



**Woodstock**  
Inn & Resort



## **Banquet & Catering Menus**

*At the Woodstock Inn & Resort, our goal is to make your event a success.  
Our attention to detail is what makes us truly unique.*

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# Welcome

At the Woodstock Inn & Resort our goal is to make your event a success and to ensure that your every need is met. Our attention to detail is what makes us truly unique. Groups are assigned a dedicated Event Coordinator to provide personalized attention and to assist with every aspect of your customized event. We will work with you on such details as specialized menus, floral and décor, room gifts, transportation, and area activities for groups of all sizes. Please let us know how we can assist you in creating an unforgettable event!

## Menu & Guest Guarantee

The Woodstock Inn & Resort requires that menu and beverage selections be submitted at least 45 days prior to your event. A maximum of two entrées per event is allowed, with the exception of any special dietary requirements. If two entrées are chosen for your event, the higher priced entrée will be charged. Food and beverage selections, other than those on our Banquet & Catering Menus, are considered Special Order Items and are subject to pre-purchase in quantities based on your guaranteed guest count. A final guarantee is required five business days prior to your event. Entrée counts and any dietary restrictions or allergies should be communicated at this time. After this time guaranteed numbers can increase (up to three days prior to your event) but may not decline. The guarantee or actual number of people served, whichever is greater, will be the number that your master account will be charged. If a menu with a minimum guest count is chosen the minimum guest count or actual guest count (whichever is greater) will be charged. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

## Alcohol Service

The Woodstock Inn & Resort is required by Vermont state law to uphold all statutes and Liquor Commission regulations regarding service of alcohol. Servers at the Woodstock Inn & Resort are trained to recognize intoxicated behavior, to assess individual limits and to limit or refuse service when necessary. Service of alcohol at functions is governed by the following policies:

Guests who are under the legal drinking age of 21 years, or who appear to be under the age of 21 and cannot furnish acceptable proof of legal age, will not be served alcohol at any function. Acceptable proof is a valid passport, photo driver's license or military ID. We may choose not to serve alcohol at a function with a significant number of underage guests, or where in our opinion, circumstances might encourage violation of state alcohol regulations. Any guest, who in our judgment, appears to be intoxicated or shows signs of intoxication will not be served at any function. We reserve the right to limit or suspend service during any functions where, in our opinion, the Woodstock Inn & Resort's liquor license or the comfort and safety of our guests may be in jeopardy. No outside alcoholic beverages may be brought onto our licensed premises. Beverages may not be removed from the premises and/or supervised area. Alcohol service will cease one half hour prior to the end of the function. Only non-alcoholic beverages will be available after that time.

**No food or alcohol may be removed from any function.**

## Food & Beverage Clause

Buffets will be set for a maximum of 1.5 to 2 hours. No outside food or beverage may be brought on to our licensed premises. Outside caterers or liquor are not permitted.

## Function Room Usage

Early access to function rooms is subject to availability and may be assessed an additional charge. The removal of fixtures or alterations of the function rooms is not permitted. No items may be nailed, screwed, taped, or otherwise attached to any part of the building or furniture unless otherwise approved by the Resort Management. Function room damage and/or rooms requiring more than standard clean up are subject to additional charges.

## Outdoor Events

Outdoor functions may require additional service charges. Service charges are determined by the Event Coordinator and are based on the size and scope of the event. All outdoor meals are subject to approval by the Resort's Food & Beverage Department and may be limited in menu selection. Complex theme parties are subject to additional labor and/or equipment charges as required. Tent rentals are available at an additional charge. Weather calls for outside events must be made the morning of your event. These calls are to be made with the client, Event Coordinator, and Banquet Manager. Due to local ordinances all outdoor events must end no later than 10:00PM.

## External Vendors

The costs of all external vendors will be the responsibility of the client. Service rentals/external vendors coordinated and directly charged to the Woodstock Inn & Resort are subject to a 15% Billing and Coordination Fee (based on vendor's final bill) and will be charged to the Master Account. Florists, Photography & Entertainment will be the responsibility of the client (unless otherwise coordinated through your Event Coordinator). Your Event Coordinator can provide recommendations for vendors. The Woodstock Inn & Resort must approve all external vendors and service providers. External rentals paid directly by the client are subject to handling fee of no less than \$150 per vendor. **Note:** All deliveries/pick-ups must be coordinated through the Banquet Manager.

## Pricing

Pricing and service charge(s) are subject to change.

## Dietary Accommodations

Please speak with your Event Coordinator to arrange special requests. Our team is happy to accommodate dietary needs including vegan, vegetarian, gluten free, and allergies.

# Welcome Gift Bags

Presented in a forest green gift bag with tissue, ribbon & gold accents.

## The Snack Bag

\$27

Vermont Cheese  
Box of Carr's Crackers  
Box of Vermont Chocolates  
Effie's Oatcakes  
2 Bottles of Spring Water

## Welcome to Woodstock

\$58

Vermont Smoked Cheese  
Box of Carr's Crackers  
Jar of Vermont Jam  
Pure Vermont Maple Syrup  
Box of Vermont Chocolates  
Box of Pure Vermont Maple Candy  
Woodstock Inn & Resort Coffee Mug

## Taste of Vermont Sampler

\$37

Vermont Smoked Cheese  
Box of Carr's Crackers  
Jar of Vermont Jam  
Pure Vermont Maple Syrup  
Box of Vermont Chocolates

# Welcome Amenities

Gift packaging is included per item.

## Pure Vermont Maple Syrup

3.40Z \$10

8.40Z \$16

Locally Made Grade A Syrup  
Glass Maple Leaf Bottle with Logo Tag

## Woodstock Inn & Resort Logo Apparel

Ball Caps \$28

Assorted Colors & Sizes

Sweatshirt \$54

Assorted Colors & Sizes

## Woodstock Coffee Bundle \$56

1lb Woodstock Blend Vermont Artisan Coffee  
20oz Woodstock Inn & Resort Thermal Travel Mug

Bathrobe \$85

One Size

# Spa Amenities

Bundles of favorite Spa products, curated by our team of professionals.

