



Woodstock  
Inn & Resort



## Wedding Menus

*Nestled in the New England scenery, Woodstock Inn & Resort is an unforgettable escape for wedding parties and visiting guests.*

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# Wedding Reception Information

The following guidelines will assist you in planning your event:

Our local health ordinances prohibit food or beverages to be brought in or taken out of our banquet rooms.

There is a six (6) hour maximum on all Wedding receptions, day or evening. Music must conclude by 10:00 PM for outdoor receptions and 11:00 PM for indoor receptions.

Early access to the reception area is available upon request. The removal of fixtures or alterations to the reception area are not permitted. The posting or hanging of decorations requires advance approval. The throwing of rice, confetti, glitter or other matter is not permitted.

Site fees for the Woodstock Ballroom and South Garden during our peak season (May-October) and during our off season (November-April) vary so please inquire. Also available are our Rockefeller Room, Saskadena Six Ski Area, Kelly Way Gardens, event spaces at Billings Farm & Museum, and the Woodstock Country Club.

## Food & Beverage Services

The culinary philosophy at the Woodstock Inn & Resort celebrates the bounty of Vermont and New England by utilizing fresh, seasonal, and local ingredients. Anchored by the resort's own Kelly Way Gardens, Executive Chef Matthew McClure and his team use refined techniques to create house made plates that evolve with the seasons. We strive to increase fresh produce portions and balance the protein size on dishes served to provide healthy, well-composed meals that are packed with flavor.

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.

Reception displays must be ordered for at least 75% of final guest count.

Fresh bakery rolls and Vermont butter are included in every meal.

A Resort's signature Wedding Cake is included in our Wedding menu pricing. We welcome special requests and price accordingly. Client supplied Wedding Cake does not alter menu pricing.

## Deposits & Payment

Pricing and service charge(s) are subject to change. Pricing is not guaranteed until three (3) months prior to your wedding date, as stated in your contract.

A non-refundable deposit is required within seven (7) days of your confirmation to reserve a site at the Woodstock Inn & Resort for a Wedding reception. An estimated payment of 115% of all food and beverage charges is required along with a signed copy of your Banquet Event Order, 45 days prior to the Wedding Reception. Any adjustments after the 45 day cutoff may be subject to an additional deposit.

# Champagne Wedding Brunch Buffet

## Sparkling Wine Toast

*One glass per 21 and older guests*

Sparkling Cider will be provided for those younger than 21 or other guests who do not wish to have wine. Specific Sparkling Wine or Champagne choices can be accommodated for an additional fee.

## Beginnings

### Drinks

Orange Juice, Coffee, Tea

### House Bakery Items

Scones, Muffins, Assorted Danishes, Croissants

### Seasonal Market Salad

Local Yogurt & House Made Granola

Hand Cut Seasonal Fruit

Steel Cut Oatmeal

Applewood Smoked Bacon or Sausage

## Entrées

### Seasonal Frittata

Vegetable or Bacon

### Scrambled Eggs

### French Toast

VT Maple Syrup, Whipped Cream

### Pancakes

VT Maple Syrup

### House Smoked Salmon

Bagels, Capers, Onions, Tomatoes, Cream Cheese

Biscuits & Sausage Gravy or Buttermilk Fried Chicken

## Dessert

Vermont Dessert Assortment

or

Selection of Woodstock Inn Wedding Cakes

### Coffee Service

Regular, Decaffeinated & Assorted Teas



# Brunch Additions

## New England Raw Bar

East Coast Oysters on the Half Shell  
Jumbo Shrimp Cocktail  
Snow Crab Claws  
Displayed on Ice with Cocktail Sauce,  
Lemons, Horseradish Sour Cream

