

≡ Welcome ≡



Inn at
WOODSTOCK HILL

Congratulations on your engagement and thank you for your interest in The Inn at Woodstock Hill regarding a wedding reception. A wedding reception is available for the following dates and time frames. Please contact us for additional dates and times.



Friday's, Saturday's, & Sunday's

Daylight Wedding Time 11:00AM – 4:30PM

Candlelight Wedding Ceremony Time 5:30PM – 11:00PM

Friday & Sunday Times are Flexible



The Grounds of the Inn are just breathtaking. Our spring and summer gardens, the fall foliage, and the snow covered hills provide gorgeous backdrops for your wedding day pictures. The romantic elegance, tranquil beauty, and luxurious comfort of the Inn are perfect for creating many unforgettable memories of your special day.

Please review the enclosed information. Feel free to call us with any questions you may have. We are able to set up appointments for you to tour the Inn and discuss options and details. We look forward to assisting you in making your wedding reception a memorable occasion.

Sincerely,

The Staff at The Inn at Woodstock Hill

Wedding Ceremonies and Receptions

Thank you for considering The Inn at Woodstock Hill for your upcoming wedding. Built in 1816, this historic building is centrally located in Connecticut's northeast "Quiet Corner" off scenic Route 169 and easily accessible to Hartford, Providence and Boston. Known for our warmth, courtesy and attentiveness, our skilled chef and professional staff will be able to assist you in creating the wedding you have always dreamed of.

Wedding Package

- All setup and cleanup. Includes placement of place cards and favors
- Tables, chairs, china, silverware, and glassware
- White or ivory table linens and white, ivory, or burgundy napkins
- Oil candles and/or hurricane globes for each table
- Use of front rooms and patio, weather permitting, for your Cocktail & Hors d'oeuvres Social
- White glove service for the passing of Hors d'oeuvres
- Use of function space for dinner and dancing
- Dance Floor
- Professional wait staff and bartending services
- Non-smoking environment/No sparklers, fireworks or open flame items
- Wedding consultation services, provided by our professional Events Manager



Reception Service Fees

for the use of these facilities and amenities are

0-50 guests	\$750.00
51-119	\$1,700.00
120 +	\$2,200.00



94 Plaine Hill Rd. Woodstock, CT 06281 860-928-0528 Fax: 860-821-8561 innwood@gmail.com

Initials: _____

Ceremonies

Outdoor ceremonies may be held from May 15th to October 1st at our gazebo or on the side lawn in favorable weather. After October 1st or in case of inclement weather, indoor ceremonies may be held in our front rooms, accommodating 75 guests, standing room only. Tent arrangements can be made through our Events Manager for an additional fee. Our ceremony package includes use of the ceremony site, the setup and breakdown of white folding chairs, use of our sound system, and ceremony coordination.



Ceremony Service Fees

0-50 guests	\$200.00
51-119	\$350.00
120 +	\$500.00



Wedding Times

Wedding ceremonies and receptions are booked in five and ½ hour intervals. If available, wedding times may be extended for an additional fee of \$250.00 per hour.

Saturday Daylight Wedding – 11:00 AM to 4:30 PM
Saturday Candlelight Wedding – 5:30 PM to 11:00 PM
Friday or Sunday Weddings – Times are flexible

- Last call is made ½ hour before the end of your reception
- Music must end 15 minutes before the end of your reception.
- For extended evening receptions, music must end no later than 11:00 PM

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Seating Capacity

May 15th to October 1st

Our maximum seating capacity, combining indoor seating in our Main Dining Room and adjoining Small Dining Room with outdoor seating on our Canopy-Covered Deck, is 200 guests. Our maximum seating capacity with indoor seating only in our Main Dining Room and adjoining Small Dining Room is 112 guests.

October 1st to May 15th

Our maximum capacity for indoor seating only in our Main Dining room and adjoining Small Dining Room is 112 guests. Our Private Dining Room in the front of The Inn is available for use if you are planning a small, intimate wedding reception with a guest count of 32 or less.



