



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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Champagne Wedding Brunch Buffet

Our Bountiful Champagne Brunch includes Sparkling Wine from France

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.

Beginnings

Chilled Orange and Grapefruit Juices

Cinnamon Buns, Croissants, Muffins, Assorted Danishes and Scones

Display of Whole Sliced Fruits and Seasonal Berries, Local Yogurt

International and Domestic Cheese Display with Cured Meats and Specialty Sausages

Mixed Garden Greens with a Roasted Tomato Vinaigrette

Chilled Shrimp and Orzo Salad

Cucumber and Dill Salad

House Smoked Salmon with Bagels, Capers, Onions, Tomatoes and Cream Cheese

Entrées

Poached Eggs on Beef Tenderloin with English Muffin and Sauce Béarnaise

Belgian Waffles with Fresh Whipped Cream and Strawberries

Kelly Way Garden Seasonal Vegetables

Pan Fried Potatoes with Parsley and Onion

Olive Oil and Herb Poached Atlantic Salmon, Tomato Confit, Baby Greens, Saffron Aioli

Seared Chicken Breast Chermoula, Radish and Cucumber Salad

Maple Glazed Pork Tenderloin, Apple Cider and Tarragon Reduction

Penne Pasta with Artichoke Hearts, Kalamata Olives, Tomatoes and Herb Infused Olive Oil

Dessert

Chef Phillippe's Vermont Dessert Assortment

or

Selection of Woodstock Inn Wedding Cakes

Coffee Service Regular, Decaffeinated and Assorted Teas

Brunch Additions

Fruits of the Sea Display

East Coast Oysters on the Half Shell

Jumbo Shrimp Cocktail

Snow Crab Claws

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

Hand Carved Meats

Roasted Turkey Breast

(Serves 25-30 People)

Maple Glazed Ham

(Serves 40-50 People)

Eggs to Order

Eggs and Omelets Cooked to Order by a Woodstock Inn Chef

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

Beverage Additions

Mimosa Bar

House Sparkling Wine

Orange, Grapefruit or Peach Juices, Fresh Berry Garnishes

Wake Up Bloody Mary Bar

House Vodka, Spicy Bloody Mary Mix

and an Array of Garden Vegetables from which to choose for your Wake Up Call

Artisan Coffee Bar

Hazelnut, Vanilla and Chocolate Syrups along with Cinnamon,

Whipped Cream and Chocolate Shavings to top off our House Blended Coffee

Green Mountain Elegance Dinner

Hors d'oeuvres on Display

*Seasonal Harvest Display of Fresh Vegetables, Fruit and Domestic Cheeses
served with Woodstock Inn Dips, Crackers and Artisan Breads*

Hand Passed Hors d'oeuvres

*Fresh Local Mozzarella and Tomato Skewers
Herbed Vermont Goat Cheese Crostini with Onion Marmalade
Bacon Wrapped Pineapple with a Maple Glaze
Maple Chipotle Glazed Beef and Pineapple Skewers
Aged Vermont Cheddar and Parmesan Beignets, Basil Dipping Sauce
Figs in a Blanket
Miniature Cheddar Cheese Quiche
Vegetable Spring Rolls
Spanakopitas
Pork Dim Sum
Mushrooms Florentine*

Salads

Organic Greens

Vine Tomatoes, Cucumbers and Maple Mustard Vinaigrette

Baby Spinach Salad

Dried Cranberries, Crumbled Goat Cheese, Toasted Walnuts, Cider Vinaigrette

Baby Iceberg Wedge

Blue Cheese, Tomatoes, Chopped Bacon, Blue Cheese Dressing

Woodstock Kale Caesar

Romaine, Kale, Garlic Croutons, Parmesan, Caesar Dressing

Roasted Beet Salad

Herbed Vermont Goat Cheese, Frisée and Lambs Lettuce, Mint Oil, Grey Salt

Freshly Baked Assorted Rolls and Vermont Butter

Entrées

*All Entrées served with Kelly Way Garden Seasonal Vegetables
and Chef's Unique Preparations of Rice, Potatoes or Risotto*

