



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.*



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 or allergies should be communicated at this time. After this time guaranteed numbers can increase (up to three 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.



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

Food & Beverage Clause

Buffets will be set for a maximum of 1.5 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 and inform them of any food allergies. Our team is happy to accommodate dietary needs including vegan, vegetarian, gluten free, and allergies.



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Welcome Gifts & Amenities

Gift packaging is included per item.

The Snack Bag \$34

Billings Farm Cheese, Box of Carr's Crackers, Box of Pure Vermont Maple Candy, Vermont Chocolate Bar, 2 Bottles of Water

Welcome to Woodstock Bag \$42

Billings Farm Cheese, Box of Carr's Crackers, Box of Vermont Chocolates, 3.4oz Pure Vermont Maple Syrup in Glass Maple Leaf Bottle

Billings Farm Cheese Box \$30

Billings Farm Cheese, Box of Carr's Crackers, Mini Jar of Vermont Jam, Box of Vermont Chocolates

Billings Farm Cheese Board \$66

Presented on a Resort Logo Wooden Cutting Board: Billings Farm Cheese, Box of Carr's Crackers, Mini Jar of Vermont Jam, Box of Vermont Chocolates

Pure Vermont Maple Syrup 3.4oz \$14 | 8.5oz \$18

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

Woodstock Inn & Resort Assorted Logo Headware \$34

Indulgence \$34

Ursa Major Skincare Travel Gift, Escape Shower Steamer, Vermont Chocolates

Escape & Unwind \$38

Ash & Rose Apothecary Bath Soak, Soy Candle, Vermont Chocolate Bar

Spa Amenities

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

Mindful Meditation \$113

Silken Pure Eye Mask, TARA Scented Neck Wrap, KNESKO Eye Mask with Guided Meditation (Access with QR Code)

Classic Bath Set \$41

Bathorium Crush Bath Soaks: Oat Hydration, Sage Recovery, & Midnight Superbloom,
Voesh Collagen Gloves & Socks

Summer Ready Pack \$110

Logo Barista Tumbler, Two Logo Metal Straws, Pure Inventions Lemon Lime Wellness Water,
3.4oz Skinsuit 3-in-1 SPF Moisturizer

Vermont Maple Pack \$68

Vermont-Made Clean Maple Products: Maple Scented 8oz Body Butter & 8oz Body Scrub

Premium Bath Set \$109

Bathorium Aphrodite Bath Bomb, Supracor Bath Mitt, 6.4oz ZENTS Unzented Body Lotion



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Breakfast Buffets

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

Woodstock Continental \$24 Per Person

Drinks: Orange Juice, Coffee, Tea

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

Mountain Breakfast \$27 Per Person

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 \$33 Per Person

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

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

Breakfast To-Go \$16 Per Person

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 \$10

Vanilla Yogurt, Seasonal Fruit,
House Made Granola, Honey

Steel Cut Oatmeal \$6

Cinnamon, Almonds, Dried Fruit

Hand Cut Seasonal Fruit \$8

Assorted House Bakery Items \$8

Applewood Smoked Bacon or Sausage \$5

Eggs \$6

Scrambled or Hard Boiled

Pancakes \$6

Whipped Butter, Vermont Maple Syrup

Biscuits & Sausage Gravy \$7

Smoked Salmon Platter \$13

Traditional Garnishes

Omelets Made To Order \$12

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



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Brunch

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

The Village Green Brunch \$30 Per Person

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 \$36 Per Person

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 Rilette \$8

House Made Breads, Seasonal Vegetables

Smoked Salmon Platter \$13

Traditional Garnishes

Skillet Potatoes \$5

Seasonal Soup \$5

Grilled Chicken or Salmon \$9



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Break Menus

Pricing is per person unless otherwise specified.

A Little Something Sweet \$10

Seasonal Assorted Desserts, Whole Fruit

A Little Something Salty \$9

Smoked Popcorn, Chips, Crispy Chickpeas

A Little Something Popped \$10

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

A Little Something Savory \$20

Selection of Local Cheeses, Breads, Crackers, Crudités

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 Beverages

Pricing is per person unless otherwise noted.