Food and Beverage Service

All of our wedding menus include:

- Chef's Selection of Hors d'oeuvres served butler-style on silver trays with white-glove service
- Champagne toast
- Sit-down or buffet meal
 - Children 10 and under eating from the wedding menu – ½ off the menu price*
 - Children's meals - Chicken Fingers and Tater Tots or Pasta - \$15.00 per plate*
 - Vendors eating from the wedding menu – Regular menu price*
 - Vendor meals selected by our Chef on the day of your wedding - \$20.00 per plate*
- Wedding cake
 - The Inn offers cake selections from which you may choose or you may bring in a picture of the cake you prefer. Additional charges may apply for specialty items or intricate details.*

Please refer to the "Wedding Beverage" insert for information regarding bar and beverage options

**Due to market fluctuations, menu and bar prices are subject to change.*

Final menu and bar prices will be quoted one year prior to your wedding date.

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Initials: _____

Guest Count

At the time of booking your wedding you will be required to provide us with an expected guest count. 85% of this original expected guest count will be the minimum number of guests for which you will be charged. If your guest count exceeds this number, you will be charged accordingly. _____

Final guest and entrée counts, including vendor and children's meals, are required two-weeks prior to your wedding date. Weddings that are serving a sit down meal must provide their seating chart and a guest list with entrée selections by table one week prior to your wedding date. Place cards and/or a seating arrangement map are to be provided by the Couple.

Overnight Accommodations

The Inn offers twenty-one beautiful overnight guest rooms with many amenities. Please notify our Events Manager if you are interested in reserving a block of eight or more rooms.

Deposits, Confirmations and Final Payment

A non-refundable \$1,000.00 deposit is required no later than one week from the date of booking. If The Inn does not receive this deposit within the one week, the date will be released. The deposit confirms and holds the wedding date and is credited towards your final bill.

A meeting will be scheduled 3 months prior to your wedding date. At the time of this meeting, you will be required to pay an additional payment of 50% of the estimated total of your wedding. This payment is non-refundable.

An invoice will be sent to you once the final count is given and the balance due must be paid the week prior to your wedding. Payment is required in the form of cash or bank check.

Final accounting will be done on your wedding day. If there is a balance, it must be paid immediately following your reception.

Cancellation Policy

Should cancellation become necessary, the Inn will retain any deposits and payments made toward your wedding. If there is a need to change your function date, your deposit and payments may be applied towards the new date. All cancellations and date changes must be received in writing.

Taxes and Gratuity

All food and beverage costs are subject to 6.35% CT Sales Tax and 20% Gratuity.

Any additional fees are subject to 6.35% CT Sales Tax.

All overnight guest rooms are subject to 15% CT Occupancy Tax.

Wedding Date and Time

Signature of Bride/Groom

Date

Signature of Bride/Groom

Date

94 Plaine Hill Rd. Woodstock, CT 06281 860-928-0528 Fax: 860-821-8561 innwood@gmail.com

Initials: _____

Menus

All menus can be prepared gluten free upon request.

Wedding Menu S-1

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Prime Rib of Beef with Yorkshire Pudding

Drizzled with a Merlot Au Jus and served with Dijon-Roasted Red Potatoes and Vegetable Medley

Mustard Dill Crusted Salmon Filet with Honey Glaze

Served with Wild Rice Pilaf, Fresh Lemon and Vegetable Medley

Chicken Francaise

Chicken Breast lightly coated with Corn Meal and Basil,

Served over Linguini and tossed in a Light Lemon and Capers Sauce



Your Choice of a Classic Wedding Cake

Price Per Person \$71.00

(All Food and Beverages are subject to 6.35% Sales Tax and 20% Gratuity)

Wedding Menu S-2

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Roast Carved Beef Tenderloin

Topped with Béarnaise Sauce and served with Baked Stuffed Potato and Vegetable Medley

