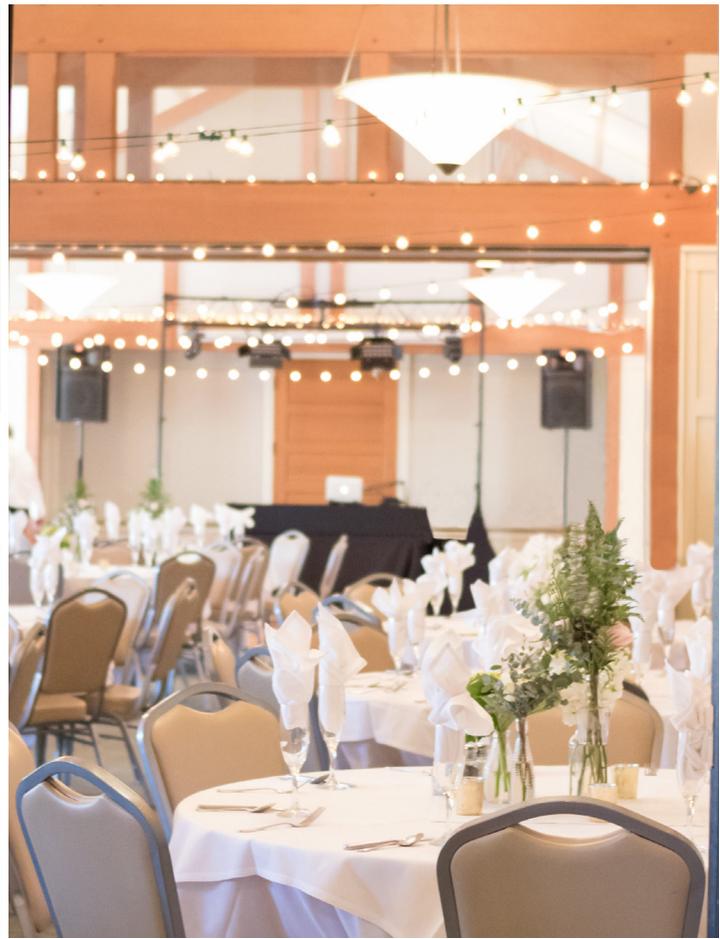




McCORMICK  
WOODS



Say "I Do" In Style





Say “I do” in style at McCormick Woods. Just minutes from Silverdale, Gig Harbor, and downtown Bremerton, or a relaxing ferry ride from Seattle, lies a truly extraordinary venue for your special day. Nestled among the woods in Port Orchard, McCormick Woods is the perfect venue for your next special event! Enjoy the outdoor patio with views of North Lake, the spectacular views from floor-to-ceiling windows of the ninth green, and our charming indoor dining spaces.

With both outdoor and indoor ceremony and reception locations, we’ll create a setting that best suits your personality and style. Choose from our fabulous wedding packages to simplify the planning process and work with our Sales and Events Manager to customize every last detail.

Photos courtesy of Patrick Nied Photography, Lisa Hystek Photography, and Van Whye Photography.





## Wedding on the Water

Guests can enjoy an expansive and gorgeous view overlooking the woods and North Lake with our Wedding on the Water ceremony space. This space is the perfect venue for a sun-filled ceremony, scenic photography, and breathtaking views. The Wedding on the Water ceremony venue can accommodate up to 250 guests.



## Trellis Room

Our Trellis Room offers breathtaking views of the lush golf course and provides a distinct private entrance, a foyer, and private restrooms. This room may be separated into two intimate spaces for smaller gatherings. Both provide access to the beautiful covered patio and are perfect for receptions or indoor ceremonies. The Trellis Room can accommodate up to 150 guests indoors, 175 with the covered patio, and up to 250 with the inclusion of our Clubhouse Restaurant.

## North Lake Room

This open-air structure creates an idyllic space for receptions or a covered, outdoor ceremony space. The North Lake Room gives guests the outdoor experience while offering ample coverage from the Northwest weather. For a ceremony this room can accommodate up to 150 guests, and can accommodate 175 guests for a seated reception with the Trellis Room.





## Wedding Packages

Our comprehensive wedding packages are designed to make planning simple, yet elegant and complete.

