

247 Woodbound Road Rindge, New Hampshire 03461 (603) 532-8341 www.woodbound.com Banquet Terms and Conditions

<u>Deposit</u>

In order to secure the preferred date for your function, a deposit of \$200.00 is required. *Woodbound Inn* reserves the right to book any date until both the Inn and the customer have signed a confirmed contract along with the required deposit. Any cancellation after seven (7) days of signing the contract will result in the forfeit of the deposit.

Guarantees & Minimums

A guaranteed attendance number must be provided seven (7) days prior to the date of the function. If no guarantee is received by the specified deadline, the initial expected attendance figure will be considered the guarantee and will be billed accordingly. The final guarantee is not subject to reduction. *Woodbound Inn* will not be responsible for service to more than five (5) percent over the guaranteed number of persons. The minimum number of guests for the Edgewood Ballroom is 100 persons. If the final guarantee falls below the minimum allowance, the client will be responsible to meet the minimum.

Payments & Cancellation

All function estimates must be paid in full by 72 hours prior to the event. A more detailed payment schedule is outlined in our contract. *Woodbound Inn* will accept cash, check or credit card for payment of the event. The deposit and all additional payments that have been made, are non-refundable should the function be cancelled at any time after the above-mentioned term.

Additional Charges

Room Rental & Set-up Fee:

The set-up fee is charged based on function space reserved. The rates are as follows:

•	Brummer Room	\$175.00
•	Play Barn	\$400.00*
•	Patio	\$200.00
•	Edgewood Ballroom	\$750.00
	Beach	\$750.00

*\$400 Maintenance surcharge applies to Playbarn during winter months



Morning & Afternoon Breaks

LIGHT BREAK \$7 per guest

Fresh Whole Fruit Assorted Granola Bars Bottled Waters

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COFFEE BREAK \$8 per guest

Assorted Breakfast Pastries Freshly Brewed Columbian Coffee Various Herbal Teas Cranberry and Orange Juice

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AFTERNOON BREAK \$8 per guest

Fresh Whole Fruit Assorted Cookies and Brownies Soft Drinks and Bottled Water Freshly Brewed Columbian Coffee Various Herbal Teas



Breakfast Buffets

CONTINENTAL \$10.00 per guest

Sliced Fresh Fruit Dry Cereal Assorted Breakfast Pastries Assorted Yogurts Freshly Brewed Columbian Coffee Various Herbal Teas Cranberry and Orange Juice

> HOT BREAKFAST \$16.00 per guest

Sliced Fresh Fruit Assorted Breakfast Pastries Scrambled Eggs Bacon -or- Sausage Breakfast Potatoes Freshly Brewed Columbian Coffee Various Herbal Teas Cranberry and Orange Juice

LUMBERJACK \$18 per guest

Sliced Fresh Fruit Assorted Breakfast Pastries Scrambled Eggs and Pancakes Bacon and Sausage Breakfast Potatoes Freshly Brewed Columbian Coffee Various Herbal Teas Cranberry and Orange Juice



Brunch Buffets

TRADITIONAL \$25 per guest

Sliced Fresh Fruit Assorted Breakfast Pastries Traditional Caesar Salad Scrambled Eggs Pancakes Stuffed Chicken Stuffed with a Traditional Stuffing and topped with a Supreme Sauce Bacon and Sausage Breakfast Potatoes Freshly Brewed Columbian Coffee Various Herbal Teas Cranberry and Orange Juice

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TRADITIONAL w/ Omelet Station \$28 per guest

Sliced Fresh Fruit Assorted Breakfast Pastries Traditional Caesar Salad Omelet Station Choose from a bountiful array of ingredients to create your own omelet...made right before your eyes! Pancakes ~or~ French Toast Stuffed Chicken Stuffed with a Traditional Stuffing and topped with a Supreme Sauce Bacon and Sausage Breakfast Potatoes Freshly Brewed Columbian Coffee Various Herbal Teas, Cranberry and Orange Juice



Lunch Buffets*

(Served 11am - 2pm)

THE COMMON \$18.00

Garden or Greek Salad, Arugula and Grilled Fruit, Potato Salad, or Italian Style Pasta Salad

Deli Platter with Assorted Breads and Rolls Roasted Turkey Breast, Roast Beef, Black Forest Ham, Swiss, Provolone, and American Cheese...

> Relish Tray Green Leaf Lettuce, Tomatoes, Red Onions, and Pickles... Condiments Potato Chips Assorted Cookies and Brownies

THE MEETINGHOUSE \$19.00

Grilled Vegetable Salad Char-Grilled Seasonal vegetables drizzled with balsamic vinegar and olive oil...