Option One \$10

Coffee, Hot Tea, Still Water

Option Two \$12

Coffee, Hot Tea, Bottled Water

Option Three \$15

Coffee, Hot Tea, Soft Drinks, Still Water

Option Four \$18

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

Break Additions

Pricing is per person unless otherwise noted.

House Made Granola Bars \$44/Dozen

Assorted Chips \$6

Trail Mix \$6

Assorted Cookies & Brownies \$7



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Lunch Buffets

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

Light Lunch \$28 Per Person

Soups: Chef's Seasonal Soup

Salads: Mixed Greens or Caesar Salad

Salad Proteins: Grilled Chicken or Seared Salmon

Desserts: Chef's Assorted Offerings

Feed Your Soul \$29 Per Person

Salads: Two Seasonal Salads

Entrées: Chicken Pot Pie or Red Beans & Rice

Sides: Cornbread & Whipped Maple Butter

Desserts: Chef's Assorted Offerings

Mountain Picnic \$32 Per Person

Salads: Mixed Greens, Caesar Salad

Salad Proteins: Grilled Chicken or Smoked Salmon

Sandwiches: Selection of Breads, Assorted Deli Meats, Cheddar & Provolone Cheeses

Sides: Assorted Chips

Desserts: Chef's Assorted Offerings

Chopped Salads \$33 Per Person

Salads: Mixed Greens, Romaine, Baby Spinach

Toppings: Grilled Chicken, Assorted Deli Meats, Local Cheese, Fresh Veggies, Seasonal Berries & Fruit, Two Seasonal Dressings

Boxed Lunches \$29 Per Person

May be served as a plattered deli lunch

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



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Spring Lunch

Available During March, April, and May. We request a 12-person minimum on all lunch buffets. Includes fresh bakery rolls, water, iced tea, and a coffee station.

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

Green Pea Soup

Ham, Mint

Spring Onion & Potato Soup

Bacon, Buttermilk

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse (Vegan)

Blistered Green Beans, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Squash Purée, Watercress & Fennel Salad,

Citrus Vinaigrette

Spring Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Basil Pesto,

Parmesan Cream

Chef Selected Fish

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, Sauteed Spinach

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, Maple Cider Vinaigrette

Desserts

Strawberry Shortcake

Vanilla Chantilly

Cherry Chocolate Mousse Cake

Soft Ganache Tart

Wine Cherry Compote



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Summer Lunch

Available During June, July, August, and September. We request a 12-person minimum on all lunch buffets. Includes fresh bakery rolls, water, iced tea, and a coffee station.

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

Chili Oil, Basil

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse (Vegan)

Blistered Green Beans, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Seasonal Ratatouille, Basil Pistou

Summer Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Basil Pesto,

Parmesan Cream

Chef Selected Fish

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

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, Maple Cider Vinaigrette

Caesar Salad

Parmesan, Garlic Croutons

Desserts

Raspberry Meringue Tart

Mojito Mint

Goat Cheese Crème Brûlée

Fresh Strawberries, Basil

Soft Ganache Tart

White Chocolate Cream,

Wine Cherry Compote



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Fall Lunch

Available During October, November, and December. We request a 12-person minimum on all lunch buffets. Includes fresh bakery rolls, water, iced tea, and a coffee station.

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

Entrées

Chili Panisse *(Vegan)*

Charred Broccoli, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel, Citrus Vinaigrette

Autumn Vegetable Pasta

Radiatore, Fall Squash, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Rosemary Pesto,

Parmesan Cream

Chef Selected Fish

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

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

Desserts

Opera Cake

Pumpkin Crème Brûlée

Apple Cranberry Tart

Lemon Meringue

Linzer Tart



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Winter Lunch

Available During January & February. We request a 12-person minimum on all lunch buffets. Includes fresh bakery rolls, water, iced tea, and a coffee station.

