

*The Country Club  
at Woodmore*



# Welcome to The Country Club At Woodmore

The Country Club at Woodmore would be honored to be a part of your Wedding Celebration and to assist you in making this very special day a memory to cherish forever.

By the time your wedding day arrives, you will feel like Woodmore is an extension of your home and you will have come to trust our staff to deliver your dream day. We understand how busy you are and excited to assist with the planning of a unique event. There are many thoughts, ideas, emotions, customs and traditions that need to be taken into consideration; therefore we offer complimentary pre-planning and day of coordination as a part of your wedding package.



The Country Club at Woodmore is the perfect backdrop for your perfect day. We offer unrivaled backdrops for wedding photographs with gorgeous views of Lake Woodmore and acres of lush, green golf course and traditional wooden bridges. Sunsets can be spectacular, as well as pictures of your first dance on the outdoor Lakeside terrace. Our main dining room can easily accommodate up to 200 of your closet friends and family.

No two weddings at Woodmore are alike. With our facilities, staff, and creativity, your reception will truly be unique.

If you choose to host your wedding ceremony at Woodmore, there is a nominal fee that includes a pre-arranged rehearsal time, set-up of chairs, and a one hour ceremony.

Please contact Catering & Events Director, Nakia Wilson for more details by calling (301) 249-6100 x206 or emailing [nwilson@ccwoodmore.com](mailto:nwilson@ccwoodmore.com)

## Wedding Services & Facility Use Fees

Planning a wedding reception involves skilled coordination, and the experienced staff at The Country Club at Woodmore pays extreme attention to every last detail. We aim to accommodate even the most discerning tastes while facilitating your needs whenever possible. Superior service is our standard, and the following items are automatically included in all wedding reception packages so you have less to worry about:

- A minimum four-hour reception in the main dining room which overlooks Lake Woodmore
- White or ivory floor-length table linens
- Stemware, china, and flatware
- Tables with chairs
- Centerpieces with hurricane glass, pillar candle and table mirror
- Table Numbers & Stands
- Cake cutting
- Customized menus upon request
- Trained, qualified service staff
- One bartender per 75 guests
- On-site event coordinator

Please contact our Catering & Events Manager, Nakia Wilson at 301-249-6100 ext. 206 or [nwilson@ccwoodmore.com](mailto:nwilson@ccwoodmore.com) with any questions or to inquire about Enhancement services you envision that are not listed above.

Room Set up Fee  
\$3 per person

Room Rental Fee  
\$2000

Ceremony Fee  
\$750  
(Includes 1 additional hour & white folding chairs)

*Facility use fees do not reflect food and beverage minimums*

## Wedding Packages

### *Silver*

*\$82 per person*

- W Four hour reception overlooking Lake Woodmore
- W White or Ivory Floor Length Table Linens
- W Choice of Four passed hors d'oeuvres during cocktail hour and you choice of Plated, Buffet or Cocktail Style Receptions
- W Chiavari Chairs

### *Gold*

*\$106 per person*

#### **Silver &:**

- W Chef's Display of Cheese & Fruit with Assorted Gourmet Crackers
- W Gold or Silver Plate Chargers
- W Three Hour Premium Open Bar

### *Platinum*

*\$118 per person*

#### **Silver, Gold &:**

- W Additional half-hour for reception (four 1/2 hours total)
- W Two Additional Passed Hors d'oeuvres
- W Chef's Display of Vegetable Crudit 
- W Warm Spinach and Artichoke Dip served with French Bread
- W Upgraded Three Hour Luxury Bar
- W House champagne toast
- W Chocolate Covered Strawberries
- W Floor-length table linens in upgraded color