## Hydration Pack

\$65

Spa Logo Insulated Tumbler  
Spa Logo Metal Straws  
Tranquility Vanilla Wellness Water  
by Pure Inventions

## Spa Romance

\$154

Bath Salts by Saltability  
Unzented Body Lotion by Zents  
Botanical Essential Oil Diffuser  
by Candle Warmers Etc  
Passion Essential Oil Blend  
by DoTerra

## The Vermont Forest Blend

\$72

Vermont Blend Shampoo  
Vermont Blend Conditioner  
Vermont Blend Body Wash  
Vermont Blend Body Lotion



## Breakfast Buffets

We request a 12-person minimum on all breakfast buffets.  
All breakfast buffets include coffee & tea service.

### Woodstock Continental

\$24 per person

#### Drinks

Orange Juice, Coffee, Tea

Selection of House Muffins

Plain & Everything Bagels

Seasonal Whole Fruit

Fresh Sliced Melon

Yogurt

### Mountain Breakfast

\$27 per person

#### Drinks

Orange Juice, Coffee, Tea

Scrambled Eggs

French Toast or Pancakes

Hand Cut Seasonal Fruit

Steel Cut Oatmeal

Selection of Breads

Bagels, White, Wheat, Rye

### Upper Valley Sunrise Breakfast

\$33 per person

#### Drinks

Orange Juice, Coffee, Tea

Scrambled Eggs

French Toast or Pancakes

Skillet Potatoes

Applewood Smoked Bacon or Sausage

Hand Cut Seasonal Fruit

House Made Granola

House Bakery Items

Scones, Muffins, Croissants

Selection of Breads

Bagels, White, Wheat, Rye

### Boxed Breakfast To-Go

\$16 per person

#### Breakfast Sandwich

Egg, Cheddar Cheese, Choice of Bagel,

English Muffin, White, Wheat or Rye Toast

Add Applewood Smoked Bacon or Sausage - \$4

Whole Fruit

## Breakfast Additions

Pricing is per person unless otherwise noted.

### Parfait Bar

\$10

Vanilla Yogurt, Seasonal Fruit,

House Nut Granola, Honey

### Steel Cut Oatmeal

\$6

Cinnamon, Almonds, Dried Fruit

### Seasonal Sliced Fruit

\$8

### Breakfast Pastries

\$6/each

Croissants, Pain au Chocolat, Scones,

Muffins, Cinnamon Buns

### Applewood Smoked Bacon

or Sausage

\$5

### Eggs

\$6

Scrambled or Hard Boiled

### Pancakes

\$6

Whipped Butter, Vermont Maple Syrup

### Biscuits & Sausage Gravy

\$7

### Smoked Salmon Platter

\$13

Traditional Garnishes

### Omelets Made To Order

Custom Pricing

Eggs, Ham, Applewood Smoked Bacon,

Breakfast Sausage, Onions, Peppers, Spinach,

Cheddar Cheese



# Brunch

We request a 12-person minimum on all brunch buffets.  
Pricing is per person unless otherwise noted.

## The Village Green Brunch

\$30 per person

### Drinks

Orange Juice, Coffee, Tea

### French Toast

Vermont Maple Syrup, Caramel Apples, Whipped Cream

Seasonal Vegetable or Bacon Frittata

Applewood Smoked Bacon or Sausage

Seasonal Market Salad

Local Yogurt & House Made Granola

Hand Cut Seasonal Fruit

## Woodstock Sunday Brunch

\$36 per person

### Drinks

Orange Juice, Coffee, Tea

### French Toast

Vermont Maple Syrup, Caramel Apples, Whipped Cream

Biscuits & Sausage Gravy or Buttermilk Fried Chicken

Seasonal Vegetable or Bacon Frittata

Applewood Smoked Bacon or Sausage

Seasonal Market Salad

Local Yogurt & House Made Granola

Hand Cut Seasonal Fruit

## Brunch Additions

Pricing is per person unless otherwise noted.

House Cheddar Rilette

\$8

House Made Breads  
& Seasonal Vegetables

Smoked Salmon Platter

\$13

Traditional Garnishes

Skillet Potatoes

\$5

Seasonal Soup

\$5

Grilled Chicken or Salmon

\$9

## Break Menus

Pricing is per person unless otherwise noted.

### A Little Something Sweet

\$10

Seasonal Assorted Desserts, Whole Fruit

### A Little Something Salty

\$9

Smoked Popcorn, Chips, Crispy Chickpeas

### A Little Something Savory

\$20

Selection of Local Cheeses, Breads,  
Crackers, Crudités

### A Little Something Popped

\$10

Kettle Popcorn, Smoked Popcorn,  
Chef's Choice of Popcorn

### Vermont Bakery

\$15

Apple Strudel, Cider Donuts,  
Maple Walnut Muffins

### Milk & Cookies

\$10

Assorted House Cookies,  
Skim or Whole Milk

### Parfait Bar

\$9

Vanilla Yogurt, Seasonal Fruit,  
House Nut Granola, Honey

### Upper Valley Staples

\$12

Cheddar Rillettes, Shell Bean Hummus,  
Fresh Veggies, Grilled Bread

### Local Charcuterie

\$32

Selection of Artisan Salami, Cured Meats,  
Local Cheeses, Toasted Bread, House Pickles,  
Three Seasonal Vegetable Antipasti

## Break Additions

Pricing is per person unless otherwise noted.

### House Made Granola Bars

\$44/dozen

### Assorted Chips

\$6

### Trail Mix

\$6

### Assorted Cookies & Brownies

\$7

## Break Beverages

Pricing is per person unless otherwise noted.