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

Entrées

Chili Panisse *(Vegan)*

Blistered Green Beans, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Carrot Purée, Caramelized Fennel, Citrus Vinaigrette

Winter Vegetable Pasta

Radiatore, Carrots, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Sage Pesto,

Parmesan Cream

Chef Selected Fish

Carrot Purée, Roasted Parsnips, Salsa Verde

Marinated Grilled Chicken

Root Vegetable Pave, Field Peas, Charred Red Cabbage,

Chicken Jus

Smoked Pork Loin

Sweet Potato Purée, Braised Greens, Pecan Relish

Braised Beef Brisket

Potato Purée, Onion Jam, Brussels Sprouts

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

Caesar Salad

Parmesan, Garlic Croutons

Desserts

Saffron Poached Pear & Almond Tart

House Made Raspberry Jam

Citrus Meringue Tart

Flourless Chocolate Cake

White Chocolate Drizzle, Cocoa Nibs



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Chef McClure's Specialty Lunch Buffets

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

Barbecue

\$33 Per Person

Bakery Rolls

Sides *(Select Three)*

Cobb Salad, Maple Baked Beans, Fresh Cabbage Coleslaw, Classic Potato Salad, Macaroni & Cheese

Entrées *(Select Two)*

Pulled Pork with Carolina Gold Barbecue Sauce, Smoked Beef Brisket with Honey Cider Mop Sauce, Smoked Chicken with Alabama BBQ Sauce

Dessert

Chef's Seasonal Offering

Mediterranean

\$45 Per Person

Pita Bread

Hummus, Baba Ghanoush

Sides *(All Included)*

Chopped Salad *(Vegan)*, Vegetable Orzo, Grilled Vegetable Medley *(Vegan)*

Entrées *(Select Two)*

Falafel with Tahini & Tzatziki *(Vegan)*, Chicken Shawarma, Chef's Pan Seared Salmon

Dessert

Chef's Baklava

Italian

\$50 Per Person

Sides *(All Included)*

Garlic Bread, Antipasti Platter, Caesar Salad

Entrées *(Select Two)*

Chicken Parmesan, Pasta Bolognese, Vegetable Lasagna

Dessert

Chef's Tiramisu



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Reception Stations

Pricing is per person unless otherwise specified.

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

New England Raw Bar \$42

East Coast Oysters, Jonah Crab Claws, Shrimp Cocktail, Horseradish Sour Cream, Cocktail Sauce, Lemon Wedges

Seasonal Bruschetta Display \$12

Assorted Seasonal Offerings on Crostini

Mezze Board \$20

Seasonal Hummus, Baba Ghanoush, Local Cheese, Olives, Marinated Artichokes, Seasonal Vegetables, Grilled Pita

Slider Bar \$12 *(Select One)*

Smoked Brisket, Grilled Chicken, Crispy Eggplant, All the Fixings

Pasta & Salad Station \$19

Traditional Pasta, Marinara, Romaine Salad, House Made Croutons, Creamy Parmesan Dressing

Add Bolognese Pasta - \$4 | Add Grilled Chicken - \$5

Carving Stations

Required to have at least one chef attendant. Cost per chef attendant: \$200.

Smoked Beef Prime Rib \$695 each *(Serves 20-25)*

Beef Jus, Horseradish Crema

Maple Brined Pork Loin \$695 each *(Serves 20-25)*

Spicy Cider Mop Sauce

Herb Roasted Leg of Lamb \$695 each *(Serves 20-25)*

Lamb Jus, Chermoula

Roasted Beef Tenderloin \$550 each *(Serves 12-15)*

Hunter's Sauce, Horseradish Crema



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Reception Canapés

Pricing is per piece unless otherwise specified.

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

Brioche Crumble

Watermelon \$8

Seasonal Offering

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 \$8

Seasonal Offering

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



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Spring Plated Dinner

Available During March, April & May. Includes fresh bakery rolls, water, iced tea, and coffee service. Individual guest selections due two weeks prior to event.