Pecan Encrusted Red Snapper Filet

Topped with a Mango Salsa and served with Lemon Couscous, Fresh Lemon and Vegetable Medley

Chicken Julia

Boneless Chicken Breast Filled with Cranberry Stuffing, Drizzled Gravy and served with Scalloped Potatoes and Vegetable Medley



Your Choice of a Classic Wedding Cake

Price Per Person \$75.00

(All Food and Beverages are subject to 6.35% Sales Tax and 20% Gratuity)

Wedding Menu S-3

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast

Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Baked Rack of Lamb Dijon Seasoned with Whole Grain Mustard and Rosemary
Served with Garlic-and-Herb Roasted Red Potatoes and Vegetable Medley

Thai Shrimp and Sea Scallops
Stir Fried with Fresh Vegetables, Red Curry, Coconut Milk and served over Rice Noodles

Roasted Duck A L'Orange
Slowly Roasted Boneless Half Duck served with our Classic Orange Glaze



Your Choice of a Classic Wedding Cake

Price Per Person \$85.00

(All Food and Beverages are subject to 6.35% Sales Tax and 20% Gratuity)

Wedding Buffet Menu B-1

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast

Caesar Salad- Traditional Caesar topped with Shredded Romano

Mediterranean Salad- Vegetable Medley of Olives, Sundried Tomatoes,
Artichoke Hearts, Roasted Eggplant & Peppers

Vine Ripened Tomatoes and Fresh Mozzarella Cheese Salad -
With Basil, Cracked Peppercorns and Extra Virgin Olive Oil

Assorted Bread and Roll Basket with Whipped Butter



Carved Flat Iron Steaks Au Jus - With Dijon Mustard and Horseradish Sauce

Mushroom Strudel - Sautéed Onions and Mushrooms with Garlic, Lemon Thyme
and Chives, Rolled in Filo Dough

Chicken Princess - Chicken Breast with Asparagus in a Sherry Cream Sauce

Stuffed Filet of Sole - With a Dill Hollandaise stuffed with Crabmeat

Assorted Vegetable Medley / Wild Rice Pilaf / Roasted Rosemary Potatoes



Your Choice of a Classic Wedding Cake

Price Per Person \$68.00

(All Food and Beverages are subject to 6.35% Sales Tax and 20% Gratuity)

Food from buffets cannot be taken home as The Inn does prepare extra so that you have a bountiful amount during your function. Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.

Wedding Buffet Menu B-2

Chef's Selection of Hors d'oeuvres
(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Vine Ripened Tomatoes and Fresh Mozzarella Cheese Salad - With Basil,
Cracked Peppercorns and Extra Virgin Olive Oil

Baby Spinach and Blue Cheese Salad - With Asparagus, Dried Cranberries,
Pistachios and Finished with a Blue Cheese Vinaigrette Dressing

Grilled Vegetable Salad - Topped with Grilled Carrots, Tomatoes,
Eggplant, and Peppers, sprinkled with Tarragon and Lemon Thyme

Hummus with Pita Bread Platter

Assorted Bread and Roll Basket with Whipped Butter



Carved Prime Rib of Beef - With Bordelaise, Dijon Mustard and Horseradish Sauce

Carved Turkey Breast - Served with Fresh Cranberry Sauce

Grilled Salmon Filet - With an Herb Butter Sauce

Seafood Newburg - Scallops, Shrimp, Lobster and Langoustines in a Brandy-Cream Sauce

Asparagus and Ricotta Ravioli - Tossed with Olives, Fresh Herbs
and Served with a Light Alfredo Sauce

Assorted Vegetable Medley / Wild Rice Pilaf



Your Choice of a Classic Wedding Cake

Price Per Person \$70.00

(All Food and Beverages are subject to 6.35% Sales Tax and 20% Gratuity)

*Food from buffets cannot be taken home as The Inn does prepare extra so that you have a bountiful amount during the function.
Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.*