### Option One

\$10

Coffee, Hot Tea, Still Water

### Option Two

\$12

Coffee, Hot Tea, Bottled Water

### Option Three

\$15

Coffee, Hot Tea, Soft Drinks, Bottled Water

### Option Four

\$18

Coffee, Hot Tea, Soft Drinks, Bottled Water,  
Still Water, Sparkling Water

# Lunch Buffets

We request a 12-person minimum on all lunch buffets.  
Includes fresh bakery rolls, water, iced tea, and coffee service.

## Light Lunch

\$28 per person

Seasonal Soup  
Mixed Greens or Caesar Salad  
Grilled Chicken or Seared Salmon  
Assorted Desserts

## Feed Your Soul

\$29 per person

Two Seasonal Salads  
Chicken Pot Pie or Red Beans & Rice  
Cornbread  
Whipped Maple Butter  
Assorted House Confections

## Mountain Picnic

\$32 per person

Salads  
Mixed Greens, Caesar Salad,  
Choice of Grilled Chicken or Smoked Salmon  
Sandwiches  
Selection of Breads, Assorted Deli Meats,  
Cheddar & Provolone Cheeses  
Assorted Chips  
Assorted Desserts

## Chopped Salads

\$33 per person

Mixed Greens,  
Romaine, Baby Spinach  
Toppings  
Grilled Chicken, Assorted Deli Meats, Local Cheese,  
Fresh Veggies, Seasonal Berries & Fruit,  
Two Seasonal Dressings

## Boxed Lunches

\$28 per person

*May be served as a plattered deli lunch*  
Choice of Two Sandwiches, Whole Fruit,  
Assorted Chips, Cookies, Bottled Water

### Turkey Breast

Jicama, Avocado, Provolone

### Country Ham

Grain Mustard, Cheddar, Onion Jam

### Roast Beef

Sweet Peppers, Garlic Aioli, Arugula

### Grilled Chicken Salad

Celery, Apples, Pecans

### Roasted Eggplant

Calabrian Aioli, Red Onions, Arugula

# Lunch Buffet Additions

Pricing is per person unless otherwise noted.

## House Pasta

\$9

Chef's Pasta, Marinara or Pesto

## House Made Cheddar Rillette or Fresh Hummus

\$8

House Made Breads, Seasonal Vegetables

## Grilled Chicken Salad

\$10

Celery, Apples, Pecans

## Smoked Salmon Salad

\$10

Crusty Bread, Pickled Relish



# Spring Lunch

Available During March, April & May

We request a 12-person minimum on all lunch buffets.  
Includes fresh bakery rolls, water, iced tea, and coffee service.

## Seated Pricing

\$40 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option One

\$45 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option Two

\$52 per person  
Choice of Two  
Soups or Salads,  
Two Entrées,  
Two Desserts

## Soups

**Green Pea Soup**  
Ham, Mint

**Spring Onion & Potato Soup**  
Bacon, Buttermilk

**New England Clam Chowder**  
Chopped Bacon, Scallions

## Salads

**Local Greens**  
Maple Cider Vinaigrette  
**Iceberg Lettuce**  
Radishes, Croutons,  
Buttermilk Dressing

**Roasted Beets**  
Arugula, Fresh Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette  
**Marinated Carrot & Raisin Salad**  
Quinoa, Dill, Spinach

## Entrées

**Chili Panisse (Vegan)**  
Blistered Green Beans, Curried Mushrooms,  
Coconut Yogurt  
**Crispy Eggplant**  
Squash Purée, Watercress & Fennel Salad,  
Citrus Vinaigrette  
**Spring Vegetable Pasta**  
Radiator, Seasonal Vegetables, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Basil Pesto, Parmesan Cream

**Chef Selected Fish**  
Israeli Couscous, Soybeans,  
Dill Crème Fraiche  
**Marinated Grilled Chicken**  
Rice, Roasted Carrots, Minted Pea Verde  
**Smoked Pork Loin**  
Shell Beans, Charred Cabbage, Chermoula  
**Braised Beef Brisket**  
Potato Purée, Onion Jam, Sautéed Spinach

## Desserts

**Strawberry Shortcake**  
Vanilla Chantilly

**Cherry Chocolate Mousse Cake**

**Soft Ganache Tart**  
Wine Cherry Compote

# Summer Lunch

Available During June, July, August & September

We request a 12-person minimum on all lunch buffets.

Includes fresh bakery rolls, water, iced tea, and coffee service.

## Plated Pricing

\$40 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option One

\$45 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option Two

\$52 per person  
Choice of Two  
Soups or Salads,  
Two Entrées,  
Two Desserts

## Soups

### Chilled Sweet Corn Soup

Crème Fraiche, Cilantro

### Tomato Gazpacho

Basil, Chili Oil

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radishes, Croutons,  
Buttermilk Dressing

### Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

### Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

### Caesar Salad

Parmesan, Garlic Croutons

## Entrées

### Chili Panisse (Vegan)

Blistered Green Beans, Curried Mushrooms,  
Coconut Yogurt

### Crispy Eggplant

Seasonal Ratatouille, Basil Pistou

### Summer Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Basil Pesto, Parmesan Cream

### Chef Selected Fish

Long Roasted Squash, Crème Fraiche,  
Green Tomato Relish

### Marinated Grilled Chicken

Maque Choux, Spiced Tomatoes, Chicken Jus

### Smoked Pork Loin

Shell Beans, Marinated Peppers, Grilled Stone Fruit

### Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

## Desserts

### Raspberry Meringue Tart

Mojito Mint

### Goat Cheese Crème Brulée

Fresh Strawberries, Basil

### Soft Ganache Tart

White Chocolate Cream,  
Wine Cherry Compote



# Fall Lunch

Available During October, November & December

We request a 12-person minimum on all lunch buffets.  
Includes fresh bakery rolls, water, iced tea, and coffee service.

