

WOODCREST

Weddings

Gold Wedding Package

Your Ceremony and Reception

All weddings at Woodcrest Country Club come with seamless service, amazing food and *luxurious* amenities. Upon arrival, you will be greeted by our Event Specialist, who is at your service until your departure following the conclusion of your reception.

WEDDING CEREMONY

Two Outdoor Ceremony Locations
Seasonally Inspired Welcome Beverage Station
Chair Rentals
Tented Pavilion
Wedding Rehearsal (*Date & Time Dependent on WCC Availability*)
Professional on-site Event Specialist
Inclement Weather Backup Location

WEDDING RECEPTION

One Hour Cocktail Hour & Four Hour Dinner Reception
Elegant Floor Length Table Linens and Dinner Napkins
Ice Sculpture with Martini Bar
Bridal Party Hors D'Oeuvres
Sparkling Cider or Champagne Toast
Take Home Table for Your Guests at the Conclusion of Your Reception Featuring:
Freshly Brewed Coffee, Herbal Teas, Bottled Water
Tastycakes, Philly Soft Pretzels, Freshly Baked Cookies

VALET PARKING

For the safety and convenience of your guests, Woodcrest recommends valet parking for all events during our peak months.

WEDDING SUITES

Our luxurious private Wedding Suites have been designed to allow you and your party to gather and prepare on your wedding day in your own intimate suite. The Wedding Suites feature a salon feel, hanging space, full length mirror and a comfortable lounge area.

Includes: Complimentary Breakfast, Orange Juice & Champagne, 50% Off Lunch, *excluding alcohol*

Gold Wedding Package

FIVE HOUR PREMIUM OPEN BAR

One Hour Cocktail Reception Featuring:

WOODCREST GRAZING STATION

Arancini

Eggplant Rollatini

Mini Meatballs

Penne alla Vodka

Tomato Mozzarella Skewers

Asparagus Wrap with Prosciutto & Melon

Artichoke and Spinach Dip with Crostini

Roasted Peppers

Marinated Artichoke

Assorted Olives

Bruschetta

Italian Style Meats

Hand Selected Cheeses from Artisan Cheesemakers

Served with Assorted Crackers, Flatbread and Traditional Accompaniments

EIGHT BUTLERED HORS D'OEUVRES AND TWO COCKTAIL HOUR STATIONS

PLATED DINNER SERVICE

First Course - Choice of Soup or Salad

Plated Dinner - Choice of Three Options for Guests

DESSERT

Choice of Five Butlered Desserts

Coffee and Tea Served Tableside

300 EAST EVESHAM ROAD-CHERRY HILL, NJ · WOODCRESTCOUNTRYCLUB.COM

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Cocktail Reception

Please Choose Eight from the Following Butlered Hors D'Oeuvres List

CHICKEN

Blackened Chicken Quesadilla
Chicken Satay, Thai Peanut Dipping Sauce
Jerk Chicken served on a Plantain Pancake
Buffalo Chicken Flatbread
Curried Mango Chutney Chicken Bites
Chicken Salad Cone
Curried Chicken Salad - Black Sesame, Sun-Dried Cranberries, Phyllo Cup
Chicken Taco or Tostadas
Coconut Crusted Chicken - Sweet Chile Sauce
Bang Bang Chicken
Chicken & Waffles
Asian Chicken Meatballs
General Tso's Chicken

FISH

Spicy Tuna Tartar - English Cucumber
Tuna Napoleon Asian Spoon
Smoked Salmon - Potato Latke, Applesauce
Old Bay Dusted Shrimp Cocktail Lollipops
Red Snapper Ceviche Cups
Shrimp Tempura
Lobster Quesadilla
Smoked Salmon - Black bread, Capers, Creme Fraiche
Mini New England Lobster Rolls
Coconut Shrimp
Firecracker Shrimp
Tuna Taco or Tostada
Hoisin Glazed Salmon Skewers
Mini Crab Cakes
Applewood Smoked Bacon Wrapped Scallops
Bang Bang Shrimp
Fried Calamari, Bamboo Cone

MEAT

Lamb Gyro - Tzatziki, Mini Pita
Peking Duck Ravioli
Chorizo and Black Bean Empanada, Pepper Jack Cheese
Boursin Prosciutto Phyllo Cups
Hong Kong Duck - Brushed with a Plum Sauce, Sweet Corn Pancake
Cast Iron Roasted Baby Lamb Chops with Balsamic BBQ
Shaved NY Strip - Crostini, Shallot Marmalade
Southern BBQ Pork - Corn Pancake, Rum Lime Sour Cream
Curry Spiced Beef Skewers

