Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian  
Served with Rolls and Butter

## Select Two Entrees

Woodstone Sirloin Steak with Mushroom, Onion Demi Sauce  
Chicken Marsala with a Wild Mushroom Sweet Rosemary Marsala Sauce  
Chicken Picatta sautéed in a Lemon White Wine Sauce  
Pinenut and Herb Crusted Salmon baked and served with a Dill Sauce  
Pasta Primavera served with a Garlic Olive Oil Sauce

3rd entrée selection \$3 upcharge

## Choice of Starch

Garlic Smashed Redskins, Roasted Red Bliss with Herbs or Rice Pilaf

## Choice of Vegetable

Green Beans or Vegetable Medley

## Beverages

4 Hour Beer (Draft Beer-Yuengling Lager, Coors Light, Miller Lite and Birch Beer)  
Wine (Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Grigio)  
and Soda Bar  
Coffee, Tea and Decaf

*\$69.00 per person*

20% Service Charge and 6% Sales Tax Additional

March 2017



# Simply Elegant Wedding Package

## Cold Displayed Hors D'oeuvre

Lavish display of assorted cheeses, fresh fruits and vegetables, crackers, dips

## Choice of 3 Butlered Hors d'oeuvres

Assorted Spring Rolls~ Franks in Puffed Pastry~ Mini Assorted Quiche~ Chicken Quesadilla~  
Pepperoni Pizza Rolls ~ Swedish or Italian Meatballs

## Select One Salad

Garden Salad

Traditional Caesar Salad with Toasted Croutons

## Choice of 2 dressings

Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian  
Rolls and Butter

## Select two Entrées

Breast of Chicken stuffed with Herb Bread Stuffing topped with a Chicken Supreme Sauce

Chicken Marsala with a Wild Mushroom Sweet Rosemary Sauce

Chicken Picatta sautéed in a Lemon White Wine Sauce

Pasta Primavera served with a Garlic Olive Oil Sauce

Pine Nut and Herb Crusted Salmon baked and served with a Lemon Champagne Sauce

Broiled Stuffed Flounder Florentine stuffed with Spinach and Parmesan Cheese served  
with a Garlic Cream Sauce

Woodstone Sirloin Steak with Mushroom, Onion Demi

**3rd Entrée selection incurs \$3.00 per person**

## Select One Starch

Garlic Smashed Redskins, Roasted Red Bliss with Herbs or Rice Pilaf

## Select One Vegetable

Green Beans , Vegetable Medley, Honey Glazed Carrots or Zucchini Squash Medley

## Dessert:

\*Wedding Cake by Granny Schmidt

*\*Speak to Wedding Specialist for complete details*

## Beverage Selection

4 Hour Premium Open Bar Draft Beer-Yuengling Lager, Coors Light, Miller Lite and Birch Beer

Choice of two bottled domestic and one import-Bud, Bud Light, Yuengling Lager Light,  
Mich Ultra, Heineken, Corona

Choose four: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel,  
Pinot Grigio, Reisling, Moscato

Liquor and Cordials- Smirnoff, Beefeaters, Bacardi, Capt. Morgan, Malibu, Montezuma Tequila,  
Seagram's 7, Canadian Club, Old Grand Dad, Dewars, Regency Amaretto, Kahlua,

Southern Comfort, Christian Brothers, Peach Schnapps

Coffee, Tea and Decaf

\$99.00 per person

March 2017

20% Service Charge and 6% Sales Tax Additional

# An Affair To Remember



## Select Four Butlered Hors d'oeuvre

Assorted Bruschetta ~ Chicken Coconut ~ Assorted Spring Rolls  
Chicken Satay ~ Mini Assorted Quiche ~ Beef Wellington  
Chicken Quesadilla ~ Pepperoni Pizza Rolls ~ Brie and Raspberry en Croute  
Mini Crab Cakes ~ Mushroom Caps with Sausage ~ Franks in Puff Pastry ~ Scallops Wrapped in Bacon  
Swedish or Italian Meatballs

## Select One Signature Display

Lavish Display of Assorted Cheeses, Fresh Fruits and Vegetables, Crackers and Dips  
or

Anti Pasta and Signature Bruschetta Display

## Select One Salad

Garden Mesclun Salad or Traditional Caesar  
Choice of 2 dressings  
Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian  
Rolls and Butter