Option One \$80 Per Person

Choice of One Soup or Salad, Two Entrées, One Dessert

Option Two \$95 Per Person

Choice of Two Soups or Salads, 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

Entrées

Chili Panisse *(Vegan)*

Bok Choy, Wild Mushrooms, Sesame Vinaigrette

Crispy Eggplant

Carrot Purée, Watercress & Fennel Salad, Citrus Vinaigrette

Spring Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Basil Pesto,

Parmesan Cream

Chef Selected Fish

Quinoa, Soybeans, Tarragon Yogurt

Marinated Grilled Chicken

Risotto, Roasted Carrots, Salsa Verde

Ham Brined Pork Loin

Peas, Carrots, Parsnips, Aji Verde

Braised Beef Brisket

Potato Gratin, Brussels Sprouts, Red Wine Sauce

Grilled Filet

Crispy Potatoes, Asparagus, Horseradish Buttermilk

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

Roasted Beets

Fresh Goat Cheese, Hazelnuts, Honey Thyme Vinaigrette

Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach, Maple Cider Vinaigrette

Desserts

Strawberry Rhubarb Crumble

Strawberry Sorbet

Chocolate Pavé

Caramel Crème Brulée

Raspberry White Chocolate Cake

Raspberry Coulis



Woodstock
Inn & Resort

Prices are per person unless otherwise specified & do not include 10% Vermont state tax or 22% service charge.

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

Summer Plated Dinner

Available During June, July, August & September. Includes fresh bakery rolls, water, iced tea, and coffee service. Individual guest selections due two weeks prior to event.

Option One \$80 Per Person

Choice of One Soup or Salad, Two Entrées, One Dessert

Option Two \$95 Per Person

Choice of Two Soups or Salads, Three Entrées, One Dessert

Soups

Chilled Summer Squash Soup

Field Peas, Fresh Herbs

Tomato Gazpacho

Chili Oil, Basil

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse *(Vegan)*

Blistered Green Beans, Braised Onions, Coconut Yogurt

Crispy Eggplant

Squash Purée, Arugula & Fennel Salad, Citrus Vinaigrette

Summer Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Basil Pesto,

Parmesan Cream

Chef Selected Fish

Summer Squash Gratin, Salsa Matcha, Green Tomato Relish

Marinated Grilled Chicken

Succotash, Cherries, Chermoula

Smoked Pork Loin

Carrot Purée, Marinated Peppers, Grilled Stone Fruit

Grilled Filet

Crispy New Potatoes, Blistered Green Beans, Horseradish Buttermilk

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, Maple Cider Vinaigrette

Compressed Watermelon & Wholegrain Salad

Kale, Feta, Fennel, Basil

Desserts

Blueberry Cheesecake

Vanilla Chantilly

Blackberry Amandine

Ginger Sorbet

Vanilla Panna Cotta

Peach Agave Salsa



Woodstock
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Fall Plated Dinner

Available During October, November & December. Includes fresh bakery rolls, water, iced tea, and coffee service. Individual guest selections due two weeks prior to event.

Option One \$80 Per Person

Choice of One Soup or Salad, Two Entrées, One Dessert

Option Two \$95 Per Person

Choice of Two Soups or Salads, Three Entrées, One Dessert

Soups

Butternut Squash Soup

Pecans, Basil

Cauliflower Soup

Quinoa, Curry

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse *(Vegan)*

Pole Beans, Chickpeas, Pumpkin Vinaigrette

Crispy Eggplant

Caramelized Squash, Brussels Sprouts, Apple Vinaigrette

Autumn Vegetable Past

Radiatore, Seasonal Vegetables, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Rosemary Pesto,

