



# 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. 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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# 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 Rilette**

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



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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



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

**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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include 10% Vermont state tax or 22%  
service charge.

# 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, Phillippe 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, Phillippe 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** 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

## 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

## 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

## 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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