Grilled Filet Mignon

Merlot & Port Wine Sauce

Pan Roasted Salmon Filet

Lemon Ginger Buerre Blanc and Tomato Fondue

Roasted Statler Chicken Breast

Caramelized Onion and Rosemary Jus

Cavatappi Pasta

Roasted Vegetables, Mushrooms and Aged Balsamic Vinegar

Three Cheese Risotto

Fresh Herbs, Baby Vegetables and Truffle Oil

Red Lentils

Aromatic Vegetables, Cauliflower and Chick Peas

Grilled Vegetable Napoleon

Fresh Mozzarella and Roasted Tomato Basil Sauce

Dessert

Selection of Woodstock Inn Wedding Cakes

Coffee Service Regular, Decaffeinated and Assorted Teas

Green Mountain Distinction

Culinary Displays

Seasonal Harvest

Vermont Cheeses served with Crackers and Artisan Breads

House Smoked Atlantic Salmon

*Vermont Cheese and Butter Company Crème Fraiche,
Capers, Diced Red Onion, Black Bread*

Vermont Cheddar Macaroni & Cheese

Spicy Apple Butter

Grilled Marinated Garden Vegetables

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

Fresh Fruit Harvest

*Sliced Honeydew, Cantaloupe, Pineapple, Berries
with Citrus and Maple Yogurt Dip*

Baked Brie en Croute

*Wrapped in Puff Pastry and layered with Raspberry Preserves,
Toasted Whole Almonds, Strawberries*

Additions

Butcher's Carvery

Roasted Turkey Breast

(Serves 25-30 People)

Maple Glazed Ham

(Serves 40-50 People)

Coastal Display

East Coast Oysters on the Half Shell

Jumbo Shrimp Cocktail

Snow Crab Claws

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

Pasta Station

Penne Pasta with Artichoke Hearts, Kalamata Olives, Tomatoes and Herb Infused Olive Oil

Three Cheese Tortellini Alfredo

Cavatappi in Vodka Sauce

Cavatelli Pasta with Roasted Garlic, Broccoli, Parmesan and Fresh Basil

South of the Border

"Being Well" Roasted Vegetable Quesadilla

Jonah Crab Tostadas

Cilantro Lime Marinated Chicken Taco Cups

Housemade Tortilla Chips

Cumin Sour Cream, Cucumber Tomato Salsa and Guacomole

Hand Passed Hors d'oeuvres

Miniature Maine Crab Cakes, Tartar Sauce
Housemade Smoked Salmon Canapés with Sour Cream and Capers
Tuna Tartare on Crispy Won Ton, Pineapple Mango Salsa
Applewood Smoked Bacon Wrapped Sea Scallops
Tomato, Basil, and Fresh Mozzarella Kebobs
Prosciutto Wrapped Grilled Asparagus
Gazpacho Shooters
Spicy Tuna Rolls
Beef Carpaccio with Tomato Chutney and Onion Marmalade
Lobster and Corn Fritters with Spicy Tartar Sauce
Grilled Petite Lamb Chops with Roasted Garlic and Rosemary
Smoked Mozzarella and Ricotta Balls with Roasted Tomato Sauce
Sesame Crusted Chicken with Sweet Chili Sauce
Coconut Fried Shrimp with Apricot Chutney
Tuscan Style Meatballs with Madeira Sauce

Soup or Salad

Maine Lobster Bisque, Bourbon Cream
Roasted Tomato and Basil Soup
Sweet Potato, Butternut and Apple Bisque, Pumpkin Seeds
Vermont Cheddar and Ale Soup, Garlic Croutons
Golden Tomato Gazpacho
Organic Greens
Vine Tomatoes, Cucumbers and Maple Mustard Vinaigrette
Baby Spinach Salad
Dried Cranberries, Crumbled Goat Cheese, Toasted Walnuts, Cider Vinaigrette
Baby Iceberg Wedge
Blue Cheese, Tomatoes, Chopped Bacon, Blue Cheese Dressing
Woodstock Kale Caesar
Romaine, Kale, Garlic Croutons, Parmesan, Caesar Dressing
Roasted Beet Salad
Herbed Vermont Goat Cheese, Frisée and Lambs Lettuce, Mint Oil, Grey Salt
Baby Arugula Salad
Heirloom Tomatoes, Shredded Parmesan, Maple Balsamic Dressing
Baby Spinach Salad
Local Goat Cheese, Strawberries, Maple Glazed Pecans, Maple Mustard Dressing