## Select Two Entrees

Chicken Marsala with a Wild Mushroom Sweet Rosemary Marsala Sauce  
Chicken Picatta sautéed in a Lemon White Wine Sauce  
Pine Nut and Herb Crusted Salmon baked served with a Lemon Champagne Sauce  
8 oz Center Cut Filet Mignon broiled to perfection served with a Shallot Demi Glaze  
Woodstone Signature Crab Cake stuffed with Jumbo Lump Crabmeat  
4oz Petite Filet paired with Woodstone Signature Crab Cake

**3<sup>rd</sup> Entrée selection incurs \$3.00 per person**

## Select One Starch

Garlic Smashed Red Skins, Roasted Red Bliss with Herbs, Rice Pilaf, Duchess Potato,  
Duchess Sweet Potato, Twice Baked Potato

## Select One Vegetable

Vegetable Medley Bundle, Green Bean Bundle, Zucchini Squash Medley, Snow Peas with Red Pepper  
Green Bean Almandine, Honey Glaze Carrots

## Dessert:

Vanilla or Chocolate Ice Cream  
\*Wedding Cake by Granny Schmidt  
*\*Speak to Wedding Specialist for complete details*

## Beverage Selection

5 hours Premium Open Bar includes Draft Beer-Yuengling Lager, Coors Light, Miller Lite and Birch Beer  
Choice of two bottled domestic and one import: Bud, Bud Light, Yuengling Lager Light, Mich Ultra, Heineken,  
Corona

Choose four: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Grigio,  
Reisling, Moscato

Liquor and Cordials- Smirnoff, Beefeaters, Bacardi, Captain Morgan, Malibu, Montezuma Tequila,  
Seagram's 7, Canadian Club, Old Grand Dad, Dewars, Regency Amaretto, Kahlua, Southern Comfort,  
Christian Brothers, Peach Schnapps  
Coffee, Tea and Decaf

\$116.00 per person

20% Service Charge and 6% Sales Tax Additional

March 2017



# 2017 Woodstone Country Club Signature Wedding Packages

## Include the following:

- ◇ Wedding Specialist Services
  - ◇ Maitre'd Service
- ◇ Food Tasting for up to 6 People
  - ◇ 1 Hour Cocktail Hour
  - ◇ 4 Hour Reception
  - ◇ Served Dinner
- ◇ Cake Cutting Service for Wedding Cake
  - ◇ Champagne Toast
- ◇ 5 Hour Platinum Bar Package
- ◇ Courtesy Rooms for the Bridal Party
  - ◇ Honeymoon Suite
  - ◇ Floor Length Linens
  - ◇ Matching Napkins
- ◇ Selective Center Piece Options
- ◇ White or Black Spandex Chair Covers with choice of Matching Sashes
  - ◇ Table Overlay
  - ◇ Table Numbers
  - ◇ Mirrors & Votives

March 2017

20% Service Charge and 6% Sales Tax Additional



# Signature Wedding Packages

## Signature Display of Hors D'oeuvre

Lavish Display of Assorted Cubed Cheeses with Fruit Garnish  
Signature Bruschetta Display and Vegetable Crudité with Dipping Sauces

## Select Six Butlered Hors D'oeuvre

Crab Stuffed Mushrooms, Coconut Chicken, Assorted Spring Rolls  
Chicken Satay , Mini Assorted Quiche, Beef Wellington  
Chicken Quesadilla, Pepperoni Pizza Rolls, Mini Crab Cakes, Mushroom Caps with Sausage  
Franks in Puff Pastry, Scallops Wrapped in Bacon, Swedish or Italian Meatballs

## Select One Salad

Garden Mesclun Salad, Traditional Caesar or Mix of Baby Greens, with Sliced Strawberries, Candied Pecans, Goat Cheese  
Choice of 2 dressings  
Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian  
Rolls and Butter

