



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.*

Fourteen The Green, Woodstock, VT 05091
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Website: www.woodstockinn.com | Email: sales@woodstockinn.com

Welcome Gift Bags

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

The Snack Bag

\$25

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

Welcome to Woodstock

\$56

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

\$36

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

3.4oz \$10

8.4oz \$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 \$59

Assorted Sizes

Bathrobe \$76

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

\$138

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

The Vermont Forest Blend

\$48

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

Buffet Breakfasts

We request a 10-person minimum on all breakfast buffets.

All breakfast buffets include Coffee & Tea service.

The Daybreak

\$22 per person

Juices

Orange, Grapefruit, Cranberry

Pastry Chef's Daily Selection of Breakfast Pastries

Bakery Muffins, Signature Croissants

Assorted Bagels & English Muffins

Cream Cheese, Butter, Preserves

Assorted Cold Cereals & Woodstock Inn Granola

Milk & Individual Yogurt

Fresh Fruit & Berries

Whole Fruit Basket,

Sliced Seasonal Assortment

Hearty Green Mountain

\$25 per person

Juices

Orange, Grapefruit, Cranberry

Pastry Chef's Daily Selection of Breakfast Pastries

Bakery Muffins, Signature Croissants

Assorted Bagels & English Muffins

Cream Cheese, Butter, Preserves

Assorted Cold Cereals & Woodstock Inn Granola

Milk & Individual Yogurt

Fresh Fruit & Berries

Whole Fruit Basket,

Sliced Seasonal Assortment

Steel Cut Oatmeal

Brown Sugar, Walnuts, Raisins

"Being Well"

\$28 per person

Juices

Orange, Grapefruit, Cranberry,

Organic Local Vegetable & Fruit Juices

Assorted Cold Cereals & Woodstock Inn Granola

Milk & Individual Yogurt

Fresh Fruit & Berries

Whole Fruit Basket,

Sliced Seasonal Assortment

Steel Cut Oatmeal

Brown Sugar, Walnuts, Raisins

Buckwheat Pancakes

Fresh Berry Compote

Vegetable Frittata

Asparagus, Spinach, Caramelized Onions,

Vermont Goat Cheese

Vermont Sunrise

\$31 per person

Juices

Orange, Grapefruit, Cranberry

Pastry Chef's Daily Selection of Breakfast Pastries

Bakery Muffins, Signature Croissants

Assorted Bagels & English Muffins

Cream Cheese, Butter, Preserves

Assorted Cold Cereals & Woodstock Inn Granola

Milk & Individual Yogurt

Fresh Fruit & Berries

Whole Fruit Basket,

Sliced Seasonal Assortment

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon & Sausage Links

Country Home Fries

Potatoes, Peppers, Onions & Herbs

Breakfast Additions

Baby Spinach Quiche

\$4 per piece

Roasted Mushrooms, Caramelized Onions, Vermont Cheddar

Farm Fresh Scrambled Egg Croissant

\$7 per piece

Sausage, Vermont Cheddar

Farmers Egg Sandwich

\$7 per piece

Fried Egg, Toasted English Muffin, Maple Honey Ham, Vermont Cheddar

Farmer's Frittata

\$7 per person

Garden Tomatoes, Baby Spinach, Vermont Goat Cheese

Scrambled Whole Eggs or Egg Whites

\$5 per person

Applewood Smoked Bacon or Sausage Links

\$6 per person

Cinnamon Swirl Buns

\$5 per piece

Vermont Maple Glaze

House Cured Smoked Salmon

\$11 per person

Red Onions, Capers, Cream Cheese

Woodstock Inn Pancakes

\$6 per person

Choice of Buttermilk or Blueberry, Vermont Maple Syrup

Belgian Malted Waffles

\$8 per person

Strawberries, Powdered Sugar, Vermont Maple Syrup

The Eagle Eggs Benedict

\$10 per person

English Muffin, Maple Honey Ham, Hollandaise

"Being Well" Wrap

\$9 per person

Honey Wheat Tortilla, Egg Whites, Spinach, Goat Cheese, Tomatoes



The Rockefeller Brunch

\$83 per person

Beverages

Orange, Grapefruit and Cranberry Juices
Regular and Decaffeinated Coffee, Assorted Teas

Pastry Chef's Daily Selection of Breakfast Pastries

Bakery Muffins, Signature Croissants

Assorted Bagels & English Muffins

Cream Cheese, Butter, Preserves

Woodstock Inn Granola

Seasonal Berries, Sliced Fruit, Citrus, Maple & Local Greek Yogurt

House Cured Smoked Salmon Display

Red Onions, Capers, Tomatoes, Cream Cheese, Lavosh

Caprese Platter

Fresh Mozzarella, Tomatoes and Basil, Extra Virgin Olive Oil

Marinated Asparagus Spears

Roasted Tomato Relish, Shaved Pecorino Cheese, Citrus Vinaigrette

Baby Spinach Salad

Sliced Mushrooms, Crispy Bacon, Garlic Croutons, Buttermilk Herb Dressing

Farm Fresh Scrambled Eggs

The Breakfast Classic

The Eagle Eggs Benedict

English Muffin, Maple Honey Ham, Hollandaise

Country Home Fries

Potatoes, Peppers, Onions & Herbs

Applewood Smoked Bacon and Sausage Links

Rosemary Grilled Chicken Breast

Roasted Mushrooms, Tarragon Butter

Seared Atlantic Salmon

Braised Leek & Tomato Relish, Lemon Butter Sauce

Chef Carved Prime Rib of Beef

Horseradish Sour Cream, Butter Top Soft Rolls

Pastry Chef's Dessert Table

Maple Cream Puff, Mixed Berry Trifle,

"Ball Jar" Apple Crumble, Raspberry Chocolate Ganache Tart

Warm Butter Croissant Vanilla Bread Pudding, Salted Caramel Sauce

Great Additions

Fruits of the Sea Display

\$28 per person

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

Additional \$175 fee per Chef Attendant (One Attendant per 75 people)

Roasted Turkey Breast (feeds 25-30 people) \$400 each

Maple Glazed Ham (feeds 40-50 people) \$375 each

Eggs to Order

\$12 per person

Eggs & Omelets Cooked to Order by a Woodstock Inn Chef.

