



*Group & Conference
Menu Packages*

*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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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

Freshly Baked Breakfast Breads

Assorted Breakfast Bakeries

Selection of Flavored Yogurts (GF)

*Duck Trap Smoked Salmon with Classical Garniture (GF)

*Surcharge of \$4 per person

Cinnamon Buns

Granola Bars

Sliced Seasonal Fruit (GF)

*Egg and Ham Croissant Sandwiches

*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

Brownies

Vegetable Crudit  with Dip (GF)

Soft Jumbo Pretzels w/ Mustard

*Vermont Cheddar Display with Crackers

*Surcharge of \$3 per person

*Cheese Fondue (GF)

*Surcharge of \$3 per person

Dry Snacks or Roasted Mixed Nuts

Granola Bars

Sliced Seasonal Fruit (GF)

*Ben & Jerry's Ice Cream Bars

*Surcharge of \$3 per person

Buttered Popcorn and Chips w/ Dip (GF)

*Chocolate Dipped Strawberries (GF)

*Surcharge of \$4 per person

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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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COLD LUNCH BUFFETS

Sandwich Express

Assorted Chef's Choice Pre-Made Sandwiches

Gluten Free bread is available upon request.

Mustard and Mayo on side

Potato Salad **(GF)** or Pasta Salad

Tossed Salad

Pickles

Potato Chips

Cookies or Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

American Deli

(Minimum 25 people)

Soup of the Day

Mesclun Greens with Assorted Dressings **(GF)**

Redskin Potato Salad **(GF)**

Thinly Sliced Ham, Smoked Turkey, Peppered Roast Beef and Hummus **(GF)**

Sliced Sharp Cabot Cheddar and Swiss Cheeses **(GF)**

Assorted Breads and Rolls

Gluten Free bread is available upon request.

Vine Ripened Tomatoes and Lettuce **(GF)**

Kosher Dill Pickles, Assorted Mustards and Mayonnaise **(GF)**

Fresh Fruit Salad **(GF)**

Chef's Selection of Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

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HOT LUNCH BUFFETS

Southwest Fiesta

(Minimum 25 people)

Tortilla Soup (GF)

Black Bean Salad (GF)

Fresh Garden Salad, Cilantro and Lime Dressing (GF)

Warm Flour Tortillas and Taco Shells (GF)

Ground Beef Seasoned with Chili and Cumin (GF)

Julienne Chicken with Sautéed Peppers, Onions and Cilantro (GF)

Toppings to include: Shredded Cheddar and Monterey Jack Cheeses, Diced Tomatoes,
Black Olives, Lettuce, Sour Cream, Guacamole and Salsa (All GF)

Mexican Rice (GF)

Refried Beans (GF)

Key Lime Pie (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

May we suggest Virgin Margaritas at \$5.00 each or Traditional Margaritas at \$8.00 each.

Garden Lunch

(Minimum 25 people)

Vegetable Chili (GF)

Shaved Beet Carpaccio with Vermont Chevre and Valencia Orange (GF)

Garden Vegetable & Mesclun Salad (GF)

Spinach & Caramelized Onion Quiche

Cheese Ravioli with Garlic & Basil Broth

Portabella Filet Stuffed with Polenta, Tomato Coulis (GF)

Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

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HOT LUNCH BUFFETS (CONTINUED)

*** French Riviera**

(Minimum 25 people)

Potato Leek Soup (hot or cold)
Bibb Lettuce with Chardonnay Poached Pears, Brie, Walnuts and Herb Vinaigrette (GF)
European Cucumber Salad with Red Onions (GF)
Haricot Verts and Champignon Salad (GF)
Beef Bourguignon with Flat Noodles
Forest Mushroom Chicken (GF)
Caramelized Onion Quiche
Maple Butter Carrots (GF)
Berry Tart and Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Iced Tea

Verona

(Minimum 25 people)

Minestrone Soup
Traditional Caesar Salad (GF)
Tomato, Onion and Buffalo Mozzarella with Basil and Olive Oil (GF)
Tri-Colored Fusilli Pasta with Grilled Vegetables
Ravioli with Pesto Cream
Chicken Cacciatore (GF)
Eggplant Parmesan
Seasonal Vegetables (GF)
Garlic Bread
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Iced Tea

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HOT LUNCH BUFFETS (CONTINUED)

*** Asian Lunch**

(Minimum 25 people)

