



*Group & Conference
Menu Packages*

Breakfast & Brunch

*Stoweflake Resort & Conference Center
Stowe, Vermont*



BREAKFAST BUFFETS

Continental Breakfast I

Assorted Juices (GF)
Seasonal Sliced Fruit (GF)
Selection of Flavored Yogurts (GF) with Granola
Assorted Cereals, Whole Bananas and Milk
Assorted Breakfast Bakeries with Fruit Preserves and Butter
Bagels with Assorted Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Continental Breakfast II

Assorted Juices (GF)
Seasonal Sliced Fruit (GF)
Individual Bottled Fruit Smoothies (GF)
Granola Bars
Assorted Breakfast Bakeries with Fruit Preserves and Butter
Bagels with Assorted Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

**Surcharge Associated with this Menu Option*

(GF) = Gluten Free Item

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BREAKFAST BUFFETS Continued

The Executive

(Minimum of 25 Guests)

Assorted Juices (GF)

Fresh Seasonal Fruit (GF)

Assorted Cereals, Whole Bananas and Milk

Scrambled Eggs with Cheddar and Chives (GF)

Macédoine Potatoes with Thyme (GF)

Hickory Smoked Bacon (GF)

Vermont Maple Linked Sausage (GF)

Assorted Breakfast Bakeries with Fruit Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

* The Sunrise

(Minimum of 35 People)

Freshly Squeezed Juices (GF)

Fresh Seasonal Fruit (GF)

Assorted Cereals, Whole Bananas and Milk

Selection of Flavored Yogurts (GF) with Granola

Cold Smoked Salmon with Capers, Onions and Tomatoes (GF)

Bagels and Cream Cheese

Scrambled Eggs with Peppers, Mushrooms and Cheddar (GF)

Vermont Maple Sausage (GF)

Hickory Smoked Bacon (GF)

Home Fries

Choice of one: Pancakes, Waffles or French Toast served with Vermont Maple Syrup

Assorted Breakfast Bakeries with Fruit Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

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PLATED BREAKFASTS

(Minimum 20 people, Maximum 50 people)

The American

Orange or Grapefruit Juice (GF)
Assorted Breakfast Bakeries with Fruit Preserves and Butter
Scrambled Eggs with Chives (GF)
Home Fries (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

* The Vermonter

Orange or Grapefruit Juice (GF)
Assorted Breakfast Bakeries with Fruit Preserves and Butter
Fruit Salad (GF)
French Toast or Waffles with Vermont Maple Syrup
Home Fries (GF)
Choice of Bacon or Sausage (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

* The Pinnacle

Orange or Grapefruit Juice (GF)
Assorted Breakfast Bakeries with Fruit Preserves and Butter
Fruit Salad (GF)
Scrambled Eggs with Chives (GF)
French Toast or Waffles with Vermont Maple Syrup
Home Fries (GF)
Choice of Bacon or Sausage (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

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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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BRUNCH MENU SELECTIONS

*** The Stoweflake**

(Minimum of 40 People)

Assorted Juices (GF)
Fresh Seasonal Fruit (GF)
Imported and Domestic Cheeses (GF) with English Crackers and French Bread
Caprese Salad (GF)
Grilled Vegetable Quiche
Scrambled Eggs with Chives and Cabot Cheddar (GF)
Herb Seared Chicken Breast with Veloute and Portobello (GF)
Baked Norwegian Salmon, Horseradish and Dill Sauce (GF)
Penne Pasta with Cheese Sauce, Prosciutto Ham and English Peas (GF)
Hickory Smoked Bacon and Vermont Maple Sausage (GF)
Seasonal Vegetables (GF)
Selection of Croissants and Rolls
Assorted Muffins with Fruit Preserves and Butter
Bagels with Assorted Cream Cheeses
Chef's Selection of Assorted Cakes, and Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

*** The Lookout**

(Minimum of 40 People)

Assorted Juices (GF)
Fresh Fruit Salad (GF)
Baby Field Greens with Champagne Vinaigrette (GF)
Mediterranean Couscous with Feta Cheese
Smoked Salmon with Toast Points, Capers, Red Onions, Diced Tomatoes, and Dill Sour Cream
Scrambled Eggs with Chives and Cabot Cheddar (GF)
Turkey Sausage with Sage and Fennel (GF)
Grilled Chicken Breasts topped with Pesto (GF)
Breaded George's Bay Cod with Tomato Cream Sauce
Bow Tie Pasta with Forest Mushrooms and Spinach in a Roasted Garlic Sauce
Farm Fresh Vegetable Medley Sautéed in Olive Oil (GF)
Selection of Croissants and Rolls
Assorted Muffins with Fruit Preserves and Butter
Bagels with Assorted Cream Cheeses
Chef's Selection of Assorted Cakes and Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Chef to Carve

