



Woodstock
Inn & Resort



Banquet & Catering Menus

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

Fourteen The Green, Woodstock, VT 05091
Local: 802-457-6632 | Fax: 802-457-6649
Website: www.woodstockinn.com | Email: sales@woodstockinn.com

Welcome

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

Menu & Guest Guarantee

The Woodstock Inn & Resort requires that menu and beverage selections be submitted at least 45 days prior to your event. A maximum of two entrées per event is allowed, with the exception of any special dietary requirements. If two entrées are chosen for your event, the higher priced entrée will be charged. Food and beverage selections, other than those on our Banquet & Catering Menus, are considered Special Order Items and are subject to pre-purchase in quantities based on your guaranteed guest count. A final guarantee is required five business days prior to your event. Entrée counts and any dietary restrictions/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. Any guest, who in our judgment, appears to be intoxicated or shows signs of intoxication will not be served at any function. We reserve the right to limit or suspend service during any functions where, in our opinion, the Woodstock Inn & Resort's liquor license or the comfort and safety of our guests may be in jeopardy. No outside alcoholic beverages may be brought onto our licensed premises. Beverages may not be removed from the premises and/or supervised area. Alcohol service will cease one half hour prior to the end of the function. Only non-alcoholic beverages will be available after that time.

No food or alcohol may be removed from any function.

Food & Beverage Clause

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

Function Room Usage

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

Outdoor Events

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

External Vendors

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

Pricing

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

Dietary Accommodations

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

Welcome Gift Bags

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

The Snack Bag

\$27

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

Welcome to Woodstock

\$58

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

Taste of Vermont Sampler

\$37

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

Welcome Amenities

Gift packaging is included per item.

Pure Vermont Maple Syrup

3.40Z \$10

8.40Z \$16

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

Woodstock Inn & Resort Logo Apparel

Ball Caps \$28

Assorted Colors & Sizes

Sweatshirt \$54

Assorted Sizes

Woodstock Coffee Bundle \$56

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

Bathrobe \$85

One Size

Spa Amenities

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

Hydration Pack

\$65

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

Spa Romance

\$144

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

\$72

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

Breakfast Buffets

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

Woodstock Continental

\$24 per person

Drinks

Orange Juice, Coffee, Tea

Selection of House Muffins

Plain & Everything Bagels

Seasonal Whole Fruit

Fresh Sliced Melon

Yogurt

Mountain Breakfast

\$27 per person

Drinks

Orange Juice, Coffee, Tea

Scrambled Eggs

French Toast or Pancakes

Hand Cut Seasonal Fruit

Steel Cut Oatmeal

Selection of Breads

Bagels, White, Wheat, Rye

Upper Valley Sunrise Breakfast

\$33 per person

Drinks

Orange Juice, Coffee, Tea

Scrambled Eggs

French Toast or Pancakes

Skillet Potatoes

Applewood Smoked Bacon or Sausage

Hand Cut Seasonal Fruit

House Made Granola

House Bakery Items

Scones, Muffins, Croissants

Selection of Breads

Bagels, White, Wheat, Rye

Boxed Breakfast To-Go

\$16 per person

Breakfast Sandwich

Egg, Cheddar Cheese, Choice of Bagel,

English Muffin, White, Wheat or Rye Toast

Add Applewood Smoked Bacon or Sausage - \$4

Whole Fruit

Breakfast Additions

Pricing is per person unless otherwise noted.

Parfait Bar

\$10

Vanilla Yogurt, Seasonal Fruit,
House Nut Granola, Honey

Steel Cut Oatmeal

\$6

Cinnamon, Almonds, Dried Fruit

Seasonal Sliced Fruit

\$8

Breakfast Pastries

\$6/each

Croissants, Pain au Chocolat, Scones,
Muffins, Cinnamon Buns

Applewood Smoked Bacon or Sausage

\$5

Eggs

\$6

Scrambled or Hard Boiled

Pancakes

\$6

Whipped Butter, VT Maple Syrup

Biscuits & Sausage Gravy

\$7

Smoked Salmon Platter

\$13

Traditional Garnishes

Omelets Made To Order

Custom Pricing

Eggs, Ham, Applewood Smoked Bacon,
Breakfast Sausage, Onions, Peppers, Spinach,
Cheddar Cheese