Wedding Buffet Menu B-3

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Imported Cheese and Fruit Station

Brie, Gouda, Boursin, Swiss, Cheddar, and Havarti, accompanied by Gourmet Crackers with a Variety of

Freshly Cut Strawberries, Grapes and Melons

Assorted Freshly Baked Rolls and Whipped Butter



Carving Station

Apricot Cinnamon Bread Stuffed Turkey with Fresh Cranberry Sauce

Sage and Pecan Crusted Roast of Pork with Calvados Apple Sauce

Carved Sirloin - Slivered with Garlic and served with Au Jus and Horseradish Sauce

Vegetable Station

Medley of Fresh Vegetables with Herbs and Butter

Spinach Salad with Sliced Baby Bella Mushrooms, Red Onion Ribbons and Sunflower Seeds

Topped with a Honey Mustard Vinaigrette

Seafood Station

Seafood Cioppino - Scallops, Shrimp, Mussels and Langoustines sautéed with Peppers, Onions
and served in a Tomato-Saffron Broth over Linguini

Grilled Salmon with a Lemon, Oregano Topping - Accompanied by Wild Rice Pilaf

Pasta Station

Wild Mushroom Ravioli - Tossed with Roasted Garlic, Peppers,

White Wine and Finished with Grated Parmesan



Your Choice of a Classic Wedding Cake

Price Per Person \$75.00

(All Food and Beverages are subject to 6.35% Sales Tax and 20% Gratuity)

*Food from buffets cannot be taken home as The Inn does prepare extra so that you have a bountiful amount during your function.
Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.*

Hors d'oeuvres

Chef Selection includes, but is not limited to:
Shrimp Cocktail, Spanakopita, Beef Arancini, Variety of Mini Quiches,
Orange Bar-B-Que Beef Skewers, Teriyaki Chicken Skewers,
and a Cheese, Fruit and Vegetable Crudités.



Seafood Selection 50 pieces

Oysters Rockefeller	\$120.00
Coconut Fried Shrimp	\$145.00
Sea Scallops wrapped with Bacon	\$130.00
Lobster Ravioli	\$100.00
Mushroom Caps Stuffed with Crabmeat	\$75.00
Cream Puffs stuffed with Lobster Salad	\$145.00
Blackened Tuna with Creole Sauce	\$115.00

Vegetarian Selection 50 pieces

Mini Vegetable Spring Rolls	\$50.00
Black Bean Empanada with Poblano Peppers	\$50.00
Stuffed Mushroom with Garlic and Herbs	\$50.00
Fresh Mozzarella with Tomatoes and Basil Olive Oil	\$50.00
Potato Pancakes with Chunky Applesauce	\$40.00
Tomato and Artichoke Bruschetta	\$48.00
Spinach and Goat Cheese Focaccia	\$60.00
Curried Vegetable Samosas	\$49.00
Butternut Squash Arancini	\$65.00
Spinach, Artichoke and Asiago Cheese Arancini	\$58.00
Spiced Sweet Potato Cakes	\$63.00

Variety Selection 50 pieces

Pecan Breaded Chicken	\$50.00
Cream Puffs filled with Curried Chicken Salad	\$58.00
Chicken Satay with Spicy Peanut Sauce	\$43.00
Beef Tenderloin Skewers	\$80.00
Empanadas (Puff Pastry filled with Spicy Beef and Rice)	\$50.00
Buffalo Chicken Meatballs	\$68.00
Blue Cheese stuffed Meatballs with Caramelized Onions	\$58.00

Stationary Displays serves 50 guests

Middle Eastern Platter \$75.00

Hummus, Baba Ganoush, Rosemary Infused Olive Oil, and Tabbouleh, served with a selection of Breads including Pita, Olive and Flat Bread.