Miso Soup (GF)

Soba Noodles with Julienne Vegetables and Thai Peanut Dressing

Baby Spinach, and Frisee Lettuce with Mandarin Oranges and Bean Sprouts (GF)

Asian Vegetable Slaw (GF)

Teriyaki Chicken with Scallions (GF)

Hoisin Basted Smoked Ribs (GF)

Sesame Stir Fried Vegetables (GF)

Steamed Rice (GF)

Coconut Tapioca Pudding

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

Backyard Barbecue

(Minimum 25 people)

(Optional: \$75.00 per hour for uniformed culinary professional to man a barbecue grill; 2 hour minimum)

Field Green Salad with Choice of Dressing (GF)

Pasta Salad

Kettle Chips (GF)

Maple Baked Beans with Smoked Applewood Bacon (GF)

Angus Burgers (GF)

(Vegetarian Burgers available upon request) (GF)

Hot Dogs or Italian Sausage with Caramelized Onions and Peppers (GF)

Pickles and Appropriate Condiments (GF)

Sliced Watermelon Wedges (GF)x

A Variety of Cheesecakes

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

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BOX LUNCH OFFERINGS

(Minimum 15 people)

Selected items may be presented and placed at the optimum location to allow your guests to enjoy “lunch on the run”.

All Deluxe Box Lunches Include:

Bag of Chips **(GF)**, Granola Bar, Seasonal Whole Fruit **(GF)**, Cookie, Mustard and Mayo Packets

Assorted Sodas and Bottled Water

Ham

Ham and Swiss on Whole Grain Bread

Turkey

Turkey and Cabot Cheddar on Whole Grain Bread

Roast Beef

Artisan Roast Beef and Cabot Cheddar on Whole Grain Bread

Vegetarian

Grilled Vegetable Wrap with Hummus **OR** Roasted Portabella and Boursin on Whole Grain Bread

**Gluten Free and other bread selections available upon advance request*

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PLATED LUNCHES

All entrée selections are accompanied by soup or salad, a dessert, fresh rolls, iced tea, and Stoweflake coffee service.
(Minimum 20 people)

SOUPS

New England Clam Chowder	*Lobster Bisque
Homemade Chicken Noodle (GF)	*Surcharge of \$3 per person
White Chicken Chili	Minestrone
Our own Southwestern blend	with Pesto Garnish
	Roasted Tomato Bisque (GF)
	Herbs and Cream

SALADS

Mandarin Salad (GF Upon Request)	Boston Bibb Lettuce (GF)
Sesame Ginger Soy Vinaigrette and Crispy Wontons	Stilton Blue Cheese, Candied Pecans with a Port Wine Vinaigrette
Traditional Caesar Salad (GF)	Savory Mesclun Greens (GF)
Garlic Croutons and Parmesan Cheese	Roasted Peppers, Asparagus and Shallots tossed with Balsamic Vinaigrette
White Bean Salad (GF)	BLT Salad (GF)
with Zesty Italian Dressing and Marinated Vegetables	Crispy Taso Ham, Grape Tomatoes and a Buttermilk Ranch Dressing

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PLATED LUNCHES (CONTINUED)

CHILLED PLATED LUNCH ENTRÉES

All entrée selections are accompanied by soup or salad, a dessert, fresh rolls, iced tea, and Stoweflake coffee service.

Asiago Crusted Chicken Breast (GF)
over Assorted Greens
Caesar Dressing

Chilled Teriyaki Chicken
(GF Upon Request)
with Oriental Mesclun, Won Ton
Crisps and Tahini Vinaigrette

Grilled Chicken (GF)
with Pineapple Salsa, Butterhead Lettuce and
Herb Vinaigrette

*** Grilled Sea Scallops and Chilled Shrimp**
(GF)
Country Mixed Greens and
Citrus Vinaigrette

Classic Caesar Salad
(GF Upon Request)
Rosemary Croutons, Tomatoes
and Choice of:
Chicken
Seared Tuna
Shrimp
*Scallops

*** Steamed Lobster and Crab (GF)**
Roasted Corn, Frisee and Mesclun Greens
with White Balsamic Vinaigrette
Market Price

Vegetarian Entrée
Grilled Vegetables in a Wrap
Drizzled with a Lemon and Herbed
Dressing

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PLATED LUNCHES (CONTINUED)

HOT PLATED LUNCH ENTREES

All entrée selections are accompanied by soup or salad, a dessert, fresh rolls, iced tea, and Stoweflake coffee service.