Brunch

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

The Village Green Brunch

\$30 per person

Drinks

Orange Juice, Coffee, Tea

French Toast

VT Maple Syrup, Caramel Apples, Whipped Cream

Seasonal Vegetable or Bacon Frittata

Applewood Smoked Bacon or Sausage

Seasonal Market Salad

Local Yogurt & House Made Granola

Hand Cut Seasonal Fruit

Woodstock Sunday Brunch

\$36 per person

Drinks

Orange Juice, Coffee, Tea

French Toast

VT Maple Syrup, Caramel Apples, Whipped Cream

Biscuits & Sausage Gravy or Buttermilk Fried Chicken

Seasonal Vegetable or Bacon Frittata

Applewood Smoked Bacon or Sausage

Seasonal Market Salad

Local Yogurt & House Made Granola

Hand Cut Seasonal Fruit

Brunch Additions

Pricing is per person unless otherwise noted.

House Cheddar Rilette

\$8

House Made Breads
& Seasonal Vegetables

Smoked Salmon Platter

\$13

Traditional Garnishes

Skillet Potatoes

\$5

Seasonal Soup

\$5

Grilled Chicken or Salmon

\$9

Break Menus

Pricing is per person unless otherwise noted.

A Little Something Sweet

\$10

Seasonal Assorted Desserts, Whole Fruit

A Little Something Salty

\$9

Smoked Popcorn, Chips, Crispy Chickpeas

A Little Something Savory

\$20

Selection of Local Cheeses, Breads,
Crackers, Crudités

A Little Something Popped

\$10

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

Vermont Bakery

\$15

Apple Strudel, Cider Donuts,
Maple Walnut Muffins

Milk & Cookies

\$10

Assorted House Cookies,
Skim or Whole Milk

Parfait Bar

\$9

Vanilla Yogurt, Seasonal Fruit,
House Nut Granola, Honey

Upper Valley Staples

\$12

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

Local Charcuterie

\$32

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

Break Additions

Pricing is per person unless otherwise noted.

House Made Granola Bars

\$44/dozen

Trail Mix

\$6

Assorted Chips

\$6

Assorted Cookies & Brownies

\$7

Break Beverages

Pricing is per person unless otherwise noted.

Option One

\$10

Coffee, Hot Tea, Water

Option Three

\$15

Coffee, Hot Tea, Soft Drinks, Bottled Water

Option Two

\$12

Coffee, Hot Tea, Bottled Water

Option Four

\$18

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

Working Lunch Buffets

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

Light Lunch

\$28 per person

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

Feed Your Soul

\$29 per person

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

Mountain Picnic

\$32 per person

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

Chopped Salads

\$33 per person

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

Deli Sandwiches or Wraps

\$25 Plattered / \$28 Boxed

Choice of Two Sandwiches, Whole Fruit,
Assorted Chips, Cookies, Bottled Water
Turkey Breast
Jicama, Avocado, Provolone
Country Ham
Grain Mustard, Cheddar, Onion Jam
Roast Beef
Sweet Peppers, Garlic Aioli, Arugula
Grilled Chicken Salad
Celery, Apples, Pecans
Roasted Eggplant
Calabrian Aioli, Red Onions, Arugula

Lunch Buffet Additions

Pricing is per person unless otherwise noted.

House Pasta

\$9

Chef's Pasta, Marinara or Pesto

House Made Cheddar Rilette or Fresh Hummus

\$8

House Made Breads, Seasonal Vegetables

Grilled Chicken Salad

\$10

Celery, Apples, Pecans

Smoked Salmon Salad

\$10

Crusty Bread, Pickled Relish

Spring Lunch

Available During March, April & May

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

Seated Pricing

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

Buffet Option One

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

Buffet Option Two

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

Soups

Green Pea Soup
Ham, Mint

Spring Onion & Potato Soup
Bacon, Buttermilk

New England Clam Chowder
Chopped Bacon, Scallions

Salads

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

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

Entrées

Chili Panisse
Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt
Crispy Eggplant
Squash Purée, Watercress & Fennel Salad,
Citrus Vinaigrette
Spring Vegetable Pasta
Radiatore, Seasonal Vegetables,
Basil Pesto, Parmesan