Freshly Baked Assorted Rolls with Vermont Butter

Entrées

*All Entrées come with Kelly Way Garden Seasonal Vegetables
and Chef's Unique Preparations of Rice, Potatoes or Risotto*

Grilled Filet Mignon

Medley of Wild Mushroom, Red Wine Reduction

Pan Roasted North Atlantic Salmon

Lobster Nage

Petit Filet Mignon & Cold Water Lobster Tail

Natural Jus and Lemon Beurre Blanc

Grilled Vegetable Napoleon

Fresh Mozzarella and Roasted Tomato Basil Sauce

Red Lentils

Aromatic Vegetables, Cauliflower and Chick Peas

Pan Roasted Statler Chicken Breast

Roasted Shallot and Herb Jus

Petit Filet Mignon & Maine Crab Cake

Red Wine Reduction and Whole Grain Mustard

Dessert

Selection of Woodstock Inn Wedding Cakes

Coffee Service Regular, Decaffeinated and Assorted Teas

Legacy Buffet

Hors d'oeuvres on Display

*Seasonal Harvest Display of the Fresh Vegetables,
Fruit and Domestic Cheeses served with Woodstock Inn Dips,
Crackers and Artisan Breads*

Hand Passed Hors d'oeuvres

*Fresh Local Mozzarella and Tomato Skewers
Herb Goat Cheese Crostini with Onion Marmalade
Bacon Wrapped Pineapple with a Maple Glaze
Maple Chipotle Glazed Beef and Pineapple Skewers
Aged Vermont Cheddar and Parmesan Beignets, Basil Dipping Sauce
Pigs in a Blanket
Miniature Cheddar Cheese Quiche
Vegetable Spring Rolls
Spanakopitas
Pork Dim Sum
Mushrooms Florentine*

Salads & Accompaniments

*Kelly Way Organic Green Salad Bowl with Garden Tomatoes, Crisp Cucumbers, Handcrafted Dressings
Woodstock Inn Classic Caesar Salad with Romaine, Parmesan Cheese, Croutons, Caesar Dressing
Baby Spinach Salad with Sweet Dried Cranberries, Artisan Blue Cheese, Apple Cider Vinaigrette
Roasted Beets with Arugala and Local Chèvre
Tortellini with Kelly Way Garden Pesto and Grilled Squashes
Wild Rice and Lentil Pilaf
Forest Mushroom Risotto with Parmesan Cheese
Yukon Gold Mashed Potatoes
Penne Pasta with Tomato Basil Sauce
Green Beans with Shallots and Thyme
Coriander and Cumin Glazed Carrots
Broccoli Florets with Lemon and Sweet Roasted Garlic
Flavors of Kelly Gardens — Vegetables of the Season from our Garden*

Entrées

Oven Roasted Sliced Sirloin of Beef

Red Wine and Forest Mushroom Sauce

Seared Atlantic Salmon

Lemon Beurre Blanc

Braised Beef Short Rib

Natural Jus

Red Lentils

Aromatic Vegetables, Cauliflower and Chick Peas

Grilled Vegetable Napoleon

Fresh Mozzarella and Roasted Tomato Basil Sauce

Pan Roasted Chicken Breast

Slow Simmered Madeira Mushroom Sauce

Poached Filet of Sole

Lobster Velouté

Grilled Breast of Chicken

Kelly Way Garden Pesto Cream with Sundried Tomato Relish

Dessert

Selection of Woodstock Inn Wedding Cakes

Coffee Service Regular, Decaffeinated and Assorted Teas

Additional Menu Options

(May be added to reception or buffet menu)