## Eggs to Order

*Additional fee per Chef Attendant  
(One Attendant per 50 people)*

### Eggs & Omelets

Bacon, Ham, Peppers, Onions, Spinach,  
Tomatoes, Mushrooms, Vermont Cheddar

## Carving Stations

*Additional fee per Chef Attendant  
(One Attendant per 100 people)*

### Maple Glazed Ham

*(Serves 30-35 People)*

Whole Grain Mustard, Buttermilk Biscuits

### Rosemary Roasted Beef Tenderloin

*(Serves 12-15 People)*

Herb Aioli, Horseradish Sour Cream, Soft Rolls

### Smoked Beef Prime Rib

*(Serves 20-25 People)*

Horseradish Sour Cream, Soft Rolls

### Apple Cider Brined Turkey Breast

*(Serves 15-20 People)*

Turkey Gravy, Soft Rolls

# Beverage Additions

## Mimosa Bar

*Additional set-up fee*

House Sparkling Wine, Orange, Grapefruit or Peach Juices,  
Fresh Berry Garnishes

*Specific Sparkling Wine or Champagne choices  
may be accommodated for an additional fee.*

## Wake Up Bloody Mary Bar

*Additional set-up fee*

House Vodka, Spicy Bloody Mary Mix,  
Array of Garden Vegetables

*Specific Vodkas or Gins and garnishes choices  
may be accommodated for an additional fee.*

# Growing Season Plated Dinner

Available During April – September  
*Per person price based on entrée selection*

## Hors d'oeuvres on Display

**Seasonal Harvest Display**  
Fresh Vegetables, Fruit, Domestic Cheeses,  
Woodstock Inn Dips, Crackers

*More displays available for additional cost*

## Hand Passed Hors d'oeuvres

*(Select Five)*  
*Additional cost for each additional selection*

### Cold

- Smoked Salmon**  
Caper Crème Fraiche
- Carrot & Raisin Bites**  
Yogurt, Dill
- Curried Deviled Eggs**  
Organic Eggs
- Mini Biscuits**  
Cheddar Rillettes, Bacon Jam
- Assorted Bruschetta**  
Seasonally Inspired
- Pickled Shrimp**  
Avocado, Bacon
- Maine Lobster Spoons**  
Garden Herb Aioli
- Steak Tartare**  
Crispy Garlic Brioche
- Watermelon**  
Mint, Lime

### Hot

- Jonah Crab Cakes**  
Remoulade
- Grilled Lamb Lollipops**  
Mint Yogurt
- Brown Sugar Bacon Bites**  
Local Bacon
- Fried Green Tomatoes**  
Pepper Jelly
- Smoked Meatballs**  
Homemade BBQ Sauce
- Popcorn Chicken Bites**  
Spiced Maple Syrup
- Chili Panisse**  
Marinated Avocado
- Mushroom Profiterole**  
Local Mushrooms
- Pork Belly**  
Sweet Potato Biscuits

## Soup or Salad

(Select One)

Additional cost for each additional selection

### Soups

#### Green Pea Soup

Ham, Mint

#### Spring Onion & Potato Soup

Bacon, Buttermilk

#### Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

#### Tomato Gazpacho

Basil, Chili Oil

### Salads

#### Local Greens

Maple Cider Vinaigrette

#### Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

#### Roasted Beets

Fresh Goat Cheese, Hazelnuts,

Honey Thyme Vinaigrette

#### Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

#### Compressed Watermelon

#### & Wholegrain Salad

Kale, Feta, Fennel, Basil

#### Ricotta Tartine

Apples, Sage, Pine Nuts

#### Chopped Salad

Cucumbers, Baby Tomatoes,

Sunflower Seeds, Radishes,

Green Goddess Dressing

### Entrées

(Select One)

