



# 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. Our team is happy to accommodate dietary needs including vegan, vegetarian, gluten free, and allergies.



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# Welcome Gift Bags

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

## **The Snack Bag \$28**

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

## **Taste of Vermont Sampler \$38**

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

## **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

# Welcome Amenities

*Gift packaging is included per item.*

## **Pure Vermont Maple Syrup 3.4oz \$10 | 8.5oz \$16**

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

## **Woodstock Coffee Bundle \$56**

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

## **Woodstock Inn & Resort Logo Apparel**

### **Ball Caps \$28**

*Assorted Colors & Sizes*

### **Women's Sweatshirt \$50 | Men's Sweatshirt \$54**

*Assorted Colors & Sizes*

### **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

## **The Vermont Forest Blend \$72**

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

## **Spa Romance \$154**

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



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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, 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

Bacon, Buttermilk

#### 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 Brulée

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 Pave

Caramel Crème Brulée

#### Raspberry White Chocolate Cake

Raspberry Coulis



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# 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



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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 <sup>\$</sup>80 Per Person

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

## Option Two <sup>\$</sup>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



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

# 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 Brûlée

#### Chocolate Raspberry Tart

#### Ball Jar Strawberry Rhubarb Crumble

#### Toasted Coconut Dark Chocolate Bar

#### Opera Cake



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

# 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



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

# 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, Broccoli, 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.

**\$125 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 <sup>1</sup>/<sub>4</sub> 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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# 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



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

# 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

1<sup>st</sup> Hour \$24

2<sup>nd</sup> Hour \$21

Each Additional Hour \$14

## Rockefeller Bar

1<sup>st</sup> Hour \$30

2<sup>nd</sup> 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



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## Hosted Beer & Wine Package Bars

*Does not include specialty ordered wine.*

### Woodstock Beer & Wine

1<sup>st</sup> Hour \$21

Each Additional Hour \$10

### Rockefeller Beer & Wine

1<sup>st</sup> 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** Secret Cellars, 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

*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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