## *Butler Style Passed Hors D'oeuvres*

### *Hot*

*Spanakopita*

*Vegetable Spring Rolls with a Sweet Chili Sauce*

*Chicken Satay with a Peanut Dipping Sauce*

*Teriyaki Beef Kabobs*

*Swedish Meatballs*

*Crab Stuffed Mushrooms*

*Goat Cheese and Sun Dried Tomato in Phyllo*

*Pear and Brie in Phyllo*

*Mini Crab Cakes Served with Remoulade Sauce*

*Mini Beef or Chicken Wellington*

*Shrimp Wrapped in Bacon*

*Beef Empanada*

### *Cold*

*Bruschetta*

*Wild Mushroom Quiche*

*Smoked Salmon on Pumpernickel*

*Raspberry, Toasted Almond and Brie in Phyllo*

*Prosciutto Wrapped Asparagus in Filo Dough*

*Gulf Shrimp Cocktail*

*\*\* Additional passed Hors D'oeuvres available at \$3.50 per person \*\**

## *Displayed Hors D'oeuvres*

### *Seasonal Fresh Fruit Display:*

A Variety of Seasonal Fresh Fruit

### *Chef's Selection of Domestic & Imported Cheese Display:*

Chef's Selection of International and Domestic Cheeses

Served with Assorted Gourmet Crackers

### *Vegetable Crudités:*

Assorted Fresh Cut Seasonal Vegetables served with Roquefort Cheese or Ranch Dip

### *Chesapeake Crab Dip:*

Warm MD Style Crab Dip Served with Toasted Baguettes

### *Warm Spinach and Artichoke Dip:*

Served with Assorted Gourmet Crackers and French Bread

### *Antipasto Display*

Grilled Asparagus, Roasted Red Peppers, Marinated Artichokes & Mushrooms

Fresh Mozzarella, Assorted Italian Deli Meats and Focaccia Bread

*\*\* Additional displayed Hors D'oeuvres available at \$5 per person. \*\*In addition to these popular selections, we would be happy to customize a menu for you. Offerings may change periodically. Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

## *Buffet Style Reception*

- W Woodmore Salad & Caesar Salad
- W Assortment of Warm Dinner Rolls with Butter
- W Two Entrée Selections
- W Two Starch Selections
- W Two Vegetable Selection
- W Coffee, Hot Tea & Iced Tea

## *Plated Dinner*

- W Choice of Mixed Green Salad with Your Choice of Two Dressings, Caesar Salad or Woodmore Spinach Salad
- W Assortment of Warm Dinner Rolls with Butter
- W Four Entrée Options to include a Vegetarian option  
Includes one starch and one vegetable
- W Duet Plates Also Available at Additional Cost
- W Coffee, Hot Tea & Iced Tea

## *Cocktail Style Reception*

- W Salad Station: Romaine Lettuce, Baby Spinach, Country Ham, Chopped Hard Cooked Eggs, Tomatoes, Crumbled Bleu Cheese, Cucumbers, Bacon and Croutons. With Vinaigrette, Caesar and Ranch Dressings
- W Choice of Two Specialty Stations
- W Choice of one Displayed Hors D'oeuvres
- W Choice of one Carving Station
- W Coffee, Hot Tea & Iced Tea

## *Entrees*

### *Poultry*

#### ***Chicken Marsala***

Seared Breast of Chicken, topped with Marsala Wine sauce  
with sliced mushrooms

#### ***Chicken Piccata***

Marinated Breast of Chicken served with a Lemon Beurre Blanc Cream Sauce  
with topped with Capers

#### ***Chicken Francaise***

Chicken Breast dipped in an egg batter and served with a White wine and Lemon sauce

#### ***Airline Breast of Chicken***

With Sundried Cranberries and Wild Rice Stuffing and an Apricot Glaze and Cranberry Relish