Carving Stations

Maple Glazed Ham

Orange Ginger Sauce, Whole Grain Mustard and Buttermilk Biscuits

(Serves 35-40 People)

Puff Pastry Wrapped Salmon

Spinach, Pernot Sundried Tomatoes and Tarragon Aioli

(Serves 15-20 People)

Salt and Garlic Crusted Prime Rib of Beef

Horseradish Sour Cream

(Serves 35 People)

Rosemary Roasted Beef Tenderloin

Herb Aioli, Horseradish Sour Cream

(Serves 15-20 People)

Apple Cider Brined Turkey Breast

Cranberry Horseradish Sour Cream, Tarragon Aioli

(Serves 15-20 People)

Butter Top Soft Rolls

Chef Action Stations

Coastal Display

East Coast Oysters on the Half Shell

Jumbo Shrimp Cocktail

Snow Crab Claws

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

South of the Border

“Being Well” Roasted Vegetable Quesadilla

Jonah Crab Tostadas

Cilantro Lime Marinated Chicken Taco Cups

Housemade Tortilla Chips

Cumin Sour Cream, Cucumber Tomato Salsa and Guacomole

Taste of Tuscany Pasta Station

Orecchiette Pasta

Wild Mushrooms, Crispy Bacon, Red Chili Garlic Crema

Farfalle Pasta

New England Clam and Cream, Wilted Baby Spinach, Shaved Parmesan

“Being Well” Penne Pasta

Roasted Tomatoes, Kalamata Olives, Basil Pesto Shaved Parmesan

Rigatoni Pasta Bolognaise

Shaved Pepato Cheese

Raw Bar

Fresh Oysters and Clams

Hand Shucked on Ice Display

Cocktail and Mignonette Sauces

Lemons and Limes

Vermont Artisan Cheese Display with Chef Attendant
A selection of Local Vermont Cheeses
in Wheels and Blocks presented with Fruit, Breads and Chutneys
(Serves 75-100 People)

Kelly Way Farm-to-Table Vegetable Display
A Bounty of Vegetables Harvested that day from our Organic Kelly Way Garden
Complemented with Chutneys, Preserves and Specialty Dips
(Serves 75-100 People)

Custom Ice Sculpture
Let our Executive Chef Rhys Lewis design a perfect
complement to your reception in ice.

Wedding & Special Event Cakes

Please select from the following Cake Choices

*Golden Butter
Almond Butter
Chocolate Butter
Carrot
Red Velvet
Gingerbread Spice*

Please select from the following 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*

Custom Fillings

*Duce De Leche Caramel
Cannoli Cream
Lemon Curd with your choice of Fresh Berries
German Chocolate Pecan and Coconut Filling
Black Forest
Espresso Mousse*

Please choose from the following Icings

*Classic Sweet Buttercream
Chocolate Fudge*

Dessert Receptions

Dessert Stations Include Coffee, Decaffeinated Coffee and 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, 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 Sacher Torte, Cream Puff Swans
Cherry Clafoutis, Whipped Dark Chocolate Ganache Tart, Strawberry Napoleon*

Northeastern Pie Bar

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

Specialty Pastry Designs

Let our Pastry Chef and Wedding Coordinator bring your ideas to life!

Chocolate Displays

Hand Crafted Sugar Displays

Custom Wedding Cake Toppers

After Dinner Sweets

Small Plates of Everyone's Favorite One Bite Sweets
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

Groom's Room Menu

Assorted Chips, Dip & Popcorn
Salsa, Guacamole and Three Onion Dip

Buffalo Wings Bone In or Boneless
Blue Cheese Dip and Celery Sticks

House Made Sicilian Style Pizza
Cheese, Pepperoni or Vegetable

Burger Sliders
Served on a Potato Roll with American Cheese and Sautéed Onions

Pulled Pork Sliders
Served on a Potato Roll with Housemade Coleslaw and a Pickle

Sub Sandwiches
(Choice of Three includes Potato Chips and Pickles)