Additional \$175 fee per Chef Attendant (One Attendant per 50 people)

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

Mimosa Bar

\$17 per drink

House Sparkling Wine

Orange, Grapefruit, or Peach Juices, Fresh Berry Garnishes

Specific Sparkling or Champagne choices may be accommodated for an additional price.

Wake-Up Bloody Mary Bar

\$14 per drink

House Vodka, Spicy Bloody Mary Mix & an Array of Garden Vegetables to Choose for your Wake-up Call.

Additional Vodkas or Gins and garnishes may be added for an additional price.

Plated Breakfast

\$32 per person

Breakfast includes Coffee, Tea, and Choice of Orange, Grapefruit or Cranberry Juice
One Basket of Freshly Baked Pastries per 6 people served with Butter & Jam

The Usual

Scrambled Eggs, Two Pieces of Bacon,
Two Pieces of Sausage, Country Home Fries

Chorizo Scramble

Spicy Chorizo Sausage, Scrambled Eggs,
Black Beans, Potatoes

Vegetable Frittata

Baked Egg, Roasted Vegetables,
Country Home Fries, Cup of Fruit

Home-style Brioche French Toast

Brioche dipped in Rich Cinnamon Egg Batter,
Choice of Sausage or Bacon

Hearty Irish Oatmeal & Seasonal Berry Bowl

Warm Oats with Maple Syrup,
Pecans, Brown Sugar, Raisins

Need a Break?

Woodstock Inn Beverage Service

Half Day \$12 per person
Full Day \$17 per person
Regular & Decaffeinated Coffee,
Assorted Teas,
Assorted Soft Drinks,
Fruit Juices, Bottled Water

The Mid-Morning

\$19 per person
Pastry Chef's Daily Selection
of Breakfast Pastries,
Bakery Muffins, Signature Croissants,
Sliced Seasonal Fruit & Berries,
Citrus & Maple Yogurt,
Granola Bars & Whole Fruit Basket,
Woodstock Inn Beverage Service

Early Afternoon

\$15 per person
Seasonal Vegetable Tray, Caramelized Onion Dip,
Fresh Chocolate Chip Cookies & Brownies,
Individual Bags of Kettle Chips & Pretzels,
Granola Bars & Whole Fruit Basket,
Woodstock Inn Beverage Service

Heirloom Apple Orchard Break

\$20 per person
Basket of Local Apples,
Warm Apple Strudel,
Apple Cider Doughnuts,
Apple Muffins,
Vermont Artisan Cheese Display,
Sliced Baguettes,
Pure Vermont Apple Cider, Served Hot or Cold,
Regular & Decaffeinated Coffee,
Assorted Teas

Pop Culture Break

\$20 per person
Chocolate Dipped Strawberry
"Day & Night" Pops,
White Chocolate Truffle Pops,
Chocolate Rum Ball Pops,
Hot Chocolate,
Regular & Decaffeinated Coffee,
Assorted Teas

Super Heroes of Juice

\$16 per person
Know that you are refreshing your body
with nature's most powerful antioxidants.
The Green Machine, Orange Power,
Mighty Red, Mellow Yellow,
Coconut Macaroons Dipped in Dark Chocolate,
Nordic Nut & Grain Energy Cookie

Greener Pastures

\$16 per person
A calming, refreshing beneficial break.
Spiced Aromatic Green Tea, Served Hot or Iced,
Matcha Green Tea & Almond Panna Cotta,
Dark Chocolate & Green Tea Truffles

Mind & Body Break

\$18 per person
The Power of Orange,
Orange-Carrot-Pear-Ginger Smoothie
Woodstock Inn Green Mountain Granola Bar,
Lavender Dark Chocolate Truffle,
Cucumber & Mint Ice Water

All Day Break & Beverage Service

\$51
Includes All Day Beverage Service
with Choice of Two Breaks

Just Need a Snack?

Seasonal Whole Fruit \$3 each

Individual Yogurt \$3.50 each

Bakery Goodies \$42 per dozen

Cinnamon Swirl Sticky Buns

Vermont Maple Glaze

Bakery Fresh Muffins

Blueberry, Chocolate Chip, Cranberry-Orange

Bagels

Cream Cheese, Butter, Preserves

Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Ginger Snap

Fudge Brownie

Dark Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries "Day & Night" Pops

Raspberry-Lemon Curd Tartlets

Munchies \$5 per person

Pretzels, Kettle Potato Chips, Terra Chips, Corn Tortilla Chips, Individual Cracker Jacks

Mixed Nuts \$23 per pound

Dips \$25 per quart

Herb Sour Cream, Cumin Sour Cream, Tomato-Cucumber Salsa, Bleu Cheese Dip

Candy Bars \$3 each

Snickers, Peanut M&Ms, Hershey Bar, Milky Way, Three Musketeers

Beverages

Regular & Decaffeinated Coffee, Assorted Teas \$40 per gallon

Orange or Grapefruit Juice \$44 per gallon

Individual Juices \$6 each

Energy Drinks \$7 each

Vitamin Water Assorted Flavors \$5 each

Dasani Water \$3 each

Small San Pellegrino Sparkling Water \$6 each

"Being Well" Organic Juices \$50 per gallon

Freshly Brewed Iced Tea \$28 per gallon

Lemonade \$27 per gallon

Vermont Apple Cider \$40 gallon, Hot or Iced

Pepsi, Diet Pepsi, Ginger Ale \$4 each

Orange Bubly Sparkling Water, Lime Bubly Sparkling Water \$4 each

Plated Lunches

\$42 per person

Includes Bread Service, Soup or Salad, Entrée, Dessert,
Iced Tea, Lemonade, Regular & Decaffeinated Coffee, Assorted Teas

