



*Group & Conference  
Menu Packages*

*Breaks*

*Stoweflake Resort & Conference Center  
Stowe, Vermont*



# REFRESHMENT BREAK PACKAGES

## THE MORNING BREAK

### All morning breaks include:

Assorted Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections  
(Beverages are continuously refreshed throughout the morning)  
\*add bottled water @ \$3.00 each

### Please Choose One:

Bagels with Cream Cheese	Cinnamon Buns
Freshly Baked Breakfast Breads	Granola Bars
Assorted Breakfast Bakeries	Sliced Seasonal Fruit <b>(GF)</b>
Selection of Flavored Yogurts <b>(GF)</b>	*Egg and Ham Croissant Sandwiches
*Duck Trap Smoked Salmon with Classical Garniture <b>(GF)</b>	*Surcharge of \$4 per person
*Surcharge of \$4 per person	*Grilled Vegetable Quiche
	*Surcharge of \$3 per person

## THE AFTERNOON BREAK

### All afternoon breaks include:

Assorted Sodas  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections  
(Beverages are continuously refreshed throughout the afternoon)  
\*add bottled water @ \$3.00 each

### Please Choose One:

Assorted Cookies	Dry Snacks or Roasted Mixed Nuts
Brownies	Granola Bars
Vegetable Crudit� with Dip <b>(GF)</b>	Sliced Seasonal Fruit <b>(GF)</b>
Soft Jumbo Pretzels w/ Mustard	*Ben & Jerry's Ice Cream Bars
*Vermont Cheddar Display with Crackers	*Surcharge of \$3 per person
*Surcharge of \$3 per person	Buttered Popcorn and Chips w/ Dip <b>(GF)</b>
*Cheese Fondue <b>(GF)</b>	*Chocolate Dipped Strawberries <b>(GF)</b>
*Surcharge of \$3 per person	*Surcharge of \$4 per person

*\*Surcharge Associated with this Menu Option  
(GF) = Gluten Free Item*

*Prices do not reflect 10% Vermont State and Local Room and Meals Tax & 21% Service Charge.*



## ENHANCEMENTS

The following selections are a great addition to a buffet or refreshment break.

Freshly Baked Breakfast Breads or Assorted Muffins with Fruit Preserves and Butter \$29.00 per dozen	Mixed Nuts (GF) \$3.00 per person
Bagels with Assorted Cream Cheeses, Fruit Preserves and Butter \$36.00 per dozen	Brownies \$24.00 per dozen
Cinnamon Buns \$29.00 per dozen	Assorted Cookies \$24.00 per dozen
Grilled Vegetable Frittata (GF) \$4.50 per person	Ben & Jerry's Ice Cream Bars \$60.00 per dozen
Egg, Ham and Cheese Croissant Sandwiches \$6.00 per person	Chocolate Dipped Strawberries (GF) \$36.00 per dozen
Fresh Seasonal Sliced Fruit (GF) \$6.00 per person	Soft Jumbo Pretzels with Mustard \$34.00 per dozen
Whole Fresh Fruit (GF) \$2.00 per piece	Individual Bags of Popcorn or Chips or Snack Mix (GF) \$3.00 per bag
Dry Cereal with Milk \$3.75 per person	Individual Bottled Fruit Smoothies (GF) \$4.50 each
Selection of Flavored Yogurts (GF) \$4.00 per person	Bottled Water or Sodas (GF) \$3.00 each
Oatmeal with Raisins, Vermont Maple Syrup and Brown Sugar (GF) \$4.00 per person	Bottled Fruit Juice (GF) \$4.00 each
Cheese Blintzes with Raspberry Sauce (GF) \$5.00 per person	Fresh Milk (GF) \$12.00 per quart
Duck Trap Smoked Salmon with Traditional Garniture (GF) \$9.00 per person	Lemonade (GF) \$12.00 per quart
Granola Bars \$3.00 each	Selection of Juices (GF) \$12.00 per quart
Protein Power Bar \$4.00 each	Brewed Iced Tea \$12.00 per quart