Prepared by a Culinary Professional at \$75.00 per hour (two hour minimum)

Please select one:

Roasted Turkey with Cranberry Sauce or (GF)
Glazed VT Maple Ham with Maple Mustard Sauce (GF)

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BREAKFAST/BRUNCH STATIONS

The following chef stations are a great addition to a buffet.
(\$75.00 per hour for uniformed culinary professional to assist at the stations; 2 hour minimum)
(Minimum 25 people)

*** Crêpe Station**

(Made to order)

Mandarin Oranges, Strawberries, Almonds
Sweet Butter, Grand Marnier and Fresh Whipped Cream

\$11.00 per person

*** Omelet Station**

(Made to order)

Fresh Vermont Eggs
Crumbled Goat, Sharp Cheddar and Swiss Cheeses
Tomato Salsa, Wild Mushrooms, Scallions,
Onions, Peppers and Ham, Sauces (GF)

\$9.00 per person

*** Sauté Pasta Station**

(Made to order)

Choice of two pastas:
Fusilli, Tortellini and Penne Pasta

Choice of two sauces:
Creamy Clam Sauce, Traditional Alfredo Sauce,
Marinara or Pesto Sauce

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

\$15.00 per person

*** Duck Trap Smoked Salmon and Bagel Station**

(Displayed)

Flavored Cream Cheeses, Traditional Garnitures,
Assorted Bagels, Horseradish Crème Fraîche

\$13.00 per person

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BREAKFAST/BRUNCH STATIONS (CONTINUED)

The following stations are a great addition to a buffet.
(Minimum 25 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
with Cocktail Sauce (GF)
\$3.00 per piece

Fresh Shucked Oysters on the Half Shell
with Cocktail Sauce (GF)
\$3.50 per piece

Chilled Florida Gulf Shrimp (*not raw*)
with Cocktail Sauce (GF)
\$3.50 per piece

Jonah Crab Claws (*not raw*)
with Honey Mustard Sauce (GF)
Market price

Steamed PEI (Prince Edward Island) Mussels
in a White Wine Broth (GF)
\$2.50 per piece

Rock Lobster Tail (*not raw*) (GF)
Market Price

*** Caviar Station**

(Displayed on Ice)

Assorted Vodkas, Classical Garniture (Toast Points, Chopped Egg Whites, Chopped Egg Yolks, and Blinis)
and

Choice of Assorted Caviar:

Keta

Osetra

Beluga

Market Price

Ice Carvings available.

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

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BRUNCH REFRESHMENTS

CHAMPAGNE REVIVERS

The Mimosa

A Blend of Sparkling Wine, Fresh Squeezed Orange Juice
and a Dash of Cointreau
\$7.00 per drink

Champagne

A Combination of Sparkling Wine and Crème de Cassis
\$8.50 per drink

BLOODY MARY BAR

The Classic Bloody Mary

Our Blend of Smirnoff Vodka, Tomato and V-8 Juices,
Fresh Lime Juice, Horseradish, Tabasco and Fresh Ground Pepper
\$6.50 per drink

A Bloody Maria

A Blend of Jose Cuervo Tequila, Tomato and V-8 Juices,
Fresh Lime Juice, Horseradish, Tabasco and Fresh Ground Pepper
\$7.25 per drink

The Bloody Caesar

Absolute Citron Vodka, Clamato Juice and Spices
Garnished with Gulf Shrimp
\$8.75 per drink

The Cajun Mary

Stolichnaya Pertsovka Pepper Vodka,
Tomato and V-8 Juices in a Cajun Spice Rimmed Glass
\$8.75 per drink

The Bloody Bull

Stolichnaya Vodka, Tomato Juice, Beef Consommé and Traditional Spices
\$8.75 per drink

The Bull Shot

A Warm Blend of Stolichnaya Vodka and Beef Consommé
\$8.75 per drink

Bartender fee of \$125.00 per bar will be charged unless revenue exceeds \$500.00 per bar.

Set up fee of \$75 applies for all bars.

Groups under 25 people are subject to additional surcharges.

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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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