First Course

Choice of Soup or Salad

New England Clam Chowder

Roasted Tomato & Fennel Soup

Sweet Potato, Butternut & Apple Bisque

Roasted Carrot & Cauliflower Soup

Hearts of Romaine

Garlic Croutons, Parmesan, Creamy Caesar Dressing

Harvest Greens

Dried Cranberries, Maple Walnuts, Vermont Cheddar Cheese, Vinaigrette

Spinach & Berry Salad

Vermont Goat Cheese, Toasted Almonds, Raspberry Vinaigrette

Entrée

Choice of One

Additional Choice \$8 per person, per entrée

Includes Chef's Choice of Potato, Rice or Pasta & Seasonal Vegetables

Pan Seared Salmon

Braised Leeks, Tomato Relish, Thyme Butter Sauce

Herb & Parmesan Crusted Pork Scaloppini

Roasted Mushrooms, Tarragon Butter

Spice Grilled Flank Steak

Caramelized Onions, Bleu Cheese Butter

Wild Mushroom Risotto

Wilted Baby Spinach, Truffle Oil

Rosemary Grilled Chicken Breast

Roasted Tomato, Zucchini & Olive Ragout, Basil Pesto

Dessert

Choice of One

Additional Choice \$4 per person, per dessert

Oat Crumble Top Heirloom Apple Pie

Cinnamon Anglaise

Lemon Cream Cheesecake

Strawberry Coulis

Tahitian Specky Vanilla Crème Brûlée

Flourless Chocolate Cake

Vanilla Chantilly, Raspberry Sauce

Crumble Top Pear Cobbler

Buttermilk Strudel, Chocolate Ice Cream

Tiramisu

Chocolate Sabayon

Working Business Lunches

Perfect for a working lunch or presentation, these lunches are designed to provide a complete meal in an unobtrusive environment. Dishes may be pre-set and served to expedite service.

All Lunches include choice of Iced Tea or Lemonade, Coffee & Tea Service,
Baskets of Sliced Artisan Bread, Creamery Butter & Mini Pastry Platters.

Entrée

Choice of One

Additional Choice \$7 per entrée, per person

Seared Salmon Salad

\$30 per person

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

Grilled Chicken Caesar Salad

\$25 per person

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

Roasted Beet & Arugula Salad

\$19 per person

Orange Supremes, Whipped Vermont Feta, Mint Pesto

Local Mozzarella & Roasted Tomato Sandwich

\$21 per person

Garden Herb Focaccia, Baby Greens, Basil Aioli

Tuscan Turkey Salad Sandwich

\$20 per person

Herb Mayonnaise, Capers, Artichokes, Olives, Ciabatta Roll

Soup & Salad

\$17 per person

Chef's Daily Soup Creation, House Salad, Maple Balsamic Dressing

Lunch Buffets

All Lunches include choice of Iced Tea or Lemonade and Coffee & Tea Service.
We request a 15-person minimum on all buffets.

Gardener & Chef

\$42 per person

Kelly Way Gardens Inspired, utilizing the Beauty & Bounty of our own Certified Organic Produce.

Heirloom Squash & Fennel Soup

Honey & Coriander Roasted Carrots

Cilantro Yogurt, Toasted Pistachios

Garden Vegetable Pearl Couscous

Olive Vinaigrette

Watermelon Vermont Feta Salad

Candied Lemons, Artisan Greens, Mint Pesto

Olive Oil & Herb Poached Atlantic Salmon

Tomato Confit, Baby Greens, Saffron Aioli

Seared Chicken Breast Chermoula

Radish & Cucumber Salad

Butter Top Soft Rolls

Mini Dessert Table

Mixed Berry "Ball Jar" Trifle,
Mini Heirloom Squash Cheesecakes, Opera Cake

The Flavors of Kelly Way Gardens

\$37 per person

Kelly Way Gardens Inspired, utilizing the Beauty & Bounty of our own Certified Organic Produce.

White Bean, Carrot & Kale Soup

Sweet Summer Slaw

Toasted Hazelnuts,
Cilantro Mint Chili Dressing

Cauliflower & Carrot Salad

Dukkah Vinaigrette

Crispy Eggplant Burger

Balsamic Tossed Greens, Tomatoes,
Basil Aioli, House Sesame Roll

Local Mozzarella & Roasted Tomato Sandwich

Garden Herb Focaccia, Baby Greens, Basil Aioli

Desserts

Cranberry Apple Tart, Strawberry French Macaron,
Raspberry Dark Chocolate Tart with Red Wine Reduction

Golden Eagle

\$42 per person

Handcrafted Soups

Select One

**Woodstock Inn Clam Chowder, Kelly Way Garden Vegetable Minestrone,
Roasted Tomato & Fennel Soup, or Cauliflower Fennel Soup**

