



## Banquet Wedding Packages

### Included Amenities:

Full On-Site Coordinator  
Outdoor patio & deck space  
Private Access to entire Clubhouse  
Private Entrance & Parking  
Bride Quarters  
Accommodations for up to 125 Guests  
Creative Culinary Team  
Access to Outdoor Areas for Photos

### On-Site Ceremony Option:

Use of Glen Crest Room or Patio, Chairs, Set-up & Breakdown,  
Access to Outside Area for Pictures

\$500



## Package Options:

### Bronze:

Make one selection from each section from our dinner buffet menu or two plated entrée options listed for Bronze package  
Full use of all Amenities  
Includes service staff, set-up, clean-up & table linens

Starting at \$30 per person

### Silver:

Make two selections from each section from our dinner buffet menu or two plated entrée options listed from Bronze or Silver package  
Full use of all Amenities  
Includes service staff, set-up, clean-up & table linens

Starting at \$40 per person

### Gold:

Make two selections from each section from our dinner buffet menu and a choice of 3 passed hors d'oeuvres or three plated entrée options listed from Bronze, Silver, or Gold package  
Full use of all Amenities  
Includes service staff, set-up, clean-up & table linens

Starting at \$50 per person



## Hors d'oeuvres During Cocktail Hour (Optional Enhancement):

Choice of 3

\$15 per person

- Smoked Salmon Terrine
- Bruschetta in Cucumber Cups
  - Corn Salad with Shrimp
    - Shrimp Cocktail
- Ceviche on a Tortilla Chip
  - Caprese Picks
- Watermelon & Feta Bites
  - Gazpacho Shooters
  - Bacon Wrapped Dates
    - Burger Sliders
    - Crab Cakes
- Vegetarian Mushroom Stuffed Caps
  - Spinach Spanakopita Purses
    - Chicken Wings
    - Meatballs
  - Loaded Potato Puff



## Plated Dinner Options Include:

House or Caesar Salad & Fresh Bread

### Entrée Selections:

Available for Bronze, Silver, or Gold package:

- Sous Vide Airline Chicken served with blue cheese stuffed potato, asparagus, herb beurre blanc
- Coq Au Vin- braised chicken served with lardons, mushrooms, carrots, onions, burgundy wine & whipped potatoes
- Pan Seared Atlantic Salmon served with carrots, sugar snap peas, asparagus, citrus beurre blanc
- Pan Seared Rainbow Trout served with heirloom tomato butter sauce, green bean almandine
- 24hr Brined 10oz Pork Chop served with heirloom tomato coulis & summer succotash
- 6oz American Wagyu Sirloin served with demi-glace, enokitake mushrooms, potato puree



### Additionally, Available for Silver Package

- Pan Seared Halibut served with summer vegetable succotash, cipollini onion sauce
- 16oz Short Rib served with collard green, potato puree, horseradish, breadcrumbs, jus
- Grilled Swordfish served with sautéed asparagus, cherry tomato chutney, potato puree
- Carne Asada Skirt Steak served with roasted beets, sautéed spinach & broccoli mole
- Slow Roasted Duck Breast served with blueberry gastrique, Brussel sprouts

### Additionally, Available for Gold Package

- Chilean Sea Bass served with roasted fingerling potato, baby carrots, basil pesto sauce
- Rack of Lamb served with bulgur wheat, broccoli salad, harissa mint crème fraiche
- Pan Roasted Scallops served with asparagus puree, mushrooms, tomato
- NY Strip Steak served with cipollini onion, mushroom, demi-glace
- Beef Tenderloin Medallion “Oscar Style” served with crab meat, asparagus, hollandaise, whipped potatoes

\*Vegetarian Options Available Upon Request



## Buffet Options:

### Salads:

Choose from House or Caesar & Fresh Bread

### Starch:

- Baked Potato/Twice baked
  - Whipped Potatoes
  - Au Gratin Potatoes
  - Roasted Potatoes
  - Red Bliss Potatoes
    - Rice
    - Risotto
- Pasta with Marinara
  - Ravioli

### Vegetables:

- Asparagus
- Summer Vegetable Medley
- Green Beans with Almonds
  - Roasted Mushrooms
- Roasted Cauliflower & Broccoli
- Brussel Sprouts with Bacon



