



# A Great Place To Start!

Inn at  
Baldwin  
Creek  
Mary's Restaurant



Farm-Fresh Cuisine \* Historic Red Wedding Barn  
Expert Event Coordination

802.453.2432 \* Bristol, Vermont  
www.innatbaldwincreek.com



LUCAS DESOUSA PHOTOGRAPHY

CUMRIAN PHOTOGRAPHY





**Congratulations** on your upcoming wedding and thank you for considering The Inn at Baldwin Creek as you begin your wedding plans. We would love to host your wedding and we are confident that our outstanding cuisine celebrating the seasonal foods of Vermont and our passion for detail will surpass all of your expectations. Experience spring tulips, fall foliage or the splendor of our working organic garden in the midst of summer. You and your guests will enjoy the essence of Vermont at any season.

The Inn is set on twenty-five picturesque acres with beautiful vegetable, herb and flower gardens, spacious manicured lawns and dense woods traversed by rippling Baldwin Creek. Listed on Vermont's Register of Historic Places, our historic farmhouse Inn houses Mary's Restaurant on the main floor and five guest bedrooms on the second floor. Our private and unpretentious setting is easily accessible from Burlington, Middlebury and Waitsfield.

We host only one event per weekend, allowing you total flexibility in your planning. There are no pre-set arrival or departure times, no pre-determined menus. Your reception is planned with only you in mind. Our historic Red Barn is ideal for small weddings or rehearsal dinners for up to sixty-five guests. Smaller receptions or post wedding brunches for up to forty-five guests are often held in the Inn's main dining room. For receptions of up to two hundred guests, a stunning white, peaked tent is located adjacent to the Red Barn and serves as the dining room. The Red Barn then becomes the perfect spot for music and dancing at the reception. On site wedding ceremonies of up to one hundred thirty-five can be hosted at the arbor on the South Lawn or in the historic Red Barn.

Area bed and breakfasts, inns, and hotels, in close proximity to the Inn, offer additional lodging for large gatherings with out-of-town guests. Shuttle buses may easily be arranged to transport guests to and from the Inn.

You can be assured that your wedding will be smoothly and professionally handled. We pride ourselves in attending to the smallest of details that make such a difference. To insure a carefree and memorable wedding day we handle the food, wedding cake, beverages, staffing and tent rental for you. When you decide to have your wedding at Baldwin Creek you will never be bothered with questions or decision-making on the day of your wedding. Long before your special day every aspect of the day will be planned, from ceremony to wedding cake, and every step in-between.

The enclosed information will be helpful as you begin planning your reception. Please call if you have any questions as you review it, or if you would like to check availability on a specific date. Summer and fall weekends book up quickly.

I am happy to meet with you at your convenience. I will give you a tour of our beautiful property and share photos of past weddings for you to view. We welcome the opportunity to make your reception as personal and individualized as you. I look forward to hearing from you in the near future.

Sincerely,  
Laura Mack, Events Coordinator

# Wedding Information

Mary's at Baldwin Creek Inn has a reputation for creative, award winning meals and personal service. Our weddings are no exception. Each wedding reception is carefully planned and executed. Our food, setting and service are designed to showcase your wedding day like no other.



## GENERAL

Most of our wedding meals are buffets as the enclosed menus reflect. If your wedding reception or rehearsal is under 50 guests, you may instead choose a full service plated meal. There is a limit of two entree choices per function for plated dinners. We require specific counts on each entree ten days in advance. A separate menu offering of plated meals is available; please inquire.

To insure proper staffing levels and the appropriate amount of food and beverage, final menu selections are required at least four weeks in advance of the event. Guaranteed guest counts are required 14 days prior to the event. This guarantee of guests or the actual number served, whichever is greater, will be the number that you will be charged for. In the event that no guarantee is received, your original booking numbers become your guarantee.

We hold a state liquor license and are keenly aware of our responsibility for safe liquor service. Ordinances strictly prohibit alcoholic beverages to be brought into any of our events. We also reserve the right to refuse alcohol service to any individual or one that we feel places their safety or our liquor license in jeopardy.

## FOOD AND MENU

First and foremost, our food has always set us uniquely apart. We can guarantee that your event will long be remembered for our award winning food. Our food is priced per person, based upon your final choice of appetizers and menu selection. All functions are subject to current Vermont rooms and meals tax plus gratuity.

