

WOODWARDS RESORT BANQUET MENUS



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BANQUET POLICIES

Woodwards Resort offers banquet seating for up to 165 guests with a dance floor.

Planning and Paying

A facility fee deposit, equal to the room rental fee, is due 30 days prior to your event. All menu selections must be made at least 14 days prior to your event. Final guarantees for your function are due 7 days prior to your event & cannot be reduced thereafter. If notification of final attendance is not received by the deadline, you will be charged for the highest number of people on the original banquet order sheet. The final guaranteed number is the number you will be billed for, unless of course, you have more guests attend. Total payment for your event is due no later than 7 days prior. Incidental charges may be paid the day of the event. All food and beverage costs are subject to a 9% NH State Tax and an 18% service gratuity. All rates are based on a maximum usage time of 4 hours. Planning a longer event, we can make arrangements for a longer block. The New Hampshire State Liquor Commission requires that Woodward's Resort Restaurant provides all alcoholic beverages consumed at your event.

Details

A Bar Set Up Fee of \$100 is charged, for a maximum of 4 hours. There is a \$50 charge for each additional hour of bartender time. Bar Set Up fee is waived for events including dinner. A Room Rental Fee of \$150 will be charged for a maximum of 4 hours. Room Rental Fee is waived for events including dinner. The following is a list of items that are complimentary: House Linen, Flatware, China, Glassware, Tables, Chairs, and Dance Floor. We are happy to arrange for additional audio / visual needs. Please note we do not staff an audio visual technician, Abbott Rental in Littleton, NH will be contacted to provide equipment.

HORS D'OEUVRES SELECTIONS

Hot Items

Fried Chicken Wings
Mild Polish Sausage
Italian Sausage with Peppers
Mini Quiches

Cold Items

Assorted Vegetable Platter
(served with a delicious Ranch Dip)
Mild Cheddar Cheese Tray
(garnished with sliced Pepperoni & assorted crackers)
Fresh Fruit Medley
(served with a tangy Yogurt Dip)

Specialty Items

Oysters on the Half Shell \$2.00 each
Smoked Salmon \$1.50 each
Iced Gulf Shrimp (with Cocktail Sauce & Lemons) \$1.50 each
Chilled Maine Lobster (Market Price)
Scallops Wrapped in Bacon \$1.00 each

Deluxe Assortment of Hot & Cold Hors d'oeuvres

\$10.00 per person without Dinner; \$6 person if combined with dinner.

WE ARE HAPPY TO CUSTOMIZE AN HORS D'OEUVRES SELECTION FOR YOUR FUNCTION.

PRICES AVAILABLE UPON REQUEST.

PRICES SUBJECT TO 18% GRATUITY & 9% NH STATE TAX

PLATED DINNER SELECTIONS

\$35 Per Person

Starter

(choice of one)

Homemade Soup du Jour
New England Style Clam Chowder
Crisp Garden Salad with Our House Dressing
Caesar Salad

Entrée Options

(Choice of Up to Three—Pre-Order Required)

Filet Mignon

The finest center cut prepared to perfection.

Prime Rib au Jus

A House Specialty at Woodward's.

Roast Pork Loin

Slow Roasted Pork Loin, sliced and served with gravy

Baked Virginia Ham

Baked to perfection and served with Raisin Sauce.

Chicken Oscar

*A Tender Boneless Breast of Chicken Topped with White Asparagus &
Crab Meat finished with a Bernaise Sauce*

Chicken Boursin

*A Tender Boneless Breast of Chicken Stuffed with Herbs, Cream Cheese &
Garlic then Topped with a Mornay Sauce*

Baked Stuffed Shrimp

Four Fresh Jumbo Shrimp Made with Our Own Homemade Seafood Stuffing

Baked Haddock

Fresh North Atlantic Haddock Topped with Bread Crumbs & Butter

Poached Salmon

Fresh Alaskan Filet topped with a Bernaise Sauce

Penne Pasta Primavera

*A Vegetarian's Delight! A Fresh Vegetable Medley Lightly Tossed in Penne Pasta
and Finished in a Creamy Alfredo Sauce*

ENTREES ARE ACCOMPANIED WITH POTATO, VEGETABLE,
BREAD & BUTTER AND APPLE PIE A LA MODE .

PRICES SUBJECT TO 18% GRATUITY & 9% NH STATE TAX

DINNER BUFFET MENU

\$30 Per Person

(50 person minimum required)

Prime Rib au Jus

A House Specialty at Woodward's.

Baked Virginia Ham

Baked to perfection and served with Raisin Sauce.

Chicken Marsala

*Boneless Breast of Chicken Sautéed with Mushrooms & Marsala Wine
Finished in a Demi-glacé*

Chicken Boursin

*A Tender Boneless Breast of Chicken Stuffed with Herbs, Cream Cheese &
Garlic then Topped with a Mornay Sauce*

Baked Stuffed Haddock

Fresh North Atlantic Haddock Stuffed with Our Own Homemade Seafood Stuffing

Pasta Bar

*We Provide the Pasta with Marinara Sauce and Alfredo Sauce, with a Fresh Vegetable Medley on the
Side. You Can Customize Your Own Pasta Dish!*

Potato du Jour

Garden Salad

Rolls & Butter

Our Famous Dessert Table

*A Great Way to Complete the Perfect Dinner, Our Chef Will Prepare a Table with an
Assortment of delicious Desserts For Those with a Sweet Tooth!*

Coffee, Tea, or Decaf

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BREAD & BUTTER AND APPLE PIE A LA MODE.
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HOLIDAY BUFFET MENU

\$32 Per Person

(50 person minimum required

for private buffet in our Banquet Facilities)

Prime Rib au Jus

A House Specialty at Woodward's.

Roast Pork Loin

Slow Roasted Pork Loin, sliced and served with gravy

Baked Virginia Ham

Baked to perfection and served with Raisin Sauce.

Seafood Newburg

Poached Salmon

Fresh Alaskan Filet topped with a Bernaise Sauce

Chicken Oscar

*A Tender Boneless Breast of Chicken Topped with White Asparagus &
Crab Meat finished with a Bernaise Sauce*

Au Gratin Potatoes

Vegetable du Jour

Fresh Garden Salad

Assorted Relishes

Assorted Breads

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WOODWARDS FAMOUS LOBSTER BAKE

\$35 Per Person

(50 person minimum required. Available June through September.)

Homemade Clam Chowder

(Served to you)

Steamed Mussels

(Served to you with Drawn Butter)

BUFFET

Boiled Lobster!

PLUS...

Prime Rib au Jus

A House Specialty at Woodward's.

Baked Chicken

Corn on the Cob

Baked Potato

(with Sour Cream)

Fresh Garden Salad

Cole Slaw

Rolls & Butter

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WOODWARDS RESORT

LUNCHEON BUFFET

\$16 Per Person

Homemade Clam Chowder

(or Soup of the Day)

Assorted Meats, Cheeses, and Breads

Fresh Vegetables and Garden Salad

Assorted Fruit

Chips

Coffee, Tea and Decaf

(can be substituted with assorted Sodas)

PRICES SUBJECT TO 18% GRATUITY & 9% NH STATE TAX