Salads

Select Two

Tossed Baby Greens

Dried Cherries, Toasted Pecans, Orange Vinaigrette

Romaine Hearts

Parmesan Cheese, Garlic Croutons, Peppercorn Caesar Dressing

Spinach & Arugula Salad

Button Mushrooms, Crisp Bacon, Buttermilk & Herb Dressing

American Potato Salad

New Potatoes, Celery, Red Onion, Bacon, Creamy Dressing

English Cucumber & Tomato Salad

Feta & Basil Vinaigrette

Sandwich Selections

Select Three

Portobello Mushroom Sandwich

Caramelized Onions, Goat Cheese, Baby Spinach, Ciabatta Roll

Tuscan Turkey Salad

Herb Mayonnaise, Capers, Artichokes, Olives, Ciabatta Roll

Crispy Eggplant Burger

Herb Aioli, Lettuce, Tomato, House Sesame Roll

Firecracker Roast Beef Wrap

Shaved Roast Beef, Provolone, Dried Tomato Mayonnaise, Jalapeño Cilantro Slaw

Grilled Chicken Caesar Wrap

Shaved Parmesan, Peppercorn Caesar Dressing

Vermont Cheddar, Tomato & Bacon Sandwich

Sourdough Bread

Walnut Chicken Salad

Grapes, Herb Mayonnaise, Ciabatta Roll

Muffuletta

Shaved Deli Meats, Olive Relish, Basil Mayonnaise, Focaccia Bread

"Being Well" Roasted Vegetable Sandwich

Provolone Cheese, Artisan Bread

Pastry Chef's Dessert Display

Select Three

**"Ball Jar" Strawberry Shortcake, Chocolate Éclair,
Opera Cake, Lemon Meringue, Mini Fresh Fruit Tarts**

Green Mountain Delicatessen

\$35 per person

Chef's Handcrafted Seasonal Soup

Mixed Green Salad

Cucumbers, Tomatoes, Croutons,
House Made Dressings

Yukon Gold Potato Salad

Cilantro Sour Cream, Scallions

Coleslaw

Creamy Lemon Maple Dressing

Garnishes

Sliced Tomatoes, Onions, Lettuce,
Bread & Butter Pickles

Condiments

Mayonnaise, Dijon Mustard,
Horseradish Sour Cream

Deli Sliced Meats

Turkey, Roast Beef, Ham, Salami

Selection of Cheese

Vermont Cheddar, American,
Provolone, Swiss

Artisanal Breads

Sourdough, Multi-Grain, Rye, Ciabatta

Kettle Cooked Potato Chips

Desserts

Mini Lemon Cheesecakes,
Flourless Chocolate Cake

Hot Pasta Additions

\$11 per person, per pasta

Farfalle Pasta

White Clam Sauce

Penne Pasta

Roasted Tomato Crema,
Pepato Cheese

Rigatoni Pasta

Roasted Italian Sausage,
Red Bell Pepper Crema

The Arthur Wilder

\$47 per person

Handcrafted Soup

Choice of One

New England Clam Chowder, Lobster Bisque, or Carrot & Sweet Potato Soup

Baby Spinach Salad

Strawberries, Toasted Almonds, Feta Cheese,
Maple Balsamic Vinaigrette

Grilled Vegetable Display

Portobello Mushrooms, Asparagus,
Roasted Red Peppers

Fresh Mozzarella & Garden-Fresh Tomatoes

Basil Pesto, Grey Salt

Chilled Misty Knoll Turkey Breast

Apple Cider Brined & Smoked, Tarragon Aioli

Roasted Peppercorn

Crusted Beef Tenderloin

Horseradish Aioli

Flash Grilled

Rare Yellowfin Tuna

Cucumber Radish Salad, Wasabi Mayonnaise

Artisan Breads

Sourdough, Multi-Grain, Rye, Baguettes, Ciabatta

Vermont Artisan Cheese Selection

Grapes, Lavosh

Pastry Chef's Seasonal Dessert Table

Lemon Curd Raspberry Tart, Strawberry Cream Puff,
Mini Linzer Slices, Chocolate Pot de Crème

The Vermonter

\$44 per person

Handcrafted Soup

Choice of One

***New England Clam Chowder, Roasted Tomato & Fennel Soup,
or Sweet Potato, Butternut & Apple Bisque***

Green Salad

Choice of One

Hearts of Romaine

Garlic Croutons, Parmesan, Creamy Caesar Dressing

Harvest Greens

Dried Cranberries, Maple Walnuts,
Goat Cheese, Apple Vinaigrette

Baby Spinach

Strawberries, Toasted Almonds, Feta Cheese,
Maple Balsamic Vinaigrette

Salads

Choice of One

Potato Salad

Bacon, Scallions, Sour Cream

Cilantro Cole Slaw

Creamy Lemon Dressing

English Cucumber Salad

Red Onion, Dill

Garden Tomato & Mozzarella Salad

Basil Pesto

Entrée

Choice of Two

Add a Third choice for \$10 per person

Pan Seared Chicken Breast

Artichokes, Kalamata Olives & Basil Ragout

Grilled Flank Steak

Bleu Cheese, Caramelized Onions, Roasted Red Peppers

Herb & Fennel Roasted Pork Loin

Sautéed Spinach, Leeks, Tomatoes, Onion Jus

Chef's Garden Penne Pasta

Seasonal Vegetables in a Roasted Garlic Sauce

Seared Atlantic Salmon

Braised Leek & Tomato Relish

Crispy Fried Flounder

Caper Remoulade

Pan Roasted Brook Trout

Three Nut Butter Sauce

Potatoes, Pasta & Rice

Choice of One

Yukon Gold Smashed Potatoes

Chives & Sour Cream

Parmesan Risotto

Fresh Herbs

Roasted Potatoes & Onions

Yukon Gold & Sweet Potatoes

"Being Well" Orzo Pasta

Garden Vegetables, Tomatoes, Herbs

Chef's Selection of Seasonal Vegetables

Pastry Chef's

Seasonal Dessert Table

Maple Cream Puff,

"Ball Jar" Apple Crumble,

Raspberry Chocolate Ganache Tart

An American Cookout

\$35 per person

Salads

Cilantro Coleslaw

Creamy Lemon Dressing

New Potato Salad

Bacon, Scallions, Sour Cream

English Cucumber Salad

Red Onion, Dill

On the Grill

Angus Burgers

All Beef Hot Dogs

Cajun Chicken Breasts

Additions

Hamburger & Hot Dog Buns,

Vermont Cheddar, Swiss & American Cheese,

Ketchup, Mustard, Mayonnaise,

Lettuce, Tomato, Bread & Butter Pickles

Kettle Cooked Potato Chips

Desserts

Seasonal Melon, "Ball Jar" Strawberry Shortcake,

Butter Croissant Bread Pudding

with Salted Caramel Sauce

Extra Hungry? Additional Items for your Crew

Grilled Sweet Italian Sausage \$6 per person, Sautéed Peppers & Onions

Flash Grilled Bratwurst \$6 per person, Long Trail Ale, Sauerkraut, Whole Grain Mustard

House Smoked Baby Back Ribs \$11 per person, Spice Rubbed, House Smoked, Maple BBQ Sauce

Add the Fun, Flavor & Excitement of a Chef Tended Grill

\$175 per hour

Available in Season, Weather Permitting

Box Lunches

Includes Potato Chips, Vermont Cheddar Cheese, Apple, Chocolate Chip Cookie & Bottle of Water

*Whole Wheat Wraps may be substituted for Rolls

Sandwiches & Salads

Choose up to Three Options

Green Mountain

\$25 per person

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

Ottawaquechee

\$25 per person

Ham, Cabot Cheddar Cheese, Lettuce,
Tomato, Honey Maple Mustard, Ciabatta Roll

Mount Tom

\$25 per person

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

PB & J

\$16 per person

Peanut Butter & Jelly on Country White Bread, "With the Crust Cut Off"

