



Wedding Reception Packages

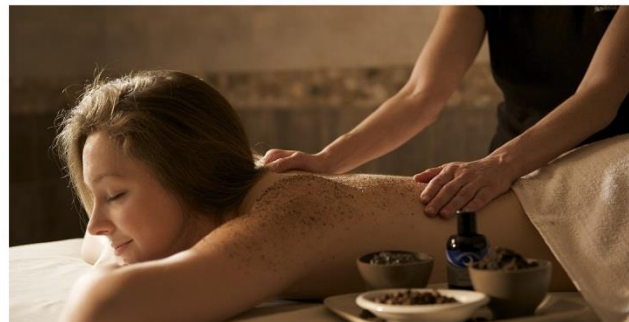
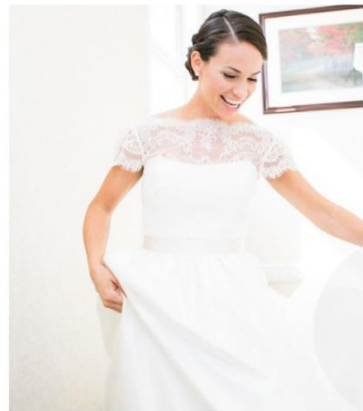
Congratulations on your engagement!

Thank you for inquiring about the Stoweflake Mountain Resort & Spa! Our 60-acre estate of well-manicured lawns and beautiful gardens, luxurious accommodations, and endless on-site amenities makes the Stoweflake the premier location for a Vermont wedding. Nestled below Vermont's highest peak, Mount Mansfield, and adjacent to the championship par-72 Stowe Country Club and Stowe Recreation Path, we offer a convenient location for you and your guests in the heart of Stowe.

Your wedding reception can begin in our beautifully manicured courtyard, which features a seven circle labyrinth, herb garden and stunning water sculpture. Or when indoors select our sun-filled atrium for your ceremony and cocktail reception and the spacious Stowe or Pinnacle room for the reception.

Our professional and congenial staff is available throughout your planning process. We manage your wedding reception for you so you can enjoy your very special day. Our hallmark is personal service and attention to detail.





Platinum Package

This package includes a Hot Air Balloon Ride for the Bride & Groom on the *Spirit of Stoweflake!*

Plated

Passed Hors d'oeuvres

(Package comes with one piece of each hors d'oeuvre per person.)

Miniature Beef Wellington
Mushroom Caps Stuffed with Sausage and Fennel
South Western Chicken Spring Rolls
Tapenade and Parmesan Crostini

Displayed Hors d'oeuvres

Baked Salmon Medallions
Miniature Lamb Chops with Rosemary Demi Glaze
Vegetable Crudit  with Hummus

Appetizers

(Please select one)

- œ Seared Sea Scallops, Tropical Fruit Salsa, Pink Peppercorn Beurre Blanc
- œ Portabella Stuffed with Cherry Tomatoes and Fresh Mozzarella
- œ Bibb Lettuce and Blue Cheese with Air Dried Cherries, Caramelized Walnuts and Champagne Dressing

Entr es

(Please select one or two entr es)

- œ Filet of Beef with Roasted Garlic Whipped Potato, Pearl Onions and Wine Sauce
- œ Roasted Lamb Loin with Au Gratin Potatoes, Rosemary Jus
- œ New York Strip Steak with Roasted Red Bliss Potato, Green Peppercorn Sauce
- œ Seared Salmon with Cilantro Lime Glaze, Baby Bok Choy
- œ Grilled Swordfish with Sweet Mashed Potato, Key Lime Beurre Blanc
- œ Free-range Chicken Breast with Mushroom Rago t, Dijon Tarragon Cream

With Five Hour Open Bar \$160.00

With One Hour Open Bar \$145.00

With Cash Bar \$130.00

Buffet

Passed Hors d'oeuvres

(One piece of each hors d'oeuvre per person.)