## Select Three Entrees

### **Poultry Entrees**

Chicken Marsala with a Wild Mushroom Sweet Rosemary Marsala Sauce  
Chicken Francaise sautéed egg battered in a Lemon White Wine Sauce  
Chicken Magazine sautéed and covered with Jumbo Lump Crab Meat in a Garlic Dijon Cream Sauce  
Stuffed Chicken Breast Al Forno filled with fresh Mozzarella Cheese, Roasted Red Peppers, sautéed Spinach served with a Cream Sauce  
Chicken Cordon Bleu stuffed with Ham, Swiss Cheese served with Chicken Supreme Sauce  
Breast of Chicken stuffed with Herb Bread Stuffing served with a Chicken Supreme Sauce

### **Seafood Entrees**

Pine Nut and Herb Crusted Salmon baked and served with a Lemon Champagne Sauce  
Woodstone Crab Cake stuffed with Jumbo Lump Crabmeat  
Crab Stuffed Flounder Rouladen Served with a Garlic Cream Sauce  
Jumbo Stuffed Shrimp with Crab Meat Served in a Scampi Butter

### **Beef Entrées**

8 oz Center Cut Filet Mignon broiled to perfection served with a Shallot Demi Glaze  
Beef Tenderloin with Roasted Red Peppers, Spinach topped with Fontina Cheese  
Grilled 12oz New York Strip Steak topped with Burgundy Mushrooms  
Slow Roasted Prime Rib of Beef served with au jus  
3<sup>rd</sup> Entrée selection incurs \$3.00 per person

### **Select One Starch**

Garlic Smashed Red Skins, Roasted Red Bliss with Herbs, Rice Pilaf, Duchess Potato,  
Duchess Sweet Potato, Twice Baked Potato

### **Select One Vegetable**

Vegetable Medley Bundle, Green Bean Bundle, Zucchini Squash Medley , Snow Peas with Red Pepper  
Green Bean Almandine, Honey Glaze Carrots



# Signature Wedding Packages

## Dessert:

Vanilla or Chocolate Ice Cream

\*Wedding Cake by Granny Schmidt

\*Speak to Wedding Specialist for complete details

## Beverage Selection

5 hours Platinum Open Bar includes Draft Beer-Yuengling Lager, Coors Light, Miller Lite and Birch Beer  
Choice of three bottled domestic and one import: Bud, Bud Light, Yuengling Lager Light, Mich Ultra,  
Heineken,  
Corona, IPA

Choose Five Local Wines: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Grigio,  
Reisling, Pinot Noir, Moscato

Liquor and Cordials– Grey Goose, Tanqueray, Bacardi, Capt Morgan, Malibu,  
Jose Cuervo Gold Tequila, Jack Daniels, Crown Royal, Jim Beam, Chivas Regal, Amaretto Di Saronno,  
Kahlua, Bailey Irish Cream, Sambuca Romano, Frangelica, Courvoisier, Coffee, Tea and Decaf

\$140.00 per person





# Station Package

\$ 55

Minimum of 40 Guests

## Station #1

Assorted Cheeses, Fresh Fruit, Vegetables, Cracker Tray and Dips  
Also Includes Your Choice of Three Butlered Hors d'oeuvre:

Stuffed Mushrooms  
Chicken Quesadilla  
Coconut Chicken

Scallops Wrapped in Bacon  
Mini Crab Cakes  
Cocktail Franks in Puff Pas-

Bruschetta  
Mini Spring Rolls  
Spanakopita

## Station #2

Choice of Two

Caesar Salad, Antipasto Salad, Greek Salad and Traditional Garden Salad  
with choice of Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch,  
Italian

## Station #3

Choice of Three

Fettuccine Alfredo, Linguine with White Clam Sauce, Tortellini with Garlic, Tomatoes, Herbs and Olive  
Oil, Stuffed Shells with Marinara Sauce, Ziti Primavera, Penne with Blush Vodka Sauce,  
Cheese Ravioli with Pesto, Farfalle Bolognese

## Choice of Starch

Garlic Smashed Redskins, Roasted Red Bliss with Herbs or Rice Pilaf

## Choice of Vegetable

Green Beans, Vegetable Medley or Honey Glazed Carrots

## Station #4

Carving Station – Choice of One

Black Oak Ham

Carved Turkey Breast

Top Round of Beef served with Au jus

Upgrade to Carved Beef Tenderloin or Prime Rib of Beef - \$10 additional per person

\*Additional Chicken Dish \$6 per person and up\*Add an Additional Meat—See Enhancements

