



**Group & Conference
A La Carte Menus**

**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

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



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

* The Sunrise

Freshly Squeezed Juices **(GF)**

Fruit Salad **(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 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

\$27.00 per person

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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
\$23.00 per person

*** 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
\$25.00 per person

*** 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
\$27.00 per person

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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 Two:

Bagels with Cream Cheese	Cinnamon Buns
Freshly Baked Breakfast Breads	Granola Bars
Assorted Breakfast Bakeries	Sliced Seasonal Fruit (GF)
Selection of Flavored Yogurts (GF)	*Egg and Ham Croissant Sandwiches
*Duck Trap Smoked Salmon with Classical Garniture (GF)	*Surcharge of \$4 per person
*Surcharge of \$4 per person	*Grilled Vegetable Frittata
	*Surcharge of \$3 per person

\$17.00 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 Two:

Assorted Cookies	Dry Snacks or Roasted Mixed Nuts
Brownies	Granola Bars
Vegetable Crudit� with Dip (GF)	Sliced Seasonal Fruit (GF)
Soft Jumbo Pretzels w/ Mustard	* Ice Cream Bars
*Vermont Cheddar Display with Crackers	*Surcharge of \$3 per person
*Surcharge of \$3 per person	Buttered Popcorn and Chips w/ Dip (GF)
*Chocolate Dipped Strawberries (GF)	
*Surcharge of \$4 per person	

\$17.00 per person

FULL DAY BREAK PACKAGE

Assorted Juices (in morning)
Assorted Sodas (in afternoon)
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Comes with a choice of 2 morning snacks and a choice of 2 afternoon snacks
(Beverages are continuously refreshed throughout the day)

\$32.00 per person

*add bottled water @ \$3.00 each

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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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BRUNCH MENU SELECTIONS

*** The Stoweflake**

(Minimum of 50 People)

Assorted Juices (GF)

Fruit Salad (GF)

Imported and Domestic Cheeses (GF) with Crackers

Caprese Salad (GF)

Grilled Vegetable Frittata

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

\$38.00 per person

*** The Lookout**

(Minimum of 50 People)

Assorted Juices (GF)

Fresh Fruit Salad (GF)

Baby Field Greens with Champagne Vinaigrette (GF)

Mediterranean Couscous with Feta Cheese

Smoked Salmon with 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)

\$42.00 per person

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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 30 people)

* 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)

\$10.00 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 30 people)

*** StoweLake 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

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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
\$7.50 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
\$7.75 per drink

The Bloody Caesar

Absolute Citron Vodka, Clamato Juice and Spices
Garnished with Gulf Shrimp
\$10.00 per drink

The Cajun Mary

Stolichnaya Pertsovka Pepper Vodka,
Tomato and V-8 Juices in a Cajun Spice Rimmed Glass
\$9.00 per drink

The Bloody Bull

Stolichnaya Vodka, Tomato Juice, Beef Consommé and Traditional Spices
\$9.00 per drink

The Bull Shot

A Warm Blend of Stolichnaya Vodka and Beef Consommé
\$9.00 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 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

\$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)

*** French Riviera**

(Minimum 30 people)

Potato Leek Soup (hot or cold)

Bibb Lettuce with Chardonnay Poached Pears, Brie, Walnuts and Herb Vinaigrette **(GF)**

Haricot Verts and Champignon Salad **(GF)**

Beef Bourguignon with Flat Noodles

Forest Mushroom Chicken **(GF)**

Maple Butter Carrots **(GF)**

Berry Tart and Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Iced Tea

\$30.00 per person

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

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HOT LUNCH BUFFETS (CONTINUED)

*** Asian Lunch**

(Minimum 30 people)

Miso Soup (GF)

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

\$30.00 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

(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*

\$25.00 per person

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PLATED LUNCHESES

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
\$28.00 per person

Chilled Teriyaki Chicken

(GF Upon Request)
with Oriental Mesclun, Won Ton
Crisps and Tahini Vinaigrette
\$28.00 per person

Grilled Chicken (GF)

with Pineapple Salsa, Butterhead Lettuce and
Herb Vinaigrette
\$28.00 per person

*** Grilled Sea Scallops and Chilled Shrimp**

(GF)
Country Mixed Greens and
Citrus Vinaigrette
\$32.00 per person

Classic Caesar Salad

(GF Upon Request)
Rosemary Croutons, Tomatoes
and Choice of:
Chicken \$27.00 per person
Seared Tuna \$29.00 per person
Shrimp \$29.00 per person
*Scallops \$31.00 per person

*** 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
\$28.00 per person

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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
\$28.00 per person

Chicken Penne Alfredo (GF)

with Artichoke Hearts and Asparagus
\$28.00 per person

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

with Sweet Potato Puree and Roasted Apple Chutney
\$31.00 per person

*** Beef Medallion (GF)**

Wild Mushroom Demi Glace
\$31.00 per person

Sesame Crusted Atlantic Salmon (GF)

with Stir Fried Vegetables, Jasmine Rice
and Miso Aioli
\$30.00 per person

Blackened Salmon (GF)

with Creamy Leeks and Wild Rice Pilaf and
Beurre Blanc
\$30.00 per person

*** Crab Stuffed Sole**

with Citrus Beurre Blanc
\$32.00 per person

*** Maryland Crab Cake**

with Sautéed Spinach and Creole Rémoulade
\$34.00 per person

*** Lobster with Spinach (GF)**

Grape Tomato and Leeks in a Cheese Sauce
Market Price

Vegetarian Pasta Primavera

with Marinara Sauce
\$27.00 per person

Grilled Portobello (GF)

on Roasted Pepper Risotto
with Asparagus
\$27.00 per person

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PLATED LUNCHES (CONTINUED)