## LIQUOR AND BEVERAGE

All liquor and beverage costs are based upon actual consumption. The final bill will depend on the beer, wine and liquor you choose. Many options are available to help keep the beverages within your budget. Generally the average cost of a four-five hour reception with beer, wine and champagne is \$30.00-\$38.00 per person. A full open bar with liquor will usually run \$15.00--18.00 per person additionally.



## STAFF

Our service staff is experienced in all aspects of catering service. We ensure adequate staff members to provide a smoothly run function at all stages. They are always neatly groomed and professionally dressed. The size, menu and complexity of your event determine final staffing levels. Our staff charge usually averages a 20% gratuity on all food and beverage costs. More complex or off-site events often require staffing beyond normal and will be charged accordingly.



### LODGING

Our small, intimate Inn is a wonderful place for you and your guests to call home for the weekend. The five guest rooms are located on the second floor of the Inn. Three rooms are furnished with a queen bed. We additionally offer two two-room suites; one with a king bed, and day trundle bed in a small adjoining bedroom, the second suite is with a queen bed in the bedroom and two twin beds in the sitting room. In order to provide you with our undivided attention throughout the weekend, we ask that you reserve all five of the bedrooms. A two-night minimum is required during the summer and fall. A three-night minimum may be required during peak season and on holiday weekends.

At the time your wedding date is confirmed with a deposit, all currently available rooms will be immediately held in your name. Ninety days prior to your wedding please provide us with a guest list for the overnight rooms, including the guest's name, email address and telephone number. Final payment arrangements are determined at this time. Room charges may be directly billed to the guests or the charges may be added to your master bill. Written confirmation is emailed to all guests staying with us.



### FACILITIES/CO-ORDINATION

Our co-ordination/facilities charge includes many necessary aspects of your wedding event. An important piece of our service includes our personal planning and coordination of all the essential arrangements for your event. A preliminary planning meeting, usually lasting about two hours, maps out the main ideas: the basic style of the event, the menu, bar arrangement, and schedule. Initial questions and concerns are discussed and resolved. At the close of the planning meeting, a foundation and understanding is built for your wedding, so as things arise in the future they can be handled easily.

The use of our Red Barn and extensive grounds during your wedding reception is included. Also included are the buffet tables, dining tables and chairs. Also, the china, the silverware, white linen napkins and tablecloths, votive candles for the dining tables, and water, wine and champagne glassware for the dining tables. Tent, tent lighting, and any additional specialty rental needs, are not included and are billed separately.

For receptions of up to 150 guests, the coordination-facilities charge is \$3500.00 for Friday, Saturday or Sunday events  
\$1800.00 for Monday-Thursday events

For receptions between 150-200, add \$15.00 per person for each additional guest over 150

Receptions for fewer than 75 guests: \$1000 base plus \$15 pp weekends; \$500 plus \$15 pp on Monday-Thursday

Ceremony Site Fee (for ceremonies of up to 135 guests) is \$400.00

### RENTALS

Rental charges are posted to the master bill and include the tent and lighting as well as other possibilities: heaters, chair covers, chandeliers, colored tablecloths, colored napkins, etc. Handling the coordination of the rentals guarantees the best product without any surprises.





### COURTESY DISCOUNTS

We offer a courtesy food discount for your photographer, musicians and Justice of Peace. A half price meal is extended to any support personnel you hire for services during your reception. Please make sure that you include them in your final guest count so that we make sure that the food amount is correct. Meals for children under 12 are also extended half price meals.

### DEPOSITS AND CONFIRMATIONS

A confirmation deposit is required to hold your wedding date and is applied to the cost of your wedding. This deposit is non-refundable unless cancellation occurs more than eight months before the event. Any costs already incurred before cancellation, plus a \$250.00 administrative fee, are deducted from the refunded deposit. If cancellation occurs within eight months before the event date, there is no refund of the deposit.

The *confirmation deposit* is based upon the number of expected guests.

Less than 100 guests requires a deposit of \$1000.00  
100-149 guests requires a confirmation deposit of \$1500.00  
150-200 guests requires a confirmation deposit of \$2000.00

*Payment schedule:* 50% of the estimated reception cost is due fourteen days prior to the function. Full payment of the entire balance due - including food, beverage, rental, tax and service as well as any lodging charges is payable at the completion of the function.