Additional cost for each additional entrée selection

#### Braised Beef Short Rib

#### & Maine Lobster Tail

Rice with Herbs, Asparagus, Braised Leeks, Chimichurri

#### Chili Panisse

Pole Beans, Curried Mushrooms, Coconut Yogurt

#### Crispy Eggplant

Squash Purée, Arugula & Fennel Salad, Citrus Vinaigrette

#### Vegetable Pasta

Radiatore, Seasonal Vegetables, Basil Pesto, Parmesan

#### Marinated Grilled Chicken

Maque Choux, Spiced Tomatoes, Chicken Jus

#### Pan-Seared Salmon

Israeli Couscous, Soybeans, Dill Crème Fraiche

#### Smoked Pork Loin

Shell Beans, Marinated Peppers, Grilled Stone Fruit

#### Grilled Filet

Potato Purée, Asparagus, Horseradish Buttermilk

#### Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

### Dessert

Selection of Woodstock Inn Wedding Cakes

#### Coffee Service

Regular, Decaffeinated & Assorted Teas



# Harvest Season Plated Dinner

Available During October – March  
*Per person price based on entrée selection*

## Hors d'oeuvres on Display

**Seasonal Harvest Display**  
Fresh Vegetables, Fruit, Domestic Cheeses,  
Woodstock Inn Dips, Crackers

*More displays available for additional cost*

## Hand Passed Hors d'oeuvres

*(Select Five)*  
*Additional cost for each additional selection*

### Cold

#### Smoked Salmon

Caper Crème Fraiche

#### Curried Deviled Eggs

Organic Eggs

#### Mini Biscuits

Cheddar Rillettes, Bacon Jam

#### Assorted Bruschetta

Seasonally Inspired

#### Pickled Shrimp

Avocado, Bacon

#### Maine Lobster Spoons

Garden Herb Aioli

#### Steak Tartare

Crispy Garlic Brioche

### Hot

#### Jonah Crab Cakes

Remoulade

#### Grilled Lamb Lollipops

Mint Yogurt

#### Brown Sugar Bacon Bites

Local Bacon

#### Smoked Meatballs

Homemade BBQ Sauce

#### Popcorn Chicken Bites

Spiced Maple Syrup

#### Chili Panisse

Marinated Avocado

#### Mushroom Profiterole

Local Mushrooms

#### Pork Belly

Sweet Potato Biscuit

## Soup or Salad

(Select One)

Additional cost for each additional selection

### Soups

#### Butternut Squash Soup

Pecans, Basil

#### Cauliflower Soup

Quinoa, Curry

#### Puréed White Bean Soup

Braised Bacon, Guajillo Chili

#### New England Clam Chowder

Chopped Bacon, Scallions

### Salads

#### Local Greens

Maple Cider Vinaigrette

#### Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

#### Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta,  
Lemon Vinaigrette

#### Roasted Beets

Apples, Goat Cheese, Hazelnuts,  
Honey Thyme Vinaigrette

#### Ricotta Tartine

Apples, Sage, Pine Nuts

#### Grilled Apple Salad

Spinach, Almonds, Goat Cheese,  
Green Goddess Dressing

### Entrées

(Select One)

Additional cost for each additional entrée selection

#### Braised Beef Short Rib

#### & Maine Lobster

Polenta, Brussels Sprouts, Parsley, Lemon

#### Chili Panisse

Blistered Green Beans, Curried Mushrooms,  
Coconut Yogurt

#### Crispy Eggplant

Carrot Purée, Caramelized Fennel,  
Citrus Vinaigrette

#### Vegetable Pasta

Radiatore, Seasonal Vegetables,  
Sage Pesto, Parmesan

#### Marinated Grilled Chicken

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

#### Pan-Seared Salmon

Carrot Puree, Roasted Parsnips, Salsa Verde

#### Smoked Pork Loin

Roasted Acorn Squash, Braised Kale, Apple Relish

#### Grilled Filet

Crispy Red Potatoes, Roasted Broccoli,  
Horseradish Buttermilk

#### Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

### Dessert

Selection of Woodstock Inn Wedding Cakes

#### Coffee Service

Regular, Decaffeinated & Assorted Teas



# Growing Season Rehearsal Dinner Buffet

Available During April – September  
*Includes fresh bakery rolls, water, and coffee service*

