



Group & Conference Menu Packages

**Stoweflake Resort & Conference Center
Stowe, Vermont**



CONTINENTAL BREAKFAST

(15 Person Minimum)

Continental Breakfast I

Assorted Juices (GF)

Fruit Salad (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

\$20.00 per person

Continental Breakfast II

Assorted Juices (GF)

Fruit Salad (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

\$21.00 per person

(GF) = Gluten Free Item

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BREAKFAST BUFFETS

(30 Person Minimum)

The Executive

Assorted Juices **(GF)**

Fruit Salad **(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

\$25.00 per person

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REFRESHMENT BREAK PACKAGES

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 Two:

Assorted Cookies

Brownies

Vegetable Crudit  with Dip (GF)

Soft Jumbo Pretzels w/ Mustard

*Vermont Cheddar Display with Crackers

*Surcharge of \$3 per person

*Chocolate Dipped Strawberries (GF)

*Surcharge of \$4 per person

Dry Snacks or Roasted Mixed Nuts

Granola Bars

Sliced Seasonal Fruit (GF)

* Ice Cream Bars

*Surcharge of \$3 per person

Buttered Popcorn and Chips w/ Dip (GF)

\$17.00 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 \$32.00 per dozen	Mixed Nuts (GF) \$3.00 per person
Bagels with Assorted Cream Cheeses, Fruit Preserves and Butter \$36.00 per dozen	Brownies \$30.00 per dozen
Cinnamon Buns \$32.00 per dozen	Assorted Cookies \$27.00 per dozen
Grilled Vegetable Frittata (GF) \$5.00 per person	Ice Cream Bars \$60.00 per dozen
Egg, Ham and Cheese Croissant Sandwiches \$7.00 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) \$2.50 per piece	Individual Bags of Popcorn or Chips or Snack Mix (GF) \$3.00 per bag
Dry Cereal with Milk \$4.00 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) \$4.50 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 (GF) Traditional Garniture \$9.50 per person	Lemonade (GF) \$12.00 per quart
Granola Bars \$3.00 each	Selection of Juices (GF) \$12.00 per quart
	Brewed Iced Tea \$12.00 per quart

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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

\$25.00 per person

American Deli

(Minimum 30 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

\$27.00 per person

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HOT LUNCH BUFFETS

Southwest Fiesta

(Minimum 30 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

\$28.00 per person

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

Garden Lunch

(Minimum 30 people)

Vegetable Chili (GF)

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

Garden Vegetable & Mesclun Salad (GF)

Spinach & Caramelized Onion Frittata

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

\$28.00 per person

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HOT LUNCH BUFFETS (CONTINUED)

Verona

(Minimum 30 people)

Minestrone Soup
Traditional Caesar Salad (GF)
Tomato, Onion and Buffalo Mozzarella with Basil and Olive Oil (GF)
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
\$28.00 per person

Backyard Barbecue

(Minimum 30 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
\$28.00 per person

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BOX LUNCH OFFERINGS

(15 Person Minimum)

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*

\$25.00 per person

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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

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

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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
\$22.00 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
\$15.00 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
\$17.00 per person

Lamb Chop Station

(GF Upon Request)

(3 pieces per person)

Sautéed Domestic Lamb Chops
Rosemary Demi Glace
and Pearl Couscous
\$26.00 per person

Risotto Station (GF)

Simmered Risotto
Aged Parmesan and White Truffle Oil
Crimini Mushrooms
Grape Tomatoes, Asparagus Tips, and Fresh Herbs
\$19.00 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 \$2.75 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 \$3.00 per piece
Sesame Chicken Satay (GF) with Sweet Chili Sauce \$3.00 per piece	Smoked Chicken Cornucopias \$3.00 per piece
Chicken Satay (GF) with Spicy Peanut Sauce \$3.00 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 \$2.25 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)** OR Marinated Cherry Tomato, Buffalo Mozzarella and Red Onion **(GF)**

Grilled Swordfish with Yellow Corn Salsa **(GF)**

Marinated Sliced Flank Steak with Demi Glaze, 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

\$50.00 per person

Buffet II

(Minimum 35 people)

Spinach Salad with Crumbled Goat Cheese, Air-dried Cherries and Caramelized Walnuts and Citrus Vinaigrette **(GF)**

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

\$52.00 per person

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DINNER BUFFETS (CONTINUED)

Cuban

(Minimum 30 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

\$52.00 per person

Roma

(Minimum 30 people)

Roma Tomato Soup

Focaccia Bread with Butter

Traditional Caesar Salad (GF) **OR** 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

\$50.00 per person

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DINNER BUFFETS (CONTINUED)

American Cookout

(Optional: \$75.00 per hour for uniformed culinary professional to man a barbecue grill; 2 hour minimum)
(Minimum 30 people)

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

\$52.00 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	\$6.75 per drink
Deluxe	\$7.75 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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