



*Group & Conference
Menu Packages*

Dinner

*Stoweflake Resort & Conference Center
Stowe, Vermont*



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

**Surcharge Associated with this Menu Option*

(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

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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

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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

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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

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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

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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

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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

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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)**

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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

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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

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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

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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%*

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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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