### Ceremony Package

Up to 250 Guests

- Facility access for two hours prior to event start
- Directional signage for guests
- Guest parking
- White ceremony chairs
- Ceremonial aisle runner
- Two (2), six (6) or eight (8) foot ceremony tables with linens

### Reception Package

Minimum of 50 Guests

- Four (4) hour reception space
- Two (2) hour set up and one (1) hour tear down
- Professional banquet captain for your day
- Complimentary tables, linens, and chairs for reception
- Complimentary dance floor (16 x 20 sq. ft.)
- Menu tasting three (3) months prior to event for up to four (4) guests
- Complimentary cake cutting and tableside service
- Place card table, guest book table, gift table, cake table, and DJ table

### Enhancements

Available Upon Request

- Mimosa bar in suites morning of wedding
- Getting Ready Snacks in suites
- Rounds of golf for wedding party and guests morning of your wedding, based on availability
- Range access for wedding party and guests morning of your wedding
- Access to Bride and Groom suites up to seven (7) hours prior to event start time
- Hosted bar packages (beer, wine, non-alcoholic, and mixed drinks beverage options, bartender fee included)
- Upgraded reception linens
- Reception chair covers
- Wedding centerpieces for up to 15 tables
- Personalized gifts with McCormick Woods logo, couple's name, and wedding date

Menus and pricing subject to change. All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 9% will go to service personnel.



## Promise & Cherish

Buffet Style - 50 guests minimum

Passed Hors D'oeuvres - choice of three selections

### Reception Display

Local Cheese and Cured Meats assorted crackers, mustards, breads

### Choice of Salad

**Clubhouse Salad** young mixed greens, cherry tomatoes, olives, cucumber, red onion, croutons, lemon thyme vinaigrette

**Caesar Salad** crisp romaine, reggiano cheese, croutons, caesar dressing

**Kale and Citrus** orange, grapefruit, toasted almonds, avocado goddess dressing

### Entrées

**Orange Balsamic Chicken Breast** candied orange glaze

**Seared Pacific Salmon** smoked tomato relish

**Grilled Flat Iron Steaks** port wine onion jam

**White Bean and Quinoa Cassoulet** cannellini beans, roasted root vegetables, herb bread crumbs

### Choice of Starch

**Whipped Potatoes** fresh herbs, brown butter

**Rice Pilaf** carrots, onion, fennel

**Cream Roasted Sweet Corn** polenta, dill, butter, cream

**Chef's Choice Seasonal Vegetables**

**Complimentary Cake Cutting**

**Option 1** includes two entrées

**Option 2** includes three entrées

**Option 3** includes four entrées

### Enhancements

**Carving Station**

**Maple-Cured Pork Loin** roasted apple jam (minimum 50 guests)

**Slow Roasted Prime Rib** creamy horseradish (minimum 50 guests)



## To Have & To Hold

Three-Course Plated Dinner with Duet Entrée

Passed Hors D'oeuvres - choice of three selections

### Salad

**Grapefruit & Shaved Fennel** red oak leaf, fresh mint, tarragon avocado dressing

### Entrée

**Pan-Seared Petite Beef Filet & Butter Poached Halibut** sweet corn compote, smoked cheddar potato cake, lemon cured asparagus, cherry demi glaze

Complimentary Cake Cutting

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## Forever & Always

Three-Course Plated Dinner with Pre-Selected Choice of with Entrée

*Placecards are required for each guest with with entrée designation.*

Passed Hors D'oeuvres - choice of three selections

### Salad

**Young Mixed Green** tart cherry goat cheese, toasted almonds, blackberry balsamic vinaigrette

### Entrée

**Herbed Grilled Chicken Breast** smoked tomato relish, sweet potato hash

**Miso Glazed Pacific Salmon** baby bok choy, shiitake mushroom pilaf, ginger soy broth

**Grilled Beef Filet** roasted corn potato cake, cognac mushroom sauce, grilled asparagus

**Soy Braised Red Cabbage** chard squash, brown rice, peanut sauce

Complimentary Cake Cutting

**Option 1** includes chicken and vegetarian entrées

**Option 2** includes chicken or salmon and vegetarian entrées

**Option 3** includes all three entrée options and vegetarian



## Additional Options and Selections

### Hors D'oeuvres

Three (3) selections are included in packages.  
Additional selections priced per dozen, minimum two dozen.

