



## **Group & Conference Where Treetops Glisten**

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

*(GF) = Gluten Free Item*

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



## Tier 1

### Hors d'oeuvres

One piece of each hors d'oeuvre per person.

#### *Passed*

Asparagus with Asiago in Phyllo Dough  
Maryland Crab Cakes with Remoulade  
Chicken Satay served with Sweet Chili Sauce  
Mini Beef Wellington

#### *Stationary*

Chilled Florida Gulf Shrimp and Jonah Crab Claws with Cocktail Sauce and Honey Mustard Sauce  
Cheese Display, Imported Vermont Cheese, Water Crackers with Fresh Fruit Garnish

### Dinner

New England Clam and Corn Chowder  
Classic Caesar Salad with Parmesan and Garlic Croutons  
Carving Station with Leg of Lamb with Rosemary and Garlic and Roasted Turkey Breast  
Grilled Swordfish and Yellow Corn Salsa  
Pasta Primavera with Pesto Cream Sauce  
Seasonal Vegetables  
Roasted Potatoes  
Freshly Baked Assorted Roll with Butter

### Dessert

Assortment of Holiday Pies and Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**Per Person \$100.00 – Excluding 10% VT State Tax & 20% Service Charge**

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## Tier 2

### Hors d'oeuvres

One piece of each hors d'oeuvre per person.

#### *Passed*

Mini Beef Wellington

Coconut Shrimp with Orange Horseradish Marmalade

Mushroom Caps Stuffer with Spinach

#### *Stationary*

Side of Smoked Scottish Salmon and Traditional Accompaniments

Season Vegetable Crudités Display and Assortment of Dips

### Dinner

Creamy Tomato Soup with Pesto

Mesclun Greens, Cucumber and Grated Carrot, Red Onion, Champagne Vinaigrette

Carving Station with Leg of Lamb with Rosemary and Garlic

Roasted Salmon au Poivre with Beurre Blanc

Season Vegetables

Herb Whipped Potato

Freshly Baked Assorted Rolls with Butter

### Dessert

Tiramisu and Individual Italian Sorbets Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**Per Person \$80.00 – Excluding 10% VT State Tax & 20% Service Charge**

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## Tier 3

### Hors d'oeuvres

One piece of each hors d'oeuvre per person.

#### *Passed*

Chicken Satay served with Sweet Chili Sauce  
Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup  
Asparagus with Asiago in Phyllo Dough

#### *Stationary*

Cheese Display, Imported & Vermont Cheese, Assorted Crackers with Fresh Fruit Garnish

### Dinner

Roasted Squash Bisque with Pumpkin Seeds  
Spinach Salad with Crumbled Goat Cheese, Air-dried Cherries and Caramelized Walnuts in Citrus Vinaigrette  
Carvings Station with Choice of Roasted Vermont Turkey and Baked Virginia Ham  
Baked Salmon with Horseradish Dill Crust and Grain Mustard Cream  
Roasted Heirloom Potatoes with Fresh Thyme and Rosemary  
Season Vegetables  
Freshly Baked Assorted Rolls with Butter

### Dessert

Assorted Petit Fours and Mini Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**Per Person \$65.00 – Excluding 10% VT State Tax & 20% Service Charge**

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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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