



WILLOW OAKS COUNTRY CLUB
the Perfect Setting for Your Wedding Day



At Willow Oaks Country Club we take special pride in creating celebrations that become your most treasured memories. We offer complete wedding ceremony and reception services, assisting you in designing a truly personal experience. The stunning layout of our Clubhouse, built in grand style with sweeping panoramic views of the golf course, and historic James River, makes Willow Oaks the perfect setting for your perfect day.

Our facility accommodates guests for seated dining, buffet packages & heavy hors d'oeuvres receptions from which to choose.

Our Director of Catering and Special Events will help you plan your complete wedding ceremony or reception as well as your bridal shower, rehearsal dinner or farewell champagne brunch.

Photos provided by Ed Smalls

WEDDING CEREMONY & RECEPTION SERVICES/FEES

As part of your total wedding experience, your package provides for the following complimentary wedding arrangements and services:

- *Bridal Party Suite with full bathroom and full length mirror*
- *Bridal attendant*
- *Outdoor patio or indoor wedding ceremony*
- *Patio reception area*
- *White and cream linens for dining tables, white linen napkins and cocktail napkins, china, glassware, and silverware*
- *Cream skirts for DJ table, cake table and gift table*
- *Mirrored centerpieces with votive candles*
- *Hurricane globes with white taper candles*
- *Use of Club grounds for engagement and bridal portrait photography*
- *Grand Mahogany easel for bridal portrait*
- *Use of Baby Grand Piano*
- *White wooden bird cage for cards*
- *Individually tailored menu selections*

*Wedding Rental
Ceremony Fee*

HORS D'OEUVRES RECEPTION

TERRACE PACKAGE

Imported Cheese & Fruit Display

Crudités & Dip Display

*Carved Turkey Breast served with
Cranberry Mayonnaise, Dijon Mustard
& Assorted Rolls*

Deluxe Coffee Station

Choice of four hors d'oeuvres below

COMMONWEALTH PACKAGE

Bruschetta Crostini passed during the first hour

Imported Cheese & Fruit Display

Grilled Vegetable Display

*Carved Top Round of Beef served with
Horseradish Sauce, Herbed Mayonnaise,
Whole Grain Mustard & Assorted Rolls*

Deluxe Coffee Station

Choice of five hors d'oeuvres below

RIVERSIDE PACKAGE

Bruschetta Crostini passed during the first hour

Imported Cheese & Fruit Display

Grilled Vegetable Display

*Carved Beef Tenderloin served with Horseradish Sauce,
Herbed Mayonnaise, Whole Grain Mustard & Assorted Rolls*

Deluxe Coffee Station

Choice of six hors d'oeuvres below

Choose from the following hors d'oeuvres:

Scallops Wrapped in Bacon · Virginia Ham Biscuits · Wild Mushroom Strudel

Coconut Shrimp · Asparagus Wrapped in Prosciutto · Crab & Mushroom Strudel

Sesame Chicken Satay with Peanut Sauce · Swedish or BBQ Meatballs · Assorted Quiche

Cheese Puffs · Crab Stuffed Mushrooms · Spinach & Feta Cheese Stuffed Mushrooms

Italian Sausage Stuffed Mushrooms · Spanikopita · Fried Cheese Raviolis with Marinara & Pesto Sauce

Chicken Quesadillas · Spinach Artichoke Dip · Cashew Chicken Springrolls · Grilled Vegetable Quesadillas

Shrimp & Andouille Kabobs · Gourmet Grilled Pita Pizzas · Mozzarella, Basil & Tomato Skewers

Prosciutto, Sundried Tomato & Basil Roulades · Deviled Crab in Pastry Shells · Spinach & Artichoke Wontons

Chicken or Shrimp Salad in Mini Pastry Shells · Turkey, Brie and Cranberry Biscuits · Pakoras

Tuscan Crostini Bar with White Bean Hummus, Pesto Crème, and Olive Tapenade

served with Flat Bread and Toasted Crostinis

**All food and beverage prices are subject to a service charge of 20% and sales tax of 11.5%
Prices subject to change.*

HORS D'OEUVRES LIST

SEAFOOD — PRICED PER PIECE

Coconut Shrimp
Mini Crab Cakes
Crab and Mushroom Strudel
Crab Stuffed Mushrooms
Deviled Crab in Pastry Shells
Fried Oysters with Tartar Sauce on a Ritz
Mini Pastry Stuffed with Shrimp Salad
Scallops wrapped in Bacon
Shrimp and Andouille Kabobs
Shrimp Cocktail:
Approximately 20 per pound

