



Wedding Menus

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

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Wedding Reception Information

The following guidelines will assist you in planning your event:

- Our local health ordinances prohibit food or beverages to be brought in or taken out of our banquet rooms.
- There is a six (6) hour maximum on all Wedding receptions, day or evening. Music must conclude by 10:00 PM for outdoor receptions and 11:00 PM for indoor receptions.
- Early access to the reception area is available upon request. The removal of fixtures or alterations to the reception area are not permitted. The posting or hanging of decorations requires advanced approval. The throwing of rice, confetti, glitter or other matter is not permitted.
- Site fees for the Woodstock Ballroom and South Garden during our peak season (May-October) and during our off season (November-April) vary so please inquire. Our Rockefeller Room, Saskadena Six Ski Area, Kelly Way Gardens, event spaces at Billings Farm & Museum, and the Woodstock Country Club are also available.

Food & Beverage Services

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

Please speak with your Event Coordinator to arrange special requests and inform them of any food allergies. Our team is happy to accommodate dietary needs including vegan, vegetarian, gluten free, and allergies. Reception displays must be ordered for at least 75% of final guest count. Fresh bakery rolls and Vermont butter are included in every meal.

A Resort's signature Wedding Cake is included in our Wedding menu pricing. We can accommodate special requests for an additional fee. Client supplied Wedding Cake does not alter menu pricing.

Deposits & Payment

Pricing and service charge(s) are subject to change. Pricing is not guaranteed until three (3) months prior to your wedding date, as stated in your contract. A non-refundable deposit is required within seven (7) days of your confirmation to reserve a site at the Woodstock Inn & Resort for a Wedding reception. An estimated payment of 115% of all food and beverage charges is required along with a signed copy of your Banquet Event Order, 45 days prior to the Wedding Reception. Any adjustments after the 45 day cutoff may be subject to an additional deposit.



Prices are subject to change & do not include 10% Vermont state tax or 22% service charge.

Champagne Wedding Brunch Buffet

We request a 12-person minimum on all brunch buffets.

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

House Bakery Items: Scones, Assorted Danishes, Muffins, Croissants

Seasonal Market Salad, Local Yogurt & House Made Granola, Hand Cut Seasonal Fruit, Steel Cut Oatmeal, Applewood Smoked Bacon or Sausage

Entrées

Seasonal Frittata

Vegetable or Bacon

Scrambled Eggs

French Toast

Vermont Maple Syrup, Whipped Cream

Pancakes

Vermont Maple Syrup

House Smoked Salmon

Bagels, Capers, Onions, Tomatoes, Cream Cheese

Biscuits & Sausage Gravy or Buttermilk Fried Chicken

Dessert

Vermont Dessert Assortment or Selection of Woodstock Inn Wedding Cakes

Coffee Station

Regular, Decaffeinated, Assorted Teas, and Orange Juice



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of forborne illness, especially if you have certain medical conditions.

Breakfast Buffets

We request a 12-person minimum on all breakfast buffets. All breakfast buffets include a coffee station.

Woodstock Continental

Drinks: Orange Juice, Coffee, Tea

Assorted Breakfast Pastries, Plain & Everything Bagels, Seasonal Whole Fruit, Fresh Sliced Melon, Local Yogurt & House Made Granola

Mountain Breakfast

Drinks: Orange Juice, Coffee, Tea | **Selection of Breads:** Bagels, White, Wheat, Rye

French Toast or Pancakes, Scrambled Eggs, Hand Cut Seasonal Fruit, Steel Cut Oatmeal

Upper Valley Sunrise Breakfast

Drinks: Orange Juice, Coffee, Tea | **Selection of Breads:** Bagels, White, Wheat, Rye | **House Bakery Items:** Scones, Muffins, Croissants

French Toast or Pancakes, Skillet Potatoes, Applewood Smoked Bacon or Sausage, Local Yogurt & House Made Granola, Hand Cut Seasonal Fruit

Breakfast To-Go

Breakfast Sandwich

Egg, Cheddar Cheese, Choice of Bagel, English Muffin, White, Wheat or Rye Toast, Served with Whole Fruit

Add Applewood Smoked Bacon or Sausage - \$4

Breakfast Additions

Pricing is per person unless otherwise noted.