### MISCELLANEOUS INFORMATION

Costs of all other outside vendors will be the responsibility of the client. We will be happy to suggest these services for you if you would like. A referral list of various local vendors is available.

We have worked with many local florists, photographers and musicians and can offer some recommendations. We have photographs showing ways other weddings have used flowers here that you may find helpful. Many wedding photographers have also worked at Baldwin Creek.

Music is another important part of the wedding reception. We will gladly share our knowledge with you, helping to recommend a band or DJ that will be right for your event. We ask that your musicians coordinate their set up with us prior to the event, so that your event is not disrupted. The Red Barn has more than ample electrical supply and space for most bands. All music must end by 10:00 p.m.

## Hors d'oeuvres

### Hot Selection - Passed

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#### MEATS

Phyllo Pastry Cups with Tenderloin Tips and Mushrooms in Dijon Sauce . . . . .	15.00
Curried Chicken and Apples . . . . .	13.00
Beef Roll-ups with Peppers and Scallions, marinated and grilled . . . . .	15.00
Maple Smoked Pork Loin with Maple Mustard Sauce . . . . .	14.00
Sausage, Apple and Vermont Cheddar Puffs . . . . .	14.00
Glazed Duck Breast on Crisp Sweet Potato Wafer . . . . .	15.00
Rosemary Skewered Lamb and Eggplant with Curried Maple Sauce . . . . .	15.00
Sesame Chicken Bites with Honey Jalapeno Sauce . . . . .	13.00
Gingered Chicken Satay with Peanut Sauce . . . . .	13.00

#### SEAFOOD

Sea Scallops Wrapped in Bacon . . . . .	15.00
Mini Maine Crab cakes with a Key Lime Coconut Mayonnaise . . . . .	15.00
Grilled Prosciutto Wrapped Shrimp . . . . .	15.00
Phyllo Pastry Cups filled with Seafood in a Sherried Lobster Sauce . . . . .	15.00
Shrimp and Scallop Tarts in a Curried Coconut Sauce . . . . .	15.00
Grilled Swordfish on Ginger Jalapeno Rice Cakes . . . . .	15.00
Smoked Salmon Corn Clouds with Sour Cream . . . . .	15.00
Sea Scallops with Minted Pea Puree on Potato Crisps . . . . .	15.00

#### VEGETARIAN

Phyllo Triangles with Spinach and Feta . . . . .	10.00
Seasonal Wild Mushroom and Leek Tarts with a Scallion Sour Cream . . . . .	12.00
Baked Mushroom Caps stuffed with Spinach Pesto . . . . .	11.00
Phyllo Pastry Cups with Grilled Vegetables and Red Pepper Pesto . . . . .	10.00
Black Olive, Artichoke, Tomato and Spinach Pesto Flatbread Pizza . . . . .	11.00
Pizza with Wild Mushroom and Fontina Cheese . . . . .	11.00
Eggplant Crisps with Oven-dried Tomato and Mozzarella . . . . .	12.00
Sweet Potato Pancakes with Crème Fraîche . . . . .	10.00
Wild Mushroom and Roasted Garlic Potato Crostini . . . . .	12.00
Blue Cheese Popovers . . . . .	11.00
Twice Baked Potato Wedges with Roasted Peppers and Vermont Cheddar . . . . .	11.00

Priced by the dozen. Minimum order is two- dozen of any one item.

We suggest five-six pieces per person per hour and recommend a selection of both passed and stationary appetizers.

Prices subject to Vermont Rooms and Meals Tax and 20% Service Charge

# Hors d'oeuvres

## Cold Selection – Passed

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### MEATS

Crostini with Chilled Sliced Beef Tenderloin with Artichoke Pesto and fresh Parmesan . . . . .	15.00
Asparagus wrapped with thinly sliced Smoked Vermont Ham . . . . .	14.00
Spicy Moroccan Chicken Roll-ups . . . . .	13.00
Chilled Steak au Poivre with Green Peppercorn Sauce . . . . .	15.00
Curried Chicken Salad on Apple Slices . . . . .	13.00
Sliced Roulade of Chicken with Ham, Basil and Mozzarella . . . . .	13.00
Lemon Chicken Salad in Herbed Tartlets . . . . .	13.00
Melon wrapped with thinly sliced Prosciutto . . . . .	14.00