### Cold Options

**Seven Spice Ahi Tuna** wonton crisp, sesame ginger glaze, fresh lime  
**Maple-Poached Duck Breast** toasted brioche, maple crème  
**Marinated Mozzarella Skewers** champagne vinegar, cherry tomatoes, basil  
**Pulled Chicken and Candied Walnut Salad** poppy seed spread, toasted brioche  
**Dungeness Crab** sweet potato chip, lemon aioli

### Hot Options

**Peanut Chicken Satay** spicy peanut sauce  
**Butternut Squash Goat Cheese Fritters** red pepper coulis  
**Seared Scallop** red pepper risotto cake, crispy garlic aioli  
**Chili-Rubbed Beef Satay** tart cherry relish  
**Brie and Raspberry Tart** flaky pie crust, strawberry balsamic reduction

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## Reception Displays Enhancements

**Poached Shrimp, Green Lip Mussels**  
cocktail sauce, lemon wedges, red wine mignonette

### Hummus Bar

roasted pepper hummus, avocado hummus, traditional hummus, curry pita chips,  
grilled pita, tomato relish, olive oil

### Bruschetta Station

chard tomato bruschetta, pickled beet spread, sundried tomato relish,  
grilled sourdough, toasted brioche

### Seasonal Fruit Display

watermelon, cantaloupe, honeydew, pineapple, kiwi, strawberries, oranges, seasonal berries



## Beverages

### Beverage Packages

Priced per guest, bartender fee included.  
Available in two (2), three (3), and four (4) hour packages.

House wine, beer selections, and non-alcoholic beverages

House wine, beer selections, deluxe cocktails, and non-alcoholic beverages

House wine, beer selections, premium cocktails, and non-alcoholic beverages

Beverage packages do not include double shots, martinis, or champagne.

One Bar: 1 to 75 guests

Two Bars: 76 to 250 guests

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### Beverage Package Upgrades

Pricing is per guest

Specialty Cocktails

Tray-Passed Champagne and Cider Toast

Tableside House Wine Service

Children's Beverage Package

*Ages 11 to 20, under 11 complimentary*

Upgraded wines available, please inquire for wine list.

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### Host & No-Host Bar Options

All beverages are charged on consumption, per drink/glass.

#### House Options

Soft Drinks  
Domestic Beer  
Microbrew Beer  
House Wine

#### Deluxe Liquors

House Wine & Beer  
Stoli Vodka  
Tanqueray Gin  
Bacardi Silver  
Jack Daniels  
J&B  
Captain Morgan  
Jose Cuervo Gold

#### Premium Liquors

House Wine & Beer  
Grey Goose  
Hendricks Gin  
Maker's Mark  
Macallan 12 Year  
Gosling Rum  
Patron Silver  
Grand Marnier



## Custom Desserts

McCormick Woods is proud to partner with local Kitsap County pastry chef, Anne Lantrip. Anne has over 20 years of experience in custom desserts and is here to make the cake or cupcakes of your dreams. As a preferred vendor of McCormick Woods, Anne makes your masterpiece right here in our very kitchen. So there is no hassle for transporting your dessert on the day of your event, and no additional delivery fee.

Schedule your on-site, personal, consultation with Anne during your menu tasting to decide what flavors you want to celebrate with on your big day. All desserts can be custom made with your specific design in mind. Let the planning begin!



Menus and pricing subject to change. All food and beverage functions are subject to a mandatory 20% taxable service charge. Of that amount, 9% will go to service personnel. Photos courtesy of Lemonade Photography and Van Whye Photography.



McCormick Woods Golf Club  
360.329.5248 | [info@clubhousemw.com](mailto:info@clubhousemw.com)



## Getting Ready Snacks

Select the items you would like to enjoy while getting ready in our Bride and Groom Suites.

### Muffin Selection

chocolate, honey bran, or blueberry **minimum of 6 required**

### Croissant Display

with raspberry jam and butter **minimum of 6 required**

### Pamper Snack Package

assorted finger sandwiches

assorted fruit bowl

thai chicken breast with peanut dipping sauce

### Party Snack Package

shredded chicken sliders with pickled onion, cabbage, and BBQ sauce

sidewinder fries

caesar salad or bow tie pasta salad

### Snacks

garden vegetable crudité's with ranch dip

pita bread with hummus

single serve kale mega salad with quinoa, roasted tomatoes, feta cheese, citrus vinaigrette

### Mimosa Bar

one (1) hour of sparkling wine, assorted juices, fruit garnishes **minimum of 4 required**

*Pricing based on one bottle of sparkling wine per hour, per 4 guests.*

### Bucket of Beers

customized bucket of both domestic and imported beer, over ice

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