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## GOURMET DISPLAYS

### **Baked Brie**

(Minimum 20 People)

\$8 per person

### **Grilled Vegetable Display (GF)**

(Minimum 25 People)

Hummus and Pita Chips (not GF)

\$5.00 per person

### **Smoked Salmon Display (GF)**

(Minimum 25 People)

Side of Smoked Scottish Salmon,  
and Traditional Accompaniments

\$100.00 per display (serves 25 people)

### **Sliced and Whole Fruit Display (GF)**

(Minimum 25 People)

Array of Sliced Fruit and Berries

\$6.00 per person

### **Sushi Display (GF)**

Sushi and Sashimi to include

Yellow Tail, Tuna, Salmon with Soy Sauce

\$5.50 per piece

### **Tuscan Antipasto Display (GF)**

Italian Meats and Cheeses,  
Marinated Olives, Mushrooms, Artichoke Hearts,  
Roasted Peppers, Tomato, Mozzarella, Basil,  
Hummus Dip, Focaccia Bread  
\$225.00 (serves 25 people)

### **Seasonal Vegetable Crudités Display (GF)**

and Assortment of Dips  
Small \$115.00 serves 25 people  
Medium \$200.00 serves 50 people  
Large \$375.00 serves 100 people

### **Cheese Display (GF Upon Request)**

Presentation of Imported and Vermont Cheeses,  
Water Crackers and French Bread  
Fresh Fruit Garnish  
Small \$190.00 serves 25 people  
Medium \$375.00 serves 50 people  
Large \$700.00 serves 100 people

## **Stoweflake Raw Bar**

Offering the finest seafoods from around the world. We display our shellfish on crushed ice  
with fresh lemon wedges, Tabasco and horseradish.

(Must order in increments of 25)

### **Littleneck Clams on the Half Shell (GF)**

with Cocktail Sauce

\$3 per piece

### **Fresh Shucked Oysters on the Half Shell (GF)**

with Cocktail Sauce

\$3.50 per piece

### **Chilled Florida Gulf Shrimp (not raw) (GF)**

with Cocktail Sauce

\$3.50 per piece

### **Jonah Crab Claws (not raw) (GF)**

with Honey Mustard Sauce

Market price

### **Steamed PEI (Prince Edward Island) Mussels (GF)**

in a White Wine Broth

\$2.50 per piece

### **Rock Lobster Tail (not raw) (GF)**

Market Price

### **Ice Carvings available.**

Please inquire with your Conference Planner (pricing based on design).

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## CULINARY THEME STATIONS

Prepared by a culinary professional at \$75.00 per hour (2 hour minimum)  
(Minimum 50 people)

### Seafood Sauté

(Based on five pieces per person)

Florida Gulf Shrimp and Scallops (GF)

Garlic Lemon Sauce

Vegetable Rice Pilaf

\$20.00 per person

### Asian Stir-Fry Station

Vegetarian Egg Rolls

Dim Sum

Fried Rice

Shrimp - \$20.00 per person

Beef - \$18.00 per person

Chicken - \$15.00 per person

Vegetable - \$12.00 per person

### Smashed Potato Martini (GF)

Yukon Gold Mashed Potatoes and Red Skinned Potatoes served in a Martini Glass with a Selection of Toppings to include:

Wild Mushroom Gravy, Bacon Bits, Cheddar

Cheese, Onions, Scallions

\$14.00 per person

### Tuscan Pasta Station

Choice of two pastas:

Fusilli, Tortellini, Penne Pasta

Choice of two sauces:

Creamy Clam, Traditional Alfredo Sauce, Marinara or Pesto

Toasted Pine Nuts, Green Peas, Mushrooms, Sun-dried Tomatoes, and Freshly Grated Parmesan Cheese

Garlic Toast

\$15.00 per person

### Lamb Chop Station

(GF Upon Request)

(3 pieces per person)

