

Augusta Wedding Package

Cocktail Hour

*Five-Hour Open Bar Serving Unlimited Premium Cocktails
Domestic & Imported Beers
Assorted Wines
Soft Drinks*

Cold Displays

*Garden Fresh Vegetable Crudités
Assorted International Cheeses*

Butler Passed Hors D' Oeuvres

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| <i>Potstickers</i> | <i>Chicken & Vegetable Skewer</i> |
| <i>Cocktail Franks in a Blanket</i> | <i>Mini Crab Cakes</i> |
| <i>Potato Pancakes</i> | <i>Seafood Stuffed Mushrooms</i> |
| <i>Coconut Fried Shrimp</i> | <i>Risotto Cakes</i> |
| <i>Vegetable Egg Rolls</i> | <i>French Onion Soup Boule Pastry</i> |

Uniformed Chef Station

(Choice of One)

Carving Station:

(Choice of One)

*Roast Turkey with Gravy
Virginia Baked Ham with Mustard Sauce*

Fajita Station:

*Sautéed Beef & Chicken
Hand Rolled Flour Tortillas
Homemade Salsa
Guacamole & Sour Cream*

Slider Station:

*Miniature Hamburgers & Cheeseburgers
Served on Silver Dollar Buns
Assorted Accompaniments including
Bacon, Fried Cippolini Onions, &
Condiments*

Smashed Potato Martini Bar:

*Smashed Potatoes set in Martini
Glasses with the Following
Toppings to choose from:
Sour Cream & Chives, Bacon,
Shredded Cheese, Mississippi Mop
Sauce & Fried Cippolini Onions*

From The Chafing Dish

(Choice of Three)

Tri-Colored Tortellini Alfredo

Stuffed Shells Parmigiana

Cavatelli with Broccoli

Chicken Stir Fry

Eggplant Rollatini

Swedish Meatballs

Sausage & Peppers

Dinner

Champagne Toast

Appetizers

(Choice of One)

Ravioli with Pomodoro Sauce

*Fresh Mozzarella, Vine Ripened Tomatoes
& Fresh Basil drizzled with Balsamic
Vinaigrette & Extra Virgin Olive Oil*

Salad

(Choice of One)

*Traditional Caesar Salad with
Pecorino Romano Cheese*

House Field Greens

Wine Service with Entrées

Entrées

(Choice of Three with Exact Counts)

All Entrées Include Seasonal Fresh Vegetables & Freshly Baked Dinner Rolls

*Grilled Salmon Filet Garnished with
Cucumber & Pink Peppercorn, served with
Multi-Grain Rice Pilaf*

*Roasted Chicken Rubbed with
Herbs & Roast Garlic, served with Wild Mushroom Julie
& Country Club Potatoes*

*Pan-Seared and Sliced Beef Tenderloin with
Bordelaise Sauce
& Country Club Potatoes*

*Bow-Tie Pasta with Ripe Olives, Tomatoes & Spinach
(Complete)*

Chicken Florentine with Multi-Grain Rice Pilaf

Dessert

Freshly Baked Wedding Cake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$89.00 per Person

All Wedding Package Prices are Inclusive of Service Charge and Sales Tax

25 New Hampshire Avenue • Lakewood, NJ • 08701 • 732-367-4500 • www.woodlakecountryclub.com

Your Moment... Our Venue



PACKAGES FEATURE:

PERSONAL WEDDING COORDINATOR
CHOICE OF TIERED WEDDING CAKE
PRIVATE BRIDAL SUITE
FRESH FLORAL CENTERPIECES
CHAIR COVERS WITH CHOICE OF BOW COLOR
CHOICE OF NAPKIN AND LINEN COLOR
FLOOR LENGTH IVORY UNDERLAY
ICE SCULPTURE FOR COCKTAIL HOUR
PLACE CARDS
DIRECTION CARDS
COAT SERVICE (SEASONAL)
VALET PARKING