## Plated Pricing

\$40 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option One

\$45 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option Two

\$52 per person  
Choice of Two  
Soups or Salads,  
Two Entrées,  
Two Desserts

## Soups

### Butternut Squash Soup

Pecans, Basil

### Cauliflower Soup

Fried Rosemary, Garlic Oil

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radishes, Croutons,  
Buttermilk Dressing

### Roasted Beets

Apples, Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette

### Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta

## Entrées

### Chili Panisse (Vegan)

Charred Broccoli, Curried Mushrooms,  
Coconut Yogurt

### Crispy Eggplant

Carrot Purée, Caramelized Fennel,  
Citrus Vinaigrette

### Autumn Vegetable Pasta

Radiatore, Fall Squash, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Rosemary Pesto, Parmesan Cream

### Chef Selected Fish

Smoked Cauliflower Purée, Lentils,  
Shallot Vinaigrette

### Marinated Grilled Chicken

Butternut Squash Purée, Field Peas,  
Braised Greens, Chicken Jus

### Smoked Pork Loin

Roasted Acorn Squash, Braised Kale, Apple Relish

### Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

## Desserts

Opera Cake

Pumpkin Crème Brulée

Apple Cranberry Tart

Lemon Meringue

Linzer Tart



# Winter Lunch

Available During January & February

We request a 12-person minimum on all lunch buffets.  
Includes fresh bakery rolls, water, iced tea, and coffee service.

## Plated Pricing

\$40 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option One

\$45 per person  
Choice of One  
Soup or Salad,  
One Entrée,  
One Dessert

## Buffet Option Two

\$52 per person  
Choice of Two  
Soups or Salads,  
Two Entrées,  
Two Desserts

## Soups

**Puréed White Bean Soup**  
Braised Bacon, Guajillo Chili

**Tomato Kale Soup**  
Chili Oil, Herbs

**New England Clam Chowder**  
Chopped Bacon, Scallions

## Salads

**Iceberg Lettuce**  
Radish, Croutons,  
Buttermilk Dressing  
**Roasted Beets**  
Apples, Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette

**Local Greens**  
Maple Cider Vinaigrette  
**Roasted Broccoli Salad**  
Pickled Red Onions, Almonds, Feta  
**Caesar Salad**  
Parmesan, Garlic Croutons

## Entrées

**Chili Puisse (Vegan)**  
Blistered Green Beans, Curried Mushrooms,  
Coconut Yogurt  
**Crispy Eggplant**  
Carrot Purée, Caramelized Fennel,  
Citrus Vinaigrette  
**Winter Vegetable Pasta**  
Radiatore, Carrots, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Sage Pesto, Parmesan Cream

**Chef Selected Fish**  
Carrot Purée, Roasted Parsnips, Salsa Verde  
**Marinated Grilled Chicken**  
Root Vegetable Pave, Charred Red Cabbage,  
Chicken Jus  
**Smoked Pork Loin**  
Sweet Potato Purée, Braised Greens,  
Pecan Relish  
**Braised Beef Brisket**  
Potato Purée, Onion Jam, Brussels Sprouts

## Desserts

**Saffron Poached Pear & Almond Tart**  
House Made Raspberry Jam

**Citrus Meringue Tart**

**Flourless Chocolate Cake**  
White Chocolate Drizzle, Cocoa Nibs



# Chef McClure's Specialty Lunch Buffets

We request a 12-person minimum on all lunch buffets.  
Includes water, iced tea, and coffee service.

## Barbeque

\$33 per person

Bakery Rolls

### Sides

*Pick Three*

Cobb Salad, Maple Baked Beans,  
Fresh Cabbage Coleslaw,  
Classic Potato Salad, Macaroni & Cheese

### Entrées

*Pick Two*

Pulled Pork, Smoked Beef Brisket,  
Smoked Chicken  
Honey Cider Mop Sauce

### Dessert

Chef's Seasonal Offering

## Mediterranean

\$45 per person

Pita Bread

Hummus, Baba Ghanoush

### Sides

*Includes Each Side*

Chopped Salad (Vegan), Vegetable Orzo,  
Grilled Vegetable Medley (Vegan)

### Entrées

*Pick Two*

Falafel with Tahini & Tzatziki (Vegan),  
Chicken Shawarma, Chef's Pan Seared Salmon

### Dessert

Chef's Baklava

## Italian

\$50 per person

### Sides

*Includes Each Side*

Garlic Bread, Antipasti Platter,  
Caesar Salad

### Entrées

*Pick Two*

Chicken Parmesan, Pasta Bolognese,  
Vegetable Lasagna

### Dessert

Chef's Tiramisu

## Reception Stations

Pricing is per person unless otherwise noted.

### Local Charcuterie

\$32

Selection of Artisan Salami, Cured Meats,  
Local Cheeses, Toasted Bread, House Pickles,  
Three Seasonal Vegetable Antipasti

### Mezze Board

\$20

Seasonal Hummus, Baba Ghanoush,  
Local Cheese, Olives, Marinated Artichokes,  
Seasonal Vegetables, Grilled Pita

### Upper Valley Staples

\$12

Cheddar Rillettes, Shell Bean Hummus,  
Fresh Veggies, Grilled Bread

### Slider Bar

\$12

*Choice of One*  
Smoked Brisket, Grilled Chicken, Crispy Eggplant,  
All the Fixings

### New England Raw Bar

\$42

East Coast Oysters & Clams on the Half Shell,  
Shrimp Cocktail, Horseradish Sour Cream,  
Cocktail Sauce, Lemon Wedges

### Pasta & Salad Station

\$19

Traditional Pasta, Marinara,  
Romaine Salad, House Made Croutons,  
Creamy Parmesan Dressing  
Add Bolognese Pasta - \$4  
Add Grilled Chicken - \$5

### Seasonal Bruschetta Display

\$12

Assorted Seasonal Offerings on Crostini

## Carving Stations

### Smoked Beef Prime Rib

\$695 each  
Serves 20-25

### Herb Roasted Leg of Lamb

\$695 each  
Serves 20-25

### Maple Brined Pork Loin

\$695 each  
Serves 20-25

### Roasted Beef Tenderloin

\$550 each  
Serves 12-15

# Reception Canapés

Pricing is per piece unless otherwise noted.