Roasted Turkey Wraps Roasted Turkey Breast, Baby Spinach, and Roasted Red Peppers rolled in a flour tortilla with Garlic-Herb Cream Cheese... Or Mediterranean Hummus Wrap Hummus, Tabouli, Lettuce, Cucumber and Tomatoes

Potato Chips, Assorted Cookies and Brownies



THE CHESHIRE \$20.00

Minestrone, Creamy Tomato Basil, or Spring Time Vegetable Soup Parmesan Cups with Chicken Bacon Caesar Salad Choice of Chicken (Grilled, Blackened or Crispy), with Crisp Romaine Lettuce, Croutons, Bacon and Creamy Caesar Dressing... Assorted Rolls and Butter Assorted Cookies and Brownies

> THE NEW ENGLANDER \$17.00 Minestrone, Creamy Tomato Basil, or Spring Time Vegetable Soup

Build Your Own Cobb Greens, flat grilled marinated chicken breast, Crispy Chicken and Grilled shrimp, boiled egg and assorted toppings and dressings

> Assorted Rolls and Butter Assorted Cookies and Brownies

> > THE BBQ \$22.00

Garden or Caesar Salad

Choose Two: Hot Dogs Hamburgers Grilled Chicken Sandwiches

Relish/Cheese Tray Green Leaf Lettuce, Tomatoes, Red Onions, Pickles, Swiss, Provolone and American Cheese... Condiments Potato Chips Assorted Cookies and Brownies



THE FIESTA

\$25.00 Seasoned Taco Beef and Braised Pulled Chicken Crispy and Soft Taco Shells Mexican Rice and Beans Shredded Lettuce, Tomato, Onions and Cheese Sour Cream and Homemade Salsa Cilantro Key Lime Pie

THE TEA PARTY

\$18.00 Vegetable Crudité Seasonal Vegetables with Buttermilk Ranch dressing

Finger Sandwiches- Choose two: Chicken Salad Egg Salad Tuna Salad Ham and Cheese Cucumber and Fresh Herb Cream Cheese

Choose one: Garden Salad, Pasta Salad or Caesar Salad

> Potato Chips Assorted Cookies and Brownies

*All buffet packages subject to a 30-person minimum



A la Carte Menu Items

(Price based on 50 pieces)

Caprese Skewers	\$110.00
Smoked Salmon Cucumber Bites	\$165.00
Oysters on the Half Shell	\$140.00
Bacon Wrapped Chicken with Jalapeno	\$110.00
Sausage Stuffed Mushrooms	\$140.00
Onion Bacon Marmalade Canapé with Brie Bruschetta	\$165.00
Rosemary Ranch Chicken Skewers	\$110.00
Basil and Sundried Tomato Arancini	\$110.00
Spanakopita	\$155.00
Sea Scallops wrapped in Bacon	\$165.00
Mini Gazpacho Shooter	\$110.00
Mini Beef Wellington	\$165.00
Pulled Pork Sliders or Buffalo Chicken Sliders	\$110.00
Rumaki	\$165.00
Deviled Eggs	\$ 85.00

Stationary Hors d'oeuvres

International Cheese and Fruit Display – A variety of cheeses and fruits with assorted crackers	\$4.00 per guest
Vegetable Crudité – Seasonal vegetables with creamy buttermilk ranch dressing	\$3.00 per guest
Spinach and Artichoke Spread – Fresh spinach and artichoke hearts with garlic, parmesan and cheese	e and tortilla chips
	\$4.00 per guest
Homemade Hummus Tray-Roasted Red Pepper, Lemon Garlic or Siracha Carrot and choice of Veget	able or Crackers
	\$4.00 per guest
Mediterranean Display – Grilled Zucchini, Summer squash and Roasted red peppers, hummus, pepper	roncini, Prosciutto,
Salami and Fresh Mozzarella with Pita chips \$165.00 (Serves Appr	roximately 50 Guests)
Baked Brie en Croute – Warm Aged Champagne Brie with preserves wrapped in puffed pastry with ass	sorted crackers
\$85.00 (Serves App	proximately 50 Guests)
Smoked Salmon - Sliced lox accompanied by a blend of cream cheese, capers, lemon, dill, and onion with	h toast points
\$165.00 (Serves App	proximately 30 Guests)
Smoked Shellfish or Fish – Choice of fish or shellfish accompanied by a cream cheese spread with toast	points
Market Price (Serves App	roximately 30 Guests)
Shrimp Cocktail – Jumbo shrimp on a bed of ice served with lemon wedges and cocktail sauce	\$10.00 per guest
Rigatoni with Chicken Alfredo or Meat Sauce	\$7.00 per guest



Dinner Selections

Here you may choose either plated or buffet. There is a 30 person minimum for dinner buffets. You will choose one selection of either soup or salad, up to two entrée selections, one dessert and coffee and tea. All for the entrée price listed.

