Located at the historic site of the 1969 Woodstock festival, Bethel Woods Center for the Arts is defined by our world-class facilities, picturesque 800-acre campus, and commitment to making your special day a milestone you will never forget. Every facet of your fully-customized event will be handled with the greatest sense of care and professionalism that our highly-trained staff can offer. We are proud of the atmosphere and backdrop we provide in helping to make your day one-of-a-kind and memorable.

LOVE IS OUR FOUNDATION.
VENUE SITE FEE

Peak Season
(Sept 1 – Nov 30 & April 1 – May 31)
$7,500

Off Peak
(December 1 – March 31)
$5,500

SITE FEE INCLUDES:
- Rental of Reception Space for 5 Hours
- Tables, Ivory Table Linens*, Chairs, White-Rimmed China
- Classic Stemware, Flatware & Clear Votives
- Setup, Breakdown, Clean Up
- Use of Exquisite Surrounding Gardens for Photos

*Linen Upgrades Available

CEREMONY FEE

Ceremony Seating
Setup, Breakdown, Clean Up
Museum Classroom for Bridal Party Suite
$1,000

TECH SUPPORT PACKAGE

Ceremony Amplification
Use of 4 Standard & 2 Lapel Microphones
Support of Your Chosen Live Band or DJ
Use/Set Up of a Performance Riser for Band
General A/V Needs
$600
PLATED DINNER RECEPTION

GOLD PACKAGE
4-Hour Open Deluxe Bar & Champagne Toast
5 Passed Hors D’oeuvres
1 Salad & Artisanal Bread
3 Entrees (Choice Of)
2 Dessert Selections (Choice Of)
Fresh Brewed Coffee & Tea Service
Complimentary Cake Cutting

$150 per person ++

PLATINUM PACKAGE
4-Hour Open Premium Bar & Champagne Toast
7 Passed Hors D’oeuvres
2 Salads & Artisanal Bread
4 Entrees Selections (Choice Of)
3 Dessert Selections (Choice Of)
Fresh Brewed Coffee & Tea Service
Complimentary Cake Cutting

$170 per person ++

BUFFET DINNER RECEPTION

(100 person minimum)

GOLD PACKAGE
4- Hour Open Deluxe Bar & Champagne Toast
5 Passed Hors D’oeuvres
Choice of 4 Station Dinners
2 Dessert Selections (Choice Of)
Coffee & Tea Service
Complimentary Cake Cutting

$150 per person ++

PLATINUM PACKAGE
4- Hour Open Premium Bar & Champagne Toast
7 Passed Hors D’oeuvres
Choice of 5 Station Dinners
3 Dessert Selections (Choice Of)
Coffee & Tea Service
Complimentary Cake Cutting

$170 per person ++

$15,000 Venue Minimum       | ++ = 22% Gratuity & 8% Sales Tax

Michael Bloom Photography
BUTLER PASSED HORS D’ŒUVRES

MEAT
Pulled Pork on Cheddar Biscuit
Miniature Beef Wellington
Seared Duck Crostini, Cranberry-Maple Glaze
Tandoori Chicken Skewer
Chicken Satay
Spicy Chicken & Waffle
Short Rib Croquettes, Smoked Tomato Aioli
Lamb Lollipop, Mint Salsa Verde**
Beef Satay, Truffle Butter
Braised Pork Arancini

SEAFOOD
Seared Filet Crostini
Shrimp Cocktail Shooter
Smoked Salmon Crostini
Tuna Poke, Yuzu Foam, Pickled Radish
Crab Slider, Spicy Remoulade**
Tuna Poke’, Rice Cracker
Smoked Salmon Pastrami, Rye Crostini
Lobster Roll, Buttered Brioche**
Seared Scallop, Chorizo Vinaigrette**
Shrimp Cocktail**

VEGETARIAN
Mushroom Tartlet
Spanakopita
Vegetable Spring Roll
Smoked Tomato Gazpacho Shooter
Wild Mushroom Tartlet
Eggplant Involtini
Caprese Brochette
Grilled Cheese, Smoked Tomato Jam
Brie en Croute

