



*Group & Conference  
Menu Packages*

*Lunch*

*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

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



# 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

*\*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.*



## 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

*\*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.*



## 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

*\*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.*



## 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

*\*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.*



## 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*

*\*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.*



## 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

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

*\*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.*





## 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

*\*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.*



## 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

*\*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.*



## 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

*\*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.*



## 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).

*\*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.*



## 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

*\*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.*



## 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

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



## 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*

*(GF) = Gluten Free Item*

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



### **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*

*(GF) = Gluten Free Item*

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