Pecan Crusted Chicken (GF)

with Roasted Onion and Garlic and Sherry Cream Sauce

Leelanau Chicken (GF)

with Dried Cherries and Apple Chutney with
Tri-Colored Herbed Orzo Blend

Chicken Penne Alfredo (GF)

with Artichoke Hearts and Asparagus

*** Maple Glazed Pork Loin (GF)**

with Sweet Potato Puree and Roasted Apple Chutney

*** Beef Medallion (GF)**

Wild Mushroom Demi Glace

Sesame Crusted Atlantic Salmon (GF)

with Stir Fried Vegetables, Jasmine Rice
and Miso Aioli

Blackened Salmon (GF)

with Creamy Leeks and Wild Rice Pilaf and
Beurre Blanc

*** Crab Stuffed Sole**

with Citrus Beurre Blanc

*** Maryland Crab Cake**

with Sautéed Spinach and Creole Rémoulade

*** Lobster with Spinach (GF)**

Grape Tomato and Leeks in a Cheese Sauce
Market Price

Vegetarian Pasta Primavera

with Marinara Sauce

Grilled Portobello (GF)

on Roasted Pepper Risotto
with Asparagus

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PLATED LUNCHES (CONTINUED)

DESSERTS

Apple Galette with Vanilla Ice Cream

Key Lime Pie

Chocolate Cake with Chocolate Mousse Filling

Lemon Points with Raspberry Coulis

Chocolate Mousse with Chantilly Cream

Seasonal Fresh Berry Tart

Fresh Fruit Cup **(GF)**

Sorbet **(GF)**

Ben & Jerry's Ice Cream

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***(GF)** = Gluten Free Item*

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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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FROM THE CARVERY

Carved by a Culinary Professional at \$75.00 per hour (2 hour minimum)

**All Options may be served with Gluten Free Bread instead of rolls upon request.*

Roasted Turkey Breast (GF)

Traditional Garniture and Assorted Rolls

(Serves 30 people)

\$150.00

Prime Rib of Beef Au Jus (GF)

with Horseradish

and Assorted Rolls

(Serves 40 people)

\$300.00

Whole Baked Vermont Ham (GF)

Vermont Maple Glaze and Assorted Rolls

(Serves 50 people)

\$250.00

New York Strip Loin (GF)

with Herb Mustard and Pepper Crust,

Creamed Horseradish Sauce and Assorted Rolls

(Serves 40 people)

\$250.00

Marinated Beef Tenderloin (GF)

Assorted Rolls

(Serves 30 people)

\$225.00

Leg of Lamb (GF)

with Rosemary, Lemon and Garlic

Assorted Rolls

(Serves 40 people)

\$300.00

Rack of Lamb (GF)

Rosemary and Thyme Jus

(Serves 7 people)

\$65.00

Pork Loin (GF)

with Apple and Raisin Chutney

Assorted Rolls

(Serves 50 people)

\$200.00

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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 per person

**Surcharge Associated with this Menu Option*

(GF) = Gluten Free Item

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PERSONALIZED RECEPTIONS

Innovative Ideas to Create a Personalized Reception

Cold Hors d'oeuvres

Bruschetta with Nut-free Pesto
\$2.00 per piece

Crab Salad in a Phyllo Cup
\$3.25 per piece

Assorted Finger Sandwiches (GF)
\$2.50 per piece

Smoked Trout with Boursin
on a Crostini
\$3.00 per piece

Belgian Endive with Blue Cheese and
Caramelized Walnuts (GF)
\$2.50 per piece

Jumbo Shrimp Cocktail (GF)
\$3.50 per piece

Olive Tapenade and Parmesan Crostini
\$2.00 per piece

Sour Cream-Stuffed Fingerling Potato topped
with Caviar
\$5.00 per piece

Antipasto Skewer (GF)
Buffalo Mozzarella, Artichoke,
and Cherry Tomato
\$3.50 per piece

**Surcharge Associated with this Menu Option*

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PERSONALIZED RECEPTIONS (CONTINUED)