## Cold

- Smoked Salmon** \$8  
Caper Crème Fraiche
- Carrot & Raisin Bites** \$7  
Yogurt, Dill
- Curried Deviled Eggs** \$8  
Organic Eggs
- Mini Biscuits** \$8  
Cheddar Rillettes, Bacon Jam
- Assorted Bruschetta** \$9  
Seasonally Inspired
- Pickled Shrimp** \$9  
Avocado, Bacon
- Shrimp Cocktail** \$9  
Spicy Cocktail Sauce
- Maine Lobster Spoons** \$9  
Garden Herb Aioli
- Steak Tartare** \$9  
Crispy Garlic Brioche
- Watermelon – Seasonal Offering** \$8  
Mint, Lime
- Oysters on the Half Shell** \$9  
Seasonal Mignonette

## Hot

- Jonah Crab Cakes** \$9  
Remoulade
- Grilled Lamb Lollipops** \$9  
Mint Yogurt
- Griddled Cheese Sandwich** \$7  
Vermont Cheddar, Apple Butter
- Brown Sugar Bacon Bites** \$7  
Local Bacon
- Fried Green Tomatoes – Seasonal Offering** \$8  
Pepper Jelly
- Smoked Meatballs** \$8  
Homemade BBQ Sauce
- Popcorn Chicken Bites** \$8  
Spiced Maple Syrup
- Chili Panisse** \$7  
Marinated Avocado
- Mushroom Profiterole** \$8  
Local Mushrooms
- Mini Corndog Bites** \$8  
House Mustard
- Pork Belly** \$9  
Sweet Potato Biscuits

# Spring Plated Dinner

Available During March, April & May

Includes fresh bakery rolls, water, and coffee service.

## Option One

\$80 per person  
Choice of One  
Soup or Salad,  
Two Entrées,  
One Dessert

## Option Two

\$95 per person  
Choice of Two  
Soup or Salad,  
Three Entrées,  
One Dessert

## Soups

### Green Pea Soup

Ham, Mint

### Spring Onion & Potato Soup

Bacon, Buttermilk

### Cauliflower Soup

Quinoa, Curry

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radish, Croutons,  
Buttermilk Dressing

### Roasted Beets

Fresh Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette

### Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

## Entrées

### Chili Panisse (Vegan)

Bok Choy, Wild Mushrooms, Sesame Vinaigrette

### Crispy Eggplant

Carrot Purée, Watercress & Fennel Salad,  
Citrus Vinaigrette

### Spring Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Basil Pesto, Parmesan Cream

### Marinated Grilled Chicken

Risotto, Roasted Carrots, Salsa Verde

### Chef Selected Fish

Quinoa, Soybeans, Tarragon Yogurt

### Ham Brined Pork Loin

Peas, Carrots, Parsnips, Aji Verde

### Grilled Filet

Crispy Potatoes, Asparagus,  
Horseradish Buttermilk

### Braised Beef Brisket

Potato Gratin, Brussels Sprouts,  
Red Wine Sauce

## Desserts

### Strawberry Rhubarb Crumble

Strawberry Sorbet

### Chocolate Pave

Caramel Crème Brulée

### Raspberry White Chocolate Cake

Raspberry Coulis





# Summer Plated Dinner

Available During June, July, August & September

Includes fresh bakery rolls, water, and coffee service.

## Option One

\$80 per person  
Choice of One  
Soup or Salad,  
Two Entrées,  
One Dessert

## Option Two

\$95 per person  
Choice of Two  
Soup or Salad,  
Three Entrées,  
One Dessert

## Soups

### Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

### Tomato Gazpacho

Chili Oil, Basil

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radish, Croutons, Buttermilk Dressing

### Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

### Marinated Carrot

### & Raisin Salad

Quinoa, Dill, Spinach

### Compressed Watermelon

### & Wholegrain Salad

Kale, Feta, Fennel, Basil

## Entrées

### Chili Panisse (Vegan)

Blistered Green Beans, Braised Onions,  
Coconut Yogurt

### Crispy Eggplant

Squash Purée, Arugula & Fennel Salad,  
Citrus Vinaigrette

### Summer Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Basil Pesto, Parmesan Cream

### Chef Selected Fish

Summer Squash Gratin, Salsa Matcha,  
Green Tomato Relish

### Marinated Grilled Chicken

Succotash, Cherries, Chermoula

### Smoked Pork Loin

Carrot Purée, Marinated Peppers,  
Grilled Stone Fruit

### Grilled Filet

Crispy New Potato, Blistered Green Beans,  
Horseradish Buttermilk

## Desserts

### Blueberry Cheesecake

Vanilla Chantilly

### Blackberry Amandine

Ginger Sorbet

### Vanilla Panna Cotta

Peach Agave Salsa



# Fall Plated Dinner

Available During October, November & December  
Includes fresh bakery rolls, water, and coffee service.

**Option One**  
\$80 per person  
Choice of One  
Soup or Salad,  
Two Entrées,  
One Dessert

**Option Two**  
\$95 per person  
Choice of Two  
Soup or Salad,  
Three Entrées,  
One Dessert

## Soups

**Butternut Squash Soup**  
Pecans, Basil

**Cauliflower Soup**  
Quinoa, Curry

**New England Clam Chowder**  
Chopped Bacon, Scallions

## Salads

**Local Greens**  
Maple Cider Vinaigrette  
**Iceberg Lettuce**  
Radish, Croutons,  
Buttermilk Dressing

**Roasted Beets**  
Apples, Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette  
**Roasted Broccoli Salad**  
Pickled Red Onions, Almonds, Feta

## Entrées

**Chili Panisse (Vegan)**  
Pole Beans, Chickpeas, Pumpkin Vinaigrette  
**Crispy Eggplant**  
Caramelized Squash, Brussels Sprouts,  
Apple Vinaigrette  
**Autumn Vegetable Pasta**  
Radiator, Seasonal Vegetables, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Rosemary Pesto, Parmesan Cream  
**Chef Selected Fish**  
Risotto, Wild Mushrooms, Chermoula