### *Beef, Pork, Lamb*

#### ***Roasted Rack of Lamb***

Marinated with Thai Green Curry

#### ***Roasted Round Top of Beef***

#### ***Roasted Pork Loin***

Braised with Apple Cider and Maple Syrup

#### ***Prime Rib***

Slow Roasted Rib Eye served with Au Jus and Creamy Horseradish Sauce

#### ***Filet Mignon***

Char Grilled Filet served with a Red Wine Reduction



## *Seafood*

### ***Chicken Chesapeake***

Chicken Breast Topped with Lump Crab Meat

### ***Woodmore Crab Cakes***

Maryland Style Crab Cakes

### ***Chilean Sea Bass***

With Honey Ginger Glaze

### ***Broiled Salmon Teriyaki***

*Salmon Mediterranean*

Topped with onion, peppers, olives, capers and lemon zest

### ***Grilled Mahi Mahi***

Topped with a Tropical Salsa

## *Vegetarian:*

### ***Butternut Squash Ravioli***

With a Creamy Alfredo Sauce

### ***Vegetable Lasagna***

With Tomato Sauce

### ***Grilled Vegetable Plate***

With Baked Potato

### ***Squash Bowl***

Brown Rice and Seasonal Mixed vegetables served in a hollow squash shell

topped with Roasted Red Pepper Sauce

## *Accompaniments*

### *Starch*

*Herb Roasted Potatoes*

*Garlic Infused Mashed Potatoes*

*Baked Potato*

*Whipped Sweet Potatoes*

*Creamy Risotto*

*Parmesan & Basil Orzo*

*Wild Rice*

*Saffron Rice*

### *Vegetables*

*Medley of Seasonal Vegetables*

*Ratatouille*

*Braised Red Cabbage*

*Asparagus with Tomato Butter*

*Steamed Broccoli with Butter*

*Green Bean Almondine*

*Steamed Spinach*

*Glazed Carrots*

## *Specialty Stations:*

*Attendant fee of \$75 per station*

### *Old Sante Fe Station*

*Grilled Chicken Fajitas and Tex Mex Chili*

*With lettuce, tomato, cheddar cheese*

*Guacamole, sour cream & flour tortillas*

### *Pasta Station*

*Choice of Two Pastas and Sauces:*

*Tri-color Tortellini, Penne, or Bow Tie Pasta*

*Creamy Alfredo, Basil Pesto, Marinara, Red or White Clam Sauce*

*Garlic Bread & Grated Parmesan Cheese*

### *Asian Station*

*Chicken, Beef & Shrimp stir fry, spring rolls*

*Scallion fried rice & Sweet chili sauce*

### *Mashed Potato Bar*

*Garlic infused mashed potatoes, whipped sweet potatoes in martini glass*

*Toppings: Chopped bacon, mini marshmallows, green onions, French fried onions*

*Sour cream, whipped butter, shredded cheddar cheese*

### *Slider Station*

*Hamburger, Crab Cake or BBQ Pulled Pork*

*Accompanied by seasoned wedge potatoes, ketchup, mustard*

*Grilled onions, sautéed mushrooms, cheddar cheese*

*In addition to these popular selections, we would be happy to customize a menu for you. Offerings may change periodically.  
Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

## *Carving Stations:*

*All Stations served with Silver Dollar Rolls & Butter  
\$75 Attendant Fee*

*Roasted Breast of Turkey  
Cranberry Sauce & Gravy*

*Baked Country Ham  
Honey Mustard Sauce*

*Herb-Crusted Salmon  
Cucumber Sauce*

*Roasted Top Round of Beef  
Creamy Horseradish and Au Jus*

*Peppercorn Crusted Beef Tenderloin  
Cognac Peppercorn Sauce*

## *Dessert Table Selections*

*Chocolate Dipped Strawberries - \$2 per person*

*Assorted Petit Fours - \$3 per person*

*Crème Brule - \$5 per person*

*Fruit Tart - \$5 per person*

*Miniature French Pastries - \$5 per person*

*Chocolate Mousse with Pirouette Cookie - \$4 per person*

## *Beverage Services*

Prices are per person  
Last call will be given fifteen minutes prior to end of event  
Bartender Fee: \$150 per bartender

<i>Bar Type</i>	<i>2 Hour</i>	<i>3 Hour</i>	<i>Additional Hours</i>
<i>Beer, Wine, Soda</i>	\$20.00	\$22.00	\$2.00
<i>Premium</i>	\$24.00	\$29.00	\$4.00
<i>Luxury</i>	\$31.00	\$36.00	\$5.00

**House Wines:** Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

**Bottled Beer:** Corona, Corona Light, Heineken, Yuengling, Budweiser, Bud Light, Miller Lite, O'Douls (Non-Alcoholic), Coors Light

**Soda:** Coke, Diet Coke, Sprite, Ginger Ale

**Premium Selections Include:** Absolut, Crown Royal, Bacardi Light Rum, Malibu Rum, Tanqueray Gin, Jim Beam, Sauza, Dewar's Scotch, and Courvoisier VS

**Luxury Selections Include:** Grey Goose Vodka, Cîroc, Bombay Sapphire, Jack Daniels, Jameson, Jose Cuervo, Captain Morgan, JW Red, Hennessey VS

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## *Cash or Consumption Bar*

### *Cash Bar Fee - \$150*

Prices are per drink. Guests may pay by cash or credit card or host may arrange to pay.

**\*\*Minimum of \$300 cash bar sales required\*\***

<b>Soft Drinks</b>	<b>\$3.00</b>
<b>Mineral Water</b>	<b>\$3.00</b>
<b>Non-Alcoholic Beer</b>	<b>\$4.00</b>
<b>Domestic Beer</b>	<b>\$5.00</b>
<b>Imported Beer</b>	<b>\$6.00</b>
<b>Wines by the Glass</b>	<b>\$7.00</b>
<b>Mixed Drinks*</b>	<b>Varies</b>

\*Drinks with multiple liquors will contain no more than 2 oz. total alcohol.

No shots or doubles permitted.

## *International Coffee Bar*

Grand Marnier, Kahlua, Tia Maria, Baileys Irish Cream, Jameson Irish Whiskey  
Served with Rock Candy Swizzle Sticks, Raw Sugar Cubes and Fresh Whipped Cream

**\$4 per person, one hour**

**\$75 attendant fee**

## *Specialty Martini Bar*

**\$10 per person, one hour**

**\$75 attendant fee**

**Minimum of 70 guests**

**Select Two:**

Raspberry Lemon Martini

Pomegranate Martini

Cosmopolitan

Appletini

Or

White Chocolate Martini

Chocolate Martini Dirty

Martini

Espresso Martini

### **Create Your Own Signature Martini**

We would be delighted to help you customize a special martini for your event.