CLASSICS

Franks in a Blanket
Loaded Baked Potato Bites - Bacon, Cheddar & Chives
Boneless Mild, Chipotle **OR** Hot & Honey Chicken Wings
BLT Bites
Beef Sliders
Mini Cheesesteak Dumplings
Cheesesteak Egg Rolls
Polenta Triangle - Topped with Short Rib & Parmesan
Mini Cheese Quesadillas
Kennett Square Stuffed Mushrooms - Andouille Sausage & Cheddar **OR** Jumbo Lump Crab

VEGETARIAN

Deviled Eggs
Exotic Mushroom Ragout Phyllo Cup
Vegetable Tostada
White Bean & Caper Crostini
White Truffle Potato Croquette
Gazpacho **OR** Tomato - Grilled Cheese Wedge **OR** Melon Soup Shot
Chickpea Fritters with Garlic Dill Sauce
Celery Root, Apple, Walnut Remoulade Phyllo Cup or on a Toasted Flatbread
Curried Cauliflower with Tzatziki
Goat Cheese Fritters
Hummus & Pepper Phyllo Cups
Caprese Skewers
Goat Cheese & Fig Compote Crostini **OR** Stuffed Fig - Goat Cheese
Vegetable Sushi Roll
Pomme Frites, Kosher Salt in a Paper Cone

Cocktail Reception

Please Choose Two from the Following Cocktail Hour Stations

TAPAS

Artisan Cheese Display with Nuts, Fresh Figs, Olives

Choice of five (5) from the following:

Shrimp Scampi, Crostini
Little Neck Clams with Chorizo
Red Snapper Ceviche
Gazpacho Shots
Avocado Toast, Grilled Shrimp
Steamed Mussels, Red or White
Salmon Lolipops
Over Confetti Rice
Hot Artichoke Dip with Naan
Braised Short Rib
Over Polenta, Oven Roasted Cherry Tomatoes,
Onion frizzle

TOUR OF INDIA

Choice of five (5) from the following:

Chicken Tandoori
Chicken Tikka Masala
Vegetable Tikis
Kale and Vegetable Dumplings
Lamb Samosa Triangle
Chicken Shawarma Pita
Thai Curry Vegetable Samosa Triangle
Vegetable Pakora
Indian Samosa:
Spiced Potatoe and Green Peas
Indian Style Chicken Samosa
Malaysian Beef Satay
Ginger Chicken Meatball Skewers
Chicken Yakatori

RAW BAR ON ICE

* Can Combine with Seafood Bar

Shrimp
Chilled Oysters on a Half Shell
Snow Crab Claws
Spicy Cocktail Sauce
Raspberry Cucumber Mignonette,
Horseradish
Dijon-Chantilly
Tobasco and Lemon

SEAFOOD BAR

* Can Combine with Raw Bar

Grilled Shrimp Skewers
Oysters Rockefeller
Clams Casino
Crab Cakes
Add Lobster Tail for \$6 per guest

MEDITERRANEAN DIP & RISOTTO BAR

Hot Crab Dip
Spinach & Artichoke Dip
Hummus & Pita Chips
Silky Risotto
Toppings: Exotic Mushroom Ragout
Shrimp & Lobster Scampi
Lemon Rosemary Chicken

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TOUR OF ASIA

Sushi

Dumpling Bar:

Choice of Two (2) From the Following:

Shrimp, Pork, Vegetable, Edamame,
Chicken & Lemongrass, Bulgogi Beef,
Cheesesteak, Chicken Sriracha

Choice of Four (4) From the Following:

House Made Vegetarian Rice **OR** Jasmine Rice
General Tso's Chicken
Curry Spiced Beef or Chicken Skewers
Rice Paper Vegetable Spring Rolls
Moo Shu Duck
Asian Chicken Meatballs
Beef & Broccoli
Ahi Tuna filled Noodle Baskets
Teriyaki Char Sui Bao Buns
Char Shui Pork Bao Buns
Asian Beef Salad in Cucumber Cups
Sesame Soba Noodles
with Chopped Shrimp on an Asian Spoon

MODERN SLIDER BAR

Truffle Fries

Choice of Three (3) Sliders

Beef Short Rib
Texas Smoked Brisket
Meatball Parmesan
Maryland Crab Cake, Remoulade Sauce
Portabello Burger - Pesto, Roasted Peppers
Chicken Parmesan
Seared Salmon Burger -Lemon Pepper Aioli
Traditional Beef

