



Weddings at Woodhaven



FACILITY RENTAL

ALL are welcome; NO membership required!

Includes: Space for up to 400 guests, 4 hours of Reception Time, Room Set-Up and Clean- Up, Photo Opportunities on our Beautiful Grounds, and a Venue Coordinator to Bring Your Event Details to Life!

MAY-JULY,
SEPTEMBER-OCTOBER

Friday
\$ 2,195

Saturday
\$ 2,995

Sunday
\$ 1,695

AUGUST,
NOVEMBER-APRIL

Friday
\$ 1,695

Saturday
\$ 2,195

Sunday
\$ 1,395

INTERESTED IN ADDING A COCKTAIL HOUR OR EXTENDING RECEPTION TIME?

Add Half an Hour of Reception Time- \$250.00

Add 1 Hour of Reception Time - \$500.00

CEREMONY

On-Site Ceremony- \$750.00

Outdoor Ceremony Chair Rental- \$3.00/chair

Rehearsal & Day- Of Ceremony Coordination- \$250.00

GET READY WITH US!

We have TWO complimentary Getting Ready Rooms that are available for
FREE as early as **10:00 AM!**

NO outside food or beverage permitted.

Day-of brunch and beverage packages are available!

Ask your Event Specialist for this information!

NEED EXTRA TIME TO GET READY?

Additional time **BEFORE 10:00 AM-** \$100.00/hour

*****All Rentals and Services Subject to
6% Sales Tax*****



YOUR WEDDING, YOUR WAY!

Build the wedding of your dreams by selecting from the following products and services!

FURNITURE, LINENS & DECOR

All Facility Rentals Include: Round and/or Rectangle Tables, White Chiavari Chairs, Standard Cotton Black or White Linens and Napkins, Dinnerware, Glassware and Silverware

Tablecloth Upgrade- Floor Length/Color Choice -\$15.00/table

Napkin Upgrade- Color Choice - \$1.00/napkin

Table Runner- Polyester or Satin -\$8.00/table. **Glitz Sequence**- \$15.00/table

Charger Plates- \$1.00/plate

Tier 1 Centerpiece- \$10.00/each

Tier 2 Centerpiece- \$30.00/each

Customized Room Up-Lighting- \$295.00

White Arbor Rental / Waterfall Wall Decor- \$100.00

Bourbon Barrel / White Column Rental- \$50.00 each

MISCELLANEOUS

Cake Cutting Service (Includes China Cake Plates and Silverware)- \$1.00/person

In-House DJ & Emcee Services- Please inquire for pricing!

Wedding Sparklers (Includes Send-Off Service)- \$2.00/each

Cake or Cupcake Stand Rental-\$25.00



***All Rentals and Services Subject to
6% Sales Tax***



APPETIZER STATIONS




STARTER PACKAGE

Add our Starter Package for \$4.95 per person.
The Starter Package includes an array of Fresh Fruits & Vegetables,
Assorted Cheese & Crackers with Homemade Ranch Dressing.

CHIPS & DIPS SNACK BOARD PACKAGE

Add our Chips and Dips Package for \$5.95 per person.
Our Chips & Dips Snack Board Package Includes French Onion Dip,
7-Layer Taco Dip, Spinach & Artichoke Dip and Hummus served with
Pretzels, Pita, Tortilla Chips, Potato Chips and House Made Snack Mix.

ARTISAN PACKAGE



Add our Artisan Package for \$6.95 per person.
The Artisan Package includes our Chef's selection of Cured
Meats & Cheeses, Boursin Stuffed Peppadews, Marcona
Almonds & Pistachio, Olive Medley, Toasted Baguette &
Roasted Garlic Spread served with Fresh Berries.



PASSED HOR D'OEUVRES



CHOOSE 3 - \$10.95/ PERSON

CHOOSE 4 - \$12.95/ PERSON

PRICING BASED ON 1-2 PIECES PER ITEM, PER PERSON

BBQ Bacon Wrapped Shrimp

Curry Chicken Satay
w/Peanut Sauce

Caprese Skewers

Chicken & Waffle Bites
w/ Bourbon Maple Bacon Jam

Pot Stickers
w/ Sweet Chili Sauce

Sushi Nachos
Sesame Seed Seared
Tuna/Avocado/
Sweet Thai/Wasabi Aioli
on Wonton Chip

BLT Bites
Double Smoked Bacon/Truffle
Mayo/Tomato/Arugula

Blue Crab Fritters
w/Key Lime Dipping Sauce

Smoked Ham Mini Sliders

Korean BBQ Meatballs

Petite Hot Browns

Sesame Shrimp Crisps
w/Sweet & Sour Aioli

Stuffed Mushrooms
(Italian Sausage or Boursin)

Fresh Bruschetta Crostini
w/ Goat Cheese


Shaved Beef & Vidalia
Onion Croustades

Potato Soufflés
(Parmesan Garlic or Loaded)


Vegetable Spring Rolls

Southwest Chicken
Egg Rolls

Pork & Vegetable
Egg Rolls



***Food prices subject to change based on
marketplace prices at time of service.
Prices may be finalized 30 days out from
scheduled date of event.**



ENTREES

\$27.95/PERSON

Served buffet style and includes your choice of: Salad, Two Sides and Fresh Rolls.