### SEAFOOD

Smoked Atlantic Salmon on Crostini with a Lime Horseradish Cream . . . . .	15.00
Seafood Mousse on Cucumber Rounds . . . . .	15.00
Chilled Marinated Shrimp wrapped with Snow Peas . . . . .	15.00
Spicy Tuna rolled in Cucumber . . . . .	15.00
Chilled Grilled Shrimp with Fennel & Lemon, Key Lime Sauce . . . . .	15.00
Chilled Cajun Shrimp with Lemon Remoulade . . . . .	15.00
Seared Salmon and Potato Terrine . . . . .	15.00
Herb Crusted Swordfish Bites with Wasabi Crème . . . . .	15.00

### VEGETARIAN

Roasted Vegetable Terrine on Crostini . . . . .	11.00
Pastry Cups with Grilled Vegetables and Avocado . . . . .	11.00
Cherry Tomato stuffed with Hummus, topped with Chives . . . . .	10.00
Gorgonzola Cream Cheese in Cucumber Cup, with Red Pepper . . . . .	11.00
Mixed Olive Salad in Cherry Tomato . . . . .	11.00
Mushroom Caps stuffed with Boursin and Vegetables . . . . .	10.00
Vegetable Sushi with Soy Dipping Sauce . . . . .	11.00
Herb Crusted Goat Cheese Rounds on Crackers . . . . .	10.00
Marinated Eggplant and Red Pepper Spread on Crostini . . . . .	10.00

Priced by the dozen. Minimum order is two- dozen of any one item.

We suggest five-six pieces per person per hour and recommend a selection of both passed and stationary appetizers.

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## *Appetizer Boards – Stationary*

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Garden Vegetable Crudités Basket with Assorted Dipping Sauces . . . . .	45.00
Grilled Vegetable Display with Red Pepper Dipping Sauce . . . . .	45.00
Domestic and Imported Gourmet Cheeses, Fresh Fruit, Assorted Crackers . . . . .	55.00
Salsa Bar –Fruit and Vegetable Salsas for dipping with Chips and Crisps . . . . .	45.00
<i>Apple, Ginger and Beet Salsa _ Mixed Tomato Salsa</i>	
<i>Grilled Vegetable Salsa _Tropical Fruit Salsa</i>	
Our Own Smoked Atlantic Salmon, Lemon Scallion Cream (average 3# side) . . . . .	65.00
Basket of Cocktail Biscotti . . . . .	45.00
<i>Orange, Pistachio and Black Olive _ Fennel and Golden Raisin</i>	
<i>Browned Butter, Lemon and Capers</i>	
Hot Crabmeat Dip served with Crispy Pita Wedges . . . . .	65.00
Nut Assortment . . . . .	50.00
<i>Gingered Pecans _ Warm Mixed Nuts with Rosemary and Shallots</i>	
<i>Maple Glazed Almonds _ Toasted Peanuts with Indian Spices</i>	
Antipasto Rustica Sampler . . . . .	75.00
<i>A Combination of Meats, Vegetables and Assorted Relishes and Chutneys</i>	
Gulf Shrimp Bowl (3#) with Cocktail Sauce . . . . .	70.00
Assorted Cocktail Puff Pastry Straws . . . . .	45.00
Brie Wheel glazed with Caramel Brittle and Pecans . . . . .	55.00
<i>Served with Crostini, Apple and Pear Slices</i>	
Vermont Farmhouse Cheese Fondue . . . . .	55.00
<i>Served with Assorted Breadsticks and Vegetables for dipping</i>	

We recommend serving a combination of both stationary and passed appetizers

Boards serve up to 25 guests for approximately one hour in combination with passed

Prices subject to Vermont Rooms and Meals Tax and 20% Service Charge



# Wedding Menu



Our reputation for great food with an ever-changing menu is renowned. Our kitchen uses only high quality products with a strong focus on local and seasonal offerings -including products from our own gardens, to skillfully prepare memorable meals. We strive to provide you with a truly unique experience. Our handcrafted food is the perfect companion to our elegant, yet casual Vermont setting.