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

Desserts

Strawberry Shortcake
Vanilla Chantilly

Cherry Chocolate Mousse Cake

Soft Ganache Tart
Wine Cherry Compote

Summer Lunch

Available During June, July, August & September

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

Plated Pricing

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

Buffet Option One

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

Buffet Option Two

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

Soups

Chilled Sweet Corn Soup
Crème Fraiche, Cilantro

Tomato Gazpacho
Basil, Chili Oil

New England Clam Chowder
Chopped Bacon, Scallions

Salads

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

Garden Tomatoes
Buttermilk Ricotta, Peas, Mint
Marinated Carrot & Raisin Salad
Quinoa, Dill, Spinach
Caesar Salad
Parmesan, Garlic Croutons

Entrées

Chili Panisse
Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt
Crispy Eggplant
Squash Purée, Arugula & Fennel Salad,
Citrus Vinaigrette
Summer Vegetable Pasta
Radiator, Preserved Tomatoes,
Basil Pesto, Parmesan

Pan-Seared Salmon
Long Roasted Squash, Crème Fraiche,
Green Tomato Relish
Marinated Grilled Chicken
Maque Choux, Spiced Tomatoes, Chicken Jus
Smoked Pork Loin
Shell Beans, Marinated Peppers, Grilled Stone Fruit
Braised Beef Brisket
Potato Purée, Onion Jam, Pole Beans

Desserts

Raspberry Meringue Tart
Mojito Mint

Goat Cheese Crème Brulée
Fresh Strawberries, Basil

Soft Ganache Tart
White Chocolate Cream,
Wine Cherry Compote

Fall Lunch

Available During October, November & December
We request a 12-person minimum on all lunch buffets.
All buffets include coffee & tea service.

Plated Pricing

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

Buffet Option One

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

Buffet Option Two

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

Soups

Butternut Squash Soup

Pecans, Basil

Cauliflower Soup

Fried Rosemary, Garlic Oil

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, Croutons,
Buttermilk Dressing

Roasted Beets

Apples, Goat Cheese, Hazelnuts,
Honey Thyme Vinaigrette

Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta

Entrées

Chili Panisse

Charred Broccoli, Curried Mushrooms,
Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel,
Arugula Salad, Citrus Vinaigrette

Autumn Vegetable Pasta

Radiatore, Fall Squash,
Rosemary Pesto, Parmesan

Pan-Seared Salmon

Smoked Cauliflower Purée, Lentils,
Shallot Vinaigrette

Marinated Grilled Chicken

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

Smoked Pork Loin

Roasted Acorn Squash, Braised Kale, Apple Relish

Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

Desserts

Opera Cake

Pumpkin Crème Brulée

Apple Cranberry Tart

Lemon Meringue

Linzer Tart



Winter Lunch

Available During January & February

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

Plated Pricing

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

Buffet Option One

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

Buffet Option Two

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

Soups

Puréed White Bean Soup
Braised Bacon, Guajillo Chili

Tomato Kale Soup
Chili Oil, Herbs

New England Clam Chowder
Chopped Bacon, Scallions

Salads

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

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

Entrées

Chili Panisse
Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt
Crispy Eggplant
Carrot Purée, Caramelized Fennel,
Arugula, Citrus Vinaigrette
Winter Vegetable Pasta
Radiatore, Carrots,
Sage Pesto, Parmesan

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

Desserts

Saffron Poached Pear & Almond Tart
House Made Raspberry Jam

Citrus Meringue Tart

Flourless Chocolate Cake
White Chocolate Drizzle, Cocoa Nibs



Reception Stations

Pricing is per person unless otherwise noted.

Local Charcuterie

\$32

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

Upper Valley Staples

\$12

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

Slider Bar

\$12

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

Pasta & Salad Station

\$19

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

New England Raw Bar

\$42

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

Carving Stations

Smoked Beef Prime Rib

\$695 each
Serves 20-25

Herb Roasted Leg of Lamb

\$695 each
Serves 20-25

Maple Brined Pork Loin

\$695 each
Serves 20-25

Roasted Beef Tenderloin

\$550 each
Serves 12-15

Reception Canapés

Pricing is per piece unless otherwise noted.