Sautéed Domestic Lamb Chops

Rosemary Demi Glace

and Pearl Couscous

\$25.00 per person

### Risotto Station (GF)

Simmered Risotto

Aged Parmesan and White Truffle Oil

Crimini Mushrooms

Grape Tomatoes, Asparagus Tips, and Fresh Herbs

\$18.00 person

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### **Guarantees**

A confirmed number of persons attending a catered function must be provided 7 business days prior to the date of the function. Once final confirmation has been made, the number of attendees may not be reduced. Charges will be based upon your guarantee attendance, or the actual attendance, whichever number is greater. Should the final guarantee for catered meals fall below the publicized minimum number of guests, the client will be liable for the minimum number of guests as indicated on the menu.

### **Food and Beverage Policies**

A maximum of two entrée selections can be offered for plated banquet functions and a guaranteed number of entrees need to be given 3 business days prior to the event date. The Stoweflake Resort specifically prohibits the removal of food from the function by the client or any of the client's guests due to license restriction and liability. Due to State Health code guidelines: Pastries, Fruits, Juices, etc. are not transferable to scheduled refreshment breaks. No patron or guest will be allowed to bring in their own food and/or beverage.

### **Outdoor Events**

The resort reserves the right to move any outdoor event inside in inclement weather or based upon impending inclement weather predicted by the National Weather Service. The decision to move such an event indoors will be made 5 hours in advance with the client's approval.

In case the decision must be delayed or changed and it necessitates the resort to set both indoor and outdoor functions, an appropriate service charge will be assessed according to party size and complexity of set up. All outdoor events must end no later than 10:00pm due to noise and local ordinances.

### **Room Location**

The resort reserves the right to change event locations based on hotel demands and your final number of attendees.

### **Clean Up & Damages**

Appropriate labor charges will apply to events that require more than standard cleanup at the conclusion of the event (i.e. confetti, large boxes, excessive trash). The client will be responsible for any damages incurred to the premises or any other area of the resort by the event guests, independent contractors, or other agents that are under the client's control.

### **Shipments and Labeling of Boxes**

Packages for meetings may be delivered to the resort 3 business days prior to the event date. Transportation and storage of boxes of heavy or excessive matter must be arranged in advance with your Conference Planner. All arriving shipments should be clearly marked with the name of the event, date of the function, and the package recipient's name. Deliveries are subject to shipping and handling fees. Please see your contract for specific details.

### **Displays, Decorations and Personal Property**

Arrangements for set-ups or displays must be made through your Conference Planner prior to the function. All proposed displays or decorations shall be subject to the approval of the resort. For no reason may the Stoweflake name or trademark be covered, moved or altered without written permission from Management. All property of the patron or the patron's guests brought in the hotel shall be at the sole risk of the patron. The hotel will not be liable for any loss or damage to any property for any reason. Arrangements may be made in advance for security of exhibits or merchandise set up prior to or during the planned event. Items that require the assistance of Stoweflake staff, may be subject to additional labor fees.

### **Audio Visual Equipment**

Audio visual aids are available to suit most needs. Please inquire with your Conference Planner for specific details & prices.

### **Liquor Regulations**

The Vermont State Liquor Commission grants the Stoweflake's license. The resort complies with all State regulations and laws. No patron or guest will be allowed to bring or depart with any alcoholic beverage. We reserve the right to refuse service to any guest who displays inappropriate inebriated behavior.

### **Prices**

All prices are subject to change without notice.

### **Payment**

Please refer to your contract for specific terms. Typically, partial deposits are required to guarantee all functions. Payments are accepted in the form of cash, certified check or accepted credit card.

### **Other Services**

The Stoweflake offers guests a variety of special services including custom menu design. We encourage you to bring special suggestions and questions to the attention of your Conference Planner.

### **Additional Service Charges**

Seated Meal functions for 20 or fewer guests are subject to a \$150.00 labor fee. Buffet meal functions for fewer than 25 guests are subject to a \$150.00 labor fee. A service charge and Vermont State and local tax in effect on the function date will be added to all final bills. See your contract for exact percentages.

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