Sliced Smoked Salmon \$110.00

Served with Capers, Onions, Horseradish and Toasted Pumpernickel

Appetizers, Salads, & Intermezzos

Appetizers *Additional price per person*

New England Seafood Chowder	\$4.50
Cream of Asparagus and Fennel Soup*	\$4.00
Chilled Cream of Peach Soup*	\$4.00
Wild Mountain Blueberry Soup*	\$4.00
Fresh Fruit Cup with a Splash of Cassis*	\$4.00
Lobster Bisque flavored with Saffron and Brandy	\$8.00
Maryland Crab Cake (3oz) with Chipotle Aioli	\$8.00
Fresh Melon and Prosciutto sprinkled with Fresh Cilantro	\$7.50
Wild Mushroom Ravioli (two) drizzled with Roasted Garlic and Herb Olive Oil*	\$4.00
Baked Ziti with Sun-Dried Tomatoes, Artichoke Hearts In a Vodka Cream Sauce*	\$3.50

(*Denotes a Vegetarian Item)

Salads *Additional price per person*

Mesculin Greens with Cucumbers, Tomatoes and Belgian Endive <i>Dressing Choices: Creamy Herb and Raspberry Vinaigrette</i>	N/C
Traditional Caesar with Croutons and Grated Parmesan	N/C
Tossed Asian with Almonds, Oranges and Ginger Dressing	N/C
Waldorf with Apples, Celery and Walnuts	N/C
Tomato and Fresh Mozzarella with cracked Pepper Olive Oil	\$2.00
Poached Pear and crumbled Blue Cheese with Apple Vinaigrette	\$2.00
Baby Spinach and Goat Cheese with Honey-Balsamic Vinaigrette	\$3.00
Chilled Seafood Ceviche (Scallops, Shrimp, Lobster and Langoustines) with a Lemon and Herb Vinaigrette	\$7.00

(N/C Denotes No Additional Charge)

Intermezzo *Additional price per person*

Orange Sherbet	\$2.50
Passion Fruit Sorbet	\$2.80
Chilled Papaya with Lime	\$3.00

Additional Buffet Items

(Changes to existing Buffet Menus will affect the cost Per Person)



Grilled marinated Lamb Chops with Mango Chutney
Empanadas (Puff Pastry filled with Spicy Beef and Rice)
Pecan Encrusted Red Snapper with Pineapple Salsa
Carved Chicken Breast Stuffed with Cranberries and Almonds
Seared Salmon Filet with Honey Mustard Glaze
Baked Lobster Tails with Crabmeat Stuffing
Grilled Venison Chops in a Hunter Sauce
Filet of Sole stuffed with Salmon Mousse
Carved Spiral Stuffed Pork Loin with Spinach and Pine Nuts
Roast Leg of Lamb marinated with Indian Spices and Fresh Mint
Beef Stroganoff with Fettuccini Noodles
Crab Cakes served with Chipotle Aioli
Grilled Double Pork Loin Chop with Ginger Applesauce
Carved Peppercorn-Encrusted Leg of Lamb with Mint Jelly
Scallop and Shrimp Brochette with Béarnaise
Grilled Pork Loin with Spiced Apples and Onions



Stations

Asian Stir-Fry

Choice of Shrimp, Chicken, Beef or Pork

Mediterranean Station

Grilled Lamb Kabobs, Mint Yogurt, Couscous, Tabouleh, Baba Ganoush, Pita Breads, Hummus, Falafel

Mexican Station

Tortillas Wraps, Spicy Meat, Tomatoes, Lettuce, Shredded Cheese, Salsa,
Hot Sauce, Sour Cream, Hot Chili Peppers

Sushi Station

Variety of freshly made Sushi, Sashimi and Maki Rolls,
Accompanied by Pickled Ginger, Wasabi and Soy Sauce

Vegetarian and Vegan Entrées

*(No Charge if replacing an entrée)
(Additional \$2.00 per person if added to existing entrees)*



Vegetarian

Eggplant Piccata

Sautéed with Japanese Breadcrumbs and served with Roasted Red Pepper Coulis,
Duchesse Potatoes and Vegetable Medley