Parfait Bar

Vanilla Yogurt, Seasonal Fruit,
House Made Granola, Honey

Steel Cut Oatmeal

Cinnamon, Almonds, Dried Fruit

Hand Cut Seasonal Fruit

Assorted House Bakery Items

Applewood Smoked Bacon or Sausage

Eggs

Scrambled or Hard Boiled

Pancakes

Whipped Butter, Vermont Maple Syrup

Biscuits & Sausage Gravy

Smoked Salmon Platter

Traditional Garnishes

Omelets Made To Order

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



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Additional Brunches

We request a 12-person minimum on all brunch buffets.

Pricing is per person unless otherwise specified.

The Village Green Brunch

Drinks: Orange Juice, Coffee, Tea

French Toast: Vermont 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

Drinks: Orange Juice, Coffee, Tea

French Toast: Vermont 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 Rillet

House Made Breads, Seasonal Vegetables

Smoked Salmon Platter

Traditional Garnishes

Skillet Potatoes

Seasonal Soup

Grilled Chicken or Salmon

Brunch Displays

New England Raw Bar

East Coast Oysters on the Half Shell

Jumbo Shrimp Cocktail

Snow Crab Claws

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

Eggs to Order

Eggs & Omelets

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



Woodstock
Inn & Resort

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Brunch Carving Stations

Maple Glazed Ham

(Serves 30-35 People)

Whole Grain Mustard, Buttermilk Biscuits

Rosemary Roasted Beef Tenderloin

(Serves 12-15 People)

Herb Aioli, Horseradish Sour Cream, Soft Rolls

Smoked Beef Prime Rib

(Serves 20-25 People)

Horseradish Sour Cream, Soft Rolls

Apple Cider Brined Turkey Breast

(Serves 15-20 People)

Turkey Gravy, Soft Rolls

Brunch Beverage Additions

Mimosa Bar

House Sparkling Wine

Choice of Juice: Orange, Grapefruit, or Peach

*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 liquor and garnish choices
may be accommodated for an additional fee.*



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Growing Season Plated Dinner

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

Hors d'oeuvres on Display

Seasonal Harvest Display

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

More displays available for additional cost.

Hand Passed Hors d'oeuvres *(Select Five)*

Cold

Smoked Salmon

Caper Crème Fraiche

Carrot & Raisin Bites

Yogurt, Dill

Curried Deviled Eggs

Organic Eggs

Mini Biscuits

Cheddar Rillettes, Bacon Jam

Assorted Bruschetta

Seasonally Inspired

Pickled Shrimp

Avocado, Bacon

Maine Lobster Spoons

Garden Herb Aioli

Steak Tartare

Crispy Garlic Brioche

Watermelon

Mint, Lime

Hot

Jonah Crab Cakes

Remoulade

Grilled Lamb Lollipops

Mint Yogurt

Brown Sugar Bacon Bites

Local Bacon

Fried Green Tomatoes

Pepper Jelly

Smoked Meatballs

Homemade BBQ Sauce

Popcorn Chicken Bites

Spiced Maple Syrup

Chili Panisse

Marinated Avocado

Mushroom Profiterole

Local Mushrooms

Pork Belly

Sweet Potato Biscuits



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Soup or Salad *(Select One)*

Soups

Green Pea Soup

Ham, Mint

Spring Onion & Potato Soup

Bacon, Buttermilk

Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

Tomato Gazpacho

Basil, Chili Oil

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

Roasted Beets

Apples, Goat Cheese, Hazelnuts, Honey Thyme Vinaigrette

Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

Compressed Watermelon & Wholegrain Salad

Kale, Feta, Fennel, Basil

Ricotta Tartine

Apples, Sage, Pine Nuts

Chopped Salad

Cucumbers, Baby Tomatoes, Sunflower Seeds, Radishes,
Green Goddess Dressing

Entrées *(Select One)*

Braised Beef Short Rib & Maine Lobster Tail

Rice with Herbs, Asparagus, Braised Leeks, Chimichurri

Chili Panisse

Pole Beans, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Squash Purée, Arugula & Fennel Salad, Citrus Vinaigrette

