



Wedding Packages



UNFORGETTABLE DETAILS THAT ARE INCLUDED IN ALL WEDDING PACKAGES:

(These Packages are designed for events with 100 Guests or more)

- *Personal Planning Services provided by one of Nemacolin Woodlands Certified Professional Bridal Consultants and Creative Event Designers.*
- *Banquet Captain for your Cocktail Reception & Dinner Service*
- *Choice of Nemacolin Selection of Full Length or Overlay Linens, Napkins, & Napkin Ring*
- *Choice of Chair Cover with Decorative Sash*
- *Complimentary Personalized Menu Cards and Placement of Favors and Escort / Entrée Cards*
- *Complimentary Dance Floor and Standard Nemacolin Staging*
- *Event Space Diagram*
- *Butler Passed Hot or Cold Hors D'Oeuvres by our Professional Wait Staff*
- *Dinner Buffet or Two Course Plated Dinner*
- *Customized Traditional Buttercream or Fondant Wedding Cake displayed on an Elegant Silver Cake Stand, prepared by our Talented Pastry Chef.*
- *Wedding Toast—(1) Glass of Paul Louis, “Blanc de Blanc”, France NV or Sparkling Apple Cider Per Person*
- *Four Hour Resort Brand Bar Service—Bartender Fees Included*
- *Upgraded Accommodations for the Bride & Groom, Wedding Night for the Newlyweds would be Complimentary with an Amenity. Each additional Night \$195.00 Plus Tax & Resort Fee.*
- *One Complimentary Night Stay for Couple's First Anniversary*
- *Family & Friends—Block of Room Discounts available*
- *One Complimentary Spa Manicure & Pedicure for the Bride on her Wedding Weekend*
- *One Complimentary Round of Golf for the Groom on our Mystic Rock PGA Golf Course on his Wedding Weekend*
- *15% Discount on all Audio Visual Equipment Rental*
- *15% Discount on Merchandise in any of our Heritage Court Shoppes*
- *Complimentary Customized Private Food Tasting for up to 6 Guests, prepared by Nemacolin Woodlands Culinary Team and Personalized Wedding Detail by our Certified Bridal Professional, Themed Events Manager & Banquet Captain.*
- *Adult, Young Adult, & Children's pricing is available*

To Schedule an Appointment for a Personal Tour, Please Contact our Certified Professional Bridal Consultants at 724-329-6359. Members of ISES—International Special Events Society

Brilliance, Glimmer, or Diamond & Ice Wedding Package Hors D'Oeuvres

*Butler Passed by our Professional Wait Staff
-Please Choose a Selection of Six-*

Served Chilled:

- *Boursin Cheese Stuffed Cherry Tomatoes, Asparagus Spears*
- *Shrimp on Cucumber, Horseradish Cream, Fresh Dill*
- *Roasted Garlic Hummus, Fried Pita, Tomato Cucumber Relish*
- *Beef Carpaccio Wrapped Asparagus, Grated Parmesan, Balsamic Reduction*
- *Spicy Virgin Mary Lobster Shooters*
- *Puff Pastry Tart Stuffed with Roasted Red Pepper Cream and Sautéed Shallot*
- *Asparagus and Lemon Mascarpone Cheese Rolled in Prosciutto*
- *Housemade California Roll, Mirin Soy*
- *Smoked Salmon Pinwheels, Dill Cream Cheese, Crispy Capers*
- *Smoked PA Trout, Toasted Rye, Pickled Peppers*
- *Mini New England Lobster Rolls, Lemon Aioli*
- *BLT, Applewood Bacon, Saffron Aioli, Whole Wheat*
- *Roasted Pear and Bleu Cheese Bruschetta, Candied Walnut Jam*
- *Ahi Tuna Tartar, Lemon Soy, Crispy Wonton*
- *Brie and Raspberry, Caramelized Apple, Toasted Sourdough*
- *Rare Ahi Tuna, Wasabi Aioli, Pickled Vegetables, Sesame Crisp*

Served Hot:

- *Grilled Bourbon Beef Skewer, Honey Barbeque*
- *Barbeque Duck in Peppered Bacon*
- *Crispy Lobster Pops, Honey Mustard*
- *Mini Beef Wellingtons, Truffled Demi*
- *Sweet and Sour Meatballs*
- *Cashew Chicken Satay, Sesame Cilantro Sauce*
- *Rosemary Lamb Chops, Dijon Peppercorn Sauce*
- *Teriyaki and Ginger Scallops in Bacon*
- *Grilled Prosciutto Wrapped Shrimp, Sweet Tomato Chutney*
- *Ratatouille and Pesto Flatbread Pizzas*
- *Lump Crab Hush Puppy, Jalapeno Jelly*
- *Grecian Spanakopita, Sweet Onion Jam*
- *Parmesan Crusted Artichoke Heart, Basil Aioli*
- *Smokey Soy Salmon Satay, Orange Miso Sauce*
- *Boursin Risotto Croquettes, Roasted Tomato Fondue*
- *Southern Fried Macaroni and Cheese, Housemade Ketchup*
- *Yukon Gold Potato Croquette, Horseradish Cream*
- *Crispy Pork Potsickers, Scallion Ginger Soy*
- *Steamed Chicken Shumai, Citrus Sweet Chili*

Brilliance Wedding Package

Guests will be escorted to the Buffet Table by our Professional Banquet Staff. Please pre-select from each of the following:
(Dinner Buffet)

Soups:

-Please Select One-

- Italian Wedding Soup
- Vidalia Onion Cream Soup, Chive Oil
- Roasted Eggplant Veloute, Herb Cream Fraiche, Crispy Garlic
- Sweet Corn and Crab Chowder, Country Ham, Yukon Potato
- Sherry Laced Five Mushroom Soup, Petite Vegetables,
- Tender Barley, Truffle Chantilly
- Vegetarian Minestrone, Asiago Tortellini

Salads:

-Please Select Three-

- Tossed Green Salad, Chef's Selection of Housemade Dressings
- Baby Spinach, Mushrooms, Warm Bacon Dressing
- Farfalle Pasta Salad, Rock Shrimp, Citrus Herb Aioli
- Tabbouleh, Bibb Lettuce, Citrus, Extra Virgin Olive Oil
- Bruschetta Salad, Tomatoes, Fresh Mozzarella, Basil, Crostini Croutons
- Mediterranean Salad, Tomatoes, Cucumbers, Olives, Feta, Pita Chips, Tarragon Mint Dressing
- Tossed Caesar Salad, Housemade Dressing, Asiago, Herb Croutons

Assorted Rolls with Butter

Specialty Entrees:

-Please Select Three-

Poultry:

- Balsamic Herb Grilled Chicken Breast, Garlic Basil Butter
- Almond Crusted Chicken, Salted Amaretto Butter
- Mango Barbeque Chicken Breast, Warm Cabbage Slaw
- Sauteed Turkey Paillard, Saltimbocca, Crispy Sage and Prosciutto, Madeira Herb Jus

Pork:

- Roasted Beer Brined Pork Loin, Sweet Lager Mustard Reduction

Fish:

- Blackened Mahi Mahi, Sweet Pepper Relish, Citrus Meuniere
- Pesto Crusted Salmon, Warm Tomato Caper Salsa
- Smoked Paprika Dusted Halibut, Fennel Cioppino Fondue

Beef:

- Beef Sirloin Tips Pot Pie, Hearty Root Vegetables, Puff Pastry
- Roasted New York Strip Loin, Foraged Mushroom Ragu
- Cilantro Lime Marinated Skirt Steak, Caramelized Onions, Chimichurri

Pasta:

- Asiago Tortellini, Sweet Sausage, Fresh Basil, Tomato Parmesan Cream

Vegetarian:

- Breaded Eggplant Cannelloni, Whipped Ricotta, San Marzano Tomato Sauce

Chef's Finest Accompaniments

STARBUCKS Torrefazione Italia Coffees & Premium Teas Included

Glimmer Wedding Package

Client is required to provide individual entrée cards if choosing more than one entrée.

Entrée Counts will be due (10) days in advance.