**Marinated Grilled Chicken**  
Chestnuts, Apples, Brown Butter Sage,  
Chicken Jus  
**Smoked Pork Loin**  
Roasted Parsnips, Braised Greens, Apple Relish  
**Grilled Filet**  
Crispy Red Potatoes, Roasted Broccoli,  
Horseradish Buttermilk  
**Braised Beef Brisket**  
Potato Purée, Braised Bok Choy,  
Pickled Mustard

## Desserts

**Hazelnut Trifle**  
Hazelnut Mousse, Chocolate Sauce, Dacquoise

**Goat Cheese Cheesecake**  
Candied Hazelnuts, Fig Paste, Red Wine Ice Cream

**Apple Orchard Cake**  
Nougatine

**Flourless Chocolate Cake**  
White Coffee Anglaise

# Winter Plated Dinner

Available During January & February

Includes fresh bakery rolls, water, and coffee service.

## Option One

\$80 per person  
Choice of One  
Soup or Salad,  
Two Entrées,  
One Dessert

## Option Two

\$95 per person  
Choice of Two  
Soup or Salad,  
Three Entrées,  
One Dessert

## Soups

### Puréed White Bean Soup

Braised Bacon, Guajillo Chili

### Tomato & Kale Soup

Chili Oil, Herbs

### Sweet Potato Soup

Bacon, Pecans

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radish, Croutons,  
Buttermilk Dressing

### Roasted Beets

Apples, Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette

### Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta,  
Lemon Vinaigrette

## Entrées

### Chili Panisse (Vegan)

Chickpeas, Winter Greens, Tapenade Vinaigrette

### Crispy Eggplant

Cauliflower, Caramelized Leeks,  
Saffron Aioli

### Winter Vegetable Pasta

Radiatore, Seasonal Vegetable, Parmesan,  
Choice of Sauce: Roasted Tomato Marinara,  
Sage Pesto, Parmesan Cream

### Marinated Grilled Chicken

Braised Red Cabbage, Wheatberries, Chicken Jus

### Chef Selected Fish

Charred Green Cabbage, Root Vegetable Purée,  
Chermoula

### Ham Brined Pork Loin

Roasted Sweet Potato, Braised Greens,  
Apple Relish

### Grilled Filet

Potato Gratin, Crispy Brussels Sprouts,  
Herbed Butter, Beef Jus

### Braised Beef Brisket

Potato Purée, Broccolini, Onion Jam

## Desserts

### Apple Tart

Walnut Oat Crumble, Vanilla Ice Cream

### Pumpkin Panna Cotta

White Chocolate Chai Anglaise

### Key Lime Tart

Toasted Meringue, Blood Orange Gel



# Spring Dinner Buffet

Available During March, April & May

We request a 12-person minimum on all dinner buffets.

Includes fresh bakery rolls, water, and coffee service.

## Option One

\$85 per person

Choice of Two Soups or Salads,

One Entrée, One Dessert

## Option Two

\$100 per person

Choice of Two Soups or Salads,

Two Entrées, Two Desserts

## Per Person Add-Ons

\$10 Soup or Salad

\$15 Entrée

\$10 Dessert

## Soups

### Green Pea Soup

Ham, Mint

### Spring Onion & Potato Soup

Bacon, Buttermilk

### Cauliflower Soup

Quinoa, Curry

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radish, Croutons,

Buttermilk Dressing

### Roasted Beets

Fresh Goat Cheese, Hazelnuts,

Honey Thyme Vinaigrette

### Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

## Entrées

### Chili Panisse (Vegan)

Asparagus, Curried Mushrooms,

Coconut Yogurt

### Crispy Eggplant

Carrot Purée, Watercress & Fennel Salad,

Citrus Vinaigrette

### Spring Vegetable Risotto

Herbs, Lemon, Parmesan

### Marinated Grilled Chicken

Risotto, Roasted Carrots, Salsa Verde

### Chef Selected Fish

Quinoa, Soybeans, Tarragon Yogurt

### Ham Brined Pork Loin

Peas, Carrots, Parsnips, Aji Verde

### Braised Beef Brisket

Potato Gratin, Brussels Sprouts,

Red Wine Sauce

## Desserts

Linzer Tart

Praline Profiteroles

Ball Jar Strawberry Rhubarb Crumble

Toasted Coconut Dark Chocolate Bar

Opera Cake



# Summer Dinner Buffet

Available During June, July, August & September

We request a 12-person minimum on all dinner buffets.

Includes fresh bakery rolls, water, and coffee service.

## Option One

\$85 per person

Choice of Two Soups or Salads,  
One Entrée, One Dessert

## Option Two

\$100 per person

Choice of Two Soups or Salads,  
Two Entrées, Two Desserts

## Per Person Add-Ons

\$10 Soup or Salad

\$15 Entrée

\$10 Dessert

## Soups

### Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

### Tomato Gazpacho

Basil, Chili Oil

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radish, Croutons,  
Buttermilk Dressing

### Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

### Compressed Watermelon

### & Wholegrain Salad

Kale, Feta, Fennel, Basil

## Entrées

### Chili Panisse (Vegan)

Blistered Green Beans, Braised Onions,  
Coconut Yogurt

### Crispy Eggplant

Squash Purée, Arugula & Fennel Salad,  
Citrus Vinaigrette

### Summer Vegetable Risotto

Herbs, Lemon, Parmesan

### Chef Selected Fish

Israeli Couscous, Zucchini, Salsa Verde

### Grilled Chicken

Succotash, Tomatoes, Chicken Jus

### Braised Pork

Bread & Butter Cabbage, Yellow Grits, Pork Jus

### Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

## Desserts

Blueberry Crème Brulée

Chocolate Raspberry Tart

Ball Jar Strawberry Shortcake

Toasted Coconut Dark Chocolate Bar

Opera Cake

# Fall Dinner Buffet

Available During October, November & December

We request a 12-person minimum on all dinner buffets.