Vegetable Pasta

Radiatore, Seasonal Vegetables, Basil Pesto, Parmesan

Marinated Grilled Chicken

Maque Choux, Spiced Tomatoes, Chicken Jus

Pan-Seared Salmon

Israeli Couscous, Soybeans, Dill Crème Fraiche

Smoked Pork Loin

Shell Beans, Marinated Peppers, Grilled Stone Fruit

Grilled Filet

Potato Purée, Asparagus, Horseradish Buttermilk

Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

Desserts

Selection of Woodstock Inn

Wedding Cakes

Coffee Service

Regular, Decaffeinated,
and Assorted Teas



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Harvest Season Plated Dinner

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

Hors d'oeuvres on Display

Seasonal Harvest Display

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

More displays available for additional cost.

Hand Passed Hors d'oeuvres *(Select Five)*

Cold

Smoked Salmon

Caper Crème Fraiche

Curried Deviled Eggs

Organic Eggs

Mini Biscuits

Cheddar Rillettes, Bacon Jam

Assorted Bruschetta

Seasonally Inspired

Pickled Shrimp

Avocado, Bacon

Maine Lobster Spoons

Garden Herb Aioli

Steak Tartare

Crispy Garlic Brioche

Hot

Jonah Crab Cakes

Remoulade

Grilled Lamb Lollipops

Mint Yogurt

Brown Sugar Bacon Bites

Local Bacon

Smoked Meatballs

Homemade BBQ Sauce

Popcorn Chicken Bites

Spiced Maple Syrup

Chili Panisse

Marinated Avocado

Mushroom Profiterole

Local Mushrooms

Pork Belly

Sweet Potato Biscuits



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Soup or Salad *(Select One)*

Soups

Butternut Squash Soup

Pecans, Basil

Cauliflower Soup

Quinoa, Curry

Puréed White Bean Soup

Braised Bacon, Guajillo Chili

New England Clam Chowder

Chopped Bacon, Scallions

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

Roasted Beets

Apples, Goat Cheese, Hazelnuts, Honey Thyme Vinaigrette

Roasted Broccoli Salad

Pickled Red Onions, Almonds, Feta, Lemon Vinaigrette

Ricotta Tartine

Apples, Sage, Pine Nuts

Grilled Apple Salad

Spinach, Almonds, Goat Cheese, Green Goddess Dressing

Entrées *(Select One)*

Braised Beef Short Rib & Maine Lobster

Polenta, Brussels Sprouts, Parsley, Lemon

Chili Panisse

Blistered Green Beans, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel, Citrus Vinaigrette

Vegetable Pasta

Radiatore, Seasonal Vegetables, Sage Pesto, Parmesan

Marinated Grilled Chicken

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

Pan-Seared Salmon

Carrot Purée, Roasted Parsnips, Salsa Verde

Smoked Pork Loin

Roasted Acorn Squash, Braised Kale, Apple Relish

Grilled Filet

Crispy Red Potatoes, Roasted Broccolini, Horseradish Buttermilk

Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

Desserts

Selection of Woodstock Inn

Wedding Cakes

Coffee Service

Regular, Decaffeinated,
and Assorted Teas



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Growing Season Rehearsal Dinner Buffet

Available During April – September. Includes fresh bakery rolls, water, and coffee station.

Soups

Cauliflower Soup

Quinoa, Curry

Chilled Summer Squash Soup

Field Peas, Herbed Vinaigrette

White Bean & Kale

Fresh Herbs

Salads

Classic Caesar Salad

Garlic Croutons, Parmesan, Black Pepper

Strawberry Salad

Spinach, Goat Cheese, Pistachios, Szechuan Honey Vinaigrette

Heirloom Tomato & Burrata Salad

Watermelon, Basil, Balsamic

Cobb Salad

Cucumbers, Fresh Herbs, Chickpeas, Pecans,
Green Goddess Dressing

Entrées

Red Wine Braised Beef Short Ribs

Boulangere Potatoes, Pole Beans, Beef Jus

Roasted 10-Way Cut Chicken

Ratatouille, Sweet Basil, Salsa Macha

Pan-Roasted Market Fish

Farro, Carrot Purée, Sweet Pea Verde

Chef Selected Fish

Charred Green Cabbage, Root Vegetable Purée, Chermoula

Cider Braised Pork Shoulder

Shell Beans, Sweet Peppers, Zucchini

Roasted Cauliflower Steak

Almond Romesco, Parmesan

Desserts

Ball Jar Strawberry Shortcake

Toasted Coconut Dark

Chocolate Bar

Blueberry Crème Brûlée

Linzer Tarte

Praline Profiteroles



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Harvest Season Rehearsal Dinner Buffet

