



## **Group & Conference Package Menus**

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



# PLATED BREAKFASTS

(Minimum 20 people)

## **The American**

Orange or Grapefruit Juice (GF)  
Chef's Selection of Breakfast Pastries  
Scrambled Eggs with Cabot Cheddar and Chives (GF)  
Home Fries (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

## **\* The Vermonter**

Orange or Grapefruit Juice (GF)  
Chef's Selection of Breakfast Pastries  
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

## **\* The Pinnacle**

Orange or Grapefruit Juice (GF)  
Chef's Selection of Breakfast Pastries  
Fruit Salad (GF)  
Scrambled Eggs with Cabot Cheddar and 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

*(GF) = Gluten Free Item*

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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:**

Assortment of Bagels & Cream Cheeses	Cinnamon Buns
Assorted Muffins with Fruit Preserves & Butter	Granola Bars
Chef's Selection of Breakfast Pastries	Sliced Seasonal Fruit (GF)
*Egg, Ham, and Cheese Croissant Sandwiches	Assorted Flavored Yogurts (GF)
*Surcharge of \$4 per person	Whole Fruit

## 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	Carrots & Celery with Dip (GF)
Brownies	Buttered Popcorn and Chips w/ Dip (GF)
Dry Snacks or Roasted Mixed Nuts	Sliced Seasonal Fruit (GF)
Granola Bars	Whole Fruit
Soft Jumbo Pretzels with Mustard	* Ice Cream Bars
*Vermont Cheddar Cheese with Crackers	*Surcharge of \$3 per person
*Surcharge of \$3 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 morning snack and an afternoon snack  
(Beverages are continuously refreshed throughout the day)  
\$30.00 per person  
\*add bottled water @ \$3.00 each

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## ENHANCEMENTS

The following selections are a great addition to a refreshment break.

Freshly Baked Breakfast Breads or Assorted Muffins with Fruit Preserves and Butter \$29.00 per dozen	Assorted Cookies \$24.00 per dozen
Assortment of Bagels & Cream Cheeses \$36.00 per dozen	Ice Cream Bars \$60.00 per dozen
Cinnamon Buns \$29.00 per dozen	Soft Jumbo Pretzels with Mustard \$34.00 per dozen
Egg, Ham and Cheese Croissant Sandwiches \$6.00 per person	Individual Bags of Popcorn or Chips or Snack Mix (GF) \$3.00 per bag
Sliced Seasonal Fruit (GF) \$6.00 per person	Individual Bottled Fruit Smoothies (GF) \$4.50 each
Whole Fresh Fruit (GF) \$2.00 per piece	Bottled Water or Sodas (GF) \$3.00 each
Assorted Cereals, Whole Bananas and Milk \$3.75 per person	Bottled Fruit Juice (GF) \$4.00 each
Assorted Flavored Yogurts (GF) \$4.00 per person	Fresh Milk (GF) \$12.00 per quart
Cheese Blintzes with Raspberry Sauce (GF) \$5.00 per person	Lemonade (GF) \$12.00 per quart
Granola Bars \$3.00 each	Assorted Juices (GF) \$12.00 per quart
Dry Snacks or Roasted Mixed Nuts (GF) \$3.00 per person	Freshly Brewed Iced Tea \$12.00 per quart
Brownies \$24.00 per dozen	

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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*

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## 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 & Corn Chowder

Homemade Chicken Noodle **(GF)**

White Chicken Chili  
Our own Southwestern blend

\*Maine Lobster Bisque  
\*Surcharge of \$3 per person

Minestrone  
with Pesto Garnish

Roasted Tomato Bisque **(GF)**  
Herbs and Cream

### SALADS

**Mandarin Salad**  
**(GF Upon Request)**  
Sesame Ginger Soy Vinaigrette and Crispy  
Wontons

**Classic Caesar Salad (GF)**  
Garlic Croutons and Parmesan Cheese

**White Bean Salad (GF)**  
with Zesty Italian Dressing and  
Marinated Vegetables

**Bibb Lettuce (GF)**  
Stilton Blue Cheese, Candied Walnuts  
with a Citrus Vinaigrette

**Mesclun Greens (GF)**  
Roasted Peppers, Asparagus and Shallots tossed  
with Balsamic Vinaigrette

**BLT Salad (GF)**  
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

**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 & Chilled Shrimp**  
Country Mixed Greens and  
Citrus Vinaigrette

**Classic Caesar Salad**  
(GF Upon Request)  
Rosemary Croutons, Tomatoes  
and Choice of:  
Chicken  
Seared Salmon  
Shrimp  
\*Scallops

**\* Steamed Lobster and Crab (GF)**  
Roasted Corn, Frisee and Mesclun Greens  
with White Balsamic Vinaigrette  
Market Price

**Grilled Vegetable Wrap**  
with a Lemon and Herbed Dressing

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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