**Available to Gold Packages for an additional fee.
COCKTAIL HOUR ENHANCEMENTS

CHARCUTERIE DISPLAY
Artisanal Cheeses, Charcuterie, Housemade Jams, Fruit, Grilled Breads  (+$8 per person)

SPREADS & BREADS
Roasted Pepper Hummus, Baba Ganoush, Artichoke Crab, Artisanal Breads, Pita, Grilled Naan  (+$8 per person)

COMFORT FOOD
Mini Grilled Cheese, Biscuit Sandwiches, Chicken & Waffles, Mac & Cheese Bites  (+$10 per person)

DIM SUM STATION
Fried Shrimp Pot Stickers, Vegetarian Egg Rolls, Noodle Salad, Satay Chicken Skewers  (+$10 per person)

SEAFOOD & RAW BAR
Oysters, Clams, Shrimp Cocktail, Seafood Salad, Crab Claws  (+$15 per person)

BAR PACKAGES

DELUXE HOSTED BAR
Skyy Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Dewars White Label Scotch & Jim Beam Bourbon Whiskey
Red & White House Wine
Imported & Domestic Beer
Assorted Soft Drinks & Bottled Waters

PREMIUM HOSTED BAR
Tito’s Vodka, Tanqueray No. 10 Gin, Captain Morgan Spiced Rum, Patron Tequila, The Glenlivet Scotch & Crown Royal Canadian Whiskey
Red & White Premium Wine
Imported & Domestic Beer
Assorted Soft Drinks & Bottled Waters
(+$10 per person)

COCKTAIL BEVERAGE ENHANCEMENTS
Hand-crafted Seasonal Signature Cocktails Available
SALADS

Garden Salad
*House Vinaigrette*

Basil Salad
*Mozzarella, Arugula, Basil Vinaigrette*

Baby Gem
*House Bacon, Blue Cheese*

Baby Kale Caesar
*Grana Padano, Crispy Bread*

Goat Salad
*Local Tomato, Goat Cheese Ranch, Basil Oil*

Beet Salad
*Roasted Golden & Red Beets, Champagne Vinaigrette*

Harvest Salad
*Local Greens, Roasted Baby Vegetables, Pesto Vinaigrette*

Maple Salad
*Butternut Squash, Burrata, Spiced Pecans, Maple-Cider Vinaigrette*
## ENTREES

Each entrée paired with local and seasonal vegetables.

### CHICKEN
- **Chicken Provençal**
  - Natural Jus
- **Pecan Crusted Chicken**
  - Sage Pan Gravy
- **Stuffed Local Chicken**
  - Smoked Gouda, Baby Spinach, Smoked Tomato Cream
- **Slow Roasted Chicken**
  - Rosemary Jus
- **Five Spiced Duck Breast**
  - Cherry Gastrique

### BEEF
- **Braised Short Rib**
  - Pinot Demi
- **Grilled Sirloin**
  - Porcini Jus
- **Roasted Filet of Beef**
  - Bordelaise Sauce
- **Braised Short Rib**
  - Wild Mushroom, Natural Jus
- **Herb Crusted Rack of Lamb**
  - Mint Salsa Verde, Feta Cream

### FISH
- **Plank Roasted Salmon**
  - Bourbon-Lime Glaze
- **Grilled Mahi Mahi**
  - Ponzu
- **Seared Salmon**
  - Red Wine Gastrique
- **Plank Roasted Wild Salmon**
  - Catskill Bourbon Glazed
- **Pan Roasted Sea Bass**
  - Saffron Vinaigrette
- **Miso Marinated Halibut**
  - Ponzu, Red Chili Oil
- **Pan Seared Diver Scallops, Smoked Andouille Aioli, Saffron Oil ($)**

### VEGETARIAN
- **Vegetable Curry Bowl**
  - Basmati Rice, Chickpeas, Baby Carrots
- **Mushroom Shepherd’s Pie**
  - Root Vegetables, Whipped Yukon Gold Crust