Parmesan Cream

Chef Selected Fish

Risotto, Wild Mushrooms, Chermoula

Marinated Grilled Chicken

Chestnuts, Apples, Brown Butter Sage, Chicken Jus

Smoked Pork Loin

Roasted Parsnips, Braised Greens, Apple Relish

Grilled Filet

Crispy Red Potatoes, Roasted Broccolini, Horseradish Buttermilk

Braised Beef Brisket

Potato Purée, Braised Bok Choy, Pickled Mustard

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

Desserts

Hazelnut Trifle

Hazelnut Mousse, Chocolate Sauce, Dacquoise

Apple Orchard Cake

Nougatine

Goat Cheese Cheesecake

Candied Hazelnuts, Fig Paste, Red Wine Ice Cream

Flourless Chocolate Cake

White Coffee Anglaise



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Winter Plated Dinner

Available During January & February. Includes fresh bakery rolls, water, iced tea, and coffee service. Individual guest selections due two weeks prior to event.

Option One ^{\$}80 Per Person

Choice of One Soup or Salad, Two Entrées, One Dessert

Option Two ^{\$}95 Per Person

Choice of Two Soups or Salads, 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

Entrées

Chili Panisse *(Vegan)*

Chickpeas, Winter Greens, Tapenade Vinaigrette

Crispy Eggplant

Cauliflower, Caramelized Leeks, Saffron Aioli

Winter Vegetable Pasta

Radiatore, Seasonal Vegetables, Parmesan,

Choice of Sauce: Roasted Tomato Marinara, Sage Pesto,

Parmesan Cream

Chef Selected Fish

Charred Green Cabbage, Root Vegetable Purée, Chermoula

Marinated Grilled Chicken

Braised Red Cabbage, Wheatberries, Chicken Jus

Ham Brined Pork Loin

Roasted Sweet Potato, Braised Greens, Apple Relish

Grilled Filet

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

Braised Beef Brisket

Potato Purée, Broccolini, Onion Jam

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

Desserts

Apple Tart

Walnut Oat Crumble, Vanilla Ice Cream

Pumpkin Panna Cotta

White Chocolate Chai Anglaise

Key Lime Tart

Toasted Meringue, Blood Orange Gel



Woodstock
Inn & Resort

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Spring Dinner Buffet

Available During March, April, and May. We request a 12-person minimum on all dinner buffets. Includes fresh bakery rolls, water, and a coffee station.

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

Green Pea Soup

Ham, Mint

Spring Onion & Potato Soup

Bacon, Buttermilk

Cauliflower Soup

Quinoa, Curry

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse *(Vegan)*

Asparagus, Curried Mushrooms, Coconut Yogurt

Crispy Eggplant

Carrot Purée, Watercress & Fennel Salad, Citrus Vinaigrette

Spring Vegetable Risotto

Herbs, Lemon, Parmesan

Chef Selected Fish

Quinoa, Soybeans, Tarragon Yogurt

Marinated Grilled Chicken

Risotto, Roasted Carrots, Salsa Verde

Ham Brined Pork Loin

Peas, Carrots, Parsnips, Aji Verde

Braised Beef Brisket

Potato Gratin, Brussels Sprouts, Red Wine Sauce

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

Roasted Beets

Fresh Goat Cheese, Hazelnuts, Honey Thyme Vinaigrette

Marinated Carrot & Raisin Salad

Quinoa, Dill, Spinach, Maple Cider Vinaigrette

Desserts

Linzer Tart

Praline Profiteroles

Ball Jar Strawberry Rhubarb Crumble

Toasted Coconut Dark Chocolate Bar

Opera Cake



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Inn & Resort

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Summer Dinner Buffet

Available During June, July, August & September. We request a 12-person minimum on all dinner buffets. Includes fresh bakery rolls, water, and a coffee station.