Cold

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

Hot

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

Spring Plated Dinner

Available During March, April & May

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

Option One

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

Option Two

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

Soups

Green Pea Soup

Ham, Mint

Spring Onion & Potato Soup

Bacon, Buttermilk

Cauliflower Soup

Quinoa, Curry

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons,
Buttermilk Dressing

Roasted Beets

Fresh Goat Cheese, Hazelnuts,
Honey Thyme Vinaigrette

Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

Entrées

Chili Panisse

Pole Beans, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Carrot Purée, Watercress & Fennel Salad,
Citrus Vinaigrette

Spring Vegetable Pasta

Radiatore, Seasonal Vegetables,
Basil Pesto, Parmesan

Marinated Grilled Chicken

Rice, Roasted Carrots, Minted Pea Verde

Pan-Seared Salmon

Israeli Couscous, Soybeans,
Dill Crème Fraiche

Ham Brined Pork Loin

Shell Beans, Charred Cabbage, Chermoula

Grilled Filet

Potato Purée, Asparagus,
Horseradish Buttermilk

Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

Desserts

Strawberry Rhubarb Crumble

Strawberry Sorbet

Chocolate Pave

Caramel Crème Brulée

Raspberry White Chocolate Cake

Raspberry Coulis

Summer Plated Dinner

Available During June, July, August & September

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

Option One

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

Option Two

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

Soups

Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

Tomato Gazpacho

Chili Oil, Basil

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons, Buttermilk Dressing

Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

Marinated Carrot

& Raisin Salad

Quinoa, Dill, Spinach

Compressed Watermelon

& Wholegrain Salad

Kale, Feta, Fennel, Basil

Entrées

Chili Panisse

Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt

Crispy Eggplant

Squash Purée, Arugula & Fennel Salad,
Citrus Vinaigrette

Summer Vegetable Pasta

Radiatore, Preserved Tomatoes,
Basil Pesto, Parmesan

Pan-Seared Salmon

Long Roasted Squash, Crème Fraiche,
Green Tomato Relish

Marinated Grilled Chicken

Maque Choux, Spiced Tomatoes, Chicken Jus

Smoked Pork Loin

Shell Beans, Marinated Peppers, Grilled Stone Fruit

Grilled Filet

Crispy New Potato, Blistered Green Beans,
Horseradish Buttermilk

Desserts

Blueberry Cheesecake

Vanilla Chantilly

Blackberry Amantine

Ginger Sorbet

Vanilla Panna Cotta

Peach Agave Salsa

Fall Plated Dinner

Available During October, November & December

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

Option One

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

Option Two

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

Soups

Butternut Squash Soup

Pecans, Basil

Cauliflower Soup

Quinoa, Curry

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons,
Buttermilk Dressing

Roasted Beets

Apples, Goat Cheese, Hazelnuts,
Honey Thyme Vinaigrette

Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta

Entrées

Chili Panisse

Charred Broccoli, Curried Mushrooms,
Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel,
Arugula Salad, Citrus Vinaigrette

Autumn Vegetable Pasta

Radiatore, Fall Squash,
Rosemary Pesto, Parmesan

Pan-Seared Salmon

Smoked Cauliflower Purée, Lentils,
Shallot Vinaigrette

Marinated Grilled Chicken

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

Smoked Pork Loin

Roasted Acorn Squash, Braised Kale,
Apple Relish

Grilled Filet

Crispy Red Potatoes, Roasted Broccoli,
Horseradish Buttermilk

Braised Beef Brisket

Potato Purée, Onion Jam,
Brussels Sprouts

Desserts

Hazelnut Trifle

Hazelnut Mousse, Chocolate Sauce, Dacquoise

Goat Cheese Cheesecake

Candied Hazelnuts, Fig Paste, Red Wine Ice Cream

Apple Orchard Cake

Nougatine

Flourless Chocolate Cake

White Coffee Anglaise

Winter Plated Dinner

Available During January & February

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

Option One

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

Option Two

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

Soups

Puréed White Bean Soup

Braised Bacon, Guajillo Chili

Tomato & Kale Soup

Chili Oil, Herbs

Sweet Potato Soup

Bacon, Pecans

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons,
Buttermilk Dressing

Roasted Beets

Apples, Goat Cheese, Hazelnuts,
Honey Thyme Vinaigrette

Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta,
Lemon Vinaigrette

Entrées

Chili Panisse

Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel,
Arugula, Citrus Vinaigrette