VEGETARIAN — PRICED PER PIECE

Almond Crusted Brie Bites
with Raspberry Sauce
Bruschetta Crostini
California Sushi Rolls
Cheese Puffs
Fried Cheese Raviolis with Marinara
and Pesto Sauces
Gourmet Grilled Pita Pizzas
Greek Stuffed Mushrooms
Grilled Asparagus and Fresh Mozzarella Salad
Grilled Vegetable Quesadillas
Mozzarella, Basil and Tomato Skewers
Spanikopita
Spinach & Artichoke Wontons
Spinach and Feta Cheese Stuffed Mushrooms
Spinach Artichoke Dip (serves 50)
Tuscan Crostini Bar with White Bean Hummus,
Pesto Crème and Olive Tapenade served with
Flatbreads and Toasted Crostinis

MEAT — PRICED PER PIECE

Cashew Chicken Springrolls
Chicken Quesadillas
Fried Chicken Tenders with Dijon Honey Mustard
Mini Pastry Stuffed with Chicken Salad
Sesame Chicken Satay with Peanut Sauce
Gourmet Grilled Pita Pizzas
Grilled Baby Lamb Chops with Balsamic Glaze
Italian Sausage Stuffed Mushrooms
Asparagus Wrapped in Prosciutto
Prosciutto, Sundried Tomato and Basil Roulades
Mini Willow Burgers
Swedish or BBQ Meatballs
Assorted Finger Sandwiches and Party Rolls
Assorted Quiche
Tenderloin & Caramelized Onions
on French Croutons
Virginia Ham Biscuits
Turkey, Brie & Cranberry Biscuits
Wild Mushroom Strudel

DESSERTS — PRICED PER PERSON

Petit Desserts
Strawberries and Chocolate Fondue
Mini Ice Cream Waffle Cones
Chocolate Fountain

DISPLAYS — PRICED PER PERSON

Fruit and Cheese Display
Grilled Vegetable Display
Crudités & Dip Display

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STATIONS & SPECIALTIES

CHEF ATTENDED STATIONS

Risotto Station

Creamy Risotto with Fresh Herbs and Assorted Toppings

Add Chicken

Add Shrimp

NY Strip Philly Cheese Steak Station

Shaved NY Strip, Caramelized Onions, Fresh Baked Buns and Cheese

Barbecue Pork Slider Station

In house Barbecued Pork Steamship, Assorted Barbecue Sauces, Fresh Potato Rolls

Roasted Olive Oil and Herb Crusted Salmon with Tomato Cucumber Relish served with flatbread crackers

Caribbean Jerked Mahi Mahi with Mango Salsa Station served with Flatbread Crackers

Grilled Pita Pizza Station

Assorted Pizza grilled (weather permitting)

Full Pasta Bar

Two Pastas, Two Sauces, Grilled Vegetables, Chicken and Shrimp

Shrimp & Grits Station

Tasso Ham Gravy with Italian Sausage, Tomatoes, Mushrooms & Shrimp with Cheese Grits

Crab Cake Station

Sautéed bite sized Crab Cakes

Lobster Mac 'n Cheese Station

Wild Mushrooms & Sautéed Lobster Meat tossed with Penne Pasta & Asiago Cheese Sauce

SPECIALTIES

Shrimp Cocktail (per pound)

Seasoned Shrimp with House Made Cocktail Sauce

Baked Brie (serves up to 40 people)

Brie Cheese topped with Sugared Almonds wrapped in Filo Dough, served with Ginger Snaps

Sesame Seaweed Abi Tuna Carpaccio

with a Sesame Salad & Cucumber Wasabi Sauce

Smoked Salmon Display (30 people min.)

with traditional accoutrements

Hot Lump Crab Dip (serves 75 people)

Chocolate Fountain

CHEF ATTENDED CARVING BOARDS

(Minimum of 40 People)

Virginia Country or Honey Glazed Ham

with Mustards & Biscuits

Slow Roasted Pork Steamship

served with a BBQ Trilogy and Potato Rolls

Breast of Turkey

Slow Roasted with Mustards & Cranberry Sauce

Peppered Pork Tenderloin

with Mustards & Assorted Rolls

Cajun Pork Tenderloin

with Chutneys & Assorted Rolls

Carved Rack of Lamb

with Balsamic Glaze & Mint Jelly

Marinated Beef Tenderloin

with Assorted Condiments & Rolls

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PLATED & BUFFET RECEPTION

DINNER SELECTIONS

Passed Brie Bites, Choice of House or Caesar Salad, Roasted Red Bliss Potatoes or Wild Rice Pilaf, Seasonal Vegetables, Fresh Rolls, Iced Tea and Coffee Service

You may choose more than one selection for an additional per person split entrée fee.