Chicken Caesar Salad

\$22 per person

Crisp Romaine, Rosemary Grilled Chicken Breast,
Garlic Croutons, Parmesan, Creamy Caesar Dressing

Grilled Chicken Cobb Salad

\$23 per person

Mixed Greens, Grilled Chicken, Bacon, Hard Boiled Egg,
Bleu Cheese, Cucumbers, Tomatoes, Buttermilk Ranch Dressing

Harvest Spinach Salad

\$19 per person

Baby Spinach, Dried Cranberries, Carrot Ribbons,
Maple Walnuts, Crumbled Goat Cheese, Apple Vinaigrette

Woodstocker

\$19 per person

Roasted Garden Vegetables, Goat Cheese,
Sun Dried Tomato & Basil Mayonnaise, Artisan Bread

Receptions

Cold Hors d' Oeuvres

Priced per piece. We request a 12-piece minimum for each selection

Bruschetta Fresh Mozzarella \$5 per piece, Tomato & Basil, Baguette Crisp

Smoked Salmon Canapé \$5 per piece, Chives, Capers, Cucumber Round

Goat Cheese Crostini \$5 per piece, Onion Marmalade

Prosciutto Wrapped Grilled Asparagus \$5 per piece, Balsamic Glaze, Parmesan Cheese

Beef Tenderloin Carpaccio \$5 per piece, Truffle Tomato Relish, Toasted Baguette

Maine Lobster Profiteroles \$6 per piece, Lobster Salad, Tarragon Aioli

Maine Lobster Spoons \$6 per piece, Kelly Way Garden Fine Herb Aioli

Seared Tuna Carpaccio \$5 per piece, Wonton Crisp, Wasabi Sour Cream, Shaved Scallions

Kelly Way Gardens Vegetable Hand Rolls \$5 per piece, Ponzu Sauce

Hot Hors d' Oeuvres

Priced per piece. We request a 12-piece minimum for each selection

Maine Lobster & Corn Fritter \$6 per piece, Old Bay Aioli

Silver Dollar Jonah Crab Cakes \$6 per piece, Remoulade Sauce

Coconut Fried Shrimp \$6 per piece, Ginger & Apricot Chutney

Bacon Wrapped Sea Scallops \$6 per piece, Applewood Smoked Bacon, Dijon

Sesame Crusted Chicken \$5 per piece, Sweet Chili Sauce

Grilled Lamb Lollipops \$7 per piece, Feta Mint Pesto

Maple Soy Beef Tenderloin Satay \$7 per piece, Spicy Peanut Dipping Sauce

BBQ Meatballs \$6 per piece, BBQ Sauce

Vegetable Spring Rolls \$5 per piece, Ponzu Sauce

Vermont Cheddar Cheese Sliders \$5 per piece, Smoked Bacon, Maple Drizzle

Vermont Cheddar Beignet \$5 per piece, Spiced Apple Butter

Wild Mushroom Wontons \$5 per piece, Tarragon Aioli

Mini Asparagus & Mushroom Tarts \$5 per piece, Vermont Cheddar Custard

Vermont Cheddar & Caramelized Onion Tarts \$4 per piece

Reception Displays

Vermont Artisan Cheese Display

\$18 per person

Local Cheese Display with Seasonal Berries, Grapes,
Toasted Nuts, Crackers & Lavosh

The Gardeners' Vegetable Crudités

\$13 per person

Hummus, Bleu Cheese Dip, Herb Buttermilk Dip

Grilled & Marinated Garden Vegetables

\$13 per person

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

Fresh Fruit Harvest

\$12 per person

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

Mediterranean Tasting

\$16 per person

Heavenly Hummus, Tabbouleh, Citrus Marinated Olives,
Spiced Almonds, Fresh Mozzarella, Prosciutto, Tomato Cucumber Relish,
Artisan Bread, Crackers & Garlic Pita Chips

Baked Brie en Croute

\$135 each

Serves 35-40 people

Wrapped in Puff Pastry & Layered with Raspberry Preserves,
Toasted Whole Almonds, Strawberries, Grapes, Sliced Baguette

New England Raw Bar

\$28 per person

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

Chef Action Stations

\$175 per Chef,
One Chef per station, 100 people per station

Crispy Griddled Quesadillas

\$16 per person

Roasted Vegetable Quesadilla, Jonah Crab Quesadilla, Cilantro-Lime Marinated Chicken Quesadilla,
Cumin Sour Cream, Cucumber Tomato Salsa

Taste of Tuscany Pasta Station

\$17 per person

Choice of Two

Orecchiette Pasta

Wild Mushrooms, Crispy Bacon, Red Chili Garlic Crema

Farfalle Pasta

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

“Being Well” Penne Pasta

Roasted Tomatoes, Kalamata Olives, Basil Pesto, Shaved Parmesan

Rigatoni Pasta Bolognese

Shaved Pepato Cheese

The Butcher’s Cut

Carving Stations

Salt & Garlic Crusted Prime Rib of Beef

\$650 each

Serves 35 people

Horseradish Sour Cream, Butter Top Soft Rolls

Rosemary Roasted Beef Tenderloin

\$500 each

Serves 15-20 people

Herb Aioli, Horseradish Sour Cream, Butter Top Soft Rolls

Apple Cider Brined Turkey Breast

\$400 each

Serves 15-20 people

Cranberry Horseradish Sour Cream, Tarragon Aioli, Butter Top Soft Rolls

Dessert Receptions

Dessert Stations include Regular & Decaffeinated Coffee & Assorted Teas.

We request a 25-person minimum for these stations.

New England Farmhouse Favorites

\$21 per person

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

\$24 per person

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 Macaron

Viennese Pastry Table

\$25 per person

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

\$22 per person

Apple, Cherry, Pecan & Sweet Potato Pie,
Whipped Cream & Crème Anglaise

Cupcakes!

\$17 per person

Chocolate on Chocolate, White Cake with Vanilla, Spice with Cream Cheese

Gourmet S'mores Bar

\$16 per person

Put together your favorites with Marshmallows and Graham Crackers over an outdoor fire.

Plated Dinners

Our Three Course Plated Dinners will include Tableside Bread & Coffee Service.