Includes fresh bakery rolls, water, and coffee service.

## Option One

\$85 per person

Choice of Two Soups or Salads,  
One Entrée, One Dessert

## Option Two

\$100 per person

Choice of Two Soups or Salads,  
Two Entrées, Two Desserts

## Per Person Add-Ons

\$10 Soup or Salad

\$15 Entree

\$10 Dessert

## Soups

### Butternut Squash Soup

Pecans, Basil

### Cauliflower Soup

Quinoa, Curry

### New England Clam Chowder

Chopped Bacon, Scallions

## Salads

### Local Greens

Maple Cider Vinaigrette

### Iceberg Lettuce

Radish, Croutons, Buttermilk Dressing

### Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

### Roasted Beets

Apples, Goat Cheese, Hazelnuts,

Honey Thyme Vinaigrette

### Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta,

Lemon Vinaigrette

## Entrées

### Chili Panisse (Vegan)

Pole Beans, Chickpeas, Pumpkin Vinaigrette

### Crispy Eggplant

Caramelized Squash, Brussels Sprouts,

Apple Vinaigrette

### Autumn Vegetable Risotto

Herbs, Lemon, Parmesan

### Chef Selected Fish

Israeli Couscous, Roasted Eggplant, Salsa Verde

### Grilled Chicken

Rice, Mushrooms, Soybeans

### Braised Pork

Bread & Butter Cabbage, Yellow Grits, Pork Jus

### Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

## Desserts

Pear & Almond Tart

Chocolate Hazelnut Mousse Cake

Ball Jar Apple Crumble

Pumpkin Crème Brûlée

Caramel Sauce

Lemongrass Panna Cotta

Plum Compote



# Winter Dinner Buffet

Available During January & February

We request a 12-person minimum on all dinner buffets.  
Includes fresh bakery rolls, water, and coffee service.

**Option One**  
\$85 per person  
Choice of Two Soups or Salads,  
One Entrée, One Dessert

**Option Two**  
\$100 per person  
Choice of Two Soups or Salads,  
Two Entrées, Two Desserts

**Per Person Add-Ons**  
\$10 Soup or Salad  
\$15 Entree  
\$10 Dessert

## Soups

**Puréed White Bean Soup**  
Braised Bacon, Guajillo Chili  
**Tomato & Kale Soup**  
Chili Oil, Herbs

**Sweet Potato Soup**  
Bacon, Pecans  
**New England Clam Chowder**  
Chopped Bacon, Scallions

## Salads

**Local Greens**  
Maple Cider Vinaigrette  
**Iceberg Lettuce**  
Radish, Croutons,  
Buttermilk Dressing

**Roasted Beets**  
Apples, Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette  
**Roasted Broccoli Salad**  
Pickled Red Onions, Almonds, Feta

## Entrées

**Chili Panisse (Vegan)**  
Chickpeas, Winter Greens, Tapenade Vinaigrette  
**Crispy Eggplant**  
Cauliflower, Caramelized Leeks,  
Saffron Aioli  
**Winter Vegetable Risotto**  
Herbs, Lemon, Parmesan  
**Chef Selected Fish**  
Charred Green Cabbage, Root Vegetable Purée,  
Chermoula  
**Marinated Grilled Chicken**  
Braised Red Cabbage, Wheatberries, Chicken Jus

**Ham Brined Pork Loin**  
Roasted Sweet Potato, Braised Greens,  
Apple Relish  
**Braised Pork**  
Bread & Butter Cabbage,  
Yellow Grits, Pork Jus  
**Grilled Filet**  
Potato Gratin, Crispy Brussels Sprouts,  
Herbed Butter, Beef Jus  
**Braised Beef Brisket**  
Potato Purée, Broccolini, Onion Jam

## Desserts

**Apple Crisp**  
Vanilla Bourbon Whipped Cream

**Croissant Bread Pudding**  
Salted Caramel Sauce

**Citrus Meringue Tart**

**Chocolate Eclairs**

**Lemon Cheesecake**

# New England Lobster Boil

Available Year-Round

We request a 12-person minimum on all dinner buffets.  
Includes water and coffee service.

\$115 per person

## Vermont Cheddar Corn Muffins

Whipped Maple Butter

## Soup & Salad

### Maine Lobster Bisque

Bourbon Cream

### Mixed Greens

Cucumbers, Radish, Carrots, Maple Cider Vinaigrette

## Entrées

### 1 ¼ lb Boiled Maine Lobster

*One Per Person*

Drawn Butter, Lemon

### Steamed Mussels & Clams

Herb & Garlic Butter

### Herb Grilled Chicken Breast

Wild Mushrooms

### House Made Radiatori

Spinach, Broccoli, White Wine Cream Sauce

## Sides

### Steamed New Potatoes

Garlic Butter, Parsley

### Green Beans

Sweet Onions, Lime

## Desserts

### Ball Jar Blueberry Shortcake

Whipped Cream

### Spiced Chocolate Cream Tart





# Chef McClure's Specialty Dinner Buffets

Available Year-Round

We request a 12-person minimum on all dinner buffets.  
Includes water and coffee service.

