



Part of the magic of a memorable occasion comes from the understanding of your wishes and having the resources and experience to bring them to life. To that, we add enthusiastic spirit and a true sense of hospitality and celebration.

Wedding Ceremonies

The Woodbound Inn has several sites on property with Mt. Monadnock as a backdrop, including our Arbor adjacent to the Main Inn and our private beach on Lake Contoocook. Our grounds offer alternate landscapes in the woods and fields surrounding the property. There is a \$250.00 ceremony fee for all ceremonies held on site. Should you wish to rent chairs for your guests, we have several options that we are happy to provide for an additional fee.

Wedding Receptions

The Woodbound Inn offers several indoor and outdoor options for your wedding reception, depending on the size of your wedding. Room/site rental fees include tables and chairs (outdoor sites excluded), tableware and glassware as well as set up and breakdown of room/site.

Edgewood Ballroom – For the mid-size to larger wedding reception. For weddings of up to 160 people.
\$1200.00 room rental fee. Minimum of 100 guests.

Playbarn – For the small, rustic wedding reception. For weddings up to 60 people.
\$600.00 room rental fee. Minimum of 35 guests.

Brummer Room – For the intimate, family wedding reception. For weddings up to 35 people.
\$300.00 room rental fee.

Woodbound Beach – For the beachside, open air wedding reception. For weddings of 40 to 100 people.
\$650.00 site rental fee. Additional rental items required.

Woodbound Grounds – For the tented, outdoor reception. For weddings up to 200 people.
\$1000.00 site rental fee. Additional rental items required.

Additional Room rentals

Ballroom Porch for Cocktail hour – For outdoor cocktail hour with a Ballroom reception. Includes 5 high tops and outdoor bar set up. \$150.00



Wedding Packages

From a barbecue buffet to chef-carved prime rib and everything in between, we have a menu to suit your tastes. Custom menus are also available and priced upon request.

Minimum of 50 guests required for packages. For wedding of fewer than 50 guests we can customize an appropriate package for you.

All packages include the following:

International Cheese and Fruit Display for cocktail hour

Choice of four (4) passed hors d'oeuvres for cocktail hour

Champagne Toast

Floor length tablecloths and napkins in your choice of color
(specialty fabrics extra)

Menu Tasting for the Bride and Groom

(Additional guests may be accommodated at an additional fee of \$25 plus tax. Certain items may not be available for tasting. Tastings are held between January and April.)

Personalized Wedding Menus

Our Chef will be happy to discuss a custom menu for your special day to accommodate your tastes or dietary preferences/needs. If you would like a consultation for a specialty menu, please let us know.



~ Woodbound Wedding ~

(Available buffet or plated)

Choose four:

Bacon Wrapped Chicken with Jalapeno Caprese Skewers 7 Layer Chip* Rumaki
 Rosemary Ranch Chicken Skewers Mini Beef Wellington Basil and Sundried Tomato Arancini
 Sausage Stuffed Mushrooms Spanakopita Scallops wrapped in Bacon*
 Onion Bacon Marmalade with Brie Bruschetta

*subject to a \$2.00 per person upcharge on the package price

Choose one:

Salad – Garden Salad, Caesar Salad, *Four Season Salad (*mixed greens, cranberries, goat cheese, walnuts, honey vinaigrette*), *Texas Strawberry Salad (*Pecans, baby spinach and strawberries with a bacon vinaigrette*)

*subject to a \$1.00 per person upcharge on the package price

Choose two:

Package Price Per Person:

<u>Baked Haddock</u> – Baked haddock with panko crumb topping and hollandaise	\$51.00
<u>Slow Roasted Pork Roast Loin*</u> – Slow roasted pork loin with a sweet chili and ginger glaze	\$51.00
<u>Chicken Milanese</u> – Citrus Herb crusted chicken with heirloom tomato and thyme sauce	\$49.00
<u>Filet Mignon</u> – with gruyere cheese, crispy shallots and a mustard duo sauce	\$61.00
<u>Grilled Salmon</u> – Grilled Atlantic salmon caper crusted with a white wine butter sauce	\$53.00
<u>Vegetable Wellington</u> –Seasonal vegetables and cheese wrapped in puff pastry	\$46.00
<u>Stuffed Chicken</u> – Stuffed with Spinach, Sundried Tomato and Asiago with a Supreme sauce	\$51.00
<u>Roasted Prime Rib*</u> – Slow roasted Prime Rib with horseradish cream and au jus	\$59.00
<u>Pasta Verdura</u> – spiralized zucchini noodles served over a mushroom ragu	\$47.00