First Course

Choice of Soup or Salad.
Additional Soup or Salad Choice,
\$6 per person, per Soup or Salad.

Entrée

Choice of two Entrées, or one Combination Entrée.
Entrée counts are to be submitted 5 days in Advance.
Additional Entrée choice, \$10 per person, per entrée.

Appetizer Course

Additional course may be added, \$8 per person.

Dessert

Choice of One Dessert.
Additional choice, \$4 per person, per dessert.

First Course

Soup or Salad

Maine Lobster Bisque

Bourbon Cream

Vermont Cheddar & Ale Soup

Garlic Croutons

Simple Mixed Greens

Organic Baby Field Greens,
Cucumbers, Tomatoes,
Maple Dijon Vinaigrette

New England Clam Chowder

Applewood Smoked Bacon

Woodstock Kale Caesar

Romaine, Kale, Garlic Croutons,
Parmesan, Creamy Caesar Dressing

Roasted Tomato & Basil Soup

Sweet Potato, Butternut & Apple Bisque

Pumpkin Seeds

Roasted Beet Salad

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

Harvest Greens

Dried Cranberries, Goat Cheese,
Maple Walnuts, Apple Vinaigrette

Baby Spinach

Strawberries, Toasted Almonds,
Goat Cheese, Balsamic Vinaigrette

Appetizers

These dishes may be substituted for soup or salad for the price listed, add \$7 each for an additional course.

Hot Selections

New England Crab Cake

\$15 per person

Shaved Fennel Slaw, Citrus Buerre Blanc

Pan Seared Day Boat Scallop

\$14 per person

Sweet Corn Ragout, Tomato-Citrus Vinaigrette

Cold Selections

Chilled Shrimp Cocktail

\$14 per person

Cocktail Sauce & Lemon

Fresh Vermont Mozzarella

& Tomato Napoleon

\$9 per person

Aged Balsamic, Basil Pesto, Cracked Black Pepper

Sesame-Seared Tuna Loin

\$16 per person

Soba Noodle Wakame Seaweed Salad,
Wasabi Mango Coulis

House Cured Smoked Salmon

\$10 per person

Citrus Aioli, Capers, Red Onions, Lavosh

Plated Entrées

Choice of Two

Entrées include Chef's Choice of Potato, Rice or Pasta & Seasonal Vegetables

Woodstock Inn Lump Crab Cake

\$62 per person
Whole Grain Mustard Sauce

Pan Seared Atlantic Salmon

\$61 per person
Whole Grain Mustard Butter

Georges Bank Haddock

\$56 per person
Roma Tomato Compote,
Lemon Caper Sauce

Rosemary Seared Swordfish

\$67 per person
Tomato Relish,
Lemon Caper Sauce

Grilled Filet Mignon

\$73 per person
Roasted Wild Mushrooms,
Port Wine Reduction

Herb & Dijon Crusted Lamb Rack

\$74 per person
Rosemary Jus

Misty Knoll Chicken Breast

\$58 per person
Mushroom Ragout,
Madeira Sauce

Smoked Duck Breast

\$59 per person
Blackberry Port
Wine Reduction

Maple Glazed Pork Tenderloin

\$57 per person
Apple Cider &
Tarragon Reduction

Sweet Potato Risotto

\$48 per person
Roasted Heirloom Squash,
Shaved Fennel, Asparagus,
Truffle Oil

Butternut Squash Ravioli

\$49 per person
Sage Brown Butter, Parmesan,
Toasted Pumpkin Seeds

Grilled Filet Mignon & Atlantic Salmon

\$82 per person
Roasted Wild Mushrooms,
Cognac Cream, Tomato Relish,
Whole Grain Mustard Butter

Grilled Filet Mignon & Maine Lobster Tail

\$87 per person
Roasted Wild Mushrooms,
Citrus Butter Sauce, Tarragon
Pesto, Red Wine Reduction

Pan Seared Chicken Breast & Sautéed Gulf Shrimp

\$75 per person
Natural Chicken Jus,
Chardonnay Basil Cream

Pan Seared Beef Filet Mignon & Jonah Crab Cake

\$82 per person
Roasted Wild Mushrooms,
Parsley Lemon Butter,
Peppercorn Jus,
Tomato Caper Relish

Desserts

Choice of One

Chocolate Mousse Cake

Salty Caramel Crème Brûlée,
Vanilla Anglaise

White Chocolate & Raspberry Mirror Cake

Meringue, Raspberry Coulis

Flourless Chocolate Cake

White Coffee Sabayon

Pistachio Almond Cake

Lemon Curd, Candy Orange

Pear & Almond Tart

Vanilla Chantilly, Caramel Sauce

Strawberry Shortcake

Vanilla Ice Cream

Kelly Way Garden Dessert

Tomato Confit, Lemon Sorbet,
Marinated Strawberry,
Crispy Beets

Dinner Buffets

We request a 15-person minimum on all buffet dinners.
Rolls & Butter, Regular & Decaffeinated Coffee & Assorted Teas will be served on all buffets.

A Taste of Woodstock

\$74 per person

Soups

Choice of One

New England Clam Chowder

Applewood Smoked Bacon

Roasted Sweet Corn Bisque

Smoked Shitake Mushrooms, Cilantro Corn Relish

Roasted Tomato & Fennel Soup

Sweet Potato, Butternut & Apple Bisque

Cauliflower & Fennel Soup

Parmesan Lace, Hazelnut Pesto

Vermont Cheddar & Ale Soup

Garlic Croutons

Lobster Bisque

Brandied Chantilly Cream

Green Salads

Choice of One

Caesar Salad

Romaine, Tomatoes, Garlic Croutons, Parmesan,
Creamy Caesar Dressing

Harvest Greens

Dried Cranberries, Maple Walnuts,
Goat Cheese, Apple Vinaigrette

Baby Spinach & Frisée Salad

Strawberries, Toasted Almonds,
Vermont Goat Cheese,
Maple Balsamic Vinaigrette

“Being Well” Salad

Harvest Greens, Romaine, Cucumber, Tomatoes,
Carrot Ribbons, Strawberry Vinaigrette