## Station #5

Dessert Station

Assorted Chef's Mousse

Coffee, Tea, DeCaf, Iced Tea

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20% Service Charge and 6% State Tax additional



# Enhancement Stations & Bars

Stations are priced as enhancements to any package.  
Minimum 40 people

## Mashed Potato Bar

\$ 6 per person

Yukon Gold & Sweet Potato~  
Blue Cheese~ Butter~ Cheddar Cheese~  
Broccoli~ Chopped Bacon, ~Sautéed Onions and  
Mushrooms~ Brown Sugar~ Marshmallows~  
Sour Cream ~ Scallions

## Mac and Cheese Station

\$ 6 per person

Mac and Cheese ~ Chopped Bacon~  
Chopped Ham~ Scallions~ Sautéed Onions~  
Broccoli, Diced Tomatoes

## Cheese Steak Station

\$ 10 per person

Chopped Chicken and Beef Steak ~ Sautéed  
Onions~ Sautéed Mushrooms and Green Pep-  
pers~ Banana Peppers~ Pickles~ Cheese Sauce~  
Assorted Rolls~ Marinara Sauce~ Sliced Cheese~  
Lettuce~ Tomato~ Onions~ Mayo

## Risotto Station

\$8 per person

Creamy Risotto with selection of toppings  
Asparagus ~ Cremini Mushrooms ~ Sweet  
Peas ~ Oven Roasted Tomatoes ~ Prosciutto,  
Basil ~ Roasted Red Pepper ~ Aged Pecorino  
Romano Cheese served with crusty  
Ciabatta Herb Garlic Bread

## Pasta Stations

\$ 6 per person

Pasta Selections ~Sauce Selections - Choose 2  
Penne ~ Farfalle ~ Cheese Tortellini ~ Fusilli  
Alfredo~ Marinara~ Meat Sauce~ Pesto~ Rosa  
Add Chicken \$5 ~ Add Shrimp \$ 9

## Carving Stations

Black Oak Ham - \$6  
Prime Rib of Beef - \$12  
Roasted Turkey Breast - \$6  
Roasted Tenderloin of Beef - \$14  
Top Round of Beef - \$9  
Breads, Rolls and Condiments Included with  
all selections  
\$ 95 Carving Fee

## Sushi Station

\$ 14 per person

Assorted Sushi Rolls

## Fajita & Nachos Stations

\$ 12 per person

Beef~ Chicken ~ Served with Caramelized  
Peppers and Onions~ Fresh Pico~ Shredded  
Lettuce~ Sour Cream~ Shredded Cheese~  
Cheese Sauce ~ Tortilla Shells ~  
Corn Tortilla Chips



# Rehearsal Dinners

Minimum 20 people

## Fajita & Nacho Buffet

\$22 per person

Beef  
Chicken  
Caramelized Peppers and Onions  
Shredded Lettuce  
Sour Cream  
Shredded Cheese  
Fresh Pico  
Cheese Sauce  
Flour and Corn Tortilla Shells  
Corn Tortilla Chips

Spanish Rice  
Refried Beans

### **Dessert**

Churros or Fried Ice Cream

Coffee, Tea , Decaf and Iced Tea and Lemonade

## Italian Family Feast Buffet

\$25 per person

Garlic Bread Sticks

### **Choose One Salad**

Garden Caesar

### **Choose Two Entrees**

Chicken Cacciatore, Chicken or Eggplant Parmesan  
Mediterranean Stuffed Flounder, Meatballs Marinara  
Italian Sausage with Green Peppers and Onions

### **Choice of Pasta**

Tortellini Alfredo, Penne Rosa, Stuffed Shells, Fusilli  
Primavera, Spaghetti

### **Choose One Vegetable**

Balsamic Roasted Vegetables  
Green Beans and Garlic Sauté  
Parmesan Stewed Zucchini and Squash

### **Dessert**

Italian Rum Cake or Cannoli's  
Coffee, Tea, DeCaf, Iced Tea and Lemonade

## Pizza & Wings Buffet

\$20

An assortment of our gourmet pizzas  
and house specialty wings  
Comes with your choice of Garden or Caesar Salad

Choose (2) Pizza's	Choose sauces: Mild
Cheese	Hot
Pepperoni	Sweet & Sweaty
Sausage	Blue Cheese Dip
Veggie White Pizza	Celery