-Two Course Plated Dinner / Single Entrée-

Soup or Salad Course

Pre-Selection of one (1) of the Following:

Soups:

- *Baked French Onion Soup, Cognac, Puff Pastry, Parmesan*
- *Roasted Eggplant Veloute, Herb Cream Fraiche, Crispy Garlic*
- *Garlicky Tuscan White Bean and Spinach, Tomato Relish, Fine Olive Oil*
- *Sweet Corn and Crab Chowder, Country Ham, Yukon Potato*
- *Curried Cauliflower and Sweet Potato Soup, Caramelized Apples, Crisped Cauliflower*
- *Sherry Laced Five Mushroom Soup, Petite Vegetables, Tender Barley, Truffle Chantilly*
- *Creamy Potato Soup, Cured Bacon, Crispy Cheddar, Scallion*
- *Smoked Tomato and Fennel Soup, Pesto Cream, Basil Oil*

Salads:

- *Tossed Baby Field Greens, Cucumbers, Cherry Tomatoes, Shaved Onion, Balsamic Vinaigrette*
- *Hearts of Romaine Caesar Salad, Housemade Dressing, Kalamata Olives, Asiago Cheese, Herb Crostini*
- *Roasted Beet and Goat Cheese Salad, Boston Bibb Lettuce, Candied Walnuts, Champagne Vinaigrette*
- *Tangled Frisee and Arugula, Roasted Cipollini Onions, Dried Cherries, Toasted Pinenuts, Bleu Cheese Vinaigrette*
- *Nemacolin Signature Warm Spinach Salad, Warm Bacon Dressing Vinaigrette, Sweet Onions, Roasted Mushrooms, Hard Boiled Egg*
- *Red and Yellow Tomato Caprese, Baby Arugula, Herb Ricotta, Aged Balsamic, Extra Virgin Olive Oil*
- *Classic Iceberg Salad, Crumbled Bacon, Bleu Cheese, Roasted Beets, Picked Onions, Peppercorn Ranch*
- *Tender Baby Garden Greens, Marinated Grape Tomatoes, Parma Prosciutto, Mozzarella, Pesto Crostini, White Balsamic Vinaigrette*
- *Cucumber Wrapped Small Lettuces, Poached Pears, Buttermilk, Bleu Cheese, Sugared Walnuts, Port Syrup, Banyuls Vinaigrette*

Assorted Rolls with Butter

Specialty Entrée Course

Pre-Selection of (1) or (2) of the Following:

- *Lemon Herb Grilled Chicken Breast, Garlic Pesto Cream*
- *Brown Butter Basted New York Strip, Nemacolin Signature Steak Sauce*
- *Herb Roasted Filet Mignon, Pinot Noir Shallot Reduction*
- *Ginger Soy Brined Atlantic Salmon, Shiitake Mirin Butter*
- *Jumbo Lump Crab Crusted Halibut, Grainy Mustard Beurre Blanc*
- *Bourbon Maple Brushed Pork Chop, Apple Cider Mustard Jus*
- *Tarragon Crusted Cobia, Citrus White Wine Nage*
- *Ricotta, Mozzarella and Prosciutto Stuffed Chicken Breast, Tomato Basil Salsa Cruda*
- *Salmon Tikka Masala, Jalfrezi, Cucumber Cous Cous, Yellow Curry Vinaigrette*

Chef's Finest Accompaniments

STARBUCKS Torrefazione Italia Coffees & Premium Teas Included

Events with fewer than twenty guests may be subject to a five dollar per person preparation fee.

All prices throughout the menu are subject to change and do not include applicable sales tax (currently at 6%) and a 20% service charge.

Diamond & Ice Wedding Package

-Two Course Plated Dinner / Duo Entrée-

Appetizer, Soup or Salad Course

Pre-Selection of one (1) of the Following:

Soups:

- Baked French Onion Soup, Cognac, Puff Pastry, Parmesan
- Roasted Eggplant Veloute, Herb Cream Fraiche, Crispy Garlic
- Garlicky Tuscan White Bean and Spinach, Tomato Relish, Fine Olive Oil
- Sweet Corn and Crab Chowder, Country Ham, Yukon Potato
- Curried Cauliflower and Sweet Potato Soup, Caramelized Apples, Crisped Cauliflower
- Sherry Laced Five Mushroom Soup, Petite Vegetables, Tender Barley, Truffle Chantilly
- Creamy Potato Soup, Cured Bacon, Crispy Cheddar, Scallion
- Smoked Tomato and Fennel Soup, Pesto Cream, Basil Oil
- San Marzano Tomato Gazpacho, Snipped Chives, Truffled Crème Fraîche
- Italian Wedding Soup, Parmesan Meatball, Escarole, Acini de Pepe
- Baked Maine Lobster Bisque, Sherry Infused Cognac, Puff Pastry