Crafted Salads

Choice of Two

Broccoli & Vermont Apple Salad

Dried Cranberries, Toasted Walnuts,
Citrus Vinaigrette

Penne Pasta Salad

Roasted Peppers, Basil, Broccoli, Herb Vinaigrette

Chickpea Salad

Feta Cheese, Roma Tomatoes, Cucumbers,
Minted Lemon Dressing

Fresh Mozzarella, Tomatoes & Basil

Grey Salt, Extra Virgin Olive Oil

Garden Vegetable Couscous Salad

Toasted Walnuts & Pecans, Basil Vinaigrette

Rice, Potatoes & Pastas

Choice of One

***Roasted Garlic Yukon Gold
"Smashed" Potatoes***

Chives & Sour Cream

Mashed Yukon Gold Potatoes

Cream & Sweet Butter

Two Potato Gratin

Parmesan, Vermont Cheddar, Herbs

Mashed Sweet Potatoes

Candied Pecans

Parmesan Herb Risotto

Fresh Thyme, Parsley & Tarragon

"Being Well" Ratatouille Orzo

Garden Squash, Tomatoes, Herbs

Entrée

Choice of Two

Each additional choice \$13 per person

Herb Salt Chicken Breast

Roasted Tomato & Onion Relish

Vermont Maple Liquor Atlantic Salmon

Citrus Butter Sauce

Braised Short Rib

Crispy Fried Onions, Roasted Garlic Demi-Glace

Rosemary Grilled Swordfish

Cherry Tomato Salsa

Spice Rubbed Pork Tenderloin

Apple Cider Jus, Pineapple Chutney

Almond Crusted Trout

Sage Brown Butter

Cider Brined Turkey Breast

Vermont Apple Onion Relish, Calvados Jus

"Being Well" Quinoa

Saffron, Roasted Fennel, Chickpeas,
Caramelized Onions, Tomatoes, Cilantro

Chef's Selection of the finest Kelly Way Garden Organic Seasonal Vegetables

Chef Phillippe's Vermont Pastry Selections

Backyard Bonfire

\$68 per person

Side Dishes

Cilantro Coleslaw

Creamy Lemon Dressing

New Potato Salad

Bacon, Scallions, Sour Cream

English Cucumber Salad

Red Onion, Dill

Cajun Fried Red Bliss Potatoes

Tossed Garden Greens

Cucumbers, Vine Tomatoes

Garden Vegetable Gratin

Vermont Artisan Cheese

Sweet Corn on the Cob

Vermont Butter

Watermelon or Seasonal Melon

Entrées

Choice of Two

New York Sirloin Steaks

Caramelized Onions, Roasted Wild Mushrooms

Italian Sausage

Caramelized Onions, Peppers

Beer Braised Bratwurst

Sauerkraut, House-made Buns

Smoked Baby Back Ribs

Maple Barbecue Sauce

Red Rub Spiced

Grilled Chicken

Salsa Roja

Desserts

Cinnamon Crumble-Top Apple Pie, "Ball Jar" Strawberry Shortcake, Salted Caramel Pecan Tart

Add Some Flair! Add a Chef Tended Grill!

\$175 per hour

Available in Season, Weather Permitting

New England Lobster Boil

\$100 per person

One Lobster per person, let us know if more are needed. Additional lobsters MKT Price.

Maine Lobster Bisque

Bourbon Cream

Vermont Cheddar Corn Muffins

Whipped Maple Butter

Tossed Baby Greens Salad

Shaved Apples, Toasted Walnuts,
Cheddar Cheese, Maple Mustard Vinaigrette

Fresh Vermont Mozzarella & Tomatoes

Basil Pesto, Extra Virgin Olive Oil

Cucumber Salad

Red Onion, Dill

Cilantro Coleslaw

Creamy Lemon Dressing

Shrimp Cocktail

Cocktail Sauce, Lemons

Sweet Corn on the Cob

Vermont Butter

Steamed New Potatoes

Garlic Butter, Parsley

Vermont Craft Beer Steamed Clams & Mussels

Herb & Garlic Butter

1¼ lb Boiled Maine Lobster

One Lobster per person
Drawn Butter, Lemons

Herb Grilled Chicken Breast

Tarragon Butter, Wild Mushrooms

Grilled Flank Steak

Tomato & Onion Relish

Watermelon or Seasonal Melon

Desserts

Cape Cod Cranberry Apple Tart,
"Ball Jar" Blueberry Shortcake,
Spiced Chocolate Cream Tart

The Art of Pairing Dinners

We believe that wine, beer and spirits can all be artfully matched with our outstanding cuisine

Below are three crafted dinners, the beers, wines and whiskeys are subject to availability.

All beer, wine, and spirits are served in standard tasting portions.

Additional amounts of these items will be charged on consumption.

All dinners will include rolls, butter & coffee Service.

Vermont Craft Brewers

\$145 per person

Suggested pairings listed below

Specific selections can be accommodated and may require a price adjustment.

First Course

Lettuce Begin

Salad of Heirloom Greens

& Otter Creek Brewing "Citra Mantra" Middlebury, Vermont

Kelly Way Garden Heirloom Squash, Shaved Fennel,
Vermont Creamery Goat Cheese Tart, Dried Cranberry Vinaigrette

Second Course

Liquid Love

Oyster Chowder

& Von Trapp Brewing "Pilsner Lager" Stowe Vermont

Fried Oysters, Herb Garden Spätzle, Tarragon Pesto

Main Course

Meat Me in the Middle

Long Trail Amber Ale Braised Short Rib of Beef

& Long Trail "Double Bag" Bridgewater Vermont

Caramelized Onion Mac & Cheese, Crispy Onions

Dessert Course

Life is Short- Start with Dessert

Brew Master Dark Chocolate Stout Cake

& Magic Hat Brewing Co. "Stealing Time" South Burlington, Vermont

Vanilla Ice Cream, Salted Caramel Sauce

An American Wine Dinner

\$165 per person

Suggested varietal pairings listed below

Specific Selections can be accommodated and may require a price adjustment

First Course

Maine Coast Jonah Crab Cake

& Gruet Brüt Sparkling, New Mexico

Shaved Fennel Slaw, Orange Butter Sauce

Second Course

Hand Pulled Mozzarella & Tomato Salad

& Firesteed Rosé, Willamette Valley Oregon

Crispy Prosciutto, Basil Pesto, Olive Relish

Entrée

Garlic & Herb Crusted Lamb Ribeye

& Charles Smith Cabernet Sauvignon, Columbia River Valley, Washington

Onion & Bacon Potato Gratin, Roasted Wild Mushrooms, Carrot Parsnip Sauce

Dessert

Dark Chocolate Ganache Tort

Dried Cherry Compote, Red Wine Ice Cream

Spirits Dinner

Sippin' The Kentucky Trail

\$140 per person

Salad

White Oak Smoked Duck Breast

& Russell Reserve Single Barrel

Oven Roasted Root Vegetables, Torn Kelly Way Garden Greens,
Charged Orange, Country Croutons, Honey-Herb Vinaigrette