Winter Vegetable Pasta

Radiatore, Sage Pesto, Carrots, Parmesan

Pan-Seared Salmon

Carrot Purée, Roasted Parsnips,
Salsa Verde

Marinated Grilled Chicken

Root Vegetable Pave, Charred Red Cabbage,
Chicken Jus

Ham Brined Pork Loin

Sweet Potato Purée, Braised Greens,
Pecan Relish

Grilled Filet

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

Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

Desserts

Apple Tart

Walnut Oat Crumble, Vanilla Ice Cream

Pumpkin Panna Cotta

White Chocolate Chai Anglaise

Key Lime Tart

Toasted Meringue, Blood Orange Gel



Spring Dinner Buffet

Available During March, April & May

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

Option One

\$85 per person

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

Option Two

\$100 per person

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

Per Person Add-Ons

\$10 Soup or Salad

\$15 Entree

\$10 Dessert

Soups

Green Pea Soup

Ham, Mint

Spring Onion & Potato Soup

Bacon, Buttermilk

Cauliflower Soup

Quinoa, Curry

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons,

Buttermilk Dressing

Roasted Beets

Fresh Goat Cheese, Hazelnuts,

Honey Thyme Vinaigrette

Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

Entrées

Chili Panisse

Asparagus, Curried Mushrooms,

Coconut Yogurt

Crispy Eggplant

Carrot Purée, Watercress & Fennel Salad,

Citrus Vinaigrette

Spring Vegetable Risotto

Herbs, Lemon, Parmesan

Pan-Seared Salmon

Israeli Couscous, Arugula, Spring Pea Salsa Verde

Grilled Chicken

New Potatoes, Roasted Onions, Soybeans

Braised Pork

Bread & Butter Cabbage, Yellow Grits, Pork Jus

Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

Desserts

Linzer Tart

Praline Profiteroles

Ball Jar Strawberry Rhubarb Crumble

Toasted Coconut Dark Chocolate Bar

Opera Cake



Summer Dinner Buffet

Available During June, July, August & September

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

Option One

\$85 per person

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

Option Two

\$100 per person

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

Per Person Add-Ons

\$10 Soup or Salad

\$15 Entree

\$10 Dessert

Soups

Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

Tomato Gazpacho

Basil, Chili Oil

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons,
Buttermilk Dressing

Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

Compressed Watermelon

& Wholegrain Salad

Kale, Feta, Fennel, Basil

Entrées

Chili Panisse

Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt

Crispy Eggplant

Squash Purée, Arugula & Fennel Salad,
Citrus Vinaigrette

Summer Vegetable Risotto

Herbs, Lemon, Parmesan

Pan-Seared Salmon

Israeli Couscous, Zucchini, Salsa Verde

Grilled Chicken

Succotash, Tomatoes, Chicken Jus

Braised Pork

Bread & Butter Cabbage, Yellow Grits, Pork Jus

Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

Desserts

Blueberry Crème Brulée

Chocolate Raspberry Tart

Ball Jar Strawberry Short Cake

Toasted Coconut Dark Chocolate Bar

Opera Cake

Fall Dinner Buffet

Available During October, November & December

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

Option One

\$85 per person

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

Option Two

\$100 per person

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

Per Person Add-Ons

\$10 Soup or Salad

\$15 Entrée

\$10 Dessert

Soups

Butternut Squash Soup

Pecans, Basil

Cauliflower Soup

Quinoa, Curry

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons, Buttermilk Dressing

Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach

Roasted Beets

Apples, Goat Cheese, Hazelnuts,

Honey Thyme Vinaigrette

Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta,

Lemon Vinaigrette

Entrées

Chili Panisse

Broccoli, Curried Mushrooms,

Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel, Arugula Salad,

Citrus Vinaigrette

Autumn Vegetable Risotto

Herbs, Lemon, Parmesan

Pan-Seared Salmon

Israeli Couscous, Roasted Eggplant, Salsa Verde

Grilled Chicken

Rice, Mushrooms, Soybeans

Braised Pork

Bread & Butter Cabbage, Yellow Grits, Pork Jus