Salads:

- Tossed Baby Field Greens, Cucumbers, Cherry Tomatoes, Shaved Onion, Balsamic Vinaigrette
- Hearts of Romaine Caesar Salad, Housemade Dressing, Kalamata Olives, Asiago Cheese, Herb Crostini
- Roasted Beet and Goat Cheese Salad, Boston Bibb Lettuce, Candied Walnuts, Champagne Vinaigrette
- Tangled Frisée and Arugula, Roasted Cipollini Onions, Dried Cherries, Toasted Pinenuts, Bleu Cheese Vinaigrette
- Namacolin Signature Warm Spinach Salad, Warm Bacon Dressing Vinaigrette, Sweet Onions, Roasted Mushrooms, Hard Boiled Egg
- Red and Yellow Tomato Caprese, Baby Arugula, Herb Ricotta, Aged Balsamic, Extra Virgin Olive Oil
- Classic Iceberg Salad, Crumbled Bacon, Bleu Cheese, Roasted Beets, Pickled Onions, Peppercorn Ranch
- Tender Baby Garden Greens, Marinated Grape Tomatoes, Parma Prosciutto, Mozzarella, Pesto Crostini, White Balsamic Vinaigrette
- Cucumber Wrapped Small Lettuces, Poached Pears, Buttermilk, Bleu Cheese, Sugared Walnuts, Port Syrup, Banyuls Vinaigrette
- Assorted Rolls with Butter

Appetizers:

- Rare Sushi Grade Tuna, Bokchoy, Sesame, Soy, Wasabi
- Warm Crabcake, Tangled Garden Greens, Grilled Pineapple Chutney, Champagne Mustard Vinaigrette
- Parmesan Crusted Mushroom Strudel, Tender Lettuces, Sweet Tomato Jam, Aged Sherry Vinegar, Extra Virgin Olive Oil
- Tomato Mozzarella Prosciutto Wrapped Asparagus, Melon Cous Cous
- Warm Lamb Lollipops, Arugula, Goat Cheese, Fig Vinaigrette
- Hickory Bourbon Smoked Salmon, Yukon Potato Rosti, Tarragon Scented Gribiche, Petite Greens
- Jumbo Shrimp Cocktail, Traditional Cocktail Sauce, Petit Greens, Lemon

Specialty Duo Entrée Course

Pre-Selection of (1) "Land" item and (1) "Sea" item with your choice of sauces:

Land:

- Honey Soy Brined Chicken, Orange Sesame Vinaigrette
- Smoked Duck Breast, Sweet and Sour Shallot Jus
- Roasted Pork Medallions, Sage and Balsamic Brown Butter
- Filet Mignon, Vincotto "Beurre Rouge"
- Seared Sous Vide Striploin, Truffle Jus

Sea:

- Shrimp and Scallop Skewer, Scampi Butter Sauce
- Namacolin Crab Cakes, Roasted Red Pepper Hollandaise
- Horseradish Crusted Atlantic Salmon, Dijon Beurre Bland
- Tarragon Crusted Mahi, Warm Lemon Herb Vinaigrette
- Butter Poached Lobster Tail, Champagne Emulsion

Chef's Finest Accompaniments

STARBUCKS Torrefazione Italia Coffees & Premium Teas Included

Brilliance, Glimmer, or Diamond Ice Wedding Package Wedding Cake as Dessert

Customized Wedding Cake Displayed on an Elegant Silver Cake Stand, prepared by our Talented Pastry Chef.
Our Wedding Cakes can be finished with our Classic Buttercream or Chic Fondant Design
-Based on Simple Design-

Cake Flavors:

- Yellow
- Chocolate
- White
- Red Velvet
- Fun-Fetti
- Carrot
- Coconut
- Marble
- Strawberry-Banana
- Mint Chocolate Chip
- Peanut Butter Chocolate Chip
- Lemon Poppy Seed
- Chocolate Banana

Cake Fillings:

- Strawberry Bavarian
- Raspberry Bavarian
- Chocolate Mousse with Fresh Berries
- Cookies and Cream
- Peanut Butter Cup
- Coconut Cream
- Peanut Butter Nutella
- Fudge
- Princess
- Lemon Cream
- Dulce de Leche