Entrée

Apricot Glazed Pork Tenderloin

& Blantons Single Barrel

Roasted Corn Polenta, Tender Green Beans, Baby Carrots, Mustard-Pork Jus

Dessert

Whiskey Espuma

& Booker Single Barrel

Araguani Chocolate Mousse Cigar, Whiskey Gelee

Kid's Menu

We think you're a kid if you are 12 and under!
Children may dine off the Adult Buffet Menus at half price or choose one of the Plated Meals.

Plated Kid's Meals

\$22 per person

First Course

Choice of One

Fresh Fruit Salad

Melon, Pineapple, Grapes

Mixed Green Salad

Tomatoes, Cucumbers, Ranch Dressing

Caesar Salad

Romaine, Garlic Croutons, Parmesan,
Creamy Caesar Dressing

Cup of New England Clam Chowder

Entrée

Choice of One

Chicken Fingers & French Fries

Penne Pasta Marinara

Parmesan Cheese & Garlic Toast

Vermont Cheddar Macaroni & Cheese

Grilled Cheese Sandwich

Potato Chips & a Pickle

Peanut Butter Jelly Time

Country White Bread & Potato Chips

Dessert

Choice of One

Ice Cream Sundae

Vanilla Ice Cream, Hot Fudge,
Whipped Cream, Cherry

Chocolate Chip Cookies

Fudge Brownie

Knee Knocker Buffet

\$24 per person

Tossed Garden Salad

Cucumbers, Button Mushrooms, Ranch Dressing

Ants on a Log

Celery Sticks, Peanut Butter, Raisins

Crispy Chicken Fingers

Honey Mustard Sauce, BBQ Sauce, Carrot Sticks, Cherry Tomatoes

Grilled Vermont Cheese Sandwiches

Tomato Dipping Sauce

Oreo Cookie Cupcakes

Oreo Cake, Vanilla Icing, Oreo Cookie

Bars

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

Hosted Bars

Are on consumption basis & 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 \$70 per bartender for the first two hours & \$35 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
<i>Woodstock Bar</i>	\$12
<i>Rockefeller Bar</i>	\$16
<i>Domestic Beer</i>	\$7
<i>Imports</i>	\$9
<i>Soda & Bottled Water</i>	\$5
<i>Juice & Sparkling Water</i>	\$6
<i>Hayes Ranch Wines</i> per bottle	\$40
<i>Hayes Ranch Wines</i> per glass	\$12
<i>Craft Beer</i>	\$12

Hosted Package Bar

Priced per person. Includes beer & house wines.

<i>Woodstock Bar</i>	<i>Rockefeller Bar</i>
1 st Hour \$22	1 st Hour \$27
2 nd Hour \$19	2 nd Hour \$22
Each Additional Hour \$12	Each Additional Hour \$14

Bottled Beer

Imports Stella Artois, Corona

Domestic Budweiser, Bud Light, Amstel Light

Local Microbrews Long Trail Ale, Harpoon IPA, UFO White, Switchback

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.
\$9 per 10oz pour

Wines

Hayes Ranch, California Cabernet & Chardonnay

Giesen, Marlborough, New Zealand Sauvignon Blanc

Secret Cellars Santa Lucia Highlands, California Pinot Noir

A Wine list is available for more selections which will incur an additional fee.

Woodstock Bar Selections

Vodka Titos & Stoli

Gin Tangueray & Silo

Rum Mt. Gay

Whiskey Jack Daniels

Bourbon Jim Beam

Scotch Johnny Walker Red

Tequila Camarena Blanco

Liqueur Bailey's Irish Cream, Kahlua,

Pimm's #1 Cup, Bol's Triple Sec,

Sweet & Dry Vermouth

Rockefeller Bar Selections

Includes Selections from the Woodstock Bar

Vodka Grey Goose & Kettle One

Gin Bar Hill

Rum Smugglers Notch

Bourbon Barrel Aged Rum

Scotch Glenlivet 12 Single Malt Scotch

Whiskey Jameson

Bourbon Bulleit

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 \$15 per drink

Casamigos \$18 per drink

Set-up fee \$150

One bartender per 50 people, additional bartender \$75

Whiskey, Scotch & Bourbon Bar

\$25 per drink

Whistle Pig, Basil Hayden, No. 14 Bourbon,

Silo Maple Bourbon, Laphroaig, Oban, Jameson

Set-up fee \$150

One bartender per 50 people, additional bartender \$75

Need More Choices?

\$25 per drink

Patron Silver, Don Julio Anejo, Mad River Rye Whiskey

Dalwhinnie Malt Scotch, VT Spirits Gold Vodka

Audio Visual Equipment

Priced per unit. Prices do not include 22% service charge, or 6% VT 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 1st Floor Function Space

Small Bose Speaker \$75

White Dry Erase Board

With Easel, Markers & Eraser

2' x 3' **\$30**

4' x 6' **\$100**

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'

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 Conference & Event Manager 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 (5) business days prior to your event. Entrée counts and any dietary restrictions/allergies should be communicated at this time. After this time guaranteed numbers can increase (up to 3 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. No guest who in our judgment, appears to be intoxicated or shows signs of intoxication will 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 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 Conference & Event Manager and are based on the size and scope of the event. All outdoor meals are subject to approval by the Resort 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, Conference & Event Manager 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 Conference Manager). Your Conference & Event Manager 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 may be subject to subject to change.