### VEGAN
- **Smoked Portobello Cassoulet**
  - White Beans, Carrots, Potatoes

**Available to Gold Packages for an additional fee.**
BUFFET DINNER

SEAFOOD STATION [SELECT ONE]
Grilled Salmon, Local Maple Glaze
Roasted Cod, Lemon Dill
Mahi Mahi, Ginger, Lemon Grass
Rosemary-Scented Rhode Island Swordfish

CARVERY STATION [SELECT ONE]
Braised Short Rib, Red Wine Demi
Grilled Sirloin Au Poivre
Roasted Turkey, Herb Aioli, Cranberry Relish
Grilled Chicken, Pommery Cream Sauce
Cider-Thyme Glazed Pork, Apple Chutney

POTATO BAR
Mashed Yukon Gold, Local Tomatoes, Bacon,
Aged NY Cheddar, Sour Cream, Chives

SALAD BAR
Local Greens, Housemade Dressings, Garden Vegetables

HARVEST TABLE
Grilled Local Vegetables, Citrus-Thyme Vinaigrette

PASTA STATION
Penne, Homemade Pappardelle, Parmesan Pesto, Marinara

TACO BAR
Lime Marinated Chicken, Chimichurri Flank Steak, Corn &
Flour Tortillas, Fresh Salsas, Saffron Rice & Beans

Additional Stations can be added upon request
DESSERTS

NY Cheesecake, Seasonal Berry Compote
Chocolate Pot de Crème
Key Lime Tart, Salted Caramel
Chocolate Cake, Berry Coulis
Chocolate Hazelnut Mousse, Salted Pistachio, Blackberries
Cheesecake, Seasonal Fruit Compote, Housemade Graham
Olive Oil Cake, Lemon Sabayon
Seasonal Fruit Crisp, Housemade Granola

DESSERT ENHANCEMENTS

ICE CREAM SUNDAE BAR
Local Ice Cream, Caramel, Hot Fudge, M&M's, Fruit, Whipped Cream  (+$10 per person)

DESSERT TABLE
Homemade Pies, Cheese Cakes, Layered Cakes  (+$13 per person)

DESIGN YOUR DOUGHNUT WALL
Sugar Glaze, Chocolate Glaze, Sprinkles, Nuts, Bacon  (+$8 per person)

CHOCOLATE STATION
Melted Chocolate, Fruit, Cake Bites  (+$8 per person)

PASTRY BAR
Mini Pastries, Cannoli, Cheesecakes, Chocolate Bars, Fruit Tarts, Mousse Shots, Truffles  (+$13 per person)
AFTER HOURS ADDITIONS

**EVENT EXTENSION**
$10 per person per hour
*Does not include extension of alcohol*

**FIRE PITS**
$500

**LATE NIGHT SWEETS**
Sweets, Milk Shakes, Fresh Baked Cookies, Mini Ice Cream Cones
(+$5 per person)

**SLIDER BAR**
Angus Burger, Crispy Chicken Sandwich, Black Bean Burger, Meatball Parm
(+$5 per person)

**CHOCOLATE COVERED STRAWBERRIES**
White, Milk, & Dark Chocolate
(+$5 per person)

**S’MORES BAR**
Marshmallows, Chocolate Graham Crackers
(+$5 per person)

**SMALL BITES BAR**
Chicken Nuggets, Mac & Cheese Bites, Waffle Fries, Cheese Steak Egg Rolls
(+$5 per person)

**PRETZELS**
Beer Cheese Dip, Spicy Mustard, Cinnamon Sugar Glaze
(+$5 per person)
PREFERRED VENDORS

ENTERTAINMENT

PartyMaster
Liberty, NY
(845) 434-6210

FLORIST

Monticello Greenhouse Florist
Monticello, NY
(845) 794-4220

Hillside Greenhouses
Liberty, NY
(845) 292-5770

EVENT PHOTOGRAPHY

Ferguson Studios
Liberty, NY
(845) 292-7468

Michael Bloom Photography
Mongaup Valley, NY
(845) 798-5507

BAKER

Whipped Cupcakes
Maybrook, NY
(845) 541-1767

Elliegant Cakes
Shohola, PA
(570) 559-7530