SALADS

Four Season Salad Mixed Garden Greens with dried cranberries, fresh crumbled goat cheese, and walnuts... Honey-balsamic vinaigrette...

Garden Salad Mixed garden greens with cucumbers, tomatoes, red onions, and straw vegetables... Assorted dressings...

Caesar Salad Crisp Romaine Lettuce, Seasoned Croutons, and Creamy Caesar Dressing... &

<u>SOUPS</u>

Minestrone

Classic Chicken Noodle

Creamy Tomato Basil

Butternut Squash Bisque

Gazpacho



Entrée Selections

Baked Haddock Baked Atlantic haddock with white wine and Panko crumb topping... ~33

Slow Roasted Pork Roast Loin* Slow roasted center cut pork loin with Sweet Chili and Ginger Glaze... ~33

Chicken Milanese Citrus Herb crusted chicken with heirloom tomato and thyme sauce ... ~33

Filet Mignon with Gruyere cheese, crispy shallots and a mustard duo sauce... ~42

Vegetable Wellington Fresh seasonal vegetables and Artisan cheeses...wrapped in puff pastry...with Roasted Red Pepper cream sauce... ~28

Stuffed Chicken Chicken breast stuffed with Sundried Tomato, Spinach and Asiago with Supreme Sauce...~33

> Prime Rib* Slow roasted Prime Rib with horseradish cream and au jus ... ~39

Pan Seared Salmon Caper crusted Atlantic Salmon with white wine butter ... ~35

SIDES

All *Entrées* are accompanied by one choice of starch and our chef's choice of fresh *seasonal* vegetables.

Duchess Potatoes, Parmesan Roasted Red Bliss Potatoes, Jasmine Rice Pilaf *Subject to Carving Fee and 25-person minimum

Dessert Selections

(Choose One)

Apple Crisp with Whipped Cream, Chocolate Mousse with Whipped Cream, Fresh Fruit Salad, Cheesecake with Fresh Strawberries, Assorted Cookies & Brownies and Vanilla Ice Cream Sundae



Outdoor Barbeques*

Woodbound Inn Barbecue

Mixed Green Salad with Choice of Dressings Loaded Potato Salad and Summer Slaw Corn on the Cob New England Style Baked Beans Watermelon Slices Strawberry Shortcake Freshly Brewed Coffee and Assorted Herbal Teas

Choice of one of the following:	
1/4 lb Hamburgers and Kayem Hot Dogs	\$25.00
1/4 lb Hamburgers, Grilled Sausage, Peppers, Onions	\$30.00
Barbecue Chicken, Hamburgers, and Hot Dogs	\$30.00
Steak, Chicken and Shrimp Kabobs	\$47.00

New England Clambake

New England Clam Chowder Steamers with Drawn Butter Mixed Green Salad with Choice of Dressings Loaded Potato Salad One Pound and a Quarter Maine Lobster -OR- Grilled New York Sirloin Corn on the Cob Assorted Bread and Rolls, butter Watermelon Slices Choice of one dessert Freshly Brewed Coffee and Assorted Herbal Teas

*Market Price



> Woodbound Taco Bar \$28.00

Seasoned Ground Beef Braised Chicken Corn and Flour Tortillas Beans Spanish Rice Lettuce Tomato Onions Shredded Cheese Sour Cream Guacamole Pico de Gallo Cilantro Key Lime Pie Freshly Brewed Coffee and Assorted Herbal Teas

*All buffet packages subject to a 30-person minimum

Beverage Station Options

Lemonade and Iced Tea or Assorted Sodas and Bottled Waters\$2.75 per personCoffee and Assorted Tea\$2.75 per personChampagne Toast\$4.50 per person

Beverage Service

Woodbound Inn is licensed by the State of New Hampshire to serve alcoholic beverages. Woodbound Inn complies with age requirements and safe service principles of serving alcoholic beverages. Woodbound Inn will have non-alcoholic beverages available at all times. No alcoholic beverages can be brought into a private party or function. There is a minimum of \$250 in sales for all bar set ups.