Miniature Beef Wellington
Mushroom Caps Stuffed with Sausage and Fennel
South Western Chicken Spring Rolls
Tapenade and Parmesan Crostini

Displayed Hors d'oeuvres

Baked Salmon Medallions
Miniature Lamb Chops with Rosemary Demi Glaze
Vegetable Crudit  with Hummus

Dinner

Grilled Swordfish with Yellow Corn Coulis
Certified Angus Strip Steak with Caramelized Onion and Merlot
Stuffed Portabella Caps with Ratatouille & Marinara Sauce
Roasted Heirloom Potatoes with Fresh Thyme and Rosemary
Seasonal Vegetables
Marinated Cherry Tomato, Buffalo Mozzarella and Red Onion
Snow Peas with Julienne Carrots, Sesame and Sweet Soy
Mesclun Salad, Assorted Dressings
Pasta Salad with Roasted Vegetables
Fruit Salad
Chef's Selection of Soup
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Gold Package

With Five Hour Open Bar \$139.00

With One Hour Open Bar \$123.00

With Cash Bar \$109.00

Plated

Passed Hors d'oeuvres

(Package comes with one piece of each hors d'oeuvre per person.)

Miniature Beef Wellington

Cherry Tomatoes Stuffed with Goat Cheese Mousse and Kalamata Olives

Chicken Satay, Sweet Chili Sauce

Shrimp Cocktail

Displayed Hors d'oeuvres

House-Cured Gravlox with Honey Mustard, Dill and Buttered Bread

Imported and Domestic Cheeses, Crackers, and Fruit Garnish

Vegetable Crudit  with Hummus

Appetizers

(Please select one)

œ Baby Field Greens with Plum Tomatoes and Champagne Vinaigrette

œ Romaine Hearts with Caesar Dressing, Grated Parmesan Reggiano

œ Beefsteak Tomato, Smoked Mozzarella and Red Onion Marmalade Salad,
Balsamic Vinaigrette

œ Cheese Ravioli with Roasted Garlic Sauce, Wilted Spinach

Entr es

(Please select one or two)

œ Chicken Medallions with Black Forest Ham, Spinach & Sharp Cheddar,
Marsala Sauce

œ Roasted Free-range Chicken, Garlic Whipped Potato, Shiitake Sauce

œ Horseradish and Dill Crusted Salmon, Braised Leeks and Grain Mustard
Cream

œ Pecan Crusted Salmon, Rice Pilaf, Lemon Caper Beurre Blanc

œ New York Strip Sirloin, Potato Gratin, Pearl Onions and Green Peppercorn
Sauce

œ Stuffed Pork Loin with Dried Fruit, Apple Cider Star Anise Sauce

Buffet

Passed Hors d'oeuvres

(One piece of each hors d'oeuvre per person.)

Miniature Beef Wellington

Cherry Tomatoes Stuffed with Goat Cheese Mousse and Kalamata Olives

Chicken Satay, Sweet Chili Sauce

Shrimp Cocktail

Displayed Hors d'oeuvres

House-Cured Gravlox with Honey Mustard, Dill and Buttered Bread

Imported and Domestic Cheeses, Crackers, and Fruit Garnish

Vegetable Crudit  with Hummus

Dinner

Carving Station with Choice of:

Roasted Vermont Turkey, Prime Rib or Baked Virginia Ham

Orange and Honey Glazed Chicken Breast

Steamed Cod with Corn and Shrimp Fricassee

Roasted Red Bliss Potatoes

Vegetable Medley

Spinach Salad with Crumbled Goat Cheese, Air Dried Cherries, Caramelized Walnuts,
Citrus Vinaigrette

Szechwan Noodles with Cashews and English Cucumbers

Blue Lake Beans with Artichokes, Shiitake and Aged Balsamic Vinaigrette

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection

Silver Package

With Five Hour Open Bar \$123.00
With One Hour Open Bar \$107.00
With Cash Bar \$96.00

Plated

Passed Hors d'oeuvres

(Package comes with one piece of each hors d'oeuvre per person.)