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

Chilled Summer Squash Soup

Field Peas, Fresh Herbs

Tomato Gazpacho

Basil, Chili Oil

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse *(Vegan)*

Blistered Green Beans, Braised Onions, Coconut Yogurt

Crispy Eggplant

Squash Purée, Arugula & Fennel Salad, Citrus Vinaigrette

Summer Vegetable Risotto

Herbs, Lemon, Parmesan

Chef Selected Fish

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

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, Croutons, Buttermilk Dressing

Garden Tomatoes

Buttermilk Ricotta, Peas, Mint

Compressed Watermelon & Wholegrain Salad

Kale, Feta, Fennel, Basil

Desserts

Blueberry Crème Brulée

Chocolate Raspberry Tart

Ball Jar Strawberry Rhubarb Crumble

Toasted Coconut Dark Chocolate Bar

Opera Cake



Woodstock
Inn & Resort

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Fall Dinner Buffet

Available During October, November, and December. We request a 12-person minimum on all dinner buffets. Includes fresh bakery rolls, water, and a coffee station.

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

Fried Rosemary, Garlic Oil

New England Clam Chowder

Chopped Bacon, Scallions

Entrées

Chili Panisse *(Vegan)*

Pole Beans, Chickpeas, Pumpkin Vinaigrette

Crispy Eggplant

Caramelized Squash, Brussels Sprouts, Apple Vinaigrette

Autumn Vegetable Risotto

Herbs, Lemon, Parmesan

Chef Selected Fish

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

Salads

Local Greens

Maple Cider Vinaigrette

Iceberg Lettuce

Radishes, 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

Desserts

Pear & Almond Tart

Chocolate Hazelnut Mousse Cake

Ball Jar Apple Crumble

Pumpkin Crème Brûlée

Caramel Sauce

Lemongrass Panna Cotta

Plum Compote



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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 a coffee station.

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

Entrées

Chili Panisse *(Vegan)*

Chickpeas, Winter Greens, Tapenade Vinaigrette

Crispy Eggplant

Cauliflower, Caramelized Leeks, Saffron Aioli

Winter Vegetable Risotto

Herbs, Lemon, Parmesan

Chef Selected Fish

Charred Green Cabbage, Root Vegetable Purée, Chermoula

Marinated Grilled Chicken

Braised Red Cabbage, Wheatberries, Chicken Jus

Ham Brined Pork Loin

Roasted Sweet Potato, Braised Greens, Apple Relish

Braised Beef Brisket

Potato Purée, Broccolini, Onion Jam

Braised Pork

Bread & Butter Cabbage, Yellow Grits, Pork Jus

Grilled Filet

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

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

Desserts

Apple Crisp

Vanilla Bourbon Whipped Cream

Citrus Meringue Tart

Chocolate Eclairs

Croissant Bread Pudding

Salted Caramel Sauce

Lemon Cheesecake



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New England Lobster Boil

Available year-round at limited event locations. We request a 12-person minimum on all dinner buffets. Includes water and a coffee station.

\$145 Per Person

Vermont Cheddar Corn Muffins

Whipped Maple Butter

Soup & Salad

Maine Lobster Bisque

Bourbon Cream

Mixed Greens

Cucumbers, Radish, Carrots, Maple Cider Vinaigrette

Entrées

1 ¹/₄ lb Boiled Maine Lobster *(One Per Person)*

Drawn Butter, Lemon

Steamed Mussels & Clams

Herb & Garlic Butter

Grilled Filet

Asparagus, Mushroom Conserva, Arugula Salad, Horseradish Buttermilk

House Made Radiatori

Spinach, Broccoli, White Wine Cream Sauce

Sides

Potato Pureé

Herbs, Butter

Green Beans

Sweet Onions, Lime

Desserts

Ball Jar Blueberry Shortcake

Whipped Cream

Spiced Chocolate Cream Tart



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Inn & Resort

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Chef McClure's Specialty Dinner Buffets

Available year-round. We request a 12-person minimum on all dinner buffets. Includes water and a coffee station.