Icing Flavors:

- White Fondant
- Ivory Fondant
- Buttercream
- Chocolate Buttercream
- Cream Cheese Icing
- Chocolate Ganache
- Peanut Butter Icing
- Banana Icing

Chef's Suggested Pairings:

- Yellow Cake, Strawberry Bavarian, White Buttercream
- Chocolate Cake, Peanut Butter Cup Filling, Chocolate Buttercream
- Coconut Cake, Coconut Cream Filling, White Buttercream
- Chocolate Cake, Cookies and Cream Filling, Chocolate Ganache

Brilliance, Glimmer, or Diamond Ice Wedding Package (1 Glass Per Person)

Paul Cheneau, "Blanc de Blancs", Cava Spain
Sparkling Apple Cider for Guests Under the Age 21

Brilliance, Glimmer, or Diamond Ice Wedding Package
Resort Brand Bar is for (4) Consecutive Hours. Bartender Fees Included.

Resort Brands:

- Smirnoff Vodka
- Canadian Club Whiskey
- Jim Beam Kentucky Straight Bourbon Whiskey
- Dewars Blended Scotch Whiskey
- Beefeater Gin
- Bacardi Silver Rum
- Jose Cuervo Tequila
- Assorted Soda, Namacolin Bottled Water
- Assorted Fruit Juice

Resort Beer:

- Samuel Adams Boston Lager
- Bud Light
- Yuengling Traditional Lager

Premium Beer:

- Stella
- Magic Hat #9
- Sierra Nevada

House Wine Selections

Bar Enhancements:

Add Additional Hour(s) to Resort Brand Bar Service—Additional Fee

Upgrade to Premium Brand Bar Service—Additional Fee

- Premium Brands to include: Ketel One Vodka, Maker's Mark Kentucky Straight Bourbon, Chivas Blended Scotch Whiskey, Bombay Sapphire Gin, Crown Royal Whiskey, Captain Morgan Rum, Jose Cuervo Traditional Resposado 1800 Tequila

Custom Created Signature Cocktail—Additional Fee

Full Wine & Champagne List available upon request— Table Side Service Additional Fee

Wedding Package Embellishments:

The Following Items can be added to any of the Wedding Packages at an additional cost per person—Please contact our Professional Bridal Consultants for Pricing Information

Ice Fashions:

Custom Designed Centerpiece or Elaborate Ice Sculpture to add Elegance to your Reception

Exotic Drink Line:

Event Servers line the entranceway with decorated silver trays with a selection of the following:

Flavored Martinis

Tropical Drinks

Specialty Drink

Champagne—Garnished w/ Fresh Strawberry or Raspberries

Plated Dessert Course or Dessert Display:

- *New York Cheesecake served with Fresh Fruit*
 - *Crème Brûlée*
- *Chocolate Hazelnut Crunch, Chocolate Sauce, Toasted Hazelnuts, Chocolate Curls, Raspberries*

Additional Dessert Options are Available

Palatte Cleanser of Flavored Sorbet served in Martini Glass

Plated Dinner Appetizer Course:

- *Rare Sushi Grade Tuna, Bok Choy, Sesame, Soy, Wasabi*
- *Warm Crab Cake, Tangled Garden Greens, Grilled Pineapple Chutney, Champagne Mustard Vinaigrette*
- *Parmesan Crusted Mushroom Strudel, Tender Lettuces, Sweet Tomato Jam, Aged Sherry Vinegar, Extra Virgin Olive Oil*
 - *Tomato Mozzarella Prosciutto Wrapped Asparagus, Melon Cous Cous*
 - *Warm Lamb Lollipops, Arugula, Goat Cheese, Fig Vinaigrette*
- *Hickory Bourbon Smoked Salmon, Yukon Potato Rosti, Tarragon Scented, Petite Greens*

Plated Dinner Additional Soup or Salad Course

Cappuccino and Espresso Bar

After Dinner Chocolate Table Tier

Tier of Chocolates presented to each of your guest's tables. Tier to Include:

*Bride & Groom Chocolate Covered Strawberries, House made Truffle Assortment, and Miniature Fruit Tarts
(Based on 2 pieces per person)*

NEMACOLIN
WOODLANDS RESORT



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