Spinach & Feta Greek Spanakopita
Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup
Sesame Chicken Satay

Displayed Hors d'oeuvres

Assorted Cheeses & Sausages
Seasonal Vegetable Crudit  with an Assortment of Dips

Appetizers

(Please select one)

- œ Wild Mushroom Bisque with Chives
- œ New England Clam Corn Chowder
- œ Bibb Lettuce with Poached Pears, Blue Cheese and Candied Walnuts
- œ Classic Caesar Salad with Parmesan Reggiano

Entr es

(Please select one or two)

- œ Chicken Stuffed with Spinach, Sun-dried Tomato and Mozzarella, Marsala Sauce
 - œ Rosemary Chicken with Lemon Rice Pilaf and Shallot Jus
- œ Salmon au Poivre with Herb Whipped Potato, Lemon Beurre Blanc
 - œ Roasted Pork Loin, Sweet Potato Puree and Chambord Sauce
 - œ Baked Tilapia, Jasmine Rice and Curry Sauce
 - œ Roasted Leg of Lamb, Au Gratin Potatoes, Rosemary Sauce
- œ Roasted Portabella on a Red Pepper Risotto, with saut ed Spinach
 - œ Roast Prime Rib, Twice Baked Cheddar Potato, Broccolini

Buffet

Passed Hors d'oeuvres

(One piece of each hors d'oeuvre per person.)

Spinach & Feta Greek Spanakopita
Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup
Sesame Chicken Satay

Displayed Hors d'oeuvres

Imported and Domestic Cheeses, Fruit, Water Crackers
Vegetable Crudite with Hummus

Dinner

Sliced Flank Steak with Chili and Cumin
Steamed Haddock with Corn and Shrimp Fricassee
Orange and Honey Glazed Chicken Breast
Roasted Red Bliss Potatoes
Vegetable Medley
Spinach Salad with Crumbled Goat Cheese, Air Dried Cherries, Caramelized Walnuts, Citrus Vinaigrette
Szechwan Noodles with Cashews and English Cucumbers
Blue Lake Beans with Artichokes, Shiitake and Aged Balsamic Vinaigrette
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Specialty Stations

With Five Hour Open Bar \$160.00
With One Hour Open Bar \$145.00
With Cash Bar \$130.00

*Create your own personalized reception with five stations from the following:
(Pricing includes 2 stations manned with uniformed chefs and 3 unmanned stations)*

Antipasto

Italian Meats and Cheeses
Marinated Olives, Mushrooms, Artichoke
Hearts and Roasted Peppers
~
Tomato, Mozzarella Basil Pizza
Hummus Dip, Black Olive Tapenade
~
Vegetable Crudité
Italian Breads and Pita Chips

Mushroom Sauté

Wild Mushroom Ragoût with
Cognac and Chervil
~
Vol-au-Vent Shells

Pasta

Choice of two pastas:
Rotini, Tortellini, Penne Pasta
~
Choice of two sauces:
Marinara, Pesto Cream, Clam, Alfredo
Sauce
~
Garlic Toast, Black and Green Olive
Tapenade, Toasted Pine Nuts
Freshly Grated Parmesan Cheese

Seafood Sauté

(Five pieces per person)
Florida Gulf Shrimp, Garlic Lemon Sauce
~
Vegetable Rice Pilaf

Stir-Fry Station

Egg Rolls
Steamed Chinese Dumplings
~
Fried Rice
~
Choice of:
Shrimp, Beef, Chicken, Vegetables

Raw Bar *

Displayed on Ice
Chilled Florida Gulf Shrimp,
Cocktail Sauce
~
Fresh Shucked Oysters on the
Half Shell, Mignonette Sauce
~
New Zealand Green Lip Mussels
~
Clams on the Half Shell,
Tomato Horseradish Sauce
~

Carving Station

Choice of:
Roasted Vermont Turkey
~
Baked Virginia Ham
~
New York Sirloin with
Grain Mustard Crust *

Salad Station

Caesar Salad
~
Mesclun Greens with Balsamic Vinaigrette
~
Grape Tomatoes, Vegetables, Red Onion
and Croutons