In keeping with our tradition of preparing exciting food for each catered event, we offer you the opportunity to create your own original menu. The menu can be entirely designed by you, creating a unique and personal experience reflecting your own culinary tastes

## APPETIZERS

Our receptions begin with a wonderful social hour before the main meal, usually for approximately one hour. Cocktails and appetizers are offered to your guests. You may choose any appetizers, either passed or stationary from the enclosed menus. We have found that a mixture of passed and stationary appetizers usually works best.

We also offer a *Special Appetizer Package* as a prelude for our dinner buffets receptions. Choose four passed hors d'oeuvres: two hot and two cold combined with a stationary appetizer table filled with Vegetable Crudités, Fresh Fruit and Assorted Cheeses and crackers and our Salsa Bar. The Appetizer Package is priced at \$8.00 per person per hour.

## BUFFETS

Our Standard Buffet allows you to choose two entrees, one salad, one starch and three vegetables. Other variations for your buffet can, of course, be made and priced accordingly. For example, your buffet could be increased to include two starches and three entrees, or other variations, such as substituting a starch for a vegetable. All buffets include fresh baked bread or rolls and butter, and our Seasonal Fruit Basket served with freshly ground coffee or tea.

*Buffet Price* is based upon your Main Entree Selection:

One Pasta, Poultry or Vegetarian entrée paired with A second Pasta, Poultry or Vegetarian entrée	30.00
One Meat or Seafood entrée paired with A Pasta, Poultry or Vegetarian entrée	35.00
One Meat or Seafood entrée paired with A second Meat or Seafood entrée	40.00

Prices subject to Vermont Rooms and Meals Tax and 20% Gratuity

## POULTRY ENTREES

Grilled Chicken Breast with Tomato Citrus Butter or Lemon Tarragon Sauce  
Stuffed Chicken Roulade with Spinach, Vermont Ham and Cheddar Cheese;  
Baked Chicken with Lemon, Artichokes and Mushrooms  
Roast Chicken Hunter—Style, with Tomato, Mushrooms, and Caramelized Onion  
Maple Barbecued Chicken Breast  
Chicken with Tomatoes, Olives and Garlic  
Roast Vermont Turkey Breast, carved to order with Seasonal Chutney  
Honey Glazed Chicken stuffed with Morel Mushroom Butter

## PASTA ENTREES

Pasta with Grilled Vegetables in a Pesto Cream Sauce  
Spinach and Roasted Garlic Ravioli with fresh Herbs; Tomato Citrus Sauce  
Pasta with Shrimp, Asparagus and Sun-dried Tomatoes in Tomato-Basil Broth  
Pasta with Shrimp and Scallops with a Lobster Fennel Cream  
Pasta with Chicken and Vegetables in a fresh Tomato Caper Sauce  
Pasta Alfredo with our own Smoked Atlantic Salmon and Spinach  
Ziti with Wild Mushrooms and Shrimp in a Lemon and fresh Herb Sauce  
Lasagna with Spinach and Smoked Ham  
Wild Mushrooms and Spinach tossed in Pasta with Soy Crème Fraîche

## VEGETARIAN ENTREES

Grilled Tofu and Vegetables in a Coconut Chili Sauce  
Portobello Mushroom stuffed with Vegetables  
Polenta and Eggplant Lasagna with Parsley Pesto Sauce  
Seasonal Vegetables in Puff Pastry  
Tempe and Roasted Vegetables with Pasta in Walnut Pesto Vinaigrette  
Seasonal Vegetable Risotto au Gratin

## SEAFOOD AND FISH ENTREES

Baked Swordfish with Tomato Beurre Blanc  
Grilled Swordfish with fresh Herb Butter Sauce  
Swordfish wrapped with Prosciutto; Citrus Gremolata  
Grilled Atlantic Salmon with Lemon Herb Butter  
Champagne Poached Atlantic Salmon Ginger Lime Beurre Blanc  
Planked Salmon with Asian glaze, Wasabi Cream  
Wild Salmon wrapped in Leeks with Lemon Tarragon Butter  
Shrimp and Scallop Skewer with Lime Chili Oil  
Shrimp with Basil-Garlic Butter and Sun-dried Tomatoes  
Halibut with a Herb-Parmesan Crust  
Sea Scallops with a Curried Coconut Sauce  
Sea Scallops au Poivre with Tomato Beurre Blanc  
Sautéed Trout with Lemon and Capers