Choose two:

Duchess potatoes, Jasmine rice pilaf, Parmesan Roasted red potatoes

All entrées include seasonal vegetable, rolls and butter. For plated packages, select a starch to accompany each entrée (except Vegetable Wellington and Pasta Verdura).

**Subject to Carving fee with buffet packages*

***Tasting includes up to 3 appetizers and one entrée per person. Items not available at the tasting: Prime rib and Pork Loin.*



~ **Woodbound Barbecue** ~

(Available buffet only)

Choose four:

Bacon Wrapped Chicken with Jalapeno Caprese Skewers 7 Layer Chip* Rumaki
Rosemary Ranch Chicken Skewers Mini Beef Wellington Basil and Sundried Tomato Arancini
Sausage Stuffed Mushrooms Spanakopita Scallops wrapped in Bacon*
Onion Bacon Marmalade with Brie Bruschetta

*subject to a \$2.00 per person upcharge on the package price

Barbecue Buffet*:

Marinated BBQ Chicken
Beef Kabobs
Pulled Pork Sliders
Mixed Green Salad with Selection of Dressings
Loaded Potato Salad
Summer Slaw
Corn on the Cob
Corn Bread
New England Baked Beans

\$53.00 per person

*Tasting not available for the barbecue menu



~ **Woodbound Luau** ~

(Available buffet only)

Choose four:

Bacon Wrapped Chicken with Jalapeno Caprese Skewers 7 Layer Chip* Rumaki
Rosemary Ranch Chicken Skewers Mini Beef Wellington Basil and Sundried Tomato Arancini
Sausage Stuffed Mushrooms Spanakopita Scallops wrapped in Bacon*
Onion Bacon Marmalade with Brie Bruschetta

*subject to a \$2.00 per person upcharge on the package price

Luau Buffet*:

Roast Suckling Pig
Teriyaki Steak Tips
Sweet and Sour Chicken Kabobs
Spinach Salad with Mandarin Oranges, Strawberries and Poppy Seed Dressing
House made Baked Beans
Hawaiian Fried Rice
Grilled Vegetables Skewers
Hawaiian Rolls and Butter

Market Price (priced 30 days prior to event)

*Tasting not available for the luau menu



~ **Woodbound Clambake** ~

(Available buffet only)

Choose four:

Bacon Wrapped Chicken with Jalapeno Caprese Skewers 7 Layer Chip* Rumaki
Rosemary Ranch Chicken Skewers Mini Beef Wellington Basil and Sundried Tomato Arancini
Sausage Stuffed Mushrooms Spanakopita Scallops wrapped in Bacon*
Onion Bacon Marmalade with Brie Bruschetta

*subject to a \$2.00 per person upcharge on the package price

Clambake Buffet:

New England Clam Chowder
Mixed Green Salad with Selection of Dressings
Steamed Clams, Corn on the Cob and Red Potatoes served with Drawn Butter
And choice of
One Pound Maine Lobster ~or~ Grilled New York Sirloin
Rolls and butter

Market Price (priced 30 days prior to event)



~ **Woodbound Brunch** ~

(Available buffet only)

Choose four:

Bacon Wrapped Chicken with Jalapeno Caprese Skewers 7 Layer Chip* Rumaki
Rosemary Ranch Chicken Skewers Mini Beef Wellington Basil and Sundried Tomato Arancini
Sausage Stuffed Mushrooms Spanakopita Scallops wrapped in Bacon*
Onion Bacon Marmalade with Brie Bruschetta

*subject to a \$2.00 per person upcharge on the package price

Brunch Buffet:

Sliced Fresh Fruit
Chef's Choice Frittata
Eggs Benedict
Caramel French Toast with Candied Pecans
Bacon
Sausage
Breakfast Potatoes
Omelet Station* - *Choose from a bountiful array of ingredients to create your own omelet*
Stuffed Chicken – *Traditional Stuffing with a Supreme Sauce*
Caesar Salad
Seasonal Vegetables
Coffee and Juice Station

\$48.00 per person

*Subject to Chef Station Fee



A la Carte Menu Items

(Price based on 50 pieces)

Caprese Skewers	\$ 100.00
Smoked Salmon Cucumber Bites	\$ 150.00
Oysters on the Half Shell	\$ 100.00
Bacon Wrapped Chicken with Jalapeno	\$ 100.00
Sausage Stuffed Mushrooms	\$ 125.00
Onion Bacon Marmalade Canapé with Brie Bruschetta	\$ 150.00
Rosemary Ranch Chicken Skewers	\$ 100.00
Basil and Sundried Tomato Arancini	\$ 100.00
Spanakopita	\$ 100.00
Sea Scallops wrapped in Bacon	\$ 150.00
Mini Gazpacho Shooter	\$ 100.00
Mini Beef Wellington	\$ 150.00
Pulled Pork Sliders or Buffalo Chicken Sliders	\$100.00
Rumaki	\$150.00
Deviled Eggs	\$ 75.00

Stationary Hors d'oeuvres

<u>International Cheese and Fruit Display</u> – A variety of cheeses and fruits with assorted crackers	\$3.00 per guest
<u>Vegetable Crudité</u> – Seasonal vegetables with creamy buttermilk ranch dressing	\$2.00 per guest
<u>Spinach and Artichoke Spread</u> – Fresh spinach and artichoke hearts with garlic, parmesan and cheese and tortilla chips	\$3.00 per guest
<u>Homemade Hummus Tray</u> – Roasted Red Pepper, Lemon Garlic or Siracha Carrot and choice of Vegetable or Crackers	\$3.00 per guest
<u>Mediterranean Display</u> – Grilled Zucchini, Summer squash and Roasted red peppers, hummus, pepperoncini, Prosciutto, Salami and Fresh Mozzarella with Pita chips	\$150.00 (Serves Approximately 50 Guests)
<u>Baked Brie en Croute</u> – Warm Aged Champagne Brie with preserves wrapped in puffed pastry with assorted crackers	\$75.00 (Serves Approximately 50 Guests)
<u>Smoked Salmon</u> – Sliced lox accompanied by a blend of cream cheese, capers, lemon, dill, and onion with toast points	\$150.00 (Serves Approximately 30 Guests)
<u>Smoked Shellfish or Fish</u> – Choice of fish or shellfish accompanied by a cream cheese spread with toast points	Market Price (Serves Approximately 30 Guests)
<u>Shrimp Cocktail</u> – Jumbo shrimp on a bed of ice served with lemon wedges and cocktail sauce	\$9.25 per guest
<u>Rigatoni with Chicken Alfredo or Meat Sauce</u>	\$6.00 per guest



Chef Stations

Priced as an addition to your cocktail hour or buffet package for dinner. A la carte pricing available upon request. Requires a uniformed chef to be at the buffet table at a rate of \$100.00 per station.

Pasta Station

A variety of pastas, sauces and a selection of fresh ingredients to create your own pasta dish

\$10.00 per person (minimum of 25 people)

Carved Roasted Steamship

Horseradish, mayonnaise, whole grain mustard and rolls

Market Price

Carved Roasted Prime Rib

Au Jus and Horseradish-Dill Cream Sauce

Market Price

Carved Roasted Pork Loin

Slow roasted pork loin stuffed with Sweet Chili and Ginger glaze

\$150.00 each

Wedding Cake Accompaniments

Chocolate Covered Strawberry

\$2.00 per guest

Vanilla Ice Cream

\$3.00 per guest

Fruit Sorbet

Choose your flavor of sorbet to compliment your Wedding cake.