### **Dessert**

Brownie Sundae with Vanilla Ice Cream  
Coffee, Tea, DeCaf, Lemonade, Iced Tea

## Philly Buffet

\$20 per person

### **Choice of Salad**

Cole Slaw or Garden Salad

Chopped Chicken and Beef Steak ~ Sautéed Onions~  
Sautéed Mushrooms and Green Peppers~ Banana  
Peppers~ Pickles~ Cheese Sauce~ Assorted Rolls~  
Marinara Sauce~ Sliced Cheese~ Lettuce~ Tomato~  
Onions~ Mayo~ Steak Rolls

Served with your choice of : Sautéed Perogies with  
Onions or French Fries

### **Dessert**

Italian Water Ice or Peanut Butter Tandy Cake  
Coffee, Tea and Deaf, Iced Tea and Lemonade

20% Service Charge and 6% Sales Tax Additional

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# Before and After Party Menu



## Fresh Baked Cookie Platter serves 24

\$18

## Sub Lovers Tray

Serves 14-16 for \$80      Serves 10-12 for \$60

24 pieces—2 ¼" each—Ham & Swiss – Turkey & American—Italian & Provolone—Roast Beef & Provolone  
Served with Chips

## Wheat or White Wrap Tray

Serves 18-22 for \$75      Serves 10-13 for \$45

### Choice of 3

Roast Beef & Cheddar, Ham & Swiss, Turkey & Cheddar, Roasted Vegetable & Provolone,  
or Chicken Caesar served with Chips

## Cubed Cheese and Fruit Tray

Serves 18-22 for \$80      Serves 13-17 for \$60

Cheddar, Peppercorn Jack, Colby, and Swiss garnished with Strawberries and Grapes

## Antipasto Tray

Serves 18-22 for \$120      Serves 13-17 for \$90

Provolone, Mozzarella, Salami, Prosciutto, Olives, Artichokes, Roasted Peppers and Tomatoes

## Crudités Platter

Serves 24-30 for \$85      Serves 16-20 for \$60

Broccoli, cauliflower florets, celery sticks, grape tomatoes, green, yellow, red peppers, baby carrots.  
Served with Roasted Red Pepper Hummus or Ranch Dipping Sauce

## Fresh Fruit Tray

Serves 25-30 for \$100      Serves 20-25 for \$80

Beautifully arranged: Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries

## Shrimp Tray

100 Jumbo Shrimp for \$300      60 Jumbo Shrimp for \$180      40 Jumbo Shrimp for \$120

## Pizza Option

16" Standard Pie

\$11 for Regular Cheese

\$2 for Additional Toppings

Extra cheese, Pepperoni, Sausage, Mushrooms, Sausage

All items come served with paper products, napkins, plates and utensils

20% Service Charge and 6% Sales Tax Additional

March 2017



# Before and After Party Menu

## Salads and Hot Items

### Caesar Salad with Grilled Chicken

Garden fresh romaine tossed with croutons, grilled chicken and grated parmesan cheese with a creamy Caesar dressing  
Serves 8 for \$65

### Garden Salad

Garden mesclun greens with fresh vegetables and choice of dressing  
Serves 10 for \$40

### Caprese Salad

Bed of field greens and romaine topped with mozzarella, tomatoes and balsamic dressing  
Side Dish serves 13-15  
Serves 8 entrées for \$70

### Served in chafers

#### Chicken Quesadillas

50/\$80—100/\$145

#### Wings

50/\$75—100/\$150

#### Pigs in a Blanket

50/\$75—100/\$135

#### Mozzarella Sticks with Marinara

50/\$75—100/\$150

#### Chicken Fingers

50/\$80—100/\$160

#### Italian Meatballs

50/\$50 — 100/\$100

#### Pepperoni Pizza Rolls

50/\$100—100/\$175

#### Swedish Meatballs

50/\$50—100/\$100

#### Vegetable Spring Rolls

50/\$70—100/\$110

#### Bavarian Soft Pretzel Sticks with Beer Cheese Dip

50/\$75—100/\$150

All items come served with paper products, napkins, plates and utensils

20% Service Charge and 6% Sales Tax Additional

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