Add an Entree +\$4.95/person.

Add a Side +\$2.95/person

POULTRY

Chicken Rustica - Grilled Chicken, Bacon, Rosemary Garlic Cream

Chicken Picatta- Pan Roasted Chicken, Portabella Mushroom Ragout, Lemon Caper Butter

Chicken Marsala - Grilled Chicken, Portabella Marsala Cream

Herb & Lemon Pepper Roasted Chicken- Slow Roasted Rotisserie Style Chicken, Garlic Honey Drizzle

Sicilian Stuffed Chicken- Parmesan, Spinach, Artichoke, Roasted Tomato, White Wine Butter Sauce

Chicken Mornay - Seared Chicken, Spinach, Sun Dried Tomatoes, Mozzarella & Creamy Mornay

Chicken Parmesan - Herb Bread Crumb Crust, Marinara, Mozzarella & Parmesan

Southern Fried Chicken- Hand Breaded, Buttermilk, Fried Chicken

Chicken Cacciatore- Chicken Breast, Onions, Peppers, Garlic, Rich Tomato & Wine Sauce

Chicken Cordon Bleu - Chicken Breast, In-House Smoked Ham, Swiss Cheese, Horseradish Mornay Sauce

Bourbon Sesame Chicken - Boneless Fried Chicken, Bourbon Glaze & Fried Rice

PORK

Bourbon Barrel Pork - Slow Roasted Pork Loin with Bourbon Honey Glaze & Sesame Seeds

Grilled Mojo Pork Loin- Garlic & Citrus Infused Pork Loin, Charred Pineapple, Sautéed Onions

Herb Crusted Pork Tenderloin - Seared Tenderloin, Portabellas, Rosemary Wine Demi

Fried Pork Chop- Lightly Breaded, Bone-In, Center Cut

BEEF

Homestyle Meatloaf - Premium Ground Beef, Chef's Special Spice Mix, Onions, Peppers,
topped with Sweet Tomato Glaze

Salisbury Steak- Premium Ground Beef Patties, House-Made Mushroom Brown Gravy

Country Fried Steak- Fried, Breaded Premium Beef, White Homemade Pepper Gravy

PASTA

Penne Rustica - Grilled Chicken, Shrimp, Bacon & Rosemary Cream*

Angel Hair Picatta- Seared Chicken, Spinach, Cremini Mushrooms, Grape Tomatoes, Bacon,
Lemon, Caper, Wine & Basil

European Pasta - Grilled Chicken, Bowtie Pasta, Spinach, Artichokes, Sun Dried Tomatoes,
Roasted Garlic Oil

Manicotti Bolognese - Homemade Meat Sauce, Parmesan Ricotta, Mozzarella & Garlic Bread

Blackened Chicken Alfredo - Penne Pasta, Creamy Alfredo & Parmesan

White Vegetable Lasagna - Alfredo, Broccoli, Spinach, & Creminis

Italian Baked Ziti - Marinara, Mozzarella, Provolone & Parmesan

SEAFOOD

Chilean Salmon - Seared Salmon, Chipotle Raspberry Coulis & Creamy Parmesan Grits*

Bourbon Molasses Salmon - Seared Salmon, Cajun Dusted with Almond Brittle

Lemon Pepper White Fish - Seared Basa, Grape Tomatoes, Lemon Garlic Butter

Parmesan Crusted White Fish - Roasted Tomato Sauce, Lemon, Spinach

PREMIUM ENTREES

All entrees include your choice of salad, two sides and fresh rolls.

BEEF

Prime Rib - Roasted Prime Rib with Rosemary Au Jus
\$31.95

Slow Roasted Short Rib - Demi Glaze & Creamy Parmesan Grits*
\$28.95

Beef Manhattan - Texas Toast, Yukon Gold Mashed Potatoes, Slow Roasted Beef & Gravy
\$28.95

Skirt Steak Chimichurri - Marinated Steak & Fresh Herbed Oil
\$28.95

Filet Diane - Tender Filet Tips with Cognac Dijon Demi with White Cheddar Grits*
\$29.95

Black-N-Blue Filet - 4 oz. Blackened Beef Filets, Caramelized Onions & Blue Cheese
\$33.95

Filet Oscar - 4 oz. Filet Mignon, Hollandaise, Crab Meat & Asparagus
\$39.95

SEAFOOD

Blackened Shrimp Skewers -Pineapple Salsa, Garlic Butter & Rice Pilaf
\$27.95

Pecan Crusted Mahi Mahi- Honey Roasted Butternut Squash, Grain Mustard Beurre Blanc
\$29.95

Florida Grouper - Grilled Grouper, Lobster Cream*
\$29.95

Sea Bass - Seared Sea Bass, Pesto Butter & Grape Tomatoes
\$39.95

Food prices subject to change based on marketplace prices at time of service. Prices may be finalized 30 days out from scheduled date of event.

