



THE WOODMERE CLUB

Golf Outings with South Shore Traditions



Honor ∞ Character ∞ Leadership ∞ Integrity ∞ Success ∞ Family

These are the watchwords of our organization and the principles in which The Woodmere Club was founded in 1912. Nestled on the shores of Brosvere Bay, our majestic Georgian club house and estate date back to early 19th century. A perfect blend of elegant sophistication and English country charm, The Woodmere Club functions as a home away from home for its diverse and distinguished membership. Your guests will be welcomed as a part of our family as they enjoy the grandeur the MWGA Club of the Year has to offer.



*Metropolitan Golf Club Writers Association (MGWA)
2012 Club of The Year*



Tournament Menu:

Our Executive Chef, Bobby Antonetti, is capable of producing a myriad of creative and intriguing buffets, too numerous to list here. We are happy to provide additional options upon request.

Breakfast

(in the grill room)

Bagels and Rolls with Butter,
Cream Cheese and Assorted Jellies
Fresh Fruit Platter
Fluffy Scrambled Eggs
Home Fries
Sausage and Bacon
Fresh Roasted Coffees, Hot Tea, Milk, and Assorted Fruit Juices

Omelet Station

Accompanied by Woodmere Chef*

Lunch

(In the halfway house)

Hot Dogs and Hamburgers at the Turn
All Beef Hot Dog
Grilled Half Pound Hamburger
Grilled Chicken Breasts
Cole Slaw, Potato Salad, Pasta Salad
Bag of Chips, cookies, and other pre-packaged accoutrement
Served with buns and Assorted Condiments
Ice Cold Domestic Canned Beer
Soft Beverages, Iced Tea

Additional Complimentary Beverage Stations at Hole #6 and #11 complete with beer and soft drinks

Additional Grills at Hole #6 and #11*



Cocktail Hour

(in the main bar or Patio)

Please select four (4) Passed Hors D'oeuvres:

Cold Hors D'oeuvres

Tuna Tar Tar with Wasabi Cream on a Wonton Crisp
Assorted Gourmet Flatbreads
Bruschetta passed on a freshly made Crouton
Boccocini Mozzarella, Tomato & Basil
Fingerling Potato with Crème Fraiche & Caviar
Salmon and Caper Canape
Miniature Carpaccio
Nuggets of Aged Parmesan
Guacamole served on Freshly Made Tortillas

Hot Hors D'oeuvres

Pigs in a Blanket
Vegetable Spring Roll with a Spicy Ginger Dipping Sauce
Assorted Mini Quiche
Coconut Shrimp
Chicken Satay with a Sweet Peanut Glaze
Miniature Ruben Sandwiches
Miniature Crab cake with a Horseradish Aioli
Stuffed Mushrooms with Parmesan and Garlic
Spicy Glazed Chicken Lollipops with Blue Cheese
Miniature Beef Empanadas
Palpetonne with Pomodoro & Pecorino

Antipasto:

Grilled Italian Vegetables and Roasted Peppers, Marinated Olives and Mushrooms, Provolone, Chunks of Aged Parmigiano, Caprese Salad, Bruschetta, Baby Artichokes a la Romana, Asparagus Vinaigrette, Braised Endive in Red Wine, White Bean Salad, Rotolini of Eggplant, Avocado and Cherry tomato Salad, Crudite, Assorted Cold Cuts

*Raw Bar**

Little Neck and Top Neck Clams, Cotuit, Malapeque Belon and Olympia Oysters, Stone Crab Claws, Lobster Tails and Claws, Cocktail Sauce, Oysterettes, Freshly Grated Horseradish Lemon Halves in Cheese Cloth Sauce Mignonette



Dinner

(in the main dining room or Patio)

Woodmere Salad Bar:

Woodmere Caesar Salad—pre made and plated
Woodmere Mixed Greens Salad—pre made and plated
Caprese Salad—pre made and plated
Pasta Salad served in oversized bowls
Chopped Cucumber Salad served in oversized bowls

Mixed Grill Station:

Marinated Skirt Steak
Mesquite Barbequed Chicken on the bone
Grilled Teriyaki Salmon
Sausage, Peppers, & Onions
Creamed Spinach
Corn on the Cob
Grilled Mixed Vegetables
Onion Rings
Roasted Potatoes

Pasta Station:

(Please Select two)

Cheese-Filled Tortellini with Pesto
Orchiette with Broccoli Rabe, Oil and Garlic
Penne a la Vodka
Spinach Ravioli with Marinara

Dessert:

Platters of cookies and Brownies
Cheese Cake, Carrot Cake
Chocolate Cake, Apple Pie
Blueberry Pie
Assorted flavors of Ice cream



Beverages

Beer: Amstel Light, Heineken, Blue Moon, Budweiser, Bud Light, Corona, Brooklyn Lager

Wine: House Sparkling, Red and White Wine—Determined Seasonally

Soft Drinks: Coke, Diet Coke, Ginger Ale, Sprite, Mineral Water

Liquor: Glenlivet 12 year, Dewar's, Beefeater, Bombay Sapphire, Tanqueray Gin, Canadian Club, Jack Daniels, Jameson, Seagram's 7, Absolut, Ketel One, Stolichnaya, Grey Goose, Bacardi, Meyers Rum, Captain Morgan's, Jose Cuervo Gold Tequila, Sauza Commerativo Tequila, Knob Creek, Makers Mark, Dry and Sweet Vermouth, Triple Sec, Sour Apple Pucker.

Extras

Sponsor Signs: The Golf Staff would be happy to place up to 36 sponsor signs around the property and on tee boxes. Additional signs require extra staff to complete in a timely manner.

Golf Caddies: The Woodmere Club has a full service caddy program that will assure your guests are comfortable with the course and learn all the "tricks" of our beautiful golf course. We request at least two (2) weeks' notice to have the appropriate amount of caddies available..

Beat-The-Pro Contest: The great activity can be added to any Par-3 and includes a Woodmere Golf Professional on a Par-3 gambling against the golfers for a better shot.

Scoreboard: Golf outings receive a printed result sheet once the golf staff has collected and totaled all of the score cards.

Golf Club Rentals: Woodmere offers ladies' clubs, men's clubs, and clubs for right-handed as well as left-handed golfers..

Swimming Pool: The Woodmere Club hosts a beautiful, heated swimming pool and children's pool. We provide chairs, umbrellas, tables, and beach towels.

Tennis: The Woodmere Club hosts five (5) professionally maintained hard-true tennis courts. These allow for a wonderful addition to your day by allowing a tennis competition, round robin, or clinic to be hosted by one of our Tennis Professionals