Barbecue

\$115 Per Person

Canapés

Corn Fritters, Deviled Eggs, Pork Belly on Sweet Potato Biscuits

Sides

Bakery Rolls, Cobb Salad, Maple Baked Beans, Classic Potato Salad, Fresh Cabbage Coleslaw, Macaroni & Cheese

Entrées

Pulled Pork with Carolina Gold Barbecue Sauce,
Smoked Beef Brisket with Honey Cider Mop Sauce,
Smoked Chicken with Alabama BBQ Sauce

Dessert

Two of Chef's Seasonal Offerings

Italian Buffet

\$95 Per Person

Canapés

Seasonal Bruschetta, Steak Tartare, Smoked Meatballs

Sides

Garlic Bread, Antipasti Platter, Caesar Salad,
Roasted Tomato & Fennel Soup

Entrées (Select Two)

Chicken Parmesan, Pasta Bolognese, Vegetable Lasagna

Dessert

Chef's Tiramisu

Mediterranean

\$95 Per Person

Canapés

Crispy Falafel with Tahini, Pistachio & Lentil Bites,
Quinoa Tabbouleh on Cucumbers

Sides

Pita Bread & Accompaniments, Chopped Salad (Vegan),
Vegetable Orzo, Grilled Vegetable Medley (Vegan)

Entrées (Select Two)

Falafel with Tahini & Tzatziki (Vegan), Chicken Shawarma,
Chef's Pan Seared Salmon

Dessert

Chef's Baklava

Italian Family Style

\$95 Per Person

Canapés

Seasonal Bruschetta, Steak Tartare, Smoked Meatballs

Sides

Garlic Bread, Antipasti Platter, Caesar Salad

Entrées (Select One)

Chicken Parmesan, Pasta Bolognese,
Vegetable Lasagna

Dessert

Chef's Tiramisu



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Cash Bars

Cash Bars

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

Bar Prices *(Price Per Drink)*

Woodstock Bar \$14

Rockefeller Bar \$17

Woodstock Wine *(Per Bottle)* \$45

Woodstock Wine *(Per Glass)* \$14

Rockefeller Wine *(Per Bottle)* \$68

Rockefeller Wine *(Per Glass)* \$17

Craft Beer *(Per 12oz)* \$10

Craft Beer *(Per 16oz)* \$12

Imported Beer \$9

Domestic Beer \$7

Vermont N/A Sparkling Cider *(Per Bottle)* \$32

Soda, Juice, Still or Sparkling Water \$6

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

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. Pricing, tax, service charge subject to change. A bar setup fee of \$150 may apply.

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)

Hosted Package Bar

Priced per person. Includes Beer and House Wines.

First hour resets if bar location changes. Does not include specialty ordered wine.

Woodstock Bar

1st Hour \$24

2nd Hour \$21

Each Additional Hour \$14

Rockefeller Bar

1st Hour \$30

2nd Hour \$25

Each Additional Hour \$17

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



Woodstock
Inn & Resort

Prices are per person unless otherwise specified & do not include 11% Vermont state alcohol tax or 22% service charge.

Hosted Beer & Wine Package Bars

Does not include specialty ordered wine.

Woodstock Beer & Wine

1st Hour \$21

Each Additional Hour \$10

Rockefeller Beer & Wine

1st Hour \$24

Each Additional Hour \$12

Woodstock Level Wine Selection

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

Cabernet Sauvignon Raywood, California

Pinot Noir Erath Resplendent, Oregon

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

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

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



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Hosted Specialty Consumption Bars

Priced Per Drink.

Tequila Bar

Array of ingredients & garnishes

Casa Noble Blanco \$20

Patron Reposado \$23

Casamigos Mezcal \$28

Don Añejo \$30

Martini Bar

Array of ingredients & garnishes

Killington Vodka \$15

Bar Hill Vodka \$21

Grey Whale Gin \$17

Bar Hill Tomcat Gin \$21

Mimosa Bar

Array of juices & garnishes

Santa Margherita Sparkling Wine \$18

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

Bloody Mary Bar

House Made Spicy Bloody Mary Mix

Array of garden vegetables & garnishes

Tito's Vodka \$14

Grey Goose \$17



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Inn & Resort

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