LATIN NIGHTS

Mesquite Chicken Egg Rolls
Black Beans and Rice
Guacamole
Salsa
Creme Fraiche
Red Snapper Ceviche

Choice of Two (2) Tacos:

Grilled Chicken Tacos
with Picked Red Onion Chipotle Aioli
Skirt Steak Tacos
with Chimichurri Sauce
Baja Salmon Tacos
with Avocado, Cabo Sauce, Lettuce
Ahi Tuna Taco
with Wasabi Aioli
Short Rib Taco
with Caramelized Onions, Queso Fresco

MADE TO ORDER PASTA CHOICE OF TWO

Black Truffle Sacchetti - *Pomodoro Sauce*
Tortellini - *Parmesan Cream*
Crispy Pancetta and English Peas
Penne Pasta a la *Vodka*
Gemelli Pasta - *Garlic, Oven Roasted*
Tomatoes, Broccoli Rabe, Basil Pesto
Wild Mushroom Ravioli - *Asparagus and*
Brandy Mushroom Sauce
Gnocchi - *Pomodoro*
Gnocchi - *Butternut Squash, Sage and*
Brown Butter Sauce
Rigatoni Mezzi - *Sausage,*
Bolognese OR Pomodoro Sauce

ISRAELI STATION

Falafel in Pita with Assorted Toppings
Fried Cauliflower with Tzatziki Sauce
Grilled Zucchini & Eggplant
Mediterranean Lamb Steak
*Shaved Lamb, Curry Yogurt Sauce, Lettuce, Tomato,
Soft Flat Bread Pita, Goat Cheese*
Israeli Chicken Kabobs
Over Confetti Rice
Deviled Eggs with Smoked Salmon & Capers
Baba Ghanoush
Israeli Cous Cous Salad

FRENCH FRIES

Regular French Fries
Sweet Potato Fries
Truffle Fries
Sweet & Hot Barbeque Sauce
Spicy Horseradish
Blue Cheese
House Made Ketchup
Cheese Whiz

BOURBON STREET

Low Country Shrimp & Grits
Sautéed Gulf Shrimp
Andouille Sausage & Anson Mills Grits
Shredded Cheddar,
Bell Pepper Brunoise & Scallion Garnishes
Carolina Pulled Pork
Buttermilk Fried Chicken Bites & Waffles
Vermont Maple Syrup
Corn Bread Pudding
Sweet Potato Fries, Cajun Aioli

SMOKED FISH DISPLAY

White Fish Salad
Poached Salmon
Bagels
Smoked Salmon
Blintzes
with Blueberry Sauce and Sour Cream
Traditional Garnishes Including:
*Chopped Capers, Lemon Wedges, Grated Egg,
Minced Red Onion and Creme Fraiche*

SOUTH PHILLY

Margherita Pizza
Shrimp Pesto Pizza
Old Bay Fries
Cheese Whiz
Sautéed Onions
Mushrooms
Roasted Peppers

Choice of Two (2) From the Following:
Beef Cheesesteaks
Chicken Cheesesteaks
Putters Pork Sandwiches

Plated Dinner

First Course - Choice of One Salad or Soup

SALADS

Woodcrest Caesar Salad

Crisp Romaine Hearts, Parmigiano-Reggiano, Herbed Croutons

House Salad

Mixed Greens with English Cucumbers, Grape Tomatoes, Julienne Carrots, Balsamic Dressing

Caprese Salad (Seasonal)

Fresh Mozzarella and Jersey Tomatoes with Broken Olive Vinaigrette, Basil Oil, Micro Arugula

Spring Salad

Petit Baby Greens with Dried Cranberries, Goat Cheese, Sliced Almonds, Red Wine Vinaigrette

Four Seasons Salad

*Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts,
Pickled Cucumber, Orange Vinaigrette*

Berry Salad

*Mixed Greens, Strawberries, Blackberries, Blueberries, Grape Tomatoes, Chopped Cucumbers,
Goat Cheese, Sliced Almonds and Orange Vinaigrette*

Bellini Salad

Baby Arugula, Grilled Peaches, Heirloom Tomatoes, Almonds, Champagne Vinaigrette

SOUPS

Lobster Bisque

Topped with Tarragon Oil

Trio Wild Mushroom Bisque

Cremini, Shiitake, Oyster Topped with Creme Fraîche

Classic Vichyssoise

With Potato, Leek, Truffle Cream

Woodcrest Crab and Corn Chowder

with Pancetta, Local Corn, Chili Oil

Plated Dinner

Main Course - Choice of Three

FISH

Stuffed Sole - Jumbo Lump Crab Meat Imperial
Pacific Northwest Salmon - Honey and Ginger Glazed
Miso Scented Alaskan Halibut - Ponzu Vinaigrette
Sea Bass - Preserved Lemon Parsley Butter
Florida Red Snapper - Coconut Ginger Lemon Vinaigrette