Braised Beef Brisket

Potato Purée, Onion Jam, Pole Beans

Desserts

Pear & Almond Tart

Chocolate Hazelnut Mousse Cake

Ball Jar Apple Crumble

Pumpkin Crème Brulée

Caramel Sauce

Lemongrass Panna Cotta

Plum Compote



Winter Dinner Buffet

Available During January & February

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

Option One

\$85 per person

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

Option Two

\$100 per person

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

Per Person Add-Ons

\$10 Soup or Salad

\$15 Entrée

\$10 Dessert

Soups

Puréed White Bean Soup

Braised Bacon, Guajillo Chili

Tomato & Kale Soup

Chili Oil, Herbs

Sweet Potato Soup

Bacon, Pecans

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radish, Croutons,
Buttermilk Dressing

Roasted Beets

Apples, Goat Cheese, Hazelnuts,
Honey Thyme Vinaigrette

Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta

Entrées

Chili Panisse

Blistered Green Beans, Curried Mushrooms,
Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel,
Arugula, Citrus Vinaigrette

Winter Vegetable Risotto

Herbs, Lemon, Parmesan

Pan-Seared Salmon

Israeli Couscous, Sweet Potato, Salsa Verde

Grilled Chicken

Carrots, Savoy Cabbage, Mustard Vinaigrette

Ham Brined Pork Loin

Sweet Potatoes, Crispy Kale,
Shell Bean Vinaigrette

Braised Pork

Bread & Butter Cabbage,
Yellow Grits, Pork Jus

Grilled Filet

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

Braised Beef Brisket

Potato Purée, Onion Jam,
Brussels Sprouts

Desserts

Apple Crisp

Vanilla Bourbon Whipped Cream

Croissant Bread Pudding

Salted Caramel Sauce

Citrus Meringue Tart

Chocolate Eclairs

Lemon Cheesecake

Bars

Hosted Bars

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

Cash Bars

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

Hosted Package Bars

Priced per person, per hour

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

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

Bar Prices

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

Hosted Package Bar

Priced per person. Includes beer and house wines.

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

Bottled Beer

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

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

Imported Corona, Non-Alcoholic Beer Selection

Domestic Bud Light

House Wines

Sparkling Wine Rotating Selection

Cabernet Sauvignon Raywood, California

Pinot Noir Secret Cellars Santa Lucia Highlands, California

Chardonnay Raywood, California

Sauvignon Blanc Giesen, Marlborough, New Zealand

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

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

Woodstock Bar Selections

Vodka Titos

Gin Tanqueray

Rum Captain Morgan, Bacardi

Whiskey Jack Daniel's, Jameson

Bourbon Maker's Mark

Scotch Johnny Walker Red

Tequila Camarena Blanco

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

Rockefeller Bar Selections

Includes All Woodstock Bar Selections

Vodka Grey Goose

Gin Barr Hill

Rum Smugglers' Notch

Bourbon Barrel Aged Rum

Scotch Glenlivet 12 Single Malt Scotch

Whiskey Knob Creek Rye

Bourbon Bulleit Frontier

Tequila Milagro Silver

Liqueur Grand Marnier, Aperol

Margarita Bar

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

Milagro Silver Tequila \$16 per drink

Casamigos \$20 per drink

Set-up fee \$175

One bartender per 50 people, additional bartender \$80

Whiskey, Scotch & Bourbon Bar

\$28 per drink

Whistle Pig, Basil Hayden, No. 14 Bourbon,

Silo Maple Bourbon, Laphroaig, Oban, Jameson

Set-up fee \$175

One bartender per 50 people, additional bartender \$80

Need More Choices?

\$28 per drink

Patron Silver, Don Julio Añejo, Mad River Rye Whiskey

Dalwhinnie Malt Scotch, 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 First Floor Function Space

Small Bose Speaker \$75

White Dry Erase Board

With Easel, Markers & Eraser

2' x 3' - \$30

Conference Phone \$100

Polycom with Outside Access

Easel \$10

Tripod, Poster Size

Riser \$150 per section

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