Our Suggested Vendors

Carriage/Sleigh Rides

Sterling Mountain Farm: Deb Ravenelle
(802) 635-1741
Gentle Giants: Rochelle Clark
(802) 253-2216

Churches

Stowe Community Church
(802) 253-7257
Blessed Sacrament Catholic Church
(802) 253-7536

Entertainment

Supersounds DJ (802) 899-2823
Top Hat Entertainment (DJ Service)
(802) 862-2011
The Entertainment Solution, Inc.
(Entertainment Bookings)
(802) 862-4905
Flutist with Harp, Guitar or Strings - Lois
Price (802) 658-5630
Hilari Farrington - Harpist
(802) 223-4039
Peter Miller - Strolling Violinist
(802) 644-5708

Florist

Painted Tulips (802) 279-4371
Uncle George's Flower Company
(802) 253-9900
Creative Muse (802) 782-4541

Justice of the Peace

Carmen George
(802) 540-0078
Annie Alexander-Kramer
(802) 433-1293

Limousines

Ethan Allen Coachworks
(802) 862-1924
Touch of Class Limousine Service
(877) 242-5277

Photographers

Jennifer McKenna (508) 439-1751
Jonathan Coutore (802) 343-1528
Danielle Allendorf (802) 355-4340
EveEvent Photography-Judd
(802) 318-8594
Crystal River Photography,
(802) 730-9085
Shem Roose (802) 578 5618

Videographer

Vermont Wedding Video
(robin@vermontweddingvideo.com)

Wedding Cakes

Michelle Lunde (802) 479-7948
Monica Clark Cake Designs
(802) 253-6343
The Cakery – Jamie's on Main
(Michelle E. Hines) (802) 253-0077
Sweet Creations (802) 224-9964
Vermont Cake Works (802) 888-1128
Stowe Bee Bakery (802) 760-6745

Stoweflake Additions

White Chair Cover Rentals - \$4.00 *plus*
tax and service charge each
Ice Carvings – pricing varies
Gift Baskets – pricing varies
Maple Syrup – pricing varies
On premise ceremony fee – pricing varies
based on location, starting at \$750 plus
tax and service charge

2018 Wedding Package Prices

Platinum	Gold	Silver	Specialty Stations
With Five Hour Open Bar \$160.00	With Five Hour Open Bar \$139.00	With Five Hour Open Bar \$123.00	With Five Hour Open Bar \$160.00
With One Hour Open Bar \$145.00	With One Hour Open Bar \$123.00	With One Hour Open Bar \$107.00	With One Hour Open Bar \$145.00
With Cash Bar \$130.00	With Cash Bar \$109.00	With Cash Bar \$96.00	With Cash Bar \$130.00

Your 5-hour Stoweflake Wedding Package includes:

- ❧ Complete setting of ballroom
- ❧ Skirted wedding cake and gift tables
- ❧ Dance Floor
- ❧ Bud vases with flowers for your dinner tables
- ❧ Flower arrangements for the bar and hors d'oeuvre tables
- ❧ Votive Candles
- ❧ Traditional champagne and non-alcoholic option toast
- ❧ Professional on-site wedding coordinator
- ❧ Complimentary luxury accommodations on your wedding night with breakfast the next morning
- ❧ For your first anniversary, one-night's accommodations with champagne
- ❧ Choice of wedding package from the enclosed menus



Prices are per person, based on a minimum of seventy-five (75) persons.
Prices do not reflect tax and service charge*

Please ask about our on-site wedding ceremony locations, which are available for a nominal fee. Ask about additional savings available for off-peak dates or non-Saturday weddings. Contact Wedding Sales at 802-760-1049 with any questions. We look forward to working with you to create the wedding of your dreams.

Congratulations again!

The Baraw Family



1746 Mountain Road, PO Box 369, Stowe, VT USA 05672

802.253.7355 / 800.253.2232, Fax 802.253.4419

www.stoweflake.com / sales@stoweflake.com