DESSERTS

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)**

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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

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

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

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

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

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

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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)

\$175.00

Prime Rib of Beef Au Jus (GF)

with Horseradish

and Assorted Rolls

(Serves 40 people)

\$325.00

Whole Baked Vermont Ham (GF)

Vermont Maple Glaze and Assorted Rolls

(Serves 50 people)

\$275.00

New York Strip Loin (GF)

with Herb Mustard and Pepper Crust,

Creamed Horseradish Sauce and Assorted Rolls

(Serves 40 people)

\$275.00

Marinated Beef Tenderloin (GF)

Assorted Rolls

(Serves 30 people)

\$250.00

Leg of Lamb (GF)

with Rosemary and Garlic

Assorted Rolls

(Serves 40 people)

\$325.00

Rack of Lamb (GF)

Rosemary and Thyme Jus

(Serves 7 people)

\$70.00

Pork Loin (GF)

with Apple and Raisin Chutney

Assorted Rolls

(Serves 50 people)

\$225.00

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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
\$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 per person

(GF) = Gluten Free Item

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



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

(GF) = Gluten Free Item

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



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

(GF) = Gluten Free Item

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DINNER BUFFETS (CONTINUED)

*** An Evening in New Orleans**

(Minimum 30 people)

Seafood Gumbo (GF)

Black Bean, Corn and Avocado Salad (GF)

Mesclun Greens with Lemon Vinaigrette

Pecan Crusted Catfish with Cajun Ré-moulade

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

\$62.00 per person

*** Asian Dinner**

(Minimum 30 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

\$62.00 per person

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DINNER BUFFETS (CONTINUED)

*** New England Clambake**

Includes Bibs, Lobster Crackers, Moist Towelettes and Shell Baskets
(Minimum 30 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 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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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
\$7.00 per person
- Roasted Squash Bisque,
and Pumpkin Seeds
\$7.00 per person
- * Maine Lobster Bisque
\$9.00 per person
- Cream of Wild Mushroom
Sherry and Chives
\$6.50 per person
- Yukon Gold Potato and Leek,
Smoked Bay Shrimp **(GF)**
\$7.00 per person
- Creamy Tomato Soup with Pesto **(GF)**
\$6.50 per person

SALADS

- Vine Ripened Tomatoes, Buffalo Mozzarella,
Red Onion and Balsamic Dressing **(GF)**
\$7.00 per person
- Mesclun Greens Tossed with Toasted Sesame Seeds,
Won Ton Crisps and Tahini Vinaigrette **(GF)**
\$6.50 per person
- Classic Caesar Salad with Parmesan and Garlic Croutons **(GF Upon Request)**
\$7.00 per person
- * Bibb Lettuce with Stilton Blue Cheese, Air Dried Cherries, Candied Walnuts, Citrus Vinaigrette **(GF)**
\$7.50 per person
- Spinach and Frisee Salad with Maple Vinaigrette **(GF)**
\$6.50 per person

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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

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

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



PLATED DINNERS (CONTINUED)

ENTRÉES

(Choose one or two entrée selections)

- | | |
|---|---|
| Rosemary Chicken with Rice Pilaf (GF)
\$27.00 per person | Roasted Pork Loin with a Vermont Maple Glaze
and Apple Chutney (GF)
\$29.00 per person |
| Chicken Roulade Stuffed with Wild Mushrooms
and Leeks
\$28.00 per person | Herb Grilled Swordfish with Sweet Corn Coulis
(GF)
\$30.00 per person |
| Chicken Stuffed with Spinach, Sun-dried Tomato
and Mozzarella, Marsala Sauce
\$29.00 per person | Baked Cod with Rock Shrimp, and Corn Fricassee
\$30.00 per person |
| * Veal Medallions, with Mushroom Ragout
(GF Upon Request)
\$34.00 per person | Baked Salmon with Horseradish Dill Crust
Grain Mustard Cream (GF)
\$30.00 per person |
| * Seared Veal Chop (GF) ,
with Baby Spinach and Risotto
\$35.00 per person | Baked Tofu, Stir Fried Vegetables (GF)
\$25.00 per person |
| Prime Rib of Beef with Cabot Cheddar Stuffed
Potato, Broccolini (GF)
\$30.00 per person | Vegetarian Pasta Primavera
with Marinara Sauce
\$25.00 per person |
| Grilled New York Strip Steak, Asparagus and Red
Wine Sauce
\$33.00 per person | |
| * Grilled Filet of Beef, Wild Mushroom Ragout
Madeira Shallot Sauce (GF Upon Request)
\$39.00 per person | |

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PLATED DINNERS (CONTINUED)

* COMBINATION ENTRÉES

Roasted Chicken Breast Marinated in Tarragon &
Seared Sea Scallops with Roasted Pepper Cream (GF)
\$39.00 per person

Veal Medallion &
Maryland Crab Cake with Lobster Sauce (GF)
\$42.00 per person

Filet of Beef with Merlot Sauce &
Seared Atlantic Salmon with Grain Mustard Sauce (GF)
\$42.00 per person

Grilled Petit Filet of Beef & Sautéed Shrimp (GF)
\$45.00 per person

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

Sorbet **(GF)**

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

\$9.00 per person

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DESSERT STATIONS

*** Pastry Chef Station**

Assorted Cakes, Fruit Salad (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
\$12.00 per person

*** Chocolate Indulgence**

Chocolate Dipped Strawberries (GF)
Miniature Pastries
Assorted Truffles (GF)
Ultimate Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
\$15.00 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
\$15.00 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



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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