Hot Hors d'oeuvres

Mini Beef Wellington \$2.50 per piece	Assorted Miniature Quiches \$2.75 per piece
Mushroom Caps Stuffed with Spinach \$2.50 per piece	Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup \$2.75 per piece
Sesame Chicken Satay (GF) with Plum Sauce \$2.75 per piece	Smoked Chicken Cornucopias \$2.75 per piece
Chicken Satay (GF) with Spicy Peanut Sauce \$2.75 per piece	Asparagus with Asiago in Phyllo Dough \$2.75 per piece
Assorted Mini Pizza Bagels \$2.75 per piece	Maryland Crab Cakes with Rémoulade \$3.50 per piece
Wild Mushrooms Vol-au-Vent \$2.75 per piece	Spinach & Feta Cheese Greek Spanakopita \$2.00 per piece
	Coconut Shrimp with Orange Horseradish Marmalade \$3.50 per piece

**Surcharge Associated with this Menu Option*

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DINNER BUFFETS

Buffet I

(Minimum 35 people)

Chef's Selection of Soup
Mesclun Salad with Assorted Dressings **(GF)**
Pasta Salad with Grilled Vegetables
Marinated Cherry Tomato, Buffalo Mozzarella and Red Onion **(GF)**
Grilled Swordfish with Yellow Corn Salsa **(GF)**
Marinated Sliced Flank Steak with Demi Glace, Caramelized Onions **(GF)**
Roasted Heirloom Potatoes with Fresh Thyme and Rosemary **(GF)**
Seasonal Vegetables **(GF)**
Freshly Baked Rolls with Butter
Chef's Selection of Assorted Cakes and Pies
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Buffet II

(Minimum 35 people)

Spinach Salad with Crumbled Goat Cheese, Air-dried Cherries and Caramelized Walnuts and Citrus Vinaigrette **(GF)**
Szechwan Noodles with Cashews and Grilled Asparagus
Garbanzo Beans with Artichokes, Shiitake and Aged Balsamic Vinaigrette **(GF)**
Steamed White Fish with Corn and Shrimp Fricassée
Baked Chicken Breast with Orange Glaze **(GF)**
Certified Angus Strip Steak with Sautéed Onions and Merlot Demi **(GF)**
Roasted Red Bliss Potatoes **(GF)**
Vegetable Medley **(GF)**
Freshly Baked Rolls with Butter
Chef's Selection of Assorted Cakes and Pies
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

**Surcharge Associated with this Menu Option*

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DINNER BUFFETS (CONTINUED)

Cuban

(Minimum 25 people)

Mesclun Mix with Roasted Corn and Grape Tomatoes **(GF)**
Cucumbers and Red Onion Salad **(GF)**
Grilled Chicken Breast with Salsa **(GF)**
Grilled Swordfish with Light Mango Beurre Blanc Sauce
Sautéed Fresh Vegetables **(GF)**
Spanish Rice and Beans **(GF)**
Rolls with Butter
Corn Pudding
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Roma

(Minimum 25 people)

Roma Tomato Soup
Focaccia Bread with Butter
Traditional Caesar Salad **(GF)**
Grape Tomato, Red Onion and Mozzarella Salad with Fresh Basil **(GF)**
Pasta Primavera with Pesto Cream Sauce
Chicken Parmesan
Pepper-Crusted Sliced Bistro Steak **(GF)**
Seasonal Vegetables **(GF)**
Roasted Red Bliss Potatoes **(GF)**
Tiramisu and Individual Italian Sorbets
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

**Surcharge Associated with this Menu Option*

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DINNER BUFFETS (CONTINUED)

*** An Evening in New Orleans**

(Minimum 25 people)

Seafood Gumbo (GF)

Black Bean, Corn and Avocado Salad (GF)

Mesclun Greens with Lemon Vinaigrette

Pecan Crusted Catfish with Cajun Rémoulade

Blackened Chicken with Bell Pepper Etouffée

Peppered Beef with Slow Roasted Onions (GF)

Red Beans and Rice (GF)

Seasonal Vegetables (GF)

Corn Bread

Freshly Baked Rolls with Butter

Bourbon Pecan Tart & Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

*** Asian Dinner**

(Minimum 25 people)

Freshly Baked Rolls with Butter

Marinated Oriental Vegetable Salad (GF)

Mixed Greens with Ginger Soy Vinaigrette (GF)

Egg Rolls

Cashew Chicken (GF)

Teriyaki Beef (GF)

Stir Fry Vegetables (GF)

Rice (GF)