## MEAT ENTREES

Filet Mignon with Wild Mushrooms and Cracked Black Pepper Sauce  
Beef Tenderloin with Horseradish Crème and Homemade Steak Sauce  
Vermont Sirloin Steak with Red Wine Shallot Sauce  
Beef Tenderloin au Poivre with Green Peppercorn Sauce  
Sliced Beef Tenderloin with Tarragon-Blue Cheese Sauce  
Pecan Crusted Pork with Maple Bourbon Sauce  
Cider brined Pork Loin with Apple, Brandy and Mushrooms  
Rosemary Roasted Pork Loin with Dijon Mustard Sauce  
Vermont Venison with a Portobello Mushroom Sauce  
Grilled New York State Buffalo with Bordelaise Sauce

## MEAT ENTREES (continued)

Herbed Roast Leg of Lamb  
Vermont Leg of Lamb with Minted Pesto and Natural Juices  
Rack of Lamb, Garlic Herb Crusted, with Rosemary Red Wine Jus (add \$2.25)

## GREEN SALADS

Local Organic Greens with grated Carrot and Cucumber Slices; Garlic Maple Vinaigrette  
Watercress and Mixed Greens, served plated, with Oranges and Herbed Vermont  
Goat Cheese with Spiced Roasted Nuts; Raspberry Vinaigrette  
Caesar Salad sided with fresh grated Parmesan Cheese and Anchovies  
Local Organic Greens with Apples and Raisins; Lemon Vinaigrette  
Red and Green Leaf Lettuce with Tomato and Red Onion; Garlic Basil Vinaigrette  
Assorted Mesclun Field Greens with crumbled Gorgonzola and Strawberry Vinaigrette  
Farm Salad -Seasonal Vegetables tossed in Calvados vinaigrette, served plated on greens

## STARCH

Wild Rice Pilaf  
Wild Rice with Grilled Leeks and Red Peppers  
Orzo with Broccoli and Almonds  
Garlic Roasted Red Potatoes  
Boiled Red Potatoes with Parsley Butter  
Corn and Wild Rice Pancakes  
Twice Baked Potatoes  
Baked New Potatoes  
Mashed Red Skinned Potatoes

## COLD

Sea Shell Pasta with Black Olives, Broccoli and Artichoke Hearts (hot or cold)  
Bow Tie Pasta with Seasonal Vegetables in a Red Pepper Pesto (hot or cold)  
Old Fashioned Red Skin Potato Salad  
Italian Rice Salad with Golden Raisins, Peppers and Herbs  
Oriental Noodle Salad with Mung Beans and Vegetables; Sesame Dressing  
Orzo Salad with fresh Vegetables  
Couscous Salad with Chopped Spinach, Shallots, Red Peppers and Corn

## VEGETABLES

Sautéed Green, Yellow and Red Peppers in Garlic and Basil  
Green Beans Amandine  
Sesame Green Beans sautéed in Sesame Oil with Sesame Seeds  
Sautéed Zucchini and Summer Squash with fresh Herbs  
Carrot and Wild Mushroom Sauté  
Medley of Sautéed Seasonal Vegetables  
Broccoli with Lemon and fresh Herbs  
Cauliflower baked with Seasoned Bread Crumbs  
Roasted Shallots in Cider Sauce  
Braised Leeks in Mustard Vinaigrette  
Grilled Seasonal Vegetables  
Carrot and Squash Puree  
Broiled Tomato with Parmesan Cheese  
Broiled Tomato with Sambuca-Orange Glaze  
Baby Beets with Horseradish Butter  
Creamed Spinach and Mushrooms  
Shredded Brussels Sprouts with Roasted Walnuts and Maple Vinaigrette  
Trio of Wild Mushrooms in Tarragon Butter  
Corn and Sweet Peppers with Chili Butter

**VEGETABLES (continued)**

Tomato, Cucumber and Red Onion Salad

Tomato Basil Salad with Mini Mozzarella Rounds in Balsamic Vinaigrette

Herb Marinated Mushroom Salad with Red Peppers

Grilled Vegetable Salad in a Orange Basil Vinaigrette

Green Bean Salad with Mustard Dill Sauce

Marinated Asparagus (or Haricot Vert) with Lemon & Capers (seasonal changes)