Available During October – March. Includes fresh bakery rolls, water, and coffee station.

Soups

Split Pea

Scallions

Sweet Potato Soup

Bacon, Pecans

Tomato & Kale

Chili Oil, Herbs

Salads

Classic Caesar Salad

Garlic Croutons, Parmesan, Black Pepper

Grilled Apple Salad

Spinach, Goat Cheese, Pistachios, Szechuan Honey Vinaigrette

Endive & Radicchio Salad

Walnuts, Mint, Yogurt, Citrus Vinaigrette

Cobb Salad

Cucumbers, Fresh Herbs, Chickpeas, Pecans,
Green Goddess Dressing

Entrées

Red Wine Braised Beef Short Ribs

Creamy Polenta, BBQ Carrots, Gremolata

Roasted 10-Way Cut Chicken

Roasted Squash, Blistered Cabbage, Salsa Verde

Pan-Roasted Market Fish

Cauliflower Purée, Lentils, Sofrito

Cider Braised Pork Shoulder

Saffron Cabbage, Oats, Apples

Spiced Butternut Squash Steak

Curried Cauliflower, Oats, Apples

Desserts

Ball Jar Apple Crumble

Chocolate Hazelnut Mousse Cake

Pear & Almond Tarte

Citrus Meringue Tarte

Croissant Bread Pudding

Salted Caramel Sauce



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Additional Menu Options

May be added to wedding reception or rehearsal dinner menu.

Hors d'oeuvres on Display

Vermont Cheddar Macaroni & Cheese

Spiced Apple Butter

Grilled Marinated Garden Vegetables

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

House Smoked Atlantic Salmon

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

Fresh Fruit Harvest

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

Carving Stations

Maple Brined Pork Loin

(Serves 20-25 People)

Pork Jus, Soft Rolls

Smoked Beef Prime Rib

(Serves 20-25 People)

Horseradish Sour Cream, Soft Rolls

Roasted Beef Tenderloin

(Serves 15-20 People)

Herb Aioli, Horseradish Sour Cream, Soft Rolls

Herb Roasted Leg of Lamb

(Serves 20-25 People)

Mint Salsa Verde, Soft Rolls

New England Raw Bar *(Includes All Selections)*

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 *(Includes All Selections)*

Roasted Vegetable Quesadilla

Grilled White Fish Tacos with Aji Verde

Cilantro Lime Marinated Chicken Taco Cups

Chips & Dip

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

Pasta Station *(Select Two)*

Penne Pasta

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

Cavatappi Pasta

Vodka Sauce

Campanelle Pasta

Roasted Garlic, Broccoli, Parmesan,
Fresh Basil



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seafood, shellfish, or eggs may increase your
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Wedding & Special Event Cakes

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

Cake Choices

Golden Butter
Almond Butter
Chocolate Butter
Carrot
Red Velvet
Gingerbread Spice

Fillings

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

Icings

Classic Sweet Buttercream
Chocolate Fudge



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Dessert Receptions

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

New England Farm House Favorites

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

A Passion for Chocolate

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

Viennese Pastry Table

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

Northeastern Pie Bar

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

Cupcakes

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

Gourmet S'mores Bar

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

After Dinner Sweets

House made by our pastry team and French Pastry Chef, Phillipe Niez.