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

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

**Per Person Add-Ons**  
*Soup or Salad*  
*Entrée*  
*Dessert*

## Soups

**Cauliflower Soup**  
Quinoa, Curry

**Chilled Summer Squash Soup**  
Field Peas, Herbed Vinaigrette

**White Bean & Kale**  
Fresh Herbs

## Salads

**Classic Caesar Salad**  
Garlic Croutons, Parmesan, Black Pepper

**Strawberry Salad**  
Spinach, Goat Cheese, Pistachios,  
Szechuan Honey Vinaigrette

**Heirloom Tomato & Burrata Salad**  
Watermelon, Basil, Balsamic

**Cobb Salad**  
Cucumbers, Fresh Herbs, Chickpeas, Pecans,  
Green Goddess Dressing

## Entrées

**Red Wine Braised Beef Short Ribs**  
Boulangere Potatoes, Pole Beans, Beef Jus

**Roasted 10-Way Cut Chicken**  
Ratatouille, Sweet Basil, Salsa Macha

**Pan-Roasted Market Fish**  
Farro, Carrot Purée, Sweet Pea Verde

**Cider Braised Pork Shoulder**  
Shell Beans, Sweet Peppers, Zucchini

**Roasted Cauliflower Steak**  
Almond Romesco, Parmesan

## Desserts

**Ball Jar Strawberry Shortcake**  
**Toasted Coconut Dark Chocolate Bar**

**Blueberry Crème Brulee**

**Linzer Tarte**

**Praline Profiteroles**



# Harvest Season Rehearsal Dinner Buffet

Available During October – March  
*Includes fresh bakery rolls, water, and coffee service*

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

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

**Per Person Add-Ons**  
*Soup or Salad*  
*Entrée*  
*Dessert*

## Soups

**Split Pea**  
Scallions

**Sweet Potato Soup**  
Bacon, Pecans

**Tomato & Kale**  
Chili Oil, Herbs

## Salads

**Classic Caesar Salad**  
Garlic Croutons, Parmesan, Black Pepper

**Grilled Apple Salad**  
Spinach, Goat Cheese, Pistachios,  
Szechuan Honey Vinaigrette

**Endive & Radicchio Salad**  
Walnuts, Mint, Yogurt, Citrus Vinaigrette

**Cobb Salad**  
Cucumbers, Fresh Herbs, Chickpeas, Pecans,  
Green Goddess Dressing

## Entrées

**Red Wine Braised Beef Short Ribs**  
Creamy Polenta, BBQ Carrots, Gremolata

**Roasted 10-Way Cut Chicken**  
Roasted Squash, Blistered Cabbage, Salsa Verde

**Pan-Roasted Market Fish**  
Cauliflower Purée, Lentils, Sofrito

**Cider Braised Pork Shoulder**  
Saffron Cabbage, Oats, Apples

**Spiced Butternut Squash Steak**  
Curried Cauliflower, Oats, Apples

## Desserts

**Ball Jar Apple Crumble**  
**Chocolate Hazelnut Mousse Cake**

**Pear & Almond Tarte**

**Citrus Meringue Tarte**

**Croissant Bread Pudding**

Salted Caramel Sauce



# Additional Menu Options

*May be added to wedding reception or rehearsal dinner menu*

## Additional Hors d'oeuvres on Display

### Vermont Cheddar Macaroni & Cheese

Spiced Apple Butter

### Grilled Marinated Garden Vegetables

Seasonal Squashes, Portobello Mushrooms,  
Sweet Bell Peppers, Red Onions, Asparagus,  
Maple Balsamic Vinaigrette, Caramelized Shallot Dip

### House Smoked Atlantic Salmon

Vermont Cheese & Butter Company Crème Fraiche,  
Capers, Diced Red Onions, Black Bread