Beet Salad with Roquefort and Walnuts

Marinated Vegetable Salad in Mustard Vinaigrette

## Beverage Offerings

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### HOSTED OPEN BARS WITH FULL BAR – **LIQUOR, BEER AND WINE**

*Full bar set up includes Liquor and Mixers, Bottled Beer OR Draft Beer, Red and White Wines, assorted Soft Drinks and seasonal non-alcoholic beverages*

### HOSTED BAR WITH PREMIUM LIQUOR

Absolute or Stolichnaya Vodka, Beefeater or Tanqueray Gin, Dewar's or Johnny Walker Scotch VO or Canadian Club Whiskey, Mt Gay or Myers Rum, Cuervo Gold Tequila  
Maker's Mark or Jack Daniels Bourbon

11.50 per person for first hour / 9.50 per person, each additional hour

### HOSTED BAR WITH HOUSE LIQUOR

Smirnoff Vodka, Gordon's Gin, King William Scotch, Seagram's Seven Whiskey  
Bacardi Rum, Pepe Lopez Tequila, Jim Beam Bourbon

10.00 per person for first hour / 8.00 per person, each additional hour

### HOSTED OPEN BAR – **WINE AND BEER ONLY**

*Bar set up includes Bottled Beer or Draft Beer, House Wines, Soft Drinks and seasonal non-alcoholic beverages*

**WHITE WINE:** Chardonnay, Sauvignon Blanc or Pinot Grigio

**RED WINE:** Cabernet Sauvignon, Shiraz or Zinfandel

### BEER (Choice of either draft or bottle)

**DRAFT:** Otter Creek, Long Trail, Magic Hat, Trout River, Switchback

**BOTTLE:** Budweiser, Heineken, Amstel, Otter Creek, Samuel Adams, Corona, Guinness, Molson

8.50 per person for first hour / 7.00 pp for each additional hour

### CHAMPAGNE TOAST

Traditional celebratory beverage 2.50 per person

### SPARKLING CIDER

Non-alcoholic alternative 1.25 per person

### CASH BAR

Cash bars allow your guests to purchase a cocktail at their expense. When choosing this beverage option we recommend a hosted non-alcoholic beverage station throughout the event: \$1.75 pp, per hour

There is also an additional charge for the bartender with cash bar. Minimum charge is \$150.00 for each bartender for up to four hours. After four hours, the charge is \$40.00 per hour per bartender for each additional hour.

Vermont tax and 20% service charge are included in price of each drink.

Please note: It is illegal in Vermont to bring your own alcoholic beverages onto the premise of a licensed establishment.

### WINE

A special wine may be offered during your event, or perhaps just with dinner. A limited portfolio of wines especially chosen for catering events is available for your review. We also have an extensive wine list in our restaurant that changes periodically. Please ask to see either wine list for a more extensive selection.

Prices subject to Vermont Tax and 20% Service Charge



# Wedding Cakes



Our wedding cakes are made to order from the finest fresh ingredients: fresh local eggs, unsalted butter, unbleached or cake flour, and local fresh fruits in season. Our chocolate is premium quality.

We will need the following:

- A preliminary guest count – a final count is required two weeks before the wedding.
- The florist's name and phone number.

## CAKE LAYERS

Lemon  
White  
Rich Dark Chocolate  
Yellow  
Carrot  
Spice  
White w/ Chocolate Chip

## CAKE FROSTINGS

Vanilla Buttercream  
Chocolate Buttercream  
Lemon Buttercream  
Chocolate Ganache  
Cream Cheese

## CAKE FILLINGS

### *Buttercreams:*

Vanilla  
Almond  
Chocolate  
Raspberry  
Mocha  
Lemon  
Maple Pecan

### *Fruits:*

Raspberry  
Blackberry  
Lemon Curd

### *Ganache:*

Chocolate  
White Chocolate

### *Liqueurs:*

Grand Marnier  
Amaretto  
Brandy  
Kahlua  
Frangelico  
Chambord

## WEDDING CAKE PRICES

\$3.50 per serving

Fresh Flowers and/or  
decoration for cake are  
client supplied

If Fresh flowers supplied  
by Baldwin Creek:  
\$50-\$60 additional