SIDES

STARCHES

Creamy Parmesan Grits
Yukon Gold Mashed Potatoes
Loaded Sweet Cream Butter
Mashed Potatoes
Roasted Red Skin Potatoes
Baked Potato
Wild Rice
Rice Pilaf
Macaroni & Cheese
Smokehouse Baked Beans

VEGETABLES

Country Style Green Beans
Green Bean Almondine
Steamed Vegetable Medley
Buttered Corn
Broccoli Casserole
Honey Roasted Root Vegetables
Roasted Brussel Sprouts
Mixed Greens (w/Bacon & Onion)
Asparagus (+\$1.00/person)

SALAD

Woodhaven House - Carrots, Tomato, Cucumbers, Onion, Spring Green Lettuce

Choose 2: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Buttermilk Blue Cheese,
Thousand Island, Italian, Honey Mustard, Oil & Vinegar

Spinach Salad- Spinach, Bacon, Boiled Egg, Red Onion, Blue Cheese

Choose 2: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette,
Buttermilk Blue Cheese, Thousand Island, Italian, Honey Mustard, Oil & Vinegar

Homemade Caesar - Romaine, Buttered Croutons, Shaved Parmesan

ADDITIONAL FEES

Server (scheduled 1 per 50 guests)- \$150

**20% Service Charge and 6% Sales Tax will be added
to all food purchases.**



REFRESHMENTS

Unlimited Tea, Water & Soft Drinks - \$3.95/Person

Add Coffee - \$1.00/Person

CASH BAR

Minimum Per/Person Expenditure Required

OPEN BAR PACKAGES

All packages are 4-hour services and include unlimited soft drinks and self-serve iced tea and water stations.

SILVER

Domestic Beer and House Wine

\$18.00/Person

GOLD

Domestic Beer, House Wine & Liquor

\$20.00/Person

PLATINUM

Domestic, Craft & Import Beers, House Wine and Premium Liquor

\$25.00/Person



ADDITIONAL FEES

Bartender (scheduled 1 per 100 guests)- \$150

**20% Service Charge and 6% Sales Tax will be added
to all beverage purchases.**



ALL - INCLUSIVE RECEPTION PACKAGE

This package is designed for approximately 150 guests. If you are anticipating less than 150 guests, an Event Specialist will build you a customized package!

FURNITURE, LINENS & DECOR

Gold, Silver or Black Charger Plates
Tier 2 Centerpieces
Silk Florals on the Bar and Piano
Room Uplighting

FOOD & BEVERAGE

Full Serving Staff and Bartenders
Cake Cutting Service
1 Bottle of Champagne
Starter Appetizer Station- Assorted Fruits/Vegetables, Cheese & Crackers
Buffet Dinner - (2) Entrees, House or Caesar Salad, Two Sides & Dinner Rolls
Gold Bar Package - Domestic Beers, House Wine & Liquor

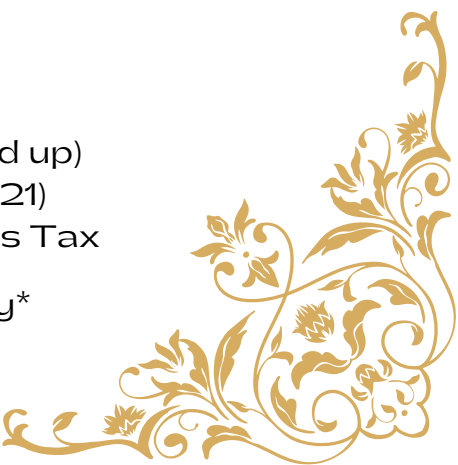
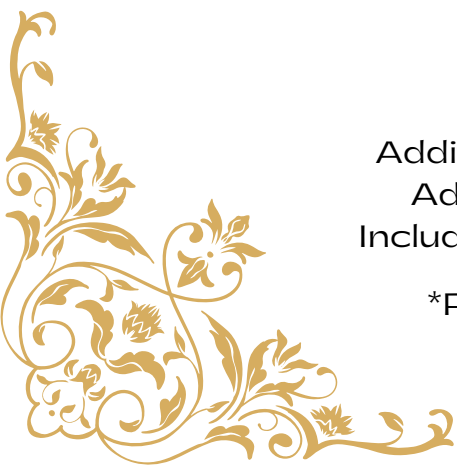
SERVICES & ENTERTAINMENT

Epic DJ & Light Show- Professional Disc Jockey for (4) Hour Reception
Ceremony is a separate service. Please inquire for ceremony services or additional reception time
Rehearsal and Ceremony Coordination

\$13,695

(+ ROOM RENTAL FEE, BASED ON SELECTED DAY)

Savings of Over \$1,200!



Package pricing for 150 guests.
Additional guests - \$79.95/per person (21 and up)
Additional guests - \$59.95/person (Under 21)
Includes all Service Charges & Kentucky Sales Tax

Price does not include On-Site Ceremony
Ceremony - \$750.00
Outdoor Chair Rental - \$3.00/chair