### Fresh Fruit Harvest

Sliced Honeydew, Cantaloupe, Pineapple,  
Berries, Citrus, Maple Yogurt

## Pasta Station

*(Select Two)*

### Penne Pasta

Artichoke Hearts, Calsavetrano Olives,  
Tomatoes, Herb Infused Olive Oil

### Cavatappi Pasta

Vodka Sauce

### Campanelle Pasta

Roasted Garlic, Broccoli, Parmesan, Fresh Basil

## South of the Border

*(Includes All Selections)*

### “Being Well” Roasted Vegetable Quesadilla

### Grilled White Fish Taco

Aji Verde

### Cilantro Lime Marinated Chicken Taco Cups

### Chips & Dip

House Made Tortilla Chips, Cumin Sour Cream,  
Cucumber Tomato Salsa, Guacamole

## Carving Stations

*Additional fee per Chef Attendant  
(One Attendant per 100 people)*

### **Maple Brined Pork Loin**

*(Serves 20-25 People)*

Pork Jus, Soft Rolls

### **Roasted Beef Tenderloin**

*(Serves 15-20 People)*

Herb Aioli, Horseradish Sour Cream, Soft Rolls

### **Smoked Beef Prime Rib**

*(Serves 20-25 People)*

Horseradish Sour Cream, Soft Rolls

### **Herb Roasted Leg of Lamb**

*(Serves 20-25 People)*

Mint Salsa Verde, Soft Rolls

## New England Raw Bar

East Coast Oysters on the Half Shell

Jumbo Shrimp Cocktail

Snow Crab Claws

Displayed on Ice with Cocktail Sauce, Lemons, Horseradish Sour Cream

# Wedding & Special Event Cakes

*House made by our pastry team and French Pastry Chef, Phillippe Niez  
Includes coffee, decaffeinated coffee & assorted teas*

## Cake Choices

Golden Butter  
Almond Butter  
Chocolate Butter  
Carrot  
Red Velvet  
Gingerbread Spice

## Fillings

Strawberries and Bavarian Cream  
Swiss Chocolate Mousse  
Ivory Chocolate Mousse with or without Raspberries  
Chocolate Mousse with or without Amaretto Liquor  
Traditional Buttercream  
Cream Cheese  
Vermont Maple Walnut Mousse

## Icings

Classic Sweet Buttercream  
Chocolate Fudge

# Dessert Receptions

*House made by our pastry team and French Pastry Chef, Phillippe Niez  
Includes coffee, decaffeinated coffee & assorted teas*

## **New England Farm House Favorites**

Boston Cream Pie, Cape Cod Cranberry Apple Tart, Maine Wild Blueberry Crumble,  
Maple Crème Brûlée, Warm Butter Croissant Bread Pudding with Salted Caramel Sauce

## **A Passion for Chocolate**

Chocolate Pot de Crème, Chocolate Salted Caramel Mousse Tart, Mini Flourless Chocolate Torte,  
Dark Chocolate Mint Truffle, Cappuccino Truffle, White Chocolate Passion Fruit Truffle,  
Orange Chocolate Martini, Chocolate Macaroon

## **Viennese Pastry Table**

Parisian Opera Cake, Earl Grey Tea Crème Brûlée, Apricot Sachertorte, Cream Puff Swans,  
Cherry Clafoutis, Whipped Dark Chocolate Ganache Tart, Strawberry Napoleon

## **Northeastern Pie Bar**

Apple, Cherry, Pecan and Sweet Potato Pies, Whipped Cream, Crème Anglaise

## **Cupcakes**

Chocolate on Chocolate, White Cake and Vanilla, Spiced with Cream Cheese

## **Gourmet S'mores Bar**

Put together some of your favorites with Marshmallows and Graham Crackers  
over our crackling outdoor fire.