Dim Sum

Coconut Tapioca Pudding and Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

**Surcharge Associated with this Menu Option*

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DINNER BUFFETS (CONTINUED)

*** New England Clambake**

Includes Bibs, Lobster Crackers, Moist Towelettes and Shell Baskets
(Minimum 25 people)

Corn and Clam Chowder

Freshly Baked Rolls with Butter

Mesclun Greens with Assorted Dressings (GF)

1¼-pound Lobster (GF)

Clams and Mussels (GF)

Grilled Chicken Breast with Sautéed Peppers and Onions (GF)

Corn on the Cob (GF)

Red Bliss Potatoes (GF)

Drawn Butter and Lemon

Apple Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Market Price

American Cookout

(Optional: \$75.00 per hour for uniformed culinary professional to man a barbecue grill; 2 hour minimum)
(Minimum 25 people)

Boston Lettuce with Sunflower Seeds, Radishes, Cucumber & Ranch Dressing (GF)

Cole Slaw (GF)

Pasta Salad with Sweet Peas

Barbecued Chicken (GF)

Austin Blues Smoked Ribs (GF)

Certified Angus Burgers (GF)

(Vegetarian Burgers available upon request)

Corn on the Cob (GF)

Baked Potato with Sour Cream, Scallions & Bacon Crumbles (GF)

Appropriate Condiments (GF)

Bulky Rolls

Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

**Surcharge Associated with this Menu Option*

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PLATED DINNERS

Customize a three, *four, or *five-course dinner
Dinners come with freshly baked rolls with butter, and Stoweflake coffee service

SOUPS

New England Clam & Corn Chowder

Roasted Squash Bisque,
and Pumpkin Seeds

* Maine Lobster Bisque
*Surcharge of \$3 per person

Cream of Wild Mushroom
Sherry and Chives

Yukon Gold Potato and Leek,
Smoked Bay Shrimp **(GF)**

Creamy Tomato Soup with Pesto **(GF)**

SALADS

Vine Ripened Tomatoes, Buffalo Mozzarella,
Red Onion and Balsamic Dressing **(GF)**

Mesclun Greens Tossed with Toasted Sesame Seeds,
Won Ton Crisps and Tahini Vinaigrette **(GF)**

Classic Caesar Salad with Parmesan and Garlic Croutons **(GF Upon Request)**

* Bibb Lettuce with Stilton Blue Cheese, Air Dried Cherries, Candied Walnuts, Citrus Vinaigrette **(GF)**
*Surcharge of \$1 per person

* Mixed Lettuce Wrapped in Cucumber with Asparagus,
Tomato and Hearts of Palm, Champagne Vinaigrette **(GF)**
*Surcharge of \$2.50 per person

Spinach and Frisee Salad with Maple Vinaigrette **(GF)**

**Surcharge Associated with this Menu Option
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PLATED DINNERS (CONTINUED)

* APPETIZERS

Wild Mushroom Vol-au-Vent
\$8.00 per person

Shrimp Scampi with Garlic and Fresh Herbs (GF)
\$11.00 per person

Blackened Sea Scallops with Pineapple Salsa,
Coriander Beurre Blanc (GF)
\$10.00 per person

New England Crab Cake on Sweet Corn Relish
\$10.00 per person

Smoked Salmon Rosette with Asparagus, Crème Fresh (GF)
\$9.50 per person

Wild Mushroom Ravioli with Creamy Leeks
\$7.50 per person

**Surcharge Associated with this Menu Option*

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PLATED DINNERS (CONTINUED)

ENTRÉES

(Choose one or two entrée selections)

Rosemary Chicken with Rice Pilaf **(GF)**

Chicken Roulade Stuffed with Wild Mushrooms
and Leeks

Roasted Pork Loin with a Vermont Maple Glaze
and Apple Chutney **(GF)**

Chicken Stuffed with Spinach, Sun-dried Tomato
and Mozzarella, Marsala Sauce

Herb Grilled Swordfish with Sweet Corn Coulis
(GF)

* Veal Medallions, with Mushroom Ragout
(GF Upon Request)