**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

**\* Maryland Crab Cake**

with Sautéed Spinach and Creole Rémoulade

**Pasta Primavera**

with Marinara Sauce

**Grilled Portobello (GF)**

on Roasted Pepper Risotto  
with Asparagus

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## PLATED LUNCHEES (CONTINUED)

### DESSERTS

Key Lime Pie

Chocolate Cake with Chocolate Mousse Filling

Lemon Points with Raspberry Coulis

Chocolate Mousse

Berry Tart

Fruit Cup **(GF)**

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# PERSONALIZED RECEPTIONS

## Innovative Ideas to Create a Personalized Reception

### Cold Hors d'œuvres

Bruschetta with Nut-free Pesto

\$2.00 per piece

Assorted Finger Sandwiches (GF)

\$2.50 per piece

Belgian Endive with Blue Cheese and  
Caramelized Walnuts (GF)

\$2.50 per piece

Olive Tapenade and Parmesan Crostini

\$2.00 per piece

Antipasto Skewer (GF)  
Buffalo Mozzarella, Artichoke,  
and Cherry Tomato

\$3.50 per piece

Crab Salad in a Phyllo Cup

\$3.25 per piece

Smoked Trout with Boursin  
on a Crostini

\$3.00 per piece

Jumbo Shrimp Cocktail (GF)

\$3.50 per piece

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## PERSONALIZED RECEPTIONS (CONTINUED)

### Hot Hors d'oeuvres

Mini Beef Wellington \$2.50 per piece	Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup \$2.75 per piece
Mushroom Caps Stuffed with Spinach \$2.50 per piece	Smoked Chicken Cornucopias \$2.75 per piece
Sesame Chicken Satay <b>(GF)</b> with Sweet Chili Sauce \$2.75 per piece	Asparagus with Asiago in Phyllo Dough \$2.75 per piece
Chicken Satay <b>(GF)</b> with Spicy Peanut Sauce \$2.75 per piece	Maryland Crab Cakes with Rémoulade \$3.50 per piece
Assorted Miniature Quiches \$2.75 per piece	Spinach & Feta Cheese Greek Spanakopita \$2.00 per piece
Wild Mushrooms Vol-au-Vent \$2.75 per piece	Coconut Shrimp with Orange Horseradish Marmalade \$3.50 per piece

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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

Roasted Squash Bisque,  
and Pumpkin Seeds

\* Maine Lobster Bisque

Cream of Wild Mushroom  
Sherry and Chives

Yukon Gold Potato and Leek,  
Smoked Bay Shrimp **(GF)**

Creamy Tomato Soup with Pesto **(GF)**

### SALADS

Vine Ripened Tomatoes, Buffalo Mozzarella,  
Red Onion and Balsamic Dressing **(GF)**

Mesclun Greens Tossed with Toasted Sesame Seeds,  
Won Ton Crisps and Tahini Vinaigrette **(GF)**

Classic Caesar Salad with Parmesan and Garlic Croutons **(GF Upon Request)**

\* Bibb Lettuce with Stilton Blue Cheese, Air Dried Cherries, Candied Walnuts, Citrus Vinaigrette **(GF)**

Spinach and Frisee Salad with Maple Vinaigrette **(GF)**

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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

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## PLATED DINNERS (CONTINUED)

### ENTRÉES

(Choose one or two entrée selections)

Rosemary Chicken with Rice Pilaf **(GF)**

Roasted Pork Loin with a Vermont Maple Glaze  
and Apple Chutney **(GF)**

Chicken Roulade Stuffed with Wild Mushrooms  
and Leeks

Herb Grilled Swordfish with Sweet Corn Coulis  
**(GF)**

Chicken Stuffed with Spinach, Sun-dried Tomato  
and Mozzarella, Marsala Sauce

Baked Cod with Rock Shrimp, and Corn Fricassee

Prime Rib of Beef with Cabot Cheddar Stuffed  
Potato, Broccolini **(GF)**

Baked Salmon with Horseradish Dill Crust  
Grain Mustard Cream **(GF)**

Grilled New York Strip Steak, Asparagus and Red  
Wine Sauce

Baked Tofu, Stir Fried Vegetables **(GF)**

\* Grilled Filet of Beef, Wild Mushroom Ragout  
Madeira Shallot Sauce **(GF Upon Request)**

Cheese Ravioli with Roasted Garlic Sauce,  
Wilted Spinach

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## PLATED DINNERS (CONTINUED)

### \* COMBINATION ENTRÉES

Roasted Chicken Breast Marinated in Tarragon &  
Seared Sea Scallops with Roasted Pepper Cream (GF)

Filet of Beef with Merlot Sauce &  
Seared Atlantic Salmon with Grain Mustard Sauce (GF)

Grilled Petit Filet of Beef & Sautéed Shrimp (GF)

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 with Raspberry Coulis  
Sorbet **(GF)**  
Ice Cream  
Assorted Cheesecakes  
Chocolate Cake with Chocolate Mousse Filling  
Key Lime Pie  
Coffee Cake  
Snickers Chaos Pie  
Fruit Cup **(GF)**  
Apple Pie  
Berry Tart

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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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