# After Dinner Sweets

*House made by our pastry team and French Pastry Chef, Phillippe Niez*

*A special treat after dinner and during dancing for your guests!  
These items may be placed on each table or displayed on one table*

Handcrafted Chocolate Truffles

Our Best Mini Chocolate Chip Cookies

Petite New York Style Cheesecakes

Lemon Meringue Tarts

Chocolate Dipped Strawberries

Rich Chocolate Brownies

# Ready Room Menu

## **Assorted Chips, Dip & Popcorn**

Salsa, Guacamole, Three Onion Dip

## **Buffalo Wings**

*(Bone In or Boneless)*

Blue Cheese Dip, Celery Sticks

## **Housemade Pizza**

Cheese, Pepperoni or Vegetable

## **Burger Sliders**

Soft Potato Roll, American Cheese, Sautéed Onions

## **Pulled Pork Sliders**

Soft Potato Roll, Housemade Coleslaw, Pickle

## **Sub Sandwiches**

*(Select Three)*

*Includes potato chips & pickles*

## **Roast Beef**

Roast Beef, Swiss Cheese, Lettuce, Tomato, Horseradish Mayonnaise

## **Ham & Cheese**

Ham, Vermont Cheddar Cheese, Lettuce, Tomato, Honey Maple Mustard

## **Woodstock Club**

Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Tarragon Mayonnaise

## **Tuscan Turkey Salad**

Herb Mayonnaise, Capers, Artichokes, Olives

## **Crispy Eggplant Burger**

Herb Aioli, Lettuce, Tomato, Housemade Sesame-Seed Bun



# Lite Fare Ready Room Menu

## Assorted Finger Sandwiches

Turkey, Tuna Salad, Grilled Vegetable  
Served with Kettle Chips and Condiments

## Sliced Fresh Fruit Platter

Local Yogurt, Fresh Berries

## Artisan Cheese Display

Grapes, Assorted Crackers, Breads

## Assortment of Mini Pastries

Assorted Chips, Dips & Pretzels

## Salad Platters

### Seared Salmon

Baby Greens, Cherry Tomato and Cucumber Salsa, Goat Cheese, Basil Vinaigrette

### Grilled Chicken Caesar

Crisp Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

### Roasted Beet & Arugula Salad

Orange Supremes, Whipped Vermont Feta, Mint Pesto

## Sandwich Platter Selections

### Local Mozzarella & Roasted Tomato Sandwich

Baby Greens, Basil Aioli, Garden Herb Focaccia

### Tuscan Turkey Salad Sandwich

Capers, Artichokes, Olives, Herb Aioli, Ciabatta Roll

## Soup & Salad

### Chef's Daily Soup Creation & House Salad

Kelly Way Gardens' Vegetables, Toasted Croutons, Maple Balsamic Dressing

# Late Night Bites

*Available for the last hour of your reception*

## **Smoked Brisket Sliders**

Soft Potato Roll,  
American Cheese, Sautéed Onions

## **Pulled Pork Sliders**

Soft Potato Roll,  
Housemade Coleslaw, Pickles

## **BMF Chicken Sliders**

Soft Potato Roll,  
Hot Honey, Pickles

## **Crispy French Fries or Tater Tots**

Ketchup, New Bay Aioli

## **Mini Grilled Cheese**

Tomato Soup Shooters

## **Buffalo Wings**

*(Bone-In or Boneless)*  
Blue Cheese Dip, Celery Sticks

## **Vermont Cheddar**

**Macaroni & Cheese**

## **Housemade Pizza**

Cheese, Pepperoni or Vegetable

# Woodstock Inn & Resort Bars

## Hosted Bars

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

## 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 per bartender applies. A bar setup fee of may apply.

## 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

## Need More Choices?

### Tequila

Patron Silver, Don Julio Añejo, Casamigos

### Whiskey & Scotch

Mad River Rye Whiskey, Whistle Pig, Jameson,  
Laphroaig, Oban, Dalwhinnie Malt Scotch

### Bourbon

No. 14 Bourbon, Silo Maple Bourbon,  
Basil Hayden

### Vodka

VT Spirits Gold Vodka