Baked Cod with Rock Shrimp, and Corn Fricassee

* Seared Veal Chop **(GF)**,
with Baby Spinach and Risotto

Baked Salmon with Horseradish Dill Crust
Grain Mustard Cream **(GF)**

Prime Rib of Beef with Cabot Cheddar Stuffed
Potato, Broccolini **(GF)**

* Seared George's Bay Scallops &
Jumbo Shrimp Scampi **(GF)**

Grilled New York Strip Steak, Asparagus and Red
Wine Sauce

Baked Tofu, Stir Fried Vegetables and
Peanut Sauce **(GF)**

* Grilled Filet of Beef, Wild Mushroom Ragout
Madeira Shallot Sauce **(GF Upon Request)**

Vegetarian Pasta Primavera
with Marinara Sauce

**Surcharge Associated with this Menu Option*

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PLATED DINNERS (CONTINUED)

* COMBINATION ENTRÉES

Roasted Chicken Breast Marinated in Tarragon &
Seared Sea Scallops with Roasted Pepper Cream (GF)

Veal Medallion &
Maryland Crab Cake with Lobster Sauce (GF)

Filet of Beef with Merlot Sauce &
Seared Atlantic Salmon with Grain Mustard Sauce (GF)

Grilled Petit Filet of Beef & Sautéed Shrimp (GF)

Filet of Beef in a Pinot Noir Sauce &
Lobster Tail with Drawn Butter (GF)
Market Price

**Surcharge Associated with this Menu Option*

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PLATED DINNERS (CONTINUED)

DESSERTS

Ultimate Chocolate Cake
Lemon Points
Crème Brulée
Sorbet **(GF)**
Ben & Jerry's Ice Cream
Assorted Cheesecakes
Chocolate Cake with Chocolate Mousse Filling
Apple Crisp
Key Lime Pie
Coffee Cake
Snickers Chaos Pie
Fresh Fruit Cup **(GF)**
Apple Pie
Berry Tart

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DESSERT STATIONS

*** Pastry Chef Station**

Assorted Cakes, Fruit Salad (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
\$10.00 per person

*** Chocolate Indulgence**

Chocolate Dipped Strawberries (GF)
Miniature Pastries
Assorted Truffles (GF)
Ultimate Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
\$13.00 per person

*** Sundae Station**

Vanilla, Chocolate and Strawberry Ice Cream (GF)
Assorted Toppings:
Hot Fudge, Caramel (GF),
Whipped Cream, Bananas (GF),
M&M's, Crushed Heath Bar, Jimmies
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
\$13.00 per person

*** Cheese Tasting**

Cabot Cheese Collection served with Cracker Assortment and Grapes
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
\$13.00 per person

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HOSTED BAR (on consumption)

All prices are subject to applicable service charge and Vermont and local beverage tax.

Standard	\$6.50 per drink
Deluxe	\$7.50 per drink
Premium	\$8.75 per drink
Liquor, Cordials & Ports	\$8.75 per drink
Martinis	\$9.75 per drink

All hosted bars include the following unless otherwise requested:

House Wines	\$7.00 per glass
Budweiser & Bud Light	\$4.25 each
Magic Hat #9, Otter Creek, Sam Adams	\$4.75 each
Heineken, Amstel Light	\$4.75 each
Assorted Juices and Sodas	\$3.00 each
Bottled Water	\$3.00 each

*We will be glad to accommodate your special requests whenever possible.
If you would like an item that we have not listed, please ask your Conference Planner.*

OPEN BAR BY THE HOUR (Prices are per person)

All prices are subject to applicable service charge and Vermont and local beverage tax.

	<u>Standard Bar</u>	<u>Deluxe Bar</u>	<u>Premium Bar</u>
One Hour	\$17.00	\$19.00	\$21.00
Two Hours	\$22.00	\$25.00	\$28.00
Three Hours	\$27.00	\$31.00	\$35.00
Each additional hour	\$ 5.00	\$ 6.00	\$ 7.00

CASH BAR

Cash bar prices include applicable service charge and Vermont and local beverage tax.

Standard Brands \$7.50 per drink	Domestic Beer \$4.75 each
Deluxe Brands \$8.50 per drink	Imported & Microbrew Beer \$5.25 each
Premium Brands \$10.00 per drink	Sodas and Juices \$3.50 each
House Wines \$8.00 per drink	Bottled Water \$3.50 each
Cognacs & Cordials \$10.00 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 to all bars.

Groups under 25 people will be accommodated at our main bar on property

**Vermont State and Local Beverage Tax is 11%*

**Surcharge Associated with this Menu Option*

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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.

**Surcharge Associated with this Menu Option*

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