Wild Mushroom Ravioli

Topped with Sun-dried Tomato Sauce, Peppers and Black Olives and served with Vegetable Medley

Spinach Timbale

Served with Roasted Pepper Coulis, Duchesse Potatoes and Vegetable Medley

Angel Hair Pasta with Wild Mushrooms

Tossed with Garlic and Herb Olive Oil and served with Roasted Vegetable Potpourri



Vegan

Baked Acorn Squash

Stuffed with Wild Rice Ratatouille and served with Vegetable Medley

Baked Portobella Mushroom

Stuffed with Sun-dried Tomatoes, Spinach, Black Olives
and served with Grilled Polenta and Vegetable Medley

Thai Stir-Fried Vegetables

Tossed with a Spicy Peanut Sauce and served over Jasmine Rice

Vegetarian Menu

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Salads

(choose one)

Arugula, Fennel, Italian Olives Ricotta Salata
With Lemon-Basil Oil Dressing

Heirloom Beet Salad with Apples
With Honey-Cider Vinaigrette

Beef Steak Tomato
With Buffalo Mozzarella



Entrées

Vegetable Wellington
Portobella, Grilled Sweet Onions, Eggplant, Fontinella Cheese
Wrapped in Phyllo Dough & Served With Roasted Red Pepper Coulis

Stuffed Zucchini
Filled with Sundried Tomato, Roasted Red Peppers, Garlic, Peasant Bread Cubes and Mozzarella

Roasted Vegetable & Goat Cheese Ravioli
Served with a Pesto Cream Sauce

Portobella-Seitan Moussaka

Chile Rellenos
Stuffed with Black Beans, Tomato & Queso Fresca



Your Choice of a Classic Wedding Cake

Price Per Person \$62.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

Venetian Table

(Additional \$5.00 per person)
(Can accompany the Cake or be served after the Wedding in the Front Rooms)



Coffee Station

Assorted Freshly Baked Cookies

Petite Fours

Chocolate Rum Balls

Cream Puffs

Mini Tortes

Deluxe Venetian Table

(May be included after dinner – additional cost)

All of the above Served with... Cappuccino or Latte with Liquor

Kahlua * Grand Marnier * Amaretto * Baileys

Espresso with Sambuca or Anisette

(Additional \$8.50 per person)
(All Decaffeinated choices are the same price)



Chocolate Dipped Strawberries

(\$2.50 Per Person)

Bar

The following options are available for Beverage Service:

1. Open Bar Service: Please refer to Bar Prices on the following page.
Open Bar is based on a per person price, or Price Restricted Bar Service.

2. Cash Bar Service:

All beverages are served on a cash basis, paid for by the guests.

Up to 49 guests-\$200.00 bar fee, 50-100 guests-\$300.00 bar fee, 100 guests or more-\$500.00 bar fee.

3. Price Restricted Bar Service:

Open Bar Service is restricted to a maximum dollar expenditure.

Once the maximum expenditure is reached, the bar will then offer beverages on a cash basis.

4. Choice Restricted Bar Service:

Service is restricted to beverages of your choice on either a cash or Open Bar basis.

The following beverage prices apply:

House Spirits (Well)	\$10.00 per drink
Premium Branded Spirits	\$11.00 – \$15.00 per drink
Domestic Beer	\$4.00 per drink
Imported Beer	\$5.00 - \$9.00 per drink
Soft Drinks	\$3.00 per drink
Assorted Juices	\$3.00 per drink
Frozen Drinks	\$10.00 and up per drink

We offer a variety of festive punches, served in crystal or silver punch bowls.

The following options are available:

1. Non-Alcoholic Fruit Punch:

A delightfully refreshing beverage, prepared with a mix of seasonal fruits, ginger ale, and sherbet.

\$30.00 per punch bowl

2. Sparkling Wine Punch:

A perfect combination of seasonal fruits, white wine, and champagne, topped with slices of lemons and limes.