POULTRY

Pan Roasted French Cut Breast of Chicken - Madiera Jus Lie
Stuffed French Chicken - Three Cheese Blend, Spinach, Artichoke, Roasted Peppers
Chicken Francaise - Meyer Lemon Beurre Blanc
Chicken Breast - Spinach, Provolone, Roasted Peppers
Topped with a Dijon Cream Sauce
Pan Seared Duck Breast - Mandarin Orange Duck Sauce

MEAT

Filet Mignon - Sauce Bordelaise
Roasted Tenderloin of Beef - Sauce Bordelaise
Grilled Veal Rib Chop - Wild Mushroom Demi-Glace
Roasted Colorado Rack of Lamb - Demi-Glace
Short Rib of Beef - Demi-Glace

DUET

Filet Mignon and Shrimp - Crab Meat Imperial
Chicken Francaise and Grilled Salmon
Petit Filet and 5 oz Lobster Tail (*additional \$10 per person*)

Vegetarian, Vegan and Gluten Free Options Available Upon Request

SERVED WITH YOUR CHOICE OF TWO SIDES

Fingerling Potatoes
Marble Roasted Potatoes
Garlic, Sweet Potato or Purple Peruvian Mashed Potatoes
Polenta
Herb Jasmine Rice
Dauphinoise Potatoes
Asparagus
Squash & Roasted Tomatoes
Seasonal Julienne Vegetables

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Dessert

Coffee and Tea Served Tableside

CHOICE OF FIVE BUTLERED DESSERTS

Mini Donuts with Rumchatta and Bailey's Shot
Red Velvet Cake Shots
Tiramisu Shots
Painters Pallet of Mini Ice Cream Cones
Chocolate Chip Cookies and Black & White Milkshake
Strawberry Shortcake Shots
Mini S'mores
Lemon, Mango and Raspberry Sorbets
Chocolate Crunch Pretzels
Mini Banana Cream Pie
Chocolate Croissant Bread Pudding
Chocolate Mousse
Fruit Kabobs with Chocolate Covered Strawberry
Mini Ice Cream Sundaes
Key Lime Tarts
Mini Ice Cream Sandwich Cookies
Apple Cobbler, Key Lime Pie, Lemon Meringue Pie OR Blueberry Pie in a Mason Jar
Italian Water Ice Shooters

Menu Additions

ADDITIONAL BUTLERED HORS D'OEUVRES & COCKTAIL HOUR STATIONS

See your Event Specialist for Details

DESSERT ACTION STATIONS

CHEESECAKE MARTINI BAR

Homemade Cheesecake Served in Martini Glasses
Assorted Toppings: Blueberries, Strawberries, Cherries and Fresh Whipped Cream

VIENNESE DESSERT TABLE

An Amazing Selection of Chef's Special Desserts

CHOCOLATE FONDUE STATION

Chocolate Fondue Served with Fresh Fruit, Cookies,
Graham Crackers, Marshmallows and More

S'MORES BAR

Graham Crackers, Hershey Chocolate Bars and Marshmallows

MILKSHAKE BAR

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight,
Mint Chocolate Chip, Classic Black & White Shake

DONUT BAR

Assortment of Housemade Donuts with
Chocolate, Caramel, White Chocolate, Raspberry Sauces,
Peanut Butter, Toasted Coconut, Sprinkles, Crushed Cookies, Gummy Bears, Swedish Fish

CHOCOLATE HEAVEN

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies,
Chocolate Dipped Oreo Cookies, Chocolate Mousse,
Chocolate Covered Strawberries, Chocolate Covered Peanut Butter Bananas,
Triple Chocolate Biscotti

WAFFLES AND ICE CREAM SUNDAE BAR

Belgium Style Waffles for Ice Cream Sandwiches, Assortment of Ice Creams,
Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries,
Gummy Bears, Swedish Fish
Blueberries, Cherries and Fresh Whipped Cream

After Parties

Continue the dancing, drinking and good times at your wedding after party at Bar 1929. Conveniently located on site, your guests won't have to travel far to keep the party going!

Add Food to the Fun!

Based on a 50 person Minimum

BREAKFAST SANDWICHES

WINGS, PIZZA & FRIES

SOUTH PHILLY STATION



Contact Us

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