



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



French 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

Chilled Orange and Grapefruit Juices
Cinnamon Buns, Croissants, Muffins, Assorted Danishes, Scones
Whole Sliced Fruits, Seasonal Berries, Local Yogurt
International and Domestic Cheese, Cured Meats, Specialty Sausages
Mixed Garden Greens, Roasted Tomato Vinaigrette
Chilled Shrimp and Orzo Salad
Cucumber and Dill Salad
House Smoked Salmon, Bagels, Capers, Onions, Tomatoes, Cream Cheese

Entrées

Poached Eggs on Beef Tenderloin, English Muffin, Béarnaise Sauce
Belgian Waffles, Fresh Whipped Cream, Strawberries
Kelly Way Garden Seasonal Vegetables
Pan Fried Potatoes, Parsley, Onions
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, Tarragon Reduction
Penne Pasta, Artichoke Hearts, Kalamata Olives, Tomatoes, 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

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

(Cooked to Order by a Woodstock Inn Chef)

Beverage Additions

Mimosa Bar

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

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

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

Green Mountain Elegance Dinner



Hors d'oeuvres on Display

Seasonal Harvest Display

Fresh Vegetables, Fruit, Domestic Cheeses,
Woodstock Inn Dips, Crackers

Hand Passed Hors d'oeuvres

(Select Five)

Fresh Local Mozzarella and Tomato Skewers
Herbed Vermont Goat Cheese Crostini, Onion Marmalade
Bacon Wrapped Pineapple, Maple Glaze
Maple Chipotle Glazed Beef and Pineapple Skewers
Pigs in a Blanket
Miniature Cheddar Cheese Quiche
Vegetable Spring Rolls
Spanakopitas
Pork Dim Sum
Mushrooms Florentine

Salads

(Select One)

Organic Greens

Vine Tomatoes, Cucumbers, 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

Vermont Butter

Entrées

*All Entrées served with Kelly Way Gardens 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, Tomato Fondue

Roasted Statler Chicken Breast

Caramelized Onion, Rosemary Jus

Cavatappi Pasta

Roasted Vegetables, Mushrooms, Aged Balsamic Vinegar

Three Cheese Risotto

Fresh Herbs, Baby Vegetables, Truffle Oil

Red Lentils

Aromatic Vegetables, Cauliflower, Chick Peas

Grilled Vegetable Napoleon

Fresh Mozzarella, Roasted Tomato Basil Sauce

Dessert

Selection of Woodstock Inn Wedding Cakes

Coffee Service Regular, Decaffeinated and Assorted Teas

Green Mountain Distinction



Culinary Displays

(Select Two)

Seasonal Harvest

Vermont Cheeses, Crackers

House Smoked Atlantic Salmon

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

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

Fresh Fruit Harvest

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

Baked Brie en Croute

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

Additional Displays

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

(Choice of Two)

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

Three Cheese Tortellini Alfredo

Cavatappi with Vodka Sauce

Cavatelli Pasta
Roasted Garlic, Broccoli, Parmesan, 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, Guacomole

Hand Passed Hors d'oeuvres

(Select Five)

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

Soup or Salad

Select one 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, Maple Mustard Vinaigrette
Baby Spinach, Dried Cranberries, Crumbled Goat Cheese, Toasted Walnuts, Cider Vinaigrette
Baby Iceberg, Blue Cheese, Tomatoes, Chopped Bacon, Blue Cheese Dressing
Romaine, Kale, Garlic Croutons, Parmesan, Caesar Dressing
Roasted Beets, Herbed Vermont Goat Cheese, Frisée and Lambs Lettuce, Mint Oil, Grey Salt
Baby Arugula, Heirloom Tomatoes, Shredded Parmesan, Maple Balsamic Dressing
Baby Spinach, Local Goat Cheese, Strawberries, Maple Glazed Pecans, Maple Mustard Dressing

Freshly Baked Rolls with Vermont Butter

Entrées

*All Entrées served with Kelly Way Gardens 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, Lemon Beurre Blanc