\$50.00 per punch bowl

3. Hot Mulled Cider:

Perfect for a chilly day and prepared with fresh apple cider, cloves, cinnamon, and orange peel.

\$30.00 per cider bowl

Beverage Policies and Procedures

- 1) All beverages are subject to 6.35% CT Sales Tax and 20% Gratuity
- 2) All beverages consumed on the first floor of the Inn must be dispensed by the Inn. Any beverages not dispensed by the Inn are subject to confiscation.
- 3) Last call is announced thirty (30) minutes before the end of the reception
 - 4) There will be no shots served during your reception
- 5) The Inn reserves the right to limit and control the amount of alcoholic beverages consumed by guests on our premises. The Inn will not serve alcohol to anyone under the age of 21.
- 6) Specialty beverages can be provided with advance notice. Pricing is based upon your selections.

Open Bar Prices

Cocktail Hour (1 Hour)

Liquor, Beer & Wine House Brands \$15.00 per person

Call Brands \$18.00 per person

Cocktail Hour & Dinner with Wine (During Dinner Wine & Soft drinks only)

Liquor, Beer & Wine House Brands \$20.00 per person

Call Brands \$25.00 per person

Entire Function – 5 ½ Hours (During Dinner Wine & Soft drinks only)

Liquor, Beer & Wine House Brands \$32.00 per person

Call Brands \$42.00 per person

House Brands:

Tequila, Scotch, Gin, Bourbon, Vodka, Brandy, Rum.

Selection of Beers and Wine.

Call Brands:

Grey Goose, Absolute, Malibu, Dewar's, Kahlua, Jack Daniels, Jim Beam,
Johnny Walker Red, Seagrams 7, Seagrams VO, Beefeater, Captain Morgan, Bacardi,
Jose Cuervo Tequila, Amaretto Disaronno, Baileys.

Selection of Beers and Wine.

Top shelf liquor is available at an extra charge or on cash bar basis.

Room Policies

Policy for Overnight Room Blocks

Please review this policy carefully and allow The Inn to answer any questions you may have prior to signing this policy. A signature and credit card number are required before any overnight guest rooms will be blocked.

Room Information - The Inn at Woodstock Hill offers twenty-one lovely overnight guest rooms with thirteen rooms on the second floor, five rooms on the third floor, and three rooms in our Cottage. Each room has a private bathroom, telephone, television, DVD, high-speed Internet access, iron, ironing board, hairdryer, and come with our Continental Breakfast Buffet. Cots, cribs, and air mattresses are available upon request.

Group Rates - A group rate of \$185.00 per evening plus 15% CT State Occupancy Tax will apply to a block of eight or more rooms. This rate is based on double occupancy; a \$15.00 charge applies for additional guests. Rooms are assigned at The Inn's discretion.

Deposit - A credit card number with expiration date and CID code, name, address and phone number are required to hold a block of overnight guest rooms. Payment for any unreserved rooms that remain within the block will be charged to the credit card or The Inn can be paid using cash or a check.

Holiday Bookings - A two-night minimum applies for rooms blocked on holiday weekends.

Evening Functions - The rooms directly above the dining room must be reserved in the block for any guest hosting an evening function at The Inn.

Guest Reservations - Any guests wishing to reserve a room in the block must contact The Inn directly. Rooms will be assigned on a first come, first serve basis. An address, phone, and credit card number will be required from each guest.

Cancellations - Two-weeks after signing this policy, all rooms reserved in the block become final. If a room in the block is not needed or cancelled, we will attempt to resell it to release financial responsibility from either the original booking party or the guest who had reserved the room.

Date(s) of Block: _____ Number of Rooms: _____

Credit Card Number: _____ Exp Date: _____ CID Code _____

Name: _____ Phone Number _____

Address _____

I, the undersigned, understand that by signing this policy, my credit card may be charged for unbooked rooms in my room block.

Signature _____ Date: _____

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