\$2.50 per guest



Additional Custom Desserts

We have the capability of offering a vast selection of beautiful dessert offerings. If you choose to have something other than or in addition to a traditional wedding cake for your special day, just let us know and we will do our best to accommodate your requests and provide you with a price quote.

Cake Cutting

Cake cutting services are offered to our couples as a complimentary service if the cake is served buffet style. If you desire the cake to be served individually, the fee is \$1.00 per person.

Game Packages

Enhance your cocktail hour with some lawn games.

From Corn Hole, Giant Jenga and Ring Toss to Ping Pong.

Prices start at \$150.00

Other games may be available upon request

Additional Rental Items

Common rental items added to packages are:

High top tables - \$17.00/table

White Garden Chairs- \$4.25/chair*

Fruitwood Chairs- \$5.25/chair*

Wooden Benches for ceremony- \$35.00/bench Typically seats 4-5 guests

Gold Chiavari chairs with ivory chair pads- \$7.00/chair*

Gold Chargers- \$1.00/plate

Cotton or Satin Chair covers and Sashes \$4.25/person

Ruched or Pillow Chair covers \$5.25/person

*Subject to additional delivery charge if less than 75 chairs

Every couple has a different vision and we are here to help make that happen.

Other rental items are available upon request.

Prices Subject to NH state tax and Inn Function Fee -Updated 2019



Rehearsal Dinner

Start your wedding weekend off at The Woodbound Inn and greet your guests with a welcoming dinner on the first night of their stay. We can accommodate your rehearsal dinner for 10 to 100 and more. Choose from our many offerings, from a casual buffet to a formal sit down dinner. Room rental rates are 50% off what is listed on the first page except for the Beach which is the same. Sample Menus are listed below and include a soup or salad, dessert and coffee/tea station.

Baked Haddock

Baked Atlantic haddock with white wine and Panko crumb topping... ~30

Slow Roasted Pork Roast Loin*

Slow roasted center cut pork loin with sweet chili and ginger glaze... ~30

Chicken Milanese

Citrus Herb crusted chicken with heirloom tomato and thyme sauce ... ~30

Filet Mignon

with Gruyere cheese, crispy shallots and a mustard duo sauce ... ~38

Vegetable Wellington

Fresh seasonal vegetables and Artisan cheeses wrapped in puff pastry...with Roasted Red Pepper cream sauce... ~25

Stuffed Chicken

Chicken breast stuffed with Sundried Tomato, Spinach and Asiago with Supreme Sauce...~30

Prime Rib*

Slow roasted Prime Rib with horseradish cream and au jus ... ~35

Pan Seared Salmon

Caper crusted Atlantic Salmon with white wine butter ... ~31

**Subject to Carving fee*



Post Wedding Brunch

Relax the next morning with your guests and thank them for celebrating your special day! Our post wedding brunch will allow you to once again greet your guest, thank them for coming and say goodbye as you start your new life together.

TRADITIONAL

\$22 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



TRADITIONAL w/ Omelet Station

\$25 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



Beverage Service

The Woodbound Inn is licensed by the State of New Hampshire to serve alcoholic beverages. The

Woodbound Inn complies with age requirements and safe service principles of serving alcoholic beverages. The Woodbound Inn will have non-alcoholic beverages available at all times. No outside alcoholic beverages can be brought into a private party or function, nor can they be consumed in public spaces. A uniformed bartender is provided for all bar service. Alcoholic beverages to be consumed in public spaces must be purchased through The Woodbound Inn.

Cash Bar: All drinks are purchased on a cash basis from the Woodbound Inn.

Open Bar by Consumption: 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 segments of a function (i.e. cocktail hour, cocktail hour & reception) and/or by type of alcohol.

Open Bar by Specific Dollar Amount: A specific dollar amount that you are comfortable with will be added to the invoice. The bartender will tally all the beverages ordered until the given amount has been fulfilled. Once the given amount has been fulfilled the bar will then move to a cash bar.