<u>Cash Bar</u>: All drinks purchased on a cash basis from the Woodbound Inn. A uniformed bartender is provided.

<u>Open Bar by Consumption</u>: All drinks ordered by your guests from the bar will be tallied by the bartender based on the price of the drink ordered. The drinks will be totaled at the end of the open



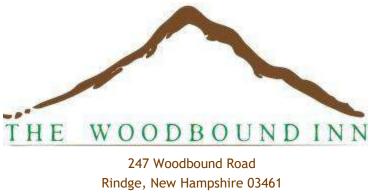
bar period and a 22% gratuity will be added to the function fee. Open bar by consumption can be arranged by time or segments of a function (i.e. cocktail hour, cocktail hour & dinner).

Beverage Service

Call Brands	Smirnoff Bacardi Silver Beefeater Triple Sec	Dewar's White Label Canadian Club Jim Beam Cuervo Gold
Middle Tier	Absolut Captain Morgan	Jack Daniels
Premium Brands	Grey Goose Captain Morgan Tanqueray Patron Kahlua	Johnnie Walker Black Makers Mark Crown Royal
Cordials/Liqueurs	Chambord Grand Marnier	Bailey's Irish Cream Frangelico
Domestic Beers	Coors Light	Miller
Imported & Craft Beers	Angry Orchard Samuel Adams Boston Lager Seasonal Beer	Harpoon IPA
Wine	House Cabernet Champagne	House Chardonnay

Specialty Beverage Service

We can customize your beverage choices to suit your desires, including specific brands, kegs and signature cocktails. Specialty beverage service will be priced accordingly.



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Cake and Cupcake Options

Basic 6" Cutting Cake is \$25.00 and Cupcakes are \$48.00/Dozen or \$57.00/Dozen for Gluten Free

Almond Joy	Carrot Cake*	Chocolate Peanut butter*
Banana Cream Pie	Chocolate Raspberry*	Gingerbread (Seasonal)
Black & White*	Chocolate Marshmallow*	Key Lime Pie
Choc Chip Cookie Dough	Chocolate Orange*	Lemon Blueberry*
Mint Oreo	Neapolitan*	Oreo
Mocha Coffee*	Old Fashioned Spice*	Peppermint Patty*
Mounds	Orange Creamsicle*	Pink Lemonade (Seasonal)
Pumpkin Pecan*	Red Velvet	Salted Caramel
Smores	Tiramisu	Vanilla Almond Raspberry*
Sunshine Lemon*	Vanilla Bean*	White & Black*

*Prices do not include tax and gratuity. Flavors subject to change.

* Available in Gluten Free



2023 Peak Season Rates

Peak season May 1, 2023 - October 31, 2023 Rates based on standard occupancy* All rates are subject to change without notice

	Weekdays (Sun-Thurs)	Weekends 2 night min(Fri-Sat)			
Main Inn Queen Rooms	\$138.00	\$230.00			
Main Inn Twin Rooms	\$127.00	\$219.00			
Main Inn 2 Room Suite	\$173.00	\$288.00			
Edgewood 2 Queens	\$180.00	\$241.00			
Edgewood King	\$156.00	\$253.00			
One Bedroom Cabin*	\$196.00	\$288.00			
Two Bedroom Cabin*	\$242.00	\$345.00			
Lakewood - 2 BR stand-alone Cabin	* \$276.00	\$392.00			
*2 Night minimum on sching					

*2 Night minimum on cabins

Rates subject to 9% NH Meals and Rentals Tax

*Additional guest per room above the standard occupancy is \$30.00 (includes cot fee). Not to exceed maximum occupancy

Cots available for \$15.00 per night as allowable by standard occupancy

Main Inn - (1-2) guest standard, 2 guest maximum occupancy Edgewood double - (1-4) guest standard, 5 guest maximum occupancy Edgewood King - (1-2) guest standard, 3 guest maximum occupancy One bedroom cabins - (1-2) guest standard, 2 guest maximum occupancy Two bedroom cabins - (1-4) guest standard, 4 guest maximum occupancy Lakewood Cabin (1-4) guest standard, 5 guest maximum occupancy

Deposit: The Woodbound Inn requires a one-night deposit at time of reservation

Cancellation Policy: The Woodbound Inn has a 14-day cancellation policy, minus a \$20 processing fee. Cancellations made with-in 14 days will result in a full forfeit of the first night's stay.

Check in time is 3:00 pm Check out time is 11:00 am