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

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

Woodstock Club
Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato and Tarragon Mayonnaise

Tuscan Turkey Salad
Herb Mayonnaise, Capers, Artichokes and Olives

Crispy Eggplant Burger
Herb Aioli, Lettuce, Tomato, Housemade Sesame-Seed Bun

Bridal Room Menu

Assorted Finger Sandwiches

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

Sliced Fresh Fruit Platter

Local Yogurt and Berries

Artisan Cheese Display

Grapes, Assorted Crackers and 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 and Roasted Tomato Sandwich

Garden Herb Focaccia, Basil Aioli, Baby Greens

Tuscan Turkey Salad Sandwich

Herb Mayonnaise, Capers, Artichokes and Olive on a Ciabatta Roll

Soup & Salad

*Chef's Daily Soup Creation and our House Salad with Kelly Way Garden Vegetables,
Toasted Croutons and Maple Balsamic Dressing*

Late Night Snacks

Burger Sliders

*Served on a Potato Roll with
American Cheese and Sautéed Onions*

Pulled Pork Sliders

*Served on a Potato Roll with
Housemade Coleslaw and a Pickle*

Maine Crab Cake Sliders

*Served on a Potato Roll with
Jalapeno Tartar Sauce*

Ham & Eggs

*Scrambled Eggs with Diced Ham,
Cheddar Cheese and Scallions*

Crispy French Fries or Tater Tots

Served with Ketchup and Old Bay Aioli

**Mini Grilled Cheese
with Tomato Soup Shooters**

Assorted Chips, Dip & Popcorn

Salsa, Guacamole and Three Onion Dip

Buffalo Wings

Bone In or Boneless

Blue Cheese Dip and Celery Sticks

Vermont Cheddar

Macaroni & Cheese

Housemade Sicilian Style Pizza

Cheese, Pepperoni or Vegetable

Assorted Sweets

Mini Whoopie Pies

Mini Cheesecakes

Chocolate Chip Cookies

Biscotti

Bars

We have three options for you to enjoy beverages during your event.

Hosted Package Bars

Hosted Consumption Bars

Cash Bars

Beverage Selections

Bottled Beer

Local Microbrews

Long Trail Ale

Harpoon IPA

UFO White

Switchback

Imports

Stella Artois

Corona

Domestic

Budweiser

Bud Light

Amstel Light

Draft Beer is available upon request, 2 Draft Beer Tap System available

Year-round Options: Lawson's Finest Liquids Sip of Sunshine, Switchback, Harpoon IPA, UFO White & Zero Gravity Green State Lager. Local seasonal draft beer available, including hard cider.

Wines

Hayes Ranch, California Cabernet & Chardonnay

Geisen, Marlborough, New Zealand, Sauvignon Blanc

Secret Cellars, Santa Lucia Highlands, California, Pinot Noir

More Selections Available.

Woodstock Bar Selections

Vodka Titos & Stoli

Gin Tangueray & Silo

Rum Mt. Gay

Whiskey Jack Daniel's

Bourbon Jim Beam

Scotch Johnny Walker Red

Tequila Camerena Blanco

Liqueur Bailey's Irish Cream, Kahlua, Pimm's #1 Cup

Bol's Triple Sec and Sweet and Dry Vermouth

Rockefeller Bar Selections

Includes Selection from the Woodstock Bar

Vodka Grey Goose & Kettle One

Gin Bar Hill

Rum Smuggler's Notch Bourbon Barrel Aged Rum

Scotch Glenlivet 12 Single Malt Scotch

Whiskey Jameson

Bourbon Bulleit

Tequila Milagro Silver

Liqueur Aperol, Grand Marnier

Specialty Bars

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

Casamigos

Whiskey, Scotch & Bourbon Bar

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

Martini Bar

Gin, Vodka, Shaken or Stirred

Need More Choices?

*Patron Silver, Don Julio Anejo, Mad River Rye Whiskey
Dalwhinnie Malt Scotch, VT Spirits Gold Vodka*