Beverage Station

Lemonade and Iced Tea or Canned Soda and Bottled Water \$2.50 per person

Champagne Toast- \$4.00 per person *Included in packages



Liquor Brands and Beers

Subject to change

Call Brands	Smirnoff	Dewar's White Label
	Bacardi Silver	Canadian Club
	Cuervo Gold	Jim Beam
	Beefeater	
Premium Brands	Grey Goose	Johnnie Walker Black
	Captain Morgan	Patron
	Makers Mark	Tanqueray
	Crown Royal	Southern Comfort
Cordials/Liqueurs	Kahlua	Bailey's Irish Cream
	Chambord	Frangelico
	Grand Marnier	
Domestic Beers	Budweiser	Bud Light
	Coors Light	Miller
Imported & Craft Beers	Samuel Adams	Seasonal Beer
	Harpoon IPA	Angry Orchard

Specialty Beverage Service

We can customize your bar to suit your desires, including but not limited to specific brands, kegs and signature cocktails. Specialty beverage service will be priced accordingly.

Sangria -Choice of Red or White Wine and seasonal fruits	\$275/ 5 gallons
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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



VENDOR LIST

This vendor list is compiled of individuals or companies that have worked here in the past and have represented the couples well. You are not required to use any of these vendors.

Officiants

Bonnie McCarthy, Ceremonies from the Heart (603) 239-4088
www.ceremoniesfromtheheart.ws

Jane E. Rokes, Off 2 Wed, (603) 313- 4107 www.weddingwire.com/biz/jane-rokes-nh-justice-of-the-peace-wedding-officiant-keene/795fa1aaf212b4a2.html

E. Ann Poole, Splendid Ceremonies (603) 478-1178 www.splendidceremonies.com

Patricia Trow Parent- Your JP- NH Justice of the Peace (603)355-9072, www.yourjp.com

Flowers

Coll's Garden Center (603) 532-7516 <http://www.collsgardencenter.com/>

The Occasional Florist (603) 899-5545 deemail@myfairpoint.net

Naturally Elegant Designs (603) 358-9800

Daffodil's Flowers & Gifts (603) 532-8282

Cakes

Cakes For All Occasions (978) 632-7634 www.cakesforalloccasions.org

DJ's / Music

Jim O'Laughlin (603) 899-2245 <https://www.facebook.com/pages/Jim-OLoughlin-Professional-Disc-Jockey-services/127540713572>

Main Event DJ (888) 833-8293 <http://www.amainevent.com/>

Platinum Productions (888) 968-7135 <https://goplatinumproductions.com>

David William Ross Guitarist (603) 209-5962 www.LiveGuitarNewEngland.com

Photographers



DreamLove Photography (573) 356-6721 www.dreamlovephotography.com

Solare Photography www.solareweddingphotography.com, (978) 968-4063

Kendal J Bush (603) 345-3686 www.kendaljbush.com

Stephanie Rita Photography (603) 499-2607 www.stephanieritaphoto.com

Boro Photography <http://www.borophotos.com/>

Adam Peschke Photography www.PeschkeProductions.com (603) 661-4043

Hair and Make-up

Studio 105 (hair and make-up) 93 Grove St, Peterborough, NH 03458 603-924-9800

Jamie McLeod (hair and make-up) 603-289-1171

Others

Adventure Limo (603) 357-2933 www.advlimo.com

Terrapin Glassblowing Studio (603) 593-5073 www.terrapinglass.com

Country Bridals (603) 532-7641 www.countrybridals.com Offers tuxedo pick up at the Woodbound

Vicuna Chocolate (603) 924-2040 www.vicunachocolate.com Unique Chocolate Favors



2019 Peak Season Rates

Peak season May 1, 2019 - October 31, 2019

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	\$119.00	\$199.00
Main Inn Twin Rooms	\$109.00	\$189.00
Main Inn 2 Room Suite	\$149.00	\$249.00
Edgewood Double	\$149.00	\$199.00
Edgewood King	\$129.00	\$209.00
One Bedroom Cabin	\$169.00	\$249.00
Two Bedroom Cabin	\$209.00	\$299.00
Lakewood - 2 BR stand-alone cabin	\$239.00	\$339.00

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

Deposit: The Woodbound Inn requires a one night deposit of room and tax.

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