Grilled Vegetable Napoleon

Fresh Mozzarella, Roasted Tomato Basil Sauce

Red Lentils

Aromatic Vegetables, Cauliflower, Chick Peas

Pan Roasted Statler Chicken Breast

Roasted Shallot and Herb Jus

Petit Filet Mignon & Maine Crab Cake

Red Wine Reduction, Whole Grain Mustard

Dessert

Selection of Woodstock Inn Wedding Cakes

Coffee Service Regular, Decaffeinated and Assorted Teas

*Menus may be served Family Style for an additional fee.
Please speak with our Wedding Coordinator.*

Legacy Buffet

Hors d'oeuvres on Display

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

Hand Passed Hors d'oeuvres

(Select Five)

Fresh Local Mozzarella and Tomato Skewers
Herbed Vermont Goat Cheese Crostini, Onion Marmalade
Bacon Wrapped Pineapple, Maple Glaze
Maple Chipotle Glazed Beef and Pineapple Skewers
Pigs in a Blanket
Miniature Cheddar Cheese Quiche
Vegetable Spring Rolls
Spanakopitas
Pork Dim Sum
Mushrooms Florentine

Salads & Accompaniments

(Select Four)

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

Entrées

Choice of Two

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, Chick Peas

Grilled Vegetable Napoleon

Fresh Mozzarella, 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, 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, Buttermilk Biscuits
(Serves 35-40 People)

Puff Pastry Wrapped Salmon

Spinach, Pernot Sundried Tomatoes, 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

(Choice of Two)

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 Bolognese

Shaved Pepato Cheese

Raw Bar

Fresh Oysters and Clams

Hand Shucked on Ice Display, Cocktail Sauce, Mignonette Sauce, Lemons, Limes
(Serves 75-100 People)

Vermont Artisan Cheese Display with Chef Attendant

A selection of Local Vermont Cheeses in Wheels and Blocks, Fruit, Breads, Chutneys
(Serves 75-100 People)

Kelly Way Farm-to-Table Vegetable Display

A Bounty of Vegetables Harvested from our Organic Kelly Way Gardens, Chutneys, Preserves, 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



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

Custom Fillings

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

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, 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



These items may be placed on each table or displayed on one table.

*Small Plates of Everyone's Favorite One-Bite Sweets
A special treat after dinner and during dancing for your guests.*

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 Sicilian Style 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
(Choice of Three includes Potato Chips and 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

Artisan Cheese Display

Grapes, Assorted Crackers, Breads

Sliced Fresh Fruit Platter

Local Yogurt, Fresh Berries

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, Olives, Ciabatta Roll

Soup & Salad

Chef's Daily Soup Creation and our House Salad

Kelly Way Garden Vegetables, Toasted Croutons, Maple Balsamic Dressing

Late Night Snacks

Burger Sliders

Soft Potato Roll,
American Cheese, Sautéed Onions

Pulled Pork Sliders

Soft Potato Roll,
Housemade Coleslaw, Pickles

Maine Crab Cake Sliders

Soft Potato Roll,
Jalapeno Tartar Sauce

Ham & Eggs

Scrambled Eggs, Diced Ham,
Cheddar Cheese, Scallions

Crispy French Fries or Tater Tots

Ketchup, Old Bay Aioli

Mini Grilled Cheese

Tomato Soup Shooters

Assorted Chips, Dip & Popcorn

Salsa, Guacamole, Three Onion Dip

Buffalo Wings

(Bone In or Boneless)
Blue Cheese Dip, 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

Woodstock Inn & Resort 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

Craft Beer

Switchback Ale
Lawson's Little Sip
Heady Topper
von Trapp Pilsner
Citizen Cider Unified Press

Imported

Corona

Domestic

Bud 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.

House Wines

Veuve Du Vernay

France
Brut

Hayes Ranch

California
Cabernet & Chardonnay

Giesen

Marlborough, New Zealand
Sauvignon Blanc

Secret Cellars

Santa Lucia Highlands, California
Pinot Noir

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 and Dry Vermouth

Rockefeller Bar Selections

Includes Selection from the Woodstock Bar

Vodka Grey Goose

Gin Barr Hill

Rum Smuggler's Notch Bourbon Barrel Aged Rum

Scotch Glenlivet 12 Single Malt Scotch

Whiskey Knob Creek Rye

Bourbon Bulleit Frontier

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