## Barbeque

\$115 per person

### Canapés

Corn Fritters, Deviled Eggs,  
Pork Belly on Sweet Potato Biscuits

### Sides

Bakery Rolls, Cobb Salad, Maple Baked Beans,  
Fresh Cabbage Coleslaw, Classic Potato Salad,  
Macaroni & Cheese

### Entrées

Pulled Pork, Smoked Beef Brisket,  
Smoked Chicken  
Honey Cider Mop Sauce

### Dessert

Two of Chef's Seasonal Offerings

## Mediterranean

\$95 per person

### Canapés

Crispy Falafel with Tahini,  
Pistachio & Lentil Bites,  
Quinoa Tabbouleh on Cucumbers

### Sides

Pita Bread & Accompaniments,  
Chopped Salad (Vegan), Vegetable Orzo,  
Grilled Vegetable Medley (Vegan)

### Entrées

Falafel with Tahini & Tzatziki (Vegan),  
Chicken Shawarma, Chef's Pan Seared Salmon

### Dessert

Chef's Baklava

## Italian Buffet

\$95 per person

### Canapés

Seasonal Bruschetta, Steak Tartare,  
Smoked Meatballs

### Sides

Garlic Bread, Antipasti Platter, Caesar Salad,  
Roasted Tomato & Fennel Soup

### Entrées

*Select Two*

Chicken Parmesan, Pasta Bolognese,  
Vegetable Lasagna

### Dessert

Chef's Tiramisu

## Italian Family Style

\$95 per person

### Canapés

Seasonal Bruschetta, Steak Tartare,  
Smoked Meatballs

### Sides

Garlic Bread, Antipasti Platter,  
Caesar Salad

### Entrées

Chicken Parmesan,

*Select One*

Pasta Bolognese, Vegetable Lasagna

### Dessert

Chef's Tiramisu

# Bars

## Hosted Bars

Cost is based on consumption basis and charged to the master account.

## Cash Bars

Cost is based on consumption, payment from guest by cash, credit, or room charge.

## Hosted Package Bars

Priced per person, per hour

Package Bars do not include passed Wine Service, Dinner Wine Service, Champagne, or Specialty Cocktails.  
(May not be combined with Hosted or Cash Bar options)

A Service Charge of \$80 per bartender for the first two hours and \$40 per bartender for each additional hour or 22% (whichever is greater) will be added to each bill. A bar setup fee of \$150 may apply.

## Bar Prices

	Price per drink
Woodstock Bar	\$13
Rockefeller Bar	\$16
House Wines per bottle	\$42
House Wines per glass	\$12
House Sparkling Wine per bottle	\$44
House Sparkling Wine per glass	\$14
Craft Beer per 12oz pour	\$10
Craft Beer per 16oz pour	\$12
Imported Beer	\$9
Domestic Beer	\$7
Vermont N/A Sparkling Cider per bottle	\$32
Soda & Bottled Water	\$5
Juice & Sparkling Water	\$6

## Hosted Package Bar

Priced per person. Includes beer and house wines.

Woodstock Bar	Rockefeller Bar
1 <sup>st</sup> Hour \$23	1 <sup>st</sup> Hour \$28
2 <sup>nd</sup> Hour \$20	2 <sup>nd</sup> Hour \$23
Each Additional Hour \$13	Each Additional Hour \$15

## Bottled Beer

**Craft Beer 12oz** von Trapp Pilsner, Citizen Cider Unified Press

**Craft Beer 16oz** Switchback Ale, Lawson's Little Sip

**Imported** Corona, Non-Alcoholic Beer Selection

**Domestic** Bud Light



## House Wines

**Sparkling Wine** Rotating Selection

**Cabernet Sauvignon** Raywood, California

**Pinot Noir** Secret Cellars Santa Lucia Highlands, California

**Chardonnay** Raywood, California

**Sauvignon Blanc** Giesen, Marlborough, New Zealand

**Non-Alcoholic Sauvignon Blanc Zero** Giesen, Marlborough, New Zealand

An additional wine list is available for more selections which will incur an additional fee.

## Woodstock Bar Selections

**Vodka** Titos

**Gin** Tanqueray

**Rum** Captain Morgan, Bacardi

**Whiskey** Jack Daniel's, Jameson

**Bourbon** Maker's Mark

**Scotch** Johnny Walker Red

**Tequila** Camarena Blanco

**Liqueur** Bailey's Irish Cream, Kahlua,  
Amaretto Disaronno, Campari, Bol's Triple Sec,  
Sweet & Dry Vermouth

## Rockefeller Bar Selections

Includes All Woodstock Bar Selections

**Vodka** Grey Goose

**Gin** Barr Hill

**Rum** Smugglers' Notch

**Bourbon** Barrel Aged Rum

**Scotch** Glenlivet 12 Single Malt Scotch

**Whiskey** Knob Creek Rye

**Bourbon** Bulleit Frontier

**Tequila** Milagro Silver

**Liqueur** Grand Marnier, Aperol

## Margarita Bar

A fun lively cart specializing in crafting a perfect Margarita.  
Mix with array of additions; Himalayan Pink Salt, Smokey Salt,  
Fresh Jalapeño, Charred Orange, Fresh Fruits

**Milagro Silver Tequila** \$16 per drink

**Casamigos** \$20 per drink

Set-up fee \$175

One bartender per 50 people, additional bartender \$80

## Whiskey, Scotch & Bourbon Bar

\$28 per drink

Whistle Pig, Basil Hayden, No. 14 Bourbon,  
Silo Maple Bourbon, Laphroaig, Oban, Jameson

Set-up fee \$175

One bartender per 50 people, additional bartender \$80

## Need More Choices?

\$28 per drink

Patron Silver, Don Julio Añejo, Mad River Rye Whiskey  
Dalwhinnie Malt Scotch, Vermont Spirits Gold Vodka

# Audio Visual Equipment

Priced per unit. Prices do not include 22% service charge, or 6% Vermont sales tax.

## Post-it Flip Chart \$40

With Easel & Markers

## Television

72" Smart TV - \$250

*Wilder Board Room & Garden Parlor Only*

85" Smart TV - \$500

## LCD Projector & Screen \$400

Laptop not included

## USB Slide Advancer \$30

## Projection Screen \$50

## Podium \$75

With Light & Microphone

## Microphone \$40

Wired, Handheld Wireless or Lavalier

## Large Bose Speaker \$200

*Required for Audio Outside First Floor Function Space*

## Small Bose Speaker \$75

## White Dry Erase Board

With Easel, Markers & Eraser

2' x 3' - \$30

## Conference Phone \$100

Polycom with Outside Access

## Easel \$10

Tripod, Poster Size

## Riser \$150 per section

8" high, (2) 6' x 8' sections, up to 8' x 12' or 6' x 16'