## Entrees:

- Pan Seared Salmon with tomato butter sauce
  - Airline Chicken with pesto sauce
- Grilled Pork Chop with roasted tomato coulis
- Grilled Peri Peri Chicken with citrus butter sauce
  - Baked Cod with classic romesco sauce
- Chicken Parmesan with mozzarella & marinara
- Brined Pork Loin with honey mustard sauce
  - 6 oz Sirloin with bordelaise sauce

## Additional Carving Station Add-on:

Ham +\$4 per person

Brined Turkey +\$6 per person

Brined Pork Loin +\$6 per person

Roasted Whole NY Strip +\$10 per person

Prime Rib +\$13 per person

Beef Tenderloin +\$18 per person



## Beverage Package Selections:

Each Package is priced for 3 hours of service. Additional hours may be requested for an additional charge

### Soft Bar:

\$15 per person

Soda, House Red & White Wine, Domestic Beer.

House Liquors: Smirnoff Vodka, Gordon's Gin, Jim Beam Bourbon, Early Times Whiskey, Bacardi Rum, Jose Cuervo Tequila, J & B Scotch

### Premium Bar:

\$20 per person

All that is included in the Soft Bar package in addition to:

Premium Beer

Tito's Vodka, Jack Daniels Whiskey, Buffalo Trace Bourbon, VO, Seagrams 7, Canadian Club, Captain Morgan Rum, Tanqueray Gin, Dewars Scotch

### Enhancements:

Craft & Seasonal Beer +\$1 per person

Top Shelf Liquor:

Grey Goose, Stoli, Kettle One, Beefeater, Crown Royal, Hendricks, Bombay Sapphire, Makers Mark, Bulleit, Patron, Jameson, Kahlua,

Baileys +\$3 per person

Premium Wines +\$2 per person

Cash Bar Options Available





# Golf Outings

Set in the rolling hills of northern Illinois, an event at our nationally recognized, Tom Bendelow designed course, is the foundation for an excellent day of sport and camaraderie for your fundraiser, corporate event, and social or business outing.

Your guests, whether a novice or established golfer, will experience an exclusively reserved day of challenging golf, Country Club hospitality, and excellent food and beverage, all in the beautiful and relaxed atmosphere of the Woodstock Country Club of Bull Valley.

Excellence is the only standard when it comes to the course, dining, and services from our professional staff. Attention to detail and flexibility are just two of the amenities that you will enjoy here at Woodstock Country Club of Bull Valley.

## Your Private Golf Outing can include:

- Golf capacity of 24 to 72 golfers for just 9 holes or a full day of 18
  - Access to our practice facilities and locker rooms
- Pro Shop Services including Scoring, Course Setup, Custom Format sheets and Bag Drop Services
- Custom sourcing for your logoed merchandise needs (shirts, golf balls, etc.)
- Professional Food and Beverage Service with customized menus available to work within your budget
  - Audio/Visual equipment available



## **Golf Outing Packages**

**9 Hole Pricing:**

**\$30 per player including golf cart\***

**18 Hole Pricing:**

**\$50.00 per player including golf cart\***

(\* club provided carts are limited to 44 players; extra golf carts are available at an additional charge)

## **Golf Outings food and beverage options**

**Continental Breakfast:**

**\$9 per person**

**Fruit, Donuts & Danishes, Granola bars, Yogurt  
Coffee, Water**

**Hot Buffet Breakfast**

**\$14 per person**

**Fresh Fruit, Donuts & Danishes, Sausage & Bacon, Corned Beef Hash  
Hash Browns, French Toast, Omelet Station, Toast, Yogurt  
Coffee, Water**



## Boxed Lunches

\$14 per person

Served with Potato Chips, Iced Tea or Soft Drink

- Turkey on Whole Wheat with mayo, lettuce, tomato, cheddar cheese
- Ham on Whole Wheat with mustard, mayo, lettuce, tomato, cheddar cheese
- Roast Beef on Whole Wheat with mayo, lettuce, onion, tomato, swiss cheese
- Chicken Salad on Whole Wheat with mayo lettuce, tomato, onion
  - BLT on Wheat with mayo

## Hot Buffet Lunch

\$15-20 per person

Choice of:

Cheeseburgers, Grilled Chicken, Hot Dogs

Beer Brats, Italian Beef

Served with:

Fries, Chips

Condiments

Chocolate Chip Cookies

Water, Iced Tea, Soft Drink

10310 Country Club Road, Bull Valley, Il 60098

[www.woodstockcountryclub.com](http://www.woodstockcountryclub.com)