STARTERS

Roasted Plum Tomato and Fresh Mozzarella

Jumbo Shrimp Cocktail

SOUP COURSE

Curry Chicken and Apple

Tomato & Basil

Crab Bisque

Lobster Bisque

ENTRÉES

Tuscan Chicken

*Sautéed Chicken Breast, finished with Prosciutto
Roasted Pepper Sauce*

Virginia Chicken Cordon Bleu

*Stuffed with Country Ham & Swiss Cheese &
served with a Veloute Sauce*

Pan Roasted Mahi Mahi

Served with Citrus Butter & Risotto Cake

Oven Roasted Atlantic Salmon

with Basil & Garlic Roasted Tomato Relish

WOCC Crabcakes

*Two Jumbo Crab Cakes covered in Ritz Crackers
& served with a Key Lime Remoulade*

7 oz Filet Mignon

*Center Cut Choice Filet grilled to perfection finished
with Béarnaise Sauce or a Wild Mushroom Ragout*

Surf & Turf

*Petit Filet & Crab Cake or Crab Stuffed Shrimp
served with Béarnaise Sauce*

DESSERT

Chocolate Covered Strawberries

DINNER BUFFET SELECTIONS

Two Entrée Buffet

Three Entrée Buffet

PASSED HORS D'OEUVRE ON ARRIVAL

Bruschetta Crostini

DISPLAY STATION

Fruit & Cheese Display

SALADS

(Select two)

*Traditional Garden Salad · Classic Caesar Salad
Green Bean Salad with Red Onions & Toasted Almonds
Dilled Summer Squash Salad with White Wine Vinaigrette
Confetti Corn Salad with Tomatoes & Cucumbers
with Herbed Vinaigrette · Greek Salad
Spinach Salad with Bacon & Orange
Pasta Primavera Salad · New Potato Salad*

VEGETABLES

(Select two)

*Steamed Broccoli with Julienne Red Peppers
Seasonal Vegetable Medley · Broiled Tomatoes
Baby Glazed Carrots · Southern Style Green Beans
Asparagus*

STARCH

(Select one)

*Southern Style Spoon Bread · Wild Rice Pilaf
Roasted New Potatoes · Roasted Garlic Mashed Potatoes
Au Gratin Potatoes · Saffron & Sundried Tomato Rice*

ENTRÉES

*Creole Pork Loin · Classic Chicken Marsala
Classic Chicken Piccata · Peach Praline Chicken
Cajun Grilled Chicken with Black Bean Salsa
Coq au Vin (Chicken in Red Wine Sauce)
Jerked Mahi Mahi with Mango Salsa
Shrimp and Scallop Mornay
Oven Roasted Salmon with Bruschetta
Baked Tuscan Penne Pasta with Chicken or Vegetables
Vegetable or Meat Lasagna · Fettucini Alfredo Primavera
Beef Tenderloin Tips with Shitake Demi-Glace
Pepper Steak with Oven Roasted Tomatoes and Shallot Demi-Glace
Sicilian Roasted Beef Brisket
Carved Top Round · Carved Turkey*

Prices subject to change.

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BY THE BEVERAGE

Your guests will receive the cocktail of their choice and the host will be charged per drink.

Sodas & Juices

Soft Drinks & Fruit Juices

Domestic Beer

Budweiser · Bud Lite · Miller Lite · Coors Lite · O'Doul's

Specialty Beer

Corona · Amstel Lite · Heineken · Sam Adams

House Wine

Chardonnay · Pinot Grigio · Cabernet Sauvignon · Merlot

House Brands

*Smirnoff Vodka · Seagram's Gin · Grants · Jim Beam
Seagram's 7 · Bacardi Rum*

Premium Brands

*Absolut Vodka · Beefeater Gin · Mt. Gay Rum
Jack Daniel's · Canadian Club · Dewar's White Label*

Super Premium Brands

*Johnnie Walker Red · Crown Royal · Ketel One Vodka
Bombay Sapphire Gin · Mt. Gay Rum · Maker's Mark*

House Champagne

Sparkling Cider

BAR PACKAGE

Your guests will receive cocktails for four hours and the host will be charged per person. Additional charges will apply for service over four hours.

Four Hour Soda & Juice Bar Package

Fruit Juices & Soft Drinks

Four Hour Soft Bar Package

House Wines, Domestic Beer, Sodas & Juices

Four Hour House Bar Package

House Cocktails, House Wines, Domestic Beer, Sodas & Juices

Four Hour Premium Bar Package

Premium Cocktails, House Wines, Domestic & Specialty Beers, Sodas & Juices

Four Hour Super Premium Bar Package

Super Premium Cocktails, House Wines, Domestic & Specialty Beers, Sodas & Juices

WINE SERVICE WITH DINNER

Your guests will be offered a choice of our house selections.

House Wine

Chardonnay · Pinot Grigio · Cabernet Sauvignon · Merlot

Premium Wine

CHAMPAGNE TOAST

House Champagne

*“Thank you
for giving our daughter
the wedding of her dreams.”
—Lynn E. Booth*

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