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

Handcrafted Chocolate Truffles

Our Best Mini Chocolate Chip Cookies

Petite New York Style Cheesecakes

Lemon Meringue Tarts

Chocolate Dipped Strawberries

Rich Chocolate Brownies



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Ready Room Menu

Assorted Chips, Dip & Popcorn

Salsa, Guacamole, Three Onion Dip

Buffalo Wings

(Bone In or Boneless)

Blue Cheese Dip, Celery Sticks

House Made Pizza

Cheese, Pepperoni or Vegetable

Burger Sliders

Soft Potato Rolls, American Cheese, Sautéed Onions

Pulled Pork Sliders

Soft Potato Rolls, Housemade Coleslaw, Pickles

Sub Sandwiches

Choice of Three Sandwiches, Potato Chips, and Pickles

Roast Beef

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

Ham & Cheese

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

Woodstock Club

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

Tuscan Turkey Salad

Capers, Artichokes, Olives, Herb Mayonnaise, Ciabatta Roll

Crispy Eggplant Burger

Lettuce, Tomato, Herb Aioli, House Made Sesame-Seed Bun



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Lite Fare Ready Room Menu

Assorted Finger Sandwiches

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

Sliced Fresh Fruit Platter

Local Yogurt, Fresh Berries

Artisan Cheese Display

Grapes, Assorted Crackers, Breads

Assortment of Mini Pastries

Assorted Chips, Dips & Pretzels

Salad Platters

Seared Salmon

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

Grilled Chicken Caesar

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

Roasted Beet & Arugula Salad

Orange Supremes, Whipped Vermont Feta, Mint Pesto

Sandwich Platter Selections

Local Mozzarella & Roasted Tomato Sandwich

Baby Greens, Basil Aioli, Garden Herb Focaccia

Tuscan Turkey Salad Sandwich

Capers, Artichokes, Olives, Herb Aioli, Ciabatta Roll

Soup & Salad

Chef's Daily Soup Creation & House Salad

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



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Late Night Bites

Available for the last hour of your reception.

Smoked Brisket Sliders

Soft Potato Rolls, American Cheese, Sautéed Onions

Pulled Pork Sliders

Soft Potato Rolls, Housemade Coleslaw, Pickles

BMF Chicken Sliders

Soft Potato Rolls, Hot Honey, Pickles

Crispy French Fries or Tater Tots

Ketchup, New Bay Aioli

Mini Grilled Cheese

Tomato Soup Shooters

Buffalo Wings

(Bone-In or Boneless)

Blue Cheese Dip, Celery Sticks

Vermont Cheddar Macaroni & Cheese

House Made Pizza

Cheese, Pepperoni or Vegetable



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Hosted Bars

Hosted Consumption Bars

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

Hosted Package Bars

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

Bottled Beer

Craft Beer & Hard Cider 12oz von Trapp Pilsner, Champlain Orchards Farmstead Cider

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

Imported Corona

Domestic Bud Light

Non-Alcoholic Beer Selection

Woodstock Level Wine Selection

Sparkling Marques De Caceres Cava Brut, N.V, Spain

Cabernet Sauvignon Raywood, California

Pinot Noir Erath Resplendent, Santa Lucia Highlands, California

Chardonnay Raywood, California

Sauvignon Blanc Kim Crawford, Marlborough, New Zealand

Rosé Seasonal Selection

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

Rockefeller Level Wine Selection

Sparkling Santa Margherita, Valdobbiadene Superiore, Italy

Prosecco Brut DOCG, Italy

Cabernet Sauvignon J. Lohr, Hilltop, Napa Valley, California

Chardonnay Trefethen, Napa Valley, California

Rosé Miraval, Cotes de Provence, France

Woodstock Bar Selections

Vodka Titos

Gin Tanqueray

Rum Captain Morgan

Whiskey Jameson

Bourbon Maker's Mark

Tequila Mi Campo

Liqueur Kahlua, Campari,

Bol's Triple Sec, Sweet & Dry Vermouth

Rockefeller Bar Selections

Vodka Grey Goose

Gin Barr Hill

Scotch Glenlivet 12 Single Malt Scotch

Whiskey Knob Creek Rye

Bourbon Bulleit Frontier

Tequila Milagro Silver

Liqueur Cointreau, Aperol

Need More Choices?

Tequila Patron Silver, Don Julio Añejo, Casamigos

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

Bourbon No. 14 Bourbon, Silo Maple Bourbon, Basil Hayden

Vodka VT Spirits Gold Vodka



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